

Mohamed A Rabie

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/4084068/publications.pdf>

Version: 2024-02-01

18
papers

400
citations

932766

10
h-index

839053

18
g-index

18
all docs

18
docs citations

18
times ranked

560
citing authors

#	ARTICLE	IF	CITATIONS
1	Changes in free amino acids and biogenic amines of Egyptian salted-fermented fish (Feseekh) during ripening and storage. <i>Food Chemistry</i> , 2009, 115, 635-638.	4.2	99
2	Reduced biogenic amine contents in sauerkraut via addition of selected lactic acid bacteria. <i>Food Chemistry</i> , 2011, 129, 1778-1782.	4.2	59
3	Evolution of amino acids and biogenic amines throughout storage in sausages made of horse, beef and turkey meats. <i>Meat Science</i> , 2014, 96, 82-87.	2.7	44
4	Effect of Pasteurization and Shelf Life on the Physicochemical Properties of Physalis (<i>P. peruviana</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622	0.9	43
5	Biogenic Amine Contents in Selected Egyptian Fermented Foods as Determined by Ion-Exchange Chromatography. <i>Journal of Food Protection</i> , 2011, 74, 681-685.	0.8	31
6	Effects of $\hat{1}^3$ -irradiation upon biogenic amine formation in Egyptian ripened sausages during storage. <i>Innovative Food Science and Emerging Technologies</i> , 2010, 11, 661-665.	2.7	25
7	Effect of $\hat{1}^3$ -irradiation upon biogenic amine formation in blue cheese during storage. <i>International Dairy Journal</i> , 2011, 21, 373-376.	1.5	21
8	Histamine levels in Indian fish via enzymatic, TLC and HPLC methods during storage. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 281-289.	1.6	15
9	Effect of irradiation and storage on biogenic amine contents in ripened Egyptian smoked cooked sausage. <i>Journal of Food Science and Technology</i> , 2013, 50, 1165-1171.	1.4	11
10	Optimizing the Addition of Functional Plant Extracts and Baking Conditions To Develop Acrylamide-Free Pita Bread. <i>Journal of Food Protection</i> , 2018, 81, 1696-1706.	0.8	10
11	Oxidative stability of edible oils via addition of pomegranate and orange peel extracts. <i>Foods and Raw Materials</i> , 2018, 6, 413-420.	0.8	10
12	Changes on physicochemical and rheological properties of biscuits substituted with the peel and alcohol-insoluble solids (AIS) from cactus pear (<i>Opuntia ficus-indica</i>). <i>Journal of Food Science and Technology</i> , 2019, 56, 3635-3645.	1.4	9
13	Changes on biogenic, volatile amines and microbial quality of the blue swimmer crab (<i>Portunus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 14 7	1.4	7
14	Acceleration of mackerel fish sauce fermentation via bromelain addition. <i>Nutrition and Food Science</i> , 2019, 49, 47-61.	0.4	5
15	The Role of Probiotic Bacteria in Protecting against Aflatoxin M1 Contamination in Milk and Certain Dairy Products. <i>Journal of Food and Dairy Sciences</i> , 2019, 10, 93-99.	0.1	5
16	Physicochemical, pasting, and sensory characteristics of antioxidant dietary fiber gluten-free donut made from cantaloupe by-products. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 5445-5459.	1.6	3
17	Proteolysis and Biogenic Amine Formation in Sterilized Edam-Type Curd Slurry Inoculated with Probiotic Strains. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 2297-2303.	0.9	2
18	Bacteriocin-like Substances Produced by Specific Strains of Lactic Acid Bacteria Isolated from Milk Products. <i>Research Journal of Microbiology</i> , 2018, 13, 70-83.	0.2	1