

Alaa El-Din A Bekhit

List of Publications by Year in Descending Order

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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.

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	Effect of Dietary Protein and Processing on Gut Microbiota-A Systematic Review.. <i>Nutrients</i> , 2022 , 14,	6.7	5
301	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
300	Wool keratin - A novel dietary protein source: Nutritional value and toxicological assessment.. <i>Food Chemistry</i> , 2022 , 383, 132436	8.5	0
299	A simple method for enrichment of Lactoglobulin from bovine milk whey involving selective hydrolysis by two fungal protease preparations. <i>Food Chemistry</i> , 2022 , 368, 130820	8.5	0
298	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
297	Methotrexate-Lactoferrin Targeted Exemestane Cubosomes for Synergistic Breast Cancer Therapy.. <i>Frontiers in Chemistry</i> , 2022 , 10, 847573	5	2
296	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
295	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
294	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}	4.1	0
293	Aloe vera and Carrageenan Based Edible Film Improves Storage Stability of Ice-cream. <i>Applied Food Research</i> , 2022 , 100128		1
292	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	
291	Ferroptosis Related Immunomodulatory Effect of a Novel Extracellular Polysaccharides from Marine Fungus <i>Aureobasidium melanogenum</i> . <i>Marine Drugs</i> , 2022 , 20, 332	6	0
290	Investigation of the anti-inflammatory and analgesic activities of promising pyrazole derivative. <i>European Journal of Pharmaceutical Sciences</i> , 2021 , 168, 106080	5.1	4
289	3D printing: Development of animal products and special foods. <i>Trends in Food Science and Technology</i> , 2021 , 118, 87-105	15.3	9
288	A systematic review of clean-label alternatives to synthetic additives in raw and processed meat with a special emphasis on high-pressure processing (2018-2021). <i>Food Research International</i> , 2021 , 150, 110792	7	8
287	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
286	Emerging processing technologies for improved digestibility of muscle proteins. <i>Trends in Food Science and Technology</i> , 2021 , 110, 226-239	15.3	18

285	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
284	Characterization of Commiphora wightii based bioactive edible film and its efficacy for improving the storage quality of meat products. <i>Journal of Food Safety</i> , 2021 , 41, e12909	2	9
283	Total volatile basic nitrogen and trimethylamine in muscle foods: Potential formation pathways and effects on human health. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 3620-3666	16.4	7
282	Recent innovations of ultrasound green technology in herbal phytochemistry: A review. <i>Ultrasonics Sonochemistry</i> , 2021 , 73, 105538	8.9	12
281	Non-thermal processing has an impact on the digestibility of the muscle proteins. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-28	11.5	8
280	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
279	Phosphorus-31 nuclear magnetic resonance (31P 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
278	Utilization of ultrasound and pulse electric field for the extraction of water-soluble non-starch polysaccharide from taro (<i>Colocasia esculenta</i>) peel. <i>Innovative Food Science and Emerging Technologies</i> , 2021 , 70, 102691	6.8	3
277	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
276	Oxidation induced by dielectric-barrier discharge (DBD) plasma treatment reduces soybean agglutinin activity. <i>Food Chemistry</i> , 2021 , 340, 128198	8.5	13
275	Lactoferrin-dual drug nanoconjugate: Synergistic anti-tumor efficacy of docetaxel and the NF- κ B inhibitor celastrol. <i>Materials Science and Engineering C</i> , 2021 , 118, 111422	8.3	13
274	Synthesis and antimicrobial activity of some novel 1,2-dihydro-[1,2,4]triazolo[1,5- <i>d</i>]pyrimidines bearing amino acid moiety.. <i>RSC Advances</i> , 2021 , 11, 2905-2916	3.7	2
273	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
272	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
271	Potential anti-COVID-19 activity of Egyptian propolis using computational modeling. <i>Future Virology</i> , 2021 , 16, 107-116	2.4	8
270	New freeze-thaw method for improved extraction of water-soluble non-starch polysaccharide from taro (<i>Colocasia esculenta</i>): Optimization and comprehensive characterization of physico-chemical and structural properties. <i>Food Chemistry</i> , 2021 , 349, 129210	8.5	7
269	Omega-3 phospholipids in Pacific blue mackerel (<i>Scomber australasicus</i>) processing by-products. <i>Food Chemistry</i> , 2021 , 353, 129451	8.5	14
268	Effect of processing technologies on the digestibility of egg proteins. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 4703-4738	16.4	7

