

Ashraf Gaber Mohamed

List of Publications by Year in descending order

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Version: 2024-02-01

8
papers

146
citations

1307594
7
h-index

1588992
8
g-index

8
all docs

8
docs citations

8
times ranked

180
citing authors

#	ARTICLE	IF	CITATIONS
1	Dietary <i>Chlorella vulgaris</i> microalgae improves feed utilization, milk production and concentrations of conjugated linoleic acids in the milk of Damascus goats. <i>Journal of Agricultural Science</i> , 2017, 155, 508-518.	1.3	46
2	Texture, Chemical Properties and Sensory Evaluation of a Spreadable Processed Cheese Analogue Made with Apricot Pulp (<i>Prunus armeniaca</i> L.). <i>International Journal of Dairy Science</i> , 2016, 11, 61-68.	0.5	21
3	Low-Fat Cheese: A Modern Demand. <i>International Journal of Dairy Science</i> , 2015, 10, 249-265.	0.5	20
4	Quality Characteristics and Acceptability of an Analogue Processed Spreadable Cheese Made with Carrot Paste (<i>Daucus carota</i> L.). <i>International Journal of Dairy Science</i> , 2016, 11, 91-99.	0.5	18
5	<i>Chlorella vulgaris</i> microalgae and/or copper supplementation enhanced feed intake, nutrient digestibility, ruminal fermentation, blood metabolites and lactational performance of Boer goat. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2020, 104, 1595-1605.	2.2	16
6	Impact of Myrrh Essential Oil as a Highly Effective Antimicrobial Agent in Processed Cheese Spreads. <i>International Journal of Dairy Science</i> , 2016, 11, 41-51.	0.5	12
7	Physicochemical and Sensory Characteristics of Processed Cheese Manufactured from the Milk of Goats Supplemented with Sunflower Seed or Sunflower Oil. <i>International Journal of Dairy Science</i> , 2015, 10, 198-205.	0.5	7
8	Nutritional Properties of the Processed Cheese Produced by Milk from Goats Supplemented with Flaxseeds or Flaxseeds Oil. <i>International Journal of Dairy Science</i> , 2014, 9, 74-81.	0.5	6