Bchir Brahim

List of Publications by Year
in descending order

22 papers	663 citations	623188 14 h-index	676716 22 g-index
22 all docs	22 docs citations	22 times ranked	972 citing authors

#	Article	IF	Citations
1	Date, Apple, and Pear By-Products as Functional Ingredients in Pasta: Cooking Quality Attributes and Physicochemical, Rheological, and Sensorial Properties. Foods, 2022, 11, 1393.	1.9	9
2	Effect of succinylation on the secondary structures, surface, and thermal properties of date palm pollen protein concentrate. Journal of Food Science and Technology, 2021, 58, 632-640.	1.4	12
3	Techno-functional characterization and biological potential of Agave americana leaves: Impact on yoghurt qualities. Journal of Food Measurement and Characterization, 2021, 15, 309-326.	1.6	18
4	Efficiency of Osmotic Dehydration of Pomegranate Seeds in Polyols Solutions Using Response Surface Methodology. Horticulturae, 2021, 7, 268.	1.2	1
5	Physicoâ€Chemical, antioxidant activities, textural, and sensory properties of yoghurt fortified with different states and rates of pomegranate seeds (<scp>Punica granatum</scp> L.). Journal of Texture Studies, 2020, 51, 475-487.	1.1	19
6	Optimization of ultrasoundâ€assisted osmotic dehydration of pomegranate seeds (Punica granatum L.) using response surface methodology. Journal of Food Processing and Preservation, 2020, 44, e14657.	0.9	16
7	Effect of powder properties on the physicochemical and rheological characteristics of gelation inulinâ€“water systems. Colloid and Polymer Science, 2019, 297, 849-860.	1.0	3
8	Effect of sonication pretreatment on physico-chemical, surface and thermal properties of date palm pollen protein concentrate. LWT - Food Science and Technology, 2019, 106, 128-136.	2.5	9
9	Physico-Chemical, Surface and Thermal Properties of Date Palm Pollen as a Novel Nutritive Ingredient. Advanced in Food Technology and Nutritional Sciences - Open Journal, 2019, 5, 84-91.	0.9	16
10	Effect of pear apple and date fibres incorporation on the physico-chemical, sensory, nutritional characteristics and the acceptability of cereal bars. Food Science and Technology International, 2018, 24, 198-208.	1.1	25
11	Physico-chemical properties and amino acid profiles of sap from Tunisian date palm. Scientia Agricola, 2016, 73, 85-90.	0.6	18
12	Chemical composition and functional properties of dietary fibre extracted by Englyst and Prosky methods from the alga Ulva lactuca collected in Tunisia. Algal Research, 2015, 9, 65-73.	2.4	65
13	Foamability and Foam Stability of Male and Female Date Palm Sap (Phoenix dactylifera L.) During the Collection Period. Food Biophysics, 2015, 10, 360-367.	1.4	6
14	Effect of Pear, Apple and Date Fibres from Cooked Fruit By-products on Dough Performance and Bread Quality. Food and Bioprocess Technology, 2014, 7, 1114-1127.	2.6	84
15	Effects of Processing on the Compositions and Physicochemical Properties of Fibre Concentrate from Cooked Fruit Pomaces. Food and Bioprocess Technology, 2014, 7, 749-760.	2.6	22
16	Comparative study of alkaline extraction process of hemicelluloses from pear pomace. Biomass and Bioenergy, 2014, 61, 254-264.	2.9	63
17	Fractionation of apple by-products as source of new ingredients: Current situation and perspectives. Trends in Food Science and Technology, 2014, 40, 99-114.	7.8	114
18	Effect of concentration temperature on some bioactive compounds and antioxidant proprieties of date syrup. Food Science and Technology International, 2013, 19, 323-333.	1.1	8

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19	Osmotic Dehydration Kinetics of Pomegranate Seeds Using Date Juice as an Immersion Solution Base. Food and Bioprocess Technology, 2012, 5, 999-1009.	2.6	33
20	Effect of Air-Drying Conditions on Physico-chemical Properties of Osmotically Pre-treated Pomegranate Seeds. Food and Bioprocess Technology, 2012, 5, 1840-1852.	2.6	56
21	OSMOTIC DEHYDRATION OF POMEGRANATE SEEDS (PUNICA GRANATUM L.): EFFECT OF FREEZING PREâ€TREATMENT. Journal of Food Process Engineering, 2012, 35, 335-354.	1.5	32
22	Osmotic dehydration of pomegranate seeds: mass transfer kinetics and differential scanning calorimetry characterization. International Journal of Food Science and Technology, 2009, 44, 2208-2217.	1.3	34