

Salam Adnan Ibrahim

List of Publications by Year in descending order

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147
papers

4,933
citations

126858

33
h-index

114418

63
g-index

149
all docs

149
docs citations

149
times ranked

5690
citing authors

#	ARTICLE	IF	CITATIONS
1	Effects of different carriers on physicochemical and antioxidant properties of freeze-dried mulberry powder. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	2
2	Green and highly extraction of phenolic compounds and antioxidant capacity from kinkeliba (<i>Combretum micranthum</i> G. Don) by natural deep eutectic solvents (NADESs) using maceration, ultrasound-assisted extraction and homogenate-assisted extraction. <i>Arabian Journal of Chemistry</i> , 2022, 15, 103752.	2.3	23
3	Analysis of the dispersed composition of milk using photon correlation spectroscopy. <i>Journal of Food Composition and Analysis</i> , 2022, 108, 104414.	1.9	14
4	Evaluation of the qualitative parameters of raw sheep's milk with the potential for the production of traditional artisanal cheese. <i>BIO Web of Conferences</i> , 2022, 45, 01004.	0.1	2
5	Ultrasound-assisted extraction of saffron bioactive compounds; separation of crocins, picrocrocin, and safranal optimized by artificial bee colony. <i>Ultrasonics Sonochemistry</i> , 2022, 86, 105971.	3.8	3
6	Anti-Depressant Properties of Crocin Molecules in Saffron. <i>Molecules</i> , 2022, 27, 2076.	1.7	29
7	Applications of lemon or cinnamon essential oils in strawberry fruit preservation: A review. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	5
8	Application of nanotechnology in different aspects of the food industry. , 2022, 2, 1.		25
9	Extraction of Anthocyanins from Borage (<i>Echium amoenum</i>) Flowers Using Choline Chloride and a Glycerol-Based, Deep Eutectic Solvent: Optimization, Antioxidant Activity, and In Vitro Bioavailability. <i>Molecules</i> , 2022, 27, 134.	1.7	18
10	A review of factors influencing the quality and sensory evaluation techniques applied to Greek yogurt. <i>Journal of Dairy Research</i> , 2022, 89, 213-219.	0.7	9
11	Processing Technology, Chemical Composition, Microbial Quality and Health Benefits of Dried Fruits. <i>Current Research in Nutrition and Food Science</i> , 2022, 10, 71-84.	0.3	4
12	Recent developments of lactic acid bacteria and their metabolites on foodborne pathogens and spoilage bacteria: Facts and gaps. <i>Food Bioscience</i> , 2022, 47, 101741.	2.0	23
13	Nutritional Value, Phytochemical Potential, and Therapeutic Benefits of Pumpkin (<i>Cucurbita</i> sp.). <i>Plants</i> , 2022, 11, 1394.	1.6	18
14	Traditional fermented foods and beverages in Iraq and their potential for large-scale commercialization. <i>Journal of Ethnic Foods</i> , 2022, 9, .	0.8	6
15	Date fruit: a review of the chemical and nutritional compounds, functional effects and food application in nutrition bars for athletes. <i>International Journal of Food Science and Technology</i> , 2021, 56, 1503-1513.	1.3	33
16	Milk fat globule membrane in infant nutrition: a dairy industry perspective. <i>Journal of Dairy Research</i> , 2021, 88, 105-116.	0.7	35
17	Transformation of the Food Sector: Security and Resilience during the COVID-19 Pandemic. <i>Foods</i> , 2021, 10, 497.	1.9	112
18	Potential application of gold nanoparticles in food packaging: a mini review. <i>Gold Bulletin</i> , 2021, 54, 31-36.	1.1	53

