

Farooq Anwar

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/3690707/publications.pdf>

Version: 2024-02-01

140
papers

13,147
citations

23567

58
h-index

23533

111
g-index

141
all docs

141
docs citations

141
times ranked

14646
citing authors

#	ARTICLE	IF	CITATIONS
1	Optimised transesterification of used frying oils: production and characterisation of biodiesel. International Journal of Environmental Analytical Chemistry, 2023, 103, 1615-1632.	3.3	10
2	Phenolics profiling and biological activities of different solvent extracts from aerial parts of wild thyme (<i>Thymus vulgaris</i> L.). Journal of Food Measurement and Characterization, 2022, 16, 610-618.	3.2	6
3	Gluten proteins: Enzymatic modification, functional and therapeutic properties. Journal of Proteomics, 2022, 251, 104395.	2.4	7
4	Lipopeptides in promoting signals at surface/interface of micelles: Their roles in repairing cellular and nuclear damages. Food Bioscience, 2022, 46, 101522.	4.4	0
5	Novel emulsifiers and stabilizers from apricot (<i>Prunus armeniaca</i> L.): Their potential therapeutic targets and functional properties. Applied Food Research, 2022, 2, 100085.	4.0	8
6	GC-MS Metabolomics profiling and HR-APCI-MS characterization of potential anticancer compounds and antimicrobial activities of extracts from <i>Picrorhiza kurroa</i> roots. Journal of Applied Biomedicine, 2021, 19, 26-39.	1.7	8
7	Evaluation of effect of different solvent systems on functional and pharmacological properties of fruits and leaves extracts from natal plum. Journal of Food Measurement and Characterization, 2021, 15, 2667-2678.	3.2	4
8	Variation in Chemical Composition and Effective Antibacterial Potential of <i>Ocimum basilicum</i> L. Essential Oil Harvested from Different Regions of Saudi Arabia. Pharmaceutical Chemistry Journal, 2021, 55, 187-193.	0.8	10
9	Variations in biological attributes and phenolics of enzymatically hydrolysed medicinal plant extracts. Bangladesh Journal of Botany, 2020, 49, 163-169.	0.4	3
10	Pharmaceutical Potential and Phenolics Profiling of Leaves and Bark of <i>Calotropis Procera</i> in Relation to Extraction Solvents. Pharmaceutical Chemistry Journal, 2020, 54, 631-641.	0.8	8
11	An Experimental and Computational Exploration on the Electronic, Spectroscopic, and Reactivity Properties of Novel Halo-Functionalized Hydrazones. ACS Omega, 2020, 5, 18907-18918.	3.5	14
12	Cold pressed okra (<i>Abelmoschus esculentus</i>) seed oil. , 2020, , 309-314.		6
13	Cold pressed apricot (<i>Prunus armeniaca</i> L.) kernel oil. , 2020, , 725-730.		7
14	Multipeptide-Based Subunit Vaccine Design and Evaluation against Respiratory Syncytial Virus Using Reverse Vaccinology Approach. Vaccines, 2020, 8, 288.	4.4	55
15	UHPLC-QTOF-MS/MS metabolites profiling and antioxidant/antidiabetic attributes of <i>Cuscuta reflexa</i> grown on <i>Casearia tomentosa</i> : exploring phytochemicals role via molecular docking. International Journal of Food Properties, 2020, 23, 918-940.	3.0	18
16	Functional food and nutraceutical perspectives of date (<i>Phoenix dactylifera</i> L.) fruit. Journal of Food Biochemistry, 2020, 44, e13332.	2.9	49
17	Variation in phenolic acids and antibacterial attributes of peel extracts from ripe and unripe [<i>Citrus limon</i> (L.) Osbeck] fruit. Journal of Food Measurement and Characterization, 2020, 14, 1325-1332.	3.2	4
18	<i>Mentha</i> : A genus rich in vital nutraceuticals—A review. Phytotherapy Research, 2019, 33, 2548-2570.	5.8	73

