

Khodir Madani

List of Publications by Year in descending order

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175
papers

6,373
citations

76196

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178
all docs

178
docs citations

178
times ranked

8277
citing authors

#	ARTICLE	IF	CITATIONS
1	Removal of Methylene Blue from aqueous solutions by adsorption on Kaolin: Kinetic and equilibrium studies. <i>Applied Clay Science</i> , 2018, 153, 38-45.	2.6	489
2	Optimization of microwave-assisted extraction of polyphenols from <i>Myrtus communis</i> L. leaves. <i>Food Chemistry</i> , 2015, 166, 585-595.	4.2	375
3	Effect of solvent, time and temperature on the extraction of phenolic compounds and antioxidant capacity of peach (<i>Prunus persica</i> L.) fruit. <i>Separation and Purification Technology</i> , 2016, 162, 68-76.	3.9	301
4	Comparison of microwave, ultrasound and accelerated-assisted solvent extraction for recovery of polyphenols from <i>Citrus sinensis</i> peels. <i>Food Chemistry</i> , 2015, 187, 507-516.	4.2	230
5	<i>Pistacia lentiscus</i> leaves as a source of phenolic compounds: Microwave-assisted extraction optimized and compared with ultrasound-assisted and conventional solvent extraction. <i>Industrial Crops and Products</i> , 2014, 61, 31-40.	2.5	197
6	Removal turbidity and separation of heavy metals using electrocoagulation–electroflotation technique. <i>Journal of Hazardous Materials</i> , 2009, 164, 215-222.	6.5	189
7	Studies on the decolorization of textile dye wastewater by continuous electrocoagulation process. <i>Chemical Engineering Journal</i> , 2009, 149, 207-214.	6.6	168
8	Valorization of Citrus limon residues for the recovery of antioxidants: Evaluation and optimization of microwave and ultrasound application to solvent extraction. <i>Industrial Crops and Products</i> , 2013, 50, 77-87.	2.5	148
9	Phenolic contents and antioxidant activity of orange varieties (<i>Citrus sinensis</i> L. and <i>Citrus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T	2.5	136
10	Removal of a disperse red dye from synthetic wastewater by chemical coagulation and continuous electrocoagulation. A comparative study. <i>Desalination</i> , 2011, 272, 246-253.	4.0	134
11	Direct enrichment of olive oil in oleuropein by ultrasound-assisted maceration at laboratory and pilot plant scale. <i>Ultrasonics Sonochemistry</i> , 2012, 19, 777-786.	3.8	129
12	Chemical composition, antibacterial and antioxidant activities of essential oil of <i>Eucalyptus globulus</i> from Algeria. <i>Industrial Crops and Products</i> , 2015, 78, 148-153.	2.5	129
13	Using electrocoagulation–electroflotation technology to treat synthetic solution and textile wastewater, two case studies. <i>Desalination</i> , 2010, 250, 573-577.	4.0	120
14	Effect of solvents extraction on phenolic content and antioxidant activity of the byproduct of eggplant. <i>Industrial Crops and Products</i> , 2013, 49, 668-674.	2.5	113
15	Phenolic composition, in vitro antioxidant effects and tyrosinase inhibitory activity of three Algerian <i>Mentha</i> species: <i>M. spicata</i> (L.), <i>M. pulegium</i> (L.) and <i>M. rotundifolia</i> (L.) Huds (Lamiaceae). <i>Industrial Crops and Products</i> , 2015, 74, 722-730.	2.5	109
16	Essential oils composition, antibacterial and antioxidant activities of hydrodistilled extract of <i>Eucalyptus globulus</i> fruits. <i>Industrial Crops and Products</i> , 2016, 89, 167-175.	2.5	102
17	Chemical composition and in vitro antimicrobial, insecticidal and antioxidant activities of the essential oils of <i>Mentha pulegium</i> L. and <i>Mentha rotundifolia</i> (L.) Huds growing in Algeria. <i>Industrial Crops and Products</i> , 2016, 88, 96-105.	2.5	102
18	Treatment characteristics of textile wastewater and removal of heavy metals using the electroflotation technique. <i>Desalination</i> , 2008, 228, 245-254.	4.0	101

