Mohammed Sabbah

List of Publications by Year
in descending order

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

Version: 2024-02-01

		759190	794568
20	418	12	19
papers	citations	h-index	g-index

20	20	20	566
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Bio-Based Materials for Packaging. International Journal of Molecular Sciences, 2022, 23, 3611.	4.1	8
2	Effects of Oil Source on Egg Quality and Yolk Fatty Acid Profile of Layer Hens. Brazilian Journal of Poultry Science, 2022, 24, .	0.7	1
3	Basil Essential Oil: Composition, Antimicrobial Properties, and Microencapsulation to Produce Active Chitosan Films for Food Packaging. Foods, 2021, 10, 121.	4.3	73
4	Host defense peptides identified in human apolipoprotein B as novel food biopreservatives and active coating components. Food Microbiology, 2021, 99, 103804.	4.2	13
5	Moringa oleifera Lam.: A Phytochemical and Pharmacological Overview. Horticulturae, 2021, 7, 409.	2.8	10
6	Functionality of Films from Nigella sativa Defatted Seed Cake Proteins Plasticized with Grape Juice: Use in Wrapping Sweet Cherries. Coatings, 2021, 11, 1383.	2.6	4
7	Effect of Mesoporous Silica Nanoparticles on The Physicochemical Properties of Pectin Packaging Material for Strawberry Wrapping. Nanomaterials, 2020, 10, 52.	4.1	31
8	Biopolymers as Food Packaging Materials. International Journal of Molecular Sciences, 2020, 21, 4942.	4.1	38
9	Glutamic Acid as Repeating Building Block for Bio-Based Films. Polymers, 2020, 12, 1613.	4.5	6
10	Hydrocolloid-Based Coatings with Nanoparticles and Transglutaminase Crosslinker as Innovative Strategy to Produce Healthier Fried Kobbah. Foods, 2020, 9, 698.	4.3	10
11	Black Edible Films from Protein-Containing Defatted Cake of Nigella sativa Seeds. International Journal of Molecular Sciences, 2020, 21, 832.	4.1	34
12	Development and properties of new chitosan-based films plasticized with spermidine and/or glycerol. Food Hydrocolloids, 2019, 87, 245-252.	10.7	49
13	Improved shelf-life of Nabulsi cheese wrapped with hydrocolloid films. Food Hydrocolloids, 2019, 96, 29-35.	10.7	21
14	Effect of Mesoporous Silica Nanoparticles on Glycerol-Plasticized Anionic and Cationic Polysaccharide Edible Films. Coatings, 2019, 9, 172.	2.6	14
15	Transglutaminase Cross-Linked Edible Films and Coatings for Food Applications. , 2019, , 369-388.		10
16	Plasticizing Effects of Polyamines in Protein-Based Films. International Journal of Molecular Sciences, 2017, 18, 1026.	4.1	18
17	Tuning the Functional Properties of Bitter Vetch (Vicia ervilia) Protein Films Grafted with Spermidine. International Journal of Molecular Sciences, 2017, 18, 2658.	4.1	16
18	Stabilization of Charged Polysaccharide Film Forming Solution by Sodium Chloride: Nanoparticle Z-Average and Zeta-Potential Monitoring. Journal of Biotechnology & Biomaterials, 2016, 06, .	0.3	6

#	Article	IF	Citations
19	Insight into Zeta Potential Measurements in Biopolymer Film Preparation. Journal of Biotechnology & Biomaterials, 2016, 6, .	0.3	20
20	Blend films of pectin and bitter vetch (Vicia ervilia) proteins: Properties and effect of transglutaminase. Innovative Food Science and Emerging Technologies, 2016, 36, 245-251.	5.6	36