Mohanad Bashari

List of Publications by Year
in descending order

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25	1,091	471371	610775
papers	citations	17 h-index	24 g-index

25	25	25	1436
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Application of chitosanâ€based apple peel polyphenols edible coating on the preservation of strawberry (Fragaria ananassa cv Hongyan) fruit. Journal of Food Processing and Preservation, 2021, 45, .	0.9	73
2	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
3	A novel technique to improve the biodegradation efficiency of dextranase enzyme using the synergistic effects of ultrasound combined with microwave shock. Innovative Food Science and Emerging Technologies, 2016, 35, 125-132.	2.7	22
4	Fabrication of polymeric nanocapsules from curcumin-loaded nanoemulsion templates by self-assembly. Ultrasonics Sonochemistry, 2015, 23, 81-92.	3.8	121
5	Combined effects of glucose oxidase, papain and xylanase on browning inhibition and characteristics of fresh whole wheat dough. Journal of Cereal Science, 2014, 60, 249-254.	1.8	26
6	Branched limit dextrin impact on wheat and waxy starch gels retrogradation. Food Hydrocolloids, 2014, 39, 136-143.	5.6	13
7	Effects of ultrasound and chemical treatments on white mushroom (Agaricus bisporus) prior to modified atmosphere packaging in extending shelf-life. Journal of Food Science and Technology, 2014, 51, 3749-3757.	1.4	37
8	Process optimization of ultrasound-assisted curcumin nanoemulsions stabilized by OSA-modified starch. Ultrasonics Sonochemistry, 2014, 21, 1265-1274.	3.8	159
9	Improved the emulsion stability of phosvitin from hen egg yolk against different pH by the covalent attachment with dextran. Food Hydrocolloids, 2014, 39, 104-112.	5.6	42
10	Antioxidant Activities of Roselle(Hibiscus Sabdariffa L.) Seed Protein Hydrolysate and its Derived Peptide Fractions. International Journal of Food Properties, 2014, 17, 1998-2011.	1.3	20
11	Effect of ultrasound and high hydrostatic pressure (US/HHP) on the degradation of dextran catalyzed by dextranase. Ultrasonics Sonochemistry, 2014, 21, 76-83.	3.8	19
12	Physicochemical properties of skin gelatin from farmed Amur sturgeon (Acipenser schrenckii) as influenced by acid pretreatment. Food Bioscience, 2014, 5, 19-26.	2.0	42
13	Combined of ultrasound irradiation with high hydrostatic pressure (US/HHP) as a new method to improve immobilization of dextranase onto alginate gel. Ultrasonics Sonochemistry, 2014, 21, 1325-1334.	3.8	15
14	Enantiomer separation of phenyllactic acid by HPLC with Hp-Î²-cyclodextrin as chiral mobile phase additive. Journal of Inclusion Phenomena and Macrocyclic Chemistry, 2013, 76, 461-465.	0.9	13
15	Ultrasound-assisted dextranase entrapment onto Ca-alginate gel beads. Ultrasonics Sonochemistry, 2013, 20, 1008-1016.	3.8	27
16	Improved stability and controlled release of Ï‰3/Ï‰6 polyunsaturated fatty acids by spring dextrin encapsulation. Carbohydrate Polymers, 2013, 92, 1633-1640.	5.1	59
17	Influence of low ultrasound intensity on the degradation of dextran catalyzed by dextranase. Ultrasonics Sonochemistry, 2013, 20, 155-161.	3.8	79
18	Can helical spring dextrin be composed of higher eight glucose units per turn?. Journal of Molecular Structure, 2013, 1036, 274-278.	1.8	14

#	Article	IF	Citations
19	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
20	Separation and characterization of dextran extracted from deteriorated sugarcane. International Journal of Biological Macromolecules, 2013, 59, 246-254.	3.6	21
21	An Overview of Ultrasound-Assisted Food-Grade Nanoemulsions. Food Engineering Reviews, 2013, 5, 139-157.	3.1	187
22	Identification and releasing characteristics of high-amylose corn starchâ€“cinnamaldehyde inclusion complex prepared using ultrasound treatment. Carbohydrate Polymers, 2013, 91, 586-589.	5.1	56
23	A thermogravimetric analysis (TGA) method developed for estimating the stoichiometric ratio of solid-state Î±-cyclodextrin-based inclusion complexes. Thermochimica Acta, 2012, 541, 62-69.	1.2	19
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	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