S A Mohamed

List of Publications by Year
in descending order

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94 papers	2,490 citations	136950 32 h-index	265206 42 g-index
96 all docs	96 docs citations	96 times ranked	2765 citing authors

#	Article	IF	Citations
1	Immobilization of horseradish peroxidase on Fe 3 O 4 magnetic nanoparticles. Electronic Journal of Biotechnology, 2017, 27, 84-90.	2.2	108
2	Effect of atorvastatin on the gut microbiota of high fat diet-induced hypercholesterolemic rats. Scientific Reports, 2018, 8, 662.	3.3	82
3	Antioxidant capacity, antioxidant compounds and antioxidant enzyme activities in five date cultivars during development and ripening. Scientia Horticulturae, 2011, 129, 688-693.	3.6	69
4	Solid fermentation of wheat bran for hydrolytic enzymes production and saccharification content by a local isolate Bacillus megatherium. BMC Biotechnology, 2014, 14, 29.	3.3	61
5	Nanoparticles in nanomedicine: a comprehensive updated review on current status, challenges and emerging opportunities. Journal of Microencapsulation, 2021, 38, 414-436.	2.8	58
6	Postharvest gum Arabic and salicylic acid dipping affect quality and biochemical changes of â€˜Grand Nainâ€™ bananas during shelf life. Scientia Horticulturae, 2018, 237, 51-58.	3.6	55
7	Amidrazone modified acrylic fabric activated with cyanuric chloride: A novel and efficient support for horseradish peroxidase immobilization and phenol removal. International Journal of Biological Macromolecules, 2019, 140, 949-958.	7.5	55
8	Date palm and saw palmetto seeds functional properties: antioxidant, anti-inflammatory and antimicrobial activities. Journal of Food Measurement and Characterization, 2020, 14, 1064-1072.	3.2	53
9	Horseradish peroxidase and chitosan: Activation, immobilization and comparative results. International Journal of Biological Macromolecules, 2013, 60, 295-300.	7.5	50
10	Antioxidant capacity of chewing stick miswak Salvadora persica. BMC Complementary and Alternative Medicine, 2013, 13, 40.	3.7	46
11	Immobilization of horseradish peroxidase on PMMA nanofibers incorporated with nanodiamond. Artificial Cells, Nanomedicine and Biotechnology, 2018, 46, 973-981.	2.8	46
12	Ficus carica, Ficus sycomorus and Euphorbia tirucalli latex extracts: Phytochemical screening, antioxidant and cytotoxic properties. Biocatalysis and Agricultural Biotechnology, 2019, 20, 101199.	3.1	45
13	Solid state production of polygalacturonase and xylanase by Trichoderma species using cantaloupe and watermelon rinds. Journal of Microbiology, 2013, 51, 605-611.	2.8	44
14	Synthesis of nanocomposites of polypyrrole/carbon nanotubes/silver nano particles and their application in water disinfection. RSC Advances, 2017, 7, 16878-16884.	3.6	44
15	Immobilization of horseradish peroxidase on amidoximated acrylic polymer activated by cyanuric chloride. International Journal of Biological Macromolecules, 2016, 91, 663-670.	7.5	43
16	Immobilisation of Î±-amylase on activated amidrazone acrylic fabric: a new approach for the enhancement of enzyme stability and reusability. Scientific Reports, 2019, 9, 12672.	3.3	43
17	Biochemical characterization of an extracellular polygalacturonase from Trichoderma harzianum. Journal of Biotechnology, 2006, 127, 54-64.	3.8	42
18	Total phenolic and flavonoid contents and antioxidant activities of sixteen commercial date cultivars grown in Saudi Arabia. RSC Advances, 2016, 6, 44814-44819.	3.6	42

