

Amyl Ghanem

List of Publications by Year in descending order

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Version: 2024-02-01

30
papers

1,067
citations

471371

17
h-index

454834

30
g-index

30
all docs

30
docs citations

30
times ranked

1638
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Fabrication and characterization of DTBP-crosslinked chitosan scaffolds for skin tissue engineering. <i>Biomaterials</i> , 2005, 26, 7241-7250. | 5.7 | 194 |
| 2 | Optimization of ultrasound-assisted extraction of anthocyanins from haskap berries (<i>Lonicera</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702 | 3.8 | 130 |
| 3 | Haskap Berries (<i>Lonicera caerulea</i> L.)â€™a Critical Review of Antioxidant Capacity and Health-Related Studies for Potential Value-Added Products. <i>Food and Bioprocess Technology</i> , 2014, 7, 1541-1554. | 2.6 | 73 |
| 4 | Bioactive Encapsulated Powders for Functional Foodsâ€™a Review of Methods and Current Limitations. <i>Food and Bioprocess Technology</i> , 2015, 8, 1825-1837. | 2.6 | 63 |
| 5 | Influence of freezing process and frozen storage on the quality of fruits and fruit products. <i>Food Reviews International</i> , 2016, 32, 280-304. | 4.3 | 59 |
| 6 | Immobilization of glucose oxidase in chitosan gel beads. <i>Journal of Applied Polymer Science</i> , 2004, 91, 861-866. | 1.3 | 48 |
| 7 | Physical and Chemical Properties of Chlorhexidine and Calcium Hydroxide-Containing Medications. <i>Journal of Endodontics</i> , 2004, 30, 413-417. | 1.4 | 47 |
| 8 | Effect of preparation method on the capture and release of biologically active molecules in chitosan gel beads. <i>Journal of Applied Polymer Science</i> , 2002, 84, 405-413. | 1.3 | 44 |
| 9 | Refractance Windowâ„¢ drying of haskap berry â€™ Preliminary results on anthocyanin retention and physicochemical properties. <i>Food Chemistry</i> , 2016, 194, 218-221. | 4.2 | 44 |
| 10 | Application of chitosan-entrapped ?-galactosidase in a packed-bed reactor system. <i>Journal of Applied Polymer Science</i> , 2004, 91, 1294-1299. | 1.3 | 39 |
| 11 | Phenolic Analyses of Haskap Berries (<i>Lonicera caerulea</i> L.): Spectrophotometry Versus High Performance Liquid Chromatography. <i>International Journal of Food Properties</i> , 2016, 19, 1708-1725. | 1.3 | 35 |
| 12 | Adenosine-associated delivery systems. <i>Journal of Drug Targeting</i> , 2015, 23, 580-596. | 2.1 | 34 |
| 13 | Degradation kinetics of anthocyanins in freeze-dried microencapsulates from lowbush blueberries (<i>Vaccinium angustifolium</i> Aiton) and prediction of shelf-life. <i>Drying Technology</i> , 2016, 34, 1175-1184. | 1.7 | 30 |
| 14 | Effect of frozen storage on polyphenol content and antioxidant activity of haskap berries (<i>Lonicera</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702 | 8.7 | 24 |
| 15 | Development and evaluation of a novel alginate-based in situ gelling system to modulate the release of anthocyanins. <i>Food Hydrocolloids</i> , 2016, 60, 500-508. | 5.6 | 22 |
| 16 | Microencapsulation in genipin cross-linked gelatine-maltodextrin improves survival of <i>Bifidobacterium adolescentis</i> during exposure to <i>in vitro</i> gastrointestinal conditions. <i>Journal of Microencapsulation</i> , 2010, 27, 387-399. | 1.2 | 20 |
| 17 | Optimized encapsulation of anthocyanin-rich extract from haskap berries (<i>Lonicera caerulea</i> L.) in calcium-alginate microparticles. <i>Journal of Berry Research</i> , 2016, 6, 1-11. | 0.7 | 19 |
| 18 | A theoretical physiologically based pharmacokinetic approach for modeling the fate of anthocyanins <i>in vivo</i> . <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 3197-3207. | 5.4 | 17 |

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 19 | Standardized methodology for in vitro assessment of bone-to-bone adhesion strength. International Journal of Adhesion and Adhesives, 2017, 77, 96-101. | 1.4 | 17 |
| 20 | Development of bFGF-Chitosan Matrices and Their Interactions with Human Dermal Fibroblast Cells. Journal of Biomaterials Science, Polymer Edition, 2009, 20, 1335-1351. | 1.9 | 16 |
| 21 | Development and evaluation of floating alginate microspheres for oral delivery of anthocyanins – A preliminary investigation. Food Science and Nutrition, 2017, 5, 713-721. | 1.5 | 16 |
| 22 | Chitosan nanoparticles as adenosine carriers. Journal of Microencapsulation, 2015, 32, 460-466. | 1.2 | 14 |
| 23 | Quality of dried haskap berries (<i>Lonicera caerulea</i> L.) as affected by prior juice extraction, osmotic treatment, and drying conditions. Drying Technology, 2017, 35, 375-391. | 1.7 | 12 |
| 24 | Encapsulation and release of cladribine from chitosan nanoparticles. Journal of Applied Polymer Science, 2013, 128, 2173-2179. | 1.3 | 10 |
| 25 | Optimization of ultrasound-assisted extraction of anthocyanins from lowbush blueberries (<i>Vaccinium Angustifolium</i> Aiton). Journal of Berry Research, 2015, 5, 173-181. | 0.7 | 10 |
| 26 | Entrapment of basic fibroblast growth factor (bFGF) in a succinylated chitosan nanoparticle delivery system and release profile. Journal of Biomaterials Science, Polymer Edition, 2016, 27, 1045-1057. | 1.9 | 9 |
| 27 | Polycaprolactone blends for fracture fixation in low load-bearing applications. Journal of Applied Polymer Science, 2020, 137, 48940. | 1.3 | 8 |
| 28 | Stability of Haskap Berry (<i>Lonicera Caerulea</i> L.) Anthocyanins at Different Storage and Processing Conditions. Journal of Food Research, 2016, 5, 67. | 0.1 | 6 |
| 29 | Effect of Thawing Conditions on Polyphenol Content and Antioxidant Activity of Frozen Haskap Berries (<i>Lonicera caerulea</i> L.). Current Nutrition and Food Science, 2015, 11, 223-230. | 0.3 | 6 |
| 30 | Effect of Juice Extraction Methods on the Physicochemical Characteristics of Haskap Berry (<i>Lonicera</i>) | 0.3 | 6 |