Sajid Maqsood

List of Publications by Citations

98 papers	2,869 citations	29 h-index	51 g-index
106 ext. papers	3,885 ext. citations	5.6 avg, IF	5.98 L-index

#	Paper	IF	Citations
98	Comparative studies of four different phenolic compounds on in vitro antioxidative activity and the preventive effect on lipid oxidation of fish oil emulsion and fish mince. *Food Chemistry*, **2010**, 119, 123-132	8.5	212
97	Isolation and characterisation of collagen extracted from the skin of striped catfish (Pangasianodon hypophthalmus). *Food Chemistry*, **2011**, 124, 97-105	8.5	204
96	Nano-encapsulation of catechin in starch nanoparticles: Characterization, release behavior and bioactivity retention during simulated in-vitro digestion. *Food Chemistry*, **2019**, 270, 95-104	8.5	158
95	Protein□polyphenol conjugates: Antioxidant property, functionalities and their applications. *Trends in Food Science and Technology*, **2019**, 91, 507-517	15.3	148
94	Phenolic Compounds and Plant Phenolic Extracts as Natural Antioxidants in Prevention of Lipid Oxidation in Seafood: A Detailed Review. *Comprehensive Reviews in Food Science and Food Safety*, **2014**, 13, 1125-1140	16.4	148
93	Emerging role of phenolic compounds as natural food additives in fish and fish products. *Critical Reviews in Food Science and Nutrition*, **2013**, 53, 162-79	11.5	122
92	Characterization and identification of novel antidiabetic and anti-obesity peptides from camel milk protein hydrolysates. *Food Chemistry*, **2018**, 259, 46-54	8.5	91
91	Identification of novel dipeptidyl peptidase IV (DPP-IV) inhibitory peptides in camel milk protein hydrolysates. *Food Chemistry*, **2018**, 244, 340-348	8.5	81
90	Bioactive compounds from date fruit and seed as potential nutraceutical and functional food ingredients. *Food Chemistry*, **2020**, 308, 125522	8.5	77
89	Synergistic effect of tannic acid and modified atmospheric packaging on the prevention of lipid oxidation and quality losses of refrigerated striped catfish slices. *Food Chemistry*, **2010**, 121, 29-38	8.5	66
88	Dipeptidyl peptidase IV (DPP-IV) inhibitory properties of camel milk protein hydrolysates generated with trypsin. *Journal of Functional Foods*, **2017**, 34, 49-58	5.1	62
87	Effect of tannic acid and kiam wood extract on lipid oxidation and textural properties of fish emulsion sausages during refrigerated storage. *Food Chemistry*, **2012**, 130, 408-416	8.5	61
86	Micro-encapsulation of folic acid using horse chestnut starch and □cyclodextrin: Microcapsule characterization, release behavior & antioxidant potential during GI tract conditions. *Food Hydrocolloids*, **2017**, 66, 154-160	10.6	55
85	Opportunities and challenges for functional and medicinal beverages: Current and future trends. *Trends in Food Science and Technology*, **2019**, 88, 513-526	15.3	54
84	Camel milk protein hydrolysates with improved technofunctional properties and enhanced antioxidant potential in in vitro and in food model systems. *Journal of Dairy Science*, **2018**, 101, 47-60	4	54
83	Inhibitory properties of camel whey protein hydrolysates toward liver cancer cells, dipeptidyl peptidase-IV, and inflammation. *Journal of Dairy Science*, **2018**, 101, 8711-8720	4	53
82	Effect of bleeding on lipid oxidation and quality changes of Asian seabass (Lates calcarifer) muscle during iced storage. *Food Chemistry*, **2011**, 124, 459-467	8.5	52

81	Dipeptidyl peptidase IV (DPP-IV) inhibitory properties of a camel whey protein enriched hydrolysate preparation. *Food Chemistry*, **2019**, 279, 70-79	8.5	47
80	Comparative studies on molecular changes and pro-oxidative activity of haemoglobin from different fish species as influenced by pH. *Food Chemistry*, **2011**, 124, 875-883	8.5	46