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19	New polygalacturonases from Trichoderma reesei: characterization and their specificities to partially methylated and acetylated pectins. Carbohydrate Research, 2003, 338, 515-524.	2.3	41
20	Immobilization of Horseradish Peroxidase on Nonwoven Polyester Fabric Coated with Chitosan. Applied Biochemistry and Biotechnology, 2008, 144, 169-179.	2.9	41
21	Phenolic-antioxidant capacity of mango seed kernels: therapeutic effect against viper venoms. Revista Brasileira De Farmacognosia, 2018, 28, 594-601.	1.4	41
22	Upgrading the phenolic content, antioxidant and antimicrobial activities of garden cress seeds using solidâ€state fermentation by Trichoderma reesei. Journal of Applied Microbiology, 2019, 127, 1454-1467.	3.1	41
23	Immobilization of horseradish peroxidase on activated wool. Process Biochemistry, 2013, 48, 649-655.	3.7	39
24	Immobilization of Trichoderma harzianum Î±-Amylase on Treated Wool: Optimization and Characterization. Molecules, 2014, 19, 8027-8038.	3.8	39
25	Antioxidant activity, antioxidant compounds, antioxidant and hydrolytic enzymes activities of â€˜Barheeâ€™ dates at harvest and during storage as affected by pre-harvest spray of some growth regulators. Scientia Horticulturae, 2014, 167, 91-99.	3.6	39
26	Saccharification and hydrolytic enzyme production of alkali pre-treated wheat bran by Trichoderma virens under solid state fermentation. BMC Biotechnology, 2015, 15, 37.	3.3	39
27	Impact of germination on antioxidant capacity of garden cress: New calculation for determination of total antioxidant activity. Scientia Horticulturae, 2019, 246, 155-160.	3.6	39
28	Properties of a Cationic Peroxidase from Citrus jambhiri cv. Adalia. Applied Biochemistry and Biotechnology, 2008, 150, 127-137.	2.9	38
29	Immobilization of Trichoderma harzianum Î±-amylase on PPyAgNp/Fe₃O₄-nanocomposite: chemical and physical properties. Artificial Cells, Nanomedicine and Biotechnology, 2018, 46, 201-206.	2.8	38
30	Quality, antioxidant compounds, antioxidant capacity and enzymes activity of â€˜El-Bayadiâ€™ table grapes at harvest as affected by preharvest salicylic acid and gibberellic acid spray. Scientia Horticulturae, 2017, 220, 243-249.	3.6	37
31	Egyptian chia seeds (Salvia hispanica L.) during germination: Upgrading of phenolic profile, antioxidant, antibacterial properties and relevant enzymes activities. Food Science and Biotechnology, 2021, 30, 723-734.	2.6	36
32	Characterisation of an anionic peroxidase from horseradish cv. Balady. Food Chemistry, 2011, 128, 725-730.	8.2	35
33	Distribution of lipases in the Gramineae. Partial purification and characterization of esterase from Avena fatua. Bioresource Technology, 2000, 73, 227-234.	9.6	34
34	Characterization of a cysteine protease from wheat Triticum aestivum (cv. Giza 164). Bioresource Technology, 2004, 91, 297-304.	9.6	34
35	Optimization of nano spray drying parameters for production of Î±-amylase nanopowder for biotheraputic applications using factorial design. Drying Technology, 2019, 37, 2152-2160.	3.1	34
36	Immobilization of horseradish peroxidase on cationic microporous starch: Physico-bio-chemical characterization and removal of phenolic compounds. International Journal of Biological Macromolecules, 2021, 181, 734-742.	7.5	34

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37	Biochemical Changes in Fruit of an Early and a Late Date Palm Cultivar During Development and Ripening. International Journal of Fruit Science, 2011, 11, 167-183.	2.4	33
38	Postharvest chitosan, gallic acid and chitosan gallate treatments effects on shelf life quality, antioxidant compounds, free radical scavenging capacity and enzymes activities of â€˜Sukkariâ€™ bananas. Journal of Food Science and Technology, 2017, 54, 447-457.	2.8	31
39	Efficient water disinfection using hybrid polyaniline/graphene/carbon nanotube nanocomposites. Environmental Technology (United Kingdom), 2019, 40, 2813-2824.	2.2	31
40	Development of novel flexible sugar ester vesicles as carrier systems for the antioxidant enzyme catalase for wound healing applications. Process Biochemistry, 2012, 47, 1155-1162.	3.7	30
41	Solid-state fermentation by Trichoderma viride for enhancing phenolic content, antioxidant and antimicrobial activities in ginger. Letters in Applied Microbiology, 2018, 67, 161-167.	2.2	30
42	Characterization of esterases from Cucurbita pepo cv. â€œEskandraniâ€• Bioresource Technology, 2008, 99, 437-443.	9.6	27
43	Characterization of Mucor racemosus lipase with potential application for the treatment of cellulite. Process Biochemistry, 2011, 46, 642-648.	3.7	25
44	Visible light photocatalytic disintegration of waste activated sludge for enhancing biogas production. Journal of Environmental Management, 2018, 216, 120-127.	7.8	25
45	Diabetic complications and oxidative stress: The role of phenolicâ€rich extracts of saw palmetto and date palm seeds. Journal of Food Biochemistry, 2020, 44, e13416.	2.9	25
46	Changes of antioxidant capacity and oxidoreductases of Saudi date cultivars (Phoenix dactylifera L.) during storage. Scientia Horticulturae, 2014, 170, 275-280.	3.6	24
47	Characterization of native fungi responsible for degrading crude oil from the coastal area of Yanbu, Saudi Arabia. Biotechnology and Biotechnological Equipment, 2017, 31, 105-111.	1.3	24
48	Urea cycle of Fasciola gigantica: Purification and characterization of arginase. Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology, 2005, 142, 308-316.	1.6	22
49	Postharvest trans -resveratrol and glycine betaine treatments affect quality, antioxidant capacity, antioxidant compounds and enzymes activities of â€˜El-Bayadiâ€™ table grapes after storage and shelf life. Scientia Horticulturae, 2015, 197, 350-356.	3.6	22
50	Comparison of the potential of Ficus sycomorus latex and horseradish peroxidases in the decolorization of synthetic and natural dyes. Journal of Genetic Engineering and Biotechnology, 2013, 11, 95-102.	3.3	21
51	Purification and Characterization of Asparaginase fromPhaseolus vulgarisSeeds. Evidence-based Complementary and Alternative Medicine, 2015, 2015, 1-6.	1.2	21
52	Chemical modification of curcumin: Solubility and antioxidant capacity. International Journal of Food Properties, 2017, 20, 718-724.	3.0	21
53	Biochemical Properties of Î±-Amylase from Peel of Citrus sinensis cv. Abosora. Applied Biochemistry and Biotechnology, 2010, 160, 2054-2065.	2.9	19
54	Proteases in egg, miracidium and adult of Fasciola gigantica. Characterization of serine and cysteine proteases from adult. Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology, 2005, 142, 192-200.	1.6	18

