

Christophe Blecker

List of Publications by Year in descending order

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221
papers

10,939
citations

31902

53
h-index

38300

95
g-index

222
all docs

222
docs citations

222
times ranked

11060
citing authors

#	ARTICLE	IF	CITATIONS
1	Dietary fibre and fibre-rich by-products of food processing: Characterisation, technological functionality and commercial applications: A review. <i>Food Chemistry</i> , 2011, 124, 411-421.	4.2	1,189
2	Consumer acceptance of insect-based alternative meat products in Western countries. <i>Food Quality and Preference</i> , 2016, 52, 237-243.	2.3	348
3	Mid-Infrared Spectroscopy Coupled with Chemometrics: A Tool for the Analysis of Intact Food Systems and the Exploration of Their Molecular StructureâQuality Relationships â A Review. <i>Chemical Reviews</i> , 2010, 110, 6144-6168.	23.0	338
4	Date seeds: chemical composition and characteristic profiles of the lipid fraction. <i>Food Chemistry</i> , 2004, 84, 577-584.	4.2	300
5	Edible Insects Acceptance by Belgian Consumers: Promising Attitude for Entomophagy Development. <i>Journal of Sensory Studies</i> , 2014, 29, 14-20.	0.8	283
6	Fluorescence Spectroscopy Measurement for Quality Assessment of Food Systemsâa Review. <i>Food and Bioprocess Technology</i> , 2011, 4, 364-386.	2.6	273
7	<i>Nigella sativa</i> L.: Chemical composition and physicochemical characteristics of lipid fraction. <i>Food Chemistry</i> , 2007, 101, 673-681.	4.2	260
8	Quality characteristics of sesame seeds and by-products. <i>Food Chemistry</i> , 2007, 103, 641-650.	4.2	245
9	Chemical composition and functional properties of <i>Ulva lactuca</i> seaweed collected in Tunisia. <i>Food Chemistry</i> , 2011, 128, 895-901.	4.2	244
10	Date flesh: Chemical composition and characteristics of the dietary fibre. <i>Food Chemistry</i> , 2008, 111, 676-682.	4.2	227
11	Effects of enzymatic hydrolysis on conformational and functional properties of chickpea protein isolate. <i>Food Chemistry</i> , 2015, 187, 322-330.	4.2	223
12	Composition and physicochemical properties of locust bean gum extracted from whole seeds by acid or water dehulling pre-treatment. <i>Food Hydrocolloids</i> , 2008, 22, 807-818.	5.6	208
13	Adding value to hard date (<i>Phoenix dactylifera</i> L.): Compositional, functional and sensory characteristics of date jam. <i>Food Chemistry</i> , 2009, 112, 406-411.	4.2	190
14	Optimization of pectin extraction from lemon by-product with acidified date juice using response surface methodology. <i>Carbohydrate Polymers</i> , 2008, 74, 185-192.	5.1	171
15	Effect of drying methods on physico-chemical and functional properties of chickpea protein concentrates. <i>Journal of Food Engineering</i> , 2015, 165, 179-188.	2.7	157
16	Structural, functional, and ACE inhibitory properties of water-soluble polysaccharides from chickpea flours. <i>International Journal of Biological Macromolecules</i> , 2015, 75, 276-282.	3.6	141
17	Insect fatty acids: A comparison of lipids from three Orthopterans and <i>Tenebrio molitor</i> L. larvae. <i>Journal of Asia-Pacific Entomology</i> , 2017, 20, 337-340.	0.4	135
18	Application of soy protein isolate and hydrocolloids based mixtures as promising food material in 3D food printing. <i>Journal of Food Engineering</i> , 2019, 261, 76-86.	2.7	132

