

Souhail Besbes

List of Publications by Year in descending order

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127
papers

6,639
citations

87888

38
h-index

69250

77
g-index

127
all docs

127
docs citations

127
times ranked

7013
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	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
10	Effect of drying methods on physico-chemical and functional properties of chickpea protein concentrates. <i>Journal of Food Engineering</i> , 2015, 165, 179-188.	5.2	157
11	Structural, functional, and ACE inhibitory properties of water-soluble polysaccharides from chickpea flours. <i>International Journal of Biological Macromolecules</i> , 2015, 75, 276-282.	7.5	141
12	Heating effects on some quality characteristics of date seed oil. <i>Food Chemistry</i> , 2005, 91, 469-476.	8.2	116
13	Impact of extraction procedures on the chemical, rheological and textural properties of ulvan from <i>Ulva lactuca</i> of Tunisia coast. <i>Food Hydrocolloids</i> , 2014, 40, 53-63.	10.7	101
14	Cookies from composite wheat-sesame peels flours: Dough quality and effect of <i>Bacillus subtilis</i> SPB1 biosurfactant addition. <i>Food Chemistry</i> , 2016, 194, 758-769.	8.2	99
15	Effect of extraction procedures on structural, thermal and antioxidant properties of ulvan from <i>Ulva lactuca</i> collected in Monastir coast. <i>International Journal of Biological Macromolecules</i> , 2017, 105, 1430-1439.	7.5	97
16	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
17	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
18	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

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19	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
20	Quality Characteristics and Oxidative Stability of Date Seed Oil During Storage. <i>Food Science and Technology International</i> , 2004, 10, 333-338.	2.2	83
21	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
22	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
23	Optimisation of xanthan gum production by palm date (<i>Phoenix dactylifera</i> L.) juice by-products using response surface methodology. <i>Food Chemistry</i> , 2010, 121, 627-633.	8.2	75
24	DATE SEED OIL: PHENOLIC, TOCOPHEROL AND STEROL PROFILES. <i>Journal of Food Lipids</i> , 2004, 11, 251-265.	1.0	74
25	PARTIAL REPLACEMENT OF MEAT BY PEA FIBER AND WHEAT FIBER: EFFECT ON THE CHEMICAL COMPOSITION, COOKING CHARACTERISTICS AND SENSORY PROPERTIES OF BEEF BURGERS. <i>Journal of Food Quality</i> , 2008, 31, 480-489.	2.6	71
26	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
27	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
28	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
29	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
30	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
31	Effect of processing conditions on phenolic compounds and antioxidant properties of date syrup. <i>Industrial Crops and Products</i> , 2013, 44, 634-642.	5.2	58
32	Development of gelling properties of inulin by microfluidization. <i>Food Hydrocolloids</i> , 2010, 24, 318-324.	10.7	56
33	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
34	Feasibility of using almond gum as coating agent to improve the quality of fried potato chips: Evaluation of sensorial properties. <i>LWT - Food Science and Technology</i> , 2016, 65, 800-807.	5.2	56
35	Electrochromism of octaalkoxymethyl-substituted lutetium diphthalocyanine. <i>Journal of Electroanalytical Chemistry and Interfacial Electrochemistry</i> , 1987, 237, 61-68.	0.1	51
36	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

