Ibrahim Khalifa

List of Publications by Year
in descending order

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63 papers	1,649 citations	257101 24 h-index	329751 37 g-index
69 all docs	69 docs citations	69 times ranked	1673 citing authors

#	Article	IF	Citations
1	Effect of different oils and ultrasound emulsification conditions on the physicochemical properties of emulsions stabilized by soy protein isolate. Ultrasonics Sonochemistry, 2018, 49, 283-293.	3.8	145
2	Influence of three different drying techniques on persimmon chipsâ€™ characteristics: A comparison study among hot-air, combined hot-air-microwave, and vacuum-freeze drying techniques. Food and Bioproducts Processing, 2019, 118, 67-76.	1.8	108
3	Polyphenols of mulberry fruits as multifaceted compounds: Compositions, metabolism, health benefits, and stabilityâ€”A structural review. Journal of Functional Foods, 2018, 40, 28-43.	1.6	101
4	Improving the shelf-life stability of apple and strawberry fruits applying chitosan-incorporated olive oil processing residues coating. Food Packaging and Shelf Life, 2016, 9, 10-19.	3.3	84
5	Understanding the shielding effects of whey protein on mulberry anthocyanins: Insights from multispectral and molecular modelling investigations. International Journal of Biological Macromolecules, 2018, 119, 116-124.	3.6	74
6	Polyphenols as promising biologically active substances for preventing SARS-CoV-2: A review with research evidence and underlying mechanisms. Food Bioscience, 2021, 40, 100891.	2.0	74
7	Ultrasound based modification and structural-functional analysis of corn and cassava starch. Ultrasonics Sonochemistry, 2021, 80, 105795.	3.8	57
8	Tannins inhibit SARSâ€CoVâ€2 through binding with catalytic dyad residues of 3CL ^{pro} : An in silico approach with 19 structural different hydrolysable tannins. Journal of Food Biochemistry, 2020, 44, e13432.	1.2	56
9	The effect of egg white protein and Î²-cyclodextrin mixture on structural and functional properties of silver carp myofibrillar proteins during frozen storage. LWT - Food Science and Technology, 2021, 135, 109975.	2.5	45
10	Mulberry anthocyanins exert anti-AGEs effects by selectively trapping glyoxal and structural-dependently blocking the lysyl residues of Î²-lactoglobulins. Bioorganic Chemistry, 2020, 96, 103615.	2.0	42
11	Preserving apple (Malus domestica var. Anna) fruit bioactive substances using olive wastes extract-chitosan film coating. Information Processing in Agriculture, 2017, 4, 90-99.	2.9	37
12	Maltodextrin or gum Arabic with whey proteins as wall-material blends increased the stability and physiochemical characteristics of mulberry microparticles. Food Bioscience, 2019, 31, 100445.	2.0	37
13	Effect of persimmon tannin on the physicochemical properties of maize starch with different amylose/amylopectin ratios. International Journal of Biological Macromolecules, 2019, 132, 1193-1199.	3.6	36
14	Persimmon tannin changes the properties and the morphology of wheat gluten by altering the cross-linking, and the secondary structure in a dose-dependent manner. Food Research International, 2020, 137, 109536.	2.9	35
15	Enhancing the keeping quality of fresh strawberry using chitosan-incorporated olive processing wastes. Food Bioscience, 2016, 13, 69-75.	2.0	34
16	A comprehensive review of the role of microorganisms on texture change, flavor and biogenic amines formation in fermented meat with their action mechanisms and safety. Critical Reviews in Food Science and Nutrition, 2023, 63, 3538-3555.	5.4	34
17	Anti-glycation and anti-hardening effects of microencapsulated mulberry polyphenols in high-protein-sugar ball models through binding with some glycation sites of whey proteins. International Journal of Biological Macromolecules, 2019, 123, 10-19.	3.6	33
18	Ovalbumin and Kappa-Carrageenan Mixture Suppresses the Oxidative and Structural Changes in the Myofibrillar Proteins of Grass Carp (Ctenopharyngodon idella) during Frozen Storage. Antioxidants, 2021, 10, 1186.	2.2	31

