

# Noman Walayat

## List of Publications by Year in descending order

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Version: 2024-02-01

40  
papers

818  
citations

516710  
16  
h-index

552781  
26  
g-index

40  
all docs

40  
docs citations

40  
times ranked

345  
citing authors

#	ARTICLE	IF	CITATIONS
1	A Critical Review on the Development, Physicochemical Variations and Technical Concerns of Gluten Free Extrudates in Food Systems. Food Reviews International, 2023, 39, 2806-2834.	8.4	4
2	Recent development in evaluation methods, influencing factors and control measures for freeze denaturation of food protein. Critical Reviews in Food Science and Nutrition, 2023, 63, 5874-5889.	10.3	11
3	Bio-aerogels: Fabrication, properties and food applications. Critical Reviews in Food Science and Nutrition, 2023, 63, 6687-6709.	10.3	11
4	Determination of pesticide residues from grapes procured from different markets using through high performance liquid chromatography (HPLC). Pakistan Journal of Botany, 2022, 54, .	0.5	1
5	Role of Cryoprotectants in Surimi and Factors Affecting Surimi Gel Properties: A Review. Food Reviews International, 2022, 38, 1103-1122.	8.4	67
6	Kappa-carrageenan as an effective cryoprotectant on water mobility and functional properties of grass carp myofibrillar protein gel during frozen storage. LWT - Food Science and Technology, 2022, 154, 112675.	5.2	29
7	The role of trifunctional cryoprotectants in the frozen storage of aquatic foods: Recent developments and future recommendations. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 321-339.	11.7	34
8	Fat and fatty acids. , 2022, , 155-172.		0
9	Role of Food Hydrocolloids as Antioxidants along with Modern Processing Techniques on the Surimi Protein Gel Textural Properties, Developments, Limitation and Future Perspectives. Antioxidants, 2022, 11, 486.	5.1	20
10	Recent developments in ohmic technology for clean label fruit and vegetable processing: An overview. Journal of Food Process Engineering, 2022, 45, .	2.9	14
11	Mechanism and technological evaluation of biopeptidal-based emulsions. Food Bioscience, 2022, 47, 101705.	4.4	7
12	Influence of the Mixture of Carrageenan Oligosaccharides and Egg White Protein on the Gelation Properties of Culter alburnus Myofibrillar Protein under Repeated Freezing&Thawing Cycles. Antioxidants, 2022, 11, 32.	5.1	10
13	Functional and Nutraceutical Significance of Amla (Phyllanthus emblica L.): A Review. Antioxidants, 2022, 11, 816.	5.1	35
14	A calcined shell powder used for minimizing aluminum concentration in the soil of tea plantations. Environmental Pollutants and Bioavailability, 2022, 34, 190-201.	3.0	1
15	Protein oxidation in muscle-based products: Effects on physicochemical properties, quality concerns, and challenges to food industry. Food Research International, 2022, 157, 111322.	6.2	38
16	Effective role of konjac oligosaccharide against oxidative changes in silver carp proteins during fluctuated frozen storage. Food Hydrocolloids, 2022, 131, 107761.	10.7	17
17	Influence of Konjac oligo-glucomannan as cryoprotectant on physicochemical and structural properties of silver carp surimi during fluctuated frozen storage. LWT - Food Science and Technology, 2022, 164, 113641.	5.2	15
18	The effect of egg white protein and $\beta$ -cyclodextrin mixture on structural and functional properties of silver carp myofibrillar proteins during frozen storage. LWT - Food Science and Technology, 2021, 135, 109975.	5.2	45

