

# Christophe Blecker

## List of Publications by Citations

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212  
papers

7,848  
citations

47  
h-index

82  
g-index

222  
ext. papers

9,214  
ext. citations

5.4  
avg, IF

6.09  
L-index

#	Paper	IF	Citations
212	Dietary fibre and fibre-rich by-products of food processing: Characterisation, technological functionality and commercial applications: A review. <i>Food Chemistry</i> , <b>2011</b> , 124, 411-421	8.5	892
211	Mid-infrared spectroscopy coupled with chemometrics: a tool for the analysis of intact food systems and the exploration of their molecular structure-quality relationships - a review. <i>Chemical Reviews</i> , <b>2010</b> , 110, 6144-68	68.1	294
210	Consumer acceptance of insect-based alternative meat products in Western countries. <i>Food Quality and Preference</i> , <b>2016</b> , 52, 237-243	5.8	234
209	Date seeds: chemical composition and characteristic profiles of the lipid fraction. <i>Food Chemistry</i> , <b>2004</b> , 84, 577-584	8.5	231
208	Edible Insects Acceptance by Belgian Consumers: Promising Attitude for Entomophagy Development. <i>Journal of Sensory Studies</i> , <b>2014</b> , 29, 14-20	2.2	226
207	<i>Nigella sativa</i> L.: Chemical composition and physicochemical characteristics of lipid fraction. <i>Food Chemistry</i> , <b>2007</b> , 101, 673-681	8.5	210
206	Fluorescence Spectroscopy Measurement for Quality Assessment of Food Systems – Review. <i>Food and Bioprocess Technology</i> , <b>2011</b> , 4, 364-386	5.1	194
205	Chemical composition and functional properties of <i>Ulva lactuca</i> seaweed collected in Tunisia. <i>Food Chemistry</i> , <b>2011</b> , 128, 895-901	8.5	187
204	Quality characteristics of sesame seeds and by-products. <i>Food Chemistry</i> , <b>2007</b> , 103, 641-650	8.5	180
203	Date flesh: Chemical composition and characteristics of the dietary fibre. <i>Food Chemistry</i> , <b>2008</b> , 111, 676-682	8.5	176
202	Composition and physicochemical properties of locust bean gum extracted from whole seeds by acid or water dehulling pre-treatment. <i>Food Hydrocolloids</i> , <b>2008</b> , 22, 807-818	10.6	158
201	Effects of enzymatic hydrolysis on conformational and functional properties of chickpea protein isolate. <i>Food Chemistry</i> , <b>2015</b> , 187, 322-30	8.5	143
200	Adding value to hard date ( <i>Phoenix dactylifera</i> L.): Compositional, functional and sensory characteristics of date jam. <i>Food Chemistry</i> , <b>2009</b> , 112, 406-411	8.5	143
199	Optimization of pectin extraction from lemon by-product with acidified date juice using response surface methodology. <i>Carbohydrate Polymers</i> , <b>2008</b> , 74, 185-192	10.3	142
198	Structural, functional, and ACE inhibitory properties of water-soluble polysaccharides from chickpea flours. <i>International Journal of Biological Macromolecules</i> , <b>2015</b> , 75, 276-82	7.9	109
197	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> , <b>2011</b> , 51, 394-409	11.5	102
196	Insect fatty acids: A comparison of lipids from three Orthopterans and <i>Tenebrio molitor</i> L. larvae. <i>Journal of Asia-Pacific Entomology</i> , <b>2017</b> , 20, 337-340	1.4	99