79	Preventive effect of tannic acid in combination with modified atmospheric packaging on the quality losses of the refrigerated ground beef. *Food Control*, **2010**, 21, 1282-1290	6.2	42
78	Characterization of cookies made from wheat flour blended with buckwheat flour and effect on antioxidant properties. *Journal of Food Science and Technology*, **2015**, 52, 6334-44	3.3	41
77	Lipid oxidation, protein degradation, microbial and sensorial quality of camel meat as influenced by phenolic compounds. *LWT - Food Science and Technology*, **2015**, 63, 953-959	5.4	39
76	Multi-functional bioactive properties of intact and enzymatically hydrolysed quinoa and amaranth proteins. *LWT - Food Science and Technology*, **2019**, 110, 207-213	5.4	38
75	Haemoglobin-mediated lipid oxidation in the fish muscle: A review. *Trends in Food Science and Technology*, **2012**, 28, 33-43	15.3	38
74	Comparative characterization of protein and lipid fractions from camel and cow milk, their functionality, antioxidant and antihypertensive properties upon simulated gastro-intestinal digestion. *Food Chemistry*, **2019**, 279, 328-338	8.5	38
73	Camel whey protein hydrolysates displayed enhanced cholesteryl esterase and lipase inhibitory, anti-hypertensive and anti-haemolytic properties. *LWT - Food Science and Technology*, **2018**, 98, 212-218	5.4	36
72	Molecular binding mechanism and identification of novel anti-hypertensive and anti-inflammatory bioactive peptides from camel milk protein hydrolysates. *LWT - Food Science and Technology*, **2019**, 112, 108193	5.4	31
71	Retardation of haemoglobin-mediated lipid oxidation of Asian sea bass muscle by tannic acid during iced storage. *Food Chemistry*, **2011**, 124, 1056-1062	8.5	31
70	Rheological, micro-structural and sensorial properties of camel milk yogurt as influenced by gelatin. *LWT - Food Science and Technology*, **2018**, 98, 646-653	5.4	31
69	Comparative study on utilization of micro and nano sized starch particles for encapsulation of camel milk derived probiotics (Pediococcus acidolactici). *LWT - Food Science and Technology*, **2019**, 110, 231-238	5.4	28
68	Characterisation of the lipid and protein fraction of fresh camel meat and the associated changes during refrigerated storage. *Journal of Food Composition and Analysis*, **2015**, 41, 212-220	4.1	27
67	Camel whey protein hydrolysates induced G2/M cellcycle arrest in human colorectal carcinoma. *Scientific Reports*, **2021**, 11, 7062	4.9	27
66	Effect of pretreatment on lipid oxidation and fishy odour development in protein hydrolysates from the muscle of Indian mackerel. *Food Chemistry*, **2012**, 135, 2474-82	8.5	25
65	Degradation of myofibrillar, sarcoplasmic and connective tissue proteins by plant proteolytic enzymes and their impact on camel meat tenderness. *Journal of Food Science and Technology*, **2018**, 55, 3427-3438	3.3	24
64	Effect of Kiam (Cotylelobium lanceolatum Craib) Wood Extract on the Haemoglobin-Mediated Lipid Oxidation of Washed Asian Sea Bass Mince. *Food and Bioprocess Technology*, **2013**, 6, 61-72	5.1	24

63	Antioxidant activities of lead (Leucaena leucocephala) seed as affected by extraction solvent, prior dechlorophyllisation and drying methods. *Journal of Food Science and Technology*, **2014**, 51, 3026-37	3.3	24
62	Camel whey protein microparticles for safe and efficient delivery of novel camel milk derived probiotics. *LWT - Food Science and Technology*, **2019**, 108, 81-88	5.4	23
