

Marwa R Ali

List of Publications by Year in descending order

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Version: 2024-02-01

19
papers

323
citations

840776

11
h-index

888059

17
g-index

19
all docs

19
docs citations

19
times ranked

244
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of Some Citrus Essential Oils on Post-Harvest Shelf Life and Physicochemical Quality of Strawberries during Cold Storage. <i>Agronomy</i> , 2020, 10, 1466.	3.0	71
2	Impact of salicylic acid, abscisic acid, and methyl jasmonate on postharvest quality and bioactive compounds of cultivated strawberry fruit. <i>Journal of Berry Research</i> , 2019, 9, 333-348.	1.4	31
3	Improving postharvest storage of fresh artichoke bottoms by an edible coating of <i>Cordia myxa</i> gum. <i>Postharvest Biology and Technology</i> , 2020, 163, 111143.	6.0	30
4	Assessment of the potential of <i>Arabic</i> gum as an antimicrobial and antioxidant agent in developing vegan <i>œgg</i> mayonnaise. <i>Journal of Food Safety</i> , 2020, 40, e12771.	2.3	24
5	Improved Shelf-Life and Consumer Acceptance of Fresh-Cut and Fried Potato Strips by an Edible Coating of Garden Cress Seed Mucilage. <i>Foods</i> , 2021, 10, 1536.	4.3	24
6	Extending the Shelf-Life of Fresh-Cut Green Bean Pods by Ethanol, Ascorbic Acid, and Essential Oils. <i>Foods</i> , 2021, 10, 1103.	4.3	22
7	Phytochemical Characterization and Utilization of Dried Red Beetroot (<i>Beta vulgaris</i>) Peel Extract in Maintaining the Quality of Nile Tilapia Fish Fillet. <i>Antioxidants</i> , 2022, 11, 906.	5.1	21
8	Hypoglycemic and Hypocholesterolemia Effects of Intragastric Administration of Dried Red Chili Pepper (<i>Capsicum Annum</i>) in Alloxan-Induced Diabetic Male Albino Rats Fed with High-Fat-Diet. <i>Journal of Food and Nutrition Research (Newark, Del)</i> , 2014, 2, 850-856.	0.3	17
9	Exogenous Postharvest Application of Calcium Chloride and Salicylic Acid to Maintain the Quality of Broccoli Florets. <i>Plants</i> , 2022, 11, 1513.	3.5	15
10	Production of a novel probiotic date juice with anti-proliferative activity against Hep-2 cancer cells. <i>Food Science and Technology</i> , 2021, 41, 105-115.	1.7	14
11	Pre-Harvest Application of Salicylic Acid, Abscisic Acid, and Methyl Jasmonate Conserve Bioactive Compounds of Strawberry Fruits during Refrigerated Storage. <i>Horticulturae</i> , 2021, 7, 568.	2.8	14
12	Functional strawberry and red beetroot jelly candies rich in fibers and phenolic compounds. <i>Food Systems</i> , 2021, 4, 82-88.	0.4	12
13	Biogenic amines in fish: Prevention and reduction. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	7
14	Increasing the Storability of Fresh-Cut Green Beans by Using Chitosan as a Carrier for Tea Tree and Peppermint Essential Oils and Ascorbic Acid. <i>Plants</i> , 2022, 11, 783.	3.5	5
15	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> , 0, 24, .	0.8	4
16	Consumer Acceptance of Orange Juice Mixed with Water Mint Leave Extract. <i>Recent Patents on Food, Nutrition & Agriculture</i> , 2018, 9, 50-54.	0.9	3
17	Sunroot snack bar: Optimization, characterization, consumer perception, and storage stability assessment. <i>Food Science and Nutrition</i> , 2021, 9, 4394-4407.	3.4	3
18	Effect of Drying Method on Physical Properties and Bioactive Compounds of Red Chili Pepper " <i>Capsicum annum</i> L.". <i>Current Nutrition and Food Science</i> , 2017, 13, 43-49.	0.6	3

#	ARTICLE	IF	CITATIONS
19	APPLICATION OF EDIBLE FILM AND COATING BASED ON ALOE VERA GEL FOR PRESERVATION OF PHYSICOCHEMICAL PROPERTIES OF PHYSALIS PERUVIANA L. FRUITS. Journal of Microbiology, Biotechnology and Food Sciences, 2021, 11, e1574.	0.8	3