

Muhammad Bilal Sadiq

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

51
papers

650
citations

14
h-index

24
g-index

57
ext. papers

921
ext. citations

3.6
avg, IF

4.94
L-index

#	Paper	IF	Citations
51	Lactic Acid Bacteria as Potential Probiotics 2022 , 57-72		
50	Probiotic and Prebiotic Interactions and Their Role in Maintaining Host Immunity 2022 , 425-443		0
49	Comparative study of physicochemical and functional properties of soaked, germinated and pressure cooked Faba bean.. <i>Journal of Food Science and Technology</i> , 2022 , 59, 257-267	3.3	4
48	Correlating in silico elucidation of interactions between hydroxybenzoic acids and casein with in vitro release kinetics for designing food packaging. <i>Food Packaging and Shelf Life</i> , 2022 , 32, 100859	8.2	0
47	Functional Potential and Chemical Profile Analysis of Propolis Oil Extracted from Propolis of Balochistan. <i>Journal of Food Quality</i> , 2022 , 2022, 1-10	2.7	2
46	Organic Waste Utilization for Sustainable Ethanol Production 2021 , 39-63		
45	Cross sectional study on food safety knowledge, attitudes, and practices of food handlers in Lahore district, Pakistan. <i>Heliyon</i> , 2021 , 7, e08420	3.6	0
44	Comparative extraction of bromelain and bioactive peptides from pineapple byproducts by ultrasonic- and microwave-assisted extractions. <i>Journal of Food Process Engineering</i> , 2021 , 44, e13709	2.4	6
43	Prevalence of fungi in fresh tomatoes and their control by chitosan and sweet orange (<i>Citrus sinensis</i>) peel essential oil coating. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 6248-6257	4.3	7
42	Optimization of thermosonication processing of pineapple juice to improve the quality attributes during storage. <i>Journal of Food Measurement and Characterization</i> , 2021 , 15, 4325-4335	2.8	2
41	Importance of gelatin, nanoparticles and their interactions in the formulation of biodegradable composite films: a review. <i>Polymer Bulletin</i> , 2021 , 78, 4047-4073	2.4	5
40	Improvement of quality of corn and proso millet-based gluten-free noodles with the application of hydrocolloids. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15165	2.1	
39	Zinc oxide nanomaterials as antimicrobial agents for food applications 2021 , 167-180		
38	Development of antibacterial biocomposites reinforced with cellulose nanocrystals derived from banana pseudostem. <i>Carbohydrate Polymer Technologies and Applications</i> , 2021 , 2, 100112	1.7	3
37	Recent advances in biopolymeric antioxidant films and coatings for preservation of nutritional quality of minimally processed fruits and vegetables. <i>Food Packaging and Shelf Life</i> , 2021 , 30, 100752	8.2	4
36	Gelatin nanocomposite films incorporated with magnetic iron oxide nanoparticles for shelf life extension of grapes. <i>Journal of Food Safety</i> , 2020 , 40, e12814	2	6
35	Development of edible gelatin composite films enriched with polyphenol loaded nanoemulsions as chicken meat packaging material. <i>CYTA - Journal of Food</i> , 2020 , 18, 137-146	2.3	31

34	Vitamin D enhanced intestinal phosphate cotransporter genes in young and growing broilers. <i>Poultry Science</i> , 2020 , 99, 2041-2047	3.9	1
33	Influence of resistant starch, xanthan gum, inulin and defatted rice bran on the physicochemical, functional and sensory properties of low glycemic gluten-free noodles. <i>LWT - Food Science and Technology</i> , 2020 , 126, 109279	5.4	25
32	Comparative study of physicochemical and functional properties of pan and microwave cooked underutilized millets (proso and little). <i>LWT - Food Science and Technology</i> , 2020 , 128, 109465	5.4	12
31	Enhanced yield of biomacromolecules through medium optimization and development of microalgae based functional chocolate. <i>Journal of Food Science and Technology</i> , 2020 , 57, 1090-1099	3.3	9
30	Influence of whey protein-xanthan gum stabilized emulsion on stability and in vitro digestibility of encapsulated astaxanthin. <i>Journal of Food Engineering</i> , 2020 , 272, 109859	6	33
29	<i>Lactococcus lactis</i> subsp. <i>lactis</i> isolated from fermented milk products and its antimicrobial potential. <i>CYTA - Journal of Food</i> , 2019 , 17, 214-220	2.3	13
28	Effects of osmotic pretreatment and frying conditions on quality and storage stability of vacuum-fried pumpkin chips. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 2963-2972	3.8	9
27	Isolation and identification of caffeine-degrading bacteria from coffee plantation area. <i>Food Biotechnology</i> , 2019 , 33, 109-124	2.2	6
26	Restriction of dietary non-phytate phosphorus on growth performance and expression of intestinal phosphate cotransporter genes in broilers. <i>Poultry Science</i> , 2019 , 98, 4685-4693	3.9	1
25	Prevalence and identification of <i>Aspergillus</i> and <i>Penicillium</i> species isolated from peanut kernels in central Myanmar. <i>Journal of Food Safety</i> , 2019 , 39, e12686	2	1
24	Antifungal effects of chitosan films incorporated with essential oils and control of fungal contamination in peanut kernels. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14235	2.1	13
23	Probiotics in Functional Foods 2019 ,		2
22	Biopolymeric-based emulsions and their effects during processing, digestibility and bioaccessibility of bioactive compounds in food systems. <i>Food Hydrocolloids</i> , 2019 , 87, 691-702	10.6	40
21	Prevalence, antimicrobial susceptibility, and virulence of <i>Campylobacter jejuni</i> isolated from chicken meat. <i>Journal of Food Safety</i> , 2019 , 39, e12600	2	9
20	Synthesis and antimicrobial activity of zinc oxide nanoparticles against foodborne pathogens <i>Salmonella typhimurium</i> and <i>Staphylococcus aureus</i> . <i>Biocatalysis and Agricultural Biotechnology</i> , 2019 , 17, 36-42	4.2	52
19	Ochratoxin A detection in coffee by competitive inhibition assay using chitosan-based surface plasmon resonance compact system. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019 , 174, 569-574	6	19
18	Optimization of collagen extraction from chicken feet by papain hydrolysis and synthesis of chicken feet collagen based biopolymeric fibres. <i>Food Bioscience</i> , 2018 , 23, 23-30	4.9	31
17	Reinforced cassava starch based edible film incorporated with essential oil and sodium bentonite nanoclay as food packaging material. <i>Journal of Food Science and Technology</i> , 2018 , 55, 1953-1959	3.3	66

