

Wahidu Zzaman

List of Publications by Year in descending order

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Version: 2024-02-01

38
papers

498
citations

623734

14
h-index

752698

20
g-index

38
all docs

38
docs citations

38
times ranked

512
citing authors

#	ARTICLE	IF	CITATIONS
1	Application of immersion pre-treatments and drying temperatures to improve the comprehensive quality of pineapple (<i>Ananas comosus</i>) slices. <i>Heliyon</i> , 2021, 7, e05882.	3.2	40
2	Embedding Islamic dietary requirements into HACCP approach. <i>Food Control</i> , 2013, 34, 607-612.	5.5	34
3	Effect of Superheated Steam and Convection Roasting on Changes in Physical Properties of Cocoa Bean (<i>Theobroma cacao</i>). <i>Food Science and Technology Research</i> , 2013, 19, 181-186.	0.6	33
4	Investigation on Physicochemical and Sensory Evaluation of Cookies Substituted with Papaya Pulp Flour. <i>Journal of Food Quality</i> , 2015, 38, 175-183.	2.6	28
5	Biochemical and radical-scavenging properties of sea cucumber (<i>Stichopus vastus</i>) collagen hydrolysates. <i>Natural Product Research</i> , 2014, 28, 1302-1305.	1.8	27
6	Influences of superheated steam roasting on changes in sugar, amino acid and flavour active components of cocoa bean (<i>Theobroma cacao</i>). <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 4429-4437.	3.5	27
7	Effect of Superheated Steam Roasting on the Phenolic Antioxidant Properties of Cocoa Beans. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 1932-1938.	2.0	26
8	Optimization of substrate composition for pectinase production from Satkara (<i>Citrus macroptera</i>) peel using <i>Aspergillus niger</i> -ATCC 1640 in solid-state fermentation. <i>Heliyon</i> , 2021, 7, e08133.	3.2	25
9	Moisture, Color and Texture Changes in Cocoa beans during Superheated Steam Roasting. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 1364-1370.	2.0	18
10	Effect of superheated-steam roasting on physicochemical properties of peanut (<i>Arachis hypogea</i>) oil. <i>Food Science and Biotechnology</i> , 2017, 26, 911-920.	2.6	17
11	A Comprehensive Review on Bio-Preservation of Bread: An Approach to Adopt Wholesome Strategies. <i>Foods</i> , 2022, 11, 319.	4.3	17
12	Bambangan (<i>Mangifera pajang</i>) kernel fat: a potential new source of cocoa butter alternative. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1689-1697.	2.7	16
13	Effects of Incorporation of Jackfruit Rind Powder on Chemical and Functional Properties of Bread. <i>Tropical Life Sciences Research</i> , 2018, 29, 113-126.	0.9	16
14	Application of Response Surface Methodology to Optimize Roasting Conditions in Cocoa Beans Subjected to Superheated Steam Treatments in Relevance to Antioxidant Compounds and Activities. <i>Drying Technology</i> , 2014, 32, 1104-1111.	3.1	15
15	Production of <i>Nigella sativa</i> Beverage Powder under Foam Mat Drying Using Egg Albumen as a Foaming Agent. <i>Beverages</i> , 2017, 3, 9.	2.8	15
16	Identification of flavor compounds in rambutan seed fat and its mixture with cocoa butter determined by SPME-GCMS. <i>Journal of King Saud University - Science</i> , 2018, 30, 316-323.	3.5	13
17	Antimicrobial activity of peels and physicochemical properties of juice prepared from indigenous citrus fruits of Sylhet region, Bangladesh. <i>Heliyon</i> , 2022, 8, e09948.	3.2	13
18	Influence of Dehydration Techniques on Physicochemical, Antioxidant and Microbial Qualities of <i>Pomoea aquatica</i> Forsk.: An Underutilized Green Leafy Vegetable. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 1118-1124.	2.0	12

