

Belal J Muhialdin

List of Publications by Year in descending order

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Version: 2024-02-01

56
papers

1,216
citations

394421
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56
all docs

56
docs citations

56
times ranked

1139
citing authors

#	ARTICLE	IF	CITATIONS
1	Spray Drying for the Encapsulation of Oils—A Review. <i>Molecules</i> , 2020, 25, 3873.	3.8	104
2	Review on the Biological Detoxification of Mycotoxins Using Lactic Acid Bacteria to Enhance the Sustainability of Foods Supply. <i>Molecules</i> , 2020, 25, 2655.	3.8	75
3	Identification of antifungal peptides produced by <i>Lactobacillus plantarum</i> IS10 grown in the MRS broth. <i>Food Control</i> , 2016, 59, 27-30.	5.5	65
4	The Effects of Different Extraction Methods on Antioxidant Properties, Chemical Composition, and Thermal Behavior of Black Seed (<i>Nigella sativa</i> L.) Oil. <i>Evidence-based Complementary and Alternative Medicine</i> , 2016, 2016, 1-10.	1.2	64
5	Antifungal activity determination for the peptides generated by <i>Lactobacillus plantarum</i> TE10 against <i>Aspergillus flavus</i> in maize seeds. <i>Food Control</i> , 2020, 109, 106898.	5.5	61
6	Antifungal Activity of <i>Lactobacillus fermentum</i> Te007, <i>Pediococcus pentosaceus</i> Te010, <i>Lactobacillus pentosus</i> G004, and <i>L. paracasi</i> D5 on Selected Foods. <i>Journal of Food Science</i> , 2011, 76, M493-9.		56
7	Antibacterial Activity of <i>Lactobacillus acidophilus</i> Strains Isolated from Honey Marketed in Malaysia against Selected Multiple Antibiotic Resistant (MAR) Gram-Positive Bacteria. <i>Journal of Food Science</i> , 2012, 77, M364-71.	3.1	48
8	Lacto-fermented Kenaf (<i>Hibiscus cannabinus</i> L.) seed protein as a source of bioactive peptides and their applications as natural preservatives. <i>Food Control</i> , 2020, 110, 106969.	5.5	45
9	Effects of metabolite changes during lacto-fermentation on the biological activity and consumer acceptability for dragon fruit juice. <i>LWT - Food Science and Technology</i> , 2020, 121, 108992.	5.2	41
10	Characterization of nanoemulsion of <i>Nigella sativa</i> oil and its application in ice cream. <i>Food Science and Nutrition</i> , 2020, 8, 2608-2618.	3.4	41
11	Antiviral activity of fermented foods and their probiotics bacteria towards respiratory and alimentary tracts viruses. <i>Food Control</i> , 2021, 127, 108140.	5.5	40
12	In vitro antifungal activity of lactic acid bacteria low molecular peptides against spoilage fungi of bakery products. <i>Annals of Microbiology</i> , 2018, 68, 557-567.	2.6	38
13	GABA enhancement by simple carbohydrates in yoghurt fermented using novel, self-cloned <i>Lactobacillus plantarum</i> Taj-Apis362 and metabolomics profiling. <i>Scientific Reports</i> , 2021, 11, 9417.	3.3	30
14	Incorporating torch ginger (<i>Etlingera elatior</i> Jack) inflorescence essential oil onto starch-based edible film towards sustainable active packaging for chicken meat. <i>Industrial Crops and Products</i> , 2022, 184, 115058.	5.2	29
15	Novel Antifungal Peptides Produced by <i>Leuconostoc mesenteroides</i> DU15 Effectively Inhibit Growth of <i>Aspergillus niger</i> . <i>Journal of Food Science</i> , 2015, 80, M1026-30.	3.1	27
16	Influence of Storage Conditions on the Quality, Metabolites, and Biological Activity of Soursop (<i>Annona muricata</i> L.) Kombucha. <i>Frontiers in Microbiology</i> , 2020, 11, 603481.	3.5	27
17	Identification of low molecular weight antimicrobial peptides from Iraqi camel milk fermented with <i>Lactobacillus plantarum</i> . <i>PharmaNutrition</i> , 2018, 6, 69-73.	1.7	26
18	Screening of Lactic Acid Bacteria for Antifungal Activity against <i>Aspergillus oryzae</i> . <i>American Journal of Applied Sciences</i> , 2011, 8, 447-451.	0.2	25

