

Alaa El-Din A Bekhit

List of Publications by Citations

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302
papers

8,268
citations

48
h-index

73
g-index

321
ext. papers

10,343
ext. citations

6.3
avg, IF

6.75
L-index

#	Paper	IF	Citations
302	Design, synthesis and biological evaluation of some pyrazole derivatives as anti-inflammatory-antimicrobial agents. <i>Bioorganic and Medicinal Chemistry</i> , 2004 , 12, 1935-45	3.4	314
301	Synthesis and biological evaluation of some thiazolyl and thiadiazolyl derivatives of 1H-pyrazole as anti-inflammatory antimicrobial agents. <i>European Journal of Medicinal Chemistry</i> , 2008 , 43, 456-63	6.8	226
300	Keratin: dissolution, extraction and biomedical application. <i>Biomaterials Science</i> , 2017 , 5, 1699-1735	7.4	213
299	Design and synthesis of some substituted 1H-pyrazolyl-thiazolo[4,5-d]pyrimidines as anti-inflammatory-antimicrobial Agents. <i>European Journal of Medicinal Chemistry</i> , 2003 , 38, 27-36	6.8	193
298	Metmyoglobin reducing activity. <i>Meat Science</i> , 2005 , 71, 407-39	6.4	167
297	Slaughterhouse Blood: An Emerging Source of Bioactive Compounds. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2013 , 12, 314-331	16.4	144
296	Oxidative Processes in Muscle Systems and Fresh Meat: Sources, Markers, and Remedies. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2013 , 12, 565-597	16.4	130
295	Tetrazolo[1,5-a]quinoline as a potential promising new scaffold for the synthesis of novel anti-inflammatory and antibacterial agents. <i>European Journal of Medicinal Chemistry</i> , 2004 , 39, 249-55	6.8	121
294	Characterisation of commercial papain, bromelain, actinidin and zingibain protease preparations and their activities toward meat proteins. <i>Food Chemistry</i> , 2012 , 134, 95-105	8.5	117
293	Exogenous proteases for meat tenderization. <i>Critical Reviews in Food Science and Nutrition</i> , 2014 , 54, 1012-31	11.5	114
292	The effects of natural antioxidants on oxidative processes and metmyoglobin reducing activity in beef patties. <i>Food Chemistry</i> , 2003 , 81, 175-187	8.5	106
291	Halal and kosher slaughter methods and meat quality: a review. <i>Meat Science</i> , 2014 , 98, 505-19	6.4	102
290	Effect of extraction solvent, waste fraction and grape variety on the antimicrobial and antioxidant activities of extracts from wine residue from cool climate. <i>Food Chemistry</i> , 2012 , 134, 474-482	8.5	97
289	The Impact of Nonthermal Technologies on the Microbiological Quality of Juices: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018 , 17, 437-457	16.4	96
288	Novel pyrazole derivatives as potential promising anti-inflammatory antimicrobial agents. <i>Archiv Der Pharmazie</i> , 2005 , 338, 167-74	4.3	90
287	Causes and Contributing Factors to "Dark Cutting" Meat: Current Trends and Future Directions: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017 , 16, 400-430	16.4	86
286	Synthesis of nano-hydroxyapatite (nHA) from waste mussel shells using a rapid microwave method. <i>Materials Chemistry and Physics</i> , 2015 , 149-150, 607-616	4.4	86

