Mohammed Zaidul Islam Sarker

List of Publications by Year
in descending order

140 papers	8,947 citations	53794 45 h-index	45317 90 g-index
143 all docs	143 docs citations	143 times ranked	10636 citing authors

#	Article	IF	Citations
1	Techniques for extraction of bioactive compounds from plant materials: A review. Journal of Food Engineering, 2013, 117, 426-436.	5.2	1,757
2	Application of supercritical CO2 in lipid extraction â€“ A review. Journal of Food Engineering, 2009, 95, 240-253.	5.2	491
3	Impact of chitosan composites and chitosan nanoparticle composites on various drug delivery systems: A review. Journal of Food and Drug Analysis, 2015, 23, 619-629.	1.9	402
4	Mango (Mangifera indica L.) by-products and their valuable components: A review. Food Chemistry, 2015, 183, 173-180.	8.2	295
5	Experimental design of supercritical fluid extraction â€“ A review. Journal of Food Engineering, 2014, 124, 105-116.	5.2	255
6	Comparison of different extraction methods for the extraction of major bioactive flavonoid compounds from spearmint (Mentha spicata L.) leaves. Food and Bioproducts Processing, 2011, 89, 67-72.	3.6	243
7	A review on nanocellulosic fibres as new material for sustainable packaging: Process and applications. Renewable and Sustainable Energy Reviews, 2016, 64, 823-836.	16.4	210
8	RVA analysis of mixtures of wheat flour and potato, sweet potato, yam, and cassava starches. Carbohydrate Polymers, 2007, 69, 784-791.	10.2	186
9	Determination of polycyclic aromatic hydrocarbons in grilled meat. Food Control, 2010, 21, 606-610.	5.5	175
10	Hydrolysis of granular starch at sub-gelatinization temperature using a mixture of amylolytic enzymes. Food and Bioproducts Processing, 2010, 88, 47-54.	3.6	164
11	Comparison of phenolic compositions between common and tartary buckwheat (Fagopyrum) sprouts. Food Chemistry, 2008, 110, 814-820.	8.2	157
12	Starch from the Sago (Metroxylon sagu) Palm Treeâ€”Properties, Prospects, and Challenges as a New Industrial Source for Food and Other Uses. Comprehensive Reviews in Food Science and Food Safety, 2008, 7, 215-228.	11.7	157
13	Cocoa butter fats and possibilities of substitution in food products concerning cocoa varieties, alternative sources, extraction methods, composition, and characteristics. Journal of Food Engineering, 2013, 117, 467-476.	5.2	142
14	Factors affecting the digestibility of raw and gelatinized potato starches. Food Chemistry, 2008, 110, 465-470.	8.2	138
15	PUFAs in Fish: Extraction, Fractionation, Importance in Health. Comprehensive Reviews in Food Science and Food Safety, 2009, 8, 59-74.	11.7	119
16	Enzymatic hydrolysis of granular native and mildly heat-treated tapioca and sweet potato starches at sub-gelatinization temperature. Food Hydrocolloids, 2009, 23, 434-440.	10.7	117
17	Effects of meat preheating and wrapping on the levels of polycyclic aromatic hydrocarbons in charcoal-grilled meat. Food Chemistry, 2011, 124, 141-146.	8.2	117
18	Supercritical carbon dioxide extraction of bioactive flavonoid from Strobilanthes crispus (Pecah) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62	3.6	112

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19	Clinacanthus nutans : A review of the medicinal uses, pharmacology and phytochemistry. Asian Pacific Journal of Tropical Medicine, 2016, 9, 402-409.	0.8	111
20	Effects of marinating on the formation of polycyclic aromatic hydrocarbons (benzo[a]pyrene,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702	5.5	92
21	RVA study of mixtures of wheat flour and potato starches with different phosphorus contents. Food Chemistry, 2007, 102, 1105-1111.	8.2	88
