Abebe Belay

List of Publications by Year
in descending order

12	358	1162889 8	1281743 11
papers	citations	h-index	g-index

12	12	12	539
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Enhancing Steady-State Entanglement Generated by a Nondegenerate Three-Level Laser with Thermal Reservoir. Advances in Mathematical Physics, 2021, 2021, 1-11.	0.4	0
2	Estimating the Ground and Excited State Dipole Moments of Levofloxacin and Norfloxacin Drugs Using Solvatochromic Effects and Computational Work. Journal of Spectroscopy, 2021, 2021, 1-13.	0.6	5
3	Incorporation of zinc oxide nanoparticles in cotton textiles for ultraviolet light protection and antibacterial activities. Nanomaterials and Nanotechnology, 2020, 10, 184798042097005.	1.2	20
4	First order derivative spectra to determine caffeine and chlorogenic acids in defective and nondefective coffee beans. Food Science and Nutrition, 2020, 8, 4757-4762.	1.5	7
5	Antimicrobial Activity of Chemical, Thermal and Green Route-Derived Zinc Oxide Nanoparticles: A Comparative Analysis. Nano Biomedicine and Engineering, 2020, 12, .	0.3	9
6	Spectroscopic study of binding of chlorogenic acid with the surface of ZnO nanoparticles. Russian Journal of Physical Chemistry A, 2017, 91, 1781-1790.	0.1	3
7	Effects of solvent polarity on the absorption and fluorescence spectra of chlorogenic acid and caffeic acid compounds: determination of the dipole moments. Luminescence, 2016, 31, 118-126.	1.5	30
8	Binding of caffeine with caffeic acid and chlorogenic acid using fluorescence quenching, UV/vis and FTIR spectroscopic techniques. Luminescence, 2016, 31, 565-572.	1.5	42
9	Probing the interaction of caffeic acid with ZnO nanoparticles. Luminescence, 2016, 31, 654-659.	1.5	13
10	Discrimination of Defective (Full Black, Full Sour and Immature) and Nondefective Coffee Beans by Their Physical Properties. Journal of Food Process Engineering, 2014, 37, 524-532.	1.5	10
11	Measurement of integrated absorption cross-section, oscillator strength and number density of caffeine in coffee beans by integrated absorption coefficient technique. Food Chemistry, 2010, 121, 585-590.	4.2	32
12	Measurement of caffeine in coffee beans with UV/vis spectrometer. Food Chemistry, 2008, 108, 310-315.	4.2	187