

# Tariq Kamal

## List of Publications by Year in Descending Order

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**Version:** 2024-04-09

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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.

10 papers	158 citations	7 h-index	10 g-index
10 ext. papers	193 ext. citations	2.8 avg, IF	2.75 L-index

#	Paper	IF	Citations
10	Effect of hot-air oven dehydration process on water dynamics and microstructure of apple (Fuji) cultivar slices assessed by LF-NMR and MRI. <i>Drying Technology</i> , <b>2019</b> , 37, 1974-1987	2.6	17
9	Potential uses of LF-NMR and MRI in the study of water dynamics and quality measurement of fruits and vegetables. <i>Journal of Food Processing and Preservation</i> , <b>2019</b> , 43, e14202	2.1	13
8	Water Dynamics and Physicochemical Analysis of Two Different Varieties of Apple Jam (Fuji) and (Yinduqing) by LF- NMR and MRI. <i>International Journal of Food Engineering</i> , <b>2018</b> , 14,	1.9	3
7	A fast and non-destructive LF-NMR and MRI method to discriminate adulterated shrimp. <i>Journal of Food Measurement and Characterization</i> , <b>2018</b> , 12, 1340-1349	2.8	15
6	Real-time detection of water dynamics in abalone ( <i>Haliotis discus hannai</i> Ino) during drying and rehydration processes assessed by LF-NMR and MRI. <i>Drying Technology</i> , <b>2018</b> , 36, 72-83	2.6	46
5	Effect of hydrocolloid and processing potentiality on water migration in apple jellies of Yinduqing cultivar. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 98, 381-389	5.4	6
4	A non-invasive method based on low-field NMR to analyze the quality changes in caviar from hybrid sturgeon ( <i>Huso dauricus</i> , <i>Acipenser schrenckii</i> ). <i>Journal of Food Processing and Preservation</i> , <b>2017</b> , 41, e13256	2.1	9
3	A fluorescence turn-off-on chemosensor based on carbon nanocages for detection of ascorbic acid. <i>RSC Advances</i> , <b>2017</b> , 7, 30481-30487	3.7	21
2	Changes in Body Wall of Sea Cucumber ( <i>Stichopus japonicus</i> ) during a two-Step Heating Process Assessed by Rheology, LF-NMR, and Texture Profile Analysis. <i>Food Biophysics</i> , <b>2016</b> , 11, 257-265	3.2	26
1	An Investigation on the Preparation of Containing Low Caloric Biscuits with Supplementation of Dietary Fiber. <i>Journal of Food Processing &amp; Technology</i> , <b>2015</b> , 06,	2	2