

# Mushtaque Ahmad Jatoi

## List of Publications by Year in Descending Order

**Source:** <https://exaly.com/author-pdf/9500012/mushtaque-ahmad-jatoi-publications-by-year.pdf>

**Version:** 2024-04-20

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

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	Developing ultrasound-assisted hot-air and infrared drying technology for sweet potatoes. <i>Ultrasonics Sonochemistry</i> , <b>2022</b> , 86, 106047	8.9	1
17	Quality Changes in Diet Phalsa Squash Formulation during Storage: A Kinetic and Statistical Interpretation of Key Parameters Degradation Mechanism. <i>International Journal of Fruit Science</i> , <b>2021</b> , 21, 804-818	1.2	
16	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
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	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
13	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
12	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 <sup>3,8</sup>	3.8	2
11	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
10	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
9	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
8	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
7	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
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	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
4	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
3	Biodiversity and Conservation of Date Palm. <i>Sustainable Development and Biodiversity</i> , <b>2017</b> , 313-353	2.1	10
2	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

- 1 Structure, rheology, and tribology of date fruit paste procured from different date palm cultivars. *Journal of Food Process Engineering*, e13891 2.4 ○