

Maha Alshehab

List of Publications by Year in descending order

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Version: 2024-02-01

70
papers

1,387
citations

331538

21
h-index

377752

34
g-index

71
all docs

71
docs citations

71
times ranked

1620
citing authors

#	ARTICLE	IF	CITATIONS
1	Daylight-driven rechargeable antibacterial and antiviral nanofibrous membranes for bioprotective applications. <i>Science Advances</i> , 2018, 4, eaar5931.	4.7	221
2	Rechargeable Antibacterial <i>N</i> -Halamine Films with Antifouling Function for Food Packaging Applications. <i>ACS Applied Materials & Interfaces</i> , 2019, 11, 17814-17822.	4.0	71
3	Daylight-Induced Antibacterial and Antiviral Cotton Cloth for Offensive Personal Protection. <i>ACS Applied Materials & Interfaces</i> , 2020, 12, 49442-49451.	4.0	62
4	Vacuum facilitated infusion of bioactives into yeast microcarriers: Evaluation of a novel encapsulation approach. <i>Food Research International</i> , 2017, 100, 100-112.	2.9	46
5	Daylight-Induced Antibacterial and Antiviral Nanofibrous Membranes Containing Vitamin K Derivatives for Personal Protective Equipment. <i>ACS Applied Materials & Interfaces</i> , 2020, 12, 49416-49430.	4.0	46
6	Antifungal activity against <i>Candida albicans</i> of starch Pickering emulsion with thymol or amphotericin B in suspension and calcium alginate films. <i>International Journal of Pharmaceutics</i> , 2015, 493, 233-242.	2.6	44
7	Combination of aerosolized curcumin and UV-A light for the inactivation of bacteria on fresh produce surfaces. <i>Food Research International</i> , 2018, 114, 133-139.	2.9	43
8	Rapid detection of <i>Escherichia coli</i> in beverages using genetically engineered bacteriophage T7. <i>AMB Express</i> , 2019, 9, 55.	1.4	43
9	Thermal and oxidative stability of curcumin encapsulated in yeast microcarriers. <i>Food Chemistry</i> , 2019, 275, 1-7.	4.2	42
10	Mechanically Robust and Transparent <i>N</i> -Halamine Grafted PVA-co-EPE Films with Renewable Antimicrobial Activity. <i>Macromolecular Bioscience</i> , 2017, 17, 1600304.	2.1	40
11	Enhanced Antimicrobial Activity Based on a Synergistic Combination of Sublethal Levels of Stresses Induced by UV-A Light and Organic Acids. <i>Applied and Environmental Microbiology</i> , 2017, 83, .	1.4	34
12	Inactivation of foodborne pathogens based on synergistic effects of ultrasound and natural compounds during fresh produce washing. <i>Ultrasonics Sonochemistry</i> , 2020, 64, 104983.	3.8	30
13	Bioaccessibility of curcumin encapsulated in yeast cells and yeast cell wall particles. <i>Food Chemistry</i> , 2020, 309, 125700.	4.2	29
14	<i>N</i> -Halamine Polypropylene Nonwoven Fabrics with Rechargeable Antibacterial and Antiviral Functions for Medical Applications. <i>ACS Biomaterials Science and Engineering</i> , 2021, 7, 2329-2336.	2.6	29
15	A signal-on electrochemical aptasensor based on silanized cellulose nanofibers for rapid point-of-use detection of ochratoxin A. <i>Mikrochimica Acta</i> , 2020, 187, 535.	2.5	27
16	Incorporating Phage Therapy into WPI Dip Coatings for Applications on Fresh Whole and Cut Fruit and Vegetable Surfaces. <i>Journal of Food Science</i> , 2018, 83, 1871-1879.	1.5	25
17	Chlorine Rechargeable Biocidal <i>N</i> -Halamine Nanofibrous Membranes Incorporated with Bifunctional Zwitterionic Polymers for Efficient Water Disinfection Applications. <i>ACS Applied Materials & Interfaces</i> , 2020, 12, 51057-51068.	4.0	25
18	Efficacy of Nanobubbles Alone or in Combination with Neutral Electrolyzed Water in Removing <i>Escherichia coli</i> O157:H7, <i>Vibrio parahaemolyticus</i> , and <i>Listeria innocua</i> Biofilms. <i>Food and Bioprocess Technology</i> , 2021, 14, 287-297.	2.6	25

