

Radwan Farag

List of Publications by Year in descending order

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65
papers

1,854
citations

430442

18
h-index

264894

42
g-index

66
all docs

66
docs citations

66
times ranked

1771
citing authors

#	ARTICLE	IF	CITATIONS
1	Antimicrobial Activity of Some Egyptian Spice Essential Oils. Journal of Food Protection, 1989, 52, 665-667.	0.8	434
2	Influence of Some Spice Essential Oils on Aspergillus Parasiticus Growth and Production of Aflatoxins in a Synthetic Medium. Journal of Food Science, 1989, 54, 74-76.	1.5	221
3	Antioxidant activity of some spice essential oils on linoleic acid oxidation in aqueous media. JAOCS, Journal of the American Oil Chemists' Society, 1989, 66, 792-799.	0.8	183
4	Chemical and biological evaluation of the essential oils of different Melaleuca species. Phytotherapy Research, 2004, 18, 30-35.	2.8	156
5	Influence of thyme and clove essential oils on cottonseed oil oxidation. JAOCS, Journal of the American Oil Chemists' Society, 1989, 66, 800.	0.8	100
6	Safety evaluation of olive phenolic compounds as natural antioxidants. International Journal of Food Sciences and Nutrition, 2003, 54, 159-174.	1.3	64
7	Use crude olive leaf juice as a natural antioxidant for the stability of sunflower oil during heating. International Journal of Food Science and Technology, 2007, 42, 107-115.	1.3	62
8	The influence of phenolic extracts obtained from the olive plant (cvs. Picual and Kronakii), on the stability of sunflower oil. International Journal of Food Science and Technology, 2003, 38, 81-87.	1.3	61
9	Use of some essential oils as natural preservatives for butter. JAOCS, Journal of the American Oil Chemists' Society, 1990, 67, 188-191.	0.8	55
10	Comparative Study on the Deterioration of Oils by Microwave and Conventional Heating. Journal of Food Protection, 1992, 55, 722-727.	0.8	40
11	Gynecological efficacy and chemical investigation of <i>Vitex agnus-castus</i> L. fruits growing in Egypt. Natural Product Research, 2008, 22, 537-546.	1.0	33
12	Influence of γ -irradiation and microwaves on the antioxidant property of some essential oils. International Journal of Food Sciences and Nutrition, 1998, 49, 109-115.	1.3	32
13	Chemical Evaluation of Rapeseed. Lipid - Fett, 1986, 88, 391-397.	0.6	28
14	Aflatoxin destruction by microwave heating. International Journal of Food Sciences and Nutrition, 1996, 47, 197-208.	1.3	28
15	Fractional crystallization and gas chromatographic analysis of fatty acids as a means of detecting butterfat adulteration. JAOCS, Journal of the American Oil Chemists' Society, 1983, 60, 1665-1669.	0.8	26
16	Linoleic acid oxidation catalyzed by various amino acids and cupric ions in aqueous media. JAOCS, Journal of the American Oil Chemists' Society, 1978, 55, 703-707.	0.8	25
17	Long-Chain Fatty Acids of Six Pollens Collected by Honeybees in Egypt. Journal of Apicultural Research, 1978, 17, 100-104.	0.7	24
18	Biochemical Studies on the Essential Oils of some Medicinal Plants. Lipid - Fett, 1986, 88, 69-72.	0.6	24

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19	Improving the quality of fried oils by using different filter aids. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 2228-2240.	1.7	20
20	An improved, rapid, ELISA technique for detection of pork in meat products. <i>Journal of the Science of Food and Agriculture</i> , 1989, 49, 103-116.	1.7	18
21	Influence of crude olive leaf juice on rat liver and kidney functions. <i>International Journal of Food Science and Technology</i> , 2006, 41, 790-798.	1.3	18
22	Chemical Studies on Pollen Collected by Honeybees in Giza Region, Egypt. <i>Journal of Apicultural Research</i> , 1978, 17, 110-113.	0.7	16
23	The effect of some pesticides on asymbiotic N ₂ -fixation in Egyptian soil. <i>Archives of Environmental Contamination and Toxicology</i> , 1979, 8, 629-635.	2.1	16
24	Linoleic acid oxidation catalyzed by various amino acids and cupric ions in freeze-dried model systems. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 1978, 55, 708-710.	0.8	15
25	Effects of various carbon and nitrogen sources on fungal lipid production. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 1983, 60, 795-800.	0.8	14
26	Use of unsaponifiable matter for detection of ghee adulteration with other fats. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 1982, 59, 557-560.	0.8	12
27	Stabilization of olive oil by microwave heating. <i>International Journal of Food Sciences and Nutrition</i> , 1997, 48, 365-371.	1.3	11
28	Chemical studies on corn embryos infected by various fungi. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 1981, 58, 722-728.	0.8	9
29	Improvement in the quality of used sunflower oil by organic and inorganic adsorbents. <i>International Journal of Food Science and Technology</i> , 2009, 44, 1802-1808.	1.3	9
30	Unsaponifiable Matter of Six Pollens Collected by Honeybees in Egypt. <i>Journal of Apicultural Research</i> , 1980, 19, 248-254.	0.7	8
31	Biochemical Studies on Some Chemical Characteristics of Sliced Egyptian Onions. <i>Journal of Food Science</i> , 1981, 46, 1394-1399.	1.5	8
32	The lipids of various fungi grown on an artificial medium. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 1981, 58, A765-A768.	0.8	7
33	Use of sunflower oil mixed with jojoba and paraffin oils in deep-fat frying process. <i>International Journal of Food Science and Technology</i> , 2008, 43, 1306-1315.	1.3	7
34	Cottonseed oil oxidation catalyzed by amino acids and albumin in aqueous and nonaqueous media. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 1978, 55, 613-615.	0.8	6
35	Detection of cow milk admixture to buffalo milk. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 1984, 61, 913-916.	0.8	6
36	Effects of varied substrates on aflatoxin production by <i>A. parasiticus</i> . <i>JAACS, Journal of the American Oil Chemists' Society</i> , 1986, 63, 1024-1026.	0.8	6