22	Phytosterols and their extraction from various plant matrices using supercritical carbon dioxide: a review. Journal of the Science of Food and Agriculture, 2015, 95, 1385-1394.	3.5	82
23	Optimization of Ultrasound-Assisted Extraction of Crude Oil from Winter Melon (Benincasa hispida) Seed Using Response Surface Methodology and Evaluation of Its Antioxidant Activity, Total Phenolic Content and Fatty Acid Composition. Molecules, 2012, 17, 11748-11762.	3.8	81
24	Purification of serine protease from mango (Mangifera Indica Cv. Chokanan) peel using an alcohol/salt aqueous two phase system. Food Chemistry, 2012, 132, 1382-1386.	8.2	81
25	Fatty acid compositions of fish oil extracted from different parts of Indian mackerel (Rastrelliger) Tj ETQq1 1 0.784314 rgBT /Overlock 1 879-885.	8.2	79
26	Optimization of Supercritical Carbon Dioxide Extraction of Bioactive Flavonoid Compounds from Spearmint (Mentha spicata L.) Leaves by Using Response Surface Methodology. Food and Bioprocess Technology, 2012, 5, 912-920.	4.7	77
27	Applications of Supercritical Fluid Extraction (SFE) of Palm Oil and Oil from Natural Sources. Molecules, 2012, 17, 1764-1794.	3.8	76
28	Optimization of high pressure homogenization parameters for the isolation of cellulosic nanofibers using response surface methodology. Industrial Crops and Products, 2015, 74, 381-387.	5.2	76
29	Effect of various food processing and handling methods on preservation of natural antioxidants in fruits and vegetables. Journal of Food Science and Technology, 2018, 55, 3872-3880.	2.8	75
30	Universal mini COI barcode for the identification of fish species in processed products. Food Research International, 2018, 105, 19-28.	6.2	69
31	Extraction of fish oil from the skin of Indian mackerel using supercritical fluids. Journal of Food Engineering, 2010, 99, 63-69.	5.2	68
32	Characterization of crystallization and melting profiles of blends of mango seed fat and palm oil mid-fraction as cocoa butter replacers using differential scanning calorimetry and pulse nuclear magnetic resonance. Food Research International, 2014, 55, 103-109.	6.2	67
33	Nutritional composition, extraction, and utilization of wheat germ oil: A review. European Journal of Lipid Science and Technology, 2017, 119, 1600160.	1.5	67
34	Identification of Anthocyanins in the Sprouts of Buckwheat. Journal of Agricultural and Food Chemistry, 2007, 55, 6314-6318.	5.2	65
35	Hard cocoa butter replacers from mango seed fat and palm stearin. Food Chemistry, 2014, 154, 323-329.	8.2	62
36	Correlation between the compositional and pasting properties of various potato starches. Food Chemistry, 2007, 105, 164-172.	8.2	60

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37	Effects of supercritical carbon dioxide extraction parameters on virgin coconut oil yield and medium-chain triglyceride content. Food Chemistry, 2009, 116, 193-197.	8.2	59
38	Supercritical carbon dioxide (SC-CO2) extraction and fractionation of palm kernel oil from palm kernel as cocoa butter replacers blend. Journal of Food Engineering, 2006, 73, 210-216.	5.2	58
39	Supercritical carbon dioxide (SC-CO2) extraction of palm kernel oil from palm kernel. Journal of Food Engineering, 2007, 79, 1007-1014.	5.2	58
40	Dual Modification of Starch via Partial Enzymatic Hydrolysis in the Granular State and Subsequent Hydroxypropylation. Journal of Agricultural and Food Chemistry, 2008, 56, 10901-10907.	5.2	56
41	Particle formation and micronization using non-conventional techniques- review. Chemical Engineering and Processing: Process Intensification, 2014, 86, 47-52.	3.6	53
42	Bioactive compounds and advanced processing technology: Phaleria macrocarpa (sheff.) Boerl, a review. Journal of Chemical Technology and Biotechnology, 2015, 90, 981-991.	3.2	53
