Moncef Nasri

List of Publications by Year in descending order

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Version: 2024-02-01

204 papers	10,556 citations	26567 56 h-index	45213 90 g-index
206 all docs	206 docs citations	206 times ranked	9778 citing authors

#	Article	IF	Citations
1	Purification and identification of novel antioxidant peptides from enzymatic hydrolysates of sardinelle (Sardinella aurita) by-products proteins. Food Chemistry, 2010, 118, 559-565.	4.2	400
2	Structural differences between chitin and chitosan extracted from three different marine sources. International Journal of Biological Macromolecules, 2014, 65, 298-306.	3.6	298
3	Influence of acetylation degree and molecular weight of homogeneous chitosans on antibacterial and antifungal activities. International Journal of Food Microbiology, 2014, 185, 57-63.	2.1	295
4	Antioxidant and free radical-scavenging activities of smooth hound (Mustelus mustelus) muscle protein hydrolysates obtained by gastrointestinal proteases. Food Chemistry, 2009, 114, 1198-1205.	4.2	271
5	Physical, structural, antioxidant and antimicrobial properties of gelatinâ€“chitosan composite edible films. International Journal of Biological Macromolecules, 2014, 67, 373-379.	3.6	257
6	Two detergent stable alkaline serine-proteases from Bacillus mojavensis A21: Purification, characterization and potential application as a laundry detergent additive. Bioresource Technology, 2009, 100, 3366-3373.	4.8	230
7	Chitin extraction from shrimp shell using enzymatic treatment. Antitumor, antioxidant and antimicrobial activities of chitosan. International Journal of Biological Macromolecules, 2014, 69, 489-498.	3.6	226
8	Biodegradation of textile dyes by immobilized laccase from Coriolopsis gallica into Ca-alginate beads. International Biodeterioration and Biodegradation, 2014, 90, 71-78.	1.9	208
9	Angiotensin I-converting enzyme (ACE) inhibitory activities of sardinelle (Sardinella aurita) by-products protein hydrolysates obtained by treatment with microbial and visceral fish serine proteases. Food Chemistry, 2008, 111, 350-356.	4.2	191
10	Extraction and Characterization of Chitin, Chitosan, and Protein Hydrolysates Prepared from Shrimp Waste by Treatment with Crude Protease from Bacillus cereus SV1. Applied Biochemistry and Biotechnology, 2010, 162, 345-357.	1.4	185
11	Structural, physicochemical and antioxidant properties of sodium alginate isolated from a Tunisian brown seaweed. International Journal of Biological Macromolecules, 2015, 72, 1358-1367.	3.6	176
12	Stability studies of protease from Bacillus cereus BG1. Enzyme and Microbial Technology, 2003, 32, 513-518.	1.6	155
13	Chitin and chitosan preparation from shrimp shells using optimized enzymatic deproteinization. Process Biochemistry, 2012, 47, 2032-2039.	1.8	153
14	Alkaline proteases and thermostable Î±-amylase co-produced by Bacillus licheniformis NH1: Characterization and potential application as detergent additive. Biochemical Engineering Journal, 2009, 47, 71-79.	1.8	144
15	Structural analysis, and antioxidant and antibacterial properties of chitosan-poly (vinyl alcohol) biodegradable films. Environmental Science and Pollution Research, 2016, 23, 15310-15320.	2.7	126
16	Physicochemical, antioxidant and antibacterial properties of fish gelatin-based edible films enriched with orange peel pectin: Wrapping application. Food Hydrocolloids, 2020, 103, 105688.	5.6	122
17	Biochemical and molecular characterization of a detergent stable alkaline serine-protease from a newly isolated Bacillus licheniformis NH1. Enzyme and Microbial Technology, 2007, 40, 515-523.	1.6	120
18	Nanocomposite films based on chitosanâ€“poly(vinyl alcohol) and silver nanoparticles with high antibacterial and antioxidant activities. Chemical Engineering Research and Design, 2017, 111, 112-121.	2.7	113

