

# Essam Hebishy

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6604779/publications.pdf>

Version: 2024-02-01

8  
papers

263  
citations

1683934  
5  
h-index

1588896  
8  
g-index

8  
all docs

8  
docs citations

8  
times ranked

338  
citing authors

#	ARTICLE	IF	CITATIONS
1	Impact of microbial transglutaminase and cooking time on functional properties of Mozzarella cheese analogues. <i>International Journal of Dairy Technology</i> , 2022, 75, 201-213.	1.3	4
2	Stability and antimicrobial activity of lemongrass essential oil in nanoemulsions produced by high-intensity ultrasounds and stabilized by soy lecithin, hydrolyzed whey proteins, gum Arabic, or their ternary admixture. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	4
3	A review of food fraud and food authenticity across the food supply chain, with an examination of the impact of the COVID-19 pandemic and Brexit on food industry. <i>Food Control</i> , 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. <i>Journal of Dispersion Science and Technology</i> , 2020, 42, 46-57.	1.3	3
5	Influence of calcium-binding salts on heat stability and fouling of whey protein isolate dispersions. <i>International Dairy Journal</i> , 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. <i>LWT - Food Science and Technology</i> , 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. <i>Processes</i> , 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. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 32, 79-90.	2.7	96