

Moncef Nasri

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203
papers

7,857
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49
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79
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206
ext. papers

9,096
ext. citations

5.9
avg, IF

6.22
L-index

#	Paper	IF	Citations
203	Purification and identification of novel antioxidant peptides from enzymatic hydrolysates of sardinelle (<i>Sardinella aurita</i>) by-products proteins. <i>Food Chemistry</i> , 2010 , 118, 559-565	8.5	348
202	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	8.5	228
201	Structural differences between chitin and chitosan extracted from three different marine sources. <i>International Journal of Biological Macromolecules</i> , 2014 , 65, 298-306	7.9	222
200	Influence of acetylation degree and molecular weight of homogeneous chitosans on antibacterial and antifungal activities. <i>International Journal of Food Microbiology</i> , 2014 , 185, 57-63	5.8	218
199	Physical, structural, antioxidant and antimicrobial properties of gelatin-chitosan composite edible films. <i>International Journal of Biological Macromolecules</i> , 2014 , 67, 373-9	7.9	207
198	Two detergent stable alkaline serine-proteases from <i>Bacillus mojavensis</i> A21: purification, characterization and potential application as a laundry detergent additive. <i>Bioresource Technology</i> , 2009 , 100, 3366-73	11	195
197	Angiotensin I-converting enzyme (ACE) inhibitory activities of sardinelle (<i>Sardinella aurita</i>) by-products protein hydrolysates obtained by treatment with microbial and visceral fish serine proteases. <i>Food Chemistry</i> , 2008 , 111, 350-6	8.5	174
196	Biodegradation of textile dyes by immobilized laccase from <i>Corioloopsis gallica</i> into Ca-alginate beads. <i>International Biodeterioration and Biodegradation</i> , 2014 , 90, 71-78	4.8	170
195	Chitin extraction from shrimp shell using enzymatic treatment. Antitumor, antioxidant and antimicrobial activities of chitosan. <i>International Journal of Biological Macromolecules</i> , 2014 , 69, 489-98	7.9	161
194	Extraction and characterization of chitin, chitosan, and protein hydrolysates prepared from shrimp waste by treatment with crude protease from <i>Bacillus cereus</i> SV1. <i>Applied Biochemistry and Biotechnology</i> , 2010 , 162, 345-57	3.2	151
193	Stability studies of protease from <i>Bacillus cereus</i> BG1. <i>Enzyme and Microbial Technology</i> , 2003 , 32, 513-518	3.8	130
192	Chitin and chitosan preparation from shrimp shells using optimized enzymatic deproteinization. <i>Process Biochemistry</i> , 2012 , 47, 2032-2039	4.8	121
191	Alkaline proteases and thermostable α -amylase co-produced by <i>Bacillus licheniformis</i> NH1: Characterization and potential application as detergent additive. <i>Biochemical Engineering Journal</i> , 2009 , 47, 71-79	4.2	112
190	Structural, physicochemical and antioxidant properties of sodium alginate isolated from a Tunisian brown seaweed. <i>International Journal of Biological Macromolecules</i> , 2015 , 72, 1358-67	7.9	111
189	Biochemical and molecular characterization of a detergent stable alkaline serine-protease from a newly isolated <i>Bacillus licheniformis</i> NH1. <i>Enzyme and Microbial Technology</i> , 2007 , 40, 515-523	3.8	105
188	A novel surfactant-stable alkaline serine-protease from a newly isolated <i>Bacillus mojavensis</i> A21. Purification and characterization. <i>Process Biochemistry</i> , 2009 , 44, 29-35	4.8	96
187	ACE inhibitory and antioxidative activities of Goby (<i>Zosterisessor ophiocephalus</i>) fish protein hydrolysates: Effect on meat lipid oxidation. <i>Food Research International</i> , 2013 , 54, 552-561	7	95

