

Abu El-Gasim A Yagoub

List of Publications by Year in descending order

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90
papers

2,868
citations

147801

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all docs

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docs citations

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times ranked

2194
citing authors

#	ARTICLE	IF	CITATIONS
1	Ultrasound, infrared and its assisted technology, a promising tool in physical food processing: A review of recent developments. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 1587-1611.	10.3	8
2	Effects of tri-frequency ultrasonic vacuum-assisted ethanol pretreatment on infrared drying efficiency, qualities and microbial safety of scallion stalk slices. <i>Drying Technology</i> , 2022, 40, 2528-2539.	3.1	9
3	Role of thermal and non-thermal drying techniques on drying kinetics and the physicochemical properties of shiitake mushroom. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 214-222.	3.5	9
4	Effects of low frequency multi-mode ultrasound and its washing solution interface properties on freshly cut cauliflower. <i>Food Chemistry</i> , 2022, 366, 130683.	8.2	25
5	Multi-frequency ultrasound-assisted dialysis modulates the self-assembly of alcohol-free zein-sodium caseinate to encapsulate curcumin and fabricate composite nanoparticles. <i>Food Hydrocolloids</i> , 2022, 122, 107110.	10.7	36
6	Lignin fractionation from lignocellulosic biomass using deep eutectic solvents and its valorization. <i>Renewable and Sustainable Energy Reviews</i> , 2022, 156, 111986.	16.4	98
7	Changes in Phytochemical Compounds and Antioxidant Activity of Two Irradiated Sorghum (Sorghum) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Fermentation, 2022, 8, 60.	3.0	4
8	Effects of blanching drying methods on the structure and physicochemical properties of starch in sweet potato slices. <i>Food Hydrocolloids</i> , 2022, 127, 107543.	10.7	10
9	Effect of vacuum impregnation assisted probiotics fermentation suspension on shelf life quality of freshly cut lotus root. <i>Food Chemistry</i> , 2022, 381, 132281.	8.2	3
10	Ultrasound-NATDES/DMSO system for corn straw biomass conversion into platform compounds. <i>Renewable Energy</i> , 2022, 190, 675-683.	8.9	9
11	Isoliquiritigenin attenuates high-fat diet-induced intestinal damage by suppressing inflammation and oxidative stress and through activating Nrf2. <i>Journal of Functional Foods</i> , 2022, 92, 105058.	3.4	3
12	Anti-Hyperlipidemia, Hypoglycemic, and Hepatoprotective Impacts of Pearl Millet (Pennisetum glaucum) Tj ETQq0 0,0 rgBT /Overlock 10	4.1	9
13	Ultrasound-Assisted Synthesis of Potentially Food-Grade Nano-Zinc Oxide in Ionic Liquids: A Safe, Green, Efficient Approach and Its Acoustics Mechanism. <i>Foods</i> , 2022, 11, 1656.	4.3	2
14	Camel milk protein hydrosylate alleviates hepatic steatosis and hypertension in high fructose-fed rats. <i>Pharmaceutical Biology</i> , 2022, 60, 1137-1147.	2.9	2
15	Effects of tri-frequency ultrasound ethanol pretreatment combined with infrared convection drying on the quality properties and drying characteristics of scallion stalk. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 2809-2817.	3.5	21
16	Ultrasound freeze-thawing style pretreatment to improve the efficiency of the vacuum freeze-drying of okra (<i>Abelmoschus esculentus</i> (L.) Moench) and the quality characteristics of the dried product. <i>Ultrasonics Sonochemistry</i> , 2021, 70, 105300.	8.2	64
17	Effects of sonication on the in vitro digestibility and structural properties of buckwheat protein isolates. <i>Ultrasonics Sonochemistry</i> , 2021, 70, 105348.	8.2	73
18	Influence of sweeping frequency ultrasonic pretreatment on pulsed vacuum drying characteristics and microstructure of okra based on real-time monitoring. <i>Journal of Food Process Engineering</i> , 2021, 44, e13622.	2.9	5

