

# Mohanad Bashari

## List of Publications by Year in descending order

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Version: 2024-02-01

25  
papers

1,091  
citations

471061

17  
h-index

610482

24  
g-index

25  
all docs

25  
docs citations

25  
times ranked

1436  
citing authors

#	ARTICLE	IF	CITATIONS
1	An Overview of Ultrasound-Assisted Food-Grade Nanoemulsions. <i>Food Engineering Reviews</i> , 2013, 5, 139-157.	3.1	187
2	Process optimization of ultrasound-assisted curcumin nanoemulsions stabilized by OSA-modified starch. <i>Ultrasonics Sonochemistry</i> , 2014, 21, 1265-1274.	3.8	159
3	Fabrication of polymeric nanocapsules from curcumin-loaded nanoemulsion templates by self-assembly. <i>Ultrasonics Sonochemistry</i> , 2015, 23, 81-92.	3.8	121
4	Influence of low ultrasound intensity on the degradation of dextran catalyzed by dextranase. <i>Ultrasonics Sonochemistry</i> , 2013, 20, 155-161.	3.8	79
5	Application of chitosan-based apple peel polyphenols edible coating on the preservation of strawberry ( <i>Fragaria ananassa</i> cv Hongyan) fruit. <i>Journal of Food Processing and Preservation</i> , 2021, 45, .	0.9	73
6	Improved stability and controlled release of $\omega$ -3 polyunsaturated fatty acids by spring dextrin encapsulation. <i>Carbohydrate Polymers</i> , 2013, 92, 1633-1640.	5.1	59
7	Identification and releasing characteristics of high-amylose corn starch-cinnamaldehyde inclusion complex prepared using ultrasound treatment. <i>Carbohydrate Polymers</i> , 2013, 91, 586-589.	5.1	56
8	Improved the emulsion stability of phosvitin from hen egg yolk against different pH by the covalent attachment with dextran. <i>Food Hydrocolloids</i> , 2014, 39, 104-112.	5.6	42
9	Physicochemical properties of skin gelatin from farmed Amur sturgeon ( <i>Acipenser schrenckii</i> ) as influenced by acid pretreatment. <i>Food Bioscience</i> , 2014, 5, 19-26.	2.0	42
10	Effects of ultrasound and chemical treatments on white mushroom ( <i>Agaricus bisporus</i> ) prior to modified atmosphere packaging in extending shelf-life. <i>Journal of Food Science and Technology</i> , 2014, 51, 3749-3757.	1.4	37
11	Ultrasound-assisted dextranase entrapment onto Ca-alginate gel beads. <i>Ultrasonics Sonochemistry</i> , 2013, 20, 1008-1016.	3.8	27
12	Combined effects of glucose oxidase, papain and xylanase on browning inhibition and characteristics of fresh whole wheat dough. <i>Journal of Cereal Science</i> , 2014, 60, 249-254.	1.8	26
13	A novel technique to improve the biodegradation efficiency of dextranase enzyme using the synergistic effects of ultrasound combined with microwave shock. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 35, 125-132.	2.7	22
14	Separation and characterization of dextran extracted from deteriorated sugarcane. <i>International Journal of Biological Macromolecules</i> , 2013, 59, 246-254.	3.6	21
15	Antioxidant Activities of Roselle ( <i>Hibiscus Sabdariffa</i> L.) Seed Protein Hydrolysate and its Derived Peptide Fractions. <i>International Journal of Food Properties</i> , 2014, 17, 1998-2011.	1.3	20
16	A thermogravimetric analysis (TGA) method developed for estimating the stoichiometric ratio of solid-state $\beta$ -cyclodextrin-based inclusion complexes. <i>Thermochimica Acta</i> , 2012, 541, 62-69.	1.2	19
17	Effect of ultrasound and high hydrostatic pressure (US/HHP) on the degradation of dextran catalyzed by dextranase. <i>Ultrasonics Sonochemistry</i> , 2014, 21, 76-83.	3.8	19
18	Combined of ultrasound irradiation with high hydrostatic pressure (US/HHP) as a new method to improve immobilization of dextranase onto alginate gel. <i>Ultrasonics Sonochemistry</i> , 2014, 21, 1325-1334.	3.8	15

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19	Can helical spring dextrin be composed of higher eight glucose units per turn?. Journal of Molecular Structure, 2013, 1036, 274-278.	1.8	14
20	Impact of Dextranase on Sugar Manufacturing and its Kinetic on the Molecular Weights of Remaining Dextran. Sugar Tech, 2013, 15, 84-93.	0.9	14
21	Enantiomer separation of phenyllactic acid by HPLC with Hp- $\beta$ -cyclodextrin as chiral mobile phase additive. Journal of Inclusion Phenomena and Macrocyclic Chemistry, 2013, 76, 461-465.	0.9	13
22	Branched limit dextrin impact on wheat and waxy starch gels retrogradation. Food Hydrocolloids, 2014, 39, 136-143.	5.6	13
23	Microwave-assisted biosynthesis of glycerol monolaurate in reverse microemulsion system: key parameters and mechanism. European Food Research and Technology, 2010, 231, 719-726.	1.6	8
24	Thermal and rheological properties of the supersaturated sucrose solution in the presence of different molecular weight fractions and concentrations of dextran. European Food Research and Technology, 2012, 234, 639-648.	1.6	5
25	Impact of early weaning on constituents and nutritional values of camel milk in modern system. Open Veterinary Journal, 2020, 10, 232-238.	0.3	0