

Publication

Papers:

- 1- **Al-Juhaimi, F.Y.**2003. Dehydration Characteristics of dates. Proceeding of the international conference on date palm, King Saud University (Qasceem Branch), Saudi Arabia, 153-164.
- 2- **Al-Juhaimi, F.Y.** 2003. Utilization of date surup (dibs) in the manufacture of flavoured laban from camel milk. Egypt.J. Appl.Sci.18: 209-220.
- 3-**Al-Juhaimi, F.Y.** 2004. Sorption isotherms of Dates. J. Product. Dev. 9:245-258.
- 4- Zeitoun, A.A. and **Al-Juhaimi, F.Y.** 2004. The influence of modified atmosphere packaging on the shelf life of beef steaks stored at 5 °C. Egypt.J.Appl.Sci.19: 589-603.
- 5- Siddig, H. and **Al-Juhaimi, F.Y.** 2005. Microbial contamination and spoilage of tomato fruits collected from a farm in the gulf region of Saudi Arabia. Khartoum Journal of Agricultural Sciences, 13(3), 409-421
- 6- **Al-Juhaimi, F.Y.** 2007. Development of date production and processing at Kingdom of Saudi Arabia, Proceeding of the fourth symposium on Date Palm. King Faisal University
- 7- **Al-Juhaimi, F.Y.**2009. The effect of black cumin (*nigella sativa L.*) oil on the chemical and physical properties of date paste. Industrial Research Journal, 7 (6): 130-139
- 8-Özcan, M.M., **Al-Juhaimi, F.** (2011). Antioxidant and antifungal activity of some aromatic plant extracts. Journal of Medicinal Plants Research 5(8), 1361-1366.
- 9-Özcan, M.M., **Al-Juhaimi, F.** (2011). Nutritive value and chemical composition of prickly pear seeds (*Opuntia ficus indica L.*) growing in Turkey. International Journal of Food Sciences and Nutrition, 62(5), 533-536
- 10-Ghafoor, K., **AL-Juhaimi, F.** and Choi, Y.H. (2011). Effect of grape (*Vitis Lubrusca B.*) peel and seed extract phenolics, antioxidants and anthocynins in grape juice. Pakistan Journal of Botany, 43 (3), 1581-1586.
- 11-**Al Juhaimi, F.** and Ghafoor, K. (2011). Total phenols and antioxidant activities of leaf and stem extracts from coriander, mint and

parsley grown in Saudi Arabia. Pakistan Journal of Botany, 43 (4), 2235-2237.

12-AL Juhaimi, F., Ghafoor, K. and Özcan, M. M. (2012). Physical and chemical properties, antioxidant activity, total phenol and mineral profile of seeds of seven different date fruit (*Phoenix dactylifera* L.) varieties. International Journal of Food Sciences and Nutrition, 63 (1), 84-89.

13-Özcan, M.M., **Al-Juhaimi, F.** (2012). Determination of heavy metals in bee honey with connected and not connected metal wires using inductively coupled plasma atomic emission spectrometry (ICP-AES). Environ Monit Assess, 184, 2373-2375.

14-Ozlem, I., Ozcan, M. and **Al Juhaimi, F.** (2012). Antioxidant effect of mint, laurel and myrtle leaves essential oils on pomegranate kernel, poppy, grape and linseed oils. Journal of cleaner production, 27, 151-154.

15-Gulcan, O., Ozcan, M. and **Al Juhaimi, F.** (2012). Sage (*Salvia aucheri* Benth var., *canescens* Boiss and Heldr.): Essential oil composition, phenolics, and Antioxidant activity. Asian Journal of Chemistry, 24 (5), 2225-2227.

Books:

1-Principals of Food Science (Taught in Food Processing Department, College of Tech.)2006

2-Food Processing (Taught in Food Processing Department, College of Tech.)2006

3-Food Industries (Taught in Food Safety Department, College of Tech.)2005

4-Ghafoor, K., **Al-Juhaimi, F.** and Park, J. (2011). *High Pressure Treatments of Soybean and Soybean Products*. In: Soybean Book 2, InTech - Open Access Publisher, Croatia