

Said Ajlouni

List of Publications by Year in descending order

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Version: 2024-02-01

55
papers

1,876
citations

279487

23
h-index

264894

42
g-index

55
all docs

55
docs citations

55
times ranked

2431
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | Probiotic Delivery through Fermentation: Dairy vs. Non-Dairy Beverages. <i>Fermentation</i> , 2017, 3, 67. | 1.4 | 169 |
| 2 | Non-bovine milk products as emerging probiotic carriers: recent developments and innovations. <i>Current Opinion in Food Science</i> , 2018, 22, 109-114. | 4.1 | 124 |
| 3 | Apple Pomace as a Functional and Healthy Ingredient in Food Products: A Review. <i>Processes</i> , 2020, 8, 319. | 1.3 | 122 |
| 4 | Physicochemical characterisation and oxidative stability of fish oil and fish oilâ€œextra virgin olive oil microencapsulated by sugar beet pectin. <i>Food Chemistry</i> , 2011, 127, 1694-1705. | 4.2 | 115 |
| 5 | Probiotics in Goat Milk Products: Delivery Capacity and Ability to Improve Sensory Attributes. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 867-882. | 5.9 | 114 |
| 6 | Hydroxymethylfurfuraldehyde and amylase contents in Australian honey. <i>Food Chemistry</i> , 2010, 119, 1000-1005. | 4.2 | 98 |
| 7 | Lipid oxidation volatiles absent in milk after selected ultrasound processing. <i>Ultrasonics Sonochemistry</i> , 2014, 21, 2165-2175. | 3.8 | 80 |
| 8 | LC-ESI-QTOF/MS Profiling of Australian Mango Peel By-Product Polyphenols and Their Potential Antioxidant Activities. <i>Processes</i> , 2019, 7, 764. | 1.3 | 61 |
| 9 | Antioxidant and Antiproliferation Effects of Extractable and Nonextractable Polyphenols Isolated from Apple Waste Using Different Extraction Methods. <i>Journal of Food Science</i> , 2011, 76, T163-72. | 1.5 | 58 |
| 10 | Impact of ultrasound treatment on lipid oxidation of Cheddar cheese whey. <i>Ultrasonics Sonochemistry</i> , 2014, 21, 951-957. | 3.8 | 58 |
| 11 | Revisiting phytate-element interactions: implications for iron, zinc and calcium bioavailability, with emphasis on legumes. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 1696-1712. | 5.4 | 52 |
| 12 | The Emerging Australian Date Palm Industry: Date Fruit Nutritional and Bioactive Compounds and Valuable Processing Byâ€œProducts. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015, 14, 813-823. | 5.9 | 49 |
| 13 | Alternative disinfection techniques to extend the shelf life of minimally processed iceberg lettuce. <i>Food Microbiology</i> , 2010, 27, 210-219. | 2.1 | 45 |
| 14 | Microbial, physicoâ€œchemical and sensory characteristics of mango juiceâ€œenriched probiotic dairy drinks. <i>International Journal of Dairy Technology</i> , 2020, 73, 182-190. | 1.3 | 43 |
| 15 | Ultrasonication and Fresh Produce (Cos lettuce) Preservation. <i>Journal of Food Science</i> , 2006, 71, M62. | 1.5 | 42 |
| 16 | Opportunities for plantâ€œderived enhancers for iron, zinc, and calcium bioavailability: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 652-685. | 5.9 | 37 |
| 17 | Ultra-high-performance liquid chromatographyâ€œion trap mass spectrometry characterisation of milk polar lipids from dairy cows fed different diets. <i>Food Chemistry</i> , 2013, 141, 1451-1460. | 4.2 | 36 |
| 18 | Functional Efficacy of Probiotic <i>Lactobacillus sanfranciscensis</i> in Apple, Orange and Tomato Juices with Special Reference to Storage Stability and In Vitro Gastrointestinal Survival. <i>Beverages</i> , 2020, 6, 13. | 1.3 | 36 |

