

Nada El Darra

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5539068/publications.pdf>

Version: 2024-02-01

39
papers

938
citations

471371

17
h-index

454834

30
g-index

40
all docs

40
docs citations

40
times ranked

1145
citing authors

#	ARTICLE	IF	CITATIONS
1	Extraction of Polyphenols from Red Grape Pomace Assisted by Pulsed Ohmic Heating. Food and Bioprocess Technology, 2013, 6, 1281-1289.	2.6	124
2	Pulsed electric field, ultrasound, and thermal pretreatments for better phenolic extraction during red fermentation. European Food Research and Technology, 2013, 236, 47-56.	1.6	78
3	Changes in polyphenol profiles and color composition of freshly fermented model wine due to pulsed electric field, enzymes and thermovinification pretreatments. Food Chemistry, 2016, 194, 944-950.	4.2	60
4	Extraction of Total Phenolic Compounds, Flavonoids, Anthocyanins and Tannins from Grape Byproducts by Response Surface Methodology. Influence of Solid-Liquid Ratio, Particle Size, Time, Temperature and Solvent Mixtures on the Optimization Process. Food and Nutrition Sciences (Print), 2014, 05, 397-409.	0.2	57
5	Multimycotoxins occurrence in spices and herbs commercialized in Lebanon. Food Control, 2019, 95, 63-70.	2.8	57
6	Food fraud detection in commercial pomegranate molasses syrups by UV-VIS spectroscopy, ATR-FTIR spectroscopy and HPLC methods. Food Control, 2017, 78, 132-137.	2.8	49
7	Evaluation of Antibiotics Residues in Chicken Meat Samples in Lebanon. Antibiotics, 2019, 8, 69.	1.5	48
8	Study of the Selectivity and Bioactivity of Polyphenols Using Infrared Assisted Extraction from Apricot Pomace Compared to Conventional Methods. Antioxidants, 2018, 7, 174.	2.2	31
9	A Comparative Study on Antiradical and Antimicrobial Properties of Red Grapes Extracts Obtained from Different <i>Vitis vinifera</i> Varieties. Food and Nutrition Sciences (Print), 2012, 03, 1420-1432.	0.2	28
10	Hypoglycemic effects of <i>Prunus cerasus</i> L. pulp and seed extracts on Alloxan-Induced Diabetic Mice with histopathological evaluation. Biomedicine and Pharmacotherapy, 2017, 88, 870-877.	2.5	26
11	Incidence and levels of <i>Alternaria</i> mycotoxins in spices and herbs produced worldwide and commercialized in Lebanon. Food Control, 2019, 106, 106724.	2.8	26
12	Infrared-Assisted Extraction and HPLC-Analysis of <i>Prunus armeniaca</i> L. Pomace and Detoxified Kernel and their Antidiabetic Effects. Phytochemical Analysis, 2018, 29, 156-167.	1.2	25
13	Effect of pulsed electric field treatment during cold maceration and alcoholic fermentation on major red wine qualitative and quantitative parameters. Food Chemistry, 2016, 213, 352-360.	4.2	23
14	Pulsed Electric Field-Assisted Cold Maceration of Cabernet franc and Cabernet Sauvignon Grapes. American Journal of Enology and Viticulture, 2013, 64, 476-484.	0.9	21
15	Risk assessment of pesticide residues from foods of plant origin in Lebanon. Food Chemistry, 2022, 374, 131676.	4.2	21
16	Effect of the Extraction Process on the Biological Activity of Lyophilized Apricot Extracts Recovered from Apricot Pomace. Antioxidants, 2018, 7, 11.	2.2	20
17	Zinc, aluminium, tin and Bis-phenol a in canned tuna fish commercialized in Lebanon and its human health risk assessment. Heliyon, 2020, 6, e04995.	1.4	20
18	Phytochemical Analysis of <i>Nigella sativa</i> L. Utilizing GC-MS Exploring its Antimicrobial Effects against Multidrug-Resistant Bacteria. Pharmacognosy Journal, 2017, 10, 99-105.	0.3	20

