

Muhammad Imran

List of Publications by Year in descending order

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52
papers

1,353
citations

394421

19
h-index

361022

35
g-index

53
all docs

53
docs citations

53
times ranked

1827
citing authors

#	ARTICLE	IF	CITATIONS
1	Beneficial effects and oxidative stability of omega-3 long-chain polyunsaturated fatty acids. Trends in Food Science and Technology, 2012, 25, 24-33.	15.1	230
2	Antioxidant properties of Milk and dairy products: a comprehensive review of the current knowledge. Lipids in Health and Disease, 2019, 18, 41.	3.0	199
3	Promising features of Moringa oleifera oil: recent updates and perspectives. Lipids in Health and Disease, 2016, 15, 212.	3.0	66
4	Omega-3 fatty acids and oxidative stability of ice cream supplemented with olein fraction of chia (<i>Salvia hispanica</i> L.) oil. Lipids in Health and Disease, 2017, 16, 34.	3.0	45
5	Antioxidant Activity of Sesame (<i>Sesamum indicum</i> L.) Cake Extract for the Stabilization of Olein Based Butter. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 967-977.	1.9	42
6	Oxidative stability and lipid oxidation flavoring volatiles in antioxidants treated chicken meat patties during storage. Lipids in Health and Disease, 2017, 16, 27.	3.0	42
7	Omega-3 fatty acids, phenolic compounds and antioxidant characteristics of chia oil supplemented margarine. Lipids in Health and Disease, 2017, 16, 102.	3.0	42
8	Oxidative stability and Sensoric acceptability of functional fish meat product supplemented with plant-based polyphenolic optimal extracts. Lipids in Health and Disease, 2019, 18, 35.	3.0	42
9	Promising features of mango (<i>Mangifera indica</i> L.) kernel oil: a review. Journal of Food Science and Technology, 2016, 53, 2185-2195.	2.8	41
10	Lipid compositional changes and oxidation status of ultra-high temperature treated Milk. Lipids in Health and Disease, 2018, 17, 227.	3.0	39
11	Antioxidant activity, fatty acids characterization and oxidative stability of Gouda cheese fortified with mango (<i>Mangifera indica</i> L.) kernel fat. Journal of Food Science and Technology, 2018, 55, 992-1002.	2.8	31
12	Process optimization of polyphenol extraction from carob (<i>Ceratonia siliqua</i>) kibbles using microwave-assisted technique. Journal of Food Processing and Preservation, 2018, 42, e13450.	2.0	31
13	Recent approaches for utilization of food components as nano-encapsulation: a review. International Journal of Food Properties, 2021, 24, 1074-1096.	3.0	30
14	Enhancement of the Oxidative Stability of Whey Butter through Almond (<i>Prunus dulcis</i>) Tj ETQq0 0 0 rgBT /Overlock 10 T	2.0	28
15	Impact of different omega-3 fatty acid sources on lipid, hormonal, blood glucose, weight gain and histopathological damages profile in PCOS rat model. Journal of Translational Medicine, 2020, 18, 349.	4.4	28
16	Effect of microcapsules of chia oil on ω -3 fatty acids, antioxidant characteristics and oxidative stability of butter. Lipids in Health and Disease, 2020, 19, 10.	3.0	26
17	Reduction of Cyanogenic Compounds in Flaxseed (<i>Linum usitatissimum</i>) Meal Using Thermal Treatment. International Journal of Food Properties, 2013, 16, 1809-1818.	3.0	24
18	Enhancement of the Oxidative Stability of Butter Oil by Blending with Mango (<i>Mangifera</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 67 T Preservation, 2017, 41, e12957.	2.0	24