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19	Antimicrobial Effect of Photosensitized Rose Bengal on Bacteria and Viruses in Model Wash Water. <i>Food and Bioprocess Technology</i> , 2016, 9, 441-451.	2.6	24
20	Widefield Optical Imaging of Changes in Uptake of Glucose and Tissue Extracellular pH in Head and Neck Cancer. <i>Cancer Prevention Research</i> , 2014, 7, 1035-1044.	0.7	22
21	Nanophotonic Device in Combination with Bacteriophages for Enhancing Detection Sensitivity of <i>Escherichia coli</i> in Simulated Wash Water. <i>Analytical Letters</i> , 2019, 52, 2203-2213.	1.0	21
22	Bacteriophages immobilized on electrospun cellulose microfibers by non-specific adsorption, protein-ligand binding, and electrostatic interactions. <i>Cellulose</i> , 2017, 24, 4581-4589.	2.4	20
23	Antimicrobial Particle-Based Novel Sanitizer for Enhanced Decontamination of Fresh Produce. <i>Applied and Environmental Microbiology</i> , 2019, 85, .	1.4	20
24	Synergistic inactivation of bacteria based on a combination of low frequency, low-intensity ultrasound and a food grade antioxidant. <i>Ultrasonics Sonochemistry</i> , 2021, 74, 105567.	3.8	19
25	Integration of photo-induced biocidal and hydrophilic antifouling functions on nanofibrous membranes with demonstrated reduction of biofilm formation. <i>Journal of Colloid and Interface Science</i> , 2020, 578, 779-787.	5.0	18
26	Antibiofilm Effect of Poly(Vinyl Alcohol-co-Ethylene) Halamine Film against <i>Listeria innocua</i> and <i>Escherichia coli</i> O157:H7. <i>Applied and Environmental Microbiology</i> , 2017, 83, .	1.4	17
27	Novel targeted therapy for neuroblastoma: silencing the MXD3 gene using siRNA. <i>Pediatric Research</i> , 2017, 82, 527-535.	1.1	16
28	MXD3 antisense oligonucleotide with superparamagnetic iron oxide nanoparticles: A new targeted approach for neuroblastoma. <i>Nanomedicine: Nanotechnology, Biology, and Medicine</i> , 2020, 24, 102127.	1.7	16
29	Physical and chemical modifications of lipid structures to inhibit permeation of free radicals in a supported lipid membrane model. <i>Soft Matter</i> , 2012, 8, 11144.	1.2	15
30	Influence of Exposure Time, Shear Stress, and Surfactants on Detachment of <i>Escherichia coli</i> O157:H7 from Fresh Lettuce Leaf Surfaces During Washing Process. <i>Food and Bioprocess Technology</i> , 2018, 11, 621-633.	2.6	15
31	A Novel N-Halamine Biocidal Nanofibrous Membrane for Chlorine Rechargeable Rapid Water Disinfection Applications. <i>ACS Applied Materials & Interfaces</i> , 2021, 13, 41056-41065.	4.0	15
32	Targeted Photodynamic Treatment of Bacterial Biofilms Using Curcumin Encapsulated in Cells and Cell Wall Particles. <i>ACS Applied Bio Materials</i> , 2021, 4, 514-522.	2.3	15
33	Synergistic Antimicrobial Activity by Light or Thermal Treatment and Lauric Arginate: Membrane Damage and Oxidative Stress. <i>Applied and Environmental Microbiology</i> , 2019, 85, .	1.4	14
34	Inactivation of <i>Aeromonas hydrophila</i> and <i>Vibrio parahaemolyticus</i> by Curcumin-Mediated Photosensitization and Nanobubble-Ultrasonication Approaches. <i>Foods</i> , 2020, 9, 1306.	1.9	14
35	Screening of antimicrobial synergism between phenolic acids derivatives and UV-A light radiation. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2021, 214, 112081.	1.7	14
36	Incorporation of Antimicrobial Bio-Based Carriers onto Poly(vinyl alcohol-co-ethylene) Surface for Enhanced Antimicrobial Activity. <i>ACS Applied Materials & Interfaces</i> , 2021, 13, 36275-36285.	4.0	14

