

Sarfaraz Ahmed Maheesar

List of Publications by Citations

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69

papers

1,005

citations

19

h-index

28

g-index

78

ext. papers

1,194

ext. citations

2.6

avg, IF

4.2

L-index

#	Paper	IF	Citations
69	Simpler spectrophotometric assay of paracetamol in tablets and urine samples. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2007 , 68, 747-51	4.4	107
68	Analytical approaches for the assessment of free fatty acids in oils and fats. <i>Analytical Methods</i> , 2014 , 6, 4956-4963	3.2	51
67	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	8.5	49
66	Main fatty acid classes in vegetable oils by SB-ATR-Fourier transform infrared (FTIR) spectroscopy. <i>Talanta</i> , 2009 , 80, 600-6	6.2	45
65	GC-MS quantification of fatty acid profile including trans FA in the locally manufactured margarines of Pakistan. <i>Food Chemistry</i> , 2008 , 109, 207-11	8.5	44
64	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	4.4	41
63	Application of microwave heating for the fast extraction of fat content from the poultry feeds. <i>Talanta</i> , 2008 , 75, 1240-4	6.2	37
62	Vegetable Oil Deodorizer Distillate: A Rich Source of the Natural Bioactive Components. <i>Journal of Oleo Science</i> , 2016 , 65, 957-966	1.6	35
61	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	2.9	34
60	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, 4928-32	5.7	34
59	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, 2357-60	4.7	33
58	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, 656-61	4.4	23
57	Monitoring of Fat Content, Free Fatty Acid and Fatty Acid Profile Including trans Fat in Pakistani Biscuits. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2008 , 85, 1057-1061	1.8	23
56	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	3.7	22
55	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, 403-7	4.4	21
54	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	3	21
53	Application of Infrared Spectroscopy for Functional Compounds Evaluation in Olive Oil: A Current Snapshot. <i>Journal of Spectroscopy</i> , 2019 , 2019, 1-11	1.5	20

52	A simplified UV spectrometric method for determination of peroxide value in thermally oxidized canola oil. <i>Talanta</i> , 2010 , 80, 1823-6	6.2	20
51	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	8.5	20
50	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	2.1	19
49	Characterization of Palm Fatty Acid Distillate of Different Oil Processing Industries of Pakistan. <i>Journal of Oleo Science</i> , 2016 , 65, 897-901	1.6	19
48	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, 51-6	4.4	17
47	Evaluation of important fatty acid ratios in poultry feed lipids by ATR FTIR spectroscopy. <i>Vibrational Spectroscopy</i> , 2011 , 57, 177-181	2.1	17
46	Glycine-assisted preparation of Co ₃ O ₄ nanoflakes with enhanced performance for non-enzymatic glucose sensing. <i>Materials Express</i> , 2015 , 5, 437-444	1.3	16
45	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	1.3	15
44	Fabrication of cadmium tagged novel ion imprinted polymer for detoxification of the toxic Cd ²⁺ -ion from aqueous environment. <i>Microchemical Journal</i> , 2020 , 158, 105247	4.8	14
43	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	0.7	14
42	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, 1570-3	1.7	14
41	Quantification of erythromycin in pharmaceutical formulation by transmission Fourier transform infrared spectroscopy. <i>Arabian Journal of Chemistry</i> , 2014 , 7, 1104-1109	5.9	13
40	Decontamination of poultry feed from ochratoxin A by UV and sunlight radiations. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 2668-73	4.3	12
39	SB-ATR FTIR Spectroscopic Monitoring of Free Fatty Acids in Commercially Available Nigella sativa (Kalonji) Oil. <i>Journal of Spectroscopy</i> , 2014 , 2014, 1-5	1.5	11
38	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	3	11
37	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, 827-32	3.2	10
36	Risk assessment of arsenic in ground water of Larkana city 2018 , 2, 8-14		9
35	Impact of frying on key fatty acid ratios of canola oil. <i>European Journal of Lipid Science and Technology</i> , 2012 , 114, 222-228	3	8

