# Yasir Ali Arfat

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/7944307/publications.pdf

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|---|---|---|---|
| 33 papers | 2,580 citations | 249298 26 h-index | 466096 32 g-index |
| 35 all docs | 35 docs citations | 35 times ranked | 3131 citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Functional, rheological, microstructural and antioxidant properties of quinoa flour in dispersions as influenced by particle size. Food Research International, 2019, 116, 302-311. | 2.9 | 71 |
| 2 | Effect of highâ€pressure treatment prior to enzymatic hydrolysis on rheological, thermal, and antioxidant properties of lentil protein isolate. , 2019, 1, e10. | | 57 |
| 3 | High-pressure assisted enzymatic proteolysis of kidney beans protein isolates and characterization of hydrolysates by functional, structural, rheological and antioxidant properties. LWT - Food Science and Technology, 2019, 100, 231-236. | 2.5 | 78 |
| 4 | Active Chicken Meat Packaging Based on Polylactide Films and Bimetallic Agâ€“Cu Nanoparticles and Essential Oil. Journal of Food Science, 2018, 83, 1299-1310. | 1.5 | 100 |
| 5 | Zinc oxide nanorods/clove essential oil incorporated Type B gelatin composite films and its applicability for shrimp packaging. Food Packaging and Shelf Life, 2018, 15, 113-121. | 3.3 | 135 |
| 6 | Compression molded LLDPE films loaded with bimetallic (Ag-Cu) nanoparticles and cinnamon essential oil for chicken meat packaging applications. LWT - Food Science and Technology, 2018, 93, 329-338. | 2.5 | 48 |
| 7 | Polylactide/graphene oxide nanosheets/clove essential oil composite films for potential food packaging applications. International Journal of Biological Macromolecules, 2018, 107, 194-203. | 3.6 | 151 |
| 8 | Non-isothermal crystallization behavior, rheological properties and morphology of poly(Îµ-caprolactone)/graphene oxide nanosheets composite films. Thermochimica Acta, 2018, 659, 96-104. | 1.2 | 33 |
| 9 | Rheological, structural and functional properties of high-pressure treated quinoa starch in dispersions. Carbohydrate Polymers, 2018, 197, 649-657. | 5.1 | 58 |
| 10 | Application of high-pressure processing and polylactide/cinnamon oil packaging on chicken sample for inactivation and inhibition of Listeria monocytogenes and Salmonella Typhimurium, and post-processing film properties. Food Control, 2017, 78, 160-168. | 2.8 | 47 |
| 11 | Rheological, structural, ultraviolet protection and oxygen barrier properties of linear low- density polyethylene films reinforced with zinc oxide (ZnO) nanoparticles. Food Packaging and Shelf Life, 2017, 13, 20-26. | 3.3 | 43 |
| 12 | Mechanical, thermal, structural and barrier properties of crab shell chitosan/graphene oxide composite films. Food Hydrocolloids, 2017, 71, 141-148. | 5.6 | 115 |
| 13 | Comparative effects of untreated and 3-methacryloxypropyltrimethoxysilane treated ZnO nanoparticle reinforcement on properties of polylactide-based nanocomposite films. International Journal of Biological Macromolecules, 2017, 101, 1041-1050. | 3.6 | 43 |
| 14 | Particle size, rheological and structural properties of whole wheat flour doughs as treated by high pressure. International Journal of Food Properties, 2017, 20, 1829-1842. | 1.3 | 21 |
| 15 | Thermo-mechanical, rheological, structural and antimicrobial properties of bionanocomposite films based on fish skin gelatin and silver-copper nanoparticles. Food Hydrocolloids, 2017, 62, 191-202. | 5.6 | 222 |
| 16 | Effects of High-Pressure Treatment on Functional, Rheological, Thermal and Structural Properties of Thai Jasmine Rice Flour Dispersion. Journal of Food Processing and Preservation, 2017, 41, e12964. | 0.9 | 18 |
| 17 | Preparation and characterization of agar-based nanocomposite films reinforced with bimetallic (Ag-Cu) alloy nanoparticles. Carbohydrate Polymers, 2017, 155, 382-390. | 5.1 | 91 |
| 18 | Antimicrobial efficacy of clove essential oil infused into chemically modified LLDPE film for chicken meat packaging. Food Control, 2017, 73, 663-671. | 2.8 | 135 |

| # | Article | IF | Citations |
|---|---|---|---|
| 19 | Deciphering the potential of guar gum/Ag-Cu nanocomposite films as an active food packaging material. Carbohydrate Polymers, 2017, 157, 65-71. | 5.1 | 123 |
| 20 | Thermal properties of ZnO and bimetallic Agâ€“Cu alloy reinforced poly(lactic acid) nanocomposite films. Journal of Thermal Analysis and Calorimetry, 2016, 125, 205-214. | 2.0 | 15 |
| 21 | Thermo-mechanical, structural characterization and antibacterial performance of solvent casted polylactide/cinnamon oil composite films. Food Control, 2016, 69, 196-204. | 2.8 | 105 |
| 22 | Mechanical, structural and thermal properties of Agâ€“Cu and ZnO reinforced polylactide nanocomposite films. International Journal of Biological Macromolecules, 2016, 86, 885-892. | 3.6 | 74 |
| 23 | Effects of high hydrostatic pressure on functional, thermal, rheological and structural properties of Î²-D-glucan concentrate dough. LWT - Food Science and Technology, 2016, 70, 63-70. | 2.5 | 14 |
| 24 | Physico-Mechanical Characterization and Antimicrobial Properties of Fish Protein Isolate/Fish Skin Gelatin-Zinc Oxide (ZnO) Nanocomposite Films. Food and Bioprocess Technology, 2016, 9, 101-112. | 2.6 | 73 |
| 25 | Effect of particle size on compositional, functional, pasting and rheological properties of commercial water chestnut flour. Food Hydrocolloids, 2016, 52, 888-895. | 5.6 | 64 |
| 26 | Undesirable Enzymatic Browning in Crustaceans: Causative Effects and Its Inhibition by Phenolic Compounds. Critical Reviews in Food Science and Nutrition, 2015, 55, 1992-2003. | 5.4 | 32 |
| 27 | Shelf-life extension of refrigerated sea bass slices wrapped with fish protein isolate/fish skin gelatin-ZnO nanocomposite film incorporated with basil leaf essential oil. Journal of Food Science and Technology, 2015, 52, 6182-6193. | 1.4 | 120 |
| 28 | Properties and antimicrobial activity of fish protein isolate/fish skin gelatin film containing basil leaf essential oil and zinc oxide nanoparticles. Food Hydrocolloids, 2014, 41, 265-273. | 5.6 | 282 |
| 29 | Development and characterisation of blend films based on fish protein isolate and fish skin gelatin. Food Hydrocolloids, 2014, 39, 58-67. | 5.6 | 107 |
| 30 | Effect of zinc sulphate on gelling properties of phosphorylated protein isolate from yellow stripe trevally. Food Chemistry, 2013, 141, 2848-2857. | 4.2 | 14 |
| 31 | Gel strengthening effect of zinc salts in surimi from yellow stripe trevally. Food Bioscience, 2013, 3, 1-9. | 2.0 | 20 |
| 32 | Gelling characteristics of surimi from yellow stripe trevally (Selaroides leptolepis). International Aquatic Research, 2012, 4, 5. | 1.5 | 29 |
| 33 | Impact of zinc salts on heat-induced aggregation of natural actomyosin from yellow stripe trevally. Food Chemistry, 2012, 135, 2721-2727. | 4.2 | 35 |