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19	Role of drying techniques on physical, rehydration, flavor, bioactive compounds and antioxidant characteristics of garlic. <i>Food Chemistry</i> , 2021, 343, 128404.	8.2	73
20	Effect of ultrasonic pretreatment monitored by real-time online technologies on dried preparation time and yield during extraction process of okra pectin. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 4361-4372.	3.5	9
21	Switchable (pH driven) aqueous two-phase systems formed by deep eutectic solvents as integrated platforms for production-separation 5-HMF. <i>Journal of Molecular Liquids</i> , 2021, 325, 115158.	4.9	16
22	Intensive pulsed light pretreatment combined with controlled temperature and humidity for convection drying to reduce browning and improve quality of dried shiitake mushrooms. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 5608-5617.	3.5	6
23	Development of back-extraction recyclability of IL-ATPS for the efficient recovery of syringic and caffeic acid. <i>Journal of Molecular Liquids</i> , 2021, 328, 115390.	4.9	10
24	Multimode-ultrasound and microwave assisted natural ternary deep eutectic solvent sequential pretreatments for corn straw biomass deconstruction under mild conditions. <i>Ultrasonics Sonochemistry</i> , 2021, 72, 105414.	8.2	35
25	Rehydration characteristics of vacuum freeze- and hot air-dried garlic slices. <i>LWT - Food Science and Technology</i> , 2021, 143, 111158.	5.2	19
26	Efficient cleavage of strong hydrogen bonds in sugarcane bagasse by ternary acidic deep eutectic solvent and ultrasonication to facilitate fabrication of cellulose nanofibers. <i>Cellulose</i> , 2021, 28, 6159.	4.9	34
27	Synergism of sweeping frequency ultrasound and deep eutectic solvents pretreatment for fractionation of sugarcane bagasse and enhancing enzymatic hydrolysis. <i>Ultrasonics Sonochemistry</i> , 2021, 73, 105470.	8.2	33
28	Combinative effect of cutting orientation and drying techniques (hot air, vacuum, freeze and catalytic) <i>Tj ETQq0 0 0 rgBT /Overlock 10 T</i> <i>Science and Technology</i> , 2021, 144, 111238.	5.2	51
29	Effect of intensive pulsed light on the activity, structure, physico-chemical properties and surface topography of polyphenol oxidase from mushroom. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 72, 102741.	5.6	14
30	Enhancement of lignin removal and enzymolysis of sugarcane bagasse by ultrasound-assisted ethanol synergized deep eutectic solvent pretreatment. <i>Renewable Energy</i> , 2021, 172, 304-316.	8.9	46
31	Effects of Boiling and Roasting Treatments on the Content of Total Phenolics and Flavonoids and the Antioxidant Activity of Peanut (<i>Arachis hypogaea</i> L.) Pod Shells. <i>Processes</i> , 2021, 9, 1542.	2.8	9
32	Effects of Acidic Deep Eutectic Solvent Pretreatment on Sugarcane Bagasse for Efficient 5-Hydroxymethylfurfural Production. <i>Energy Technology</i> , 2021, 9, 2100396.	3.8	11
33	Synthesis of <i>Ziziphus spina-christi</i> (Jujube) Root Methanol Extract Loaded Functionalized Silver Nanoparticle (ZS-Ag-NPs); Physicochemical Characterization and Effect of ZS-Ag-NPs on Adipocyte Maturation, Adipokine and Vascular Smooth Muscle Cell Interaction. <i>Nanomaterials</i> , 2021, 11, 2563.	4.1	3
34	Quercetin alleviates cadmium chloride-induced renal damage in rats by suppressing endoplasmic reticulum stress through SIRT1-dependent deacetylation of Xbp-1s and eIF2 β . <i>Biomedicine and Pharmacotherapy</i> , 2021, 141, 111862.	5.6	33
35	Conveyor belt catalytic infrared as a novel apparatus for blanching processing applied to sweet potatoes in the industrial scale. <i>LWT - Food Science and Technology</i> , 2021, 149, 111827.	5.2	16
36	Application and challenge of nanocellulose in the food industry. <i>Food Bioscience</i> , 2021, 43, 101285.	4.4	12

