

Nejib Guizani

List of Publications by Year in descending order

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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	Tetracycline resistance in enterococci and Escherichia coli isolated from fresh produce and why it matters. International Journal of Food Studies, 2021, 10, 359-370.	0.5	2
2	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
3	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
4	Natural Products and Their Benefits in Cancer Prevention. , 2018, , 51-61.		3
5	Chemopreventive Effect of Date Pit Extract. , 2018, , 105-110.		1
6	Modifiable and Non-modifiable Risk Factors for Colon and Rectal Cancer. , 2018, , 121-130.		2
7	Protective effect of <i>Zizyphus spinachristi</i> on MPP -induced oxidative stress. Frontiers in Bioscience - Scholar, 2018, 10, 285-299.	0.8	9
8	The Protective Effect of Curcumin against Nitrosamine-Induced Gastric Oxidative Stress in Rats. Preventive Nutrition and Food Science, 2018, 23, 288-293.	0.7	9
9	Biological and Health Aspects of Edible Wild Omani Plants in the Primary Prevention of Oxidative Stress-mediated Colon Cancer. FASEB Journal, 2018, 32, 811.10.	0.2	0
10	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
11	Broccoli (<i>Brassica oleracea</i>) Reduces Oxidative Damage to Pancreatic Tissue and Combats Hyperglycaemia in Diabetic Rats. Preventive Nutrition and Food Science, 2017, 22, 277-284.	0.7	12
12	Hiding in Fresh Fruits and Vegetables: Opportunistic Pathogens May Cross Geographical Barriers. International Journal of Microbiology, 2016, 2016, 1-14.	0.9	70
13	<i>Rhus aucheri</i> Boiss, an Omani herbal medicine: Identification and in-vitro antioxidant and antibacterial potentials of its leaves' extracts. Beni-Suef University Journal of Basic and Applied Sciences, 2016, 5, 334-339.	0.8	3
14	Identification by SEM and screening of antibacterial and antioxidant activity of <i>Pteropyrum Scoparium</i> Jaub & Spach Leaves using green solvent extracts. Oriental Pharmacy and Experimental Medicine, 2016, 16, 203-208.	1.2	2
15	Physico-chemical Characteristics and Oxidative Stability of Date-Pits Oil during Storage at Different Temperatures. International Journal of Food Engineering, 2016, 12, 385-393.	0.7	1
16	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
17	Sensory texture of date fruits as a function of physicochemical properties and its use in date classification. Acta Alimentaria, 2015, 44, 119-125.	0.3	6
18	Low Nourishment of Vitamin C Induces Glutathione Depletion and Oxidative Stress in Healthy Young Adults. Preventive Nutrition and Food Science, 2015, 20, 198-203.	0.7	14

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19	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
20	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
21	Effects of brine concentration on lipid oxidation and fatty acids profile of hot smoked tuna (<i>Thunnus</i>) Tj ETQq1 1 0.784314 rgBT /Over 577-582.	1.4	22
22	Edge Detection Features to Evaluate Hardness of Dates Using Monochrome Images. <i>Food and Bioprocess Technology</i> , 2014, 7, 2251-2258.	2.6	5
23	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
24	Effect of frozen storage on the characteristics of a developed and commercial fish sausages. <i>Journal of Food Science and Technology</i> , 2013, 50, 1158-1164.	1.4	18
25	Thermal characteristics, chemical composition and polyphenol contents of date-pits powder. <i>Journal of Food Engineering</i> , 2013, 119, 668-679.	2.7	67
26	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
27	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
28	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
29	Nabag (<i>Zizyphus spina-christi</i>) Extract Prevents Aberrant Crypt Foci Development in Colons of Azoxymethane-Treated Rats by Abrogating Oxidative Stress and inducing Apoptosis. <i>Asian Pacific Journal of Cancer Prevention</i> , 2013, 14, 5031-5035.	0.5	26
30	Papaya epicarp extract protects against aluminum-induced neurotoxicity. <i>Experimental Biology and Medicine</i> , 2012, 237, 1018-1022.	1.1	6
31	In vitro Antioxidant Activities of Ziziphus spina-christi Fruits (Red Date) Grown in Oman. <i>Biotechnology</i> , 2012, 11, 209-216.	0.5	21
32	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
33	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
34	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
35	Thermal characteristics of gelatin extracted from shaari fish skin. <i>Journal of Thermal Analysis and Calorimetry</i> , 2011, 104, 593-603.	2.0	20
36	Papaya epicarp extract protects against hydrogen peroxide-induced oxidative stress in human SH-SY5Y neuronal cells. <i>Experimental Biology and Medicine</i> , 2011, 236, 1205-1210.	1.1	21

