

Christophe Blecker

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.

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	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 , 110917	6	0
211	Effects of <i>Clostridium autoethanogenum</i> protein inclusion levels and processing parameters on the physical properties of low-starch extruded floating feed. <i>Aquaculture Reports</i> , 2022 , 23, 101030	2.3	0
210	Effect of heat and relative humidity treatment on γ -aminobutyric acid accumulation, other micronutrients contents, antioxidant activities and physicochemical properties of mung bean (<i>Vigna radiata</i> L.). <i>International Journal of Food Science and Technology</i> , 2022 , 57, 590	3.8	1
209	The effect of annealing under acid or alkaline environment on the physicochemical and functional properties of wheat starch. <i>Food Hydrocolloids</i> , 2022 , 125, 107452	10.6	
208	Varietal and environmental effects on the production of faba bean (<i>Vicia faba</i> L.) seeds for the food industry by confrontation of agricultural and nutritional traits with resistance against <i>Bruchus</i> spp. (Coleoptera: Chrysomelidae, Bruchinae). <i>Agriculture, Ecosystems and Environment</i> , 2022 , 327, 107831	5.7	1
207	Prediction of the rheological properties of wheat dough by starch-gluten model dough systems: effect of gluten fraction and starch variety. <i>International Journal of Food Science and Technology</i> , 2022 , 57, 2126-2137	3.8	0
206	Selenium Biofortification of Soybean Sprouts: Effects of Selenium Enrichment on Proteins, Protein Structure, and Functional Properties.. <i>Frontiers in Nutrition</i> , 2022 , 9, 849928	6.2	2
205	Date, Apple, and Pear By-Products as Functional Ingredients in Pasta: Cooking Quality Attributes and Physicochemical, Rheological, and Sensorial Properties. <i>Foods</i> , 2022 , 11, 1393	4.9	1
204	On the emerging of thawing drip: Role of myofibrillar protein renaturation. <i>Food Chemistry</i> , 2022 , 133398.5	9.5	0
203	Influences of cooking and storage on γ -aminobutyric acid (GABA) content and distribution in mung bean and its noodle products. <i>LWT - Food Science and Technology</i> , 2021 , 112783	5.4	2
202	Physico-chemical and antioxidant properties of oils and by-products obtained by cold press-extraction of Tunisian <i>Opuntia</i> spp. seeds. <i>Applied Food Research</i> , 2021 , 100024		2
201	Three-dimensional (3D) printability assessment of food-ink systems with superfine ground white common bean (<i>Phaseolus vulgaris</i> L.) protein based on different 3D food printers. <i>LWT - Food Science and Technology</i> , 2021 , 155, 112906	5.4	0
200	The rise of thawing drip: Freezing rate effects on ice crystallization and myowater dynamics changes. <i>Food Chemistry</i> , 2021 , 373, 131461	8.5	6
199	β -enrichment of <i>Hermetia illucens</i> (L. 1758) prepupae from oilseed byproducts. <i>Journal of the Saudi Society of Agricultural Sciences</i> , 2021 , 20, 155-163	3.3	1
198	Physicochemical and Structural Characterization of Potato Starch with Different Degrees of Gelatinization. <i>Foods</i> , 2021 , 10,	4.9	4
197	Effect of sonication and succinylation on rheological properties and secondary structures of date palm pollen protein concentrate. <i>Rheologica Acta</i> , 2021 , 60, 543-551	2.3	2
196	Effect of succinylation on the secondary structures, surface, and thermal properties of date palm pollen protein concentrate. <i>Journal of Food Science and Technology</i> , 2021 , 58, 632-640	3.3	3