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37	Quercetin improves the impairment in memory function and attenuates hippocampal damage in cadmium chloride-intoxicated male rats by suppressing acetylcholinesterase and concomitant activation of SIRT1 signaling. <i>Journal of Functional Foods</i> , 2021, 86, 104675.	3.4	8
38	Effects of ultrasound, freeze-thaw pretreatments and drying methods on structure and functional properties of pectin during the processing of okra. <i>Food Hydrocolloids</i> , 2021, 120, 106965.	10.7	32
39	Visualizing the knowledge domain of pulsed light technology in the food field: A scientometrics review. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 74, 102823.	5.6	12
40	Enhanced Mycelium Production of <i>Phellinus igniarius</i> (Agaricomycetes) Using a He-Ne Laser with Pulsed Light. <i>International Journal of Medicinal Mushrooms</i> , 2021, 23, 59-69.	1.5	11
41	Pretreatment of sugarcane bagasse with deep eutectic solvents affect the structure and morphology of lignin. <i>Industrial Crops and Products</i> , 2021, 173, 114108.	5.2	30
42	Inhibition of Lipid Accumulation and Adipokine Levels in Maturing Adipocytes by <i>Bauhinia rufescens</i> (Lam.) Stem Bark Extract Loaded Titanium Oxide Nanoparticles. <i>Molecules</i> , 2021, 26, 7238.	3.8	5
43	Ultrasound-Ionic Liquid Pretreatment Enhanced Conversion of the Sugary Food Waste to 5-Hydroxymethylfurfural in Ionic Liquid/Solid Acid Catalyst System. <i>Catalysis Letters</i> , 2020, 150, 1373-1388.	2.6	13
44	Efficient and environmentally-friendly dehydration of fructose and treatments of bagasse under the supercritical CO ₂ system. <i>Renewable Energy</i> , 2020, 162, 1-12.	8.9	14
45	Aqueous Choline Chloride/Valerolactone as Ternary Green Solvent Enhance Al(III)-Catalyzed Hydroxymethylfurfural Production from Rice Waste. <i>Energy Technology</i> , 2020, 8, 2000597.	3.8	14
46	Effects of single- and tri-frequency ultrasound on self-assembly and characterizations of bionic dynamic rat stomach digestion of pepsin-soluble collagen from chicken leg skin. <i>Food Research International</i> , 2020, 137, 109710.	6.2	6
47	Vacuum pulsation drying of okra (<i>Abelmoschus esculentus</i> L. Moench): Better retention of the quality characteristics by flat sweep frequency and pulsed ultrasound pretreatment. <i>Food Chemistry</i> , 2020, 326, 127026.	8.2	44
48	Construction of an integrated platform for 5-HMF production and separation based on ionic liquid aqueous two-phase system. <i>Journal of Molecular Liquids</i> , 2020, 313, 113529.	4.9	14
49	Efficient removal of lignin from vegetable wastes by ultrasonic and microwave-assisted treatment with ternary deep eutectic solvent. <i>Industrial Crops and Products</i> , 2020, 149, 112357.	5.2	74
50	Effects of collagen and casein with phenolic compounds interactions on protein in vitro digestion and antioxidation. <i>LWT - Food Science and Technology</i> , 2020, 124, 109192.	5.2	74
51	Synthesis of 5-HMF from an ultrasound-ionic liquid pretreated sugarcane bagasse by using a microwave-solid acid/ionic liquid system. <i>Industrial Crops and Products</i> , 2020, 149, 112361.	5.2	44
52	Effect of freeze-thaw cycles pretreatment on the vacuum freeze-drying process and physicochemical properties of the dried garlic slices. <i>Food Chemistry</i> , 2020, 324, 126883.	8.2	81
53	Effects of high power ultrasound on the enzymolysis and structures of sweet potato starch. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 3498-3506.	3.5	17
54	Improvement of the catalytic infrared drying process and quality characteristics of the dried garlic slices by ultrasound-assisted alcohol pretreatment. <i>LWT - Food Science and Technology</i> , 2019, 116, 108577.	5.2	61

