

Radwan Farag

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

62

papers

1,486

citations

18

h-index

38

g-index

66

ext. papers

1,586

ext. citations

2.7

avg, IF

3.72

L-index

#	Paper	IF	Citations
62	Antimicrobial Activity of Some Egyptian Spice Essential Oils. <i>Journal of Food Protection</i> , 1989 , 52, 665-667.	7.5	344
61	Influence of Some Spice Essential Oils on Aspergillus Parasiticus Growth and Production of Aflatoxins in a Synthetic Medium. <i>Journal of Food Science</i> , 1989 , 54, 74-76	3.4	188
60	Chemical and biological evaluation of the essential oils of different Melaleuca species. <i>Phytotherapy Research</i> , 2004 , 18, 30-5	6.7	137
59	Antioxidant activity of some spice essential oils on linoleic acid oxidation in aqueous media. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 1989 , 66, 792-799	1.8	135
58	Influence of thyme and clove essential oils on cottonseed oil oxidation. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 1989 , 66, 800	1.8	78
57	The influence of phenolic extracts obtained from the olive plant (cvs. Picual and Kronakii), on the stability of sunflower oil. <i>International Journal of Food Science and Technology</i> , 2003 , 38, 81-87	3.8	55
56	Safety evaluation of olive phenolic compounds as natural antioxidants. <i>International Journal of Food Sciences and Nutrition</i> , 2003 , 54, 159-74	3.7	54
55	Use crude olive leaf juice as a natural antioxidant for the stability of sunflower oil during heating. <i>International Journal of Food Science and Technology</i> , 2007 , 42, 107-115	3.8	49
54	Use of some essential oils as natural preservatives for butter. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 1990 , 67, 188-191	1.8	33
53	Influence of gamma-irradiation and microwaves on the antioxidant property of some essential oils. <i>International Journal of Food Sciences and Nutrition</i> , 1998 , 49, 109-115	3.7	30
52	Comparative Study on the Deterioration of Oils by Microwave and Conventional Heating. <i>Journal of Food Protection</i> , 1992 , 55, 722-727	2.5	29
51	Gynecological efficacy and chemical investigation of Vitex agnus-castus L. fruits growing in Egypt. <i>Natural Product Research</i> , 2008 , 22, 537-46	2.3	24
50	Linoleic acid oxidation catalyzed by various amino acids and cupric ions in aqueous media. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 1978 , 55, 703-707	1.8	24
49	Aflatoxin destruction by microwave heating. <i>International Journal of Food Sciences and Nutrition</i> , 1996 , 47, 197-208	3.7	21
48	Biochemical Studies on the Essential Oils of some Medicinal Plants. <i>Lipid - Fett</i> , 1986 , 88, 69-72		21
47	Fractional crystallization and gas chromatographic analysis of fatty acids as a means of detecting butterfat adulteration. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 1983 , 60, 1665-1669	1.8	21
46	Chemical Evaluation of Rapeseed. <i>Lipid - Fett</i> , 1986 , 88, 391-397		19

45	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	4.3	18
44	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	4.3	16
43	Long-Chain Fatty Acids of Six Pollens Collected by Honeybees in Egypt. <i>Journal of Apicultural Research</i> , 1978 , 17, 100-104	2	16
42	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	3.8	15
41	The effect of some pesticides on asymbiotic N ₂ -fixation in Egyptian soil. <i>Archives of Environmental Contamination and Toxicology</i> , 1979 , 8, 629-35	3.2	15
40	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	1.8	13
39	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	1.8	11
38	Chemical studies on corn embryos infected by various fungi. <i>JAACS, Journal of the American Oil Chemists Society</i> , 1981 , 58, 722-728	1.8	9
37	Stabilization of olive oil by microwave heating. <i>International Journal of Food Sciences and Nutrition</i> , 1997 , 48, 365-371	3.7	8
36	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	1.8	8
35	Chemical Studies on Pollen Collected by Honeybees in Giza Region, Egypt. <i>Journal of Apicultural Research</i> , 1978 , 17, 110-113	2	8
34	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	3.8	7
33	Biochemical Studies on Some Chemical Characteristics of Sliced Egyptian Onions. <i>Journal of Food Science</i> , 1981 , 46, 1394-1399	3.4	7
32	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	3.8	6
31	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	1.8	6
30	The lipids of various fungi grown on an artificial medium. <i>JAACS, Journal of the American Oil Chemists Society</i> , 1981 , 58, A765-A768	1.8	6
29	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	1.8	6
28	Linoleic Acid Oxidation Catalysed by Various Amino Acids and Cupric Ions in Aqueous Media. <i>Lipid - Fett</i> , 1980 , 82, 390-394		5

