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List of Publications by Year
in descending order

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Version: 2024-02-01

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	Polysaccharides Extracted From Deverra Tortuosa Wastes: Structural, Functional, Antioxidant, Antihypertensive and Cytotoxic Properties. Waste and Biomass Valorization, 2022, 13, 3999-4012.	3.4	2
2	Date, Apple, and Pear By-Products as Functional Ingredients in Pasta: Cooking Quality Attributes and Physicochemical, Rheological, and Sensorial Properties. Foods, 2022, 11, 1393.	4.3	9
3	Physicochemical, thermal and rheological properties of prickly pear peel flours and fibers. Journal of Food Measurement and Characterization, 2022, 16, 3557-3567.	3.2	1
4	Cynara cardunculus as a potential source of milk coagulating protease: Effects on physical properties of cow's milk. Food Science and Nutrition, 2022, 10, 3855-3864.	3.4	1
5	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
6	Physicochemical, Functional and Antioxidant Properties of the Major Protein Fractions Extracted from Prickly Pear (Opuntia ficus indica L.) Seed Cake. Waste and Biomass Valorization, 2021, 12, 1749-1760.	3.4	9
7	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
8	Rheological and emulsifying properties of an exopolysaccharide produced by potential probiotic Leuconostoc citreum-BMS strain. Carbohydrate Polymers, 2021, 256, 117523.	10.2	28
9	Techno-functional characterization and biological potential of Agave americana leaves: Impact on yoghurt qualities. Journal of Food Measurement and Characterization, 2021, 15, 309-326.	3.2	18
10	Study of protein / k-carrageenan mixture's effect on low-fat whipping cream formulation. LWT - Food Science and Technology, 2021, 147, 111647.	5.2	11
11	Effect of sonication and succinylation on rheological properties and secondary structures of date palm pollen protein concentrate. Rheologica Acta, 2021, 60, 543-551.	2.4	6
12	Development and characterization of chitosan films carrying Artemisia campestris antioxidants for potential use as active food packaging materials. International Journal of Biological Macromolecules, 2021, 183, 254-266.	7.5	67
13	Efficiency of Osmotic Dehydration of Pomegranate Seeds in Polyols Solutions Using Response Surface Methodology. Horticulturae, 2021, 7, 268.	2.8	1
14	Physico-chemical and antioxidant properties of oils and by-products obtained by cold press-extraction of Tunisian Opuntia spp. seeds. Applied Food Research, 2021, 1, 100024.	4.0	5
15	Effect of sonication pretreatment on physicochemical, surface, thermal, and functional properties of fibroâ€proteic extracts from male date palm flowers. Journal of Food Processing and Preservation, 2020, 44, e14963.	2.0	2
16	Use of Endemic Date Palm (Phoenix dactylifera L.) Seeds as an Insoluble Dietary Fiber: Effect on Turkey Meat Quality. Journal of Food Quality, 2020, 2020, 1-13.	2.6	10
17	Optimization of acorn (Quercus suber L.) muffin formulations: Effect of using hydrocolloids by a mixture design approach. Food Chemistry, 2020, 328, 127082.	8.2	12
18	Optimization of ultrasoundâ€assisted osmotic dehydration of pomegranate seeds (Punica granatum L.) using response surface methodology. Journal of Food Processing and Preservation, 2020, 44, e14657.	2.0	16