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55	Effect of vacuum and ethanol pretreatment on infrared-hot air drying of scallion (<i>Allium</i>) Tj ETQq1 1 0.784314 rgBT/Overlock,10 Tf 507	8.2	79
56	Vacuum pretreatment coupled to ultrasound assisted osmotic dehydration as a novel method for garlic slices dehydration. <i>Ultrasonics Sonochemistry</i> , 2019, 50, 363-372.	8.2	67
57	Nutritional value, protein quality and antioxidant activity of Sudanese sorghum-based kissra bread fortified with bambara groundnut (<i>Voandzeia subterranea</i>) seed flour. <i>Journal of the Saudi Society of Agricultural Sciences</i> , 2019, 18, 32-40.	1.9	21
58	Postharvest physicochemical properties of the pulp and seed oil from <i>Annona squamosa</i> L. (Gishta) fruit grown in Darfur region, Sudan. <i>Arabian Journal of Chemistry</i> , 2019, 12, 4514-4521.	4.9	24
59	Effect of ionic liquid based imidazolium as an additive on the formation of polymer/salt aqueous biphasic systems. <i>Journal of Molecular Liquids</i> , 2018, 256, 1-8.	4.9	19
60	Improving the extraction of l-phenylalanine by the use of ionic liquids as adjuvants in aqueous biphasic systems. <i>Food Chemistry</i> , 2018, 245, 346-352.	8.2	37
61	Ultrasound-ionic liquid enhanced enzymatic and acid hydrolysis of biomass cellulose. <i>Ultrasonics Sonochemistry</i> , 2018, 41, 410-418.	8.2	72
62	Effect of catalytic infrared dry-blanching on the processing and quality characteristics of garlic slices. <i>Food Chemistry</i> , 2018, 266, 309-316.	8.2	58
63	Effect of Processing Methods on Alkaloids, Phytate, Phenolics, Antioxidants Activity and Minerals of Newly Developed Lupin (<i>Lupinus albus</i>) Cultivar. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12960.	2.0	19
64	Effects of ultrasound pretreatment on enzymolysis of sodium caseinate protein: Kinetic study, angiotensin-converting enzyme inhibitory activity, and the structural characteristics of the hydrolysates. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13276.	2.0	12
65	Study of ultrasonic cavitation during extraction of the peanut oil at varying frequencies. <i>Ultrasonics Sonochemistry</i> , 2017, 37, 106-113.	8.2	120
66	Conversion of glucose into 5-hydroxymethylfurfural in different solvents and catalysts: Reaction kinetics and mechanism. <i>Egyptian Journal of Petroleum</i> , 2017, 26, 477-487.	2.6	59
67	Heat and/or ultrasound pretreatments motivated enzymolysis of corn gluten meal: Hydrolysis kinetics and protein structure. <i>LWT - Food Science and Technology</i> , 2017, 77, 488-496.	5.2	62
68	Biological Effect and Inactivation Mechanism of <i>Bacillus subtilis</i> Exposed to Pulsed Magnetic Field: Morphology, Membrane Permeability and Intracellular Contents. <i>Food Biophysics</i> , 2016, 11, 429-435.	3.0	33
69	Proteomics Analyses and Morphological Structure of <i>Bacillus subtilis</i> Inactivated by Pulsed Magnetic Field. <i>Food Biophysics</i> , 2016, 11, 436-445.	3.0	8
70	Thermal and single frequency counter-current ultrasound pretreatments of sodium caseinate: enzymolysis kinetics and thermodynamics, amino acids composition, molecular weight distribution and antioxidant peptides. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 4861-4873.	3.5	15
71	Extraction and characterization of chicken feet soluble collagen. <i>LWT - Food Science and Technology</i> , 2016, 74, 145-153.	5.2	60
72	Effects and mechanism of dual-frequency power ultrasound on the molecular weight distribution of corn gluten meal hydrolysates. <i>Ultrasonics Sonochemistry</i> , 2016, 30, 44-51.	8.2	88

