## Said Ajlouni

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Probiotic Delivery through Fermentation: Dairy vs. Non-Dairy Beverages. Fermentation, 2017, 3, 67.	3.0	169
2	Non-bovine milk products as emerging probiotic carriers: recent developments and innovations. Current Opinion in Food Science, 2018, 22, 109-114.	8.0	124
3	Apple Pomace as a Functional and Healthy Ingredient in Food Products: A Review. Processes, 2020, 8, 319.	2.8	122
4	Physicochemical characterisation and oxidative stability of fish oil and fish oil–extra virgin olive oil microencapsulated by sugar beet pectin. Food Chemistry, 2011, 127, 1694-1705.	8.2	115
5	Probiotics in Goat Milk Products: Delivery Capacity and Ability to Improve Sensory Attributes. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 867-882.	11.7	114
6	Hydroxymethylfurfuraldehyde and amylase contents in Australian honey. Food Chemistry, 2010, 119, 1000-1005.	8.2	98
7	Lipid oxidation volatiles absent in milk after selected ultrasound processing. Ultrasonics Sonochemistry, 2014, 21, 2165-2175.	8.2	80
8	LC-ESI-QTOF/MS Profiling of Australian Mango Peel By-Product Polyphenols and Their Potential Antioxidant Activities. Processes, 2019, 7, 764.	2.8	61
9	Antioxidant and Antiproliferation Effects of Extractable and Nonextractable Polyphenols Isolated from Apple Waste Using Different Extraction Methods. Journal of Food Science, 2011, 76, T163-72.	3.1	58
10	Impact of ultrasound treatment on lipid oxidation of Cheddar cheese whey. Ultrasonics Sonochemistry, 2014, 21, 951-957.	8.2	58
11	Revisiting phytate-element interactions: implications for iron, zinc and calcium bioavailability, with emphasis on legumes. Critical Reviews in Food Science and Nutrition, 2022, 62, 1696-1712.	10.3	52
12	The Emerging Australian Date Palm Industry: Date Fruit Nutritional and Bioactive Compounds and Valuable Processing Byâ€Products. Comprehensive Reviews in Food Science and Food Safety, 2015, 14, 813-823.	11.7	49
13	Alternative disinfection techniques to extend the shelf life of minimally processed iceberg lettuce. Food Microbiology, 2010, 27, 210-219.	4.2	45
14	Microbial, physicoâ€chemical and sensory characteristics of mango juiceâ€enriched probiotic dairy drinks. International Journal of Dairy Technology, 2020, 73, 182-190.	2.8	43
15	Ultrasonication and Fresh Produce (Cos lettuce) Preservation. Journal of Food Science, 2006, 71, M62.	3.1	42
16	Opportunities for plantâ€derived enhancers for iron, zinc, and calcium bioavailability: A review. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 652-685.	11.7	37
17	Ultra-high-performance liquid chromatography–ion trap mass spectrometry characterisation of milk polar lipids from dairy cows fed different diets. Food Chemistry, 2013, 141, 1451-1460.	8.2	36
18	Functional Efficacy of Probiotic Lactobacillus sanfranciscensis in Apple, Orange and Tomato Juices with Special Reference to Storage Stability and In Vitro Gastrointestinal Survival. Beverages, 2020, 6, 13.	2.8	36

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19	Interactions of buttermilk with curcuminoids. Food Chemistry, 2014, 149, 47-53.	8.2	33
20	Utilization of Mango, Apple and Banana Fruit Peels as Prebiotics and Functional Ingredients. Agriculture (Switzerland), 2021, 11, 584.	3.1	32
21	Persistence of Escherichia coli on injured vegetable plants. International Journal of Food Microbiology, 2010, 138, 232-237.	4.7	30
22	Simulated gastrointestinal digestion and <i>inÂvitro</i> colonic fermentation of date ( <i>Phoenix) Tj ETQq0 0 0</i>	) rgBT /Ov 2.7	erlock 10 Tf 50 30
23	Bioaccessibility of curcuminoids in buttermilk in simulated gastrointestinal digestion models. Food Chemistry, 2015, 179, 52-59.	8.2	25
24	Soluble protein content in minimally processed vegetables during storage. Food Research International, 2002, 35, 697-702.	6.2	23
25	Effect of Combined Gamma-Irradiation and Storage on Biochemical Changes in Sweet Potato. Journal of Food Science, 1988, 53, 477-481.	3.1	21
26	Characterization of Date ( <i>Deglet Nour</i> ) Seed Free and Bound Polyphenols by Highâ€Performance Liquid Chromatographyâ€Mass Spectrometry. Journal of Food Science, 2017, 82, 333-340.	3.1	21
27	Changes in soluble sugars in various tissues of cultivated mushrooms,Agaricus bisporus, during postharvest storage. Developments in Food Science, 1995, , 1865-1880.	0.0	20
28	Impact of elevated carbon dioxide and temperature on strawberry polyphenols. Journal of the Science of Food and Agriculture, 2019, 99, 4659-4669.	3.5	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. Journal of Agricultural and Food Chemistry, 2012, 60, 444-450.	5.2	19
30	Comparison of Properties of New Sources of Partially Purified Inulin to Those of Commercially Pure Chicory Inulin. Journal of Food Science, 2015, 80, C950-60.	3.1	18
31	Probiotic Yogurt Fortified with Chickpea Flour: Physico-Chemical Properties and Probiotic Survival during Storage and Simulated Gastrointestinal Transit. Foods, 2020, 9, 1144.	4.3	18
32	Healthy chocolate enriched with probiotics: a review. Food Science and Technology, 2021, 41, 531-543.	1.7	18
33	Enhanced Bioaccessibility of Curcuminoids in Buttermilk Yogurt in Comparison to Curcuminoids in Aqueous Dispersions. Journal of Food Science, 2016, 81, H769-76.	3.1	17
34	Bioaccessibility of Some Essential Minerals in Three Selected Australian Pulse Varieties Using an <i>In Vitro</i> Gastrointestinal Digestion Model. Journal of Food Science, 2018, 83, 2873-2881.	3.1	16
35	Changes in phenolic content, antioxidant activity, and volatile compounds during processing of fermented sorghum grain tea. Cereal Chemistry, 2020, 97, 612-625.	2.2	16
36	Inulin fructans – food applications and alternative plant sources: a review. International Journal of Food Science and Technology, 2022, 57, 5764-5780.	2.7	16

