

Muhammad Siddiq

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6724883/publications.pdf>

Version: 2024-02-01

11
papers

681
citations

1307594

7
h-index

1720034

7
g-index

115
all docs

115
docs citations

115
times ranked

736
citing authors

#	ARTICLE	IF	CITATIONS
1	Gallic acid as a protective antioxidant against anthocyanin degradation and color loss in vitamin-C fortified cranberry juice. <i>Food Chemistry</i> , 2016, 210, 422-427.	8.2	59
2	Physicochemical and functional properties of legume protein, starch, and dietary fiber—A review. , 2022, 4, e117.		50
3	Plum Juice Quality Affected by Enzyme Treatment and Fining. <i>Journal of Food Science</i> , 1994, 59, 1065-1069.	3.1	32
4	Reduction of Cyanogenic Compounds in Flaxseed (<i>Linum usitatissimum</i>) Meal Using Thermal Treatment. <i>International Journal of Food Properties</i> , 2013, 16, 1809-1818.	3.0	24
5	Controlled Release of Mangiferin Using Ethylene Vinyl Acetate Matrix for Antioxidant Packaging. <i>Packaging Technology and Science</i> , 2015, 28, 241-252.	2.8	21
6	Estimation of kinetic parameters of anthocyanins and color degradation in vitamin C fortified cranberry juice during storage. <i>Food Research International</i> , 2017, 94, 29-35.	6.2	17
7	Effect of low-energy X-ray irradiation on physical, chemical, textural and sensory properties of Dates. <i>International Journal of Food Science and Technology</i> , 2013, 48, 1453-1459.	2.7	14
8	Micromeritic, thermal, dielectric, and microstructural properties of legume ingredients: A review. , 2022, 4, e123.		10
9	Effect of non-isothermal processing and moisture content on the anthocyanin degradation and colour kinetics of cherry pomace. <i>International Journal of Food Science and Technology</i> , 2013, 48, 992-998.	2.7	8
10	Development and quality evaluation of banana-rice-bean porridge as weaning food for older infants and young children. , 2020, 2, e41.		5
11	Packaging for Processed Food and the Environment. , 0, , 1369-1405.		5