

# Moncef Nasri

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

203  
papers

7,857  
citations

49  
h-index

79  
g-index

206  
ext. papers

9,096  
ext. citations

5.9  
avg, IF

6.22  
L-index

#	Paper	IF	Citations
203	Development and characterization of active packaging films based on chitosan and sardinella protein isolate: Effects on the quality and the shelf life of shrimps. <i>Food Packaging and Shelf Life</i> , <b>2022</b> , 31, 100796	8.2	1
202	Effect of glucose substitution by low-molecular weight chitosan-derivatives on functional, structural and antioxidant properties of maillard reaction-crosslinked chitosan-based films. <i>Food Chemistry</i> , <b>2022</b> , 366, 130530	8.5	1
201	Fermented protein hydrolysates: biological activities and applications. <i>Current Opinion in Food Science</i> , <b>2021</b> , 43, 120-120	9.8	6
200	The brown seaweed <i>Cystoseira schiffneri</i> as a source of sodium alginate: Chemical and structural characterization, and antioxidant activities. <i>Food Bioscience</i> , <b>2021</b> , 40, 100873	4.9	9
199	Peptides from <i>Liza aurata</i> : Natural Source Attenuate Paracetamol Induced Nephrotoxicity by Modulation of the Inflammatory Response and DNA Damage. <i>International Journal of Peptide Research and Therapeutics</i> , <b>2021</b> , 27, 2069-2082	2.1	
198	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> , <b>2021</b> , 116, 106639	10.6	22
197	Chitosan derivatives-based films as pH-sensitive drug delivery systems with enhanced antioxidant and antibacterial properties. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 182, 730-742	7.9	12
196	Development of emulsion gelatin gels for food application: Physicochemical, rheological, structural and thermal characterization. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 182, 1-10	7.9	3
195	Design and characterization of novel ecofriendly European fish eel gelatin-based electrospun microfibers applied for fish oil encapsulation. <i>Process Biochemistry</i> , <b>2021</b> , 106, 10-19	4.8	5
194	Effect of glucose-induced Maillard reaction on physical, structural and antioxidant properties of chitosan derivatives-based films. <i>Carbohydrate Polymers</i> , <b>2021</b> , 255, 117341	10.3	18
193	A water-soluble polysaccharide from <i>Anethum graveolens</i> seeds: Structural characterization, antioxidant activity and potential use as meat preservative. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 167, 516-527	7.9	9
192	Development of delivery system based on marine chitosan: Encapsulation and release kinetic study of antioxidant peptides from chitosan microparticle. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 167, 1445-1451	7.9	6
191	Enzymatic Production of Novel European Eel Proteins Hydrolysates: Biological Activities, Techno-Functional Properties and Maltodextrin-Hydrolysates Efficient Electrosprayability. <i>International Journal of Peptide Research and Therapeutics</i> , <b>2021</b> , 27, 1129-1148	2.1	1
190	The effects of agar addition and ultrasound treatment on thermomechanical and physical properties of smooth hound ( <i>Mustellus mustellus</i> ) skin gelatin film. <i>Journal of Food Measurement and Characterization</i> , <b>2021</b> , 15, 2211-2219	2.8	2
189	Development and characterization of fish gelatin-based biodegradable film enriched with extract as active packaging for cheese preservation. <i>Heliyon</i> , <b>2021</b> , 7, e08099	3.6	1
188	Conception of novel blue crab chitosan films crosslinked with different saccharides via the Maillard reaction with improved functional and biological properties. <i>Carbohydrate Polymers</i> , <b>2020</b> , 241, 116303	10.3	8
187	Structural features, anti-coagulant and anti-adhesive potentials of blue crab ( <i>Portunus segnis</i> ) chitosan derivatives: Study of the effects of acetylation degree and molecular weight. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 160, 593-601	7.9	5