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37	Linoleic Acid Oxidation Catalysed by Various Amino Acids and Cupric Ions in Aqueous Media. <i>Lipid - Fett</i> , 1980, 82, 390-394.	0.6	5
38	Use of some agricultural waste hull ashes for the regeneration of fried sunflower oil. <i>International Journal of Food Science and Technology</i> , 2009, 44, 1850-1856.	1.3	5
39	Influence of microwave and conventional cooking on beef liver lipids. <i>Grasas Y Aceites</i> , 1992, 43, 336-340.	0.3	5
40	Biochemical Studies on Some Chemical Characteristics of Sliced Egyptian Onions. <i>Lipid - Fett</i> , 1981, 83, 233-240.	0.6	4
41	Effect of incorporation of crop residues on development of diazotrophs and patterns of acetylene-reducing activity in Nile Valley soils. <i>Plant and Soil</i> , 1986, 90, 383-389.	1.8	4
42	Growth and Aflatoxin Production by <i>Aspergillus parasiticus</i> in a Medium Containing Plant Hormones, Herbicides or Insecticides. <i>Journal of Food Protection</i> , 1987, 50, 1044-1047.	0.8	4
43	Biochemical and microbial studies on the efficiency of some coating materials for egg preservation. <i>International Journal of Food Sciences and Nutrition</i> , 1994, 45, 263-273.	1.3	3
44	Electrophoretic patterns of microwaved and γ -irradiated beef liver proteins. <i>Journal of the Science of Food and Agriculture</i> , 2001, 81, 975-982.	1.7	3
45	Influence of microwave heating on the stability of processed samn. <i>Grasas Y Aceites</i> , 1991, 42, 101-105.	0.3	3
46	Influence of Some Herbicides on the Physical and Chemical Characteristics of Soybean Oil. <i>Lipid - Fett</i> , 1981, 83, 360-364.	0.6	2
47	Influence of fried and fried-treated oils with different filter aids on rat health. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 485-495.	1.7	2
48	Safety evaluation of individual non-fried and fried sunflower oil, paraffin oil, jojoba oil and their binary mixtures on rat health. <i>International Journal of Food Science and Technology</i> , 2008, 43, 1742-1753.	1.3	2
49	Effect of micella interesterification on fatty acids composition and volatile components of soybean and rapeseed oils. <i>Grasas Y Aceites</i> , 2000, 51, .	0.3	2
50	Linoleic Acid Oxidation Catalysed by Various Amino Acids and Cupric Ions in Non-Aqueous Media. <i>Lipid - Fett</i> , 1980, 82, 487-490.	0.6	1
51	Detection of cow's milk admixture to buffalo's milk. <i>Lipid - Fett</i> , 1986, 88, 106-108.	0.6	1
52	Herbicidal Effect on Soybean Oil. <i>Lipid - Fett</i> , 1986, 88, 165-167.	0.6	1
53	Beeswax and its unsaponifiable components as natural preservatives for butter and cottonseed oils. <i>International Journal of Food Sciences and Nutrition</i> , 1993, 44, 197-205.	1.3	1
54	Influence of microwaves on olive oil stability. <i>Grasas Y Aceites</i> , 1997, 48, 397-404.	0.3	1

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55	Bees wax and its unsaponifiables as natural preservative for butter and cottonseed oils. <i>Grasas Y Aceites</i> , 1993, 44, 183-189.	0.3	1
56	Cotton Seed Oil Oxidation Catalysed by Amino Acids and Albumin in Aqueous and Non-Aqueous Media. <i>Lipid - Fett</i> , 1981, 83, 62-65.	0.6	0
57	Fatty Acid Composition of Lipids Extracted from Pink Bollworm in Relation to Dietary Lipids "Induction and Termination of Diapause. <i>Lipid - Fett</i> , 1981, 83, 271-274.	0.6	0
58	Effects of certain antibilharzial and contraceptive drugs on liver functions in rats. <i>Contraception</i> , 1982, 26, 645-657.	0.8	0
59	Cold Shock and Various Extenders Effects on Physical and Chemical Characteristics of Ram Sperms. <i>Lipid - Fett</i> , 1982, 84, 313-317.	0.6	0
60	Biochemical Studies on Pepper Seeds at Different Maturity Stages and Stored for Various Periods. <i>Lipid - Fett</i> , 1982, 84, 366-371.	0.6	0
61	Chlorotetracycline and Sodium Chloride Treatment Effects on Some Micro-Organisms and Unsaponifiables of Bolti Fish Fillets. <i>Lipid - Fett</i> , 1983, 85, 33-38.	0.6	0
62	Serum Unsaponifiables Changes as an Indication of Different Pregnancy Periods and Abnormal Cases in Women. <i>Lipid - Fett</i> , 1983, 85, 476-478.	0.6	0
63	Feeding Effect of Some Poultry Byproducts on Chicken's Serum Fatty Acids. <i>Lipid - Fett</i> , 1984, 86, 33-37.	0.6	0
64	Effect of Some Preservatives on the Poultry Lipids. <i>Lipid - Fett</i> , 1986, 88, 321-325.	0.6	0
65	Biochemical Studies on Whey Lipid Substances. <i>Lipid - Fett</i> , 1987, 89, 450-452.	0.6	0