

# Rafik Balti

## List of Publications by Year in descending order

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64  
papers

2,863  
citations

147566

31  
h-index

174990

52  
g-index

64  
all docs

64  
docs citations

64  
times ranked

3121  
citing authors

#	ARTICLE	IF	CITATIONS
1	Fractionation of <i>Arthrospira platensis</i> (Spirulina) water soluble proteins by membrane diafiltration. Separation and Purification Technology, 2021, 256, 117756.	3.9	16
2	Au-TiO <sub>2</sub> nanoparticles exposure induced oxidative stress and neurotoxicity in rat. Biomarkers, 2021, 26, 240-247.	0.9	5
3	Anticoagulant activity of fucosylated chondroitin sulfate isolated from <i>Cucumaria syracusana</i> . Process Biochemistry, 2020, 91, 149-157.	1.8	12
4	Characterization of microplastics in the surface waters of an urban lagoon (Bizerte lagoon,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 627 T factors. Marine Pollution Bulletin, 2020, 160, 111625.	2.3	44
5	Microplastics in edible mussels from a southern Mediterranean lagoon: Preliminary results on seawater-mussel transfer and implications for environmental protection and seafood safety. Marine Pollution Bulletin, 2020, 158, 111355.	2.3	72
6	Active exopolysaccharides based edible coatings enriched with red seaweed ( <i>Gracilaria gracilis</i> ) extract to improve shrimp preservation during refrigerated storage. Food Bioscience, 2020, 34, 100522.	2.0	46
7	Pre-purification by membrane filtration of paralytic shellfish toxins from <i>Alexandrium minutum</i> dinoflagellate. Separation and Purification Technology, 2019, 210, 152-158.	3.9	4
8	Modulating and opposite actions of two aqueous extracts prepared from <i>Cinnamomum cassia</i> L. bark and <i>Quercus ilex</i> L. on the gastrointestinal tract in rats. RSC Advances, 2019, 9, 21695-21706.	1.7	10
9	Bioprotective mechanisms of lactic acid bacteria against fungal spoilage of food. Current Opinion in Biotechnology, 2019, 56, 138-146.	3.3	146
10	Primary structure and anticoagulant activity of fucoidan from the sea cucumber <i>Holothuria polii</i> . International Journal of Biological Macromolecules, 2019, 121, 1145-1153.	3.6	53
11	Potent nematicidal activity of phenolic derivatives on <i>Meloidogyne incognita</i> . Journal of Helminthology, 2018, 92, 668-673.	0.4	11
12	Synthesis and antibacterial activity of new peptides from Alfalfa RuBisCO protein hydrolysates and mode of action via a membrane damage mechanism against <i>Listeria innocua</i> . Microbial Pathogenesis, 2018, 115, 41-49.	1.3	12
13	Structural characteristics and biological activities of sulfated glycosaminoglycans extracted from shrimp by-products. Journal of Food Biochemistry, 2018, 42, e12647.	1.2	6
14	Concentration and purification of <i>Porphyridium cruentum</i> exopolysaccharides by membrane filtration at various cross-flow velocities. Process Biochemistry, 2018, 74, 175-184.	1.8	47
15	Antibacterial activity of new peptide from bovine casein hydrolyzed by a serine metalloprotease of <i>Lactococcus lactis</i> subsp <i>lactis</i> BR16. Journal of Functional Foods, 2017, 32, 112-122.	1.6	27
16	Biomonitoring of coastal pollution in the Gulf of Gabes (SE, Tunisia): use of <i>Posidonia oceanica</i> seagrass as a bioindicator and its mat as an archive of coastal metallic contamination. Environmental Science and Pollution Research, 2017, 24, 22214-22225.	2.7	52
17	Development and characterization of bioactive edible films from spider crab ( <i>Maja crispata</i> ) chitosan incorporated with <i>Spirulina</i> extract. International Journal of Biological Macromolecules, 2017, 105, 1464-1472.	3.6	49
18	Characterization and anticoagulant activity of a fucosylated chondroitin sulfate with unusually procoagulant effect from sea cucumber. Carbohydrate Polymers, 2017, 174, 760-771.	5.1	54