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19	Chitin extraction from shrimp shell waste using Bacillus bacteria. International Journal of Biological Macromolecules, 2012, 51, 1196-1201.	3.6	112
20	Stability of thermostable alkaline protease from Bacillus licheniformis RP1 in commercial solid laundry detergent formulations. Microbiological Research, 2008, 163, 299-306.	2.5	111
21	ACE inhibitory and antioxidative activities of Goby (Zosterissessor ophiocephalus) fish protein hydrolysates: Effect on meat lipid oxidation. Food Research International, 2013, 54, 552-561.	2.9	110
22	Purification and biochemical characterization of a novel Î±-amylase from Bacillus licheniformis NH1. Process Biochemistry, 2008, 43, 499-510.	1.8	107
23	Purification and characterization of an alkaline serine-protease produced by a new isolated Aspergillus clavatus ES1. Process Biochemistry, 2007, 42, 791-797.	1.8	104
24	A novel surfactant-stable alkaline serine-protease from a newly isolated Bacillus mojavensis A21. Purification and characterization. Process Biochemistry, 2009, 44, 29-35.	1.8	102
25	Alkaline-protease from Bacillus licheniformis MP1: Purification, characterization and potential application as a detergent additive and for shrimp waste deproteinization. Process Biochemistry, 2011, 46, 1248-1256.	1.8	101
26	Biomedical potential of chitosan-silver nanoparticles with special reference to antioxidant, antibacterial, hemolytic and in vivo cutaneous wound healing effects. Biochimica Et Biophysica Acta - General Subjects, 2019, 1863, 241-254.	1.1	99
27	Bioactive peptides identified in thornback ray skin's gelatin hydrolysates by proteases from Bacillus subtilis and Bacillus amyloliquefaciens. Journal of Proteomics, 2015, 128, 8-17.	1.2	97
28	Three novel angiotensin I-converting enzyme (ACE) inhibitory peptides from cuttlefish (Sepia) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 382	2.9	95
29	Chitin extraction from blue crab (Portunus segnis) and shrimp (Penaeus kerathurus) shells using digestive alkaline proteases from P. segnis viscera. International Journal of Biological Macromolecules, 2017, 101, 455-463.	3.6	92
30	Characteristics and functional properties of gelatin from thornback ray skin obtained by pepsin-aided process in comparison with commercial halal bovine gelatin. Food Hydrocolloids, 2014, 41, 309-318.	5.6	87
31	Chitin extraction from crab shells by Bacillus bacteria. Biological activities of fermented crab supernatants. International Journal of Biological Macromolecules, 2015, 79, 167-173.	3.6	87
32	Total solubilisation of the chicken feathers by fermentation with a keratinolytic bacterium, Bacillus pumilus A1, and the production of protein hydrolysate with high antioxidative activity. Process Biochemistry, 2011, 46, 1731-1737.	1.8	83
33	Antioxidant, antibacterial and in vivo wound healing properties of laminaran purified from Cystoseira barbata seaweed. International Journal of Biological Macromolecules, 2018, 119, 633-644.	3.6	83
34	Characterization and comparative assessment of antioxidant and ACE inhibitory activities of thornback ray gelatin hydrolysates. Journal of Functional Foods, 2015, 13, 225-238.	1.6	81
35	Investigation of physicochemical and antioxidant properties of gelatin edible film mixed with blood orange (Citrus sinensis) peel extract. Food Packaging and Shelf Life, 2019, 21, 100342.	3.3	79
36	Analysis of Novel Angiotensin I-Converting Enzyme Inhibitory Peptides from Enzymatic Hydrolysates of Cuttlefish (Sepia officinalis) Muscle Proteins. Journal of Agricultural and Food Chemistry, 2010, 58, 3840-3846.	2.4	78

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37	Purification and characterization of trypsin from the viscera of sardine (Sardina pilchardus). Food Chemistry, 2007, 102, 343-350.	4.2	77
38	Structural characterization, antioxidant and antibacterial activities of a novel polysaccharide from Periploca laevigata root barks. Carbohydrate Polymers, 2019, 206, 380-388.	5.1	77