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19	Identification of antioxidant and antibacterial activities for the bioactive peptides generated from bitter beans (<i>Parkia speciosa</i>) via boiling and fermentation processes. LWT - Food Science and Technology, 2020, 131, 109776.	5.2	25
20	Low molecular weight peptides generated from palm kernel cake via solid state lacto-fermentation extend the shelf life of bread. LWT - Food Science and Technology, 2020, 134, 110206.	5.2	23
21	Optimized supercritical CO ₂ extraction conditions on yield and quality of torch ginger (<i>Etlingera</i>) Tj ETQq1 1 0.784314 rgBT /Overloc	5.2	22
22	Physical properties, storage stability, and consumer acceptability for sourdough bread produced using encapsulated kombucha sourdough starter culture. Journal of Food Science, 2020, 85, 2286-2295.	3.1	21
23	Novel peptides contribute to the antimicrobial activity of camel milk fermented with <i>Lactobacillus plantarum</i> IS10. Food Control, 2021, 126, 108057.	5.5	21
24	Metabolomics profiling of fermented cantaloupe juice and the potential application to extend the shelf life of fresh cantaloupe juice for six months at 8°C. Food Control, 2021, 120, 107555.	5.5	20
25	Enzymatically synthesised fructooligosaccharides from sugarcane syrup modulate the composition and short-chain fatty acid production of the human intestinal microbiota. Food Research International, 2021, 149, 110677.	6.2	20
26	Peptide-based edible coatings to control postharvest fungal spoilage of mango (<i>Mangifera indica</i> L.) fruit. Food Control, 2022, 135, 108789.	5.5	19
27	Bioactive Compounds Responsible for Antioxidant Activity of Different Varieties of Date (<i>Phoenix</i>) Tj ETQq1 1 0.784314 rgBT /Overloc Food Properties, 2019, 22, 462-476.	3.0	18
28	Metabolomic changes and biological activities during the lacto-fermentation of jackfruit juice using <i>Lactobacillus casei</i> ATCC334. LWT - Food Science and Technology, 2021, 141, 110940.	5.2	17
29	Bio-cellulose Production by <i>Beijerinckia fluminensis</i> WAUPM53 and <i>Gluconacetobacter xylinus</i> 0416 in Sago By-product Medium. Applied Biochemistry and Biotechnology, 2019, 187, 211-220.	2.9	16
30	Traditional foodstuffs and household food security in a time of crisis. Appetite, 2021, 165, 105298.	3.7	14
31	Malaysian Isolates of Lactic Acid Bacteria with Antibacterial Activity against Gram-Positive and Gram-Negative Pathogenic Bacteria. Journal of Food Research, 2012, 1, 110.	0.3	12
32	Production of cationic antifungal peptides from kenaf seed protein as natural bio preservatives to prolong the shelf-life of tomato puree. International Journal of Food Microbiology, 2021, 359, 109418.	4.7	12
33	Protein physical state in meat analogue processing. Current Opinion in Food Science, 2022, 45, 100822.	8.0	12
34	Metabolomics profiling and antibacterial activity of fermented ginger paste extends the shelf life of chicken meat. LWT - Food Science and Technology, 2020, 132, 109897.	5.2	11
35	Production of Functional Non-dairy Creamer using <i>Nigella sativa</i> oil Via Fluidized Bed Coating Technology. Food and Bioprocess Technology, 2019, 12, 1352-1365.	4.7	10
36	Antibacterial and antifungal activity of kenaf seed peptides and their effect on microbiological safety and physicochemical properties of some food models. Food Control, 2022, 140, 109119.	5.5	9