195	Heating effects on some quality characteristics of date seed oil. <i>Food Chemistry</i> , <b>2005</b> , 91, 469-476	8.5	92
194	Effect of drying methods on physico-chemical and functional properties of chickpea protein concentrates. <i>Journal of Food Engineering</i> , <b>2015</b> , 165, 179-188	6	83
193	Fractionation of apple by-products as source of new ingredients: Current situation and perspectives. <i>Trends in Food Science and Technology</i> , <b>2014</b> , 40, 99-114	15.3	83
192	Évolution des connaissances sur la membrane du globule gras du lait : synthèse bibliographique. <i>Dairy Science and Technology</i> , <b>2000</b> , 80, 209-222		83
191	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> , <b>2014</b> , 40, 53-63	10.6	77
190	Non Digestible Oligosaccharides Modulate the Gut Microbiota to Control the Development of Leukemia and Associated Cachexia in Mice. <i>PLoS ONE</i> , <b>2015</b> , 10, e0131009	3.7	77
189	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> , <b>2015</b> , 12, 516-525	5.1	74
188	Flaxseed proteins: food uses and health benefits. <i>International Journal of Food Science and Technology</i> , <b>2011</b> , 46, 221-228	3.8	74
187	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> , <b>2013</b> , 45, 262-269	5.9	70
186	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> , <b>2008</b> , 21, 162-168	4.1	69
185	Phenolic profile, antibacterial and cytotoxic properties of second grade date extract from Tunisian cultivars ( <i>Phoenix dactylifera</i> L.). <i>Food Chemistry</i> , <b>2016</b> , 194, 1048-55	8.5	65
184	Application of soy protein isolate and hydrocolloids based mixtures as promising food material in 3D food printing. <i>Journal of Food Engineering</i> , <b>2019</b> , 261, 76-86	6	65
183	Microbiological Load of Edible Insects Found in Belgium. <i>Insects</i> , <b>2017</b> , 8,	2.8	65
182	Date syrup: Effect of hydrolytic enzymes (pectinase/cellulase) on physico-chemical characteristics, sensory and functional properties. <i>LWT - Food Science and Technology</i> , <b>2011</b> , 44, 1827-1834	5.4	65
181	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> , <b>2011</b> , 96, 1761-1770	4.7	65
180	Optimisation of xanthan gum production by palm date ( <i>Phoenix dactylifera</i> L.) juice by-products using response surface methodology. <i>Food Chemistry</i> , <b>2010</b> , 121, 627-633	8.5	61
179	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> , <b>2017</b> , 105, 1430-1439	7.9	59
178	DATE SEED OIL: PHENOLIC, TOCOPHEROL AND STEROL PROFILES. <i>Journal of Food Lipids</i> , <b>2004</b> , 11, 251-265		58

177	Effect of Pear, Apple and Date Fibres from Cooked Fruit By-products on Dough Performance and Bread Quality. <i>Food and Bioprocess Technology</i> , <b>2014</b> , 7, 1114-1127	5.1	56
176	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> , <b>2008</b> , 31, 480-489	2.7	55
175	Characterization of two Acacia gums and their fractions using a langmuir film balance. <i>Journal of Agricultural and Food Chemistry</i> , <b>2000</b> , 48, 2709-12	5.7	53
174	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> , <b>2015</b> , 9, 65-73	5	52
173	Structural characterization and functional properties of antihypertensive <i>Cymodocea nodosa</i> sulfated polysaccharide. <i>Carbohydrate Polymers</i> , <b>2016</b> , 151, 511-522	10.3	52
172	Could new information influence attitudes to foods supplemented with edible insects?. <i>British Food Journal</i> , <b>2017</b> , 119, 2027-2039	2.8	52
171	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> , <b>2017</b> , 20, S76-S93	3	51
170	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> , <b>2018</b> , 106, 503-508	7	51
169	Influence of monopalmitin on the isothermal crystallization mechanism of palm oil. <i>Food Research International</i> , <b>2013</b> , 51, 344-353	7	51
168	Effect of drying methods on physico-chemical and antioxidant properties of date fibre concentrates. <i>Food Chemistry</i> , <b>2011</b> , 125, 1194-1201	8.5	50
167	Comparative study of alkaline extraction process of hemicelluloses from pear pomace. <i>Biomass and Bioenergy</i> , <b>2014</b> , 61, 254-264	5.3	48
166	Fluorescence spectroscopy coupled with factorial discriminant analysis technique to identify sheep milk from different feeding systems. <i>Food Chemistry</i> , <b>2010</b> , 122, 1344-1350	8.5	48
165	Effect of Air-Drying Conditions on Physico-chemical Properties of Osmotically Pre-treated Pomegranate Seeds. <i>Food and Bioprocess Technology</i> , <b>2012</b> , 5, 1840-1852	5.1	47
164	Proteome analysis of the bovine milk fat globule: Enhancement of membrane purification. <i>International Dairy Journal</i> , <b>2008</b> , 18, 885-893	3.5	46
163	Effect of extraction conditions on the yield and purity of ulvan extracted from <i>Ulva lactuca</i> . <i>Food Hydrocolloids</i> , <b>2013</b> , 31, 375-382	10.6	45
162	Composition of by-products from cooked fruit processing and potential use in food products. <i>Journal of Food Composition and Analysis</i> , <b>2012</b> , 27, 61-69	4.1	42
161	Effect of processing conditions on phenolic compounds and antioxidant properties of date syrup. <i>Industrial Crops and Products</i> , <b>2013</b> , 44, 634-642	5.9	42
160	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> , <b>2012</b> , 135, 1809-17	8.5	41

