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)


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)


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)


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.)

