

Hamadi Attia

List of Publications by Year in descending order

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96
papers

5,830
citations

126907

33
h-index

76900

74
g-index

96
all docs

96
docs citations

96
times ranked

6340
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	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
4	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
5	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
6	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
7	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
8	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
9	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
10	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
11	Crystallization mechanisms in camel milk cream during physical ripening: Effect of temperature and ripening duration. <i>Food and Bioprocess Technology</i> , 2021, 127, 435-442.	3.6	2
12	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
13	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
14	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
15	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
16	Efficiency of Osmotic Dehydration of Pomegranate Seeds in Polyols Solutions Using Response Surface Methodology. <i>Horticulturae</i> , 2021, 7, 268.	2.8	1
17	Black Cumin Polysaccharides. <i>Food Bioactive Ingredients</i> , 2021, , 67-80.	0.4	1
18	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

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19	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
20	Physico-chemical, antioxidant activities, textural, and sensory properties of yoghurt fortified with different states and rates of pomegranate seeds (<i>Punica granatum</i> L.). <i>Journal of Texture Studies</i> , 2020, 51, 475-487.	2.5	19
21	Camel α -lactalbumin at the oil-water interface: Effect of protein concentration and pH change on surface characteristics and emulsifying properties. <i>Colloids and Surfaces B: Biointerfaces</i> , 2020, 189, 110654.	5.0	28
22	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
23	Antioxidant and antibacterial activities, interfacial and emulsifying properties of the apo and holo forms of purified camel and bovine α -lactalbumin. <i>International Journal of Biological Macromolecules</i> , 2020, 165, 205-213.	7.5	19
24	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
25	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
26	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
27	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
28	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
29	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
30	Effect of different heating temperatures on foaming properties of camel milk proteins: A comparison with bovine milk proteins. <i>International Dairy Journal</i> , 2020, 104, 104643.	3.0	19
31	Effect of spray-drying parameters on the solubility and the bulk density of camel milk powder: A response surface methodology approach. <i>International Journal of Dairy Technology</i> , 2020, 73, 616-624.	2.8	31
32	Physico-chemical and functional properties of dried male date palm flowers. <i>Food Bioscience</i> , 2019, 31, 100441.	4.4	7
33	Physicochemical, textural, antioxidant and sensory characteristics of microalgae-fortified canned fish burgers prepared from minced flesh of common barbel (<i>Barbus barbus</i>). <i>Food Bioscience</i> , 2019, 30, 100417.	4.4	22
34	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
35	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
36	Physicochemical properties, antioxidant activity and in vitro gastrointestinal digestion of purified proteins from black cumin seeds. <i>International Journal of Biological Macromolecules</i> , 2019, 126, 454-465.	7.5	20

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37	Effect of outlet drying temperature and milk fat content on the physicochemical characteristics of spray-dried camel milk powder. <i>Drying Technology</i> , 2019, 37, 1615-1624.	3.1	19
38	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
39	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
40	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
41	Physicochemical properties of water-soluble polysaccharides from black cumin seeds. <i>International Journal of Biological Macromolecules</i> , 2018, 117, 937-946.	7.5	48
42	Effect of extraction pH on techno-functional properties of crude extracts from wild cardoon (<i>Cynara cardunculus</i> L.) flowers. <i>Food Chemistry</i> , 2017, 225, 258-266.	8.2	25
43	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
44	The effect of pH and heat treatments on the foaming properties of purified β -lactalbumin from camel milk. <i>Colloids and Surfaces B: Biointerfaces</i> , 2017, 156, 55-61.	5.0	31
45	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
46	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
47	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
48	Foaming and adsorption behavior of bovine and camel proteins mixed layers at the air/water interface. <i>Colloids and Surfaces B: Biointerfaces</i> , 2017, 151, 287-294.	5.0	28
49	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
50	The addition effect of Tunisian date seed fibers on the quality of chocolate spreads. <i>Journal of Texture Studies</i> , 2017, 48, 143-150.	2.5	25
51	Physico-chemical properties and amino acid profiles of sap from Tunisian date palm. <i>Scientia Agricola</i> , 2016, 73, 85-90.	1.2	18
52	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
53	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
54	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

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55	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
56	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
57	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
58	Effects of enzymatic hydrolysis on conformational and functional properties of chickpea protein isolate. <i>Food Chemistry</i> , 2015, 187, 322-330.	8.2	223
59	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
60	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
61	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
62	Improving halva quality with dietary fibres of sesame seed coats and date pulp, enriched with emulsifier. <i>Food Chemistry</i> , 2014, 145, 765-771.	8.2	24
63	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
64	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
65	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
66	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
67	Dietary Fibre Characteristics and Antioxidant Activity of Sesame Seed Coats (<i>Testae</i>). <i>International Journal of Food Properties</i> , 2012, 15, 25-37.	3.0	31
68	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
69	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
70	Influence of Oven-Drying Temperature on Physicochemical and Functional Properties of Date Fibre Concentrates. <i>Food and Bioprocess Technology</i> , 2012, 5, 1541-1551.	4.7	31
71	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
72	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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73	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
74	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
75	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
76	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
77	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
78	Preparation and characterization of jellies with reduced sugar content from date (Phoenix) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 542 Td	0.4	23
79	Effect of Date Seed Oil on p53 Expression in Normal Human Skin. <i>Connective Tissue Research</i> , 2010, 51, 55-58.	2.3	11
80	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
81	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
82	Physicochemical Characteristics of Date Sap <i>â€œ</i> Lagmi <i>â€™</i> from Deglet Nour Palm (<i>Phoenix</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 542 Td	3.6	32
83	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
84	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
85	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
86	Date flesh: Chemical composition and characteristics of the dietary fibre. <i>Food Chemistry</i> , 2008, 111, 676-682.	8.2	227
87	Protein and amino acid profiles of Tunisian Deglet Nour and Allig date palm fruit seeds. <i>Fruits</i> , 2008, 63, 37-43.	0.4	26
88	<i>Nigella sativa</i> L.: Chemical composition and physicochemical characteristics of lipid fraction. <i>Food Chemistry</i> , 2007, 101, 673-681.	8.2	260
89	Quality characteristics of sesame seeds and by-products. <i>Food Chemistry</i> , 2007, 103, 641-650.	8.2	245
90	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

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91	Ã%laboration dâ€™une boisson Ã partir dâ€™Ã©cart de triage de dattesÂ: clarification par traitement enzymatique et microfiltration. Fruits, 2006, 61, 389-399.	0.4	18
92	Heating effects on some quality characteristics of date seed oil. Food Chemistry, 2005, 91, 469-476.	8.2	116
93	DATE SEED OIL: PHENOLIC, TOCOPHEROL AND STEROL PROFILES. Journal of Food Lipids, 2004, 11, 251-265.	1.0	74
94	Date seeds: chemical composition and characteristic profiles of the lipid fraction. Food Chemistry, 2004, 84, 577-584.	8.2	300
95	Comparison of Ricotta cheese made by high pressure treatment with that produced by heat treatment of sweet whey. Sciences Des Aliments, 2002, 22, 601-615.	0.2	10
96	Ultrafiltration with a microfiltration membrane of acid skimmed and fat-enriched milk coagula: hydrodynamic, microscopic and rheological approaches. Journal of Dairy Research, 1993, 60, 161-174.	1.4	14