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37	Milk clotting and proteolytic activity of enzyme preparation from <i>Pediococcus acidilactici</i> SH for dairy products. <i>African Journal of Biotechnology</i> , 2015, 14, 133-142.	0.6	8
38	Religiosity and food waste behavior at home and away. <i>Journal of Hospitality Marketing and Management</i> , 2022, 31, 797-818.	8.2	6
39	Traditional fermented foods and beverages in Iraq and their potential for large-scale commercialization. <i>Journal of Ethnic Foods</i> , 2022, 9, .	1.9	6
40	Antibacterial Activity and Metabolomics Profiling of Torch Ginger (<i>Etlingera elatior</i> Jack) Flower Oil Extracted Using Subcritical Carbon Dioxide (CO ₂). <i>Evidence-based Complementary and Alternative Medicine</i> , 2020, 2020, 1-8.	1.2	5
41	Shelf-life assessment of bread containing <i>Cyperus rotundus</i> rhizome aqueous extract with antimicrobial compounds identified by 1H-NMR. <i>LWT - Food Science and Technology</i> , 2021, 140, 110823.	5.2	5
42	The Effects of Fermentation Process on the Chemical Composition and Biological Activity of Spider Flower (<i>Gynandropsis gynandra</i>). <i>Journal of Pure and Applied Microbiology</i> , 2018, 12, 497-504.	0.9	5
43	Influence of natural antifungal coatings produced by Lacto-fermented antifungal substances on respiration, quality, antioxidant attributes, and shelf life of mango (<i>Mangifera indica</i> L.). <i>Postharvest Biology and Technology</i> , 2022, 189, 111904.	6.0	5
44	Metabolomics profiling and antimicrobial activity of fermented date fruit (<i>Khastawi</i>) used as functional ingredients for making Asian confectionary (<i>Dodol</i>). <i>Biotechnology and Biotechnological Equipment</i> , 2021, 35, 478-486.	1.3	4
45	Effects of Lacto-Fermented Agricultural By-Products as a Natural Disinfectant against Post-Harvest Diseases of Mango (<i>Mangifera indica</i> L.). <i>Plants</i> , 2021, 10, 285.	3.5	4
46	Applications of Date (<i>Phoenix dactylifera</i> L.) Fruits as Bioactive Ingredients in Functional Foods. <i>Journal of Pure and Applied Microbiology</i> , 2018, 12, 1101-1108.	0.9	4
47	Bacterial attachment and biofilm formation on stainless steel surface and their <i>in vitro</i> inhibition by marine fungal extracts. <i>Journal of Food Safety</i> , 2018, 38, e12456.	2.3	3
48	Discovery and Development of Novel Anti-fungal Peptides Against Foodspoiling Fungi. <i>Current Drug Discovery Technologies</i> , 2020, 17, 553-561.	1.2	3
49	Valorisation of Virgin Coconut Oil Application in Mayonnaise Production as Functional Ingredient. <i>Journal of Food and Nutrition Research (Newark, Del)</i> , 2019, 7, 65-70.	0.3	3
50	Lacto-fermented polypeptides integrated with edible coatings for mango (<i>Mangifera indica</i> L.) bio-preservation. <i>Food Control</i> , 2022, 134, 108708.	5.5	3
51	The effects of encapsulation process involving arabic gum on the metabolites, antioxidant and antibacterial activity of kombucha (fermented sugared tea). <i>Food Hydrocolloids for Health</i> , 2022, 2, 100072.	3.9	3
52	Assessment of Some Immune Components from The Bioactive Crude Extract Derived from The Epidermal Mucus of Climbing Perch <i>Anabas Testudines</i> . <i>Turkish Journal of Fisheries and Aquatic Sciences</i> , 2020, 20, 755-766.	0.9	2
53	Using dates (<i>Phoenix dactylifera</i> L.) to improve energy metabolism in fatigue-induced Sprague Dawley rats. <i>Future Foods</i> , 2021, 4, 100077.	5.4	2
54	Combination of Green Extraction Techniques and Essential Oils to Develop Active Packaging for Improving the Quality and Shelf Life for Chicken Meat. <i>Food Reviews International</i> , 2023, 39, 3783-3805.	8.4	1

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55	Chemical compositions, antioxidant and antimicrobial activities of Tubu (<i>Pycnarrhena longifolia</i>) leaves used as ingredient in traditional functional foods. Food Research, 2020, 4, 823-830.	0.8	0
56	Purification and identification of novel antibacterial peptides isolated from Tualang honey. International Journal of Food Science and Technology, 2022, 57, 5632-5641.	2.7	0