

Alaa El-Din A Bekhit

List of Publications by Year in descending order

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Version: 2024-02-01

310
papers

12,836
citations

23567

58
h-index

43889

91
g-index

321
all docs

321
docs citations

321
times ranked

12074
citing authors

#	ARTICLE	IF	CITATIONS
1	Design, synthesis and biological evaluation of some pyrazole derivatives as anti-inflammatory-antimicrobial agents. <i>Bioorganic and Medicinal Chemistry</i> , 2004, 12, 1935-1945.	3.0	366
2	Keratin: dissolution, extraction and biomedical application. <i>Biomaterials Science</i> , 2017, 5, 1699-1735.	5.4	327
3	Total volatile basic nitrogen (TVB-N) and its role in meat spoilage: A review. <i>Trends in Food Science and Technology</i> , 2021, 109, 280-302.	15.1	326
4	Synthesis and biological evaluation of some thiazolyl and thiadiazolyl derivatives of 1H-pyrazole as anti-inflammatory antimicrobial agents. <i>European Journal of Medicinal Chemistry</i> , 2008, 43, 456-463.	5.5	264
5	Design and synthesis of some substituted 1H-pyrazolyl-thiazolo[4,5-d]pyrimidines as anti-inflammatory antimicrobial Agents. <i>European Journal of Medicinal Chemistry</i> , 2003, 38, 27-36.	5.5	216
6	Metmyoglobin reducing activity. <i>Meat Science</i> , 2005, 71, 407-439.	5.5	216
7	Slaughterhouse Blood: An Emerging Source of Bioactive Compounds. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2013, 12, 314-331.	11.7	188
8	Oxidative Processes in Muscle Systems and Fresh Meat: Sources, Markers, and Remedies. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2013, 12, 565-597.	11.7	177
9	Exogenous Proteases for Meat Tenderization. <i>Critical Reviews in Food Science and Nutrition</i> , 2014, 54, 1012-1031.	10.3	162
10	Characterisation of commercial papain, bromelain, actinidin and zingibain protease preparations and their activities toward meat proteins. <i>Food Chemistry</i> , 2012, 134, 95-105.	8.2	154
11	Causes and Contributing Factors to "Dark Cutting" Meat: Current Trends and Future Directions: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017, 16, 400-430.	11.7	142
12	Polyphenol uses in biomaterials engineering. <i>Biomaterials</i> , 2018, 167, 91-106.	11.4	141
13	Halal and kosher slaughter methods and meat quality: A review. <i>Meat Science</i> , 2014, 98, 505-519.	5.5	140
14	The Impact of Nonthermal Technologies on the Microbiological Quality of Juices: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 437-457.	11.7	140
15	Role of calpain system in meat tenderness: A review. <i>Food Science and Human Wellness</i> , 2018, 7, 196-204.	4.9	139
16	Tetrazolo[1,5-a]quinoline as a potential promising new scaffold for the synthesis of novel anti-inflammatory and antibacterial agents. <i>European Journal of Medicinal Chemistry</i> , 2004, 39, 249-255.	5.5	135
17	Flaxseed: Composition, detoxification, utilization, and opportunities. <i>Biocatalysis and Agricultural Biotechnology</i> , 2018, 13, 129-152.	3.1	134
18	Marine omega-3 phospholipids: A comprehensive review of their properties, sources, bioavailability, and relation to brain health. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 64-123.	11.7	129