39	Influence of Maillard reaction and temperature on functional, structure and bioactive properties of fish gelatin films. Food Hydrocolloids, 2019, 97, 105196.	5.6	75
40	Sawdust waste as a low-cost support-substrate for laccases production and adsorbent for azo dyes decolorization. Journal of Environmental Health Science & Engineering, 2016, 14, 1.	1.4	73
41	BSF1 fibrinolytic enzyme from a marine bacterium Bacillus subtilis A26: Purification, biochemical and molecular characterization. Process Biochemistry, 2009, 44, 1252-1259.	1.8	71
42	Effect of protein hydrolysates from sardinelle (Sardinella aurita) on the oxidative status and blood lipid profile of cholesterol-fed rats. Food Research International, 2012, 45, 60-68.	2.9	69
43	Chemical and biophysical properties of gelatins extracted from alkali-pretreated skin of cuttlefish (Sepia officinalis) using pepsin. Food Research International, 2013, 54, 1680-1687.	2.9	69
44	New alkaline trypsin from the intestine of Grey triggerfish (Balistes capriscus) with high activity at low temperature: Purification and characterisation. Food Chemistry, 2009, 116, 644-650.	4.2	67
45	Characterization, antioxidative and ACE inhibitory properties of hydrolysates obtained from thornback ray (Raja clavata) muscle. Journal of Proteomics, 2015, 128, 458-468.	1.2	67
46	Composition, antibacterial and antioxidant activities of Pimpinella saxifraga essential oil and application to cheese preservation as coating additive. Food Chemistry, 2019, 288, 47-56.	4.2	65
47	Comparative study of physico-mechanical and antioxidant properties of edible gelatin films from the skin of cuttlefish. International Journal of Biological Macromolecules, 2013, 61, 17-25.	3.6	64
48	Fucans from a Tunisian brown seaweed Cystoseira barbata: Structural characteristics and antioxidant activity. International Journal of Biological Macromolecules, 2014, 66, 281-288.	3.6	64
49	Anticoagulant activities of goby muscle protein hydrolysates. Food Chemistry, 2012, 133, 835-841.	4.2	61
50	Characterization and Potential Use of Cuttlefish Skin Gelatin Hydrolysates Prepared by Different Microbial Proteases. BioMed Research International, 2014, 2014, 1-14.	0.9	61
51	Antibacterial peptides from barbel muscle protein hydrolysates: Activity against some pathogenic bacteria. LWT - Food Science and Technology, 2014, 55, 183-188.	2.5	61
52	Recovery, viscoelastic and functional properties of Barbel skin gelatine: Investigation of anti-DPP-IV and anti-prolyl endopeptidase activities of generated gelatine polypeptides. Food Chemistry, 2015, 168, 478-486.	4.2	60
53	Enhancement of extracellular polymeric substances (EPS) production in Spirulina (Arthrospira sp.) by two-step cultivation process and partial characterization of their polysaccharidic moiety. International Journal of Biological Macromolecules, 2017, 105, 1412-1420.	3.6	60
54	Biofunctional gelatin-based films incorporated with food grade phycocyanin extracted from the Saharian cyanobacterium Arthrospira sp.. Food Hydrocolloids, 2019, 89, 715-725.	5.6	60

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55	Molecular and biochemical characterization of an extracellular serine-protease from Vibrio metschnikovii J1. Journal of Industrial Microbiology and Biotechnology, 2009, 36, 939-948.	1.4	59
56	Ameliorating effects of goby fish protein hydrolysates on high-fat-high-fructose diet-induced hyperglycemia, oxidative stress and deterioration of kidney function in rats. Chemico-Biological Interactions, 2015, 242, 71-80.	1.7	59
57	Antioxidant and hemolytic activities, and effects in rat cutaneous wound healing of a novel polysaccharide from fenugreek (Trigonella foenum-graecum) seeds. International Journal of Biological Macromolecules, 2017, 95, 625-634.	3.6	59