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19	Effect of extraction methods on the physicochemical, structural, functional, and antioxidant properties of the dietary fiber concentrates from male date palm flowers. Journal of Food Biochemistry, 2020, 44, e13202.	2.9	9
20	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
21	Male date palm flower powder: Effect of incorporation on physicoâ€chemical, textural, and sensory quality of biscuits. Journal of Food Processing and Preservation, 2020, 44, e14687.	2.0	2
22	Gelling qualities of water soluble carbohydrate from Agave americana L. leaf extracts. Food Bioscience, 2020, 35, 100543.	4.4	5
23	Physico-chemical and functional properties of dried male date palm flowers. Food Bioscience, 2019, 31, 100441.	4.4	7
24	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
25	Effect of sonication pretreatment on physico-chemical, surface and thermal properties of date palm pollen protein concentrate. LWT - Food Science and Technology, 2019, 106, 128-136.	5.2	9
26	Ultrafiltration and thermal processing effects on Maillard reaction products and biological properties of date palm sap syrups (Phoenix dactylifera L.). Food Chemistry, 2018, 256, 397-404.	8.2	26
27	Toward the enhancement of sensory profile of sausage â€œMerguezâ€•with chickpea protein concentrate. Meat Science, 2018, 143, 74-80.	5.5	33
28	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
29	Structural characteristics and biological activities of sulfated glycosaminoglycans extracted from shrimp byâ€products. Journal of Food Biochemistry, 2018, 42, e12647.	2.9	6
30	Preparation and Characterization of Poly(methyl methacrylate) Particles by Combined Dispersion and Emulsion Polymerization. Macromolecular Research, 2018, 26, 819-824.	2.4	7
31	Identification and molecular docking of novel ACE inhibitory peptides from protein hydrolysates of shrimp waste. Engineering in Life Sciences, 2018, 18, 682-691.	3.6	22
32	Salacca zalacca: A short review of the palm botany, pharmacological uses and phytochemistry. Asian Pacific Journal of Tropical Medicine, 2018, 11, 645.	0.8	17
33	Effect of extraction pH on techno-functional properties of crude extracts from wild cardoon (Cynara cardunculus L.) flowers. Food Chemistry, 2017, 225, 258-266.	8.2	25
34	Milk-clotting properties of plant rennets and their enzymatic, rheological, and sensory role in cheese making: A review. International Journal of Food Properties, 2017, 20, S76-S93.	3.0	76
35	RP-HPLCâ€“DAD-ESI-TOFâ€“MS based strategy for new insights into the qualitative and quantitative phenolic profile in Tunisian industrial Citrus Limon by-product and their antioxidant activity. European Food Research and Technology, 2017, 243, 2011-2024.	3.3	17
36	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

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37	Free-sodium salts mixture and AlgySaltÂ® use as NaCl substitutes in fresh and cooked meat products intended for the hypertensive population. Meat Science, 2017, 133, 194-203.	5.5	24
38	Effect of extraction procedures on structural, thermal and antioxidant properties of ulvan from Ulva lactuca collected in Monastir coast. International Journal of Biological Macromolecules, 2017, 105, 1430-1439.	7.5	97
39	Identification of proteins from wild cardoon flowers (Cynara cardunculus L.) by a proteomic approach. Journal of Chemical Biology, 2017, 10, 25-33.	2.2	17
40	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
41	Effects of almond gum as texture and sensory quality improver in wheat bread. International Journal of Food Science and Technology, 2017, 52, 205-213.	2.7	2
42	Physico-chemical properties and amino acid profiles of sap from Tunisian date palm. Scientia Agricola, 2016, 73, 85-90.	1.2	18
43	Characteristic Profiles of an Original Drink Sap from Male and Female Deglet Nour Palm (Phoenix) Tj ETQq1 1 0.784314 rgBT /Overloc	1.2	0
44	Optimization of Aspergillus oryzae 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. Food Science and Biotechnology, 2016, 25, 1291-1298.	2.6	2
45	Mutational analysis of JAK2, CBL, RUNX1, and NPM1 genes in familial aggregation of hematological malignancies. Annals of Hematology, 2016, 95, 1043-1050.	1.8	3
46	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
47	Effect of ultrafiltration process on physico-chemical, rheological, microstructure and thermal properties of syrups from male and female date palm saps. Food Chemistry, 2016, 203, 175-182.	8.2	5
48	Synergistic effect of Aspergillus tubingensis 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
49	Familial hematological malignancies: ASXL1 gene investigation. Clinical and Translational Oncology, 2016, 18, 385-390.	2.4	11
50	Synthesis and mesomorphic behaviour of unsymmetrical tetracatenar [1,2,3]-triazole derivatives. Liquid Crystals, 2016, 43, 505-516.	2.2	8
51	Cookies from composite wheatâ€“sesame peels flours: Dough quality and effect of Bacillus subtilis SPB1 biosurfactant addition. Food Chemistry, 2016, 194, 758-769.	8.2	99
52	Phenolic profile, antibacterial and cytotoxic properties of second grade date extract from Tunisian cultivars (Phoenix dactylifera L.). Food Chemistry, 2016, 194, 1048-1055.	8.2	86
53	Feasibility of using almond gum as coating agent to improve the quality of fried potato chips: Evaluation of sensorial properties. LWT - Food Science and Technology, 2016, 65, 800-807.	5.2	56
54	Synergistic effect of organoclay fillers based on fluorinated surfmers for preparation of polystyrene nanocomposites. Journal of Applied Polymer Science, 2015, 132, .	2.6	7