195	Physicochemical, Functional and Antioxidant Properties of the Major Protein Fractions Extracted from Prickly Pear (<i>Opuntia ficus indica</i> L.) Seed Cake. <i>Waste and Biomass Valorization</i> , 2021 , 12, 1749-1760	3.2	3
194	Comparison of γ -aminobutyric acid accumulation capability in different mung bean (<i>Vigna radiata</i> L.) varieties under heat and relative humidity treatment, and its correlation with endogenous amino acids and polyamines. <i>International Journal of Food Science and Technology</i> , 2021 , 56, 1562-1573	3.8	3
193	Effect of brine concentration on physico-chemical characteristics, texture, rheological properties and proteolysis level of cheeses produced by an optimized wild cardoon rennet. <i>Journal of Food Science and Technology</i> , 2021 , 58, 1331-1340	3.3	
192	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	10.6	6
191	Effect of the ratio of wheat flour and cassava and process parameters on the pellet qualities in low starch feed recipe extrusion. <i>Animal Feed Science and Technology</i> , 2021 , 271, 114714	3	3
190	Rheological and emulsifying properties of an exopolysaccharide produced by potential probiotic <i>Leuconostoc citreum</i> -BMS strain. <i>Carbohydrate Polymers</i> , 2021 , 256, 117523	10.3	13
189	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	10.3	10
188	Effects of Frozen Storage Temperature and Duration on Changes in Physicochemical Properties of Beef Myofibrillar Protein. <i>Journal of Food Quality</i> , 2021 , 2021, 1-8	2.7	3
187	Structure-function relationship of black cumin seeds protein isolates: Amino-acid profiling, surface characteristics, and thermal properties. <i>Food Structure</i> , 2021 , 29, 100203	4.3	0
186	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	7.9	17
185	Efficiency of Osmotic Dehydration of Pomegranate Seeds in Polyols Solutions Using Response Surface Methodology. <i>Horticulturae</i> , 2021 , 7, 268	2.5	0
184	Evaluation of volatile flavor compounds in bacon made by different pig breeds during storage time. <i>Food Chemistry</i> , 2021 , 357, 129765	8.5	12
183	Production of rainbow trout (<i>Oncorhynchus mykiss</i>) using black soldier fly (<i>Hermetia illucens</i>) prepupae-based formulations with differentiated fatty acid profiles. <i>Science of the Total Environment</i> , 2021 , 794, 148647	10.2	5
182	Physicochemical Properties of Palm Oil-Based Puff Pastry Model Margarines Related to Their Baking Performance in Long-Term Storage. <i>European Journal of Lipid Science and Technology</i> , 2021 , 123, 2000155	3	2
181	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	2.1	8
180	Effect of extraction methods on the physicochemical, structural, functional, and antioxidant properties of the dietary fiber concentrates from male date palm flowers. <i>Journal of Food Biochemistry</i> , 2020 , 44, e13202	3.3	4
179	Male date palm flowers: Valuable nutritional food ingredients and alternative antioxidant source and antimicrobial agent. <i>South African Journal of Botany</i> , 2020 , 131, 181-187	2.9	7
178	Male date palm flower powder: Effect of incorporation on physico-chemical, textural, and sensory quality of biscuits. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14687	2.1	0

177	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	7.9	16
176	Physico-Chemical, antioxidant activities, textural, and sensory properties of yoghurt fortified with different states and rates of pomegranate seeds (<i>Punica granatum L.</i>). <i>Journal of Texture Studies</i> , 2020 , 51, 475-487	3.6	6
175	Sensory evaluation of roasted sweet potatoes influenced by different cultivars: A correlation study with respect to sugars, amino acids, volatile compounds, and colors. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14646	2.1	4
174	Valorization of the green waste parts from sweet potato (<i>L.</i>): Nutritional, phytochemical composition, and bioactivity evaluation. <i>Food Science and Nutrition</i> , 2020 , 8, 4086-4097	3.2	4
173	Effect of sonication pretreatment on physicochemical, surface, thermal, and functional properties of fibro-proteic extracts from male date palm flowers. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14963	2.1	1
172	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	8.5	12
171	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	6	29
170	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	5.4	11
169	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	7.9	21
168	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	3.8	13
167	Effect of powder properties on the physicochemical and rheological characteristics of gelation inulin-water systems. <i>Colloid and Polymer Science</i> , 2019 , 297, 849-860	2.4	2
166	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	6	65
165	Thermophysical Fingerprinting of Probiotic-Based Products. <i>Scientific Reports</i> , 2019 , 9, 10011	4.9	2
164	Physico-chemical and functional properties of dried male date palm flowers. <i>Food Bioscience</i> , 2019 , 31, 100441	4.9	5
163	Cultivar selection as a tool for nutritional and functional value enhancement of roasted sweet potato. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e14200	2.1	2
162	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	1.7	5
161	Effect of sonication pretreatment on physico-chemical, surface and thermal properties of date palm pollen protein concentrate. <i>LWT - Food Science and Technology</i> , 2019 , 106, 128-136	5.4	3
160	Physico-chemical approach for characterizing probiotics at the solid and dispersed states. <i>Food Research International</i> , 2019 , 116, 897-904	7	6