58	Functionalities and antioxidant properties of protein hydrolysates from muscle of zebra blenny (Salaria basilisca) obtained with different crude protease extracts. Food Research International, 2012, 49, 747-756.	2.9	58
59	Controlled size green synthesis of bioactive silver nanoparticles assisted by chitosan and its derivatives and their application in biofilm preparation. Carbohydrate Polymers, 2020, 236, 116063.	5.1	58
60	Influence of degree of hydrolysis on functional properties and angiotensin I-converting enzyme-inhibitory activity of protein hydrolysates from cuttlefish (Sepia officinalis) by-products. Journal of the Science of Food and Agriculture, 2010, 90, n/a-n/a.	1.7	57
61	Optimization of chitin extraction from shrimp waste with Bacillus pumilus A1 using response surface methodology. International Journal of Biological Macromolecules, 2013, 61, 243-250.	3.6	55
62	Production and biochemical and molecular characterization of a keratinolytic serine protease from chicken feather-degradingBacillus licheniformisRPk. Canadian Journal of Microbiology, 2009, 55, 427-436.	0.8	54
63	Alkaline proteases produced by Bacillus licheniformis RP1 grown on shrimp wastes: Application in chitin extraction, chicken feather-degradation and as a dehairing agent. Biotechnology and Bioprocess Engineering, 2011, 16, 669-678.	1.4	54
64	Opuntia ficus-indica cladodes as a functional ingredient: bioactive compounds profile and their effect on antioxidant quality of bread. Lipids in Health and Disease, 2017, 16, 32.	1.2	54
65	An Oxidant- and Solvent-Stable Protease Produced by Bacillus cereus SV1: Application in the Deproteinization of Shrimp Wastes and as a Laundry Detergent Additive. Applied Biochemistry and Biotechnology, 2010, 160, 2308-2321.	1.4	53
66	Purification and characterization of a fungal laccase from the ascomycete Thielavia sp. and its role in the decolorization of a recalcitrant dye. International Journal of Biological Macromolecules, 2018, 120, 1744-1751.	3.6	52
67	Decolorization of the metal textile dye Lanaset Grey G by immobilized white-rot fungi. Journal of Environmental Management, 2013, 129, 324-332.	3.8	51
68	Proteolytic and amylolytic enzymes from a newly isolated Bacillus mojavensis SA: Characterization and applications as laundry detergent additive and in leather processing. International Journal of Biological Macromolecules, 2018, 108, 56-68.	3.6	51
69	Sulfated polysaccharides from common smooth hound: Extraction and assessment of anti-ACE, antioxidant and antibacterial activities. Carbohydrate Polymers, 2016, 152, 605-614.	5.1	50
70	Rheological and emulsifying properties of a gel-like exopolysaccharide produced by Pseudomonas stutzeri AS22. Food Hydrocolloids, 2016, 52, 634-647.	5.6	50
71	Structure, functional and antioxidant properties in Tunisian beef sausage of a novel polysaccharide from Trigonella foenum-graecum seeds. International Journal of Biological Macromolecules, 2017, 98, 169-181.	3.6	50
72	Composition, functional properties and in vitro antioxidant activity of protein hydrolysates prepared from sardinelle (Sardinella aurita) muscle. Journal of Food Science and Technology, 2014, 51, 622-633.	1.4	49

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73	Pepsinogen and pepsin from the stomach of smooth hound (Mustelus mustelus): Purification, characterization and amino acid terminal sequences. Food Chemistry, 2008, 107, 777-784.	4.2	48
74	Fibrinolytic enzymes from a newly isolated marine bacteriumBacillus subtilisA26: characterization and statistical media optimization. Canadian Journal of Microbiology, 2009, 55, 1049-1061.	0.8	48
75	Zebra blenny protein hydrolysates as a source of bioactive peptides with prevention effect against oxidative dysfunctions and DNA damage in heart tissues of rats fed a cholesterol-rich diet. Food Research International, 2017, 100, 423-432.	2.9	48
