

Abdelmoneim H Ali

List of Publications by Year in Descending Order

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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 | 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 |
| 27 | 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 |
| 26 | 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 |
| 25 | 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 | |
| 24 | Dietary Sphingomyelin Metabolism and Roles in Gut Health and Cognitive Development. <i>Advances in Nutrition</i> , 2021 , | 10 | 1 |
| 23 | 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 |
| 22 | 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 |
| 21 | Comparative characterisation of fat fractions extracted from Egyptian and Chinese camel milk. <i>International Dairy Journal</i> , 2020 , 105, 104691 | 3.5 | 7 |
| 20 | Screening of lipases for production of novel structured lipids from single cell oils. <i>Process Biochemistry</i> , 2020 , 91, 181-188 | 4.8 | 5 |
| 19 | 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 |
| 18 | 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 |
| 17 | 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 |
| 16 | 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 |
| 15 | 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 |
| 14 | 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 |
| 13 | 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 |
| 12 | 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 |

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| 11 | Liposome: composition, characterisation, preparation, and recent innovation in clinical applications. <i>Journal of Drug Targeting</i> , 2019 , 27, 742-761 | 5.4 | 96 |
| 10 | 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 |
| 9 | 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 |
| 8 | 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 |
| 7 | 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 |
| 6 | Preparation of structured lipids enriched with medium- and long-chain triacylglycerols by enzymatic interesterification for infant formula. <i>Food and Bioprocess Technology</i> , 2018 , 107, 121-130 | 4.9 | 36 |
| 5 | 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 |
| 4 | 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 |
| 3 | 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 |
| 2 | 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 |
| 1 | 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 |