186	Microstructure and characteristic properties of dogfish skin gelatin gels prepared by freeze/spray-drying methods. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 162, 1-10	7.9	7
185	Sardinelle protein isolate as a novel material for oil microencapsulation: Novel alternative for fish by-products valorisation. <i>Materials Science and Engineering C</i> , <b>2020</b> , 116, 111164	8.3	5
184	Synthesis, intermolecular interactions and biological activities of two new organic-inorganic hybrids CHN <sub>2</sub> Br and CHN <sub>2</sub> ClHO.. <i>RSC Advances</i> , <b>2020</b> , 10, 5864-5873	3.7	3
183	Conception and characterization of a multi-sensitive composite chitosan-red marine alga-polysaccharide hydrogels for insulin controlled-release. <i>Carbohydrate Polymers</i> , <b>2020</b> , 236, 116046	10.3	19
182	Controlled size green synthesis of bioactive silver nanoparticles assisted by chitosan and its derivatives and their application in biofilm preparation. <i>Carbohydrate Polymers</i> , <b>2020</b> , 236, 116063	10.3	31
181	Response-surface methodology for the production and the purification of a new H <sub>2</sub> O <sub>2</sub> -tolerant alkaline protease from <i>Bacillus invictae</i> AH1 strain. <i>Biotechnology Progress</i> , <b>2020</b> , 36, e2965	2.8	11
180	Preparation, characterization, mechanical and barrier properties investigation of chitosan-kaolinite nanocomposite. <i>Polymer Testing</i> , <b>2020</b> , 84, 106380	4.5	18
179	Physicochemical, antioxidant and antibacterial properties of fish gelatin-based edible films enriched with orange peel pectin: Wrapping application. <i>Food Hydrocolloids</i> , <b>2020</b> , 103, 105688	10.6	57
178	Falkenbergia rufolanosa polysaccharide - Poly(vinyl alcohol) composite films: A promising wound healing agent against dermal laser burns in rats. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 144, 954-966	7.9	10
177	Extraction, characterization and biological properties of polysaccharide derived from green seaweed "Chaetomorpha linum" and its potential application in Tunisian beef sausages. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 148, 1156-1168	7.9	17
176	Bioinspired pH-sensitive riboflavin controlled-release alkaline hydrogels based on blue crab chitosan: Study of the effect of polymer characteristics. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 152, 1252-1264	7.9	5
175	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> , <b>2020</b> , 708, 135129	10.2	26
174	Design of Bioinspired Emulsified Composite European Eel Gelatin and Protein Isolate-Based Food Packaging Film: Thermal, Microstructural, Mechanical, and Biological Features. <i>Coatings</i> , <b>2020</b> , 10, 26	2.9	5
173	Structure and biological activities of polysaccharide purified from Senegrain seed. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 144, 190-197	7.9	8
172	Enzymatic production of low-Mw chitosan-derivatives: Characterization and biological activities evaluation. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 144, 279-288	7.9	15
171	Crystal structure, spectroscopic measurement, optical properties, thermal studies and biological activities of a new hybrid material containing iodide anions of bismuth(III).. <i>RSC Advances</i> , <b>2020</b> , 10, 35174-35184	3.7	24
170	Design of blue crab chitosan responsive nanoparticles as controlled-release nanocarrier: Physicochemical features, thermal stability and in vitro pH-dependent delivery properties. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 145, 1140-1154	7.9	9
169	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> , <b>2020</b> , 302, 125334	8.5	16

168	A novel blue crab chitosan/protein composite hydrogel enriched with carotenoids endowed with distinguished wound healing capability: In vitro characterization and in vivo assessment. <i>Materials Science and Engineering C</i> , <b>2020</b> , 113, 110978	8.3	12
167	Efficacy of Essential Trace Elements Supplementation on Mineral Composition, Sperm Characteristics, Antioxidant Status, and Genotoxicity in Testis of Tebuconazole-treated Rats. <i>Biomedical and Environmental Sciences</i> , <b>2020</b> , 33, 760-770	1.1	1
166	Catalytic and biological valorization of a supramolecular mononuclear copper complex based 4-aminopyridine. <i>Applied Organometallic Chemistry</i> , <b>2019</b> , 33, e4793	3.1	10
165	Improved antioxidant activity and oxidative stability of spray dried European eel ( <i>Anguilla anguilla</i> ) oil microcapsules: Effect of emulsification process and eel protein isolate concentration. <i>Materials Science and Engineering C</i> , <b>2019</b> , 104, 109867	8.3	10
164	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> , <b>2019</b> , 289, 121614	11	28
163	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> , <b>2019</b> , 21, 100342	8.2	47
162	Biodegradation and detoxification of bisphenol A by bacteria isolated from desert soils. <i>3 Biotech</i> , <b>2019</b> , 9, 228	2.8	5
161	Suitability of chitosan nanoparticles as cryoprotectant on shelf life of restructured fish surimi during chilled storage. <i>Cellulose</i> , <b>2019</b> , 26, 6825-6847	5.5	15
160	Removal of Acid Orange 51 by micro zero-valent iron under different operational conditions and evaluation of toxicity. <i>Environmental Science and Pollution Research</i> , <b>2019</b> , 26, 18392-18402	5.1	2
159	Porous heat-treated fungal biomass: preparation, characterization and application for removal of textile dyes from aqueous solutions. <i>Journal of Porous Materials</i> , <b>2019</b> , 26, 1475-1488	2.4	5
158	Beneficial effects of crataegus oxyacantha extract on neurobehavioral deficits and brain tissue damages induced by an insecticide mixture of deltamethrin and chlorpyrifos in adult wistar rats. <i>Biomedicine and Pharmacotherapy</i> , <b>2019</b> , 114, 108795	7.5	5
157	Assessment of Cholesterol, Glycemia Control and Short- and Long-Term Antihypertensive Effects of Smooth Hound Viscera Peptides in High-Salt and Fructose Diet-Fed Wistar Rats. <i>Marine Drugs</i> , <b>2019</b> , 17,	6	7
156	Acetylation degree, a key parameter modulating chitosan rheological, thermal and film-forming properties. <i>Food Hydrocolloids</i> , <b>2019</b> , 87, 48-60	10.6	31
155	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. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 139, 558-569	7.9	13
154	Potential benefits of polysaccharides derived from marine alga <i>Ulva lactuca</i> against hepatotoxicity and nephrotoxicity induced by thiacloprid, an insecticide pollutant. <i>Environmental Toxicology</i> , <b>2019</b> , 34, 1165-1176	4.2	9
153	Influence of Maillard reaction and temperature on functional, structure and bioactive properties of fish gelatin films. <i>Food Hydrocolloids</i> , <b>2019</b> , 97, 105196	10.6	41
152	Composition, antibacterial and antioxidant activities of <i>Pimpinella saxifraga</i> essential oil and application to cheese preservation as coating additive. <i>Food Chemistry</i> , <b>2019</b> , 288, 47-56	8.5	35
151	Bioactive Peptides from Fish Collagen Byproducts <b>2019</b> , 309-333		6

