

DR. IKRAM ULLAH

Publications

Impact Factor Journals

1. **Ullah, I.**, Khoder, R. M., Yin, T., You, J., Huang, Q., Liu, R., Xiong, S., 2023. Gelation properties of tofu induced by different coagulants: Effects of molecular interactions between nano-sized okara dietary fiber and soybean proteins. *Food Chemistry*, 403, 134056. **(IF 11.08).**
2. **Ullah, I.**, Hu, Y., You, J., Yin, T., Xiong, S., Zia-ud-Din, Huang, Q., Liu, R., 2019. Influence of okara dietary fiber with varying particle sizes on gelling properties, water state and microstructure of tofu gel. *Food Hydrocolloids*, 89, 512-522. **(IF 5.089).**
3. **Ullah, I.**, Yin, T., Xiong, S., Huang, Q., Zia-ud-Din, Zhang, J., Javaid, A.B., 2018. Effects of thermal pre-treatment on physicochemical properties of nano-sized okara (soybean residue) insoluble dietary fiber prepared by wet media milling. *Journal of Food Engineering*, 237, 18–26. **(IF 3.09).**
4. **Ullah, I.**, Yin, T., Xiong, S., Zhang, J., Din, Z. ud, Zhang, M., 2017. Structural characteristics and physicochemical properties of okara (soybean residue) insoluble dietary fiber modified by high-energy wet media milling. *LWT - Food Science and Technology*, 82, 15–22. **(IF 2.71).**
5. Ali, A., Ahmad, W., Munsif, F., Khan, A., Nepal, J., Wójcik-Gront, E., Ahmad, I., Khan, M. S., **Ullah, I.**, Akbar, S., Zaheer, S., Jin, G., 2022. Residual effect of finely-ground biochar inoculated with bio-fertilization impact on productivity in a lentil–maize cropping system. *Agronomy*, 12, 2036. **(IF 3.7)**
6. Javaid, A.B., Xiong, H., Xiong, Z., Zia-ud-Din, **Ullah, I.**, Wang, P., 2021. Effects of xanthan gum and sodium dodecyl sulfate on physico-chemical, rheological and microstructure properties of non-fried potato instant noodles. *Food Structure*, 28, 100172. **(IF 4.7).**
7. Din, Z. ud, Chen, L., Xiong, H., Wang, Z., **Ullah, I.**, Lei, W., Shi, D., Alam, A., Ullah, H., Ahmad, S., 2020. Starch: An undisputed potential candidate and sustainable resource for the development of wood adhesive. *Starch*, 1900276: 1-9. **(IF 2.3).**
8. Yin, T., Yao, R., **Ullah, I.**, Xiong, S., Huang, Q., You, J., Hu, Y., & Shi, L. 2019. Effects of nanosized okara dietary fiber on gelation properties of silver carp surimi. *LWT - Food*

Science and Technology, 111, 111–116.

9. Zia-ud-Din, Xiong, H., Wang, Z., **Ullah, I.**, Chen, L. (2018). Effects of sucrose fatty acid esters on the structural, rheological and retrogradation behavior of high amylose starch-based wood adhesive. *International Journal of Adhesives and Adhesion*, 51-58. **(IF. 2.065)**.
10. Javaid, A.B., Xiong, H., Xiong, Z., Soomro, A.H., Zia-ud-Din, Ahmad, I., Nawaz, A., **Ullah, I.**, 2018. Effects of xanthan gum on cooking qualities, texture and microstructures of fresh potato instant noodles. *Journal of Food Measurement and Characterization*. **(IF. 1.8)**.
11. Din, Z. ud, Xiong, H., Wang, Z., Chen, L., **Ullah, I.**, Fei, P., Ahmad, N., 2018. Effects of different emulsifiers on the bonding performance, freeze-thaw stability and retrogradation behavior of the resulting high amylose starch-based wood adhesive. *Colloids Surfaces A*. 538, 192–201. **(IF. 2.57)**.
12. Zia-ud-Din, Chen, L., **Ullah, I.**, Wang, P.K., Javaid, A.B., Hu, C., Zhang, M., Ahmad, I., Xiong, H., Wang, Z., 2018. Synthesis and characterization of starch-g-poly(vinyl acetate-co-butyl acrylate) bio-based adhesive for wood application. *Int. J. Biol. Macromol.* 114, 1186–1193. **(IF. 3.67)**.
13. Zia-ud-Din, Xiong, H., Wang, Z., Fei, P., **Ullah, I.**, Javaid, A.B., Wang, Y., Jin, W., Chen, L., 2017. Effects of sucrose fatty acid esters on the stability and bonding performance of high amylose starch-based wood adhesive. *Int. J. Biol. Macromol.* 104, 846–853. **(IF. 3.67)**.
14. Zhang, J., Yin, T., Xiong, S., Li, Y., **Ikram, U.**, Liu, R., 2016. Thermal treatments affect breakage kinetics and calcium release of fish bone particles during high-energy wet ball milling. *Journal of Food Engineering*, 183, 74–80. **(IF. 3.09)**.