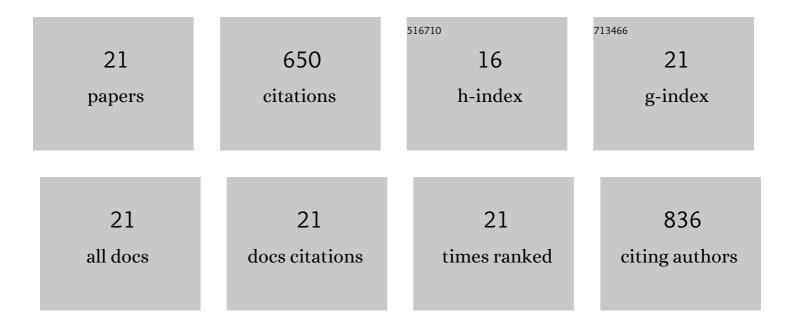
Hussein Mohamed Hussein Mohamed

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Physicochemical Properties, Electrophoretic Patterns, and Sensory Attributes of Fish Burger Incorporated with Shrimp, Camel, and Ostrich Meats. Journal of Aquatic Food Product Technology, 2020, 29, 912-924.	1.4	1
2	Effects of combined high pressure (HPP), pulsed electric field (PEF) and sonication treatments on inactivation of Listeria innocua. Journal of Food Engineering, 2018, 233, 49-56.	5.2	34
3	Enhancing the bactericidal efficacy of lactic acid against Salmonella typhimurium attached to chicken skin by sodium dodecyl sulphate addition. LWT - Food Science and Technology, 2018, 87, 464-469.	5.2	9
4	Application of alginate and gelatin-based edible coating materials as alternatives to traditional coating for improving the quality of pastirma. Food Science and Biotechnology, 2018, 27, 1589-1597.	2.6	17
5	COMPARING THE PHYSICO-CHEMICAL CHARACTERISTICS AND SENSORY ATTRIBUTES OF IMPORTED BRAZILIAN BEEF MEAT AND IMPORTED INDIAN BUFFALO MEAT. Journal of Microbiology, Biotechnology and Food Sciences, 2018, 8, 672-677.	0.8	5
6	Improving the sensory, physicochemical and microbiological quality of pastirma (A traditional dry) Tj ETQq0 0 0 rg	gBT /Overlo	əck 10 Tf 50
7	Infectious bacterial pathogens, parasites and pathological correlations of sewage pollution as an important threat to farmed fishes in Egypt. Environmental Pollution, 2016, 219, 939-948.	7.5	41
8	Effect of cooking temperatures on characteristics and microstructure of camel meat emulsion sausages. Journal of the Science of Food and Agriculture, 2016, 96, 2990-2997.	3.5	6
9	Improving the physico-chemical and sensory characteristics of camel meat burger patties using ginger extract and papain. Meat Science, 2016, 118, 52-60.	5.5	93
10	Physics of Fresh Produce Safety: Role of Diffusion and Tissue Reaction in Sanitization of Leafy Green Vegetables with Liquid and Gaseous Ozone-Based Sanitizers. Journal of Food Protection, 2015, 78, 2108-2116.	1.7	29
11	Improving the antimicrobial efficacy of organic acids against Salmonella enterica attached to chicken skin using SDS with acceptable sensory quality. LWT - Food Science and Technology, 2015, 64, 558-564.	5.2	22
12	Inactivation kinetics of Bacillus coagulans spores under ohmic and conventional heating. LWT - Food Science and Technology, 2013, 54, 194-198.	5.2	61
13	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. Journal of Food Engineering, 2013, 118, 312-325.	5.2	24
14	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. Journal of Food Science, 2013, 78, E1721-34.	3.1	16
15	Thermal Inactivation Kinetics of Bacillus coagulans Spores in Tomato Juice. Journal of Food Protection, 2012, 75, 1236-1242.	1.7	20
16	Ohmic sterilization inside a multi-layered laminate pouch for long-duration space missions. Journal of Food Engineering, 2012, 112, 134-143.	5.2	17
17	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. LWT - Food Science and Technology, 2012, 45, 79-87.	5.2	69
18	STRUCTURAL CHANGES IN <i>LISTERIA MONOCYTOGENES</i> TREATED WITH GAMMA RADIATION, PULSED ELECTRIC FIELD AND ULTRAâ€HIGH PRESSURE. Journal of Food Safety, 2012, 32, 66-73.	2.3	23

#	Article	IF	CITATIONS
19	Accelerated inactivation of Geobacillus stearothermophilus spores by ohmic heating. Journal of Food Engineering, 2012, 108, 69-76.	5.2	74
20	The use of natural herbal extracts for improving the lipid stability and sensory characteristics of irradiated ground beef. Meat Science, 2011, 87, 33-39.	5.5	32
21	Nisin treatment to enhance the efficacy of gamma radiation against listeria monocytogenes on meat. Journal of Food Protection, 2011, 74, 193-199.	1.7	21