

# Saqib Jabbar

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Comparative study: Thermal and non-thermal treatment on enzyme deactivation and selected quality attributes of fresh carrot juice. <i>International Journal of Food Science and Technology</i> , <b>2022</b> , 57, 827-841	3.8	2
38	LC-ESI-QTOF/MS characterization of antimicrobial compounds with their action mode extracted from vine tea () leaves.. <i>Food Science and Nutrition</i> , <b>2022</b> , 10, 422-435	3.2	0
37	Thermal treatment alternatives for enzymes inactivation in fruit juices: Recent breakthroughs and advancements.. <i>Ultrasonics Sonochemistry</i> , <b>2022</b> , 86, 105999	8.9	4
36	Ultrasound-Assisted Extraction of Carotenoids from Carrot Pomace and Their Optimization through Response Surface Methodology. <i>Molecules</i> , <b>2021</b> , 26,	4.8	4
35	Development and storage stability studies of functional fruit drink supplemented with polyphenols extracted from lemon peels. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45, e15268	2.1	4
34	Sequential Application of High-Voltage Electric Field Cold Plasma Treatment and Acid Blanching Improves the Quality of Fresh Carrot Juice ( L.). <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 15317-15318	5.7	6
33	Extraction of Polyphenols from Apple and Pomegranate Peels Employing Different Extraction Techniques for the Development of Functional Date Bars. <i>International Journal of Fruit Science</i> , <b>2020</b> , 20, S1201-S1221	1.2	21
32	Differential gene expression of pectin esterase and changes in pectin during development and ripening stages of fruit in selected cultivars of banana. <i>Food Science and Technology</i> , <b>2020</b> , 40, 827-831	2	0
31	Chirality of the biomolecules enhanced its stereospecific action of dihydromyricetin enantiomers. <i>Food Science and Nutrition</i> , <b>2020</b> , 8, 4843-4856	3.2	3
30	Influence of Combined Effect of Ultra-Sonication and High-Voltage Cold Plasma Treatment on Quality Parameters of Carrot Juice. <i>Foods</i> , <b>2019</b> , 8,	4.9	9
29	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. <i>Antibiotics</i> , <b>2019</b> , 8,	4.9	21
28	Preparation and characterization of chitosan-based antimicrobial active food packaging film incorporated with apple peel polyphenols. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 114, 547-555	7.9	175
27	Nutritional, microbial and physicochemical changes in pear juice under ultrasound and commercial pasteurization during storage. <i>Journal of Food Processing and Preservation</i> , <b>2017</b> , 41, e13237	2.1	9
26	Extraction and quantification of polyphenols from kinnow ( <i>Citrus reticulata</i> L.) peel using ultrasound and maceration techniques. <i>Journal of Food and Drug Analysis</i> , <b>2017</b> , 25, 488-500	7	143
25	Effect of Protein Addition on the Physicochemical and Sensory Properties of Fruit Bars. <i>Journal of Food Processing and Preservation</i> , <b>2016</b> , 40, 559-566	2.1	4
24	Optimization of extraction, characterization and antioxidant activity of polysaccharides from <i>Brassica rapa</i> L. <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 82, 979-88	7.9	45
23	Physicochemical parameters, bioactive compounds and microbial quality of sonicated pear juice. <i>International Journal of Food Science and Technology</i> , <b>2016</b> , 51, 1552-1559	3.8	36

22	Thermosonication: a potential technique that influences the quality of grapefruit juice. <i>International Journal of Food Science and Technology</i> , <b>2015</b> , 50, 1275-1282	3.8	83
21	Extraction optimization, characterization and antioxidant activity in vitro of polysaccharides from mulberry ( <i>Morus alba</i> L.) leaves. <i>Carbohydrate Polymers</i> , <b>2015</b> , 128, 52-62	10.3	128
20	Exploring the potential of thermosonication in carrot juice processing. <i>Journal of Food Science and Technology</i> , <b>2015</b> , 52, 7002-7013	3.3	49
19	A potential of ultrasound on minerals, micro-organisms, phenolic compounds and colouring pigments of grapefruit juice. <i>International Journal of Food Science and Technology</i> , <b>2015</b> , 50, 1144-1150	3.8	56
18	Ultrasound-Assisted Extraction of Bioactive Compounds and Antioxidants from Carrot Pomace: A Response Surface Approach. <i>Journal of Food Processing and Preservation</i> , <b>2015</b> , 39, 1878-1888	2.1	35
17	Stabilizing oil-in-water emulsion with amorphous cellulose. <i>Food Hydrocolloids</i> , <b>2015</b> , 43, 275-282	10.6	92
16	Qualitative Assessment of Sonicated Apple Juice during Storage. <i>Journal of Food Processing and Preservation</i> , <b>2015</b> , 39, 1299-1308	2.1	18
15	Influence of different pulsed electric field strengths on the quality of the grapefruit juice. <i>International Journal of Food Science and Technology</i> , <b>2015</b> , 50, 2290-2296	3.8	52
14	Quality assessment of pear juice under ultrasound and commercial pasteurization processing conditions. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 64, 452-458	5.4	99
13	Improved duck meat quality by application of high pressure and heat: A study of water mobility and compartmentalization, protein denaturation and textural properties. <i>Food Research International</i> , <b>2014</b> , 62, 926-933	7	35
12	Immunomodulatory activity in vitro and in vivo of verbascose from mung beans ( <i>Phaseolus aureus</i> ). <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 10727-35	5.7	33
11	Study on combined effects of blanching and sonication on different quality parameters of carrot juice. <i>International Journal of Food Sciences and Nutrition</i> , <b>2014</b> , 65, 28-33	3.7	33
10	Effects of Oolong tea polyphenols, EGCG, and EGCG3?Me on pancreatic $\alpha$ -amylase activity in vitro. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 9507-14	5.7	91
9	Thermosonication as a potential quality enhancement technique of apple juice. <i>Ultrasonics Sonochemistry</i> , <b>2014</b> , 21, 984-90	8.9	133
8	Influence of sonication and high hydrostatic pressure on the quality of carrot juice. <i>International Journal of Food Science and Technology</i> , <b>2014</b> , 49, 2449-2457	3.8	34
7	Synergistic impact of sonication and high hydrostatic pressure on microbial and enzymatic inactivation of apple juice. <i>LWT - Food Science and Technology</i> , <b>2014</b> , 59, 70-76	5.4	70
6	Quality of carrot juice as influenced by blanching and sonication treatments. <i>LWT - Food Science and Technology</i> , <b>2014</b> , 55, 16-21	5.4	95
5	Rheological properties of an amorphous cellulose suspension. <i>Food Hydrocolloids</i> , <b>2014</b> , 39, 27-33	10.6	71

4	Sonication enhances polyphenolic compounds, sugars, carotenoids and mineral elements of apple juice. <i>Ultrasonics Sonochemistry</i> , <b>2014</b> , 21, 93-7	8.9	138
3	Fermentation in vitro of EGCG, GCG and EGCG3"Me isolated from Oolong tea by human intestinal microbiota. <i>Food Research International</i> , <b>2013</b> , 54, 1589-1595	7	78
2	Effect of ultrasound on different quality parameters of apple juice. <i>Ultrasonics Sonochemistry</i> , <b>2013</b> , 20, 1182-7	8.9	186
1	Recent Advances in Plasma Technology: Influence of Atmospheric Cold Plasma on Spore Inactivation. <i>Food Reviews International</i> ,1-23	5.5	10