76	Optimization of proteins and minerals removal from shrimp shells to produce highly acetylated chitin. International Journal of Biological Macromolecules, 2016, 84, 246-253.	3.6	47
77	Degradation of bisphenol A and acute toxicity reduction by different thermo-tolerant ascomycete strains isolated from arid soils. Ecotoxicology and Environmental Safety, 2018, 156, 87-96.	2.9	47
78	Biodegradation and toxicity reduction of nonylphenol, 4-tert-octylphenol and 2,4-dichlorophenol by the ascomycetous fungus Thielavia sp HJ22: Identification of fungal metabolites and proposal of a putative pathway. Science of the Total Environment, 2020, 708, 135129.	3.9	47
79	Surfactant- and oxidant-stable alkaline proteases from Bacillus invictae : Characterization and potential applications in chitin extraction and as a detergent additive. International Journal of Biological Macromolecules, 2017, 96, 272-281.	3.6	46
80	Characterization and In Vitro Evaluation of Cytotoxicity, Antimicrobial and Antioxidant Activities of Chitosans Extracted from Three Different Marine Sources. Applied Biochemistry and Biotechnology, 2015, 177, 18-35.	1.4	45
81	In vitro and in vivo anti-diabetic and anti-hyperlipidemic effects of protein hydrolysates from Octopus vulgaris in alloxanic rats. Food Research International, 2018, 106, 952-963.	2.9	45
82	Use of a fractional factorial design to study the effects of experimental factors on the chitin deacetylation. International Journal of Biological Macromolecules, 2014, 70, 385-390.	3.6	44
83	Acetylation degree, a key parameter modulating chitosan rheological, thermal and film-forming properties. Food Hydrocolloids, 2019, 87, 48-60.	5.6	43
84	Bioactive composite films with chitosan and carotenoproteins extract from blue crab shells: Biological potential and structural, thermal, and mechanical characterization. Food Hydrocolloids, 2019, 89, 802-812.	5.6	43
85	Development of a controlled bioconversion process for the recovery of chitosan from blue crab (Portunus segnis) exoskeleton. Food Hydrocolloids, 2018, 77, 534-548.	5.6	42
86	On the evaluation of different saccharification schemes for enhanced bioethanol production from potato peels waste via a newly isolated yeast strain of Wickerhamomyces anomalus. Bioresource Technology, 2019, 289, 121614.	4.8	42
87	Effect of glucose-induced Maillard reaction on physical, structural and antioxidant properties of chitosan derivatives-based films. Carbohydrate Polymers, 2021, 255, 117341.	5.1	42
88	Effect of Degree of Hydrolysis and Protease Type on the Antioxidant Activity of Protein Hydrolysates From Cuttlefish (Sepia officinalis) By-Products. Journal of Aquatic Food Product Technology, 2013, 22, 436-448.	0.6	41
89	Characterization of detergent stable and feather degrading serine proteases from Bacillus mojavensis A21. Biochemical Engineering Journal, 2010, 51, 53-63.	1.8	40
90	Conception of active food packaging films based on crab chitosan and gelatin enriched with crustacean protein hydrolysates with improved functional and biological properties. Food Hydrocolloids, 2021, 116, 106639.	5.6	40

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91	Isolation and characterisation of trypsin from sardinelle (Sardinella aurita) viscera. Journal of the Science of Food and Agriculture, 2008, 88, 2654-2662.	1.7	39
92	ANTIOXIDANT ACTIVITIES OF SARDINELLE HEADS AND/OR VISCERA PROTEIN HYDROLYSATES PREPARED BY ENZYMATIC TREATMENT. Journal of Food Biochemistry, 0, 34, 303-320.	1.2	39
93	Purification, biochemical and molecular characterization of a metalloprotease from Pseudomonas aeruginosa MN7 grown on shrimp wastes. Applied Microbiology and Biotechnology, 2008, 79, 989-99.	1.7	38
94	Conception and characterization of a multi-sensitive composite chitosan-red marine alga-polysaccharide hydrogels for insulin controlled-release. Carbohydrate Polymers, 2020, 236, 116046.	5.1	38
95	Novel angiotensin I-converting enzyme inhibitory peptides from enzymatic hydrolysates of goby (Zosterisessor ophiocephalus) muscle proteins. Journal of Proteomics, 2013, 91, 444-452.	1.2	36
