

Mohamed H Abd El-Salam

List of Publications by Year in descending order

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26
papers

923
citations

516215

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26
docs citations

26
times ranked

1230
citing authors

#	ARTICLE	IF	CITATIONS
1	Reduction of Milk Protein Antigenicity by Enzymatic Hydrolysis and Fermentation. A Review. Food Reviews International, 2021, 37, 276-295.	4.3	23
2	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
3	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
4	Glycation of whey proteins: Technological and nutritional implications. International Journal of Biological Macromolecules, 2018, 112, 83-92.	3.6	56
5	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
6	Development of a novel milk-based fermented product fortified with wheat germ. International Journal of Dairy Technology, 2016, 69, 217-224.	1.3	11
7	Preparation and properties of milk proteins-based encapsulated probiotics: a review. Dairy Science and Technology, 2015, 95, 393-412.	2.2	74
8	Application of proteomics to the areas of milk production, processing and quality control – review. International Journal of Dairy Technology, 2014, 67, 153-166.	1.3	26
9	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
10	Bioactive Peptides of Buffalo, Camel, Goat, Sheep, Mare, and Yak Milks and Milk Products. Food Reviews International, 2013, 29, 1-23.	4.3	103
11	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
12	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
13	Preparation and properties of probiotic cheese high in conjugated linoleic acid content. International Journal of Dairy Technology, 2011, 64, 64-74.	1.3	29
14	A comprehensive review on the composition and properties of buffalo milk. Dairy Science and Technology, 2011, 91, 663-699.	2.2	119
15	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
16	The protective effect of processed cheese against hyperlipidemia in rats. Dairy Science and Technology, 2009, 89, 437-447.	2.2	4
17	Factors Affecting the Functional Properties of Whey Protein Products: A Review. Food Reviews International, 2009, 25, 251-270.	4.3	89
18	Cheese varieties ripened in brine. Cheese: Chemistry, Physics and Microbiology, 2004, 2, 227-249.	0.2	21

#	ARTICLE	IF	CITATIONS
19	Characteristics and potential uses of the casein macropeptide. International Dairy Journal, 1996, 6, 327-341.	1.5	114
20	Preparation of whey protein concentrate from salted whey and its use in yogurt. Journal of Dairy Research, 1991, 58, 503-510.	0.7	9
21	Ultrafiltration of reconstituted skim milk. Journal of Dairy Research, 1989, 56, 147-149.	0.7	6
22	Microstructure of Kariesh cheese. Journal of Dairy Research, 1985, 52, 299-301.	0.7	5
23	Chemical composition and nutritive value of spray dried permeate powder. International Journal of Dairy Technology, 1985, 38, 53-55.	1.3	1
24	Pickled soft cheese-making from recombined milk with added dried buttermilk. Journal of Dairy Research, 1981, 48, 327-331.	0.7	3
25	Development of volatile fatty acids in Ras cheese. Journal of Dairy Research, 1978, 45, 497-500.	0.7	8
26	Changes in proteins of Domiati cheese during pickling. Journal of Dairy Research, 1972, 39, 219-225.	0.7	18