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37	Mirage detection of counter-ion flux between Prussian Blue films and electrolyte solutions. Journal of Electroanalytical Chemistry and Interfacial Electrochemistry, 1990, 284, 141-153.	0.1	46
38	Improvement of bread quality and bread shelf-life by <i>Bacillus subtilis</i> biosurfactant addition. Food Science and Biotechnology, 2012, 21, 1105-1112.	2.6	45
39	Chemical Composition and Lipid Fraction Characteristics of Aleppo Pine (<i>Pinus halepensis</i> Mill.) Seeds Cultivated in Tunisia. Food Science and Technology International, 2006, 12, 407-415.	2.2	41
40	Fermentation of date palm juice by curdlan gum production from <i>Rhizobium radiobacter</i> ATCC 6466, C: Purification, rheological and physico-chemical characterization. LWT - Food Science and Technology, 2011, 44, 1026-1034.	5.2	41
41	EFFECT OF DATE FLESH FIBER CONCENTRATE ADDITION ON DOUGH PERFORMANCE AND BREAD QUALITY. Journal of Texture Studies, 2011, 42, 300-308.	2.5	36
42	Osmotic dehydration of pomegranate seeds: mass transfer kinetics and differential scanning calorimetry characterization. International Journal of Food Science and Technology, 2009, 44, 2208-2217.	2.7	34
43	In Vitro Antioxidant Activities of Three Selected Dates from Tunisia (<i>Phoenix dactylifera</i> L.). Journal of Chemistry, 2014, 2014, 1-8.	1.9	34
44	Osmotic Dehydration Kinetics of Pomegranate Seeds Using Date Juice as an Immersion Solution Base. Food and Bioprocess Technology, 2012, 5, 999-1009.	4.7	33
45	Toward the enhancement of sensory profile of sausage "Merguez" with chickpea protein concentrate. Meat Science, 2018, 143, 74-80.	5.5	33
46	Physicochemical Characteristics of Date Sap "Lagmi" from Deglet Nour Palm (<i>Phoenix</i>) Tj ETQq0 0 0,rgBT /Overlock 10 T	3.6	32
47	PRODUCTION OF XANTHAN GUM FROM <i>XANTHOMONAS CAMPESTRIS</i> NRRL B41459 BY FERMENTATION OF DATE JUICE PALM BYPRODUCTS (<i>PHOENIX DACTYLIFERA</i> L.). Journal of Food Process Engineering, 2011, 34, 457-474.	2.9	32
48	OSMOTIC DEHYDRATION OF POMEGRANATE SEEDS (<i>PUNICA GRANATUM</i> L.): EFFECT OF FREEZING PRE-TREATMENT. Journal of Food Process Engineering, 2012, 35, 335-354.	2.9	32
49	Dietary Fibre Characteristics and Antioxidant Activity of Sesame Seed Coats (<i>Testae</i>). International Journal of Food Properties, 2012, 15, 25-37.	3.0	31
50	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
51	Pea and Broad Bean Pods as a Natural Source of Dietary Fiber: The Impact on Texture and Sensory Properties of Cake. Journal of Food Science, 2016, 81, C2360-C2366.	3.1	30
52	Chemical Composition, Functional Properties, and Effect of Inulin from Tunisian <i>Agave americana</i> L. Leaves on Textural Qualities of Pectin Gel. Journal of Chemistry, 2014, 2014, 1-11.	1.9	28
53	Rheological and emulsifying properties of an exopolysaccharide produced by potential probiotic <i>Leuconostoc citreum</i> -BMS strain. Carbohydrate Polymers, 2021, 256, 117523.	10.2	28
54	Improvement of bread dough quality by <i>Bacillus subtilis</i> SPB1 biosurfactant addition: optimized extraction using response surface methodology. Journal of the Science of Food and Agriculture, 2013, 93, 3055-3064.	3.5	27

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55	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
56	Ultrafiltration and thermal processing effects on Maillard reaction products and biological properties of date palm sap syrups (<i>Phoenix dactylifera</i> L.). <i>Food Chemistry</i> , 2018, 256, 397-404.	8.2	26
57	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
58	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
59	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
60	Free-sodium salts mixture and AlgySalt® use as NaCl substitutes in fresh and cooked meat products intended for the hypertensive population. <i>Meat Science</i> , 2017, 133, 194-203.	5.5	24
61	Preparation and characterization of jellies with reduced sugar content from date (<i>Phoenix</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	0.4	23
62	Compositional, Physical, Antioxidant and Sensory Characteristics of Novel Syrup from Date Palm (<i>Phoenix dactylifera</i> L.). <i>Food Science and Technology International</i> , 2009, 15, 583-590.	2.2	22
63	Identification and molecular docking of novel ACE inhibitory peptides from protein hydrolysates of shrimp waste. <i>Engineering in Life Sciences</i> , 2018, 18, 682-691.	3.6	22
64	Efficient role of BacTN635 on the safety properties, sensory attributes, and texture profile of raw minced meat beef and chicken breast. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2014, 31, 218-225.	2.3	19
65	Elaboration d'une boisson à partir d'un cart de triage de dattes: clarification par traitement enzymatique et microfiltration. <i>Fruits</i> , 2006, 61, 389-399.	0.4	18
66	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
67	Physico-chemical properties and amino acid profiles of sap from Tunisian date palm. <i>Scientia Agricola</i> , 2016, 73, 85-90.	1.2	18
68	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
69	Physicochemical and Functional Properties of Typical Tunisian Drink: Date Palm Sap (<i>Phoenix</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	0.4	17
70	Novel polymerizable surfactants: synthesis and application in the emulsion polymerization of styrene. <i>Polymer Journal</i> , 2010, 42, 401-405.	2.7	17
71	RP-HPLC-DAD-ESI-TOF-MS based strategy for new insights into the qualitative and quantitative phenolic profile in Tunisian industrial Citrus Limon by-product and their antioxidant activity. <i>European Food Research and Technology</i> , 2017, 243, 2011-2024.	3.3	17
72	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