96	Rhelogical, dermal wound healing and in vitro antioxidant properties of exopolysaccharide hydrogel from Pseudomonas stutzeri AS22. Colloids and Surfaces B: Biointerfaces, 2014, 123, 814-824.	2.5	36
97	Extraction, characterization and biological properties of polysaccharide derived from green seaweed â€œChaetomorpha linumâ€•and its potential application in Tunisian beef sausages. International Journal of Biological Macromolecules, 2020, 148, 1156-1168.	3.6	36
98	Chitosan derivatives-based films as pH-sensitive drug delivery systems with enhanced antioxidant and antibacterial properties. International Journal of Biological Macromolecules, 2021, 182, 730-742.	3.6	36
99	Olive oil mill wastewaters: Phenolic content characterization during degradation by Coriolopsis gallica. Chemosphere, 2014, 113, 62-70.	4.2	35
100	Cladodes from prickly pear as a functional ingredient: effect on fat retention, oxidative stability, nutritional and sensory properties of cookies. International Journal of Food Sciences and Nutrition, 2015, 66, 851-857.	1.3	35
101	Isolation of polysaccharides from Malva aegyptiaca and evaluation of their antioxidant and antibacterial properties. International Journal of Biological Macromolecules, 2017, 105, 1519-1525.	3.6	35
102	Preparation, characterization, mechanical and barrier properties investigation of chitosan-kaolinite nanocomposite. Polymer Testing, 2020, 84, 106380.	2.3	35
103	Fermented protein hydrolysates: biological activities and applications. Current Opinion in Food Science, 2022, 43, 120-127.	4.1	35
104	Bioconversion of shrimp shell waste for the production of antioxidant and chitosan used as fruit juice clarifier. International Journal of Food Science and Technology, 2012, 47, 1835-1841.	1.3	34
105	Peptidomic analysis of bioactive peptides in zebra blenny (Salaria basilisca) muscle protein hydrolysate exhibiting antimicrobial activity obtained by fermentation with Bacillus mojavensis A21. Process Biochemistry, 2016, 51, 2186-2197.	1.8	34
106	Alkaline proteases from a newly isolated Micromonospora chaiyaphumensis S103: Characterization and application as a detergent additive and for chitin extraction from shrimp shell waste. International Journal of Biological Macromolecules, 2017, 94, 415-422.	3.6	34
107	Cytotoxicity of chitosans with different acetylation degrees and molecular weights on bladder carcinoma cells. International Journal of Biological Macromolecules, 2016, 84, 200-207.	3.6	33
108	Characterization and assessment of antioxidant and antibacterial activities of sulfated polysaccharides extracted from cuttlefish skin and muscle. International Journal of Biological Macromolecules, 2019, 123, 1221-1228.	3.6	33

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109	Purification and structural data of a highly substituted exopolysaccharide from Pseudomonas stutzeri AS22. Carbohydrate Polymers, 2014, 112, 404-411.	5.1	32
110	A sustainable use of low-cost raw substrates for biodiesel production by the oleaginous yeast Wickerhamomyces anomalus. 3 Biotech, 2017, 7, 268.	1.1	32
111	Evaluation of the biotechnological potential of a novel purified protease BS1 from Bacillus safensis S406 on the chitin extraction and detergent formulation. International Journal of Biological Macromolecules, 2017, 104, 739-747.	3.6	31
112	Polysaccharide from a Tunisian red seaweed Chondrus canaliculatus: Structural characteristics, antioxidant activity and in vivo hemato-nephroprotective properties on maneb induced toxicity. International Journal of Biological Macromolecules, 2019, 123, 1267-1277.	3.6	31
113	Preparation of a crude chitosanase from blue crab viscera as well as its application in the production of biologically active chito-oligosaccharides from shrimp shells chitosan. International Journal of Biological Macromolecules, 2019, 139, 558-569.	3.6	30
