Syed Tufail Hussain Sherazi

List of Publications by Year
in descending order

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168 papers	4,487 citations	117453 34 h-index	138251 58 g-index
169 all docs	169 docs citations	169 times ranked	5857 citing authors

#	Article	IF	Citations
1	Chemical composition, antioxidant and antimicrobial activities of basil (Ocimum basilicum) essential oils depends on seasonal variations. Food Chemistry, 2008, 108, 986-995.	4.2	797
2	Rapid detection of melamine adulteration in dairy milk by SB-ATRâ€“Fourier transform infrared spectroscopy. Food Chemistry, 2013, 141, 3066-3071.	4.2	141
3	l-cysteine protected copper nanoparticles as colorimetric sensor for mercuric ions. Talanta, 2014, 130, 415-422.	2.9	106
4	Synthesis Of Air Stable Copper Nanoparticles And Their Use In Catalysis. Advanced Materials Letters, 2014, 5, 191-198.	0.3	96
5	Analytical approaches for the assessment of free fatty acids in oils and fats. Analytical Methods, 2014, 6, 4956-4963.	1.3	88
6	Chemical composition and bioactivity studies of the essential oils from two Thymus species from the Pakistani flora. LWT - Food Science and Technology, 2013, 50, 185-192.	2.5	79
7	The removal of organophosphorus pesticides from water using a new amino-substituted calixarene-based magnetic sporopollenin. New Journal of Chemistry, 2016, 40, 3130-3138.	1.4	77
8	A highly efficient calix[4]arene based resin for the removal of azo dyes. Desalination, 2011, 268, 83-89.	4.0	74
9	Fe₃O₄ nanoparticles facilitated anaerobic digestion of organic fraction of municipal solid waste for enhancement of methane production. Energy Sources, Part A: Recovery, Utilization and Environmental Effects, 2017, 39, 1815-1822.	1.2	73
10	Assessment of pesticide residues in commonly used vegetables in Hyderabad, Pakistan. Ecotoxicology and Environmental Safety, 2011, 74, 2299-2303.	2.9	68
11	Glycine-assisted synthesis of NiO hollow cage-like nanostructures for sensitive non-enzymatic glucose sensing. RSC Advances, 2015, 5, 18773-18781.	1.7	62
12	A rapid Fourier-transform infrared (FTIR) spectroscopic method for direct quantification of paracetamol content in solid pharmaceutical formulations. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2015, 141, 64-70.	2.0	61
13	Application of transmission FT-IR spectroscopy for the trans fat determination in the industrially processed edible oils. Food Chemistry, 2009, 114, 323-327.	4.2	59
14	Synthesis and application of calix[4]arene based resin for the removal of azo dyes. Journal of Hazardous Materials, 2009, 172, 234-239.	6.5	57
15	Main fatty acid classes in vegetable oils by SB-ATR-Fourier transform infrared (FTIR) spectroscopy. Talanta, 2009, 80, 600-606.	2.9	56
16	Synthesis and application of p-tert-butylcalix[8]arene immobilized material for the removal of azo dyes. Journal of Hazardous Materials, 2011, 186, 651-658.	6.5	55
17	Evaluation of Fatty Acid Composition, Tocols Profile, and Oxidative Stability of Some Fully Refined Edible Oils. International Journal of Food Properties, 2015, 18, 2064-2076.	1.3	54
18	Predictors and clinical relevance of ventricular tachyarrhythmias in ambulatory patients with a continuous flow left ventricular assist device. Heart Rhythm, 2016, 13, 1052-1056.	0.3	53

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19	GC-MS quantification of fatty acid profile including trans FA in the locally manufactured margarines of Pakistan. Food Chemistry, 2008, 109, 207-211.	4.2	52
20	Ultra-trace level electrochemical sensor for methylene blue dye based on nafion stabilized ibuprofen derived gold nanoparticles. Sensors and Actuators B: Chemical, 2015, 208, 320-326.	4.0	51
