# Khalid Ibrahim Sallam

List of Publications by Year
in descending order



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|---|---|---|---|
| 39 papers | 1,528 citations | 471061 17 h-index | 315357 38 g-index |
| 39 all docs | 39 docs citations | 39 times ranked | 1810 citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Antimicrobial and antioxidant effects of sodium acetate, sodium lactate, and sodium citrate in refrigerated sliced salmon. Food Control, 2007, 18, 566-575. | 2.8 | 519 |
| 2 | Chemical, sensory and shelf life evaluation of sliced salmon treated with salts of organic acids. Food Chemistry, 2007, 101, 592-600. | 4.2 | 142 |
| 3 | Prevalence, Molecular Characterization, and Antimicrobial Susceptibility of Methicillin-ResistantStaphylococcus aureusIsolated from Milk and Dairy Products. Foodborne Pathogens and Disease, 2016, 13, 156-162. | 0.8 | 75 |
| 4 | Prevalence of Campylobacter in chicken and chicken by-products retailed in Sapporo area, Hokkaido, Japan. Food Control, 2007, 18, 1113-1120. | 2.8 | 64 |
| 5 | Prevalence, molecular identification and antimicrobial resistance profile of Salmonella serovars isolated from retail beef products in Mansoura, Egypt. Food Control, 2014, 38, 209-214. | 2.8 | 62 |
| 6 | Rapid determination of total aflatoxins and ochratoxins A in meat products by immuno-affinity fluorimetry. Food Chemistry, 2015, 179, 253-256. | 4.2 | 49 |
| 7 | Molecular Characterization and Antimicrobial Resistance Prof ile of Methicillin-Resistant Staphylococcus aureus in Retail Chicken. Journal of Food Protection, 2015, 78, 1879-1884. | 0.8 | 47 |
| 8 | Prevalence, genetic characterization and virulence genes of sorbitol-fermenting Escherichia coli O157:H- and E. coli O157:H7 isolated from retail beef. International Journal of Food Microbiology, 2013, 165, 295-301. | 2.1 | 40 |
| 9 | Effect of different cooking methods of rabbit meat on topographical changes, physicochemical characteristics, fatty acids profile, microbial quality and sensory attributes. Meat Science, 2021, 181, 108612. | 2.7 | 40 |
| 10 | Multidrug-, methicillin-, and vancomycin-resistant Staphylococcus aureus isolated from ready-to-eat meat sandwiches: An ongoing food and public health concern. International Journal of Food Microbiology, 2021, 346, 109165. | 2.1 | 37 |
| 11 | Effect of boiling and grilling on some heavy metal residues in crabs and shrimps from the Mediterranean Coast at Damietta region with their probabilistic health risk assessment. Journal of Food Composition and Analysis, 2020, 93, 103606. | 1.9 | 36 |
| 12 | Occurrence and molecular identification of Vibrio parahaemolyticus in retail shellfish in Mansoura, Egypt. Food Control, 2013, 33, 399-405. | 2.8 | 35 |
| 13 | Heavy Metal Residues in Some Fishes from Manzala Lake, Egypt, and Their Healthâ€Risk Assessment. Journal of Food Science, 2019, 84, 1957-1965. | 1.5 | 30 |
| 14 | Organochlorine pesticide residues in camel, cattle and sheep carcasses slaughtered in Sharkia Province, Egypt. Food Chemistry, 2008, 108, 154-164. | 4.2 | 29 |
| 15 | Ensuring safety and improving keeping quality of meatballs by addition of sesame oil and sesamol as natural antimicrobial and antioxidant agents. Food Microbiology, 2021, 99, 103834. | 2.1 | 29 |
| 16 | Construction of random transposition mutagenesis system in Rhodococcus erythropolis using IS1415. Journal of Biotechnology, 2006, 121, 13-22. | 1.9 | 27 |
| 17 | Improvement of the microbial quality, antioxidant activity, phenolic and flavonoid contents, and shelf life of smoked herring (Clupea harengus) during frozen storage by using chitosan edible coating. Food Control, 2021, 130, 108317. | 2.8 | 26 |
| 18 | Prevalence of colistin-resistant Escherichia coli harbouring mcr-1 in raw beef and ready-to-eat beef products in Egypt. Food Control, 2021, 119, 107436. | 2.8 | 19 |