267	Development of composite meat chocolate fortified with calcium and plant extracts. <i>Food Bioscience</i> , 2021 , 42, 101082	4.9	12
266	Multi-spectroscopies and molecular docking insights into the interaction mechanism and antioxidant activity of astaxanthin and β -lactoglobulin nanodispersions. <i>Food Hydrocolloids</i> , 2021 , 117, 106739	10.6	10
265	Novel Synthesis of Titanium Oxide Nanoparticles: Biological Activity and Acute Toxicity Study. <i>Bioinorganic Chemistry and Applications</i> , 2021 , 2021, 8171786	4.2	4
264	Thermal processing implications on the digestibility of meat, fish and seafood proteins. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 4511-4548	16.4	8
263	Meat tenderness: advances in biology, biochemistry, molecular mechanisms and new technologies.. <i>Meat Science</i> , 2021 , 185, 108657	6.4	7
262	Design and synthesis of 2-Substituted-4-benzyl-5-methylimidazoles as new potential Anti-breast cancer agents to inhibit oncogenic STAT3 functions. <i>Bioorganic Chemistry</i> , 2021 , 113, 105033	5.1	2
261	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
260	Processing technologies for improved digestibility of milk proteins. <i>Trends in Food Science and Technology</i> , 2021 , 118, 1-1	15.3	4
259	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
258	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
257	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
256	Dielectric-barrier discharge (DBD) plasma treatment reduces IgG binding capacity of β -lactoglobulin by inducing structural changes. <i>Food Chemistry</i> , 2021 , 358, 129821	8.5	7
255	Positional distribution of fatty acids and phospholipid composition in King salmon (<i>Oncorhynchus tshawytscha</i>) head, roe and skin using nuclear magnetic resonance spectroscopy. <i>Food Chemistry</i> , 2021 , 363, 130302	8.5	12
254	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
253	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
252	Lipidomic signature of Pacific lean fish species head and skin using gas chromatography and nuclear magnetic resonance spectroscopy. <i>Food Chemistry</i> , 2021 , 365, 130637	8.5	5
251	Effects of extraction methods on the digestibility, cytotoxicity, prebiotic potential and immunomodulatory activity of taro (<i>Colocasia esculenta</i>) water-soluble non-starch polysaccharide. <i>Food Hydrocolloids</i> , 2021 , 121, 107068	10.6	4
250	Novel Siwa propolis and colistin-integrated chitosan nanoparticles: elaboration; and appraisal. <i>Nanomedicine</i> , 2020 ,	5.6	9

249	Synthesis and antidiabetic activity of novel triazole derivatives containing amino acids. <i>Journal of Heterocyclic Chemistry</i> , 2020 , 57, 2365-2378	1.9	10
248	Rheological, textural and structural changes in dough and bread partially substituted with whole green banana flour. <i>LWT - Food Science and Technology</i> , 2020 , 126, 109252	5.4	9
247	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
246	The Effect of Bread Fortification with Whole Green Banana Flour on Its Physicochemical, Nutritional and In Vitro Digestibility. <i>Foods</i> , 2020 , 9,	4.9	11
245	The Effect of Sheep and Cow Milk Supplementation of a Low Calcium Diet on the Distribution of Macro and Trace Minerals in the Organs of Weanling Rats. <i>Nutrients</i> , 2020 , 12,	6.7	2
244	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
243	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
242	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
241	In vitro antioxidant and antimicrobial activities, and in vivo anti-inflammatory activity of crude and fractionated PHNQs from sea urchin (<i>Evechinus chloroticus</i>). <i>Food Chemistry</i> , 2020 , 316, 126339	8.5	6
240	Consumers' Perceptions and Sensory Properties of Beef Patty Analogues. <i>Foods</i> , 2020 , 9,	4.9	10
239	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
238	Co-Administration of Tretinoin Enhances the Anti-Cancer Efficacy of Etoposide via Tumor-Targeted Green Nano-Micelles. <i>Colloids and Surfaces B: Biointerfaces</i> , 2020 , 192, 110997	6	7
237	Simple and Efficient One-Pot Extraction Method for Phospholipidomic Profiling of Total Oil and Lecithin by Phosphorus-31 Nuclear Magnetic Resonance Measurements. <i>Journal of Agricultural and Food Chemistry</i> , 2020 ,	5.7	13
236	Water-soluble non-starch polysaccharides of root and tuber crops: extraction, characteristics, properties, bioactivities, and applications. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 1-33	11.5	7
235	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
234	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
233	The role of microbiota in tissue repair and regeneration. <i>Journal of Tissue Engineering and Regenerative Medicine</i> , 2020 , 14, 539-555	4.4	8
232	Monitoring Thermal and Non-Thermal Treatments during Processing of Muscle Foods: A Comprehensive Review of Recent Technological Advances. <i>Applied Sciences (Switzerland)</i> , 2020 , 10, 6802	2.6	10

