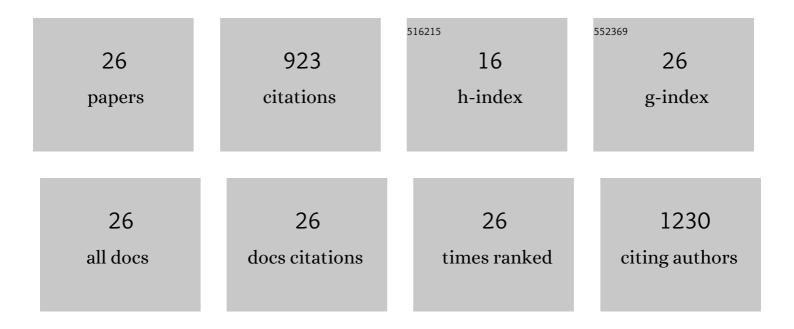
Mohamed H Abd El-Salam

List of Publications by Year in descending order

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| # | Article | IF | CITATIONS |
|----|---|-----|-----------|
| 1 | A comprehensive review on the composition and properties of buffalo milk. Dairy Science and Technology, 2011, 91, 663-699. | 2.2 | 119 |
| 2 | Characteristics and potential uses of the casein macropeptide. International Dairy Journal, 1996, 6, 327-341. | 1.5 | 114 |
| 3 | Bioactive Peptides of Buffalo, Camel, Goat, Sheep, Mare, and Yak Milks and Milk Products. Food Reviews International, 2013, 29, 1-23. | 4.3 | 103 |
| 4 | Factors Affecting the Functional Properties of Whey Protein Products: A Review. Food Reviews International, 2009, 25, 251-270. | 4.3 | 89 |
| 5 | Formation and potential uses of milk proteins as nano delivery vehicles for nutraceuticals: A review. International Journal of Dairy Technology, 2012, 65, 13-21. | 1.3 | 82 |
| 6 | Preparation and properties of milk proteins-based encapsulated probiotics: a review. Dairy Science and Technology, 2015, 95, 393-412. | 2.2 | 74 |
| 7 | Glycation of whey proteins: Technological and nutritional implications. International Journal of Biological Macromolecules, 2018, 112, 83-92. | 3.6 | 56 |
| 8 | Screening of some potentially probiotic lactic acid bacteria for their ability to synthesis conjugated linoleic acid. International Journal of Dairy Technology, 2010, 63, 62-69. | 1.3 | 36 |
| 9 | Preparation and properties of probiotic cheese high in conjugated linoleic acid content. International Journal of Dairy Technology, 2011, 64, 64-74. | 1.3 | 29 |
| 10 | Application of proteomics to the areas of milk production, processing and quality control – <scp>A</scp> review. International Journal of Dairy Technology, 2014, 67, 153-166. | 1.3 | 26 |
| 11 | Reduction of Milk Protein Antigenicity by Enzymatic Hydrolysis and Fermentation. A Review. Food Reviews International, 2021, 37, 276-295. | 4.3 | 23 |
| 12 | Preparation and potential applications of casein–polysaccharide conjugates: a review. Journal of the Science of Food and Agriculture, 2020, 100, 1852-1859. | 1.7 | 22 |
| 13 | Cheese varieties ripened in brine. Cheese: Chemistry, Physics and Microbiology, 2004, 2, 227-249. | 0.2 | 21 |
| 14 | Preparation and properties of probiotic concentrated yoghurt (labneh) fortified with conjugated linoleic acid. International Journal of Food Science and Technology, 2011, 46, 2103-2110. | 1.3 | 21 |
| 15 | Changes in proteins of Domiati cheese during pickling. Journal of Dairy Research, 1972, 39, 219-225. | 0.7 | 18 |
| 16 | Conjugated linoleic acid and vaccenic acid contents in cheeses: An overview from the literature. Journal of Food Composition and Analysis, 2014, 33, 117-126. | 1.9 | 17 |
| 17 | Milk fat globule membrane: An overview with particular emphasis on its nutritional and health benefits. International Journal of Dairy Technology, 2020, 73, 639-655. | 1.3 | 17 |
| 18 | Development of a novel milkâ€based fermented product fortified with wheat germ. International Journal of Dairy Technology, 2016, 69, 217-224. | 1.3 | 11 |

| # | Article | IF | CITATIONS |
|----|--|-----|-----------|
| 19 | Preparation of whey protein concentrate from salted whey and its use in yogurt. Journal of Dairy Research, 1991, 58, 503-510. | 0.7 | 9 |
| 20 | Proteolysis and antioxidant activity of peptic, tryptic and chymotryptic hydrolysates of cow, buffalo, goat and camel caseins. International Journal of Dairy Technology, 2018, 71, 236-242. | 1.3 | 9 |
| 21 | Development of volatile fatty acids in Ras cheese. Journal of Dairy Research, 1978, 45, 497-500. | 0.7 | 8 |
| 22 | Ultrafiltration of reconstituted skim milk. Journal of Dairy Research, 1989, 56, 147-149. | 0.7 | 6 |
| 23 | Microstructure of Kariesh cheese. Journal of Dairy Research, 1985, 52, 299-301. | 0.7 | 5 |
| 24 | The protective effect of processed cheese against hyperlipidemia in rats. Dairy Science and Technology, 2009, 89, 437-447. | 2.2 | 4 |
| 25 | Pickled soft cheese-making from recombined milk with added dried buttermilk. Journal of Dairy Research, 1981, 48, 327-331. | 0.7 | 3 |
| 26 | Chemical composition and nutritive value of spray dried permeate powder. International Journal of Dairy Technology, 1985, 38, 53-55. | 1.3 | 1 |