Sajid Maqsood

List of Publications by Year
in descending order

105	4,930	87723	102304
papers	citations	38 h-index	66 g-index

106	106	106	4484
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Proteinâ€“polyphenol conjugates: Antioxidant property, functionalities and their applications. Trends in Food Science and Technology, 2019, 91, 507-517.	7.8	361
2	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.	4.2	261
3	Isolation and characterisation of collagen extracted from the skin of striped catfish (Pangasianodon) Tj ETQq1 1 0.784314 rgBT /Over	4.2	253
4	Nano-encapsulation of catechin in starch nanoparticles: Characterization, release behavior and bioactivity retention during simulated in-vitro digestion. Food Chemistry, 2019, 270, 95-104.	4.2	237
5	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.	5.9	207
6	Bioactive compounds from date fruit and seed as potential nutraceutical and functional food ingredients. Food Chemistry, 2020, 308, 125522.	4.2	164
7	Emerging Role of Phenolic Compounds as Natural Food Additives in Fish and Fish Products. Critical Reviews in Food Science and Nutrition, 2013, 53, 162-179.	5.4	161
8	Characterization and identification of novel antidiabetic and anti-obesity peptides from camel milk protein hydrolysates. Food Chemistry, 2018, 259, 46-54.	4.2	156
9	Identification of novel dipeptidyl peptidase IV (DPP-IV) inhibitory peptides in camel milk protein hydrolysates. Food Chemistry, 2018, 244, 340-348.	4.2	127
10	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.	1.4	91
11	Opportunities and challenges for functional and medicinal beverages: Current and future trends. Trends in Food Science and Technology, 2019, 88, 513-526.	7.8	90
12	Dipeptidyl peptidase IV (DPP-IV) inhibitory properties of camel milk protein hydrolysates generated with trypsin. Journal of Functional Foods, 2017, 34, 49-58.	1.6	87
13	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.	4.2	84
14	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.	4.2	75
15	Inhibitory properties of camel whey protein hydrolysates toward liver cancer cells, dipeptidyl peptidase-IV, and inflammation. Journal of Dairy Science, 2018, 101, 8711-8720.	1.4	74
16	Dipeptidyl peptidase IV (DPP-IV) inhibitory properties of a camel whey protein enriched hydrolysate preparation. Food Chemistry, 2019, 279, 70-79.	4.2	72
17	Effect of bleeding on lipid oxidation and quality changes of Asian seabass (Lates calcarifer) muscle during iced storage. Food Chemistry, 2011, 124, 459-467.	4.2	70
18	Micro-encapsulation of folic acid using horse chestnut starch and Î²-cyclodextrin: Microcapsule characterization, release behavior & antioxidant potential during GI tract conditions. Food Hydrocolloids, 2017, 66, 154-160.	5.6	68

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19	Multi-functional bioactive properties of intact and enzymatically hydrolysed quinoa and amaranth proteins. LWT - Food Science and Technology, 2019, 110, 207-213.	2.5	68
20	Rheological, micro-structural and sensorial properties of camel milk yogurt as influenced by gelatin. LWT - Food Science and Technology, 2018, 98, 646-653.	2.5	64
21	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.	2.5	61
22	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.	4.2	61
23	Whey proteinâ€“polyphenol conjugates and complexes: Production, characterization, and applications. Food Chemistry, 2021, 365, 130455.	4.2	60
24	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.	4.2	58
25	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.	2.5	58
26	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.	2.5	58
27	Characterization of cookies made from wheat flour blended with buckwheat flour and effect on antioxidant properties. Journal of Food Science and Technology, 2015, 52, 6334-6344.	1.4	57
28	Multifunctional bioactive peptides derived from quinoa protein hydrolysates: Inhibition of Î±-glucosidase, dipeptidyl peptidase-IV and angiotensin I converting enzymes. Journal of Cereal Science, 2020, 96, 103130.	1.8	54
29	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.	2.8	50
30	Haemoglobin-mediated lipid oxidation in the fish muscle: A review. Trends in Food Science and Technology, 2012, 28, 33-43.	7.8	50
31	Identification and characterization of novel Î±-amylase and Î±-glucosidase inhibitory peptides from camel whey proteins. Journal of Dairy Science, 2021, 104, 1364-1377.	1.4	50
32	Simulated gastrointestinal digestion of camel and bovine casein hydrolysates: Identification and characterization of novel anti-diabetic bioactive peptides. Food Chemistry, 2021, 353, 129374.	4.2	50
33	Functionality and Applicability of Starch-Based Films: An Eco-Friendly Approach. Foods, 2021, 10, 2181.	1.9	49
34	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.	2.5	47
35	Camel whey protein hydrolysates induced G2/M cellcycle arrest in human colorectal carcinoma. Scientific Reports, 2021, 11, 7062.	1.6	47
36	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.	1.9	46

