

Abdelmoneim H Ali

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

28

papers

519

citations

12

h-index

22

g-index

28

ext. papers

686

ext. citations

5

avg, IF

4.25

L-index

#	Paper	IF	Citations
28	Liposome: composition, characterisation, preparation, and recent innovation in clinical applications. <i>Journal of Drug Targeting</i> , 2019 , 27, 742-761	5.4	96
27	Influence of enzymatic hydrolysis conditions on the degree of hydrolysis and functional properties of protein hydrolysate obtained from Chinese sturgeon (<i>Acipenser sinensis</i>) by using papain enzyme. <i>Process Biochemistry</i> , 2018 , 67, 19-28	4.8	76
26	Identification of phospholipids classes and molecular species in different types of egg yolk by using UPLC-Q-TOF-MS. <i>Food Chemistry</i> , 2017 , 221, 58-66	8.5	53
25	Preparation of structured lipids enriched with medium- and long-chain triacylglycerols by enzymatic interesterification for infant formula. <i>Food and Bioproducts Processing</i> , 2018 , 107, 121-130	4.9	36
24	Synthesis of structured lipids enriched with medium-chain fatty acids via solvent-free acidolysis of microbial oil catalyzed by <i>Rhizomucor miehei</i> lipase. <i>LWT - Food Science and Technology</i> , 2018 , 93, 306-315	5.4	30
23	Profiling of phospholipids molecular species from different mammalian milk powders by using ultra-performance liquid chromatography-electrospray ionization-quadrupole-time of flight-mass spectrometry. <i>Journal of Food Composition and Analysis</i> , 2017 , 62, 143-154	4.1	29
22	Current knowledge of lipids in human milk and recent innovations in infant formulas. <i>Current Opinion in Food Science</i> , 2017 , 16, 28-39	9.8	27
21	Synthesis of 1,3-dioleoyl-2-arachidonoylglycerol-rich structured lipids by lipase-catalyzed acidolysis of microbial oil from <i>Mortierella alpina</i> . <i>Bioresource Technology</i> , 2017 , 243, 448-456	11	24
20	Spray-dried novel structured lipids enriched with medium-and long-chain triacylglycerols encapsulated with different wall materials: Characterization and stability. <i>Food Research International</i> , 2019 , 116, 538-547	7	24
19	Natural phospholipids: Occurrence, biosynthesis, separation, identification, and beneficial health aspects. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 253-275	11.5	21
18	Influence of Degree of Hydrolysis on Chemical Composition, Functional Properties, and Antioxidant Activities of Chinese Sturgeon (<i>Acipenser sinensis</i>) Hydrolysates Obtained by Using Alcalase 2.4L. <i>Journal of Aquatic Food Product Technology</i> , 2019 , 28, 583-597	1.6	15
17	Impact of technological processes on buffalo and bovine milk fat crystallization behavior and milk fat globule membrane phospholipids profile. <i>LWT - Food Science and Technology</i> , 2018 , 90, 424-432	5.4	13
16	Structural and physicochemical characteristics of lyophilized Chinese sturgeon protein hydrolysates prepared by using two different enzymes. <i>Journal of Food Science</i> , 2020 , 85, 3313-3322	3.4	12
15	Current knowledge of buttermilk: Composition, applications in the food industry, nutritional and beneficial health characteristics. <i>International Journal of Dairy Technology</i> , 2019 , 72, 169-182	3.7	12
14	Analysis of triacylglycerols molecular species composition, total fatty acids, and sn-2 fatty acids positional distribution in different types of milk powders. <i>Journal of Food Measurement and Characterization</i> , 2019 , 13, 2613-2625	2.8	8
13	Effects of ultrasonic, microwave, and combined ultrasonic-microwave pretreatments on the enzymatic hydrolysis process and protein hydrolysate properties obtained from Chinese sturgeon (<i>Acipenser sinensis</i>). <i>Journal of Food Biochemistry</i> , 2020 , 44, e13292	3.3	8
12	Comparative characterisation of fat fractions extracted from Egyptian and Chinese camel milk. <i>International Dairy Journal</i> , 2020 , 105, 104691	3.5	7

11	Profiling of triacylglycerol composition in arachidonic acid single cell oil from <i>Mortierella alpina</i> by using ultra-performance liquid chromatography-electrospray ionization-quadrupole-time-of-flight mass spectrometry. <i>Journal of Food Composition and Analysis</i> , 2017 , 62, 245-253	4.1	7
10	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. <i>LWT - Food Science and Technology</i> , 2020 , 129, 109542	5.4	5
9	Screening of lipases for production of novel structured lipids from single cell oils. <i>Process Biochemistry</i> , 2020 , 91, 181-188	4.8	5
8	Profiling of phenolic compounds and antioxidant activities of <i>Cissus rotundifolia</i> (Forssk.) as influenced by ultrasonic-assisted extraction conditions. <i>Journal of Food Measurement and Characterization</i> , 2019 , 13, 634-647	2.8	5
7	A comparative study of lipid composition and powder quality among powdered infant formula with novel functional structured lipids and commercial infant formulas. <i>European Food Research and Technology</i> , 2020 , 246, 2569-2586	3.4	4
6	Proximate composition, nutritional evaluation and functional properties of a promising food: Arabian wax <i>Cissus</i> (Forssk) leaves. <i>Journal of Food Science and Technology</i> , 2019 , 56, 4844-4854	3.3	1
5	Dietary Sphingomyelin Metabolism and Roles in Gut Health and Cognitive Development. <i>Advances in Nutrition</i> , 2021 ,	10	1
4	A review of milk gangliosides: Occurrence, biosynthesis, identification, and nutritional and functional significance. <i>International Journal of Dairy Technology</i> , 2022 , 75, 21	3.7	0
3	Effect of pasteurisation, homogenisation and freeze-drying on bovine and buffalo milk fat triacylglycerols profile. <i>International Journal of Dairy Technology</i> , 2021 , 74, 472-488	3.7	0
2	Chemical and molecular examinations of some cowpea genotypes using simple sequence repeat and intersimple sequence repeat DNA markers in relation to their cooking quality. <i>Food Science and Nutrition</i> , 2021 , 9, 4298-4309	3.2	0
1	Evaluation of antibacterial and antioxidant activities of <i>Cissus rotundifolia</i> (Forssk.) leaves extract obtained by ultrasonic-assisted extraction conditions. <i>Journal of Food Measurement and Characterization</i> , 2021 , 15, 735-742	2.8	