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37	Improved oxidative barrier properties of emulsions stabilized by silica-polymer microparticles for enhanced stability of encapsulants. <i>Food Research International</i> , 2015, 74, 269-274.	2.9	13
38	Influence of Vacuum Cooling on Escherichia coli O157:H7 Infiltration in Fresh Leafy Greens via a Multiphoton-Imaging Approach. <i>Applied and Environmental Microbiology</i> , 2016, 82, 106-115.	1.4	13
39	Fog, phenolic acids and UV-A light irradiation: A new antimicrobial treatment for decontamination of fresh produce. <i>Food Microbiology</i> , 2018, 76, 204-208.	2.1	13
40	Unique "posture" of rose Bengal for fabricating personal protective equipment with enhanced daylight-induced biocidal efficiency. <i>Materials Advances</i> , 2021, 2, 3569-3578.	2.6	13
41	Controlled Release of Natural Polyphenols in Oral Cavity Using Starch Pickering Emulsion. <i>Materials Research Society Symposia Proceedings</i> , 2014, 1688, 7.	0.1	12
42	Rapid detection of Escherichia coli using bacteriophage-induced lysis and image analysis. <i>PLoS ONE</i> , 2020, 15, e0233853.	1.1	12
43	Infusion of trans-resveratrol in micron-scale grape skin powder for enhanced stability and bioaccessibility. <i>Food Chemistry</i> , 2021, 340, 127894.	4.2	10
44	Photoactive Water-Soluble Vitamin K: A Novel Amphiphilic Photoinduced Antibacterial Agent. <i>ACS Sustainable Chemistry and Engineering</i> , 2021, 9, 8280-8294.	3.2	8
45	Application of Engineered Bacteriophage T7 in the Detection of Bacteria in Food Matrices. <i>Frontiers in Microbiology</i> , 2021, 12, 691003.	1.5	8
46	High hydrostatic pressure as a method to preserve fresh-cut Hachiya persimmons: A structural approach. <i>Food Science and Technology International</i> , 2016, 22, 688-698.	1.1	7
47	Encapsulation and release of curcumin using an intact milk fat globule delivery system. <i>Food and Function</i> , 2019, 10, 7121-7130.	2.1	7
48	A Fluorescence-based Method for Estimation of Oxygen Barrier Properties of Microspheres. <i>Journal of Food Science</i> , 2019, 84, 532-539.	1.5	7
49	Food-Grade Microscale Dispersion Enhances UV Stability and Antimicrobial Activity of a Model Bacteriophage (T7) for Reducing Bacterial Contamination (<i>Escherichia coli</i>) on the Plant Surface. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 10920-10927.	2.4	7
50	Durable and chlorine rechargeable biocidal composite material for improved food safety. <i>Cellulose</i> , 2021, 28, 503-515.	2.4	7
51	Milk fat globules, a novel carrier for delivery of exogenous cholecalciferol. <i>Food Research International</i> , 2019, 126, 108579.	2.9	6
52	Real-time measurements of milk fat globule membrane modulation during simulated intestinal digestion using electron paramagnetic resonance spectroscopy. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019, 184, 110511.	2.5	6
53	Rapid assessment of drug resistance of cancer cells to gefitinib and carboplatin using optical imaging. <i>Analytical Biochemistry</i> , 2016, 504, 50-58.	1.1	5
54	Compound Stability in Nanoparticles: The Effect of Solid Phase Fraction on Diffusion of Degradation Agents into Nanostructured Lipid Carriers. <i>Langmuir</i> , 2017, 33, 14115-14122.	1.6	5

