

Ashfak Ahmed Sabuz

List of Publications by Year in descending order

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Version: 2024-02-01

14
papers

75
citations

1520175
5
h-index

1483375
8
g-index

14
all docs

14
docs citations

14
times ranked

113
citing authors

#	ARTICLE	IF	CITATIONS
1	How COVID-19 pandemic is affecting achieved food security in Bangladesh: A perspective with required policy interventions. <i>Journal of Agriculture and Food Research</i> , 2022, 7, 100258.	2.6	18
2	Health-Promoting Potential of Millet: A Review. <i>Separations</i> , 2023, 10, 80.	2.5	14
3	Chemical composition, bioactive compounds, antioxidants potential and mycotoxin of minor exotic archidendron pauciflorum fruit with the focus to Bangladesh. <i>Biocatalysis and Agricultural Biotechnology</i> , 2021, 34, 102039.	3.3	10
4	Traceability of sweeteners in soy yogurt using linear discriminant analysis of physicochemical and sensory parameters. <i>Journal of Agriculture and Food Research</i> , 2021, 5, 100155.	2.6	9
5	Characterization of Wheat Flour Bread Fortified with Banana Flour. <i>International Journal of Food Science and Agriculture</i> , 2021, 5, 7-11.	0.3	7
6	Preservation of postharvest quality of fresh cut cauliflower through simple and easy packaging techniques. <i>Applied Food Research</i> , 2022, 2, 100125.	4.1	7
7	Effect of Blanching Pretreatments on the Physicochemical and Drying Characteristics of Chui Jhal () Tj ETQq1 1 0.784314 rgBJ /Overlo	0.3	5
8	Nutritional Composition, Antioxidant Activity and Common Phytochemicals of Selected BARI Mango Varieties and Commercial Cultivar Langra. <i>European Journal of Agriculture and Food Sciences</i> , 2020, 2, .	0.2	3
9	Bioactive Compounds and Biochemical and Antioxidant Properties of Selected Minor Indigenous Fruits in Bangladesh. <i>Asian Journal of Agriculture and Rural Development</i> , 2021, 11, 35-46.	0.6	1
10	Impacts of drying on physicochemical properties, bioactive compounds, antioxidant capacity, and microstructure of jackfruit seed flour. <i>Biomass Conversion and Biorefinery</i> , 0, , .	4.5	1
11	Use of non-chlorine sanitizer and low-cost packages enhancing microbial safety and quality of commercial cold-stored carrots. <i>Journal of Food Processing and Preservation</i> , 2021, 45, .	1.9	0
12	Physicochemical quality of cauliflower as influenced by cling film wrapping during storage. <i>International Journal of Agricultural Research, Innovation and Technology</i> , 2023, 12, 155-163.	0.3	0
13	Ãvaluation de lâ€™effet des extraits des feuilles de <i>Thymus vulgaris</i> L. sur le profil lipidique des souris sous un rÃ©gime riche en cholestÃ©rol. <i>Phytotherapie</i> , 2023, 21, 55-60.	0.2	0
14	Decorticated and non-decorticated BARI lentil varieties: An ample source of essential nutrients, minerals and bioactive compounds. <i>Food Chemistry Advances</i> , 2024, 5, 100818.	3.3	0