

Fouad M F Elshaghabee

List of Publications by Year in descending order

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Version: 2024-02-01

20
papers

752
citations

1477746

6
h-index

887659

17
g-index

20
all docs

20
docs citations

20
times ranked

1148
citing authors

#	ARTICLE	IF	CITATIONS
1	Bacillus As Potential Probiotics: Status, Concerns, and Future Perspectives. <i>Frontiers in Microbiology</i> , 2017, 8, 1490.	1.5	545
2	Ethanol Production by Selected Intestinal Microorganisms and Lactic Acid Bacteria Growing under Different Nutritional Conditions. <i>Frontiers in Microbiology</i> , 2016, 7, 47.	1.5	93
3	The growth behaviour and enhancement of probiotic viability in bioyoghurt. <i>International Dairy Journal</i> , 2012, 22, 44-47.	1.5	25
4	Probiotics for dietary management of non-alcoholic fatty liver disease. <i>Environmental Chemistry Letters</i> , 2019, 17, 1553-1563.	8.3	12
5	Effect of Oral Administration of <i>Weissella confusa</i> on Fecal and Plasma Ethanol Concentrations, Lipids and Glucose Metabolism in Wistar Rats Fed High Fructose and Fat Diet. <i>Hepatic Medicine: Evidence and Research</i> , 2020, Volume 12, 93-106.	0.9	11
6	Assessment the viability properties of <i>Lactobacillus casei</i> strain using labneh as a carrier. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2018, 17, 267-276.	0.2	11
7	Mitigation of antibiotic resistance using probiotics, prebiotics and synbiotics. A review. <i>Environmental Chemistry Letters</i> , 2022, 20, 1295-1308.	8.3	9
8	Fortification of <i>Acidophilus-bifidus-thermophilus</i> (ABT) Fermented Milk with Heat-Treated Industrial Yeast Enhances Its Selected Properties. <i>Molecules</i> , 2021, 26, 3876.	1.7	8
9	The Prospective Beneficial Effects of Red Laser Exposure on <i>Lactocaseibacillus casei</i> Fermentation of Skim Milk. <i>Biology</i> , 2020, 9, 256.	1.3	7
10	Assessment the viability properties of <i>Lactobacillus casei</i> strain using labneh as a carrier [pdf]. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2018, 17, 267-276.	0.2	7
11	Dietary Management by Probiotics, Prebiotics and Synbiotics for the Prevention of Antimicrobial Resistance. <i>Sustainable Agriculture Reviews</i> , 2021, , 33-56.	0.6	5
12	Enhancement of Labneh Quality by Laser-Induced Modulation of <i>Lactocaseibacillus casei</i> NRRL B-1922. <i>Fermentation</i> , 2022, 8, 132.	1.4	5
13	Probiotics as a Dietary Intervention for Reducing the Risk of Nonalcoholic Fatty Liver Disease. <i>Environmental Chemistry for A Sustainable World</i> , 2019, , 207-223.	0.3	4
14	Probiotics as Live Bio-therapeutics: Prospects and Perspectives. <i>Microorganisms for Sustainability</i> , 2021, , 83-120.	0.4	3
15	Probiotics Food Supplement for NAFLD. <i>Journal of Nutritional Health & Food Engineering</i> , 2017, 6, .	0.5	3
16	Different dietary fats impact on biochemical and histological parameters and gene expression of lipogenesis-related genes in rats. <i>Food Bioscience</i> , 2020, 34, 100540.	2.0	2
17	Enhancement of Selected Health Benefits in Fermented Cow and Soy Milk Supplemented with Water Soluble Curcumin. <i>Current Research in Nutrition and Food Science</i> , 2021, 9, 961-969.	0.3	2
18	Extending the Shelf Life of Ghee Using Garden Cress and Jojoba Oils as Alternatives of Synthetic Antioxidants. <i>Egyptian Journal of Chemistry</i> , 2021, .	0.1	0

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19	ENHANCEMENT OF PROBIOTIC VIABILITY IN BIO-YOGHURT. Journal of Food and Dairy Sciences, 2009, 34, 6321-6335.	0.1	0
20	HEALTH BENEFITS OF SOME VIABLE AND NONVIABLE MICROORGANISMS. Journal of Food and Dairy Sciences, 2009, 34, 7817-7828.	0.1	0