159	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> , <b>2011</b> , 21, 312-318	3.5	41
158	Mid infrared and fluorescence spectroscopies coupled with factorial discriminant analysis technique to identify sheep milk from different feeding systems. <i>Food Chemistry</i> , <b>2011</b> , 127, 743-8	8.5	41
157	EFFECT OF THE ADDITION OF DEFATTED DATE SEEDS ON WHEAT DOUGH PERFORMANCE AND BREAD QUALITY. <i>Journal of Texture Studies</i> , <b>2010</b> , 41, 511-531	3.6	41
156	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> , <b>2016</b> , 96, 627-32	4.3	37
155	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> , <b>2008</b> , 56, 1757-65	5.7	36
154	Improvement of enzymatic synthesis yields of flavour acetates: The example of the isoamyl acetate. <i>Biotechnology Letters</i> , <b>1994</b> , 16, 247-250	3	35
153	Fermentation of date palm juice by curdlan gum production from <i>Rhizobium radiobacter</i> ATCC 6466 Purification, rheological and physico-chemical characterization. <i>LWT - Food Science and Technology</i> , <b>2011</b> , 44, 1026-1034	5.4	34
152	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> , <b>2012</b> , 5, 687-695	5.1	32
151	Osmotic dehydration of pomegranate seeds: mass transfer kinetics and differential scanning calorimetry characterization. <i>International Journal of Food Science and Technology</i> , <b>2009</b> , 44, 2208-2217	3.8	32
150	Influence of a commercial monoacylglycerol on the crystallization mechanism of palm oil as compared to its pure constituents. <i>Food Research International</i> , <b>2014</b> , 62, 694-700	7	30
149	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> , <b>2014</b> , 88, 85-94	4.2	30
148	Structural Characterization, Technological Functionality, and Physiological Aspects of Fungal $\beta$ -D-glucans: A Review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2016</b> , 56, 1746-52	11.5	29
147	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> , <b>2019</b> , 261, 140-149	6	29
146	Air-water interfacial properties of enzymatic wheat gluten hydrolyzates determine their foaming behavior. <i>Food Hydrocolloids</i> , <b>2016</b> , 55, 155-162	10.6	29
145	OSMOTIC DEHYDRATION OF POMEGRANATE SEEDS ( <i>PUNICA GRANATUM</i> L.): EFFECT OF FREEZING PRE-TREATMENT. <i>Journal of Food Process Engineering</i> , <b>2012</b> , 35, 335-354	2.4	29
144	Physicochemical properties of water-soluble polysaccharides from black cumin seeds. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 117, 937-946	7.9	28
143	Osmotic Dehydration Kinetics of Pomegranate Seeds Using Date Juice as an Immersion Solution Base. <i>Food and Bioprocess Technology</i> , <b>2012</b> , 5, 999-1009	5.1	26
142	PRODUCTION OF XANTHAN GUM FROM <i>XANTHOMONAS CAMPESTRIS</i> NRRL B-1459 BY FERMENTATION OF DATE JUICE PALM BY-PRODUCTS ( <i>PHOENIX DACTYLIFERA</i> L.). <i>Journal of Food Process Engineering</i> , <b>2011</b> , 34, 457-474	2.4	25