150	Biofunctional gelatin-based films incorporated with food grade phycocyanin extracted from the Saharian cyanobacterium <i>Arthrospira</i> sp.. <i>Food Hydrocolloids</i> , <b>2019</b> , 89, 715-725	10.6	32
149	Structural characterization, antioxidant and antibacterial activities of a novel polysaccharide from <i>Periploca laevigata</i> root barks. <i>Carbohydrate Polymers</i> , <b>2019</b> , 206, 380-388	10.3	59
148	Therapeutic potential of polysaccharide extracted from fenugreek seeds against thiamethoxam-induced hepatotoxicity and genotoxicity in Wistar adult rats. <i>Toxicology Mechanisms and Methods</i> , <b>2019</b> , 29, 355-367	3.6	6
147	Development and characterization of grey triggerfish gelatin/agar bilayer and blend films containing vine leaves bioactive compounds. <i>Food Hydrocolloids</i> , <b>2019</b> , 89, 370-378	10.6	16
146	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> , <b>2019</b> , 1863, 241-254	4	55
145	Cardiotoxicity and myocardial infarction-associated DNA damage induced by thiamethoxam in vitro and in vivo: Protective role of <i>Trigonella foenum-graecum</i> seed-derived polysaccharide. <i>Environmental Toxicology</i> , <b>2019</b> , 34, 271-282	4.2	12
144	Characterization and assessment of antioxidant and antibacterial activities of sulfated polysaccharides extracted from cuttlefish skin and muscle. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 123, 1221-1228	7.9	20
143	Bioactive composite films with chitosan and carotenoproteins extract from blue crab shells: Biological potential and structural, thermal, and mechanical characterization. <i>Food Hydrocolloids</i> , <b>2019</b> , 89, 802-812	10.6	31
142	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> , <b>2019</b> , 123, 1267-1277	7.9	22
141	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> , <b>2018</b> , 108, 56-68	7.9	34
140	Physicochemical, textural, rheological and microstructural properties of protein isolate gels produced from European eel ( <i>Anguilla anguilla</i> ) by heat-induced gelation process. <i>Food Hydrocolloids</i> , <b>2018</b> , 82, 278-287	10.6	10
139	Improvement of the quality and the shelf life of reduced-nitrites turkey meat sausages incorporated with carotenoproteins from blue crabs shells. <i>Food Control</i> , <b>2018</b> , 91, 148-159	6.2	13
138	Bioactive potential and structural characterization of sulfated polysaccharides from Bullet tuna ( <i>Auxis Rochei</i> ) by-products. <i>Carbohydrate Polymers</i> , <b>2018</b> , 194, 319-327	10.3	10
137	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> , <b>2018</b> , 106, 952-963	7	31
136	Degradation of bisphenol A and acute toxicity reduction by different thermo-tolerant ascomycete strains isolated from arid soils. <i>Ecotoxicology and Environmental Safety</i> , <b>2018</b> , 156, 87-96	7	32
135	Preventive effect of goby fish protein hydrolysates on hyperlipidemia and cardiovascular disease in Wistar rats fed a high-fat/fructose diet.. <i>RSC Advances</i> , <b>2018</b> , 8, 9383-9393	3.7	12
134	Modulatory effects of quercetin on liver histopathological, biochemical, hematological, oxidative stress and DNA alterations in rats exposed to graded doses of score 250. <i>Toxicology Mechanisms and Methods</i> , <b>2018</b> , 28, 12-22	3.6	15
133	Development of a controlled bioconversion process for the recovery of chitosan from blue crab ( <i>Portunus segnis</i> ) exoskeleton. <i>Food Hydrocolloids</i> , <b>2018</b> , 77, 534-548	10.6	30

