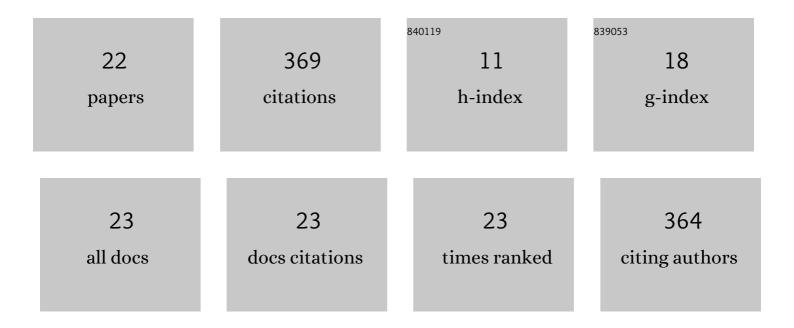
## Mushtaque Ahmad Jatoi

List of Publications by Year in descending order

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| #  | Article   | IF  | CITATIONS |
|----|---|-----|-----------|
| 1  | The effects of postharvest application of lecithin to improve storage potential and quality of fresh<br>goji ( Lycium barbarum L.) berries. Food Chemistry, 2017, 230, 241-249.   | 4.2 | 55        |
| 2  | Functional food and nutraâ€pharmaceutical perspectives of date ( <i>Phoenix dactylifera</i> L.) fruit.<br>Journal of Food Biochemistry, 2020, 44, e13332.   | 1.2 | 49        |
| 3  | Modeling the drying of ultrasound and glucose pretreated sweet potatoes: The impact on phytochemical and functional groups. Ultrasonics Sonochemistry, 2020, 68, 105226.  | 3.8 | 41        |
| 4  | Flaxseed gum: Extraction, bioactive composition, structural characterization, and its potential antioxidant activity. Journal of Food Biochemistry, 2019, 43, e13014.   | 1.2 | 34        |
| 5  | Effect of infrared drying with multifrequency ultrasound pretreatments on the stability of phytochemical properties, antioxidant potential, and textural quality of dried sweet potatoes. Journal of Food Biochemistry, 2019, 43, e12809. | 1.2 | 32        |
| 6  | Biodiversity and Conservation of Date Palm. Sustainable Development and Biodiversity, 2017, , 313-353.  | 1.4 | 20        |
| 7  | Multiâ€frequency ultrasound and sequential infrared drying on drying kinetics, thermodynamic<br>properties, and quality assessment of sweet potatoes. Journal of Food Process Engineering, 2019, 42,<br>e13127.                           | 1.5 | 20        |
| 8  | Influence of Ultrasonic Pretreatment with Hot Air Drying on Nutritional Quality and Structural<br>Related Changes in Dried Sweet Potatoes. International Journal of Food Engineering, 2019, 15, .   | 0.7 | 19        |
| 9  | Influence of different extraction techniques on recovery, purity, antioxidant activities, and microstructure of flaxseed gum. Journal of Food Science, 2020, 85, 3168-3182.   | 1.5 | 16        |
| 10 | Structural and functional properties of raw and defatted flaxseed flour and degradation of<br>cynogenic contents using different processing methods. Journal of Food Process Engineering, 2020,<br>43, e13406.                            | 1.5 | 15        |
| 11 | Developing ultrasound-assisted hot-air and infrared drying technology for sweet potatoes.<br>Ultrasonics Sonochemistry, 2022, 86, 106047.   | 3.8 | 13        |
| 12 | Effect of Different Storage Temperatures on Storage Life, Physico-chemical and Sensory Attributes of<br>Goji Berry (Lycium barbarumÂL.) Fruits. Erwerbs-Obstbau, 2018, 60, 119-126.   | 0.5 | 10        |
| 13 | Optimising deproteinisation methods and effect of deproteinisation on structural and functional characteristics of flaxseed gum. International Journal of Food Science and Technology, 2020, 55, 2481-2491.                               | 1.3 | 7         |
| 14 | Determination of genome size variations among different date palm cultivars (Phoenix dactylifera L.)<br>by flow cytometry. 3 Biotech, 2019, 9, 457.   | 1.1 | 6         |
| 15 | Comparison among different auxins and cytokinins to induce date palm (Phoenix dactylifera L.)<br>somatic embryogenesis from floral buds. Pakistan Journal of Botany, 2020, 52, .  | 0.2 | 6         |
| 16 | Colouration of Apple cv. †Braeburn' Grown Under Anti-Hail Nets in Croatia. Acta Horticulturae Et<br>Regiotecturae, 2016, 19, 1-4.   | 0.5 | 5         |
| 17 | Correlation of Fruit Size with Morphophysiological Properties and Germination Rate of the Seeds of<br>Service Tree (Sorbus domestica L.). South-East European Forestry, 2018, 9, .  | 0.1 | 4         |
| 18 | Time to Enhance Immunity via Functional Foods and Supplements: Hope for SARS-CoV-2 Outbreak.<br>Alternative Therapies in Health and Medicine, 2021, 27, 30-44.  | 0.0 | 4         |

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| 19 | Rheological and tribological nature of flaxseed gum influenced by concentration and temperature and its application as a coating agent for potato chips. Journal of Food Science, 2022, 87, 2058-2071.               | 1.5 | 4         |
| 20 | Timing and rates of application of NAA as blossom and fruitlet chemical thinner on apple cv. and #712;Braeburn and #712;. Emirates Journal of Food and Agriculture, 2017, 29, 156.                                   | 1.0 | 3         |
| 21 | Structure, rheology, and tribology of date fruit paste procured from different date palm cultivars.<br>Journal of Food Process Engineering, 2021, 44, e13891.  | 1.5 | 2         |
| 22 | Quality Changes in Diet Phalsa Squash Formulation during Storage: A Kinetic and Statistical<br>Interpretation of Key Parameters Degradation Mechanism. International Journal of Fruit Science, 2021,<br>21, 804-818. | 1.2 | 0         |