

# Mohammed Sabbah

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/9398783/publications.pdf>

Version: 2024-02-01

20  
papers

418  
citations

759190

12  
h-index

794568

19  
g-index

20  
all docs

20  
docs citations

20  
times ranked

566  
citing authors

#	ARTICLE	IF	CITATIONS
1	Basil Essential Oil: Composition, Antimicrobial Properties, and Microencapsulation to Produce Active Chitosan Films for Food Packaging. <i>Foods</i> , 2021, 10, 121.	4.3	73
2	Development and properties of new chitosan-based films plasticized with spermidine and/or glycerol. <i>Food Hydrocolloids</i> , 2019, 87, 245-252.	10.7	49
3	Biopolymers as Food Packaging Materials. <i>International Journal of Molecular Sciences</i> , 2020, 21, 4942.	4.1	38
4	Blend films of pectin and bitter vetch ( <i>Vicia ervilia</i> ) proteins: Properties and effect of transglutaminase. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 36, 245-251.	5.6	36
5	Black Edible Films from Protein-Containing Defatted Cake of <i>Nigella sativa</i> Seeds. <i>International Journal of Molecular Sciences</i> , 2020, 21, 832.	4.1	34
6	Effect of Mesoporous Silica Nanoparticles on The Physicochemical Properties of Pectin Packaging Material for Strawberry Wrapping. <i>Nanomaterials</i> , 2020, 10, 52.	4.1	31
7	Improved shelf-life of Nabulsi cheese wrapped with hydrocolloid films. <i>Food Hydrocolloids</i> , 2019, 96, 29-35.	10.7	21
8	Insight into Zeta Potential Measurements in Biopolymer Film Preparation. <i>Journal of Biotechnology &amp; Biomaterials</i> , 2016, 6, .	0.3	20
9	Plasticizing Effects of Polyamines in Protein-Based Films. <i>International Journal of Molecular Sciences</i> , 2017, 18, 1026.	4.1	18
10	Tuning the Functional Properties of Bitter Vetch ( <i>Vicia ervilia</i> ) Protein Films Grafted with Spermidine. <i>International Journal of Molecular Sciences</i> , 2017, 18, 2658.	4.1	16
11	Effect of Mesoporous Silica Nanoparticles on Glycerol-Plasticized Anionic and Cationic Polysaccharide Edible Films. <i>Coatings</i> , 2019, 9, 172.	2.6	14
12	Host defense peptides identified in human apolipoprotein B as novel food biopreservatives and active coating components. <i>Food Microbiology</i> , 2021, 99, 103804.	4.2	13
13	Transglutaminase Cross-Linked Edible Films and Coatings for Food Applications. , 2019, , 369-388.		10
14	Hydrocolloid-Based Coatings with Nanoparticles and Transglutaminase Crosslinker as Innovative Strategy to Produce Healthier Fried Kobbah. <i>Foods</i> , 2020, 9, 698.	4.3	10
15	<i>Moringa oleifera</i> Lam.: A Phytochemical and Pharmacological Overview. <i>Horticulturae</i> , 2021, 7, 409.	2.8	10
16	Bio-Based Materials for Packaging. <i>International Journal of Molecular Sciences</i> , 2022, 23, 3611.	4.1	8
17	Stabilization of Charged Polysaccharide Film Forming Solution by Sodium Chloride: Nanoparticle Z-Average and Zeta-Potential Monitoring. <i>Journal of Biotechnology &amp; Biomaterials</i> , 2016, 06, .	0.3	6
18	Glutamic Acid as Repeating Building Block for Bio-Based Films. <i>Polymers</i> , 2020, 12, 1613.	4.5	6

#	ARTICLE	IF	CITATIONS
19	Functionality of Films from <i>Nigella sativa</i> Defatted Seed Cake Proteins Plasticized with Grape Juice: Use in Wrapping Sweet Cherries. <i>Coatings</i> , 2021, 11, 1383.	2.6	4
20	Effects of Oil Source on Egg Quality and Yolk Fatty Acid Profile of Layer Hens. <i>Brazilian Journal of Poultry Science</i> , 2022, 24, .	0.7	1