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19	Utilization of Eggshell Membrane and Olive Leaf Extract for the Preparation of Functional Materials. <i>Foods</i> , 2021, 10, 806.	1.9	6
20	Tackling Airborne Virus Threats in the Food Industry: A Proactive Approach. <i>International Journal of Environmental Research and Public Health</i> , 2021, 18, 4335.	1.2	16
21	Fortification of Surimi Gels with Camel Milk. <i>Journal of Aquatic Food Product Technology</i> , 2021, 30, 535-548.	0.6	3
22	Application of Date (<i>Phoenix dactylifera</i> L.) Fruit in the Composition of a Novel Snack Bar. <i>Foods</i> , 2021, 10, 918.	1.9	16
23	Optimization of Osmotic Dehydration of Autumn Olive Berries Using Response Surface Methodology. <i>Foods</i> , 2021, 10, 1075.	1.9	7
24	Review of microbiological methods for testing protein and carbohydrate-based antimicrobial food packaging. <i>Trends in Food Science and Technology</i> , 2021, 111, 595-609.	7.8	39
25	Effects of drying on the structural characteristics and antioxidant activities of polysaccharides from <i>Stropharia rugosoannulata</i> . <i>Journal of Food Science and Technology</i> , 2021, 58, 3622-3631.	1.4	18
26	Autolysis and Cell Death Is Affected by pH in <i>L. reuteri</i> DSM 20016 Cells. <i>Foods</i> , 2021, 10, 1026.	1.9	1
27	Structure characterization and in vitro immunomodulatory activities of carboxymethyl pachyman. <i>International Journal of Biological Macromolecules</i> , 2021, 178, 94-103.	3.6	14
28	COVID-19: human immune response and the influence of food ingredients and active compounds. <i>Bioactive Compounds in Health and Disease</i> , 2021, 4, 100.	0.2	19
29	Effect of Selenium Nanoparticles on Germination of <i>Hordium Vulgare</i> Barley Seeds. <i>Coatings</i> , 2021, 11, 862.	1.2	53
30	Essential oils as additives in active starch-based food packaging films: A review. <i>International Journal of Biological Macromolecules</i> , 2021, 182, 1803-1819.	3.6	97
31	Investigation of the influence of Zinc-containing compounds on the components of the colloidal phase of milk. <i>Arabian Journal of Chemistry</i> , 2021, 14, 103229.	2.3	32
32	Fermented foods and probiotics: An approach to lactose intolerance. <i>Journal of Dairy Research</i> , 2021, 88, 357-365.	0.7	26
33	Immunomodulatory Activity of Carboxymethyl Pachyman on Immunosuppressed Mice Induced by Cyclophosphamide. <i>Molecules</i> , 2021, 26, 5733.	1.7	9
34	Advanced extraction techniques for <i>Berberis</i> species phytochemicals: A review. <i>International Journal of Food Science and Technology</i> , 2021, 56, 5485-5496.	1.3	15
35	Vacuum-Assisted Osmotic Dehydration of Autumn Olive Berries: Modeling of Mass Transfer Kinetics and Quality Assessment. <i>Foods</i> , 2021, 10, 2286.	1.9	8
36	The synergistic effects of aloe vera gel and modified atmosphere packaging on the quality of strawberry fruit. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e16003.	0.9	32

