

Muhammad Tayyab Akhtar

List of Publications by Year in descending order

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Version: 2024-02-01

10
papers

158
citations

1307594

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1372567

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all docs

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docs citations

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times ranked

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citing authors

#	ARTICLE	IF	CITATIONS
1	Perturbations in Amino Acid Metabolism in Reserpine-Treated Zebrafish Brain Detected by ¹ H Nuclear Magnetic Resonance-Based Metabolomics. <i>Zebrafish</i> , 2021, 18, 42-54.	1.1	8
2	Recovery of Gelatin from Bovine Skin with the Aid of Pepsin and Its Effects on the Characteristics of the Extracted Gelatin. <i>Polymers</i> , 2021, 13, 1554.	4.5	15
3	Meat Quality, Fatty Acid Content and NMR Metabolic Profile of Dorper Sheep Supplemented with Bypass Fats. <i>Foods</i> , 2021, 10, 1133.	4.3	10
4	Cassia fistula Leaves; UHPLC-QTOF-MS/MS Based Metabolite Profiling and Molecular Docking Insights to Explore Bioactives Role towards Inhibition of Pancreatic Lipase. <i>Plants</i> , 2021, 10, 1334.	3.5	6
5	¹ H-NMR-Based Metabolomics: An Integrated Approach for the Detection of the Adulteration in Chicken, Chevon, Beef and Donkey Meat. <i>Molecules</i> , 2021, 26, 4643.	3.8	14
6	Clitorienolactones and Isoflavonoids of Clitorea ternatea Roots Alleviate Stress-Like Symptoms in a Reserpine-Induced Zebrafish Model. <i>Molecules</i> , 2021, 26, 4137.	3.8	4
7	Anti-Obesity Attributes; UHPLC-QTOF-MS/MS-Based Metabolite Profiling and Molecular Docking Insights of Taraxacum officinale. <i>Molecules</i> , 2020, 25, 4935.	3.8	30
8	UHPLC-QTOF-MS/MS based phytochemical characterization and anti-hyperglycemic prospective of hydro-ethanolic leaf extract of Butea monosperma. <i>Scientific Reports</i> , 2020, 10, 3530.	3.3	35
9	Antioxidant activity, α -glucosidase inhibition and phytochemical profiling of <i>Hyophorbe lagenicaulis</i> leaf extracts. <i>PeerJ</i> , 2019, 7, e7022.	2.0	17
10	Metabolite profiling and inhibitory properties of leaf extracts of <i>Ficus benjamina</i> towards α -glucosidase and α -amylase. <i>International Journal of Food Properties</i> , 2018, 21, 1560-1574.	3.0	19