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|----|--|-----|-----------|
| 19 | Interactions of buttermilk with curcuminoids. <i>Food Chemistry</i> , 2014, 149, 47-53. | 4.2 | 33 |
| 20 | Utilization of Mango, Apple and Banana Fruit Peels as Prebiotics and Functional Ingredients. <i>Agriculture (Switzerland)</i> , 2021, 11, 584. | 1.4 | 32 |
| 21 | Persistence of <i>Escherichia coli</i> on injured vegetable plants. <i>International Journal of Food Microbiology</i> , 2010, 138, 232-237. | 2.1 | 30 |
| 22 | Simulated gastrointestinal digestion and <i>in vitro</i> colonic fermentation of date (<i>Phoenix</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 412-422. | 1.3 | 30 |
| 23 | Bioaccessibility of curcuminoids in buttermilk in simulated gastrointestinal digestion models. <i>Food Chemistry</i> , 2015, 179, 52-59. | 4.2 | 25 |
| 24 | Soluble protein content in minimally processed vegetables during storage. <i>Food Research International</i> , 2002, 35, 697-702. | 2.9 | 23 |
| 25 | Effect of Combined Gamma-Irradiation and Storage on Biochemical Changes in Sweet Potato. <i>Journal of Food Science</i> , 1988, 53, 477-481. | 1.5 | 21 |
| 26 | Characterization of Date (<i>Deglet Nour</i>) Seed Free and Bound Polyphenols by High-Performance Liquid Chromatography-Mass Spectrometry. <i>Journal of Food Science</i> , 2017, 82, 333-340. | 1.5 | 21 |
| 27 | Changes in soluble sugars in various tissues of cultivated mushrooms, <i>Agaricus bisporus</i> , during postharvest storage. <i>Developments in Food Science</i> , 1995, , 1865-1880. | 0.0 | 20 |
| 28 | Impact of elevated carbon dioxide and temperature on strawberry polyphenols. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 4659-4669. | 1.7 | 20 |
| 29 | Impact of Extra Virgin Olive Oil and Ethylenediaminetetraacetic Acid (EDTA) on the Oxidative Stability of Fish Oil Emulsions and Spray-Dried Microcapsules Stabilized by Sugar Beet Pectin. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 444-450. | 2.4 | 19 |
| 30 | Comparison of Properties of New Sources of Partially Purified Inulin to Those of Commercially Pure Chicory Inulin. <i>Journal of Food Science</i> , 2015, 80, C950-60. | 1.5 | 18 |
| 31 | Probiotic Yogurt Fortified with Chickpea Flour: Physico-Chemical Properties and Probiotic Survival during Storage and Simulated Gastrointestinal Transit. <i>Foods</i> , 2020, 9, 1144. | 1.9 | 18 |
| 32 | Healthy chocolate enriched with probiotics: a review. <i>Food Science and Technology</i> , 2021, 41, 531-543. | 0.8 | 18 |
| 33 | Enhanced Bioaccessibility of Curcuminoids in Buttermilk Yogurt in Comparison to Curcuminoids in Aqueous Dispersions. <i>Journal of Food Science</i> , 2016, 81, H769-76. | 1.5 | 17 |
| 34 | Bioaccessibility of Some Essential Minerals in Three Selected Australian Pulse Varieties Using an <i>In Vitro</i> Gastrointestinal Digestion Model. <i>Journal of Food Science</i> , 2018, 83, 2873-2881. | 1.5 | 16 |
| 35 | Changes in phenolic content, antioxidant activity, and volatile compounds during processing of fermented sorghum grain tea. <i>Cereal Chemistry</i> , 2020, 97, 612-625. | 1.1 | 16 |
| 36 | Inulin fructans – food applications and alternative plant sources: a review. <i>International Journal of Food Science and Technology</i> , 2022, 57, 5764-5780. | 1.3 | 16 |

