# Hussein Mohamed Hussein Mohamed

List of Publications by Year
in descending order



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|---|---|---|---|
| 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 | 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 rgBT /Overlock 10 Tf 50 | 5.2 | 36 |
| 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 solidâ€“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 LISTERIA MONOCYTOGENES 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 |