

# Sarfaraz Ahmed Mahesar

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8196354/publications.pdf>

Version: 2024-02-01

77  
papers

1,406  
citations

331259

21  
h-index

377514

34  
g-index

78  
all docs

78  
docs citations

78  
times ranked

1844  
citing authors

#	ARTICLE	IF	CITATIONS
1	Simpler spectrophotometric assay of paracetamol in tablets and urine samples. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2007, 68, 747-751.	2.0	138
2	Analytical approaches for the assessment of free fatty acids in oils and fats. <i>Analytical Methods</i> , 2014, 6, 4956-4963.	1.3	88
3	A rapid Fourier-transform infrared (FTIR) spectroscopic method for direct quantification of paracetamol content in solid pharmaceutical formulations. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2015, 141, 64-70.	2.0	61
4	Application of transmission FT-IR spectroscopy for the trans fat determination in the industrially processed edible oils. <i>Food Chemistry</i> , 2009, 114, 323-327.	4.2	59
5	Main fatty acid classes in vegetable oils by SB-ATR-Fourier transform infrared (FTIR) spectroscopy. <i>Talanta</i> , 2009, 80, 600-606.	2.9	56
6	GC-MS quantification of fatty acid profile including trans FA in the locally manufactured margarines of Pakistan. <i>Food Chemistry</i> , 2008, 109, 207-211.	4.2	52
7	Vegetable Oil Deodorizer Distillate: A Rich Source of the Natural Bioactive Components. <i>Journal of Oleo Science</i> , 2016, 65, 957-966.	0.6	51
8	Simultaneous assessment of zinc, cadmium, lead and copper in poultry feeds by differential pulse anodic stripping voltammetry. <i>Food and Chemical Toxicology</i> , 2010, 48, 2357-2360.	1.8	45
9	Rapid Determination of Free Fatty Acids in Poultry Feed Lipid Extracts by SB-ATR FTIR Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 4928-4932.	2.4	43
10	Application of microwave heating for the fast extraction of fat content from the poultry feeds. <i>Talanta</i> , 2008, 75, 1240-1244.	2.9	41
11	Oxidative stability assessment of Bauhinia purpurea seed oil in comparison to two conventional vegetable oils by differential scanning calorimetry and Rancimat methods. <i>Thermochimica Acta</i> , 2009, 484, 1-3.	1.2	40
12	Characterization of Palm Fatty Acid Distillate of Different Oil Processing Industries of Pakistan. <i>Journal of Oleo Science</i> , 2016, 65, 897-901.	0.6	33
13	Cefuroxime derived copper nanoparticles and their application as a colorimetric sensor for trace level detection of picric acid. <i>RSC Advances</i> , 2016, 6, 82882-82889.	1.7	30
14	Fabrication of cadmium tagged novel ion imprinted polymer for detoxification of the toxic Cd <sup>2+</sup> ion from aqueous environment. <i>Microchemical Journal</i> , 2020, 158, 105247.	2.3	30
15	A simplified FTIR chemometric method for simultaneous determination of four oxidation parameters of frying canola oil. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2015, 149, 656-661.	2.0	29
16	Monitoring of Fat Content, Free Fatty Acid and Fatty Acid Profile Including <i>trans</i> Fat in Pakistani Biscuits. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2008, 85, 1057-1061.	0.8	26
17	Determination of total trans fat content in Pakistani cereal-based foods by SB-HATR FT-IR spectroscopy coupled with partial least square regression. <i>Food Chemistry</i> , 2010, 123, 1289-1293.	4.2	26
18	Application of Infrared Spectroscopy for Functional Compounds Evaluation in Olive Oil: A Current Snapshot. <i>Journal of Spectroscopy</i> , 2019, 2019, 1-11.	0.6	26

