Taha Mehany

List of Publications by Year in descending order

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1307594 1720034 7 325 7 7 citations g-index h-index papers 7 7 7 489 citing authors docs citations times ranked all docs

#	Article	IF	CITATIONS
1	Physicochemical and functional properties of quinoa protein isolate. Annals of Agricultural Sciences, 2015, 60, 297-305.	2.9	161
2	Polyphenols as promising biologically active substances for preventing SARS-CoV-2: A review with research evidence and underlying mechanisms. Food Bioscience, 2021, 40, 100891.	4.4	74
3	Nutritional, Physicochemical, and Sensorial Evaluation of Flat Bread Supplemented with Quinoa Flour. International Journal of Food Science, 2019, 2019, 1-15.	2.0	39
4	Compositional Analysis and Functional Characteristics of Quinoa Flour. Annual Research & Review in Biology, 2018, 22, 1-11.	0.4	19
5	Development and characterization of functional pan bread supplemented with quinoa flour. Journal of Food Processing and Preservation, 2021, 45, e15180.	2.0	12
6	Effect of Harvesting in Different Ripening Stages on Olive (Olea europea) Oil Quality. American Journal of Food Technology, 2015, 11, 1-11.	0.2	11
7	Exogenous Application of Melatonin and Methyl Jasmonate as a Pre-Harvest Treatment Enhances Growth of Barhi Date Palm Trees, Prolongs Storability, and Maintains Quality of Their Fruits under Storage Conditions. Plants, 2022, 11, 96.	3.5	9