## Ahmad

## List of Publications by Year in descending order

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Version: 2024-02-01

758635 839053 48 499 12 18 citations h-index g-index papers 48 48 48 300 citing authors all docs docs citations times ranked

#	Article	IF	CITATIONS
1	Mycorrhizal Fungi Inoculation Improves Capparis spinosa's Yield, Nutrient Uptake and Photosynthetic Efficiency under Water Deficit. Agronomy, 2022, 12, 149.	1.3	14
2	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
3	Insecticidal and Antifungal Activities of Chemically-Characterized Essential Oils from the Leaves of Withania frutescens L Life, 2022, 12, 88.	1.1	16
4	Lavandula dentata L.: Phytochemical Analysis, Antioxidant, Antifungal and Insecticidal Activities of Its Essential Oil. Plants, 2022, 11, 311.	1.6	28
5	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
6	Antioxidant and Antimicrobial Activities of Chemically-Characterized Essential Oil from Artemisia aragonensis Lam. against Drug-Resistant Microbes. Molecules, 2022, 27, 1136.	1.7	34
7	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
8	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
9	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
10	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
11	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
12	Physicochemical Characterization and Assessment of Magnitude of Pollution to Contribute to Water Sustainability. Sustainability, 2022, 14, 6689.	1.6	1
13	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
14	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
15	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
16	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
17	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
18	Bioactive and Antimicrobial Properties of Eggplant (Solanum melongena L.) under Microwave Cooking. Sustainability, 2021, 13, 1519.	1.6	5

#	Article	IF	Citations
19	Effect of Air-Frying on the Bioactive Properties of Eggplant (Solanum melongena L.). Processes, 2021, 9, 435.	1.3	8
20	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
21	Bioactive and Antimicrobial Properties of Oven-Dried Beetroot (Pulp and Peel) Using Different Solvents. Processes, 2021, 9, 588.	1.3	11
22	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
23	Postharvest Physicochemical Properties and Fungal Populations of Treated Cucumber with Sodium Tripolyphosphate/Titanium Dioxide Nanoparticles during Storage. Coatings, 2021, 11, 613.	1.2	8
24	Carvacrol: A Promising Environmentally Friendly Agent to Fight Seeds Damping-Off Diseases Induced by Fungal Species. Agronomy, 2021, 11, 985.	1.3	12
25	A Review on Cistus sp.: Phytochemical and Antimicrobial Activities. Plants, 2021, 10, 1214.	1.6	31
26	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
27	Stipa tenacissima L.: A New Promising Source of Bioactive Compounds with Antioxidant and Anticancer Potentials. Life, 2021, 11, 757.	1.1	1
28	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
29	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
30	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
31	Chemical Profiling, Antioxidant, Antiproliferative, and Antibacterial Potentials of Chemically Characterized Extract of Citrullus colocynthis L. Seeds. Separations, 2021, 8, 114.	1.1	24
32	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
33	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
34	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
35	Phytochemistry and Pharmacology of Thymus broussonetii Boiss. Evidence-based Complementary and Alternative Medicine, 2021, 2021, 1-15.	0.5	2
36	Cyclotrisiloxan and $\hat{l}^2$ -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

#	Article	IF	Citations
37	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
38	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
39	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
40	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
41	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
42	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
43	Buffalo Yogurt Fortified with Eucalyptus (Eucalyptus camaldulensis) and Myrrh (Commiphora) Tj ETQq1 1 0.784 Molecules, 2021, 26, 6853.	314 rgBT , 1.7	Overlock 10 5
44	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
45	Boiling Technique-Based Food Processing Effects on the Bioactive and Antimicrobial Properties of Basil and Rosemary. Molecules, 2021, 26, 7373.	1.7	3
46	Relationship between the Chemical Composition and the Biological Functions of Coffee. Molecules, 2021, 26, 7634.	1.7	30
47	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
48	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