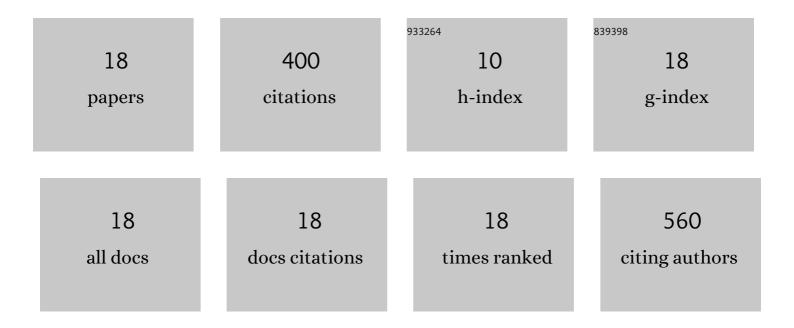
## Mohamed A Rabie

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4084068/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	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.	1.6	3
2	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.	1.4	9
3	Acceleration of mackerel fish sauce fermentation via bromelain addition. Nutrition and Food Science, 2019, 49, 47-61.	0.4	5
4	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.	0.1	5
5	Optimizing the Addition of Functional Plant Extracts and Baking Conditions To Develop Acrylamide-Free Pita Bread. Journal of Food Protection, 2018, 81, 1696-1706.	0.8	10
6	Oxidative stability of edible oils via addition of pomegranate and orange peel extracts. Foods and Raw Materials, 2018, 6, 413-420.	0.8	10
7	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
8	Changes on biogenic, volatile amines and microbial quality of the blue swimmer crab (Portunus) Tj ETQq0 0 0 rgB	T /Overloc 1.4	k 10 Tf 50 4
9	Histamine levels in Indian fish via enzymatic, TLC and HPLC methods during storage. Journal of Food	1.6	15

	Measurement and Characterization, 2017, 11, 281-289.		
10	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.	0.9	2
11	Effect of Pasteurization and Shelf Life on the Physicochemical Properties of Physalis ( <i>P</i> ) Tj ETQq1 1 0.7843	I4 rgBT /C	verlock 10
12	Evolution of amino acids and biogenic amines throughout storage in sausages made of horse, beef and turkey meats. Meat Science, 2014, 96, 82-87.	2.7	44
13	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.	1.4	11
14	Effect of Î <sup>3</sup> -irradiation upon biogenic amine formation in blue cheese during storage. International Dairy Journal, 2011, 21, 373-376.	1.5	21
15	Reduced biogenic amine contents in sauerkraut via addition of selected lactic acid bacteria. Food Chemistry, 2011, 129, 1778-1782.	4.2	59
16	Biogenic Amine Contents in Selected Egyptian Fermented Foods as Determined by Ion-Exchange Chromatography. Journal of Food Protection, 2011, 74, 681-685.	0.8	31
17	Effects of Î <sup>3</sup> -irradiation upon biogenic amine formation in Egyptian ripened sausages during storage. Innovative Food Science and Emerging Technologies, 2010, 11, 661-665.	2.7	25
18	Changes in free amino acids and biogenic amines of Egyptian salted-fermented fish (Feseekh) during ripening and storage. Food Chemistry, 2009, 115, 635-638.	4.2	99