

Hamadi Attia

List of Publications by Year in descending order

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96
papers

5,830
citations

126907

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76900

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96
all docs

96
docs citations

96
times ranked

6340
citing authors

#	ARTICLE	IF	CITATIONS
1	Dietary fibre and fibre-rich by-products of food processing: Characterisation, technological functionality and commercial applications: A review. <i>Food Chemistry</i> , 2011, 124, 411-421.	8.2	1,189
2	Date seeds: chemical composition and characteristic profiles of the lipid fraction. <i>Food Chemistry</i> , 2004, 84, 577-584.	8.2	300
3	<i>Nigella sativa</i> L.: Chemical composition and physicochemical characteristics of lipid fraction. <i>Food Chemistry</i> , 2007, 101, 673-681.	8.2	260
4	Quality characteristics of sesame seeds and by-products. <i>Food Chemistry</i> , 2007, 103, 641-650.	8.2	245
5	Chemical composition and functional properties of <i>Ulva lactuca</i> seaweed collected in Tunisia. <i>Food Chemistry</i> , 2011, 128, 895-901.	8.2	244
6	Date flesh: Chemical composition and characteristics of the dietary fibre. <i>Food Chemistry</i> , 2008, 111, 676-682.	8.2	227
7	Effects of enzymatic hydrolysis on conformational and functional properties of chickpea protein isolate. <i>Food Chemistry</i> , 2015, 187, 322-330.	8.2	223
8	Adding value to hard date (<i>Phoenix dactylifera</i> L.): Compositional, functional and sensory characteristics of date jam. <i>Food Chemistry</i> , 2009, 112, 406-411.	8.2	190
9	Effect of pH on the functional properties of <i>Arthrospira</i> (<i>Spirulina</i>) <i>platensis</i> protein isolate. <i>Food Chemistry</i> , 2016, 194, 1056-1063.	8.2	180
10	Optimization of pectin extraction from lemon by-product with acidified date juice using response surface methodology. <i>Carbohydrate Polymers</i> , 2008, 74, 185-192.	10.2	171
11	Effect of <i>Spirulina platensis</i> fortification on physicochemical, textural, antioxidant and sensory properties of yogurt during fermentation and storage. <i>LWT - Food Science and Technology</i> , 2017, 84, 323-330.	5.2	143
12	Heating effects on some quality characteristics of date seed oil. <i>Food Chemistry</i> , 2005, 91, 469-476.	8.2	116
13	Characterisation of whey proteins of camel (<i>Camelus dromedarius</i>) milk and colostrum. <i>Small Ruminant Research</i> , 2007, 70, 267-271.	1.2	101
14	Purification and identification of novel antioxidant peptides from enzymatic hydrolysate of chickpea (<i>Cicer arietinum</i> L.) protein concentrate. <i>Journal of Functional Foods</i> , 2015, 12, 516-525.	3.4	95
15	Effects of extraction solvents on phenolic contents and antioxidant activities of Tunisian date varieties (<i>Phoenix dactylifera</i> L.). <i>Industrial Crops and Products</i> , 2013, 45, 262-269.	5.2	93
16	Sterol composition of black cumin (<i>Nigella sativa</i> L.) and Aleppo pine (<i>Pinus halepensis</i> Mill.) seed oils. <i>Journal of Food Composition and Analysis</i> , 2008, 21, 162-168.	3.9	87
17	Phenolic profile, antibacterial and cytotoxic properties of second grade date extract from Tunisian cultivars (<i>Phoenix dactylifera</i> L.). <i>Food Chemistry</i> , 2016, 194, 1048-1055.	8.2	86
18	Date syrup: Effect of hydrolytic enzymes (pectinase/cellulase) on physico-chemical characteristics, sensory and functional properties. <i>LWT - Food Science and Technology</i> , 2011, 44, 1827-1834.	5.2	80

