## Ahmed M Hamed

List of Publications by Year in descending order

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Δημέρ Μ.Ηλμέρ

#	Article	lF	CITATIONS
1	Antioxidant activity and some quality characteristics of buffalo yoghurt fortified with peanut skin extract powder. Journal of Food Science and Technology, 2021, 58, 2431-2440.	1.4	17
2	Buffalo Yogurt Fortified with Eucalyptus (Eucalyptus camaldulensis) and Myrrh (Commiphora) Tj ETQq0 0 0 rgBT Molecules, 2021, 26, 6853.	/Overlock 1.7	10 Tf 50 707 5
3	Development of a Multifunction Set Yogurt Using Rubus suavissimus S. Lee (Chinese Sweet Tea) Extract. Foods, 2020, 9, 1163.	1.9	13
4	Antioxidant, Antibacterial Activities and Mineral Content of Buffalo Yoghurt Fortified with Fenugreek and Moringa oleifera Seed Flours. Foods, 2020, 9, 1157.	1.9	23
5	Determination of Aflatoxins in Plant-based Milk and Dairy Products by Dispersive Liquid–Liquid Microextraction and High-performance Liquid Chromatography with Fluorescence Detection. Analytical Letters, 2019, 52, 363-372.	1.0	24
6	Plant-based milks: unexplored source of emerging mycotoxins. A proposal for the control of enniatins and beauvericin using UHPLC-MS/MS. Food Additives and Contaminants: Part B Surveillance, 2019, 12, 296-302.	1.3	14
7	Comparative study for the detection of Egyptian buffalo butter adulteration with vegetable oils using conventional and advanced methods. Journal of Food Safety, 2019, 39, e12655.	1.1	13
8	Evaluation of hydrophilic interaction liquid chromatography–tandem mass spectrometry and extraction with molecularly imprinted polymers for determination of aminoglycosides in milk and milk-based functional foods. Talanta, 2017, 171, 74-80.	2.9	44
9	Evaluation of a new modified QuEChERS method for the monitoring of carbamate residues in highâ€fat cheeses by using UHPLC–MS/MS. Journal of Separation Science, 2017, 40, 488-496.	1.3	18
10	Determination of Fusarium toxins in functional vegetable milks applying salting-out-assisted liquid–liquid extraction combined with ultra-high-performance liquid chromatography tandem mass spectrometry. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2017, 34, 2033-2041.	1.1	19
11	Evaluation of a multiresidue capillary electrophoresis-quadrupole-time-of-flight mass spectrometry method for the determination of antibiotics in milk samples. Journal of Chromatography A, 2017, 1510, 100-107.	1.8	87
12	Determination of Aflatoxins in Yogurt by Dispersive Liquid–Liquid Microextraction and HPLC with Photo-Induced Fluorescence Detection. Food Analytical Methods, 2017, 10, 516-521.	1.3	29
13	Antibiotic Resistance and Surviving Percentage of Lactic Acid Bacteria and Bifidobacterium spp Research Journal of Microbiology, 2014, 9, 296-302.	0.2	1
14	A survey of selected essential and heavy metals in milk from different regions of Egypt using ICP-AES. Food Additives and Contaminants: Part B Surveillance, 2011, 4, 294-298.	1.3	25
15	A Survey of Selected Essential and Toxic Metals in Milk in Different Regions of Egypt using ICP-AES. International Journal of Dairy Science, 2011, 6, 158-164.	0.4	11
16	Evaluation of the Factors Influencing the Content and Retention of Selected Heavy Metals in Milk and Some Dairy Products. International Journal of Dairy Science, 2011, 6, 305-313.	0.4	1