

Elsayed Ali Ismail

List of Publications by Year in descending order

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Version: 2024-02-01

9
papers

200
citations

1163117
8
h-index

1474206
9
g-index

9
all docs

9
docs citations

9
times ranked

276
citing authors

| # | ARTICLE | IF | CITATIONS |
|---|---|-----|-----------|
| 1 | Quality and microstructure of freeze-dried yoghurt fortified with additives as protective agents. <i>Heliyon</i> , 2020, 6, e05196. | 3.2 | 14 |
| 2 | Angiotensin converting enzymeâ€inhibitory activity and antimicrobial effect of fermented camel milk (<i>Camelus dromedarius</i>). <i>International Journal of Dairy Technology</i> , 2018, 71, 27-35. | 2.8 | 27 |
| 3 | Identification and verification of porcine DNA in commercial gelatin and gelatin containing processed foods. <i>Food Control</i> , 2017, 78, 297-303. | 5.5 | 43 |
| 4 | Structural characteristics of camel-bone gelatin by demineralization and extraction. <i>International Journal of Food Properties</i> , 2017, 20, 2559-2568. | 3.0 | 18 |
| 5 | Pork detection in binary meat mixtures and some commercial food products using conventional and real-time PCR techniques. <i>Food Chemistry</i> , 2017, 219, 54-60. | 8.2 | 55 |
| 6 | Autolysis detection and evaluation of some lactic acid bacteria by renaturing sodium dodecyl sulphateâ€polyacrylamide gel electrophoresis and polymerase chain reaction assays. <i>International Journal of Dairy Technology</i> , 2014, 67, 290-296. | 2.8 | 2 |
| 7 | Antioxidative activity of camel milk casein hydrolysates. <i>Journal of Camel Practice and Research</i> , 2014, 21, 229. | 0.1 | 10 |
| 8 | Physicochemical properties of probiotic frozen yoghurt made from camel milk. <i>International Journal of Dairy Technology</i> , 2011, 64, 557-562. | 2.8 | 22 |
| 9 | Characterization of Temperate <i>Lactobacillus gasseri</i> Phage Lgal and Its Impact as Prophage on Autolysis of Its Lysogenic Host Strains. <i>Current Microbiology</i> , 2009, 58, 648-653. | 2.2 | 9 |