

Belal J Muhialdin

List of Publications by Year in descending order

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56
papers

1,216
citations

393982

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32
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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.	1.7	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.	1.7	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.	2.8	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.	0.5	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.	2.8	61
6	Antifungal Activity of <i>Lactobacillus fermentum</i> , <i>Pediococcus pentosaceus</i> , <i>Lactobacillus pentosus</i> , and <i>L. paracasi</i> on Selected Foods. <i>Journal of Food Science</i> , 2011, 76, M493-9.	1.5	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.	1.5	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.	2.8	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.	2.5	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.	1.5	41
11	Antiviral activity of fermented foods and their probiotics bacteria towards respiratory and alimentary tracts viruses. <i>Food Control</i> , 2021, 127, 108140.	2.8	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.	1.1	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.	1.6	30
14	Incorporating torch ginger (<i>Etilingera 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.	2.5	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.	1.5	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.	1.5	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.	0.8	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.	0.1	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. <i>LWT - Food Science and Technology</i> , 2020, 131, 109776.	2.5	25
20	Low molecular weight peptides generated from palm kernel cake via solid state lacto-fermentation extend the shelf life of bread. <i>LWT - Food Science and Technology</i> , 2020, 134, 110206.	2.5	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	2.5	22
22	Physical properties, storage stability, and consumer acceptability for sourdough bread produced using encapsulated kombucha sourdough starter culture. <i>Journal of Food Science</i> , 2020, 85, 2286-2295.	1.5	21
23	Novel peptides contribute to the antimicrobial activity of camel milk fermented with <i>Lactobacillus plantarum</i> IS10. <i>Food Control</i> , 2021, 126, 108057.	2.8	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. <i>Food Control</i> , 2021, 120, 107555.	2.8	20
25	Enzymatically synthesised fructooligosaccharides from sugarcane syrup modulate the composition and short-chain fatty acid production of the human intestinal microbiota. <i>Food Research International</i> , 2021, 149, 110677.	2.9	20
26	Peptide-based edible coatings to control postharvest fungal spoilage of mango (<i>Mangifera indica</i> L.) fruit. <i>Food Control</i> , 2022, 135, 108789.	2.8	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.	1.3	18
28	Metabolomic changes and biological activities during the lacto-fermentation of jackfruit juice using <i>Lactobacillus casei</i> ATCC334. <i>LWT - Food Science and Technology</i> , 2021, 141, 110940.	2.5	17
29	Bio-cellulose Production by <i>Beijerinckia fluminensis</i> WAUPM53 and <i>Gluconacetobacter xylinus</i> 0416 in Sago By-product Medium. <i>Applied Biochemistry and Biotechnology</i> , 2019, 187, 211-220.	1.4	16
30	Traditional foodstuffs and household food security in a time of crisis. <i>Appetite</i> , 2021, 165, 105298.	1.8	14
31	Malaysian Isolates of Lactic Acid Bacteria with Antibacterial Activity against Gram-Positive and Gram-Negative Pathogenic Bacteria. <i>Journal of Food Research</i> , 2012, 1, 110.	0.1	12
32	Production of cationic antifungal peptides from kenaf seed protein as natural bio preservatives to prolong the shelf-life of tomato puree. <i>International Journal of Food Microbiology</i> , 2021, 359, 109418.	2.1	12
33	Protein physical state in meat analogue processing. <i>Current Opinion in Food Science</i> , 2022, 45, 100822.	4.1	12
34	Metabolomics profiling and antibacterial activity of fermented ginger paste extends the shelf life of chicken meat. <i>LWT - Food Science and Technology</i> , 2020, 132, 109897.	2.5	11
35	Production of Functional Non-dairy Creamer using <i>Nigella sativa</i> oil Via Fluidized Bed Coating Technology. <i>Food and Bioprocess Technology</i> , 2019, 12, 1352-1365.	2.6	10
36	Antibacterial and antifungal activity of kenaf seed peptides and their effect on microbiological safety and physicochemical properties of some food models. <i>Food Control</i> , 2022, 140, 109119.	2.8	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.	0.3	8
38	Religiosity and food waste behavior at home and away. <i>Journal of Hospitality Marketing and Management</i> , 2022, 31, 797-818.	5.1	6
39	Traditional fermented foods and beverages in Iraq and their potential for large-scale commercialization. <i>Journal of Ethnic Foods</i> , 2022, 9, .	0.8	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.	0.5	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.	2.5	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.	0.3	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.	2.9	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.	0.5	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.	1.6	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.	0.3	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.	1.1	3
48	Discovery and Development of Novel Anti-fungal Peptides Against Foodspoiling Fungi. <i>Current Drug Discovery Technologies</i> , 2020, 17, 553-561.	0.6	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.	0.1	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.	2.8	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.	1.6	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.	0.4	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.	2.4	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.	4.3	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. <i>Food Research</i> , 2020, 4, 823-830.	0.3	0
56	Purification and identification of novel antibacterial peptides isolated from Tualang honey. <i>International Journal of Food Science and Technology</i> , 2022, 57, 5632-5641.	1.3	0