21	Vegetable Oil Deodorizer Distillate: A Rich Source of the Natural Bioactive Components. Journal of Oleo Science, 2016, 65, 957-966.	0.6	51
22	Development of sensitive non-enzymatic glucose sensor using complex nanostructures of cobalt oxide. Materials Science in Semiconductor Processing, 2015, 34, 373-381.	1.9	50
23	Simpler and highly sensitive enzyme-free sensing of urea via NiO nanostructures modified electrode. RSC Advances, 2016, 6, 39001-39006.	1.7	49
24	Quantitative structureâ€“activity relationship between antioxidant capacity of phenolic compounds and the plasmonic properties of silver nanoparticles. Talanta, 2018, 189, 174-181.	2.9	49
25	Amino acid assisted growth of CuO nanostructures and their potential application in electrochemical sensing of organophosphate pesticide. Electrochimica Acta, 2016, 190, 972-979.	2.6	48
26	Simultaneous assessment of zinc, cadmium, lead and copper in poultry feeds by differential pulse anodic stripping voltammetry. Food and Chemical Toxicology, 2010, 48, 2357-2360.	1.8	45
27	Rapid Determination of Free Fatty Acids in Poultry Feed Lipid Extracts by SB-ATR FTIR Spectroscopy. Journal of Agricultural and Food Chemistry, 2007, 55, 4928-4932.	2.4	43
28	Tranexamic acid derived gold nanoparticles modified glassy carbon electrode as sensitive sensor for determination of nalbuphine. Sensors and Actuators B: Chemical, 2015, 211, 359-369.	4.0	42
29	Sensitive and selective aggregation based colorimetric sensing of Fe3+ via interaction with acetyl salicylic acid derived gold nanoparticles. Sensors and Actuators B: Chemical, 2018, 259, 1006-1012.	4.0	42
30	Application of microwave heating for the fast extraction of fat content from the poultry feeds. Talanta, 2008, 75, 1240-1244.	2.9	41
31	Improved Extraction Method for the Determination of Iron, Copper, and Nickel in New Varieties of Sunflower Oil by Atomic Absorption Spectroscopy. Journal of AOAC INTERNATIONAL, 2008, 91, 400-407.	0.7	40
32	Oxidative stability assessment of Bauhinia purpurea seed oil in comparison to two conventional vegetable oils by differential scanning calorimetry and Rancimat methods. Thermochimica Acta, 2009, 484, 1-3.	1.2	40
33	Fabrication of small l-threonine capped nickel nanoparticles and their catalytic application. Applied Catalysis A: General, 2013, 453, 54-59.	2.2	40
34	Changes in Composition and Antioxidant and Antimicrobial Activities of Essential Oil of Fennel (Foeniculum vulgareMill.) Fruit at Different Stages of Maturity. Journal of Herbs, Spices and Medicinal Plants, 2009, 15, 187-202.	0.5	36
35	Changes of Total Tocopherol and Tocopherol Species During Sunflower Oil Processing. JAOCS, Journal of the American Oil Chemists' Society, 2011, 88, 127-132.	0.8	36
36	Adsorption of direct black-38 azo dye on p-tert-butylcalix[6]arene immobilized material. Arabian Journal of Chemistry, 2014, 7, 125-131.	2.3	34

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37	Characterization of Palm Fatty Acid Distillate of Different Oil Processing Industries of Pakistan. Journal of Oleo Science, 2016, 65, 897-901.	0.6	33
38	Ultra-selective determination of carbofuran by electrochemical sensor based on nickel oxide nanoparticles stabilized by ionic liquid. Monatshefte FÃ¼r Chemie, 2020, 151, 1689-1696.	0.9	32
39	Synthesis of Highly Stable Cobalt Nanomaterial Using Gallic Acid and Its Application in Catalysis. Advances in Chemistry, 2014, 2014, 1-6.	1.1	31
