

# 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  | 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        |
| 2  | 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         |
| 3  | Bioprocessing of Pea Protein can Enhance Fortified Fe But Reduce Zn In Vitro Bioaccessibility. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 1241-1251.  | 2.4 | 5         |
| 4  | Production of short chain fatty acids and vitamin B12 during the in-vitro digestion and fermentation of probiotic chocolate. <i>Food Bioscience</i> , 2022, 47, 101682.  | 2.0 | 7         |
| 5  | Interaction between Chocolate Polyphenols and Encapsulated Probiotics during In Vitro Digestion and Colonic Fermentation. <i>Fermentation</i> , 2022, 8, 253.  | 1.4 | 3         |
| 6  | 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        |
| 7  | Opportunities for plant-derived 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        |
| 8  | 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        |
| 9  | 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         |
| 10 | Impact of encapsulating probiotics with cocoa powder on the viability of probiotics during chocolate processing, storage, and in vitro gastrointestinal digestion. <i>Journal of Food Science</i> , 2021, 86, 1629-1641. | 1.5 | 15        |
| 11 | Utilization of Mango, Apple and Banana Fruit Peels as Prebiotics and Functional Ingredients. <i>Agriculture (Switzerland)</i> , 2021, 11, 584.   | 1.4 | 32        |
| 12 | Healthy chocolate enriched with probiotics: a review. <i>Food Science and Technology</i> , 2021, 41, 531-543.  | 0.8 | 18        |
| 13 | The role of legume peptides released during different digestion stages in modulating the bioaccessibility of exogenous iron and zinc: An in-vitro study. <i>Current Research in Food Science</i> , 2021, 4, 737-745.     | 2.7 | 4         |
| 14 | Microbial, physico-chemical and sensory characteristics of mango juice-enriched probiotic dairy drinks. <i>International Journal of Dairy Technology</i> , 2020, 73, 182-190.  | 1.3 | 43        |
| 15 | 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        |
| 16 | Probiotics and prebiotics in non-bovine milk. <i>Advances in Food and Nutrition Research</i> , 2020, 94, 339-384.  | 1.5 | 12        |
| 17 | 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        |
| 18 | High temperature effects on strawberry fruit quality and antioxidant contents. <i>Acta Horticulturae</i> , 2020, , 225-234.  | 0.1 | 2         |

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|----|---|-----|-----------|
| 19 | 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        |
| 20 | 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        |
| 21 | Apple Pomace as a Functional and Healthy Ingredient in Food Products: A Review. <i>Processes</i> , 2020, 8, 319.  | 1.3 | 122       |
| 22 | 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       |
| 23 | 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        |
| 24 | 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        |
| 25 | In vitro degradation of curcuminoids by faecal bacteria: Influence of method of addition of curcuminoids into buttermilk yoghurt. <i>Food Chemistry</i> , 2019, 283, 414-421.   | 4.2 | 0         |
| 26 | 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       |
| 27 | Simulated gastrointestinal digestion and <i>in vitro</i> colonic fermentation of date ( <i>Phoenix</i> ) Tj ETQq1 1 0.784314 rgBT /Overlo<br>412-422.   | 1.3 | 30        |
| 28 | 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        |
| 29 | 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        |
| 30 | Probiotic Delivery through Fermentation: Dairy vs. Non-Dairy Beverages. <i>Fermentation</i> , 2017, 3, 67.  | 1.4 | 169       |
| 31 | 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        |
| 32 | 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        |
| 33 | Effect of <i>Asparagus falcatus</i> and <i>Taraxacum javanicum</i> and <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         |
| 34 | 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         |
| 35 | 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         |
| 36 | The Emerging Australian Date Palm Industry: Date Fruit Nutritional and Bioactive Compounds and Valuable Processing By-Products. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015, 14, 813-823.                             | 5.9 | 49        |

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|----|--|-----|-----------|
| 37 | Bioaccessibility of curcuminoids in buttermilk in simulated gastrointestinal digestion models. <i>Food Chemistry</i> , 2015, 179, 52-59.   | 4.2 | 25        |
| 38 | 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        |
| 39 | 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        |
| 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 | Impact of ultrasound treatment on lipid oxidation of Cheddar cheese whey. <i>Ultrasonics Sonochemistry</i> , 2014, 21, 951-957.  | 3.8 | 58        |
| 42 | Lipid oxidation volatiles absent in milk after selected ultrasound processing. <i>Ultrasonics Sonochemistry</i> , 2014, 21, 2165-2175.   | 3.8 | 80        |
| 43 | Interactions of buttermilk with curcuminoids. <i>Food Chemistry</i> , 2014, 149, 47-53.  | 4.2 | 33        |
| 44 | Ultra-high-performance liquid chromatography-ion 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        |
| 45 | 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        |
| 46 | 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        |
| 47 | Physicochemical characterisation and oxidative stability of fish oil and fish oil-extra virgin olive oil microencapsulated by sugar beet pectin. <i>Food Chemistry</i> , 2011, 127, 1694-1705.   | 4.2 | 115       |
| 48 | Alternative disinfection techniques to extend the shelf life of minimally processed iceberg lettuce. <i>Food Microbiology</i> , 2010, 27, 210-219.   | 2.1 | 45        |
| 49 | Persistence of <i>Escherichia coli</i> on injured vegetable plants. <i>International Journal of Food Microbiology</i> , 2010, 138, 232-237.  | 2.1 | 30        |
| 50 | Hydroxymethylfurfuraldehyde and amylase contents in Australian honey. <i>Food Chemistry</i> , 2010, 119, 1000-1005.  | 4.2 | 98        |
| 51 | Ultrasonication and Fresh Produce (Cos lettuce) Preservation. <i>Journal of Food Science</i> , 2006, 71, M62.  | 1.5 | 42        |
| 52 | Soluble protein content in minimally processed vegetables during storage. <i>Food Research International</i> , 2002, 35, 697-702.  | 2.9 | 23        |
| 53 | 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        |
| 54 | 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        |

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|----|--|-----|-----------|
| 55 | Effect of Combined Gamma-Irradiation and Storage on Biochemical Changes in Sweet Potato. Journal of Food Science, 1988, 53, 477-481. | 1.5 | 21        |