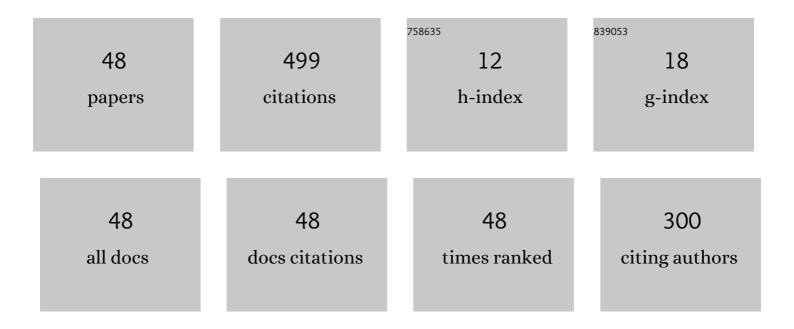


List of Publications by Year in descending order

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Анмар

#	Article	IF	CITATIONS
1	Antioxidant and Antimicrobial Activities of Chemically-Characterized Essential Oil from Artemisia aragonensis Lam. against Drug-Resistant Microbes. Molecules, 2022, 27, 1136.	1.7	34
2	A Review on Cistus sp.: Phytochemical and Antimicrobial Activities. Plants, 2021, 10, 1214.	1.6	31
3	Chemical Profiling, Antioxidant, and Antimicrobial Activity against Drug-Resistant Microbes of Essential Oil from Withania frutescens L Applied Sciences (Switzerland), 2021, 11, 5168.	1.3	30
4	Relationship between the Chemical Composition and the Biological Functions of Coffee. Molecules, 2021, 26, 7634.	1.7	30
5	Lavandula dentata L.: Phytochemical Analysis, Antioxidant, Antifungal and Insecticidal Activities of Its Essential Oil. Plants, 2022, 11, 311.	1.6	28
6	Chemical Profiling, Antioxidant, Antiproliferative, and Antibacterial Potentials of Chemically Characterized Extract of Citrullus colocynthis L. Seeds. Separations, 2021, 8, 114.	1.1	24
7	Chemical Characterization and Antioxidant, Antimicrobial, and Insecticidal Properties of Essential Oil from Mentha pulegium L Evidence-based Complementary and Alternative Medicine, 2021, 2021, 1-12.	0.5	20
8	The effect of oven drying on bioactive compounds, antioxidant activity, and phenolic compounds of white and redâ€skinned onion slices. Journal of Food Processing and Preservation, 2021, 45, e15173.	0.9	17
9	Chemical Analysis and Antioxidant and Antimicrobial Activity of Essential oils from Artemisia negrei L. against Drug-Resistant Microbes. Evidence-based Complementary and Alternative Medicine, 2021, 2021, 1-9.	0.5	17
10	Antioxidant, Antimicrobial, and Insecticidal Properties of a Chemically Characterized Essential Oil from the Leaves of Dittrichia viscosa L Molecules, 2022, 27, 2282.	1.7	17
11	Insecticidal and Antifungal Activities of Chemically-Characterized Essential Oils from the Leaves of Withania frutescens L Life, 2022, 12, 88.	1.1	16
12	Effects of Different Solvents Extractions on Total Polyphenol Content, HPLC Analysis, Antioxidant Capacity, and Antimicrobial Properties of Peppers (Red, Yellow, and Green (Capsicum annum L.)). Evidence-based Complementary and Alternative Medicine, 2022, 2022, 1-11.	0.5	15
13	Mycorrhizal Fungi Inoculation Improves Capparis spinosa's Yield, Nutrient Uptake and Photosynthetic Efficiency under Water Deficit. Agronomy, 2022, 12, 149.	1.3	14
14	Effect of microwave and oven roasting methods on total phenol, antioxidant activity, phenolic compounds, and fatty acid compositions of coffee beans. Journal of Food Processing and Preservation, 2020, 44, e14874.	0.9	13
15	Effect of Maturing Stages on Bioactive Properties, Fatty Acid Compositions, and Phenolic Compounds of Peanut (<i>Arachis hypogaea</i> L.) Kernels Harvested at Different Harvest Times. Journal of Oleo Science, 2021, 70, 471-478.	0.6	13
16	Carvacrol: A Promising Environmentally Friendly Agent to Fight Seeds Damping-Off Diseases Induced by Fungal Species. Agronomy, 2021, 11, 985.	1.3	12
17	Essential Oils from Leaves of Juniperus thurifera L., Exhibiting Antioxidant, Antifungal and Antibacterial Activities against Antibiotic-Resistant Microbes. Horticulturae, 2022, 8, 321.	1.2	12
18	Bioactive and Antimicrobial Properties of Oven-Dried Beetroot (Pulp and Peel) Using Different Solvents. Processes, 2021, 9, 588.	1.3	11