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19	Will Isomalto-Oligosaccharides, a Well-Established Functional Food in Asia, Break through the European and American Market? The Status of Knowledge on these Prebiotics. <i>Critical Reviews in Food Science and Nutrition</i> , 2011, 51, 394-409.	5.4	123
20	Heating effects on some quality characteristics of date seed oil. <i>Food Chemistry</i> , 2005, 91, 469-476.	4.2	116
21	Fractionation of apple by-products as source of new ingredients: Current situation and perspectives. <i>Trends in Food Science and Technology</i> , 2014, 40, 99-114.	7.8	114
22	Flaxseed proteins: food uses and health benefits. <i>International Journal of Food Science and Technology</i> , 2011, 46, 221-228.	1.3	112
23	Non Digestible Oligosaccharides Modulate the Gut Microbiota to Control the Development of Leukemia and Associated Cachexia in Mice. <i>PLoS ONE</i> , 2015, 10, e0131009.	1.1	109
24	Impact of extraction procedures on the chemical, rheological and textural properties of ulvan from <i>Ulva lactuca</i> of Tunisia coast. <i>Food Hydrocolloids</i> , 2014, 40, 53-63.	5.6	101
25	Effect of extraction procedures on structural, thermal and antioxidant properties of ulvan from <i>Ulva lactuca</i> collected in Monastir coast. <i>International Journal of Biological Macromolecules</i> , 2017, 105, 1430-1439.	3.6	97
26	Purification and identification of novel antioxidant peptides from enzymatic hydrolysate of chickpea (<i>Cicer arietinum</i> L.) protein concentrate. <i>Journal of Functional Foods</i> , 2015, 12, 516-525.	1.6	95
27	Effects of extraction solvents on phenolic contents and antioxidant activities of Tunisian date varieties (<i>Phoenix dactylifera</i> L.). <i>Industrial Crops and Products</i> , 2013, 45, 262-269.	2.5	93
28	Évolution des connaissances sur la membrane du globule gras du lait : synthèse bibliographique. <i>Dairy Science and Technology</i> , 2000, 80, 209-222.	0.9	92
29	Effects of low voltage electrostatic field thawing on the changes in physicochemical properties of myofibrillar proteins of bovine <i>Longissimus dorsi</i> muscle. <i>Journal of Food Engineering</i> , 2019, 261, 140-149.	2.7	89
30	Sterol composition of black cumin (<i>Nigella sativa</i> L.) and Aleppo pine (<i>Pinus halepensis</i> Mill.) seed oils. <i>Journal of Food Composition and Analysis</i> , 2008, 21, 162-168.	1.9	87
31	Phenolic profile, antibacterial and cytotoxic properties of second grade date extract from Tunisian cultivars (<i>Phoenix dactylifera</i> L.). <i>Food Chemistry</i> , 2016, 194, 1048-1055.	4.2	86
32	Microbiological Load of Edible Insects Found in Belgium. <i>Insects</i> , 2017, 8, 12.	1.0	86
33	Effect of Pear, Apple and Date Fibres from Cooked Fruit By-products on Dough Performance and Bread Quality. <i>Food and Bioprocess Technology</i> , 2014, 7, 1114-1127.	2.6	84
34	Date syrup: Effect of hydrolytic enzymes (pectinase/cellulase) on physico-chemical characteristics, sensory and functional properties. <i>LWT - Food Science and Technology</i> , 2011, 44, 1827-1834.	2.5	80
35	Could new information influence attitudes to foods supplemented with edible insects?. <i>British Food Journal</i> , 2017, 119, 2027-2039.	1.6	80
36	Effect of household cooking techniques on the microbiological load and the nutritional quality of mealworms (<i>Tenebrio molitor</i> L. 1758). <i>Food Research International</i> , 2018, 106, 503-508.	2.9	78

