

# Samir A Mahgoub

## List of Publications by Year in descending order

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Version: 2024-02-01

48  
papers

1,489  
citations

279487

23  
h-index

329751

37  
g-index

48  
all docs

48  
docs citations

48  
times ranked

1553  
citing authors

#	ARTICLE	IF	CITATIONS
1	Recent Development in Bioactive Peptides from Plant and Animal Products and Their Impact on the Human Health. <i>Food Reviews International</i> , 2023, 39, 511-536.	4.3	12
2	Growth, carcass characteristics, meat quality, and microbial aspects of growing quail fed diets enriched with two different types of probiotics ( <i>Bacillus toyonensis</i> and <i>Bifidobacterium bifidum</i> ). <i>Poultry Science</i> , 2021, 100, 84-93.	1.5	43
3	Evaluation of <i>Lactobacillus kefir</i> and manganese peroxidase-producing bacteria for decolorization of melanoidins and reduction of chemical oxygen demand. <i>Water and Environment Journal</i> , 2021, 35, 704-714.	1.0	4
4	Isolation of diverse bioactive compounds from <i>Euphorbia balsamifera</i> : Cytotoxicity and antibacterial activity studies. <i>Saudi Journal of Biological Sciences</i> , 2021, 28, 417-426.	1.8	15
5	Productive performance, fertility and hatchability, blood indices and gut microbial load in laying quails as affected by two types of probiotic bacteria. <i>Saudi Journal of Biological Sciences</i> , 2021, 28, 6544-6555.	1.8	4
6	Bioactive compounds from <i>Euphorbia schimperiana</i> with cytotoxic and antibacterial activities. <i>South African Journal of Botany</i> , 2021, 141, 357-366.	1.2	11
7	Enhancement of drought tolerance in diverse <i>Vicia faba</i> cultivars by inoculation with plant growth-promoting rhizobacteria under newly reclaimed soil conditions. <i>Scientific Reports</i> , 2021, 11, 24142.	1.6	36
8	Use of red pepper oil in quail diets and its effect on performance, carcass measurements, intestinal microbiota, antioxidant indices, immunity and blood constituents. <i>Animal</i> , 2020, 14, 1025-1033.	1.3	49
9	Plants: A natural solution to enhance raw milk cheese preservation?. <i>Food Research International</i> , 2020, 130, 108883.	2.9	21
10	Inhibition of <i>Staphylococcus aureus</i> LC 554891 by <i>Moringa oleifera</i> Seed Extract either Singly or in Combination with Antibiotics. <i>Molecules</i> , 2020, 25, 4583.	1.7	21
11	Improving the Quality of Turkey Meat via Storage Temperature, Packaging Atmosphere, and Oregano ( <i>Origanum vulgare</i> ) Essential Oil Addition. <i>Agriculture (Switzerland)</i> , 2020, 10, 463.	1.4	2
12	Effects of clove ( <i>Syzygium aromaticum</i> ) oil on quail growth, carcass traits, blood components, meat quality, and intestinal microbiota. <i>Poultry Science</i> , 2019, 98, 319-329.	1.5	32
13	Inactivation of <i>Listeria monocytogenes</i> in ready-to-eat smoked turkey meat by combination with packaging atmosphere, oregano essential oil and cold temperature. <i>AMB Express</i> , 2019, 9, 54.	1.4	10
14	Influences of stocking density and dietary probiotic supplementation on growing Japanese quail performance. <i>Anais Da Academia Brasileira De Ciencias</i> , 2019, 91, e20180616.	0.3	23
15	Paulownia Leaves as A New Feed Resource: Chemical Composition and Effects on Growth, Carcasses, Digestibility, Blood Biochemistry, and Intestinal Bacterial Populations of Growing Rabbits. <i>Animals</i> , 2019, 9, 95.	1.0	33
16	Microalgae in modern cancer therapy: Current knowledge. <i>Biomedicine and Pharmacotherapy</i> , 2019, 111, 42-50.	2.5	123
17	Impact of <i>Rosmarinus officinalis</i> cold-pressed oil on health, growth performance, intestinal bacterial populations, and immunocompetence of Japanese quail. <i>Poultry Science</i> , 2019, 98, 2139-2149.	1.5	26
18	Biosynthesis, Optimization and Characterization of Silver Nanoparticles Using a Soil Isolate of <i>Bacillus pseudomycoloides</i> MT32 and their Antifungal Activity Against some Pathogenic Fungi. <i>Advances in Animal and Veterinary Sciences</i> , 2019, 7, .	0.1	48

