

Amnah M A Alsuhaibani

List of Publications by Year in descending order

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Version: 2024-02-01

24
papers

156
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1307366

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#	ARTICLE	IF	CITATIONS
1	Insights into Asparaginase from Endophytic Fungus <i>Lasiodiplodia theobromae</i> : Purification, Characterization and Antileukemic Activity. <i>International Journal of Environmental Research and Public Health</i> , 2022, 19, 680.	1.2	16
2	Composition of <i>Zingiber officinale</i> Roscoe (Ginger), Soil Properties and Soil Enzyme Activities Grown in Different Concentration of Mineral Fertilizers. <i>Horticulturae</i> , 2022, 8, 43.	1.2	3
3	Technological, Sensory, and Hypoglycemic Effects of Quinoa Flour Incorporation into Biscuits. <i>Journal of Food Quality</i> , 2022, 2022, 1-7.	1.4	2
4	Native Rhizospheric and Endophytic Fungi as Sustainable Sources of Plant Growth Promoting Traits to Improve Wheat Growth under Low Nitrogen Input. <i>Journal of Fungi (Basel, Switzerland)</i> , 2022, 8, 94.	1.5	12
5	Application of Sewage Sludge in a Rice (<i>Oryza sativa</i> L.)-Wheat (<i>Triticum aestivum</i> L.) System Influences the Growth, Yield, Quality and Heavy Metals Accumulation of Rice and Wheat in the Northern Gangetic Alluvial Plain. <i>Life</i> , 2022, 12, 484.	1.1	5
6	Secondary Metabolites of Actinomycetales as Potent Quorum Sensing Inhibitors Targeting Gram-Positive Pathogens: In Vitro and In Silico Study. <i>Metabolites</i> , 2022, 12, 246.	1.3	9
7	Effect of the Addition of Different Levels of Chard on the Dough Properties and Physicochemical and Sensory Characteristics of Pan Breads. <i>Journal of Food Quality</i> , 2022, 2022, 1-6.	1.4	1
8	Flowering Behavior and Selection of Hybrid Potato Clones through LXT Breeding Approaches. <i>Agriculture (Switzerland)</i> , 2022, 12, 501.	1.4	2
9	Phenotypic and Molecular Characterization of Rice Genotypes'™ Tolerance to Cold Stress at the Seedling Stage. <i>Sustainability</i> , 2022, 14, 4871.	1.6	3
10	Dry Matter, Starch Content, Reducing Sugar, Color and Crispiness Are Key Parameters of Potatoes Required for Chip Processing. <i>Horticulturae</i> , 2022, 8, 362.	1.2	15
11	Geospatial Modelling for Delineation of Crop Management Zones Using Local Terrain Attributes and Soil Properties. <i>Remote Sensing</i> , 2022, 14, 2101.	1.8	13
12	Insights into the Antimicrobial, Antioxidant, Anti-SARS-CoV-2 and Cytotoxic Activities of <i>Pistacia lentiscus</i> Bark and Phytochemical Profile; In Silico and In Vitro Study. <i>Antioxidants</i> , 2022, 11, 930.	2.2	5
13	Diversity of Toxigenic Fungi in Livestock and Poultry Feedstuffs. <i>International Journal of Environmental Research and Public Health</i> , 2022, 19, 7250.	1.2	5
14	Genetic Variation and Genotype by Environment Interaction for Agronomic Traits in Maize (<i>Zea mays</i> L.) Hybrids. <i>Plants</i> , 2022, 11, 1522.	1.6	7
15	Effect of Frozen Storage on Nutritional, Microbial and Sensorial Quality of Fish Balls and Fish Fingers Produced from Indian Mackerel. <i>Current Research in Nutrition and Food Science</i> , 2020, 8, 852-861.	0.3	3
16	Effect of the combined action of potassium sorbate and irradiation on the quality-maintenance of strawberries. <i>Journal of Food Science and Technology</i> , 2019, 56, 3374-3379.	1.4	3
17	Quality Characteristics of Beef Patties Fortified with Husk Tomato and the Effect on Tannic Acid-Induced Anaemia in Rats. <i>Journal of Food Quality</i> , 2019, 2019, 1-6.	1.4	1
18	Effect of phenolic compounds and fatty acid contents of walnut seeds on streptozotocin-induced diabetes in rats. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 499-505.	1.6	4

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19	Effect of Low-Calorie Pumpkin Jams Fortified with Soybean on Diabetic Rats: Study of Chemical and Sensory Properties. <i>Journal of Food Quality</i> , 2018, 2018, 1-7.	1.4	6
20	Effect of <i>Nigella sativa</i> against cisplatin induced nephrotoxicity in rats. <i>Italian Journal of Food Safety</i> , 2018, 7, 7242.	0.5	14
21	Rheological and Nutritional Properties and Sensory Evaluation of Bread Fortified with Natural Sources of Calcium. <i>Journal of Food Quality</i> , 2018, 2018, 1-7.	1.4	16
22	Functional role of selenium-fortified yogurt against aflatoxin-contaminated nuts in rats. <i>Agriculture and Food Security</i> , 2018, 7, .	1.6	7
23	Lowering Effect of Selenium and Yogurt on Nuts Contaminated With Aflatoxins Induced Hepatotoxicity in Rats. <i>Current Research in Nutrition and Food Science</i> , 2018, 6, 97-105.	0.3	0
24	Proximate chemical composition and lipid profile of Indian mackerel fish. <i>Food Science and Technology</i> , 0, 42, .	0.8	4