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19	Promising Antioxidant and Anticorrosion Activities of Mild Steel in 1.0 M Hydrochloric Acid Solution by Withania frutescens L. Essential Oil. Frontiers in Chemistry, 2021, 9, 739273.	1.8	10
20	Cyclotrisiloxan and β-Sitosterol rich Cassia alata (L.) flower inhibit HT-115 human colon cancer cell growth via mitochondrial dependent apoptotic stimulation. Saudi Journal of Biological Sciences, 2021, 28, 6009-6016.	1.8	9
21	The effects of different roasting temperatures and times on some physicochemical properties and phenolic compounds in sesame seeds. Journal of Food Processing and Preservation, 2021, 45, e15222.	0.9	9
22	Effect of Air-Frying on the Bioactive Properties of Eggplant (Solanum melongena L.). Processes, 2021, 9, 435.	1.3	8
23	Influence of different drying methods on antioxidant activity, total phenol, and phenolic compounds of myrtle (<i>Myrtus communis</i> L.) fruits. Journal of Food Processing and Preservation, 2021, 45, e15308.	0.9	8
24	Glycemic Control Potential of Chemically Characterized Extract from Withania frutescens L. Roots in Severe Diabetes-Induced Mice. Applied Sciences (Switzerland), 2021, 11, 3998.	1.3	8
25	Postharvest Physicochemical Properties and Fungal Populations of Treated Cucumber with Sodium Tripolyphosphate/Titanium Dioxide Nanoparticles during Storage. Coatings, 2021, 11, 613.	1.2	8
26	Responses of Withania frutescens (L.) Pauquy (Solanaceae) Growing in the Mediterranean Area to Changes in the Environmental Conditions: An Approach of Adaptation. Frontiers in Ecology and Evolution, 2021, 9, .	1.1	7
27	Changes in antioxidant activity, phenolic compounds, fatty acids, and mineral contents of raw, germinated, and boiled lentil seeds. Journal of Food Science, 2022, 87, 1639-1649.	1.5	7
28	Influence of boiling on total phenol, antioxidant activity, and phenolic compounds of celery (<i>Apium graveolens</i> L) root. Journal of Food Processing and Preservation, 2021, 45, e15171.	0.9	6
29	Quantification of Chlorogenic Acid and Vanillin from Coffee Peel Extract and its Effect on α-Amylase Activity, Immunoregulation, Mitochondrial Oxidative Stress, and Tumor Suppressor Gene Expression Levels in H2O2-Induced Human Mesenchymal Stem Cells. Frontiers in Pharmacology, 2021, 12, 760242.	1.6	6
30	Essential Oils from Artemisia herba alba Asso., Maticaria Recutita L., and Dittrichia Viscosa L. (Asteraceae): A Promising Source of Eco-Friendly Agents to Control Callosobruchus maculatus Fab. Warehouse Pest. Journal of Chemistry, 2022, 2022, 1-14.	0.9	6
31	Characterization of Oil Uptake and Fatty Acid Composition of Pre-treated Potato Slices Fried in Sunflower and Olive Oils. Journal of Oleo Science, 2020, 69, 185-190.	0.6	5
32	Bioactive and Antimicrobial Properties of Eggplant (Solanum melongena L.) under Microwave Cooking. Sustainability, 2021, 13, 1519.	1.6	5
33	Buffalo Yogurt Fortified with Eucalyptus (Eucalyptus camaldulensis) and Myrrh (Commiphora) Tj ETQq1 1 0.7843 Molecules, 2021, 26, 6853.	314 rgBT / 1.7	Overlock 10 5
34	Ethnobotanical Study of Medicinal Plants Used as Therapeutic Agents to Manage Diseases of Humans. Evidence-based Complementary and Alternative Medicine, 2022, 2022, 1-8.	0.5	5
35	Physicochemical Evaluation of Edible Cyanobacterium Arthrospira platensis Collected from the South Atlantic Coast of Morocco: A Promising Source of Dietary Supplements. Evidence-based Complementary and Alternative Medicine, 2021, 2021, 1-11.	0.5	4
36	Application of Native or Exotic Arbuscular Mycorrhizal Fungi Complexes and Monospecific Isolates from Saline Semi-Arid Mediterranean Ecosystems Improved Phoenix dactylifera's Growth and Mitigated Salt Stress Negative Effects. Plants, 2021, 10, 2501.	1.6	4

