

# Garsa Ali ALshehre

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2700492/publications.pdf>

Version: 2024-02-01

9  
papers

22  
citations

2682572

2  
h-index

2053705

5  
g-index

9  
all docs

9  
docs citations

9  
times ranked

10  
citing authors

#	ARTICLE	IF	CITATIONS
1	Utilization of Active Edible Films (Chitosan, Chitosan Nanoparticle, and CaCl <sub>2</sub> ) for Enhancing the Quality Properties and the Shelf Life of Date Palm Fruits (Barhi Cultivar) during Cold Storage. <i>Coatings</i> , 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. <i>RSC Advances</i> , 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. <i>Applied Bionics and Biomechanics</i> , 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. <i>Journal of Food Quality</i> , 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. <i>Crystals</i> , 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. <i>Journal of Biobased Materials and Bioenergy</i> , 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. <i>Journal of Biobased Materials and Bioenergy</i> , 2022, 16, 24-37.	0.3	0
8	Development and Characterization of Novel Macaroni Product Prepared from Grain and Legume. <i>Journal of Biobased Materials and Bioenergy</i> , 2022, 16, 104-110.	0.3	0
9	Quality, Chemical Composition, Microbiological and Sensory Assessments of Stored Mackerel Fish <i>(Rastrelliger kanagurta)</i> Products. <i>Journal of Biobased Materials and Bioenergy</i> , 2022, 16, 111-116.	0.3	0