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37	Milk-clotting properties of plant rennets and their enzymatic, rheological, and sensory role in cheese making: A review. <i>International Journal of Food Properties</i> , 2017, 20, S76-S93.	1.3	76
38	Optimisation of xanthan gum production by palm date (<i>Phoenix dactylifera</i> L.) juice by-products using response surface methodology. <i>Food Chemistry</i> , 2010, 121, 627-633.	4.2	75
39	DATE SEED OIL: PHENOLIC, TOCOPHEROL AND STEROL PROFILES. <i>Journal of Food Lipids</i> , 2004, 11, 251-265.	0.9	74
40	Impact of formic/acetic acid and ammonia pre-treatments on chemical structure and physico-chemical properties of <i>Miscanthus x giganteus</i> lignins. <i>Polymer Degradation and Stability</i> , 2011, 96, 1761-1770.	2.7	74
41	PARTIAL REPLACEMENT OF MEAT BY PEA FIBER AND WHEAT FIBER: EFFECT ON THE CHEMICAL COMPOSITION, COOKING CHARACTERISTICS AND SENSORY PROPERTIES OF BEEF BURGERS. <i>Journal of Food Quality</i> , 2008, 31, 480-489.	1.4	71
42	Development and characterization of chitosan films carrying <i>Artemisia campestris</i> antioxidants for potential use as active food packaging materials. <i>International Journal of Biological Macromolecules</i> , 2021, 183, 254-266.	3.6	67
43	Chemical composition and functional properties of dietary fibre extracted by Englyst and Prosky methods from the alga <i>Ulva lactuca</i> collected in Tunisia. <i>Algal Research</i> , 2015, 9, 65-73.	2.4	65
44	Effect of drying methods on physico-chemical and antioxidant properties of date fibre concentrates. <i>Food Chemistry</i> , 2011, 125, 1194-1201.	4.2	63
45	Comparative study of alkaline extraction process of hemicelluloses from pear pomace. <i>Biomass and Bioenergy</i> , 2014, 61, 254-264.	2.9	63
46	Structural characterization and functional properties of antihypertensive <i>Cymodocea nodosa</i> sulfated polysaccharide. <i>Carbohydrate Polymers</i> , 2016, 151, 511-522.	5.1	63
47	EFFECT OF THE ADDITION OF DEFATTED DATE SEEDS ON WHEAT DOUGH PERFORMANCE AND BREAD QUALITY. <i>Journal of Texture Studies</i> , 2010, 41, 511-531.	1.1	62
48	Effect of extraction conditions on the yield and purity of ulvan extracted from <i>Ulva lactuca</i> . <i>Food Hydrocolloids</i> , 2013, 31, 375-382.	5.6	62
49	Effect of processing conditions on phenolic compounds and antioxidant properties of date syrup. <i>Industrial Crops and Products</i> , 2013, 44, 634-642.	2.5	58
50	Characterization of Two Acacia Gums and Their Fractions Using a Langmuir Film Balance. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 2709-2712.	2.4	57
51	Effect of Air-Drying Conditions on Physico-chemical Properties of Osmotically Pre-treated Pomegranate Seeds. <i>Food and Bioprocess Technology</i> , 2012, 5, 1840-1852.	2.6	56
52	Effect of heat treatment of rennet skim milk induced coagulation on the rheological properties and molecular structure determined by synchronous fluorescence spectroscopy and turbiscan. <i>Food Chemistry</i> , 2012, 135, 1809-1817.	4.2	55
53	Influence of monopalmitin on the isothermal crystallization mechanism of palm oil. <i>Food Research International</i> , 2013, 51, 344-353.	2.9	55
54	Effects of extraction procedures and plasticizer concentration on the optical, thermal, structural and antioxidant properties of novel ulvan films. <i>International Journal of Biological Macromolecules</i> , 2019, 135, 647-658.	3.6	55