285	Polyphenol uses in biomaterials engineering. <i>Biomaterials</i> , 2018 , 167, 91-106	15.6	82
284	Towards generation of bioactive peptides from meat industry waste proteins: Generation of peptides using commercial microbial proteases. <i>Food Chemistry</i> , 2016 , 208, 42-50	8.5	81
283	Flaxseed: Composition, detoxification, utilization, and opportunities. <i>Biocatalysis and Agricultural Biotechnology</i> , 2018 , 13, 129-152	4.2	78
282	New heterocyclic hybrids of pyrazole and its bioisosteres: design, synthesis and biological evaluation as dual acting antimalarial-antileishmanial agents. <i>European Journal of Medicinal Chemistry</i> , 2015 , 94, 30-44	6.8	75
281	Current and future prospects for the use of pulsed electric field in the meat industry. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 1660-1674	11.5	75
280	Systematic review of emerging and innovative technologies for meat tenderisation. <i>Meat Science</i> , 2017 , 132, 72-89	6.4	74
279	Design and synthesis of some oxadiazolyl, thiadiazolyl, thiazolidinyl, and thiazolyl derivatives of 1H-pyrazole as anti-inflammatory antimicrobial agents. <i>Archiv Der Pharmazie</i> , 2000 , 333, 53-7	4.3	73
278	Marine omega-3 (n-3) phospholipids: A comprehensive review of their properties, sources, bioavailability, and relation to brain health. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 64-123	16.4	73
277	Total volatile basic nitrogen (TVB-N) and its role in meat spoilage: A review. <i>Trends in Food Science and Technology</i> , 2021 , 109, 280-302	15.3	73
276	Optimization of headspace solid phase microextraction (HS-SPME) for gas chromatography mass spectrometry (GC/MS) analysis of aroma compounds in cooked beef using response surface methodology. <i>Microchemical Journal</i> , 2013 , 111, 16-24	4.8	72
275	Role of calpain system in meat tenderness: A review. <i>Food Science and Human Wellness</i> , 2018 , 7, 196-2048.3		69
274	Effect of Pulsed Electric Field Treatment on Cold-Boned Muscles of Different Potential Tenderness. <i>Food and Bioprocess Technology</i> , 2014 , 7, 3136-3146	5.1	67
273	Rigor temperature and meat quality characteristics of lamb longissimus muscle. <i>Journal of Animal Science</i> , 2000 , 78, 2842-8	0.7	67
272	Novel milrinone analogs of pyridine-3-carbonitrile derivatives as promising cardiotoxic agents. <i>European Journal of Medicinal Chemistry</i> , 2005 , 40, 1405-13	6.8	64
271	Applied and Emerging Methods for Meat Tenderization: A Comparative Perspective. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018 , 17, 841-859	16.4	63
270	Pyrazoles as promising scaffold for the synthesis of anti-inflammatory and/or antimicrobial agent: a review. <i>Mini-Reviews in Medicinal Chemistry</i> , 2010 , 10, 1014-33	3.2	63
269	Antifungal and antiviral products of marine organisms. <i>Applied Microbiology and Biotechnology</i> , 2014 , 98, 3475-94	5.7	60
268	Marine shells: Potential opportunities for extraction of functional and health-promoting materials. <i>Critical Reviews in Environmental Science and Technology</i> , 2016 , 46, 1047-1116	11.1	58

267	Synthesis and biological evaluation of some thiazolylpyrazole derivatives as dual anti-inflammatory antimicrobial agents. <i>European Journal of Medicinal Chemistry</i> , 2010 , 45, 6027-38	6.8	57
266	Physical Interventions to Manipulate Texture and Tenderness of Fresh Meat: A Review. <i>International Journal of Food Properties</i> , 2014 , 17, 433-453	3	56
265	A review of sublethal effects of pulsed electric field on cells in food processing. <i>Journal of Food Engineering</i> , 2018 , 223, 32-41	6	56
264	Design and synthesis of some substituted 1H-pyrazolyl-oxazolidines or 1H-pyrazolyl-thiazolidines as anti-inflammatory-antimicrobial agents. <i>Archiv Der Pharmazie</i> , 2003 , 336, 111-8	4.3	55
263	Effect of pulsed electric field on the proteolysis of cold boned beef M. Longissimus lumborum and M. Semimembranosus. <i>Meat Science</i> , 2015 , 100, 222-6	6.4	53
262	Synthesis, characterization and cytotoxicity evaluation of some new platinum(II) complexes of tetrazolo[1,5-a]quinolines. <i>European Journal of Medicinal Chemistry</i> , 2004 , 39, 499-505	6.8	53
261	Effect of the defatting process, acid and alkali extraction on the physicochemical and functional properties of hemp, flax and canola seed cake protein isolates. <i>Journal of Food Measurement and Characterization</i> , 2014 , 8, 92-104	2.8	52
260	Antioxidant and ACE-inhibitory activities of hemp (<i>Cannabis sativa</i> L.) protein hydrolysates produced by the proteases AFP, HT, Pro-G, actinidin and zingibain. <i>Food Chemistry</i> , 2016 , 203, 199-206	8.5	51
259	Impact of introducing specifications on the tenderness of retail meat. <i>Meat Science</i> , 2001 , 59, 303-15	6.4	51
258	Electrical systems for pulsed electric field applications in the food industry: An engineering perspective. <i>Trends in Food Science and Technology</i> , 2020 , 104, 1-13	15.3	51
257	Effect of repeated pulsed electric field treatment on the quality of hot-boned beef loins and topsides. <i>Meat Science</i> , 2016 , 111, 139-46	6.4	50
256	Production, application and health effects of banana pulp and peel flour in the food industry. <i>Journal of Food Science and Technology</i> , 2019 , 56, 548-559	3.3	49
255	Opportunities and Implications of Pasture-Based Lamb Fattening to Enhance the Long-Chain Fatty Acid Composition in Meat. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015 , 14, 22-36	16.4	48
254	Pre-rigor infusion with kiwifruit juice improves lamb tenderness. <i>Meat Science</i> , 2009 , 82, 324-30	6.4	48
253	Design and synthesis of new s-triazine polymers and their application as nanoparticulate drug delivery systems. <i>New Journal of Chemistry</i> , 2016 , 40, 9565-9578	3.6	48
252	The relationship between meat tenderization, myofibril fragmentation and autolysis of calpain 3 during post-mortem aging. <i>Meat Science</i> , 2004 , 66, 387-97	6.4	47
251	Effect of pulsed electric field treatment on hot-boned muscles of different potential tenderness. <i>Meat Science</i> , 2015 , 105, 25-31	6.4	45
250	Antioxidative Polyphenols from Defatted Oilseed Cakes: Effect of Solvents. <i>Antioxidants</i> , 2014 , 3, 67-80	7.1	45