#	ARTICLE	IF	CITATIONS
19	Application of Fourier-transform infrared (FT-IR) transmission spectroscopy for the estimation of roxithromycin in pharmaceutical formulations. <i>Vibrational Spectroscopy</i> , 2011, 55, 115-118.	1.2	25
20	Estimation of ibuprofen in urine and tablet formulations by transmission Fourier Transform Infrared spectroscopy by partial least square. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2013, 102, 403-407.	2.0	25
21	Application of a spectroscopic method to estimate the olive oil oxidative status. <i>European Journal of Lipid Science and Technology</i> , 2010, 112, 1356-1362.	1.0	23
22	Evaluation of important fatty acid ratios in poultry feed lipids by ATR FTIR spectroscopy. <i>Vibrational Spectroscopy</i> , 2011, 57, 177-181.	1.2	23
23	Application of attenuated total reflectance Fourier transform infrared spectroscopy for determination of cefixime in oral pharmaceutical formulations. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2013, 115, 51-56.	2.0	22
24	A simplified UV spectrometric method for determination of peroxide value in thermally oxidized canola oil. <i>Talanta</i> , 2010, 80, 1823-1826.	2.9	21
25	Prospects of fatty acid profile and bioactive composition from lipid seeds for the discrimination of apple varieties with the application of chemometrics. <i>Grasas Y Aceites</i> , 2012, 63, 175-183.	0.3	20
26	Simultaneous Quantification of Ibuprofen and Paracetamol in Tablet Formulations Using Transmission Fourier Transform Infrared Spectroscopy. <i>American Journal of Analytical Chemistry</i> , 2012, 03, 503-511.	0.3	19
27	Quantification of erythromycin in pharmaceutical formulation by transmission Fourier transform infrared spectroscopy. <i>Arabian Journal of Chemistry</i> , 2014, 7, 1104-1109.	2.3	19
28	Glycine-assisted preparation of Co <sub>3</sub> O <sub>4</sub> nanoflakes with enhanced performance for non-enzymatic glucose sensing. <i>Materials Express</i> , 2015, 5, 437-444.	0.2	18
29	Decontamination of poultry feed from ochratoxin A by UV and sunlight radiations. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2668-2673.	1.7	18
30	Erucic acid evaluation in rapeseed and canola oil by Fourier transform-infrared spectroscopy. <i>European Journal of Lipid Science and Technology</i> , 2013, 115, 535-540.	1.0	17
31	Rapid Determination of Free Fatty Acid Content in Waste Deodorizer Distillates Using Single Bounce-Attenuated Total Reflectance-FTIR Spectroscopy. <i>Journal of AOAC INTERNATIONAL</i> , 2012, 95, 1570-1573.	0.7	14
32	Risk assessment of arsenic in ground water of Larkana city. , 2018, 2, 8-14.		14
33	Effect of process parameters on emulsion stability and droplet size of pomegranate oil-in-water. <i>Grasas Y Aceites</i> , 2021, 72, e410.	0.3	14
34	Physicochemical composition and FTIR characterization of castor seed oil. <i>Ukrainian Food Journal</i> , 2019, 8, 778-787.	0.1	14
35	SB-ATR FTIR Spectroscopic Monitoring of Free Fatty Acids in Commercially Available <i>Nigella sativa</i> (Kalonji) Oil. <i>Journal of Spectroscopy</i> , 2014, 2014, 1-5.	0.6	13
36	Spectroscopic and chromatographic evaluation of solvent extracted guava seed oil. <i>International Journal of Food Properties</i> , 2017, 20, S556-S563.	1.3	13