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19	Effect of Chilled-frozen Storage on the Physico-chemical, Microbial and Sensory Quality of Farmed Bighead Carp (<i>Hypophthalmichthys nobilis</i>). Journal of Fisheries and Aquatic Science, 2013, 8, 686-696.	0.1	12
20	Physicochemical and Biochemical Properties of Pepsin-Solubilized Collagen Isolated from the Integument of Sea Cucumber (<i>S tichopus vastus</i>). Journal of Food Processing and Preservation, 2014, 38, 2027-2036.	2.0	9
21	Title is missing!. Turkish Journal of Fisheries and Aquatic Sciences, 2017, 17, .	0.9	9
22	Bioactive compounds, antioxidant properties and phenolic profile of pulp and seed of <i>Syzygium cumini</i> . Journal of Food Measurement and Characterization, 2021, 15, 1991-1999.	3.2	8
23	Development of Safe Halal Food Management System (SHFMS). Food Control, 2021, 127, 108137.	5.5	7
24	Physical Chemical Properties of Fermented and Roasted Rambutan Seed Fat (RSF) as A Potential Source of Cocoa Butter Replacer. International Journal on Advanced Science, Engineering and Information Technology, 2017, 7, 57.	0.4	7
25	Optimization of Spray Drying Process in Commercial Hydrolyzed Fish Scale Collagen and Characterization by Scanning Electron Microscope and Fourier Transform Infrared Spectroscopy. Journal of Food Processing and Preservation, 2015, 39, 1754-1761.	2.0	6
26	Shelf-Life Extension of Wood Apple Beverages Maintaining Consumption-Safe Parameters and Sensory Qualities. Beverages, 2019, 5, 25.	2.8	6
27	Comparison between Superheated Steam and Convectional Roasting on Changes in the Phenolic Compound and Antioxidant Activity of Cocoa Beans. Food Science and Technology Research, 2013, 19, 949-956.	0.6	5
28	Impact of Convectional and Superheated-Steam Roasting on the Physicochemical and Microstructural Properties of Cocoa Butter Extracted from Cocoa Beans. Journal of Food Processing and Preservation, 2017, 41, e13005.	2.0	5
29	Bioactive compounds and antioxidant activity of black and green tea available in Bangladesh. Food Research, 2021, 5, 107-111.	0.8	5
30	Effect of Superheated Steam Treatment on Changes in Moisture Content and Colour Properties of Coconut Slices. International Journal on Advanced Science, Engineering and Information Technology, 2015, 5, 80.	0.4	5
31	Response Surface Approach to Optimize the Conditions of Foam Mat Drying of Plum in relation to the Physical-Chemical and Antioxidant Properties of Plum Powder. International Journal of Food Science, 2021, 2021, 1-16.	2.0	5
32	Is there a market for Istihalah food product in Indonesia?. Journal of Islamic Marketing, 2015, 6, 377-387.	3.5	4
33	Effect of carrier agents on chemical properties and sensory evaluation of spray-dried <i>Nigella sativa</i> . CYTA - Journal of Food, 2017, 15, 448-456.	1.9	4
34	Optimization of the Aqueous Extraction of Virgin Coconut Oil by Response Surface Methodology. Food Science and Technology Research, 2013, 19, 729-737.	0.6	3
35	General guideline for applying Islamic dietary requirement in HACCP programme. Quality Assurance and Safety of Crops and Foods, 2015, 7, 159-164.	3.4	2
36	The nutritional value, bacterial count and sensory attributes of little tuna (<i>Euthynnus affinis</i>) floss incorporated with the banana blossom. Potravinarstvo, 0, 15, 846-857.	0.6	2

#	ARTICLE	IF	CITATIONS
37	Effect of Superheated Steam Roasting on Radical Scavenging Activity and Phenolic Content of Robusta Coffee Beans. International Journal on Advanced Science, Engineering and Information Technology, 2015, 5, 99.	0.4	2
38	Study of Antimicrobial, Antioxidant and Cytotoxicity Properties of Selected Plant Extracts for Food Preservative Applications. International Journal of Food Studies, 0, , 95-111.	0.8	0