249	Antioxidant activities, sensory and anti-influenza activity of grape skin tea infusion. <i>Food Chemistry</i> , 2011 , 129, 837-45	8.5	45
248	Phytosomal bilayer-enveloped casein micelles for codelivery of monascus yellow pigments and resveratrol to breast cancer. <i>Nanomedicine</i> , 2018 , 13, 481-499	5.6	44
247	Production of bioactive peptide hydrolysates from deer, sheep, pig and cattle red blood cell fractions using plant and fungal protease preparations. <i>Food Chemistry</i> , 2016 , 202, 458-66	8.5	43
246	Impact of nonthermal processing on different milk enzymes. <i>International Journal of Dairy Technology</i> , 2019 , 72, 481-495	3.7	43
245	Characterisation of kiwifruit and asparagus enzyme extracts, and their activities toward meat proteins. <i>Food Chemistry</i> , 2013 , 136, 989-98	8.5	42
244	Impact of maturity on the physicochemical and biochemical properties of chinook salmon roe. <i>Food Chemistry</i> , 2009 , 117, 318-325	8.5	42
243	Evaluation of keratin extraction from wool by chemical methods for bio-polymer application. <i>Journal of Bioactive and Compatible Polymers</i> , 2017 , 32, 163-177	2	41
242	Metmyoglobin reducing activity and colour stability of ovine longissimus muscle. <i>Meat Science</i> , 2001 , 57, 427-35	6.4	41
241	Synthesis and biological evaluation of some pyrazole derivatives as anti-malarial agents. <i>Archiv Der Pharmazie</i> , 2012 , 345, 147-54	4.3	40
240	A novel squid pen chitosan/hydroxyapatite/β-tricalcium phosphate composite for bone tissue engineering. <i>Materials Science and Engineering C</i> , 2015 , 55, 373-83	8.3	40
239	The application of pulsed electric field as a sodium reducing strategy for meat products. <i>Food Chemistry</i> , 2020 , 306, 125622	8.5	40
238	Prediction and modeling of microbial growth in minimally processed fresh-cut apples packaged in a modified atmosphere: A review. <i>Food Control</i> , 2017 , 80, 411-419	6.2	38
237	Technological, Regulatory, and Ethical Aspects of In Vitro Meat: A Future Slaughter-Free Harvest. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019 , 18, 1192-1208	16.4	38
236	MEAT QUALITY ATTRIBUTES OF CHILLED VENISON AND BEEF. <i>Journal of Food Quality</i> , 2007 , 30, 1023-1039		38
235	Pulsed electric field: Role in protein digestion of beef Biceps femoris. <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 50, 132-138	6.8	38
234	Leishmania treatment and prevention: Natural and synthesized drugs. <i>European Journal of Medicinal Chemistry</i> , 2018 , 160, 229-244	6.8	38
233	Exploring new selective 3-benzylquinoxaline-based MAO-A inhibitors: design, synthesis, biological evaluation and docking studies. <i>European Journal of Medicinal Chemistry</i> , 2015 , 93, 308-20	6.8	37
232	Modelling the shelf-life of minimally-processed fresh-cut apples packaged in a modified atmosphere using food quality parameters. <i>Food Control</i> , 2017 , 81, 55-64	6.2	36