159	Optimization of processing technology using response surface methodology and physicochemical properties of roasted sweet potato. <i>Food Chemistry</i> , 2019 , 278, 136-143	8.5	23
158	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	8.5	16
157	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> , 2018 , 53, 2129-2140	3.8	16
156	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> , 2018 , 120, 1700423	3	15
155	Binary Mixtures of Tripalmitoylglycerol (PPP) and 1,3-Dipalmitoyl-2-stearoyl-sn-glycerol (PSP): Polymorphism and Kinetic Phase Behavior. <i>European Journal of Lipid Science and Technology</i> , 2018 , 120, 1700306	3	7
154	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	7	51
153	Foaming and air-water interfacial characteristics of solutions containing both gluten hydrolysate and egg white protein. <i>Food Hydrocolloids</i> , 2018 , 77, 176-186	10.6	21
152	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	5.4	10
151	Polymorphism and Kinetic Behavior of Binary Mixtures of Trisaturated Triacylglycerols Containing Palmitic and Stearic Acid Under Non-Isothermal Conditions. <i>European Journal of Lipid Science and Technology</i> , 2018 , 120, 1800072	3	6
150	pH level has a strong impact on population dynamics of the yeast <i>Yarrowia lipolytica</i> and oil micro-droplets in multiphasic bioreactor. <i>FEMS Microbiology Letters</i> , 2018 , 365,	2.9	5
149	Physicochemical characterization of colored soluble protein fractions extracted from <i>Spirulina</i> (<i>Spirulina platensis</i>). <i>Food Science and Technology International</i> , 2018 , 24, 651-663	2.6	6
148	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	2.6	13
147	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	8.5	11
146	Physicochemical properties of water-soluble polysaccharides from black cumin seeds. <i>International Journal of Biological Macromolecules</i> , 2018 , 117, 937-946	7.9	28
145	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	3.4	11
144	Effect of Storage Temperatures on the Moisture Migration and Microstructure of Beef. <i>Journal of Food Quality</i> , 2018 , 2018, 1-8	2.7	7
143	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	7.9	18
142	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	8.5	13