40	Application of Fractional Factorial Design and Doehlert Matrix in the Optimization of Experimental Variables Associated with the Ultrasonic-Assisted Acid Digestion of Chocolate Samples for Aluminum Determination by Atomic Absorption Spectrometry. Journal of AOAC INTERNATIONAL, 2007, 90, 1682-1688.	0.7	30
41	Banana peel: an effective biosorbent for aflatoxins. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2016, 33, 849-860.	1.1	30
42	Cefuroxime derived copper nanoparticles and their application as a colorimetric sensor for trace level detection of picric acid. RSC Advances, 2016, 6, 82882-82889.	1.7	30
43	A simplified FTIR chemometric method for simultaneous determination of four oxidation parameters of frying canola oil. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2015, 149, 656-661.	2.0	29
44	Impact of linolenic acid on oxidative stability of rapeseed oils. Journal of Food Science and Technology, 2020, 57, 3184-3192.	1.4	29
45	Application of central composite design for the optimization of on-line solid phase extraction of Cu2+ by calix[4]arene bonded silica resin. Chemometrics and Intelligent Laboratory Systems, 2015, 146, 158-168.	1.8	28
46	TRPA1: The Central Molecule for Chemical Sensing in Pain Pathway?: Figure 1.. Journal of Neuroscience, 2008, 28, 1019-1021.	1.7	27
47	Application of multivariate chemometric techniques for simultaneous determination of five parameters of cottonseed oil by single bounce attenuated total reflectance Fourier transform infrared spectroscopy. Talanta, 2014, 129, 473-480.	2.9	27
48	Monitoring of Fat Content, Free Fatty Acid and Fatty Acid Profile Including trans Fat in Pakistani Biscuits. JAOCS, Journal of the American Oil Chemists' Society, 2008, 85, 1057-1061.	0.8	26
49	Determination of total trans fat content in Pakistani cereal-based foods by SB-HATR FT-IR spectroscopy coupled with partial least square regression. Food Chemistry, 2010, 123, 1289-1293.	4.2	26
50	Kinetic Modeling for Bioaugmented Anaerobic Digestion of the Organic Fraction of Municipal Solid Waste by Using Fe3O4 Nanoparticles. Waste and Biomass Valorization, 2019, 10, 3213-3224.	1.8	26
51	A sensitive and selective deep eutectic solvent-based ultrasound-assisted liquid phase microextraction procedure for separation-preconcentration and determination of copper in olive oil and water samples. Separation Science and Technology, 2019, 54, 2431-2439.	1.3	26
52	Application of Fourier-transform infrared (FT-IR) transmission spectroscopy for the estimation of roxithromycin in pharmaceutical formulations. Vibrational Spectroscopy, 2011, 55, 115-118.	1.2	25
53	Estimation of ibuprofen in urine and tablet formulations by transmission Fourier Transform Infrared spectroscopy by partial least square. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2013, 102, 403-407.	2.0	25
54	Evaluation of the Triglyceride Composition of Pomegranate Seed Oil by RPâ€HPLC Followed by GCâ€MS. JAOCS, Journal of the American Oil Chemists' Society, 2015, 92, 791-800.	0.8	24

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55	Occurrence of ochratoxin A in poultry feeds and feed ingredients from Pakistan. Mycotoxin Research, 2015, 31, 1-7.	1.3	24
56	Application of a spectroscopic method to estimate the olive oil oxidative status. European Journal of Lipid Science and Technology, 2010, 112, 1356-1362.	1.0	23
57	Evaluation of important fatty acid ratios in poultry feed lipids by ATR FTIR spectroscopy. Vibrational Spectroscopy, 2011, 57, 177-181.	1.2	23
58	Chemical Characterization of Canola and Sunflower Oil Deodorizer Distillates. Polish Journal of Food and Nutrition Sciences, 2014, 64, 115-120.	0.6	23
