Hafiz Ubaid ur Rahman

List of Publications by Year
in descending order

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	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
2	Augmenting yogurt quality attributes through hydrocolloidal gums. Asian-Australasian Journal of Animal Sciences, 2020, 33, 323-331.	2.4	5
3	Discerning microbial and quality attributes of differently slaughtered and dead poultry meat. Journal of Food Safety, 2019, 39, e12622.	2.3	2
4	Advanced meat preservation methods: A mini review. Journal of Food Safety, 2018, 38, e12467.	2.3	34
5	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
6	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
7	Exploiting microorganisms to develop improved functional meat sausages: A review. Food Reviews International, 2017, 33, 195-215.	8.4	14
8	Essential oil eugenol: sources, extraction techniques and nutraceutical perspectives. RSC Advances, 2017, 7, 32669-32681.	3.6	230
9	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
10	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
11	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