

Mohamed A Rabie

List of Publications by Year in descending order

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18
papers

400
citations

933447
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839539
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all docs

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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. Food Chemistry, 2009, 115, 635-638.	8.2	99
2	Reduced biogenic amine contents in sauerkraut via addition of selected lactic acid bacteria. Food Chemistry, 2011, 129, 1778-1782.	8.2	59
3	Evolution of amino acids and biogenic amines throughout storage in sausages made of horse, beef and turkey meats. Meat Science, 2014, 96, 82-87.	5.5	44
4	Effect of Pasteurization and Shelf Life on the Physicochemical Properties of Physalis (P) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622	2.0	43
5	Biogenic Amine Contents in Selected Egyptian Fermented Foods as Determined by Ion-Exchange Chromatography. Journal of Food Protection, 2011, 74, 681-685.	1.7	31
6	Effects of \hat{I}^3 -irradiation upon biogenic amine formation in Egyptian ripened sausages during storage. Innovative Food Science and Emerging Technologies, 2010, 11, 661-665.	5.6	25
7	Effect of \hat{I}^3 -irradiation upon biogenic amine formation in blue cheese during storage. International Dairy Journal, 2011, 21, 373-376.	3.0	21
8	Histamine levels in Indian fish via enzymatic, TLC and HPLC methods during storage. Journal of Food Measurement and Characterization, 2017, 11, 281-289.	3.2	15
9	Effect of irradiation and storage on biogenic amine contents in ripened Egyptian smoked cooked sausage. Journal of Food Science and Technology, 2013, 50, 1165-1171.	2.8	11
10	Optimizing the Addition of Functional Plant Extracts and Baking Conditions To Develop Acrylamide-Free Pita Bread. Journal of Food Protection, 2018, 81, 1696-1706.	1.7	10
11	Oxidative stability of edible oils via addition of pomegranate and orange peel extracts. Foods and Raw Materials, 2018, 6, 413-420.	2.1	10
12	Changes on physicochemical and rheological properties of biscuits substituted with the peel and alcohol-insoluble solids (AIS) from cactus pear (Opuntia ficus-indica). Journal of Food Science and Technology, 2019, 56, 3635-3645.	2.8	9
13	Changes on biogenic, volatile amines and microbial quality of the blue swimmer crab (Portunus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 622	2.8	7
14	Acceleration of mackerel fish sauce fermentation via bromelain addition. Nutrition and Food Science, 2019, 49, 47-61.	0.9	5
15	The Role of Probiotic Bacteria in Protecting against Aflatoxin M1 Contamination in Milk and Certain Dairy Products. Journal of Food and Dairy Sciences, 2019, 10, 93-99.	0.3	5
16	Physicochemical, pasting, and sensory characteristics of antioxidant dietary fiber gluten-free donut made from cantaloupe by-products. Journal of Food Measurement and Characterization, 2021, 15, 5445-5459.	3.2	3
17	Proteolysis and Biogenic Amine Formation in Sterilized Edam-Type Curd Slurry Inoculated with Probiotic Strains. Journal of Food Processing and Preservation, 2015, 39, 2297-2303.	2.0	2
18	Bacteriocin-like Substances Produced by Specific Strains of Lactic Acid Bacteria Isolated from Milk Products. Research Journal of Microbiology, 2018, 13, 70-83.	0.2	1