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19	Electrical systems for pulsed electric field applications in the food industry: An engineering perspective. Trends in Food Science and Technology, 2020, 104, 1-13.	15.1	119
20	Pulsed electric field: A potential alternative towards a sustainable food processing. Trends in Food Science and Technology, 2021, 111, 43-54.	15.1	119
21	Novel Pyrazole Derivatives as Potential Promising Anti-inflammatory Antimicrobial Agents. Archiv Der Pharmazie, 2005, 338, 167-174.	4.1	118
22	Effect of extraction solvent, waste fraction and grape variety on the antimicrobial and antioxidant activities of extracts from wine residue from cool climate. Food Chemistry, 2012, 134, 474-482.	8.2	118
23	Synthesis of nano-hydroxyapatite (nHA) from waste mussel shells using a rapid microwave method. Materials Chemistry and Physics, 2015, 149-150, 607-616.	4.0	117
24	The effects of natural antioxidants on oxidative processes and metmyoglobin reducing activity in beef patties. Food Chemistry, 2003, 81, 175-187.	8.2	115
25	Current and future prospects for the use of pulsed electric field in the meat industry. Critical Reviews in Food Science and Nutrition, 2019, 59, 1660-1674.	10.3	115
26	New heterocyclic hybrids of pyrazole and its bioisosteres: Design, synthesis and biological evaluation as dual acting antimalarial-antileishmanial agents. European Journal of Medicinal Chemistry, 2015, 94, 30-44.	5.5	104
27	Systematic review of emerging and innovative technologies for meat tenderisation. Meat Science, 2017, 132, 72-89.	5.5	102
28	Applied and Emerging Methods for Meat Tenderization: A Comparative Perspective. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 841-859.	11.7	102
29	Towards generation of bioactive peptides from meat industry waste proteins: Generation of peptides using commercial microbial proteases. Food Chemistry, 2016, 208, 42-50.	8.2	101
30	Optimization of headspace solid phase microextraction (HS-SPME) for gas chromatography mass spectrometry (GC-MS) analysis of aroma compounds in cooked beef using response surface methodology. Microchemical Journal, 2013, 111, 16-24.	4.5	89
31	Production, application and health effects of banana pulp and peel flour in the food industry. Journal of Food Science and Technology, 2019, 56, 548-559.	2.8	89
32	Marine shells: Potential opportunities for extraction of functional and health-promoting materials. Critical Reviews in Environmental Science and Technology, 2016, 46, 1047-1116.	12.8	88
33	Effect of Pulsed Electric Field Treatment on Cold-Boned Muscles of Different Potential Tenderness. Food and Bioprocess Technology, 2014, 7, 3136-3146.	4.7	86
34	Rigor temperature and meat quality characteristics of lamb longissimus muscle.. Journal of Animal Science, 2000, 78, 2842.	0.5	84
35	Technological, Regulatory, and Ethical Aspects of <i>In Vitro</i> Meat: A Future Slaughter-Free Harvest. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 1192-1208.	11.7	84
36	A review of sublethal effects of pulsed electric field on cells in food processing. Journal of Food Engineering, 2018, 223, 32-41.	5.2	84

