

# Noman Walayat

## List of Publications by Year in descending order

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Version: 2024-02-01

40  
papers

818  
citations

516561

16  
h-index

552653

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. <i>Food Reviews International</i> , 2023, 39, 2806-2834.                                     | 4.3 | 4         |
| 2  | Recent development in evaluation methods, influencing factors and control measures for freeze denaturation of food protein. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 5874-5889.                        | 5.4 | 11        |
| 3  | Bio-aerogels: Fabrication, properties and food applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 6687-6709.   | 5.4 | 11        |
| 4  | Determination of pesticide residues from grapes procured from different markets using through high performance liquid chromatography (HPLC). <i>Pakistan Journal of Botany</i> , 2022, 54, .                                    | 0.2 | 1         |
| 5  | Role of Cryoprotectants in Surimi and Factors Affecting Surimi Gel Properties: A Review. <i>Food Reviews International</i> , 2022, 38, 1103-1122.   | 4.3 | 67        |
| 6  | Kappa-carrageenan as an effective cryoprotectant on water mobility and functional properties of grass carp myofibrillar protein gel during frozen storage. <i>LWT - Food Science and Technology</i> , 2022, 154, 112675.        | 2.5 | 29        |
| 7  | The role of trifunctional cryoprotectants in the frozen storage of aquatic foods: Recent developments and future recommendations. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 321-339.             | 5.9 | 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. <i>Antioxidants</i> , 2022, 11, 486.        | 2.2 | 20        |
| 10 | Recent developments in ohmic technology for clean label fruit and vegetable processing: An overview. <i>Journal of Food Process Engineering</i> , 2022, 45, .   | 1.5 | 14        |
| 11 | Mechanism and technological evaluation of biopeptidal-based emulsions. <i>Food Bioscience</i> , 2022, 47, 101705.   | 2.0 | 7         |
| 12 | Influence of the Mixture of Carrageenan Oligosaccharides and Egg White Protein on the Gelation Properties of Culter alburnus Myofibrillar Protein under Repeated Freezingâ€“Thawing Cycles. <i>Antioxidants</i> , 2022, 11, 32. | 2.2 | 10        |
| 13 | Functional and Nutraceutical Significance of Amla ( <i>Phyllanthus emblica</i> L.): A Review. <i>Antioxidants</i> , 2022, 11, 816.  | 2.2 | 35        |
| 14 | A calcined shell powder used for minimizing aluminum concentration in the soil of tea plantations. <i>Environmental Pollutants and Bioavailability</i> , 2022, 34, 190-201.   | 1.3 | 1         |
| 15 | Protein oxidation in muscle-based products: Effects on physicochemical properties, quality concerns, and challenges to food industry. <i>Food Research International</i> , 2022, 157, 111322.                                   | 2.9 | 38        |
| 16 | Effective role of konjac oligosaccharide against oxidative changes in silver carp proteins during fluctuated frozen storage. <i>Food Hydrocolloids</i> , 2022, 131, 107761.   | 5.6 | 17        |
| 17 | Influence of Konjac oligo-glucomannan as cryoprotectant on physicochemical and structural properties of silver carp surimi during fluctuated frozen storage. <i>LWT - Food Science and Technology</i> , 2022, 164, 113641.      | 2.5 | 15        |
| 18 | The effect of egg white protein and Î²-cyclodextrin mixture on structural and functional properties of silver carp myofibrillar proteins during frozen storage. <i>LWT - Food Science and Technology</i> , 2021, 135, 109975.   | 2.5 | 45        |