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|----|--|-----|-----------|
| 37 | Stipe Trimming at Harvest Increases Shelf Life of Fresh Mushrooms (<i>Agaricus bisporus</i>). <i>Journal of Food Science</i> , 1992, 57, 1361-1363. | 1.5 | 15 |
| 38 | Encapsulation increases the <i>in vitro</i> bioaccessibility of probiotics in yoghurt. <i>International Journal of Dairy Technology</i> , 2021, 74, 118-127. | 1.3 | 15 |
| 39 | Impact of encapsulating probiotics with cocoa powder on the viability of probiotics during chocolate processing, storage, and <i>in vitro</i> gastrointestinal digestion. <i>Journal of Food Science</i> , 2021, 86, 1629-1641. | 1.5 | 15 |
| 40 | Influence of different systems for feeding supplements to grazing dairy cows on milk fatty acid composition. <i>Journal of Dairy Research</i> , 2014, 81, 156-163. | 0.7 | 13 |
| 41 | Effect of ultrasound-enhanced fat separation on whey powder phospholipid composition and stability. <i>Journal of Dairy Science</i> , 2016, 99, 4169-4177. | 1.4 | 12 |
| 42 | Probiotics and prebiotics in non-bovine milk. <i>Advances in Food and Nutrition Research</i> , 2020, 94, 339-384. | 1.5 | 12 |
| 43 | Selected Sri Lankan food plants and other herbs as potential sources of inulin-type fructans. <i>Journal of the National Science Foundation of Sri Lanka</i> , 2015, 43, 35. | 0.1 | 12 |
| 44 | Bioaccessibility of micronutrients in fresh and frozen strawberry fruits grown under elevated carbon dioxide and temperature. <i>Food Chemistry</i> , 2020, 309, 125662. | 4.2 | 11 |
| 45 | Influence of pasture-based feeding systems on fatty acids, organic acids and volatile organic flavour compounds in yoghurt. <i>Journal of Dairy Research</i> , 2015, 82, 279-286. | 0.7 | 7 |
| 46 | Production of short chain fatty acids and vitamin B12 during the <i>in-vitro</i> digestion and fermentation of probiotic chocolate. <i>Food Bioscience</i> , 2022, 47, 101682. | 2.0 | 7 |
| 47 | Bioprocessing of Pea Protein can Enhance Fortified Fe But Reduce Zn <i>In Vitro</i> Bioaccessibility. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 1241-1251. | 2.4 | 5 |
| 48 | Recommended Practices to Eliminate <i>Campylobacter</i> from Live Birds and Chicken Meat in Japan. <i>Food Safety (Tokyo, Japan)</i> , 2021, 9, 57-74. | 1.0 | 4 |
| 49 | The role of legume peptides released during different digestion stages in modulating the bioaccessibility of exogenous iron and zinc: An <i>in-vitro</i> study. <i>Current Research in Food Science</i> , 2021, 4, 737-745. | 2.7 | 4 |
| 50 | Using biological metabolites as biomarkers to predict safety and quality of whole and minimally processed spinach. <i>Food Chemistry</i> , 2022, 375, 131870. | 4.2 | 4 |
| 51 | Interaction between Chocolate Polyphenols and Encapsulated Probiotics during <i>In Vitro</i> Digestion and Colonic Fermentation. <i>Fermentation</i> , 2022, 8, 253. | 1.4 | 3 |
| 52 | Shoot Injury Increases the Level of Persistence of Serovar Sofia and on Cos Lettuce and of Serovar Sofia on Chive. <i>Journal of Food Protection</i> , 2015, 78, 2150-2155. | 0.8 | 2 |
| 53 | High temperature effects on strawberry fruit quality and antioxidant contents. <i>Acta Horticulturae</i> , 2020, , 225-234. | 0.1 | 2 |
| 54 | Effect of <i>Asparagus falcatus</i> and <i>Taraxacum javanicum</i> Inulins on growth of <i>L. acidophilus</i> ; <i>La-5</i> and <i>B. animalis</i> subsp <i>lactis</i> Bb-12, co-cultured in skim milk. <i>Tropical Agricultural Research</i> , 2016, 27, 171. | 0.1 | 1 |

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|----|---|-----|-----------|
| 55 | In vitro degradation of curcuminoids by faecal bacteria: Influence of method of addition of curcuminoids into buttermilk yoghurt. Food Chemistry, 2019, 283, 414-421. | 4.2 | 0 |