

# Khalid Ibrahim Sallam

## List of Publications by Year in descending order

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Version: 2024-02-01

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	Antioxidant and Antibacterial Effect of Fruit Peel Powders in Chicken Patties. <i>Foods</i> , 2022, 11, 301.	1.9	14
2	Health risk assessment of antimicrobial residues in sheep carcasses marketed in Kuwait. <i>Food Chemistry</i> , 2022, 383, 132401.	4.2	7
3	The physicochemical and microbiological quality of meat produced in a traditional slaughterhouse in Mansoura City, Egypt. <i>Journal of Infection in Developing Countries</i> , 2022, 16, 507-515.	0.5	0
4	Occurrence, Pathogenic Potential and Antimicrobial Resistance of <i>Escherichia coli</i> Isolated from Raw Milk Cheese Commercialized in Banat Region, Romania. <i>Antibiotics</i> , 2022, 11, 721.	1.5	11
5	Multidrug-resistant <i>Salmonella enterica</i> serovars isolated from frozen chicken carcasses. <i>LWT - Food Science and Technology</i> , 2022, 164, 113647.	2.5	6
6	Prevalence of colistin-resistant <i>Escherichia coli</i> harbouring <i>mcr-1</i> in raw beef and ready-to-eat beef products in Egypt. <i>Food Control</i> , 2021, 119, 107436.	2.8	19
7	Residual contents and health risk assessment of mercury, lead and cadmium in sardine and mackerel from the Mediterranean Sea Coast, Egypt. <i>Journal of Food Composition and Analysis</i> , 2021, 96, 103749.	1.9	5
8	Improving the microbiological quality, health benefits, and storage time of cold-stored ground mutton supplemented with black seed. <i>LWT - Food Science and Technology</i> , 2021, 138, 110673.	2.5	8
9	Health hazard from exposure to histamine produced in ready-to-eat shawarma widely consumed in Egypt. <i>Journal of Food Composition and Analysis</i> , 2021, 97, 103794.	1.9	5
10	Multidrug-, methicillin-, and vancomycin-resistant <i>Staphylococcus aureus</i> isolated from ready-to-eat meat sandwiches: An ongoing food and public health concern. <i>International Journal of Food Microbiology</i> , 2021, 346, 109165.	2.1	37
11	Prevalence and molecular characterization of multidrug-resistant and $\beta$ -lactamase producing <i>Salmonella enterica</i> serovars isolated from duck, pigeon, and quail carcasses in Mansoura, Egypt. <i>LWT - Food Science and Technology</i> , 2021, 149, 111834.	2.5	10
12	Ensuring safety and improving keeping quality of meatballs by addition of sesame oil and sesamol as natural antimicrobial and antioxidant agents. <i>Food Microbiology</i> , 2021, 99, 103834.	2.1	29
13	Effect of different cooking methods of rabbit meat on topographical changes, physicochemical characteristics, fatty acids profile, microbial quality and sensory attributes. <i>Meat Science</i> , 2021, 181, 108612.	2.7	40
14	Improvement of the microbial quality, antioxidant activity, phenolic and flavonoid contents, and shelf life of smoked herring ( <i>Clupea harengus</i> ) during frozen storage by using chitosan edible coating. <i>Food Control</i> , 2021, 130, 108317.	2.8	26
15	Multidrug Resistant Coagulase-Positive <i>Staphylococcus aureus</i> and Their Enterotoxins Detection in Traditional Cheeses Marketed in Banat Region, Romania. <i>Antibiotics</i> , 2021, 10, 1458.	1.5	13
16	Improving safety and quality of Egyptian pastrami through alteration of its microbial community. <i>LWT - Food Science and Technology</i> , 2020, 118, 108872.	2.5	6
17	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. <i>Journal of Food Composition and Analysis</i> , 2020, 93, 103606.	1.9	36
18	Microbial Decontamination of Beef Carcass Surfaces by Lactic Acid, Acetic Acid, and Trisodium Phosphate Sprays. <i>BioMed Research International</i> , 2020, 2020, 1-11.	0.9	16

