Alaa El-Din A Bekhit

List of Publications by Year
in descending order

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	Whole-plant foods and their macromolecules: untapped approaches to modulate neuroinflammation in Alzheimerâ€™s disease. Critical Reviews in Food Science and Nutrition, 2023, 63, 2388-2406.	10.3	5
2	Effects of ionic liquids and pulsed electric fields on the extraction of antioxidants from green asparagus roots. International Journal of Food Science and Technology, 2023, 58, 3935-3945.	2.7	8
3	Non-thermal processing has an impact on the digestibility of the muscle proteins. Critical Reviews in Food Science and Nutrition, 2022, 62, 7773-7800.	10.3	13
4	Meat tenderness: advances in biology, biochemistry, molecular mechanisms and new technologies. Meat Science, 2022, 185, 108657.	5.5	71
5	A simple method for enrichment of Î²-lactoglobulin from bovine milk whey involving selective hydrolysis by two fungal protease preparations. Food Chemistry, 2022, 368, 130820.	8.2	5
6	Water-soluble non-starch polysaccharides of root and tuber crops: extraction, characteristics, properties, bioactivities, and applications. Critical Reviews in Food Science and Nutrition, 2022, 62, 2309-2341.	10.3	17
7	Recent developments in nonâ€thermal processing for seafood and seafood products: cold plasma, pulsed electric field and high hydrostatic pressure. International Journal of Food Science and Technology, 2022, 57, 774-790.	2.7	21
8	Investigation of the anti-inflammatory and analgesic activities of promising pyrazole derivative. European Journal of Pharmaceutical Sciences, 2022, 168, 106080.	4.0	25
9	Effect of Dietary Protein and Processing on Gut Microbiotaâ€”A Systematic Review. Nutrients, 2022, 14, 453.	4.1	53
10	Macronutrients and mineral composition of wild harvested Prionoplus reticularis edible insect at various development stages: nutritional and mineral safety implications. International Journal of Food Science and Technology, 2022, 57, 6270-6278.	2.7	8
11	Identification of novel bioactive proanthocyanidins with potent antioxidant and anti-proliferative activities from kiwifruit leaves. Food Bioscience, 2022, 46, 101554.	4.4	8
12	Wool keratin â€“ A novel dietary protein source: Nutritional value and toxicological assessment. Food Chemistry, 2022, 383, 132436.	8.2	10
13	Effect of Pulsed Electric Fields on the Lipidomic Profile of Lipid Extracted from Hoki Fish Male Gonad. Foods, 2022, 11, 610.	4.3	5
14	Methotrexate-Lactoferrin Targeted Exemestane Cubosomes for Synergistic Breast Cancer Therapy. Frontiers in Chemistry, 2022, 10, 847573.	3.6	16
15	Effect of drying temperature on nutritional, functional and pasting properties and storage stability of beef lung powder, a prospective protein ingredient for food supplements. LWT - Food Science and Technology, 2022, 161, 113315.	5.2	5
16	The effect of pulsed electric fields on the extracted total lipid yield and the lipidomic profile of hoki roe. Food Chemistry, 2022, 384, 132476.	8.2	8
17	Proximate composition and lipid nutritional indices of larvae and pupae of the edible Huhu beetle (Prionoplus reticularis) endemic to New Zealand. Journal of Food Composition and Analysis, 2022, 110, 104578.	3.9	4
18	Ultrasonication as an emerging technology for processing of animal derived foods: A focus on in vitro protein digestibility. Trends in Food Science and Technology, 2022, 124, 309-322.	15.1	38

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19	Emerging Technologies for Detecting the Chemical Composition of Plant and Animal Tissues and Their Bioactivities: An Editorial. Molecules, 2022, 27, 2620.	3.8	1
20	Sensory, physicochemical and rheological properties of plantâ€based milk alternatives made from soybean, peanut, adlay, adzuki bean, oat and buckwheat. International Journal of Food Science and Technology, 2022, 57, 4868-4878.	2.7	15
21	Aloe vera and carrageenan based edible film improves storage stability of ice-cream. Applied Food Research, 2022, 2, 100128.	4.0	8