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19	Antioxidant capacity of cinnamon extract for palm oil stability. <i>Lipids in Health and Disease</i> , 2018, 17, 116.	3.0	24
20	Omega fatty acids, phenolic compounds, and lipolysis of cheddar cheese supplemented with chia (<i>Salvia hispanica</i> L.) oil. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13566.	2.0	21
21	Phytochemical characterization of ultrasound-processed sorghum sprouts for the use in functional foods. <i>International Journal of Food Properties</i> , 2020, 23, 853-863.	3.0	20
22	Optimal Ultrasound-Assisted Process Extraction, Characterization, and Functional Product Development from Flaxseed Meal Derived Polysaccharide Gum. <i>Processes</i> , 2019, 7, 189.	2.8	19
23	Triglyceride, fatty acid profile and antioxidant characteristics of low melting point fractions of Buffalo Milk fat. <i>Lipids in Health and Disease</i> , 2019, 18, 59.	3.0	19
24	Fractionation of chia oil for enrichment of omega 3 and 6 fatty acids and oxidative stability of fractions. <i>Food Science and Biotechnology</i> , 2016, 25, 41-47.	2.6	18
25	Impact of vitamin E and selenium on antioxidant capacity and lipid oxidation of cheddar cheese in accelerated ripening. <i>Lipids in Health and Disease</i> , 2018, 17, 79.	3.0	18
26	Retention and stability of bioactive compounds in functional peach beverage using pasteurization, microwave and ultrasound technologies. <i>Food Science and Biotechnology</i> , 2020, 29, 1381-1388.	2.6	17
27	Fatty acids characterization and oxidative stability of spray dried designer egg powder. <i>Lipids in Health and Disease</i> , 2018, 17, 282.	3.0	15
28	Microwave processing impact on the phytochemicals of sorghum seeds as food ingredient. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13924.	2.0	14
29	Lipolysis and antioxidant properties of cow and buffalo cheddar cheese in accelerated ripening. <i>Lipids in Health and Disease</i> , 2018, 17, 228.	3.0	12
30	Impact of post fermentation cooling patterns on fatty acid profile, lipid oxidation and antioxidant features of cow and buffalo milk set yoghurt. <i>Lipids in Health and Disease</i> , 2020, 19, 74.	3.0	12
31	Impact of spray drying operating conditions on encapsulation efficiency, oxidative quality, and sensorial evaluation of chia and fish oil blends. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	12
32	Microwave processing impact on physicochemical and bioactive attributes of optimized peach functional beverage. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13952.	2.0	11
33	Efficacy of <i>Euphorbia helioscopia</i> in context to a possible connection between antioxidant and antidiabetic activities: a comparative study of different extracts. <i>BMC Complementary Medicine and Therapies</i> , 2021, 21, 62.	2.7	11
34	Antioxidant characteristics of ice cream supplemented with sugarcane (<i>Saccharum officinarum</i> L.) juice. <i>Food Science and Biotechnology</i> , 2015, 24, 1227-1232.	2.6	10
35	Impact of immediate and delayed chilling of raw milk on chemical changes in lipid fraction of pasteurized milk. <i>Lipids in Health and Disease</i> , 2018, 17, 190.	3.0	10
36	Phytochemical composition, antilipidemic and antihypercholestrolemic perspectives of Bael leaf extracts. <i>Lipids in Health and Disease</i> , 2018, 17, 68.	3.0	9

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37	OMEGA-3 Fatty Acids Retention, Oxidative Quality, and Sensoric Acceptability of Spray-Dried Flaxseed Oil. <i>Journal of Food Quality</i> , 2020, 2020, 1-13.	2.6	9
38	Changes in fatty acids composition, antioxidant potential and induction period of UHT-treated tea whitener, milk and dairy drink. <i>Lipids in Health and Disease</i> , 2019, 18, 213.	3.0	8
39	Ultrasound-Assisted Modification of Insoluble Dietary Fiber from Chia (<i>Salvia hispanica</i> L.) Seeds. <i>Journal of Food Quality</i> , 2021, 2021, 1-10.	2.6	8
40	Influence of milling pH and storage on quality characteristics, mineral and fatty acid profile of buffalo Mozzarella cheese. <i>Lipids in Health and Disease</i> , 2019, 18, 33.	3.0	7
41	Degree of hydrolysis and antigenicity of buffalo alpha S1 casein and its hydrolysates in children with cow milk allergy. <i>Food and Agricultural Immunology</i> , 2016, 27, 87-98.	1.4	6
42	Omega-3 supplementation for enhancement of egg functional properties. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14052.	2.0	6
43	Impact of winterization on fatty acids' composition, isomers, and oxidative stability of conjugated linoleic acids produced from selected vegetable oils. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15254.	2.0	6
44	Impact of fractionation on fatty acids composition, phenolic compounds, antioxidant characteristics of olein and super olein fractions of flaxseed oil. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15369.	2.0	5
45	Impact of vitamin A supplementation on composition, lipolysis, stability, and sensory of refrigerated stored Cheddar cheese. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15651.	2.0	4
46	The Competitive Absorption by the Gut Microbiome Suggests the First-Order Absorption Kinetics of Caffeine. <i>Dose-Response</i> , 2021, 19, 155932582110331.	1.6	3
47	Rapid and nondestructive characterization of multiple frying sunflower oil blend using fourier transform infrared spectroscopy and chemometrics. <i>International Journal of Food Properties</i> , 2022, 25, 214-226.	3.0	3
48	Functional and Oxidative Quality Characterization of Spray-Dried Omega-3-Enriched Milk Powder. <i>Journal of Food Quality</i> , 2021, 2021, 1-15.	2.6	2
49	Evaluation of physicochemical and sensorial properties of thyme (<i>Thymus vulgaris</i> L.) leaves powder supplemented cookies. <i>Journal of Food Processing and Preservation</i> , 0, , .	2.0	2
50	Fatty acids profile, antioxidant properties, phytosterols, induction period, and sensory characteristics of olein and super olein fractions of date seed oil. <i>Journal of Food Processing and Preservation</i> , 0, , .	2.0	1
51	Monitoring of wheat flour aging process using traditional methods and Fourier transform infrared spectroscopy coupled with chemometrics. <i>International Journal of Food Properties</i> , 2022, 25, 1513-1523.	3.0	1
52	Potential protective role of curcumin powder to regulate arsenic-induced hepatorenal toxicity and hyperlipidemic metabolic dysfunction in rat model. <i>Pakistan Journal of Pharmaceutical Sciences</i> , 2021, 34, 1535-1540.	0.2	0