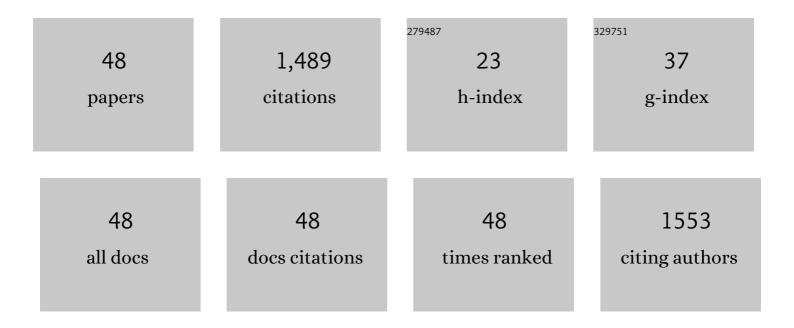
## Samir A Mahgoub

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Microalgae in modern cancer therapy: Current knowledge. Biomedicine and Pharmacotherapy, 2019, 111, 42-50.	2.5	123
2	Dietary curcumin supplement influence on growth, immunity, antioxidant status, and resistance to Aeromonas hydrophila in Oreochromis niloticus. Aquaculture, 2017, 475, 16-23.	1.7	122
3	Phenolic extracts of clove (Syzygium aromaticum) with novel antioxidant and antibacterial activities. European Journal of Integrative Medicine, 2016, 8, 494-504.	0.8	119
4	In vitro and in situ antimicrobial action and mechanism of glycinin and its basic subunit. International Journal of Food Microbiology, 2012, 154, 19-29.	2.1	94
5	Soft cheese supplemented with black cumin oil: Impact on food borne pathogens and quality during storage. Saudi Journal of Biological Sciences, 2014, 21, 280-288.	1.8	81
6	Supplementation of diets for <i>Oreochromis niloticus</i> with essential oil extracts from lemongrass ( <i>Cymbopogon citratus</i> ) and geranium ( <i>Pelargonium graveolens</i> ) and effects on growth, intestinal microbiota, antioxidant and immune activities. Aquaculture Nutrition, 2018, 24, 1006-1014.	1.1	59
7	Use of red pepper oil in quail diets and its effect on performance, carcass measurements, intestinal microbiota, antioxidant indices, immunity and blood constituents. Animal, 2020, 14, 1025-1033.	1.3	49
8	Biosynthesis, Optimization and Characterization of Silver Nanoparticles Using a Soil Isolate of Bacillus pseudomycoides MT32 and their Antifungal Activity Against some Pathogenic Fungi. Advances in Animal and Veterinary Sciences, 2019, 7, .	0.1	48
9	Extent and Mode of Action of Cationic Legume Proteins against Listeria monocytogenes and Salmonella Enteritidis. Probiotics and Antimicrobial Proteins, 2013, 5, 195-205.	1.9	46
10	Preservative action of 11S (glycinin) and 7S (β-conglycinin) soy globulin on bovine raw milk stored either at 4 or 25 °C. Journal of Dairy Research, 2013, 80, 174-183.	0.7	45
11	Growth, carcass characteristics, meat quality, and microbial aspects of growing quail fed diets enriched with two different types of probiotics (Bacillus toyonensis and Bifidobacterium bifidum). Poultry Science, 2021, 100, 84-93.	1.5	43
12	Improving productive performance and mitigating harmful emissions from laying hen excreta via feeding on graded levels of corn <scp>DDGS</scp> with or without <i>Bacillus subtilis</i> probiotic. Journal of Animal Physiology and Animal Nutrition, 2017, 101, 904-913.	1.0	42
13	Inhibition of Growth of Pathogenic Bacteria in Raw Milk by Legume Protein Esters. Journal of Food Protection, 2011, 74, 1475-1481.	0.8	38
14	Improving growth performance and health status of meat-type quail by supplementing the diet with black cumin cold-pressed oil as a natural alternative for antibiotics. Environmental Science and Pollution Research, 2018, 25, 1157-1167.	2.7	36
15	Enhancement of drought tolerance in diverse Vicia faba cultivars by inoculation with plant growth-promoting rhizobacteria under newly reclaimed soil conditions. Scientific Reports, 2021, 11, 24142.	1.6	36
16	Controlling psychrotrophic bacteria in raw buffalo milk preserved at 4°C with esterified legume proteins. LWT - Food Science and Technology, 2011, 44, 1697-1702.	2.5	35
17	Influences of Dietary Supplementation of Antimicrobial Cold Pressed Oils Mixture on Growth Performance and Intestinal Microflora of Growing Japanese Quails. International Journal of Pharmacology, 2015, 11, 689-696.	0.1	35
18	Paulownia Leaves as A New Feed Resource: Chemical Composition and Effects on Growth, Carcasses, Digestibility, Blood Biochemistry, and Intestinal Bacterial Populations of Growing Rabbits. Animals, 2019, 9, 95.	1.0	33

