

# Hesham Ismail

## List of Publications by Year in descending order

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13  
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#	ARTICLE	IF	CITATIONS
1	Fate of <i>Listeria monocytogenes</i> in ready-to-eat turkey breast rolls formulated with antimicrobials following electron-beam irradiation. <i>Poultry Science</i> , 2009, 88, 205-213.	3.4	24
2	Ethylenediaminetetraacetate and lysozyme improves antimicrobial activities of ovotransferrin against <i>Escherichia coli</i> O157:H7. <i>Poultry Science</i> , 2009, 88, 406-414.	3.4	36
3	Effect of Antioxidant Application Methods on the Color, Lipid Oxidation, and Volatiles of Irradiated Ground Beef. <i>Journal of Food Science</i> , 2009, 74, C25-32.	3.1	16
4	Fat Content Influences the Color, Lipid Oxidation, and Volatiles of Irradiated Ground Beef. <i>Journal of Food Science</i> , 2009, 74, C432-40.	3.1	26
5	Effects of aging time and natural antioxidants on the color, lipid oxidation and volatiles of irradiated ground beef. <i>Meat Science</i> , 2008, 80, 582-591.	5.5	60
6	Effects of Irradiation on Survival and Growth of <i>Listeria monocytogenes</i> and Natural Microflora in Vacuum-Packaged Turkey Hams and Breast Rolls. <i>Poultry Science</i> , 2008, 87, 2140-2145.	3.4	16
7	Effects of oleoresin-tocopherol combinations on lipid oxidation, off-odor, and color of irradiated raw and cooked pork patties. <i>Meat Science</i> , 2007, 75, 61-70.	5.5	37
8	Influence of rosemary-tocopherol/packaging combination on meat quality and the survival of pathogens in restructured irradiated pork loins. <i>Meat Science</i> , 2006, 74, 380-387.	5.5	30
9	Impact of antimicrobial ingredients and irradiation on the survival of <i>Listeria monocytogenes</i> and the quality of ready-to-eat turkey ham. <i>Poultry Science</i> , 2005, 84, 613-620.	3.4	39
10	Quality characteristics of irradiated chicken breast rolls from broilers fed different levels of conjugated linoleic acid. <i>Meat Science</i> , 2003, 63, 249-255.	5.5	27
11	Effect of dietary conjugated linoleic acid, irradiation, and packaging conditions on the quality characteristics of raw broiler breast fillets. <i>Meat Science</i> , 2002, 60, 9-15.	5.5	48
12	Lipid Oxidation, Volatiles, and Color Changes in Irradiated Raw Turkey Breast During Frozen Storage. <i>Journal of Food Science</i> , 2002, 67, 2061-2066.	3.1	22
13	Volatiles, Color, and Lipid Oxidation of Broiler Breast Fillets Irradiated Before and After Cooking. <i>Poultry Science</i> , 2001, 80, 1748-1753.	3.4	30