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37	Teaching Aspects of Antibiotics and Antimicrobials to the Food Science Student through a Combination Wet Lab and In Silico Activity. <i>Journal of Microbiology and Biology Education</i> , 2021, 22, .	0.5	0
38	Using dates (<i>Phoenix dactylifera</i> L.) to improve energy metabolism in fatigue-induced Sprague Dawley rats. <i>Future Foods</i> , 2021, 4, 100077.	2.4	2
39	Optimization of drying process for <i>Rosa pimpinellifolia</i> L. fruit (black rose hips) based on bioactive compounds and modeling of drying process. <i>International Journal of Food Properties</i> , 2021, 24, 1367-1386.	1.3	6
40	ChoKs as a Promising Therapeutic Target for a Variety of Pathologies. <i>Bioactive Compounds in Health and Disease</i> , 2021, 4, 256.	0.2	0
41	Effects of Drying Process on the Volatile and Non-Volatile Flavor Compounds of <i>Lentinula edodes</i> . <i>Foods</i> , 2021, 10, 2836.	1.9	27
42	Application and Effects of Ohmic-Vacuum Combination Heating on the Quality Factors of Tomato Paste. <i>Foods</i> , 2021, 10, 2920.	1.9	8
43	Electro-hydrodynamic processing for encapsulation of probiotics: A review on recent trends, technological development, challenges and future prospect. <i>Food Bioscience</i> , 2021, 44, 101458.	2.0	25
44	Biocompatible Nanomaterials in Food Science, Technology, and Nutrient Drug Delivery: Recent Developments and Applications. <i>Frontiers in Nutrition</i> , 2021, 8, 778155.	1.6	36
45	Lactic Acid Bacteria as Antimicrobial Agents: Food Safety and Microbial Food Spoilage Prevention. <i>Foods</i> , 2021, 10, 3131.	1.9	79
46	Peanuts, the Immune System, and Food Safety. <i>American Biology Teacher</i> , 2021, 83, 584-588.	0.1	0
47	Anti-Inflammatory Activity of Four Triterpenoids Isolated from <i>Poriae Cutis</i> . <i>Foods</i> , 2021, 10, 3155.	1.9	9
48	Isolation, characterization and antioxidant of polysaccharides from <i>Stropharia rugosoannulata</i> . <i>International Journal of Biological Macromolecules</i> , 2020, 155, 883-889.	3.6	44
49	Effects of freeze drying and hot-air drying on the physicochemical properties and bioactivities of polysaccharides from <i>Lentinula edodes</i> . <i>International Journal of Biological Macromolecules</i> , 2020, 145, 476-483.	3.6	42
50	Bactericidal activity of copper-ascorbic acid mixture against <i>Staphylococcus aureus</i> spp.. <i>Food Control</i> , 2020, 111, 107062.	2.8	9
51	Effect of dietary <i>Moringa oleifera</i> leaves on the performance, ileal microbiota and antioxidative status of broiler chickens. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2020, 104, 529-538.	1.0	18
52	Optimization of Ultrasonicated Kaempferol Extraction from <i>Ocimum basilicum</i> Using a Box-Behnken Design and Its Densitometric Validation. <i>Foods</i> , 2020, 9, 1379.	1.9	12
53	Identification and validation of novel and more effective choline kinase inhibitors against <i>Streptococcus pneumoniae</i> . <i>Scientific Reports</i> , 2020, 10, 15418.	1.6	4
54	A modified reinforced clostridial medium for the isolation and enumeration of <i>Lactobacillus delbrueckii</i> ssp. <i>bulgaricus</i> in a mixed culture. <i>Journal of Dairy Science</i> , 2020, 103, 5030-5042.	1.4	6

