

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.

238 papers	7,034 citations	44 h-index	80 g-index
254 ext. papers	8,316 ext. citations	5.2 avg, IF	6.63 L-index

#	Paper	IF	Citations
238	Fish gelatin: properties, challenges, and prospects as an alternative to mammalian gelatins. <i>Food Hydrocolloids</i> , 2009 , 23, 563-576	10.6	748
237	Antioxidant capacity and phenolic content of selected tropical fruits from Malaysia, extracted with different solvents. <i>Food Chemistry</i> , 2009 , 115, 785-788	8.5	453
236	Mycotoxins in Food and Feed: Present Status and Future Concerns. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2010 , 9, 57-81	16.4	352
235	Progress in starch modification in the last decade. <i>Food Hydrocolloids</i> , 2012 , 26, 398-404	10.6	316
234	Sonication improves kasturi lime (<i>Citrus microcarpa</i>) juice quality. <i>Ultrasonics Sonochemistry</i> , 2011 , 18, 1295-300	8.9	223
233	Gelatin alternatives for the food industry: recent developments, challenges and prospects. <i>Trends in Food Science and Technology</i> , 2008 , 19, 644-656	15.3	217
232	Nonmeat Protein Alternatives as Meat Extenders and Meat Analogs. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2010 , 9, 513-529	16.4	193
231	Effects of radiation processing on phytochemicals and antioxidants in plant produce. <i>Trends in Food Science and Technology</i> , 2009 , 20, 201-212	15.3	156
230	Ionic liquid based pretreatment of lignocellulosic biomass for enhanced bioconversion. <i>Bioresource Technology</i> , 2020 , 304, 123003	11	136
229	UV radiation-induced changes of antioxidant capacity of fresh-cut tropical fruits. <i>Innovative Food Science and Emerging Technologies</i> , 2009 , 10, 512-516	6.8	132
228	Tongkat Ali (<i>Eurycoma longifolia</i> Jack): a review on its ethnobotany and pharmacological importance. <i>Phytotherapy</i> , 2010 , 81, 669-79	3.2	131
227	Bioactives From Agri-Food Wastes: Present Insights and Future Challenges. <i>Molecules</i> , 2020 , 25,	4.8	126
226	Ozone-induced changes of antioxidant capacity of fresh-cut tropical fruits. <i>Innovative Food Science and Emerging Technologies</i> , 2010 , 11, 666-671	6.8	113
225	Nutritional quality evaluation of electron beam-irradiated lotus (<i>Nelumbo nucifera</i>) seeds. <i>Food Chemistry</i> , 2008 , 107, 174-184	8.5	110
224	Comparative susceptibilities of sago, potato and corn starches to alkali treatment. <i>Food Chemistry</i> , 2010 , 121, 1053-1059	8.5	105
223	Effect of ionizing radiation on antinutritional features of velvet bean seeds (<i>Mucuna pruriens</i>). <i>Food Chemistry</i> , 2007 , 103, 860-866	8.5	102
222	Effect of Addition of Halloysite Nanoclay and SiO ₂ Nanoparticles on Barrier and Mechanical Properties of Bovine Gelatin Films. <i>Food and Bioprocess Technology</i> , 2012 , 5, 1766-1774	5.1	97

221	Impact of Radiation Processing on Starch. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2009 , 8, 44-58	16.4	95
220	Physicochemical and functional properties of ozone-oxidized starch. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 5965-70	5.7	95
219	Ultraviolet irradiation improves gel strength of fish gelatin. <i>Food Chemistry</i> , 2009 , 113, 1160-1164	8.5	91
218	Challenges and issues concerning mycotoxins contamination in oil seeds and their edible oils: Updates from last decade. <i>Food Chemistry</i> , 2017 , 215, 425-37	8.5	90
217	Molecular structure, rheological and thermal characteristics of ozone-oxidized starch. <i>Food Chemistry</i> , 2011 , 126, 1019-1024	8.5	90
216	Effect of extraction solvents on the phenolic compounds and antioxidant activities of bunga kantan (<i>Etlingera elatior</i> Jack.) inflorescence. <i>Journal of Food Composition and Analysis</i> , 2011 , 24, 615-619	4.1	87