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73	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. Food Chemistry, 2018, 245, 919-925.	8.2	17
74	<i>Salacca zalacca</i> : A short review of the palm botany, pharmacological uses and phytochemistry. Asian Pacific Journal of Tropical Medicine, 2018, 11, 645.	0.8	17
75	Effect of enzymatic treatment and concentration method on chemical, rheological, microstructure and thermal properties of prickly pear syrup. LWT - Food Science and Technology, 2019, 113, 108314.	5.2	16
76	Optimization of ultrasound-assisted osmotic dehydration of pomegranate seeds (<i>Punica granatum L.</i>) using response surface methodology. Journal of Food Processing and Preservation, 2020, 44, e14657.	2.0	16
77	Date seed oil limit oxidative injuries induced by hydrogen peroxide in human skin organ culture. BioFactors, 2007, 29, 137-145.	5.4	14
78	Characterisation of proteins from date palm sap (<i>Phoenix dactylifera L.</i>) by a proteomic approach. Food Chemistry, 2010, 123, 765-770.	8.2	14
79	PRODUCTION OF FRUCTOSE RICH SYRUPS USING INVERTASE FROM DATE PALM FRUITS. Journal of Food Biochemistry, 2011, 35, 1576-1582.	2.9	14
80	Functionality of galactomannan extracted from Tunisian carob seed in bread dough. Journal of Food Science and Technology, 2015, 52, 423-429.	2.8	14
81	Preparation and Characterization of Osmodehydrated Fruits from Lemon and Date By-products. Food Science and Technology International, 2007, 13, 405-412.	2.2	13
82	Technological properties of milk gels produced by chymosin and wild cardoon rennet optimized by response surface methodology. Food Chemistry, 2017, 237, 150-158.	8.2	13
83	Surface characterisation and functionalisation of indium tin oxide anodes for improvement of charge injection in organic light emitting diodes. Thin Solid Films, 2008, 516, 1341-1344.	1.8	12
84	Optimization of acorn (<i>Quercus suber L.</i>) muffin formulations: Effect of using hydrocolloids by a mixture design approach. Food Chemistry, 2020, 328, 127082.	8.2	12
85	Effect of succinylation on the secondary structures, surface, and thermal properties of date palm pollen protein concentrate. Journal of Food Science and Technology, 2021, 58, 632-640.	2.8	12
86	Familial hematological malignancies: ASXL1 gene investigation. Clinical and Translational Oncology, 2016, 18, 385-390.	2.4	11
87	Study of protein / kappa-carrageenan mixture's effect on low-fat whipping cream formulation. LWT - Food Science and Technology, 2021, 147, 111647.	5.2	11
88	Synergistic effect of <i>Aspergillus tubingensis</i> CTM 507 glucose oxidase in presence of ascorbic acid and alpha amylase on dough properties, baking quality and shelf life of bread. Journal of Food Science and Technology, 2016, 53, 1259-1268.	2.8	10
89	Use of Endemic Date Palm (<i>Phoenix dactylifera L.</i>) Seeds as an Insoluble Dietary Fiber: Effect on Turkey Meat Quality. Journal of Food Quality, 2020, 2020, 1-13.	2.6	10
90	Male date palm flowers: Valuable nutritional food ingredients and alternative antioxidant source and antimicrobial agent. South African Journal of Botany, 2020, 131, 181-187.	2.5	10