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19	Evaluation of fish meat noodles: physical property, dough rheology, chemistry and water distribution properties. International Journal of Food Science and Technology, 2021, 56, 1061-1069.	2.7	14
20	The effects of gluten protein substitution on chemical structure, crystallinity, and Ca in vitro digestibility of wheat-cassava snacks. Food Chemistry, 2021, 339, 127875.	8.2	9
21	Egg white proteins and $\beta$ -cyclodextrin: effective cryoprotectant mixture against oxidative changes in the myofibrillar proteins of <i>Culter alburnus</i> . International Journal of Food Science and Technology, 2021, 56, 4009-4016.	2.7	8
22	Potential $\alpha$ -biopeptidal $\beta$ -therapeutics for severe respiratory syndrome coronaviruses: a review of antiviral peptides, viral mechanisms, and prospective needs. Applied Microbiology and Biotechnology, 2021, 105, 3457-3470.	3.6	24
23	Whole Fish Powder Snacks: Evaluation of Structural, Textural, Pasting, and Water Distribution Properties. Sustainability, 2021, 13, 6010.	3.2	8
24	Marine Alkaloids: Compounds with In Vivo Activity and Chemical Synthesis. Marine Drugs, 2021, 19, 374.	4.6	14
25	Ameliorative mechanisms of turmeric-extracted curcumin on arsenic (As)-induced biochemical alterations, oxidative damage, and impaired organ functions in rats. Environmental Science and Pollution Research, 2021, 28, 66313-66326.	5.3	14
26	Ovalbumin and Kappa-Carrageenan Mixture Suppresses the Oxidative and Structural Changes in the Myofibrillar Proteins of Grass Carp ( <i>Ctenopharyngodon idella</i> ) during Frozen Storage. Antioxidants, 2021, 10, 1186.	5.1	31
27	Effects of the Mixture of Xylooligosaccharides and Egg White Protein on the Physicochemical Properties, Conformation, and Gel-Forming Ability of <i>Culter alburnus</i> Myofibrillar Protein during Multiple Freeze-Thaw Cycles. Foods, 2021, 10, 2007.	4.3	7
28	Effect of Different Processing Methods on Quality, Structure, Oxidative Properties and Water Distribution Properties of Fish Meat-Based Snacks. Foods, 2021, 10, 2467.	4.3	6
29	Effect of Structurally Different Pectin on Dough Rheology, Structure, Pasting and Water Distribution Properties of Partially Meat-Based Sugar Snap Cookies. Foods, 2021, 10, 2692.	4.3	12
30	High-Pressure Processing for Sustainable Food Supply. Sustainability, 2021, 13, 13908.	3.2	37
31	Role of Ovalbumin/ $\beta$ -Cyclodextrin in Improving Structural and Gelling Properties of <i>Culter alburnus</i> Myofibrillar Proteins during Frozen Storage. Applied Sciences (Switzerland), 2021, 11, 11815.	2.5	5
32	Strategies to Increase the Value of Pomaces with Fermentation. Fermentation, 2021, 7, 299.	3.0	9
33	Effects of oxidative modification on the functional, conformational and gelling properties of myofibrillar proteins from <i>Culter alburnus</i> . International Journal of Biological Macromolecules, 2020, 162, 1442-1452.	7.5	55
34	An approach for compatibilization of the starch with poly(lactic acid) and ethylene-vinyl acetate-glycidyl-methacrylate. International Journal of Biological Macromolecules, 2020, 161, 44-58.	7.5	5
35	The effectiveness of egg white protein and $\beta$ -cyclodextrin during frozen storage: Functional, rheological and structural changes in the myofibrillar proteins of <i>Culter alburnus</i> . Food Hydrocolloids, 2020, 105, 105842.	10.7	52
36	Effects of granule size on physicochemical and digestive properties of potato powder. Journal of the Science of Food and Agriculture, 2020, 100, 4005-4011.	3.5	7

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37	Cryoprotective effect of egg white proteins and xylooligosaccharides mixture on oxidative and structural changes in myofibrillar proteins of <i>Culter alburnus</i> during frozen storage. International Journal of Biological Macromolecules, 2020, 158, 865-874.	7.5	56
38	The impact of hydrophilic emulsifiers on the physico-chemical properties, microstructure, water distribution and <i>in vitro</i> digestibility of proteins in fried snacks based on fish meat. Food and Function, 2019, 10, 6927-6935.	4.6	28
39	Effect of wheat flour replacement with potato powder on dough rheology, physiochemical and microstructural properties of instant noodles. Journal of Food Processing and Preservation, 2019, 43, e13995.	2.0	28
40	Crystallization, thermal stability, barrier property, and aging resistance application of multi-functionalized graphene oxide/poly(lactide)/starch nanocomposites. International Journal of Biological Macromolecules, 2019, 132, 1208-1220.	7.5	30