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37	Design and Synthesis of Some Oxadiazolyl, Thiadiazolyl, Thiazolidinyl, and Thiazolyl Derivatives of 1H-Pyrazole as Anti-inflammatory Antimicrobial Agents. <i>Archiv Der Pharmazie</i> , 2000, 333, 53-57.	4.1	83
38	Effect of the defatting process, acid and alkali extraction on the physicochemical and functional properties of hemp, flax and canola seed cake protein isolates. <i>Journal of Food Measurement and Characterization</i> , 2014, 8, 92-104.	3.2	83
39	Antifungal and antiviral products of marine organisms. <i>Applied Microbiology and Biotechnology</i> , 2014, 98, 3475-3494.	3.6	81
40	Pyrazoles as Promising Scaffold for the Synthesis of Anti-Inflammatory and/or Antimicrobial Agent: A Review. <i>Mini-Reviews in Medicinal Chemistry</i> , 2010, 10, 1014-1033.	2.4	81
41	The application of pulsed electric field as a sodium reducing strategy for meat products. <i>Food Chemistry</i> , 2020, 306, 125622.	8.2	79
42	Novel milrinone analogs of pyridine-3-carbonitrile derivatives as promising cardiotoxic agents. <i>European Journal of Medicinal Chemistry</i> , 2005, 40, 1405-1413.	5.5	76
43	Physical Interventions to Manipulate Texture and Tenderness of Fresh Meat: A Review. <i>International Journal of Food Properties</i> , 2014, 17, 433-453.	3.0	72
44	Sous-vide cooking improves the quality and in-vitro digestibility of Semitendinosus from culled dairy cows. <i>Food Research International</i> , 2020, 127, 108708.	6.2	71
45	Meat tenderness: advances in biology, biochemistry, molecular mechanisms and new technologies. <i>Meat Science</i> , 2022, 185, 108657.	5.5	71
46	Synthesis and biological evaluation of some thiazolylpyrazole derivatives as dual anti-inflammatory antimicrobial agents. <i>European Journal of Medicinal Chemistry</i> , 2010, 45, 6027-6038.	5.5	69
47	Effect of repeated pulsed electric field treatment on the quality of hot-boned beef loins and topsides. <i>Meat Science</i> , 2016, 111, 139-146.	5.5	69
48	Effect of pulsed electric field on the proteolysis of cold boned beef M. Longissimus lumborum and M. Semimembranosus. <i>Meat Science</i> , 2015, 100, 222-226.	5.5	68
49	Evaluation of keratin extraction from wool by chemical methods for bio-polymer application. <i>Journal of Bioactive and Compatible Polymers</i> , 2017, 32, 163-177.	2.1	68
50	Phytosomal bilayer-enveloped casein micelles for codelivery of monascus yellow pigments and resveratrol to breast cancer. <i>Nanomedicine</i> , 2018, 13, 481-499.	3.3	66
51	Bioactive peptides and gut microbiota: Candidates for a novel strategy for reduction and control of neurodegenerative diseases. <i>Trends in Food Science and Technology</i> , 2021, 108, 164-176.	15.1	66
52	Antioxidant and ACE-inhibitory activities of hemp (<i>Cannabis sativa</i> L.) protein hydrolysates produced by the proteases AFP, HT, Pro-G, actinidin and zingibain. <i>Food Chemistry</i> , 2016, 203, 199-206.	8.2	64
53	Impact of nonthermal processing on different milk enzymes. <i>International Journal of Dairy Technology</i> , 2019, 72, 481-495.	2.8	64
54	Synthesis of lactoferrin mesoporous silica nanoparticles for pemetrexed/ellagic acid synergistic breast cancer therapy. <i>Colloids and Surfaces B: Biointerfaces</i> , 2020, 188, 110824.	5.0	64

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55	Thermal processing implications on the digestibility of meat, fish and seafood proteins. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 4511-4548.	11.7	63
56	An improved method for solubilisation of wool keratin using peracetic acid. <i>Journal of Environmental Chemical Engineering</i> , 2017, 5, 1977-1984.	6.7	62
57	Recent innovations of ultrasound green technology in herbal phytochemistry: A review. <i>Ultrasonics Sonochemistry</i> , 2021, 73, 105538.	8.2	62
58	Opportunities and Implications of Pasture-Based Lamb Fattening to Enhance the Long-Chain Fatty Acid Composition in Meat. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2015, 14, 22-36.	11.7	61
59	Antioxidative Polyphenols from Defatted Oilseed Cakes: Effect of Solvents. <i>Antioxidants</i> , 2014, 3, 67-80.	5.1	60
60	Production of bioactive peptide hydrolysates from deer, sheep, pig and cattle red blood cell fractions using plant and fungal protease preparations. <i>Food Chemistry</i> , 2016, 202, 458-466.	8.2	60
61	Exploring new selective 3-benzylquinoxaline-based MAO-A inhibitors: Design, synthesis, biological evaluation and docking studies. <i>European Journal of Medicinal Chemistry</i> , 2015, 93, 308-320.	5.5	59
62	Leishmania treatment and prevention: Natural and synthesized drugs. <i>European Journal of Medicinal Chemistry</i> , 2018, 160, 229-244.	5.5	59
63	Marine Waste Utilization as a Source of Functional and Health Compounds. <i>Advances in Food and Nutrition Research</i> , 2019, 87, 187-254.	3.0	59
64	Impact of introducing specifications on the tenderness of retail meat. <i>Meat Science</i> , 2001, 59, 303-315.	5.5	58
65	Design and Synthesis of Some Substituted 1H-Pyrazolyl-oxazolidines or 1H-Pyrazolyl-thiazolidines as Anti-inflammatory-Antimicrobial Agents. <i>Archiv Der Pharmazie</i> , 2003, 336, 111-118.	4.1	58
66	Pre-rigor infusion with kiwifruit juice improves lamb tenderness. <i>Meat Science</i> , 2009, 82, 324-330.	5.5	58
67	Effect of pulsed electric field treatment on hot-boned muscles of different potential tenderness. <i>Meat Science</i> , 2015, 105, 25-31.	5.5	58
68	Synthesis, characterization and cytotoxicity evaluation of some new platinum(II) complexes of tetrazolo[1,5-a]quinolines. <i>European Journal of Medicinal Chemistry</i> , 2004, 39, 499-505.	5.5	57
69	The relationship between meat tenderization, myofibril fragmentation and autolysis of calpain 3 during post-mortem aging. <i>Meat Science</i> , 2004, 66, 387-397.	5.5	57
70	High-pressure treatments for better quality clean-label juices and beverages: Overview and advances. <i>LWT - Food Science and Technology</i> , 2021, 149, 111828.	5.2	57
71	Design and synthesis of new s-triazine polymers and their application as nanoparticulate drug delivery systems. <i>New Journal of Chemistry</i> , 2016, 40, 9565-9578.	2.8	56
72	Pulsed electric field: Role in protein digestion of beef Biceps femoris. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 50, 132-138.	5.6	56