22	Effects of Taro (Colocasia esculenta) Water-Soluble Non-Starch Polysaccharide, LactobacillusÂacidophilus, Bifidobacterium breve, Bifidobacterium infantis, and Their Synbiotic Mixtures on Pro-Inflammatory Cytokine Interleukin-8 Production. Nutrients, 2022, 14, 2128.	4.1	1
23	Ferroptosis Related Immunomodulatory Effect of a Novel Extracellular Polysaccharides from Marine Fungus Aureobasidium melanogenum. Marine Drugs, 2022, 20, 332.	4.6	11
24	Edible insects: A bibliometric analysis and current trends of published studies (1953â€“2021). International Journal of Tropical Insect Science, 2022, 42, 3335-3355.	1.0	4
25	An Update of Lectins from Marine Organisms: Characterization, Extraction Methodology, and Potential Biofunctional Applications. Marine Drugs, 2022, 20, 430.	4.6	13
26	Synthesis and Antiproliferative Activity of a New Series of Mono- and Bis(dimethylpyrazolyl)-s-triazine Derivatives Targeting EGFR/PI3K/AKT/mTOR Signaling Cascades. ACS Omega, 2022, 7, 24858-24870.	3.5	14
27	Clove Polyphenolic Compounds Improve the Microbiological Status, Lipid Stability, and Sensory Attributes of Beef Burgers during Cold Storage. Antioxidants, 2022, 11, 1354.	5.1	9
28	Non-Bovine Milk: Sources and Future Prospects. Foods, 2022, 11, 1967.	4.3	2
29	Oxidation induced by dielectric-barrier discharge (DBD) plasma treatment reduces soybean agglutinin activity. Food Chemistry, 2021, 340, 128198.	8.2	30
30	Lactoferrin-dual drug nanoconjugate: Synergistic anti-tumor efficacy of docetaxel and the NF-ÎºB inhibitor celastrol. Materials Science and Engineering C, 2021, 118, 111422.	7.3	27
31	Synthesis and antimicrobial activity of some novel 1,2-dihydro-[1,2,4]triazolo[1,5-a]pyrimidines bearing amino acid moiety. RSC Advances, 2021, 11, 2905-2916.	3.6	11
32	Cooking does not impair the impact of pulsed electric field on the protein digestion of venison (Cervus elaphus) during in vitro gastrointestinal digestion. International Journal of Food Science and Technology, 2021, 56, 3026-3033.	2.7	11
33	Bioactive peptides and gut microbiota: Candidates for a novel strategy for reduction and control of neurodegenerative diseases. Trends in Food Science and Technology, 2021, 108, 164-176.	15.1	66
34	Potential anti-COVID-19 activity of Egyptian propolis using computational modeling. Future Virology, 2021, 16, 107-116.	1.8	21
35	Total volatile basic nitrogen (TVB-N) and its role in meat spoilage: A review. Trends in Food Science and Technology, 2021, 109, 280-302.	15.1	326
36	Emerging processing technologies for improved digestibility of muscle proteins. Trends in Food Science and Technology, 2021, 110, 226-239.	15.1	53

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37	Targeting multiple conformations of SARS-CoV2 Papain-Like Protease for drug repositioning: An in-silico study. Computers in Biology and Medicine, 2021, 131, 104295.	7.0	21
38	Characterization of Commiphora wightii based bioactive edible film and its efficacy for improving the storage quality of meat products. Journal of Food Safety, 2021, 41, e12909.	2.3	26
39	Total volatile basic nitrogen and trimethylamine in muscle foods: Potential formation pathways and effects on human health. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 3620-3666.	11.7	44
40	Recent innovations of ultrasound green technology in herbal phytochemistry: A review. Ultrasonics Sonochemistry, 2021, 73, 105538.	8.2	62
41	Pulsed electric field: A potential alternative towards a sustainable food processing. Trends in Food Science and Technology, 2021, 111, 43-54.	15.1	119
42	Phosphorus-31 nuclear magnetic resonance (31P NMR) for quantitative measurements of phospholipids derived from natural products: Effect of analysis conditions. LWT - Food Science and Technology, 2021, 142, 110991.	5.2	10
43	Utilization of ultrasound and pulse electric field for the extraction of water-soluble non-starch polysaccharide from taro (Colocasia esculenta) peel. Innovative Food Science and Emerging Technologies, 2021, 70, 102691.	5.6	16
44	Amino Acid Sequences of Lactoferrin from Red Deer (Cervus elaphus) Milk and Antimicrobial Activity of Its Derived Peptides Lactoferricin and Lactoferrampin. Foods, 2021, 10, 1305.	4.3	8
