

Asif Ahmad

List of Publications by Year in descending order

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Version: 2024-02-01

62
papers

2,542
citations

279798

23
h-index

206112

48
g-index

63
all docs

63
docs citations

63
times ranked

3647
citing authors

#	ARTICLE	IF	CITATIONS
1	Optimization of ultrasonic-assisted extraction of insoluble dietary fiber from wheat bran and its characterization. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	4
2	Polysaccharide based nano materials: Health implications. <i>Food Hydrocolloids for Health</i> , 2022, 2, 100075.	3.9	14
3	Multivariate analysis of peach quality treated with essential oil coatings. <i>Journal of Food Processing and Preservation</i> , 2021, 45, .	2.0	10
4	Profiling and characterization of oat cultivars (<i>Avena sativa</i> L.) with respect to bioactive compounds, pesticide residues and mycotoxin. <i>International Journal of Food Properties</i> , 2021, 24, 1187-1201.	3.0	4
5	Diversity of lactic acid bacteria associated with raw yak (<i>Bos grunniens</i>) milk produced in Pakistan. <i>Journal of Animal and Feed Sciences</i> , 2021, 30, 42-51.	1.1	2
6	Mitigating the impact of organochlorine and pyrethroid residues in fresh and chemically washed spinach. <i>Food Science and Technology</i> , 2021, 41, 59-64.	1.7	1
7	Physico-chemical and Nutraceutical Characterization of Selected Indigenous Guava (<i>Psidium guajava</i>) Tj ETQq1 1 0.784314 rBT /Ove	1.7	15
8	Nutritional and functional characterization of different oat (<i>Avena sativa</i> L.) cultivars. <i>International Journal of Food Properties</i> , 2020, 23, 1373-1385.	3.0	19
9	Assessment of quality attributes of tomato sauce supplemented with moringa root. <i>Food Science and Technology</i> , 2020, 40, 1014-1020.	1.7	5
10	Comprehensive assessment and evaluation of selected wheat varieties for their relationship to chapatti quality attributes. <i>Food Science and Technology</i> , 2020, 40, 436-443.	1.7	5
11	Reporting the utilization and perspectives of different surface active agents for bread making. <i>Food Science and Technology</i> , 2020, 40, 312-321.	1.7	2
12	Quality evaluation of coconut-flaxseed balls enriched with chiseeds. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14184.	2.0	1
13	Fortification in Beverages. , 2019, , 85-122.		8
14	Chemical Composition of Date Pits: Potential to Extract and Characterize the Lipid Fraction. <i>Sustainable Agriculture Reviews</i> , 2019, , 55-77.	1.1	5
15	Date Palm Waste: An Efficient Source for Production of Glucose and Lactic Acid. <i>Sustainable Agriculture Reviews</i> , 2019, , 155-178.	1.1	7
16	Analysis of selective potato varieties and their functional assessment. <i>Food Science and Technology</i> , 2019, 39, 308-314.	1.7	8
17	<i>Linum usitatissimum</i> L. seeds: Flax gum extraction, physicochemical and functional characterization. <i>Carbohydrate Polymers</i> , 2019, 215, 29-38.	10.2	71
18	Water Purification Technologies. , 2019, , 83-120.		19

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19	Physiochemical changes in sous-vide and conventionally cooked meat. <i>International Journal of Gastronomy and Food Science</i> , 2019, 17, 100145.	3.0	77
20	Assessing and Reporting Household Chemicals as a Novel Tool to Mitigate Pesticide Residues in Spinach (<i>Spinacia oleracea</i>). <i>Scientific Reports</i> , 2019, 9, 1125.	3.3	7
21	Ultrasound-Assisted Phytochemical Extraction Condition Optimization Using Response Surface Methodology from Perlette Grapes (<i>Vitis vinifera</i>). <i>Processes</i> , 2019, 7, 749.	2.8	14
22	PHENOLIC, CAROTENOID, ASCORBIC ACID CONTENTS AND THEIR ANTIOXIDANT ACTIVITIES IN BELL PEPPER. <i>Acta Scientiarum Polonorum, Hortorum Cultus</i> , 2019, 18, 13-21.	0.6	3
23	Isolation and antimicrobial susceptibility testing of <i>Helicobacter pylori</i> strains from gastric biopsies from Pakistani patients. <i>Pakistan Journal of Pharmaceutical Sciences</i> , 2019, 32, 2279-2285.	0.2	0
24	Optimization of mixed surfactants-based β -carotene nanoemulsions using response surface methodology: An ultrasonic homogenization approach. <i>Food Chemistry</i> , 2018, 253, 179-184.	8.2	92
25	Flavonoids as Nutraceuticals. , 2018, , 137-155.		16
26	Dietary Fibers in Modern Food Production: A Special Perspective With β -Glucans. , 2018, , 125-156.		6
27	β -Glucan as a Food Ingredient. , 2018, , 351-381.		13
28	Therapeutic Aspects of Probiotics and Prebiotics. , 2018, , 53-91.		9
29	Optimization of olive oil based O/W nanoemulsions prepared through ultrasonic homogenization: A response surface methodology approach. <i>Food Chemistry</i> , 2017, 229, 790-796.	8.2	70
30	A comprehensive characterisation of safflower oil for its potential applications as a bioactive food ingredient - A review. <i>Trends in Food Science and Technology</i> , 2017, 66, 176-186.	15.1	97
31	A review on chemistry and pharmacology of Ajwa date fruit and pit. <i>Trends in Food Science and Technology</i> , 2017, 63, 60-69.	15.1	91
32	Biopolymer Produced by the Lactic Acid Bacteria: Production and Practical Application. , 2017, , 217-257.		6
33	Antioxidant activity and phenolic contents of Ajwa date and their effect on lipo-protein profile. <i>Functional Foods in Health and Disease</i> , 2017, 7, 396.	0.6	15
34	Nutraceutical aspects of β -glucan with application in food products. , 2016, , 387-425.		2
35	Therapeutic potential of flavonoids and their mechanism of action against microbial and viral infections—A review. <i>Food Research International</i> , 2015, 77, 221-235.	6.2	161
36	A Question Mark on Iron Deficiency in 185 Million People of Pakistan: Its Outcomes and Prevention. <i>Critical Reviews in Food Science and Nutrition</i> , 2014, 54, 1617-1635.	10.3	19