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37	Identification of volatile compounds and antioxidant, antibacterial, and antifungal properties against drug-resistant microbes of essential oils from the leaves of <i>Mentha rotundifolia</i> var. apodysa Briq. (Lamiaceae). Open Chemistry, 2022, 20, 484-493.	1.0	4
38	Association of Healthy Diet with Recovery Time from COVID-19: Results from a Nationwide Cross-Sectional Study. International Journal of Environmental Research and Public Health, 2021, 18, 8248.	1.2	3
39	Effect of Microwave Roasting and Extraction Solvents on the Bioactive Properties of Coffee Beans. Evidence-based Complementary and Alternative Medicine, 2021, 2021, 1-9.	0.5	3
40	Boiling Technique-Based Food Processing Effects on the Bioactive and Antimicrobial Properties of Basil and Rosemary. Molecules, 2021, 26, 7373.	1.7	3
41	Phytochemistry and Pharmacology of Thymus broussonetii Boiss. Evidence-based Complementary and Alternative Medicine, 2021, 2021, 1-15.	0.5	2
42	Functional Effects of Pomegranate Peel Extracts on Milk: Antibacterial Measurements, Antioxidant Activities, and Photochemical Characterizations. Journal of Biobased Materials and Bioenergy, 2021, 15, 571-579.	0.1	2
43	Effects of Coating by Chitosan, TiO2 Nanoparticles, and Sodium Tripolyphosphate as Crosslinker on Stored Cucumber Fruits. Journal of Biobased Materials and Bioenergy, 2021, 15, 598-605.	0.1	2
44	Antioxidant and antimicrobial properties of polyphenolics from <i>Withania adpressa</i> (Coss.) Batt. against selected drug-resistant bacterial strains. Open Chemistry, 2022, 20, 474-483.	1.0	2
45	Stipa tenacissima L.: A New Promising Source of Bioactive Compounds with Antioxidant and Anticancer Potentials. Life, 2021, 11, 757.	1.1	1
46	Beta vulgaris rubra L. (Beetroot) Peel Methanol Extract Reduces Oxidative Stress and Stimulates Cell Proliferation via Increasing VEGF Expression in H2O2 Induced Oxidative Stressed Human Umbilical Vein Endothelial Cells. Genes, 2021, 12, 1380.	1.0	1
47	Comparison of heglig (<i>Balanites aegyptiaca</i>) fruit parts in terms of bioactive properties, phenolic component, and mineral content. Journal of Food Processing and Preservation, 2022, 46, .	0.9	1
48	Physicochemical Characterization and Assessment of Magnitude of Pollution to Contribute to Water Sustainability. Sustainability, 2022, 14, 6689.	1.6	1