186	Chitin extraction from shrimp shell waste using Bacillus bacteria. <i>International Journal of Biological Macromolecules</i> , 2012 , 51, 1196-201	7.9	92
185	Purification and biochemical characterization of a novel α -amylase from Bacillus licheniformis NH1: Cloning, nucleotide sequence and expression of amyN gene in Escherichia coli. <i>Process Biochemistry</i> , 2008 , 43, 499-510	4.8	91
184	Purification and characterization of an alkaline serine-protease produced by a new isolated Aspergillus clavatus ES1. <i>Process Biochemistry</i> , 2007 , 42, 791-797	4.8	89
183	Alkaline-protease from Bacillus licheniformis MP1: Purification, characterization and potential application as a detergent additive and for shrimp waste deproteinization. <i>Process Biochemistry</i> , 2011 , 46, 1248-1256	4.8	86
182	Three novel angiotensin I-converting enzyme (ACE) inhibitory peptides from cuttlefish (Sepia officinalis) using digestive proteases. <i>Food Research International</i> , 2010 , 43, 1136-1143	7	83
181	Structural analysis, and antioxidant and antibacterial properties of chitosan-poly (vinyl alcohol) biodegradable films. <i>Environmental Science and Pollution Research</i> , 2016 , 23, 15310-20	5.1	83
180	Stability of thermostable alkaline protease from Bacillus licheniformis RP1 in commercial solid laundry detergent formulations. <i>Microbiological Research</i> , 2008 , 163, 299-306	5.3	82
179	Bioactive peptides identified in thornback ray skin's gelatin hydrolysates by proteases from Bacillus subtilis and Bacillus amyloliquefaciens. <i>Journal of Proteomics</i> , 2015 , 128, 8-17	3.9	79
178	Nanocomposite films based on chitosan-poly(vinyl alcohol) and silver nanoparticles with high antibacterial and antioxidant activities. <i>Chemical Engineering Research and Design</i> , 2017 , 111, 112-121	5.5	77
177	Purification and characterization of trypsin from the viscera of sardine (Sardina pilchardus). <i>Food Chemistry</i> , 2007 , 102, 343-350	8.5	70
176	Analysis of novel angiotensin I-converting enzyme inhibitory peptides from enzymatic hydrolysates of cuttlefish (Sepia officinalis) muscle proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 3840-6	5.7	69
175	Characterization and comparative assessment of antioxidant and ACE inhibitory activities of thornback ray gelatin hydrolysates. <i>Journal of Functional Foods</i> , 2015 , 13, 225-238	5.1	68
174	Chitin extraction from crab shells by Bacillus bacteria. Biological activities of fermented crab supernatants. <i>International Journal of Biological Macromolecules</i> , 2015 , 79, 167-73	7.9	64
173	Characteristics and functional properties of gelatin from thornback ray skin obtained by pepsin-aided process in comparison with commercial halal bovine gelatin. <i>Food Hydrocolloids</i> , 2014 , 41, 309-318	10.6	64
172	BSF1 fibrinolytic enzyme from a marine bacterium Bacillus subtilis A26: Purification, biochemical and molecular characterization. <i>Process Biochemistry</i> , 2009 , 44, 1252-1259	4.8	64
171	Chitin extraction from blue crab (Portunus segnis) and shrimp (Penaeus kerathurus) shells using digestive alkaline proteases from P. segnis viscera. <i>International Journal of Biological Macromolecules</i> , 2017 , 101, 455-463	7.9	63
170	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. <i>Process Biochemistry</i> , 2011 , 46, 1731-1737	4.8	63
169	New alkaline trypsin from the intestine of Grey triggerfish (Balistes capriscus) with high activity at low temperature: Purification and characterisation. <i>Food Chemistry</i> , 2009 , 116, 644-650	8.5	61

