

Sajid Maqsood

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.

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	Date Components as Promising Plant-Based Materials to Be Incorporated into Baked Goods: A Review. <i>Sustainability</i> , 2022 , 14, 605	3.6	1
97	A comprehensive review on lotus seeds (<i>Nelumbo nucifera</i> Gaertn.): Nutritional composition, health-related bioactive properties, and industrial applications. <i>Journal of Functional Foods</i> , 2022 , 89, 104937	5.1	2
96	Preharvest Applications of Chitosan, Salicylic Acid, and Calcium Chloride Have a Synergistic Effect on Quality and Storability of Date Palm Fruit (<i>Phoenix dactylifera</i> L.). <i>Hortscience: A Publication of the American Society for Horticultural Science</i> , 2022 , 57, 422-430	2.4	1
95	Valorization of fish byproducts: Sources to end-product applications of bioactive protein hydrolysate.. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022 ,	16.4	4
94	Production, characterization, and bioactivity of novel camel milk-based infant formula in comparison to bovine and commercial sources. <i>LWT - Food Science and Technology</i> , 2022 , 154, 112813	5.4	2
93	Fortification of Chami (traditional soft cheese) with probiotic-loaded protein and starch microparticles: Characterization, bioactive properties, and storage stability. <i>LWT - Food Science and Technology</i> , 2022 , 158, 113036	5.4	1
92	A state-of-art review on camel milk proteins as an emerging source of bioactive peptides with diverse nutraceutical properties. <i>Food Chemistry</i> , 2022 , 373, 131444	8.5	10
91	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. <i>Food Chemistry</i> , 2022 , 367, 130661	8.5	5
90	Recent Developments in Starch-Based Delivery Systems of Bioactive Compounds: Formulations and Applications. <i>Food Engineering Reviews</i> , 2022 , 14, 271	6.5	1
89	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. <i>Ultrasonics Sonochemistry</i> , 2022 , 106017	8.9	0
88	Plant-derived proteins as a sustainable source of bioactive peptides: recent research updates on emerging production methods, bioactivities, and potential application.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-22	11.5	1
87	Effect of bleaching and defatting treatment of camel skin on the color, structural and interfacial properties of extracted gelatin. <i>Food Structure</i> , 2022 , 33, 100275	4.3	0
86	Camel Milk Targeting Insulin Receptor-Toward Understanding the Antidiabetic Effects of Camel Milk.. <i>Frontiers in Nutrition</i> , 2021 , 8, 819278	6.2	1
85	Camel and bovine milk lactoferrins activate insulin receptor and its related AKT and ERK1/2 pathways.. <i>Journal of Dairy Science</i> , 2021 ,	4	2
84	Conjoint application of ultrasonication and redox pair mediated free radical method enhances the functional and bioactive properties of camel whey-quercetin conjugates. <i>Ultrasonics Sonochemistry</i> , 2021 , 79, 105784	8.9	1
83	Camel whey protein hydrolysates induced G2/M cellcycle arrest in human colorectal carcinoma. <i>Scientific Reports</i> , 2021 , 11, 7062	4.9	27
82	Pepsin generated camel whey protein hydrolysates with potential antihypertensive properties: Identification and molecular docking of antihypertensive peptides. <i>LWT - Food Science and Technology</i> , 2021 , 143, 111135	5.4	13

