

# Hanna A Khouryieh

## List of Publications by Year in descending order

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Version: 2024-02-01

21  
papers

980  
citations

471061

17  
h-index

752256

20  
g-index

21  
all docs

21  
docs citations

21  
times ranked

1138  
citing authors

#	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. <i>Journal of Food Engineering</i> , 2020, 277, 109893.	2.7	19
2	Validation of triple-wash procedure with a H <sub>2</sub> O <sub>2</sub> -peroxyacetic acid mixer to improve microbial safety and quality of butternut squashes and economic feasibility analysis. <i>Food Control</i> , 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. <i>Food Control</i> , 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. <i>Food Chemistry</i> , 2018, 239, 314-322.	4.2	63
6	Assessing farmers market produce vendors'™ handling of containers and evaluation of the survival of <i>Salmonella</i> and <i>Listeria monocytogenes</i> on plastic, pressed-card, and wood container surfaces at refrigerated and room temperature. <i>Food Control</i> , 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 <i>Salmonella</i> and <i>Listeria monocytogenes</i> . <i>Food Control</i> , 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. <i>Food Chemistry</i> , 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. <i>LWT - Food Science and Technology</i> , 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. <i>Food Science and Technology International</i> , 2015, 21, 631-640.	1.1	28
11	Effect of sorghum flour composition and particle size on quality properties of gluten-free bread. <i>Food Science and Technology International</i> , 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. <i>Food Chemistry</i> , 2015, 167, 340-348.	4.2	122
13	Sorghum Flour Characterization and Evaluation in Gluten-Free Flour Tortilla. <i>Journal of Food Quality</i> , 2014, 37, 95-106.	1.4	38
14	Effect of flaxseed flour incorporation on the physical properties and consumer acceptability of cereal bars. <i>Food Science and Technology International</i> , 2013, 19, 549-556.	1.1	25
15	Physical and sensory characteristics of cookies prepared with flaxseed flour. <i>Journal of the Science of Food and Agriculture</i> , 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. <i>Food Research International</i> , 2007, 40, 883-893.	2.9	113
17	Influence of Deacetylation on the Rheological Properties of Xanthan-Guar Interactions in Dilute Aqueous Solutions. <i>Journal of Food Science</i> , 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. <i>Food Research International</i> , 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. <i>Journal of Food Science</i> , 2006, 71, S433-S437.	1.5	42
20	PHYSICAL, CHEMICAL AND SENSORY PROPERTIES OF SUGAR-FREE JELLY*. <i>Journal of Food Quality</i> , 2005, 28, 179-190.	1.4	36
21	PHYSICAL AND SENSORY CHARACTERISTICS OF NO-SUGAR-ADDED/LOW-FAT MUFFIN. <i>Journal of Food Quality</i> , 2005, 28, 439-451.	1.4	40