61	Vacuum packaging as an effective strategy to retard off-odour development, microbial spoilage, protein degradation and retain sensory quality of camel meat. *LWT - Food Science and Technology*, **2016**, 72, 55-62	5.4	22
60	Multifunctional bioactive peptides derived from quinoa protein hydrolysates: Inhibition of □glucosidase, dipeptidyl peptidase-IV and angiotensin I converting enzymes. *Journal of Cereal Science*, **2020**, 96, 103130	3.8	21
59	Molecular basis of the anti-diabetic properties of camel milk through profiling of its bioactive peptides on dipeptidyl peptidase IV (DPP-IV) and insulin receptor activity. *Journal of Dairy Science*, **2021**, 104, 61-77	4	20
58	Characteristics and gelling properties of gelatin from goat skin as affected by drying methods. *Journal of Food Science and Technology*, **2017**, 54, 1646-1654	3.3	19
57	Antioxidant activity and inhibitory effects of lead (Leucaena leucocephala) seed extracts against lipid oxidation in model systems. *Food Science and Technology International*, **2013**, 19, 365-76	2.6	19
56	Identification and characterization of novel □amylase and □glucosidase inhibitory peptides from camel whey proteins. *Journal of Dairy Science*, **2021**, 104, 1364-1377	4	18
55	Enzymatic hydrolysis of whey and casein protein- effect on functional, rheological, textural and sensory properties of breads. *Journal of Food Science and Technology*, **2015**, 52, 7697-709	3.3	17
54	Effect of different salts on dewatering and properties of yellowtail barracuda surimi. *International Aquatic Research*, **2013**, 5, 10	2.8	17
53	Dipeptidyl peptidase-IV, □amylase, and angiotensin I converting enzyme inhibitory properties of novel camel skin gelatin hydrolysates. *LWT - Food Science and Technology*, **2019**, 101, 251-258	5.4	17
52	Identification and molecular docking study of novel cholesterol esterase inhibitory peptides from camel milk proteins. *Journal of Dairy Science*, **2019**, 102, 10748-10759	4	15
51	A review on role of exogenous enzyme supplementation in poultryproduction. *Emirates Journal of Food and Agriculture*, **2013**, 25, 66	1	15
50	Characteristics and Gel Properties of Gelatin from Goat Skin as Influenced by Alkaline-pretreatment Conditions. *Asian-Australasian Journal of Animal Sciences*, **2016**, 29, 845-54	2.4	15
49	Functionality and Applicability of Starch-Based Films: An Eco-Friendly Approach. *Foods*, **2021**, 10,	4.9	15
48	Characteristics and gel properties of gelatin from goat skin as affected by pretreatments using sodium sulfate and hydrogen peroxide. *Journal of the Science of Food and Agriculture*, **2016**, 96, 2193-203	4.3	14
47	Interfacial properties of gelatin from goat skin as influenced by drying methods. *LWT - Food Science and Technology*, **2016**, 73, 102-107	5.4	14
46	Extraction, processing, and stabilization of health-promoting fish oils. *Recent Patents on Food, Nutrition & Agriculture*, **2012**, 4, 141-7	1.9	14

45	Simulated gastrointestinal digestion of camel and bovine casein hydrolysates: Identification and characterization of novel anti-diabetic bioactive peptides. *Food Chemistry*, **2021**, 353, 129374	8.5	14
44	Skipjack roe protein hydrolysate combined with tannic acid increases the stability of fish oil upon microencapsulation. *European Journal of Lipid Science and Technology*, **2015**, 117, 646-656	3	13
43	Pepsin generated camel whey protein hydrolysates with potential antihypertensive properties: Identification and molecular docking of antihypertensive peptides. *LWT - Food Science and Technology*, **2021**, 143, 111135	5.4	13
42	Effect of camel milk protein hydrolysates against hyperglycemia, hyperlipidemia, and associated oxidative stress in streptozotocin (STZ)-induced diabetic rats. *Journal of Dairy Science*, **2021**, 104, 1304-1317	4	13