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91	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
92	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
93	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
94	Physicochemical, Functional and Antioxidant Properties of the Major Protein Fractions Extracted from Prickly Pear (<i>Opuntia ficus indica</i> L.) Seed Cake. <i>Waste and Biomass Valorization</i> , 2021, 12, 1749-1760.	3.4	9
95	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
96	RHEOLOGICAL AND PHYSICAL PROPERTIES OF DATE JUICE PALM BY-PRODUCT (<i>PHOENIX DACTYLIFERA</i>) Tj ETQqO 0,0 rgBT /Ov	2.5	8
97	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
98	Strategies targeting apoptosis proteins to improve therapy of chronic lymphocytic leukemia. <i>Blood Reviews</i> , 2015, 29, 345-350.	5.7	8
99	Synthesis and mesomorphic behaviour of unsymmetrical tetracatenar [1,2,3]-triazole derivatives. <i>Liquid Crystals</i> , 2016, 43, 505-516.	2.2	8
100	Pectin Extraction from Lemon By-product with Acidified Date Juice: Rheological Properties and Microstructure of Pure and Mixed Pectin Gels. <i>Food Science and Technology International</i> , 2010, 16, 105-114.	2.2	7
101	Plasma endothelial protein C receptor influences innate immune response in ovarian cancer by decreasing the population of natural killer and TH17 helper cells. <i>International Journal of Oncology</i> , 2013, 43, 1011-1018.	3.3	7
102	Synergistic effect of organoclay fillers based on fluorinated surfmers for preparation of polystyrene nanocomposites. <i>Journal of Applied Polymer Science</i> , 2015, 132, .	2.6	7
103	Activated protein C upregulates ovarian cancer cell migration and promotes unclottability of the cancer cell microenvironment. <i>Oncology Reports</i> , 2015, 34, 603-609.	2.6	7
104	Preparation and Characterization of Poly(methyl methacrylate) Particles by Combined Dispersion and Emulsion Polymerization. <i>Macromolecular Research</i> , 2018, 26, 819-824.	2.4	7
105	Physico-chemical and functional properties of dried male date palm flowers. <i>Food Bioscience</i> , 2019, 31, 100441.	4.4	7
106	Effects of date seed oil on normal human skin in vitro. <i>European Journal of Dermatology</i> , 2007, 17, 516-9.	0.6	7
107	Optimization of Insoluble and Soluble Fibres Extraction from<i>Agave americana</i>L. Using Response Surface Methodology. <i>Journal of Chemistry</i> , 2014, 2014, 1-13.	1.9	6
108	Foamability and Foam Stability of Male and Female Date Palm Sap (<i>Phoenix dactylifera</i> L.) During the Collection Period. <i>Food Biophysics</i> , 2015, 10, 360-367.	3.0	6

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109	Structural characteristics and biological activities of sulfated glycosaminoglycans extracted from shrimp by-products. <i>Journal of Food Biochemistry</i> , 2018, 42, e12647.	2.9	6
110	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
111	Date fiber concentrate: Chemical compositions, functional properties and effect on quality characteristics of beef burgers. <i>Journal of Food and Drug Analysis</i> , 2010, 18, .	1.9	6
112	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
113	Gelling qualities of water soluble carbohydrate from <i>Agave americana</i> L. leaf extracts. <i>Food Bioscience</i> , 2020, 35, 100543.	4.4	5
114	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
115	Mutational analysis of JAK2, CBL, RUNX1, and NPM1 genes in familial aggregation of hematological malignancies. <i>Annals of Hematology</i> , 2016, 95, 1043-1050.	1.8	3
116	Endothelial protein C receptor gene 6936A/G single-nucleotide polymorphism as a possible biomarker of thrombotic risk in acute myeloid leukemia. <i>Molecular and Clinical Oncology</i> , 2015, 3, 1280-1284.	1.0	2
117	Optimization of <i>Aspergillus oryzae</i> S2 Î±-amylase, ascorbic acid, and glucose oxidase combination for improved French and composite Ukrainian wheat dough properties and bread quality using a mixture design approach. <i>Food Science and Biotechnology</i> , 2016, 25, 1291-1298.	2.6	2
118	Effects of almond gum as texture and sensory quality improver in wheat bread. <i>International Journal of Food Science and Technology</i> , 2017, 52, 205-213.	2.7	2
119	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
120	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
121	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
122	Efficiency of Osmotic Dehydration of Pomegranate Seeds in Polyols Solutions Using Response Surface Methodology. <i>Horticulturae</i> , 2021, 7, 268.	2.8	1
123	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
124	<i>Cynara cardunculus</i> as a potential source of milk coagulating protease: Effects on physical properties of cow's milk. <i>Food Science and Nutrition</i> , 2022, 10, 3855-3864.	3.4	1
125	Adding Value to Agricultural Products and Agrifood Byproducts by Highlighting Functional Ingredients. <i>Journal of Chemistry</i> , 2014, 2014, 1-2.	1.9	0
126	Characteristic Profiles of an Original Drink Sap from Male and Female Deglet Nour Palm (Phoenix) Tj ETQq0 0 0 rgBTJ /Overlock 10 Tf 50		

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127	Effect of brine concentration on physico-chemical characteristics, texture, rheological properties and proteolysis level of cheeses produced by an optimized wild cardoon rennet. Journal of Food Science and Technology, 2021, 58, 1331-1340.	2.8	0