

# Hafiz Arbab Sakandar

## List of Publications by Year in descending order

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23  
papers

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449  
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#	ARTICLE	IF	CITATIONS
1	Impact of Fermentation on Antinutritional Factors and Protein Degradation of Legume Seeds: A Review. <i>Food Reviews International</i> , 2023, 39, 1227-1249.	4.3	22
2	Gut Dysbiosis in Pancreatic Diseases: A Causative Factor and a Novel Therapeutic Target. <i>Frontiers in Nutrition</i> , 2022, 9, 814269.	1.6	14
3	<i>Lentilactobacillus rapi</i> subsp. <i>dabitei</i> subsp. nov., a lactic acid bacterium isolated from naturally fermented dairy product. <i>International Journal of Systematic and Evolutionary Microbiology</i> , 2022, 72, .	0.8	9
4	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. <i>Food Research International</i> , 2021, 140, 109839.	2.9	8
5	Meta-Analysis: Randomized Trials of <i>Lactobacillus plantarum</i> on Immune Regulation Over the Last Decades. <i>Frontiers in Immunology</i> , 2021, 12, 643420.	2.2	19
6	Trends in Probiotic(s)-Fermented milks and their in vivo functionality: A review. <i>Trends in Food Science and Technology</i> , 2021, 110, 55-65.	7.8	68
7	Recent advances of intestinal microbiota transmission from mother to infant. <i>Journal of Functional Foods</i> , 2021, 87, 104719.	1.6	12
8	Comparison of bacterial communities in gliadin-degraded sourdough (Khamir) sample and non-degraded sample. <i>Journal of Food Science and Technology</i> , 2020, 57, 375-380.	1.4	5
9	Functional microbiota in Chinese traditional Baijiu and Mijiu Qu (starters): A review. <i>Food Research International</i> , 2020, 138, 109830.	2.9	64
10	Isolation and in-vitro probiotic characterization of fructophilic lactic acid bacteria from Chinese fruits and flowers. <i>LWT - Food Science and Technology</i> , 2019, 104, 70-75.	2.5	45
11	Molecular regulation of adhesion and biofilm formation in high and low biofilm producers of <i>Bacillus licheniformis</i> using RNA-Seq. <i>Biofouling</i> , 2019, 35, 143-158.	0.8	17
12	Sourdough bread: A contemporary cereal fermented product. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13883.	0.9	31
13	<i>Lactococcus lactis</i> phages from the perspective of their diversity, thermal and biocidal resistance. <i>International Dairy Journal</i> , 2019, 90, 28-38.	1.5	7
14	Isolation and characterization of gluten-degrading <i>Enterococcus mundtii</i> and <i>Wickerhamomyces anomalus</i> , potential probiotic strains from indigenously fermented sourdough (Khamir). <i>LWT - Food Science and Technology</i> , 2018, 91, 271-277.	2.5	42
15	Evaluation of the effect of <i>Saccharomyces cerevisiae</i> on fermentation characteristics and volatile compounds of sourdough. <i>Journal of Food Science and Technology</i> , 2018, 55, 2079-2086.	1.4	14
16	Fermented Food-Derived Bioactive Compounds with Anticarcinogenic Properties: Fermented Royal Jelly As a Novel Source for Compounds with Health Benefits. , 2018, , 141-165.		6
17	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. <i>Frontiers in Microbiology</i> , 2018, 9, 3312.	1.5	10
18	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. <i>Biofouling</i> , 2017, 33, 306-326.	0.8	21

#	ARTICLE	IF	CITATIONS
19	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
20	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
21	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
22	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
23	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