

Hassan Barakat

List of Publications by Year in Descending Order

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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.

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	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
28	Incorporation of Sukkari Date in Probiotic-Enriched Fermented Camel Milk Improves the Nutritional, Physicochemical, and Organoleptical Characteristics. <i>Fermentation</i> , 2022 , 8, 5	4.7	1
27	Microstructural, Volatile Compounds, Microbiological and Organoleptical Characteristics of Low-Fat Buffalo Milk Yogurt Enriched with Whey Protein Concentrate and Ca-Caseinate during Cold Storage. <i>Fermentation</i> , 2021 , 7, 250	4.7	3
26	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
25	Smartphone-Based Colorimetric Detection of Chromium (VI) by Maleic Acid-Functionalized Gold Nanoparticles. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 10894	2.6	1
24	Gastroprotective Effects of , Golden Kiwifruit Flesh, and Golden Kiwifruit Peel Extracts Individually or in Combination against Indomethacin-Induced Gastric Ulcer in Rats. <i>Nutrients</i> , 2021 , 13,	6.7	3
23	Nutritional and Rheological Characteristics of Composite Flour Substituted with Baobab (L.) Pulp Flour for Cake Manufacturing and Organoleptic Properties of Their Prepared Cakes. <i>Foods</i> , 2021 , 10,	4.9	4
22	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
21	Phenolic Profile, Antioxidant Activity, and Ameliorating Efficacy of Sprouts against CCl-Induced Oxidative Stress in Rats. <i>Nutrients</i> , 2020 , 12,	6.7	7
20	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
19	Chemical Composition, Antibacterial and Antioxidant Activities of Thyme Essential Oil (&i>Thymus vulgaris&i>). <i>Food and Nutrition Sciences (Print)</i> , 2018 , 09, 433-446	0.4	14
18	Effect of Carrot and Pumpkin Pulps Adding on Chemical, Rheological, Nutritional and Organoleptic Properties of Ice Cream. <i>Food and Nutrition Sciences (Print)</i> , 2018 , 09, 969-982	0.4	5
17	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
16	Nutritional, Chemical and Organoleptical Characteristics of Low-Calorie Fruit Nectars Incorporating Stevioside as a Natural Sweetener. <i>Food and Nutrition Sciences (Print)</i> , 2017 , 08, 126-140	0.4	5
15	Chemical, Nutritional, Rheological, and Organoleptical Characterizations of Stirred Pumpkin-Yoghurt. <i>Food and Nutrition Sciences (Print)</i> , 2017 , 08, 746-759	0.4	6
14	Enhancing the keeping quality of fresh strawberry using chitosan-incorporated olive processing wastes. <i>Food Bioscience</i> , 2016 , 13, 69-75	4.9	25
13	Physicochemical Properties of &i>Moringa oleifera&i> Seeds and Their Edible Oil Cultivated at Different Regions in Egypt. <i>Food and Nutrition Sciences (Print)</i> , 2016 , 07, 472-484	0.4	17

12	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
11	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
10	Stability of saponins from chickpea, soy and faba beans in vegetarian, broccoli-based bars subjected to different cooking techniques. <i>Food Research International</i> , 2015 , 76, 142-149	7	30
9	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
8	Chemical, Nutritional and Organoleptical Characteristics of Orange-Based Formulated Low-Calorie Jams. <i>Food and Nutrition Sciences (Print)</i> , 2015 , 06, 1229-1244	0.4	4
7	Effect of different cooking methods on bioactive compounds in vegetarian, broccoli-based bars. <i>Journal of Functional Foods</i> , 2014 , 11, 407-416	5.1	34
6	Detection of pork adulteration in processed meat by species-specific PCR-QIAxcel procedure based on D-loop and cytb genes. <i>Applied Microbiology and Biotechnology</i> , 2014 , 98, 9805-16	5.7	40
5	Fate of Nutritional and Bioactive Compounds of Innovative Chickpeas- Based Vegan Diets Incorporating Different Vegetables. <i>Journal of Nutrition & Food Sciences</i> , 2014 , 4,	0.5	1
4	Bio-Control of <i>Alternaria alternata</i> during Banana Storage by Purified AFP Using Isoelectric Focusing Technique. <i>Food and Nutrition Sciences (Print)</i> , 2014 , 05, 1482-1495	0.4	4
3	Effect of Frying-Cooking on Nutritional and Bioactive Compounds of Innovative Ovo-Vegetarian Diets. <i>Food and Nutrition Sciences (Print)</i> , 2014 , 05, 1577-1590	0.4	1
2	Composition, Antioxidant, Antibacterial Activities and Mode of Action of Clove (<i>Syzygium aromaticum</i> L.) Buds Essential Oil. <i>British Journal of Applied Science & Technology</i> , 2014 , 4, 1934-1951		14
1	The antifungal protein AFP from <i>Aspergillus giganteus</i> prevents secondary growth of different <i>Fusarium</i> species on barley. <i>Applied Microbiology and Biotechnology</i> , 2010 , 87, 617-24	5.7	14