231	An improved method for solubilisation of wool keratin using peracetic acid. <i>Journal of Environmental Chemical Engineering</i> , 2017 , 5, 1977-1984	6.8	36
230	Impact of pulsed electric fields and post-mortem vacuum ageing on beef longissimus thoracis muscles. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 2339-2347	3.8	36
229	Multi residue analysis of pesticides in wheat and khat collected from different regions of Ethiopia. <i>Bulletin of Environmental Contamination and Toxicology</i> , 2011 , 86, 336-41	2.7	36
228	Pulsed electric field: A new way to improve digestibility of cooked beef. <i>Meat Science</i> , 2019 , 155, 79-84	6.4	35
227	Microwave and pulsed electric field assisted extractions of polyphenols from defatted canola seed cake. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 1109-1115	3.8	35
226	Development and characterization of hydroxyapatite/βTCP/chitosan composites for tissue engineering applications. <i>Materials Science and Engineering C</i> , 2015 , 56, 481-93	8.3	35
225	Evidence against the non-enzymatic calcium theory of tenderization. <i>Meat Science</i> , 2001 , 59, 417-22	6.4	34
224	Effect of low and high pulsed electric field on the quality and nutritional minerals in cold boned beef M. longissimus et lumborum. <i>Innovative Food Science and Emerging Technologies</i> , 2017 , 41, 135-143	6.8	33
223	Pulsed electric field operates enzymatically by causing early activation of calpains in beef during ageing. <i>Meat Science</i> , 2019 , 153, 144-151	6.4	33
222	Characterisation of novel fungal and bacterial protease preparations and evaluation of their ability to hydrolyse meat myofibrillar and connective tissue proteins. <i>Food Chemistry</i> , 2015 , 172, 197-206	8.5	33
221	In-Depth Characterization of Sheep (Ovis aries) Milk Whey Proteome and Comparison with Cow (Bos taurus). <i>PLoS ONE</i> , 2015 , 10, e0139774	3.7	33
220	Production of bioactive peptide hydrolysates from deer, sheep and pig plasma using plant and fungal protease preparations. <i>Food Chemistry</i> , 2015 , 176, 54-63	8.5	33
219	Marine Waste Utilization as a Source of Functional and Health Compounds. <i>Advances in Food and Nutrition Research</i> , 2019 , 87, 187-254	6	33
218	Sous-vide cooking improves the quality and in-vitro digestibility of Semitendinosus from culled dairy cows. <i>Food Research International</i> , 2020 , 127, 108708	7	33
217	Bio-mimetic composite scaffold from mussel shells, squid pen and crab chitosan for bone tissue engineering. <i>International Journal of Biological Macromolecules</i> , 2015 , 80, 445-54	7.9	32
216	Lactobionic/Folate Dual-Targeted Amphiphilic Maltodextrin-Based Micelles for Targeted Codelivery of Sulfasalazine and Resveratrol to Hepatocellular Carcinoma. <i>Bioconjugate Chemistry</i> , 2018 , 29, 3026-3041	6.3	32
215	Calpain activity, myofibrillar protein profile, and physicochemical properties of beef Semimembranosus and Biceps femoris from culled dairy cows during aging. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13835	2.1	32
214	Effect of Pulsed Electric Field Treatment on the Eating and Keeping Qualities of Cold-Boned Beef Loins: Impact of Initial pH and Fibre Orientation. <i>Food and Bioprocess Technology</i> , 2015 , 8, 1355-1365	5.1	31

213	Synthesis of lactoferrin mesoporous silica nanoparticles for pemetrexed/ellagic acid synergistic breast cancer therapy. <i>Colloids and Surfaces B: Biointerfaces</i> , 2020 , 188, 110824	6	31
212	Synthesis of some pyrazolyl benzenesulfonamide derivatives as dual anti-inflammatory antimicrobial agents. <i>Journal of Enzyme Inhibition and Medicinal Chemistry</i> , 2009 , 24, 296-309	5.6	31
211	Pulsed electric field: A potential alternative towards a sustainable food processing. <i>Trends in Food Science and Technology</i> , 2021 , 111, 43-54	15.3	31
210	Antioxidant and functional properties of protein hydrolysates obtained from squid pen chitosan extraction effluent. <i>Food Chemistry</i> , 2017 , 227, 194-201	8.5	30
209	Effect of Repeated Pulsed Electric Field Treatment on the Quality of Cold-Boned Beef Loins and Topsides. <i>Food and Bioprocess Technology</i> , 2015 , 8, 1218-1228	5.1	30
208	Comparison of the proteolytic activities of new commercially available bacterial and fungal proteases toward meat proteins. <i>Journal of Food Science</i> , 2013 , 78, C170-7	3.4	30
207	Up- and down-regulation of longissimus tenderness parallels changes in the myofibril-bound calpain 3 protein. <i>Meat Science</i> , 2004 , 67, 433-45	6.4	30
206	Interaction of diet and long ageing period on lipid oxidation and colour stability of lamb meat. <i>Meat Science</i> , 2017 , 129, 43-49	6.4	29
205	Generation of bioactive peptide hydrolysates from cattle plasma using plant and fungal proteases. <i>Food Chemistry</i> , 2016 , 213, 98-107	8.5	29
204	Potential application of pectin for the stabilization of nanoemulsions. <i>Current Opinion in Food Science</i> , 2018 , 19, 72-76	9.8	26
203	Impact of fermentation conditions on the physicochemical properties, fatty acid and cholesterol contents in salted-fermented hoki roe. <i>Food Chemistry</i> , 2018 , 264, 73-80	8.5	26
202	Effect of pulsed electric fields (PEF) on physico-chemical properties, β -carotene and antioxidant activity of air-dried apricots. <i>Food Chemistry</i> , 2019 , 291, 253-262	8.5	25
201	Composition and biological activities of slaughterhouse blood from red deer, sheep, pig and cattle. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 79-89	4.3	25
200	Persistent organochlorine pesticides residues in cow and goat milks collected from different regions of Ethiopia. <i>Chemosphere</i> , 2014 , 106, 70-4	8.4	25
199	The impact of grape skin bioactive functionality information on the acceptability of tea infusions made from wine by-products. <i>Journal of Food Science</i> , 2010 , 75, S167-72	3.4	25
198	Purification and characterization of a rhamnose-binding chinook salmon roe lectin with antiproliferative activity toward tumor cells and nitric oxide-inducing activity toward murine macrophages. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 5720-8	5.7	25
197	Injectable gel from squid pen chitosan for bone tissue engineering applications. <i>Journal of Sol-Gel Science and Technology</i> , 2016 , 77, 675-687	2.3	25
196	Synthesis, in silico experiments and biological evaluation of 1,3,4-trisubstituted pyrazole derivatives as antimalarial agents. <i>European Journal of Medicinal Chemistry</i> , 2019 , 163, 353-366	6.8	25