#	ARTICLE	IF	CITATIONS
19	Epitope-based peptide vaccine design and target site depiction against Middle East Respiratory Syndrome Coronavirus: an immune-informatics study. <i>Journal of Translational Medicine</i> , 2019, 17, 362.	4.4	135
20	Calotropis procera: UHPLC-QTOF-MS/MS based profiling of bioactives, antioxidant and anti-diabetic potential of leaf extracts and an insight into molecular docking. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 3206-3220.	3.2	26
21	Physiochemical characterization of soybean oil derived silanized factice and its interaction with styrene butadiene rubber/silica composite. <i>Polymer Testing</i> , 2019, 78, 105933.	4.8	13
22	<i>Nigella sativa</i> L. (Black Cumin): A Promising Natural Remedy for Wide Range of Illnesses. Evidence-based Complementary and Alternative Medicine, 2019, 2019, 1-16.	1.2	210
23	Cranberry Seed Oil. , 2019, , 663-674.		1
24	Fuel production from waste polystyrene via pyrolysis: Kinetics and products distribution. <i>Waste Management</i> , 2019, 88, 236-247.	7.4	95
25	Variations in the Composition, Antibacterial and Haemolytic Activities of Peel Essential Oils from Unripe and Ripened <i>Citrus limon</i> (L.) Osbeck Fruit. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2019, 22, 159-168.	1.9	17
26	Computational screening of medicinal plant phytochemicals to discover potent pan-serotype inhibitors against dengue virus. <i>Scientific Reports</i> , 2019, 9, 1433.	3.3	92
27	RSM/ANN based optimized recovery of phenolics from mulberry leaves by enzyme-assisted extraction. <i>Czech Journal of Food Sciences</i> , 2019, 37, 99-105.	1.2	24
28	<i>Nigella sativa</i> L. seed and seed oil: potential sources of high-value components for development of functional foods and nutraceuticals/pharmaceuticals. <i>Journal of Essential Oil Research</i> , 2019, 31, 171-183.	2.7	38
29	Phenolic compounds, tocochromanols profile and antioxidant properties of winter melon [<i>Benincasa hispida</i> (Thunb.) Cogn.] seed oils. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 940-948.	3.2	13
30	Enzyme-assisted extraction of <i>Momordica balsamina</i> L. fruit phenolics: process optimized by response surface methodology. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 697-706.	3.2	22
31	Pectinase Production from <i>Schizophyllum commune</i> Through Central Composite Design Using Citrus Waste and Its Immobilization for Industrial Exploitation. <i>Waste and Biomass Valorization</i> , 2019, 10, 2527-2536.	3.4	35
32	Characterization of phenolics in different parts of selected <i>Capparis</i> species harvested in low and high rainfall season. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 1539-1547.	3.2	9
33	LC-ESI-MS/MS based characterization of phenolic components in fruits of two species of Solanaceae. <i>Journal of Food Science and Technology</i> , 2018, 55, 2370-2376.	2.8	11
34	Smart electrical bi-layers lipopeptides: Novel peptidic chains like zigzag map esterified with phospho-glyceride as mono-layer moieties capable in forming a meso-sphere- envelop with scaffold-ability to cellular impurities. <i>Journal of Controlled Release</i> , 2018, 274, 93-101.	9.9	11
35	Comparative Studies of the Dynamics Effects of BAY60-2770 and BAY58-2667 Binding with Human and Bacterial H-NOX Domains. <i>Molecules</i> , 2018, 23, 2141.	3.8	19
36	Investigating the molecular mechanism of staphylococcal DNA gyrase inhibitors: A combined ligand-based and structure-based resources pipeline. <i>Journal of Molecular Graphics and Modelling</i> , 2018, 85, 122-129.	2.4	42

