

Wahidu Zzaman

List of Publications by Year in descending order

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Version: 2024-02-01

38
papers

498
citations

623188

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752256

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38
all docs

38
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38
times ranked

512
citing authors

#	ARTICLE	IF	CITATIONS
1	A Comprehensive Review on Bio-Preservation of Bread: An Approach to Adopt Wholesome Strategies. <i>Foods</i> , 2022, 11, 319.	1.9	17
2	Antimicrobial activity of peels and physicochemical properties of juice prepared from indigenous citrus fruits of Sylhet region, Bangladesh. <i>Heliyon</i> , 2022, 8, e09948.	1.4	13
3	Bioactive compounds, antioxidant properties and phenolic profile of pulp and seed of <i>Syzygium cumini</i> . <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 1991-1999.	1.6	8
4	Bioactive compounds and antioxidant activity of black and green tea available in Bangladesh. <i>Food Research</i> , 2021, 5, 107-111.	0.3	5
5	Development of Safe Halal Food Management System (SHFMS). <i>Food Control</i> , 2021, 127, 108137.	2.8	7
6	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.	1.4	40
7	Optimization of substrate composition for pectinase production from <i>Satkara</i> (<i>Citrus macroptera</i>) peel using <i>Aspergillus niger</i> -ATCC 1640 in solid-state fermentation. <i>Heliyon</i> , 2021, 7, e08133.	1.4	25
8	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. <i>International Journal of Food Science</i> , 2021, 2021, 1-16.	0.9	5
9	Shelf-Life Extension of Wood Apple Beverages Maintaining Consumption-Safe Parameters and Sensory Qualities. <i>Beverages</i> , 2019, 5, 25.	1.3	6
10	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.	1.3	16
11	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.	1.6	13
12	Effects of Incorporation of Jackfruit Rind Powder on Chemical and Functional Properties of Bread. <i>Tropical Life Sciences Research</i> , 2018, 29, 113-126.	0.5	16
13	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.	1.7	27
14	Effect of carrier agents on chemical properties and sensory evaluation of spray-dried <i>Nigella sativa</i> . <i>CYTA - Journal of Food</i> , 2017, 15, 448-456.	0.9	4
15	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.	1.2	17
16	Impact of Convectonal and Superheated-Steam Roasting on the Physicochemical and Microstructural Properties of Cocoa Butter Extracted from Cocoa Beans. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13005.	0.9	5
17	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.	1.3	15
18	Title is missing!. <i>Turkish Journal of Fisheries and Aquatic Sciences</i> , 2017, 17, .	0.4	9

#	ARTICLE	IF	CITATIONS
19	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.	0.2	7
20	Is there a market for Istihalah food product in Indonesia?. Journal of Islamic Marketing, 2015, 6, 377-387.	2.3	4
21	General guideline for applying Islamic dietary requirement in HACCP programme. Quality Assurance and Safety of Crops and Foods, 2015, 7, 159-164.	1.8	2
22	Influence of Dehydration Techniques on Physicochemical, Antioxidant and Microbial Qualities of <i>Pomoea aquatica</i> Forsk.: An Underutilized Green Leafy Vegetable. Journal of Food Processing and Preservation, 2015, 39, 1118-1124.	0.9	12
23	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.	0.9	6
24	Investigation on Physicochemical and Sensory Evaluation of Cookies Substituted with Papaya Pulp Flour. Journal of Food Quality, 2015, 38, 175-183.	1.4	28
25	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.	0.2	5
26	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.	0.2	2
27	Physicochemical and Biochemical Properties of Pepsin-Solubilized Collagen Isolated from the Integument of Sea Cucumber (<i>Stichopus vastus</i>). Journal of Food Processing and Preservation, 2014, 38, 2027-2036.	0.9	9
28	Moisture, Color and Texture Changes in Cocoa beans during Superheated Steam Roasting. Journal of Food Processing and Preservation, 2014, 38, 1364-1370.	0.9	18
29	Effect of Superheated Steam Roasting on the Phenolic Antioxidant Properties of Cocoa Beans. Journal of Food Processing and Preservation, 2014, 38, 1932-1938.	0.9	26
30	Biochemical and radical-scavenging properties of sea cucumber (<i>Stichopus vastus</i>) collagen hydrolysates. Natural Product Research, 2014, 28, 1302-1305.	1.0	27
31	Application of Response Surface Methodology to Optimize Roasting Conditions in Cocoa Beans Subjected to Superheated Steam Treatments in Relevance to Antioxidant Compounds and Activities. Drying Technology, 2014, 32, 1104-1111.	1.7	15
32	Embedding Islamic dietary requirements into HACCP approach. Food Control, 2013, 34, 607-612.	2.8	34
33	Effect of Superheated Steam and Convection Roasting on Changes in Physical Properties of Cocoa Bean (<i>Theobroma cacao</i>). Food Science and Technology Research, 2013, 19, 181-186.	0.3	33
34	Optimization of the Aqueous Extraction of Virgin Coconut Oil by Response Surface Methodology. Food Science and Technology Research, 2013, 19, 729-737.	0.3	3
35	Comparison between Superheated Steam and Convective Roasting on Changes in the Phenolic Compound and Antioxidant Activity of Cocoa Beans. Food Science and Technology Research, 2013, 19, 949-956.	0.3	5
36	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

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37	Study of Antimicrobial, Antioxidant and Cytotoxicity Properties of Selected Plant Extracts for Food Preservative Applications. International Journal of Food Studies, 0, , 95-111.	0.5	0
38	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.	0.5	2