

# Tawheed Amin

## 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.

25  
papers

117  
citations

7  
h-index

10  
g-index

39  
ext. papers

227  
ext. citations

2.9  
avg, IF

3.16  
L-index

#	Paper	IF	Citations
25	Phytoremediation of heavy metals in soil and water: An eco-friendly, sustainable and multidisciplinary approach.. <i>Chemosphere</i> , <b>2022</b> , 134788	8.4	1
24	Food Applications of Nigella sativa Seeds. <i>Food Bioactive Ingredients</i> , <b>2021</b> , 191-207	0.2	2
23	Microwave stabilization and process optimization of rice bran cultivar Jhelum. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45, e15659	2.1	1
22	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> , <b>2021</b> , 45, e15569	2.1	2
21	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> , <b>2021</b> , 15, 743-757	2.8	3
20	Functional Foods: Bioavailability, Structure, and Nutritional Properties <b>2021</b> , 3-38		
19	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> , <b>2021</b> , 15, 2645-2658	2.8	0
18	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> , <b>2021</b> , 20, 116-127	3.3	3
17	Shelf life extension of apricot fruit by application of nanochitosan emulsion coatings containing pomegranate peel extract. <i>Food Chemistry</i> , <b>2021</b> , 349, 129149	8.5	20
16	Investigating the effect of oxalic acid and salicylic acid treatments on the post-harvest life of temperate grown apricot varieties () during controlled atmosphere storage. <i>Food Science and Technology International</i> , <b>2021</b> , 10820132211032074	2.6	1
15	Functional cake from rice flour subjected to starch hydrolyzing enzymes: Physicochemical properties and in vitro digestibility. <i>Food Bioscience</i> , <b>2021</b> , 42, 101072	4.9	1
14	Therapeutic Potential of Anthocyanin Against Diabetes <b>2021</b> , 109-133		
13	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> , <b>2020</b> , 44, e14606	2.1	3
12	Cherry <b>2020</b> , 35-54		
11	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> , <b>2020</b> , 162, 1616-1626	7.9	5
10	Characteristics of resistant starch in water chestnut flour as improved by preconditioning process. <i>International Journal of Food Properties</i> , <b>2019</b> , 22, 449-461	3	9
9	In-vitro antioxidant and antibacterial activities of pumpkin, quince, muskmelon and bottle gourd seeds. <i>Journal of Food Measurement and Characterization</i> , <b>2018</b> , 12, 182-190	2.8	9

8	Physicochemical and textural properties of yogurt fortified with psyllium ( <i>Plantago ovate</i> ) husk. <i>Journal of Food Processing and Preservation</i> , <b>2018</b> , 42, e13425	2.1	9
7	In vitro digestion, physicochemical and morphological properties of low glycemic index rice flour prepared through enzymatic hydrolysis. <i>International Journal of Food Properties</i> , <b>2018</b> , 21, 2632-2645	3	8
6	Nutritional and storage stability of wheat-based crackers incorporated with brown rice flour and carboxymethyl cellulose (CMC). <i>International Journal of Food Properties</i> , <b>2018</b> , 21, 1117-1128	3	7
5	Structural properties of high-protein, low glycaemic index (GI) rice flour. <i>International Journal of Food Properties</i> , <b>2017</b> , 20, 2793-2804	3	12
4	Chemotyping the Essential Oil in Different Rosemary ( <i>Rosmarinus officinalis</i> L.) Plants grown in Kashmir Valley. <i>Biosciences, Biotechnology Research Asia</i> , <b>2017</b> , 14, 1025-1031	0.5	2
3	An Overview on the Biological Production of Vinegar. <i>International Journal of Fermented Foods</i> , <b>2014</b> , 3, 139	2	15
2	A general overview on <i>Rosmarinus officinalis</i> L. (Rosemary) as a medicinal plant. <i>Medicinal Plants - International Journal of Phytomedicines and Related Industries</i> , <b>2012</b> , 4, 177	1.6	2
1	Response surface approach for optimizing operational parameters of vitamin D3 fortified extrudates from buckwheat and rice flour blends- physicochemical, glycemic response and storage stability studies. <i>Journal of Food Processing and Preservation</i> , e15973	2.1	