

# Mushtaque Ahmad Jatoi

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

18  
papers

161  
citations

8  
h-index

12  
g-index

23  
ext. papers

256  
ext. citations

3  
avg, IF

2.96  
L-index

#	Paper	IF	Citations
18	The effects of postharvest application of lecithin to improve storage potential and quality of fresh goji ( <i>Lycium barbarum</i> L.) berries. <i>Food Chemistry</i> , <b>2017</b> , 230, 241-249	8.5	35
17	Functional food and nutra-pharmaceutical perspectives of date ( <i>Phoenix dactylifera</i> L.) fruit. <i>Journal of Food Biochemistry</i> , <b>2020</b> , 44, e13332	3.3	21
16	Effect of infrared drying with multifrequency ultrasound pretreatments on the stability of phytochemical properties, antioxidant potential, and textural quality of dried sweet potatoes. <i>Journal of Food Biochemistry</i> , <b>2019</b> , 43, e12809	3.3	19
15	Modeling the drying of ultrasound and glucose pretreated sweet potatoes: The impact on phytochemical and functional groups. <i>Ultrasonics Sonochemistry</i> , <b>2020</b> , 68, 105226	8.9	15
14	Multi-frequency ultrasound and sequential infrared drying on drying kinetics, thermodynamic properties, and quality assessment of sweet potatoes. <i>Journal of Food Process Engineering</i> , <b>2019</b> , 42, e13127	2.4	10
13	Flaxseed gum: Extraction, bioactive composition, structural characterization, and its potential antioxidant activity. <i>Journal of Food Biochemistry</i> , <b>2019</b> , 43, e13014	3.3	10
12	Biodiversity and Conservation of Date Palm. <i>Sustainable Development and Biodiversity</i> , <b>2017</b> , 313-353	2.1	10
11	Influence of Ultrasonic Pretreatment with Hot Air Drying on Nutritional Quality and Structural Related Changes in Dried Sweet Potatoes. <i>International Journal of Food Engineering</i> , <b>2019</b> , 15,	1.9	9
10	Effect of Different Storage Temperatures on Storage Life, Physico-chemical and Sensory Attributes of Goji Berry ( <i>Lycium barbarum</i> L.) Fruits. <i>Erwerbs-Obstbau</i> , <b>2018</b> , 60, 119-126	1	7
9	Structural and functional properties of raw and defatted flaxseed flour and degradation of cynogenic contents using different processing methods. <i>Journal of Food Process Engineering</i> , <b>2020</b> , 43, e13406	2.4	3
8	Colouration of Apple cv. Braeburn Grown Under Anti-Hail Nets in Croatia. <i>Acta Horticulturae Et Regiotecturae</i> , <b>2016</b> , 19, 1-4	0.5	3
7	Influence of different extraction techniques on recovery, purity, antioxidant activities, and microstructure of flaxseed gum. <i>Journal of Food Science</i> , <b>2020</b> , 85, 3168-3182	3.4	3
6	Determination of genome size variations among different date palm cultivars (L.) by flow cytometry. <i>3 Biotech</i> , <b>2019</b> , 9, 457	2.8	3
5	Optimising deproteinisation methods and effect of deproteinisation on structural and functional characteristics of flaxseed gum. <i>International Journal of Food Science and Technology</i> , <b>2020</b> , 55, 2481-2491	3.8	2
4	Time to Enhance Immunity via Functional Foods and Supplements: Hope for SARS-CoV-2 Outbreak. <i>Alternative Therapies in Health and Medicine</i> , <b>2021</b> , 27, 30-44	2.5	2
3	Developing ultrasound-assisted hot-air and infrared drying technology for sweet potatoes. <i>Ultrasonics Sonochemistry</i> , <b>2022</b> , 86, 106047	8.9	1
2	Structure, rheology, and tribology of date fruit paste procured from different date palm cultivars. <i>Journal of Food Process Engineering</i> , e13891	2.4	0

- 1 Quality Changes in Diet Phalsa Squash Formulation during Storage: A Kinetic and Statistical Interpretation of Key Parameters Degradation Mechanism. *International Journal of Fruit Science*, **2021**, 21, 804-818 1.2