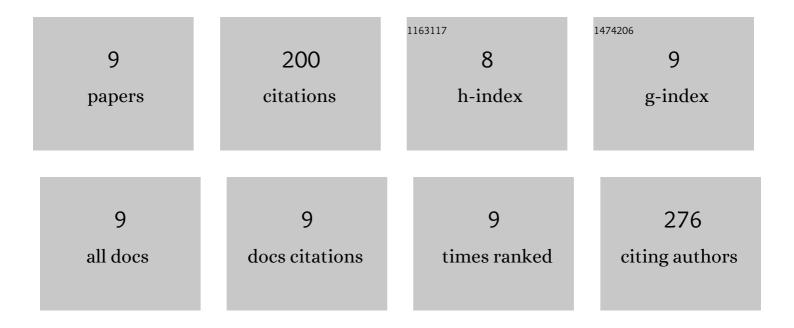
## Elsayed Ali Ismail

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4453512/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Quality and microstructure of freeze-dried yoghurt fortified with additives as protective agents. Heliyon, 2020, 6, e05196.	3.2	14
2	Angiotensin converting enzymeâ€inhibitory activity and antimicrobial effect of fermented camel milk ( <i>Camelus dromedarius</i> ). International Journal of Dairy Technology, 2018, 71, 27-35.	2.8	27
3	Identification and verification of porcine DNA in commercial gelatin and gelatin containing processed foods. Food Control, 2017, 78, 297-303.	5.5	43
4	Structural characteristics of camel-bone gelatin by demineralization and extraction. International Journal of Food Properties, 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. Food Chemistry, 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. International Journal of Dairy Technology, 2014, 67, 290-296.	2.8	2
7	Antioxidative activity of camel milk casein hydrolysates. Journal of Camel Practice and Research, 2014, 21, 229.	0.1	10
8	Physicochemical properties of probiotic frozen yoghurt made from camel milk. International Journal of Dairy Technology, 2011, 64, 557-562.	2.8	22
9	Characterization of Temperate Lactobacillus gasseri Phage Lgal and Its Impact as Prophage on Autolysis of Its Lysogenic Host Strains. Current Microbiology, 2009, 58, 648-653.	2.2	9