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55	Endothelial protein C receptor gene 6936A/G single-nucleotide polymorphism as a possible biomarker of thrombotic risk in acute myeloid leukemia. Molecular and Clinical Oncology, 2015, 3, 1280-1284.	1.0	2
56	Activated protein C upregulates ovarian cancer cell migration and promotes unclottability of the cancer cell microenvironment. Oncology Reports, 2015, 34, 603-609.	2.6	7
57	Purification and identification of novel antioxidant peptides from enzymatic hydrolysate of chickpea (Cicer arietinum L.) protein concentrate. Journal of Functional Foods, 2015, 12, 516-525.	3.4	95
58	Structural, functional, and ACE inhibitory properties of water-soluble polysaccharides from chickpea flours. International Journal of Biological Macromolecules, 2015, 75, 276-282.	7.5	141
59	Chemical composition and functional properties of dietary fibre extracted by Englyst and Prosky methods from the alga Ulva lactuca collected in Tunisia. Algal Research, 2015, 9, 65-73.	4.6	65
60	Effect of drying methods on physico-chemical and functional properties of chickpea protein concentrates. Journal of Food Engineering, 2015, 165, 179-188.	5.2	157
61	Effects of enzymatic hydrolysis on conformational and functional properties of chickpea protein isolate. Food Chemistry, 2015, 187, 322-330.	8.2	223
62	Strategies targeting apoptosis proteins to improve therapy of chronic lymphocytic leukemia. Blood Reviews, 2015, 29, 345-350.	5.7	8
63	Foamability and Foam Stability of Male and Female Date Palm Sap (Phoenix dactylifera L.) During the Collection Period. Food Biophysics, 2015, 10, 360-367.	3.0	6
64	Functionality of galactomannan extracted from Tunisian carob seed in bread dough. Journal of Food Science and Technology, 2015, 52, 423-429.	2.8	14
65	Effect of enzymatic treatment on rheological properties, glass temperature transition and microstructure of date syrup. LWT - Food Science and Technology, 2015, 60, 339-345.	5.2	18
66	Optimization of Insoluble and Soluble Fibres Extraction fromAgave americanaL. Using Response Surface Methodology. Journal of Chemistry, 2014, 2014, 1-13.	1.9	6
67	Chemical Composition, Functional Properties, and Effect of Inulin from TunisianAgave americanaL. Leaves on Textural Qualities of Pectin Gel. Journal of Chemistry, 2014, 2014, 1-11.	1.9	28
68	In Vitro Antioxidant Activities of Three Selected Dates from Tunisia (Phoenix dactyliferaL.). Journal of Chemistry, 2014, 2014, 1-8.	1.9	34
69	Adding Value to Agricultural Products and Agrifood Byproducts by Highlighting Functional Ingredients. Journal of Chemistry, 2014, 2014, 1-2.	1.9	0
70	Efficient role of BacTN635 on the safety properties, sensory attributes, and texture profile of raw minced meat beef and chicken breast. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2014, 31, 218-225.	2.3	19
71	Impact of extraction procedures on the chemical, rheological and textural properties of ulvan from Ulva lactuca of Tunisia coast. Food Hydrocolloids, 2014, 40, 53-63.	10.7	101
72	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

