

Nejib Guizani

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7517312/publications.pdf>

Version: 2024-02-01

61
papers

1,681
citations

304368

22
h-index

301761

39
g-index

65
all docs

65
docs citations

65
times ranked

1936
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | Thermal characterisation of gelatin extracted from yellowfin tuna skin and commercial mammalian gelatin. <i>Food Chemistry</i> , 2008, 108, 472-481. | 4.2 | 104 |
| 2 | The effect of storage temperature on histamine production and the freshness of yellowfin tuna (<i>Thunnus albacares</i>). <i>Food Research International</i> , 2005, 38, 215-222. | 2.9 | 97 |
| 3 | Analysis of cooling curve to determine the end point of freezing. <i>Food Hydrocolloids</i> , 2002, 16, 653-659. | 5.6 | 90 |
| 4 | State diagram of tuna meat: freezing curve and glass transition. <i>Journal of Food Engineering</i> , 2003, 57, 321-326. | 2.7 | 84 |
| 5 | Instrumental texture profile analysis (TPA) of date fruits as a function of its physico-chemical properties. <i>Industrial Crops and Products</i> , 2013, 50, 866-873. | 2.5 | 81 |
| 6 | Development of state diagram of bovine gelatin by measuring thermal characteristics using differential scanning calorimetry (DSC) and cooling curve method. <i>Thermochimica Acta</i> , 2010, 509, 111-119. | 1.2 | 80 |
| 7 | State diagram of dates: Glass transition, freezing curve and maximal-freeze-concentration condition. <i>Journal of Food Engineering</i> , 2010, 99, 92-97. | 2.7 | 71 |
| 8 | Hiding in Fresh Fruits and Vegetables: Opportunistic Pathogens May Cross Geographical Barriers. <i>International Journal of Microbiology</i> , 2016, 2016, 1-14. | 0.9 | 70 |
| 9 | Pore formation in apple during air-drying as a function of temperature: porosity and pore-size distribution. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 979-989. | 1.7 | 69 |
| 10 | Thermal characteristics, chemical composition and polyphenol contents of date-pits powder. <i>Journal of Food Engineering</i> , 2013, 119, 668-679. | 2.7 | 67 |
| 11 | Chemical Composition, Water Sorption Isotherm, and Phenolic Contents in Fresh and Dried Pomegranate Peels. <i>Drying Technology</i> , 2013, 31, 257-263. | 1.7 | 51 |
| 12 | Fat oxidation in freeze-dried grouper during storage at different temperatures and moisture contents. <i>Food Chemistry</i> , 2009, 114, 1257-1264. | 4.2 | 48 |
| 13 | Pomegranate (<i>Punica granatum</i>) Peel Extract Efficacy as a Dietary Antioxidant against Azoxymethane-Induced Colon Cancer in Rat. <i>Asian Pacific Journal of Cancer Prevention</i> , 2012, 13, 4051-4055. | 0.5 | 48 |
| 14 | State Diagram of Temperature vs Date Solids Obtained from the Mature Fruit. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 3779-3784. | 2.4 | 45 |
| 15 | Thermal transitions of king fish whole muscle, fat and fat-free muscle by differential scanning calorimetry. <i>Thermochimica Acta</i> , 2007, 462, 56-63. | 1.2 | 37 |
| 16 | Instrumental-sensory evaluation of texture for fish sausage and its storage stability. <i>Fisheries Science</i> , 2007, 73, 1166-1176. | 0.7 | 29 |
| 17 | Effects of Salting and Drying on Shark (<i>Carcharhinus sorrah</i>) Meat Quality Characteristics. <i>Drying Technology</i> , 2008, 26, 705-713. | 1.7 | 29 |
| 18 | PURIFICATION AND CHARACTERIZATION OF PHENOLOXIDASE ISOFORMS FROM TAIWANESE BLACK TIGER SHRIMP (<i>PENAEUS MONODON</i>). <i>Journal of Food Biochemistry</i> , 1991, 15, 17-32. | 1.2 | 26 |

