

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	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
2	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
3	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
4	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
5	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
6	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
7	Highly efficient trans \leftrightarrow cis isomerization of lycopene catalyzed by iodine-doped TiO ₂ nanoparticles. <i>RSC Advances</i> , 2016, 6, 1885-1893.	3.6	16
8	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
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	Physicochemical, Nutritional and Functional Properties of the Epicarp, Flesh and Pitted Sample of Doum Fruit (<i>Hyphaene thebaica</i>). <i>Journal of Food and Nutrition Research</i> (Newark, Del), 2014, 2, 180-186.	0.3	29