

Tahra ElObeid

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7874400/publications.pdf>

Version: 2024-02-01

20
papers

276
citations

1039880

9
h-index

940416

16
g-index

20
all docs

20
docs citations

20
times ranked

446
citing authors

#	ARTICLE	IF	CITATIONS
1	Combined effects of thymol, carvacrol and packaging on the shelf-life of marinated chicken. <i>International Journal of Food Microbiology</i> , 2019, 291, 42-47.	2.1	58
2	Shelf-life of smoked eel fillets treated with chitosan or thyme oil. <i>International Journal of Biological Macromolecules</i> , 2018, 114, 578-583.	3.6	31
3	Viability of and <i>Escherichia coli</i> O157:H7 and <i>Listeria monocytogenes</i> in a delicatessen appetizer (yogurt-based) salad as affected by citrus extract (Citrox [®]) and storage temperature. <i>Food Microbiology</i> , 2018, 69, 11-17.	2.1	30
4	High Chili Intake and Cognitive Function among 4582 Adults: An Open Cohort Study over 15 Years. <i>Nutrients</i> , 2019, 11, 1183.	1.7	27
5	Iron-related dietary pattern increases the risk of poor cognition. <i>Nutrition Journal</i> , 2019, 18, 48.	1.5	26
6	High iron intake is associated with poor cognition among Chinese old adults and varied by weight status—a 15-y longitudinal study in 4852 adults. <i>American Journal of Clinical Nutrition</i> , 2019, 109, 109-116.	2.2	26
7	Prevalence of Antibiotic-Resistant <i>Escherichia coli</i> Isolates from Local and Imported Retail Chicken Carcasses. <i>Journal of Food Protection</i> , 2020, 83, 2200-2208.	0.8	20
8	Impact of food safety training on the knowledge, practice, and attitudes of food handlers working in fast-food restaurants. <i>British Food Journal</i> , 2019, 121, 937-949.	1.6	18
9	Chitosan and Oregano Oil Treatments, Individually or in Combination, Used To Increase the Shelf Life of Vacuum-Packaged, Refrigerated European Eel (<i>Anguilla anguilla</i>) Fillets. <i>Journal of Food Protection</i> , 2019, 82, 1369-1376.	0.8	10
10	Glycemic index of selected carbohydrate-based foods consumed in Qatar. <i>International Journal of Food Sciences and Nutrition</i> , 2010, 61, 512-518.	1.3	5
11	Pesticide residues in foods and water in Qatar and their impact on food exposure risk assessment. <i>British Food Journal</i> , 2021, 123, 4082-4096.	1.6	5
12	Production and Determination of Bioavailable Iron in Sorghum and White bean Noodles. <i>Current Research in Nutrition and Food Science</i> , 2014, 2, 20-25.	0.3	5
13	Effects of Chitosan and Natamycin on Vacuum-Packaged Phyllo: A Pastry Product. <i>Journal of Food Protection</i> , 2018, 81, 1982-1987.	0.8	4
14	The Impact of Mineral Supplementation on Polycystic Ovarian Syndrome. <i>Metabolites</i> , 2022, 12, 338.	1.3	4
15	Arsenic, cadmium, and lead contents of rice imported into Qatar-impact on intake. <i>British Food Journal</i> , 2019, 122, 99-106.	1.6	3
16	In vitro characterization of a vancomycin-resistant strain of <i>Leuconostoc lactis</i> isolated from chicken carcasses and its activity against some foodborne pathogens. <i>African Journal of Food Science</i> , 2017, 11, 337-345.	0.4	2
17	A Tracer Microrheology for Determination of Viscoelasticity of Dilute Ovalbumin Colloids. <i>Emerging Materials Research</i> , 2021, 10, 1-5.	0.4	1
18	Importance of Nutrition Intervention in Autistic Patients. <i>Advances in Neurobiology</i> , 2020, 24, 535-545.	1.3	1

#	ARTICLE	IF	CITATIONS
19	Reply to "Comments on the Editor Re: Shi, Zumin, et al. High Chili Intake and Cognitive Function among 4582 Adults: An Open Cohort Study over 15 Years. <i>Nutrients</i> 11.5 (2019): 1183." <i>Nutrients</i> , 2019, 11, 2882.	1.7	0
20	Agreement level of vitamin D intake between food frequency questionnaire and 24-h food recall in young Qatari women. <i>British Food Journal</i> , 2022, ahead-of-print, .	1.6	0