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19	Degradation kinetic modelling of ascorbic acid and colour intensity in pasteurised blood orange juice during storage. <i>Food Chemistry</i> , 2015, 173, 665-673.	4.2	92
20	Phenolic contents and bioactive potential of peach fruit extracts. <i>Food Chemistry</i> , 2016, 202, 212-220.	4.2	84
21	Pasteurization of citrus juices with ohmic heating to preserve the carotenoid profile. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 33, 397-404.	2.7	83
22	Bioactive metabolites involved in the antioxidant, anticancer and anticalpain activities of <i>Ficus carica</i> L., <i>Ceratonia siliqua</i> L. and <i>Quercus ilex</i> L. extracts. <i>Industrial Crops and Products</i> , 2017, 95, 6-17.	2.5	83
23	Phytochemical screening of antioxidant and antibacterial activities of methanolic extracts of some Lamiaceae. <i>Industrial Crops and Products</i> , 2014, 61, 41-48.	2.5	80
24	Antioxidant capacity and phenolic contents of some Mediterranean medicinal plants and their potential role in the inhibition of cyclooxygenase-1 and acetylcholinesterase activities. <i>Industrial Crops and Products</i> , 2014, 53, 6-15.	2.5	78
25	Total phenolic content, antioxidant and antibacterial activities of fruits of <i>Eucalyptus globulus</i> cultivated in Algeria. <i>Industrial Crops and Products</i> , 2013, 41, 85-89.	2.5	77
26	A metabolite-profiling approach allows the identification of new compounds from <i>Pistacia lentiscus</i> leaves. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2013, 77, 167-174.	1.4	77
27	Pectin from <i>Opuntia ficus indica</i> : Optimization of microwave-assisted extraction and preliminary characterization. <i>Food Chemistry</i> , 2017, 221, 91-99.	4.2	76
28	Analysis by High-Performance Liquid Chromatography Diode Array Detection Mass Spectrometry of Phenolic Compounds in Fruit of <i>Eucalyptus globulus</i> Cultivated in Algeria. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 12615-12624.	2.4	68
29	Ultrasound assisted extraction of phenolic compounds from <i>P. lentiscus</i> L. leaves: Comparative study of artificial neural network (ANN) versus degree of experiment for prediction ability of phenolic compounds recovery. <i>Industrial Crops and Products</i> , 2015, 77, 251-261.	2.5	66
30	Extraction, characterization and gelling behavior enhancement of pectins from the cladodes of <i>Opuntia ficus indica</i> . <i>International Journal of Biological Macromolecules</i> , 2016, 82, 645-652.	3.6	57
31	Qualitative and Semi-quantitative Analysis of Phenolics in <i>Eucalyptus globulus</i> Leaves by High-performance Liquid Chromatography Coupled with Diode Array Detection and Electrospray Ionisation Mass Spectrometry. <i>Phytochemical Analysis</i> , 2013, 24, 162-170.	1.2	54
32	Phenolic compounds, antioxidant and antibacterial activities of three Ericaceae from Algeria. <i>Industrial Crops and Products</i> , 2015, 70, 459-466.	2.5	51
33	Thermal degradation kinetics of xanthophylls from blood orange in model and real food systems. <i>Food Chemistry</i> , 2013, 138, 2442-2450.	4.2	49
34	Antioxidant capacity of crude extracts and their solvent fractions of selected Algerian Lamiaceae. <i>Industrial Crops and Products</i> , 2014, 52, 177-182.	2.5	49
35	Optimization of the recovery of phenolic compounds from Algerian grape by-products. <i>Industrial Crops and Products</i> , 2015, 77, 123-132.	2.5	49
36	Extraction of carotenoids from cantaloupe waste and determination of its mineral composition. <i>Food Research International</i> , 2018, 111, 391-398.	2.9	47