114	The brown seaweed Cystoseira schiffneri as a source of sodium alginate: Chemical and structural characterization, and antioxidant activities. Food Bioscience, 2021, 40, 100873.	2.0	30
115	Improvement of functional properties and antioxidant activities of cuttlefish (Sepia officinalis) muscle proteins hydrolyzed by Bacillus mojavensis A21 proteases. Food Research International, 2011, 44, 2703-2711.	2.9	29
116	Comparative Study on Biochemical Properties and Antioxidative Activity of Cuttlefish (<i>Sepia) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 46 Proteases. Journal of Amino Acids, 2011, 2011, 1-11.	5.8	29
117	Development and characterization of active packaging films based on chitosan and sardinella protein isolate: Effects on the quality and the shelf life of shrimps. Food Packaging and Shelf Life, 2022, 31, 100796.	3.3	29
118	Development and characterization of fish gelatin-based biodegradable film enriched with Lepidium sativum extract as active packaging for cheese preservation. Heliyon, 2021, 7, e08099.	1.4	28
119	Biosynthesis of single-cell biomass from olive mill wastewater by newly isolated yeasts. Environmental Science and Pollution Research, 2016, 23, 6783-6792.	2.7	26
120	The Potential of a Brown Microalga Cultivated in High Salt Medium for the Production of High-Value Compounds. BioMed Research International, 2017, 2017, 1-10.	0.9	26
121	Biochemical and molecular characterization of a novel calcium-dependent metalloprotease from Bacillus cereus SV1. Process Biochemistry, 2008, 43, 522-530.	1.8	25
122	New proteases extracted from red scorpionfish (Scorpaena scrofa) viscera: Characterization and application as a detergent additive and for shrimp waste deproteinization. Food and Bioproducts Processing, 2015, 94, 453-462.	1.8	25
123	Development and characterization of grey triggerfish gelatin/agar bilayer and blend films containing vine leaves bioactive compounds. Food Hydrocolloids, 2019, 89, 370-378.	5.6	25
124	Development of novel high-selective extraction approach of carotenoproteins from blue crab (Portunus segnis) shells, contribution to the qualitative analysis of bioactive compounds by HR-ESI-MS. Food Chemistry, 2020, 302, 125334.	4.2	25
125	A novel blue crab chitosan/protein composite hydrogel enriched with carotenoids endowed with distinguished wound healing capability: In vitro characterization and in vivo assessment. Materials Science and Engineering C, 2020, 113, 110978.	3.8	25
126	Decolorization of the azo dye Acid Orange 51 by laccase produced in solid culture of a newly isolated Trametes trogii strain. 3 Biotech, 2013, 3, 115-125.	1.1	24

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127	A halotolerant laccase from Chaetomium strain isolated from desert soil and its ability for dye decolourization. 3 Biotech, 2017, 7, 329.	1.1	24
128	Hypolipidemic, antiobesity and cardioprotective effects of sardinelle meat flour and its hydrolysates in high-fat and fructose diet fed Wistar rats. Life Sciences, 2017, 176, 54-66.	2.0	24
129	Suitability of chitosan nanoparticles as cryoprotectant on shelf life of restructured fish surimi during chilled storage. Cellulose, 2019, 26, 6825-6847.	2.4	24
130	Enzymatic production of low-Mw chitosan-derivatives: Characterization and biological activities evaluation. International Journal of Biological Macromolecules, 2020, 144, 279-288.	3.6	24
131	Biochemical Properties of Anionic Trypsin Acting at High Concentration of NaCl Purified from the Intestine of a Carnivorous Fish: Smooth Hound (Mustelus mustelus). Journal of Agricultural and Food Chemistry, 2010, 58, 5763-5769.	2.4	23
132	Optimization of protease and chitinase production by Bacillus cereus SV1 on shrimp shell waste using statistical experimental design. Biochemical and molecular characterization of the chitinase. Annals of Microbiology, 2012, 62, 1255-1268.	1.1	23
