

Umar Shah

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9520115/publications.pdf>

Version: 2024-02-01

11
papers

645
citations

933264

10
h-index

1281743

11
g-index

11
all docs

11
docs citations

11
times ranked

890
citing authors

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