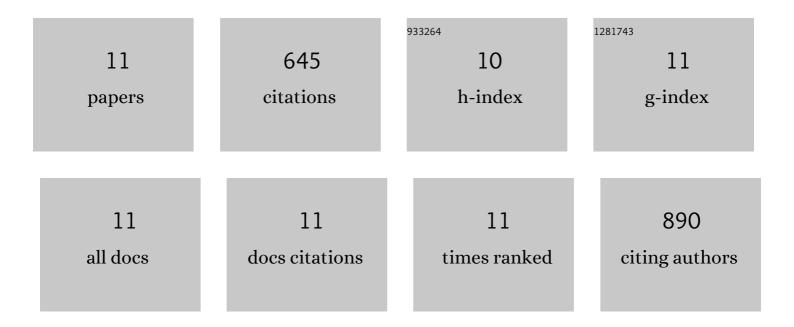
## Umar Shah

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9520115/publications.pdf Version: 2024-02-01



ΠΜΑΡ SHAH

#	Article	IF	CITATIONS
1	Art and Science behind Modified Starch Edible Films and Coatings: A Review. Comprehensive Reviews in Food Science and Food Safety, 2016, 15, 568-580.	5.9	171
2	Effect of ultrasound treatment on physico-chemical, nutraceutical and microbial quality of strawberry. LWT - Food Science and Technology, 2016, 66, 496-502.	2.5	104
3	Effect of green tea powder on thermal, rheological & functional properties of wheat flour and physical, nutraceutical & sensory analysis of cookies. Journal of Food Science and Technology, 2015, 52, 5799-5807.	1.4	62
4	Effect of infrared and microwave radiations on properties of Indian Horse Chestnut starch. International Journal of Biological Macromolecules, 2016, 84, 166-173.	3.6	59
5	Characterization of cookies made from wheat flour blended with buckwheat flour and effect on antioxidant properties. Journal of Food Science and Technology, 2015, 52, 6334-6344.	1.4	57
6	Ultrasound treatment: effect on physicochemical, microbial and antioxidant properties of cherry (Prunus avium). Journal of Food Science and Technology, 2016, 53, 2752-2759.	1.4	51
7	Rice starch active packaging films loaded with antioxidants—development and characterization. Starch/Staerke, 2015, 67, 294-302.	1.1	46
8	A review of the recent advances in starch as active and nanocomposite packaging films. Cogent Food and Agriculture, 2015, 1, 1115640.	0.6	35
9	Alginate-based drug oral targeting using bio-micro/nano encapsulation technologies. Expert Opinion on Drug Delivery, 2020, 17, 1361-1376.	2.4	31
10	Technological strategies to improve gelation properties of legume proteins with the focus on lupin. Innovative Food Science and Emerging Technologies, 2021, 68, 102634.	2.7	24
11	Physicochemical characterisation of kafirins extracted from sorghum grain and dried distillers grain with solubles related to their biomaterial functionality. Scientific Reports, 2021, 11, 15204	1.6	5