Saqib Jabbar

List of Publications by Citations

39 papers	2,107 citations	24 h-index	43 g-index
43 ext. papers	2,581 ext. citations	5.1 avg, IF	4.7 L-index

#	Paper	IF	Citations
39	Effect of ultrasound on different quality parameters of apple juice. *Ultrasonics Sonochemistry*, **2013**, 20, 1182-7	8.9	186
38	Preparation and characterization of chitosan-based antimicrobial active food packaging film incorporated with apple peel polyphenols. *International Journal of Biological Macromolecules*, **2018**, 114, 547-555	7.9	175
37	Extraction and quantification of polyphenols from kinnow (Citrus reticulate L.) peel using ultrasound and maceration techniques. *Journal of Food and Drug Analysis*, **2017**, 25, 488-500	7	143
36	Sonication enhances polyphenolic compounds, sugars, carotenoids and mineral elements of apple juice. *Ultrasonics Sonochemistry*, **2014**, 21, 93-7	8.9	138
35	Thermosonication as a potential quality enhancement technique of apple juice. *Ultrasonics Sonochemistry*, **2014**, 21, 984-90	8.9	133
34	Extraction optimization, characterization and antioxidant activity in vitro of polysaccharides from mulberry (Morus alba L.) leaves. *Carbohydrate Polymers*, **2015**, 128, 52-62	10.3	128
33	Quality assessment of pear juice under ultrasound and commercial pasteurization processing conditions. *LWT - Food Science and Technology*, **2015**, 64, 452-458	5.4	99
32	Quality of carrot juice as influenced by blanching and sonication treatments. *LWT - Food Science and Technology*, **2014**, 55, 16-21	5.4	95
31	Stabilizing oil-in-water emulsion with amorphous cellulose. *Food Hydrocolloids*, **2015**, 43, 275-282	10.6	92
30	Effects of Oolong tea polyphenols, EGCG, and EGCG3?Me on pancreatic □amylase activity in vitro. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 9507-14	5.7	91
29	Thermosonication: a potential technique that influences the quality of grapefruit juice. *International Journal of Food Science and Technology*, **2015**, 50, 1275-1282	3.8	83
28	Fermentation in vitro of EGCG, GCG and EGCG3"Me isolated from Oolong tea by human intestinal microbiota. *Food Research International*, **2013**, 54, 1589-1595	7	78
27	Rheological properties of an amorphous cellulose suspension. *Food Hydrocolloids*, **2014**, 39, 27-33	10.6	71
26	Synergistic impact of sonication and high hydrostatic pressure on microbial and enzymatic inactivation of apple juice. *LWT - Food Science and Technology*, **2014**, 59, 70-76	5.4	70
25	A potential of ultrasound on minerals, micro-organisms, phenolic compounds and colouring pigments of grapefruit juice. *International Journal of Food Science and Technology*, **2015**, 50, 1144-1150	3.8	56
24	Influence of different pulsed electric field strengths on the quality of the grapefruit juice. *International Journal of Food Science and Technology*, **2015**, 50, 2290-2296	3.8	52
23	Exploring the potential of thermosonication in carrot juice processing. *Journal of Food Science and Technology*, **2015**, 52, 7002-7013	3.3	49

22	Optimization of extraction, characterization and antioxidant activity of polysaccharides from Brassica rapa L. *International Journal of Biological Macromolecules*, **2016**, 82, 979-88	7.9	45
21	Physicochemical parameters, bioactive compounds and microbial quality of sonicated pear juice. *International Journal of Food Science and Technology*, **2016**, 51, 1552-1559	3.8	36
20	Ultrasound-Assisted Extraction of Bioactive Compounds and Antioxidants from Carrot Pomace: A Response Surface Approach. *Journal of Food Processing and Preservation*, **2015**, 39, 1878-1888	2.1	35
19	Improved duck meat quality by application of high pressure and heat: A study of water mobility and compartmentalization, protein denaturation and textural properties. *Food Research International*, **2014**, 62, 926-933	7	35
18	Influence of sonication and high hydrostatic pressure on the quality of carrot juice. *International Journal of Food Science and Technology*, **2014**, 49, 2449-2457	3.8	34
17	Immunomodulatory activity in vitro and in vivo of verbascose from mung beans (Phaseolus aureus). *Journal of Agricultural and Food Chemistry*, **2014**, 62, 10727-35	5.7	33
16	Study on combined effects of blanching and sonication on different quality parameters of carrot juice. *International Journal of Food Sciences and Nutrition*, **2014**, 65, 28-33	3.7	33
15	Extraction of Polyphenols from Apple and Pomegranate Peels Employing Different Extraction Techniques for the Development of Functional Date Bars. *International Journal of Fruit Science*, **2020**, 20, S1201-S1221	1.2	21
14	Exploring the Potential of High-Voltage Electric Field Cold Plasma (HVCP) Using a Dielectric Barrier Discharge (DBD) as a Plasma Source on the Quality Parameters of Carrot Juice. *Antibiotics*, **2019**, 8,	4.9	21
13	Qualitative Assessment of Sonicated Apple Juice during Storage. *Journal of Food Processing and Preservation*, **2015**, 39, 1299-1308	2.1	18
12	Recent Advances in Plasma Technology: Influence of Atmospheric Cold Plasma on Spore Inactivation. *Food Reviews International*,1-23	5.5	10
11	Nutritional, microbial and physicochemical changes in pear juice under ultrasound and commercial pasteurization during storage. *Journal of Food Processing and Preservation*, **2017**, 41, e13237	2.1	9
10	Influence of Combined Effect of Ultra-Sonication and High-Voltage Cold Plasma Treatment on Quality Parameters of Carrot Juice. *Foods*, **2019**, 8,	4.9	9
9	Sequential Application of High-Voltage Electric Field Cold Plasma Treatment and Acid Blanching Improves the Quality of Fresh Carrot Juice (L.). *Journal of Agricultural and Food Chemistry*, **2020**, 68, 15311-15318	5.7	6
8	Effect of Protein Addition on the Physicochemical and Sensory Properties of Fruit Bars. *Journal of Food Processing and Preservation*, **2016**, 40, 559-566	2.1	4
7	Ultrasound-Assisted Extraction of Carotenoids from Carrot Pomace and Their Optimization through Response Surface Methodology. *Molecules*, **2021**, 26,	4.8	4
6	Development and storage stability studies of functional fruit drink supplemented with polyphenols extracted from lemon peels. *Journal of Food Processing and Preservation*, **2021**, 45, e15268	2.1	4
5	Thermal treatment alternatives for enzymes inactivation in fruit juices: Recent breakthroughs and advancements.. *Ultrasonics Sonochemistry*, **2022**, 86, 105999	8.9	4

4	Chirality of the biomolecules enhanced its stereospecific action of dihydromyricetin enantiomers. *Food Science and Nutrition*, **2020**, 8, 4843-4856	3.2	3
3	Comparative study: Thermal and non-thermal treatment on enzyme deactivation and selected quality attributes of fresh carrot juice. *International Journal of Food Science and Technology*, **2022**, 57, 827-841	3.8	2
2	LC-ESI-QTOF/MS characterization of antimicrobial compounds with their action mode extracted from vine tea () leaves.. *Food Science and Nutrition*, **2022**, 10, 422-435	3.2	0
1	Differential gene expression of pectin esterase and changes in pectin during development and ripening stages of fruit in selected cultivars of banana. *Food Science and Technology*, **2020**, 40, 827-831	2	0