

# Waleed Aboshora

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/10403317/publications.pdf>

Version: 2024-02-01

10  
papers

161  
citations

1307594

7  
h-index

1372567

10  
g-index

10  
all docs

10  
docs citations

10  
times ranked

231  
citing authors

#	ARTICLE	IF	CITATIONS
1	Superfine grinding improves the bioaccessibility and antioxidant properties of <i>Dendrobium officinale</i> powders. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1440-1451.	2.7	34
2	Physicochemical, Nutritional and Functional Properties of the Epicarp, Flesh and Pitted Sample of Doum Fruit ( <i>Hyphaene thebaica</i> <i>T</i> <i>hebaica</i> ). <i>Journal of Food and Nutrition Research</i> (Newark, Del ), 2014, 2, 180-186.	0.3	29
3	Preparation of Doum fruit ( <i>Hyphaene thebaica</i> ) dietary fiber supplemented biscuits: influence on dough characteristics, biscuits quality, nutritional profile and antioxidant properties. <i>Journal of Food Science and Technology</i> , 2019, 56, 1328-1336.	2.8	21
4	Direct UV determination of Amadori compounds using ligand-exchange and sweeping capillary electrophoresis. <i>Analytical and Bioanalytical Chemistry</i> , 2016, 408, 1657-1666.	3.7	16
5	Highly efficient trans $\rightarrow$ cis isomerization of lycopene catalyzed by iodine-doped TiO <sub>2</sub> nanoparticles. <i>RSC Advances</i> , 2016, 6, 1885-1893.	3.6	16
6	Protective Effects of <i>Lepidium meyenii</i> (Maca) Aqueous Extract and Lycopene on Testosterone Propionate-Induced Prostatic Hyperplasia in Mice. <i>Phytotherapy Research</i> , 2017, 31, 1192-1198.	5.8	15
7	Influence of doum ( <i>Hyphaene thebaica</i> L.) flour addition on dough mixing properties, bread quality and antioxidant potential. <i>Journal of Food Science and Technology</i> , 2016, 53, 591-600.	2.8	14
8	Triacylglycerol composition, melting and crystallization profiles of lipase catalysed anhydrous milk fats hydrolysed. <i>International Journal of Food Properties</i> , 2017, , 1-16.	3.0	8
9	Effect of shaking velocity on mono-glycosyl-stevioside productivity via alternansucrase acceptor reaction. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2015, 116, 106-112.	1.8	4
10	Influence of lipase under ultrasonic microwave assisted extraction on changes of triacylglycerol distribution and melting profiles during lipolysis of milk fat. <i>RSC Advances</i> , 2016, 6, 100857-100865.	3.6	4