

Ibrahim Khalifa

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

62

papers

777

citations

16

h-index

26

g-index

69

ext. papers

1,168

ext. citations

5.5

avg, IF

4.86

L-index

#	Paper	IF	Citations
62	Effect of different oils and ultrasound emulsification conditions on the physicochemical properties of emulsions stabilized by soy protein isolate. <i>Ultrasonics Sonochemistry</i> , 2018 , 49, 283-293	8.9	77
61	Polyphenols of mulberry fruits as multifaceted compounds: Compositions, metabolism, health benefits, and stability: A structural review. <i>Journal of Functional Foods</i> , 2018 , 40, 28-43	5.1	65
60	Improving the shelf-life stability of apple and strawberry fruits applying chitosan-incorporated olive oil processing residues coating. <i>Food Packaging and Shelf Life</i> , 2016 , 9, 10-19	8.2	62
59	Influence of three different drying techniques on persimmon chips characteristics: A comparison study among hot-air, combined hot-air-microwave, and vacuum-freeze drying techniques. <i>Food and Bioproducts Processing</i> , 2019 , 118, 67-76	4.9	52
58	Understanding the shielding effects of whey protein on mulberry anthocyanins: Insights from multispectral and molecular modelling investigations. <i>International Journal of Biological Macromolecules</i> , 2018 , 119, 116-124	7.9	47
57	Polyphenols as promising biologically active substances for preventing SARS-CoV-2: A review with research evidence and underlying mechanisms. <i>Food Bioscience</i> , 2021 , 40, 100891	4.9	34
56	Tannins inhibit SARS-CoV-2 through binding with catalytic dyad residues of 3CL : An in silico approach with 19 structural different hydrolysable tannins. <i>Journal of Food Biochemistry</i> , 2020 , 44, e13432	3.3	32
55	Preserving apple (<i>Malus domestica</i> var. Anna) fruit bioactive substances using olive wastes extract-chitosan film coating. <i>Information Processing in Agriculture</i> , 2017 , 4, 90-99	4.2	27
54	Enhancing the keeping quality of fresh strawberry using chitosan-incorporated olive processing wastes. <i>Food Bioscience</i> , 2016 , 13, 69-75	4.9	25
53	Maltodextrin or gum Arabic with whey proteins as wall-material blends increased the stability and physicochemical characteristics of mulberry microparticles. <i>Food Bioscience</i> , 2019 , 31, 100445	4.9	24
52	Effects of secondary carbon supplement on biofilm-mediated biodegradation of naphthalene by mutated naphthalene 1, 2-dioxygenase encoded by <i>Pseudomonas putida</i> strain KD9. <i>Journal of Hazardous Materials</i> , 2018 , 357, 187-197	12.8	23
51	Mulberry anthocyanins exert anti-AGEs effects by selectively trapping glyoxal and structural-dependently blocking the lysyl residues of β -lactoglobulins. <i>Bioorganic Chemistry</i> , 2020 , 96, 103615	5.1	22
50	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. <i>International Journal of Biological Macromolecules</i> , 2019 , 123, 10-19	7.9	22
49	Position and orientation of gallated proanthocyanidins in lipid bilayer membranes: influence of polymerization degree and linkage type. <i>Journal of Biomolecular Structure and Dynamics</i> , 2018 , 36, 2862-2875	3.6	18
48	Effect of Chitosan-Olive Oil Processing Residues Coatings on Keeping Quality of Cold-Storage Strawberry (<i>Fragaria ananassa</i> . Var. Festival). <i>Journal of Food Quality</i> , 2016 , 39, 504-515	2.7	17
47	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. <i>Food Research International</i> , 2020 , 137, 109536	7	16
46	The noncovalent conjugations of bovine serum albumin with three structurally different phytosterols exerted antiglycation effects: A study with AGEs-inhibition, multispectral, and docking investigations. <i>Bioorganic Chemistry</i> , 2020 , 94, 103478	5.1	14

