

Amyl Ghanem

List of Publications by Year in descending order

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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	Polycaprolactone blends for fracture fixation in low load-bearing applications. Journal of Applied Polymer Science, 2020, 137, 48940.	1.3	8
2	A theoretical physiologically based pharmacokinetic approach for modeling the fate of anthocyanins <i>in vivo</i>. Critical Reviews in Food Science and Nutrition, 2017, 57, 3197-3207.	5.4	17
3	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
4	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
5	Development and evaluation of floating alginate microspheres for oral delivery of anthocyanins â€“ A preliminary investigation. Food Science and Nutrition, 2017, 5, 713-721.	1.5	16
6	Stability of Haskap Berry (<i>Lonicera Caerulea L.</i>) Anthocyanins at Different Storage and Processing Conditions. Journal of Food Research, 2016, 5, 67.	0.1	6
7	Optimized encapsulation of anthocyanin-rich extract from haskap berries (<i>Lonicera caerulea L.</i>) in calcium-alginate microparticles. Journal of Berry Research, 2016, 6, 1-11.	0.7	19
8	Development and evaluation of a novel alginate-based in situ gelling system to modulate the release of anthocyanins. Food Hydrocolloids, 2016, 60, 500-508.	5.6	22
9	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
10	Degradation kinetics of anthocyanins in freeze-dried microencapsulates from lowbush blueberries (<i>Vaccinium angustifolium</i>Aiton) and prediction of shelf-life. Drying Technology, 2016, 34, 1175-1184.	1.7	30
11	Phenolic Analyses of Haskap Berries (<i>Lonicera caerulea</i>L.): Spectrophotometry Versus High Performance Liquid Chromatography. International Journal of Food Properties, 2016, 19, 1708-1725.	1.3	35
12	Refractance Windowâ„¢ drying of haskap berry â€“ Preliminary results on anthocyanin retention and physicochemical properties. Food Chemistry, 2016, 194, 218-221.	4.2	44
13	Influence of freezing process and frozen storage on the quality of fruits and fruit products. Food Reviews International, 2016, 32, 280-304.	4.3	59
14	Effect of Juice Extraction Methods on the Physicochemical Characteristics of Haskap Berry (<i>Lonicera</i> Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	0.3	1
15	Optimization of ultrasound-assisted extraction of anthocyanins from lowbush blueberries (<i>Vaccinium Angustifolium Aiton</i>). Journal of Berry Research, 2015, 5, 173-181.	0.7	10
16	Effect of frozen storage on polyphenol content and antioxidant activity of haskap berries (<i>Lonicera</i> Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	0.7	24
17	Chitosan nanoparticles as adenosine carriers. Journal of Microencapsulation, 2015, 32, 460-466.	1.2	14
18	Optimization of ultrasound-assisted extraction of anthocyanins from haskap berries (<i>Lonicera</i> Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62	3.8	130

#	ARTICLE	IF	CITATIONS
19	Bioactive Encapsulated Powders for Functional Foodsâ€”a Review of Methods and Current Limitations. Food and Bioprocess Technology, 2015, 8, 1825-1837.	2.6	63
20	Adenosine-associated delivery systems. Journal of Drug Targeting, 2015, 23, 580-596.	2.1	34
21	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
22	Haskap Berries (<i>Lonicera caerulea</i> 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.	2.6	73
23	Encapsulation and release of cladribine from chitosan nanoparticles. Journal of Applied Polymer Science, 2013, 128, 2173-2179.	1.3	10
24	Microencapsulation in genipin cross-linked gelatine-maltodextrin improves survival of <i>Bifidobacterium adolescentis</i> during exposure to <i>in vitro</i> gastrointestinal conditions. Journal of Microencapsulation, 2010, 27, 387-399.	1.2	20
25	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
26	Fabrication and characterization of DTBP-crosslinked chitosan scaffolds for skin tissue engineering. Biomaterials, 2005, 26, 7241-7250.	5.7	194
27	Immobilization of glucose oxidase in chitosan gel beads. Journal of Applied Polymer Science, 2004, 91, 861-866.	1.3	48
28	Application of chitosan-entrapped β -galactosidase in a packed-bed reactor system. Journal of Applied Polymer Science, 2004, 91, 1294-1299.	1.3	39
29	Physical and Chemical Properties of Chlorhexidine and Calcium Hydroxide-Containing Medications. Journal of Endodontics, 2004, 30, 413-417.	1.4	47
30	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.	1.3	44