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55	Fluorescence spectroscopy coupled with factorial discriminant analysis technique to identify sheep milk from different feeding systems. <i>Food Chemistry</i> , 2010, 122, 1344-1350.	4.2	53
56	Proteome analysis of the bovine milk fat globule: Enhancement of membrane purification. <i>International Dairy Journal</i> , 2008, 18, 885-893.	1.5	49
57	Physicochemical properties of water-soluble polysaccharides from black cumin seeds. <i>International Journal of Biological Macromolecules</i> , 2018, 117, 937-946.	3.6	48
58	Pectin Extraction from Lemon By-Product with Acidified Date Juice: Effect of Extraction Conditions on Chemical Composition of Pectins. <i>Food and Bioprocess Technology</i> , 2012, 5, 687-695.	2.6	47
59	Composition of by-products from cooked fruit processing and potential use in food products. <i>Journal of Food Composition and Analysis</i> , 2012, 27, 61-69.	1.9	46
60	Study on the susceptibility of the bovine milk fat globule membrane proteins to enzymatic hydrolysis and organization of some of the proteins. <i>International Dairy Journal</i> , 2011, 21, 312-318.	1.5	45
61	Mid infrared and fluorescence spectroscopies coupled with factorial discriminant analysis technique to identify sheep milk from different feeding systems. <i>Food Chemistry</i> , 2011, 127, 743-748.	4.2	45
62	Smart ulvan films responsive to stimuli of plasticizer and extraction condition in physico-chemical, optical, barrier and mechanical properties. <i>International Journal of Biological Macromolecules</i> , 2020, 150, 714-726.	3.6	44
63	Optimisation of a cheap and residential small-scale production of edible crickets with local by-products as an alternative protein-rich human food source in Ratanakiri Province, Cambodia. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 627-632.	1.7	42
64	Enrichment of Anhydrous Milk Fat in Polyunsaturated Fatty Acid Residues from Linseed and Rapeseed Oils through Enzymatic Interesterification. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 1757-1765.	2.4	41
65	Fermentation of date palm juice by curdlan gum production from <i>Rhizobium radiobacter</i> ATCC 6466 ^T : Purification, rheological and physico-chemical characterization. <i>LWT - Food Science and Technology</i> , 2011, 44, 1026-1034.	2.5	41
66	Air-water interfacial properties of enzymatic wheat gluten hydrolyzates determine their foaming behavior. <i>Food Hydrocolloids</i> , 2016, 55, 155-162.	5.6	40
67	Structural Characterization, Technological Functionality, and Physiological Aspects of Fungal β -D-glucans: A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, 1746-1752.	5.4	40
68	Contribution of calpain to protein degradation, variation in myowater properties and the water-holding capacity of pork during postmortem ageing. <i>Food Chemistry</i> , 2020, 324, 126892.	4.2	40
69	Stochastic exposure to sub-lethal high temperature enhances exopolysaccharides (EPS) excretion and improves <i>Bifidobacterium bifidum</i> cell survival to freeze-drying. <i>Biochemical Engineering Journal</i> , 2014, 88, 85-94.	1.8	38
70	Evaluation of volatile flavor compounds in bacon made by different pig breeds during storage time. <i>Food Chemistry</i> , 2021, 357, 129765.	4.2	38
71	Improvement of enzymatic synthesis yields of flavour acetates: The example of the isoamyl acetate. <i>Biotechnology Letters</i> , 1994, 16, 247-250.	1.1	37
72	EFFECT OF DATE FLESH FIBER CONCENTRATE ADDITION ON DOUGH PERFORMANCE AND BREAD QUALITY. <i>Journal of Texture Studies</i> , 2011, 42, 300-308.	1.1	36

