

# Nada El Darra

## List of Publications by Year in descending order

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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	Risk assessment of pesticide residues from foods of plant origin in Lebanon. <i>Food Chemistry</i> , 2022, 374, 131676.	4.2	21
2	FOOD SAFETY PRACTICES AMONG FOOD CARTS IN -NORTH LEBANON. , 2022, 4, .		0
3	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
4	Biological Activities of <i>Saussurea lappa</i> Antioxidants Recovered by Solidâ€“liquid, Ultrasound and Ired-IrradÃ©. <i>Current Bioactive Compounds</i> , 2021, 17, 85-97.	0.2	2
5	Decontamination of <i>Escherichia coli</i> Ã©n dried onion flakes and black pepper using Infra-red, ultraviolet and ozone hurdle technologies. <i>Heliyon</i> , 2021, 7, e07259.	1.4	7
6	Assessment of Dietary Exposure to Ochratoxin A in Lebanese Students and Its Urinary Biomarker Analysis. <i>Toxins</i> , 2021, 13, 795.	1.5	3
7	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
8	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
9	Influence of storage conditions on quality and safety of eggs collected from Lebanese farms. <i>Food Control</i> , 2020, 111, 107058.	2.8	13
10	Zinc, aluminium, tin and Bis-phenol a in canned tuna fish commercialized in Lebanon and its human health risk assessment. <i>Heliyon</i> , 2020, 6, e04995.	1.4	20
11	Fluorescence polarization assay to detect the presence of traces of ciprofloxacin. <i>Scientific Reports</i> , 2020, 10, 4550.	1.6	19
12	Multimycotoxins occurrence in spices and herbs commercialized in Lebanon. <i>Food Control</i> , 2019, 95, 63-70.	2.8	57
13	Assessment of Antibiotic and Pesticides Residues in Breast Milk of Syrian Refugee Lactating Mothers. <i>Toxics</i> , 2019, 7, 39.	1.6	13
14	Incidence and levels of <i>Alternaria</i> mycotoxins in spices and herbs produced worldwide and commercialized in Lebanon. <i>Food Control</i> , 2019, 106, 106724.	2.8	26
15	Evaluation of Antibiotics Residues in Chicken Meat Samples in Lebanon. <i>Antibiotics</i> , 2019, 8, 69.	1.5	48
16	Red Sour Cherry for the Treatment of Diabetes Mellitus. , 2019, , 509-514.		0
17	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
18	Screening of Nasal and Hands Carriage of Methicillin-Resistant <i>Staphylococci</i> Colonization among Lebanese Nutraceuticals Handlers. <i>Pharmacognosy Journal</i> , 2019, 11, 1336-1341.	0.3	0

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19	Infrared-Assisted Extraction and HPLC-Analysis of <i>Prunus armeniaca</i> L. Pomace and Detoxified-Kernel and their Antidiabetic Effects. <i>Phytochemical Analysis</i> , 2018, 29, 156-167.	1.2	25
20	Study of the Selectivity and Bioactivity of Polyphenols Using Infrared Assisted Extraction from Apricot Pomace Compared to Conventional Methods. <i>Antioxidants</i> , 2018, 7, 174.	2.2	31
21	Systematic and Empirical Study of the Dependence of Polyphenol Recovery from Apricot Pomace on Temperature and Solvent Concentration Levels. <i>Scientific World Journal</i> , The, 2018, 2018, 1-13.	0.8	7
22	Comparative Study between Ethanolic and $\beta$ -Cyclodextrin Assisted Extraction of Polyphenols from Peach Pomace. <i>International Journal of Food Science</i> , 2018, 2018, 1-9.	0.9	17
23	Emerging technologies for the extraction of polyphenols from natural sources. , 2018, , 265-293.		7
24	Effect of the Extraction Process on the Biological Activity of Lyophilized Apricot Extracts Recovered from Apricot Pomace. <i>Antioxidants</i> , 2018, 7, 11.	2.2	20
25	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
26	Food fraud detection in commercial pomegranate molasses syrups by UV-VIS spectroscopy, ATR-FTIR spectroscopy and HPLC methods. <i>Food Control</i> , 2017, 78, 132-137.	2.8	49
27	Hypoglycemic effects of <i>Prunus cerasus</i> L. pulp and seed extracts on Alloxan-Induced Diabetic Mice with histopathological evaluation. <i>Biomedicine and Pharmacotherapy</i> , 2017, 88, 870-877.	2.5	26
28	A Comparative Study of the Phenolic and Technological Maturities of Red Grapes Grown in Lebanon. <i>Antioxidants</i> , 2017, 6, 8.	2.2	15
29	Phytochemical Analysis of <i>Nigella sativa</i> L. Utilizing GC-MS Exploring its Antimicrobial Effects against Multidrug-Resistant Bacteria. <i>Pharmacognosy Journal</i> , 2017, 10, 99-105.	0.3	20
30	Effect of pulsed electric field treatment during cold maceration and alcoholic fermentation on major red wine qualitative and quantitative parameters. <i>Food Chemistry</i> , 2016, 213, 352-360.	4.2	23
31	Changes in polyphenol profiles and color composition of freshly fermented model wine due to pulsed electric field, enzymes and thermovinification pretreatments. <i>Food Chemistry</i> , 2016, 194, 944-950.	4.2	60
32	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
33	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. <i>Food and Nutrition Sciences (Print)</i> , 2014, 05, 397-409.	0.2	57
34	Extraction of Polyphenols from Red Grape Pomace Assisted by Pulsed Ohmic Heating. <i>Food and Bioprocess Technology</i> , 2013, 6, 1281-1289.	2.6	124
35	Pulsed electric field, ultrasound, and thermal pretreatments for better phenolic extraction during red fermentation. <i>European Food Research and Technology</i> , 2013, 236, 47-56.	1.6	78
36	Pulsed Electric Field-Assisted Cold Maceration of Cabernet franc and Cabernet Sauvignon Grapes. <i>American Journal of Enology and Viticulture</i> , 2013, 64, 476-484.	0.9	21

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37	An Environment Friendly, Low-Cost Extraction Process of Phenolic Compounds from Grape Byproducts. Optimization by Multi-Response Surface Methodology. Food and Nutrition Sciences (Print), 2013, 04, 650-659.	0.2	18
38	Valorization of industrial waste using energy saving procedures. Phenolic compounds purification from grape by-products by Accelerated Solvent Extraction (ASE). , 2012, , .		4
39	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