231	Combination of magnetic targeting with synergistic inhibition of NF- κ B and glutathione via micellar drug nanomedicine enhances its anti-tumor efficacy. <i>European Journal of Pharmaceutics and Biopharmaceutics</i> , 2020 , 155, 162-176	5.7	8
230	Design, synthesis, biological evaluation and in silico studies of certain aryl sulfonyl hydrazones conjugated with 1,3-diaryl pyrazoles as potent metallo- β -lactamase inhibitors. <i>Bioorganic Chemistry</i> , 2020 , 105, 104386	5.1	6
229	PHNQ from Sea Urchin Supplemented with Calcium Promotes Mineralization in Saos-2 Human Bone Cell Line. <i>Marine Drugs</i> , 2020 , 18,	6	1
228	Lactoferrin Isolation and Hydrolysis from Red Deer () Milk and the Antibacterial Activity of Deer Lactoferrin and Its Hydrolysates. <i>Foods</i> , 2020 , 9,	4.9	5
227	Supporting SARS-CoV-2 Papain-Like Protease Drug Discovery: Methods and Benchmarking. <i>Frontiers in Chemistry</i> , 2020 , 8, 592289	5	11
226	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
225	The application of pulsed electric field as a sodium reducing strategy for meat products. <i>Food Chemistry</i> , 2020 , 306, 125622	8.5	40
224	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
223	Comparative efficacy of actinidin from green and gold kiwi fruit extract on in vitro simulated protein digestion of beef Semitendinosus and its myofibrillar protein fraction. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 742-750	3.8	13
222	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
221	Antihypertensive Peptides from Animal Proteins. <i>Reference Series in Phytochemistry</i> , 2019 , 319-353	0.7	
220	Synthesis, in vitro biological evaluation and in silico studies of certain aryl nicotinic acids conjugated with aryl (thio)semicarbazides as a novel class of anti-leishmanial agents. <i>European Journal of Medicinal Chemistry</i> , 2019 , 179, 335-346	6.8	7
219	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	17
218	Pulsed electric field: A new way to improve digestibility of cooked beef. <i>Meat Science</i> , 2019 , 155, 79-84	6.4	35
217	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
216	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
215	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
214	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

213	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
212	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
211	Meat Color: Factors Affecting Color Stability 2019 , 202-210		7
210	Interactions of Milk Proteins With Minerals 2019 , 395-403		
209	Resistant Starch Preparation Methods 2019 , 390-394		7
208	Meat Colour: Chemistry and Measurement Systems 2019 , 211-217		5
207	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
206	Impact of nonthermal processing on different milk enzymes. <i>International Journal of Dairy Technology</i> , 2019 , 72, 481-495	3.7	43
205	Identification and characterization of flavonoids compounds in cassava leaves (<i>Manihot esculenta</i> Crantz) by HPLC/FTICR-MS. <i>International Journal of Food Properties</i> , 2019 , 22, 1134-1145	3	9
204	Bridging the Knowledge Gap for the Impact of Non-Thermal Processing on Proteins and Amino Acids. <i>Foods</i> , 2019 , 8,	4.9	17
203	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
202	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
201	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
200	Utilisation of beef lung protein powder as a functional ingredient to enhance protein and iron content of fresh pasta. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 610-618	3.8	8
199	Green synthesis, antileishmanial activity evaluation, and in silico studies of new amino acid-coupled 1,2,4-triazoles. <i>Medicinal Chemistry Research</i> , 2019 , 28, 169-181	2.2	14
198	Syntheses and in silico pharmacokinetic predictions of glycosylhydrazinyl-pyrazolo[1,5-c]pyrimidines and pyrazolo[1,5-c]triazolo[4,3-a]pyrimidines as anti-proliferative agents. <i>Medicinal Chemistry Research</i> , 2019 , 28, 215-227	2.2	5
197	Optimization of microwave-assisted extraction of bioactive compounds from New Zealand and Chinese <i>L. roots</i> . <i>Journal of Food Science and Technology</i> , 2019 , 56, 799-810	3.3	6
196	Pulsed electric field: Effect on in-vitro simulated gastrointestinal protein digestion of deer <i>Longissimus dorsi</i> . <i>Food Research International</i> , 2019 , 120, 793-799	7	22

