

# Hafiz Ubaid ur Rahman

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7774266/publications.pdf>

Version: 2024-02-01

11  
papers

524  
citations

1307594

7  
h-index

1281871

11  
g-index

11  
all docs

11  
docs citations

11  
times ranked

876  
citing authors

#	ARTICLE	IF	CITATIONS
1	Essential oil eugenol: sources, extraction techniques and nutraceutical perspectives. RSC Advances, 2017, 7, 32669-32681.	3.6	230
2	Combined effects of pulsed electric field and ultrasound on bioactive compounds and microbial quality of grapefruit juice. Journal of Food Processing and Preservation, 2018, 42, e13507.	2.0	79
3	Postharvest intervention technologies for safety enhancement of meat and meat based products; a critical review. Journal of Food Science and Technology, 2016, 53, 19-30.	2.8	73
4	Antioxidant proteins and peptides to enhance the oxidative stability of meat and meat products: A comprehensive review. International Journal of Food Properties, 2017, 20, 2581-2593.	3.0	63
5	Advanced meat preservation methods: A mini review. Journal of Food Safety, 2018, 38, e12467.	2.3	34
6	Exploiting microorganisms to develop improved functional meat sausages: A review. Food Reviews International, 2017, 33, 195-215.	8.4	14
7	Assessing the capability of Fourier transform infrared spectroscopy in tandem with chemometric analysis for predicting poultry meat spoilage. PeerJ, 2018, 6, e5376.	2.0	11
8	Application of fluorescence spectroscopy for rapid and noninvasive quality determination of yoghurt ice cream using chemometrics. International Journal of Dairy Technology, 2020, 73, 437-446.	2.8	7
9	Augmenting Quality and Microbial Safety of Broiler Meat at Refrigeration Storage by Applying Chemical Interventions. Journal of Food Processing and Preservation, 2017, 41, e13030.	2.0	6
10	Augmenting yogurt quality attributes through hydrocolloidal gums. Asian-Australasian Journal of Animal Sciences, 2020, 33, 323-331.	2.4	5
11	Discerning microbial and quality attributes of differently slaughtered and dead poultry meat. Journal of Food Safety, 2019, 39, e12622.	2.3	2