

# 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	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
2	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
3	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
4	Biogenic amines in fish: Prevention and reduction. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	7
5	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
6	Sunroot snack bar: Optimization, characterization, consumer perception, and storage stability assessment. <i>Food Science and Nutrition</i> , 2021, 9, 4394-4407.	3.4	3
7	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
8	Functional strawberry and red beetroot jelly candies rich in fibers and phenolic compounds. <i>Food Systems</i> , 2021, 4, 82-88.	0.4	12
9	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
10	APPLICATION OF EDIBLE FILM AND COATING BASED ON ALOE VERA GEL FOR PRESERVATION OF PHYSICO-CHEMICAL PROPERTIES OF PHYSALIS PERUVIANA L. FRUITS. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2021, 11, e1574.	0.8	3
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	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
13	Assessment of the potential of <i>Arabic</i> gum as an antimicrobial and antioxidant agent in developing vegan <i>mayonnaise</i> . <i>Journal of Food Safety</i> , 2020, 40, e12771.	2.3	24
14	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
15	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
16	Consumer Acceptance of Orange Juice Mixed with Water Mint Leave Extract. <i>Recent Patents on Food, Nutrition &amp; Agriculture</i> , 2018, 9, 50-54.	0.9	3
17	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
18	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

#	ARTICLE	IF	CITATIONS
19	Utilization of sugarcane bagasse aqueous extract as a natural preservative to extend the shelf life of refrigerated fresh meat. Brazilian Journal of Food Technology, 0, 24, .	0.8	4