

# Duried Alwazeer

## List of Publications by Year in descending order

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Version: 2024-02-01

23  
papers

439  
citations

759233

12  
h-index

752698

20  
g-index

26  
all docs

26  
docs citations

26  
times ranked

232  
citing authors

#	ARTICLE	IF	CITATIONS
1	Combating Oxidative Stress and Inflammation in COVID-19 by Molecular Hydrogen Therapy: Mechanisms and Perspectives. <i>Oxidative Medicine and Cellular Longevity</i> , 2021, 2021, 1-17.	4.0	63
2	Use of redox potential modification by gas improves microbial quality, color retention, and ascorbic acid stability of pasteurized orange juice. <i>International Journal of Food Microbiology</i> , 2003, 89, 21-29.	4.7	62
3	Reducing atmosphere packaging as a novel alternative technique for extending shelf life of fresh cheese. <i>Journal of Food Science and Technology</i> , 2020, 57, 3013-3023.	2.8	29
4	Behavior of <i>Lactobacillus plantarum</i> and <i>Saccharomyces cerevisiae</i> in Fresh and Thermally Processed Orange Juice. <i>Journal of Food Protection</i> , 2002, 65, 1586-1589.	1.7	28
5	Incorporation of hydrogen into the packaging atmosphere protects the nutritional, textural and sensorial freshness notes of strawberries and extends shelf life. <i>Journal of Food Science and Technology</i> , 2022, 59, 3951-3964.	2.8	25
6	Fortification of milk with plant extracts modifies the acidification and reducing capacities of yoghurt bacteria. <i>International Journal of Dairy Technology</i> , 2020, 73, 117-125.	2.8	24
7	Reducing atmosphere drying as a novel drying technique for preserving the sensorial and nutritional notes of foods. <i>Journal of Food Science and Technology</i> , 2019, 56, 3790-3800.	2.8	23
8	Determination of trace elements, heavy metals, and antimony in polyethylene terephthalate "bottled local raw cow milk of IÅYdÅ±r region in Turkey. <i>Environmental Monitoring and Assessment</i> , 2019, 191, 666.	2.7	23
9	Effect of fortification of setÅ±type yoghurt with different plant extracts on its physicochemical, rheological, textural and sensory properties during storage. <i>International Journal of Dairy Technology</i> , 2021, 74, 723-736.	2.8	22
10	Importance of consideration of oxidoreduction potential as a critical quality parameter in food industries. <i>Food Research International</i> , 2020, 132, 109108.	6.2	19
11	The effects of hydrogen incorporation in modified atmosphere packaging on the formation of biogenic amines in cold stored rainbow trout and horse mackerel. <i>Journal of Food Composition and Analysis</i> , 2022, 112, 104688.	3.9	19
12	Hydrogen-rich water can reduce the formation of biogenic amines in butter. <i>Food Chemistry</i> , 2022, 384, 132613.	8.2	18
13	Quality Performance Assessment of Gas Injection During Juice Processing and Conventional Preservation Technologies. , 2019, , 465-485.		13
14	Reducing Atmosphere Packaging Technique for Extending the Shelf-life of Food Products. <i>Journal of the Institute of Science and Technology</i> , 2019, 9, 2117-2123.	0.9	13
15	Kuru GÅ±dalarÅ±n Rengini Muhafaza Etmeye YÅ¶nelik Yeni bir Teknik: Å±ndirgen Atmosferik Kurutma. <i>Journal of the Institute of Science and Technology</i> , 2018, 8, 125-131.	0.9	12
16	Hydrogen-Rich Water Alleviates the Nickel-Induced Toxic Responses (Inflammatory Responses,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 14 Element Research, 2022, 200, 3442-3452.	3.5	11
17	Evaluation of the hydrogen-rich water alleviation potential on mercury toxicity in earthworms using ATR-FTIR and LCÅ±ESIÅ±MS/MS spectroscopy. <i>Environmental Science and Pollution Research</i> , 2022, 29, 19642-19656.	5.3	10
18	Presumptive Relationship between Oxidoreduction Potential and Both Antibacterial and Antioxidant Activities of Herbs and Spices: Oxidoreduction Potential as a Companion Tool for Measuring the Antioxidant Activity. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2018, 47, 506-514.	1.1	9

#	ARTICLE	IF	CITATIONS
19	Kekik, Nane, UÅskun, ÅezÅ¼m Å¼ekirdeÅyi ve YeÅyil Å¼ay Å¼Å¼pÅ¼ Lifinde Optimum Etanolik Ekstraksiyon ÅžartlarÅn ve Fenolik Profillerinin Belirlenmesi. Uluslararası TarÅm Ve Yaban HayatÅ Bilimleri Dergisi, 0, , 605-614.	0.3	4
20	Ion-selective electrode integrated in small-scale bioreactor for continuous intracellular pH determination in <i>Lactobacillus plantarum</i> . <i>Folia Microbiologica</i> , 2020, 65, 467-473.	2.3	3
21	Improvement of pasting and textural properties of sunnâdamaged wheat flour using tea waste extracts. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15728.	2.0	3
22	MolekÅ¼ler Hidrojenin TarÅm AlanÅnda KullanÅmÅ. <i>Turkish Journal of Agriculture: Food Science and Technology</i> , 2022, 10, 14-20.	0.3	2
23	Comparison Between Fluorescent Probe and Ion-Selective Electrode Methods for Intracellular pH Determination in <i>Leuconostoc mesenteroides</i> . <i>Current Microbiology</i> , 2018, 75, 1493-1497.	2.2	1