

Nasser

List of Publications by Year in descending order

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1477746

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1125271

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15
docs citations

15
times ranked

180
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of solar drying methods on color kinetics and texture of dates. Food and Bioprocess Technology, 2019, 116, 227-239.	1.8	50
2	Antioxidant, antibacterial and ACE-inhibitory activity of four monofloral honeys in relation to their chemical composition. Food and Function, 2013, 4, 1617.	2.1	31
3	Molecular mobility of fish flesh measured by low-field nuclear magnetic resonance (LF-NMR) relaxation: effects of freeze-thaw cycles. Fisheries Science, 2017, 83, 845-851.	0.7	25
4	Thermal characteristics and state diagram of freeze-dried broccoli: Freezing curve, maximal-freeze-concentration condition, glass line and solids-melting. Thermochimica Acta, 2017, 655, 129-136.	1.2	23
5	State Diagram of Crystallized Date-Syrup: Freezing Curve, Glass Transition, Crystals-Melting and Maximal-Freeze-Concentration Condition. Thermochimica Acta, 2018, 666, 166-173.	1.2	10
6	Thermal Characteristics and Proton Mobility of Date-Pits and their Alkaline Treated Fibers. Food Engineering Reviews, 2021, 13, 236-246.	3.1	10
7	Structural characteristics of alkaline treated fibers from date-pits: Residual and precipitated fibers at different pH. Bioactive Carbohydrates and Dietary Fibre, 2021, 25, 100251.	1.5	7
8	Stability of electronic nose (e-nose) as determined by considering date-pits heated at different temperatures. International Journal of Food Properties, 2018, 21, 850-857.	1.3	5
9	Transport properties and model-based dynamical properties of Omani crude oils. Arabian Journal of Geosciences, 2012, 5, 1085-1092.	0.6	4
10	Proton relaxation in freeze-dried broccoli as measured by low-frequency nuclear magnetic resonance (LF-NMR) and its relationship with the thermal glass transition. Journal of Thermal Analysis and Calorimetry, 2021, 143, 3147-3159.	2.0	4
11	Characteristics of crystalline and amorphous fractions of date-pits as treated by alcohol-water pressure cooking. Bioactive Carbohydrates and Dietary Fibre, 2022, 28, 100331.	1.5	3
12	Stability of vitamin C in broccoli based on the chemical reaction kinetics, micro-region state diagram, and empirical correlations. International Journal of Food Properties, 2021, 24, 1559-1573.	1.3	2
13	Application of Dynamic Temperature-Humidity Chamber for Measuring Moisture Sorption Isotherms of Biomaterials as Compared to the Conventional Isoopiestic Method. Adsorption Science and Technology, 2021, 2021, 1-13.	1.5	2
14	Extraction and characterization of residue fibers from defatted date-pits after alkaline-acid digestion: effects of different pretreatments. Journal of Thermal Analysis and Calorimetry, 2022, 147, 9405-9416.	2.0	1
15	Effects of crystallization temperature on the characteristics of sugar crystals in date fruit syrup as measured by differential scanning calorimetry (DSC), polarized microscopy (PLM), and X-ray diffraction (XRD). Journal of Food Science and Technology, 0, , 1.	1.4	0