

Muhammad Mushtaq

List of Publications by Year in descending order

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32
papers

541
citations

933447
10
h-index

642732
23
g-index

33
all docs

33
docs citations

33
times ranked

760
citing authors

#	ARTICLE	IF	CITATIONS
1	A Comparative Analysis of Antimicrobial, Antibiofilm and Antioxidant Activity of Silver Nanoparticles Synthesized from <i>Erythrina Suberosa</i> Roxb. and <i>Ceiba Pentandra</i>. Journal of Oleo Science, 2022, 71, 523-533.	1.4	3
2	Silybins: Antiviral liver analeptics. , 2021, , 445-465.		0
3	Cloning and over Expression Studies of Ovine Somatotropin cDNA of Kajli (sheep breed) in a Prokaryotic System. Journal of Oleo Science, 2021, 70, 1791-1796.	1.4	0
4	Supercritical fluid based extraction of marigold principles. , 2020, , 413-433.		1
5	Maceration-Mediated Liquidâ€“Liquid Extraction and Reverse-Phase High-Performance Liquid Chromatography-Based Pragmatic Analysis of Silybins. Journal of Chromatographic Science, 2020, 58, 779-787.	1.4	2
6	Kinetic model and optimization for enzymeâ€“assisted hydrodistillation of dâ€“limoneneâ€“rich essential oil from orange peel. Flavour and Fragrance Journal, 2020, 35, 561-569.	2.6	12
7	An expedient and rapid High-Performance Liquid Chromatographic method for the kinetic study of Ketoprofen. Journal of King Saud University - Science, 2020, 32, 2212-2218.	3.5	3
8	Ionic Liquid for the Extraction of Plant Phenolics. Nanotechnology in the Life Sciences, 2020, , 81-97.	0.6	0
9	Ionic Liquid for Water Purification. Nanotechnology in the Life Sciences, 2020, , 153-176.	0.6	1
10	Dragon (Hylocereus megalanthus) Seed Oil. , 2019, , 675-689.		2
11	Enzyme-assisted extraction of Momordica balsamina L. fruit phenolics: process optimized by response surface methodology. Journal of Food Measurement and Characterization, 2019, 13, 697-706.	3.2	22
12	Salting-out-assisted liquidâ€“liquid extraction and reverse-phase high-performance liquid chromatographic monitoring of thiachloprid in fruits and vegetables. Separation Science and Technology, 2018, 53, 1563-1571.	2.5	7
13	Multi-response optimization of enzyme-assisted maceration to enhance the yield and antioxidant activity of Cassia fistula pods extracts. Journal of Food Measurement and Characterization, 2018, 12, 2685-2694.	3.2	6
14	Maceration mediated liquidâ€“liquid extraction of conjugated phenolics from spent black tea leaves extraction of non-extractable phenolics. Analytical Methods, 2018, 10, 4310-4319.	2.7	10
15	Fortification of phenolics, antioxidant activities and biochemical attributes of radish root by plant leaf extract seed priming. Biocatalysis and Agricultural Biotechnology, 2018, 16, 115-120.	3.1	19
16	Application of lipase bearing dead mycelia as biocatalyst for octyl-octanoate synthesis. Food Science and Biotechnology, 2018, 27, 1707-1718.	2.6	0
17	Response surface methodology-based optimization of glucose acylation bio-catalyzed by immobilized lipase. Biocatalysis and Biotransformation, 2017, 35, 238-248.	2.0	3
18	Enzyme-assisted supercritical fluid extraction: an alternative and green technology for non-extractable polyphenols. Analytical and Bioanalytical Chemistry, 2017, 409, 3645-3655.	3.7	55

#	ARTICLE	IF	CITATIONS
19	An expedient reverse-phase high-performance chromatography (RP-HPLC) based method for high-throughput analysis of deferoxamine and ferrioxamine in urine. Biomedical Chromatography, 2017, 31, e3805.	1.7	10
20	Wild Mushrooms: A Potential Source of Nutritional and Antioxidant Attributes with Acceptable Toxicity. Preventive Nutrition and Food Science, 2017, 22, 124-130.	1.6	10
21	Variation in biochemical and antioxidant attributes of Raphanus sativus in response to foliar application of plant leaf extracts as plant growth regulator. Journal of Genetic Engineering and Biotechnology, 2016, 14, 1-8.	3.3	30
22	RSM based optimized enzyme-assisted extraction of antioxidant phenolics from underutilized watermelon (Citrullus lanatus Thunb.) rind. Journal of Food Science and Technology, 2015, 52, 5048-5056.	2.8	77
23	Enzyme-assisted supercritical fluid extraction of phenolic antioxidants from pomegranate peel. Journal of Supercritical Fluids, 2015, 104, 122-131.	3.2	147
24	Proximate Composition and Minerals Profile of Fruit and Flower of Karir (Capparis decidua) from Different Regions of Punjab (Pakistan). Asian Journal of Chemistry, 2014, 26, 360-364.	0.3	1
25	Optimization of Enzyme-assisted Revalorization of Sweet Lime (Citrus limetta Risso) Peel into Phenolic Antioxidants. BioResources, 2014, 9, .	1.0	18
26	In vitro Antioxidant Activities of Trianthema portulacastrum L. Hydrolysates. Preventive Nutrition and Food Science, 2014, 19, 27-33.	1.6	12
27	In vitro synergism of antimutagenic and antioxidant activities of Phoenix dactylifera fruit. Food Science and Biotechnology, 2014, 23, 881-887.	2.6	4
28	Antioxidant and Antimutagenic Potential of Seeds and Pods of Green Cardamom (Elettaria) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 382 To	0.3	26
29	In vitro antimutagenic, antioxidant activities and total phenolics of clove (Syzygium aromaticum L.) seed extracts. Pakistan Journal of Pharmaceutical Sciences, 2014, 27, 893-9.	0.2	5
30	Antioxidant, Antimicrobial Potential and Phytochemical Attributes of Impatiens edgeworthii. Asian Journal of Chemistry, 2013, 25, 9800-9804.	0.3	3
31	Variation in antioxidant and antimicrobial activities in Lantana camara L. flowers in relation to extraction methods. Acta Scientiarum Polonorum, Technologia Alimentaria, 2013, 12, 283-94.	0.3	2
32	Occurrence of Aflatoxins in Selected Processed Foods from Pakistan. International Journal of Molecular Sciences, 2012, 13, 8324-8337.	4.1	49