168	Effect of protein hydrolysates from sardinelle (<i>Sardinella aurita</i>) on the oxidative status and blood lipid profile of cholesterol-fed rats. <i>Food Research International</i> , 2012 , 45, 60-68	7	60
167	Structural characterization, antioxidant and antibacterial activities of a novel polysaccharide from <i>Periploca laevigata</i> root barks. <i>Carbohydrate Polymers</i> , 2019 , 206, 380-388	10.3	59
166	Physicochemical, antioxidant and antibacterial properties of fish gelatin-based edible films enriched with orange peel pectin: Wrapping application. <i>Food Hydrocolloids</i> , 2020 , 103, 105688	10.6	57
165	Characterization, antioxidative and ACE inhibitory properties of hydrolysates obtained from thornback ray (<i>Raja clavata</i>) muscle. <i>Journal of Proteomics</i> , 2015 , 128, 458-68	3.9	56
164	Chemical and biophysical properties of gelatins extracted from alkali-pretreated skin of cuttlefish (<i>Sepia officinalis</i>) using pepsin. <i>Food Research International</i> , 2013 , 54, 1680-1687	7	56
163	Anticoagulant activities of goby muscle protein hydrolysates. <i>Food Chemistry</i> , 2012 , 133, 835-841	8.5	56
162	Biomedical potential of chitosan-silver nanoparticles with special reference to antioxidant, antibacterial, hemolytic and in vivo cutaneous wound healing effects. <i>Biochimica Et Biophysica Acta - General Subjects</i> , 2019 , 1863, 241-254	4	55
161	Antioxidant, antibacterial and in vivo wound healing properties of laminaran purified from <i>Cystoseira barbata</i> seaweed. <i>International Journal of Biological Macromolecules</i> , 2018 , 119, 633-644	7.9	52
160	Recovery, viscoelastic and functional properties of Barbel skin gelatine: investigation of anti-DPP-IV and anti-prolyl endopeptidase activities of generated gelatine polypeptides. <i>Food Chemistry</i> , 2015 , 168, 478-86	8.5	51
159	Comparative study of physico-mechanical and antioxidant properties of edible gelatin films from the skin of cuttlefish. <i>International Journal of Biological Macromolecules</i> , 2013 , 61, 17-25	7.9	51
158	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, 2006-14	4.3	50
157	Fucans from a Tunisian brown seaweed <i>Cystoseira barbata</i> : structural characteristics and antioxidant activity. <i>International Journal of Biological Macromolecules</i> , 2014 , 66, 281-8	7.9	49
156	Characterization and potential use of cuttlefish skin gelatin hydrolysates prepared by different microbial proteases. <i>BioMed Research International</i> , 2014 , 2014, 461728	3	49
155	Antibacterial peptides from barbel muscle protein hydrolysates: Activity against some pathogenic bacteria. <i>LWT - Food Science and Technology</i> , 2014 , 55, 183-188	5.4	49
154	Functionalities and antioxidant properties of protein hydrolysates from muscle of zebra blenny (<i>Salaria basilisca</i>) obtained with different crude protease extracts. <i>Food Research International</i> , 2012 , 49, 747-756	7	49
153	Investigation of physicochemical and antioxidant properties of gelatin edible film mixed with blood orange (<i>Citrus sinensis</i>) peel extract. <i>Food Packaging and Shelf Life</i> , 2019 , 21, 100342	8.2	47
152	Ameliorating effects of goby fish protein hydrolysates on high-fat-high-fructose diet-induced hyperglycemia, oxidative stress and deterioration of kidney function in rats. <i>Chemico-Biological Interactions</i> , 2015 , 242, 71-80	5	47
151	Sawdust waste as a low-cost support-substrate for laccases production and adsorbent for azo dyes decolorization. <i>Journal of Environmental Health Science & Engineering</i> , 2016 , 14, 1	2.9	47