45	New freeze-thaw method for improved extraction of water-soluble non-starch polysaccharide from taro (Colocasia esculenta): Optimization and comprehensive characterization of physico-chemical and structural properties. Food Chemistry, 2021, 349, 129210.	8.2	16
46	Omega-3 phospholipids in Pacific blue mackerel (Scomber australasicus) processing by-products. Food Chemistry, 2021, 353, 129451.	8.2	29
47	Effect of processing technologies on the digestibility of egg proteins. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 4703-4738.	11.7	38
48	Development of composite meat chocolate fortified with calcium and plant extracts. Food Bioscience, 2021, 42, 101082.	4.4	20
49	Multi-spectroscopies and molecular docking insights into the interaction mechanism and antioxidant activity of astaxanthin and Î²-lactoglobulin nanodispersions. Food Hydrocolloids, 2021, 117, 106739.	10.7	29
50	Novel Synthesis of Titanium Oxide Nanoparticles: Biological Activity and Acute Toxicity Study. Bioinorganic Chemistry and Applications, 2021, 2021, 1-14.	4.1	13
51	Thermal processing implications on the digestibility of meat, fish and seafood proteins. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 4511-4548.	11.7	63
52	Design and synthesis of 2-Substituted-4-benzyl-5-methylimidazoles as new potential Anti-breast cancer agents to inhibit oncogenic STAT3 functions. Bioorganic Chemistry, 2021, 113, 105033.	4.1	7
53	The association between total volatile basic nitrogen (TVB-N) concentration and other biomarkers of quality and spoilage for vacuum packaged beef. Meat Science, 2021, 179, 108551.	5.5	38
54	Processing technologies for improved digestibility of milk proteins. Trends in Food Science and Technology, 2021, 118, 1-16.	15.1	19

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55	Effect of salted-drying on bioactive compounds and microbiological changes during the processing of karasumi-like Chinook salmon (Oncorhynchus tshawytscha) roe product. Food Chemistry, 2021, 357, 129780.	8.2	8
56	High-pressure treatments for better quality clean-label juices and beverages: Overview and advances. LWT - Food Science and Technology, 2021, 149, 111828.	5.2	57
57	Dielectric-barrier discharge (DBD) plasma treatment reduces IgG binding capacity of Î²-lactoglobulin by inducing structural changes. Food Chemistry, 2021, 358, 129821.	8.2	25
58	Positional distribution of fatty acids and phospholipid composition in King salmon (Oncorhynchus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 2021, 363, 130302.	8.2	25
59	Oxidation induced by dielectric barrier discharge (DBD) plasma treatment reduces IgG/IgE binding capacity and improves the functionality of glycinin. Food Chemistry, 2021, 363, 130300.	8.2	17
60	Analysis of peptides in a sheep beta lactoglobulin hydrolysate as a model to evaluate the effect of peptide amino acid sequence on bioactivity. Food Chemistry, 2021, 365, 130346.	8.2	3
61	Lipidomic signature of Pacific lean fish species head and skin using gas chromatography and nuclear magnetic resonance spectroscopy. Food Chemistry, 2021, 365, 130637.	8.2	12
62	Effects of extraction methods on the digestibility, cytotoxicity, prebiotic potential and immunomodulatory activity of taro (Colocasia esculenta) water-soluble non-starch polysaccharide. Food Hydrocolloids, 2021, 121, 107068.	10.7	9
63	3D printing: Development of animal products and special foods. Trends in Food Science and Technology, 2021, 118, 87-105.	15.1	34
64	A systematic review of clean-label alternatives to synthetic additives in raw and processed meat with a special emphasis on high-pressure processing (2018â€“2021). Food Research International, 2021, 150, 110792.	6.2	28
65	The application of pulsed electric field as a sodium reducing strategy for meat products. Food Chemistry, 2020, 306, 125622.	8.2	79
66	Sous-vide cooking improves the quality and in-vitro digestibility of Semitendinosus from culled dairy cows. Food Research International, 2020, 127, 108708.	6.2	71