59	A highly selective and sensitive electrochemical determination of melamine based on succinic acid functionalized copper oxide nanostructures. RSC Advances, 2015, 5, 105090-105097.	1.7	23
60	Intramuscular fatty acid profile of longissimus dorsi and semitendinosus muscle from Pateri goats fed under traditional feeding system of Sindh, Pakistan. Meat Science, 2008, 80, 819-822.	2.7	22
61	Application of attenuated total reflectance Fourier transform infrared spectroscopy for determination of cefixime in oral pharmaceutical formulations. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2013, 115, 51-56.	2.0	22
62	Ultrasensitive Determination of Piroxicam at Diflunisal-Derived Gold Nanoparticle-Modified Glassy Carbon Electrode. Journal of Electronic Materials, 2017, 46, 5957-5966.	1.0	22
63	A simplified UV spectrometric method for determination of peroxide value in thermally oxidized canola oil. Talanta, 2010, 80, 1823-1826.	2.9	21
64	Catalytic Reductive Degradation of Methyl Orange Using Air Resilient Copper Nanostructures. Journal of Nanomaterials, 2015, 2015, 1-12.	1.5	21
65	Biogenic Silver Nanoparticles for Trace Colorimetric Sensing of Enzyme Disrupter Fungicide Vinclozolin. Nanomaterials, 2019, 9, 1604.	1.9	21
66	Ranolazine-Functionalized Copper Nanoparticles as a Colorimetric Sensor for Trace Level Detection of As3+. Nanomaterials, 2019, 9, 83.	1.9	21
67	Correcting for Underlying Absorption Interferences in Fourier Transform InfraredtransAnalysis of Edible Oils Using Two-Dimensional Correlation Techniques. Journal of Agricultural and Food Chemistry, 2008, 56, 1532-1537.	2.4	20
68	Synthesis of l-methionine stabilized nickel nanowires and their application for catalytic oxidative transfer hydrogenation of isopropanol. Applied Catalysis A: General, 2011, 400, 215-220.	2.2	20
69	Prospects of fatty acid profile and bioactive composition from lipid seeds for the discrimination of apple varieties with the application of chemometrics. Grasas Y Aceites, 2012, 63, 175-183.	0.3	20
70	Improved Determination of Isolated trans Isomers in Edible Oils by Fourier Transform Infrared Spectroscopy Using Spectral Reconstitution. Journal of AOAC INTERNATIONAL, 2007, 90, 446-451.	0.7	19
71	Simultaneous Quantification of Ibuprofen and Paracetamol in Tablet Formulations Using Transmission Fourier Transform Infrared Spectroscopy. American Journal of Analytical Chemistry, 2012, 03, 503-511.	0.3	19
72	Quantification of erythromycin in pharmaceutical formulation by transmission Fourier transform infrared spectroscopy. Arabian Journal of Chemistry, 2014, 7, 1104-1109.	2.3	19

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73	A green approach for the production of biodiesel from fatty acids of corn deodorizer distillate. RSC Advances, 2014, 4, 48419-48425.	1.7	18
74	Glycine-assisted preparation of Co3O4 nanoflakes with enhanced performance for non-enzymatic glucose sensing. Materials Express, 2015, 5, 437-444.	0.2	18
75	Decontamination of poultry feed from ochratoxin A by UV and sunlight radiations. Journal of the Science of Food and Agriculture, 2016, 96, 2668-2673.	1.7	18
76	Highly sensitive determination of atropine using cobalt oxide nanostructures: Influence of functional groups on the signal sensitivity. Analytica Chimica Acta, 2016, 948, 30-39.	2.6	18
77	Degradation of 4-Chlorophenol Under Sunlight Using ZnO Nanoparticles as Catalysts. Journal of Electronic Materials, 2018, 47, 2177-2183.	1.0	18
78	Wheat bran extracts: a potent source of natural antioxidants for the stabilization of canola oil. Grasas Y Aceites, 2011, 62, 190-197.	0.3	17