215	Exploring the Nutritional Potential of Wild and Underutilized Legumes. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2009 , 8, 305-331	16.4	85
214	Effects of sodium dodecyl sulphate and sonication treatment on physicochemical properties of starch. <i>Food Chemistry</i> , 2010 , 120, 703-709	8.5	84
213	Producing novel sago starch based food packaging films by incorporating lignin isolated from oil palm black liquor waste. <i>Journal of Food Engineering</i> , 2013 , 119, 707-713	6	80
212	Quality attributes of starfruit (<i>Averrhoa carambola</i> L.) juice treated with ultraviolet radiation. <i>Food Chemistry</i> , 2011 , 127, 641-4	8.5	80
211	Radiation processing of food proteins – A review on the recent developments. <i>Trends in Food Science and Technology</i> , 2013 , 30, 105-120	15.3	76
210	Influence of sonication treatments and extraction solvents on the phenolics and antioxidants in star fruits. <i>Journal of Food Science and Technology</i> , 2012 , 49, 510-4	3.3	74
209	Composition, physicochemical properties and thermal inactivation kinetics of polyphenol oxidase and peroxidase from coconut (<i>Cocos nucifera</i>) water obtained from immature, mature and overly-mature coconut. <i>Food Chemistry</i> , 2014 , 142, 121-8	8.5	67
208	Evaluation of processed green and ripe mango peel and pulp flours (<i>Mangifera indica</i> var. Chokanan) in terms of chemical composition, antioxidant compounds and functional properties. <i>Journal of the Science of Food and Agriculture</i> , 2012 , 92, 557-63	4.3	66
207	Flower Extracts and Their Essential Oils as Potential Antimicrobial Agents for Food Uses and Pharmaceutical Applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2012 , 11, 34-55	16.4	64
206	Pretreatment of lignocelluloses for enhanced biogas production: A review on influencing mechanisms and the importance of microbial diversity. <i>Renewable and Sustainable Energy Reviews</i> , 2021 , 135, 110173	16.2	64
205	Sonication treatment convalesce the overall quality of hand-pressed strawberry juice. <i>Food Chemistry</i> , 2017 , 215, 470-6	8.5	62
204	Exploring the potential nutraceutical values of durian (<i>Durio zibethinus</i> L.) - an exotic tropical fruit. <i>Food Chemistry</i> , 2015 , 168, 80-9	8.5	58

203	Antioxidant and antibacterial activities of hibiscus (<i>Hibiscus rosa-sinensis</i> L.) and Cassia (<i>Senna bicapsularis</i> L.) flower extracts. <i>Journal of King Saud University - Science</i> , 2013 , 25, 275-282	3.6	56
202	Producing novel edible films from semi refined carrageenan (SRC) and ulvan polysaccharides for potential food applications. <i>International Journal of Biological Macromolecules</i> , 2018 , 112, 1164-1170	7.9	55
201	Chemical and functional properties of the native banana (<i>Musa acuminata</i> Balbisiana Colla cv. Awak) pseudo-stem and pseudo-stem tender core flours. <i>Food Chemistry</i> , 2011 , 128, 748-753	8.5	53
200	Emulsifying and foaming properties of ultraviolet-irradiated egg white protein and sodium caseinate. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 4111-8	5.7	51
199	Valorization of fruits and vegetable wastes and by-products to produce natural pigments. <i>Critical Reviews in Biotechnology</i> , 2021 , 41, 535-563	9.4	49
198	Functional, physicochemical and sensory properties of novel cookies produced by utilizing underutilized jering (<i>Pithecellobium jiringa</i> Jack.) legume flour. <i>Food Bioscience</i> , 2016 , 14, 54-61	4.9	48
197	Effects of thermosonication on the fate of <i>Escherichia coli</i> O157:H7 and <i>Salmonella Enteritidis</i> in mango juice. <i>Letters in Applied Microbiology</i> , 2013 , 56, 251-7	2.9	47
196	Impact of ultraviolet radiation treatments on the quality of freshly prepared tomato (<i>Solanum lycopersicum</i>) juice. <i>Food Chemistry</i> , 2016 , 213, 635-640	8.5	45
