

# Hafiz Arbab Sakandar

## List of Publications by Year in descending order

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23  
papers

423  
citations

840119

11  
h-index

752256

20  
g-index

24  
all docs

24  
docs citations

24  
times ranked

449  
citing authors

#	ARTICLE	IF	CITATIONS
1	Trends in Probiotic(s)-Fermented milks and their in vivo functionality: A review. Trends in Food Science and Technology, 2021, 110, 55-65.	7.8	68
2	Functional microbiota in Chinese traditional Baijiu and Mijiu Qu (starters): A review. Food Research International, 2020, 138, 109830.	2.9	64
3	Isolation and in-vitro probiotic characterization of fructophilic lactic acid bacteria from Chinese fruits and flowers. LWT - Food Science and Technology, 2019, 104, 70-75.	2.5	45
4	Isolation and characterization of gluten-degrading <i>Enterococcus mundtii</i> and <i>Wickerhamomyces anomalus</i> , potential probiotic strains from indigenously fermented sourdough (Khamir). LWT - Food Science and Technology, 2018, 91, 271-277.	2.5	42
5	Sourdough bread: A contemporary cereal fermented product. Journal of Food Processing and Preservation, 2019, 43, e13883.	0.9	31
6	Impact of Fermentation on Antinutritional Factors and Protein Degradation of Legume Seeds: A Review. Food Reviews International, 2023, 39, 1227-1249.	4.3	22
7	New mechanistic insights into the motile-to-sessile switch in various bacteria with particular emphasis on <i>Bacillus subtilis</i> and <i>Pseudomonas aeruginosa</i> : a review. Biofouling, 2017, 33, 306-326.	0.8	21
8	Meta-Analysis: Randomized Trials of <i>Lactobacillus plantarum</i> on Immune Regulation Over the Last Decades. Frontiers in Immunology, 2021, 12, 643420.	2.2	19
9	Molecular regulation of adhesion and biofilm formation in high and low biofilm producers of <i>Bacillus licheniformis</i> using RNA-Seq. Biofouling, 2019, 35, 143-158.	0.8	17
10	Evaluation of the effect of <i>Saccharomyces cerevisiae</i> on fermentation characteristics and volatile compounds of sourdough. Journal of Food Science and Technology, 2018, 55, 2079-2086.	1.4	14
11	Gut Dysbiosis in Pancreatic Diseases: A Causative Factor and a Novel Therapeutic Target. Frontiers in Nutrition, 2022, 9, 814269.	1.6	14
12	Recent advances of intestinal microbiota transmission from mother to infant. Journal of Functional Foods, 2021, 87, 104719.	1.6	12
13	Wheat Fermentation With <i>Enterococcus mundtii</i> QAUSD01 and <i>Wickerhamomyces anomalus</i> QAUWA03 Consortia Induces Concurrent Gliadin and Phytic Acid Degradation and Inhibits Gliadin Toxicity in Caco-2 Monolayers. Frontiers in Microbiology, 2018, 9, 3312.	1.5	10
14	<i>Lentilactobacillus rapi</i> subsp. <i>dabitei</i> subsp. nov., a lactic acid bacterium isolated from naturally fermented dairy product. International Journal of Systematic and Evolutionary Microbiology, 2022, 72, .	0.8	9
15	Differential structures and enterotype-like clusters of <i>Bifidobacterium</i> responses to probiotic fermented milk consumption across subjects using a <i>Bifidobacterium</i> -target procedure. Food Research International, 2021, 140, 109839.	2.9	8
16	<i>Lactococcus lactis</i> phages from the perspective of their diversity, thermal and biocidal resistance. International Dairy Journal, 2019, 90, 28-38.	1.5	7
17	Fermented Food-Derived Bioactive Compounds with Anticarcinogenic Properties: Fermented Royal Jelly As a Novel Source for Compounds with Health Benefits. , 2018, , 141-165.		6
18	Comparison of bacterial communities in gliadin-degraded sourdough (Khamir) sample and non-degraded sample. Journal of Food Science and Technology, 2020, 57, 375-380.	1.4	5

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19	OPTIMIZATION OF COLOUR AND CLOUD STABILITY OF CARROT JUICE BY USING HYDROCOLLOIDS AND ANTIOXIDANT. <i>Journal of Global Innovations in Agricultural and Social Sciences</i> , 2015, 3, 84-89.	0.3	3
20	POLYMERIZED WHEY PROTEIN ISOLATES IMPACT ON ORGANOLEPTIC PROPERTIES OF CAMEL MILK STIRRED YOGHURT. <i>Journal of Global Innovations in Agricultural and Social Sciences</i> , 2014, 2, 123-126.	0.3	3
21	STUDIES ON PHYSIOCHEMICAL DIMENSIONS OF TWO BASMATI (SUPER BASMATI, BASMATI 385) AND TWO NON-BASMATI (KS-282, IR-6) PAKISTANI COMMERCIAL RICE VARIETIES. <i>Journal of Global Innovations in Agricultural and Social Sciences</i> , 2014, 2, 120-122.	0.3	2
22	BEHAVIORAL PATTERN OF MILK THISTLE (SILYBUM MARIANUM L.) AGRONOMIC PARAMETERS TO VARIABLE TEMPERATURE AND LAND ZONES OF PUNJAB. <i>Journal of Global Innovations in Agricultural and Social Sciences</i> , 2016, 04, 15-22.	0.3	1
23	IMPACT OF VARIOUS BIODEGRADABLE COATINGS ON SHELF LIFE OF MINIMALLY PROCESSED MELON. <i>Journal of Global Innovations in Agricultural and Social Sciences</i> , 2015, 3, 19-24.	0.3	0