#	ARTICLE	IF	CITATIONS
37	Characteristics and Composition of a High Oil Yielding Castor Variety from Pakistan. <i>Journal of Oleo Science</i> , 2016, 65, 471-476.	0.6	12
38	Preparation of novel arsenic-imprinted polymer for the selective extraction and enhanced adsorption of Atoxic As <sup>3+</sup> ions from the aqueous environment. <i>Polymer Bulletin</i> , 2020, 77, 5261-5279.	1.7	12
39	Highly selective, sensitive and simpler colorimetric sensor for Fe <sup>2+</sup> detection based on biosynthesized gold nanoparticles. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2021, 254, 119645.	2.0	12
40	Quantification of malachite green in fish feed utilising liquid chromatography-tandem mass spectrometry with a monolithic column. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2014, 31, 827-832.	1.1	11
41	Aflatoxins in cotton seeds and cotton seed cake from Pakistan. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2020, 13, 72-76.	1.3	10
42	Impact of frying on key fatty acid ratios of canola oil. <i>European Journal of Lipid Science and Technology</i> , 2012, 114, 222-228.	1.0	9
43	Essential Oil From <i>Psidium guajava</i> Leaves: An Excellent Source of $\beta$ -Caryophyllene. <i>Natural Product Communications</i> , 2019, 14, 1934578X1984300.	0.2	9
44	Application of synthesized copper nanoparticles using aqueous extract of <i>Ziziphus mauritiana</i> L. leaves as a colorimetric sensor for the detection of Ag <sup>+</sup> . <i>Turkish Journal of Chemistry</i> , 2020, 44, 1376-1385.	0.5	9
45	Selective and sensitive detoxification of toxic lead ions from drinking water using lead (II) ion-imprinted interpenetrating polymer linkage. <i>Polymer Bulletin</i> , 2022, 79, 1887-1909.	1.7	9
46	FTIR characterization and physicochemical evaluation of cottonseed oil. <i>Pakistan Journal of Analytical and Environmental Chemistry</i> , 2017, 18, 46-53.	0.2	9
47	Urchin-like Cobalt Nanostructures For Catalytic Degradation Of Nitro Anilines. <i>Advanced Materials Letters</i> , 2016, 7, 748-753.	0.3	8
48	A green method for the quantitative assessment of neutral oil in palm fatty acid distillates by single bounce attenuated total reflectance Fourier-transform infrared spectroscopy. <i>RSC Advances</i> , 2015, 5, 50591-50596.	1.7	7
49	Pomegranate ( <i>Punica granatum</i> ) Seed Oil. , 2019, , 691-709.		7
50	State-of-the-Art Infrared Applications in Drugs, Dietary Supplements, and Nutraceuticals. <i>Journal of Spectroscopy</i> , 2020, 2020, 1-2.	0.6	7
51	A chemometric approach for the quantification of free fatty acids in cottonseed oil by Fourier transform infrared spectroscopy. <i>International Journal of Food Properties</i> , 2017, 20, 1913-1920.	1.3	6
52	Processing impact on tocopherols and triglycerides composition of soybean oil and its deodorizer distillate evaluated by high-performance liquid chromatography. <i>Turkish Journal of Chemistry</i> , 2020, 44, 1694-1702.	0.5	6
53	Human Exposure and Risk Assessment Due to Toxic Heavy Metals in Groundwater of Larkana City. <i>Water, Air, and Soil Pollution</i> , 2020, 231, 1.	1.1	5
54	Synthesis of biodiesel via pre-blending of feedstocks: an optimization by the polynomial curve fitting method. <i>Biofuels</i> , 2021, 12, 679-688.	1.4	5