195	Obesity and neurological disorders: Dietary perspective of a global menace. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 1294-1310	11.5	25
194	Antibacterial products of marine organisms. <i>Applied Microbiology and Biotechnology</i> , 2015 , 99, 4145-73	5.7	24
193	The effects of food essential oils on cardiovascular diseases: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 1688-1705	11.5	24
192	Evaluation of pre-rigor injection of beef with proteases on cooked meat volatile profile after 1 day and 21 days post-mortem storage. <i>Meat Science</i> , 2012 , 92, 430-9	6.4	24
191	Effects of rigor temperature and electrical stimulation on venison quality. <i>Meat Science</i> , 2007 , 75, 564-74	6.4	24
190	Effect of preslaughter feed withdrawal period on longissimus tenderness and the expression of calpains in the ovine. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 1990-8	5.7	24
189	The Use of Microwave and Pulsed Electric Field as a Pretreatment Step in Ultrasonic Extraction of Polyphenols from Defatted Hemp Seed Cake (<i>Cannabis sativa</i>) Using Response Surface Methodology. <i>Food and Bioprocess Technology</i> , 2014 , 7, 3064-3076	5.1	23
188	Synthesis and biological evaluation of some hydroxypyrazole derivatives as anti-inflammatory-antimicrobial agents. <i>Archiv Der Pharmazie</i> , 2006 , 339, 81-7	4.3	23
187	Optimization of ultrasound assisted extraction method for phytochemical compounds and in-vitro antioxidant activity of New Zealand and China Asparagus cultivars (<i>officinalis</i> L.) roots extracts. <i>Food Chemistry</i> , 2019 , 294, 276-284	8.5	22
186	Effects of different drying conditions on the starch content, thermal properties and some of the physicochemical parameters of whole green banana flour. <i>International Journal of Biological Macromolecules</i> , 2019 , 130, 938-946	7.9	22
185	Optimization of extraction parameters of antioxidant activity of extracts from New Zealand and Chinese Asparagus <i>officinalis</i> L root cultivars. <i>Industrial Crops and Products</i> , 2018 , 119, 191-200	5.9	22
184	Pulsed electric field: Effect on in-vitro simulated gastrointestinal protein digestion of deer Longissimus dorsi. <i>Food Research International</i> , 2019 , 120, 793-799	7	22
183	Pulsed electric field improved protein digestion of beef during in-vitro gastrointestinal simulation. <i>LWT - Food Science and Technology</i> , 2019 , 102, 45-51	5.4	22
182	Synthesis and evaluation of quinazoline amino acid derivatives as mono amine oxidase (MAO) inhibitors. <i>Bioorganic and Medicinal Chemistry</i> , 2015 , 23, 3574-85	3.4	21
181	Anti-leishmanial click modifiable thiosemicarbazones: Design, synthesis, biological evaluation and in silico studies. <i>European Journal of Medicinal Chemistry</i> , 2018 , 151, 585-600	6.8	21
180	Spiritual aspects of meat and nutritional security: Perspectives and responsibilities of the Abrahamic faiths. <i>Food Research International</i> , 2015 , 76, 882-895	7	21
179	Bioactive peptides and gut microbiota: Candidates for a novel strategy for reduction and control of neurodegenerative diseases. <i>Trends in Food Science and Technology</i> , 2021 , 108, 164-176	15.3	21
178	Post-mortem metmyoglobin reduction in fresh venison. <i>Meat Science</i> , 2007 , 75, 53-60	6.4	20