41	Whey protein-polyphenol conjugates and complexes: Production, characterization, and applications. *Food Chemistry*, **2021**, 365, 130455	8.5	12
40	New insights into the cholesterol esterase- and lipase-inhibiting potential of bioactive peptides from camel whey hydrolysates: Identification, characterization, and molecular interaction. *Journal of Dairy Science*, **2021**, 104, 7393-7405	4	11
39	Retardation of quality changes in camel meat sausages by phenolic compounds and phenolic extracts. *Animal Science Journal*, **2016**, 87, 1433-1442	1.8	11
38	A state-of-art review on camel milk proteins as an emerging source of bioactive peptides with diverse nutraceutical properties. *Food Chemistry*, **2022**, 373, 131444	8.5	10
37	In vitro antioxidant activities and screening of phytochemicals from methanolic and ethyl acetate extracts of Calligonum comosum L'Her. *Oriental Pharmacy and Experimental Medicine*, **2016**, 16, 209-215	2	9
36	Characteristics and gel properties of gelatin from goat skin as affected by spray drying. *Drying Technology*, **2017**, 35, 218-226	2.6	8
35	Gel strengthening effect of wood extract on surimi produced from mackerel stored in ice. *Journal of Food Science*, **2009**, 74, C619-27	3.4	8
34	Improving Fruit Quality, Bioactive Compounds, and Storage Life of Date Palm (Phoenix dactylifera L., cv. Barhi) Using Natural Elicitors. *Horticulturae*, **2021**, 7, 293	2.5	8
33	Recent developments in emerging technologies for beetroot pigment extraction and its food applications. *Food Chemistry*, **2021**, 356, 129611	8.5	8
32	Microstructural, rheological, gel-forming and interfacial properties of camel skin gelatin. *Food Structure*, **2020**, 26, 100156	4.3	7
31	Synergistic Effect of Preharvest Spray Application of Natural Elicitors on Storage Life and Bioactive Compounds of Date Palm (Phoenix dactylifera L., cv. Khesab). *Horticulturae*, **2021**, 7, 145	2.5	7
30	Amaranth proteins as potential source of bioactive peptides with enhanced inhibition of enzymatic markers linked with hypertension and diabetes. *Journal of Cereal Science*, **2021**, 101, 103308	3.8	7
29	Engineering and functional properties of four varieties of pulses and their correlative study. *Journal of Food Measurement and Characterization*, **2015**, 9, 347-358	2.8	6
28	Characteristics and Gel Properties of Gelatin from Goat Skin as Affected by Extraction Conditions. *Journal of Food Processing and Preservation*, **2017**, 41, e12949	2.1	6

27	Quality attributes, moisture sorption isotherm, phenolic content and antioxidative activities of tomato (Lycopersicon esculentum L.) as influenced by method of drying. *Journal of Food Science and Technology*, **2015**, 52, 7059-7069	3.3	5
26	A comparative investigation into novel cholesterol esterase and pancreatic lipase inhibitory peptides from cow and camel casein hydrolysates generated upon enzymatic hydrolysis and in-vitro digestion. *Food Chemistry*, **2022**, 367, 130661	8.5	5
25	Medicinally active principles analysis of Tephrosia apollinea (Delile) DC. growing in the United Arab Emirates. *BMC Research Notes*, **2017**, 10, 61	2.3	4
24	A comprehensive review on health benefits, nutritional composition and processed products of camel milk. *Food Reviews International*,1-37	5.5	4
23	Valorization of fish byproducts: Sources to end-product applications of bioactive protein hydrolysate.. *Comprehensive Reviews in Food Science and Food Safety*, **2022**,	16.4	4
22	Haemoglobin-Mediated Lipid Oxidation in Washed Chicken Mince. *Indian Journal of Science and Technology*, **2016**, 9,	1	3