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19	Milk-clotting properties of plant rennets and their enzymatic, rheological, and sensory role in cheese making: A review. <i>International Journal of Food Properties</i> , 2017, 20, S76-S93.	3.0	76
20	DATE SEED OIL: PHENOLIC, TOCOPHEROL AND STEROL PROFILES. <i>Journal of Food Lipids</i> , 2004, 11, 251-265.	1.0	74
21	Development and characterization of chitosan films carrying <i>Artemisia campestris</i> antioxidants for potential use as active food packaging materials. <i>International Journal of Biological Macromolecules</i> , 2021, 183, 254-266.	7.5	67
22	Chemical composition and functional properties of dietary fibre extracted by Englyst and Prosky methods from the alga <i>Ulva lactuca</i> collected in Tunisia. <i>Algal Research</i> , 2015, 9, 65-73.	4.6	65
23	Effect of drying methods on physico-chemical and antioxidant properties of date fibre concentrates. <i>Food Chemistry</i> , 2011, 125, 1194-1201.	8.2	63
24	EFFECT OF THE ADDITION OF DEFATTED DATE SEEDS ON WHEAT DOUGH PERFORMANCE AND BREAD QUALITY. <i>Journal of Texture Studies</i> , 2010, 41, 511-531.	2.5	62
25	Effect of extraction conditions on the yield and purity of ulvan extracted from <i>Ulva lactuca</i> . <i>Food Hydrocolloids</i> , 2013, 31, 375-382.	10.7	62
26	Use of green chemistry methods in the extraction of dietary fibers from cactus rackets (<i>Opuntia ficus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 T <i>Macromolecules</i> , 2018, 116, 901-910.	7.5	62
27	Antioxidant, antibacterial and in vivo dermal wound healing effects of <i>Opuntia</i> flower extracts. <i>International Journal of Biological Macromolecules</i> , 2015, 81, 483-490.	7.5	58
28	Effect of Air-Drying Conditions on Physico-chemical Properties of Osmotically Pre-treated Pomegranate Seeds. <i>Food and Bioprocess Technology</i> , 2012, 5, 1840-1852.	4.7	56
29	Physicochemical properties of water-soluble polysaccharides from black cumin seeds. <i>International Journal of Biological Macromolecules</i> , 2018, 117, 937-946.	7.5	48
30	Pectin Extraction from Lemon By-Product with Acidified Date Juice: Effect of Extraction Conditions on Chemical Composition of Pectins. <i>Food and Bioprocess Technology</i> , 2012, 5, 687-695.	4.7	47
31	The foaming properties of camel and bovine whey: The impact of pH and heat treatment. <i>Food Chemistry</i> , 2018, 240, 295-303.	8.2	45
32	EFFECT OF DATE FLESH FIBER CONCENTRATE ADDITION ON DOUGH PERFORMANCE AND BREAD QUALITY. <i>Journal of Texture Studies</i> , 2011, 42, 300-308.	2.5	36
33	Osmotic dehydration of pomegranate seeds: mass transfer kinetics and differential scanning calorimetry characterization. <i>International Journal of Food Science and Technology</i> , 2009, 44, 2208-2217.	2.7	34
34	In Vitro Antioxidant Activities of Three Selected Dates from Tunisia (<i>Phoenix dactylifera</i>L.). <i>Journal of Chemistry</i> , 2014, 2014, 1-8.	1.9	34
35	Osmotic Dehydration Kinetics of Pomegranate Seeds Using Date Juice as an Immersion Solution Base. <i>Food and Bioprocess Technology</i> , 2012, 5, 999-1009.	4.7	33
36	Physicochemical Characteristics of Date Sap <i>Lagmi</i> from Deglet Nour Palm (<i>Phoenix</i>) Tj ETQq0 0 0 rgBT /Overlock 10 T	3.6	32