16	Optimization of extraction conditions and assessment of antioxidant, α -glucosidase inhibitory and antimicrobial activities of <i>Xanthium strumarium</i> L. fruits. <i>Biocatalysis and Agricultural Biotechnology</i> , 2018 , 14, 40-47	4.2	10
15	Synergistic antifungal effects of thyme essential oil and <i>Lactobacillus plantarum</i> cell-free supernatant against <i>Penicillium</i> spp. and in situ effects. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13400	2.1	9
14	Screening of antibiotic residues in fresh milk of Kathmandu Valley, Nepal. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2018 , 53, 57-86	2.2	10
13	Culled banana resistant starch-soy protein isolate conjugate based emulsion enriched with astaxanthin to enhance its stability. <i>International Journal of Biological Macromolecules</i> , 2018 , 120, 449-459	7.9	31
12	Optimization of Ultrasonic Assisted Extraction (UAE) of Anthocyanins from Black Glutinous Rice and Evaluation of Their Antioxidant Properties. <i>International Journal of Electrical Energy</i> , 2018 , 288-292	2	3
11	Extraction and characterization of proteins from banana () flower and evaluation of antimicrobial activities. <i>Journal of Food Science and Technology</i> , 2018 , 55, 658-666	3.3	9
10	Comparison of Cassava Starch with Corn as a Feedstock for Bioethanol Production. <i>Energies</i> , 2018 , 11, 3476	3.1	19
9	In vitro antioxidant and antimalarial activities of leaves, pods and bark extracts of <i>Acacia nilotica</i> (L.) Del. <i>BMC Complementary and Alternative Medicine</i> , 2017 , 17, 372	4.7	22
8	Application of Food By-Products in Medical and Pharmaceutical Industries 2017 , 89-110		4
7	Antibacterial Activities and Possible Modes of Action of <i>Acacia nilotica</i> (L.) Del. against Multidrug-Resistant <i>Escherichia coli</i> and <i>Salmonella</i> . <i>Molecules</i> , 2017 , 22,	4.8	38
6	Emerging Trends in Traceability Techniques in Food Systems 2017 , 66-89		1
5	Extraction of anthocyanins from pericarp and lipids from seeds of mangosteen (L.) by Ultrasound-assisted extraction (UAE) and evaluation of pericarp extract enriched functional ice-cream. <i>Journal of Food Science and Technology</i> , 2016 , 53, 3806-3813	3.3	24
4	Screening of phytochemicals and in vitro evaluation of antibacterial and antioxidant activities of leaves, pods and bark extracts of <i>Acacia nilotica</i> (L.) Del.. <i>Industrial Crops and Products</i> , 2015 , 77, 873-882	5.9	56
3	Xylitol Production from Sugarcane Bagasse Through Ultrasound-Assisted Alkaline Pretreatment and Enzymatic Hydrolysis Followed by Fermentation. <i>Sugar Tech</i> ,1	1.9	0
2	Formulation of nutritional and ready to mix gluten-free porridge from proso millet (<i>Panicum miliaceum</i>) little millet (<i>Panicum sumatrense</i>) and legume faba bean (<i>Vicia faba</i>). <i>Journal of Food Science and Technology</i> ,1	3.3	1
1	Effect of Low-Frequency Ultrasonication on Red Wine Astringency. <i>Journal of Culinary Science and Technology</i> ,1-23	0.8	0