150	Decolorization of the metal textile dye Lanaset Grey G by immobilized white-rot fungi. <i>Journal of Environmental Management</i> , 2013 , 129, 324-32	7.9	46
149	Production and biochemical and molecular characterization of a keratinolytic serine protease from chicken feather-degrading <i>Bacillus licheniformis</i> RPK. <i>Canadian Journal of Microbiology</i> , 2009 , 55, 427-36 ³⁻²		46
148	Alkaline proteases produced by <i>Bacillus licheniformis</i> RP1 grown on shrimp wastes: Application in chitin extraction, chicken feather-degradation and as a dehairing agent. <i>Biotechnology and Bioprocess Engineering</i> , 2011 , 16, 669-678	3.1	45
147	Fibrinolytic enzymes from a newly isolated marine bacterium <i>Bacillus subtilis</i> A26: characterization and statistical media optimization. <i>Canadian Journal of Microbiology</i> , 2009 , 55, 1049-61	3.2	44
146	An oxidant- and solvent-stable protease produced by <i>Bacillus cereus</i> SV1: application in the deproteinization of shrimp wastes and as a laundry detergent additive. <i>Applied Biochemistry and Biotechnology</i> , 2010 , 160, 2308-21	3.2	44
145	Molecular and biochemical characterization of an extracellular serine-protease from <i>Vibrio metschnikovii</i> J1. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2009 , 36, 939-48	4.2	43
144	Composition, functional properties and in vitro antioxidant activity of protein hydrolysates prepared from sardinelle (<i>Sardinella aurita</i>) muscle. <i>Journal of Food Science and Technology</i> , 2014 , 51, 622-33	3.3	42
143	Structure, functional and antioxidant properties in Tunisian beef sausage of a novel polysaccharide from <i>Trigonella foenum-graecum</i> seeds. <i>International Journal of Biological Macromolecules</i> , 2017 , 98, 169-181	7.9	41
142	Influence of Maillard reaction and temperature on functional, structure and bioactive properties of fish gelatin films. <i>Food Hydrocolloids</i> , 2019 , 97, 105196	10.6	41
141	Enhancement of extracellular polymeric substances (EPS) production in <i>Spirulina</i> (<i>Arthrospira</i> sp.) by two-step cultivation process and partial characterization of their polysaccharidic moiety. <i>International Journal of Biological Macromolecules</i> , 2017 , 105, 1412-1420	7.9	40
140	Optimization of proteins and minerals removal from shrimp shells to produce highly acetylated chitin. <i>International Journal of Biological Macromolecules</i> , 2016 , 84, 246-53	7.9	39
139	<i>Opuntia ficus-indica</i> cladodes as a functional ingredient: bioactive compounds profile and their effect on antioxidant quality of bread. <i>Lipids in Health and Disease</i> , 2017 , 16, 32	4.4	39
138	Optimization of chitin extraction from shrimp waste with <i>Bacillus pumilus</i> A1 using response surface methodology. <i>International Journal of Biological Macromolecules</i> , 2013 , 61, 243-50	7.9	39
137	Sulfated polysaccharides from common smooth hound: Extraction and assessment of anti-ACE, antioxidant and antibacterial activities. <i>Carbohydrate Polymers</i> , 2016 , 152, 605-614	10.3	38
136	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. <i>Food Research International</i> , 2017 , 100, 423-432	7	38
135	Characterization of detergent stable and feather degrading serine proteases from <i>Bacillus mojavensis</i> A21. <i>Biochemical Engineering Journal</i> , 2010 , 51, 53-63	4.2	37
134	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	4.3	37
133	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	8.5	36