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37	Dietary Fibre Characteristics and Antioxidant Activity of Sesame Seed Coats (Testae). International Journal of Food Properties, 2012, 15, 25-37.	3.0	31
38	Influence of Oven-Drying Temperature on Physicochemical and Functional Properties of Date Fibre Concentrates. Food and Bioprocess Technology, 2012, 5, 1541-1551.	4.7	31
39	The effect of pH and heat treatments on the foaming properties of purified β -lactalbumin from camel milk. Colloids and Surfaces B: Biointerfaces, 2017, 156, 55-61.	5.0	31
40	Effect of spray-drying parameters on the solubility and the bulk density of camel milk powder: A response surface methodology approach. International Journal of Dairy Technology, 2020, 73, 616-624.	2.8	31
41	Foaming and adsorption behavior of bovine and camel proteins mixed layers at the air/water interface. Colloids and Surfaces B: Biointerfaces, 2017, 151, 287-294.	5.0	28
42	Camel β -lactalbumin at the oil-water interface: Effect of protein concentration and pH change on surface characteristics and emulsifying properties. Colloids and Surfaces B: Biointerfaces, 2020, 189, 110654.	5.0	28
43	Protein and amino acid profiles of Tunisian Deglet Nour and Allig date palm fruit seeds. Fruits, 2008, 63, 37-43.	0.4	26
44	Effect of extraction pH on techno-functional properties of crude extracts from wild cardoon (<i>Cynara cardunculus</i> L.) flowers. Food Chemistry, 2017, 225, 258-266.	8.2	25
45	The addition effect of Tunisian date seed fibers on the quality of chocolate spreads. Journal of Texture Studies, 2017, 48, 143-150.	2.5	25
46	Improving halva quality with dietary fibres of sesame seed coats and date pulp, enriched with emulsifier. Food Chemistry, 2014, 145, 765-771.	8.2	24
47	Preparation and characterization of jellies with reduced sugar content from date (Phoenix) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	0.4	23
48	Physicochemical, textural, antioxidant and sensory characteristics of microalgae-fortified canned fish burgers prepared from minced flesh of common barbel (<i>Barbus barbus</i>). Food Bioscience, 2019, 30, 100417.	4.4	22
49	Physicochemical properties, antioxidant activity and in vitro gastrointestinal digestion of purified proteins from black cumin seeds. International Journal of Biological Macromolecules, 2019, 126, 454-465.	7.5	20
50	Effect of outlet drying temperature and milk fat content on the physicochemical characteristics of spray-dried camel milk powder. Drying Technology, 2019, 37, 1615-1624.	3.1	19
51	Physicochemical, antioxidant activities, textural, and sensory properties of yoghurt fortified with different states and rates of pomegranate seeds (<i>Punica granatum</i> L.). Journal of Texture Studies, 2020, 51, 475-487.	2.5	19
52	Antioxidant and antibacterial activities, interfacial and emulsifying properties of the apo and holo forms of purified camel and bovine β -lactalbumin. International Journal of Biological Macromolecules, 2020, 165, 205-213.	7.5	19
53	Effect of different heating temperatures on foaming properties of camel milk proteins: A comparison with bovine milk proteins. International Dairy Journal, 2020, 104, 104643.	3.0	19
54	Ã%laboration dÃ%une boisson Ã% partir dÃ%cart de triage de dattesÃ%: clarification par traitement enzymatique et microfiltration. Fruits, 2006, 61, 389-399.	0.4	18