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73	Influence of a commercial monoacylglycerol on the crystallization mechanism of palm oil as compared to its pure constituents. <i>Food Research International</i> , 2014, 62, 694-700.	2.9	36
74	Effect of extraction procedures on the chemical structure, antitumor and anticoagulant properties of ulvan from <i>Ulva lactuca</i> of Tunisia coast. <i>Carbohydrate Polymers</i> , 2021, 253, 117283.	5.1	36
75	Optimization of processing technology using response surface methodology and physicochemical properties of roasted sweet potato. <i>Food Chemistry</i> , 2019, 278, 136-143.	4.2	35
76	Effect of temperature on rheological, structural, and textural properties of soy protein isolate pastes for 3D food printing. <i>Journal of Food Engineering</i> , 2022, 323, 110917.	2.7	35
77	Osmotic dehydration of pomegranate seeds: mass transfer kinetics and differential scanning calorimetry characterization. <i>International Journal of Food Science and Technology</i> , 2009, 44, 2208-2217.	1.3	34
78	Effect of sub-freezing storage (6, 9 and 12°C) on quality and shelf life of beef. <i>International Journal of Food Science and Technology</i> , 2018, 53, 2129-2140.	1.3	34
79	Foaming and air-water interfacial characteristics of solutions containing both gluten hydrolysate and egg white protein. <i>Food Hydrocolloids</i> , 2018, 77, 176-186.	5.6	34
80	Physicochemical and Structural Characterization of Potato Starch with Different Degrees of Gelatinization. <i>Foods</i> , 2021, 10, 1104.	1.9	34
81	The rise of thawing drip: Freezing rate effects on ice crystallization and myowater dynamics changes. <i>Food Chemistry</i> , 2022, 373, 131461.	4.2	34
82	Osmotic Dehydration Kinetics of Pomegranate Seeds Using Date Juice as an Immersion Solution Base. <i>Food and Bioprocess Technology</i> , 2012, 5, 999-1009.	2.6	33
83	Fibre concentrate from artichoke (<i>Cynara scolymus</i> L.) stem by-products: Characterization and application as a bakery product ingredient. <i>Food Science and Technology International</i> , 2016, 22, 759-768.	1.1	33
84	Physicochemical Characteristics of Date Sap from Lagmi from Deglet Nour Palm (<i>Phoenix</i>)	1.8	32
85	PRODUCTION OF XANTHAN GUM FROM <i>XANTHOMONAS CAMPESTRIS</i> NRRL 1459 BY FERMENTATION OF DATE JUICE PALM BY-PRODUCTS (<i>PHOENIX DACTYLIFERA</i> L.). <i>Journal of Food Process Engineering</i> , 2011, 34, 457-474.	1.5	32
86	OSMOTIC DEHYDRATION OF POMEGRANATE SEEDS (<i>PUNICA GRANATUM</i> L.): EFFECT OF FREEZING PRE-TREATMENT. <i>Journal of Food Process Engineering</i> , 2012, 35, 335-354.	1.5	32
87	Determination of total water content in inulin using the volumetric Karl Fischer titration. <i>Talanta</i> , 2006, 70, 1006-1010.	2.9	31
88	Dietary Fibre Characteristics and Antioxidant Activity of Sesame Seed Coats (Testae). <i>International Journal of Food Properties</i> , 2012, 15, 25-37.	1.3	31
89	Influence of Oven-Drying Temperature on Physicochemical and Functional Properties of Date Fibre Concentrates. <i>Food and Bioprocess Technology</i> , 2012, 5, 1541-1551.	2.6	31
90	Enzymatic process for the fractionation of baker's yeast cell wall (<i>Saccharomyces cerevisiae</i>). <i>Food Chemistry</i> , 2014, 163, 108-113.	4.2	31

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91	Application of the Quasi-Static Mode of the Drop Volume Technique to the Determination of Fundamental Surfactant Properties. <i>Journal of Colloid and Interface Science</i> , 1995, 174, 373-377.	5.0	29
92	Impact of lignin structure on oil production via hydroprocessing with a copper-doped porous metal oxide catalyst. <i>Bioresource Technology</i> , 2017, 233, 216-226.	4.8	29
93	Rheological and emulsifying properties of an exopolysaccharide produced by potential probiotic <i>Leuconostoc citreum</i> -BMS strain. <i>Carbohydrate Polymers</i> , 2021, 256, 117523.	5.1	28
94	Calorimetric study of milk fat/rapeseed oil blends and their interesterification products. <i>European Journal of Lipid Science and Technology</i> , 2009, 111, 376-385.	1.0	27
95	Foam fractionation as a tool to study the air-water interface structure-function relationship of wheat gluten hydrolysates. <i>Colloids and Surfaces B: Biointerfaces</i> , 2017, 151, 295-303.	2.5	27
96	Enzymatically Prepared n-Alkyl Esters of Glucuronic Acid: The Effect of Hydrophobic Chain Length on Surface Properties. <i>Journal of Colloid and Interface Science</i> , 2002, 247, 424-428.	5.0	26
97	Protein and amino acid profiles of Tunisian Deglet Nour and Allig date palm fruit seeds. <i>Fruits</i> , 2008, 63, 37-43.	0.3	26
98	A Multistage Process to Enhance Cellobiose Production from Cellulosic Materials. <i>Applied Biochemistry and Biotechnology</i> , 2010, 160, 2300-2307.	1.4	26
99	Effect of Palm Oil Enzymatic Interesterification on Physicochemical and Structural Properties of Mixed Fat Blends. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2014, 91, 1477-1487.	0.8	26
100	Ultrafiltration and thermal processing effects on Maillard reaction products and biological properties of date palm sap syrups (<i>Phoenix dactylifera</i> L.). <i>Food Chemistry</i> , 2018, 256, 397-404.	4.2	26
101	Dynamic Surface Properties of the Proteose-Peptide Fraction of Bovine Milk. <i>Journal of Dairy Science</i> , 1998, 81, 1833-1839.	1.4	25
102	Effect of extraction pH on techno-functional properties of crude extracts from wild cardoon (<i>Cynara cardunculus</i> L.) flowers. <i>Food Chemistry</i> , 2017, 225, 258-266.	4.2	25
103	The addition effect of Tunisian date seed fibers on the quality of chocolate spreads. <i>Journal of Texture Studies</i> , 2017, 48, 143-150.	1.1	25
104	Effect of pear apple and date fibres incorporation on the physico-chemical, sensory, nutritional characteristics and the acceptability of cereal bars. <i>Food Science and Technology International</i> , 2018, 24, 198-208.	1.1	25
105	Impacts of the Carbonyl Group Location of Ester Bond on Interfacial Properties of Sugar-Based Surfactants: Experimental and Computational Evidences. <i>Journal of Physical Chemistry B</i> , 2009, 113, 8872-8877.	1.2	24
106	Improving halva quality with dietary fibres of sesame seed coats and date pulp, enriched with emulsifier. <i>Food Chemistry</i> , 2014, 145, 765-771.	4.2	24
107	Effect of pilot-scale steam treatment and endogenous alpha-amylase activity on wheat flour functional properties. <i>Journal of Cereal Science</i> , 2019, 88, 38-46.	1.8	24
108	Preparation and characterization of jellies with reduced sugar content from date (<i>Phoenix</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf_50 62 Td (0.3	23

