Amr Zaitoon

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4855531/publications.pdf

Version: 2024-02-01

10	178	1478505	1372567
papers	citations	h-index	g-index
10	10	10	86
all docs	docs citations	times ranked	citing authors

#	Article	IF	CITATIONS
1	A review on colorimetric indicators for monitoring product freshness in intelligent food packaging: Indicator dyes, preparation methods, and applications. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 2489-2519.	11.7	57
2	Triggered and controlled release of active gaseous/volatile compounds for active packaging applications of agriâ€food products: A review. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 541-579.	11.7	25
3	Triggered and controlled release of bioactives in food applications. Advances in Food and Nutrition Research, 2022, , 49-107.	3.0	5
4	Activated release of ethyl formate vapor from its precursor encapsulated in ethyl Cellulose/Poly(Ethylene oxide) electrospun nonwovens intended for active packaging of fresh produce. Food Hydrocolloids, 2021, 112, 106313.	10.7	20
5	Toxicity of Five Plant Volatiles to Adult and Egg Stages of <i>Drosophila suzukii</i> Matsumura (Diptera: Drosophilidae), the Spotted-Wing Drosophila. Journal of Agricultural and Food Chemistry, 2021, 69, 9511-9519.	5.2	4
6	In-package fumigation of blueberries using ethyl formate: Effects on spotted-wing drosophila (Drosophila suzukii Matsumura) mortality and fruit quality. Food Packaging and Shelf Life, 2021, 30, 100717.	7.5	4
7	Effect of poly(ethylene oxide) on the electrospinning behavior and characteristics of ethyl cellulose composite fibers. Materialia, 2020, 10, 100649.	2.7	35
8	Moisture-activated release of hexanal from imidazolidine precursor encapsulated in ethylcellulose/poly(ethylene oxide) nonwoven for shelf-life extension of papaya. Food Packaging and Shelf Life, 2020, 25, 100532.	7.5	10
9	Synthesis and Characterization of Ethyl Formate Precursor for Activated Release Application. Journal of Agricultural and Food Chemistry, 2019, 67, 13914-13921.	5.2	14
10	Phase Transitions of Samani Date Palm (Phoenix dactylifera L.) Fruit Using Differential Scanning Calorimeter (DSC). Emirates Journal of Food and Agriculture, 2016, 28, 625.	1.0	4