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37	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.	1.4	45
38	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.	1.4	43
39	Camel whey protein microparticles for safe and efficient delivery of novel camel milk derived probiotics. LWT - Food Science and Technology, 2019, 108, 81-88.	2.5	42
40	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, 3026-3037.	1.4	39
41	Characteristics and gelling properties of gelatin from goat skin as affected by drying methods. Journal of Food Science and Technology, 2017, 54, 1646-1654.	1.4	38
42	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.	2.5	38
43	Retardation of haemoglobin-mediated lipid oxidation of Asian sea bass muscle by tannic acid during iced storage. Food Chemistry, 2011, 124, 1056-1062.	4.2	37
44	Identification and molecular docking study of novel cholesterol esterase inhibitory peptides from camel milk proteins. Journal of Dairy Science, 2019, 102, 10748-10759.	1.4	36
45	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.	4.2	36
46	Effect of pretreatment on lipid oxidation and fishy odour development in protein hydrolysates from the muscle of Indian mackerel. Food Chemistry, 2012, 135, 2474-2482.	4.2	35
47	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.	2.5	33
48	Recent developments in emerging technologies for beetroot pigment extraction and its food applications. Food Chemistry, 2021, 356, 129611.	4.2	33
49	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.	4.2	33
50	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.	2.6	32
51	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.	1.4	29
52	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.	1.4	29
53	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, 7697-7709.	1.4	28
54	Dipeptidyl peptidase-IV, Î±-amylase, and angiotensin I converting enzyme inhibitory properties of novel camel skin gelatin hydrolysates. LWT - Food Science and Technology, 2019, 101, 251-258.	2.5	28

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55	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.	1.8	27
56	Valorization of fish byproducts: Sources to endâ€product applications of bioactive protein hydrolysate. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 1803-1842.	5.9	27
57	A comprehensive review on health benefits, nutritional composition and processed products of camel milk. Food Reviews International, 2023, 39, 3080-3116.	4.3	26
58	A review on role of exogenous enzyme supplementation in poultry production. Emirates Journal of Food and Agriculture, 2013, 25, 66.	1.0	24
59	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.	1.6	24
60	Characteristics and Gel Properties of Gelatin from Goat Skin as Influenced by Alkaline-pretreatment Conditions. Asian-Australasian Journal of Animal Sciences, 2016, 29, 845-854.	2.4	23
61	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.	0.5	22
62	Antioxidant activity and inhibitory effects of lead (Leucaena leucocephala) seed extracts against lipid oxidation in model systems. Food Science and Technology International, 2013, 19, 365-376.	1.1	21
63	Effect of different salts on dewatering and properties of yellowtail barracuda surimi. International Aquatic Research, 2013, 5, 1.	1.5	21
64	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.	1.2	21
65	Camel milk-derived probiotic strains encapsulated in camel casein and gelatin complex microcapsules: Stability against thermal challenge and simulated gastrointestinal digestion conditions. Journal of Dairy Science, 2022, 105, 1862-1877.	1.4	21
66	Improving Fruit Quality, Bioactive Compounds, and Storage Life of Date Palm (Phoenix dactylifera L.,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	1.2	20
67	Interfacial properties of gelatin from goat skin as influenced by drying methods. LWT - Food Science and Technology, 2016, 73, 102-107.	2.5	19
68	Extraction, Processing, and Stabilization of Health-Promoting Fish Oils. Recent Patents on Food, Nutrition & Agriculture, 2012, 4, 141-147.	0.5	19
69	Date Components as Promising Plant-Based Materials to Be Incorporated into Baked Goodsâ€”A Review. Sustainability, 2022, 14, 605.	1.6	19
70	Identification and characterization of cholesterol esterase and lipase inhibitory peptides from amaranth protein hydrolysates. Food Chemistry: X, 2021, 12, 100165.	1.8	19
71	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, 87, 106017.	3.8	19
72	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, 2193-2203.	1.7	18