43	Double Gene Targeting Multiplex Polymerase Chain Reactionâ€“Restriction Fragment Length Polymorphism Assay Discriminates Beef, Buffalo, and Pork Substitution in Frankfurter Products. Journal of Agricultural and Food Chemistry, 2016, 64, 6343-6354.	5.2	52
44	DSC study of mixtures of wheat flour and potato, sweet potato, cassava, and yam starches. Journal of Food Engineering, 2008, 86, 68-73.	5.2	51
45	Targeting double genes in multiplex PCR for discriminating bovine, buffalo and porcine materials in food chain. Food Control, 2017, 73, 175-184.	5.5	48
46	Blending of supercritical carbon dioxide (SC-CO2) extracted palm kernel oil fractions and palm oil to obtain cocoa butter replacers. Journal of Food Engineering, 2007, 78, 1397-1409.	5.2	47
47	Enzymatic hydrolysis of potato starches containing different amounts of phosphorus. Food Chemistry, 2009, 112, 57-62.	8.2	46
48	Supercritical carbon dioxide extraction and studies of mango seed kernel for cocoa butter analogy fats. CYTA - Journal of Food, 2014, 12, 97-103.	1.9	44
49	A time-course study of flavonoids in the sprouts of tartary (Fagopyrum tataricum Gaertn.) buckwheats. Scientia Horticulturae, 2007, 115, 13-18.	3.6	43
50	Quality of Tuna Fish Oils Extracted from Processing the By-Products of Three Species of Neritic Tuna Using Supercritical Carbon Dioxide. Journal of Food Processing and Preservation, 2015, 39, 432-441.	2.0	43
51	Rapid investigation of Î±-glucosidase inhibitory activity of Phaleria macrocarpa extracts using FTIR-ATR based fingerprinting. Journal of Food and Drug Analysis, 2017, 25, 306-315.	1.9	43
52	Supercritical Carbon Dioxide Extraction of Seed Oil from Winter Melon (Benincasa hispida) and Its Antioxidant Activity and Fatty Acid Composition. Molecules, 2013, 18, 997-1014.	3.8	42
53	Correlations of the Composition, Minerals, and RVA Pasting Properties of Various Potato Starches. Starch/Staerke, 2007, 59, 269-276.	2.1	40
54	Optimization of Supercritical CO2 Extraction of Fish Oil from Viscera of African Catfish (Clarias) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62	4.1	38

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55	Multiplex PCR to discriminate bovine, porcine, and fish DNA in gelatin and confectionery products. LWT - Food Science and Technology, 2018, 92, 169-176.	5.2	38
56	Separation of palm kernel oil from palm kernel with supercritical carbon dioxide using pressure swing technique. Journal of Food Engineering, 2007, 81, 419-428.	5.2	37
57	Isolation and characterization of pepsinâ€solubilized collagen from the integument of sea cucumber (Stichopus vastus). Journal of the Science of Food and Agriculture, 2013, 93, 1083-1088.	3.5	37
58	Microencapsulation of fish oil using supercritical antisolvent process. Journal of Food and Drug Analysis, 2017, 25, 654-666.	1.9	36
59	Cocoa butter replacers from blends of mango seed fat extracted by supercritical carbon dioxide and palm stearin. Food Research International, 2014, 65, 401-406.	6.2	35
60	Simultaneous Extraction and Fractionation of Fish Oil from Tuna By-Product Using Supercritical Carbon Dioxide (SC-CO₂). Journal of Aquatic Food Product Technology, 2016, 25, 230-239.	1.4	35
61	Thermal analysis of mixtures of wheat flour and potato starches. Food Hydrocolloids, 2008, 22, 499-504.	10.7	34
62	Optimization of oil yield of Phaleria macrocarpa seed using response surface methodology and its fatty acids constituents. Industrial Crops and Products, 2014, 52, 405-412.	5.2	34
