

Mohamed A Ahmedna

List of Publications by Year in descending order

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43
papers

4,725
citations

159358

30
h-index

253896

43
g-index

44
all docs

44
docs citations

44
times ranked

5895
citing authors

#	ARTICLE	IF	CITATIONS
1	Short-term greenhouse emission lowering effect of biochars from solid organic municipal wastes. International Journal of Environmental Science and Technology, 2018, 15, 1093-1102.	1.8	7
2	Specific bioactive compounds in ginger and apple alleviate hyperglycemia in mice with high fat diet-induced obesity via Nrf2 mediated pathway. Food Chemistry, 2017, 226, 79-88.	4.2	61
3	Green tea epigallocatechin 3-gallate alleviates hyperglycemia and reduces advanced glycation end products via nrf2 pathway in mice with high fat diet-induced obesity. Biomedicine and Pharmacotherapy, 2017, 87, 73-81.	2.5	95
4	Implementing 360° Quantified Self for childhood obesity: feasibility study and experiences from a weight loss camp in Qatar. BMC Medical Informatics and Decision Making, 2017, 17, 37.	1.5	25
5	In vitro and in vivo inhibition of aldose reductase and advanced glycation end products by phloretin, epigallocatechin 3-gallate and [6]-gingerol. Biomedicine and Pharmacotherapy, 2016, 84, 502-513.	2.5	33
6	The potential of papain and alcalase enzymes and process optimizations to reduce allergenic gliadins in wheat flour. Food Chemistry, 2016, 196, 1338-1345.	4.2	55
7	Bioactive compounds isolated from apple, tea, and ginger protect against dicarbonyl induced stress in cultured human retinal epithelial cells. Phytomedicine, 2016, 23, 200-213.	2.3	37
8	Conversion of Organic Municipal Wastes into Biochars and their Effect on Fertility Parameters of Normal and Sabkha Soils of Qatar. , 2016, , .		0
9	Allergenicity of roasted peanuts treated with a non-human digestive protease. Food Research International, 2015, 69, 341-347.	2.9	17
10	Bioactive Ginger Constituents Alleviate Protein Glycation by Trapping Methylglyoxal. Chemical Research in Toxicology, 2015, 28, 1842-1849.	1.7	39
11	Tea Flavanols Block Advanced Glycation of Lens Crystallins Induced by Dehydroascorbic Acid. Chemical Research in Toxicology, 2015, 28, 135-143.	1.7	20
12	Bioavailability and Hypolipidemic Effects of Peanut Skin Polyphenols. Journal of Medicinal Food, 2015, 18, 265-272.	0.8	18
13	Production and characterization of biochars from agricultural by-products for use in soil quality enhancement. Journal of Analytical and Applied Pyrolysis, 2014, 108, 301-309.	2.6	117
14	Bioavailability of polyphenols from peanut skin extract associated with plasma lipid lowering function. Food Chemistry, 2014, 148, 24-29.	4.2	34
15	Reduction of major peanut allergens Ara h 1 and Ara h 2, in roasted peanuts by ultrasound assisted enzymatic treatment. Food Chemistry, 2013, 141, 762-768.	4.2	78
16	Cinnamon extract inhibits angiogenesis in zebrafish and human endothelial cells by suppressing VEGFR1, VEGFR2, and PKC-mediated MAP kinase. Food Science and Nutrition, 2013, 1, 74-82.	1.5	24
17	Functional components of grape pomace: their composition, biological properties and potential applications. International Journal of Food Science and Technology, 2013, 48, 221-237.	1.3	303
18	Enzymatic treatment of peanut butter to reduce the concentration of major peanut allergens. International Journal of Food Science and Technology, 2013, 48, 1224-1234.	1.3	11

