

Qais Ali Al-Maqtari

List of Publications by Year in descending order

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Version: 2024-02-01

15
papers

381
citations

840776

11
h-index

996975

15
g-index

15
all docs

15
docs citations

15
times ranked

251
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|---|------|-----------|
| 1 | Microencapsulation of fingered citron extract with gum arabic, modified starch, whey protein, and maltodextrin using spray drying. <i>International Journal of Biological Macromolecules</i> , 2020, 152, 1125-1134. | 7.5 | 95 |
| 2 | Enhancement of antioxidant activity, antifungal activity, and oxidation stability of <i>Citrus reticulata</i> essential oil nanocapsules by clove and cinnamon essential oils. <i>Food Bioscience</i> , 2021, 43, 101226. | 4.4 | 40 |
| 3 | Fabrication and characterization of chitosan/gelatin films loaded with microcapsules of <i>Pulicaria jaubertii</i> extract. <i>Food Hydrocolloids</i> , 2022, 129, 107624. | 10.7 | 35 |
| 4 | Stabilization of water-in-oil emulsion of <i>Pulicaria jaubertii</i> extract by ultrasonication: Fabrication, characterization, and storage stability. <i>Food Chemistry</i> , 2021, 350, 129249. | 8.2 | 30 |
| 5 | Physicochemical properties, microstructure, and storage stability of <i>Pulicaria jaubertii</i> extract microencapsulated with different protein biopolymers and gum arabic as wall materials. <i>International Journal of Biological Macromolecules</i> , 2021, 187, 939-954. | 7.5 | 30 |
| 6 | Molecular structure, morphological, and physicochemical properties of highlands barley starch as affected by natural fermentation. <i>Food Chemistry</i> , 2021, 356, 129665. | 8.2 | 30 |
| 7 | Evaluating the role of microwave-baking and fennel (<i>Foeniculum vulgare</i> L.)/nigella (<i>Nigella sativa</i> L.) on acrylamide growth and antioxidants potential in biscuits. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 2426-2437. | 3.2 | 22 |
| 8 | Application of essential oils as preservatives in food systems: challenges and future prospectives – a review. <i>Phytochemistry Reviews</i> , 2022, 21, 1209-1246. | 6.5 | 22 |
| 9 | Supercritical fluid extraction of four aromatic herbs and assessment of the volatile compositions, bioactive compounds, antibacterial, and anti-biofilm activity. <i>Environmental Science and Pollution Research</i> , 2021, 28, 25479-25492. | 5.3 | 20 |
| 10 | Evaluation of bioactive compounds and antibacterial activity of <i>Pulicaria jaubertii</i> extract obtained by supercritical and conventional methods. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 449-456. | 3.2 | 15 |
| 11 | A novel strain of acetic acid bacteria <i>Gluconobacter oxydans</i> FBFS97 involved in riboflavin production. <i>Scientific Reports</i> , 2020, 10, 13527. | 3.3 | 13 |
| 12 | Application of argun fruit polysaccharide in microencapsulation of <i>Citrus aurantium</i> L. essential oil: preparation, characterization, and evaluating the storage stability and antioxidant activity. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 155-169. | 3.2 | 11 |
| 13 | Nanoencapsulation of Mandarin Essential Oil: Fabrication, Characterization, and Storage Stability. <i>Foods</i> , 2022, 11, 54. | 4.3 | 9 |
| 14 | Antibiotics and antibiotic-resistant bacteria in greywater: Challenges of the current treatment situation and predictions of future scenario. <i>Environmental Research</i> , 2022, 212, 113380. | 7.5 | 5 |
| 15 | A Critical Review on the Development, Physicochemical Variations and Technical Concerns of Gluten Free Extrudates in Food Systems. <i>Food Reviews International</i> , 2023, 39, 2806-2834. | 8.4 | 4 |