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19	Herbal Medicine Additives as Powerful Agents to Control and Prevent Avian Influenza Virus in Poultry – A Review. <i>Annals of Animal Science</i> , 2019, 19, 905-935.	0.6	24
20	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. <i>Environmental Science and Pollution Research</i> , 2018, 25, 1157-1167.	2.7	36
21	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. <i>Aquaculture Nutrition</i> , 2018, 24, 1006-1014.	1.1	59
22	Ways to Minimize Nitrogen Emissions in Agricultural Farms. <i>Handbook of Environmental Chemistry</i> , 2018, , 357-368.	0.2	1
23	Fermented Food in Egypt: A Sustainable Bio-preservation to Improve the Safety of Food. <i>Handbook of Environmental Chemistry</i> , 2018, , 231-251.	0.2	3
24	Microbial Hazards in Treated Wastewater: Challenges and Opportunities for Their Reusing in Egypt. <i>Handbook of Environmental Chemistry</i> , 2018, , 313-336.	0.2	0
25	Improving productive performance and mitigating harmful emissions from laying hen excreta via feeding on graded levels of corn DDGS with or without <i>Bacillus subtilis</i> probiotic. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2017, 101, 904-913.	1.0	42
26	Dietary curcumin supplement influence on growth, immunity, antioxidant status, and resistance to <i>Aeromonas hydrophila</i> in <i>Oreochromis niloticus</i> . <i>Aquaculture</i> , 2017, 475, 16-23.	1.7	122
27	Inhibitory effect of <i>Nigella sativa</i> oil against <i>Listeria monocytogenes</i> and <i>Salmonella Enteritidis</i> inoculated in minced beef meat. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 2043-2051.	1.6	18
28	Impeding <i>Bacillus</i> spore germination <i>in vitro</i> and in milk by soy glycinin during long cold storage. <i>Journal of General and Applied Microbiology</i> , 2016, 62, 52-59.	0.4	13
29	Biodegradation and decolorization of melanoidin solutions by manganese peroxidase yeasts. <i>Water Science and Technology</i> , 2016, 73, 2436-2445.	1.2	14
30	Inhibition of <i>Penicillium digitatum</i> <i>in vitro</i> and in postharvest orange fruit by a soy protein fraction containing mainly $\beta^2$ -conglycinin. <i>Journal of General Plant Pathology</i> , 2016, 82, 293-301.	0.6	31
31	Seasonal variation in microbiological and physicochemical characteristics of municipal wastewater in Al-Sharqiya province, Egypt (case study). <i>Desalination and Water Treatment</i> , 2016, 57, 2355-2364.	1.0	5
32	Phenolic extracts of clove ( <i>Syzygium aromaticum</i> ) with novel antioxidant and antibacterial activities. <i>European Journal of Integrative Medicine</i> , 2016, 8, 494-504.	0.8	119
33	Monitoring phenol degrading <i>Candida</i> and bacterial pathogens in sewage treatment plant. <i>Desalination and Water Treatment</i> , 2015, 54, 2059-2066.	1.0	8
34	Removal of phenol and zinc by <i>Candida</i> isolated from wastewater for integrated biological treatment. <i>Desalination and Water Treatment</i> , 2015, 53, 3381-3387.	1.0	12
35	Influences of Dietary Supplementation of Antimicrobial Cold Pressed Oils Mixture on Growth Performance and Intestinal Microflora of Growing Japanese Quails. <i>International Journal of Pharmacology</i> , 2015, 11, 689-696.	0.1	35
36	Microbiological and physicochemical criteria of fruit juices sold in Egypt: incidence of spore-forming bacteria. <i>Emirates Journal of Food and Agriculture</i> , 2015, 27, 864.	1.0	2

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37	Plasma Thrombopoietin Level in Thrombocytopenic Patients with or without Liver Cirrhosis Chronically Infected by the Hepatitis C Virus. <i>British Journal of Medicine and Medical Research</i> , 2015, 5, 864-871.	0.2	0
38	Extending the Technological Validity of Raw Buffalo Milk at Room Temperature by Esterified Legume Proteins. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 223-231.	0.9	26
39	Soft cheese supplemented with black cumin oil: Impact on food borne pathogens and quality during storage. <i>Saudi Journal of Biological Sciences</i> , 2014, 21, 280-288.	1.8	81
40	Bioactive proteins against pathogenic and spoilage bacteria. <i>Functional Foods in Health and Disease</i> , 2014, 4, 451.	0.3	8
41	Extent and Mode of Action of Cationic Legume Proteins against <i>Listeria monocytogenes</i> and <i>Salmonella Enteritidis</i> . <i>Probiotics and Antimicrobial Proteins</i> , 2013, 5, 195-205.	1.9	46
42	Counteracting Recontamination of Pasteurized Milk by Methylated Soybean Protein. <i>Food and Bioprocess Technology</i> , 2013, 6, 101-109.	2.6	24
43	Preservative action of 11S (glycinin) and 7S ( $\beta^2$ -conglycinin) soy globulin on bovine raw milk stored either at 4 or 25 °C. <i>Journal of Dairy Research</i> , 2013, 80, 174-183.	0.7	45
44	Cold Pressed <i>Nigella sativa</i> Oil Inhibits the Growth of Foodborne Pathogens and Improves the Quality of Domiati Cheese. <i>Journal of Food Safety</i> , 2013, 33, 470-480.	1.1	31
45	Comparative prevalence of pathogenic and spoilage microbes in chicken sausages from Egypt and Greece. <i>Health</i> , 2013, 05, 274-284.	0.1	4
46	In vitro and in situ antimicrobial action and mechanism of glycinin and its basic subunit. <i>International Journal of Food Microbiology</i> , 2012, 154, 19-29.	2.1	94
47	Controlling psychrotrophic bacteria in raw buffalo milk preserved at 4°C with esterified legume proteins. <i>LWT - Food Science and Technology</i> , 2011, 44, 1697-1702.	2.5	35
48	Inhibition of Growth of Pathogenic Bacteria in Raw Milk by Legume Protein Esters. <i>Journal of Food Protection</i> , 2011, 74, 1475-1481.	0.8	38