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73	Effect of concentration temperature on some bioactive compounds and antioxidant proprieties of date syrup. Food Science and Technology International, 2013, 19, 323-333.	2.2	8
74	Improvement of bread dough quality byBacillus subtilisSPB1 biosurfactant addition: optimized extraction using response surface methodology. Journal of the Science of Food and Agriculture, 2013, 93, 3055-3064.	3.5	27
75	Effect of extraction conditions on the yield and purity of ulvan extracted from Ulva lactuca. Food Hydrocolloids, 2013, 31, 375-382.	10.7	62
76	Effects of extraction solvents on phenolic contents and antioxidant activities of Tunisian date varieties (Phoenix dactylifera L.). Industrial Crops and Products, 2013, 45, 262-269.	5.2	93
77	Effect of processing conditions on phenolic compounds and antioxidant properties of date syrup. Industrial Crops and Products, 2013, 44, 634-642.	5.2	58
78	Plasma endothelial protein C receptor influences innate immune response in ovarian cancer by decreasing the population of natural killer and TH17 helper cells. International Journal of Oncology, 2013, 43, 1011-1018.	3.3	7
79	Dietary Fibre Characteristics and Antioxidant Activity of Sesame Seed Coats (Testae). International Journal of Food Properties, 2012, 15, 25-37.	3.0	31
80	Improvement of bread quality and bread shelf-life by Bacillus subtilis biosurfactant addition. Food Science and Biotechnology, 2012, 21, 1105-1112.	2.6	45
81	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
82	Effect of Air-Drying Conditions on Physico-chemical Properties of Osmotically Pre-treated Pomegranate Seeds. Food and Bioprocess Technology, 2012, 5, 1840-1852.	4.7	56
83	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
84	OSMOTIC DEHYDRATION OF POMEGRANATE SEEDS (PUNICA GRANATUM L.): EFFECT OF FREEZING PREâ€TREATMENT. Journal of Food Process Engineering, 2012, 35, 335-354.	2.9	32
85	Pectin Extraction from Lemon By-Product with Acidified Date Juice: Effect of Extraction Conditions on Chemical Composition of Pectins. Food and Bioprocess Technology, 2012, 5, 687-695.	4.7	47
86	Fermentation of date palm juice by curdlan gum production from Rhizobium radiobacter ATCC 6466â„¢: Purification, rheological and physico-chemical characterization. LWT - Food Science and Technology, 2011, 44, 1026-1034.	5.2	41
87	Date syrup: Effect of hydrolytic enzymes (pectinase/cellulase) on physico-chemical characteristics, sensory and functional properties. LWT - Food Science and Technology, 2011, 44, 1827-1834.	5.2	80
88	PRODUCTION OF FRUCTOSE RICH SYRUPS USING INVERTASE FROM DATE PALM FRUITS. Journal of Food Biochemistry, 2011, 35, 1576-1582.	2.9	14
89	PRODUCTION OF XANTHAN GUM FROM XANTHOMONAS CAMPESTRIS NRRL Bâ€1459 BY FERMENTATION OF DATE JUICE PALM BYâ€PRODUCTS (PHOENIX DACTYLIFERA L.). Journal of Food Process Engineering, 2011, 34, 457-474.	2.9	32
90	EFFECT OF DATE FLESH FIBER CONCENTRATE ADDITION ON DOUGH PERFORMANCE AND BREAD QUALITY. Journal of Texture Studies, 2011, 42, 300-308.	2.5	36