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55	Food Ingredients and Active Compounds against the Coronavirus Disease (COVID-19) Pandemic: A Comprehensive Review. <i>Foods</i> , 2020, 9, 1701.	1.9	177
56	Nitrogen Sources Effect on <i>Lactobacillus reuteri</i> Growth and Performance Cultivated in Date Palm (<i>Phoenix dactylifera</i> L.) By-Products. <i>Fermentation</i> , 2020, 6, 64.	1.4	10
57	A review of the chemical composition, nutritional and health benefits of dates for their potential use in energy nutrition bars for athletes. <i>Cogent Food and Agriculture</i> , 2020, 6, 1809309.	0.6	11
58	Learning Inquiry by Applying the Principles of Fermentation to the Production of Yogurt. <i>American Biology Teacher</i> , 2020, 82, 328-332.	0.1	0
59	Valorization of Sweet Lime Peel for the Extraction of Essential Oil by Solvent Free Microwave Extraction Enhanced with Ultrasound Pretreatment. <i>Molecules</i> , 2020, 25, 4072.	1.7	16
60	Lactic Acid Bacteria: Food Safety and Human Health Applications. <i>Dairy</i> , 2020, 1, 202-232.	0.7	121
61	Application of Biosensors for Detection of Pathogenic Food Bacteria: A Review. <i>Biosensors</i> , 2020, 10, 58.	2.3	86
62	Purification of Bioactive Peptide with Antimicrobial Properties Produced by <i>Saccharomyces cerevisiae</i> . <i>Foods</i> , 2020, 9, 324.	1.9	39
63	Microbiology and technology of fermented foods. <i>Journal of Dairy Research</i> , 2020, 87, 138-139.	0.7	4
64	Evaluation of chemical composition, antioxidant potential and functional properties of carob (<i>Ceratonia siliqua</i> L.) seeds. <i>Journal of Food Science and Technology</i> , 2020, 57, 2404-2413.	1.4	37
65	Effects of drying methods on non-volatile taste components of <i>Stropharia rugoso-annulata</i> mushrooms. <i>LWT - Food Science and Technology</i> , 2020, 127, 109428.	2.5	50
66	Thyme Oil Enhances the Inactivation of <i>Salmonella enterica</i> on Raw Chicken Breast Meat During Marination in Lemon Juice With Added <i>Yucca schidigera</i> Extract. <i>Frontiers in Nutrition</i> , 2020, 7, 619023.	1.6	7
67	A comparative study of extraction techniques for maximum recovery of β -galactosidase from the yogurt bacterium <i>Lactobacillus delbrueckii</i> ssp. <i>bulgaricus</i> . <i>Journal of Dairy Research</i> , 2020, 87, 123-126.	0.7	8
68	Self-Defense: A Practical Approach to Combatting COVID-19. <i>Acta Scientifci Nutritional Health</i> , 2020, 4, 33-37.	0.1	3
69	Nutritional Value of Date Fruits and Potential Use in Nutritional Bars for Athletes. <i>Food and Nutrition Sciences (Print)</i> , 2020, 11, 463-480.	0.2	25
70	Efficacy of Cinnamon and Qysoom Essential Oils, Alone and in Combination, to Retard Lipid Oxidation in Olive Oil and Frozen Beef-Burger Models. <i>Journal of Food Chemistry and Nanotechnology</i> , 2020, 6, .	0.7	0
71	Effects of Yogurt Supplementation and Exercise on Body Composition during Lactation. <i>Acta Scientifci Nutritional Health</i> , 2020, 4, 16-25.	0.1	0
72	Choline Kinase Emerges as a Promising Drug Target in Gram-Positive Bacteria. <i>Frontiers in Microbiology</i> , 2019, 6, 2146.	1.5	10

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73	Remediation and Mechanisms of Cadmium Biosorption by a Cadmium-Binding Protein from <i>Lentinula edodes</i> . Journal of Agricultural and Food Chemistry, 2019, 67, 11373-11379.	2.4	32
74	Linking Biochemistry Concepts to Food Safety Using Yogurt as a Model. Journal of Food Science Education, 2019, 18, 4-10.	1.0	3
75	Impact of Different Gums on Textural and Microbial Properties of Goat Milk Yogurts during Refrigerated Storage. Foods, 2019, 8, 169.	1.9	21
76	Egg quality and safety with an overview of edible coating application for egg preservation. Food Chemistry, 2019, 296, 29-39.	4.2	73
77	Piper Species: A Comprehensive Review on Their Phytochemistry, Biological Activities and Applications. Molecules, 2019, 24, 1364.	1.7	259
78	The Role of Prebiotics in Disease Prevention and Health Promotion. , 2019, , 151-167.		14
79	Cultivation media for lactic acid bacteria used in dairy products. Journal of Dairy Research, 2019, 86, 490-502.	0.7	59
80	Purification and Characterization of a Cadmium-Binding Protein from <i>Lentinula edodes</i> . Journal of Agricultural and Food Chemistry, 2019, 67, 1261-1268.	2.4	14
81	Isolation and characterization of microcrystalline cellulose from pomelo peel. International Journal of Biological Macromolecules, 2018, 111, 717-721.	3.6	128
82	Sweet Potato Starch-Based Nanocomposites: Development, Characterization, and Biodegradability. Starch/Staerke, 2018, 70, 1700273.	1.1	34
83	Effect of probiotic supplementation on growth and global gene expression in dairy cows. Journal of Applied Animal Research, 2018, 46, 257-263.	0.4	35
84	Increasing Antiradical Activity of Polyphenols from Lotus Seed Epicarp by Probiotic Bacteria Bioconversion. Molecules, 2018, 23, 2667.	1.7	10
85	Probiotics and Ruminant Health. , 2018, , .		9
86	Addition of pectin and whey protein concentrate minimises the generation of acid whey in Greek-style yogurt. Journal of Dairy Research, 2018, 85, 238-242.	0.7	20
87	A selective medium for the enumeration and differentiation of <i>Lactobacillus delbrueckii</i> ssp. <i>bulgaricus</i> . Journal of Dairy Science, 2018, 101, 4953-4961.	1.4	19
88	Parallel Colorimetric Quantification of Choline and Phosphocholine as a Method for Studying Choline Kinase Activity in Complex Mixtures. Antibiotics, 2018, 7, 24.	1.5	8
89	Impact of Rodenticides on the Coagulation Properties of Milk. Foods, 2018, 7, 57.	1.9	1
90	<i>Salvia</i> spp. plants-from farm to food applications and phytopharmacotherapy. Trends in Food Science and Technology, 2018, 80, 242-263.	7.8	93

