

Maher M Al-Dabbas

List of Publications by Year in descending order

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Version: 2024-02-01

14
papers

298
citations

1162367

8
h-index

1058022

14
g-index

15
all docs

15
docs citations

15
times ranked

475
citing authors

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