

# Samah M El Sayed

## List of Publications by Year in descending order

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Version: 2024-02-01

33  
papers

2,065  
citations

361296

20  
h-index

414303

32  
g-index

33  
all docs

33  
docs citations

33  
times ranked

2308  
citing authors

#	ARTICLE	IF	CITATIONS
1	Bionanocomposites materials for food packaging applications: Concepts and future outlook. Carbohydrate Polymers, 2018, 193, 19-27.	5.1	514
2	Enhancement of Egyptian soft white cheese shelf life using a novel chitosan/carboxymethyl cellulose/zinc oxide bionanocomposite film. Carbohydrate Polymers, 2016, 151, 9-19.	5.1	207
3	Chitosan nanocomposite films based on Ag-NP and Au-NP biosynthesis by Bacillus Subtilis as packaging materials. International Journal of Biological Macromolecules, 2014, 69, 185-191.	3.6	198
4	Potential application of herbs and spices and their effects in functional dairy products. Heliyon, 2019, 5, e01989.	1.4	161
5	Mechanical and antibacterial properties of novel high performance chitosan/nanocomposite films. International Journal of Biological Macromolecules, 2015, 76, 25-32.	3.6	135
6	Evaluation of bionanocomposites as packaging material on properties of soft white cheese during storage period. Carbohydrate Polymers, 2015, 132, 274-285.	5.1	113
7	Rational design of chitosan/guar gum/zinc oxide bionanocomposites based on Roselle calyx extract for Ras cheese coating. Carbohydrate Polymers, 2020, 239, 116234.	5.1	107
8	Novel bionanocomposite materials used for packaging skimmed milk acid coagulated cheese (Karish). International Journal of Biological Macromolecules, 2018, 115, 1002-1011.	3.6	70
9	Development of Eco-friendly Probiotic Edible Coatings Based on Chitosan, Alginate and Carboxymethyl Cellulose for Improving the Shelf Life of UF Soft Cheese. Journal of Polymers and the Environment, 2021, 29, 1941-1953.	2.4	60
10	Synthesis and evaluation of eco-friendly carboxymethyl cellulose/polyvinyl alcohol/CuO bionanocomposites and their use in coating processed cheese. RSC Advances, 2020, 10, 37857-37870.	1.7	55
11	Antimicrobial nanoemulsion formulation based on thyme (Thymus vulgaris) essential oil for UF labneh preservation. Journal of Materials Research and Technology, 2021, 10, 1029-1041.	2.6	51
12	Use of spinach powder as functional ingredient in the manufacture of UF-Soft cheese. Heliyon, 2020, 6, e03278.	1.4	48
13	Utilization of Natural Antimicrobial and Antioxidant of Moringa oleifera Leaves Extract in Manufacture of Cream Cheese. Journal of Biological Sciences, 2018, 18, 92-106.	0.1	36
14	Protective effect of the functional yogurt based on Malva parviflora leaves extract nanoemulsion on acetic acid-induced ulcerative colitis in rats. Journal of Materials Research and Technology, 2020, 9, 14500-14508.	2.6	35
15	Effect of Ficus carica L. leaves extract loaded gold nanoparticles against cisplatin-induced acute kidney injury. Colloids and Surfaces B: Biointerfaces, 2019, 184, 110465.	2.5	34
16	Synergistic impact of cumin essential oil on enhancing of UV-blocking and antibacterial activity of biodegradable poly(butylene adipate-co-terephthalate)/clay platelets nanocomposites. Journal of Thermoplastic Composite Materials, 2023, 36, 96-117.	2.6	33
17	Preparation and characterization of novel bionanocomposites based on garlic extract for preserving fresh Nile tilapia fish fillets. RSC Advances, 2021, 11, 22571-22584.	1.7	32
18	Production of UF-soft cheese using probiotic bacteria and Aloe vera pulp as a good source of nutrients. Annals of Agricultural Sciences, 2020, 65, 13-20.	1.1	31

#	ARTICLE	IF	CITATIONS
19	Novel approach for biosynthesizing of zinc oxide nanoparticles using <i>Lactobacillus gasseri</i> and their influence on microbiological, chemical, sensory properties of integrated yogurt. <i>Food Chemistry</i> , 2021, 365, 130513.	4.2	27
20	The use of nano-sized eggshell powder for calcium fortification of cow's and buffalo's milk yogurts [pdf]. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2018, 17, 37-49.	0.2	25
21	A modern trend to preserve white soft cheese using nano-emulsified solutions containing cumin essential oil. <i>Environmental Nanotechnology, Monitoring and Management</i> , 2021, 16, 100499.	1.7	17
22	Characterization of novel Ras cheese supplemented with Jalapeno red pepper. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14535.	0.9	16
23	Improving the Nutritional Value and Extending Shelf Life of Labneh by Adding <i>Moringa oleifera</i> Oil. <i>International Journal of Dairy Science</i> , 2017, 12, 81-92.	0.4	13
24	Prophylactic effect of probiotics fortified with <i>Aloe vera</i> pulp nanoemulsion against ethanol-induced gastric ulcer. <i>Toxicology Mechanisms and Methods</i> , 2021, 31, 699-710.	1.3	8
25	Enhancing the Nutritive Values of Ice Milk Based on Dry Leaves and Oil of <i>Moringa oleifera</i> . <i>American Journal of Food Technology</i> , 2017, 12, 86-95.	0.2	8
26	Ameliorate the processed cheese production by functional microcapsules loaded with mustard seed extract and <i>Bifidobacterium bifidum</i> . <i>Biocatalysis and Agricultural Biotechnology</i> , 2021, 38, 102221.	1.5	8
27	Preparation and evaluation of yogurt fortified with probiotics jelly candy enriched with grape seeds extract nanoemulsion. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	7
28	Preparation of symbiotic whey protein gel as a carrier of free and encapsulated probiotic bacteria. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15612.	0.9	5
29	Bio-Labneh fortified with functional microcapsules filled with chickpea flour and probiotics. <i>Biocatalysis and Agricultural Biotechnology</i> , 2022, 42, 102345.	1.5	5
30	Function processed cheese sauce fortified with peanut butter. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14656.	0.9	2
31	Physicochemical characteristics of novel UF-Soft Cheese Containing Red Radish Roots Nanopowder. <i>Biocatalysis and Agricultural Biotechnology</i> , 2021, 33, 101980.	1.5	2
32	The effects of camel milk powder on the stability and quality properties of processed cheese sauce [pdf]. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2019, 18, 349-359.	0.2	2
33	<i>Hibiscus Sabdariffa</i> L. Nanoparticles Offer a Preventive Potential Against Experimental Ehrlich Solid Carcinoma. <i>Biomedical and Pharmacology Journal</i> , 2022, 15, 33-47.	0.2	0