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109	Synthesis and Surface-Active Properties of Uronic Amide Derivatives, Surfactants from Renewable Organic Raw Materials. <i>Journal of Surfactants and Detergents</i> , 2011, 14, 51-63.	1.0	23
110	Physical, functional and structural characterization of the cell wall fractions from baker's yeast <i>Saccharomyces cerevisiae</i> . <i>Food Chemistry</i> , 2016, 194, 1149-1155.	4.2	23
111	Structure impact of two galactomannan fractions on their viscosity properties in dilute solution, unperturbed state and gel state. <i>International Journal of Biological Macromolecules</i> , 2017, 96, 550-559.	3.6	23
112	Effects of Processing on the Compositions and Physicochemical Properties of Fibre Concentrate from Cooked Fruit Pomaces. <i>Food and Bioprocess Technology</i> , 2014, 7, 749-760.	2.6	22
113	Enzymatic Interesterification of Binary Blends Containing <i>Irvingia gabonensis</i> Seed Fat to Produce Cocoa Butter Substitute. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1700423.	1.0	22
114	Identification and molecular docking of novel ACE inhibitory peptides from protein hydrolysates of shrimp waste. <i>Engineering in Life Sciences</i> , 2018, 18, 682-691.	2.0	22
115	Impact of freezing and thawing processes on wheat and potato starch gel syneresis. <i>Starch/Staerke</i> , 2014, 66, 208-215.	1.1	21
116	Morphological, structural and functional properties of starch granules extracted from the tubers and seeds of <i>Sphenostylis stenocarpa</i> . <i>Carbohydrate Polymers</i> , 2017, 178, 286-294.	5.1	21
117	Synthesis of novel d-glucuronic acid fatty esters using <i>Candida antarctica</i> lipase in tert-butanol. <i>Biotechnology Letters</i> , 2004, 26, 419-424.	1.1	19
118	HPLC profile and dynamic surface properties of the proteose-peptone fraction from bovine milk and from whey protein concentrate. <i>International Dairy Journal</i> , 2011, 21, 222-228.	1.5	19
119	Physicochemical, antioxidant activities, textural, and sensory properties of yoghurt fortified with different states and rates of pomegranate seeds (<i>Punica granatum</i> L.). <i>Journal of Texture Studies</i> , 2020, 51, 475-487.	1.1	19
120	Elaboration d'une boisson à partir d'un cart de triage de dattes: clarification par traitement enzymatique et microfiltration. <i>Fruits</i> , 2006, 61, 389-399.	0.3	18
121	Effect of enzymatic treatment on rheological properties, glass temperature transition and microstructure of date syrup. <i>LWT - Food Science and Technology</i> , 2015, 60, 339-345.	2.5	18
122	Physico-chemical properties and amino acid profiles of sap from Tunisian date palm. <i>Scientia Agricola</i> , 2016, 73, 85-90.	0.6	18
123	In situ analysis of lipid oxidation in oilseed-based food products using near-infrared spectroscopy and chemometrics: The sunflower kernel paste (tahini) example. <i>Talanta</i> , 2016, 155, 336-346.	2.9	18
124	Nutritional composition and rearing potential of the meadow grasshopper (<i>Chorthippus parallelus</i>)	0.4	18
125	Air-water interfacial properties of enzymatically hydrolyzed wheat gluten in the presence of sucrose. <i>Food Hydrocolloids</i> , 2017, 73, 284-294.	5.6	18
126	Physicochemical and Functional Properties of Typical Tunisian Drink: Date Palm Sap (Phoenix)	1.4	17

