

Amro B Hassan

List of Publications by Year in descending order

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24
papers

599
citations

758635

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h-index

642321

23
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24
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docs citations

24
times ranked

577
citing authors

#	ARTICLE	IF	CITATIONS
1	Content of phenolic compounds and vitamin C and antioxidant activity in wasted parts of Sudanese citrus fruits. <i>Food Science and Nutrition</i> , 2018, 6, 1214-1219.	1.5	140
2	Effects of gamma irradiation on the protein characteristics and functional properties of sesame (<i>Sesamum indicum</i>) seeds. <i>Journal of Food Science and Technology</i> , 2014, 47, 1554-1560.	1.4	55
3	Effect of radio frequency heat treatment on protein profile and functional properties of maize grain. <i>Food Chemistry</i> , 2019, 271, 142-147.	4.2	48
4	Effects of gamma irradiation and/or cooking on nutritional quality of faba bean (<i>Vicia faba</i> L.) cultivars seeds. <i>Journal of Food Science and Technology</i> , 2014, 47, 1554-1560.	1.4	47
5	Antinutritional factor content and hydrochloric acid extractability of minerals in pearl millet cultivars as affected by germination. <i>International Journal of Food Sciences and Nutrition</i> , 2007, 58, 6-17.	1.3	45
6	Estimation of Phenolic and Flavonoid Compounds and Antioxidant Activity of Spent Coffee and Black Tea (Processing) Waste for Potential Recovery and Reuse in Sudan. <i>Recycling</i> , 2018, 3, 27.	2.3	39
7	Effect of γ radiation processing on fungal growth and quality characteristics of millet grains. <i>Food Science and Nutrition</i> , 2016, 4, 342-347.	1.5	30
8	Effects of microwave heat treatment on fungal growth, functional properties, total phenolic content, and antioxidant activity of sorghum (<i>Sorghum bicolor</i> L.) grain. <i>Food Chemistry</i> , 2021, 348, 128979.	4.2	27
9	Nutritional potential of wild sorghum: Grain quality of Sudanese wild sorghum genotypes (<i>Sorghum bicolor</i> L. Moench). <i>Food Science and Nutrition</i> , 2019, 7, 1529-1539.	1.5	26
10	Effect of oven roasting treatment on the antioxidant activity, phenolic compounds, fatty acids, minerals, and protein profile of Samh (<i>Mesembryanthemum forsskalei</i> Hochst) seeds. <i>LWT - Food Science and Technology</i> , 2020, 131, 109825.	2.5	22
11	Effect of gamma radiation on storability and functional properties of sorghum grains (<i>Sorghum bicolor</i>) seeds. <i>Journal of Food Science and Technology</i> , 2014, 47, 1554-1560.	1.5	20
12	Effect of radio frequency heating on nutritional quality and protein solubility of corn. <i>Food Science and Nutrition</i> , 2016, 4, 686-689.	1.5	16
13	Exploiting the potential of Sudanese sorghum landraces in biofortification: Physicochemical quality of the grain of sorghum (<i>Sorghum bicolor</i> L. Moench) landraces. <i>Food Chemistry</i> , 2021, 337, 127604.	4.2	13
14	Effect of UV-C radiation treatment on microbial load and antioxidant capacity in hot pepper, fennel and coriander. <i>LWT - Food Science and Technology</i> , 2020, 134, 109946.	2.5	12
15	The Potential of Exploiting Economical Solar Dryer in Food Preservation: Storability, Physicochemical Properties, and Antioxidant Capacity of Solar-Dried Tomato (<i>Solanum lycopersicum</i>) Fruits. <i>Foods</i> , 2021, 10, 734.	1.9	12
16	Effects of Boiling and Roasting Treatments on the Content of Total Phenolics and Flavonoids and the Antioxidant Activity of Peanut (<i>Arachis hypogaea</i> L.) Pod Shells. <i>Processes</i> , 2021, 9, 1542.	1.3	9
17	Effect of radiation processing on in vitro protein digestibility and availability of calcium, phosphorus and iron of peanut. <i>Radiation Physics and Chemistry</i> , 2013, 91, 200-202.	1.4	7
18	Effect of gamma irradiation and microwave heating treatments on microbial load and antioxidant potentials in cinnamon, fennel and hot pepper. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 1130-1138.	1.6	6

#	ARTICLE	IF	CITATIONS
19	Effect of Natural Fermentation on the Chemical Composition, Mineral Content, Phytochemical Compounds, and Antioxidant Activity of Ziziphus spina-christi (L.) "Nabag" Seeds. Processes, 2021, 9, 1228.	1.3	6
20	Effect of Malt Pretreatment on Antinutritional Factors and HCl Extractability of Minerals of Sorghum Cultivars. Pakistan Journal of Nutrition, 2005, 4, 396-401.	0.2	5
21	Inhibition of Lipid Accumulation and Adipokine Levels in Maturing Adipocytes by Bauhinia rufescens (Lam.) Stem Bark Extract Loaded Titanium Oxide Nanoparticles. Molecules, 2021, 26, 7238.	1.7	5
22	Changes in Phytochemical Compounds and Antioxidant Activity of Two Irradiated Sorghum (Sorghum) Tj ETQq0 0 0 rgBT /Overlock 10 T Fermentation, 2022, 8, 60.	1.4	4
23	Biochemical Changes during Traditional Fermentation of Saudi Sorghum (<i>Sorghum bicolor</i> L.) Cultivars Flour into Khamir (Local Gluten Free Bread). Journal of Oleo Science, 2021, 70, 409-415.	0.6	3
24	Effect of different salt concentrations on the gamma-aminobutyric acid content and glutamate decarboxylase activity in germinated sorghum (<i>Sorghum bicolor</i> L. Moench) grain. Food Science and Nutrition, 0, , .	1.5	2