

# Radwan Farag

## List of Publications by Year in Descending Order

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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	Improvement in the quality of used sunflower oil by organic and inorganic adsorbents. <i>International Journal of Food Science and Technology</i> , <b>2009</b> , 44, 1802-1808	3.8	7
61	Use of some agricultural waste hull ashes for the regeneration of fried sunflower oil. <i>International Journal of Food Science and Technology</i> , <b>2009</b> , 44, 1850-1856	3.8	2
60	Use of sunflower oil mixed with jojoba and paraffin oils in deep-fat frying process. <i>International Journal of Food Science and Technology</i> , <b>2008</b> , 43, 1306-1315	3.8	6
59	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> , <b>2008</b> , 43, 1742-1753	3.8	2
58	Gynecological efficacy and chemical investigation of <i>Vitex agnus-castus</i> L. fruits growing in Egypt. <i>Natural Product Research</i> , <b>2008</b> , 22, 537-46	2.3	24
57	Influence of fried and fried-treated oils with different filter aids on rat health. <i>Journal of the Science of Food and Agriculture</i> , <b>2007</b> , 87, 485-495	4.3	2
56	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> , <b>2007</b> , 42, 107-115	3.8	49
55	Improving the quality of fried oils by using different filter aids. <i>Journal of the Science of Food and Agriculture</i> , <b>2006</b> , 86, 2228-2240	4.3	16
54	Influence of crude olive leaf juice on rat liver and kidney functions. <i>International Journal of Food Science and Technology</i> , <b>2006</b> , 41, 790-798	3.8	15
53	Chemical and biological evaluation of the essential oils of different <i>Melaleuca</i> species. <i>Phytotherapy Research</i> , <b>2004</b> , 18, 30-5	6.7	137
52	Safety evaluation of olive phenolic compounds as natural antioxidants. <i>International Journal of Food Sciences and Nutrition</i> , <b>2003</b> , 54, 159-74	3.7	54
51	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> , <b>2003</b> , 38, 81-87	3.8	55
50	Electrophoretic patterns of microwaved and irradiated beef liver proteins. <i>Journal of the Science of Food and Agriculture</i> , <b>2001</b> , 81, 975-982	4.3	3
49	Influence of gamma-irradiation and microwaves on the antioxidant property of some essential oils. <i>International Journal of Food Sciences and Nutrition</i> , <b>1998</b> , 49, 109-15	3.7	30
48	Stabilization of olive oil by microwave heating. <i>International Journal of Food Sciences and Nutrition</i> , <b>1997</b> , 48, 365-371	3.7	8
47	Aflatoxin destruction by microwave heating. <i>International Journal of Food Sciences and Nutrition</i> , <b>1996</b> , 47, 197-208	3.7	21
46	Biochemical and microbial studies on the efficiency of some coating materials for egg preservation. <i>International Journal of Food Sciences and Nutrition</i> , <b>1994</b> , 45, 263-273	3.7	1

45	Beeswax and its unsaponifiable components as natural preservatives for butter and cottonseed oils. <i>International Journal of Food Sciences and Nutrition</i> , <b>1993</b> , 44, 197-205	3.7	1
44	Comparative Study on the Deterioration of Oils by Microwave and Conventional Heating. <i>Journal of Food Protection</i> , <b>1992</b> , 55, 722-727	2.5	29
43	Influence of microwave and conventional cooking on beef liver lipids. <i>Grasas Y Aceites</i> , <b>1992</b> , 43, 336-340.	1.3	4
42	Influence of microwave heating on the stability of processed samn. <i>Grasas Y Aceites</i> , <b>1991</b> , 42, 101-105	1.3	2
41	Use of some essential oils as natural preservatives for butter. <i>JAOCS, Journal of the American Oil ChemistsySociety</i> , <b>1990</b> , 67, 188-191	1.8	33
40	Antioxidant activity of some spice essential oils on linoleic acid oxidation in aqueous media. <i>JAOCS, Journal of the American Oil ChemistsySociety</i> , <b>1989</b> , 66, 792-799	1.8	135
39	Influence of thyme and clove essential oils on cottonseed oil oxidation. <i>JAOCS, Journal of the American Oil ChemistsySociety</i> , <b>1989</b> , 66, 800	1.8	78
38	An improved, rapid, ELISA technique for detection of pork in meat products. <i>Journal of the Science of Food and Agriculture</i> , <b>1989</b> , 49, 103-116	4.3	18
37	Influence of Some Spice Essential Oils on Aspergillus Parasiticus Growth and Production of Aflatoxins in a Synthetic Medium. <i>Journal of Food Science</i> , <b>1989</b> , 54, 74-76	3.4	188
36	Antimicrobial Activity of Some Egyptian Spice Essential Oils. <i>Journal of Food Protection</i> , <b>1989</b> , 52, 665-667.	1.5	344
35	Growth and Aflatoxin Production by Aspergillus parasiticus in a Medium Containing Plant Hormones, Herbicides or Insecticides. <i>Journal of Food Protection</i> , <b>1987</b> , 50, 1044-1047	2.5	3
34	Biochemical Studies on Whey Lipid Substances. <i>Lipid - Fett</i> , <b>1987</b> , 89, 450-452		
33	Biochemical Studies on the Essential Oils of some Medicinal Plants. <i>Lipid - Fett</i> , <b>1986</b> , 88, 69-72		21
32	Detection of cowæ milk admixture to buffaloæ milk. <i>Lipid - Fett</i> , <b>1986</b> , 88, 106-108		1
31	Herbicidal Effect on Soybean Oil. <i>Lipid - Fett</i> , <b>1986</b> , 88, 165-167		
30	Effect of Some Preservatives on the Poultry Lipids. <i>Lipid - Fett</i> , <b>1986</b> , 88, 321-325		
29	Chemical Evaluation of Rapeseed. <i>Lipid - Fett</i> , <b>1986</b> , 88, 391-397		19
28	Effects of varied substrates on aflatoxin production byA. parasiticus. <i>JAOCS, Journal of the American Oil ChemistsySociety</i> , <b>1986</b> , 63, 1024-1026	1.8	6