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73	Hydrolysis of rapeseed meal protein under simulated duodenum digestion: Kinetic modeling and antioxidant activity. <i>LWT - Food Science and Technology</i> , 2016, 68, 523-531.	5.2	24
74	Effect of Different Processing Methods on Anti-Nutrients Content and Protein Quality of Improved Lupin (<i>Lupinus Albus L.</i>) Cultivar Seeds. <i>Turkish Journal of Agriculture: Food Science and Technology</i> , 2016, 4, 9.	0.3	8
75	Optimization of Ultrasound Pretreatments and Hydrolysis Conditions for Production of Angiotensin-I Converting Enzyme (ACE) Inhibitory Peptides from Sodium Caseinate Protein Using Response Surface Methodology. <i>American Journal of Food Technology</i> , 2016, 11, 240-252.	0.2	3
76	Effect of degree of hydrolysis on the bioavailability of corn gluten meal hydrolysates. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2501-2509.	3.5	31
77	Effects of multi-frequency power ultrasound on the enzymolysis and structural characteristics of corn gluten meal. <i>Ultrasonics Sonochemistry</i> , 2015, 24, 55-64.	8.2	170
78	Antioxidant peptides from corn gluten meal: Orthogonal design evaluation. <i>Food Chemistry</i> , 2015, 187, 270-278.	8.2	95
79	Ultrasonic pretreatment of corn gluten meal proteins and neutrase: Effect on protein conformation and preparation of ACE (angiotensin converting enzyme) inhibitory peptides. <i>Food and Bioprocess Technology</i> , 2013, 91, 665-671.	3.6	58
80	Examining of athermal effects in microwave-induced glucose/glycine reaction and degradation of polysaccharide from <i>Porphyra yezoensis</i> . <i>Carbohydrate Polymers</i> , 2013, 97, 38-44.	10.2	15
81	Pretreatment of defatted wheat germ proteins (by-products of flour mill industry) using ultrasonic horn and bath reactors: Effect on structure and preparation of ACE-inhibitory peptides. <i>Ultrasonics Sonochemistry</i> , 2013, 20, 1390-1400.	8.2	111
82	Solid-Liquid Extraction Kinetics of Flavonoids from Okra (<i>Abelmoschus esculentus</i> L. Moench) Pods with Applicability Analysis. <i>Advanced Materials Research</i> , 2013, 750-752, 1560-1566.	0.3	1
83	Physicochemical, microbiological and sensory properties of Sudanese yoghurt (zabadi) made from goat's milk. <i>Animal Production Science</i> , 2011, 51, 53.	1.3	10
84	Supplementation of pearl millet flour with soybean protein: effect of cooking on <i>in vitro</i> protein digestibility and essential amino acids composition. <i>International Journal of Food Science and Technology</i> , 2010, 45, 740-744.	2.7	10
85	Investigations on winter season Sudanese sorghum cultivars: effect of sprouting on the nutritional value. <i>International Journal of Food Science and Technology</i> , 2010, 45, 884-890.	2.7	21
86	Effects of radiation process on total protein and amino acids composition of raw and processed pearl millet flour during storage. <i>International Journal of Food Science and Technology</i> , 2010, 45, 906-912.	2.7	19
87	Quality Assessment of Milk Powders Packed in Sudan. <i>Pakistan Journal of Nutrition</i> , 2009, 8, 388-391.	0.2	5
88	Supplementing Laying Hen Diet with Gum Arabic (<i>Acacia senegal</i>): Effect on Egg Production, Shell Thickness and Yolk Content of Cholesterol, Calcium and Phosphorus. <i>Asian Journal of Poultry Science</i> , 2008, 3, 9-14.	0.1	5
89	Fururndu, a Meat Substitute from Fermented Roselle (<i>Hibiscus sabdariffa L.</i>) Seed: Investigation on Amino Acids Composition, Protein Fractions, Minerals Content and HCl-Extractability and Microbial Growth. <i>Pakistan Journal of Nutrition</i> , 2008, 7, 352-358.	0.2	16
90	Study on Fururndu, a Traditional Sudanese Fermented Roselle (<i>Hibiscus sabdariffa L.</i>) Seed: Effect on <i>in vitro</i> Protein Digestibility, Chemical Composition, and Functional Properties of the Total Proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6143-6150.	5.2	39