

Hussein Mohamed Hussein Mohamed

List of Publications by Year in descending order

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Version: 2024-02-01

21
papers

650
citations

516710

16
h-index

713466

21
g-index

21
all docs

21
docs citations

21
times ranked

836
citing authors

#	ARTICLE	IF	CITATIONS
1	Improving the physico-chemical and sensory characteristics of camel meat burger patties using ginger extract and papain. <i>Meat Science</i> , 2016, 118, 52-60.	5.5	93
2	Accelerated inactivation of <i>Geobacillus stearothermophilus</i> spores by ohmic heating. <i>Journal of Food Engineering</i> , 2012, 108, 69-76.	5.2	74
3	Incorporating essential oils of marjoram and rosemary in the formulation of beef patties manufactured with mechanically deboned poultry meat to improve the lipid stability and sensory attributes. <i>LWT - Food Science and Technology</i> , 2012, 45, 79-87.	5.2	69
4	Inactivation kinetics of <i>Bacillus coagulans</i> spores under ohmic and conventional heating. <i>LWT - Food Science and Technology</i> , 2013, 54, 194-198.	5.2	61
5	Infectious bacterial pathogens, parasites and pathological correlations of sewage pollution as an important threat to farmed fishes in Egypt. <i>Environmental Pollution</i> , 2016, 219, 939-948.	7.5	41
6	Improving the sensory, physicochemical and microbiological quality of pastirma (A traditional dry) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	5.2	36
7	Effects of combined high pressure (HPP), pulsed electric field (PEF) and sonication treatments on inactivation of <i>Listeria innocua</i> . <i>Journal of Food Engineering</i> , 2018, 233, 49-56.	5.2	34
8	The use of natural herbal extracts for improving the lipid stability and sensory characteristics of irradiated ground beef. <i>Meat Science</i> , 2011, 87, 33-39.	5.5	32
9	Physics of Fresh Produce Safety: Role of Diffusion and Tissue Reaction in Sanitization of Leafy Green Vegetables with Liquid and Gaseous Ozone-Based Sanitizers. <i>Journal of Food Protection</i> , 2015, 78, 2108-2116.	1.7	29
10	Mathematical modeling and microbiological verification of ohmic heating of a solid-liquid mixture in a continuous flow ohmic heater system with electric field perpendicular to flow. <i>Journal of Food Engineering</i> , 2013, 118, 312-325.	5.2	24
11	STRUCTURAL CHANGES IN <i>LISTERIA MONOCYTOGENES</i> TREATED WITH GAMMA RADIATION, PULSED ELECTRIC FIELD AND ULTRA-HIGH PRESSURE. <i>Journal of Food Safety</i> , 2012, 32, 66-73.	2.3	23
12	Improving the antimicrobial efficacy of organic acids against <i>Salmonella enterica</i> attached to chicken skin using SDS with acceptable sensory quality. <i>LWT - Food Science and Technology</i> , 2015, 64, 558-564.	5.2	22
13	Nisin treatment to enhance the efficacy of gamma radiation against <i>listeria monocytogenes</i> on meat. <i>Journal of Food Protection</i> , 2011, 74, 193-199.	1.7	21
14	Thermal Inactivation Kinetics of <i>Bacillus coagulans</i> Spores in Tomato Juice. <i>Journal of Food Protection</i> , 2012, 75, 1236-1242.	1.7	20
15	Ohmic sterilization inside a multi-layered laminate pouch for long-duration space missions. <i>Journal of Food Engineering</i> , 2012, 112, 134-143.	5.2	17
16	Application of alginate and gelatin-based edible coating materials as alternatives to traditional coating for improving the quality of pastirma. <i>Food Science and Biotechnology</i> , 2018, 27, 1589-1597.	2.6	17
17	Mathematical Modeling and Microbiological Verification of Ohmic Heating of a Multicomponent Mixture of Particles in a Continuous Flow Ohmic Heater System with Electric Field Parallel to Flow. <i>Journal of Food Science</i> , 2013, 78, E1721-34.	3.1	16
18	Enhancing the bactericidal efficacy of lactic acid against <i>Salmonella typhimurium</i> attached to chicken skin by sodium dodecyl sulphate addition. <i>LWT - Food Science and Technology</i> , 2018, 87, 464-469.	5.2	9

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19	Effect of cooking temperatures on characteristics and microstructure of camel meat emulsion sausages. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2990-2997.	3.5	6
20	COMPARING THE PHYSICO-CHEMICAL CHARACTERISTICS AND SENSORY ATTRIBUTES OF IMPORTED BRAZILIAN BEEF MEAT AND IMPORTED INDIAN BUFFALO MEAT. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2018, 8, 672-677.	0.8	5
21	Physicochemical Properties, Electrophoretic Patterns, and Sensory Attributes of Fish Burger Incorporated with Shrimp, Camel, and Ostrich Meats. <i>Journal of Aquatic Food Product Technology</i> , 2020, 29, 912-924.	1.4	1