#	ARTICLE	IF	CITATIONS
37	Effect of Harvesting Regions on Physico-chemical and Biological Attributes of Supercritical Fluid-Extracted Spearmint (<i>Mentha spicata</i> L.) Leaves Essential Oil. Journal of Essential Oil-bearing Plants: JEOP, 2018, 21, 400-419.	1.9	18
38	Solvent-free Mechano-chemical Synthesis of New Omeprazole Derived Metal Complexes: Characterization, Urease Inhibitory Kinetics and Selective Anti-Helicobacter pylori Activity. Letters in Drug Design and Discovery, 2018, 15, .	0.7	1
39	An overview of recent developments in metabolomics and proteomics “ phytotherapeutic research perspectives. Frontiers in Life Science: Frontiers of Interdisciplinary Research in the Life Sciences, 2017, 10, 1-37.	1.1	12
40	Variation in Physico-chemical Composition and Biological Attributes of Common Basil Essential Oils Produced by Hydro-distillation and Super Critical Fluid Extraction. Journal of Essential Oil-bearing Plants: JEOP, 2017, 20, 95-109.	1.9	18
41	Enzyme-assisted supercritical fluid extraction: an alternative and green technology for non-extractable polyphenols. Analytical and Bioanalytical Chemistry, 2017, 409, 3645-3655.	3.7	55
42	Screening of medicinal plant phytochemicals as natural antagonists of p53-MDM2 interaction to reactivate p53 functioning. Anti-Cancer Drugs, 2017, 28, 1032-1038.	1.4	23
43	Influence of ripening stages and drying methods on polyphenolic content and antioxidant activities of mulberry fruits. Journal of Food Measurement and Characterization, 2017, 11, 2171-2179.	3.2	19
44	MPD3: a useful medicinal plants database for drug designing. Natural Product Research, 2017, 31, 1228-1236.	1.8	72
45	Chemo-geographical Variations in the Composition of Volatiles and the Biological Attributes of <i>Mentha longifolia</i> (L.) Essential Oils from Saudi Arabia. International Journal of Pharmacology, 2017, 13, 408-424.	0.3	25
46	VARIATION IN ANTIOXIDANT ATTRIBUTES AND INDIVIDUAL PHENOLICS OF CITRUS FRUIT PEELS IN RELATION TO DIFFERENT SPECIES AND EXTRACTION SOLVENTS. Journal of the Chilean Chemical Society, 2016, 61, 2884-2889.	1.2	19
47	Mugwort (<i>Artemisia vulgaris</i>) Oils. , 2016, , 573-579.		5
48	Variations of quality characteristics among oils of different soybean varieties. Journal of King Saud University - Science, 2016, 28, 332-338.	3.5	38
49	Profiling of polyphenolics, nutrients and antioxidant potential of germplasm’s leaves from seven cultivars of <i>Moringa oleifera</i> Lam.. Industrial Crops and Products, 2016, 83, 166-176.	5.2	128
50	GC-MS analysis and <i>in vitro</i> antioxidant and enzyme inhibitory activities of essential oil from aerial parts of endemic <i>Thymus spathulifolius</i> Hausskn. et Velen. Journal of Enzyme Inhibition and Medicinal Chemistry, 2016, 31, 983-990.	5.2	28
51	Characterization of free and conjugated phenolic compounds in fruits of selected wild plants. Food Chemistry, 2016, 190, 80-89.	8.2	74
52	<i>Capparis spinosa</i> L.: A Plant with High Potential for Development of Functional Foods and Nutraceuticals/Pharmaceuticals. International Journal of Pharmacology, 2016, 12, 201-219.	0.3	48
53	Laser-Assisted Synthesis of Mn _{0.50} Zn _{0.50} Fe ₂ O ₄ Nanomaterial: Characterization and <i>In Vitro</i> Inhibition Activity towards <i>Bacillus subtilis</i> Biofilm. Journal of Nanomaterials, 2015, 2015, 1-6.	2.7	10
54	Recent advances in food biopeptides: Production, biological functionalities and therapeutic applications. Biotechnology Advances, 2015, 33, 80-116.	11.7	145

