

Victor Kuri

List of Publications by Citations

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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.

38
papers

1,703
citations

17
h-index

40
g-index

40
ext. papers

1,891
ext. citations

5.1
avg, IF

4.43
L-index

#	Paper	IF	Citations
38	Nutritional and physicochemical characteristics of dietary fiber enriched pasta. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 347-56	5.7	358
37	Antioxidant and antibacterial activities of natural extracts: application in beef meatballs. <i>Meat Science</i> , 2005 , 69, 371-80	6.4	323
36	Rheological quality and stability of yog-ice cream with added inulin. <i>International Journal of Dairy Technology</i> , 2002 , 55, 89-93	3.7	156
35	Inulin-enriched pasta: effects on textural properties and starch degradation. <i>Food Chemistry</i> , 2004 , 86, 189-193	8.5	153
34	Characteristics of beef burger as influenced by various types of lemon albedo. <i>Innovative Food Science and Emerging Technologies</i> , 2005 , 6, 247-255	6.8	100
33	Viscoelastic properties of orange fiber enriched yogurt as a function of fiber dose, size and thermal treatment. <i>LWT - Food Science and Technology</i> , 2010 , 43, 708-714	5.4	80
32	Alternatives for Efficient and Sustainable Production of Surimi: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2009 , 8, 359-374	16.4	60
31	Functional and Sensory Effects of Fibre-rich Ingredients on Breakfast Fresh Sausages Manufacture. <i>Food Science and Technology International</i> , 2005 , 11, 89-97	2.6	53
30	Understanding the routes of contamination of ready-to-eat vegetables in the Middle East. <i>Food Control</i> , 2016 , 62, 125-133	6.2	49
29	The effects of refined barley β -glucan on the physico-structural properties of low-fat dairy products: curd yield, microstructure, texture and rheology. <i>Journal of the Science of Food and Agriculture</i> , 2004 , 84, 1159-1169	4.3	48
28	Investigating a link of two different types of food business management to the food safety knowledge, attitudes and practices of food handlers in Beirut, Lebanon. <i>Food Control</i> , 2015 , 55, 166-175	6.2	37
27	Aroma profile and physico-chemical properties of artisanal honey from Tabasco, Mexico. <i>International Journal of Food Science and Technology</i> , 2010 , 45, 1111-1118	3.8	34
26	Osmotic pre-treatment effect on fat intake reduction and eating quality of deep-fried plantain. <i>Food Chemistry</i> , 2007 , 102, 523-531	8.5	28
25	Ammonia emissions during vermicomposting of sheep manure. <i>Bioresource Technology</i> , 2011 , 102, 10959-64	1.64	24
24	Antioxidant Activity of Artisanal Honey From Tabasco, Mexico. <i>International Journal of Food Properties</i> , 2011 , 14, 459-470	3	20
23	The pasting behaviour and freeze-thaw stability of native starch and native starch-xanthan gum pastes. <i>International Journal of Food Science and Technology</i> , 2004 , 39, 1017-1022	3.8	20
22	Changes in the biochemical and nutrient composition of seafood due to ocean acidification and warming. <i>Marine Environmental Research</i> , 2019 , 143, 82-92	3.3	19

21	Hygienic Quality of Raw Pork and Chorizo (Raw Pork Sausage) on Retail Sale in Mexico City. <i>Journal of Food Protection</i> , 1996 , 59, 141-145	2.5	17
20	Effect of the use of a commercial phosphate mixture on selected quality characteristics of 2 Spanish-style dry-ripened sausages. <i>Journal of Food Science</i> , 2011 , 76, S300-5	3.4	15
19	Characterization of novel intermediate food products from Spanish date palm (<i>Phoenix dactylifera</i> L., cv. Confitera) co-products for industrial use. <i>Food Chemistry</i> , 2014 , 154, 269-75	8.5	14
18	Changes in biogenic amine levels during storage of Mexican-style soft and Spanish-style dry-ripened sausages with different a(w) values under modified atmosphere. <i>Meat Science</i> , 2013 , 94, 369-75	6.4	14
17	Evaluation of the microbial community, acidity and proximate composition of akamu, a fermented maize food. <i>Journal of the Science of Food and Agriculture</i> , 2014 , 94, 331-40	4.3	13
16	Prevalence of antimicrobial-resistant <i>Escherichia coli</i> from raw vegetables in Lebanon. <i>Journal of Infection in Developing Countries</i> , 2016 , 10, 354-62	2.3	13
15	Microbiological quality of ready-to-eat fresh vegetables and their link to food safety environment and handling practices in restaurants. <i>LWT - Food Science and Technology</i> , 2016 , 74, 224-233	5.4	13
14	The transfer rate of <i>Salmonella Typhimurium</i> from contaminated parsley to other consecutively chopped batches via cutting boards under different food handling scenarios. <i>Food Research International</i> , 2016 , 89, 495-503	7	10
13	PHYSICOCHEMICAL CHARACTERISTICS OF FERMENTED SAUSAGE EXTENDED WITH CARBOHYDRATE MATERIALS. <i>Journal of Muscle Foods</i> , 1994 , 5, 119-135		7
12	Sensory Qualities of Oysters Unaltered by a Short Exposure to Combined Elevated pCO ₂ and Temperature. <i>Frontiers in Marine Science</i> , 2017 , 4,	4.5	6
11	Effect of processing method on the mineral content of Nigerian fermented maize infant complementary food Akamu. <i>LWT - Food Science and Technology</i> , 2015 , 61, 145-151	5.4	5
10	Packaging of Fresh and Frozen Poultry		3
9	The influence of pre-wash chopping and storage conditions of parsley on the efficacy of disinfection against <i>S. Typhimurium</i> . <i>Food Control</i> , 2016 , 65, 121-131	6.2	2
8	Vitamin D intake and other risk factors for vitamin D insufficiency in Middle Eastern people living in the UK: a comparison of cultural and ethnic groups. <i>Ecology of Food and Nutrition</i> , 2013 , 52, 191-202	1.9	2
7	Comparison of hygiene standards and food safety practices between sole-proprietor and corporate-managed restaurants in Lebanon. <i>British Food Journal</i> , 2020 , 122, 1112-1129	2.8	2
6	Influence of wilting time on silage compositional quality and microbiology. <i>Proceedings of the British Society of Animal Science</i> , 2001 , 2001, 88-88		1
5	The effect of fermentation and/or sanitization of liquid diets on the feeding preferences of newly weaned pigs. 2001 , 291-293		1
4	Study the influence of waxy wheat flour, inulin and guar gum on quality and microstructure of Pita and Tandoori breads: response surface methodology aids functional food development.. <i>Journal of Food Science and Technology</i> , 2022 , 59, 1372-1383	3.3	1

- 3 The Impact of Waxy Wheat Flour, Inulin and Guar Gum on Post-Prandial Glycaemic and Satiety Indices, Sensory Attributes and Shelf Life of Tandoori and Pita Breads. *Applied Sciences (Switzerland)*, **2022**, 12, 3355 2.6 ○
- 2 Effect of salts of sulphite on yeast numbers and temperature of whole-crop wheat silage. *Proceedings of the British Society of Animal Science*, **2003**, 2003, 110-110
- 1 Packaging of Fresh and Frozen Poultry 423-434