195	Determination of Mineral Composition and Heavy Metal Content of Some Nutraceutically Valued Plant Products. <i>Food Analytical Methods</i> , 2010 , 3, 181-187	3.4	45
194	Enhanced growth of lactobacilli and bioconversion of isoflavones in biotin-supplemented soymilk upon ultrasound-treatment. <i>Ultrasonics Sonochemistry</i> , 2012 , 19, 160-73	8.9	43
193	Composition and functional properties of raw and electron beam-irradiated <i>Mucuna pruriens</i> seeds. <i>International Journal of Food Science and Technology</i> , 2008 , 43, 1338-1351	3.8	42
192	Flavoring components of raw monsooned arabica coffee and their changes during radiation processing. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 7945-50	5.7	40
191	Dietary Fiber from Underutilized Plant Resources: A Positive Approach for Valorization of Fruit and Vegetable Wastes. <i>Sustainability</i> , 2020 , 12, 5401	3.6	40
190	Valorization of food processing wastes and by-products for bioplastic production. <i>Sustainable Chemistry and Pharmacy</i> , 2020 , 18, 100326	3.9	34
189	Microbial quality evaluation and effective decontamination of nutraceutically valued lotus seeds by electron beams and gamma irradiation. <i>Radiation Physics and Chemistry</i> , 2010 , 79, 976-981	2.5	32
188	Healthy food traditions of Asia: exploratory case studies from Indonesia, Thailand, Malaysia, and Nepal. <i>Journal of Ethnic Foods</i> , 2019 , 6,	2.5	31
187	Towards producing novel fish gelatin films by combination treatments of ultraviolet radiation and sugars (ribose and lactose) as cross-linking agents. <i>Journal of Food Science and Technology</i> , 2014 , 51, 1326-33	3.3	30
186	Probiotic properties of bifidobacteria and lactobacilli isolated from local dairy products. <i>Annals of Microbiology</i> , 2012 , 62, 1079-1087	3.2	28

185	Development of novel fruit bars by utilizing date paste. <i>Food Bioscience</i> , 2015 , 9, 20-27	4.9	27
184	Advancement in valorization technologies to improve utilization of bio-based waste in bioeconomy context. <i>Renewable and Sustainable Energy Reviews</i> , 2020 , 131, 109965	16.2	27
183	Consumers Perceptions and Preference for Strawberries A Case Study from Germany. <i>International Journal of Fruit Science</i> , 2015 , 15, 405-424	1.2	26
182	Pithecellobium jiringa legume flour for potential food applications: Studies on their physico-chemical and functional properties. <i>Food Chemistry</i> , 2012 , 130, 528-535	8.5	26
181	Management of Aspergillus ochraceus and Ochratoxin-A contamination in coffee during on-farm processing through commercial yeast inoculation. <i>Biological Control</i> , 2011 , 57, 215-221	3.8	26
180	Exploring the antioxidant potential of lignin isolated from black liquor of oil palm waste. <i>Comptes Rendus - Biologies</i> , 2009 , 332, 827-31	1.4	26
179	Impact of ultraviolet radiation treatments on the physicochemical properties, antioxidants, enzyme activity and microbial load in freshly prepared hand pressed strawberry juice. <i>Food Science and Technology International</i> , 2015 , 21, 354-63	2.6	24
178	Evaluating belinjau (Gnetum gnemon L.) seed flour quality as a base for development of novel food products and food formulations. <i>Food Chemistry</i> , 2014 , 156, 42-9	8.5	24
177	Physicochemical characterization of alkali treated fractions from corncob and wheat straw and the production of nanofibres. <i>Food Research International</i> , 2011 , 44, 2822-2829	7	24
176	Nutritional and sensory quality evaluation of sponge cake prepared by incorporation of high dietary fiber containing mango (Mangifera indica var. Chokanan) pulp and peel flours. <i>International Journal of Food Sciences and Nutrition</i> , 2011 , 62, 559-67	3.7	24
175	Free radicals in velvet bean seeds (Mucuna pruriens L. DC.) and their status after Irradiation and conventional processing. <i>LWT - Food Science and Technology</i> , 2007 , 40, 1570-1577	5.4	24