63	Analyses and profiling of extract and fractions of neglected weed Mimosa pudica Linn. traditionally used in Southeast Asia to treat diabetes. South African Journal of Botany, 2015, 99, 144-152.	2.5	31
64	In vitro antioxidant and, Î±-glucosidase inhibitory activities and comprehensive metabolite profiling of methanol extract and its fractions from Clinacanthus nutans. BMC Complementary and Alternative Medicine, 2017, 17, 181.	3.7	31
65	A farinograph study on the viscoelastic properties of sago/wheat flour dough systems. Journal of the Science of Food and Agriculture, 2004, 84, 616-622.	3.5	30
66	Optimization of SCâ€“CO2 extraction of zerumbone from Zingiber zerumbet (L) Smith. Food Chemistry, 2009, 114, 702-705.	8.2	30
67	Infectious Risk Assessment of Unsafe Handling Practices and Management of Clinical Solid Waste. International Journal of Environmental Research and Public Health, 2013, 10, 556-567.	2.6	29
68	Ethanol modified supercritical carbon dioxide extraction of antioxidant rich extract from Pereskia bleo. Journal of Industrial and Engineering Chemistry, 2015, 21, 1314-1322.	5.8	29
69	Sterilization and extraction of palm oil from screw pressed palm fruit fiber using supercritical carbon dioxide. Separation and Purification Technology, 2008, 60, 272-277.	7.9	27
70	Treatment of Clinical Solid Waste Using a Steam Autoclave as a Possible Alternative Technology to Incineration. International Journal of Environmental Research and Public Health, 2012, 9, 855-867.	2.6	27
71	Effects of polar cosolvents on cocoa butter extraction using supercritical carbon dioxide. Innovative Food Science and Emerging Technologies, 2013, 20, 152-160.	5.6	27
72	Biochemical and radical-scavenging properties of sea cucumber (Stichopus vastus) collagen hydrolysates. Natural Product Research, 2014, 28, 1302-1305.	1.8	27

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73	Microencapsulation of Fish Oil Using Hydroxypropyl Methylcellulose As a Carrier Material by Spray Drying. Journal of Food Processing and Preservation, 2016, 40, 140-153.	2.0	27
74	Supercritical enhancement for separation of lauric acid and oleic acid in palm kernel oil (PKO). Separation and Purification Technology, 2004, 35, 55-60.	7.9	26
75	Dietary exposure to heterocyclic amines in high-temperature cooked meat and fish in Malaysia. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2010, 27, 1060-1071.	2.3	26
76	Optimization of Serine Protease Purification from Mango (Mangifera indica cv. Chokanan) Peel in Polyethylene Glycol/Dextran Aqueous Two Phase System. International Journal of Molecular Sciences, 2012, 13, 3636-3649.	4.1	26
77	Characterization of Valuable Compounds from Winter Melon (Benincasa hispida (Thunb.) Cogn.) Seeds Using Supercritical Carbon Dioxide Extraction Combined with Pressure Swing Technique. Food and Bioprocess Technology, 2016, 9, 396-406.	4.7	26
78	Rheological behavior of starchâ€based biopolymer mixtures in selected processed foods. Starch/Staerke, 2013, 65, 73-81.	2.1	25
79	Optimization of supercritical carbon dioxide extraction parameters of cocoa butter analogy fat from mango seed kernel oil using response surface methodology. Journal of Food Science and Technology, 2015, 52, 319-326.	2.8	25
80	Supercritical enhancement for separation of lauric acid and oleic acid in palm kernel oil (PKO). Separation and Purification Technology, 2004, 39, 133-138.	7.9	24
81	Supercritical carbon dioxide extraction of highly unsaturated oil from Phaleria macrocarpa seed. Food Research International, 2014, 65, 394-400.	6.2	23
82	Thermal Behavior of Selected Starches in Presence of Other Food Ingredients Studied by Differential Scanning Calorimetery (DSC)â€“Review. Comprehensive Reviews in Food Science and Food Safety, 2009, 8, 195-201.	11.7	22