34	Spectroscopic and chromatographic evaluation of solvent extracted guava seed oil. <i>International Journal of Food Properties</i> , 2017 , 20, S556-S563	3	7
33	Preparation of novel arsenic-imprinted polymer for the selective extraction and enhanced adsorption of toxic As ³⁺ ions from the aqueous environment. <i>Polymer Bulletin</i> , 2020 , 77, 5261-5279	2.4	7
32	Characteristics and Composition of a High Oil Yielding Castor Variety from Pakistan. <i>Journal of Oleo Science</i> , 2016 , 65, 471-6	1.6	7
31	State-of-the-Art Infrared Applications in Drugs, Dietary Supplements, and Nutraceuticals. <i>Journal of Spectroscopy</i> , 2020 , 2020, 1-2	1.5	6
30	Essential Oil From Psidium guajava Leaves: An Excellent Source of E-Caryophyllene. <i>Natural Product Communications</i> , 2019 , 14, 1934578X1984300	0.9	5
29	Pomegranate (<i>Punica granatum</i>) Seed Oil 2019 , 691-709		5
28	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	3.7	5
27	Electrochemical Oxidation of Methotrexate Using Pheniramine Maleate Functionalized Gold Nanoparticles Modified Electrode. <i>Sensor Letters</i> , 2018 , 16, 8-12	0.9	5
26	Physicochemical composition and FTIR characterization of castor seed oil. <i>Ukrainian Food Journal</i> , 2019 , 8, 778-787	1.3	5
25	Highly selective, sensitive and simpler colorimetric sensor for Fe detection based on biosynthesized gold nanoparticles. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2021 , 254, 119645	4.4	5
24	FTIR characterization and physicochemical evaluation of cottonseed oil. <i>Pakistan Journal of Analytical and Environmental Chemistry</i> , 2017 , 18, 46-53	4.3	4
23	Aflatoxins in cotton seeds and cotton seed cake from Pakistan. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2020 , 13, 72-76	3.3	4
22	Application of synthesized copper nanoparticles using aqueous extract of <i>Ziziphus mauritiana</i> L. leaves as a colorimetric sensor for the detection of Ag. <i>Turkish Journal of Chemistry</i> , 2020 , 44, 1376-1385 ¹		4
21	Synthesis of biodiesel via pre-blending of feedstocks: an optimization by the polynomial curve fitting method. <i>Biofuels</i> , 2021 , 12, 679-688	2	4
20	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	2.6	3
19	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	3	3
18	Brief Overview of Frequently used Macrolides and Analytical Techniques for their Assessment. <i>Current Analytical Chemistry</i> , 2019 , 15, 324-338	1.7	3
17	FTIR spectroscopy combined with chemometric: A versatile tool for quality evaluation of fried vermicelli. <i>Ukrainian Food Journal</i> , 2017 , 6,	1.3	3

16	Influence of commercial refining on some quality attributes of sunflower oil. <i>Ukrainian Food Journal</i> , 2018 , 7, 234-243	1.3	3
15	Selective and sensitive detoxification of toxic lead ions from drinking water using lead (II) ion-imprinted interpenetrating polymer linkage. <i>Polymer Bulletin</i> ,1	2.4	3
14	Effect of process parameters on emulsion stability and droplet size of pomegranate oil-in-water. <i>Grasas Y Aceites</i> , 2021 , 72, e410	1.3	3
13	Kaolinite Modified Carbon Paste Electrode for the Sensitive Determination of Captopril. <i>Sensor Letters</i> , 2017 , 15, 371-374	0.9	2
12	A review on techniques employed for encapsulation of the bioactive components of Punicagranatum L.. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14848	2.1	2
11	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> ,1	3	2
10	Recent Progress in the Analysis of Captopril Using Electrochemical Methods: A Review. <i>Current Analytical Chemistry</i> , 2019 , 15, 198-206	1.7	1
9	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	1	1
8	Guava (<i>Psidium guajava</i>) Oil 2019 , 541-559		0
7	Fabrication of Cobalt tagged smart ion-imprinted polymeric material applied for the elimination of Co ²⁺ ions from real environmental samples. <i>Polymer Bulletin</i> ,1	2.4	0
6	Natural co-occurrence of Fusarium toxins in poultry feed and its ingredients. <i>Journal Fur Verbraucherschutz Und Lebensmittelsicherheit</i> , 2020 , 15, 341-350	2.3	0
5	Ranolazine-functionalized CuO NPs: efficient homogeneous and heterogeneous catalysts for reduction of 4-nitrophenol. <i>Turkish Journal of Chemistry</i> , 2020 , 44, 168-179	1	
4	Consequence of Commercial Fish Frying on Some Quality Parameters of Oil with Special Reference to Trans Fat. <i>International Journal of Food Properties</i> , 2011 , 14, 1124-1135	3	
3	Effect of Wall Material and Inlet Drying Temperature on Microencapsulation and Oxidative Stability of Pomegranate Seed Oil Using Spray Drying.. <i>Journal of Oleo Science</i> , 2022 , 71, 31-41	1.6	
2	Synthesis and Evaluation of Oxidation Stability of Biodiesel Prepared from Spent Bleaching Clay Residual Oil. <i>Journal of Oleo Science</i> , 2020 , 69, 1619-1626	1.6	
1	A delicate approach to the determination of duloxetine hydrochloride using electrospun polyvinylidene difluoride nanofibers. <i>Journal of the Iranian Chemical Society</i> ,1	2	