

Muzzamal Hussain

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9674634/publications.pdf>

Version: 2024-02-01

22
papers

325
citations

933447

10
h-index

888059

17
g-index

22
all docs

22
docs citations

22
times ranked

96
citing authors

#	ARTICLE	IF	CITATIONS
1	Food grade nanoemulsions: promising delivery systems for functional ingredients. Journal of Food Science and Technology, 2023, 60, 1461-1471.	2.8	18
2	Physicochemical characterization of cereal bran cell wall with special reference to its rheological and functional properties. International Journal of Food Properties, 2022, 25, 305-314.	3.0	6
3	Proteomics as a promising biomarker in food authentication, quality and safety: A review. Food Science and Nutrition, 2022, 10, 2333-2346.	3.4	24
4	Enhanced viability of microencapsulated lyophilized probiotics under in vitro simulated gastrointestinal conditions. Journal of Food Processing and Preservation, 2022, 46, .	2.0	11
5	Comparative study of biochemical properties, anti-nutritional profile, and antioxidant activity of newly developed rye variants. International Journal of Food Properties, 2022, 25, 608-616.	3.0	3
6	Recent trends in encapsulation of probiotics in dairy and beverage: A review. Journal of Food Processing and Preservation, 2022, 46, .	2.0	15
7	Traditional and innovative approaches for the extraction of bioactive compounds. International Journal of Food Properties, 2022, 25, 1215-1233.	3.0	36
8	Nutritional and functional properties of <i>Hyphaene thebaica</i> flour: a critical treatise and review. International Journal of Food Properties, 2022, 25, 1234-1245.	3.0	7
9	Applications of green technologies-based approaches for food safety enhancement: A comprehensive review. Food Science and Nutrition, 2022, 10, 2855-2867.	3.4	13
10	Dietary guidelines to boost immunity during pre and post covid-19 conditions. International Journal of Food Properties, 2022, 25, 1246-1265.	3.0	1
11	Extraction and characterization of cereal bran cell wall in relation to its end use perspectives. Journal of Food Science and Technology, 2022, 59, 4615-4623.	2.8	1
12	Functional and nutraceutical properties of maize bran cell wall non-starch polysaccharides. International Journal of Food Properties, 2021, 24, 233-248.	3.0	27
13	Advances in assessing product quality. , 2021, , 191-218.		3
14	Amino acid profile and safety assessment of infant formula available in local market, Pakistan. International Journal of Food Properties, 2021, 24, 533-543.	3.0	5
15	Biochemical and nutritional profile of maize bran-enriched flour in relation to its end-use quality. Food Science and Nutrition, 2021, 9, 3336-3345.	3.4	19
16	Nutritional and end-use perspectives of sprouted grains: A comprehensive review. Food Science and Nutrition, 2021, 9, 4617-4628.	3.4	50
17	Structural and functional properties of milk proteins as affected by heating, high pressure, Gamma and ultraviolet irradiation: a review. International Journal of Food Properties, 2021, 24, 871-884.	3.0	23
18	BIOCHEMICAL PROPERTIES OF MAIZE BRAN WITH SPECIAL REFERENCE TO DIFFERENT PHENOLIC ACIDS. International Journal of Food Properties, 2021, 24, 1468-1478.	3.0	6

#	ARTICLE	IF	CITATIONS
19	Nutritional, biological, and therapeutic properties of black garlic: a critical review. International Journal of Food Properties, 2021, 24, 1387-1402.	3.0	13
20	Nutritional and therapeutic properties of barley broth (Talbinah): recent updates. International Journal of Food Properties, 2021, 24, 1631-1641.	3.0	0
21	ENCAPSULATING PROPERTIES OF LEGUME PROTEINS: RECENT UPDATES & PERSPECTIVES. International Journal of Food Properties, 2021, 24, 1603-1614.	3.0	12
22	Functional and nutraceutical properties of fructo-oligosaccharides derivatives: a review. International Journal of Food Properties, 2021, 24, 1588-1602.	3.0	32