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19	Ensuring the best storage temperature of Egyptian pastrami based on microbiological, physico-chemical and sensory evaluation. <i>Journal of Stored Products Research</i> , 2020, 87, 101626.	1.2	8
20	Health Risk Assessment of Exposure to Heavy Metals from Sheep Meat and Offal in Kuwait. <i>Journal of Food Protection</i> , 2020, 83, 503-510.	0.8	17
21	Heavy Metal Residues in Some Fishes from Manzala Lake, Egypt, and Their Health Risk Assessment. <i>Journal of Food Science</i> , 2019, 84, 1957-1965.	1.5	30
22	Prevalence, Molecular Characterization, and Antimicrobial Susceptibility of Methicillin-Resistant <i>Staphylococcus aureus</i> Isolated from Milk and Dairy Products. <i>Foodborne Pathogens and Disease</i> , 2016, 13, 156-162.	0.8	75
23	Rapid determination of total aflatoxins and ochratoxins A in meat products by immuno-affinity fluorimetry. <i>Food Chemistry</i> , 2015, 179, 253-256.	4.2	49
24	Prevalence, identification and molecular characterization of <i>Cronobacter sakazakii</i> isolated from retail meat products. <i>Food Control</i> , 2015, 53, 206-211.	2.8	16
25	Molecular Characterization and Antimicrobial Resistance Profile of Methicillin-Resistant <i>Staphylococcus aureus</i> in Retail Chicken. <i>Journal of Food Protection</i> , 2015, 78, 1879-1884.	0.8	47
26	Prevalence, molecular identification and antimicrobial resistance profile of <i>Salmonella</i> serovars isolated from retail beef products in Mansoura, Egypt. <i>Food Control</i> , 2014, 38, 209-214.	2.8	62
27	Occurrence, serotypes and virulence genes of non-O157 Shiga toxin-producing <i>Escherichia coli</i> in fresh beef, ground beef, and beef burger. <i>Food Control</i> , 2014, 37, 182-187.	2.8	12
28	Prevalence, genetic characterization and virulence genes of sorbitol-fermenting <i>Escherichia coli</i> O157:H- and <i>E. coli</i> O157:H7 isolated from retail beef. <i>International Journal of Food Microbiology</i> , 2013, 165, 295-301.	2.1	40
29	Occurrence and molecular identification of <i>Vibrio parahaemolyticus</i> in retail shellfish in Mansoura, Egypt. <i>Food Control</i> , 2013, 33, 399-405.	2.8	35
30	Construction of a novel expression vector in <i>Pseudonocardia autotrophica</i> and its application to efficient biotransformation of compactin to pravastatin, a specific HMG-CoA reductase inhibitor. <i>Biochemical and Biophysical Research Communications</i> , 2011, 404, 511-516.	1.0	13
31	New Vector System for Random, Single-Step Integration of Multiple Copies of DNA into the <i>Rhodococcus</i> Genome. <i>Applied and Environmental Microbiology</i> , 2010, 76, 2531-2539.	1.4	14
32	Improving the Microbial Quality and Shelf Life of Chicken Carcasses by Trisodium Phosphate and Lactic Acid Dipping. <i>International Journal of Poultry Science</i> , 2009, 8, 645-650.	0.6	16
33	Organochlorine pesticide residues in camel, cattle and sheep carcasses slaughtered in Sharkia Province, Egypt. <i>Food Chemistry</i> , 2008, 108, 154-164.	4.2	29
34	Antimicrobial and antioxidant effects of sodium acetate, sodium lactate, and sodium citrate in refrigerated sliced salmon. <i>Food Control</i> , 2007, 18, 566-575.	2.8	519
35	Prevalence of <i>Campylobacter</i> in chicken and chicken by-products retailed in Sapporo area, Hokkaido, Japan. <i>Food Control</i> , 2007, 18, 1113-1120.	2.8	64
36	A multipurpose transposon-based vector system mediates protein expression in <i>Rhodococcus erythropolis</i> . <i>Gene</i> , 2007, 386, 173-182.	1.0	16

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37	Chemical, sensory and shelf life evaluation of sliced salmon treated with salts of organic acids. Food Chemistry, 2007, 101, 592-600.	4.2	142
38	Construction of random transposition mutagenesis system in Rhodococcus erythropolis using IS1415. Journal of Biotechnology, 2006, 121, 13-22.	1.9	27
39	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