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55	Low-fat Gouda cheese made from bovine milk-olive oil emulsion: physicochemical and sensory attributes. <i>Journal of Food Science and Technology</i> , 2015, 52, 6749-6755.	2.8	18
56	Effect of enzymatic treatment on rheological properties, glass temperature transition and microstructure of date syrup. <i>LWT - Food Science and Technology</i> , 2015, 60, 339-345.	5.2	18
57	Physico-chemical properties and amino acid profiles of sap from Tunisian date palm. <i>Scientia Agricola</i> , 2016, 73, 85-90.	1.2	18
58	Techno-functional characterization and biological potential of <i>Agave americana</i> leaves: Impact on yoghurt qualities. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 309-326.	3.2	18
59	Comparative study on antioxidant, antimicrobial, emulsifying and physico-chemical properties of purified bovine and camel β -casein. <i>LWT - Food Science and Technology</i> , 2021, 140, 110842.	5.2	18
60	Characterization of two prickly pear species flowers growing in Tunisia at four flowering stages. <i>LWT - Food Science and Technology</i> , 2014, 59, 448-454.	5.2	17
61	Identification of proteins from wild cardoon flowers (<i>Cynara cardunculus</i> L.) by a proteomic approach. <i>Journal of Chemical Biology</i> , 2017, 10, 25-33.	2.2	17
62	Influence of the ripening stage and the lyophilization of wild cardoon flowers on their chemical composition, enzymatic activities of extracts and technological properties of cheese curds. <i>Food Chemistry</i> , 2018, 245, 919-925.	8.2	17
63	Optimization of ultrasound-assisted osmotic dehydration of pomegranate seeds (<i>Punica granatum</i> L.) using response surface methodology. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14657.	2.0	16
64	Quality Characteristics and Functional and Antioxidant Capacities of Algae-Fortified Fish Burgers Prepared from Common Barbel (<i>Barbus barbus</i>). <i>BioMed Research International</i> , 2019, 2019, 1-14.	1.9	15
65	Ultrafiltration with a microfiltration membrane of acid skimmed and fat-enriched milk coagula: hydrodynamic, microscopic and rheological approaches. <i>Journal of Dairy Research</i> , 1993, 60, 161-174.	1.4	14
66	Technological properties of milk gels produced by chymosin and wild cardoon rennet optimized by response surface methodology. <i>Food Chemistry</i> , 2017, 237, 150-158.	8.2	13
67	Effect of <i>Opuntia ficus-indica</i> flowers maceration on quality and on heat stability of olive oil. <i>Journal of Food Science and Technology</i> , 2017, 54, 1502-1510.	2.8	13
68	Structure-function relationship of black cumin seeds protein isolates: Amino-acid profiling, surface characteristics, and thermal properties. <i>Food Structure</i> , 2021, 29, 100203.	4.5	12
69	Date Seed Oil Inhibits Hydrogen Peroxide-Induced Oxidative Stress in Normal Human Epidermal Melanocytes. <i>Connective Tissue Research</i> , 2009, 50, 330-335.	2.3	11
70	Effect of Date Seed Oil on p53 Expression in Normal Human Skin. <i>Connective Tissue Research</i> , 2010, 51, 55-58.	2.3	11
71	Effects of Physical Ripening Conditions and Churning Temperature on the Butter-Making Process and the Physical Characteristics of Camel Milk Butter. <i>Food and Bioprocess Technology</i> , 2021, 14, 1518-1528.	4.7	11
72	Study of protein / κ -carrageenan mixture's effect on low-fat whipping cream formulation. <i>LWT - Food Science and Technology</i> , 2021, 147, 111647.	5.2	11