#	ARTICLE	IF	CITATIONS
55	Electrochemical Oxidation of Methotrexate Using Pheniramine Maleate Functionalized Gold Nanoparticles Modified Electrode. <i>Sensor Letters</i> , 2018, 16, 8-12.	0.4	5
56	Fabrication of Cobalt tagged smart ion-imprinted polymeric material applied for the elimination of Co <sup>2+</sup> ions from real environmental samples. <i>Polymer Bulletin</i> , 2022, 79, 10135-10153.	1.7	5
57	Functionalized Gold Nanoparticles Based Optical, Surface Plasmon Resonance-Based Sensor for the Direct Determination of Mitoxantrone Anti-cancer Agent from Real Samples. <i>Journal of Cluster Science</i> , 2022, 33, 241-247.	1.7	4
58	Brief Overview of Frequently used Macrolides and Analytical Techniques for their Assessment. <i>Current Analytical Chemistry</i> , 2019, 15, 324-338.	0.6	4
59	Evaluation of Physico-chemical Properties in Selected Branded Soaps. <i>Pakistan Journal of Analytical and Environmental Chemistry</i> , 2019, 20, 177-183.	0.2	4
60	Influence of commercial refining on some quality attributes of sunflower oil. <i>Ukrainian Food Journal</i> , 2018, 7, 234-243.	0.1	4
61	A review on techniques employed for encapsulation of the bioactive components of <i>Punicagranatum</i> L. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14848.	0.9	3
62	FTIR spectroscopy combined with chemometric: A versatile tool for quality evaluation of fried vermicelli. <i>Ukrainian Food Journal</i> , 2017, 6, .	0.1	3
63	Kaolinite Modified Carbon Paste Electrode for the Sensitive Determination of Captopril. <i>Sensor Letters</i> , 2017, 15, 371-374.	0.4	2
64	Guava ( <i>Psidium guajava</i> ) Oil. , 2019, , 541-559.		2
65	Natural co-occurrence of Fusarium toxins in poultry feed and its ingredients. <i>Journal Fur Verbraucherschutz Und Lebensmittelsicherheit</i> , 2020, 15, 341-350.	0.5	2
66	Recent Progress in the Analysis of Captopril Using Electrochemical Methods: A Review. <i>Current Analytical Chemistry</i> , 2019, 15, 198-206.	0.6	2
67	Analysis of Edible Oils and Fats by Nuclear Magnetic Resonance (NMR) Spectroscopy. , 2015, , 57-92.		2
68	Quality Assessment on the Oxidative Stability of Almond Kernels during Extensive Storage Time. <i>Pakistan Journal of Analytical and Environmental Chemistry</i> , 2021, 22, 332-343.	0.2	2
69	Consequence of Commercial Fish Frying on Some Quality Parameters of Oil with Special Reference to <i>Trans</i> Fat. <i>International Journal of Food Properties</i> , 2011, 14, 1124-1135.	1.3	1
70	Ranolazine-functionalized CuO NPs: efficient homogeneous and heterogeneous catalysts for reduction of 4-nitrophenol. <i>Turkish Journal of Chemistry</i> , 2020, 44, 168-179.	0.5	1
71	Role of Capping Agent for the Colorimetric and Fluorescent Sensing of Different Materials Using Metal Nanoparticles. <i>Current Analytical Chemistry</i> , 2022, 18, 186-195.	0.6	1
72	Brief Overview of Trans Fat Analysis in Some Foods. <i>Frontiers in Drug Safety</i> , 2018, , 140-160.	0.1	0

#	ARTICLE	IF	CITATIONS
73	Optimization of Processing Parameters to Achieve Superior Quality and Maximum Recovery of Canola Oil. Journal of Food Engineering and Technology, 2020, 9, 73-82.	0.2	0
74	Zearalenone Removal by Using Banana Peel as an Adsorbent. Pakistan Journal of Analytical and Environmental Chemistry, 2020, 21, 271-279.	0.2	0
75	Synthesis and Evaluation of Oxidation Stability of Biodiesel Prepared from Spent Bleaching Clay Residual Oil. Journal of Oleo Science, 2020, 69, 1619-1626.	0.6	0
76	A delicate approach to the determination of duloxetine hydrochloride using electrospun polyvinylidene difluoride nanofibers. Journal of the Iranian Chemical Society, 0, , 1.	1.2	0
77	Effect of Wall Material and Inlet Drying Temperature on Microencapsulation and Oxidative Stability of Pomegranate Seed Oil Using Spray Drying. Journal of Oleo Science, 2022, 71, 31-41.	0.6	0