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55	Biomarkers of oxidative damage in bacteria for the assessment of sanitation efficacy in lettuce wash water. <i>Applied Microbiology and Biotechnology</i> , 2017, 101, 5365-5375.	1.7	4
56	Partitioning, solubility and solubilization of limonene into water or short-chain phosphatidylcholine solutions. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2021, 98, 979-992.	0.8	4
57	Interactions Between the Lipid Core and the Phospholipid Interface in Emulsions and Solid Lipid Nanoparticles. <i>Food Biophysics</i> , 2015, 10, 466-473.	1.4	3
58	Synergistic Inactivation of Bacteria Using a Combination of Erythorbyl Laurate and UV Type-A Light Treatment. <i>Frontiers in Microbiology</i> , 2021, 12, 682900.	1.5	3
59	Synergistic inactivation of <i>Listeria</i> and <i>E. coli</i> using a combination of erythorbyl laurate and mild heating and its application in decontamination of peas as a model fresh produce. <i>Food Microbiology</i> , 2022, 102, 103869.	2.1	3
60	Quantitative Imaging of Bacteriophage Amplification for Rapid Detection of Bacteria in Model Foods. <i>Frontiers in Microbiology</i> , 2022, 13, 853048.	1.5	3
61	Enhanced sampling of bacteria and their biofilms from food contact surfaces with robust cationic modified swabs. <i>Cellulose</i> , 2022, 29, 4509-4524.	2.4	3
62	Chlorine Rechargeable Halamine Biocidal Alginate/Polyacrylamide Hydrogel Beads for Improved Sanitization of Fresh Produce. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 13323-13330.	2.4	2
63	Modeling bioaffinity-based targeted delivery of antimicrobials to <i>Escherichia coli</i> biofilms using yeast microparticles. Part II: Parameter evaluation and validation. <i>Biotechnology and Bioengineering</i> , 2022, 119, 247-256.	1.7	2
64	Modeling bioaffinity-based targeted delivery of antimicrobials to <i>Escherichia coli</i> biofilms using yeast microparticles. Part I: Model development and numerical simulation. <i>Biotechnology and Bioengineering</i> , 2022, 119, 236-246.	1.7	2
65	QSAR and deep learning model for virtual screening of potential inhibitors against Inosine 5- TM Monophosphate dehydrogenase (IMPDH) of <i>Cryptosporidium parvum</i> . <i>Journal of Molecular Graphics and Modelling</i> , 2022, 111, 108108.	1.3	2
66	Development of a food grade sanitizer delivery system with chlorine loaded gelatin microgels for enhanced binding and inactivation of biofilms. <i>Food Research International</i> , 2022, 155, 111026.	2.9	2
67	Quantification of antibiotic resistance genes and mobile genetic in dairy manure. <i>PeerJ</i> , 2021, 9, e12408.	0.9	2
68	Yeast cell microcarriers for delivery of a model bioactive compound in skin. <i>International Journal of Pharmaceutics</i> , 2021, 609, 121123.	2.6	1
69	Engineering cell-based microstructures to study the effect of structural complexity on <i>in vitro</i> bioaccessibility of a lipophilic bioactive compound. <i>Food and Function</i> , 2022, 13, 6560-6573.	2.1	1
70	Facile generation of cell microarrays using vacuum degassing and coverslip sweeping. <i>Analytical Biochemistry</i> , 2014, 457, 48-50.	1.1	0