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19	Selection of Pecan Shellâ€‘Based Activated Carbons for Removal of Organic and Inorganic Impurities from Water. <i>Journal of Environmental Quality</i> , 2013, 42, 902-911.	1.0	8
20	Influence of Biochar on Nitrogen Fractions in a Coastal Plain Soil. <i>Journal of Environmental Quality</i> , 2012, 41, 1087-1095.	1.0	87
21	Biochars Impact on Soil-Moisture Storage in an Ultisol and Two Aridisols. <i>Soil Science</i> , 2012, 177, 310-320.	0.9	273
22	Switchgrass Biochar Affects Two Aridisols. <i>Journal of Environmental Quality</i> , 2012, 41, 1123-1130.	1.0	97
23	Evaluation of hypolipidemic effects of peanut skin-derived polyphenols in rats on Western-diet. <i>Food Chemistry</i> , 2012, 135, 1659-1666.	4.2	59
24	Macroscopic and Molecular Investigations of Copper Sorption by a Steam-Activated Biochar. <i>Journal of Environmental Quality</i> , 2012, 41, 1150-1156.	1.0	92
25	Physical Effects of Organic Matter Amendment of a Southeastern US Coastal Loamy Sand. <i>Soil Science</i> , 2011, 176, 661-667.	0.9	64
26	Enzymatic treatment of peanut kernels to reduce allergen levels. <i>Food Chemistry</i> , 2011, 127, 1014-1022.	4.2	62
27	Influence of Pecan Biochar on Physical Properties of a Norfolk Loamy Sand. <i>Soil Science</i> , 2010, 175, 10-14.	0.9	227
28	Potential of peanut skin phenolic extract as antioxidative and antibacterial agent in cooked and raw ground beef. <i>International Journal of Food Science and Technology</i> , 2010, 45, 1337-1344.	1.3	61
29	Development of a fortified peanutâ€‘based infant formula for recovery of severely malnourished children. <i>International Journal of Food Science and Technology</i> , 2010, 45, 1965-1972.	1.3	7
30	Short-term CO2 mineralization after additions of biochar and switchgrass to a Typic Kandudult. <i>Geoderma</i> , 2010, 154, 281-288.	2.3	304
31	Impact of Biochar Amendment on Fertility of a Southeastern Coastal Plain Soil. <i>Soil Science</i> , 2009, 174, 105-112.	0.9	974
32	Extrusion parameters and consumer acceptability of a peanutâ€‘based meat analogue. <i>International Journal of Food Science and Technology</i> , 2009, 44, 2075-2084.	1.3	62
33	Enhanced cholesterol- and triglyceride- lowering effect of West African green tea. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 1323-1329.	1.7	11
34	Peanut Skin Phenolics: Extraction, Identification, Antioxidant Activity, and Potential Applications. <i>ACS Symposium Series</i> , 2007, , 226-241.	0.5	10
35	Peanut protein concentrate: Production and functional properties as affected by processing. <i>Food Chemistry</i> , 2007, 103, 121-129.	4.2	270
36	Peanut skin procyanidins: Composition and antioxidant activities as affected by processing. <i>Journal of Food Composition and Analysis</i> , 2006, 19, 364-371.	1.9	152

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37	Effects of processing methods and extraction solvents on concentration and antioxidant activity of peanut skin phenolics. <i>Food Chemistry</i> , 2005, 90, 199-206.	4.2	282
38	Degradation of aflatoxins in peanut kernels/flour by gaseous ozonation and mild heat treatment. <i>Food Additives and Contaminants</i> , 2004, 21, 786-793.	2.0	116
39	The use of nutshell carbons in drinking water filters for removal of chlorination by-products. <i>Journal of Chemical Technology and Biotechnology</i> , 2004, 79, 1092-1097.	1.6	16
40	Ecological Risk Assessment of Neem-Based Pesticides. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2004, 39, 311-320.	0.7	33
41	The use of nutshell carbons in drinking water filters for removal of trace metals. <i>Water Research</i> , 2004, 38, 1062-1068.	5.3	194
42	Solubilized Wheat Protein Isolate: Functional Properties and Potential Food Applications. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 1340-1345.	2.4	147
43	Potential of agricultural by-product-based activated carbons for use in raw sugar decolourisation. <i>Journal of the Science of Food and Agriculture</i> , 1997, 75, 117-124.	1.7	139