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73	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.	1.0	17
74	Retardation of quality changes in camel meat sausages by phenolic compounds and phenolic extracts. Animal Science Journal, 2016, 87, 1433-1442.	0.6	17
75	Microstructural, rheological, gel-forming and interfacial properties of camel skin gelatin. Food Structure, 2020, 26, 100156.	2.3	16
76	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.	2.5	16
77	In vitro antioxidant activities and screening of phytochemicals from methanolic and ethyl acetate extracts of Calligonum comosum Lâ€™Her. Oriental Pharmacy and Experimental Medicine, 2016, 16, 209-215.	1.2	13
78	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.	2.5	13
79	Fish protein hydrolysates as a health-promoting ingredientâ€”recent update. Nutrition Reviews, 2022, 80, 1013-1026.	2.6	12
80	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.	3.8	12
81	Camel and bovine milk lactoferrins activate insulin receptor and its related AKT and ERK1/2 pathways. Journal of Dairy Science, 2022, 105, 1848-1861.	1.4	12
82	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, 2023, 63, 9539-9560.	5.4	12
83	Characteristics and Gel Properties of Gelatin from Goat Skin as Affected by Extraction Conditions. Journal of Food Processing and Preservation, 2017, 41, e12949.	0.9	10
84	A review on nutritional composition, health benefits, and technological interventions for improving consumer acceptability of camel meat: an ethnic food of Middle East. Journal of Ethnic Foods, 2021, 8, .	0.8	10
85	Gel Strengthening Effect of Wood Extract on Surimi Produced from Mackerel Stored in Ice. Journal of Food Science, 2009, 74, C619-27.	1.5	8
86	Engineering and functional properties of four varieties of pulses and their correlative study. Journal of Food Measurement and Characterization, 2015, 9, 347-358.	1.6	8
87	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.	1.4	8
88	Characteristics and gel properties of gelatin from goat skin as affected by spray drying. Drying Technology, 2017, 35, 218-226.	1.7	8
89	Utilization of diverse protein sources for the development of protein-based nanostructures as bioactive carrier systems: A review of recent research findings (2010â€“2021). Critical Reviews in Food Science and Nutrition, 2023, 63, 2719-2737.	5.4	8
90	Camel Milk Targeting Insulin Receptorâ€”Toward Understanding the Antidiabetic Effects of Camel Milk. Frontiers in Nutrition, 2021, 8, 819278.	1.6	8

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91	Cow and camel milk-derived whey and casein protein hydrolysates demonstrated effective antifungal properties against selected Candida species. Journal of Dairy Science, 2022, 105, 1878-1888.	1.4	8
92	Medicinally active principles analysis of Tephrosia apollinea (Delile) DC. growing in the United Arab Emirates. BMC Research Notes, 2017, 10, 61.	0.6	6
93	Molecular, Structural, and Rheological Characterization of Camel Skin Gelatin Extracted Using Different Pretreatment Conditions. Foods, 2021, 10, 1563.	1.9	6
94	Haemoglobin-Mediated Lipid Oxidation in Washed Chicken Mince. Indian Journal of Science and Technology, 2016, 9, .	0.5	4
95	Recent Developments in Starch-Based Delivery Systems of Bioactive Compounds: Formulations and Applications. Food Engineering Reviews, 2022, 14, 271-291.	3.1	4
96	Editorial: Seafood waste utilization: Isolation, characterization, functional and bio-active properties, and their application in food and nutrition. Frontiers in Nutrition, 0, 9, .	1.6	4
97	Investigating the microwave parameters correlating effects on total recovery of bioactive alkaloids from sesame leaves using orthogonal matrix and artificial neural network integration. Journal of Food Processing and Preservation, 2022, 46, .	0.9	3
98	Ultrasonication as a novel processing alternative to pasteurization for camel milk: Effects on microbial load, protein profile, and bioactive properties. Journal of Dairy Science, 2022, 105, 6548-6562.	1.4	3
99	Prospective Role of Bioactive Molecules and Exosomes in the Therapeutic Potential of Camel Milk against Human Diseases: An Updated Perspective. Life, 2022, 12, 990.	1.1	3
100	Products based on omega-3 polyunsaturated fatty acids and health effects. , 2019, , 197-212.		2
101	Nutraceutical Properties of Bioactive Peptides. , 2021, , 251-267.		1
102	Application of nano/microencapsulated ingredients in drinks and beverages. , 2021, , 105-169.		1
103	Molecular Basis of the Anti-Diabetic Properties of Camel Milk Through Profiling of Its Bioactive Peptides on DPP-IV and Insulin Receptor Activity. SSRN Electronic Journal, 0, , .	0.4	1
104	Effect of bleaching and defatting treatment of camel skin on the color, structural and interfacial properties of extracted gelatin. Food Structure, 2022, 33, 100275.	2.3	1
105	Bioactive Peptides Derived from Different Sources. , 2021, , 231-249.		0