177	Particulate metmyoglobin reducing activity and its relationship with meat color. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 6026-35	5.7	20
176	Naphthoquinones of the spinochrome class: occurrence, isolation, biosynthesis and biomedical applications.. <i>RSC Advances</i> , 2018 , 8, 32637-32650	3.7	20
175	High-pressure treatments for better quality clean-label juices and beverages: Overview and advances. <i>LWT - Food Science and Technology</i> , 2021 , 149, 111828	5.4	20
174	1,3,5-Triazino Peptide Derivatives: Synthesis, Characterization, and Preliminary Antileishmanial Activity. <i>ChemMedChem</i> , 2018 , 13, 725-735	3.7	19
173	Bio-scaffolds produced from irradiated squid pen and crab chitosan with hydroxyapatite/Etricalcium phosphate for bone-tissue engineering. <i>International Journal of Biological Macromolecules</i> , 2016 , 93, 1446-1456	7.9	19
172	Does pulsed electric field have a potential to improve the quality of beef from older animals and how?. <i>Innovative Food Science and Emerging Technologies</i> , 2019 , 56, 102194	6.8	19
171	Fractionation of whey proteins from red deer (<i>Cervus elaphus</i>) milk and comparison with whey proteins from cow, sheep and goat milks. <i>Small Ruminant Research</i> , 2014 , 120, 125-134	1.7	19
170	Preparation and characterisation of irradiated crab chitosan and New Zealand Arrow squid pen chitosan. <i>Materials Chemistry and Physics</i> , 2015 , 167, 295-302	4.4	19
169	Effect of rigor temperature, ageing and display time on the meat quality and lipid oxidative stability of hot boned beef Semimembranosus muscle. <i>Meat Science</i> , 2016 , 114, 146-153	6.4	18
168	Folate conjugated vs PEGylated phytosomal casein nanocarriers for codelivery of fungal- and herbal-derived anticancer drugs. <i>Nanomedicine</i> , 2018 , 13, 1463-1480	5.6	18
167	Synthesis and biological evaluation of novel pyrazole derivatives as anti-inflammatory antimicrobial agents. <i>Medicinal Chemistry</i> , 2009 , 5, 103-17	1.8	18
166	Optical properties of raw and processed fish roes from six commercial New Zealand species. <i>Journal of Food Engineering</i> , 2009 , 91, 363-371	6	18
165	Chemical Stability of Lycopene in Processed Products: A Review of the Effects of Processing Methods and Modern Preservation Strategies. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 712-726	5.7	18
164	Emerging processing technologies for improved digestibility of muscle proteins. <i>Trends in Food Science and Technology</i> , 2021 , 110, 226-239	15.3	18
163	Effect of pulsed electric field on calpain activity and proteolysis of venison. <i>Innovative Food Science and Emerging Technologies</i> , 2019 , 52, 131-135	6.8	18
162	Structure-informed detection and quantification of peptides in food and biological fluids. <i>Journal of Food Biochemistry</i> , 2019 , 43, e12482	3.3	18
161	Design, synthesis and molecular modeling studies of new series of s-triazine derivatives as antimicrobial agents against multi-drug resistant clinical isolates. <i>Bioorganic Chemistry</i> , 2019 , 89, 103013 ^{5.1}	5.1	17
160	Bridging the Knowledge Gap for the Impact of Non-Thermal Processing on Proteins and Amino Acids. <i>Foods</i> , 2019 , 8,	4.9	17

159	Synthesis and Preliminary Biological Evaluation of 1,3,5-Triazine Amino Acid Derivatives to Study Their MAO Inhibitors. <i>Molecules</i> , 2015 , 20, 15976-88	4.8	17
158	Microwave-assisted synthesis of high purity Ercalcium phosphate crystalline powder from the waste of Green mussel shells (<i>Perna canaliculus</i>). <i>Powder Technology</i> , 2015 , 273, 33-39	5.2	17
157	Effect of low and high pulsed electric field processing on macro and micro minerals in beef and chicken. <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 45, 273-279	6.8	17
156	A Review of Synthesis Methods, Properties and Use of Hydroxyapatite as a Substitute of Bone. <i>Journal of Biomimetics, Biomaterials and Biomedical Engineering</i> , 2015 , 25, 98-117	0.6	16
155	Electron spin resonance as a tool to monitor the influence of novel processing technologies on food properties. <i>Trends in Food Science and Technology</i> , 2020 , 100, 77-87	15.3	16
154	Study of antileishmanial activity of 2-aminobenzoyl amino acid hydrazides and their quinazoline derivatives. <i>Bioorganic and Medicinal Chemistry Letters</i> , 2017 , 27, 918-921	2.9	15
153	The effect of freezing time on the quality of normal and pale, soft and exudative (PSE)-like pork. <i>Meat Science</i> , 2019 , 152, 1-7	6.4	15
152	Microwave-assisted synthesis of certain pyrrolylpyridines, some derived ring systems and their evaluation as anticancer and antioxidant agents. <i>European Journal of Medicinal Chemistry</i> , 2015 , 92, 712-22	6.8	15
151	Optimization of polyphenol extraction and antioxidant activities of extracts from defatted flax seed cake (<i>Linum usitatissimum</i> L.) using microwave-assisted and pulsed electric field (PEF) technologies with response surface methodology. <i>Food Science and Biotechnology</i> , 2015 , 24, 1649-1659	3	15
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145	Antioxidant Activities and Caffeic Acid Content in New Zealand Asparagus () Roots Extracts. <i>Antioxidants</i> , 2018 , 7,	7.1	14
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137	Oxidation induced by dielectric-barrier discharge (DBD) plasma treatment reduces soybean agglutinin activity. <i>Food Chemistry</i> , 2021 , 340, 128198	8.5	13
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116	Targeting multiple conformations of SARS-CoV2 Papain-Like Protease for drug repositioning: An in-silico study. <i>Computers in Biology and Medicine</i> , 2021 , 131, 104295	7	11
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106	Novel Siwa propolis and colistin-integrated chitosan nanoparticles: elaboration; and appraisal. <i>Nanomedicine</i> , 2020 ,	5.6	9