132	Use of a fractional factorial design to study the effects of experimental factors on the chitin deacetylation. <i>International Journal of Biological Macromolecules</i> , 2014 , 70, 385-90	7.9	35
131	Composition, antibacterial and antioxidant activities of Pimpinella saxifraga essential oil and application to cheese preservation as coating additive. <i>Food Chemistry</i> , 2019 , 288, 47-56	8.5	35
130	Antioxidant and hemolytic activities, and effects in rat cutaneous wound healing of a novel polysaccharide from fenugreek (<i>Trigonella foenum-graecum</i>) seeds. <i>International Journal of Biological Macromolecules</i> , 2017 , 95, 625-634	7.9	34
129	Proteolytic and amylolytic enzymes from a newly isolated <i>Bacillus mojavensis</i> SA: Characterization and applications as laundry detergent additive and in leather processing. <i>International Journal of Biological Macromolecules</i> , 2018 , 108, 56-68	7.9	34
128	Novel angiotensin I-converting enzyme inhibitory peptides from enzymatic hydrolysates of goby (<i>Zosterisessor ophiocephalus</i>) muscle proteins. <i>Journal of Proteomics</i> , 2013 , 91, 444-52	3.9	34
127	Rheological and emulsifying properties of a gel-like exopolysaccharide produced by <i>Pseudomonas stutzeri</i> AS22. <i>Food Hydrocolloids</i> , 2016 , 52, 634-647	10.6	33
126	Surfactant- and oxidant-stable alkaline proteases from <i>Bacillus invictae</i> : Characterization and potential applications in chitin extraction and as a detergent additive. <i>International Journal of Biological Macromolecules</i> , 2017 , 96, 272-281	7.9	32
125	Degradation of bisphenol A and acute toxicity reduction by different thermo-tolerant ascomycete strains isolated from arid soils. <i>Ecotoxicology and Environmental Safety</i> , 2018 , 156, 87-96	7	32
124	ANTIOXIDANT ACTIVITIES OF SARDINELLE HEADS AND/OR VISCERA PROTEIN HYDROLYSATES PREPARED BY ENZYMATIC TREATMENT. <i>Journal of Food Biochemistry</i> , 2010 , 34, 303-320	3.3	32
123	Purification, biochemical and molecular characterization of a metalloprotease from <i>Pseudomonas aeruginosa</i> MN7 grown on shrimp wastes. <i>Applied Microbiology and Biotechnology</i> , 2008 , 79, 989-99	5.7	32
122	Biofunctional gelatin-based films incorporated with food grade phycocyanin extracted from the Saharian cyanobacterium <i>Arthrospira</i> sp.. <i>Food Hydrocolloids</i> , 2019 , 89, 715-725	10.6	32
121	Purification and characterization of a fungal laccase from the ascomycete <i>Thielavia</i> sp. and its role in the decolorization of a recalcitrant dye. <i>International Journal of Biological Macromolecules</i> , 2018 , 120, 1744-1751	7.9	32
120	Characterization and In Vitro Evaluation of Cytotoxicity, Antimicrobial and Antioxidant Activities of Chitosans Extracted from Three Different Marine Sources. <i>Applied Biochemistry and Biotechnology</i> , 2015 , 177, 18-35	3.2	31
119	Controlled size green synthesis of bioactive silver nanoparticles assisted by chitosan and its derivatives and their application in biofilm preparation. <i>Carbohydrate Polymers</i> , 2020 , 236, 116063	10.3	31
118	In vitro and in vivo anti-diabetic and anti-hyperlipidemic effects of protein hydrolysates from <i>Octopus vulgaris</i> in alloxanic rats. <i>Food Research International</i> , 2018 , 106, 952-963	7	31
117	Acetylation degree, a key parameter modulating chitosan rheological, thermal and film-forming properties. <i>Food Hydrocolloids</i> , 2019 , 87, 48-60	10.6	31
116	Bioactive composite films with chitosan and carotenoproteins extract from blue crab shells: Biological potential and structural, thermal, and mechanical characterization. <i>Food Hydrocolloids</i> , 2019 , 89, 802-812	10.6	31
115	Development of a controlled bioconversion process for the recovery of chitosan from blue crab (<i>Portunus segnis</i>) exoskeleton. <i>Food Hydrocolloids</i> , 2018 , 77, 534-548	10.6	30