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91	Application of protein-based edible coatings for fat uptake reduction in deep-fat fried foods with an emphasis on muscle food proteins. <i>Trends in Food Science and Technology</i> , 2018, 80, 167-174.	7.8	103
92	A dual choline/phosphocholine colorimetric method for measuring the relative strength of inhibitors of choline kinases of Gram-positive pathogens. <i>Food Science and Applied Biotechnology</i> , 2018, 1, 131.	0.2	3
93	Combination of purine and pyrimidine nucleosides influences growth performance, gut morphology, digestive enzymes, serum biochemical indices and immune functions in broiler chickens. <i>Animal Feed Science and Technology</i> , 2017, 228, 186-193.	1.1	14
94	Autolyse the cell in order to save it? Inducing, then blocking, autolysis as a strategy for delaying cell death in the probiotic <i>Lactobacillus reuteri</i> . <i>Biotechnology Letters</i> , 2017, 39, 1547-1551.	1.1	7
95	Effect of purine nucleosides on growth performance, gut morphology, digestive enzymes, serum profile and immune response in broiler chickens. <i>British Poultry Science</i> , 2017, 58, 536-543.	0.8	16
96	Effect of in ovo injection of threonine on immunoglobulin A gene expression in the intestine of Japanese quail at hatch. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2017, 101, 10-14.	1.0	10
97	Effects of in ovo injection of threonine on hatchability, intestinal morphology, and somatic attributes in Japanese quail (<i>Coturnix japonica</i>). <i>Journal of Applied Animal Research</i> , 2017, 45, 437-441.	0.4	12
98	Effect of Bay (<i>Laurus nobilis</i> L.) Essential Oil on Surimi Gels Nutritionally Enhanced with Salmon and Flaxseed Oils. <i>Journal of Aquatic Food Product Technology</i> , 2017, 26, 431-446.	0.6	6
99	Plants of the Genus <i>Zingiber</i> as a Source of Bioactive Phytochemicals: From Tradition to Pharmacy. <i>Molecules</i> , 2017, 22, 2145.	1.7	169
100	Choline Kinase, A Novel Drug Target for the Inhibition of <i>Streptococcus pneumoniae</i> . <i>Antibiotics</i> , 2017, 6, 20.	1.5	13
101	Effects of Acidified Yeast and Whey Powder on Performance, Organ Weights, Intestinal Microflora, and Gut Morphology of Male Broilers. <i>Brazilian Journal of Poultry Science</i> , 2017, 19, 309-316.	0.3	8
102	Chemical properties of vacuum-fried <i>Pleurotus eryngii</i> during storage and characterization of brown pigment. <i>International Journal of Food Properties</i> , 2017, 20, S2349-S2358.	1.3	5
103	Impact of Sweet Potato Starch-Based Nanocomposite Films Activated With Thyme Essential Oil on the Shelf-Life of Baby Spinach Leaves. <i>Foods</i> , 2017, 6, 43.	1.9	55
104	Enhanced Sanitation Standard Operating Procedures Have Limited Impact on <i>Listeria monocytogenes</i> Prevalence in Retail Delis. <i>Journal of Food Protection</i> , 2017, 80, 1903-1912.	0.8	27
105	Effects of Long Term Exposure to Aspirin on Growth, Functionality and Protein Profile of <i>Lactobacillus rhamnosus</i> (LGG) (ATCC 53103). <i>Journal of Food Research</i> , 2016, 5, 46.	0.1	8
106	Using Date Palm (<i>Phoenix dactylifera</i> L.) by-products to Cultivate <i>Lactobacillus reuteri</i> spp.. <i>Journal of Food Research</i> , 2016, 5, 77.	0.1	6
107	Antibacterial and Antioxidant Activities of Essential Oils from <i>Artemisia herba-alba</i> Asso., <i>Pelargonium capitatum</i> A— radens and <i>Laurus nobilis</i> L.. <i>Foods</i> , 2016, 5, 28.	1.9	29
108	Evaluating the Effectiveness of Essential Oils and Combination of Copper and Lactic Acid on the Growth of <i>E. coli</i> O157:H7 in Laboratory Medium. <i>Foods</i> , 2016, 5, 14.	1.9	5

