

# Ashraf Gaber Mohamed

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8833117/publications.pdf>

Version: 2024-02-01

8  
papers

146  
citations

1307366

7  
h-index

1588896

8  
g-index

8  
all docs

8  
docs citations

8  
times ranked

180  
citing authors

#	ARTICLE	IF	CITATIONS
1	<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.	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. <i>Journal of Agricultural Science</i> , 2017, 155, 508-518.	0.6	46
3	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.	0.4	12
4	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.	0.4	21
5	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.	0.4	18
6	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.	0.4	7
7	Low-Fat Cheese: A Modern Demand. <i>International Journal of Dairy Science</i> , 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. <i>International Journal of Dairy Science</i> , 2014, 9, 74-81.	0.4	6