Hassan Barakat

List of Publications by Citations

29 papers	409 citations	13 h-index	19 g-index
42 ext. papers	575 ext. citations	3.5 avg, IF	4.27 L-index

#	Paper	IF	Citations
29	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	8.2	62
28	Detection of pork adulteration in processed meat by species-specific PCR-QIAxcel procedure based on D-loop and cytb genes. *Applied Microbiology and Biotechnology*, **2014**, 98, 9805-16	5.7	40
27	Effect of different cooking methods on bioactive compounds in vegetarian, broccoli-based bars. *Journal of Functional Foods*, **2014**, 11, 407-416	5.1	34
26	Polyphenols as promising biologically active substances for preventing SARS-CoV-2: A review with research evidence and underlying mechanisms. *Food Bioscience*, **2021**, 40, 100891	4.9	34
25	Stability of saponins from chickpea, soy and faba beans in vegetarian, broccoli-based bars subjected to different cooking techniques. *Food Research International*, **2015**, 76, 142-149	7	30
24	Preserving apple (Malus domestica var. Anna) fruit bioactive substances using olive wastes extract-chitosan film coating. *Information Processing in Agriculture*, **2017**, 4, 90-99	4.2	27
23	Enhancing the keeping quality of fresh strawberry using chitosan-incorporated olive processing wastes. *Food Bioscience*, **2016**, 13, 69-75	4.9	25
22	Physicochemical Properties of <i>Moringa oleifera</i> Seeds and Their Edible Oil Cultivated at Different Regions in Egypt. *Food and Nutrition Sciences (Print)*, **2016**, 07, 472-484	0.4	17
21	Effect of Chitosan-Olive Oil Processing Residues Coatings on Keeping Quality of Cold-Storage Strawberry (Fragaria ananassa . Var. Festival). *Journal of Food Quality*, **2016**, 39, 504-515	2.7	17
20	The antifungal protein AFP from Aspergillus giganteus prevents secondary growth of different Fusarium species on barley. *Applied Microbiology and Biotechnology*, **2010**, 87, 617-24	5.7	14
19	Chemical Composition, Antibacterial and Antioxidant Activities of Thyme Essential Oil (<i>Thymus vulgaris</i>). *Food and Nutrition Sciences (Print)*, **2018**, 09, 433-446	0.4	14
18	Composition, Antioxidant, Antibacterial Activities and Mode of Action of Clove (Syzygium aromaticum L.) Buds Essential Oil. *British Journal of Applied Science & Technology*, **2014**, 4, 1934-1951		14
17	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. *Journal of Molecular Graphics and Modelling*, **2020**, 100, 107690	2.8	13
16	Physico-Chemical, Organolyptical and Microbiological Characteristics of Substituted Cupcake by Potato Processing Residues. *Food and Nutrition Sciences (Print)*, **2015**, 06, 83-100	0.4	7
15	Phenolic Profile, Antioxidant Activity, and Ameliorating Efficacy of Sprouts against CCl-Induced Oxidative Stress in Rats. *Nutrients*, **2020**, 12,	6.7	7
14	Chemical, Nutritional, Rheological, and Organoleptical Characterizations of Stirred Pumpkin-Yoghurt. *Food and Nutrition Sciences (Print)*, **2017**, 08, 746-759	0.4	6
13	Nutritional, Chemical and Organoleptical Characteristics of Low-Calorie Fruit Nectars Incorporating Stevioside as a Natural Sweetener. *Food and Nutrition Sciences (Print)*, **2017**, 08, 126-140	0.4	5

List of Publications

12	Effect of Carrot and Pumpkin Pulps Adding on Chemical, Rheological, Nutritional and Organoleptic Properties of Ice Cream. *Food and Nutrition Sciences (Print)*, **2018**, 09, 969-982	0.4	5
11	Bio-Control of <i>Alternaria alternata</i> during Banana Storage by Purified AFP Using Isoelectric Focusing Technique. *Food and Nutrition Sciences (Print)*, **2014**, 05, 1482-1495	0.4	4
10	Chemical, Nutritional and Organoleptical Characteristics of Orange-Based Formulated Low-Calorie Jams. *Food and Nutrition Sciences (Print)*, **2015**, 06, 1229-1244	0.4	4
9	Nutritional and Rheological Characteristics of Composite Flour Substituted with Baobab (L.) Pulp Flour for Cake Manufacturing and Organoleptic Properties of Their Prepared Cakes. *Foods*, **2021**, 10,	4.9	4
8	Microstructural, Volatile Compounds, Microbiological and Organoleptical Characteristics of Low-Fat Buffalo Milk Yogurt Enriched with Whey Protein Concentrate and Ca-Caseinate during Cold Storage. *Fermentation*, **2021**, 7, 250	4.7	3
7	Effect of Structurally Different Pectin on Dough Rheology, Structure, Pasting and Water Distribution Properties of Partially Meat-Based Sugar Snap Cookies. *Foods*, **2021**, 10,	4.9	3
6	Gastroprotective Effects of , Golden Kiwifruit Flesh, and Golden Kiwifruit Peel Extracts Individually or in Combination against Indomethacin-Induced Gastric Ulcer in Rats. *Nutrients*, **2021**, 13,	6.7	3
5	Incorporation of quinoa seeds accessions in instant noodles improves their textural and quality characteristics.. *Journal of Food Science and Technology*, **2022**, 59, 1912-1921	3.3	2
4	Fate of Nutritional and Bioactive Compounds of Innovative Chickpeas- Based Vegan Diets Incorporating Different Vegetables. *Journal of Nutrition & Food Sciences*, **2014**, 4,	0.5	1
3	Smartphone-Based Colorimetric Detection of Chromium (VI) by Maleic Acid-Functionalized Gold Nanoparticles. *Applied Sciences (Switzerland)*, **2021**, 11, 10894	2.6	1
2	Effect of Frying-Cooking on Nutritional and Bioactive Compounds of Innovative Ovo-Vegetarian Diets. *Food and Nutrition Sciences (Print)*, **2014**, 05, 1577-1590	0.4	1
1	Incorporation of Sukkari Date in Probiotic-Enriched Fermented Camel Milk Improves the Nutritional, Physicochemical, and Organoleptical Characteristics. *Fermentation*, **2022**, 8, 5	4.7	1