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73	Synthesis and Biological Evaluation of Some Pyrazole Derivatives as Anti-Malarial Agents. <i>Archiv Der Pharmazie</i> , 2012, 345, 147-154.	4.1	55
74	Effect of low and high pulsed electric field on the quality and nutritional minerals in cold boned beef <i>M. longissimus et lumborum</i> . <i>Innovative Food Science and Emerging Technologies</i> , 2017, 41, 135-143.	5.6	55
75	Pulsed electric field: A new way to improve digestibility of cooked beef. <i>Meat Science</i> , 2019, 155, 79-84.	5.5	55
76	Pulsed electric field operates enzymatically by causing early activation of calpains in beef during ageing. <i>Meat Science</i> , 2019, 153, 144-151.	5.5	55
77	Impact of pulsed electric fields and post-mortem vacuum ageing on beef <i>longissimus thoracis</i> muscles. <i>International Journal of Food Science and Technology</i> , 2014, 49, 2339-2347.	2.7	53
78	Emerging processing technologies for improved digestibility of muscle proteins. <i>Trends in Food Science and Technology</i> , 2021, 110, 226-239.	15.1	53
79	Effect of Dietary Protein and Processing on Gut Microbiota: A Systematic Review. <i>Nutrients</i> , 2022, 14, 453.	4.1	53
80	Antioxidant activities, sensory and anti-influenza activity of grape skin tea infusion. <i>Food Chemistry</i> , 2011, 129, 837-845.	8.2	51
81	In-Depth Characterization of Sheep (<i>Ovis aries</i>) Milk Whey Proteome and Comparison with Cow (<i>Bos Taurus</i>) Milk Whey Proteome. <i>Journal of Proteomics</i> , 2018, 11, 1-14.	2.5	51
82	Characterisation of kiwifruit and asparagus enzyme extracts, and their activities toward meat proteins. <i>Food Chemistry</i> , 2013, 136, 989-998.	8.2	50
83	A novel squid pen chitosan/hydroxyapatite/ β -tricalcium phosphate composite for bone tissue engineering. <i>Materials Science and Engineering C</i> , 2015, 55, 373-383.	7.3	50
84	Modelling the shelf-life of minimally-processed fresh-cut apples packaged in a modified atmosphere using food quality parameters. <i>Food Control</i> , 2017, 81, 55-64.	5.5	50
85	Impact of maturity on the physicochemical and biochemical properties of chinook salmon roe. <i>Food Chemistry</i> , 2009, 117, 318-325.	8.2	49
86	Pulsed electric field improved protein digestion of beef during in-vitro gastrointestinal simulation. <i>LWT - Food Science and Technology</i> , 2019, 102, 45-51.	5.2	49
87	Metmyoglobin reducing activity and colour stability of ovine longissimus muscle. <i>Meat Science</i> , 2001, 57, 427-435.	5.5	48
88	Prediction and modeling of microbial growth in minimally processed fresh-cut apples packaged in a modified atmosphere: A review. <i>Food Control</i> , 2017, 80, 411-419.	5.5	48
89	Calpain activity, myofibrillar protein profile, and physicochemical properties of beef <i>Semimembranosus</i> and <i>Biceps femoris</i> from culled dairy cows during aging. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13835.	2.0	48
90	Obesity and neurological disorders: Dietary perspective of a global menace. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 1294-1310.	10.3	48

