Maha Alshehab

List of Publications by Year
in descending order

70	1,387	331538 21	377752 34
papers	citations	h-index	g-index

71	71	71	1620
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Synergistic inactivation of Listeria and E. coli using a combination of erythorbyl laurate and mild heating and its application in decontamination of peas as a model fresh produce. Food Microbiology, 2022, 102, 103869.	2.1	3
2	Modeling bioaffinityâ€based targeted delivery of antimicrobials to Escherichia coli biofilms using yeast microparticles. Part II: Parameter evaluation and validation. Biotechnology and Bioengineering, 2022, 119, 247-256.	1.7	2
3	Modeling bioaffinityâ€based targeted delivery of antimicrobials to Escherichia coli biofilms using yeast microparticles. Part I: Model development and numerical simulation. Biotechnology and Bioengineering, 2022, 119, 236-246.	1.7	2
4	QSAR and deep learning model for virtual screening of potential inhibitors against Inosine 5â€™ Monophosphate dehydrogenase (IMPDH) of Cryptosporidium parvum. Journal of Molecular Graphics and Modelling, 2022, 111, 108108.	1.3	2
5	Quantitative Imaging of Bacteriophage Amplification for Rapid Detection of Bacteria in Model Foods. Frontiers in Microbiology, 2022, 13, 853048.	1.5	3
6	Development of a food grade sanitizer delivery system with chlorine loaded gelatin microgels for enhanced binding and inactivation of biofilms. Food Research International, 2022, 155, 111026.	2.9	2
7	Enhanced sampling of bacteria and their biofilms from food contact surfaces with robust cationic modified swabs. Cellulose, 2022, 29, 4509-4524.	2.4	3
8	Engineering cell-based microstructures to study the effect of structural complexity on in vitro bioaccessibility of a lipophilic bioactive compound. Food and Function, 2022, 13, 6560-6573.	2.1	1
9	Screening of antimicrobial synergism between phenolic acids derivatives and UV-A light radiation. Journal of Photochemistry and Photobiology B: Biology, 2021, 214, 112081.	1.7	14
10	Infusion of trans-resveratrol in micron-scale grape skin powder for enhanced stability and bioaccessibility. Food Chemistry, 2021, 340, 127894.	4.2	10
11	Durable and chlorine rechargeable biocidal composite material for improved food safety. Cellulose, 2021, 28, 503-515.	2.4	7
12	Unique â€œpostureâ€•of rose Bengal for fabricating personal protective equipment with enhanced daylight-induced biocidal efficiency. Materials Advances, 2021, 2, 3569-3578.	2.6	13
13	Efficacy of Nanobubbles Alone or in Combination with Neutral Electrolyzed Water in Removing Escherichia coli O157:H7, Vibrio parahaemolyticus, and Listeria innocua Biofilms. Food and Bioprocess Technology, 2021, 14, 287-297.	2.6	25
14	Chlorine Rechargeable Halamine Biocidal Alginate/Polyacrylamide Hydrogel Beads for Improved Sanitization of Fresh Produce. Journal of Agricultural and Food Chemistry, 2021, 69, 13323-13330.	2.4	2
15	N-Halamine Polypropylene Nonwoven Fabrics with Rechargeable Antibacterial and Antiviral Functions for Medical Applications. ACS Biomaterials Science and Engineering, 2021, 7, 2329-2336.	2.6	29
16	Photoactive Water-Soluble Vitamin K: A Novel Amphiphilic Photoinduced Antibacterial Agent. ACS Sustainable Chemistry and Engineering, 2021, 9, 8280-8294.	3.2	8
17	Synergistic inactivation of bacteria based on a combination of low frequency, low-intensity ultrasound and a food grade antioxidant. Ultrasonics Sonochemistry, 2021, 74, 105567.	3.8	19
18	Synergistic Inactivation of Bacteria Using a Combination of Erythorbyl Laurate and UV Type-A Light Treatment. Frontiers in Microbiology, 2021, 12, 682900.	1.5	3

