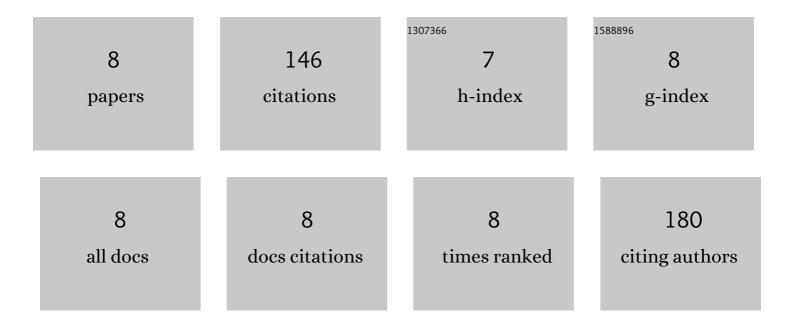
Ashraf Gaber Mohamed

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/8833117/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Chlorella vulgaris microalgae and/or copper supplementation enhanced feed intake, nutrient digestibility, ruminal fermentation, blood metabolites and lactational performance of Boer goat. Journal of Animal Physiology and Animal Nutrition, 2020, 104, 1595-1605.	1.0	16
2	Dietary <i>Chlorella vulgaris</i> microalgae improves feed utilization, milk production and concentrations of conjugated linoleic acids in the milk of Damascus goats. Journal of Agricultural Science, 2017, 155, 508-518.	0.6	46
3	Impact of Myrrh Essential Oil as a Highly Effective Antimicrobial Agent in Processed Cheese Spreads. International Journal of Dairy Science, 2016, 11, 41-51.	0.4	12
4	Texture, Chemical Properties and Sensory Evaluation of a Spreadable Processed Cheese Analogue Made with Apricot Pulp (Prunus armeniaca L.). International Journal of Dairy Science, 2016, 11, 61-68.	0.4	21
5	Quality Characteristics and Acceptability of an Analogue Processed Spreadable Cheese Made with Carrot Paste (Daucus carota L.). International Journal of Dairy Science, 2016, 11, 91-99.	0.4	18
6	Physicochemical and Sensory Characteristics of Processed Cheese Manufactured from the Milk of Goats Supplemented with Sunflower Seed or Sunflower Oil. International Journal of Dairy Science, 2015, 10, 198-205.	0.4	7
7	Low-Fat Cheese: A Modern Demand. International Journal of Dairy Science, 2015, 10, 249-265.	0.4	20
8	Nutritional Properties of the Processed Cheese Produced by Milk from Goats Supplemented with Flaxseeds or Flaxseeds Oil. International Journal of Dairy Science, 2014, 9, 74-81.	0.4	6