

Hoda S El-Sayed

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.

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	Bio-Labneh fortified with functional microcapsules filled with chickpea flour and probiotics. <i>Biocatalysis and Agricultural Biotechnology</i> , 2022 , 42, 102345	4.2	0
22	Ameliorate the processed cheese production by functional microcapsules loaded with mustard seed extract and Bifidobacterium bifidum. <i>Biocatalysis and Agricultural Biotechnology</i> , 2021 , 38, 102221	4.2	0
21	Production and use of eco-friendly selenium nanoparticles in the fortification of yoghurt. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15510	2.1	1
20	Preparation of symbiotic whey protein gel as a carrier of free and encapsulated probiotic bacteria. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15612	2.1	0
19	A modern trend to preserve white soft cheese using nano-emulsified solutions containing cumin essential oil. <i>Environmental Nanotechnology, Monitoring and Management</i> , 2021 , 16, 100499	3.3	3
18	Development of Eco-friendly Probiotic Edible Coatings Based on Chitosan, Alginate and Carboxymethyl Cellulose for Improving the Shelf Life of UF Soft Cheese. <i>Journal of Polymers and the Environment</i> , 2021 , 29, 1941-1953	4.5	23
17	Preparation and characterization of novel bionanocomposites based on garlic extract for preserving fresh Nile tilapia fish fillets.. <i>RSC Advances</i> , 2021 , 11, 22571-22584	3.7	8
16	Novel approach for biosynthesizing of zinc oxide nanoparticles using Lactobacillus gasseri and their influence on microbiological, chemical, sensory properties of integrated yogurt. <i>Food Chemistry</i> , 2021 , 365, 130513	8.5	8
15	Antimicrobial nanoemulsion formulation based on thyme (Thymus vulgaris) essential oil for UF labneh preservation. <i>Journal of Materials Research and Technology</i> , 2021 , 10, 1029-1041	5.5	18
14	Synthesis and evaluation of eco-friendly carboxymethyl cellulose/polyvinyl alcohol/CuO bionanocomposites and their use in coating processed cheese.. <i>RSC Advances</i> , 2020 , 10, 37857-37870	3.7	28
13	Survivability of alginate-microencapsulated during storage, simulated food processing and gastrointestinal conditions. <i>Heliyon</i> , 2020 , 6, e03541	3.6	22
12	Production of UF-soft cheese using probiotic bacteria and Aloe vera pulp as a good source of nutrients. <i>Annals of Agricultural Sciences</i> , 2020 , 65, 13-20	6.4	15
11	Production of prebiotic chitooligosaccharide and its nano/microencapsulation for the production of functional yoghurt. <i>Carbohydrate Polymers</i> , 2020 , 234, 115941	10.3	17
10	Rational design of chitosan/guar gum/zinc oxide bionanocomposites based on Roselle calyx extract for Ras cheese coating. <i>Carbohydrate Polymers</i> , 2020 , 239, 116234	10.3	63
9	Survival of Lactobacillus helveticus CNRZ32 in spray dried functional yogurt powder during processing and storage. <i>Journal of the Saudi Society of Agricultural Sciences</i> , 2020 , 19, 461-467	3.3	4
8	The application of multi-particulate microcapsule containing probiotic bacteria and inulin nanoparticles in enhancing the probiotic survivability in yoghurt. <i>Biocatalysis and Agricultural Biotechnology</i> , 2019 , 22, 101391	4.2	11
7	Novel bionanocomposite materials used for packaging skimmed milk acid coagulated cheese (Karish). <i>International Journal of Biological Macromolecules</i> , 2018 , 115, 1002-1011	7.9	49

6	A synbiotic multiparticulate microcapsule for enhancing inulin intestinal release and Bifidobacterium gastro-intestinal survivability. <i>Carbohydrate Polymers</i> , 2018 , 193, 137-143	10.3	19
5	Production of Healthy Functional Soft White Cheese Using Moringa oleifera Oil. <i>Pakistan Journal of Biological Sciences</i> , 2018 , 21, 394-400	0.8	1
4	The Antibacterial Effect of Two Cavity Disinfectants against One of Cariogenic Pathogen: An Comparative Study. <i>Contemporary Clinical Dentistry</i> , 2018 , 9, 457-462	0.6	5
3	Chemical composition and antimicrobial activity of garlic essential oils evaluated in organic solvent, emulsifying, and self-microemulsifying water based delivery systems. <i>Food Chemistry</i> , 2017 , 221, 196-204	8.5	68
2	Enhancement of Egyptian soft white cheese shelf life using a novel chitosan/carboxymethyl cellulose/zinc oxide bionanocomposite film. <i>Carbohydrate Polymers</i> , 2016 , 151, 9-19	10.3	158
1	Evaluation of bionanocomposites as packaging material on properties of soft white cheese during storage period. <i>Carbohydrate Polymers</i> , 2015 , 132, 274-85	10.3	95