83	Supercritical carbon dioxide extraction of oil from Thunnus tonggol head by optimization of process parameters using response surface methodology. Korean Journal of Chemical Engineering, 2013, 30, 1466-1472.	2.7	22
84	Supercritical Reduction of Lauric Acid in Palm Kernel Oil (PKO) to Produce Cocoa Butter Equivalent (CBE) Fat. Journal of Chemical Engineering of Japan, 2004, 37, 194-203.	0.6	20
85	A Farinograph Study on Dough Characteristics of Mixtures of Wheat Flour and Potato Starches from Different Cultivars. Food Science and Technology Research, 2008, 14, 211-216.	0.6	20
86	Mixed Biopolymer Systems Based on Starch. Molecules, 2012, 17, 584-597.	3.8	20
87	Determination of fluoranthene, benzo[b]fluoranthene and benzo[a]pyrene in meat and fish products and their intake by Malaysian. Food Bioscience, 2013, 1, 73-80.	4.4	20
88	Studies of the Impact of Occupational Exposure of Pharmaceutical Workers on the Development of Antimicrobial Drug Resistance. Journal of Occupational Health, 2014, 56, 260-270.	2.1	20
89	Cellulosic Nanocomposites from Natural Fibers for Medical Applications: A Review. , 2015, , 475-511.		20
90	Changes in rutin concentration and flavonol-3-glucosidase activity during seedling growth in tartary buckwheat (Fagopyrum tataricum Gaertn.). Canadian Journal of Plant Science, 2007, 87, 83-87.	0.9	19

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91	Orthogonal Partial Least Squares Model for Rapid Prediction of Antioxidant Activity ofPereskia bleoby Fourier Transform Infrared Spectroscopy. Analytical Letters, 2014, 47, 2061-2071.	1.8	18
92	Lab-on-a-Chip-Based PCR-RFLP Assay for the Detection of Malayan Box Turtle (Cuora amboinensis) in the Food Chain and Traditional Chinese Medicines. PLoS ONE, 2016, 11, e0163436.	2.5	18
93	Soy Proteinâ€“Gum Karaya Conjugate: Emulsifying Activity and Rheological Behavior in Aqueous System and Oil in Water Emulsion. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 1-10.	1.9	18
94	Optimization of supercritical CO2 extraction of Anastatica hierochuntica. Food and Bioproducts Processing, 2009, 87, 152-158.	3.6	17
95	Yam Contributes to Improvement of Glucose Metabolism in Rats. Plant Foods for Human Nutrition, 2009, 64, 193-198.	3.2	17
96	Effect of Supercritical Fluid Extraction on the Reduction of Toxic Elements in Fish Oil Compared with Other Extraction Methods. Journal of Food Protection, 2015, 78, 172-179.	1.7	16
97	Bambangan (Mangifera pajang) kernel fat: a potential new source of cocoa butter alternative. International Journal of Food Science and Technology, 2018, 53, 1689-1697.	2.7	16
98	Separation/fractionation of triglycerides in terms of fatty acid constituents in palm kernel oil using supercritical CO2. Journal of the Science of Food and Agriculture, 2006, 86, 1138-1145.	3.5	15
99	Structural Identification of Anthocyanins and Analysis of Concentrations during Growth and Flowering in Buckwheat (Fagopyrum esculentum Moench) Petals. Journal of Agricultural and Food Chemistry, 2007, 55, 9571-9575.	5.2	15
100	Optimization of the Conditions for Extraction of Serine Protease from Kesinai Plant (Streblus asper) Leaves Using Response Surface Methodology. Molecules, 2011, 16, 9245-9260.	3.8	15
101	Suitable coating material for microencapsulation of spray-dried fish oil. Journal of Food Science and Technology, 2015, 52, 4441-4449.	2.8	15
102	Kamlet Taft Parameters: A Tool to Alternate the Usage of Hazardous Solvent in Pharmaceutical and Chemical Manufacturing/Synthesis - A Gateway towards Green Technology. Analytical Chemistry Letters, 2020, 10, 550-561.	1.0	15