67	Comparative efficacy of actinidin from green and gold kiwi fruit extract on in vitro simulated protein digestion of beef Semitendinosus and its myofibrillar protein fraction. International Journal of Food Science and Technology, 2020, 55, 742-750.	2.7	22
68	Chemical Stability of Lycopene in Processed Products: A Review of the Effects of Processing Methods and Modern Preservation Strategies. Journal of Agricultural and Food Chemistry, 2020, 68, 712-726.	5.2	36
69	Marine omegaâ€3 (nâ€3) phospholipids: A comprehensive review of their properties, sources, bioavailability, and relation to brain health. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 64-123.	11.7	129
70	The role of microbiota in tissue repair and regeneration. Journal of Tissue Engineering and Regenerative Medicine, 2020, 14, 539-555.	2.7	23
71	Monitoring Thermal and Non-Thermal Treatments during Processing of Muscle Foods: A Comprehensive Review of Recent Technological Advances. Applied Sciences (Switzerland), 2020, 10, 6802.	2.5	21
72	Combination of magnetic targeting with synergistic inhibition of NF-ÎºB and glutathione via micellar drug nanomedicine enhances its anti-tumor efficacy. European Journal of Pharmaceutics and Biopharmaceutics, 2020, 155, 162-176.	4.3	21

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73	Design, synthesis, biological evaluation and in silico studies of certain aryl sulfonyl hydrazones conjugated with 1,3-diaryl pyrazoles as potent metallo-Î²-lactamase inhibitors. Bioorganic Chemistry, 2020, 105, 104386.	4.1	16
74	PHNQ from Evechinus chloroticus Sea Urchin Supplemented with Calcium Promotes Mineralization in Saos-2 Human Bone Cell Line. Marine Drugs, 2020, 18, 373.	4.6	3
75	Lactoferrin Isolation and Hydrolysis from Red Deer (Cervus elaphus) Milk and the Antibacterial Activity of Deer Lactoferrin and Its Hydrolysates. Foods, 2020, 9, 1711.	4.3	9
76	Supporting SARS-CoV-2 Papain-Like Protease Drug Discovery: In silico Methods and Benchmarking. Frontiers in Chemistry, 2020, 8, 592289.	3.6	33
77	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
78	The Effect of the Supplementation of a Diet Low in Calcium and Phosphorus with Either Sheep Milk or Cow Milk on the Physical and Mechanical Characteristics of Bone using A Rat Model. Foods, 2020, 9, 1070.	4.3	4
79	Novel Siwa propolis and colistin-integrated chitosan nanoparticles: elaboration; in vitro and in vivo appraisal. Nanomedicine, 2020, 15, 1269-1284.	3.3	23
80	Synthesis and antidiabetic activity of novel triazole derivatives containing amino acids. Journal of Heterocyclic Chemistry, 2020, 57, 2365-2378.	2.6	27
81	Rheological, textural and structural changes in dough and bread partially substituted with whole green banana flour. LWT - Food Science and Technology, 2020, 126, 109252.	5.2	25
82	Macroporous resin extraction of PHNQs from Evechinus chloroticus sea urchin and their in vitro antioxidant, anti-bacterial and in silico anti-inflammatory activities. LWT - Food Science and Technology, 2020, 131, 109817.	5.2	6
83	The Effect of Bread Fortification with Whole Green Banana Flour on Its Physicochemical, Nutritional and In Vitro Digestibility. Foods, 2020, 9, 152.	4.3	32
84	The Effect of Sheep and Cow Milk Supplementation of a Low Calcium Diet on the Distribution of Macro and Trace Minerals in the Organs of Weanling Rats. Nutrients, 2020, 12, 594.	4.1	6
85	Textural properties and characteristics of whole green banana flour produced by air-oven and freeze-drying processing. Journal of Food Measurement and Characterization, 2020, 14, 1533-1542.	3.2	9
86	Synthesis of lactoferrin mesoporous silica nanoparticles for pemetrexed/ellagic acid synergistic breast cancer therapy. Colloids and Surfaces B: Biointerfaces, 2020, 188, 110824.	5.0	64
87	Conjugated Linoleic Acid and Cholesterol Oxidative Products Generated in Hot Boned Beef Semimembranosus Muscle as Affected by Rigor Temperature, Ageing and Display Time. Foods, 2020, 9, 43.	4.3	2
88	In vitro antioxidant and antimicrobial activities, and in vivo anti-inflammatory activity of crude and fractionated PHNQs from sea urchin (Evechinus chloroticus). Food Chemistry, 2020, 316, 126339.	8.2	13