141	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	3	51
140	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	11	24
139	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	1.4	99
138	Technological properties of milk gels produced by chymosin and wild cardoon rennet optimized by response surface methodology. <i>Food Chemistry</i> , 2017 , 237, 150-158	8.5	10
137	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	6	21
136	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	10.3	13
135	Air-water interfacial properties of enzymatically hydrolyzed wheat gluten in the presence of sucrose. <i>Food Hydrocolloids</i> , 2017 , 73, 284-294	10.6	11
134	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	7.9	59
133	Could new information influence attitudes to foods supplemented with edible insects?. <i>British Food Journal</i> , 2017 , 119, 2027-2039	2.8	52
132	Influence of corn variety, drying temperature, and moisture content at harvest on the saccharides released during an in vitro pepsin-pancreatin digestion. <i>Starch/Staerke</i> , 2017 , 69, 1600292	2.3	2
131	Chemical composition, cooking quality, texture and consumer acceptance of pasta with <i>Eruca vesicaria</i> leaves. <i>International Journal of Food Science and Technology</i> , 2017 , 52, 2248-2255	3.8	3
130	Impact of ethanol on the air-water interfacial properties of enzymatically hydrolyzed wheat gluten. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2017 , 529, 659-667	5.1	10
129	Identification of proteins from wild cardoon flowers () by a proteomic approach. <i>Journal of Chemical Biology</i> , 2017 , 10, 25-33		10
128	The addition effect of Tunisian date seed fibers on the quality of chocolate spreads. <i>Journal of Texture Studies</i> , 2017 , 48, 143-150	3.6	14
127	Microbiological Load of Edible Insects Found in Belgium. <i>Insects</i> , 2017 , 8,	2.8	65
126	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, 1048-55	8.5	65
125	Physical, functional and structural characterization of the cell wall fractions from baker's yeast <i>Saccharomyces cerevisiae</i> . <i>Food Chemistry</i> , 2016 , 194, 1149-55	8.5	18
124	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, 1746-52	11.5	29

123	Consumer acceptance of insect-based alternative meat products in Western countries. <i>Food Quality and Preference</i> , 2016 , 52, 237-243	5.8	234
122	Interfacial activities of milk total proteose-peptone: Contribution and miscibility of nonhydrophobic and hydrophobic fractions. <i>International Dairy Journal</i> , 2016 , 61, 29-36	3.5	0
121	Structural characterization and functional properties of antihypertensive <i>Cymodocea nodosa</i> sulfated polysaccharide. <i>Carbohydrate Polymers</i> , 2016 , 151, 511-522	10.3	52
120	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	2.6	23
119	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, 627-32	4.3	37
118	Effect of ultrafiltration process on physico-chemical, rheological, microstructure and thermal properties of syrups from male and female date palm saps. <i>Food Chemistry</i> , 2016 , 203, 175-182	8.5	4
117	Air-water interfacial properties of enzymatic wheat gluten hydrolyzates determine their foaming behavior. <i>Food Hydrocolloids</i> , 2016 , 55, 155-162	10.6	29
116	Physico-chemical properties and amino acid profiles of sap from Tunisian date palm. <i>Scientia Agricola</i> , 2016 , 73, 85-90	2.5	10
115	Characteristic Profiles of an Original Drink Sap from Male and Female Deglet Nour Palm (<i>Phoenix dactylifera</i> L.) during Collection Period. <i>International Journal of Agronomy</i> , 2016 , 2016, 1-8	1.9	
114	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, 336-46	6.2	16
113	Nutritional composition and rearing potential of the meadow grasshopper (<i>Chorthippus parallelus</i> Zetterstedt). <i>Journal of Asia-Pacific Entomology</i> , 2016 , 19, 1111-1116	1.4	16
112	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> , 2015 , 8, 1020-1031	5.1	11
111	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	5	52
110	Effect of drying methods on physico-chemical and functional properties of chickpea protein concentrates. <i>Journal of Food Engineering</i> , 2015 , 165, 179-188	6	83
109	Effects of enzymatic hydrolysis on conformational and functional properties of chickpea protein isolate. <i>Food Chemistry</i> , 2015 , 187, 322-30	8.5	143
108	Foamability and Foam Stability of Male and Female Date Palm Sap (<i>Phoenix dactylifera</i> L.) During the Collection Period. <i>Food Biophysics</i> , 2015 , 10, 360-367	3.2	5
107	Roasted Sunflower Kernel Paste (Tahini) Stability: Storage Conditions and Particle Size Influence. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2015 , 92, 669-683	1.8	7
106	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	5.4	17