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19	Effects of clove (Syzygium aromaticum) oil on quail growth, carcass traits, blood components, meat quality, and intestinal microbiota. Poultry Science, 2019, 98, 319-329.	1.5	32
20	Cold Pressed <scp><i>N</i></scp> <i>igella sativa</i> Oil Inhibits the Growth of Foodborne Pathogens and Improves the Quality of Domiati Cheese. Journal of Food Safety, 2013, 33, 470-480.	1.1	31
21	Inhibition of Penicillium digitatum in vitro and in postharvest orange fruit by a soy protein fraction containing mainly β-conglycinin. Journal of General Plant Pathology, 2016, 82, 293-301.	0.6	31
22	Extending the Technological Validity of Raw Buffalo Milk at Room Temperature by Esterified Legume Proteins. Journal of Food Processing and Preservation, 2014, 38, 223-231.	0.9	26
23	Impact of Rosmarinus officinalis cold-pressed oil on health, growth performance, intestinal bacterial populations, and immunocompetence of Japanese quail. Poultry Science, 2019, 98, 2139-2149.	1.5	26
24	Counteracting Recontamination of Pasteurized Milk by Methylated Soybean Protein. Food and Bioprocess Technology, 2013, 6, 101-109.	2.6	24
25	Herbal Medicine Additives as Powerful Agents to Control and Prevent Avian Influenza Virus in Poultry – A Review. Annals of Animal Science, 2019, 19, 905-935.	0.6	24
26	Influences of stocking density and dietary probiotic supplementation on growing Japanese quail performance. Anais Da Academia Brasileira De Ciencias, 2019, 91, e20180616.	0.3	23
27	Plants: A natural solution to enhance raw milk cheese preservation?. Food Research International, 2020, 130, 108883.	2.9	21
28	Inhibition of Staphylococcus aureus LC 554891 by Moringa oleifera Seed Extract either Singly or in Combination with Antibiotics. Molecules, 2020, 25, 4583.	1.7	21
29	Inhibitory effect of Nigella sativa oil against Listeria monocytogenes and Salmonella Enteritidis inoculated in minced beef meat. Journal of Food Measurement and Characterization, 2017, 11, 2043-2051.	1.6	18
30	Isolation of diverse bioactive compounds from Euphorbia balsamifera: Cytotoxicity and antibacterial activity studies. Saudi Journal of Biological Sciences, 2021, 28, 417-426.	1.8	15
31	Biodegradation and decolorization of melanoidin solutions by manganese peroxidase yeasts. Water Science and Technology, 2016, 73, 2436-2445.	1.2	14
32	Impeding <i>Bacillus</i> spore germination <i>in vitro</i> and in milk by soy glycinin during long cold storage. Journal of General and Applied Microbiology, 2016, 62, 52-59.	0.4	13
33	Removal of phenol and zinc byCandidaisolated from wastewater for integrated biological treatment. Desalination and Water Treatment, 2015, 53, 3381-3387.	1.0	12
34	Recent Development in Bioactive Peptides from Plant and Animal Products and Their Impact on the Human Health. Food Reviews International, 2023, 39, 511-536.	4.3	12
35	Bioactive compounds from Euphorbia schimperiana with cytotoxic and antibacterial activities. South African Journal of Botany, 2021, 141, 357-366.	1.2	11
36	Inactivation of Listeria monocytogenes in ready-to-eat smoked turkey meat by combination with packaging atmosphere, oregano essential oil and cold temperature. AMB Express, 2019, 9, 54.	1.4	10

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37	Monitoring phenol degradingCandidaand bacterial pathogens in sewage treatment plant. Desalination and Water Treatment, 2015, 54, 2059-2066.	1.0	8
38	Bioactive proteins against pathogenic and spoilage bacteria. Functional Foods in Health and Disease, 2014, 4, 451.	0.3	8
39	Seasonal variation in microbiological and physicochemical characteristics of municipal wastewater in Al-Sharqiya province, Egypt (case study). Desalination and Water Treatment, 2016, 57, 2355-2364.	1.0	5
40	Evaluation of Lactobacillus kefiri and manganese peroxidaseâ€producing bacteria for decolorization of melanoidins and reduction of chemical oxygen demand. Water and Environment Journal, 2021, 35, 704-714.	1.0	4
41	Productive performance, fertility and hatchability, blood indices and gut microbial load in laying quails as affected by two types of probiotic bacteria. Saudi Journal of Biological Sciences, 2021, 28, 6544-6555.	1.8	4
42	Comparative prevalence of pathogenic and spoilage microbes in chicken sausages from Egypt and Greece. Health, 2013, 05, 274-284.	0.1	4
43	Fermented Food in Egypt: A Sustainable Bio-preservation to Improve the Safety of Food. Handbook of Environmental Chemistry, 2018, , 231-251.	0.2	3
44	Improving the Quality of Turkey Meat via Storage Temperature, Packaging Atmosphere, and Oregano (Origanum vulgare) Essential Oil Addition. Agriculture (Switzerland), 2020, 10, 463.	1.4	2
45	Microbiological and physicochemical criteria of fruit juices sold in Egypt: incidence of spore-forming bacteria. Emirates Journal of Food and Agriculture, 2015, 27, 864.	1.0	2
46	Ways to Minimize Nitrogen Emissions in Agricultural Farms. Handbook of Environmental Chemistry, 2018, , 357-368.	0.2	1
47	Microbial Hazards in Treated Wastewater: Challenges and Opportunities for Their Reusing in Egypt. Handbook of Environmental Chemistry, 2018, , 313-336.	0.2	0
48	Plasma Thrombopoietin Level in Thrombocytopenic Patients with or without Liver Cirrhosis Chronically Infected by the Hepatitis C Virus. British Journal of Medicine and Medical Research, 2015, 5, 864-871.	0.2	0