174	Influence of Drying Treatments on Polyphenolic Contents and Antioxidant Properties of Raw and Ripe Papaya (Carica papaya L.). <i>International Journal of Food Properties</i> , 2014 , 17, 283-292	3	23
173	Effect of deproteinization on degree of oxidation of ozonated starch. <i>Food Hydrocolloids</i> , 2012 , 26, 339-343	3.6	23
172	In vitro starch digestibility of bread with banana (Musa acuminata X balbisiana ABB cv. Awak) pseudo-stem flour and hydrocolloids. <i>Food Bioscience</i> , 2015 , 12, 10-17	4.9	21
171	Influences of superheated steam roasting on changes in sugar, amino acid and flavour active components of cocoa bean (Theobroma cacao). <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 4429-4437	4.3	20
170	Effect of Superheated Steam Roasting on the Phenolic Antioxidant Properties of Cocoa Beans. <i>Journal of Food Processing and Preservation</i> , 2014 , 38, 1932-1938	2.1	20
169	Enhancement of nutritional value of finger millet-based food (Indian dosa) by co-fermentation with horse gram flour. <i>International Journal of Food Sciences and Nutrition</i> , 2012 , 63, 5-15	3.7	20
168	A synbiotic containing Lactobacillus gasseri [corrected] CHO-220 and inulin improves irregularity of red blood cells. <i>Journal of Dairy Science</i> , 2010 , 93, 4535-44	4	20

167	Nutritional quality evaluation of velvet bean seeds (<i>Mucuna pruriens</i>) exposed to gamma irradiation. <i>International Journal of Food Sciences and Nutrition</i> , 2008 , 59, 261-78	3.7	20
166	The free radical scavenging and antioxidant activities of pod and seed extract of <i>Clitoria fairchildiana</i> (Howard)- an underutilized legume. <i>Journal of Food Science and Technology</i> , 2013 , 50, 535-41	3.3	19
165	Evaluation of Free Radical Scavenging Activity and Antioxidant Potential of a Few Popular Green Leafy Vegetables of Malaysia. <i>International Journal of Food Properties</i> , 2013 , 16, 1371-1379	3	19
164	Development of soy-based cream cheese via the addition of microbial transglutaminase, soy protein isolate and maltodextrin. <i>British Food Journal</i> , 2011 , 113, 1147-1172	2.8	19
163	Development of a probiotic delivery system from agrowastes, soy protein isolate, and microbial transglutaminase. <i>Journal of Food Science</i> , 2011 , 76, H108-15	3.4	18
162	Influence of gamma-radiation on the nutritional and functional qualities of lotus seed flour. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 9524-31	5.7	18
161	Coffee berry borer (<i>Hypothenemus hampei</i>) as a vector for toxigenic molds and ochratoxin A contamination in coffee beans. <i>Foodborne Pathogens and Disease</i> , 2010 , 7, 1279-84	3.8	17
160	Engineered Microbes for Pigment Production Using Waste Biomass. <i>Current Genomics</i> , 2020 , 21, 80-95	2.6	17
159	Changes in the physico-chemical and biological quality attributes of soil following amendment with untreated coffee processing wastewater. <i>European Journal of Soil Biology</i> , 2012 , 50, 39-43	2.9	16
158	Inhibitory effects of lactic acid and lauricidin on spoilage organisms of chicken breast during storage at chilled temperature. <i>International Journal of Food Microbiology</i> , 2010 , 144, 152-9	5.8	16
157	Preserving Strawberry Quality by Employing Novel Food Preservation and Processing Techniques – Recent Updates and Future Scope – An Overview. <i>Journal of Food Process Engineering</i> , 2015 , 38, 536-554	2.4	15
156	Effects of ultraviolet irradiation on the physicochemical and functional properties of gum arabic. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 9154-9	5.7	15
155	Influence of ionizing radiation and conventional food processing treatments on the status of free radicals in lotus seeds: An ESR study. <i>Journal of Food Composition and Analysis</i> , 2011 , 24, 563-567	4.1	15