79	Erucic acid evaluation in rapeseed and canola oil by Fourier transform-infrared spectroscopy. European Journal of Lipid Science and Technology, 2013, 115, 535-540.	1.0	17
80	NiO nanostructures based functional none-enzymatic electrochemical sensor for ultrasensitive determination of endosulfan in vegetables. Journal of Food Measurement and Characterization, 2021, 15, 2695-2704.	1.6	17
81	An amperometric sensitive dopamine biosensor based on novel copper oxide nanostructures. Microsystem Technologies, 2017, 23, 1229-1235.	1.2	16
82	Fabrication of Highly Sensitive and Selective Electrochemical Sensors for Detection of Paracetamol by Using Piroxicam Stabilized Gold Nanoparticles. Journal of the Electrochemical Society, 2017, 164, B427-B434.	1.3	16
83	Pyrolysis of polypropylene over zeolite mordenite ammonium: kinetics and products distribution. Journal of Polymer Engineering, 2019, 39, 785-793.	0.6	16
84	Pyrolysis of polystyrene waste for recovery of combustible hydrocarbons using copper oxide as catalyst. Waste Management and Research, 2020, 38, 1269-1277.	2.2	16
85	Determination of Unsaponifiable Constituents of Deodorizer Distillates by GCâ€“MS. JAOCS, Journal of the American Oil Chemists' Society, 2012, 89, 973-977.	0.8	15
86	Synthesis and Characterization of Highly Efficient Nickel Nanocatalysts and Their Use in Degradation of Organic Dyes. International Journal of Metals, 2014, 2014, 1-10.	0.3	15
87	Natural co-occurrence of aflatoxins and deoxynivalenol in poultry feed in Pakistan. Food Additives and Contaminants: Part B Surveillance, 2014, 7, 162-167.	1.3	15
88	Sorption of congo red onto p-tert-Butylcalix[4]arene based silica resin. Journal of the Iranian Chemical Society, 2011, 8, 272-279.	1.2	14
89	Rapid Determination of Free Fatty Acid Content in Waste Deodorizer Distillates Using Single Bounce-Attenuated Total Reflectance-FTIR Spectroscopy. Journal of AOAC INTERNATIONAL, 2012, 95, 1570-1573.	0.7	14
90	A comparative profiling of oral cancer patients and high risk niswar users using FT-IR and chemometric analysis. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2018, 203, 177-184.	2.0	14

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91	Effect of process parameters on emulsion stability and droplet size of pomegranate oil-in-water. Grasas Y Aceites, 2021, 72, e410.	0.3	14
92	Physicochemical composition and FTIR characterization of castor seed oil. Ukrainian Food Journal, 2019, 8, 778-787.	0.1	14
93	Synthesis and Characterizations of Highly Efficient Copper Nanoparticles and their Use in Ultra Fast Catalytic Degradation of Organic Dyes. Advanced Materials Research, 2013, 829, 93-99.	0.3	13
94	SB-ATR FTIR Spectroscopic Monitoring of Free Fatty Acids in Commercially AvailableNigella sativa(Kalonji) Oil. Journal of Spectroscopy, 2014, 2014, 1-5.	0.6	13
95	Spectroscopic and chromatographic evaluation of solvent extracted guava seed oil. International Journal of Food Properties, 2017, 20, S556-S563.	1.3	13
96	Characteristics and Composition of a High Oil Yielding Castor Variety from Pakistan. Journal of Oleo Science, 2016, 65, 471-476.	0.6	12
97	Ascorbic Acid Assisted Synthesis of Cobalt Oxide Nanostructures, Their Electrochemical Sensing Application for the Sensitive Determination of Hydrazine. Journal of Electronic Materials, 2016, 45, 3695-3701.	1.0	12
98	Highly selective, sensitive and simpler colorimetric sensor for Fe2+ detection based on biosynthesized gold nanoparticles. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2021, 254, 119645.	2.0	12