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55	Development of novel delivery system for nanoencapsulation of catalase: formulation, characterization, and in vivo evaluation using oxidative skin injury model. Artificial Cells, Nanomedicine and Biotechnology, 2018, 46, 362-371.	2.8	18
56	The tiny big world of solid lipid nanoparticles and nanostructured lipid carriers: an updated review. Journal of Microencapsulation, 2022, 39, 72-94.	2.8	18
57	Characterization of two thermostable inulinases from Rhizopus oligosporus NRRL 2710. Journal of Genetic Engineering and Biotechnology, 2015, 13, 65-69.	3.3	17
58	Isolation and identification of bacterial consortia responsible for degrading oil spills from the coastal area of Yanbu, Saudi Arabia. Biotechnology and Biotechnological Equipment, 2016, 30, 69-74.	1.3	17
59	Investigation of antioxidant and detoxifying capacities of some date cultivars (Phoenix dactylifera L.) irrigated with sewage water. RSC Advances, 2017, 7, 12953-12958.	3.6	17
60	Valorization of biogas production through disintegration of waste activated sludge using visible light ZnO-ZnS/Ag2O-Ag2S photocatalyst. Chemical Engineering Research and Design, 2018, 119, 330-339.	5.6	17
61	Antioxidant-biocompatible and stable catalase-based gelatinâ€“alginate hydrogel scaffold with thermal wound healing capability: immobilization and delivery approach. 3 Biotech, 2022, 12, 73.	2.2	15
62	Influence of solid state fermentation by Trichoderma spp. on solubility, phenolic content, antioxidant, and antimicrobial activities of commercial turmeric. Bioscience, Biotechnology and Biochemistry, 2016, 80, 920-928.	1.3	14
63	Postharvest chitosan , trans -resveratrol and glycine betaine dipping affect quality, antioxidant compounds, free radical scavenging capacity and enzymes activities of â€˜Sukkariâ€™ bananas during shelf life. Scientia Horticulturae, 2017, 219, 173-181.	3.6	14
64	Quality and biochemical changes of â€˜Hindi-Besennaraâ€™ mangoes during shelf life as affected by chitosan, gallic acid and chitosan gallate. Journal of Food Science and Technology, 2017, 54, 4139-4148.	2.8	14
65	Biotechnology approach using watermelon rind for optimization of Î±-amylase enzyme production from Trichoderma virens using response surface methodology under solid-state fermentation. Folia Microbiologica, 2022, 67, 253-264.	2.3	14
66	Characterization of an Exopolygalacturonase from Aspergillus niger. Applied Biochemistry and Biotechnology, 2008, 149, 205-217.	2.9	12
67	L-Asparaginase Isolated from Phaseolus vulgaris Seeds Exhibited Potent Anti-Acute Lymphoblastic Leukemia Effects In-Vitro and Low Immunogenic Properties In-Vivo. International Journal of Environmental Research and Public Health, 2016, 13, 1008.	2.6	12
68	Carbohydrases in camel (Camelus dromedarius) pancreas. Purification and characterization of glucoamylase. Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology, 2005, 140, 73-80.	1.6	11
69	Purification and characterization of Î±-Amylase from Miswak Salvadora persica. BMC Complementary and Alternative Medicine, 2014, 14, 119.	3.7	11
70	Engineering Lipase Enzyme Nano-powder Using Nano Spray Dryer BÃœCHI B-90: Experimental and Factorial Design Approach for a Stable Biocatalyst Production. Journal of Pharmaceutical Innovation, 2021, 16, 759-771.	2.4	11
71	Synthesis of hemicyanine-based chitosan ligands in dye-affinity chromatography for the purification of chewing stick peroxidase. International Journal of Biological Macromolecules, 2020, 148, 401-414.	7.5	11
72	Purification and characterization of peroxidases from garden cress sprouts and their roles in lignification and removal of phenol and p â€chlorophenol. Journal of Food Biochemistry, 2021, 45, e13526.	2.9	11

