

Duried Alwazeer

List of Publications by Year in descending order

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Version: 2024-02-01

23
papers

439
citations

759233

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752698

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26
all docs

26
docs citations

26
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232
citing authors

#	ARTICLE	IF	CITATIONS
1	Hydrogen-Rich Water Alleviates the Nickel-Induced Toxic Responses (Inflammatory Responses,) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Element Research, 2022, 200, 3442-3452.	3.5	11
2	Evaluation of the hydrogen-rich water alleviation potential on mercury toxicity in earthworms using ATR-FTIR and LC-ESI-MS/MS spectroscopy. Environmental Science and Pollution Research, 2022, 29, 19642-19656.	5.3	10
3	Moleküler Hidrojenin Tarım Alanında Kullanılması. Turkish Journal of Agriculture: Food Science and Technology, 2022, 10, 14-20.	0.3	2
4	Hydrogen-rich water can reduce the formation of biogenic amines in butter. Food Chemistry, 2022, 384, 132613.	8.2	18
5	Incorporation of hydrogen into the packaging atmosphere protects the nutritional, textural and sensorial freshness notes of strawberries and extends shelf life. Journal of Food Science and Technology, 2022, 59, 3951-3964.	2.8	25
6	The effects of hydrogen incorporation in modified atmosphere packaging on the formation of biogenic amines in cold stored rainbow trout and horse mackerel. Journal of Food Composition and Analysis, 2022, 112, 104688.	3.9	19
7	Improvement of pasting and textural properties of sun-damaged wheat flour using tea waste extracts. Journal of Food Processing and Preservation, 2021, 45, e15728.	2.0	3
8	Effect of fortification of set-type yoghurt with different plant extracts on its physicochemical, rheological, textural and sensory properties during storage. International Journal of Dairy Technology, 2021, 74, 723-736.	2.8	22
9	Combating Oxidative Stress and Inflammation in COVID-19 by Molecular Hydrogen Therapy: Mechanisms and Perspectives. Oxidative Medicine and Cellular Longevity, 2021, 2021, 1-17.	4.0	63
10	Fortification of milk with plant extracts modifies the acidification and reducing capacities of yoghurt bacteria. International Journal of Dairy Technology, 2020, 73, 117-125.	2.8	24
11	Ion-selective electrode integrated in small-scale bioreactor for continuous intracellular pH determination in Lactobacillus plantarum. Folia Microbiologica, 2020, 65, 467-473.	2.3	3
12	Reducing atmosphere packaging as a novel alternative technique for extending shelf life of fresh cheese. Journal of Food Science and Technology, 2020, 57, 3013-3023.	2.8	29
13	Importance of consideration of oxidoreduction potential as a critical quality parameter in food industries. Food Research International, 2020, 132, 109108.	6.2	19
14	Quality Performance Assessment of Gas Injection During Juice Processing and Conventional Preservation Technologies. , 2019, , 465-485.		13
15	Reducing atmosphere drying as a novel drying technique for preserving the sensorial and nutritional notes of foods. Journal of Food Science and Technology, 2019, 56, 3790-3800.	2.8	23
16	Determination of trace elements, heavy metals, and antimony in polyethylene terephthalate-bottled local raw cow milk of IYD region in Turkey. Environmental Monitoring and Assessment, 2019, 191, 666.	2.7	23
17	Reducing Atmosphere Packaging Technique for Extending the Shelf-life of Food Products. Journal of the Institute of Science and Technology, 2019, 9, 2117-2123.	0.9	13
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. Notulae Botanicae Horti Agrobotanici Cluj-Napoca, 2018, 47, 506-514.	1.1	9

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19	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
20	Kuru G�ndaların Rengini Muhafaza Etmeye Yönelik Yeni bir Teknik: Öndirgen Atmosferik Kurutma. <i>Journal of the Institute of Science and Technology</i> , 2018, 8, 125-131.	0.9	12
21	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
22	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
23	Kekik, Nane, Uşkun, Özç�m �tekirde Yi ve Yeşil �y �p Lifinde Optimum Etanolik Ekstraksiyon Şartları ve Fenolik Profillerinin Belirlenmesi. <i>Uluslararası Tarım Ve Yaban Hayat Bilimleri Dergisi</i> , 0, , 605-614.	0.3	4