132	Antioxidant, antibacterial and in vivo wound healing properties of laminaran purified from <i>Cystoseira barbata</i> seaweed. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 119, 633-644	7.9	52
131	Protective effects of thornback ray muscle protein hydrolysate against dyslipidemia, oxidative stress and reduced fertility induced by high cholesterol diet in adult male rats.. <i>RSC Advances</i> , <b>2018</b> , 8, 22303-22312	3.7	5
130	Fermented Shrimp Waste Hydrolysates: Promising Source of Functional Molecules with Antioxidant Properties. <i>Journal of Culinary Science and Technology</i> , <b>2018</b> , 16, 357-377	0.8	4
129	Prickly pear cactus cladodes powder of as a cost effective biosorbent for dyes removal from aqueous solutions. <i>3 Biotech</i> , <b>2018</b> , 8, 478	2.8	5
128	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> , <b>2018</b> , 120, 1744-1751	7.9	32
127	Bioactive properties: enhancement of hepatoprotective, antioxidant and DNA damage protective effects of golden grey mullet protein hydrolysates against paracetamol toxicity.. <i>RSC Advances</i> , <b>2018</b> , 8, 23230-23240	3.7	6
126	Beneficial effects of fermented sardinelle protein hydrolysates on hypercaloric diet induced hyperglycemia, oxidative stress and deterioration of kidney function in wistar rats. <i>Journal of Food Science and Technology</i> , <b>2017</b> , 54, 313-325	3.3	8
125	Depolymerization of <i>Pseudomonas stutzeri</i> exopolysaccharide upon fermentation as a promising production process of antibacterial compounds. <i>Food Chemistry</i> , <b>2017</b> , 227, 22-32	8.5	11
124	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> , <b>2017</b> , 98, 169-181	7.9	41
123	<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> , <b>2017</b> , 16, 32	4.4	39
122	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> , <b>2017</b> , 95, 625-634	7.9	34
121	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> , <b>2017</b> , 104, 739-747	7.9	22
120	Development and characterization of cuttlefish ( <i>Sepia officinalis</i> ) skin gelatin-protein isolate blend films. <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 105, 1491-1500	7.9	15
119	Chitin extraction from blue crab ( <i>Portunus segnis</i> ) and shrimp ( <i>Penaeus kerathurus</i> ) shells using digestive alkaline proteases from <i>P. segnis</i> viscera. <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 101, 455-463	7.9	63
118	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> , <b>2017</b> , 96, 272-281	7.9	32
117	A halotolerant laccase from strain isolated from desert soil and its ability for dye decolourization. <i>3 Biotech</i> , <b>2017</b> , 7, 329	2.8	15
116	Gelatin based bio-films prepared from grey triggerfish skin influenced by enzymatic pretreatment. <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 105, 1384-1390	7.9	2
115	Isolation of polysaccharides from <i>Malva aegyptiaca</i> and evaluation of their antioxidant and antibacterial properties. <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 105, 1519-1525	7.9	29

