Amyl Ghanem

List of Publications by Year
in descending order

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30 papers	1,067 citations	471509 17 h-index	454955 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. Biomaterials, 2005, 26, 7241-7250.	11.4	194
2	Optimization of ultrasound-assisted extraction of anthocyanins from haskap berries (Lonicera) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702	8.2	130
3	Haskap Berries (Lonicera caerulea L.)â€"a Critical Review of Antioxidant Capacity and Health-Related Studies for Potential Value-Added Products. Food and Bioprocess Technology, 2014, 7, 1541-1554.	4.7	73
4	Bioactive Encapsulated Powders for Functional Foodsâ€"a Review of Methods and Current Limitations. Food and Bioprocess Technology, 2015, 8, 1825-1837.	4.7	63
5	Influence of freezing process and frozen storage on the quality of fruits and fruit products. Food Reviews International, 2016, 32, 280-304.	8.4	59
6	Immobilization of glucose oxidase in chitosan gel beads. Journal of Applied Polymer Science, 2004, 91, 861-866.	2.6	48
7	Physical and Chemical Properties of Chlorhexidine and Calcium Hydroxide-Containing Medications. Journal of Endodontics, 2004, 30, 413-417.	3.1	47
8	Effect of preparation method on the capture and release of biologically active molecules in chitosan gel beads. Journal of Applied Polymer Science, 2002, 84, 405-413.	2.6	44
9	Refractance Windowâ„¢ drying of haskap berry â€“ Preliminary results on anthocyanin retention and physicochemical properties. Food Chemistry, 2016, 194, 218-221.	8.2	44
10	Application of chitosan-entrapped ?-galactosidase in a packed-bed reactor system. Journal of Applied Polymer Science, 2004, 91, 1294-1299.	2.6	39
11	Phenolic Analyses of Haskap Berries (Lonicera caeruleaL.): Spectrophotometry Versus High Performance Liquid Chromatography. International Journal of Food Properties, 2016, 19, 1708-1725.	3.0	35
12	Adenosine-associated delivery systems. Journal of Drug Targeting, 2015, 23, 580-596.	4.4	34
13	Degradation kinetics of anthocyanins in freeze-dried microencapsulates from lowbush blueberries (Vaccinium angustifoliumAiton) and prediction of shelf-life. Drying Technology, 2016, 34, 1175-1184.	3.1	30
14	Effect of frozen storage on polyphenol content and antioxidant activity of haskap berries (Lonicera) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	1.4	24
15	Development and evaluation of a novel alginate-based in situ gelling system to modulate the release of anthocyanins. Food Hydrocolloids, 2016, 60, 500-508.	10.7	22
16	Microencapsulation in genipin cross-linked gelatine-maltodextrin improves survival ofBifidobacterium adolescentisduring exposure toin vitrogastrointestinal conditions. Journal of Microencapsulation, 2010, 27, 387-399.	2.8	20
17	Optimized encapsulation of anthocyanin-rich extract from haskap berries (Lonicera caerulea L.) in calcium-alginate microparticles. Journal of Berry Research, 2016, 6, 1-11.	1.4	19
18	A theoretical physiologically based pharmacokinetic approach for modeling the fate of anthocyanins in vivo. Critical Reviews in Food Science and Nutrition, 2017, 57, 3197-3207.	10.3	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.	2.9	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.	3.5	16
21	Development and evaluation of floating alginate microspheres for oral delivery of anthocyanins â€“ A preliminary investigation. Food Science and Nutrition, 2017, 5, 713-721.	3.4	16
22	Chitosan nanoparticles as adenosine carriers. Journal of Microencapsulation, 2015, 32, 460-466.	2.8	14
23	Quality of dried haskap berries (Lonicera caerulea L.) as affected by prior juice extraction, osmotic treatment, and drying conditions. Drying Technology, 2017, 35, 375-391.	3.1	12
24	Encapsulation and release of cladribine from chitosan nanoparticles. Journal of Applied Polymer Science, 2013, 128, 2173-2179.	2.6	10
25	Optimization of ultrasound-assisted extraction of anthocyanins from lowbush blueberries (Vaccinium Angustifolium Aiton). Journal of Berry Research, 2015, 5, 173-181.	1.4	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.	3.5	9
27	Polycaprolactone blends for fracture fixation in low loadâ€bearing applications. Journal of Applied Polymer Science, 2020, 137, 48940.	2.6	8
28	Stability of Haskap Berry (Lonicera Caerulea L.) Anthocyanins at Different Storage and Processing Conditions. Journal of Food Research, 2016, 5, 67.	0.3	6
29	Effect of Thawing Conditions on Polyphenol Content and Antioxidant Activity of Frozen Haskap Berries (Lonicera caerulea L.). Current Nutrition and Food Science, 2015, 11, 223-230.	0.6	6
30	Effect of Juice Extraction Methods on the Physicochemical Characteristics of Haskap Berry (Lonicera) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	0.6	1