81	Synergistic Effect of Preharvest Spray Application of Natural Elicitors on Storage Life and Bioactive Compounds of Date Palm (<i>Phoenix dactylifera</i> L., cv. Khesab). <i>Horticulturae</i> , 2021 , 7, 145	2.5	7
80	New insights into the cholesterol esterase- and lipase-inhibiting potential of bioactive peptides from camel whey hydrolysates: Identification, characterization, and molecular interaction. <i>Journal of Dairy Science</i> , 2021 , 104, 7393-7405	4	11
79	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. <i>Journal of Dairy Science</i> , 2021 , 104, 61-77	4	20
78	Effect of camel milk protein hydrolysates against hyperglycemia, hyperlipidemia, and associated oxidative stress in streptozotocin (STZ)-induced diabetic rats. <i>Journal of Dairy Science</i> , 2021 , 104, 1304-1317	4	13
77	Identification and characterization of novel α -amylase and α -glucosidase inhibitory peptides from camel whey proteins. <i>Journal of Dairy Science</i> , 2021 , 104, 1364-1377	4	18
76	Bioactive Peptides Derived from Different Sources 2021 , 231-249		
75	Nutraceutical Properties of Bioactive Peptides 2021 , 251-267		0
74	Molecular, Structural, and Rheological Characterization of Camel Skin Gelatin Extracted Using Different Pretreatment Conditions. <i>Foods</i> , 2021 , 10,	4.9	2
73	Simulated gastrointestinal digestion of camel and bovine casein hydrolysates: Identification and characterization of novel anti-diabetic bioactive peptides. <i>Food Chemistry</i> , 2021 , 353, 129374	8.5	14
72	Improving Fruit Quality, Bioactive Compounds, and Storage Life of Date Palm (<i>Phoenix dactylifera</i> L., cv. Barhi) Using Natural Elicitors. <i>Horticulturae</i> , 2021 , 7, 293	2.5	8
71	Utilization of diverse protein sources for the development of protein-based nanostructures as bioactive carrier systems: A review of recent research findings (2010-2021). <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-19	11.5	1
70	Recent developments in emerging technologies for beetroot pigment extraction and its food applications. <i>Food Chemistry</i> , 2021 , 356, 129611	8.5	8
69	Fish protein hydrolysates as a health-promoting ingredient-recent update. <i>Nutrition Reviews</i> , 2021 ,	6.4	3
68	Functionality and Applicability of Starch-Based Films: An Eco-Friendly Approach. <i>Foods</i> , 2021 , 10,	4.9	15
67	Amaranth proteins as potential source of bioactive peptides with enhanced inhibition of enzymatic markers linked with hypertension and diabetes. <i>Journal of Cereal Science</i> , 2021 , 101, 103308	3.8	7
66	Whey protein-polyphenol conjugates and complexes: Production, characterization, and applications. <i>Food Chemistry</i> , 2021 , 365, 130455	8.5	12
65	Application of nano/microencapsulated ingredients in drinks and beverages 2021 , 105-169		
64	Cow and camel milk-derived whey and casein protein hydrolysates demonstrated effective antifungal properties against selected <i>Candida</i> species.. <i>Journal of Dairy Science</i> , 2021 ,	4	1

63	Identification and characterization of cholesterol esterase and lipase inhibitory peptides from amaranth protein hydrolysates. <i>Food Chemistry: X</i> , 2021 , 12, 100165	4.7	2
62	Microstructural, rheological, gel-forming and interfacial properties of camel skin gelatin. <i>Food Structure</i> , 2020 , 26, 100156	4.3	7
61	Multifunctional bioactive peptides derived from quinoa protein hydrolysates: Inhibition of α -glucosidase, dipeptidyl peptidase-IV and angiotensin I converting enzymes. <i>Journal of Cereal Science</i> , 2020 , 96, 103130	3.8	21
60	Bioactive compounds from date fruit and seed as potential nutraceutical and functional food ingredients. <i>Food Chemistry</i> , 2020 , 308, 125522	8.5	77
59	Identification and molecular docking study of novel cholesterol esterase inhibitory peptides from camel milk proteins. <i>Journal of Dairy Science</i> , 2019 , 102, 10748-10759	4	15
58	Molecular binding mechanism and identification of novel anti-hypertensive and anti-inflammatory bioactive peptides from camel milk protein hydrolysates. <i>LWT - Food Science and Technology</i> , 2019 , 112, 108193	5.4	31
57	Opportunities and challenges for functional and medicinal beverages: Current and future trends. <i>Trends in Food Science and Technology</i> , 2019 , 88, 513-526	15.3	54
56	Multi-functional bioactive properties of intact and enzymatically hydrolysed quinoa and amaranth proteins. <i>LWT - Food Science and Technology</i> , 2019 , 110, 207-213	5.4	38
55	Comparative study on utilization of micro and nano sized starch particles for encapsulation of camel milk derived probiotics (<i>Pediococcus acidolactici</i>). <i>LWT - Food Science and Technology</i> , 2019 , 110, 231-238	5.4	28
54	Camel whey protein microparticles for safe and efficient delivery of novel camel milk derived probiotics. <i>LWT - Food Science and Technology</i> , 2019 , 108, 81-88	5.4	23
53	Nano-encapsulation of catechin in starch nanoparticles: Characterization, release behavior and bioactivity retention during simulated in-vitro digestion. <i>Food Chemistry</i> , 2019 , 270, 95-104	8.5	158
52	Protein-polyphenol conjugates: Antioxidant property, functionalities and their applications. <i>Trends in Food Science and Technology</i> , 2019 , 91, 507-517	15.3	148
51	Products based on omega-3 polyunsaturated fatty acids and health effects 2019 , 197-212		0
50	Dipeptidyl peptidase-IV, α -amylase, and angiotensin I converting enzyme inhibitory properties of novel camel skin gelatin hydrolysates. <i>LWT - Food Science and Technology</i> , 2019 , 101, 251-258	5.4	17
49	Comparative characterization of protein and lipid fractions from camel and cow milk, their functionality, antioxidant and antihypertensive properties upon simulated gastro-intestinal digestion. <i>Food Chemistry</i> , 2019 , 279, 328-338	8.5	38
48	Dipeptidyl peptidase IV (DPP-IV) inhibitory properties of a camel whey protein enriched hydrolysate preparation. <i>Food Chemistry</i> , 2019 , 279, 70-79	8.5	47
47	Characterization and identification of novel antidiabetic and anti-obesity peptides from camel milk protein hydrolysates. <i>Food Chemistry</i> , 2018 , 259, 46-54	8.5	91
46	Identification of novel dipeptidyl peptidase IV (DPP-IV) inhibitory peptides in camel milk protein hydrolysates. <i>Food Chemistry</i> , 2018 , 244, 340-348	8.5	81