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 19 | Microbial, chemical and rheological properties of laban (cultured milk). International Journal of Food Science and Technology, 2001, 36, 199-205. | 1.3 | 26 |
| 20 | Stability of vitamin C in fresh and freeze-dried capsicum stored at different temperatures. Journal of Food Science and Technology, 2015, 52, 1691-1697. | 1.4 | 26 |
| 21 | Nabag (Zizyphus spina-christi) Extract Prevents Aberrant Crypt Foci Development in Colons of Azoxymethane-Treated Rats by Abrogating Oxidative Stress and inducing Apoptosis. Asian Pacific Journal of Cancer Prevention, 2013, 14, 5031-5035. | 0.5 | 26 |
| 22 | Folate/Vitamin B12 Supplementation Combats Oxidative Stress-Associated Carcinogenesis in a Rat Model of Colon Cancer. Nutrition and Cancer, 2019, 71, 100-110. | 0.9 | 24 |
| 23 | MICROBIOLOGICAL, PHYSICO-CHEMICAL, AND BIOCHEMICAL CHANGES DURING RIPENING OF CAMEMBERT CHEESE MADE OF PASTEURIZED COW'S MILK. International Journal of Food Properties, 2002, 5, 483-494. | 1.3 | 23 |
| 24 | Thermal characteristics and state diagram of freeze-dried broccoli: Freezing curve, maximal-freeze-concentration condition, glass line and solids-melting. Thermochimica Acta, 2017, 655, 129-136. | 1.2 | 23 |
| 25 | Physicochemical properties of fermented Arabian mares' milk. International Dairy Journal, 2010, 20, 500-505. | 1.5 | 22 |
| 26 | Effects of brine concentration on lipid oxidation and fatty acids profile of hot smoked tuna (Thunnus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 577-582. | 1.4 | 22 |
| 27 | Papaya epicarp extract protects against hydrogen peroxide-induced oxidative stress in human SH-SY5Y neuronal cells. Experimental Biology and Medicine, 2011, 236, 1205-1210. | 1.1 | 21 |
| 28 | In vitro Antioxidant Activities of Zizyphus spina-christi Fruits (Red Date) Grown in Oman. Biotechnology, 2012, 11, 209-216. | 0.5 | 21 |
| 29 | Assessment of the Anti-Microbial Activity of Dried Garlic Powders Produced by Different Methods of Drying. International Journal of Food Properties, 2006, 9, 503-513. | 1.3 | 20 |
| 30 | Thermal characteristics of gelatin extracted from shaari fish skin. Journal of Thermal Analysis and Calorimetry, 2011, 104, 593-603. | 2.0 | 20 |
| 31 | Viscoelastic properties of pectin-co-solute mixtures at iso-free-volume states. Carbohydrate Research, 2000, 329, 399-407. | 1.1 | 19 |
| 32 | Microbial and Physico-Chemical Characteristics of Dried Meat Processed by Different Methods. International Journal of Food Engineering, 2005, 1, . | 0.7 | 19 |
| 33 | Antibiotic Resistance of Enterobacteriaceae Isolated from Fresh Fruits and Vegetables and Characterization of their AmpC β -Lactamases. Journal of Food Protection, 2019, 82, 1857-1863. | 0.8 | 19 |
| 34 | MICROFLORA CHANGES IN TUNA MINCE DURING CONVECTION AIR DRIVING. Drying Technology, 2000, 18, 2369-2379. | 1.7 | 18 |
| 35 | Effect of Plant Originated Coagulants and Chymosin on Ovine Milk Coagulation. International Journal of Food Properties, 2010, 13, 10-22. | 1.3 | 18 |
| 36 | Effect of frozen storage on the characteristics of a developed and commercial fish sausages. Journal of Food Science and Technology, 2013, 50, 1158-1164. | 1.4 | 18 |