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> , <b>1986</b> , 90, 383-389	4.2	4
26	Detection of cow milk admixture to buffalo milk. <i>JAOCS, Journal of the American Oil Chemistsy Society</i> , <b>1984</b> , 61, 913-916	1.8	4
25	Feeding Effect of Some Poultry Byproducts on Chickenæ Serum Fatty Acids. <i>Lipid - Fett</i> , <b>1984</b> , 86, 33-37		
24	Chlorotetracycline and Sodium Chloride Treatment Effects on Some Micro-Organisms and Unsaponifiables of Bolti Fish Fillets. <i>Lipid - Fett</i> , <b>1983</b> , 85, 33-38		
23	Serum Unsaponifiables Changes as an Indication of Different Pregnancy Periods and Abnormal Cases in Women. <i>Lipid - Fett</i> , <b>1983</b> , 85, 476-478		
22	Effects of various carbon and nitrogen sources on fungal lipid production. <i>JAOCS, Journal of the American Oil ChemistsySociety</i> , <b>1983</b> , 60, 795-800	1.8	11
21	Fractional crystallization and gas chromatographie analysis of fatty acids as a means of detecting butterfat adulteration. <i>JAOCS, Journal of the American Oil ChemistsySociety</i> , <b>1983</b> , 60, 1665-1669	1.8	21
20	Effects of certain antibilharzial and contraceptive drugs on liver functions in rats. <i>Contraception</i> , <b>1982</b> , 26, 645-57	2.5	
19	Use of unsaponifiable matter for detection of ghee adulteration with other fats. <i>JAOCS, Journal of the American Oil ChemistsySociety</i> , <b>1982</b> , 59, 557-560	1.8	8
18	Cold Shock and Various Extenders Effects on Physical and Chemical Characteristics of Ram Sperms. <i>Lipid - Fett</i> , <b>1982</b> , 84, 313-317		
17	Biochemical Studies on Pepper Seeds at Different Maturity Stages and Stored for Various Periods. <i>Lipid - Fett</i> , <b>1982</b> , 84, 366-371		
16	Cotton Seed Oil Oxidation Catalysed by Amino Acids and Albumin in Aqueous and Non-Aqueous Media. <i>Lipid - Fett</i> , <b>1981</b> , 83, 62-65		
15	Biochemical Studies on Some Chemical Characteristics of Sliced Egyptian Onions. <i>Lipid - Fett</i> , <b>1981</b> , 83, 233-240		4
14	Fatty Acid Composition of Lipids Extracted from Pink Bollworm in Relation to Dietary Lipids □ Induction and Termination of Diapause. <i>Lipid - Fett</i> , <b>1981</b> , 83, 271-274		
13	Influence of Some Herbicides on the Physical and Chemical Characteristics of Soybean Oil. <i>Lipid - Fett</i> , <b>1981</b> , 83, 360-364		2
12	Biochemical Studies on Some Chemical Characteristics of Sliced Egyptian Onions. <i>Journal of Food Science</i> , <b>1981</b> , 46, 1394-1399	3.4	7
11	Chemical studies on corn embryos infected by various fungi. <i>JAOCS, Journal of the American Oil ChemistsySociety</i> , <b>1981</b> , 58, 722-728	1.8	9
10	The lipids of various fungi grown on an artificial medium. <i>JAOCS, Journal of the American Oil ChemistsySociety</i> , <b>1981</b> , 58, A765-A768	1.8	6

9	Unsaponifiable Matter of Six Pollens Collected by Honeybees in Egypt. <i>Journal of Apicultural Research</i> , <b>1980</b> , 19, 248-254	2	3
8	Linoleic Acid Oxidation Catalysed by Various Amino Acids and Cupric Ions in Aqueous Media. <i>Lipid - Fett</i> , <b>1980</b> , 82, 390-394		5
7	Linoleic Acid Oxidation Catalysed by Various Amino Acids and Cupric Ions in Non-Aqueous Media. <i>Lipid - Fett</i> , <b>1980</b> , 82, 487-490		1
6	The effect of some pesticides on asymbiotic N <sub>2</sub> -fixation in Egyptian soil. <i>Archives of Environmental Contamination and Toxicology</i> , <b>1979</b> , 8, 629-35	3.2	15
5	Linoleic acid oxidation catalyzed by various amino acids and cupric ions in aqueous media. <i>JAOCS, Journal of the American Oil ChemistsySociety</i> , <b>1978</b> , 55, 703-707	1.8	24
4	Linoleic acid oxidation catalyzed by various amino acids and cupric ions in freeze-dried model systems. <i>JAOCS, Journal of the American Oil ChemistsySociety</i> , <b>1978</b> , 55, 708-710	1.8	13
3	Cottonseed oil oxidation catalyzed by amino acids and albumin in aqueous and nonaqueous media. <i>JAOCS, Journal of the American Oil ChemistsySociety</i> , <b>1978</b> , 55, 613-615	1.8	6
2	Chemical Studies on Pollen Collected by Honeybees in Giza Region, Egypt. <i>Journal of Apicultural Research</i> , <b>1978</b> , 17, 110-113	2	8
1	Long-Chain Fatty Acids of Six Pollens Collected by Honeybees in Egypt. <i>Journal of Apicultural Research</i> , <b>1978</b> , 17, 100-104	2	16