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19	Kappa-carrageenan as an effective cryoprotectant on water mobility and functional properties of grass carp myofibrillar protein gel during frozen storage. LWT - Food Science and Technology, 2022, 154, 112675.	2.5	29
20	Effects of secondary carbon supplement on biofilm-mediated biodegradation of naphthalene by mutated naphthalene 1, 2-dioxygenase encoded by Pseudomonas putida strain KD9. Journal of Hazardous Materials, 2018, 357, 187-197.	6.5	28
21	The noncovalent conjugations of bovine serum albumin with three structurally different phytosterols exerted antiglycation effects: A study with AGEs-inhibition, multispectral, and docking investigations. Bioorganic Chemistry, 2020, 94, 103478.	2.0	27
22	Effect of frozen and refrozen storage of beef and chicken meats on inoculated microorganisms and meat quality. Meat Science, 2021, 175, 108453.	2.7	27
23	Effect of Chitosanâ€“Olive Oil Processing Residues Coatings on Keeping Quality of Coldâ€Storage Strawberry (Fragaria ananassa. Var. Festival). Journal of Food Quality, 2016, 39, 504-515.	1.4	26
24	Comparative characterization of proximate nutritional compositions, microbial quality and safety of camel meat in relation to mutton, beef, and chicken. LWT - Food Science and Technology, 2020, 118, 108714.	2.5	26
25	Polyacylated anthocyanins constructively network with catalytic dyad residues of 3CLpro of 2019-nCoV than monomeric anthocyanins: A structural-relationship activity study with 10 anthocyanins using in-silico approaches. Journal of Molecular Graphics and Modelling, 2020, 100, 107690.	1.3	26
26	Position and orientation of gallated proanthocyanidins in lipid bilayer membranes: influence of polymerization degree and linkage type. Journal of Biomolecular Structure and Dynamics, 2018, 36, 2862-2875.	2.0	24
27	Potential â€œbiopeptidalâ€•therapeutics for severe respiratory syndrome coronaviruses: a review of antiviral peptides, viral mechanisms, and prospective needs. Applied Microbiology and Biotechnology, 2021, 105, 3457-3470.	1.7	24
28	A Comprehensive Review of the Composition, Nutritional Value, and Functional Properties of Camel Milk Fat. Foods, 2021, 10, 2158.	1.9	24
29	The increasing hunger concern and current need in the development of sustainable food security in the developing countries. Trends in Food Science and Technology, 2021, 113, 423-429.	7.8	20
30	Valorization and extraction optimization of Prunus seeds for food and functional food applications: A review with further perspectives. Food Chemistry, 2022, 388, 132955.	4.2	19
31	Optimization of the Frying Temperature and Time for Preparation of Healthy Falafel Using Air Frying Technology. Foods, 2021, 10, 2567.	1.9	16
32	Evaluation of fish meat noodles: physical property, dough rheology, chemistry and water distribution properties. International Journal of Food Science and Technology, 2021, 56, 1061-1069.	1.3	14
33	Understanding toward the Biophysical Interaction of Polymeric Proanthocyanidins (Persimmon) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Food Chemistry, 2019, 67, 11044-11052.	2.4	13
34	Microencapsulated mulberry anthocyanins promote the in vitro-digestibility of whey proteins in glycated energy-ball models. Food Chemistry, 2021, 345, 128805.	4.2	12
35	Effect of Structurally Different Pectin on Dough Rheology, Structure, Pasting and Water Distribution Properties of Partially Meat-Based Sugar Snap Cookies. Foods, 2021, 10, 2692.	1.9	12
36	Physico-Chemical, Organolyptical and Microbiological Characteristics of Substituted Cupcake by Potato Processing Residues. Food and Nutrition Sciences (Print), 2015, 06, 83-100.	0.2	11