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86	Meat Color: Factors Affecting Color Stability 2019 , 202-210		7
85	Resistant Starch Preparation Methods 2019 , 390-394		7
84	Extraction, structural characterization and stability of polyhydroxylated naphthoquinones from shell and spine of New Zealand sea urchin (<i>Evechinus chloroticus</i>). <i>Food Chemistry</i> , 2019 , 272, 379-387	8.5	7
83	Concentrations of trace elements [corrected] and organochlorines in Mutton bird (<i>Puffinus griseus</i>). <i>Ecotoxicology and Environmental Safety</i> , 2011 , 74, 1742-6	7	7
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68	Physicochemical Properties of Pastirma from Horse Meat, Beef, Mutton and Pork. <i>Journal of Food Quality</i> , 2015 , 38, 369-376	2.7	5
67	Effect of Dietary Protein and Processing on Gut Microbiota-A Systematic Review.. <i>Nutrients</i> , 2022 , 14,	6.7	5
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62	Textural properties and characteristics of whole green banana flour produced by air-oven and freeze-drying processing. <i>Journal of Food Measurement and Characterization</i> , 2020 , 14, 1533-1542	2.8	4
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59	MANUFACTURING FUNCTIONALITY OF CHILLED VENISON AND BEEF. <i>Journal of Food Quality</i> , 2007 , 30, 764-782	2.7	4
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53	Novel Synthesis of Titanium Oxide Nanoparticles: Biological Activity and Acute Toxicity Study. <i>Bioinorganic Chemistry and Applications</i> , 2021 , 2021, 8171786	4.2	4
52	The association between total volatile basic nitrogen (TVB-N) concentration and other biomarkers of quality and spoilage for vacuum packaged beef. <i>Meat Science</i> , 2021 , 179, 108551	6.4	4

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50	Effect of salted-drying on bioactive compounds and microbiological changes during the processing of karasumi-like Chinook salmon (<i>Oncorhynchus tshawytscha</i>) roe product. <i>Food Chemistry</i> , 2021 , 357, 129780	8.5	4
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48	Minerals in Sheep Milk 2017 , 345-362		3
47	TENDERIZING MECHANISMS Chemical 2014 , 431-437		3
46	Utilization of Oilseed Cakes for Human Nutrition and Health Benefits 2015 , 191-229		3
45	Fish Roe: Fermentation 2010 , 251-256		3
44	Phosphorus-31 nuclear magnetic resonance (³¹ P NMR) for quantitative measurements of phospholipids derived from natural products: Effect of analysis conditions. <i>LWT - Food Science and Technology</i> , 2021 , 142, 110991	5.4	3
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42	Grape Seed (<i>Vitis vinifera</i>) Oils 2016 , 455-462		3
41	Cooking does not impair the impact of pulsed electric field on the protein digestion of venison (<i>Cervus elaphus</i>) during in vitro gastrointestinal digestion. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 3026-3033	3.8	3
40	The effect of pulsed electric fields on the extracted total lipid yield and the lipidomic profile of hoki roe.. <i>Food Chemistry</i> , 2022 , 384, 132476	8.5	3
39	Consumption of sheep milk compared to cow milk can affect trabecular bone ultrastructure in a rat model. <i>Food and Function</i> , 2019 , 10, 163-171	6.1	2
38	Macroporous resin extraction of PHNQs from <i>Evechinus chloroticus</i> sea urchin and their in vitro antioxidant, anti-bacterial and in silico anti-inflammatory activities. <i>LWT - Food Science and Technology</i> , 2020 , 131, 109817	5.4	2
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36	Cytotoxic and genotoxic potentials of newly synthesized antiviral aminopyrazoloquinoline derivatives. <i>Medicinal Chemistry Research</i> , 2008 , 17, 297-304	2.2	2
35	Macronutrients and mineral composition of wild harvested <i>Prionoplus reticularis</i> edible insect at various development stages: nutritional and mineral safety implications. <i>International Journal of Food Science and Technology</i> ,	3.8	2
34	Amino Acid Sequences of Lactoferrin from Red Deer () Milk and Antimicrobial Activity of Its Derived Peptides Lactoferricin and Lactoferrampin. <i>Foods</i> , 2021 , 10,	4.9	2