21	Fish protein hydrolysates as a health-promoting ingredient-recent update. *Nutrition Reviews*, **2021**,	6.4	3
20	A comprehensive review on lotus seeds (Nelumbo nucifera Gaertn.): Nutritional composition, health-related bioactive properties, and industrial applications. *Journal of Functional Foods*, **2022**, 89, 104937	5.1	2
19	Camel and bovine milk lactoferrins activate insulin receptor and its related AKT and ERK1/2 pathways.. *Journal of Dairy Science*, **2021**,	4	2
18	Production, characterization, and bioactivity of novel camel milk-based infant formula in comparison to bovine and commercial sources. *LWT - Food Science and Technology*, **2022**, 154, 112813	5.4	2
17	Molecular, Structural, and Rheological Characterization of Camel Skin Gelatin Extracted Using Different Pretreatment Conditions. *Foods*, **2021**, 10,	4.9	2
16	Identification and characterization of cholesterol esterase and lipase inhibitory peptides from amaranth protein hydrolysates. *Food Chemistry: X*, **2021**, 12, 100165	4.7	2
15	Date Components as Promising Plant-Based Materials to Be Incorporated into Baked Goods□A Review. *Sustainability*, **2022**, 14, 605	3.6	1
14	Preharvest Applications of Chitosan, Salicylic Acid, and Calcium Chloride Have a Synergistic Effect on Quality and Storability of Date Palm Fruit (Phoenix dactylifera L.). *Hortscience: A Publication of the American Society for Hortcultural Science*, **2022**, 57, 422-430	2.4	1
13	Camel Milk Targeting Insulin Receptor-Toward Understanding the Antidiabetic Effects of Camel Milk.. *Frontiers in Nutrition*, **2021**, 8, 819278	6.2	1
12	Fortification of Chami (traditional soft cheese) with probiotic-loaded protein and starch microparticles: Characterization, bioactive properties, and storage stability. *LWT - Food Science and Technology*, **2022**, 158, 113036	5.4	1
11	Conjoint application of ultrasonication and redox pair mediated free radical method enhances the functional and bioactive properties of camel whey-quercetin conjugates. *Ultrasonics Sonochemistry*, **2021**, 79, 105784	8.9	1
10	Utilization of diverse protein sources for the development of protein-based nanostructures as bioactive carrier systems: A review of recent research findings (2010-2021). *Critical Reviews in Food Science and Nutrition*, **2021**, 1-19	11.5	1

9	Cow and camel milk-derived whey and casein protein hydrolysates demonstrated effective antifungal properties against selected Candida species.. *Journal of Dairy Science*, **2021**,	4	1
8	Recent Developments in Starch-Based Delivery Systems of Bioactive Compounds: Formulations and Applications. *Food Engineering Reviews*, **2022**, 14, 271	6.5	1
7	Plant-derived proteins as a sustainable source of bioactive peptides: recent research updates on emerging production methods, bioactivities, and potential application.. *Critical Reviews in Food Science and Nutrition*, **2022**, 1-22	11.5	1
6	Products based on omega-3 polyunsaturated fatty acids and health effects **2019**, 197-212		0
5	Nutraceutical Properties of Bioactive Peptides **2021**, 251-267		0
4	A novel strategy for producing nano-particles from date seeds and enhancing their phenolic content and antioxidant properties using ultrasound-assisted extraction: A multivariate based optimization study. *Ultrasonics Sonochemistry*, **2022**, 106017	8.9	0
3	Effect of bleaching and defatting treatment of camel skin on the color, structural and interfacial properties of extracted gelatin. *Food Structure*, **2022**, 33, 100275	4.3	0
2	Bioactive Peptides Derived from Different Sources **2021**, 231-249		
1	Application of nano/microencapsulated ingredients in drinks and beverages **2021**, 105-169		