141	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> , <b>1995</b> , 174, 373-377	9.3	25
140	Impact of lignin structure on oil production via hydroprocessing with a copper-doped porous metal oxide catalyst. <i>Bioresource Technology</i> , <b>2017</b> , 233, 216-226	11	24
139	EFFECT OF DATE FLESH FIBER CONCENTRATE ADDITION ON DOUGH PERFORMANCE AND BREAD QUALITY. <i>Journal of Texture Studies</i> , <b>2011</b> , 42, 300-308	3.6	24
138	Dynamic Surface Properties of the Proteose-Peptide Fraction of Bovine Milk. <i>Journal of Dairy Science</i> , <b>1998</b> , 81, 1833-1839	4	24
137	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> , <b>2016</b> , 22, 759-768 <sup>2.6</sup>		23
136	Influence of Oven-Drying Temperature on Physicochemical and Functional Properties of Date Fibre Concentrates. <i>Food and Bioprocess Technology</i> , <b>2012</b> , 5, 1541-1551	5.1	23
135	Determination of total water content in inulin using the volumetric Karl Fischer titration. <i>Talanta</i> , <b>2006</b> , 70, 1006-10	6.2	23
134	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> , <b>2002</b> , 247, 424-8	9.3	23
133	Optimization of processing technology using response surface methodology and physicochemical properties of roasted sweet potato. <i>Food Chemistry</i> , <b>2019</b> , 278, 136-143	8.5	23
132	Effect of Palm Oil Enzymatic Interesterification on Physicochemical and Structural Properties of Mixed Fat Blends. <i>JAACS, Journal of the American Oil Chemists Society</i> , <b>2014</b> , 91, 1477-1487	1.8	22
131	Enzymatic process for the fractionation of baker's yeast cell wall ( <i>Saccharomyces cerevisiae</i> ). <i>Food Chemistry</i> , <b>2014</b> , 163, 108-13	8.5	22
130	Dietary Fibre Characteristics and Antioxidant Activity of Sesame Seed Coats (Testae). <i>International Journal of Food Properties</i> , <b>2012</b> , 15, 25-37	3	22
129	Calorimetric study of milk fat/rapeseed oil blends and their interesterification products. <i>European Journal of Lipid Science and Technology</i> , <b>2009</b> , 111, 376-385	3	22
128	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> , <b>2017</b> , 151, 295-303	6	21
127	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> , <b>2019</b> , 135, 647-658	7.9	21
126	Foaming and air-water interfacial characteristics of solutions containing both gluten hydrolysate and egg white protein. <i>Food Hydrocolloids</i> , <b>2018</b> , 77, 176-186	10.6	21
125	Preparation and characterization of jellies with reduced sugar content from date ( <i>Phoenix dactylifera</i> L.) and lemon ( <i>Citrus limon</i> L.) by-products. <i>Fruits</i> , <b>2010</b> , 65, 21-29	0.3	21
124	Physicochemical Characteristics of Date Sap [agmi] from Deglet Nour Palm ( <i>Phoenix Dactylifera</i> L.). <i>International Journal of Food Properties</i> , <b>2009</b> , 12, 659-670	3	21

123	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> , <b>2009</b> , 113, 8872-8874	3.4	20
122	A multistage process to enhance cellobiose production from cellulosic materials. <i>Applied Biochemistry and Biotechnology</i> , <b>2010</b> , 160, 2300-7	3.2	20
121	Protein and amino acid profiles of Tunisian Deglet Nour and Allig date palm fruit seeds. <i>Fruits</i> , <b>2008</b> , 63, 37-43	0.3	19
120	Physical, functional and structural characterization of the cell wall fractions from baker's yeast <i>Saccharomyces cerevisiae</i> . <i>Food Chemistry</i> , <b>2016</b> , 194, 1149-55	8.5	18
119	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> , <b>2017</b> , 96, 550-559	7.9	18
118	Improving halva quality with dietary fibres of sesame seed coats and date pulp, enriched with emulsifier. <i>Food Chemistry</i> , <b>2014</b> , 145, 765-71	8.5	18
117	Effects of Processing on the Compositions and Physicochemical Properties of Fibre Concentrate from Cooked Fruit Pomaces. <i>Food and Bioprocess Technology</i> , <b>2014</b> , 7, 749-760	5.1	18
116	Effect of enzymatic treatment on rheological properties, glass temperature transition and microstructure of date syrup. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 60, 339-345	5.4	17
115	Synthesis and Surface-Active Properties of Uronic Amide Derivatives, Surfactants from Renewable Organic Raw Materials. <i>Journal of Surfactants and Detergents</i> , <b>2011</b> , 14, 51-63	1.9	17
114	Élaboration d'une boisson «partir d'art de triage de dattes»: clarification par traitement enzymatique et microfiltration. <i>Fruits</i> , <b>2006</b> , 61, 389-399	0.3	17
113	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> , <b>2021</b> , 183, 254-266	7.9	17
112	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> , <b>2020</b> , 150, 714-726	7.9	16
111	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> , <b>2018</b> , 256, 397-404	8.5	16
110	Effect of sub-freezing storage (8, 9 and 12 °C) on quality and shelf life of beef. <i>International Journal of Food Science and Technology</i> , <b>2018</b> , 53, 2129-2140	3.8	16
109	HPLC profile and dynamic surface properties of the protease-peptone fraction from bovine milk and from whey protein concentrate. <i>International Dairy Journal</i> , <b>2011</b> , 21, 222-228	3.5	16
108	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> , <b>2016</b> , 155, 336-46	6.2	16
107	Nutritional composition and rearing potential of the meadow grasshopper ( <i>Chorthippus parallelus</i> Zetterstedt). <i>Journal of Asia-Pacific Entomology</i> , <b>2016</b> , 19, 1111-1116	1.4	16
106	Enzymatic Inter-Esterification of Binary Blends Containing <i>Irvingia gabonensis</i> Seed Fat to Produce Cocoa Butter Substitute. <i>European Journal of Lipid Science and Technology</i> , <b>2018</b> , 120, 1700423	3	15

