Zeineb Jrad

List of Publications by Year
in descending order

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20 papers	329 citations	933264 10 h-index	839398 18 g-index
20 all docs	20 docs citations	20 times ranked	402 citing authors

#	Article	IF	Citations
1	Camel Colostrum Composition, Nutritional Value, and Nutraceuticals. , 2022, , 902-924.		1
2	Comparison of Ethanol Stability and Chemical Composition of Camel Milk from Five Samples. Animals, 2022, 12, 615.	1.0	6
3	Co-fermentation process strongly affect the nutritional, texture, syneresis, fatty acids and aromatic compounds of dromedary UF-yogurt. Journal of Food Science and Technology, 2021, 58, 1727-1739.	1.4	7
4	Microbial and enzymatic hydrolysis of dromedary whey proteins and caseins: techno-functional, radical scavenging, antimicrobial properties and incorporation in beverage formulation. Journal of Food Measurement and Characterization, 2020, 14, 1-10.	1.6	17
5	Antioxidant activities of enzymaticâ€hydrolysed proteins of dromedary (Camelus dromedarius) colostrum. International Journal of Dairy Technology, 2020, 73, 333-340.	1.3	8
6	Fortification of soft cheese made from ultrafiltered dromedary milk with Allium roseum powder: Effects on textural, radical scavenging, phenolic profile and sensory characteristics. LWT - Food Science and Technology, 2020, 132, 109885.	2.5	16
7	Technological and probiotic potential of autochthonous lactic acid bacteria from spontaneously fermented dromedary milk. Journal of Food Processing and Preservation, 2020, 44, e14685.	0.9	5
8	Camel Colostrum Composition, Nutritional Value, and Nutraceuticals. Impact of Meat Consumption on Health and Environmental Sustainability, 2020, , 240-262.	0.4	2
9	Strategies and Technologies for Camel Milk Preservation. Impact of Meat Consumption on Health and Environmental Sustainability, 2020, , 41-53.	0.4	0
10	Dromedary Milk Protein Hydrolysates Show Enhanced Antioxidant and Functional Properties. Food Technology and Biotechnology, 2020, 58, 147-158.	0.9	5
11	Antilisterial activity of dromedary lactoferrin peptic hydrolysates. Journal of Dairy Science, 2019, 102, 4844-4856.	1.4	13
12	Potential effects of ultrafiltration process and date powder on textural, sensory, bacterial viability, antioxidant properties and phenolic profile of dromedary Greek yogurt. International Journal of Food Science and Technology, 2019, 54, 854-861.	1.3	16
13	Fermentation of dromedary camel (Camelus dromedarius) milk by Enterococcus faecium, Streptococcus macedonicus as a potential alternative of fermented cow milk. LWT - Food Science and Technology, 2018, 90, 373-380.	2.5	18
14	Identification of bioactive peptides derived from caseins, glycosylation-dependent cell adhesion molecule-1 (GlyCAM-1), and peptidoglycan recognition protein-1 (PGRP-1) in fermented camel milk. International Dairy Journal, 2016, 56, 159-168.	1.5	30
15	Comparison of composition and whey protein fractions of human, camel, donkey, goat and cow milk. Mljekarstvo, 2015, 65, 159-167.	0.2	56
16	Camel colostrum: Nutritional composition and improvement of the antimicrobial activity after enzymatic hydrolysis. Emirates Journal of Food and Agriculture, 2015, 27, 384.	1.0	10
17	Antimicrobial activity of camel milk casein and its hydrolysates. Acta Alimentaria, 2015, 44, 609-616.	0.3	21
18	Fast protein liquid chromatography of camel ?-lactalbumin fraction with radical scavenging activity. Emirates Journal of Food and Agriculture, 2014, 26, 309.	1.0	6

#	Article	IF	Citations
19	Antioxidant activity of camel milk casein before and after in vitro simulated enzymatic digestion. Mljekarstvo, 2014, , 287-294.	0.2	33
20	Effect of digestive enzymes on antimicrobial, radical scavenging and angiotensin I-converting enzyme inhibitory activities of camel colostrum and milk proteins. Dairy Science and Technology, 2014, 94, 205-224.	2.2	59