

Muhammad Waheed Iqbal

List of Publications by Citations

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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.

24 papers	352 citations	9 h-index	18 g-index
27 ext. papers	519 ext. citations	5.6 avg, IF	3.78 L-index

#	Paper	IF	Citations
24	Carotenoid-loaded nanocarriers: A comprehensive review. <i>Advances in Colloid and Interface Science</i> , 2020 , 275, 102048	14.3	100
23	Aptamer Induced Multicolored AuNCs-WS "Turn on" FRET Nano Platform for Dual-Color Simultaneous Detection of AflatoxinB and Zearalenone. <i>Analytical Chemistry</i> , 2019 , 91, 14085-14092	7.8	56
22	survival of microencapsulated in zein-coated alginate hydrogel microbeads. <i>Journal of Microencapsulation</i> , 2019 , 36, 192-203	3.4	34
21	Recent advances and perspectives of aggregation-induced emission as an emerging platform for detection and bioimaging. <i>TrAC - Trends in Analytical Chemistry</i> , 2019 , 119, 115637	14.6	31
20	Role of peppermint oil in improving the oxidative stability and antioxidant capacity of borage seed oil-loaded nanoemulsions fabricated by modified starch. <i>International Journal of Biological Macromolecules</i> , 2020 , 153, 697-707	7.9	24
19	Characterization of a novel d-arabinose isomerase from <i>Thermanaeromonas toyohensis</i> and its application for the production of d-ribulose and l-fuculose. <i>Enzyme and Microbial Technology</i> , 2019 , 131, 109427	3.8	12
18	Fabrication of PAA coated green-emitting AuNCs for construction of label-free FRET assembly for specific recognition of T-2 toxin. <i>Sensors and Actuators B: Chemical</i> , 2020 , 321, 128470	8.5	11
17	Characterization of a recombinant l-ribose isomerase from <i>Mycetocola miduiensis</i> and its application for the production of l-ribulose. <i>Enzyme and Microbial Technology</i> , 2020 , 135, 109510	3.8	9
16	A review of the enzymatic, physical, and chemical modification techniques of xanthan gum. <i>International Journal of Biological Macromolecules</i> , 2021 , 186, 472-489	7.9	9
15	Ethanol extract of okra has a potential gastroprotective effect on acute gastric lesions in Sprague Dawley rats. <i>Food Science and Nutrition</i> , 2020 , 8, 6691-6698	3.2	8
14	Effect of non-thermal processing techniques on pathogenic and spoilage microorganisms of milk and milk products. <i>Food Science and Technology</i> , 2021 , 41, 279-294	2	8
13	Biochemical characterization of recombinant L-fucose isomerase from <i>Caldanaerobius polysaccharolyticus</i> for L-fuculose production. <i>International Journal of Biological Macromolecules</i> , 2020 , 146, 965-975	7.9	7
12	A review on selective l-fucose/d-arabinose isomerases for biocatalytic production of l-fuculose/d-ribulose. <i>International Journal of Biological Macromolecules</i> , 2021 , 168, 558-571	7.9	7
11	Characterization of recombinant L-ribose isomerase acquired from <i>Cryobacterium</i> sp. N21 with potential application in L-ribulose production. <i>Process Biochemistry</i> , 2020 , 97, 1-10	4.8	6
10	Probing the combined impact of pulsed electric field and ultra-sonication on the quality of spinach juice. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15475	2.1	6
9	A review on l-ribose isomerases for the biocatalytic production of l-ribose and l-ribulose. <i>Food Research International</i> , 2021 , 145, 110409	7	4
8	Genetic and biochemical characterization of thermophilic β -cyclodextrin glucanotransferase from <i>Gracilibacillus alcaliphilus</i> SK51.001. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 3308-3318	4.3	4

7	Cottonseed oil: A review of extraction techniques, physicochemical, functional, and nutritional properties. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-19	11.5	4
6	Chitosan-Based Materials as Edible Coating of Cheese: A Review. <i>Starch/Staerke</i> , 2021 , 73, 2100088	2.3	3
5	Microencapsulation and invitro characterization of Bifidobacterium animalis for improved survival. <i>Journal of Food Measurement and Characterization</i> , 2021 , 15, 2591-2600	2.8	3
4	Etiology of Obesity, Cancer, and Diabetes 2021 , 1-27		2
3	Biopolymer based nanoemulsion delivery system: An effective approach to boost the antioxidant potential of essential oil in food products. <i>Carbohydrate Polymer Technologies and Applications</i> , 2021 , 2, 100082	1.7	2
2	Characterization of biopolymeric encapsulation system for improved survival of Lactobacillus brevis. <i>Journal of Food Measurement and Characterization</i> , 1	2.8	1
1	Rheological and Sensory Attributes of Wheat, Quinoa and Buckwheat Composite Flour and their Use in Bakery Products. <i>Journal of Food Science and Technology Nepal</i> , 2019 , 11, 25-31	0.2	0