99	Glutaric Acid Assisted Fabrication of CuO Nanostructures and their Application in Development of Highly Sensitive Electrochemical Sensor System for Carbamates. Electroanalysis, 2016, 28, 1634-1640.	1.5	11
100	Renewable Electricity Generation from Food Waste Through Anaerobic Digestion in Pakistan: A Mini-Review. Earth Systems and Environment, 2019, 3, 95-100.	3.0	11
101	Methane Augmentation of Anaerobic Digestion of Food Waste in the Presence of Fe3O4 and Carbamide Capped Fe3O4 Nanoparticles. Waste and Biomass Valorization, 2020, 11, 4093-4107.	1.8	11
102	Sodium dodecyl sulfate stabilized NiO nanoseeds: a potential procedure for ultra-sensitive determination of bentazone in vegetables. Journal of Materials Science: Materials in Electronics, 2021, 32, 15917-15929.	1.1	11
103	A Novel Approach for Determination of Free Fatty Acids in Vegetable Oils by a Flow Injection System with Manual Injection. Lipids, 2011, 46, 1181-1190.	0.7	10
104	Extraction and characterization of seed oil waxes by using chromatographic techniques. International Journal of Industrial Chemistry, 2013, 4, 9.	3.1	10
105	Catalytic degradation of imidacloprid using L-serine capped nickel nanoparticles. Materials Express, 2015, 5, 121-128.	0.2	10
106	Practice of diclofenac sodium for the hydrothermal growth of NiO nanostructures and their application for enzyme free glucose biosensor. Microsystem Technologies, 2016, 22, 2549-2557.	1.2	10
107	p-Sulphonatocalix[8]arene functionalized silica resin for the enhanced removal of methylene blue from wastewater: equilibrium and kinetic study. Separation Science and Technology, 2019, 54, 2240-2251.	1.3	10
108	Aflatoxins in cotton seeds and cotton seed cake from Pakistan. Food Additives and Contaminants: Part B Surveillance, 2020, 13, 72-76.	1.3	10

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109	Production of fuel oil and combustible gases from pyrolysis of polystyrene waste: Kinetics and thermodynamics interpretation. Environmental Technology and Innovation, 2021, 24, 101996.	3.0	10
110	Impact of frying on key fatty acid ratios of canola oil. European Journal of Lipid Science and Technology, 2012, 114, 222-228.	1.0	9
111	Investigation of Dissipation, Adsorption, Degradation, and Leaching of Triazophos Pesticide in Various Soils. Polycyclic Aromatic Compounds, 2016, 36, 229-241.	1.4	9
112	Essential Oil From Psidium guajava Leaves: An Excellent Source of Î²-Caryophyllene. Natural Product Communications, 2019, 14, 1934578X1984300.	0.2	9
113	Application of synthesized copper nanoparticles using aqueous extract of Ziziphus mauritiana L. leaves as a colorimetric sensor for the detection of Ag+. Turkish Journal of Chemistry, 2020, 44, 1376-1385.	0.5	9
114	Electrochemical sensing of dopamine via bio-assisted synthesized silver nanoparticles. International Nano Letters, 2021, 11, 263-271.	2.3	9
115	FTIR characterization and physicochemical evaluation of cottonseed oil. Pakistan Journal of Analytical and Environmental Chemistry, 2017, 18, 46-53.	0.2	9
116	Detection of lard contamination in five different edible oils by FT-IRspectroscopy using a partial least squares calibration model. Turkish Journal of Chemistry, 2019, 43, 1098-1108.	0.5	8
117	Ultrasensitive colorimetric detection of Hg²⁺ in aqueous media via green synthesis by Ziziphus mauritiana Leaf extract-based silver nanoparticles. International Journal of Environmental Analytical Chemistry, 2022, 102, 7046-7061.	1.8	8
118	An Amperometric Indirect Determination of Heavy Metal Ions Through Inhibition of Glucose Oxidase Immobilized on Cobalt Oxide Nanostructures. Sensor Letters, 2016, 14, 1178-1186.	0.4	8