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91	Multi Residue Analysis of Pesticides in Wheat and Khat Collected from Different Regions of Ethiopia. <i>Bulletin of Environmental Contamination and Toxicology</i> , 2011, 86, 336-341.	2.7	47
92	Production of bioactive peptide hydrolysates from deer, sheep and pig plasma using plant and fungal protease preparations. <i>Food Chemistry</i> , 2015, 176, 54-63.	8.2	47
93	Effects of different drying conditions on the starch content, thermal properties and some of the physicochemical parameters of whole green banana flour. <i>International Journal of Biological Macromolecules</i> , 2019, 130, 938-946.	7.5	47
94	Synthesis, in silico experiments and biological evaluation of 1,3,4-trisubstituted pyrazole derivatives as antimalarial agents. <i>European Journal of Medicinal Chemistry</i> , 2019, 163, 353-366.	5.5	47
95	Development and characterization of hydroxyapatite/β-TCP/chitosan composites for tissue engineering applications. <i>Materials Science and Engineering C</i> , 2015, 56, 481-493.	7.3	46
96	Lactobionic/Folate Dual-Targeted Amphiphilic Maltodextrin-Based Micelles for Targeted Codelivery of Sulfasalazine and Resveratrol to Hepatocellular Carcinoma. <i>Bioconjugate Chemistry</i> , 2018, 29, 3026-3041.	3.6	46
97	Interaction of diet and long ageing period on lipid oxidation and colour stability of lamb meat. <i>Meat Science</i> , 2017, 129, 43-49.	5.5	45
98	Effect of Pulsed Electric Field Treatment on the Eating and Keeping Qualities of Cold-Boned Beef Loins: Impact of Initial pH and Fibre Orientation. <i>Food and Bioprocess Technology</i> , 2015, 8, 1355-1365.	4.7	44
99	Total volatile basic nitrogen and trimethylamine in muscle foods: Potential formation pathways and effects on human health. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 3620-3666.	11.7	44
100	Pulsed electric field: Effect on in-vitro simulated gastrointestinal protein digestion of deer <i>Longissimus dorsi</i> . <i>Food Research International</i> , 2019, 120, 793-799.	6.2	43
101	Evidence against the non-enzymatic calcium theory of tenderization. <i>Meat Science</i> , 2001, 59, 417-422.	5.5	42
102	MEAT QUALITY ATTRIBUTES OF CHILLED VENISON AND BEEF. <i>Journal of Food Quality</i> , 2007, 30, 1023-1039.	2.6	42
103	Microwave and pulsed electric field assisted extractions of polyphenols from defatted canola seed cake. <i>International Journal of Food Science and Technology</i> , 2015, 50, 1109-1115.	2.7	42
104	Antioxidant and functional properties of protein hydrolysates obtained from squid pen chitosan extraction effluent. <i>Food Chemistry</i> , 2017, 227, 194-201.	8.2	42
105	Evaluation of pre-rigor injection of beef with proteases on cooked meat volatile profile after 1day and 21days post-mortem storage. <i>Meat Science</i> , 2012, 92, 430-439.	5.5	39
106	Bio-mimetic composite scaffold from mussel shells, squid pen and crab chitosan for bone tissue engineering. <i>International Journal of Biological Macromolecules</i> , 2015, 80, 445-454.	7.5	39
107	Effect of Repeated Pulsed Electric Field Treatment on the Quality of Cold-Boned Beef Loins and Topsides. <i>Food and Bioprocess Technology</i> , 2015, 8, 1218-1228.	4.7	39
108	Characterisation of novel fungal and bacterial protease preparations and evaluation of their ability to hydrolyse meat myofibrillar and connective tissue proteins. <i>Food Chemistry</i> , 2015, 172, 197-206.	8.2	38

