

# Tarek Gamal Abdelmaksoud

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

10  
papers

82  
citations

5  
h-index

8  
g-index

15  
ext. papers

138  
ext. citations

2.8  
avg, IF

2.91  
L-index

#	Paper	IF	Citations
10	Optimization of ohmic heating parameters for polyphenoloxidase inactivation in not-from-concentrate elstar apple juice using RSM. <i>Journal of Food Science and Technology</i> , <b>2018</b> , 55, 2420-2428	3.3	20
9	Effect of Ohmic Heating Parameters on Inactivation of Enzymes and Quality of Not-from-concentrate Mango Juice. <i>Asian Journal of Scientific Research</i> , <b>2018</b> , 11, 383-392	0.3	16
8	Optimization of ohmicsonication for overall quality characteristics of NFC apple juice. <i>Journal of Food Processing and Preservation</i> , <b>2019</b> , 43, e14087	2.1	10
7	Infrared Radiation Favorably Influences the Quality Characteristics of Key Lime Juice. <i>Applied Sciences (Switzerland)</i> , <b>2021</b> , 11, 2842	2.6	10
6	Impact of ohmicsonication treatment on pectinmethylesterase in not-from-concentrate orange juice. <i>Journal of Food Science and Technology</i> , <b>2019</b> , 56, 3951-3956	3.3	7
5	In Vitro Antimicrobial, Antioxidant and Anticancer Activities of Egyptian Citrus Beebread. <i>Molecules</i> , <b>2021</b> , 26,	4.8	5
4	Functional strawberry and red beetroot jelly candies rich in fibers and phenolic compounds. <i>Food Systems</i> , <b>2021</b> , 4, 82-88	0.8	5
3	Quality properties and storage stability of beef burger as influenced by addition of orange peels (albedo). <i>Teoriĭ Praktika Pererabotki Mĕa</i> , <b>2021</b> , 6, 33-38	0.4	4
2	Sunroot snack bar: Optimization, characterization, consumer perception, and storage stability assessment. <i>Food Science and Nutrition</i> , <b>2021</b> , 9, 4394-4407	3.2	2
1	Utilization of sugarcane bagasse aqueous extract as a natural preservative to extend the shelf life of refrigerated fresh meat. <i>Brazilian Journal of Food Technology</i> , <b>2021</b> , 24,	1.5	1