

# Amr E Edris

## List of Publications by Year in descending order

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Version: 2024-02-01

39  
papers

2,160  
citations

361413

20  
h-index

289244

40  
g-index

40  
all docs

40  
docs citations

40  
times ranked

3418  
citing authors

#	ARTICLE	IF	CITATIONS
1	Essential oils nanoemulsion for the flavoring of functional stirred yogurt: Manufacturing, physicochemical, microbiological, and sensorial investigation. Journal of the Saudi Society of Agricultural Sciences, 2022, 21, 372-382.	1.9	12
2	Volatile aroma compounds of sugarcane molasses as affected by spray drying at low and high temperature. LWT - Food Science and Technology, 2021, 145, 111288.	5.2	11
3	Cytotoxic, apoptotic, and genetic evaluations of Nigella sativa essential oil nanoemulsion against human hepatocellular carcinoma cell lines. Cancer Nanotechnology, 2021, 12, .	3.7	13
4	Micro- and Nano-encapsulation of Nigella sativa Oil. Food Bioactive Ingredients, 2021, , 381-388.	0.4	1
5	Edible dairy formula fortified with coconut oil for neuroprotection against aluminium chloride-induced Alzheimer's disease in rats. Journal of Functional Foods, 2020, 75, 104296.	3.4	20
6	Survival of Lactobacillus helveticus CNRZ32 in spray dried functional yogurt powder during processing and storage. Journal of the Saudi Society of Agricultural Sciences, 2020, 19, 461-467.	1.9	8
7	Biological Activity of Some Aromatic Plants and Their Metabolites, with an Emphasis on Health-Promoting Properties. Molecules, 2020, 25, 2478.	3.8	20
8	Basil Essential Oil and Its Nanoemulsion Mitigate Non Alcoholic Steatohepatitis in Rat Model with Special Reference to Gut Microbiota. Journal of Oleo Science, 2020, 69, 913-927.	1.4	5
9	Development of Microencapsulation Method of Gamma-Decalactone. Proceedings (mdpi), 2020, 70, .	0.2	1
10	Hepatic Regeneration and Reno-Protection by Fish oil, &Nigella sativa& Oil and Combined Fish Oil&Nigella sativa& Volatiles in CCl <sub>4</sub> Treated Rats. Journal of Oleo Science, 2018, 67, 345-353.	1.4	10
11	Subcritical CO <sub>2</sub> extraction of a volatile oil-rich fraction from the seeds of Nigella sativa for potential pharmaceutical and nutraceutical applications. Journal of Essential Oil Research, 2018, 30, 84-91.	2.7	6
12	Evaluation of the Antiproliferative Activity of Some Nanoparticulate Essential Oils Formulated in Microemulsion on Selected Human Carcinoma Cell Lines. Current Clinical Pharmacology, 2018, 12, 231-244.	0.6	4
13	Chemical composition and antimicrobial activity of garlic essential oils evaluated in organic solvent, emulsifying, and self-microemulsifying water based delivery systems. Food Chemistry, 2017, 221, 196-204.	8.2	94
14	Microencapsulation of Nigella sativa oleoresin by spray drying for food and nutraceutical applications. Food Chemistry, 2016, 204, 326-333.	8.2	101
15	Garlic Flavored Self-preserved and Vegetable Oil Based Strained Yoghurt. Journal of Applied Sciences, 2016, 17, 32-40.	0.3	2
16	Factors Affecting the Phase Behavior and Antimicrobial Activity of Carvacrol Microemulsions. Journal of Oleo Science, 2015, 64, 393-404.	1.4	25
17	Analysis and Antibacterial Activity of Nigella sativa Essential Oil Formulated in Microemulsion System. Journal of Oleo Science, 2015, 64, 223-232.	1.4	26
18	Protective Effect of Clove Oil and Eugenol Microemulsions on Fatty Liver and Dyslipidemia as Components of Metabolic Syndrome. Journal of Medicinal Food, 2014, 17, 764-771.	1.5	37

