## Mirja Kaizer Ahmmed

List of Publications by Year in descending order

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1039406 794141 23 385 9 19 citations g-index h-index papers 23 23 23 367 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Marine omegaâ€3 (nâ€3) phospholipids: A comprehensive review of their properties, sources, bioavailability, and relation to brain health. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 64-123.	5.9	129
2	Growth performance, digestive enzyme activity and immune response of Macrobrachium rosenbergii fed with probiotic Clostridium butyricum incorporated diets. Journal of King Saud University - Science, 2018, 30, 21-28.	1.6	50
3	Omega-3 phospholipids in Pacific blue mackerel (Scomber australasicus) processing by-products. Food Chemistry, 2021, 353, 129451.	4.2	29
4	Positional distribution of fatty acids and phospholipid composition in King salmon (Oncorhynchus) Tj ETQq0 0 0 2021, 363, 130302.	rgBT /Ove 4.2	rlock 10 Tf 50 25
5	Simple and Efficient One-Pot Extraction Method for Phospholipidomic Profiling of Total Oil and Lecithin by Phosphorus-31 Nuclear Magnetic Resonance Measurements. Journal of Agricultural and Food Chemistry, 2020, 68, 14286-14296.	2.4	20
6	Biochemical impacts of salinity on the catfish, <i>Heteropneustes fossilis </i> (Bloch, 1794), and possibility of their farming at low saline water. Aquaculture Research, 2017, 48, 4251-4261.	0.9	17
7	Alteration of blood glucose and hemoglobin levels in zebrafish exposed to sumithion. Progressive Agriculture, 2016, 27, 216-221.	0.4	14
8	An Update of Lectins from Marine Organisms: Characterization, Extraction Methodology, and Potential Biofunctional Applications. Marine Drugs, 2022, 20, 430.	2.2	13
9	Lipidomic signature of Pacific lean fish species head and skin using gas chromatography and nuclear magnetic resonance spectroscopy. Food Chemistry, 2021, 365, 130637.	4.2	12
10	Phosphorus-31 nuclear magnetic resonance (31P NMR) for quantitative measurements of phospholipids derived from natural products: Effect of analysis conditions. LWT - Food Science and Technology, 2021, 142, 110991.	2.5	10
11	Host gut-derived probiotic Lactobacillus sp. improves resistance of giant freshwater prawn Macrobrachium rosenbergii against Vibrio harveyi. Aquaculture International, 2020, 28, 1709-1724.	1.1	8
12	Effect of salted-drying on bioactive compounds and microbiological changes during the processing of karasumi-like Chinook salmon (Oncorhynchus tshawytscha) roe product. Food Chemistry, 2021, 357, 129780.	4.2	8
13	The effect of pulsed electric fields on the extracted total lipid yield and the lipidomic profile of hoki roe. Food Chemistry, 2022, 384, 132476.	4.2	8
14	Use of indigenous beneficial bacteria (Lactobacillus spp.) as probiotics in shrimp (Penaeus monodon) aquaculture. Research in Agriculture, Livestock and Fisheries, 2018, 5, 127-135.	0.1	7
15	Histo-architectural changes of intestinal morphology in Zebra fish (Danio rerio) exposed to Sumithion. Research in Agriculture, Livestock and Fisheries, 2015, 2, 499-506.	0.1	6
16	Potential probiotic and health fostering effect of host gut-derived Enterococcus faecalis on freshwater prawn, Macrobrachium rosenbergii. Aquaculture and Fisheries, 2020, 7, 59-59.	1.2	6
17	Effect of Pulsed Electric Fields on the Lipidomic Profile of Lipid Extracted from Hoki Fish Male Gonad. Foods, 2022, 11, 610.	1.9	5
18	Immunity boosting roles of biofunctional compounds available in aquafoods: A review. Heliyon, 2022, 8, e09547.	1.4	5

#	Article	IF	CITATIONS
19	Comparative growth and morphometric assessment between cultures of wild and hatchery-produced mud crabs. Heliyon, 2021, 7, e07964.	1.4	4
20	Study on the socio-economic conditions of the fishermen in Teknaf. Research in Agriculture, Livestock and Fisheries, 2015, 2, 483-489.	0.1	3
21	Tilapia from Most of the Sources in Bangladesh are Safe for Human Consumption: A Hazard Index (HI) Based Study on Heavy Metals. Journal of Aquatic Food Product Technology, 2021, 30, 1017-1027.	0.6	3
22	Effect of Storage Conditions on the Quality Attributes of Value-added Cutlets Produced from Low-cost Silver Carp ( <i>Hypophthalmichthys molitrix</i> ). Journal of Aquatic Food Product Technology, 2022, 31, 430-444.	0.6	2
23	Catch assessment of artisanal marine fishing gears in CoxÂ's Bazar and Teknaf of Bangladesh. Progressive Agriculture, 2016, 27, 228-234.	0.4	1