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19	Incorporation of Antimicrobial Bio-Based Carriers onto Poly(vinyl alcohol-co-ethylene) Surface for Enhanced Antimicrobial Activity. ACS Applied Materials & Interfaces, 2021, 13, 36275-36285.	4.0	14
20	Application of Engineered Bacteriophage T7 in the Detection of Bacteria in Food Matrices. Frontiers in Microbiology, 2021, 12, 691003.	1.5	8
21	A Novel N-Halamine Biocidal Nanofibrous Membrane for Chlorine Rechargeable Rapid Water Disinfection Applications. ACS Applied Materials & Interfaces, 2021, 13, 41056-41065.	4.0	15
22	Partitioning, solubility and solubilization of limonene into water or <scp>shortâ€chain</scp> phosphatidylcholine solutions. JAOCS, Journal of the American Oil Chemists' Society, 2021, 98, 979-992.	0.8	4
23	Yeast cell microcarriers for delivery of a model bioactive compound in skin. International Journal of Pharmaceutics, 2021, 609, 121123.	2.6	1
24	Targeted Photodynamic Treatment of Bacterial Biofilms Using Curcumin Encapsulated in Cells and Cell Wall Particles. ACS Applied Bio Materials, 2021, 4, 514-522.	2.3	15
25	Quantification of antibiotic resistance genes and mobile genetic in dairy manure. PeerJ, 2021, 9, e12408.	0.9	2
26	Bioaccessibility of curcumin encapsulated in yeast cells and yeast cell wall particles. Food Chemistry, 2020, 309, 125700.	4.2	29
27	MXD3 antisense oligonucleotide with superparamagnetic iron oxide nanoparticles: A new targeted approach for neuroblastoma. Nanomedicine: Nanotechnology, Biology, and Medicine, 2020, 24, 102127.	1.7	16
28	Inactivation of Aeromonas hydrophila and Vibrio parahaemolyticus by Curcumin-Mediated Photosensitization and Nanobubble-Ultrasonication Approaches. Foods, 2020, 9, 1306.	1.9	14
29	Daylight-Induced Antibacterial and Antiviral Nanofibrous Membranes Containing Vitamin K Derivatives for Personal Protective Equipment. ACS Applied Materials & Interfaces, 2020, 12, 49416-49430.	4.0	46
30	Daylight-Induced Antibacterial and Antiviral Cotton Cloth for Offensive Personal Protection. ACS Applied Materials & Interfaces, 2020, 12, 49442-49451.	4.0	62
31	A signal-on electrochemical aptasensor based on silanized cellulose nanofibers for rapid point-of-use detection of ochratoxin A. Mikrochimica Acta, 2020, 187, 535.	2.5	27
32	Food-Grade Microscale Dispersion Enhances UV Stability and Antimicrobial Activity of a Model Bacteriophage (T7) for Reducing Bacterial Contamination (Escherichia coli) on the Plant Surface. Journal of Agricultural and Food Chemistry, 2020, 68, 10920-10927.	2.4	7
33	Chlorine Rechargeable Biocidal N-Halamine Nanofibrous Membranes Incorporated with Bifunctional Zwitterionic Polymers for Efficient Water Disinfection Applications. ACS Applied Materials & Interfaces, 2020, 12, 51057-51068.	4.0	25
34	Integration of photo-induced biocidal and hydrophilic antifouling functions on nanofibrous membranes with demonstrated reduction of biofilm formation. Journal of Colloid and Interface Science, 2020, 578, 779-787.	5.0	18
35	Rapid detection of Escherichia coli using bacteriophage-induced lysis and image analysis. PLoS ONE, 2020, 15, e0233853.	1.1	12
36	Inactivation of foodborne pathogens based on synergistic effects of ultrasound and natural compounds during fresh produce washing. Ultrasonics Sonochemistry, 2020, 64, 104983.	3.8	30

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37	Nanophotonic Device in Combination with Bacteriophages for Enhancing Detection Sensitivity of Escherichia coli in Simulated Wash Water. Analytical Letters, 2019, 52, 2203-2213.	1.0	21
38	Rapid detection of Escherichia coli in beverages using genetically engineered bacteriophage T7. AMB Express, 2019, 9, 55.	1.4	43
39	Synergistic Antimicrobial Activity by Light or Thermal Treatment and Lauric Arginate: Membrane Damage and Oxidative Stress. Applied and Environmental Microbiology, 2019, 85, .	1.4	14
40	Encapsulation and release of curcumin using an intact milk fat globule delivery system. Food and Function, 2019, 10, 7121-7130.	2.1	7
41	Milk fat globules, a novel carrier for delivery of exogenous cholecalciferol. Food Research International, 2019, 126, 108579.	2.9	6
42	Real-time measurements of milk fat globule membrane modulation during simulated intestinal digestion using electron paramagnetic resonance spectroscopy. Colloids and Surfaces B: Biointerfaces, 2019, 184, 110511.	2.5	6
43	Rechargeable Antibacterial N-Halamine Films with Antifouling Function for Food Packaging Applications. ACS Applied Materials & Interfaces, 2019, 11, 17814-17822.	4.0	71
44	Antimicrobial Particle-Based Novel Sanitizer for Enhanced Decontamination of Fresh Produce. Applied and Environmental Microbiology, 2019, 85, .	1.4	20
45	A Fluorescenceâ€based Method for Estimation of Oxygen Barrier Properties of Microspheres. Journal of Food Science, 2019, 84, 532-539.	1.5	7
46	Thermal and oxidative stability of curcumin encapsulated in yeast microcarriers. Food Chemistry, 2019, 275, 1-7.	4.2	42
47	Daylight-driven rechargeable antibacterial and antiviral nanofibrous membranes for bioprotective applications. Science Advances, 2018, 4, eaar5931.	4.7	221
48	Influence of Exposure Time, Shear Stress, and Surfactants on Detachment of Escherichia coli O157:H7 from Fresh Lettuce Leaf Surfaces During Washing Process. Food and Bioprocess Technology, 2018, 11, 621-633.	2.6	15
49	Fog, phenolic acids and UV-A light irradiation: A new antimicrobial treatment for decontamination of fresh produce. Food Microbiology, 2018, 76, 204-208.	2.1	13
50	Combination of aerosolized curcumin and UV-A light for the inactivation of bacteria on fresh produce surfaces. Food Research International, 2018, 114, 133-139.	2.9	43
51	Incorporating Phage Therapy into WPI Dip Coatings for Applications on Fresh Whole and Cut Fruit and Vegetable Surfaces. Journal of Food Science, 2018, 83, 1871-1879.	1.5	25
52	Mechanically Robust and Transparent Nâ€Halamine Grafted PVAâ€coâ€PE Films with Renewable Antimicrobial Activity. Macromolecular Bioscience, 2017, 17, 1600304.	2.1	40
53	Enhanced Antimicrobial Activity Based on a Synergistic Combination of Sublethal Levels of Stresses Induced by UV-A Light and Organic Acids. Applied and Environmental Microbiology, 2017, 83, .	1.4	34
54	Novel targeted therapy for neuroblastoma: silencing the MXD3 gene using siRNA. Pediatric Research, 2017, 82, 527-535.	1.1	16