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37	Stipe Trimming at Harvest Increases Shelf Life of Fresh Mushrooms (Agaricus bisporus). Journal of Food Science, 1992, 57, 1361-1363.	3.1	15
38	Encapsulation increases the <i>in vitro</i> bioaccessibility of probiotics in yoghurt. International Journal of Dairy Technology, 2021, 74, 118-127.	2.8	15
39	Impact of encapsulating probiotics with cocoa powder on the viability of probiotics during chocolate processing, storage, and in vitro gastrointestinal digestion. Journal of Food Science, 2021, 86, 1629-1641.	3.1	15
40	Influence of different systems for feeding supplements to grazing dairy cows on milk fatty acid composition. Journal of Dairy Research, 2014, 81, 156-163.	1.4	13
41	Effect of ultrasound-enhanced fat separation on whey powder phospholipid composition and stability. Journal of Dairy Science, 2016, 99, 4169-4177.	3.4	12
42	Probiotics and prebiotics in non-bovine milk. Advances in Food and Nutrition Research, 2020, 94, 339-384.	3.0	12
43	Selected Sri Lankan food plants and other herbs as potential sources of inulin-type fructans. Journal of the National Science Foundation of Sri Lanka, 2015, 43, 35.	0.2	12
44	Bioaccessibility of micronutrients in fresh and frozen strawberry fruits grown under elevated carbon dioxide and temperature. Food Chemistry, 2020, 309, 125662.	8.2	11
45	Influence of pasture-based feeding systems on fatty acids, organic acids and volatile organic flavour compounds in yoghurt. Journal of Dairy Research, 2015, 82, 279-286.	1.4	7
46	Production of short chain fatty acids and vitamin B12 during the in-vitro digestion and fermentation of probiotic chocolate. Food Bioscience, 2022, 47, 101682.	4.4	7
47	Bioprocessing of Pea Protein can Enhance Fortified Fe But Reduce Zn In Vitro Bioaccessibility. Journal of Agricultural and Food Chemistry, 2022, 70, 1241-1251.	5.2	5
48	Recommended Practices to Eliminate <i>Campylobacter</i> from Live Birds and Chicken Meat in Japan. Food Safety (Tokyo, Japan), 2021, 9, 57-74.	1.8	4
49	The role of legume peptides released during different digestion stages in modulating the bioaccessibility of exogenous iron and zinc: An in-vitro study. Current Research in Food Science, 2021, 4, 737-745.	5.8	4
50	Using biological metabolites as biomarkers to predict safety and quality of whole and minimally processed spinach. Food Chemistry, 2022, 375, 131870.	8.2	4
51	Interaction between Chocolate Polyphenols and Encapsulated Probiotics during In Vitro Digestion and Colonic Fermentation. Fermentation, 2022, 8, 253.	3.0	3
52	Shoot Injury Increases the Level of Persistence of Serovar Sofia and on Cos Lettuce and of Serovar Sofia on Chive. Journal of Food Protection, 2015, 78, 2150-2155.	1.7	2
53	High temperature effects on strawberry fruit quality and antioxidant contents. Acta Horticulturae, 2020, , 225-234.	0.2	2
54	Effect of <em>Asparagus falcatus</em> and <em>Taraxacum javanicum</em> Inulins on growth of <em>L. acidophilus</em> La-5 and <em>B. animalis</em> subsp lactis Bb-12, co-cultured in skim milk. Tropical Agricultural Research, 2016, 27, 171.	0.3	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.	8.2	0