133	Biodegradation and detoxification of bisphenol A by bacteria isolated from desert soils. 3 Biotech, 2019, 9, 228.	1.1	23
134	Falkenbergia rufolanosa polysaccharide â€“ Poly(vinyl alcohol) composite films: A promising wound healing agent against dermal laser burns in rats. International Journal of Biological Macromolecules, 2020, 144, 954-966.	3.6	22
135	Structure and biological activities of polysaccharide purified from Senegrain seed. International Journal of Biological Macromolecules, 2020, 144, 190-197.	3.6	22
136	A water-soluble polysaccharide from Anethum graveolens seeds: Structural characterization, antioxidant activity and potential use as meat preservative. International Journal of Biological Macromolecules, 2021, 167, 516-527.	3.6	22
137	Development of Nanocomposite Films Based on Chitosan and Gelatin Loaded with Chitosan-Tripolyphosphate Nanoparticles: Antioxidant Potentials and Applications in Wound Healing. Journal of Polymers and the Environment, 2022, 30, 833-854.	2.4	22
138	Solvent-Stable Digestive Alkaline Proteinases from Striped Seabream (Lithognathus mormyrus) Viscera: Characteristics, Application in the Deproteinization of Shrimp Waste, and Evaluation in Laundry Commercial Detergents. Applied Biochemistry and Biotechnology, 2011, 164, 1096-1110.	1.4	21
139	Angiotensin Iâ€converting enzyme inhibitory peptides <scp>FQPSF</scp> and <scp>LKYPI</scp> identified in Bacillus subtilis A26 hydrolysate of thornback ray muscle. International Journal of Food Science and Technology, 2016, 51, 1604-1609.	1.3	21
140	Potential protective effects of polysaccharide extracted from Ulva lactuca against male reprotoxicity induced by thiacloprid. Archives of Physiology and Biochemistry, 2017, 123, 334-343.	1.0	21
141	Development of delivery system based on marine chitosan: Encapsulationand release kinetic study of antioxidant peptides from chitosan microparticle. International Journal of Biological Macromolecules, 2021, 167, 1445-1451.	3.6	21
142	Digestive Alkaline Proteases from the Goby (Zosterisessor ophiocephalus): Characterization and Potential Application as Detergent Additive and in the Deproteinization of Shrimp Wastes. Journal of Aquatic Food Product Technology, 2012, 21, 118-133.	0.6	20
143	Depolymerization of Pseudomonas stutzeri exopolysaccharide upon fermentation as a promising production process of antibacterial compounds. Food Chemistry, 2017, 227, 22-32.	4.2	20
144	Modulatory effects of quercetin on liver histopathological, biochemical, hematological, oxidative stress and DNA alterations in rats exposed to graded doses of score 250. Toxicology Mechanisms and Methods, 2018, 28, 12-22.	1.3	20

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145	Conception of novel blue crab chitosan films crosslinked with different saccharides via the Maillard reaction with improved functional and biological properties. Carbohydrate Polymers, 2020, 241, 116303.	5.1	20
146	Digestive Alkaline Proteases from Zosterisessor ophiocephalus, Raja clavata, and Scorpaena scrofa: Characteristics and Application in Chitin Extraction. Journal of Amino Acids, 2011, 2011, 1-9.	5.8	19
147	Antioxidant and antibacterial properties of Citrus paradisi barks extracts during turkey sausage formulation and storage. Biocatalysis and Agricultural Biotechnology, 2015, 4, 616-623.	1.5	19
148	In-vitro antioxidant and functional properties of protein hydrolysates from golden grey mullet prepared by commercial, microbial and visceral proteases. Journal of Food Science and Technology, 2016, 53, 2902-2912.	1.4	19
149	Cardiotoxicity and myocardial infarctionâ€associated DNA damage induced by thiamethoxam in vitro and in vivo: Protective role of <scp>Trigonella foenumâ€graecum</scp> seedâ€derived polysaccharide. Environmental Toxicology, 2019, 34, 271-282.	2.1	19
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