

Yasir Ali Arfat

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

34
papers

1,761
citations

24
h-index

35
g-index

35
ext. papers

2,147
ext. citations

7
avg, IF

5.38
L-index

#	Paper	IF	Citations
34	Functional, rheological, microstructural and antioxidant properties of quinoa flour in dispersions as influenced by particle size. <i>Food Research International</i> , 2019 , 116, 302-311	7	40
33	Effect of high-pressure treatment prior to enzymatic hydrolysis on rheological, thermal, and antioxidant properties of lentil protein isolate 2019 , 1, e10		21
32	High-pressure assisted enzymatic proteolysis of kidney beans protein isolates and characterization of hydrolysates by functional, structural, rheological and antioxidant properties. <i>LWT - Food Science and Technology</i> , 2019 , 100, 231-236	5.4	40
31	Active Chicken Meat Packaging Based on Polylactide Films and Bimetallic Ag-Cu Nanoparticles and Essential Oil. <i>Journal of Food Science</i> , 2018 , 83, 1299-1310	3.4	62
30	Zinc oxide nanorods/clove essential oil incorporated Type B gelatin composite films and its applicability for shrimp packaging. <i>Food Packaging and Shelf Life</i> , 2018 , 15, 113-121	8.2	92
29	Compression molded LLDPE films loaded with bimetallic (Ag-Cu) nanoparticles and cinnamon essential oil for chicken meat packaging applications. <i>LWT - Food Science and Technology</i> , 2018 , 93, 329-338	5.4	33
28	Polylactide/graphene oxide nanosheets/clove essential oil composite films for potential food packaging applications. <i>International Journal of Biological Macromolecules</i> , 2018 , 107, 194-203	7.9	95
27	Non-isothermal crystallization behavior, rheological properties and morphology of poly(ϵ -caprolactone)/graphene oxide nanosheets composite films. <i>Thermochimica Acta</i> , 2018 , 659, 96-104	2.9	25
26	Rheological, structural and functional properties of high-pressure treated quinoa starch in dispersions. <i>Carbohydrate Polymers</i> , 2018 , 197, 649-657	10.3	32
25	Application of high-pressure processing and polylactide/cinnamon oil packaging on chicken sample for inactivation and inhibition of <i>Listeria monocytogenes</i> and <i>Salmonella Typhimurium</i> , and post-processing film properties. <i>Food Control</i> , 2017 , 78, 160-168	6.2	34
24	Thermal Properties of Gelatin and Chitosan 2017 , 281-304		2
23	Plasticizers for Biopolymer Films 2017 , 159-182		1
22	Rheological, structural, ultraviolet protection and oxygen barrier properties of linear low- density polyethylene films reinforced with zinc oxide (ZnO) nanoparticles. <i>Food Packaging and Shelf Life</i> , 2017 , 13, 20-26	8.2	24
21	Mechanical, thermal, structural and barrier properties of crab shell chitosan/graphene oxide composite films. <i>Food Hydrocolloids</i> , 2017 , 71, 141-148	10.6	80
20	Comparative effects of untreated and 3-methacryloxypropyltrimethoxysilane treated ZnO nanoparticle reinforcement on properties of polylactide-based nanocomposite films. <i>International Journal of Biological Macromolecules</i> , 2017 , 101, 1041-1050	7.9	32
19	Particle size, rheological and structural properties of whole wheat flour doughs as treated by high pressure. <i>International Journal of Food Properties</i> , 2017 , 20, 1829-1842	3	16
18	Thermo-mechanical, rheological, structural and antimicrobial properties of bionanocomposite films based on fish skin gelatin and silver-copper nanoparticles. <i>Food Hydrocolloids</i> , 2017 , 62, 191-202	10.6	154

17	Effects of High-Pressure Treatment on Functional, Rheological, Thermal and Structural Properties of Thai Jasmine Rice Flour Dispersion. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e12964	2.1	12
16	Preparation and characterization of agar-based nanocomposite films reinforced with bimetallic (Ag-Cu) alloy nanoparticles. <i>Carbohydrate Polymers</i> , 2017 , 155, 382-390	10.3	62
15	Antimicrobial efficacy of clove essential oil infused into chemically modified LLDPE film for chicken meat packaging. <i>Food Control</i> , 2017 , 73, 663-671	6.2	95
14	Deciphering the potential of guar gum/Ag-Cu nanocomposite films as an active food packaging material. <i>Carbohydrate Polymers</i> , 2017 , 157, 65-71	10.3	86
13	Effect of particle size on compositional, functional, pasting and rheological properties of commercial water chestnut flour. <i>Food Hydrocolloids</i> , 2016 , 52, 888-895	10.6	48
12	Thermal properties of ZnO and bimetallic Ag/Cu alloy reinforced poly(lactic acid) nanocomposite films. <i>Journal of Thermal Analysis and Calorimetry</i> , 2016 , 125, 205-214	4.1	12
11	Thermo-mechanical, structural characterization and antibacterial performance of solvent casted polylactide/cinnamon oil composite films. <i>Food Control</i> , 2016 , 69, 196-204	6.2	66
10	Mechanical, structural and thermal properties of Ag-Cu and ZnO reinforced polylactide nanocomposite films. <i>International Journal of Biological Macromolecules</i> , 2016 , 86, 885-92	7.9	51
9	Effects of high hydrostatic pressure on functional, thermal, rheological and structural properties of ED-glucan concentrate dough. <i>LWT - Food Science and Technology</i> , 2016 , 70, 63-70	5.4	10
8	Physico-Mechanical Characterization and Antimicrobial Properties of Fish Protein Isolate/Fish Skin Gelatin-Zinc Oxide (ZnO) Nanocomposite Films. <i>Food and Bioprocess Technology</i> , 2016 , 9, 101-112	5.1	61
7	Undesirable Enzymatic Browning in Crustaceans: Causative Effects and Its Inhibition by Phenolic Compounds. <i>Critical Reviews in Food Science and Nutrition</i> , 2015 , 55, 1992-2003	11.5	21
6	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. <i>Journal of Food Science and Technology</i> , 2015 , 52, 6182-93	3.3	86
5	Properties and antimicrobial activity of fish protein isolate/fish skin gelatin film containing basil leaf essential oil and zinc oxide nanoparticles. <i>Food Hydrocolloids</i> , 2014 , 41, 265-273	10.6	200
4	Development and characterisation of blend films based on fish protein isolate and fish skin gelatin. <i>Food Hydrocolloids</i> , 2014 , 39, 58-67	10.6	97
3	Effect of zinc sulphate on gelling properties of phosphorylated protein isolate from yellow stripe trevally. <i>Food Chemistry</i> , 2013 , 141, 2848-57	8.5	10
2	Gel strengthening effect of zinc salts in surimi from yellow stripe trevally. <i>Food Bioscience</i> , 2013 , 3, 1-9	4.9	17
1	Impact of zinc salts on heat-induced aggregation of natural actomyosin from yellow stripe trevally. <i>Food Chemistry</i> , 2012 , 135, 2721-7	8.5	26