114	Cladodes from prickly pear as a functional ingredient: effect on fat retention, oxidative stability, nutritional and sensory properties of cookies. <i>International Journal of Food Sciences and Nutrition</i> , 2015 , 66, 851-7	3.7	29
113	Bioconversion of shrimp shell waste for the production of antioxidant and chitosan used as fruit juice clarifier. <i>International Journal of Food Science and Technology</i> , 2012 , 47, 1835-1841	3.8	29
112	Isolation of polysaccharides from <i>Malva aegyptiaca</i> and evaluation of their antioxidant and antibacterial properties. <i>International Journal of Biological Macromolecules</i> , 2017 , 105, 1519-1525	7.9	29
111	On the evaluation of different saccharification schemes for enhanced bioethanol production from potato peels waste via a newly isolated yeast strain of <i>Wickerhamomyces anomalus</i> . <i>Bioresource Technology</i> , 2019 , 289, 121614	11	28
110	Peptidomic analysis of bioactive peptides in zebra blenny (<i>Salaria basilisca</i>) muscle protein hydrolysate exhibiting antimicrobial activity obtained by fermentation with <i>Bacillus mojavensis</i> A21. <i>Process Biochemistry</i> , 2016 , 51, 2186-2197	4.8	28
109	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	1.6	28
108	Cytotoxicity of chitosans with different acetylation degrees and molecular weights on bladder carcinoma cells. <i>International Journal of Biological Macromolecules</i> , 2016 , 84, 200-7	7.9	27
107	Olive oil mill wastewaters: phenolic content characterization during degradation by <i>Coriopsis gallica</i> . <i>Chemosphere</i> , 2014 , 113, 62-70	8.4	27
106	Improvement of functional properties and antioxidant activities of cuttlefish (<i>Sepia officinalis</i>) muscle proteins hydrolyzed by <i>Bacillus mojavensis</i> A21 proteases. <i>Food Research International</i> , 2011 , 44, 2703-2711	7	26
105	Biodegradation and toxicity reduction of nonylphenol, 4-tert-octylphenol and 2,4-dichlorophenol by the ascomycetous fungus <i>Thielavia</i> sp HJ22: Identification of fungal metabolites and proposal of a putative pathway. <i>Science of the Total Environment</i> , 2020 , 708, 135129	10.2	26
104	Rheological, dermal wound healing and in vitro antioxidant properties of exopolysaccharide hydrogel from <i>Pseudomonas stutzeri</i> AS22. <i>Colloids and Surfaces B: Biointerfaces</i> , 2014 , 123, 814-24	6	25
103	Alkaline proteases from a newly isolated <i>Micromonospora chaiyaphumensis</i> S103: Characterization and application as a detergent additive and for chitin extraction from shrimp shell waste. <i>International Journal of Biological Macromolecules</i> , 2017 , 94, 415-422	7.9	25
102	A sustainable use of low-cost raw substrates for biodiesel production by the oleaginous yeast. <i>3 Biotech</i> , 2017 , 7, 268	2.8	23
101	Evaluation of the biotechnological potential of a novel purified protease BS1 from <i>Bacillus safensis</i> S406 on the chitin extraction and detergent formulation. <i>International Journal of Biological Macromolecules</i> , 2017 , 104, 739-747	7.9	22
100	Biosynthesis of single-cell biomass from olive mill wastewater by newly isolated yeasts. <i>Environmental Science and Pollution Research</i> , 2016 , 23, 6783-92	5.1	22
99	Purification and structural data of a highly substituted exopolysaccharide from <i>Pseudomonas stutzeri</i> AS22. <i>Carbohydrate Polymers</i> , 2014 , 112, 404-11	10.3	22
98	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, 5763-9	5.7	22
97	Biochemical and molecular characterization of a novel calcium-dependent metalloprotease from <i>Bacillus cereus</i> SV1. <i>Process Biochemistry</i> , 2008 , 43, 522-530	4.8	22