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109	Antimicrobials from herbs, spices, and plants. , 2016, , 551-578.		16
110	Effects of hydrocolloids and processing conditions on acid whey production with reference to Greek yogurt. Trends in Food Science and Technology, 2016, 56, 61-76.	7.8	71
111	Influence of brodifacoum and bromadiolone on growth of yoghurt cultures in milk. International Journal of Dairy Technology, 2016, 69, 51-56.	1.3	4
112	Antimicrobials from herbs, spices, and plants. , 2016, , 269-293.		1
113	Effect of Metal Ions on the Enzymatic Activity of Lactobacillus reuteri Growing in a Sweet Potato Medium. , 2016, , 145-155.		0
114	Interaction Between Bifidobacterium and Medical Drugs. , 2016, , 171-178.		1
115	Decontamination of Escherichia coli O157:H7 from Leafy Green Vegetables Using Ascorbic Acid and Copper Alone or in Combination with Organic Acids. , 2016, , 131-135.		0
116	A novel cysteine desulfurase influencing organosulfur compounds in Lentinula edodes. Scientific Reports, 2015, 5, 10047.	1.6	21
117	Use of Phytone Peptone to Optimize Growth and Cell Density of Lactobacillus reuteri. Foods, 2015, 4, 318-327.	1.9	11
118	Effect of gums on viability and β -galactosidase activity of <i>Lactobacillus</i> spp. in milk drink during refrigerated storage. International Journal of Food Science and Technology, 2015, 50, 32-40.	1.3	12
119	Inclusion of Oat in Feeding Can Increase the Potential Probiotic Bifidobacteria in Sow Milk. Animals, 2015, 5, 610-623.	1.0	7
120	Survival and Growth of Lactobacillus Rhamnosus (ATCC 53103) in the Presence of Aspirin. Journal of Nutritional Health & Food Engineering, 2015, 2, .	0.5	0
121	Viability and β -galactosidase activity of <i>Bifidobacterium breve</i> and <i>Lactobacillus reuteri</i> in yoghurt products supplemented with shiitake mushroom extract during refrigerated storage. International Journal of Dairy Technology, 2014, 67, 570-576.	1.3	1
122	Behavior and changes in cell morphology of Escherichia coli O157:H7 in liquid medium and skim milk in the presence of caffeine. CYTA - Journal of Food, 2014, 12, 235-241.	0.9	7
123	Natural products as antimicrobial agents. Food Control, 2014, 46, 412-429.	2.8	811
124	Enzymatic activity of Lactobacillus reuteri grown in a sweet potato based medium with the addition of metal ions. SpringerPlus, 2013, 2, 465.	1.2	17
125	Sweet Potatoes as a Basic Component in Developing a Medium for the Cultivation of Lactobacilli. Bioscience, Biotechnology and Biochemistry, 2013, 77, 2248-2254.	0.6	19
126	Inhibition of <i>Cronobacter sakazakii</i> by Heat Labile Bacteriocins Produced by Probiotic LAB Isolated from Healthy Infants. Journal of Food Science, 2013, 78, M1416-20.	1.5	32