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37	Nutritional and Health Perspectives of Beans (<i>Phaseolus vulgaris</i>): An Overview. <i>Critical Reviews in Food Science and Nutrition</i> , 2014, 54, 580-592.	10.3	243
38	<i>Lactobacillus acidophilus</i> : Characterization of the Species and Application in Food Production. <i>Critical Reviews in Food Science and Nutrition</i> , 2014, 54, 1241-1251.	10.3	76
39	Mineral Composition and Health Functionality of Zamzam Water: A Review. <i>International Journal of Food Properties</i> , 2014, 17, 661-677.	3.0	31
40	Phytochemicals and biofunctional properties of buckwheat: a review. <i>Journal of Agricultural Science</i> , 2014, 152, 349-369.	1.3	171
41	Perspective of Surface Active Agents in Baking Industry: An Overview. <i>Critical Reviews in Food Science and Nutrition</i> , 2014, 54, 208-224.	10.3	18
42	A Question Mark on Zinc Deficiency in 185 Million People in Pakistan—Possible Way Out. <i>Critical Reviews in Food Science and Nutrition</i> , 2014, 54, 1222-1240.	10.3	38
43	Mechanisms Involved in the Therapeutic Effects of Soybean (<i>Glycine Max</i>). <i>International Journal of Food Properties</i> , 2014, 17, 1332-1354.	3.0	36
44	Physicochemical Characteristics, Nutritional Properties, and Health Benefits of Argan Oil: A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2014, 54, 1401-1414.	10.3	63
45	Stabilizers: Indispensable Substances in Dairy Products of High Rheology. <i>Critical Reviews in Food Science and Nutrition</i> , 2014, 54, 869-879.	10.3	41
46	Cardio-protective and anti-cancer therapeutic potential of <i>Nigella sativa</i> . <i>Iranian Journal of Basic Medical Sciences</i> , 2014, 17, 967-79.	1.0	39
47	Kefir and Health: A Contemporary Perspective. <i>Critical Reviews in Food Science and Nutrition</i> , 2013, 53, 422-434.	10.3	151
48	Characterization of new exopolysaccharides produced by coculturing of <i>L. kefirifaciens</i> with yoghurt strains. <i>International Journal of Biological Macromolecules</i> , 2013, 59, 377-383.	7.5	66
49	Nutritional and functional evaluation of wheat flour cookies supplemented with gram flour. <i>International Journal of Food Sciences and Nutrition</i> , 2013, 64, 63-68.	2.8	13
50	Characterization of exopolysaccharide produced by <i>Lactobacillus kefirifaciens</i> ZW3 isolated from Tibet kefir — Part II. <i>Food Hydrocolloids</i> , 2013, 30, 343-350.	10.7	178
51	Effects of Hydrocolloids on Partial Baking and Frozen Storage of Wheat Flour Chapatti. <i>Food Science and Technology Research</i> , 2013, 19, 97-103.	0.6	6
52	Comparative Effect of Gamma Irradiation, UV-C and Hot Water on Antioxidant Potential of Mango (<i>Mangifera indica</i> L.) Fruit. <i>Pakistan Journal of Nutrition</i> , 2013, 12, 1019-1023.	0.2	1
53	Effect of Gamma Irradiation, UV-Irradiation and Hot Water Treatment on Fungal Growth and Aflatoxin in Mango Fruits (<i>Mangifera indica</i> L.). <i>Pakistan Journal of Nutrition</i> , 2013, 12, 1050-1056.	0.2	3
54	Iron status of the Pakistani population-current issues and strategies. <i>Asia Pacific Journal of Clinical Nutrition</i> , 2013, 22, 340-7.	0.4	21

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55	Effect of flour processing on the quality characteristics of a soy-based beverage. International Journal of Food Sciences and Nutrition, 2012, 63, 940-946.	2.8	4
56	Perspective of β -Glucan as Functional Ingredient for Food Industry. Journal of Nutrition & Food Sciences, 2012, 02, .	1.0	31
57	Beta Glucan: A Valuable Functional Ingredient in Foods. Critical Reviews in Food Science and Nutrition, 2012, 52, 201-212.	10.3	180
58	Effect of Additives on the Shelf Life Extension of Chapatti. Food Science and Technology Research, 2011, 17, 203-208.	0.6	7
59	Development and optimization of sweet cream butter from buffaloes at cottage scale. African Journal of Biotechnology, 2011, 10, .	0.6	4
60	Extraction and characterization of β -d-glucan from oat for industrial utilization. International Journal of Biological Macromolecules, 2010, 46, 304-309.	7.5	146
61	Physicochemical and functional properties of barley β -glucan as affected by different extraction procedures. International Journal of Food Science and Technology, 2009, 44, 181-187.	2.7	63
62	Extraction of β -glucan from Oat and its Interaction with Glucose and Lipoprotein Profile. Pakistan Journal of Nutrition, 2009, 8, 1486-1492.	0.2	12