154	ACE inhibitory activity and bioconversion of isoflavones by <i>Lactobacillus</i> in soymilk supplemented with B-vitamins. <i>British Food Journal</i> , 2011 , 113, 1127-1146	2.8	15
153	In vitro control of food-borne pathogenic bacteria by essential oils and solvent extracts of underutilized flower buds of <i>Paeonia suffruticosa</i> (Andr.). <i>Industrial Crops and Products</i> , 2014 , 54, 203-208	5.9	14
152	Extraction of Carotenoids from Pumpkin Peel and Pulp: Comparison between Innovative Green Extraction Technologies (Ultrasonic and Microwave-Assisted Extractions Using Corn Oil). <i>Foods</i> , 2021 , 10,	4.9	14
151	Impact of delay in processing on mold development, ochratoxin-A and cup quality in arabica and robusta coffee. <i>World Journal of Microbiology and Biotechnology</i> , 2011 , 27, 1809-1816	4.4	13
150	Status of free radicals in Indian monsooned coffee beans gamma-irradiated for disinfestation. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 4960-4	5.7	13

149	Chemical Composition and Antimicrobial Activity of Essential Oil and Solvent Extracts of Torch Ginger Inflorescence (<i>Etlingera elatior</i> Jack.). <i>International Journal of Food Properties</i> , 2013 , 16, 1200-1210	3.0	12
148	Probing the sol-gel transition of egg white proteins by pulsed-NMR method. <i>European Food Research and Technology</i> , 2009 , 228, 367-371	3.4	12
147	Application of Response Surface Methodology to Optimize Roasting Conditions in Cocoa Beans Subjected to Superheated Steam Treatments in Relevance to Antioxidant Compounds and Activities. <i>Drying Technology</i> , 2014 , 32, 1104-1111	2.6	11
146	Nanotechnology Tools to Achieve Food Safety 2014 , 341-353		11
145	Potential Use of Fourier Transform Infrared Spectroscopy for Identification of Molds Capable of Producing Mycotoxins. <i>International Journal of Food Properties</i> , 2013 , 16, 1819-1829	3	11
144	Lactic acid as a potential decontaminant of selected foodborne pathogenic bacteria in shrimp (<i>Penaeus merguensis</i> de Man). <i>Foodborne Pathogens and Disease</i> , 2010 , 7, 1531-6	3.8	11
143	Factors Affecting the Growth of Microorganisms in Food 2012 , 405-427		11
142	The spp.-Underutilised Plants for Foods and Nutraceuticals: Review on Polyphenolic Phytochemicals and Antioxidant Potential. <i>Antioxidants</i> , 2020 , 9,	7.1	11
141	Volatile constituents of unripe and ripe kundang fruits (<i>Bouea macrophylla</i> Griffith). <i>International Journal of Food Properties</i> , 2017 , 20, 1751-1760	3	10
140	Storage studies of bread prepared by incorporation of the banana pseudo-stem flour and the composite breads containing hydrocolloids. <i>CYTA - Journal of Food</i> , 2014 , 12, 141-149	2.3	10
139	Bacteriocins: Recent Advances and Opportunities 2012 , 485-511		10
138	Active and Intelligent Packaging of Food 2012 , 23-48		10
137	Impact of drying surface and raking frequencies on mold incidence, ochratoxin A contamination, and cup quality during preparation of arabica and robusta cherries at the farm level. <i>Foodborne Pathogens and Disease</i> , 2010 , 7, 1435-40	3.8	10
136	Antioxidant compounds and antioxidant activities in unripe and ripe kundang fruits (<i>Bouea macrophylla</i> Griffith). <i>Fruits</i> , 2016 , 71, 41-47	0.3	10
135	Emerging issues and challenges in agri-food supply chain 2019 , 23-37		9
134	Functional and Pasting Properties of Locally Grown and Imported Exotic Rice Varieties of Malaysia. <i>Food Science and Technology Research</i> , 2014 , 20, 469-477	0.8	9
133	Effect of potassium hydroxide on rheological and thermo-mechanical properties of semi-refined carrageenan (SRC) films. <i>Food Bioscience</i> , 2018 , 26, 104-112	4.9	9
132	Essential Oils and Other Plant Extracts as Food Preservatives 2012 , 539-579		8