119	SnO2 nanostructure based electroanalytical approach for simultaneous monitoring of vitamin C and vitamin B6 in pharmaceuticals. Journal of Electroanalytical Chemistry, 2022, 910, 116181.	1.9	8
120	A green method for the quantitative assessment ofÂneutral oil in palm fatty acid distillates by single bounce attenuated total reflectance Fourier-transform infrared spectroscopy. RSC Advances, 2015, 5, 50591-50596.	1.7	7
121	Pomegranate (Punica granatum) Seed Oil. , 2019, , 691-709.		7
122	The Synthesis of New Nanostructures of CuO Using Ascorbic Acid as Growth Directing Agent and Their Sensitive Electrochemical Detection of Hydrazine. Sensor Letters, 2016, 14, 611-615.	0.4	7
123	Microwave-assisted synthesis of L-cysteine-capped nickel nanoparticles for catalytic reduction of 4-nitrophenol. Rare Metals, 2015, 34, 683-691.	3.6	6
124	Ultraâ€sensitive Amperometric Hydrazine Sensing via Dimethyl Glyoxomat Derived NiO Nanostructures. Electroanalysis, 2017, 29, 2803-2809.	1.5	6
125	A chemometric approach for the quantification of free fatty acids in cottonseed oil by Fourier transform infrared spectroscopy. International Journal of Food Properties, 2017, 20, 1913-1920.	1.3	6
126	Authentication of <i>Eucommia ulmoides</i> Seed Oil Using Fourier Transform Infrared and Synchronous Fluorescence Spectroscopy Combined with Chemometrics. Journal of Oleo Science, 2019, 68, 1073-1084.	0.6	6

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127	Trace Level Colorimetric Hg2+ Sensor Driven by Citrus japonica Leaf Extract Derived Silver Nanoparticles: Green Synthesis and Application. Journal of Cluster Science, 2022, 33, 1865-1875.	1.7	6
128	A Green Approach for the Determination of Selected Anti-Diabetic Drugs in Pharmaceutical Formulation by Transmission FTIR Spectroscopy. Journal of the Brazilian Chemical Society, 2014, , .	0.6	6
129	Processing impact on tocopherols and triglycerides composition of soybean oil and its deodorizer distillate evaluated by high-performance liquid chromatography. Turkish Journal of Chemistry, 2020, 44, 1694-1702.	0.5	6
130	Spectroscopic and chromatographic evaluation of the wax ester fraction of Adenanthera pavonina oil. Industrial Crops and Products, 2012, 36, 294-298.	2.5	5
131	Determination of Deoxynivalenol in Poultry Feed by Three Gas Chromatographic Detection Techniques. Chromatographia, 2014, 77, 337-346.	0.7	5
132	Method Development for Determination of Antibiotic Drugs Using Newly Prepared p-Morpholinomethylcalix[4]arene Mesoporous Silica-Based HPLC Column. Chromatographia, 2018, 81, 1373-1380.	0.7	5
133	Synthesis of biodiesel via pre-blending of feedstocks: an optimization by the polynomial curve fitting method. Biofuels, 2021, 12, 679-688.	1.4	5
134	Electrochemical Oxidation of Methotrexate Using Pheniramine Maleate Functionalized Gold Nanoparticles Modified Electrode. Sensor Letters, 2018, 16, 8-12.	0.4	5
135	Bio-green fabrication of bell pepper mediated silver nanoparticles: an efficient material for electrochemical sensing of arbutin in cosmetics. Journal of the Iranian Chemical Society, 2022, 19, 3659-3672.	1.2	5
136	Determination of Ochratoxin A in Poultry Feed by High-Performance Liquid Chromatography with a Monolithic Column. Analytical Letters, 2015, 48, 396-407.	1.0	4
137	Sub-ppt level voltammetric sensor for Hg2+ detection based on nafion stabilized l-cysteine-capped Au@Ag core-shell nanoparticles. Journal of Solid State Electrochemistry, 2019, 23, 2073-2083.	1.2	4
138	Functionalized Gold Nanoparticles Based Optical, Surface Plasmon Resonance-Based Sensor for the Direct Determination of Mitoxantrone Anti-cancer Agent from Real Samples. Journal of Cluster Science, 2022, 33, 241-247.	1.7	4