96	Conception of active food packaging films based on crab chitosan and gelatin enriched with crustacean protein hydrolysates with improved functional and biological properties. <i>Food Hydrocolloids</i> , 2021 , 116, 106639	10.6	22
95	Polysaccharide from a Tunisian red seaweed <i>Chondrus canaliculatus</i> : Structural characteristics, antioxidant activity and in vivo hemato-nephroprotective properties on maneb induced toxicity. <i>International Journal of Biological Macromolecules</i> , 2019 , 123, 1267-1277	7.9	22
94	Hypolipidemic, antiobesity and cardioprotective effects of sardinelle meat flour and its hydrolysates in high-fat and fructose diet fed Wistar rats. <i>Life Sciences</i> , 2017 , 176, 54-66	6.8	21
93	Comparative Study on Biochemical Properties and Antioxidative Activity of Cuttlefish (<i>Sepia officinalis</i>) Protein Hydrolysates Produced by Alcalase and <i>Bacillus licheniformis</i> NH1 Proteases. <i>Journal of Amino Acids</i> , 2011 , 2011, 107179		21
92	Characterization and assessment of antioxidant and antibacterial activities of sulfated polysaccharides extracted from cuttlefish skin and muscle. <i>International Journal of Biological Macromolecules</i> , 2019 , 123, 1221-1228	7.9	20
91	New proteases extracted from red scorpionfish (<i>Scorpaena scrofa</i>) viscera: Characterization and application as a detergent additive and for shrimp waste deproteinization. <i>Food and Bioprocess Technology</i> , 2015 , 94, 453-462	4.9	19
90	Conception and characterization of a multi-sensitive composite chitosan-red marine alga-polysaccharide hydrogels for insulin controlled-release. <i>Carbohydrate Polymers</i> , 2020 , 236, 116046	10.3	19
89	Decolorization of the azo dye Acid Orange 51 by laccase produced in solid culture of a newly isolated <i>Trametes trogii</i> strain. <i>3 Biotech</i> , 2013 , 3, 115-125	2.8	19
88	The Potential of a Brown Microalga Cultivated in High Salt Medium for the Production of High-Value Compounds. <i>BioMed Research International</i> , 2017 , 2017, 4018562	3	19
87	Solvent-stable digestive alkaline proteinases from striped seabream (<i>Lithognathus mormyrus</i>) viscera: characteristics, application in the deproteinization of shrimp waste, and evaluation in laundry commercial detergents. <i>Applied Biochemistry and Biotechnology</i> , 2011 , 164, 1096-110	3.2	19
86	Preparation, characterization, mechanical and barrier properties investigation of chitosan-kaolinite nanocomposite. <i>Polymer Testing</i> , 2020 , 84, 106380	4.5	18
85	Optimization of protease and chitinase production by <i>Bacillus cereus</i> SV1 on shrimp shell waste using statistical experimental design. Biochemical and molecular characterization of the chitinase. <i>Annals of Microbiology</i> , 2012 , 62, 1255-1268	3.2	18
84	Angiotensin I-converting enzyme inhibitory peptides FQPSF and LKYPI identified in <i>Bacillus subtilis</i> A26 hydrolysate of thornback ray muscle. <i>International Journal of Food Science and Technology</i> , 2016 , 51, 1604-1609	3.8	18
83	Effect of glucose-induced Maillard reaction on physical, structural and antioxidant properties of chitosan derivatives-based films. <i>Carbohydrate Polymers</i> , 2021 , 255, 117341	10.3	18
82	antioxidant and functional properties of protein hydrolysates from golden grey mullet prepared by commercial, microbial and visceral proteases. <i>Journal of Food Science and Technology</i> , 2016 , 53, 2902-2912	3.3	17
81	Digestive Alkaline Proteases from the Goby (<i>Zosterisessor ophiocephalus</i>): Characterization and Potential Application as Detergent Additive and in the Deproteinization of Shrimp Wastes. <i>Journal of Aquatic Food Product Technology</i> , 2012 , 21, 118-133	1.6	17
80	Extraction, characterization and biological properties of polysaccharide derived from green seaweed " <i>Chaetomorpha linum</i> " and its potential application in Tunisian beef sausages. <i>International Journal of Biological Macromolecules</i> , 2020 , 148, 1156-1168	7.9	17
79	Chicken feathers: a complex substrate for the co-production of alpha-amylase and proteases by <i>B. licheniformis</i> NH1. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2010 , 37, 983-90	4.2	16

78	Development and characterization of grey triggerfish gelatin/agar bilayer and blend films containing vine leaves bioactive compounds. <i>Food Hydrocolloids</i> , 2019 , 89, 370-378	10.6	16
77	Development of novel high-selective extraction approach of carotenoproteins from blue crab (<i>Portunus segnis</i>) shells, contribution to the qualitative analysis of bioactive compounds by HR-ESI-MS. <i>Food Chemistry</i> , 2020 , 302, 125334	8.5	16
76	Development and characterization of cuttlefish (<i>Sepia officinalis</i>) skin gelatin-protein isolate blend films. <i>International Journal of Biological Macromolecules</i> , 2017 , 105, 1491-1500	7.9	15
75	A halotolerant laccase from strain isolated from desert soil and its ability for dye decolourization. <i>3 Biotech</i> , 2017 , 7, 329	2.8	15
74	Suitability of chitosan nanoparticles as cryoprotectant on shelf life of restructured fish surimi during chilled storage. <i>Cellulose</i> , 2019 , 26, 6825-6847	5.5	15
73	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	4.2	15
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