Asmaa Al-Asmar

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/7540598/publications.pdf

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11	185	1163065 8	1372553 10
papers	citations	h-index	g-index

12	12	12	269
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Preparation and Characterization of Bioplastics from Grass Pea Flour Cast in the Presence of Microbial Transglutaminase. Coatings, 2018, 8, 435.	2.6	39
2	Hydrocolloid-Based Coatings are Effective at Reducing Acrylamide and Oil Content of French Fries. Coatings, 2018, 8, 147.	2.6	34
3	Effect of Mesoporous Silica Nanoparticles on The Physicochemical Properties of Pectin Packaging Material for Strawberry Wrapping. Nanomaterials, 2020, 10, 52.	4.1	31
4	Microbial Transglutaminase as a Tool to Improve the Features of Hydrocolloid-Based Bioplastics. International Journal of Molecular Sciences, 2020, 21, 3656.	4.1	18
5	Effect of Mesoporous Silica Nanoparticles on Glycerol-Plasticized Anionic and Cationic Polysaccharide Edible Films. Coatings, 2019, 9, 172.	2.6	14
6	Structure and in vitro digestibility of grass pea (Lathyrus sativus L.) flour following transglutaminase treatment. European Food Research and Technology, 2019, 245, 1899-1905.	3.3	11
7	Grass pea (Lathyrus sativus) flour: microstructure, physico-chemical properties and in vitro digestion. European Food Research and Technology, 2019, 245, 191-198.	3.3	11
8	Hydrocolloid-Based Coatings with Nanoparticles and Transglutaminase Crosslinker as Innovative Strategy to Produce Healthier Fried Kobbah. Foods, 2020, 9, 698.	4.3	10
9	The Effect of Transglutaminase to Improve the Quality of Either Traditional or Pectin-Coated Falafel (Fried Middle Eastern Food). Coatings, 2019, 9, 331.	2.6	6
10	Transglutaminase Protein Substrates of Food Interest. , 2018, , 293-317.		5
11	Functionality of Films from Nigella sativa Defatted Seed Cake Proteins Plasticized with Grape Juice: Use in Wrapping Sweet Cherries. Coatings, 2021, 11, 1383.	2.6	4