27	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	4.2	4
26	Detection of cow milk admixture to buffalo milk. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 1984 , 61, 913-916	1.8	4
25	Biochemical Studies on Some Chemical Characteristics of Sliced Egyptian Onions. <i>Lipid - Fett</i> , 1981 , 83, 233-240		4
24	Influence of microwave and conventional cooking on beef liver lipids. <i>Grasas Y Aceites</i> , 1992 , 43, 336-340	1.3	4
23	Electrophoretic patterns of microwaved and irradiated beef liver proteins. <i>Journal of the Science of Food and Agriculture</i> , 2001 , 81, 975-982	4.3	3
22	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	2.5	3
21	Unsaponifiable Matter of Six Pollens Collected by Honeybees in Egypt. <i>Journal of Apicultural Research</i> , 1980 , 19, 248-254	2	3
20	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	3.8	2
19	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	3.8	2
18	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	4.3	2
17	Influence of Some Herbicides on the Physical and Chemical Characteristics of Soybean Oil. <i>Lipid - Fett</i> , 1981 , 83, 360-364		2
16	Influence of microwave heating on the stability of processed samn. <i>Grasas Y Aceites</i> , 1991 , 42, 101-105	1.3	2
15	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	3.7	1
14	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	3.7	1
13	Detection of cow's milk admixture to buffalo's milk. <i>Lipid - Fett</i> , 1986 , 88, 106-108		1
12	Linoleic Acid Oxidation Catalysed by Various Amino Acids and Cupric Ions in Non-Aqueous Media. <i>Lipid - Fett</i> , 1980 , 82, 487-490		1
11	Herbicidal Effect on Soybean Oil. <i>Lipid - Fett</i> , 1986 , 88, 165-167		
10	Effect of Some Preservatives on the Poultry Lipids. <i>Lipid - Fett</i> , 1986 , 88, 321-325		

- 9 Biochemical Studies on Whey Lipid Substances. *Lipid - Fett*, **1987**, 89, 450-452
- 8 Chlorotetracycline and Sodium Chloride Treatment Effects on Some Micro-Organisms and Unsaponifiables of Bolti Fish Fillets. *Lipid - Fett*, **1983**, 85, 33-38
- 7 Serum Unsaponifiables Changes as an Indication of Different Pregnancy Periods and Abnormal Cases in Women. *Lipid - Fett*, **1983**, 85, 476-478
- 6 Feeding Effect of Some Poultry Byproducts on Chicken's Serum Fatty Acids. *Lipid - Fett*, **1984**, 86, 33-37
- 5 Cotton Seed Oil Oxidation Catalysed by Amino Acids and Albumin in Aqueous and Non-Aqueous Media. *Lipid - Fett*, **1981**, 83, 62-65
- 4 Fatty Acid Composition of Lipids Extracted from Pink Bollworm in Relation to Dietary Lipids □ Induction and Termination of Diapause. *Lipid - Fett*, **1981**, 83, 271-274
- 3 Effects of certain antibilharzial and contraceptive drugs on liver functions in rats. *Contraception*, **1982**, 26, 645-57 2.5
- 2 Cold Shock and Various Extenders Effects on Physical and Chemical Characteristics of Ram Sperms. *Lipid - Fett*, **1982**, 84, 313-317
- 1 Biochemical Studies on Pepper Seeds at Different Maturity Stages and Stored for Various Periods. *Lipid - Fett*, **1982**, 84, 366-371