89	Consumersâ€™ Perceptions and Sensory Properties of Beef Patty Analogues. Foods, 2020, 9, 63.	4.3	18
90	Electron spin resonance as a tool to monitor the influence of novel processing technologies on food properties. Trends in Food Science and Technology, 2020, 100, 77-87.	15.1	37

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91	Co-Administration of Tretinoin Enhances the Anti-Cancer Efficacy of Etoposide via Tumor-Targeted Green Nano-Micelles. Colloids and Surfaces B: Biointerfaces, 2020, 192, 110997.	5.0	20
92	Simple and Efficient One-Pot Extraction Method for Phospholipidomic Profiling of Total Oil and Lecithin by Phosphorus-31 Nuclear Magnetic Resonance Measurements. Journal of Agricultural and Food Chemistry, 2020, 68, 14286-14296.	5.2	20
93	Meat Color: Factors Affecting Color Stability. , 2019, , 202-210.		12
94	Interactions of Milk Proteins With Minerals. , 2019, , 395-403.		0
95	Resistant Starch Preparation Methods. , 2019, , 390-394.		7
96	Meat Colour: Chemistry and Measurement Systems. , 2019, , 211-217.		15
97	Extraction, structural characterization and stability of polyhydroxylated naphthoquinones from shell and spine of New Zealand sea urchin (Evechinus chloroticus). Food Chemistry, 2019, 272, 379-387.	8.2	9
98	Impact of nonthermal processing on different milk enzymes. International Journal of Dairy Technology, 2019, 72, 481-495.	2.8	64
99	Identification and characterization of flavonoids compounds in cassava leaves (Manihot) Tj ETQq1 1 0.784314 rgBT /Overlock 10	3.0	17
100	Bridging the Knowledge Gap for the Impact of Non-Thermal Processing on Proteins and Amino Acids. Foods, 2019, 8, 262.	4.3	32
101	Does pulsed electric field have a potential to improve the quality of beef from older animals and how?. Innovative Food Science and Emerging Technologies, 2019, 56, 102194.	5.6	31
102	Technological, Regulatory, and Ethical Aspects of In Vitro Meat: A Future Slaughterâ€Free Harvest. Comprehensive Reviews in Food Science and Food Safety, 2019, 18, 1192-1208.	11.7	84
103	Consumption of sheep milk compared to cow milk can affect trabecular bone ultrastructure in a rat model. Food and Function, 2019, 10, 163-171.	4.6	11
104	Antihypertensive Peptides from Animal Proteins. Reference Series in Phytochemistry, 2019, , 319-353.	0.4	0
105	Synthesis, inÂvitro biological evaluation and in silico studies of certain arylnicotinic acids conjugated with aryl (thio)semicarbazides as a novel class of anti-leishmanial agents. European Journal of Medicinal Chemistry, 2019, 179, 335-346.	5.5	18
106	Design, synthesis and molecular modeling studies of new series of s-triazine derivatives as antimicrobial agents against multi-drug resistant clinical isolates. Bioorganic Chemistry, 2019, 89, 103013.	4.1	31
107	Pulsed electric field: A new way to improve digestibility of cooked beef. Meat Science, 2019, 155, 79-84.	5.5	55
108	Optimization of ultrasound assisted extraction method for phytochemical compounds and in-vitro antioxidant activity of New Zealand and China Asparagus cultivars (officinalis L.) roots extracts. Food Chemistry, 2019, 294, 276-284.	8.2	34

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109	Effects of different drying conditions on the starch content, thermal properties and some of the physicochemical parameters of whole green banana flour. International Journal of Biological Macromolecules, 2019, 130, 938-946.	7.5	47
110	Pulsed electric field operates enzymatically by causing early activation of calpains in beef during ageing. Meat Science, 2019, 153, 144-151.	5.5	55
111	Effect of pulsed electric fields (PEF) on physico-chemical properties, Î²-carotene and antioxidant activity of air-dried apricots. Food Chemistry, 2019, 291, 253-262.	8.2	36
112	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
113	The effect of freezing time on the quality of normal and pale, soft and exudative (PSE)-like pork. Meat Science, 2019, 152, 1-7.	5.5	21
114	Marine Waste Utilization as a Source of Functional and Health Compounds. Advances in Food and Nutrition Research, 2019, 87, 187-254.	3.0	59
