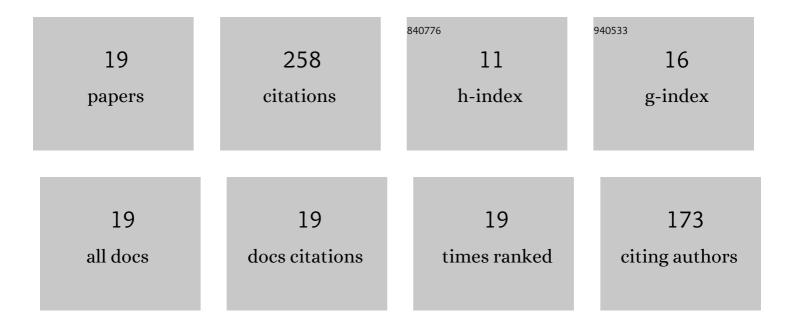
Mohammad Fikry

List of Publications by Year in descending order

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Μομλημαρ Γικργ

#	Article	IF	CITATIONS
1	Effect of the Roasting Conditions on the Physicochemical, Quality and Sensory Attributes of Coffee-Like Powder and Brew from Defatted Palm Date Seeds. Foods, 2019, 8, 61.	4.3	31
2	The Effects of a Gum Arabic-Based Edible Coating on Guava Fruit Characteristics during Storage. Coatings, 2022, 12, 90.	2.6	30
3	Enhancement in physicochemical parameters and microbial populations of mushrooms as influenced by nano-coating treatments. Scientific Reports, 2021, 11, 7915.	3.3	25
4	The combined effect of coating treatments to nisin, nano-silica, and chitosan on oxidation processes of stored button mushrooms at 4°C. Scientific Reports, 2021, 11, 6031.	3.3	23
5	Impacts of Gum Arabic and Polyvinylpyrrolidone (PVP) with Salicylic Acid on Peach Fruit (Prunus) Tj ETQq1 1 0.	784314 rgB 3 . 8	BT /Overlock 1
6	Optimization of the Frying Temperature and Time for Preparation of Healthy Falafel Using Air Frying Technology. Foods, 2021, 10, 2567.	4.3	16
7	In-Vitro Evaluation of the Antioxidant and Anti-Inflammatory Activity of Volatile Compounds and Minerals in Five Different Onion Varieties. Separations, 2021, 8, 57.	2.4	15
8	Kinetics Modelling of the Colour, Hardness, Grinding Energy Consumption and Oil Yield Changes during the Conventional Roasting of Palm Date Seeds. Food Science and Technology Research, 2019, 25, 351-362.	0.6	14
9	Utilization of Active Edible Films (Chitosan, Chitosan Nanoparticle, and CaCl2) for Enhancing the Quality Properties and the Shelf Life of Date Palm Fruits (Barhi Cultivar) during Cold Storage. Coatings, 2022, 12, 255.	2.6	14
10	Antioxidative and Quality Properties of Full-Fat Date Seeds Brew as Influenced by the Roasting Conditions. Antioxidants, 2019, 8, 226.	5.1	12
11	Prediction of the shelf-life of date seeds brew by integration of acceptability and quality indices. Journal of Food Measurement and Characterization, 2020, 14, 1158-1171.	3.2	12
12	Characteristics of Dynamics Sorption Isotherms of Date Flesh Powder Rich in Fiber. International Journal of Food Engineering, 2016, 12, 469-480.	1.5	11
13	Prebiotic properties of xylooligosaccharide extracted from sugarcane wastes (pith and rind): a comparative study. International Journal of Food Science and Technology, 2021, 56, 2175-2181.	2.7	9
14	Enhance Fruit Ripening Uniformity and Accelerate the Rutab Stage by Using ATP in â€~Zaghloul' Dates during the Shelf Life. Foods, 2021, 10, 2641.	4.3	8
15	Effect of Drying Techniques on the Physical, Functional, and Rheological Attributes of Isolated Sunflower Protein and Its Hydrolysate. Processes, 2022, 10, 13.	2.8	6
16	Production and characterization of palm date powder rich in dietary fiber. Journal of Food Measurement and Characterization, 2021, 15, 2285-2296.	3.2	4
17	Impact of Heating Temperature on the Crystallization, Structural, Pasting, and Hydration Properties of Pre-Gelatinized Adlay Flour and Its Implementation in Instant Porridge Product. Crystals, 2022, 12, 689.	2.2	4
18	Development of Mathematical Models for Predicting Mass Transfer and Changes in Quality Properties of Falafel Prepared from Faba Bean (<i>Vicia faba</i> L.) by Air Frying Technique. Journal of Biobased Materials and Bioenergy, 2022, 16, 150-158.	0.3	3

#	Article	IF	CITATIONS
19	<i>In-Silico</i> Evaluation of 10 Structurally Different Glucosinolates on the Key Enzyme of SARS-CoV-2. Science of Advanced Materials, 2022, 14, 162-174.	0.7	2