

M Shafiur Rahman

List of Publications by Year in descending order

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papers

368
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758635

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#	ARTICLE	IF	CITATIONS
1	Volatile and nonvolatile taste compounds and their correlation with umami and flavor characteristics of chicken nuggets added with milkfat and potato mash. <i>Food Chemistry</i> , 2021, 343, 128499.	4.2	43
2	Comparative study of the quality characteristics of defatted soy flour treated by supercritical carbon dioxide and organic solvent. <i>Journal of Food Science and Technology</i> , 2017, 54, 2485-2493.	1.4	33
3	Color and density of apple cubes dried in air and modified atmosphere. <i>International Journal of Food Properties</i> , 1998, 1, 197-205.	1.3	31
4	Quality characteristics and storage stability of low-fat tofu prepared with defatted soy flours treated by supercritical-CO ₂ and hexane. <i>LWT - Food Science and Technology</i> , 2019, 100, 237-243.	2.5	29
5	Phenolics and antioxidant activity of aqueous turmeric extracts as affected by heating temperature and time. <i>LWT - Food Science and Technology</i> , 2019, 105, 149-155.	2.5	26
6	Thermal treatment of apple puree under oxygen-free condition: Effect on phenolic compounds, ascorbic acid, antioxidant activities, color, and enzyme activities. <i>Food Bioscience</i> , 2021, 39, 100802.	2.0	24
7	Physicochemical properties, sensory traits and storage stability of reduced-fat frankfurters formulated by replacing beef tallow with defatted bovine heart. <i>Meat Science</i> , 2019, 151, 89-97.	2.7	20
8	Effect of superheated steam treatment on yield, physicochemical properties and volatile profiles of perilla seed oil. <i>LWT - Food Science and Technology</i> , 2021, 135, 110240.	2.5	20
9	Changes in physicochemical characteristics and oxidative stability of pre- and post-rigor frozen chicken muscles during cold storage. <i>Journal of Food Science and Technology</i> , 2019, 56, 4809-4816.	1.4	16
10	Physicochemical characteristics and microbial safety of defatted bovine heart and its lipid extracted with supercritical-CO ₂ and solvent extraction. <i>LWT - Food Science and Technology</i> , 2018, 97, 355-361.	2.5	15
11	Effect of freeze-thaw pretreatment on yield and quality of perilla seed oil. <i>LWT - Food Science and Technology</i> , 2020, 122, 109026.	2.5	15
12	Thiol concentration, structural characteristics and gelling properties of bovine heart protein concentrates. <i>LWT - Food Science and Technology</i> , 2019, 111, 175-181.	2.5	12
13	Thermal and functional characteristics of defatted bovine heart using supercritical CO ₂ and organic solvent. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 816-823.	1.7	12
14	Nutritional Quality and Physicochemical Characteristics of Defatted Bovine Liver Treated by Supercritical Carbon Dioxide and Organic Solvent. <i>Korean Journal for Food Science of Animal Resources</i> , 2017, 37, 29-37.	1.5	10
15	Oil yield, physicochemical characteristics, oxidative stability and microbial safety of perilla seeds stored at different relative humidity. <i>Industrial Crops and Products</i> , 2021, 165, 113431.	2.5	9
16	Yield and physicochemical properties of low fat tofu prepared using supercritical carbon dioxide treated soy flours with different fat levels. <i>Journal of Food Science and Technology</i> , 2018, 55, 2712-2720.	1.4	8
17	Impact of supercritical carbon dioxide turmeric extract on the oxidative stability of perilla oil. <i>International Journal of Food Science and Technology</i> , 2020, 55, 183-191.	1.3	7
18	Effect of water blanching on phenolic compounds, antioxidant activities, enzyme inactivation, microbial reduction, and surface structure of samnamul (<i>Aruncus dioicus</i> var <i>kamtschaticus</i>). <i>International Journal of Food Science and Technology</i> , 2020, 55, 1754-1762.	1.3	7

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19	Superheated steam pretreatment of rice flours: Gelatinization behavior and functional properties during thermal treatment. <i>Food Bioscience</i> , 2021, 41, 101013.	2.0	7
20	The Quality Improvement of Emulsion-type Pork Sausages Formulated by Substituting Pork Back fat with Rice Bran Oil. <i>Korean Journal for Food Science of Animal Resources</i> , 2018, 38, 123-134.	1.5	5
21	Supercritical fluid tomato extract for stabilization of perilla oil subjected to thermal treatment. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14367.	0.9	4
22	Effect of red beet (<i>Beta vulgaris</i> L.) powder addition on physicochemical and microbial characteristics of tofu. <i>Korean Journal of Food Preservation</i> , 2019, 26, 659-666.	0.2	4
23	Evaluation of chicken nugget properties using spent hen meat added with milk fat and potato mash at different levels. <i>Journal of Food Science and Technology</i> , 2021, 58, 2783-2791.	1.4	3
24	The effect of superheated steam drying on physicochemical and microbial characteristics of Korean traditional actinidia (<i>Actinidia arguta</i>) leaves. <i>Korean Journal of Food Preservation</i> , 2017, 24, 464-471.	0.2	3
25	Effect of Edible Coating on Hygroscopicity and Quality Characteristics of Freeze-Dried Korean Traditional Actinidia (<i>Actinidia arguta</i>) Cultivars Snack. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2016, 45, 1344-1350.	0.2	3
26	Physicochemical and Microbial Quality Characteristics of Garlic (<i>Allium sativum</i> L.) by Superheated Steam Treatment. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2016, 45, 1438-1446.	0.2	2
27	The effect of aluminum coating to corrugated packaging on quality characteristics of paprika during storage. <i>Korean Journal of Food Preservation</i> , 2017, 24, 934-941.	0.2	0