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37	Phytosterols disaggregate bovine serum albumin under the glycation conditions through interacting with its glycation sites and altering its secondary structure elements. Bioorganic Chemistry, 2020, 101, 104047.	2.0	11
38	Seq12, Seq12m, and Seq13m, peptide analogues of the spike glycoprotein shows antiviral properties against SARS-CoV-2: An in silico study through molecular docking, molecular dynamics simulation, and MM-PB/GBSA calculations. Journal of Molecular Structure, 2021, 1246, 131113.	1.8	11
39	Recent advances in food applications of phenolic-loaded micro/nanodelivery systems. Critical Reviews in Food Science and Nutrition, 2023, 63, 8939-8959.	5.4	10
40	Effect of the non-covalent and covalent interactions between proteins and mono- or di-glucoside anthocyanins on Î²-lactoglobulin-digestibility. Food Hydrocolloids, 2022, 133, 107952.	5.6	10
41	The effects of gluten protein substation on chemical structure, crystallinity, and Ca in vitro digestibility of wheat-cassava snacks. Food Chemistry, 2021, 339, 127875.	4.2	9
42	Multiple coâ€pigments of quercetin and chlorogenic acid blends intensify the color of mulberry anthocyanins: insights from hyperchromicity, kinetics, and molecular modeling investigations. Journal of the Science of Food and Agriculture, 2021, 101, 1579-1588.	1.7	9
43	Evaluation and storage stability of potato chips made from different varieties of potatoes cultivated in Pakistan. Journal of Food Processing and Preservation, 2021, 45, e15437.	0.9	9
44	Incorporation of quinoa seeds accessions in instant noodles improves their textural and quality characteristics. Journal of Food Science and Technology, 2022, 59, 1912-1921.	1.4	9
45	Optimizing Bioactive Substances Extraction Procedures from Guava, Olive and Potato Processing Wastes and Evaluating their Antioxidant Capacity. Journal of Food Chemistry and Nanotechnology, 2016, 2, .	0.7	9
46	Cyanidin 3-rutinoside defibrillated bovine serum albumin under the glycation-promoting conditions: A study with multispectral, microstructural, and computational analysis. International Journal of Biological Macromolecules, 2020, 162, 1195-1203.	3.6	8
47	Effects of anthocyanins on Î²-lactoglobulin glycoxidation: a study of mechanisms and structureâ€“activity relationship. Food and Function, 2021, 12, 10550-10562.	2.1	8
48	Whole Fish Powder Snacks: Evaluation of Structural, Textural, Pasting, and Water Distribution Properties. Sustainability, 2021, 13, 6010.	1.6	8
49	New Trends in Bioremediation Technologies Toward Environment-Friendly Society: A Mini-Review. Frontiers in Bioengineering and Biotechnology, 2021, 9, 666858.	2.0	8
50	Effect of Rosemary Extract on Lipid Oxidation, Fatty Acid Composition, Antioxidant Capacity, and Volatile Compounds of Salted Duck Eggs. Food Science of Animal Resources, 2022, 42, 689-711.	1.7	8
51	Persimmon highly galloylatedâ€tannins in vitro mitigated Î±â€amylase and Î±â€glucosidase via statically binding with their catalyticâ€closed sides and altering their secondary structure elements. Journal of Food Biochemistry, 2020, 44, e13234.	1.2	7
52	Nitroso-hemoglobin Increased the Color Stability and Inhibited the Pathogenic Bacteria in a Minced Beef Model: A Combined Low-field NMR Study. Food Science of Animal Resources, 2019, 39, 704-724.	1.7	7
53	Mechanism and technological evaluation of biopeptidal-based emulsions. Food Bioscience, 2022, 47, 101705.	2.0	7
54	Effect of Different Processing Methods on Quality, Structure, Oxidative Properties and Water Distribution Properties of Fish Meat-Based Snacks. Foods, 2021, 10, 2467.	1.9	6

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55	Docking Analysis of Some Bioactive Compounds from Traditional Plants against SARS-CoV-2 Target Proteins. Molecules, 2022, 27, 2662.	1.7	6
56	Novel Extraction Techniques: An Effective Way to Retrieve the Bioactive Compounds from Saffron (Crocus Sativus). Food Reviews International, 2023, 39, 2655-2683.	4.3	5
57	Potential food safety hazards in fermented and salted fish in Egypt (Feseekh, Renga, Moloha) as case studies and controlling their manufacture using <scp>HACCP</scp> system. Journal of Food Safety, 0, , .	1.1	5
58	Nitroso-hemoglobin-ginger conjugates effects on bacterial growth and color stability in a minced beef model. International Journal of Food Microbiology, 2020, 331, 108731.	2.1	4
59	In vitro evaluation of anti-methylglyoxal/glyoxal activity of three phytosterols using glycated bovine serum albumin models. Steroids, 2020, 161, 108678.	0.8	3
60	Valorization of Guava Fruit Byproducts: Chemical Composition, Bioactive Components, and Technical Concerns to the Food Industry. , 2022, , 819-839.		3
61	The chemical composition, production technology, authentication, and QC analysis of dried milk. International Dairy Journal, 2022, 133, 105407.	1.5	3
62	In-Silico Evaluation of 10 Structurally Different Glucosinolates on the Key Enzyme of SARS-CoV-2. Science of Advanced Materials, 2022, 14, 162-174.	0.1	2
63	Recent Advances in Nutritious Appetizers: Characteristics, Formulas, Technical Attributes, and Health Benefits. Food Reviews International, 0, , 1-24.	4.3	0