105	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> , <b>2012</b> , 166, 1423-32	3.2	15
104	Synthesis of novel D-glucuronic acid fatty esters using <i>Candida antarctica</i> lipase in tert-butanol. <i>Biotechnology Letters</i> , <b>2004</b> , 26, 419-24	3	15
103	The addition effect of Tunisian date seed fibers on the quality of chocolate spreads. <i>Journal of Texture Studies</i> , <b>2017</b> , 48, 143-150	3.6	14
102	Impact of freezing and thawing processes on wheat and potato starch gel syneresis. <i>Starch/Staerke</i> , <b>2014</b> , 66, 208-215	2.3	14
101	Effect of extraction pH on techno-functional properties of crude extracts from wild cardoon ( <i>Cynara cardunculus</i> L.) flowers. <i>Food Chemistry</i> , <b>2017</b> , 225, 258-266	8.5	13
100	Effect of pilot-scale steam treatment and endogenous alpha-amylase activity on wheat flour functional properties. <i>Journal of Cereal Science</i> , <b>2019</b> , 88, 38-46	3.8	13
99	Comparative Study of Thermal and Structural Behavior of Four Industrial Lauric Fats. <i>Food and Bioprocess Technology</i> , <b>2013</b> , 6, 3381-3391	5.1	13
98	Monocatenary, branched, double-headed, and bolaform surface active carbohydrate esters via photochemical thiol-ene/yne reactions. <i>Carbohydrate Research</i> , <b>2013</b> , 380, 29-36	2.9	13
97	Use of Front-Face Fluorescence Spectroscopy to Differentiate Sheep Milks from Different Genotypes and Feeding Systems. <i>International Journal of Food Properties</i> , <b>2013</b> , 16, 1322-1338	3	13
96	Morphological, structural and functional properties of starch granules extracted from the tubers and seeds of <i>Sphenostylis stenocarpa</i> . <i>Carbohydrate Polymers</i> , <b>2017</b> , 178, 286-294	10.3	13
95	Enzymatic synthesis and surface active properties of novel hemifluorinated mannose esters. <i>Carbohydrate Research</i> , <b>2011</b> , 346, 1161-4	2.9	13
94	Physicochemical and Functional Properties of Typical Tunisian Drink: Date Palm Sap ( <i>Phoenix dactylifera</i> L.). <i>Food Biophysics</i> , <b>2007</b> , 2, 76-82	3.2	13
93	Rheological and emulsifying properties of an exopolysaccharide produced by potential probiotic <i>Leuconostoc citreum</i> -BMS strain. <i>Carbohydrate Polymers</i> , <b>2021</b> , 256, 117523	10.3	13
92	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> , <b>2018</b> , 24, 198-208	2.6	13
91	Enzymatic synthesis and surface properties of novel rhamnolipids. <i>Process Biochemistry</i> , <b>2013</b> , 48, 133-143	4.8	12
90	Lipase catalysis and thiol-Michael addition: a relevant association for the synthesis of new surface-active carbohydrate esters. <i>Carbohydrate Research</i> , <b>2011</b> , 346, 2121-5	2.9	12
89	Contribution of calpain to protein degradation, variation in myowater properties and the water-holding capacity of pork during postmortem ageing. <i>Food Chemistry</i> , <b>2020</b> , 324, 126892	8.5	12
88	Evaluation of volatile flavor compounds in bacon made by different pig breeds during storage time. <i>Food Chemistry</i> , <b>2021</b> , 357, 129765	8.5	12



87	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> , <b>2019</b> , 113, 108314	5.4	11
86	Nuclear Magnetic Resonance, Thermogravimetric and Differential Scanning Calorimetry for Monitoring Changes of Sponge Cakes During Storage at 20 °C and 65 % Relative Humidity. <i>Food and Bioprocess Technology</i> , <b>2015</b> , 8, 1020-1031	5.1	11
85	Comparison of the physicochemical behavior of model oil-in-water emulsions based on different lauric vegetal fats. <i>Food Research International</i> , <b>2013</b> , 53, 156-163	7	11
84	Air-water interfacial properties of enzymatically hydrolyzed wheat gluten in the presence of sucrose. <i>Food Hydrocolloids</i> , <b>2017</b> , 73, 284-294	10.6	11
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