45	Degradation of myofibrillar, sarcoplasmic and connective tissue proteins by plant proteolytic enzymes and their impact on camel meat tenderness. <i>Journal of Food Science and Technology</i> , 2018 , 55, 3427-3438	3.3	24
44	Inhibitory properties of camel whey protein hydrolysates toward liver cancer cells, dipeptidyl peptidase-IV, and inflammation. <i>Journal of Dairy Science</i> , 2018 , 101, 8711-8720	4	53
43	Camel whey protein hydrolysates displayed enhanced cholesteryl esterase and lipase inhibitory, anti-hypertensive and anti-haemolytic properties. <i>LWT - Food Science and Technology</i> , 2018 , 98, 212-218	5.4	36
42	Camel milk protein hydrolysates with improved technofunctional properties and enhanced antioxidant potential in in vitro and in food model systems. <i>Journal of Dairy Science</i> , 2018 , 101, 47-60	4	54
41	Rheological, micro-structural and sensorial properties of camel milk yogurt as influenced by gelatin. <i>LWT - Food Science and Technology</i> , 2018 , 98, 646-653	5.4	31
40	Characteristics and gel properties of gelatin from goat skin as affected by spray drying. <i>Drying Technology</i> , 2017 , 35, 218-226	2.6	8
39	Medicinally active principles analysis of Tephrosia apollinea (Delile) DC. growing in the United Arab Emirates. <i>BMC Research Notes</i> , 2017 , 10, 61	2.3	4
38	Dipeptidyl peptidase IV (DPP-IV) inhibitory properties of camel milk protein hydrolysates generated with trypsin. <i>Journal of Functional Foods</i> , 2017 , 34, 49-58	5.1	62
37	Characteristics and gelling properties of gelatin from goat skin as affected by drying methods. <i>Journal of Food Science and Technology</i> , 2017 , 54, 1646-1654	3.3	19
36	Micro-encapsulation of folic acid using horse chestnut starch and Eyclodextrin: Microcapsule characterization, release behavior & antioxidant potential during GI tract conditions. <i>Food Hydrocolloids</i> , 2017 , 66, 154-160	10.6	55
35	Characteristics and Gel Properties of Gelatin from Goat Skin as Affected by Extraction Conditions. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e12949	2.1	6
34	In vitro antioxidant activities and screening of phytochemicals from methanolic and ethyl acetate extracts of Calligonum comosum LHer. <i>Oriental Pharmacy and Experimental Medicine</i> , 2016 , 16, 209-215	2	9
33	Characteristics and gel properties of gelatin from goat skin as affected by pretreatments using sodium sulfate and hydrogen peroxide. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 2193-203	4.3	14
32	Interfacial properties of gelatin from goat skin as influenced by drying methods. <i>LWT - Food Science and Technology</i> , 2016 , 73, 102-107	5.4	14
31	Characteristics and Gel Properties of Gelatin from Goat Skin as Influenced by Alkaline-pretreatment Conditions. <i>Asian-Australasian Journal of Animal Sciences</i> , 2016 , 29, 845-54	2.4	15
30	Haemoglobin-Mediated Lipid Oxidation in Washed Chicken Mince. <i>Indian Journal of Science and Technology</i> , 2016 , 9,	1	3
29	Retardation of quality changes in camel meat sausages by phenolic compounds and phenolic extracts. <i>Animal Science Journal</i> , 2016 , 87, 1433-1442	1.8	11
28	Vacuum packaging as an effective strategy to retard off-odour development, microbial spoilage, protein degradation and retain sensory quality of camel meat. <i>LWT - Food Science and Technology</i> , 2016 , 72, 55-62	5.4	22

