

Abid Hussain

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

20
papers

389
citations

10
h-index

19
g-index

21
ext. papers

597
ext. citations

5.7
avg, IF

4.92
L-index

#	Paper	IF	Citations
20	Assessing the Nutritional-Value-Based Therapeutic Potentials and Non-Destructive Approaches for Mulberry Fruit Assessment: An Overview.. <i>Computational Intelligence and Neuroscience</i> , 2022 , 2022, 653-663	3.2	483
19	Fish protein intake is a novel dietary approach for managing diabetes-associated complications in diabetic Wistar rat model. <i>Food Science and Nutrition</i> , 2021 , 9, 1017-1024	3.2	1
18	Impact of thermal extrusion and microwave vacuum drying on fatty acids profile during fish powder preparation. <i>Food Science and Nutrition</i> , 2021 , 9, 2743-2753	3.2	1
17	Compositional profile of barley landlines grown in different regions of Gilgit-Baltistan. <i>Food Science and Nutrition</i> , 2021 , 9, 2605-2611	3.2	1
16	Lotus seeds () as an emerging therapeutic seed: A comprehensive review. <i>Food Science and Nutrition</i> , 2021 , 9, 3971-3987	3.2	3
15	Au@Ag-TGANPs based SERS for facile screening of thiabendazole and ferbam in liquid milk. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2021 , 245, 118908	4.4	29
14	Gastrointestinal transit tolerance, cell surface hydrophobicity, and functional attributes of strains isolated from Indigenous Dahi. <i>Food Science and Nutrition</i> , 2021 , 9, 5092-5102	3.2	2
13	Study the impact of ultra-sonication and pulsed electric field on the quality of wheat plantlet juice through FTIR and SERS. <i>Ultrasonics Sonochemistry</i> , 2021 , 76, 105648	8.9	5
12	Thermosonication effect on bioactive compounds, enzymes activity, particle size, microbial load, and sensory properties of almond (<i>Prunus dulcis</i>) milk. <i>Ultrasonics Sonochemistry</i> , 2021 , 78, 105705	8.9	12
11	Potato protein: An emerging source of high quality and allergy free protein, and its possible future based products. <i>Food Research International</i> , 2021 , 148, 110583	7	5
10	Novel extraction, rapid assessment and bioavailability improvement of quercetin: A review. <i>Ultrasonics Sonochemistry</i> , 2021 , 78, 105686	8.9	13
9	Withdrawn. <i>Food Science and Nutrition</i> , 2021 , 9, 2785	3.2	2
8	Cysteamine modified core-shell nanoparticles for rapid assessment of oxamyl and thiacloprid pesticides in milk using SERS. <i>Journal of Food Measurement and Characterization</i> , 2020 , 14, 2021-2029	2.8	28
7	Bimetallic core shelled nanoparticles (Au@AgNPs) for rapid detection of thiram and dicyandiamide contaminants in liquid milk using SERS. <i>Food Chemistry</i> , 2020 , 317, 126429	8.5	74
6	Rapid detection of ziram residues in apple and pear fruits by SERS based on octanethiol functionalized bimetallic core-shell nanoparticles. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2020 , 236, 118357	4.4	35
5	SERS detection of sodium thiocyanate and benzoic acid preservatives in liquid milk using cysteamine functionalized core-shelled nanoparticles. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2020 , 229, 117994	4.4	48
4	SERS detection of urea and ammonium sulfate adulterants in milk with coffee ring effect. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2019 , 36, 851-862	3.2	41

3	Measurements of lycopene contents in fruit: A review of recent developments in conventional and novel techniques. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 758-769	11.5	18
2	Innovative nondestructive imaging techniques for ripening and maturity of fruits [A review of recent applications. <i>Trends in Food Science and Technology</i> , 2018 , 72, 144-152	15.3	68
1	Recent Approaches and Methods for the Formulation of a Risk Free Infant Formula: Review. <i>Food Reviews International</i> , 1-14	5.5	0