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37	Evaluation of Food Protective Property of Five Natural Products using Fresh-cut Apple Slice Model. Pakistan Journal of Biological Sciences, 2011, 15, 10-18.	0.2	13
38	State diagram of dates: Glass transition, freezing curve and maximal-freeze-concentration condition. Journal of Food Engineering, 2010, 99, 92-97.	2.7	71
39	Development of state diagram of bovine gelatin by measuring thermal characteristics using differential scanning calorimetry (DSC) and cooling curve method. Thermochimica Acta, 2010, 509, 111-119.	1.2	80
40	Effect of Plant Originated Coagulants and Chymosin on Ovine Milk Coagulation. International Journal of Food Properties, 2010, 13, 10-22.	1.3	18
41	Physicochemical properties of fermented Arabian mares' milk. International Dairy Journal, 2010, 20, 500-505.	1.5	22
42	Quality Characteristics of Broiler Chicken Meat on Salt at Different Temperatures. International Journal of Food Properties, 2009, 12, 681-690.	1.3	11
43	Fat oxidation in freeze-dried grouper during storage at different temperatures and moisture contents. Food Chemistry, 2009, 114, 1257-1264.	4.2	48
44	Thermal characterisation of gelatin extracted from yellowfin tuna skin and commercial mammalian gelatin. Food Chemistry, 2008, 108, 472-481.	4.2	104
45	Effects of Salting and Drying on Shark (<i>Carcharhinus sorrah</i>) Meat Quality Characteristics. Drying Technology, 2008, 26, 705-713.	1.7	29
46	Thermal transitions of king fish whole muscle, fat and fat-free muscle by differential scanning calorimetry. Thermochimica Acta, 2007, 462, 56-63.	1.2	37
47	Instrumental-sensory evaluation of texture for fish sausage and its storage stability. Fisheries Science, 2007, 73, 1166-1176.	0.7	29
48	Ripening Profile of Semi-Hard Standard Goat Cheese Made From Pasteurized Milk. International Journal of Food Properties, 2006, 9, 523-532.	1.3	15
49	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
50	Pore formation in apple during air-drying as a function of temperature: porosity and pore-size distribution. Journal of the Science of Food and Agriculture, 2005, 85, 979-989.	1.7	69
51	Microbial and Physico-Chemical Characteristics of Dried Meat Processed by Different Methods. International Journal of Food Engineering, 2005, 1, .	0.7	19
52	The effect of storage temperature on histamine production and the freshness of yellowfin tuna (<i>Thunnus albacares</i>). Food Research International, 2005, 38, 215-222.	2.9	97
53	D- and Z-values of microflora in tuna mince during moist- and dry-heating. LWT - Food Science and Technology, 2004, 37, 93-98.	2.5	10
54	State diagram of tuna meat: freezing curve and glass transition. Journal of Food Engineering, 2003, 57, 321-326.	2.7	84

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55	MICROBIOLOGICAL, PHYSICOCHEMICAL, AND BIOCHEMICAL CHANGES DURING RIPENING OF CAMEMBERT CHEESE MADE OF PASTEURIZED COW'S MILK. <i>International Journal of Food Properties</i> , 2002, 5, 483-494.	1.3	23
56	Analysis of cooling curve to determine the end point of freezing. <i>Food Hydrocolloids</i> , 2002, 16, 653-659.	5.6	90
57	Microbial, chemical and rheological properties of laban (cultured milk). <i>International Journal of Food Science and Technology</i> , 2001, 36, 199-205.	1.3	26
58	MICROFLORA CHANGES IN TUNA MINCE DURING CONVECTION AIR DRIVING. <i>Drying Technology</i> , 2000, 18, 2369-2379.	1.7	18
59	Viscoelastic properties of pectin-co-solute mixtures at iso-free-volume states. <i>Carbohydrate Research</i> , 2000, 329, 399-407.	1.1	19
60	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
61	PURIFICATION AND CHARACTERIZATION OF PHENOLOXIDASE ISOFORMS FROM TAIWANESE BLACK TIGER SHRIMP (PENAEUS MONODON). <i>Journal of Food Biochemistry</i> , 1991, 15, 17-32.	1.2	26