45	The effect of egg white protein and Cyclodextrin mixture on structural and functional properties of silver carp myofibrillar proteins during frozen storage. <i>LWT - Food Science and Technology</i> , 2021 , 135, 109975	5.4	14
44	Effect of persimmon tannin on the physicochemical properties of maize starch with different amylose/amylopectin ratios. <i>International Journal of Biological Macromolecules</i> , 2019 , 132, 1193-1199	7.9	13
43	Polyacylated anthocyanins constructively network with catalytic dyad residues of 3CL of 2019-nCoV than monomeric anthocyanins: A structural-relationship activity study with 10 anthocyanins using in-silico approaches. <i>Journal of Molecular Graphics and Modelling</i> , 2020 , 100, 107690	2.8	13
42	Ultrasound based modification and structural-functional analysis of corn and cassava starch. <i>Ultrasonics Sonochemistry</i> , 2021 , 80, 105795	8.9	10
41	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. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-18	11.5	9
40	Ovalbumin and Kappa-Carrageenan Mixture Suppresses the Oxidative and Structural Changes in the Myofibrillar Proteins of Grass Carp () during Frozen Storage. <i>Antioxidants</i> , 2021 , 10,	7.1	9
39	Kappa-carrageenan as an effective cryoprotectant on water mobility and functional properties of grass carp myofibrillar protein gel during frozen storage. <i>LWT - Food Science and Technology</i> , 2022 , 154, 112675	5.4	8
38	Physico-Chemical, Organolytical and Microbiological Characteristics of Substituted Cupcake by Potato Processing Residues. <i>Food and Nutrition Sciences (Print)</i> , 2015 , 06, 83-100	0.4	7
37	Anti-COVID-19 Effects of Ten Structurally Different Hydrolysable Tannins through Binding with the Catalytic-Closed Sites of COVID-19 Main Protease: An In-Silico Approach		7
36	Nitroso-hemoglobin Increased the Color Stability and Inhibited the Pathogenic Bacteria in a Minced Beef Model: A Combined Low-field NMR Study. <i>Food Science of Animal Resources</i> , 2019 , 39, 704-724	3.2	7
35	Effect of frozen and refrozen storage of beef and chicken meats on inoculated microorganisms and meat quality. <i>Meat Science</i> , 2021 , 175, 108453	6.4	7
34	Comparative characterization of proximate nutritional compositions, microbial quality and safety of camel meat in relation to mutton, beef, and chicken. <i>LWT - Food Science and Technology</i> , 2020 , 118, 108714	5.4	7
33	Understanding toward the Biophysical Interaction of Polymeric Proanthocyanidins (Persimmon Condensed Tannins) with Biomembranes: Relevance for Biological Effects. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 11044-11052	5.7	6
32	Seq12, Seq12m, and Seq13m, peptide analogues of the spike glycoprotein shows antiviral properties against SARS-CoV-2: An study through molecular docking, molecular dynamics simulation, and MM-PB/GBSA calculations. <i>Journal of Molecular Structure</i> , 2021 , 1246, 131113	3.4	6
31	Phytosterols disaggregate bovine serum albumin under the glycation conditions through interacting with its glycation sites and altering its secondary structure elements. <i>Bioorganic Chemistry</i> , 2020 , 101, 104047	5.1	5
30	Cyanidin 3-rutinoside defibrillated bovine serum albumin under the glycation-promoting conditions: A study with multispectral, microstructural, and computational analysis. <i>International Journal of Biological Macromolecules</i> , 2020 , 162, 1195-1203	7.9	5
29	Evaluation of fish meat noodles: physical property, dough rheology, chemistry and water distribution properties. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 1061-1069	3.8	5
28	Beclabuvir can Inhibit the RNA-dependent RNA Polymerase of Newly Emerged Novel Coronavirus (SARS-CoV-2)		