195	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
194	Effect of extraction system and grape variety on anti-influenza compounds from wine production residue. <i>Food Control</i> , 2019 , 99, 180-189	6.2	10
193	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
192	Identification of Six Phytochemical Compounds from L. Root Cultivars from New Zealand and China Using UAE-SPE-UPLC-MS/MS: Effects of Extracts on H ₂ O ₂ -Induced Oxidative Stress. <i>Nutrients</i> , 2019 , 11,	6.7	11
191	Phytochemical compounds and biological activity in Asparagus roots: a review. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 966-977	3.8	13
190	Proteases and Meat Tenderization 2019 , 309-313		2
189	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
188	Quantitative determination of carbasalate calcium derived metabolites, acetylsalicylic acid and salicylic acid, in six animal foods using liquid-liquid extraction method coupled with liquid chromatography-tandem mass spectrometry. <i>Food Chemistry</i> , 2019 , 278, 744-750	8.5	9
187	A modified QuEChERS method coupled with liquid chromatography-tandem mass spectrometry for the simultaneous detection and quantification of scopolamine, L-hyoscyamine, and sparteine residues in animal-derived food products. <i>Journal of Advanced Research</i> , 2019 , 15, 95-102	13	12
186	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> , 2019 , 206, 650	4.4	
185	Structure-informed detection and quantification of peptides in food and biological fluids. <i>Journal of Food Biochemistry</i> , 2019 , 43, e12482	3.3	18
184	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
183	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
182	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
181	Conventional Emulsions 2018 , 1-27		1
180	Potential application of pectin for the stabilization of nanoemulsions. <i>Current Opinion in Food Science</i> , 2018 , 19, 72-76	9.8	26
179	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
178	1,3,5-Triazino Peptide Derivatives: Synthesis, Characterization, and Preliminary Antileishmanial Activity. <i>ChemMedChem</i> , 2018 , 13, 725-735	3.7	19

177	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
176	Quality and Nutritional Minerals in Chicken Breast Muscle Treated with Low and High Pulsed Electric Fields. <i>Food and Bioprocess Technology</i> , 2018 , 11, 122-131	5.1	12
175	Flaxseed: Composition, detoxification, utilization, and opportunities. <i>Biocatalysis and Agricultural Biotechnology</i> , 2018 , 13, 129-152	4.2	78
174	Synthesis, biological evaluation and molecular modeling of novel thienopyrimidinone and triazolothienopyrimidinone derivatives as dual anti-inflammatory antimicrobial agents. <i>Bioorganic Chemistry</i> , 2018 , 77, 38-46	5.1	15
173	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
172	Optimization of extraction parameters of antioxidant activity of extracts from New Zealand and Chinese <i>Asparagus officinalis</i> L root cultivars. <i>Industrial Crops and Products</i> , 2018 , 119, 191-200	5.9	22
171	Polyphenol uses in biomaterials engineering. <i>Biomaterials</i> , 2018 , 167, 91-106	15.6	82
170	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
169	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
168	Antioxidant Activities and Caffeic Acid Content in New Zealand <i>Asparagus</i> () Roots Extracts. <i>Antioxidants</i> , 2018 , 7,	7.1	14
167	Role of calpain system in meat tenderness: A review. <i>Food Science and Human Wellness</i> , 2018 , 7, 196-2048.3		69
166	The Distribution of Essential, Trace, and Nonessential Minerals in Weanling Male Rats Fed Sheep or Cow Milk. <i>Molecular Nutrition and Food Research</i> , 2018 , 62, e1800482	5.9	4
165	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
164	Do Dairy Minerals Have a Positive Effect on Bone Health?. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018 , 17, 989-1005	16.4	11
163	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
162	Effect of solvents on polyphenol recovery and antioxidant activity of isolates of <i>Asparagus Officinalis</i> roots from Chinese and New Zealand cultivars. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 2369-2377	3.8	6
161	Antihypertensive Peptides from Animal Proteins. <i>Reference Series in Phytochemistry</i> , 2018 , 1-36	0.7	1
160	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

159	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
158	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
157	Use of Plant Proteolytic Enzymes for Meat Processing 2018 , 43-67		4
156	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
155	Naphthoquinones of the spinochrome class: occurrence, isolation, biosynthesis and biomedical applications.. <i>RSC Advances</i> , 2018 , 8, 32637-32650	3.7	20
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