

Mohammad Fikry

List of Publications by Year in descending order

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19
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citing authors

#	ARTICLE	IF	CITATIONS
1	The Effects of a Gum Arabic-Based Edible Coating on Guava Fruit Characteristics during Storage. <i>Coatings</i> , 2022, 12, 90.	2.6	30
2	Effect of Drying Techniques on the Physical, Functional, and Rheological Attributes of Isolated Sunflower Protein and Its Hydrolysate. <i>Processes</i> , 2022, 10, 13.	2.8	6
3	<i>In-Silico</i> Evaluation of 10 Structurally Different Glucosinolates on the Key Enzyme of SARS-CoV-2. <i>Science of Advanced Materials</i> , 2022, 14, 162-174.	0.7	2
4	Utilization of Active Edible Films (Chitosan, Chitosan Nanoparticle, and CaCl ₂) for Enhancing the Quality Properties and the Shelf Life of Date Palm Fruits (Barhi Cultivar) during Cold Storage. <i>Coatings</i> , 2022, 12, 255.	2.6	14
5	Impacts of Gum Arabic and Polyvinylpyrrolidone (PVP) with Salicylic Acid on Peach Fruit (Prunus) Tj ETQq1 1 0.784314 rgBT /Overlock 19	3.8	19
6	Impact of Heating Temperature on the Crystallization, Structural, Pasting, and Hydration Properties of Pre-Gelatinized Adlay Flour and Its Implementation in Instant Porridge Product. <i>Crystals</i> , 2022, 12, 689.	2.2	4
7	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. <i>Journal of Biobased Materials and Bioenergy</i> , 2022, 16, 150-158.	0.3	3
8	Production and characterization of palm date powder rich in dietary fiber. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 2285-2296.	3.2	4
9	The combined effect of coating treatments to nisin, nano-silica, and chitosan on oxidation processes of stored button mushrooms at 4°C. <i>Scientific Reports</i> , 2021, 11, 6031.	3.3	23
10	Enhancement in physicochemical parameters and microbial populations of mushrooms as influenced by nano-coating treatments. <i>Scientific Reports</i> , 2021, 11, 7915.	3.3	25
11	In-Vitro Evaluation of the Antioxidant and Anti-Inflammatory Activity of Volatile Compounds and Minerals in Five Different Onion Varieties. <i>Separations</i> , 2021, 8, 57.	2.4	15
12	Prebiotic properties of xylooligosaccharide extracted from sugarcane wastes (pith and rind): a comparative study. <i>International Journal of Food Science and Technology</i> , 2021, 56, 2175-2181.	2.7	9
13	Optimization of the Frying Temperature and Time for Preparation of Healthy Falafel Using Air Frying Technology. <i>Foods</i> , 2021, 10, 2567.	4.3	16
14	Enhance Fruit Ripening Uniformity and Accelerate the Rutab Stage by Using ATP in "Zaghloul" Dates during the Shelf Life. <i>Foods</i> , 2021, 10, 2641.	4.3	8
15	Prediction of the shelf-life of date seeds brew by integration of acceptability and quality indices. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 1158-1171.	3.2	12
16	Antioxidative and Quality Properties of Full-Fat Date Seeds Brew as Influenced by the Roasting Conditions. <i>Antioxidants</i> , 2019, 8, 226.	5.1	12
17	Effect of the Roasting Conditions on the Physicochemical, Quality and Sensory Attributes of Coffee-Like Powder and Brew from Defatted Palm Date Seeds. <i>Foods</i> , 2019, 8, 61.	4.3	31
18	Kinetics Modelling of the Colour, Hardness, Grinding Energy Consumption and Oil Yield Changes during the Conventional Roasting of Palm Date Seeds. <i>Food Science and Technology Research</i> , 2019, 25, 351-362.	0.6	14

#	ARTICLE	IF	CITATIONS
19	Characteristics of Dynamics Sorption Isotherms of Date Flesh Powder Rich in Fiber. International Journal of Food Engineering, 2016, 12, 469-480.	1.5	11