27	Characterisation of the lipid and protein fraction of fresh camel meat and the associated changes during refrigerated storage. <i>Journal of Food Composition and Analysis</i> , 2015 , 41, 212-220	4.1	27
26	Characterization of cookies made from wheat flour blended with buckwheat flour and effect on antioxidant properties. <i>Journal of Food Science and Technology</i> , 2015 , 52, 6334-44	3.3	41
25	Engineering and functional properties of four varieties of pulses and their correlative study. <i>Journal of Food Measurement and Characterization</i> , 2015 , 9, 347-358	2.8	6
24	Quality attributes, moisture sorption isotherm, phenolic content and antioxidative activities of tomato (<i>Lycopersicon esculentum</i> L.) as influenced by method of drying. <i>Journal of Food Science and Technology</i> , 2015 , 52, 7059-7069	3.3	5
23	Lipid oxidation, protein degradation, microbial and sensorial quality of camel meat as influenced by phenolic compounds. <i>LWT - Food Science and Technology</i> , 2015 , 63, 953-959	5.4	39
22	Enzymatic hydrolysis of whey and casein protein- effect on functional, rheological, textural and sensory properties of breads. <i>Journal of Food Science and Technology</i> , 2015 , 52, 7697-709	3.3	17
21	Skipjack roe protein hydrolysate combined with tannic acid increases the stability of fish oil upon microencapsulation. <i>European Journal of Lipid Science and Technology</i> , 2015 , 117, 646-656	3	13
20	Phenolic Compounds and Plant Phenolic Extracts as Natural Antioxidants in Prevention of Lipid Oxidation in Seafood: A Detailed Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014 , 13, 1125-1140	16.4	148
19	Antioxidant activities of lead (<i>Leucaena leucocephala</i>) seed as affected by extraction solvent, prior dechlorophyllisation and drying methods. <i>Journal of Food Science and Technology</i> , 2014 , 51, 3026-37	3.3	24
18	Antioxidant activity and inhibitory effects of lead (<i>Leucaena leucocephala</i>) seed extracts against lipid oxidation in model systems. <i>Food Science and Technology International</i> , 2013 , 19, 365-76	2.6	19
17	Effect of different salts on dewatering and properties of yellowtail barracuda surimi. <i>International Aquatic Research</i> , 2013 , 5, 10	2.8	17
16	Effect of Kiam (<i>Cotylelobium lanceolatum</i> Craib) Wood Extract on the Haemoglobin-Mediated Lipid Oxidation of Washed Asian Sea Bass Mince. <i>Food and Bioprocess Technology</i> , 2013 , 6, 61-72	5.1	24
15	Emerging role of phenolic compounds as natural food additives in fish and fish products. <i>Critical Reviews in Food Science and Nutrition</i> , 2013 , 53, 162-79	11.5	122
14	A review on role of exogenous enzyme supplementation in poultry production. <i>Emirates Journal of Food and Agriculture</i> , 2013 , 25, 66	1	15
13	Effect of pretreatment on lipid oxidation and fishy odour development in protein hydrolysates from the muscle of Indian mackerel. <i>Food Chemistry</i> , 2012 , 135, 2474-82	8.5	25
12	Haemoglobin-mediated lipid oxidation in the fish muscle: A review. <i>Trends in Food Science and Technology</i> , 2012 , 28, 33-43	15.3	38
11	Effect of tannic acid and kiam wood extract on lipid oxidation and textural properties of fish emulsion sausages during refrigerated storage. <i>Food Chemistry</i> , 2012 , 130, 408-416	8.5	61
10	Extraction, processing, and stabilization of health-promoting fish oils. <i>Recent Patents on Food, Nutrition & Agriculture</i> , 2012 , 4, 141-7	1.9	14

9	Effect of bleeding on lipid oxidation and quality changes of Asian seabass (<i>Lates calcarifer</i>) muscle during iced storage. <i>Food Chemistry</i> , 2011 , 124, 459-467	8.5	52
8	Comparative studies on molecular changes and pro-oxidative activity of haemoglobin from different fish species as influenced by pH. <i>Food Chemistry</i> , 2011 , 124, 875-883	8.5	46
7	Retardation of haemoglobin-mediated lipid oxidation of Asian sea bass muscle by tannic acid during iced storage. <i>Food Chemistry</i> , 2011 , 124, 1056-1062	8.5	31
6	Isolation and characterisation of collagen extracted from the skin of striped catfish (<i>Pangasianodon hypophthalmus</i>). <i>Food Chemistry</i> , 2011 , 124, 97-105	8.5	204
5	Preventive effect of tannic acid in combination with modified atmospheric packaging on the quality losses of the refrigerated ground beef. <i>Food Control</i> , 2010 , 21, 1282-1290	6.2	42
4	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. <i>Food Chemistry</i> , 2010 , 119, 123-132	8.5	212
3	Synergistic effect of tannic acid and modified atmospheric packaging on the prevention of lipid oxidation and quality losses of refrigerated striped catfish slices. <i>Food Chemistry</i> , 2010 , 121, 29-38	8.5	66
2	Gel strengthening effect of wood extract on surimi produced from mackerel stored in ice. <i>Journal of Food Science</i> , 2009 , 74, C619-27	3.4	8
1	A comprehensive review on health benefits, nutritional composition and processed products of camel milk. <i>Food Reviews International</i> , 1-37	5.5	4