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127	Current Limitations and Challenges with Lactic Acid Bacteria: A Review. Food and Nutrition Sciences (Print), 2013, 04, 73-87.	0.2	99
128	Antimicrobial Activity of Xoconostle Pears (<i>Opuntia matudae</i>) against <i>Escherichia coli</i> O157:H7 in Laboratory Medium. International Journal of Microbiology, 2012, 2012, 1-6.	0.9	40
129	Impact of plant derivatives on the growth of foodborne pathogens and the functionality of probiotics. Applied Microbiology and Biotechnology, 2012, 95, 29-45.	1.7	71
130	Antimicrobial Effect of Guava on <i>Escherichia coli</i> O157:H7 and <i>Salmonella</i> Typhimurium in Liquid Medium. International Journal of Food Properties, 2011, 14, 102-109.	1.3	19
131	Antimicrobial activity of ascorbic acid alone or in combination with lactic acid on <i>Escherichia coli</i> O157:H7 in laboratory medium and carrot juice. Food Control, 2011, 22, 801-804.	2.8	84
132	Antimicrobial Activity of Copper Alone and in Combination with Lactic Acid against <i>Escherichia coli</i> O157:H7 in Laboratory Medium and on the Surface of Lettuce and Tomatoes. Journal of Pathogens, 2011, 2011, 1-9.	0.9	72
133	Comparison between <i>E. coli</i> O157:H7 and <i>Bifidobacterium</i> spp. Activity in Almond Pudding Infant Supplemental Food. Food and Nutrition Sciences (Print), 2011, 02, 909-915.	0.2	2
134	Enhancement of α - and β -Galactosidase Activity in <i>Lactobacillus reuteri</i> by Different Metal Ions. Biological Trace Element Research, 2010, 136, 106-116.	1.9	28
135	Allergenic and antigenic activity of cow milk substitutes by ELISA and basophil-activation assays. Food and Agricultural Immunology, 2010, 21, 119-130.	0.7	0
136	Screening of Antibacterial Activity of Lactic Acid Bacteria Against Different Pathogens Found in Vacuum-Packaged Meat Products. Foodborne Pathogens and Disease, 2009, 6, 1125-1132.	0.8	33
137	Lactic Acid Production from Apple Skin Waste by Immobilized Cells of <i>Lactobacillus reuteri</i> . , 2009, , 31-37.		1
138	Antimicrobial activity of lactic acid and copper on growth of <i>Salmonella</i> and <i>Escherichia coli</i> O157:H7 in laboratory medium and carrot juice. Food Chemistry, 2008, 109, 137-143.	4.2	89
139	Viability of bifidobacteria in commercial yogurt products in North Carolina during refrigerated storage. International Journal of Dairy Technology, 2006, 59, 272-277.	1.3	30
140	Application of caffeine, 1,3,7-trimethylxanthine, to control <i>Escherichia coli</i> O157:H7. Food Chemistry, 2006, 99, 645-650.	4.2	57
141	SIMPLE AND RAPID METHOD FOR SCREENING ANTIMICROBIAL ACTIVITIES OF BIFIDOBACTERIUM SPECIES OF HUMAN ISOLATES. Journal of Rapid Methods and Automation in Microbiology, 2001, 9, 53-62.	0.4	14
142	Agglutination Behavior of Mesophilic Starter Cultures as a Function of Proteolysis. Journal of Food Protection, 1998, 61, 855-858.	0.8	1
143	The differential enumeration of <i>Lactobacillus delbrueckii</i> subspecies <i>bulgaricus</i> and <i>Streptococcus salivarius</i> subspecies <i>thermophilus</i> in yogurt and labneh using an improved whey medium. International Journal of Dairy Technology, 1996, 49, 103-108.	1.3	9
144	Growth-promoting factors for <i>Bifidobacterium longum</i> . Journal of Food Science, 1994, 59, 189-191.	1.5	62

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145	Survival of bifidobacteria in the presence of bile salt. Journal of the Science of Food and Agriculture, 1993, 62, 351-354.	1.7	47
146	Inhibition of Escherichia coli by Bifidobacteria. Journal of Food Protection, 1993, 56, 713-715.	0.8	50
147	Carnauba wax oleogel as potential replacer of saturated fat in ice cream formulations. , 0, , .		0