105	Crystallization behaviour of binary fat blends containing shea stearin as hard fat. <i>European Journal of Lipid Science and Technology</i> , 2015 , 117, 1687-1699	3	7
104	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	5.1	74
103	Structural, functional, and ACE inhibitory properties of water-soluble polysaccharides from chickpea flours. <i>International Journal of Biological Macromolecules</i> , 2015 , 75, 276-82	7.9	109
102	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	3.7	77
101	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	10.6	77
100	La relation structure chimique et propriétés physiques des galactomannanes extraits de la caroube. <i>Comptes Rendus Chimie</i> , 2014 , 17, 386-401	2.7	2
99	Improving halva quality with dietary fibres of sesame seed coats and date pulp, enriched with emulsifier. <i>Food Chemistry</i> , 2014 , 145, 765-71	8.5	18
98	Comparative study of alkaline extraction process of hemicelluloses from pear pomace. <i>Biomass and Bioenergy</i> , 2014 , 61, 254-264	5.3	48
97	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	1.8	22
96	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	15.3	83
95	Interactions of lipases with milk fat globule membrane monolayers using a Langmuir film balance. <i>International Dairy Journal</i> , 2014 , 35, 81-87	3.5	10
94	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	7	30
93	Enzymatic process for the fractionation of baker's yeast cell wall (<i>Saccharomyces cerevisiae</i>). <i>Food Chemistry</i> , 2014 , 163, 108-13	8.5	22
92	The Influence of Particle Size Distribution on Sunflower Tahini Rheology and Structure. <i>Journal of Food Process Engineering</i> , 2014 , 37, 411-426	2.4	10
91	Impact of freezing and thawing processes on wheat and potato starch gel syneresis. <i>Starch/Staerke</i> , 2014 , 66, 208-215	2.3	14
90	Edible Insects Acceptance by Belgian Consumers: Promising Attitude for Entomophagy Development. <i>Journal of Sensory Studies</i> , 2014 , 29, 14-20	2.2	226
89	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	4.2	30
88	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	5.1	56

87	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	5.1	18
86	Interfacial and Foaming Properties of Two Types of Total Proteose-Peptide Fractions. <i>Food and Bioprocess Technology</i> , 2013 , 6, 1944-1952	5.1	7
85	Comparative Study of Thermal and Structural Behavior of Four Industrial Lauric Fats. <i>Food and Bioprocess Technology</i> , 2013 , 6, 3381-3391	5.1	13
84	Monocatenary, branched, double-headed, and bolaform surface active carbohydrate esters via photochemical thiol-ene/yne reactions. <i>Carbohydrate Research</i> , 2013 , 380, 29-36	2.9	13
83	Effect of concentration temperature on some bioactive compounds and antioxidant proprieties of date syrup. <i>Food Science and Technology International</i> , 2013 , 19, 323-33	2.6	7
82	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	7	11
81	Influence of monopalmitin on the isothermal crystallization mechanism of palm oil. <i>Food Research International</i> , 2013 , 51, 344-353	7	51
80	Use of Front-Face Fluorescence Spectroscopy to Differentiate Sheep Milks from Different Genotypes and Feeding Systems. <i>International Journal of Food Properties</i> , 2013 , 16, 1322-1338	3	13
79	Enzymatic synthesis and surface properties of novel rhamnolipids. <i>Process Biochemistry</i> , 2013 , 48, 133-143	4.8	12
78	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	10.6	45
77	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	5.9	70
76	Effect of processing conditions on phenolic compounds and antioxidant properties of date syrup. <i>Industrial Crops and Products</i> , 2013 , 44, 634-642	5.9	42
75	Physicochemical characterization of dextrans prepared with amylases from sorghum malt. <i>Starch/Staerke</i> , 2013 , 65, 962-968	2.3	4
74	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	5.1	32
73	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, 1423-32	3.2	15
72	Dietary Fibre Characteristics and Antioxidant Activity of Sesame Seed Coats (Testae). <i>International Journal of Food Properties</i> , 2012 , 15, 25-37	3	22
71	Liquid crystalline phases induced by the hydroxyl group stereochemistry of amphiphilic carbohydrate bicatenary derivatives. <i>Journal of Physical Chemistry B</i> , 2012 , 116, 3998-4005	3.4	5
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