

PUBLICATIONS

Google Scholar citation index <http://scholar.google.com/citations?hl=en&user=zZIYlasAAAAJ>

- 1- Distinguishing lard in binary mixtures of animal fat and vegetable oils and in some commercially processed Foods using FTIR (**Food Chem.** 219, 54-60, **2017**)
- 2- Green Fabrication of Co₃O₄ Nanoparticle-Decorated Reduced Graphene Oxide Sheets: Evaluation of Biocompatibility on Human Mesenchymal Stem Cells for Biomedical Applications. **Journal of Inorganic and Organometallic Polymers and Materials**, (2017). doi:10.1007/s10904-017-0562-4
- 3- Identification of lard in vegetable oil binary mixtures and commercial food products by FTIR. **Quality Assurance and Safety of Crops & Foods**, 9(1), 11-22, **2016**.
- 4- Nutritional composition, extraction, and utilization of wheat germ oil: A review, **European Journal of Lipid Science and Technology**, 118, 1600160 (1-9), **2017**.
- 5- Structural Characteristics of Camel-Bone Gelatin by Demineralization and Extraction. **International Journal of Food Properties**, <http://dx.doi.org/10.1080/10942912.2016.1244543>
- 6- Detection of Lard in Binary Animal Fats and Vegetable Oils Mixtures and in Some Commercial Processed Foods , **International Journal of Biological, Veterinary, Agricultural and Food Engineering** Vol:8 No:11, **2014**
- 7- Nutritional Composition, Antinutritional factors and in vitro protein digestibility (IVPD) of Goat Pea (*Securigera Securidaca* L.) as affected by some traditional processing. (**Plant Foods for Human Nutrition-2017**)
- 8- Long Life Preservation of Camel Meat under Normal Conditions Using Food Irradiation Technology. (**Journal of Food Protection**- July-2014)
- 9- Polyphenoloxidase and Peroxidase Activities in four Saudi Date Cultivars Frozen by Different Freezing Methods Followed by Long Term Frozen Storage (**Journal of Food Science** -2009)
- 10- Chemical and proximate composition of (*Zizyphus spina-christi*) nabag fruit. **Nutrition and Food Science**, 39(1): 70-75, (2009).
- 11- Amino acid composition and rheological properties of dough of wheat flour and cowpea protein isolate modified chemically and enzymatically. **J. Saudi Soc. for Food and Nutrition**, 2, 2, (2007)
- 12- Degradation of the acaricides abamectin, flufenoxuron and amitraz on Saudi Arabian dates. **Food Chemistry**, 100(4): 1590-1593, (2007).
- 13- Desert Locust (*Schistocerca gregaria*): Proximate Composition, Physiological Characteristics of Lipids, Fatty Acids and Cholesterol Contents and Nutritional Value of Protein. **J. King Saud Univ.**, 13(1), 21-40, (2001).
- 14- Irradiation and Storage Effects on Some Properties of Potato Starch and Use of Thermo luminescence for Identification of Irradiated Tubers. **Am., J., of Potato Res.**, 77: 245-259, (2000).
- 15- Irradiation of Dates: Insect Disinfestations, Microbial and Chemical Assessments and Use of Thermo luminescence technique. **Radiation Physics and Chemistry**, 53, pp 181-187, (1998).
- 16- Amino Acid and Protein Changes in Tilapia and Spanish Mackerel after Irradiation and Storage. **Radiation Physics and Chemistry**. 51(1), pp. 107-114, (1998).
- 17- Irradiation and Post-irradiation Storage of Chicken: Effect on Fat and Proteins. **Egypt. J. Food Sci.**, 25, pp61-81, (1997).
- 18- 1,3-Cycloaddition of Nitrile Oxide to α,β -Unsaturated fatty acid and Santalbic acid: Preparation of Isoxazole and Isoxazoline. (J.Chem. Soc. Chem. Comm.)
- 19- 1,3-Cycloaddition of nitrile oxide to olefinic fatty acid esters, synthesis of isoxazoline. **J. Am. Oil Chem. Soc.**, 68 (11),886 (1991).
- 20- Manganese (III) acetate mediated one pot synthesis of some Novel Macrolides from long chain fatty acids. **J. Chem. Res.** 2, 48 (1991).
- 21- Flavonol Glycosides from the leaves of *Sterculia urens* (Roxb.), **J. Ind. Chem. Soc.**, 66(4), 287 (1987).