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List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Detection of olive oil adulteration with some plant oils by GLC analysis of sterols using polar column. Food Chemistry, 2010, 121, 1255-1259.	4.2	71
2	Antioxidant and α-Amylase Inhibitory Compounds from Aerial Parts ofVarthemia iphionoidesBoiss. Bioscience, Biotechnology and Biochemistry, 2006, 70, 2178-2184.	0.6	61
3	Cytotoxic, antioxidant and antibacterial activities of Varthemia iphionoides Boiss. extracts. Journal of Ethnopharmacology, 2006, 108, 287-293.	2.0	44
4	Antibacterial activity of an eudesmane sesquiterpene isolated from common Varthemia, Varthemia iphionoides. Journal of Ethnopharmacology, 2005, 97, 237-240.	2.0	24
5	The effects of different inorganic salts, buffer systems, and desalting of Varthemia crude water extract on DPPH radical scavenging activity. Food Chemistry, 2007, 104, 734-739.	4.2	23
6	Survival and growth of Salmonella Typhimurium, Escherichia coli O157:H7 and Staphylococcus aureus in eggplant dip during storage. International Journal of Food Microbiology, 2015, 198, 37-42.	2.1	19
7	Chlorophyll Color Retention in Green Pepper Preserved in Natural Lemon Juice. Journal of Food Processing and Preservation, 2017, 41, e13055.	0.9	10
8	Influence of storage, brine concentration and inâ€container heat treatment on the stability of white brined Nabulsi cheese. International Journal of Dairy Technology, 2014, 67, 427-436.	1.3	8
9	Effect of microencapsulation of cardamom's essential oil in gum Arabic and whey protein isolate using spray drying on its stability during storage. Quality Assurance and Safety of Crops and Foods, 2015, 7, 613-620.	1.8	8
10	Preservation Methods Impacted Phenolic, Flavonoid and Carotenoid Contents and Antioxidant Activities of Carrots ( <i>D aucus carota</i> â€L.). Journal of Food Processing and Preservation, 2015, 39, 1618-1625.	0.9	8
11	Implementation of hazard analysis critical control point in jameed production. Food Science and Technology International, 2012, 18, 229-239.	1.1	7
12	Effect of Stabilized Rice Bran Fractions on the Formation of Rice Flour Pasting Properties. Cereal Chemistry, 2014, 91, 603-609.	1.1	6
13	Chemistry and antiproliferative activities of 3-methoxyflavones isolated from Varthemia iphionoides. Chemistry of Natural Compounds, 2011, 47, 17-21.	0.2	5
14	Sensory and Nutritional Properties of a Novel Cooked Extruded Lentils Analog. Journal of Food Processing and Preservation, 2015, 39, 1965-1975.	0.9	4