27	Microencapsulated mulberry anthocyanins promote the in vitro-digestibility of whey proteins in glycated energy-ball models. <i>Food Chemistry</i> , 2021 , 345, 128805	8.5	4
26	The effects of gluten protein substitution on chemical structure, crystallinity, and Ca in vitro digestibility of wheat-cassava snacks. <i>Food Chemistry</i> , 2021 , 339, 127875	8.5	4
25	A Comprehensive Review of the Composition, Nutritional Value, and Functional Properties of Camel Milk Fat. <i>Foods</i> , 2021 , 10,	4.9	4
24	Effect of Structurally Different Pectin on Dough Rheology, Structure, Pasting and Water Distribution Properties of Partially Meat-Based Sugar Snap Cookies. <i>Foods</i> , 2021 , 10,	4.9	3
23	Optimization of the Frying Temperature and Time for Preparation of Healthy Falafel Using Air Frying Technology. <i>Foods</i> , 2021 , 10,	4.9	3
22	Potential "biopeptidal" therapeutics for severe respiratory syndrome coronaviruses: a review of antiviral peptides, viral mechanisms, and prospective needs. <i>Applied Microbiology and Biotechnology</i> , 2021 , 105, 3457-3470	5.7	3
21	Multiple co-pigments of quercetin and chlorogenic acid blends intensify the color of mulberry anthocyanins: insights from hyperchromicity, kinetics, and molecular modeling investigations. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 1579-1588	4.3	3
20	Novel Extraction Techniques: An Effective Way to Retrieve the Bioactive Compounds from Saffron (<i>Crocus Sativus</i>). <i>Food Reviews International</i> , 1-29	5.5	3
19	Valorization and extraction optimization of Prunus seeds for food and functional food applications: A review with further perspectives.. <i>Food Chemistry</i> , 2022 , 388, 132955	8.5	3
18	Nitroso-hemoglobin-ginger conjugates effects on bacterial growth and color stability in a minced beef model. <i>International Journal of Food Microbiology</i> , 2020 , 331, 108731	5.8	2
17	In vitro evaluation of anti-methylglyoxal/glyoxal activity of three phytosterols using glycated bovine serum albumin models. <i>Steroids</i> , 2020 , 161, 108678	2.8	2
16	New Trends in Bioremediation Technologies Toward Environment-Friendly Society: A Mini-Review. <i>Frontiers in Bioengineering and Biotechnology</i> , 2021 , 9, 666858	5.8	2
15	Beclabuvir can Inhibit the RNA-dependent RNA Polymerase of Newly Emerged Novel Coronavirus (SARS-CoV-2)		
14	Evaluation and storage stability of potato chips made from different varieties of potatoes cultivated in Pakistan. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15437	2.1	2
13	Whole Fish Powder Snacks: Evaluation of Structural, Textural, Pasting, and Water Distribution Properties. <i>Sustainability</i> , 2021 , 13, 6010	3.6	2
12	Incorporation of quinoa seeds accessions in instant noodles improves their textural and quality characteristics.. <i>Journal of Food Science and Technology</i> , 2022 , 59, 1912-1921	3.3	2
11	Persimmon highly galloylated-tannins in vitro mitigated α amylase and β glucosidase via statically binding with their catalytic-closed sides and altering their secondary structure elements. <i>Journal of Food Biochemistry</i> , 2020 , 44, e13234	3.3	2
10	Effects of anthocyanins on β lactoglobulin glycooxidation: a study of mechanisms and structure-activity relationship. <i>Food and Function</i> , 2021 , 12, 10550-10562	6.1	2

9	The increasing hunger concern and current need in the development of sustainable food security in the developing countries. <i>Trends in Food Science and Technology</i> , 2021 , 113, 423-429	15.3	2
8	Enhanced biodegradation of naphthalene by <i>Pseudomonas</i> sp. consortium immobilized in calcium alginate beads		1
7	In-Silico Evaluation of 10 Structurally Different Glucosinolates on the Key Enzyme of SARS-CoV-2. <i>Science of Advanced Materials</i> , 2022 , 14, 162-174	2.3	1
6	Potential food safety hazards in fermented and salted fish in Egypt (Feseekh, Renga, Moloha) as case studies and controlling their manufacture using HACCP system. <i>Journal of Food Safety</i> ,	2	1
5	Mechanism and technological evaluation of biopeptidal-based emulsions. <i>Food Bioscience</i> , 2022 , 47, 1017-105	4.5	1
4	Recent advances in food applications of phenolic-loaded micro/nanodelivery systems.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-21	11.5	1
3	Valorization of Guava Fruit Byproducts: Chemical Composition, Bioactive Components, and Technical Concerns to the Food Industry 2022 , 819-839		0
2	The chemical composition, production technology, authentication, and QC analysis of dried milk. <i>International Dairy Journal</i> , 2022 , 105407	3.5	0
1	Recent Advances in Nutritious Appetizers: Characteristics, Formulas, Technical Attributes, and Health Benefits. <i>Food Reviews International</i> , 1-24	5.5	