103	Extraction and Evaluation of Bioactive Compounds from Date (Phoenix dactylifera) Seed Using Supercritical and Subcritical CO2 Techniques. Foods, 2022, 11, 1806.	4.3	14
104	Effects of High-Molecular-Weight Glutenin Subunits on the Texture of Yellow Alkaline Noodles Using Near-Isogenic Lines. Food Science and Technology Research, 2007, 13, 227-234.	0.6	13
105	Direct Purification of Pectinase from Mango (Mangifera Indica Cv. Chokanan) Peel Using a PEG/Salt-Based Aqueous Two Phase System. Molecules, 2011, 16, 8419-8427.	3.8	13
106	Reduction of gelatinization temperatures of starch blend suspensions with supercritical CO2 treatment. Journal of Supercritical Fluids, 2014, 95, 499-505.	3.2	13
107	Weeds as Alternative Useful Medicinal Source: Mimosa pudica Linn. on Diabetes Mellitus and its Complications. Advanced Materials Research, 2014, 995, 49-59.	0.3	12
108	Effect of different fat replacers and drying methods on thermal behaviour, morphology and sensory attributes of reduced-fat coffee creamer. LWT - Food Science and Technology, 2016, 72, 330-342.	5.2	12

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109	The effect of flow rate at different pressures and temperatures on cocoa butter extracted from cocoa nib using supercritical carbon dioxide. Journal of Food Science and Technology, 2016, 53, 2287-2297.	2.8	11
110	Storage stability and quality of polyunsaturated fatty acid rich oil fraction from Longtail tuna (Thunnus tonggol) head using supercritical extraction. CYTA - Journal of Food, 2014, 12, 183-188.	1.9	10
111	Effect of accelerated storage on chemical compositions of mango seed fat and palm oil mid-fraction blends as cocoa butter replacers. LWT - Food Science and Technology, 2017, 84, 551-554.	5.2	10
112	Effect of Medium-High Energy Emulsification Condition on Physicochemical Properties of Î²-Sitosterol Multiple Emulsion. Food and Bioprocess Technology, 2017, 10, 1642-1654.	4.7	10
113	Physicochemical and Biochemical Properties of Pepsin-Solubilized Collagen Isolated from the Integument of Sea Cucumber (S tichopus vastus). Journal of Food Processing and Preservation, 2014, 38, 2027-2036.	2.0	9
114	Screening of Various Parts of P haleria macrocarpa Plant for Î±-Glucosidase Inhibitory Activity. Journal of Food Biochemistry, 2016, 40, 201-210.	2.9	9
115	STUDY OF RHEOLOGICAL PROFILE ANALYSIS RELATED TO TEXTURE FOR MIXTURES OF SAGO-WHEAT GEL. International Journal of Food Properties, 2002, 5, 585-598.	3.0	8
116	Stress Relaxation Test for Sagoâ€“Wheat Mixtures Gel. International Journal of Food Properties, 2003, 6, 431-442.	3.0	8
117	Staling and Texture of Bread Prepared from New Japanese Bread Wheat Varieties with Slightly Low-Amylose Starch. Food Science and Technology Research, 2007, 13, 121-128.	0.6	8
118	Effect of Some Biopolymers on the Rheological Behavior of Surimi Gel. Molecules, 2012, 17, 5733-5744.	3.8	8
119	Optimisation of the supercritical extraction of toxic elements in fish oil. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2014, 31, 1712-1722.	2.3	8
120	Development and validation of short-amplicon length PCR assay for macaques meat detection under complex matrices. International Journal of Food Properties, 2017, 20, 231-245.	3.0	8
121	Extraction of Î±-glucosidase inhibitory compounds fromPhaleria macrocarpafruit flesh using solvent, sonication, and subcritical carbon dioxide soxhlet methods. Journal of Food Biochemistry, 2017, 41, e12399.	2.9	8
122	Optimization of fat yield of bambangan (Mangifera pajang) kernel using response surface methodology and its antioxidant activities. Journal of Food Measurement and Characterization, 2018, 12, 1427-1438.	3.2	8