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55	Biomarkers of oxidative damage in bacteria for the assessment of sanitation efficacy in lettuce wash water. Applied Microbiology and Biotechnology, 2017, 101, 5365-5375.	1.7	4
56	Bacteriophages immobilized on electrospun cellulose microfibers by non-specific adsorption, proteinâ€“ligand binding, and electrostatic interactions. Cellulose, 2017, 24, 4581-4589.	2.4	20
57	Antibiofilm Effect of Poly(Vinyl Alcohol- co -Ethylene) Halamine Film against Listeria innocua and Escherichia coli O157:H7. Applied and Environmental Microbiology, 2017, 83, .	1.4	17
58	Vacuum facilitated infusion of bioactives into yeast microcarriers: Evaluation of a novel encapsulation approach. Food Research International, 2017, 100, 100-112.	2.9	46
59	Compound Stability in Nanoparticles: The Effect of Solid Phase Fraction on Diffusion of Degradation Agents into Nanostructured Lipid Carriers. Langmuir, 2017, 33, 14115-14122.	1.6	5
60	Rapid assessment of drug resistance of cancer cells to gefitinib and carboplatin using optical imaging. Analytical Biochemistry, 2016, 504, 50-58.	1.1	5
61	Influence of Vacuum Cooling on Escherichia coli O157:H7 Infiltration in Fresh Leafy Greens via a Multiphoton-Imaging Approach. Applied and Environmental Microbiology, 2016, 82, 106-115.	1.4	13
62	High hydrostatic pressure as a method to preserve fresh-cut Hachiya persimmons: A structural approach. Food Science and Technology International, 2016, 22, 688-698.	1.1	7
63	Antimicrobial Effect of Photosensitized Rose Bengal on Bacteria and Viruses in Model Wash Water. Food and Bioprocess Technology, 2016, 9, 441-451.	2.6	24
64	Antifungal activity against Candida albicans of starch Pickering emulsion with thymol or amphotericin B in suspension and calcium alginate films. International Journal of Pharmaceutics, 2015, 493, 233-242.	2.6	44
65	Interactions Between the Lipid Core and the Phospholipid Interface in Emulsions and Solid Lipid Nanoparticles. Food Biophysics, 2015, 10, 466-473.	1.4	3
66	Improved oxidative barrier properties of emulsions stabilized by silicaâ€“polymer microparticles for enhanced stability of encapsulants. Food Research International, 2015, 74, 269-274.	2.9	13
67	Controlled Release of Natural Polyphenols in Oral Cavity Using Starch Pickering Emulsion. Materials Research Society Symposia Proceedings, 2014, 1688, 7.	0.1	12
68	Widefield Optical Imaging of Changes in Uptake of Glucose and Tissue Extracellular pH in Head and Neck Cancer. Cancer Prevention Research, 2014, 7, 1035-1044.	0.7	22
69	Facile generation of cell microarrays using vacuum degassing and coverslip sweeping. Analytical Biochemistry, 2014, 457, 48-50.	1.1	0
70	Physical and chemical modifications of lipid structures to inhibit permeation of free radicals in a supported lipid membrane model. Soft Matter, 2012, 8, 11144.	1.2	15