#	ARTICLE	IF	CITATIONS
19	Fluorescence polarization assay to detect the presence of traces of ciprofloxacin. <i>Scientific Reports</i> , 2020, 10, 4550.	1.6	19
20	An Environment Friendly, Low-Cost Extraction Process of Phenolic Compounds from Grape Byproducts. Optimization by Multi-Response Surface Methodology. <i>Food and Nutrition Sciences (Print)</i> , 2013, 04, 650-659.	0.2	18
21	Comparative Study between Ethanolic and β -Cyclodextrin Assisted Extraction of Polyphenols from Peach Pomace. <i>International Journal of Food Science</i> , 2018, 2018, 1-9.	0.9	17
22	Risk of exposure to aflatoxin B1, ochratoxin A, and fumonisin B1 from spices used routinely in Lebanese cooking. <i>Food and Chemical Toxicology</i> , 2021, 147, 111895.	1.8	17
23	A Comparative Study of the Phenolic and Technological Maturities of Red Grapes Grown in Lebanon. <i>Antioxidants</i> , 2017, 6, 8.	2.2	15
24	Decontamination of chilli flakes in a fluidized bed using combined technologies: Infrared, UV and ozone. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 59, 102248.	2.7	15
25	Optimization of infrared-assisted extraction of bioactive lactones from <i>Saussurea lappa</i> L. and their effects against gestational diabetes. <i>Pharmacognosy Magazine</i> , 2019, 15, 208.	0.3	15
26	Biological activity of apricot byproducts polyphenols using solid-liquid and infrared-assisted technology. <i>Journal of Food Biochemistry</i> , 2018, 42, e12552.	1.2	13
27	Assessment of Antibiotic and Pesticides Residues in Breast Milk of Syrian Refugee Lactating Mothers. <i>Toxics</i> , 2019, 7, 39.	1.6	13
28	Influence of storage conditions on quality and safety of eggs collected from Lebanese farms. <i>Food Control</i> , 2020, 111, 107058.	2.8	13
29	Multiple Response Optimization of High Temperature, Low Time Aqueous Extraction Process of Phenolic Compounds from Grape Byproducts. <i>Food and Nutrition Sciences (Print)</i> , 2014, 05, 351-360.	0.2	11
30	Gastroprotective and anti-inflammatory effects of <i>Prunus cerasus</i> phytochemicals and their possible mechanisms of action. <i>Journal of Traditional and Complementary Medicine</i> , 2020, 10, 345-353.	1.5	8
31	Systematic and Empirical Study of the Dependence of Polyphenol Recovery from Apricot Pomace on Temperature and Solvent Concentration Levels. <i>Scientific World Journal, The</i> , 2018, 2018, 1-13.	0.8	7
32	Emerging technologies for the extraction of polyphenols from natural sources. , 2018, , 265-293.		7
33	Decontamination of <i>Escherichia coli</i> on dried onion flakes and black pepper using Infra-red, ultraviolet and ozone hurdle technologies. <i>Heliyon</i> , 2021, 7, e07259.	1.4	7
34	Valorization of industrial waste using energy saving procedures. Phenolic compounds purification from grape by-products by Accelerated Solvent Extraction (ASE). , 2012, , .		4
35	Assessment of Dietary Exposure to Ochratoxin A in Lebanese Students and Its Urinary Biomarker Analysis. <i>Toxins</i> , 2021, 13, 795.	1.5	3
36	Biological Activities of <i>Saussurea lappa</i> Antioxidants Recovered by Solid-liquid, Ultrasound and Infrared-Irradiation. <i>Current Bioactive Compounds</i> , 2021, 17, 85-97.	0.2	2

#	ARTICLE	IF	CITATIONS
37	Red Sour Cherry for the Treatment of Diabetes Mellitus. , 2019, , 509-514.		0
38	Screening of Nasal and Hands Carriage of Methicillin-Resistant Staphylococci Colonization among Lebanese Nutraceuticals Handlers. Pharmacognosy Journal, 2019, 11, 1336-1341.	0.3	0
39	FOOD SAFETY PRACTICES AMONG FOOD CARTS IN -NORTH LEBANON. , 2022, 4, .		0