

Mushtaque Ahmad Jatoi

List of Publications by Year in descending order

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papers

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#	ARTICLE	IF	CITATIONS
1	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> , 2017, 230, 241-249.	4.2	55
2	Functional food and nutraceutical perspectives of date (<i>Phoenix dactylifera</i> L.) fruit. <i>Journal of Food Biochemistry</i> , 2020, 44, e13332.	1.2	49
3	Modeling the drying of ultrasound and glucose pretreated sweet potatoes: The impact on phytochemical and functional groups. <i>Ultrasonics Sonochemistry</i> , 2020, 68, 105226.	3.8	41
4	Flaxseed gum: Extraction, bioactive composition, structural characterization, and its potential antioxidant activity. <i>Journal of Food Biochemistry</i> , 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. <i>Journal of Food Biochemistry</i> , 2019, 43, e12809.	1.2	32
6	Biodiversity and Conservation of Date Palm. <i>Sustainable Development and Biodiversity</i> , 2017, , 313-353.	1.4	20
7	Multifrequency ultrasound and sequential infrared drying on drying kinetics, thermodynamic properties, and quality assessment of sweet potatoes. <i>Journal of Food Process Engineering</i> , 2019, 42, e13127.	1.5	20
8	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> , 2019, 15, .	0.7	19
9	Influence of different extraction techniques on recovery, purity, antioxidant activities, and microstructure of flaxseed gum. <i>Journal of Food Science</i> , 2020, 85, 3168-3182.	1.5	16
10	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> , 2020, 43, e13406.	1.5	15
11	Developing ultrasound-assisted hot-air and infrared drying technology for sweet potatoes. <i>Ultrasonics Sonochemistry</i> , 2022, 86, 106047.	3.8	13
12	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> , 2018, 60, 119-126.	0.5	10
13	Optimising deproteinisation methods and effect of deproteinisation on structural and functional characteristics of flaxseed gum. <i>International Journal of Food Science and Technology</i> , 2020, 55, 2481-2491.	1.3	7
14	Determination of genome size variations among different date palm cultivars (<i>Phoenix dactylifera</i> L.) by flow cytometry. <i>3 Biotech</i> , 2019, 9, 457.	1.1	6
15	Comparison among different auxins and cytokinins to induce date palm (<i>Phoenix dactylifera</i> L.) somatic embryogenesis from floral buds. <i>Pakistan Journal of Botany</i> , 2020, 52, .	0.2	6
16	Colouration of Apple cv. 'Braeburn'™ Grown Under Anti-Hail Nets in Croatia. <i>Acta Horticulturae Et Regiotecturae</i> , 2016, 19, 1-4.	0.5	5
17	Correlation of Fruit Size with Morphophysiological Properties and Germination Rate of the Seeds of Service Tree (<i>Sorbus domestica</i> L.). <i>South-East European Forestry</i> , 2018, 9, .	0.1	4
18	Time to Enhance Immunity via Functional Foods and Supplements: Hope for SARS-CoV-2 Outbreak. <i>Alternative Therapies in Health and Medicine</i> , 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. 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 Interpretation of Key Parameters Degradation Mechanism. International Journal of Fruit Science, 2021, 21, 804-818.	1.2	0