115	Utilisation of beef lung protein powder as a functional ingredient to enhance protein and iron content of fresh pasta. International Journal of Food Science and Technology, 2019, 54, 610-618.	2.7	17
116	Green synthesis, antileishmanial activity evaluation, and in silico studies of new amino acid-coupled 1,2,4-triazoles. Medicinal Chemistry Research, 2019, 28, 169-181.	2.4	34
117	Syntheses and in silico pharmacokinetic predictions of glycosylhydrazinyl-pyrazolo[1,5-c]pyrimidines and pyrazolo[1,5-c]triazolo[4,3-a]pyrimidines as anti-proliferative agents. Medicinal Chemistry Research, 2019, 28, 215-227.	2.4	6
118	Optimization of microwave-assisted extraction of bioactive compounds from New Zealand and Chinese Asparagus officinalis L. roots. Journal of Food Science and Technology, 2019, 56, 799-810.	2.8	13
119	Pulsed electric field: Effect on in-vitro simulated gastrointestinal protein digestion of deer Longissimus dorsi. Food Research International, 2019, 120, 793-799.	6.2	43
120	Effect of pulsed electric field on calpain activity and proteolysis of venison. Innovative Food Science and Emerging Technologies, 2019, 52, 131-135.	5.6	30
121	Effect of extraction system and grape variety on anti-influenza compounds from wine production residue. Food Control, 2019, 99, 180-189.	5.5	13
122	Pulsed electric field improved protein digestion of beef during in-vitro gastrointestinal simulation. LWT - Food Science and Technology, 2019, 102, 45-51.	5.2	49
123	Identification of Six Phytochemical Compounds from Asparagus officinalis L. Root Cultivars from New Zealand and China Using UAE-SPE-UPLC-MS/MS: Effects of Extracts on H2O2-Induced Oxidative Stress. Nutrients, 2019, 11, 107.	4.1	26
124	Phytochemical compounds and biological activity in Asparagus roots: a review. International Journal of Food Science and Technology, 2019, 54, 966-977.	2.7	33
125	Proteases and Meat Tenderization. , 2019, , 309-313.		5
126	Synthesis, in silico experiments and biological evaluation of 1,3,4-trisubstituted pyrazole derivatives as antimalarial agents. European Journal of Medicinal Chemistry, 2019, 163, 353-366.	5.5	47

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127	Quantitative determination of carbasalate calcium derived metabolites, acetylsalicylic acid and salicylic acid, in six animal foods using liquid-liquid extraction method coupled with liquid chromatography-tandem mass spectrometry. Food Chemistry, 2019, 278, 744-750.	8.2	16
128	A modified QuEChERS method coupled with liquid chromatography-tandem mass spectrometry for the simultaneous detection and quantification of scopolamine, L-hyoscyamine, and sparteine residues in animal-derived food products. Journal of Advanced Research, 2019, 15, 95-102.	9.5	23
129	Structure-informed detection and quantification of peptides in food and biological fluids. Journal of Food Biochemistry, 2019, 43, e12482.	2.9	21
130	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
131	Obesity and neurological disorders: Dietary perspective of a global menace. Critical Reviews in Food Science and Nutrition, 2019, 59, 1294-1310.	10.3	48
132	Anti-leishmanial click modifiable thiosemicarbazones: Design, synthesis, biological evaluation and in silico studies. European Journal of Medicinal Chemistry, 2018, 151, 585-600.	5.5	35
133	Potential application of pectin for the stabilization of nanoemulsions. Current Opinion in Food Science, 2018, 19, 72-76.	8.0	35
134	Phytosomal bilayer-enveloped casein micelles for codelivery of monascus yellow pigments and resveratrol to breast cancer. Nanomedicine, 2018, 13, 481-499.	3.3	66
135	1,3,5â€Triazino Peptide Derivatives: Synthesis, Characterization, and Preliminary Antileishmanial Activity. ChemMedChem, 2018, 13, 725-735.	3.2	23
136	The Impact of Nonthermal Technologies on the Microbiological Quality of Juices: A Review. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 437-457.	11.7	140
137	Quality and Nutritional Minerals in Chicken Breast Muscle Treated with Low and High Pulsed Electric Fields. Food and Bioprocess Technology, 2018, 11, 122-131.	4.7	17
