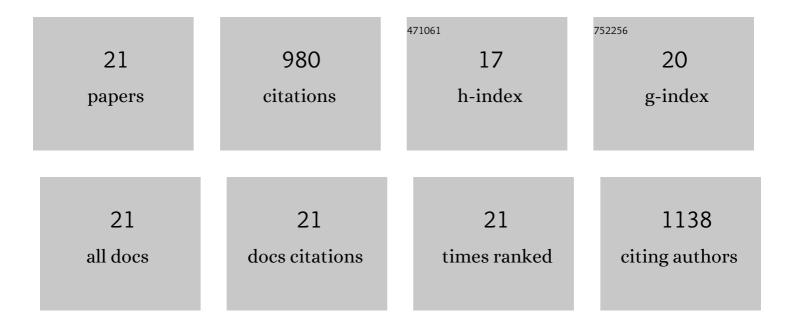
Hanna A Khouryieh

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Influence of electrostatic interactions on the formation and stability of multilayer fish oil-in-water emulsions stabilized by whey protein-xanthan-locust bean complexes. Journal of Food Engineering, 2020, 277, 109893.	2.7	19
2	Validation of triple-wash procedure with a H2O2-peroxyacetic acid mixer to improve microbial safety and quality of butternut squashes and economic feasibility analysis. Food Control, 2020, 112, 107146.	2.8	8
3	Hydrocolloids as Emulsifiers and Stabilizers in Beverage Preservation. , 2019, , 427-465.		12
4	Consumers' perceptions of the safety of fresh produce sold at farmers' markets. Food Control, 2019, 105, 242-247.	2.8	12
5	Creaming and oxidative stability of fish oil-in-water emulsions stabilized by whey protein-xanthan-locust bean complexes: Impact of pH. Food Chemistry, 2018, 239, 314-322.	4.2	63
6	Assessing farmers market produce vendors' handling of containers and evaluation of the survival of Salmonella and Listeria monocytogenes on plastic, pressed-card, and wood container surfaces at refrigerated and room temperature. Food Control, 2018, 94, 116-122.	2.8	13
7	Microbiological quality and safety of fresh produce in West Virginia and Kentucky farmers' markets and validation of a post-harvest washing practice with antimicrobials to inactivate Salmonella and Listeria monocytogenes. Food Control, 2017, 79, 101-108.	2.8	37
8	Effect of xanthan/enzyme-modified guar gum mixtures on the stability of whey protein isolate stabilized fish oil-in-water emulsions. Food Chemistry, 2016, 212, 332-340.	4.2	56
9	Effect of heat treatment of sorghum flour on the functional properties of gluten-free bread and cake. LWT - Food Science and Technology, 2016, 65, 637-644.	2.5	102
10	Evaluation of sorghum flour functionality and quality characteristics of gluten-free bread and cake as influenced by ozone treatment. Food Science and Technology International, 2015, 21, 631-640.	1.1	28
11	Effect of sorghum flour composition and particle size on quality properties of gluten-free bread. Food Science and Technology International, 2015, 21, 188-202.	1.1	48
12	Effects of xanthan–locust bean gum mixtures on the physicochemical properties and oxidative stability of whey protein stabilised oil-in-water emulsions. Food Chemistry, 2015, 167, 340-348.	4.2	122
13	Sorghum Flour Characterization and Evaluation in Glutenâ€Free Flour Tortilla. Journal of Food Quality, 2014, 37, 95-106.	1.4	38
14	Effect of flaxseed flour incorporation on the physical properties and consumer acceptability of cereal bars. Food Science and Technology International, 2013, 19, 549-556.	1.1	25
15	Physical and sensory characteristics of cookies prepared with flaxseed flour. Journal of the Science of Food and Agriculture, 2012, 92, 2366-2372.	1.7	64
16	Intrinsic viscosity and viscoelastic properties of xanthan/guar mixtures in dilute solutions: Effect of salt concentration on the polymer interactions. Food Research International, 2007, 40, 883-893.	2.9	113
17	Influence of Deacetylation on the Rheological Properties of Xanthan?Guar Interactions in Dilute Aqueous Solutions. Journal of Food Science, 2007, 72, C173-C181.	1.5	33
18	Influence of mixing temperature on xanthan conformation and interaction of xanthan–guar gum in dilute aqueous solutions. Food Research International, 2006, 39, 964-973.	2.9	69

#	Article	IF	CITATIONS
19	Quality and Sensory Properties of Fresh Egg Noodles Formulated with Either Total or Partial Replacement of Egg Substitutes. Journal of Food Science, 2006, 71, S433-S437.	1.5	42
20	PHYSICAL, CHEMICAL AND SENSORY PROPERTIES OF SUGAR-FREE JELLY*. Journal of Food Quality, 2005, 28, 179-190.	1.4	36
21	PHYSICAL AND SENSORY CHARACTERISTICS OF NO-SUGAR-ADDED/LOW-FAT MUFFIN. Journal of Food Quality, 2005, 28, 439-451.	1.4	40