

Tawheed Amin

List of Publications by Year in descending order

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Version: 2024-02-01

37
papers

372
citations

1039880

9
h-index

839398

18
g-index

39
all docs

39
docs citations

39
times ranked

220
citing authors

#	ARTICLE	IF	CITATIONS
1	Phytoremediation of heavy metals in soil and water: An eco-friendly, sustainable and multidisciplinary approach. <i>Chemosphere</i> , 2022, 303, 134788.	4.2	81
2	Shelf life extension of apricot fruit by application of nanochitosan emulsion coatings containing pomegranate peel extract. <i>Food Chemistry</i> , 2021, 349, 129149.	4.2	69
3	An Overview on the Biological Production of Vinegar. <i>International Journal of Fermented Foods</i> , 2014, 3, 139.	0.2	25
4	In-vitro antioxidant and antibacterial activities of pumpkin, quince, muskmelon and bottle gourd seeds. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 182-190.	1.6	18
5	Structural properties of high-protein, low glycaemic index (GI) rice flour. <i>International Journal of Food Properties</i> , 2017, 20, 2793-2804.	1.3	17
6	<i>In vitro</i> digestion, physicochemical and morphological properties of low glycemic index rice flour prepared through enzymatic hydrolysis. <i>International Journal of Food Properties</i> , 2018, 21, 2632-2645.	1.3	16
7	Physicochemical and textural properties of yogurt fortified with psyllium (<i>Plantago ovate</i>) husk. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13425.	0.9	13
8	Characteristics of resistant starch in water chestnut flour as improved by preconditioning process. <i>International Journal of Food Properties</i> , 2019, 22, 449-461.	1.3	12
9	Nutritional and storage stability of wheat-based crackers incorporated with brown rice flour and carboxymethyl cellulose (CMC). <i>International Journal of Food Properties</i> , 2018, 21, 1117-1128.	1.3	11
10	Physicochemical properties of iron-fortified, low glycemic index (GI) barley based extruded ready-to-eat snacks developed using twin-screw extruder. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14606.	0.9	10
11	Physicochemical and antioxidant properties of pear juice prepared through pectinase enzyme-assisted extraction from William Bartlett variety. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 743-757.	1.6	9
12	Numerical optimization of process parameters of water chestnut flour incorporated corn-based extrudates: Characterizing physicochemical, nutraceutical, and storage stability of the developed product. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15569.	0.9	9
13	Effect of storage materials and duration on the physicochemical, pasting and microstructural properties of low glycemic index rice flour. <i>International Journal of Biological Macromolecules</i> , 2020, 162, 1616-1626.	3.6	8
14	Evaluating the physicochemical and antioxidant characteristics of apricot juice prepared through pectinase enzyme-assisted extraction from Halman variety. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 2645-2658.	1.6	8
15	Optimization of process for the development of rice flour incorporated low-gluten wheat based pretzels: Evaluation of its physicochemical, thermal and textural characteristics. <i>Journal of the Saudi Society of Agricultural Sciences</i> , 2021, 20, 116-127.	1.0	8
16	Effect of oxalic acid and salicylic acid treatments on the post-harvest life of temperate grown apricot varieties (<i>Prunus armeniaca</i>) during controlled atmosphere storage. <i>Food Science and Technology International</i> , 2022, 28, 557-569.	1.1	8
17	Influence of replacement of wheat flour by rice flour on rheo-structural changes, in vitro starch digestibility and consumer acceptability of low-gluten pretzels. <i>Food Production Processing and Nutrition</i> , 2022, 4, .	1.1	8
18	Functional cake from rice flour subjected to starch hydrolyzing enzymes: Physicochemical properties and in vitro digestibility. <i>Food Bioscience</i> , 2021, 42, 101072.	2.0	6

#	ARTICLE	IF	CITATIONS
19	Microwave stabilization and process optimization of rice bran cultivar <i>Jhelum</i> . Journal of Food Processing and Preservation, 2021, 45, e15659.	0.9	5
20	Chemotyping the Essential Oil in Different Rosemary (<i>Rosmarinus officinalis</i> L.) Plants grown in Kashmir Valley. Biosciences, Biotechnology Research Asia, 2017, 14, 1025-1031.	0.2	3
21	Studying the effect of tomato pomace incorporation on physicochemical, nutritional and storage characteristics of corn-based extrudates using response surface approach. British Food Journal, 2022, 124, 3705-3723.	1.6	3
22	Development of low glycemic index instant Phirni (pudding) mix-its visco-thermal, morphological and rheological characterization. Scientific Reports, 2022, 12, .	1.6	3
23	A general overview on <i>Rosmarinus officinalis</i> L. (Rosemary) as a medicinal plant. Medicinal Plants - International Journal of Phytomedicines and Related Industries, 2012, 4, 177.	0.1	2
24	Development and evaluation of continuous inshelled walnut processing system. Journal of Food Process Engineering, 2022, 45, .	1.5	2
25	Nutritional and bioactive components of rice-chickpea based snacks as affected by severe and mild extrusion cooking. Journal of the Science of Food and Agriculture, 2022, 102, 7126-7135.	1.7	2
26	Evaluation of Techno Functional, Nutritional and Storage Stability of Wheat Based Crackers Incorporated with Brown Rice Flour and Carboxymethyl Cellulose. Journal of Food Processing & Technology, 2018, 09, .	0.2	1
27	Effect of the incorporation of apricot pulp powder on physicochemical, functional, rheological and nutraceutical properties of wheat flour based cookies. British Food Journal, 2021, ahead-of-print, .	1.6	1
28	Microbiological Analysis of Street-vended Paratha Samples Sold in the Markets of Noida, Uttar Pradesh, India. Biosciences, Biotechnology Research Asia, 2013, 10, 903-907.	0.2	1
29	Cherry. , 2020, , 35-54.		1
30	β -glucan rich functional instant <i>talbina</i> (porridge) premix from barley flour using extrusion: investigating effect of varied moisture and barrel temperature levels using response surface approach. British Food Journal, 2022, 124, 4440-4461.	1.6	1
31	Employing statistical approach to explore the possibility of replacing wheat flour with rice flour for development of gluten-free Indian flatbread-is full replacement possible?. Journal of Food Processing and Preservation, 2022, 46, .	0.9	1
32	The optimization of spray-drying process for the development of apricot powder using response surface methodology. British Food Journal, 2022, 124, 3724-3747.	1.6	1
33	Functional Foods: Bioavailability, Structure, and Nutritional Properties. , 2021, , 3-38.		0
34	Response surface approach for optimizing operational parameters of vitamin D 3 fortified extrudates from buckwheat and rice flour blends-physicochemical, glycemic response and storage stability studies. Journal of Food Processing and Preservation, 0, , e15973.	0.9	0
35	Therapeutic Potential of Anthocyanin Against Diabetes. , 2021, , 109-133.		0
36	Investigating the influence of rice flour incorporation on baking quality of wheat pretzels. International Journal of Chemical Studies, 2020, 8, 1257-1261.	0.1	0

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37	Effect of varied spray drying parameters on physicochemical, micrometric and microstructural characteristics of pear powder employing response surface approach. British Food Journal, 2022, ahead-of-print, .	1.6	0