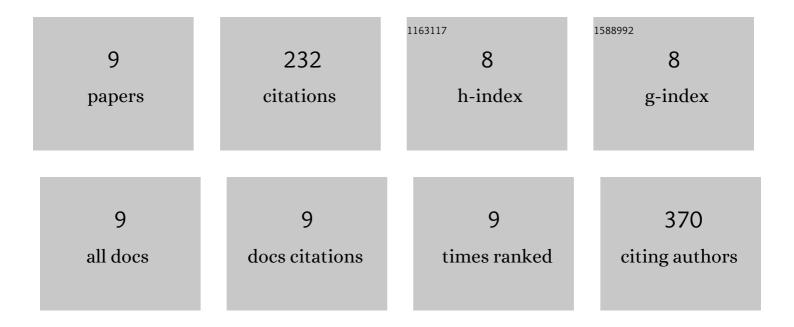
## Enas Mekawi

List of Publications by Year in descending order

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ENAS MEKANAI

#	Article	IF	CITATIONS
1	Phytochemical Profile and Antioxidant Activity of Sesame Seed (Sesamum indicum) By-Products for Stability and Shelf Life Improvement of Refined Olive Oil. Antioxidants, 2022, 11, 338.	5.1	13
2	Exogenous Application of Some Acids Enhanced the Antioxidant Activities in Strawberry Fruits and Induced the Resistance against Gray Mold Disease Egyptian Journal of Phytopathology, 2021, 49, 49-62.	0.5	0
3	The noncovalent conjugations of bovine serum albumin with three structurally different phytosterols exerted antiglycation effects: A study with AGEs-inhibition, multispectral, and docking investigations. Bioorganic Chemistry, 2020, 94, 103478.	4.1	27
4	Curcumin nanoparticles have potential antioxidant effect and restore tetrahydrobiopterin levels in experimental diabetes. Biomedicine and Pharmacotherapy, 2020, 131, 110688.	5.6	33
5	The efficiency of blackberry loaded AgNPs, AuNPs and Ag@AuNPs mediated pectin in the treatment of cisplatin-induced cardiotoxicity in experimental rats. International Journal of Biological Macromolecules, 2020, 159, 1084-1093.	7.5	37
6	Reduction of acrylamide formation in potato chips during deep-frying in sunflower oil using pomegranate peel nanoparticles extract. Journal of Food Measurement and Characterization, 2019, 13, 3298-3306.	3.2	31
7	Arbuscular mycorrhiza and environmentally biochemicals enhance the nutritional status of Helianthus tuberosus and induce its resistance against Sclerotium rolfsii. Ecotoxicology and Environmental Safety, 2019, 186, 109783.	6.0	12
8	Effect of pre-harvest application with some organic acids and plant oils on antioxidant properties and resistance to Botrytis cinerea in pepper fruits. Scientia Horticulturae, 2019, 257, 108736.	3.6	17
9	Impact of pomegranate peel nanoparticles on quality attributes of meatballs during refrigerated storage. LWT - Food Science and Technology, 2018, 89, 489-495.	5.2	62