131	Development of probiotic carriers using microbial transglutaminase-crosslinked soy protein isolate incorporated with agrowastes. <i>Journal of the Science of Food and Agriculture</i> , 2011 , 91, 1406-15	4.3	8
130	Electron spin resonance studies on irradiated coffee bean parts. <i>International Journal of Food Science and Technology</i> , 2003 , 38, 11-16	3.8	8
129	Sustainable Supply Chain Management in Agri-food Chains 2017 , 150-174		7
128	Heavy Metals of Special Concern to Human Health and Environment 2014 , 213-233		7
127	Food Bioprotection: Lactic Acid Bacteria as Natural Preservatives 2012 , 451-483		7
126	Use of Electron Beams in Food Preservation 2012 , 343-372		7
125	²¹⁰ Po bioaccumulation in coastal sand dune wild legumes--Canavalia spp. of southwest coast of India. <i>Journal of Environmental Monitoring</i> , 2005 , 7, 856-60		7
124	Quercetin: A Bioactive Compound Imparting Cardiovascular and Neuroprotective Benefits: Scope for Exploring Fresh Produce, Their Wastes, and By-Products. <i>Biology</i> , 2021 , 10,	4.9	7
123	Use of Wild Edible Plants: Can They Meet the Dietary and Nutritional Needs of Indigenous Communities in Central India. <i>Foods</i> , 2021 , 10,	4.9	7
122	Quality enhancement of chicken sausage by semi-refined carrageenan. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e13988	2.1	6
121	Genoprotective effects of lignin isolated from oil palm black liquor waste. <i>Environmental Toxicology and Pharmacology</i> , 2013 , 36, 135-41	5.8	6
120	Influence of Dehydration Techniques on Physicochemical, Antioxidant and Microbial Qualities of Ipomoea aquatica Forsk.: An Underutilized Green Leafy Vegetable. <i>Journal of Food Processing and Preservation</i> , 2015 , 39, 1118-1124	2.1	6
119	Fruits of Tropical Climates: Dietary Importance and Health Benefits 2016 , 144-149		6
118	Impact of Combination Treatments of Modified Atmosphere Packaging and Refrigeration on the Status of Antioxidants in Highly Perishable Strawberries. <i>Journal of Food Process Engineering</i> , 2016 , 39, 121-131	2.4	6
117	The Role of Small-scale Farms and Food Security 2017 , 33-47		5
116	Application of High Hydrostatic Pressure Technology for Processing and Preservation of Foods 2012 , 247-276		5
115	Fruits of Tropical Climates: Biodiversity and Dietary Importance 2016 , 138-143		5
114	Batch and Fed-Batch Ethanol Fermentation of Cheese-Whey Powder with Mixed Cultures of Different Yeasts. <i>Energies</i> , 2019 , 12, 4495	3.1	5

113	How Logistics Decisions Affect the Environmental Sustainability of Modern Food Supply Chains 2017 , 175-196		4
112	Revolutionizing Food Supply Chains of Asia through ICTs 2017 , 212-226		4
111	Monitoring and Health Risk Assessment of Heavy Metal Contamination in Food 2014 , 235-255		4
110	The Need for a Closer Look at Pesticide Toxicity during GMO Assessment 2014 , 167-189		4
109	Atmospheric Freeze Drying 2012 , 143-160		4
108	Valorization of seabuckthorn pomace to obtain bioactive carotenoids: An innovative approach of using green extraction techniques (ultrasonic and microwave-assisted extractions) synergized with green solvents (edible oils). <i>Industrial Crops and Products</i> , 2022 , 175, 114257	5.9	4
107	The Effects of Different Extraction Temperatures of the Screw Press on Proximate Compositions, Amino Acid Contents and Mineral Contents of Nigella sativa Meal. <i>American Journal of Food Technology</i> , 2012 , 7, 180-191	0.1	4
106	Valorisation of Sea Buckthorn Pomace by Optimization of Ultrasonic-Assisted Extraction of Soluble Dietary Fibre Using Response Surface Methodology. <i>Foods</i> , 2021 , 10,	4.9	4
105	Composition of Papaya Fruit and Papaya Cultivars 2016 , 497-516		4
104	Soil Health, Crop Productivity and Sustainability Challenges 2017 , 509-531		3
