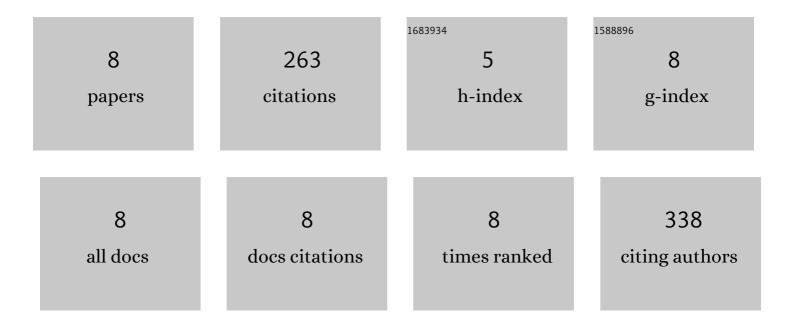
Essam Hebishy

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/6604779/publications.pdf Version: 2024-02-01



FCCAM HERICHY

#	Article	IF	CITATIONS
1	Impact of microbial transglutaminase and cooking time on functional properties of Mozzarella cheese analogues. International Journal of Dairy Technology, 2022, 75, 201-213.	1.3	4
2	Stability and antimicrobial activity of lemongrass essential oil in nanoemulsions produced by highâ€intensity ultrasounds and stabilized by soy lecithin, hydrolyzed whey proteins, gum Arabic, or their ternary admixture. Journal of Food Processing and Preservation, 2022, 46, .	0.9	4
3	A review of food fraud and food authenticity across the food supply chain, with an examination of the COVID-19 pandemic and Brexit on food industry. Food Control, 2021, 130, 108171.	2.8	55
4	Impact of oil phase concentration on physical and oxidative stability of oil-in-water emulsions stabilized by sodium caseinate and ultra-high pressure homogenization. Journal of Dispersion Science and Technology, 2020, 42, 46-57.	1.3	3
5	Influence of calcium-binding salts on heat stability and fouling of whey protein isolate dispersions. International Dairy Journal, 2019, 91, 71-81.	1.5	20
6	Ultra high-pressure homogenized emulsions stabilized by sodium caseinate: Effects of protein concentration and pressure on emulsions structure and stability. LWT - Food Science and Technology, 2017, 76, 57-66.	2.5	45
7	Characterization of Whey Protein Oil-In-Water Emulsions with Different Oil Concentrations Stabilized by Ultra-High Pressure Homogenization. Processes, 2017, 5, 6.	1.3	36
8	Physical and oxidative stability of whey protein oil-in-water emulsions produced by conventional and ultra high-pressure homogenization: Effects of pressure and protein concentration on emulsion characteristics. Innovative Food Science and Emerging Technologies, 2015, 32, 79-90.	2.7	96