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91	Dietary fibre and fibre-rich by-products of food processing: Characterisation, technological functionality and commercial applications: A review. Food Chemistry, 2011, 124, 411-421.	8.2	1,189
92	Chemical composition and functional properties of Ulva lactuca seaweed collected in Tunisia. Food Chemistry, 2011, 128, 895-901.	8.2	244
93	Effect of drying methods on physico-chemical and antioxidant properties of date fibre concentrates. Food Chemistry, 2011, 125, 1194-1201.	8.2	63
94	Development of gelling properties of inulin by microfluidization. Food Hydrocolloids, 2010, 24, 318-324.	10.7	56
95	Optimisation of xanthan gum production by palm date (Phoenix dactylifera L.) juice by-products using response surface methodology. Food Chemistry, 2010, 121, 627-633.	8.2	75
96	Characterisation of proteins from date palm sap (Phoenix dactylifera L.) by a proteomic approach. Food Chemistry, 2010, 123, 765-770.	8.2	14
97	RHEOLOGICAL AND PHYSICAL PROPERTIES OF DATE JUICE PALM BYâ€PRODUCT (PHOENIX DACTYLIFERA) Tj ETQq1 1 0.784314	2.5	8
98	EFFECT OF THE ADDITION OF DEFATTED DATE SEEDS ON WHEAT DOUGH PERFORMANCE AND BREAD QUALITY. Journal of Texture Studies, 2010, 41, 511-531.	2.5	62
99	Novel polymerizable surfactants: synthesis and application in the emulsion polymerization of styrene. Polymer Journal, 2010, 42, 401-405.	2.7	17
100	Preparation and characterization of jellies with reduced sugar content from date (Phoenix) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 382 Td	0.4	23
101	Pectin Extraction from Lemon By-product with Acidified Date Juice: Rheological Properties and Microstructure of Pure and Mixed Pectin Gels. Food Science and Technology International, 2010, 16, 105-114.	2.2	7
102	Date fiber concentrate: Chemical compositions, functional properties and effect on quality characteristics of beef burgers. Journal of Food and Drug Analysis, 2010, 18, .	1.9	6
103	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
104	Adding value to hard date (Phoenix dactylifera L.): Compositional, functional and sensory characteristics of date jam. Food Chemistry, 2009, 112, 406-411.	8.2	190
105	Physicochemical Characteristics of Date Sap â€œLagmiâ€•from Deglet Nour Palm (Phoenix) Tj ETQq1 1 0.784314 rgBT /Ov	3.0	32
106	Compositional, Physical, Antioxidant and Sensory Characteristics of Novel Syrup from Date Palm (Phoenix dactylifera L.). Food Science and Technology International, 2009, 15, 583-590.	2.2	22
107	Sterol composition of black cumin (Nigella sativa L.) and Aleppo pine (Pinus halepensis Mill.) seed oils. Journal of Food Composition and Analysis, 2008, 21, 162-168.	3.9	87
108	Optimization of pectin extraction from lemon by-product with acidified date juice using response surface methodology. Carbohydrate Polymers, 2008, 74, 185-192.	10.2	171

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109	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
110	Date flesh: Chemical composition and characteristics of the dietary fibre. Food Chemistry, 2008, 111, 676-682.	8.2	227
111	PARTIAL REPLACEMENT OF MEAT BY PEA FIBER AND WHEAT FIBER: EFFECT ON THE CHEMICAL COMPOSITION, COOKING CHARACTERISTICS AND SENSORY PROPERTIES OF BEEF BURGERS. Journal of Food Quality, 2008, 31, 480-489.	2.6	71
112	Protein and amino acid profiles of Tunisian Deglet Nour and Allig date palm fruit seeds. Fruits, 2008, 63, 37-43.	0.4	26
113	Preparation and Characterization of Osmodehydrated Fruits from Lemon and Date By-products. Food Science and Technology International, 2007, 13, 405-412.	2.2	13
114	Nigella sativa L.: Chemical composition and physicochemical characteristics of lipid fraction. Food Chemistry, 2007, 101, 673-681.	8.2	260
115	Quality characteristics of sesame seeds and by-products. Food Chemistry, 2007, 103, 641-650.	8.2	245
116	Date seed oil limit oxidative injuries induced by hydrogen peroxide in human skin organ culture. BioFactors, 2007, 29, 137-145.	5.4	14
117	Physicochemical and Functional Properties of Typical Tunisian Drink: Date Palm Sap (Phoenix) Tj ETQq1 1 0.784314 rgBT /Overlock 10	3.6	17
118	Effects of date seed oil on normal human skin in vitro. European Journal of Dermatology, 2007, 17, 516-9.	0.6	7
119	Chemical Composition and Lipid Fraction Characteristics of Aleppo Pine (Pinus halepensis Mill.) Seeds Cultivated in Tunisia. Food Science and Technology International, 2006, 12, 407-415.	2.2	41
120	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
121	Heating effects on some quality characteristics of date seed oil. Food Chemistry, 2005, 91, 469-476.	8.2	116
122	DATE SEED OIL: PHENOLIC, TOCOPHEROL AND STEROL PROFILES. Journal of Food Lipids, 2004, 11, 251-265.	1.0	74
123	Date seeds: chemical composition and characteristic profiles of the lipid fraction. Food Chemistry, 2004, 84, 577-584.	8.2	300
124	Quality Characteristics and Oxidative Stability of Date Seed Oil During Storage. Food Science and Technology International, 2004, 10, 333-338.	2.2	83
125	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
126	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

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127	Electrochromism of octaalkoxymethyl-substituted lutetium diphthalocyanine. Journal of Electroanalytical Chemistry, 1987, 237, 61-68.	0.1	51