

Emad Karrar

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

35
papers

160
citations

6
h-index

11
g-index

39
ext. papers

347
ext. citations

4.6
avg, IF

3.5
L-index

#	Paper	IF	Citations
35	Fatty acid composition and stereospecificity and sterol composition of milk fat from different species. <i>International Dairy Journal</i> , 2022 , 128, 105313	3.5	3
34	Effect of palm stearin on the physicochemical characterization and capsaicinoid digestion of Sichuan hotpot oil. <i>Food Chemistry</i> , 2022 , 371, 131167	8.5	2
33	Effect of moderate electric field on the quality, microstructure and oil absorption behavior of potato strips during deep-fat frying. <i>Journal of Food Engineering</i> , 2022 , 313, 110751	6	0
32	Effect of phenolic extracts from <i>Camellia oleifera</i> seed cake on the formation of polar compounds, core aldehydes, and monoepoxy oleic acids during deep-fat frying. <i>Food Chemistry</i> , 2022 , 372, 131143	8.5	3
31	Comparative effects of sesame lignans (sesamin, sesamol, and sesamol) on oxidative stress and lipid metabolism in steatosis HepG2 cells. <i>Journal of Food Biochemistry</i> , 2022 , e14180	3.3	2
30	The bioactive of four dietary sources phospholipids on heavy metal-induced skeletal muscle injury in zebrafish: A comparison of phospholipid profiles. <i>Food Bioscience</i> , 2022 , 47, 101630	4.9	1
29	Inhibitory effect of antioxidants on key off-odors in French fries and oils and prolong the optimum frying stage. <i>LWT - Food Science and Technology</i> , 2022 , 162, 113417	5.4	2
28	Determination of triacylglycerols in milk fat from different species using UPLC-TOFMS. <i>International Dairy Journal</i> , 2022 , 133, 105405	3.5	0
27	Sesamol ameliorates hepatic lipid accumulation and oxidative stress in steatosis HepG2 cells via the PPAR signaling pathway. <i>Journal of Food Biochemistry</i> , 2021 , 45, e13976	3.3	5
26	Lipid-soluble vitamins from dairy products: Extraction, purification, and analytical techniques. <i>Food Chemistry</i> , 2021 , 373, 131436	8.5	2
25	Fish protein intake is a novel dietary approach for managing diabetes-associated complications in diabetic Wistar rat model. <i>Food Science and Nutrition</i> , 2021 , 9, 1017-1024	3.2	
24	Probing the combined impact of pulsed electric field and ultra-sonication on the quality of spinach juice. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15475	2.1	6
23	Effect of herbal formulation intake on health indices in albino Wistar rat model. <i>Food Science and Nutrition</i> , 2021 , 9, 441-448	3.2	1
22	Genetic and biochemical characterization of thermophilic β -cyclodextrin glucanotransferase from <i>Gracilibacillus alcaliphilus</i> SK51.001. <i>Journal of the Science of Food and Agriculture</i> , 2021 , 101, 3308-3318	4.3	4
21	Gurum Seeds: A Potential Source of Edible Oil. <i>European Journal of Lipid Science and Technology</i> , 2021 , 123, 2000104	3	1
20	Effect of maltodextrin combination with gum arabic and whey protein isolate on the microencapsulation of gurum seed oil using a spray-drying method. <i>International Journal of Biological Macromolecules</i> , 2021 , 171, 208-216	7.9	17
19	Influence of Oil Types and Prolonged Frying Time on the Volatile Compounds and Sensory Properties of French Fries. <i>Journal of Oleo Science</i> , 2021 , 70, 885-899	1.6	

18	Quality Characteristics and Antioxidant Activity during Fruit Ripening of Three Monovarietal Olive Oils Cultivated in China. <i>JAACS, Journal of the American Oil ChemiststSociety</i> , 2021 , 98, 229-240	1.8	5
17	Effect of roasting pretreatment on fatty acids, oxidative stability, tocopherols, and antioxidant activity of gurum seeds oil. <i>Biocatalysis and Agricultural Biotechnology</i> , 2021 , 34, 102022	4.2	1
16	Impact of high-intensity thermosonication treatment on spinach juice: Bioactive compounds, rheological, microbial, and enzymatic activities. <i>Ultrasonics Sonochemistry</i> , 2021 , 78, 105740	8.9	9
15	Highly efficient synthesis of 4,4-dimethylsterol oleates using acyl chloride method through esterification. <i>Food Chemistry</i> , 2021 , 364, 130140	8.5	2
14	Insights into an β -Glucosidase Inhibitory Profile of 4,4-Dimethylsterols by Multispectral Techniques and Molecular Docking.. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 15252-15260	5.7	1
13	Determination of Phenolic Compounds in Gurum (<i>Citrulluslanatus</i> var. <i>Colocynthoide</i>) Seed Oil Obtained by Different Methods Using HPLC. <i>Food Analytical Methods</i> , 2020 , 13, 1391-1397	3.4	3
12	Physicochemical characteristics of <i>Actinostemma lobatum</i> Maxim. kernel oil by supercritical fluid extraction and conventional methods. <i>Industrial Crops and Products</i> , 2020 , 152, 112516	5.9	6
11	The potential improvements of naked barley pretreatments on GABA, β glucan, and antioxidant properties. <i>LWT - Food Science and Technology</i> , 2020 , 130, 109698	5.4	16
10	Activated complex theory is a classical theory suitable for food science with appropriate use. <i>Food Chemistry</i> , 2020 , 332, 127486	8.5	1
9	Effect of microwave heating on lipid composition, oxidative stability, color value, chemical properties, and antioxidant activity of gurum (<i>Citrulluslanatus</i> var. <i>Colocynthoide</i>) seed oil. <i>Biocatalysis and Agricultural Biotechnology</i> , 2020 , 23, 101504	4.2	16
8	Effect of sorghum sourdough and nabag (<i>zizyphus spina-christi</i>) pulp powder on dough fermentation and quality characteristics of bread. <i>Journal of Food Measurement and Characterization</i> , 2020 , 14, 455-464	2.8	0
7	Effectiveness of the rapid test of polar compounds in frying oils as a function of environmental and compositional variables under restaurant conditions. <i>Food Chemistry</i> , 2020 , 312, 126041	8.5	6
6	Antioxidant Activity Evaluation of Tocored through Chemical Assays, Evaluation in Stripped Corn Oil, and CAA Assay. <i>European Journal of Lipid Science and Technology</i> , 2020 , 122, 1900354	3	3
5	High-Purity Tocored Improves the Stability of Stripped Corn Oil Under Accelerated Conditions. <i>European Journal of Lipid Science and Technology</i> , 2020 , 122, 1900307	3	6
4	Supercritical CO ₂ extraction of gurum (<i>Citrulluslanatus</i> var. <i>Colocynthoide</i>) seed oil and its properties comparison with conventional methods. <i>Journal of Food Process Engineering</i> , 2019 , 42, e131294	3.4	14
3	Gurum (<i>Citrullus lanatus</i> var. <i>Colocynthoide</i>) seed: lipid, amino acid, mineral, proximate, volatile compound, sugar, vitamin composition and functional properties. <i>Journal of Food Measurement and Characterization</i> , 2019 , 13, 2357-2366	2.8	5
2	A potential new source: Nutritional and antioxidant properties of edible oils from cucurbit seeds and their impact on human health. <i>Journal of Food Biochemistry</i> , 2019 , 43, e12733	3.3	10
1	Inhibition Mechanism of Berberine on β Amylase and β Glucosidase in Vitro. <i>Starch/Staerke</i> , 2100231	2.3	1

