

# Mohamed Abdin

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

15  
papers

171  
citations

7  
h-index

13  
g-index

17  
ext. papers

292  
ext. citations

4.3  
avg, IF

3.13  
L-index

#	Paper	IF	Citations
15	Production and Characterization of Sodium Alginate/Gum Arabic Based Films Enriched with Syzygium cumini Seeds Extracts for Food Application. <i>Journal of Polymers and the Environment</i> , <b>2022</b> , 30, 1615	4.5	5
14	Large batch production of Galactooligosaccharides using $\alpha$ -glucosidase immobilized on chitosan-functionalized magnetic nanoparticle. <i>Journal of Food Biochemistry</i> , <b>2021</b> , 45, e13589	3.3	2
13	Two-Steps of Gelation System Enhanced the Stability of Syzygium cumini Anthocyanins by Encapsulation with Sodium Alginate, Maltodextrin, Chitosan and Gum Arabic. <i>Journal of Polymers and the Environment</i> , <b>2021</b> , 29, 3679-3692	4.5	3
12	Enhanced the entrapment and controlled release of Syzygium cumini seeds polyphenols by modifying the surface and internal organization of Alginate-based microcapsules. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45,	2.1	3
11	Antioxidant and anti-inflammatory activities of target anthocyanins di-glucosides isolated from Syzygium cumini pulp by high speed counter-current chromatography. <i>Journal of Food Biochemistry</i> , <b>2020</b> , 44, 1050-1062	3.3	15
10	Effects of impregnate temperature on extraction of caffeoylquinic acid derivatives from Moringa oleifera leaves and evaluation of inhibitory activity on digestive enzyme, antioxidant, anti-proliferative and antibacterial activities of the extract. <i>International Journal of Food Science and Technology</i> , <b>2020</b> , 55, 3082-3090	3.8	5
9	Effect of Chinese chives ( <i>Allium tuberosum</i> ) addition to carboxymethyl cellulose based food packaging films. <i>Carbohydrate Polymers</i> , <b>2020</b> , 235, 115944	10.3	23
8	Immunomodulatory Activity and of Polysaccharides from Kabuli Chickpea (L.) Hull. <i>Food Technology and Biotechnology</i> , <b>2020</b> , 58, 370-380	2.1	2
7	Preparation and Characterization of Chitosan/Gelatin-Based Active Food Packaging Films Containing Apple Peel Nanoparticles. <i>Journal of Polymers and the Environment</i> , <b>2020</b> , 28, 411-420	4.5	24
6	Oxidative stability of Opuntia ficus-indica seeds oil blending with Moringa oleifera seeds oil?. <i>OCL - Oilseeds and Fats, Crops and Lipids</i> , <b>2020</b> , 27, 53	1.5	4
5	Physicochemical, functional, structural, thermal characterization and $\alpha$ -amylase inhibition of polysaccharides from chickpea ( <i>Cicer arietinum</i> L.) hulls. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 113, 108265	5.4	20
4	Extraction optimisation, antioxidant activity and inhibition on $\alpha$ -amylase and pancreatic lipase of polyphenols from the seeds of Syzygium cumini. <i>International Journal of Food Science and Technology</i> , <b>2019</b> , 54, 2084-2093	3.8	8
3	Production and characterization of CMC-based antioxidant and antimicrobial films enriched with chickpea hull polysaccharides. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 118, 469-477	7.9	49
2	Active Bio-composite Sodium Alginate/Maltodextrin Packaging Films for Food Containing Azolla pinnata Leaves Extract as Natural Antioxidant. <i>Journal of Polymers and the Environment</i> , 1	4.5	7
1	Development of Hybrid Film Based on Carboxymethyl Chitosan-Gum Arabic Incorporated Citric Acid and Polyphenols from Cinnamomum camphora Seeds for Active Food Packaging. <i>Journal of Polymers and the Environment</i> , 1	4.5	0