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127	Effect of Physicochemical Characteristics of Cellulosic Substrates on Enzymatic Hydrolysis by Means of a Multi-Stage Process for Cellobiose Production. <i>Applied Biochemistry and Biotechnology</i> , 2012, 166, 1423-1432.	1.4	17
128	The Influence of Particle Size Distribution on Sunflower Tahini Rheology and Structure. <i>Journal of Food Process Engineering</i> , 2014, 37, 411-426.	1.5	17
129	Identification of proteins from wild cardoon flowers (<i>Cynara cardunculus</i> L.) by a proteomic approach. <i>Journal of Chemical Biology</i> , 2017, 10, 25-33.	2.2	17
130	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. <i>Food Chemistry</i> , 2018, 245, 919-925.	4.2	17
131	Comparison of the physicochemical behavior of model oil-in-water emulsions based on different lauric vegetal fats. <i>Food Research International</i> , 2013, 53, 156-163.	2.9	16
132	Effect of enzymatic treatment and concentration method on chemical, rheological, microstructure and thermal properties of prickly pear syrup. <i>LWT - Food Science and Technology</i> , 2019, 113, 108314.	2.5	16
133	Optimization of ultrasound-assisted osmotic dehydration of pomegranate seeds (<i>Punica granatum</i> L.) using response surface methodology. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14657.	0.9	16
134	Physico-Chemical, Surface and Thermal Properties of Date Palm Pollen as a Novel Nutritive Ingredient. <i>Advanced in Food Technology and Nutritional Sciences - Open Journal</i> , 2019, 5, 84-91.	0.9	16
135	Monocatenary, branched, double-headed, and bolaform surface active carbohydrate esters via photochemical thiol-ene/yne reactions. <i>Carbohydrate Research</i> , 2013, 380, 29-36.	1.1	15
136	The effect of heating rates on functional properties of wheat and potato starch-water systems. <i>LWT - Food Science and Technology</i> , 2018, 88, 196-202.	2.5	15
137	Molecular and air-water interfacial properties of potato protein upon modification via laccase-catalyzed cross-linking and conjugation with sugar beet pectin. <i>Food Hydrocolloids</i> , 2021, 112, 106236.	5.6	15
138	Characterisation of proteins from date palm sap (<i>Phoenix dactylifera</i> L.) by a proteomic approach. <i>Food Chemistry</i> , 2010, 123, 765-770.	4.2	14
139	Lipase catalysis and thiol-Michael addition: a relevant association for the synthesis of new surface-active carbohydrate esters. <i>Carbohydrate Research</i> , 2011, 346, 2121-2125.	1.1	14
140	Enzymatic synthesis and surface active properties of novel hemifluorinated mannose esters. <i>Carbohydrate Research</i> , 2011, 346, 1161-1164.	1.1	14
141	Comparative Study of Thermal and Structural Behavior of Four Industrial Lauric Fats. <i>Food and Bioprocess Technology</i> , 2013, 6, 3381-3391.	2.6	14
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