Atallah A A

List of Publications by Year in descending order

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1478505 1872680 7 68 6 6 citations h-index g-index papers 7 7 7 41 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Microstructural, Physicochemical, Microbiological, and Organoleptic Characteristics of Sugar- and Fat-Free Ice Cream from Buffalo Milk. Foods, 2022, 11, 490.	4.3	7
2	Physicochemical, Microbiological and Microstructural Characteristics of Sucrose-Free Probiotic-Frozen Yogurt during Storage. Foods, 2022, 11, 1099.	4.3	9
3	Physiological Performance of Rabbits Administered Buffalo Milk Yogurts Enriched with Whey Protein Concentrate, Calcium Caseinate or Spirulina platensis. Foods, 2021, 10, 2493.	4.3	8
4	Microstructural, Volatile Compounds, Microbiological and Organoleptical Characteristics of Low-Fat Buffalo Milk Yogurt Enriched with Whey Protein Concentrate and Ca-Caseinate during Cold Storage. Fermentation, 2021, 7, 250.	3.0	8
5	Characterization of functional low-fat yogurt enriched with whey protein concentrate, Ca-caseinate and spirulina. International Journal of Food Properties, 2020, 23, 1678-1691.	3.0	22
6	Quality and microstructure of freeze-dried yoghurt fortified with additives as protective agents. Heliyon, 2020, 6, e05196.	3.2	14
7	Preparation of Non-Dairy Soft Ice Milk with Soy Milk. Journal of Advances in Dairy Research, 2017, 05, .	0.5	0