| # | Article | IF | Citations |
|---|---|---|---|
| 19 | Health Risk Assessment of Exposure to Heavy Metals from Sheep Meat and Offal in Kuwait. Journal of Food Protection, 2020, 83, 503-510. | 0.8 | 17 |
| 20 | A multipurpose transposon-based vector system mediates protein expression in Rhodococcus erythropolis. Gene, 2007, 386, 173-182. | 1.0 | 16 |
| 21 | Prevalence, identification and molecular characterization of Cronobacter sakazakii isolated from retail meat products. Food Control, 2015, 53, 206-211. | 2.8 | 16 |
| 22 | Microbial Decontamination of Beef Carcass Surfaces by Lactic Acid, Acetic Acid, and Trisodium Phosphate Sprays. BioMed Research International, 2020, 2020, 1-11. | 0.9 | 16 |
| 23 | Improving the Microbial Quality and Shelf Life of Chicken Carcasses by Trisodium Phosphate and Lactic Acid Dipping. International Journal of Poultry Science, 2009, 8, 645-650. | 0.6 | 16 |
| 24 | New Vector System for Random, Single-Step Integration of Multiple Copies of DNA into the Rhodococcus Genome. Applied and Environmental Microbiology, 2010, 76, 2531-2539. | 1.4 | 14 |
| 25 | Antioxidant and Antibacterial Effect of Fruit Peel Powders in Chicken Patties. Foods, 2022, 11, 301. | 1.9 | 14 |
| 26 | Construction of a novel expression vector in Pseudonocardia autotrophica and its application to efficient biotransformation of compactin to pravastatin, a specific HMG-CoA reductase inhibitor. Biochemical and Biophysical Research Communications, 2011, 404, 511-516. | 1.0 | 13 |
| 27 | Multidrug Resistant Coagulase-Positive Staphylococcus aureus and Their Enterotoxins Detection in Traditional Cheeses Marketed in Banat Region, Romania. Antibiotics, 2021, 10, 1458. | 1.5 | 13 |
| 28 | Occurrence, serotypes and virulence genes of non-O157 Shiga toxin-producing Escherichia coli in fresh beef, ground beef, and beef burger. Food Control, 2014, 37, 182-187. | 2.8 | 12 |
| 29 | Occurrence, Pathogenic Potential and Antimicrobial Resistance of Escherichia coli Isolated from Raw Milk Cheese Commercialized in Banat Region, Romania. Antibiotics, 2022, 11, 721. | 1.5 | 11 |
| 30 | Prevalence and molecular characterization of multidrug-resistant and Î²-lactamase producing Salmonella enterica serovars isolated from duck, pigeon, and quail carcasses in Mansoura, Egypt. LWT - Food Science and Technology, 2021, 149, 111834. | 2.5 | 10 |
| 31 | Effects of Trisodium Phosphate and Sodium Chloride Dipping on the Microbial Quality and Shelf Life of Refrigerated Tray-packaged Chicken Breasts. Food Science and Biotechnology, 2004, 13, 425-429. | 1.2 | 9 |
| 32 | Ensuring the best storage temperature of Egyptian pastrami based on microbiological, physico-chemical and sensory evaluation. Journal of Stored Products Research, 2020, 87, 101626. | 1.2 | 8 |
| 33 | Improving the microbiological quality, health benefits, and storage time of cold-stored ground mutton supplemented with black seed. LWT - Food Science and Technology, 2021, 138, 110673. | 2.5 | 8 |
| 34 | Health risk assessment of antimicrobial residues in sheep carcasses marketed in Kuwait. Food Chemistry, 2022, 383, 132401. | 4.2 | 7 |
| 35 | Improving safety and quality of Egyptian pastrami through alteration of its microbial community. LWT - Food Science and Technology, 2020, 118, 108872. | 2.5 | 6 |
| 36 | Multidrug-resistant Salmonella enterica serovars isolated from frozen chicken carcasses. LWT - Food Science and Technology, 2022, 164, 113647. | 2.5 | 6 |

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| 37 | Residual contents and health risk assessment of mercury, lead and cadmium in sardine and mackerel from the Mediterranean Sea Coast, Egypt. Journal of Food Composition and Analysis, 2021, 96, 103749. | 1.9 | 5 |
| 38 | Health hazard from exposure to histamine produced in ready-to-eat shawarma widely consumed in Egypt. Journal of Food Composition and Analysis, 2021, 97, 103794. | 1.9 | 5 |
| 39 | The physicochemical and microbiological quality of meat produced in a traditional slaughterhouse in Mansoura City, Egypt. Journal of Infection in Developing Countries, 2022, 16, 507-515. | 0.5 | 0 |