Mohamed Abdin

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Production and characterization of CMC-based antioxidant and antimicrobial films enriched with chickpea hull polysaccharides. International Journal of Biological Macromolecules, 2018, 118, 469-477.	3.6	100
2	Effect of Chinese chives (Allium tuberosum) addition to carboxymethyl cellulose based food packaging films. Carbohydrate Polymers, 2020, 235, 115944.	5.1	56
3	Preparation and Characterization of Chitosan/Gelatin-Based Active Food Packaging Films Containing Apple Peel Nanoparticles. Journal of Polymers and the Environment, 2020, 28, 411-420.	2.4	45
4	Physicochemical, functional, structural, thermal characterization and \hat{l} ±-amylase inhibition of polysaccharides from chickpea (Cicer arietinum L.) hulls. LWT - Food Science and Technology, 2019, 113, 108265.	2.5	36
5	Antioxidant and anti-inflammatory activities of target anthocyanins di-glucosides isolated from <i>Syzygium cumini</i> pulp by high speed counter-current chromatography. Journal of Food Biochemistry, 2020, 44, e13209.	1.2	28
6	Production and Characterization of Sodium Alginate/Gum Arabic Based Films Enriched with Syzygium cumini Seeds Extracts for Food Application. Journal of Polymers and the Environment, 2022, 30, 1615-1626.	2.4	24
7	Extraction optimisation, antioxidant activity and inhibition on αâ€amylase and pancreatic lipase of polyphenols from the seeds of <i>Syzygium cumini</i> International Journal of Food Science and Technology, 2019, 54, 2084-2093.	1.3	23
8	Twoâ€Steps of Gelation System Enhanced the Stability of Syzygium cuminiÂAnthocyanins by Encapsulation with Sodium Alginate, Maltodextrin, Chitosan and Gum Arabic. Journal of Polymers and the Environment, 2021, 29, 3679-3692.	2.4	22
9	Active Bio-composite Sodium Alginate/Maltodextrin Packaging Films for Food Containing Azolla pinnata Leaves Extract as Natural Antioxidant. Journal of Polymers and the Environment, 2022, 30, 1355-1365.	2.4	21
10	Effects of impregnate temperature on extraction of caffeoylquinic acid derivatives from ⟨i⟩Moringa oleifera⟨ i⟩ leaves and evaluation of inhibitory activity on digestive enzyme, antioxidant, antiâ€proliferative and antibacterial activities of the extract. International Journal of Food Science and Technology, 2020, 55, 3082-3090.	1.3	16
11	Development of Hybrid Film Based on Carboxymethyl Chitosan-Gum Arabic Incorporated Citric Acid and Polyphenols from Cinnamomum camphora Seeds for Active Food Packaging. Journal of Polymers and the Environment, 2022, 30, 3582-3597.	2.4	12
12	Oxidative stability of <i>Opuntia ficus-indica </i> seeds oil blending with <i>Moringa oleifera </i> seeds oilâ ⁺ 1. OCL - Oilseeds and Fats, Crops and Lipids, 2020, 27, 53.	0.6	10
13	Enhanced the entrapment and controlled release of <i>Syzygium cumini</i> seeds polyphenols by modifying the surface and internal organization of Alginateâ€based microcapsules. Journal of Food Processing and Preservation, 2021, 45, .	0.9	8
14	Large batch production of Galactooligosaccharides using βâ€glucosidase immobilized on chitosanâ€functionalized magnetic nanoparticle. Journal of Food Biochemistry, 2021, 45, e13589.	1.2	7
15	Characterisation, rheological properties and immunomodulatory efficiency of corn silk polysaccharides. International Journal of Food Science and Technology, 2023, 58, 2050-2059.	1.3	7

Immunomodulatory Activity in vitro and in vivo of Polysaccharides from Kabuli Chickpea (Cicer) Tj ETQq0 0 0 rgBT /Qyerlock 10 Tf 50 14