#	ARTICLE	IF	CITATIONS
55	Capparis species: A potential source of bioactives and high-value components: A review. Industrial Crops and Products, 2015, 67, 81-96.	5.2	60
56	Transesterification for Biodiesel Production Using <i>Thespesia Populnea</i> Seed Oil: An Optimization Study. International Journal of Green Energy, 2015, 12, 479-484.	3.8	19
57	Enzyme-assisted supercritical fluid extraction of phenolic antioxidants from pomegranate peel. Journal of Supercritical Fluids, 2015, 104, 122-131.	3.2	147
58	In vitro and in vivo antihypertensive activity of palm kernel cake protein hydrolysates: Sequencing and characterization of potent bioactive peptides. Industrial Crops and Products, 2015, 76, 112-120.	5.2	34
59	<i>Alhagi</i> : A Plant Genus Rich in Bioactives for Pharmaceuticals. Phytotherapy Research, 2015, 29, 1-13.	5.8	67
60	RSM Based Optimization of Chemical and Enzymatic Transesterification of Palm Oil: Biodiesel Production and Assessment of Exhaust Emission Levels. Scientific World Journal, The, 2014, 2014, 1-11.	2.1	16
61	Green Synthesis of Silver Nanoparticles: Structural Features and <i>In Vivo</i> and <i>In Vitro</i> Therapeutic Effects against <i>Helicobacter pylori</i> Induced Gastritis. Bioinorganic Chemistry and Applications, 2014, 2014, 1-11.	4.1	25
62	Identification and characterization of papain-generated antioxidant peptides from palm kernel cake proteins. Food Research International, 2014, 62, 726-734.	6.2	62
63	Physicochemical and Antioxidant Characteristics of Kapok (<i>Ceiba pentandra</i> Gaertn.) Seed Oil. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 1047-1054.	1.9	18
64	Antioxidant and Antimutagenic Potential of Seeds and Pods of Green Cardamom (<i>Elettaria</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 382 T	0.3	26
65	In vitro antimutagenic, antioxidant activities and total phenolics of clove (<i>Syzygium aromaticum</i> L.) seed extracts. Pakistan Journal of Pharmaceutical Sciences, 2014, 27, 893-9.	0.2	5
66	Effects of Extraction System on antioxidant attributes of mungbean [<i>Vigna radiata</i> (L.) Wilczek]. International Journal of Food Properties, 2013, 16, 527-535.	3.0	3
67	Coriander (<i>Coriandrum sativum</i> L.): A Potential Source of High Value Components for Functional Foods and Nutraceuticalsâ€A Review. Phytotherapy Research, 2013, 27, 1439-1456.	5.8	184
68	Chemical composition and bioactivity studies of the essential oils from two <i>Thymus</i> species from the Pakistani flora. LWT - Food Science and Technology, 2013, 50, 185-192.	5.2	79
69	Ameliorating Effects of Exogenously Applied Proline on Seed Composition, Seed Oil Quality and Oil Antioxidant Activity of Maize (<i>Zea mays</i> L.) under Drought Stress. International Journal of Molecular Sciences, 2013, 14, 818-835.	4.1	84
70	Characterization of Newly Synthesized ZrFe2O5 Nanomaterial and Investigations of Its Tremendous Photocatalytic Properties under Visible Light Irradiation. Journal of Nanomaterials, 2013, 2013, 1-6.	2.7	10
71	Anti- <i>Helicobacter pylori</i> and Urease Inhibition Activities of Some Traditional Medicinal Plants. Molecules, 2013, 18, 2135-2149.	3.8	83
72	Variation in antioxidant and antimicrobial activities in <i>Lantana camara</i> L. flowers in relation to extraction methods. Acta Scientiarum Polonorum, Technologia Alimentaria, 2013, 12, 283-94.	0.3	2

