Said Ajlouni

List of Publications by Year
in descending order

55 papers	1,876 citations	279798 23 h-index	265206 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. Critical Reviews in Food Science and Nutrition, 2022, 62, 1696-1712.	10.3	52
2	Using biological metabolites as biomarkers to predict safety and quality of whole and minimally processed spinach. Food Chemistry, 2022, 375, 131870.	8.2	4
3	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
4	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
5	Interaction between Chocolate Polyphenols and Encapsulated Probiotics during In Vitro Digestion and Colonic Fermentation. Fermentation, 2022, 8, 253.	3.0	3
6	Inulin fructans â€“ food applications and alternative plant sources: a review. International Journal of Food Science and Technology, 2022, 57, 5764-5780.	2.7	16
7	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
8	Encapsulation increases the in vitro bioaccessibility of probiotics in yoghurt. International Journal of Dairy Technology, 2021, 74, 118-127.	2.8	15
9	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
10	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
11	Utilization of Mango, Apple and Banana Fruit Peels as Prebiotics and Functional Ingredients. Agriculture (Switzerland), 2021, 11, 584.	3.1	32
12	Healthy chocolate enriched with probiotics: a review. Food Science and Technology, 2021, 41, 531-543.	1.7	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. Current Research in Food Science, 2021, 4, 737-745.	5.8	4
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	Bioaccessibility of micronutrients in fresh and frozen strawberry fruits grown under elevated carbon dioxide and temperature. Food Chemistry, 2020, 309, 125662.	8.2	11
16	Probiotics and prebiotics in non-bovine milk. Advances in Food and Nutrition Research, 2020, 94, 339-384.	3.0	12
17	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
18	High temperature effects on strawberry fruit quality and antioxidant contents. Acta Horticulturae, 2020, , 225-234.	0.2	2

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19	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
20	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
21	Apple Pomace as a Functional and Healthy Ingredient in Food Products: A Review. Processes, 2020, 8, 319.	2.8	122
22	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
23	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
24	LC-ESI-QTOF/MS Profiling of Australian Mango Peel By-Product Polyphenols and Their Potential Antioxidant Activities. Processes, 2019, 7, 764.	2.8	61
25	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
26	Non-bovine milk products as emerging probiotic carriers: recent developments and innovations. Current Opinion in Food Science, 2018, 22, 109-114.	8.0	124
27	Simulated gastrointestinal digestion and inÂvitro colonic fermentation of date (Phoenix) Tj ETQq1 1 0.784314 rgBT /Overlo 412-422.	2.7	30
28	Bioaccessibility of Some Essential Minerals in Three Selected Australian Pulse Varieties Using an In Vitro Gastrointestinal Digestion Model. Journal of Food Science, 2018, 83, 2873-2881.	3.1	16
29	Characterization of Date (Deglet Nour) Seed Free and Bound Polyphenols by Highâ€Performance Liquid Chromatographyâ€Mass Spectrometry. Journal of Food Science, 2017, 82, 333-340.	3.1	21
30	Probiotic Delivery through Fermentation: Dairy vs. Non-Dairy Beverages. Fermentation, 2017, 3, 67.	3.0	169
31	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
32	Effect of ultrasound-enhanced fat separation on whey powder phospholipid composition and stability. Journal of Dairy Science, 2016, 99, 4169-4177.	3.4	12
33	Effect of Asparagus falcatus and Taraxacum javanicum Inulins on growth of L. acidophilus La-5 and B. animalis subsp lactis Bb-12, co-cultured in skim milk. Tropical Agricultural Research, 2016, 27, 171.	0.3	1
34	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
35	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
36	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

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37	Bioaccessibility of curcuminoids in buttermilk in simulated gastrointestinal digestion models. Food Chemistry, 2015, 179, 52-59.	8.2	25
38	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
39	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
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	Impact of ultrasound treatment on lipid oxidation of Cheddar cheese whey. Ultrasonics Sonochemistry, 2014, 21, 951-957.	8.2	58
42	Lipid oxidation volatiles absent in milk after selected ultrasound processing. Ultrasonics Sonochemistry, 2014, 21, 2165-2175.	8.2	80
43	Interactions of buttermilk with curcuminoids. Food Chemistry, 2014, 149, 47-53.	8.2	33
44	Ultra-high-performance liquid chromatographyâ€“ion trap mass spectrometry characterisation of milk polar lipids from dairy cows fed different diets. Food Chemistry, 2013, 141, 1451-1460.	8.2	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. Journal of Agricultural and Food Chemistry, 2012, 60, 444-450.	5.2	19
46	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
47	Physicochemical characterisation and oxidative stability of fish oil and fish oilâ€“extra virgin olive oil microencapsulated by sugar beet pectin. Food Chemistry, 2011, 127, 1694-1705.	8.2	115
48	Alternative disinfection techniques to extend the shelf life of minimally processed iceberg lettuce. Food Microbiology, 2010, 27, 210-219.	4.2	45
49	Persistence of Escherichia coli on injured vegetable plants. International Journal of Food Microbiology, 2010, 138, 232-237.	4.7	30
50	Hydroxymethylfurfuraldehyde and amylase contents in Australian honey. Food Chemistry, 2010, 119, 1000-1005.	8.2	98
51	Ultrasonication and Fresh Produce (Cos lettuce) Preservation. Journal of Food Science, 2006, 71, M62.	3.1	42
52	Soluble protein content in minimally processed vegetables during storage. Food Research International, 2002, 35, 697-702.	6.2	23
53	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
54	Stipe Trimming at Harvest Increases Shelf Life of Fresh Mushrooms (Agaricus bisporus). Journal of Food Science, 1992, 57, 1361-1363.	3.1	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.	3.1	21