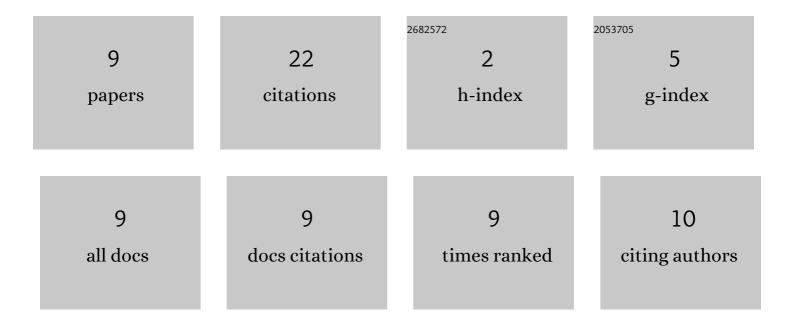
Garsa Ali ALshehre

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/2700492/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Utilization of Active Edible Films (Chitosan, Chitosan Nanoparticle, and CaCl2) for Enhancing the Quality Properties and the Shelf Life of Date Palm Fruits (Barhi Cultivar) during Cold Storage. Coatings, 2022, 12, 255.	2.6	14
2	HPLC-DAD phenolic screening and <i>in vitro</i> assessment of antimicrobial, antioxidant and anti-inflammatory activities of Tanteboucht dates. RSC Advances, 2022, 12, 13330-13338.	3.6	2
3	Medicinal Applications of Banana Peel Flour Used as a Substitute for Computing Dietary Fiber for Wheat Flour in the Biscuit Industry. Applied Bionics and Biomechanics, 2022, 2022, 1-9.	1.1	2
4	Development and Characterization of Multigrain Pan Bread Prepared Using Quinoa, Lupin, and Fenugreek Seeds with Yellow Maize as a Gluten-Free Diet. Journal of Food Quality, 2022, 2022, 1-8.	2.6	2
5	Active Bionanocomposite Coating Quality Assessments of Some Cucumber Properties with Some Diverse Applications during Storage Condition by Chitosan, Nano Titanium Oxide Crystals, and Sodium Tripolyphosphate. Crystals, 2022, 12, 131.	2.2	1
6	Boron's Exogenous-Spraying and the Postharvest Quality of Perlette and Kings Ruby Cvs. Grapes by Enhancing the Gas Exchange, Antioxidants, and Total Sugars. Journal of Biobased Materials and Bioenergy, 2022, 16, 77-88.	0.3	1
7	Dynamic Modeling of Food Security in the Light of Reality and the Future: The Case of Maize Crop. Journal of Biobased Materials and Bioenergy, 2022, 16, 24-37.	0.3	0
8	Development and Characterization of Novel Macaroni Product Prepared from Grain and Legume. Journal of Biobased Materials and Bioenergy, 2022, 16, 104-110.	0.3	0
9	Quality, Chemical Composition, Microbiological and Sensory Assessments of Stored Mackerel Fish <i> (Rastrelliger kanagurta)</i> Products. Journal of Biobased Materials and Bioenergy, 2022, 16, 111-116.	0.3	0