114	Protective effect of <i>Sargassum vulgare</i> sulfated polysaccharide against molecular, biochemical and histopathological damage caused by alloxan in experimental diabetic rats. <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 105, 598-607	7.9	6
113	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> , <b>2017</b> , 100, 423-432	7	38
112	A sustainable use of low-cost raw substrates for biodiesel production by the oleaginous yeast. <i>3 Biotech</i> , <b>2017</b> , 7, 268	2.8	23
111	Potential protective effects of polysaccharide extracted from <i>Ulva lactuca</i> against male reprotoxicity induced by thiacloprid. <i>Archives of Physiology and Biochemistry</i> , <b>2017</b> , 123, 334-343	2.2	13
110	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> , <b>2017</b> , 105, 1412-1420	7.9	40
109	Nanocomposite films based on chitosan-poly(vinyl alcohol) and silver nanoparticles with high antibacterial and antioxidant activities. <i>Chemical Engineering Research and Design</i> , <b>2017</b> , 111, 112-121	5.5	77
108	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> , <b>2017</b> , 94, 415-422	7.9	25
107	Hepatoprotective and nephroprotective effects of sardinelle ( <i>Sardinella aurita</i> ) protein hydrolysate against ethanol-induced oxidative stress in rats. <i>Environmental Science and Pollution Research</i> , <b>2017</b> , 24, 1432-1441	5.1	9
106	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> , <b>2017</b> , 176, 54-66	6.8	21
105	The Potential of a Brown Microalga Cultivated in High Salt Medium for the Production of High-Value Compounds. <i>BioMed Research International</i> , <b>2017</b> , 2017, 4018562	3	19
104	Optimization of proteins and minerals removal from shrimp shells to produce highly acetylated chitin. <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 84, 246-53	7.9	39
103	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> , <b>2016</b> , 51, 2186-2197	4.8	28
102	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> , <b>2016</b> , 53, 2902-2912	3.3	17
101	Sulfated polysaccharides from common smooth hound: Extraction and assessment of anti-ACE, antioxidant and antibacterial activities. <i>Carbohydrate Polymers</i> , <b>2016</b> , 152, 605-614	10.3	38
100	Phylogenetic and metabolic diversity of Tunisian forest wood-degrading fungi: a wealth of novelties and opportunities for biotechnology. <i>3 Biotech</i> , <b>2016</b> , 6, 46	2.8	12
99	Sawdust waste as a low-cost support-substrate for laccases production and adsorbent for azo dyes decolorization. <i>Journal of Environmental Health Science &amp; Engineering</i> , <b>2016</b> , 14, 1	2.9	47
98	Assessment of <i>Coriopsis gallica</i> -treated olive mill wastewater phytotoxicity on tomato plants. <i>Environmental Science and Pollution Research</i> , <b>2016</b> , 23, 15370-80	5.1	4
97	Biosynthesis of single-cell biomass from olive mill wastewater by newly isolated yeasts. <i>Environmental Science and Pollution Research</i> , <b>2016</b> , 23, 6783-92	5.1	22

96	Rheological and emulsifying properties of a gel-like exopolysaccharide produced by <i>Pseudomonas stutzeri</i> AS22. <i>Food Hydrocolloids</i> , <b>2016</b> , 52, 634-647	10.6	33
95	Cytotoxicity of chitosans with different acetylation degrees and molecular weights on bladder carcinoma cells. <i>International Journal of Biological Macromolecules</i> , <b>2016</b> , 84, 200-7	7.9	27
94	Fatty acid biosynthesis during the life cycle of <i>Debaryomyces etchellsii</i> . <i>Microbiology (United Kingdom)</i> , <b>2016</b> , 162, 1080-1090	2.9	8
93	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> , <b>2016</b> , 51, 1604-1609	3.8	18
92	Structural analysis, and antioxidant and antibacterial properties of chitosan-poly (vinyl alcohol) biodegradable films. <i>Environmental Science and Pollution Research</i> , <b>2016</b> , 23, 15310-20	5.1	83
91	Golden Grey Mullet ( <i>Liza aurata</i> ) Alkaline Proteases: Biochemical Characterization, Application in the Shrimp Wastes Deproteinization, Laundry Commercial Detergents, and Preparation of Antioxidant Protein Hydrolysate. <i>Journal of Aquatic Food Product Technology</i> , <b>2015</b> , 24, 597-613	1.6	3
90	Bioactive peptides identified in thornback ray skin's gelatin hydrolysates by proteases from <i>Bacillus subtilis</i> and <i>Bacillus amyloliquefaciens</i> . <i>Journal of Proteomics</i> , <b>2015</b> , 128, 8-17	3.9	79
89	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> , <b>2015</b> , 177, 18-35	3.2	31
88	Digestive alkaline proteases from thornback ray ( <i>Raja clavata</i> ): Characteristics and applications. <i>International Journal of Biological Macromolecules</i> , <b>2015</b> , 80, 668-75	7.9	12
87	Chitin extraction from crab shells by <i>Bacillus</i> bacteria. Biological activities of fermented crab supernatants. <i>International Journal of Biological Macromolecules</i> , <b>2015</b> , 79, 167-73	7.9	64
86	Characterization, antioxidative and ACE inhibitory properties of hydrolysates obtained from thornback ray ( <i>Raja clavata</i> ) muscle. <i>Journal of Proteomics</i> , <b>2015</b> , 128, 458-68	3.9	56
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