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19	Metal bioaccumulation in two edible cephalopods in the Gulf of Gabes, South-Eastern Tunisia: environmental and human health risk assessment. <i>Environmental Science and Pollution Research</i> , 2017, 24, 1686-1699.	2.7	34
20	Purification and Recovery of RuBisCO Protein from Alfalfa Green Juice: Antioxidative Properties of Generated Protein Hydrolysate. <i>Waste and Biomass Valorization</i> , 2017, 8, 493-504.	1.8	25
21	Anticoagulant properties and cytotoxic effect against HCT116 human colon cell line of sulfated glycosaminoglycans isolated from the Norway lobster ( <i>Nephrops norvegicus</i> ) shell. <i>Biomedicine and Pharmacotherapy</i> , 2016, 80, 322-330.	2.5	28
22	Chitin and chitosan from the Norway lobster by-products: Antimicrobial and anti-proliferative activities. <i>International Journal of Biological Macromolecules</i> , 2016, 87, 163-171.	3.6	103
23	<i>Helix aspersa</i> gelatin as an emulsifier and emulsion stabilizer: functional properties and effects on pancreatic lipolysis. <i>Food and Function</i> , 2016, 7, 326-336.	2.1	15
24	Valorisation of smooth hound ( <i>Mustelus mustelus</i> ) waste biomass through recovery of functional, antioxidative and antihypertensive bioactive peptides. <i>Environmental Science and Pollution Research</i> , 2016, 23, 366-376.	2.7	16
25	Changes in volatile compounds and oil quality with the method of olive tree propagation and saline water irrigation. <i>Acta Alimentaria</i> , 2015, 44, 195-203.	0.3	0
26	On the relationship between the diversity and structure of benthic macroinvertebrate communities and sediment enrichment with heavy metals in Gabes Gulf, Tunisia. <i>Journal of the Marine Biological Association of the United Kingdom</i> , 2015, 95, 233-245.	0.4	49
27	Antibacterial activity of novel peptides isolated from protein hydrolysates of RuBisCO purified from green juice alfalfa. <i>Journal of Functional Foods</i> , 2015, 18, 703-713.	1.6	33
28	Antioxidant and antibacterial properties of <i>Citrus paradisi</i> barks extracts during turkey sausage formulation and storage. <i>Biocatalysis and Agricultural Biotechnology</i> , 2015, 4, 616-623.	1.5	19
29	In vitro evidence for gut hormone stimulation release and dipeptidyl-peptidase IV inhibitory activity of protein hydrolysate obtained from cuttlefish ( <i>Sepia officinalis</i> ) viscera. <i>Food Research International</i> , 2015, 78, 238-245.	2.9	25
30	Nine novel angiotensin I-converting enzyme (ACE) inhibitory peptides from cuttlefish ( <i>Sepia officinalis</i> ) muscle protein hydrolysates and antihypertensive effect of the potent active peptide in spontaneously hypertensive rats. <i>Food Chemistry</i> , 2015, 170, 519-525.	4.2	174
31	Antibacterial peptides from barbel muscle protein hydrolysates: Activity against some pathogenic bacteria. <i>LWT - Food Science and Technology</i> , 2014, 55, 183-188.	2.5	61
32	Chitin and Chitosan Extracted from Shrimp Waste Using Fish Proteases Aided Process: Efficiency of Chitosan in the Treatment of Unhairing Effluents. <i>Journal of Polymers and the Environment</i> , 2014, 22, 78-87.	2.4	46
33	Biochemical and antioxidant properties of peptidic fraction of carotenoproteins generated from shrimp by-products by enzymatic hydrolysis. <i>Food Chemistry</i> , 2014, 148, 445-452.	4.2	95
34	Controlled Enzymatic Hydrolysis: A New Strategy for the Discovery of Antimicrobial Peptides. <i>Probiotics and Antimicrobial Proteins</i> , 2013, 5, 176-186.	1.9	8
35	Chemical composition, angiotensin I-converting enzyme (ACE) inhibitory, antioxidant and antimicrobial activities of the essential oil from south Tunisian <i>Ajuga pseudoiva</i> Rob. <i>Lamiaceae</i> . <i>Process Biochemistry</i> , 2013, 48, 723-729.	1.8	26
36	Effect of Degree of Hydrolysis and Protease Type on the Antioxidant Activity of Protein Hydrolysates From Cuttlefish ( <i>Sepia officinalis</i> ) By-Products. <i>Journal of Aquatic Food Product Technology</i> , 2013, 22, 436-448.	0.6	41