#	ARTICLE	IF	CITATIONS
73	Effect of Maturity on Phenolics (Phenolic Acids and Flavonoids) Profile of Strawberry Cultivars and Mulberry Species from Pakistan. <i>International Journal of Molecular Sciences</i> , 2012, 13, 4591-4607.	4.1	106
74	Response Surface Methodology: An Emphatic Tool for Optimized Biodiesel Production Using Rice Bran and Sunflower Oils. <i>Energies</i> , 2012, 5, 3307-3328.	3.1	57
75	Production of Defatted Palm Kernel Cake Protein Hydrolysate as a Valuable Source of Natural Antioxidants. <i>International Journal of Molecular Sciences</i> , 2012, 13, 8097-8111.	4.1	61
76	Antioxidant, Antimicrobial Properties and Phenolics of Different Solvent Extracts from Bark, Leaves and Seeds of <i>Pongamia pinnata</i> (L.) Pierre. <i>Molecules</i> , 2012, 17, 3917-3932.	3.8	47
77	Variations of Antioxidant Characteristics and Mineral Contents in Pulp and Peel of Different Apple (<i>Malus domestica</i> Borkh.) Cultivars from Pakistan. <i>Molecules</i> , 2012, 17, 390-407.	3.8	60
78	MINERAL COMPOSITION OF STRAWBERRY, MULBERRY AND CHERRY FRUITS AT DIFFERENT RIPENING STAGES AS ANALYZED BY INDUCTIVELY COUPLED PLASMA-OPTICAL EMISSION SPECTROSCOPY. <i>Journal of Plant Nutrition</i> , 2012, 35, 111-122.	1.9	28
79	Trehalose-Induced Changes in Seed Oil Composition and Antioxidant Potential of Maize Grown Under Drought Stress. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2012, 89, 1485-1493.	1.9	41
80	Variation in Antioxidant Attributes at Three Ripening Stages of Guava (<i>Psidium guajava</i> L.) Fruit from Different Geographical Regions of Pakistan. <i>Molecules</i> , 2012, 17, 3165-3180.	3.8	56
81	Valuable Nutrients and Functional Bioactives in Different Parts of Olive (<i>Olea europaea</i> L.)—A Review. <i>International Journal of Molecular Sciences</i> , 2012, 13, 3291-3340.	4.1	467
82	Effect of solvents extraction on total phenolics and antioxidant activity of extracts from flaxseed (<i>Linum usitatissimum</i> L.). <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2012, 11, 293-301.	0.3	55
83	High-Value Components and Bioactives from Sea Cucumbers for Functional Foods—A Review. <i>Marine Drugs</i> , 2011, 9, 1761-1805.	4.6	567
84	Kundur [<i>Benincasa hispida</i> (Thunb.) Cogn.]: A potential source for valuable nutrients and functional foods. <i>Food Research International</i> , 2011, 44, 2368-2376.	6.2	83
85	Antibacterial activity of some Lamiaceae essential oils using resazurin as an indicator of cell growth. <i>LWT - Food Science and Technology</i> , 2011, 44, 1199-1206.	5.2	83
86	Composition, antioxidant and chemotherapeutic properties of the essential oils from two <i>Origanum</i> species growing in Pakistan. <i>Revista Brasileira De Farmacognosia</i> , 2011, 21, 943-952.	1.4	59
87	Biodiesel from Milo (<i>Thespesia populnea</i> L.) seed oil. <i>Biomass and Bioenergy</i> , 2011, 35, 4034-4039.	5.7	79
88	Effects of roasting on phenolics composition and antioxidant activity of peanut (<i>Arachis hypogaea</i> L.) kernel flour. <i>European Food Research and Technology</i> , 2011, 233, 599-608.	3.3	37
89	Aqueous enzymatic process for oil and protein extraction from <i>Moringa oleifera</i> seed. <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 1012-1018.	1.5	43
90	Fatty acids of <i>Thespesia populnea</i> : Mass spectrometry of picolinyl esters of cyclopropene fatty acids. <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 980-984.	1.5	16