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19	Potential protective effect of <i>Nigella sativa</i> crude oils towards fatty liver in rats. European Journal of Lipid Science and Technology, 2013, 115, 774-782.	1.5	24
20	Antioxidant and Antimicrobial Activities of Clove Bud Essential Oil and Eugenol Nanoparticles in Alcohol-Free Microemulsion. Journal of Oleo Science, 2012, 61, 641-648.	1.4	101
21	Preferential solubilization behaviours and stability of some phenolic-bearing essential oils formulated in different microemulsion systems. International Journal of Cosmetic Science, 2012, 34, 441-450.	2.6	36
22	Formulation and Shelf Life Stability of Water-Borne Lecithin Nanoparticles for Potential Application in Dietary Supplements Field. Journal of Dietary Supplements, 2012, 9, 211-222.	2.6	6
23	The Chemical Composition and the Content of Volatile Oil: Potential Factors that Can Contribute to the Oxidative Stability of <i>Nigella sativa</i> L. Crude Oil. Journal of Dietary Supplements, 2011, 8, 34-42.	2.6	14
24	Formulation of banana aroma impact ester in water-based microemulsion nano-delivery system for flavoring applications using sucrose laurate surfactant. Procedia Food Science, 2011, 1, 1821-1827.	0.6	5
25	Alcohol-Free Delivery System Carrying Thyme Essential Oil Nanoparticles Formulated via Microemulsion Technique. Advanced Science, Engineering and Medicine, 2011, 3, 219-225.	0.3	7
26	Evaluation of the Volatile Oils from Different Local Cultivars of <i>Nigella sativa</i> L. Grown in Egypt with Emphasis on the Effect of Extraction Method on Thymoquinone. Journal of Essential Oil-bearing Plants: JEOP, 2010, 13, 154-164.	1.9	17
27	Effect of Organic Agriculture Practices on the Volatile Flavor Components of some Essential oil Plants Growing in Egypt: III. <i>Thymus vulgaris</i> L. essential oil. Journal of Essential Oil-bearing Plants: JEOP, 2009, 12, 319-326.	1.9	9
28	Anti-Cancer Properties of <i>Nigella</i> spp. Essential Oils and their Major Constituents, Thymoquinone and Elemene. Current Clinical Pharmacology, 2009, 4, 43-46.	0.6	57
29	Effect of substitution of soy protein isolate on aroma volatiles, chemical composition and sensory quality of wheat cookies. International Journal of Food Science and Technology, 2009, 44, 1705-1712.	2.7	63
30	Identification and Absolute Quantification of the Major Water-Soluble Aroma Components Isolated from the Hydrosols of Some Aromatic Plants. Journal of Essential Oil-bearing Plants: JEOP, 2009, 12, 155-161.	1.9	29
31	Isolation and characterization of the volatile aroma compounds from the concrete headspace and the absolute of <i>Jasminum sambac</i> (L.) Ait. (Oleaceae) flowers grown in Egypt. European Food Research and Technology, 2008, 226, 621-626.	3.3	55
32	Chemical Composition, Antimicrobial Activities and Olfactive Evaluation of a <i>Salvia officinalis</i> L. (Sage) Essential Oil from Egypt. Journal of Essential Oil Research, 2007, 19, 186-189.	2.7	22
33	Application of headspace-solid-phase microextraction and HPLC for the analysis of the aroma volatile components of treacle and determination of its content of 5-hydroxymethylfurfural (HMF). Food Chemistry, 2007, 104, 1310-1314.	8.2	29
34	Pharmaceutical and therapeutic Potentials of essential oils and their individual volatile constituents: a review. Phytotherapy Research, 2007, 21, 308-323.	5.8	1,002
35	Evaluation of a chemotype of spearmint ( <i>Mentha spicata</i> L.) grown in Siwa Oasis, Egypt. European Food Research and Technology, 2003, 218, 74-78.	3.3	34
36	Effect of organic agriculture practices on the volatile aroma components of some essential oil plants growing in Egypt II: sweet Marjoram ( <i>Origanum marjorana</i> L.) essential oil. Flavour and Fragrance Journal, 2003, 18, 345-351.	2.6	33

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37	Antifungal activity of peppermint and sweet basil essential oils and their major aroma constituents on some plant pathogenic fungi from the vapor phase. <i>Molecular Nutrition and Food Research</i> , 2003, 47, 117-121.	0.0	153
38	Recovery of volatile aroma components from aqueous waste streams using an activated carbon column. <i>Food Chemistry</i> , 2003, 82, 195-202.	8.2	28
39	Investigation of the volatile aroma components of garlic leaves essential oil. Possibility of utilization to enrich garlic bulb oil. <i>European Food Research and Technology</i> , 2002, 214, 105-107.	3.3	37