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109	Generation of bioactive peptide hydrolysates from cattle plasma using plant and fungal proteases. <i>Food Chemistry</i> , 2016, 213, 98-107.	8.2	38
110	The effects of food essential oils on cardiovascular diseases: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 1688-1705.	10.3	38
111	Impact of fermentation conditions on the physicochemical properties, fatty acid and cholesterol contents in salted-fermented hoki roe. <i>Food Chemistry</i> , 2018, 264, 73-80.	8.2	38
112	Effect of processing technologies on the digestibility of egg proteins. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 4703-4738.	11.7	38
113	The association between total volatile basic nitrogen (TVB-N) concentration and other biomarkers of quality and spoilage for vacuum packaged beef. <i>Meat Science</i> , 2021, 179, 108551.	5.5	38
114	Ultrasonication as an emerging technology for processing of animal derived foods: A focus on in vitro protein digestibility. <i>Trends in Food Science and Technology</i> , 2022, 124, 309-322.	15.1	38
115	Electron spin resonance as a tool to monitor the influence of novel processing technologies on food properties. <i>Trends in Food Science and Technology</i> , 2020, 100, 77-87.	15.1	37
116	Composition and biological activities of slaughterhouse blood from red deer, sheep, pig and cattle. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 79-89.	3.5	36
117	Effect of pulsed electric fields (PEF) on physico-chemical properties, β -carotene and antioxidant activity of air-dried apricots. <i>Food Chemistry</i> , 2019, 291, 253-262.	8.2	36
118	Chemical Stability of Lycopene in Processed Products: A Review of the Effects of Processing Methods and Modern Preservation Strategies. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 712-726.	5.2	36
119	Up- and down-regulation of longissimus tenderness parallels changes in the myofibril-bound calpain 3 protein. <i>Meat Science</i> , 2004, 67, 433-445.	5.5	35
120	Anti-leishmanial click modifiable thiosemicarbazones: Design, synthesis, biological evaluation and in silico studies. <i>European Journal of Medicinal Chemistry</i> , 2018, 151, 585-600.	5.5	35
121	Potential application of pectin for the stabilization of nanoemulsions. <i>Current Opinion in Food Science</i> , 2018, 19, 72-76.	8.0	35
122	Persistent organochlorine pesticides residues in cow and goat milks collected from different regions of Ethiopia. <i>Chemosphere</i> , 2014, 106, 70-74.	8.2	34
123	Optimization of ultrasound assisted extraction method for phytochemical compounds and in-vitro antioxidant activity of New Zealand and China Asparagus cultivars (<i>officinalis</i> L.) roots extracts. <i>Food Chemistry</i> , 2019, 294, 276-284.	8.2	34
124	Green synthesis, antileishmanial activity evaluation, and in silico studies of new amino acid-coupled 1,2,4-triazoles. <i>Medicinal Chemistry Research</i> , 2019, 28, 169-181.	2.4	34
125	3D printing: Development of animal products and special foods. <i>Trends in Food Science and Technology</i> , 2021, 118, 87-105.	15.1	34
126	Synthesis of some pyrazolyl benzenesulfonamide derivatives as dual anti-inflammatory antimicrobial agents. <i>Journal of Enzyme Inhibition and Medicinal Chemistry</i> , 2009, 24, 296-309.	5.2	33

