## Amnah M A Alsuhaibani

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/6366986/publications.pdf

Version: 2024-02-01

24 papers 156 citations

7 h-index

1307366

1372474 10 g-index

24 all docs

24 docs citations

times ranked

24

118 citing authors

#	Article	IF	Citations
1	Rheological and Nutritional Properties and Sensory Evaluation of Bread Fortified with Natural Sources of Calcium. Journal of Food Quality, 2018, 2018, 1-7.	1.4	16
2	Insights into Asparaginase from Endophytic Fungus Lasiodiplodia theobromae: Purification, Characterization and Antileukemic Activity. International Journal of Environmental Research and Public Health, 2022, 19, 680.	1.2	16
3	Dry Matter, Starch Content, Reducing Sugar, Color and Crispiness Are Key Parameters of Potatoes Required for Chip Processing. Horticulturae, 2022, 8, 362.	1.2	15
4	Effect of Nigella sativa against cisplatin induced nephrotoxicity in rats. Italian Journal of Food Safety, 2018, 7, 7242.	0.5	14
5	Geospatial Modelling for Delineation of Crop Management Zones Using Local Terrain Attributes and Soil Properties. Remote Sensing, 2022, 14, 2101.	1.8	13
6	Native Rhizospheric and Endophytic Fungi as Sustainable Sources of Plant Growth Promoting Traits to Improve Wheat Growth under Low Nitrogen Input. Journal of Fungi (Basel, Switzerland), 2022, 8, 94.	1.5	12
7	Secondary Metabolites of Actinomycetales as Potent Quorum Sensing Inhibitors Targeting Gram-Positive Pathogens: In Vitro and In Silico Study. Metabolites, 2022, 12, 246.	1.3	9
8	Functional role of selenium-fortified yogurt against aflatoxin-contaminated nuts in rats. Agriculture and Food Security, $2018, 7, \ldots$	1.6	7
9	Genetic Variation and Genotype by Environment Interaction for Agronomic Traits in Maize (Zea mays L.) Hybrids. Plants, 2022, 11, 1522.	1.6	7
10	Effect of Low-Calorie Pumpkin Jams Fortified with Soybean on Diabetic Rats: Study of Chemical and Sensory Properties. Journal of Food Quality, 2018, 2018, 1-7.	1.4	6
11	Application of Sewage Sludge in a Rice (Oryza sativa L.)-Wheat (Triticum aestivum L.) System Influences the Growth, Yield, Quality and Heavy Metals Accumulation of Rice and Wheat in the Northern Gangetic Alluvial Plain. Life, 2022, 12, 484.	1.1	5
12	Insights into the Antimicrobial, Antioxidant, Anti-SARS-CoV-2 and Cytotoxic Activities of Pistacia lentiscus Bark and Phytochemical Profile; In Silico and In Vitro Study. Antioxidants, 2022, 11, 930.	2.2	5
13	Diversity of Toxigenic Fungi in Livestock and Poultry Feedstuffs. International Journal of Environmental Research and Public Health, 2022, 19, 7250.	1.2	5
14	Effect of phenolic compounds and fatty acid contents of walnut seeds on streptozotocin-induced diabetes in rats. Journal of Food Measurement and Characterization, 2019, 13, 499-505.	1.6	4
15	Proximate chemical composition and lipid profile of Indian mackerel fish. Food Science and Technology, 0, 42, .	0.8	4
16	Effect of the combined action of potassium sorbate and irradiation on the quality-maintenance of strawberries. Journal of Food Science and Technology, 2019, 56, 3374-3379.	1.4	3
17	Effect of Frozen Storage on Nutritional, Microbial and Sensorial Quality of Fish Balls and Fish Fingers Produced from Indian Mackerel. Current Research in Nutrition and Food Science, 2020, 8, 852-861.	0.3	3
18	Composition of Zingiber officinale Roscoe (Ginger), Soil Properties and Soil Enzyme Activities Grown in Different Concentration of Mineral Fertilizers. Horticulturae, 2022, 8, 43.	1.2	3

#	Article	IF	CITATIONS
19	Phenotypic and Molecular Characterization of Rice Genotypes' Tolerance to Cold Stress at the Seedling Stage. Sustainability, 2022, 14, 4871.	1.6	3
20	Technological, Sensory, and Hypoglycemic Effects of Quinoa Flour Incorporation into Biscuits. Journal of Food Quality, 2022, 2022, 1-7.	1.4	2
21	Flowering Behavior and Selection of Hybrid Potato Clones through LXT Breeding Approaches. Agriculture (Switzerland), 2022, 12, 501.	1.4	2
22	Quality Characteristics of Beef Patties Fortified with Husk Tomato and the Effect on Tannic Acid-Induced Anaemia in Rats. Journal of Food Quality, 2019, 2019, 1-6.	1.4	1
23	Effect of the Addition of Different Levels of Chard on the Dough Properties and Physicochemical and Sensory Characteristics of Pan Breads. Journal of Food Quality, 2022, 2022, 1-6.	1.4	1
24	Lowering Effect of Selenium and Yogurt on Nuts Contaminated With Aflatoxins Induced Hepatotoxicity in Rats. Current Research in Nutrition and Food Science, 2018, 6, 97-105.	0.3	0