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 37 | Ripening Profile of Semi-Hard Standard Goat Cheese Made From Pasteurized Milk. <i>International Journal of Food Properties</i> , 2006, 9, 523-532. | 1.3 | 15 |
| 38 | Instrumental Texture Profile Analysis of Date-Tamarind Fruit Leather with Different Types of Hydrocolloids. <i>Food Science and Technology Research</i> , 2013, 19, 531-538. | 0.3 | 14 |
| 39 | Low Nourishment of Vitamin C Induces Glutathione Depletion and Oxidative Stress in Healthy Young Adults. <i>Preventive Nutrition and Food Science</i> , 2015, 20, 198-203. | 0.7 | 14 |
| 40 | Evaluation of Food Protective Property of Five Natural Products using Fresh-cut Apple Slice Model. <i>Pakistan Journal of Biological Sciences</i> , 2011, 15, 10-18. | 0.2 | 13 |
| 41 | Phytonutrient Effects of Date Pit Extract against Azoxymethane-Induced Oxidative Stress in the Rat Colon. <i>Asian Pacific Journal of Cancer Prevention</i> , 2015, 16, 3473-3477. | 0.5 | 13 |
| 42 | Broccoli (<i>Brassica oleracea</i>) Reduces Oxidative Damage to Pancreatic Tissue and Combats Hyperglycaemia in Diabetic Rats. <i>Preventive Nutrition and Food Science</i> , 2017, 22, 277-284. | 0.7 | 12 |
| 43 | Quality Characteristics of Broiler Chicken Meat on Salt at Different Temperatures. <i>International Journal of Food Properties</i> , 2009, 12, 681-690. | 1.3 | 11 |
| 44 | D- and Z-values of microflora in tuna mince during moist- and dry-heating. <i>LWT - Food Science and Technology</i> , 2004, 37, 93-98. | 2.5 | 10 |
| 45 | Protective effect of <i>Zizyphus spinachristi</i> on MPP -induced oxidative stress. <i>Frontiers in Bioscience - Scholar</i> , 2018, 10, 285-299. | 0.8 | 9 |
| 46 | The Protective Effect of Curcumin against Nitrosamine-Induced Gastric Oxidative Stress in Rats. <i>Preventive Nutrition and Food Science</i> , 2018, 23, 288-293. | 0.7 | 9 |
| 47 | Papaya epicarp extract protects against aluminum-induced neurotoxicity. <i>Experimental Biology and Medicine</i> , 2012, 237, 1018-1022. | 1.1 | 6 |
| 48 | Sensory texture of date fruits as a function of physicochemical properties and its use in date classification. <i>Acta Alimentaria</i> , 2015, 44, 119-125. | 0.3 | 6 |
| 49 | Edge Detection Features to Evaluate Hardness of Dates Using Monochrome Images. <i>Food and Bioprocess Technology</i> , 2014, 7, 2251-2258. | 2.6 | 5 |
| 50 | Ginger extract attenuates preliminary steps of streptozotocin-mediated oxidative stress in diabetic rats. <i>International Journal of Nutrition, Pharmacology, Neurological Diseases</i> , 2015, 5, 151. | 0.6 | 4 |
| 51 | <i>Rhus aucheri</i> Boiss, an Omani herbal medicine: Identification and in-vitro antioxidant and antibacterial potentials of its leaves' extracts. <i>Beni-Suef University Journal of Basic and Applied Sciences</i> , 2016, 5, 334-339. | 0.8 | 3 |
| 52 | Natural Products and Their Benefits in Cancer Prevention. , 2018, , 51-61. | | 3 |
| 53 | Mushroom Extract Protects against Hydrogen Peroxide-Induced Toxicity in Hepatic and Neuronal Human Cultured Cells. <i>Pakistan Journal of Biological Sciences</i> , 2012, 15, 1069-1074. | 0.2 | 3 |
| 54 | Identification by SEM and screening of antibacterial and antioxidant activity of <i>Pteropium Scoparium</i> Jaub & Spach Leaves using green solvent extracts. <i>Oriental Pharmacy and Experimental Medicine</i> , 2016, 16, 203-208. | 1.2 | 2 |

| # | ARTICLE | IF | CITATIONS |
|----|---|-----|-----------|
| 55 | Modifiable and Non-modifiable Risk Factors for Colon and Rectal Cancer. , 2018, , 121-130. | | 2 |
| 56 | Antioxidant Potential Properties of Mushroom Extract (<i>Agaricus bisporous</i>) against Aluminum-induced Neurotoxicity in Rat Brain. <i>Pakistan Journal of Biological Sciences</i> , 2014, 17, 1079-1082. | 0.2 | 2 |
| 57 | Tetracycline resistance in enterococci and <i>Escherichia coli</i> isolated from fresh produce and why it matters. <i>International Journal of Food Studies</i> , 2021, 10, 359-370. | 0.5 | 2 |
| 58 | Physico-chemical Characteristics and Oxidative Stability of Date-Pits Oil during Storage at Different Temperatures. <i>International Journal of Food Engineering</i> , 2016, 12, 385-393. | 0.7 | 1 |
| 59 | Chemopreventive Effect of Date Pit Extract. , 2018, , 105-110. | | 1 |
| 60 | Neuroprotective Effects of Papaya Epicarp Extract against Aluminum-induced Oxidative Stress in Human Neuronal (SHSY5Y) Cells. <i>FASEB Journal</i> , 2012, 26, 823.11. | 0.2 | 0 |
| 61 | Biological and Health Aspects of Edible Wild Omani Plants in the Primary Prevention of Oxidative Stress-mediated Colon Cancer. <i>FASEB Journal</i> , 2018, 32, 811.10. | 0.2 | 0 |