33	Cook-Chilled and Cook-Frozen Foods 2016 ,		2
32	Proteases and Meat Tenderization 2019 , 309-313		2
31	Synthesis and antimicrobial activity of some novel 1,2-dihydro-[1,2,4]triazolo[1,5-]pyrimidines bearing amino acid moiety.. <i>RSC Advances</i> , 2021 , 11, 2905-2916	3.7	2
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29	Analysis of peptides in a sheep beta lactoglobulin hydrolysate as a model to evaluate the effect of peptide amino acid sequence on bioactivity. <i>Food Chemistry</i> , 2021 , 365, 130346	8.5	2
28	Methotrexate-Lactoferrin Targeted Exemestane Cubosomes for Synergistic Breast Cancer Therapy.. <i>Frontiers in Chemistry</i> , 2022 , 10, 847573	5	2
27	Conjugated Linoleic Acid and Cholesterol Oxidative Products Generated in Hot Boned Beef Muscle as Affected by Rigor Temperature, Ageing and Display Time. <i>Foods</i> , 2020 , 9,	4.9	1
26	Conventional Emulsions 2018 , 1-27		1
25	Antioxidant and antimicrobial potentials of Damsissa (<i>Ambrosia maritima</i>) leaf powder extract added to minced beef during cold storage. <i>CYTA - Journal of Food</i> , 2018 , 16, 642-649	2.3	1
24	Antihypertensive Peptides from Animal Proteins. <i>Reference Series in Phytochemistry</i> , 2018 , 1-36	0.7	1
23	Processing, Storage and Quality of Cook-Chill or Cook-Freezing Foods. <i>Food Engineering Series</i> , 2015 , 125-159		1
22	Technological Aspects of By-Product Utilization 2015 , 117-198		1
21	PHNQ from Sea Urchin Supplemented with Calcium Promotes Mineralization in Saos-2 Human Bone Cell Line. <i>Marine Drugs</i> , 2020 , 18,	6	1
20	Grapefruit (<i>Citrus paradisi</i>) Oils 2016 , 463-470		1
19	Whole-plant foods and their macromolecules: untapped approaches to modulate neuroinflammation in Alzheimer's disease. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-19	11.5	1
18	Oxidation induced by dielectric barrier discharge (DBD) plasma treatment reduces IgG/IgE binding capacity and improves the functionality of glycinin. <i>Food Chemistry</i> , 2021 , 363, 130300	8.5	1
17	Design and Synthesis of Some Oxadiazolyl, Thiadiazolyl, Thiazolidinyl, and Thiazolyl Derivatives of 1H-Pyrazole as Anti-inflammatory Antimicrobial Agents 2000 , 333, 53		1
16	Effect of Pulsed Electric Fields on the Lipidomic Profile of Lipid Extracted from Hoki Fish Male Gonad.. <i>Foods</i> , 2022 , 11,	4.9	1

15	Effect of drying temperature on nutritional, functional and pasting properties and storage stability of beef lung powder, a prospective protein ingredient for food supplements. <i>LWT - Food Science and Technology</i> , 2022 , 161, 113315	5.4	1
14	Aloe vera and Carrageenan Based Edible Film Improves Storage Stability of Ice-cream. <i>Applied Food Research</i> , 2022 , 100128		1
13	Identification of novel bioactive proanthocyanidins with potent antioxidant and anti-proliferative activities from kiwifruit leaves. <i>Food Bioscience</i> , 2022 , 46, 101554	4.9	0
12	Wool keratin - A novel dietary protein source: Nutritional value and toxicological assessment.. <i>Food Chemistry</i> , 2022 , 383, 132436	8.5	0
11	A simple method for enrichment of β -lactoglobulin from bovine milk whey involving selective hydrolysis by two fungal protease preparations. <i>Food Chemistry</i> , 2022 , 368, 130820	8.5	0
10	Proximate composition and lipid nutritional indices of larvae and pupae of the edible Huhu beetle (<i>Prionoplus reticularis</i>) endemic to New Zealand. <i>Journal of Food Composition and Analysis</i> , 2022 , 104578 ^{4.1}		0
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8	Antihypertensive Peptides from Animal Proteins. <i>Reference Series in Phytochemistry</i> , 2019 , 319-353	0.7	
7	Methods for the Characterization, Authentication, and Adulteration of Essential Oils 2016 , 11-17		
6	Interactions of Milk Proteins With Minerals 2019 , 395-403		
5	On two site-specific nitrite-sensing nanocomposites having a core-shell structure: Construction, characterization and sensing performance. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2017 , 171, 361-368	4.4	
4	Kiwifruit 2012 , 479-502		
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2	Retraction notice to "On two site-specific nitrite-sensing nanocomposites having a core-shell structure: Construction, characterization and sensing performance"[<i>Spectrochim. Acta A Mol. Biomol. Spectrosc.</i> 171 (2017) 361-368]. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2017 , 171, 361-368	4.4	
1	Effects of Taro (<i>Colocasia esculenta</i>) Water-Soluble Non-Starch Polysaccharide, <i>Lactobacillus acidophilus</i> , <i>Bifidobacterium breve</i> , <i>Bifidobacterium infantis</i> , and Their Synbiotic Mixtures on Pro-Inflammatory Cytokine Interleukin-8 Production. <i>Nutrients</i> , 2022 , 14, 2128	6.7	