#	ARTICLE	IF	CITATIONS
91	Aqueous enzymatic sesame oil and protein extraction. Food Chemistry, 2011, 125, 679-684.	8.2	182
92	Application of response surface methodology for optimizing transesterification of Moringa oleifera oil: Biodiesel production. Energy Conversion and Management, 2011, 52, 3034-3042.	9.2	135
93	Seed Composition and Seed Oil Antioxidant Activity of Maize Under Water Stress. JAOCS, Journal of the American Oil Chemists' Society, 2010, 87, 1179-1187.	1.9	92
94	Oil quality characteristics of irradiated sunflower and maize seed. European Journal of Lipid Science and Technology, 2010, 112, 488-495.	1.5	16
95	Seasonal variation in content, chemical composition and antimicrobial and cytotoxic activities of essential oils from four <i>Mentha</i> species. Journal of the Science of Food and Agriculture, 2010, 90, 1827-1836.	3.5	227
96	Okra (<i>Hibiscus esculentus</i>) seed oil for biodiesel production. Applied Energy, 2010, 87, 779-785.	10.1	155
97	Antioxidant activity of 100% and 80% methanol extracts from barley seeds (—Hordeum) Tj ETQq1 1 0.784314,rgBT /Overlock 10	0.9	61
98	Chemical Composition, and Antioxidant and Antimicrobial Activities of Essential Oil of Spearmint (<i>Mentha spicata</i> L.) From Pakistan. Journal of Essential Oil Research, 2010, 22, 78-84.	2.7	94
99	Rosmarinus officinalis essential oil: antiproliferative, antioxidant and antibacterial activities. Brazilian Journal of Microbiology, 2010, 41, 1070-8.	2.0	72
100	Physicochemical studies of hemp (<i>Cannabis sativa</i>) seed oil using enzyme-assisted cold-pressing. European Journal of Lipid Science and Technology, 2009, 111, 1042-1048.	1.5	101
101	Antioxidant and antimicrobial activities of essential oil and extracts of fennel (<i>Foeniculum</i>) Tj ETQq1 1 0.784314,rgBT /Overlock 10	2.6	176
102	Optimization of alkaline transesterification of rice bran oil for biodiesel production using response surface methodology. Journal of Chemical Technology and Biotechnology, 2009, 84, 1364-1370.	3.2	67
103	Lubricant properties of Moringa oil using thermal and tribological techniques. Journal of Thermal Analysis and Calorimetry, 2009, 96, 999-1008.	3.6	67
104	Effect of Aqueous Enzymatic Processes on Sunflower Oil Quality. JAOCS, Journal of the American Oil Chemists' Society, 2009, 86, 393-400.	1.9	101
105	Evaluation of biodiesel obtained from cottonseed oil. Fuel Processing Technology, 2009, 90, 1157-1163.	7.2	238
106	Effect of Extraction Solvent/Technique on the Antioxidant Activity of Selected Medicinal Plant Extracts. Molecules, 2009, 14, 2167-2180.	3.8	716
107	Changes in Composition and Antioxidant and Antimicrobial Activities of Essential Oil of Fennel (<i>Foeniculum vulgare</i> Mill.) Fruit at Different Stages of Maturity. Journal of Herbs, Spices and Medicinal Plants, 2009, 15, 187-202.	1.1	36
108	Optimization of Base Catalytic Methanolysis of Sunflower (<i>Helianthus annuus</i>) Seed Oil for Biodiesel Production by Using Response Surface Methodology. Industrial & Engineering Chemistry Research, 2009, 48, 1719-1726.	3.7	54

#	ARTICLE	IF	CITATIONS
109	Evaluation of canola seeds of different cultivars with special emphasis on the quantification of erucic acid and glucosinolates. <i>Grasas Y Aceites</i> , 2009, 60, .	0.9	1
110	Physico-chemical Characteristics of Citrus Seeds and Seed Oils from Pakistan. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2008, 85, 321-330.	1.9	150
111	Fatty Acid, Tocopherol and Sterol Compositions of Canadian Prairie Fruit Seed Lipids. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2008, 85, 953-959.	1.9	28
112	Enzyme-assisted aqueous extraction of oil and protein from canola (<i>Brassica napus</i> L.) seeds. <i>European Journal of Lipid Science and Technology</i> , 2008, 110, 887-892.	1.5	87
113	Moringa oleifera oil: A possible source of biodiesel. <i>Bioresource Technology</i> , 2008, 99, 8175-8179.	9.6	424
114	Flavonols (kaempferol, quercetin, myricetin) contents of selected fruits, vegetables and medicinal plants. <i>Food Chemistry</i> , 2008, 108, 879-884.	8.2	328
115	Production of sunflower oil methyl esters by optimized alkali-catalyzed methanolysis. <i>Biomass and Bioenergy</i> , 2008, 32, 1202-1205.	5.7	210
116	Production of biodiesel through optimized alkaline-catalyzed transesterification of rapeseed oil. <i>Fuel</i> , 2008, 87, 265-273.	6.4	396
117	Effect of different cooking methods on the antioxidant activity of some vegetables from Pakistan. <i>International Journal of Food Science and Technology</i> , 2008, 43, 560-567.	2.7	96
118	Antioxidant potential of rice bran extracts and its effects on stabilisation of cookies under ambient storage. <i>International Journal of Food Science and Technology</i> , 2008, 43, 779-786.	2.7	45
119	Chemical composition, antioxidant and antimicrobial activities of basil (<i>Ocimum basilicum</i>) essential oils depends on seasonal variations. <i>Food Chemistry</i> , 2008, 108, 986-995.	8.2	797
120	Production of Biodiesel through Base-Catalyzed Transesterification of Safflower Oil Using an Optimized Protocol. <i>Energy & Fuels</i> , 2008, 22, 1306-1312.	5.1	116
121	Antioxidant properties and components of bran extracts from selected wheat varieties commercially available in Pakistan. <i>LWT - Food Science and Technology</i> , 2007, 40, 361-367.	5.2	74
122	Antioxidant potential of corncob extracts for stabilization of corn oil subjected to microwave heating. <i>Food Chemistry</i> , 2007, 104, 997-1005.	8.2	74
123	Antioxidant activity of phenolic components present in barks of <i>Azadirachta indica</i> , <i>Terminalia arjuna</i> , <i>Acacia nilotica</i> , and <i>Eugenia jambolana</i> Lam. trees. <i>Food Chemistry</i> , 2007, 104, 1106-1114.	8.2	369
124	Moringa oleifera: a food plant with multiple medicinal uses. <i>Phytotherapy Research</i> , 2007, 21, 17-25.	5.8	1,166
125	STABILIZATION OF SUNFLOWER OIL WITH MORINGA OLEIFERA LEAVES UNDER AMBIENT STORAGE. <i>Journal of Food Lipids</i> , 2007, 14, 35-49.	1.0	27
126	CHARACTERIZATION OF ENZYME-ASSISTED COLD-PRESSED COTTONSEED OIL. <i>Journal of Food Lipids</i> , 2007, 14, 424-436.	1.0	21