103	Heavy Metal Contamination as a Global Problem and the Need for Prevention/Reduction Measurements 2014 , 257-280		3
102	Antinutrients and Toxicity in Plant-based Foods 2014 , 311-339		3
101	Impact of Convectional and Superheated-Steam Roasting on the Physicochemical and Microstructural Properties of Cocoa Butter Extracted from Cocoa Beans. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13005	2.1	3
100	A Promising Approach Toward Exploring Nutritional and Functional Qualities of Beko (<i>Oroxylum Indicum</i> L. Benth. Ex Kurz) Pods For Potential Food Applications. <i>Journal of Food Processing and Preservation</i> , 2015 , 39, 47-55	2.1	3
99	Application of Botanicals as Natural Preservatives in Food 2012 , 513-530		3
98	Effects of temperature abuse on the survival, growth, and inactivation of <i>Salmonella typhimurium</i> in goat milk. <i>Foodborne Pathogens and Disease</i> , 2011 , 8, 1235-40	3.8	3
97	Pulsed Electric Fields for Food Preservation: An Update on Technological Progress 2012 , 277-295		3
96	Salting Technology in Fish Processing 2012 , 297-313		3

95	Sustainability challenges in the valorization of agri-food wastes and by-products 2021 , 1-27		3
94	Developments in the Thermal Processing of Food 2011 , 211-230		3
93	Sustainability Challenges in the Coffee Plantation Sector 2017 , 616-642		2
92	Agricultural Waste for Promoting Sustainable Energy 2017 , 551-574		2
91	Electron Beam Inactivation of Foodborne Pathogens with an Emphasis on Salmonella 2014 , 451-469		2
90	Use of Synbiotics (Probiotics and Prebiotics) to Improve the Safety of Foods 2014 , 497-516		2
89	Pests in Poultry, Poultry Product-Borne Infection and Future Precautions 2014 , 535-552		2
88	Influence of Chemical Preservatives on Survival and Growth of <i>Zygosaccharomyces Rouxii</i> YSa40 in Glycerol-Based Pineapple Model Systems and Intermediate Moisture Pineapple Products. <i>Journal of Food Processing and Preservation</i> , 2015 , 39, 56-69	2.1	2
87	Comparison between Superheated Steam and Convectional Roasting on Changes in the Phenolic Compound and Antioxidant Activity of Cocoa Beans. <i>Food Science and Technology Research</i> , 2013 , 19, 949-956	0.8	2
86	Composting coffee wastes, a potential source of ochratoxigenic fungi and ochratoxin A contamination. <i>World Mycotoxin Journal</i> , 2012 , 5, 373-376	2.5	2
85	Modified-Atmosphere Storage of Foods 2012 , 49-66		2
84	Preservation of Cassava (<i>Manihot esculenta</i> Crantz): A Major Crop to Nourish People Worldwide 2012 , 331-342		2
83	Effect of ionizing radiation on some quality attributes of nutraceutically valued lotus seeds. <i>International Journal of Food Sciences and Nutrition</i> , 2009 , 60 Suppl 4, 9-20	3.7	2
82	Recovery of Polyphenols from Vineyard Pruning Wastes-Shoots and Cane of Hybrid Grapevine (sp.) Cultivars. <i>Antioxidants</i> , 2021 , 10,	7.1	2
81	The Disease-Preventive Potential of Some Popular and Underutilized Seeds 2011 , 171-212		2
80	Linking Local Suppliers to Global Food Markets 2011 , 83-97		2
79	Sustainability Challenges Involved in Use of Nanotechnology in the Agrofood Sector 2017 , 343-368		1
78	Sustainability of Nutraceuticals and Functional Foods 2017 , 369-389		1

77	Sustainability, Materiality and Independent External Assurance 2017 , 227-254		1
76	Strengthening Food Supply Chains in Asia 2017 , 197-211		1
75	Membrane Technology in Fish-processing Waste Utilization 2017 , 575-595		1
74	Sustainability Issues, Challenges and Controversies Surrounding the Palm Oil Industry 2017 , 596-615		1
73	Food Safety Education 2017 , 643-659		1
72	Sustainability Challenges and Educating People Involved in the Agrofood Sector 2017 , 660-674		1
71	Food Sustainability Challenges in the Developing World 2017 , 1-32		1
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