139	Brief Overview of Frequently used Macrolides and Analytical Techniques for their Assessment. Current Analytical Chemistry, 2019, 15, 324-338.	0.6	4
140	Evaluation of Physico-chemical Properties in Selected Branded Soaps. Pakistan Journal of Analytical and Environmental Chemistry, 2019, 20, 177-183.	0.2	4
141	Influence of commercial refining on some quality attributes of sunflower oil. Ukrainian Food Journal, 2018, 7, 234-243.	0.1	4
142	Highly selective nanomolar level colorimetric sensing of Cr3+ through biosynthesized gold nanoparticles in the presence of Cr6+. Optik, 2021, 248, 168188.	1.4	4
143	A Chemometric Approach to Assess the Frying Stability of Cottonseed Oil Blends During Deep-Frying Process: Fatty Acid Composition and Tocopherol Analyses. International Journal of Food Properties, 2015, 18, 2776-2790.	1.3	3
144	Selective online solid-phase extraction of copper using p-morpholino-methylcalix[4]arene appended silica-based column. Separation Science and Technology, 2020, 55, 1650-1655.	1.3	3

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145	A review on techniques employed for encapsulation of the bioactive components ofPunicagranatumL.. Journal of Food Processing and Preservation, 2020, 44, e14848.	0.9	3
146	Outcome of Refining on the Physicochemical Properties of Cottonseed Oil. Pakistan Journal of Analytical and Environmental Chemistry, 2017, 18, 105-111.	0.2	3
147	FTIR spectroscopy combined with chemometric: A versatile tool for quality evaluation of fried vermicelli. Ukrainian Food Journal, 2017, 6, .	0.1	3
148	GC-MS Evaluation of Essential Oil Constituents from Rosa Damascena Wild Rose:Effect of Season and Climatic Conditions. Pakistan Journal of Analytical and Environmental Chemistry, 2017, 18, 155-162.	0.2	3
149	Kaolinite Modified Carbon Paste Electrode for the Sensitive Determination of Captopril. Sensor Letters, 2017, 15, 371-374.	0.4	2
150	Removal of toxic metals from canola oil by newly synthesized calixarene-based resin. Turkish Journal of Chemistry, 2018, 42, .	0.5	2
151	Guava (Psidium guajava) Oil. , 2019, , 541-559.		2
152	Natural co-occurrence of Fusarium toxins in poultry feed and its ingredients. Journal Fur Verbraucherschutz Und Lebensmittelsicherheit, 2020, 15, 341-350.	0.5	2
153	Adsorption of methylene blue from aqueous solutions by using a novel nano co-polymer. AIP Conference Proceedings, 2020, , .	0.3	2
154	Recent Progress in the Analysis of Captopril Using Electrochemical Methods: A Review. Current Analytical Chemistry, 2019, 15, 198-206.	0.6	2
155	Analysis of Edible Oils and Fats by Nuclear Magnetic Resonance (NMR) Spectroscopy. , 2015, , 57-92.		2
156	Highly Sensitive Voltammetric Determination of Acrylamide Based on Ibuprofen Capped Mercury Nanoparticles. Sensors, 2021, 21, 7302.	2.1	2
157	Simple Gas Chromatographic Method for the Quantification of Total Cholesterol in Fish Meats. Journal of AOAC INTERNATIONAL, 2010, 93, 1249-1254.	0.7	1
158	Consequence of Commercial Fish Frying on Some Quality Parameters of Oil with Special Reference toTransFat. International Journal of Food Properties, 2011, 14, 1124-1135.	1.3	1
159	Ranolazine-functionalized CuO NPs: efficient homogeneous and heterogeneous catalysts for reduction of 4-nitrophenol. Turkish Journal of Chemistry, 2020, 44, 168-179.	0.5	1
160	Role of Capping Agent for the Colorimetric and Fluorescent Sensing of Different Materials Using Metal Nanoparticles. Current Analytical Chemistry, 2022, 18, 186-195.	0.6	1
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