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|----|---|-----|-----------|
| 19 | Evaluation of fish meat noodles: physical property, dough rheology, chemistry and water distribution properties. <i>International Journal of Food Science and Technology</i> , 2021, 56, 1061-1069.   | 1.3 | 14        |
| 20 | The effects of gluten protein substitution on chemical structure, crystallinity, and Ca in vitro digestibility of wheat-cassava snacks. <i>Food Chemistry</i> , 2021, 339, 127875.  | 4.2 | 9         |
| 21 | Egg white proteins and $\beta$ -cyclodextrin: effective cryoprotectant mixture against oxidative changes in the myofibrillar proteins of <i>Culter alburnus</i> . <i>International Journal of Food Science and Technology</i> , 2021, 56, 4009-4016.            | 1.3 | 8         |
| 22 | Potential $\alpha$ -biopeptidal $\beta$ -therapeutics for severe respiratory syndrome coronaviruses: a review of antiviral peptides, viral mechanisms, and prospective needs. <i>Applied Microbiology and Biotechnology</i> , 2021, 105, 3457-3470.             | 1.7 | 24        |
| 23 | Whole Fish Powder Snacks: Evaluation of Structural, Textural, Pasting, and Water Distribution Properties. <i>Sustainability</i> , 2021, 13, 6010.   | 1.6 | 8         |
| 24 | Marine Alkaloids: Compounds with In Vivo Activity and Chemical Synthesis. <i>Marine Drugs</i> , 2021, 19, 374.  | 2.2 | 14        |
| 25 | Ameliorative mechanisms of turmeric-extracted curcumin on arsenic (As)-induced biochemical alterations, oxidative damage, and impaired organ functions in rats. <i>Environmental Science and Pollution Research</i> , 2021, 28, 66313-66326.                    | 2.7 | 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. <i>Antioxidants</i> , 2021, 10, 1186.                              | 2.2 | 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. <i>Foods</i> , 2021, 10, 2007. | 1.9 | 7         |
| 28 | Effect of Different Processing Methods on Quality, Structure, Oxidative Properties and Water Distribution Properties of Fish Meat-Based Snacks. <i>Foods</i> , 2021, 10, 2467.  | 1.9 | 6         |
| 29 | Effect of Structurally Different Pectin on Dough Rheology, Structure, Pasting and Water Distribution Properties of Partially Meat-Based Sugar Snap Cookies. <i>Foods</i> , 2021, 10, 2692.  | 1.9 | 12        |
| 30 | High-Pressure Processing for Sustainable Food Supply. <i>Sustainability</i> , 2021, 13, 13908.  | 1.6 | 37        |
| 31 | Role of Ovalbumin/ $\beta$ -Cyclodextrin in Improving Structural and Gelling Properties of <i>Culter alburnus</i> Myofibrillar Proteins during Frozen Storage. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 11815.   | 1.3 | 5         |
| 32 | Strategies to Increase the Value of Pomaces with Fermentation. <i>Fermentation</i> , 2021, 7, 299.  | 1.4 | 9         |
| 33 | Effects of oxidative modification on the functional, conformational and gelling properties of myofibrillar proteins from <i>Culter alburnus</i> . <i>International Journal of Biological Macromolecules</i> , 2020, 162, 1442-1452.                             | 3.6 | 55        |
| 34 | An approach for compatibilization of the starch with poly(lactic acid) and ethylene-vinyl acetate-glycidyl-methacrylate. <i>International Journal of Biological Macromolecules</i> , 2020, 161, 44-58.  | 3.6 | 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> . <i>Food Hydrocolloids</i> , 2020, 105, 105842.                  | 5.6 | 52        |
| 36 | Effects of granule size on physicochemical and digestive properties of potato powder. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 4005-4011.   | 1.7 | 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. <i>International Journal of Biological Macromolecules</i> , 2020, 158, 865-874. | 3.6 | 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. <i>Food and Function</i> , 2019, 10, 6927-6935.                             | 2.1 | 28        |
| 39 | Effect of wheat flour replacement with potato powder on dough rheology, physiochemical and microstructural properties of instant noodles. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13995.   | 0.9 | 28        |
| 40 | Crystallization, thermal stability, barrier property, and aging resistance application of multi-functionalized graphene oxide/poly(lactide)/starch nanocomposites. <i>International Journal of Biological Macromolecules</i> , 2019, 132, 1208-1220.                       | 3.6 | 30        |