138	Flaxseed: Composition, detoxification, utilization, and opportunities. Biocatalysis and Agricultural Biotechnology, 2018, 13, 129-152.	3.1	134
139	Synthesis, biological evaluation and molecular modeling of novel thienopyrimidinone and triazolothienopyrimidinone derivatives as dual anti-inflammatory antimicrobial agents. Bioorganic Chemistry, 2018, 77, 38-46.	4.1	24
140	Antioxidant and antimicrobial potentials of Damsissa (Ambrosia maritima) leaf powder extract added to minced beef during cold storage. CYTA - Journal of Food, 2018, 16, 642-649.	1.9	5
141	Optimization of extraction parameters of antioxidant activity of extracts from New Zealand and Chinese Asparagus officinalis L root cultivars. Industrial Crops and Products, 2018, 119, 191-200.	5.2	33
142	Polyphenol uses in biomaterials engineering. Biomaterials, 2018, 167, 91-106.	11.4	141
143	The effects of food essential oils on cardiovascular diseases: A review. Critical Reviews in Food Science and Nutrition, 2018, 58, 1688-1705.	10.3	38
144	Effect of low and high pulsed electric field processing on macro and micro minerals in beef and chicken. Innovative Food Science and Emerging Technologies, 2018, 45, 273-279.	5.6	24

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145	Calpain activity, myofibrillar protein profile, and physicochemical properties of beef Semimembranosus and Biceps femoris from culled dairy cows during aging. Journal of Food Processing and Preservation, 2018, 42, e13835.	2.0	48
146	Use of Plant Proteolytic Enzymes for Meat Processing. , 2018, , 43-67.		6
147	Pulsed electric field: Role in protein digestion of beef Biceps femoris. Innovative Food Science and Emerging Technologies, 2018, 50, 132-138.	5.6	56
148	Naphthoquinones of the spinochrome class: occurrence, isolation, biosynthesis and biomedical applications. RSC Advances, 2018, 8, 32637-32650.	3.6	26
149	Characterization of Phenolic Compounds in Wine Lees. Antioxidants, 2018, 7, 48.	5.1	20
150	Leishmania treatment and prevention: Natural and synthesized drugs. European Journal of Medicinal Chemistry, 2018, 160, 229-244.	5.5	59
151	Synthesis, molecular modeling and biological screening of some pyrazole derivatives as antileishmanial agents. Future Medicinal Chemistry, 2018, 10, 2325-2344.	2.3	17
152	Synthesis and characterization of novel dimerics-triazine derivatives as potential anti-bacterial agents against MDR clinical isolates. New Journal of Chemistry, 2018, 42, 10676-10688.	2.8	22
153	Impact of fermentation conditions on the physicochemical properties, fatty acid and cholesterol contents in salted-fermented hoki roe. Food Chemistry, 2018, 264, 73-80.	8.2	38
154	Folate conjugated vs PEGylated phytosomal casein nanocarriers for codelivery of fungal- and herbal-derived anticancer drugs. Nanomedicine, 2018, 13, 1463-1480.	3.3	33
155	Antioxidant Activities and Caffeic Acid Content in New Zealand Asparagus (Asparagus officinalis) Roots Extracts. Antioxidants, 2018, 7, 52.	5.1	30
156	Role of calpain system in meat tenderness: A review. Food Science and Human Wellness, 2018, 7, 196-204.	4.9	139
157	The Distribution of Essential, Trace, and Nonessential Minerals in Weanling Male Rats Fed Sheep or Cow Milk. Molecular Nutrition and Food Research, 2018, 62, e1800482.	3.3	8
158	Lactobionic/Folate Dual-Targeted Amphiphilic Maltodextrin-Based Micelles for Targeted Codelivery of Sulfasalazine and Resveratrol to Hepatocellular Carcinoma. Bioconjugate Chemistry, 2018, 29, 3026-3041.	3.6	46
159	Do Dairy Minerals Have a Positive Effect on Bone Health?. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 989-1005.	11.7	18
160	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
161	Effect of solvents on polyphenol recovery and antioxidant activity of isolates of Asparagus Officinalis roots from Chinese and New Zealand cultivars. International Journal of Food Science and Technology, 2018, 53, 2369-2377.	2.7	9
162	Antihypertensive Peptides from Animal Proteins. Reference Series in Phytochemistry, 2018, , 1-36.	0.4	3

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