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73	Foaming and air-water interfacial properties of camel milk proteins compared to bovine milk proteins. <i>Food Hydrocolloids</i> , 2022, 126, 107470.	10.7	11
74	Use of Endemic Date Palm (<i>Phoenix dactylifera</i> L.) Seeds as an Insoluble Dietary Fiber: Effect on Turkey Meat Quality. <i>Journal of Food Quality</i> , 2020, 2020, 1-13.	2.6	10
75	Male date palm flowers: Valuable nutritional food ingredients and alternative antioxidant source and antimicrobial agent. <i>South African Journal of Botany</i> , 2020, 131, 181-187.	2.5	10
76	Physicochemical, techno-functional, and fat melting properties of spray-dried camel and bovine milk powders. <i>Journal of Food Science</i> , 2021, 86, 103-111.	3.1	10
77	Comparison of Ricotta cheese made by high pressure treatment with that produced by heat treatment of sweet whey. <i>Sciences Des Aliments</i> , 2002, 22, 601-615.	0.2	10
78	Effect of sonication pretreatment on physico-chemical, surface and thermal properties of date palm pollen protein concentrate. <i>LWT - Food Science and Technology</i> , 2019, 106, 128-136.	5.2	9
79	Effect of extraction methods on the physicochemical, structural, functional, and antioxidant properties of the dietary fiber concentrates from male date palm flowers. <i>Journal of Food Biochemistry</i> , 2020, 44, e13202.	2.9	9
80	Effect of pH on the physicochemical characteristics and the surface chemical composition of camel and bovine whey protein™s powders. <i>Food Chemistry</i> , 2020, 333, 127514.	8.2	9
81	Date, Apple, and Pear By-Products as Functional Ingredients in Pasta: Cooking Quality Attributes and Physicochemical, Rheological, and Sensorial Properties. <i>Foods</i> , 2022, 11, 1393.	4.3	9
82	Effect of concentration temperature on some bioactive compounds and antioxidant proprieties of date syrup. <i>Food Science and Technology International</i> , 2013, 19, 323-333.	2.2	8
83	Physical, techno-functional and antioxidant properties of black cumin seeds protein isolate and hydrolysates. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 3491-3500.	3.2	8
84	Physico-chemical and functional properties of dried male date palm flowers. <i>Food Bioscience</i> , 2019, 31, 100441.	4.4	7
85	Effect of sonication and succinylation on rheological properties and secondary structures of date palm pollen protein concentrate. <i>Rheologica Acta</i> , 2021, 60, 543-551.	2.4	6
86	Effect of ultrafiltration process on physico-chemical, rheological, microstructure and thermal properties of syrups from male and female date palm saps. <i>Food Chemistry</i> , 2016, 203, 175-182.	8.2	5
87	Physico-chemical and antioxidant properties of oils and by-products obtained by cold press-extraction of Tunisian <i>Opuntia</i> spp. seeds. <i>Applied Food Research</i> , 2021, 1, 100024.	4.0	5
88	Effect of sonication pretreatment on physicochemical, surface, thermal, and functional properties of fibro-proteic extracts from male date palm flowers. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14963.	2.0	2
89	Male date palm flower powder: Effect of incorporation on physico-chemical, textural, and sensory quality of biscuits. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14687.	2.0	2
90	Crystallization mechanisms in camel milk cream during physical ripening: Effect of temperature and ripening duration. <i>Food and Bioproducts Processing</i> , 2021, 127, 435-442.	3.6	2

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91	Effect of heat treatments on foaming and physico-chemical properties of bovine and camel sodium caseinate. <i>Journal of Dairy Research</i> , 2021, 88, 440-444.	1.4	2
92	Polysaccharides Extracted From <i>Deverra Tortuosa</i> Wastes: Structural, Functional, Antioxidant, Antihypertensive and Cytotoxic Properties. <i>Waste and Biomass Valorization</i> , 2022, 13, 3999-4012.	3.4	2
93	Efficiency of Osmotic Dehydration of Pomegranate Seeds in Polyols Solutions Using Response Surface Methodology. <i>Horticulturae</i> , 2021, 7, 268.	2.8	1
94	Black Cumin Polysaccharides. <i>Food Bioactive Ingredients</i> , 2021, , 67-80.	0.4	1
95	Physicochemical, thermal and rheological properties of prickly pear peel flours and fibers. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 3557-3567.	3.2	1
96	Effect of brine concentration on physico-chemical characteristics, texture, rheological properties and proteolysis level of cheeses produced by an optimized wild cardoon rennet. <i>Journal of Food Science and Technology</i> , 2021, 58, 1331-1340.	2.8	0