#	ARTICLE	IF	CITATIONS
127	Physico-Chemical Characterization of <i>Moringa concanensis</i> Seeds and Seed Oil. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2007, 84, 413-419.	1.9	84
128	Does Soil Salinity Affect Yield and Composition of Cottonseed Oil?. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2007, 84, 845-851.	1.9	33
129	Analytical characterization of hemp (<i>Cannabis sativa</i>) seed oil from different agro-ecological zones of Pakistan. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2006, 83, 323-329.	1.9	118
130	Microwave roasting effects on the physico-chemical composition and oxidative stability of sunflower seed oil. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2006, 83, 777-784.	1.9	146
131	Characterization of <i>Moringa oleifera</i> seed oil from drought and irrigated regions of Punjab, Pakistan. <i>Grasas Y Aceites</i> , 2006, 57, .	0.9	63
132	Antioxidant properties and components of some commercially available varieties of rice bran in Pakistan. <i>Food Chemistry</i> , 2005, 93, 265-272.	8.2	326
133	Interprovenance variation in the composition of <i>Moringa oleifera</i> oilseeds from Pakistan. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2005, 82, 45-51.	1.9	162
134	Antioxidant Activity of Different Solvent Extracts of <i>Moringa oleifera</i> Leaves under Accelerated Storage of Sunflower Oil. <i>Asian Journal of Plant Sciences</i> , 2005, 4, 630-635.	0.4	52
135	Methodical characterization of rice (<i>Oryza sativa</i>) bran oil from Pakistan. <i>Grasas Y Aceites</i> , 2005, 56, .	0.9	36
136	Fatty acid (FA) composition and contents of transunsaturated FA in hydrogenated vegetable oils and blended fats from Pakistan. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2004, 81, 129-134.	1.9	22
137	Relationship between rancimat and active oxygen method values at varying temperatures for several oils and fats. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2003, 80, 151-155.	1.9	92
138	Analytical Characterization of <i>Moringa oleifera</i> Seed Oil Grown in Temperate Regions of Pakistan. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 6558-6563.	5.2	243
139	Analytical Characterization of <i>Salicornia bigelovii</i> Seed Oil Cultivated in Pakistan. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 4210-4214.	5.2	60
140	In Silico Modelling of Viscoelastic Surfactants: Towards NLO Response and Novel Physical Insights through Bridging Acceptor. <i>Journal of Cluster Science</i> , 0, , 1.	3.3	1