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127	Optimization of extraction parameters of antioxidant activity of extracts from New Zealand and Chinese <i>Asparagus officinalis</i> L root cultivars. <i>Industrial Crops and Products</i> , 2018, 119, 191-200.	5.2	33
128	Folate conjugated vs PEGylated phytosomal casein nanocarriers for codelivery of fungal- and herbal-derived anticancer drugs. <i>Nanomedicine</i> , 2018, 13, 1463-1480.	3.3	33
129	Phytochemical compounds and biological activity in <i>Asparagus</i> roots: a review. <i>International Journal of Food Science and Technology</i> , 2019, 54, 966-977.	2.7	33
130	Supporting SARS-CoV-2 Papain-Like Protease Drug Discovery: In silico Methods and Benchmarking. <i>Frontiers in Chemistry</i> , 2020, 8, 592289.	3.6	33
131	Comparison of the Proteolytic Activities of New Commercially Available Bacterial and Fungal Proteases toward Meat Proteins. <i>Journal of Food Science</i> , 2013, 78, C170-7.	3.1	32
132	The Use of Microwave and Pulsed Electric Field as a Pretreatment Step in Ultrasonic Extraction of Polyphenols from Defatted Hemp Seed Cake (<i>Cannabis sativa</i>) Using Response Surface Methodology. <i>Food and Bioprocess Technology</i> , 2014, 7, 3064-3076.	4.7	32
133	Injectable gel from squid pen chitosan for bone tissue engineering applications. <i>Journal of Sol-Gel Science and Technology</i> , 2016, 77, 675-687.	2.4	32
134	Bridging the Knowledge Gap for the Impact of Non-Thermal Processing on Proteins and Amino Acids. <i>Foods</i> , 2019, 8, 262.	4.3	32
135	The Effect of Bread Fortification with Whole Green Banana Flour on Its Physicochemical, Nutritional and In Vitro Digestibility. <i>Foods</i> , 2020, 9, 152.	4.3	32
136	Does pulsed electric field have a potential to improve the quality of beef from older animals and how?. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 56, 102194.	5.6	31
137	Design, synthesis and molecular modeling studies of new series of s-triazine derivatives as antimicrobial agents against multi-drug resistant clinical isolates. <i>Bioorganic Chemistry</i> , 2019, 89, 103013.	4.1	31
138	Spiritual aspects of meat and nutritional security: Perspectives and responsibilities of the Abrahamic faiths. <i>Food Research International</i> , 2015, 76, 882-895.	6.2	30
139	Antibacterial products of marine organisms. <i>Applied Microbiology and Biotechnology</i> , 2015, 99, 4145-4173.	3.6	30
140	Antioxidant Activities and Caffeic Acid Content in New Zealand <i>Asparagus</i> (<i>Asparagus officinalis</i>) Roots Extracts. <i>Antioxidants</i> , 2018, 7, 52.	5.1	30
141	Effect of pulsed electric field on calpain activity and proteolysis of venison. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 52, 131-135.	5.6	30
142	Oxidation induced by dielectric-barrier discharge (DBD) plasma treatment reduces soybean agglutinin activity. <i>Food Chemistry</i> , 2021, 340, 128198.	8.2	30
143	Effects of rigor temperature and electrical stimulation on venison quality. <i>Meat Science</i> , 2007, 75, 564-574.	5.5	29
144	Synthesis and biological screening of some pyridine derivatives as anti-malarial agents. <i>Journal of Enzyme Inhibition and Medicinal Chemistry</i> , 2012, 27, 69-77.	5.2	29

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145	Omega-3 phospholipids in Pacific blue mackerel (<i>Scomber australasicus</i>) processing by-products. <i>Food Chemistry</i> , 2021, 353, 129451.	8.2	29
146	Multi-spectroscopies and molecular docking insights into the interaction mechanism and antioxidant activity of astaxanthin and β -lactoglobulin nanodispersions. <i>Food Hydrocolloids</i> , 2021, 117, 106739.	10.7	29
147	Effect of Preslaughter Feed Withdrawal Period on Longissimus Tenderness and the Expression of Calpains in the Ovine. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 1990-1998.	5.2	28
148	Purification and Characterization of a Rhamnose-Binding Chinook Salmon Roe Lectin with Antiproliferative Activity toward Tumor Cells and Nitric Oxide-Inducing Activity toward Murine Macrophages. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 5720-5728.	5.2	28
149	Effect of rigor temperature, ageing and display time on the meat quality and lipid oxidative stability of hot boned beef Semimembranosus muscle. <i>Meat Science</i> , 2016, 114, 146-153.	5.5	28
150	A systematic review of clean-label alternatives to synthetic additives in raw and processed meat with a special emphasis on high-pressure processing (2018-2021). <i>Food Research International</i> , 2021, 150, 110792.	6.2	28
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