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37	Editorial (Hot Topic: Development of Bioprocesses for Potential Functional Ingredients from Marine) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 702 T	0.1	0
38	Effect of Enzymatic Hydrolysis on the Interfacial and Surface Properties of Cuttlefish (Sepia Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702 T	0.1	1
39	Recovery and physicochemical properties of smooth hound ( <i>mustelus mustelus</i> ) skin gelatin. LWT - Food Science and Technology, 2012, 48, 248-254.	2.5	32
40	Process for extracting gelatin from marine snail ( <i>Hexaplex trunculus</i> ): Chemical composition and functional properties. Process Biochemistry, 2012, 47, 1779-1784.	1.8	29
41	Changes in arterial blood pressure after single oral administration of cuttlefish ( <i>Sepia officinalis</i> ) muscle derived peptides in spontaneously hypertensive rats. Journal of Functional Foods, 2012, 4, 611-617.	1.6	21
42	Protein hydrolysates from Bluefin Tuna ( <i>Thunnus thynnus</i> ) heads as influenced by the extent of enzymatic hydrolysis. Biotechnology and Bioprocess Engineering, 2012, 17, 841-852.	1.4	39
43	Chymotrypsin from the hepatopancreas of cuttlefish ( <i>Sepia officinalis</i> ) with high activity in the hydrolysis of long chain peptide substrates: Purification and biochemical characterisation. Food Chemistry, 2012, 130, 475-484.	4.2	17
44	Characterisation of trypsin purified from the viscera of Tunisian barbel ( <i>Barbus callensis</i> ) and its application for recovery of carotenoproteins from shrimp wastes. Food Chemistry, 2012, 132, 1287-1295.	4.2	37
45	Improvement of functional properties and antioxidant activities of cuttlefish ( <i>Sepia officinalis</i> ) muscle proteins hydrolyzed by <i>Bacillus mojavensis</i> A21 proteases. Food Research International, 2011, 44, 2703-2711.	2.9	29
46	Obtaining antimicrobial peptides by controlled peptic hydrolysis of bovine hemoglobin. International Journal of Biological Macromolecules, 2011, 49, 143-153.	3.6	74
47	Chemical composition and characteristics of skin gelatin from grey triggerfish ( <i>Balistes capriscus</i> ). LWT - Food Science and Technology, 2011, 44, 1965-1970.	2.5	78
48	Comparative Study on Biochemical Properties and Antioxidative Activity of Cuttlefish ( <i>Sepia</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 30 Proteases. Journal of Amino Acids, 2011, 2011, 1-11.	5.8	29
49	Extraction and functional properties of gelatin from the skin of cuttlefish ( <i>Sepia officinalis</i> ) using smooth hound crude acid protease-aided process. Food Hydrocolloids, 2011, 25, 943-950.	5.6	105
50	Î± 67-106 of bovine hemoglobin: a new family of antimicrobial and angiotensin I-converting enzyme inhibitory peptides. European Food Research and Technology, 2011, 232, 637-646.	1.6	58
51	Nutrient composition of the marine snail ( <i>Hexaplex trunculus</i> ) from the Tunisian Mediterranean coasts. Journal of the Science of Food and Agriculture, 2011, 91, 1265-1270.	1.7	31
52	Evaluation of angiotensin I-converting enzyme (ACE) inhibitory activities of smooth hound ( <i>Mustelus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 30 most potent active peptide. European Food Research and Technology, 2010, 231, 127-135.	1.6	14
53	A highly thermostable antimicrobial peptide from <i>Aspergillus clavatus</i> ES1: biochemical and molecular characterization. Journal of Industrial Microbiology and Biotechnology, 2010, 37, 805-813.	1.4	30
54	Trypsin from the viscera of Bogue ( <i>Boops boops</i> ): isolation and characterisation. Fish Physiology and Biochemistry, 2010, 36, 893-902.	0.9	30

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55	Influence of degree of hydrolysis on functional properties and angiotensin I-converting enzyme-inhibitory activity of protein hydrolysates from cuttlefish ( <i>Sepia officinalis</i> ) by-products. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, n/a-n/a.	1.7	57
56	Cathepsin D from the Hepatopancreas of the Cuttlefish ( <i>Sepia officinalis</i> ): Purification and Characterization. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 10623-10630.	2.4	11
57	Biochemical Properties of Anionic Trypsin Acting at High Concentration of NaCl Purified from the Intestine of a Carnivorous Fish: Smooth Hound ( <i>Mustelus mustelus</i> ). <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 5763-5769.	2.4	23
58	Three novel angiotensin I-converting enzyme (ACE) inhibitory peptides from cuttlefish ( <i>Sepia</i> ) Tj ETQq0 0 0 rgBT /Oygrlock 10 Tf 50 622	2.9	95
59	Analysis of Novel Angiotensin I-Converting Enzyme Inhibitory Peptides from Enzymatic Hydrolysates of Cuttlefish ( <i>Sepia officinalis</i> ) Muscle Proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 3840-3846.	2.4	78
60	A heat-stable trypsin from the hepatopancreas of the cuttlefish ( <i>Sepia officinalis</i> ): Purification and characterisation. <i>Food Chemistry</i> , 2009, 113, 146-154.	4.2	56
61	Antioxidant and free radical-scavenging activities of smooth hound ( <i>Mustelus mustelus</i> ) muscle protein hydrolysates obtained by gastrointestinal proteases. <i>Food Chemistry</i> , 2009, 114, 1198-1205.	4.2	271
62	New alkaline trypsin from the intestine of Grey triggerfish ( <i>Balistes capriscus</i> ) with high activity at low temperature: Purification and characterisation. <i>Food Chemistry</i> , 2009, 116, 644-650.	4.2	67
63	Isolation and characterisation of trypsin from sardinelle ( <i>Sardinella aurita</i> ) viscera. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 2654-2662.	1.7	39
64	Pepsinogen and pepsin from the stomach of smooth hound ( <i>Mustelus mustelus</i> ): Purification, characterization and amino acid terminal sequences. <i>Food Chemistry</i> , 2008, 107, 777-784.	4.2	48