123	Enrichment, in vitro, and quantification study of antidiabetic compounds from neglected weed Mimosa pudica using supercritical CO2 and CO2-Soxhlet. Separation Science and Technology, 2018, 53, 243-260.	2.5	8
124	Effects of annual fluctuation of environmental factors on starch properties in potato tuber development. Starch/Staerke, 2012, 64, 229-236.	2.1	7
125	Identification of bioactive compounds with GCâ€“Q-TOFâ€“MS in the extracts from Clinacanthus nutans using subcritical carbon dioxide extraction. Separation Science and Technology, 2017, 52, 852-863.	2.5	7
126	In vitro evaluation of Cuscuta reflexa Roxb. for thrombolytic, antioxidant, membrane stabilizing and antimicrobial activities. Natural Product Research, 2020, 34, 2394-2397.	1.8	7

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127	Effects of Moisture and pH on Supercritical Fluid Extraction of Cocoa Butter. Food and Bioprocess Technology, 2013, 6, 2455-2465.	4.7	6
128	A novel liquid/liquid extraction process composed of surfactant and acetonitrile for purification of polygalacturonase enzyme from Durio zibethinus. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2015, 993-994, 1-8.	2.3	6
129	Identification of Possible Compounds Possessing Adenosine A1 Receptor Binding Activity in the Leaves of Orthosiphon stamineus Using TLC and Multivariate Data Analysis. Journal of Liquid Chromatography and Related Technologies, 2009, 32, 2906-2916.	1.0	5
130	SUPERCRITICAL CARBON DIOXIDE FRACTIONATION OF PITHECELLOBIUM JIRINGAN JACK SEED COMPOSITIONS USING FAST GAS CHROMATOGRAPHY TIME OF FLIGHT MASS SPECTROMETRY. Journal of Food Process Engineering, 2011, 34, 1746-1758.	2.9	5
131	Profile of Parkia speciosa Hassk Metabolites Extracted with SFE using FTIRâ€PCA Method. Journal of the Chinese Chemical Society, 2012, 59, 507-514.	1.4	5
132	Fish Oil Recovery from Viscera of Indian Mackerel (Rastrelliger kanagurta) by Supercritical Fluid: An Optimization Approach. Journal of the Chinese Chemical Society, 2012, 59, 1421-1429.	1.4	5
133	APPLICATION OF TWO DIMENSIONAL THIN LAYER CHROMATOGRAPHY PATTERN COMPARISON FOR FINGERPRINTING THE ACTIVE COMPOUNDS IN THE LEAVES OF VITEX TRIFOLIA LINN POSSESSING ANTI-TRACHEOSPASMOLYTIC ACTIVITY. Journal of Liquid Chromatography and Related Technologies, 2009, 33, 214-224.	1.0	4
134	Multivariate analysis of PRISMA optimized TLC image for predicting antioxidant activity and identification of contributing compounds from Pereskia bleo. Biomedical Chromatography, 2015, 29, 1826-1833.	1.7	4
135	Optimization of ultrasound-assisted extraction of pectinase enzyme from guava (Psidium guajava) peel: Enzyme recovery, specific activity, temperature, and storage stability. Preparative Biochemistry and Biotechnology, 2016, 46, 91-99.	1.9	4
136	Stereospermum fimbriatum as a Potential Source of Phytochemicals: A Review of Stereospermum Genus. Current Pharmaceutical Biotechnology, 2016, 17, 1024-1035.	1.6	3
137	Investigations of pectin nanostructures for enhanced percutaneous delivery of fusidic acid. Journal of Applied Polymer Science, 2022, 139, .	2.6	3
138	Investigation of Filler Effects on the Compounding of Freeze-dried Orodispersible Tablets Containing Annona muricata Extract. International Journal of Pharmaceutical Compounding, 2020, 24, 509-514.	0.0	0
139	Investigation of the Effects of Excipients in the Compounding of Amlodipine Besylate Orally Disintegrating Tablets.. International Journal of Pharmaceutical Compounding, 2022, 26, 80-87.	0.0	0
140	Comparison of Solvent Casting and Spray Casting Method on Compounding of an Orally Disintegrating Film Containing Amlodipine Besylate.. International Journal of Pharmaceutical Compounding, 2022, 26, 155-162.	0.0	0