Hoda S El-Sayed

List of Publications by Citations

23 papers	617 citations	12 h-index	24 g-index
27 ext. papers	867 ext. citations	5.3 avg, IF	4.96 L-index

#	Paper	IF	Citations
23	Enhancement of Egyptian soft white cheese shelf life using a novel chitosan/carboxymethyl cellulose/zinc oxide bionanocomposite film. *Carbohydrate Polymers*, **2016**, 151, 9-19	10.3	158
22	Evaluation of bionanocomposites as packaging material on properties of soft white cheese during storage period. *Carbohydrate Polymers*, **2015**, 132, 274-85	10.3	95
21	Chemical composition and antimicrobial activity of garlic essential oils evaluated in organic solvent, emulsifying, and self-microemulsifying water based delivery systems. *Food Chemistry*, **2017**, 221, 196-204	8.5	68
20	Rational design of chitosan/guar gum/zinc oxide bionanocomposites based on Roselle calyx extract for Ras cheese coating. *Carbohydrate Polymers*, **2020**, 239, 116234	10.3	63
19	Novel bionanocomposite materials used for packaging skimmed milk acid coagulated cheese (Karish). *International Journal of Biological Macromolecules*, **2018**, 115, 1002-1011	7.9	49
18	Synthesis and evaluation of eco-friendly carboxymethyl cellulose/polyvinyl alcohol/CuO bionanocomposites and their use in coating processed cheese.. *RSC Advances*, **2020**, 10, 37857-37870	3.7	28
17	Development of Eco-friendly Probiotic Edible Coatings Based on Chitosan, Alginate and Carboxymethyl Cellulose for Improving the Shelf Life of UF Soft Cheese. *Journal of Polymers and the Environment*, **2021**, 29, 1941-1953	4.5	23
16	Survivability of alginate-microencapsulated during storage, simulated food processing and gastrointestinal conditions. *Heliyon*, **2020**, 6, e03541	3.6	22
15	A synbiotic multiparticulate microcapsule for enhancing inulin intestinal release and Bifidobacterium gastro-intestinal survivability. *Carbohydrate Polymers*, **2018**, 193, 137-143	10.3	19
14	Antimicrobial nanoemulsion formulation based on thyme (Thymus vulgaris) essential oil for UF labneh preservation. *Journal of Materials Research and Technology*, **2021**, 10, 1029-1041	5.5	18
13	Production of prebiotic chitooligosaccharide and its nano/microencapsulation for the production of functional yoghurt. *Carbohydrate Polymers*, **2020**, 234, 115941	10.3	17
12	Production of UF-soft cheese using probiotic bacteria and Aloe vera pulp as a good source of nutrients. *Annals of Agricultural Sciences*, **2020**, 65, 13-20	6.4	15
11	The application of multi-particulate microcapsule containing probiotic bacteria and inulin nanoparticles in enhancing the probiotic survivability in yoghurt. *Biocatalysis and Agricultural Biotechnology*, **2019**, 22, 101391	4.2	11
10	Preparation and characterization of novel bionanocomposites based on garlic extract for preserving fresh Nile tilapia fish fillets.. *RSC Advances*, **2021**, 11, 22571-22584	3.7	8
9	Novel approach for biosynthesizing of zinc oxide nanoparticles using Lactobacillus gasseri and their influence on microbiological, chemical, sensory properties of integrated yogurt. *Food Chemistry*, **2021**, 365, 130513	8.5	8
8	The Antibacterial Effect of Two Cavity Disinfectants against One of Cariogenic Pathogen: An Comparative Study. *Contemporary Clinical Dentistry*, **2018**, 9, 457-462	0.6	5
7	Survival of Lactobacillus helveticus CNRZ32 in spray dried functional yogurt powder during processing and storage. *Journal of the Saudi Society of Agricultural Sciences*, **2020**, 19, 461-467	3.3	4

List of Publications

6	A modern trend to preserve white soft cheese using nano-emulsified solutions containing cumin essential oil. *Environmental Nanotechnology, Monitoring and Management*, **2021**, 16, 100499	3.3	3
5	Production of Healthy Functional Soft White Cheese Using Moringa oleifera Oil. *Pakistan Journal of Biological Sciences*, **2018**, 21, 394-400	0.8	1
4	Production and use of eco-friendly selenium nanoparticles in the fortification of yoghurt. *Journal of Food Processing and Preservation*, **2021**, 45, e15510	2.1	1
3	Ameliorate the processed cheese production by functional microcapsules loaded with mustard seed extract and Bifidobacterium bifidum. *Biocatalysis and Agricultural Biotechnology*, **2021**, 38, 102221	4.2	0
2	Preparation of symbiotic whey protein gel as a carrier of free and encapsulated probiotic bacteria. *Journal of Food Processing and Preservation*, **2021**, 45, e15612	2.1	0
1	Bio-Labneh fortified with functional microcapsules filled with chickpea flour and probiotics. *Biocatalysis and Agricultural Biotechnology*, **2022**, 42, 102345	4.2	0