Abdelmoneim H Ali

List of Publications by Year
in descending order

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28	889	567144 15	526166 27
papers	citations	h-index	g-index

28	28	28	1136
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Liposome: composition, characterisation, preparation, and recent innovation in clinical applications. Journal of Drug Targeting, 2019, 27, 742-761.	2.1	170
2	Influence of enzymatic hydrolysis conditions on the degree of hydrolysis and functional properties of protein hydrolysate obtained from Chinese sturgeon (Acipenser sinensis) by using papain enzyme. Process Biochemistry, 2018, 67, 19-28.	1.8	143
3	Identification of phospholipids classes and molecular species in different types of egg yolk by using UPLC-Q-TOF-MS. Food Chemistry, 2017, 221, 58-66.	4.2	72
4	Preparation of structured lipids enriched with medium- and long-chain triacylglycerols by enzymatic interesterification for infant formula. Food and Bioproducts Processing, 2018, 107, 121-130.	1.8	55
5	Profiling of phospholipids molecular species from different mammalian milk powders by using ultra-performance liquid chromatography-electrospray ionization-quadrupole-time of flight-mass spectrometry. Journal of Food Composition and Analysis, 2017, 62, 143-154.	1.9	41
6	Synthesis of structured lipids enriched with medium-chain fatty acids via solvent-free acidolysis of microbial oil catalyzed by Rhizomucor miehei lipase. LWT - Food Science and Technology, 2018, 93, 306-315.	2.5	41
7	Current knowledge of lipids in human milk and recent innovations in infant formulas. Current Opinion in Food Science, 2017, 16, 28-39.	4.1	40
8	Natural phospholipids: Occurrence, biosynthesis, separation, identification, and beneficial health aspects. Critical Reviews in Food Science and Nutrition, 2019, 59, 253-275.	5.4	40
9	Spray-dried novel structured lipids enriched with medium-and long-chain triacylglycerols encapsulated with different wall materials: Characterization and stability. Food Research International, 2019, 116, 538-547.	2.9	38
10	Synthesis of 1,3-dioleoyl-2-arachidonoylglycerol-rich structured lipids by lipase-catalyzed acidolysis of microbial oil from Mortierella alpina. Bioresource Technology, 2017, 243, 448-456.	4.8	35
11	Current knowledge of buttermilk: Composition, applications in the food industry, nutritional and beneficial health characteristics. International Journal of Dairy Technology, 2019, 72, 169-182.	1.3	35
12	Influence of Degree of Hydrolysis on Chemical Composition, Functional Properties, and Antioxidant Activities of Chinese Sturgeon (Acipenser sinensis) Hydrolysates Obtained by Using Alcalase 2.4L. Journal of Aquatic Food Product Technology, 2019, 28, 583-597.	0.6	27
13	Impact of technological processes on buffalo and bovine milk fat crystallization behavior and milk fat globule membrane phospholipids profile. LWT - Food Science and Technology, 2018, 90, 424-432.	2.5	21
14	Structural and physicochemical characteristics of lyophilized Chinese sturgeon protein hydrolysates prepared by using two different enzymes. Journal of Food Science, 2020, 85, 3313-3322.	1.5	19
15	Effects of ultrasonic, microwave, and combined ultrasonicâ€microwave pretreatments on the enzymatic hydrolysis process and protein hydrolysate properties obtained from Chinese sturgeon () Tj ETQq1 1 0.784314 rgBT /Overlo	1.4	17
16	Characterisation of bovine and buffalo anhydrous milk fat fractions along with infant formulas fat: Application of differential scanning calorimetry, Fourier transform infrared spectroscopy, and colour attributes. LWT - Food Science and Technology, 2020, 129, 109542.	2.5	13
17	Comparative characterisation of fat fractions extracted from Egyptian and Chinese camel milk. International Dairy Journal, 2020, 105, 104691.	1.5	13
18	Dietary Sphingomyelin Metabolism and Roles in Gut Health and Cognitive Development. Advances in Nutrition, 2022, 13, 474-491.	2.9	13

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19	Analysis of triacylglycerols molecular species composition, total fatty acids, and sn-2 fatty acids positional distribution in different types of milk powders. Journal of Food Measurement and Characterization, 2019, 13, 2613-2625.	1.6	11
20	Profiling of phenolic compounds and antioxidant activities of Cissus rotundifolia (Forssk.) as influenced by ultrasonic-assisted extraction conditions. Journal of Food Measurement and Characterization, 2019, 13, 634-647.	1.6	9
21	Profiling of triacylglycerol composition in arachidonic acid single cell oil from Mortierella alpina by using ultra-performance liquid chromatography-electrospray ionization-quadrupole-time-of-flight mass spectrometry. Journal of Food Composition and Analysis, 2017, 62, 245-253.	1.9	8
22	Screening of lipases for production of novel structured lipids from single cell oils. Process Biochemistry, 2020, 91, 181-188.	1.8	6
23	A comparative study of lipid composition and powder quality among powdered infant formula with novel functional structured lipids and commercial infant formulas. European Food Research and Technology, 2020, 246, 2569-2586.	1.6	5
24	A review of milk gangliosides: Occurrence, biosynthesis, identification, and nutritional and functional significance. International Journal of Dairy Technology, 2022, 75, 21-45.	1.3	5
25	Proximate composition, nutritional evaluation and functional properties of a promising food: Arabian wax Cissus (Cissus rotundifolia Forssk) leaves. Journal of Food Science and Technology, 2019, 56, 4844-4854.	1.4	4
26	Effect of pasteurisation, homogenisation and freezeâ€drying on bovine and buffalo milk fat triacylglycerols profile. International Journal of Dairy Technology, 2021, 74, 472-488.	1.3	4
27	Chemical and molecular examinations of some cowpea genotypes using simple sequence repeat and intersimple sequence repeat DNA markers in relation to their cooking quality. Food Science and Nutrition, 2021, 9, 4298-4309.	1.5	2
28	Evaluation of antibacterial and antioxidant activities of Cissus rotundifolia (Forssk.) leaves extract obtained by ultrasonic-assisted extraction conditions. Journal of Food Measurement and Characterization, 2021, 15, 735-742.	1.6	1