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73	Ficus sycomorus latex: An efficient alternative Egyptian source for horseradish peroxidase in labeling with antibodies for immunodiagnostic kits. Veterinary World, 2018, 11, 1364-1370.	1.7	11
74	Purification and characterization of cationic peroxidase from ginger (Zingiber officinale). Bulletin of the National Research Centre, 2020, 44, .	1.8	10
75	Purification of urease from water melon seeds for clinical diagnostic kits. Bioresource Technology, 1999, 68, 215-223.	9.6	9
76	Immobilization of Camel Liver Catalase on Nanosilver-Coated Cotton Fabric. Catalysts, 2021, 11, 900.	3.5	9
77	Improvement of enzymatic properties and decolorization of azo dye: immobilization of horseradish peroxidase on cationic maize starch. Biocatalysis and Agricultural Biotechnology, 2021, 38, 102208.	3.1	9
78	Improved production of antioxidant-phenolic compounds and certain fungal phenolic-associated enzymes under solid-state fermentation of chia seeds with Trichoderma reesei: response surface methodology-based optimization. Journal of Food Measurement and Characterization, 2022, 16, 3488-3500.	3.2	9
79	Î±-Amylase from developing embryos of the camel tick Hyalomma dromedarii. Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology, 2000, 126, 99-108.	1.6	7
80	Heavy Metal Accumulation is Associated with Molecular and Pathological Perturbations in Liver of Variola louti from the Jeddah Coast of Red Sea. International Journal of Environmental Research and Public Health, 2016, 13, 342.	2.6	7
81	Enzymes of Î”1-Pyrroline-5-Carboxylate Metabolism in the Camel Tick Hyalomma dromedarii During Embryogenesis. Purification and Characterization of Î”1-Pyrroline-5-Carboxylate Dehydrogenases. Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology, 1997, 118, 229-237.	1.6	6
82	Developmental changes in phenolic compounds, antioxidant capacity and enzymes activity in skin of â€˜El-Bayadiâ€™ table grapes. Scientia Horticulturae, 2017, 224, 219-225.	3.6	6
83	Impact of solid state fermentation by Trichoderma spp. on phenolic content, antioxidant and antibacterial activities of curry leaf powder. Journal of Food Measurement and Characterization, 2019, 13, 1333-1340.	3.2	6
84	Esterase and lipase in camel tick Hyalomma dromedarii (Acari: Ixodidae) during embryogenesis. Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology, 2004, 137, 159-168.	1.6	5
85	Fasciola gigantica: Enzymes of the ornithineâ€“prolineâ€“glutamate pathwayâ€”Characterization of Î”1-pyrroline-5-carboxylate dehydrogenase. Experimental Parasitology, 2008, 118, 47-53.	1.2	5
86	Hyaluronidase isoforms from developing embryos of the camel tick Hyalomma dromedarii. Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology, 2005, 142, 164-171.	1.6	4
87	Disaccharidase activities in camel small intestine: Biochemical investigations of maltaseâ€“glucoamylase activity. Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology, 2007, 146, 124-130.	1.6	4
88	Purification and characterization of deoxyribonuclease from small intestine of camel Camelus dromedarius. Journal of Genetic Engineering and Biotechnology, 2017, 15, 463-467.	3.3	4
89	A hemorrhagic metalloprotease of Egyptian Cerastes vipera venom: Biochemical and immunological properties. International Journal of Biological Macromolecules, 2019, 130, 695-704.	7.5	4
90	Ficus sycomorus latex: A thermostable peroxidase. African Journal of Biotechnology, 2011, 10, .	0.6	4

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91	Properties of peroxidase from chewing stick miswak. African Journal of Pharmacy and Pharmacology, 2012, 6, .	0.3	2
92	Purification and characterization of proline-rich proteins from developing embryos of the camel tick Hyalomma dromedarii. Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology, 1998, 121, 279-290.	1.6	0
93	The role of bacterial symbionts in suppressing the defence reaction in larval hemolymph of the cotton leafwormSpodoptera littoralis(Biosd.). Archives of Phytopathology and Plant Protection, 2007, 40, 423-430.	1.3	0
94	Partial purification and characterization of xylanases from Aspergillus awamori and Aspergillus phoenicis. African Journal of Microbiology Research, 2012, 6, .	0.4	0