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37	Optimization of microwave-assisted extraction recovery of bioactive compounds from <i>Origanum glandulosum</i> and <i>Thymus fontanesii</i> . <i>Industrial Crops and Products</i> , 2019, 129, 395-404.	2.5	47
38	Tentative Characterisation of Iridoids, Phenylethanoid Glycosides and Flavonoid Derivatives from <i>Globularia alypum</i> L. (<i>Globulariaceae</i>) Leaves by LC-ESI-QTOF-MS. <i>Phytochemical Analysis</i> , 2014, 25, 389-398.	1.2	44
39	Antioxidant activity of olive phenols and other dietary phenols in model gastric conditions: Scavenging of the free radical DPPH and inhibition of the haem-induced peroxidation of linoleic acid. <i>Food Chemistry</i> , 2016, 213, 135-142.	4.2	42
40	Prevention of 7-ketocholesterol-induced side effects by natural compounds. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 3179-3198.	5.4	42
41	Phytochemical profiling, in vitro evaluation of total phenolic contents and antioxidant properties of <i>Marrubium vulgare</i> (horehound) leaves of plants growing in Algeria. <i>Industrial Crops and Products</i> , 2014, 61, 120-129.	2.5	41
42	A nutraceutical extract from <i>Inula viscosa</i> leaves: UHPLC-HR-MS/MS based polyphenol profile, and antioxidant and cytotoxic activities. <i>Journal of Food and Drug Analysis</i> , 2019, 27, 692-702.	0.9	41
43	Biological activities and secondary compound composition from <i>Crithmum maritimum</i> aerial parts. <i>International Journal of Food Properties</i> , 2017, 20, 1843-1855.	1.3	40
44	A new approach for processing climate missing databases applied to daily rainfall data in Soummam watershed, Algeria. <i>Heliyon</i> , 2019, 5, e01247.	1.4	40
45	Effect of <i>Opuntia ficus indica</i> mucilage on copper removal from water by electrocoagulation-electroflotation technique. <i>Journal of Electroanalytical Chemistry</i> , 2018, 811, 26-36.	1.9	39
46	Comparison of chemical composition and biological activities of Algerian seed oils of <i>Pistacia lentiscus</i> L., <i>Opuntia ficus indica</i> (L.) mill. and <i>Argania spinosa</i> L. Skeels. <i>Industrial Crops and Products</i> , 2020, 151, 112456.	2.5	37
47	HPLC-DAD profile of phenolic compounds and antioxidant activity of leaves extract of <i>Rhamnus alaternus</i> L. <i>Industrial Crops and Products</i> , 2015, 74, 858-866.	2.5	36
48	Influence of the Thermal Processing on the Physico-Chemical Properties and the Antioxidant Activity of A Solanaceae Vegetable: Eggplant. <i>Journal of Food Quality</i> , 2016, 39, 181-191.	1.4	35
49	Impact of the inhibition of proteins activities and the chemical aspect of polyphenols-proteins interactions. <i>PharmaNutrition</i> , 2019, 7, 100142.	0.8	34
50	Optimization of Ultrasound-Assisted Extraction of Polyphenols from <i>Myrtus communis</i> L. Pericarp. <i>Antioxidants</i> , 2019, 8, 205.	2.2	33
51	¹ H NMR based metabolic profiling of eleven Algerian aromatic plants and evaluation of their antioxidant and cytotoxic properties. <i>Food Research International</i> , 2015, 76, 334-341.	2.9	32
52	Improvement of electrocoagulation-electroflotation treatment of effluent by addition of <i>Opuntia ficus indica</i> pad juice. <i>Separation and Purification Technology</i> , 2015, 144, 168-176.	3.9	31
53	In vitro cytotoxic and antioxidant activities of phenolic components of Algerian <i>Achillea odorata</i> leaves. <i>Arabian Journal of Chemistry</i> , 2017, 10, 403-409.	2.3	31
54	Implementation of osmotic membrane distillation with various hydrophobic porous membranes for concentration of sugars solutions and preservation of the quality of cactus pear juice. <i>Journal of Food Engineering</i> , 2018, 230, 28-38.	2.7	31

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55	Optimization of the conditions for ultrasound-assisted extraction of phenolic compounds from <i>Opuntia ficus-indica</i> [L.] Mill. flowers and comparison with conventional procedures. <i>Industrial Crops and Products</i> , 2022, 184, 114977.	2.5	29
56	Chemical and biological profiles of essential oils from <i>Mentha spicata</i> L. leaf from Bejaia in Algeria. <i>Journal of Essential Oil Research</i> , 2016, 28, 211-220.	1.3	28
57	Microwave optimization of mucilage extraction from <i>Opuntia ficus indica</i> Cladodes. <i>International Journal of Biological Macromolecules</i> , 2016, 84, 24-30.	3.6	28
58	Evaluation of Antioxidant, Anti-Inflammatory and Cytoprotective Properties of Ethanolic Mint Extracts from Algeria on 7-Ketocholesterol-Treated Murine RAW 264.7 Macrophages. <i>Antioxidants</i> , 2018, 7, 184.	2.2	28
59	Conventional and Microwave-Assisted Extraction of Mucilage from <i>Opuntia ficus-indica</i> Cladodes: Physico-Chemical and Rheological Properties. <i>Food and Bioprocess Technology</i> , 2016, 9, 481-492.	2.6	27
60	Study of bioactive volatile compounds from different parts of <i>Pistacia lentiscus</i> L. extracts and their antioxidant and antibacterial activities for new active packaging application. <i>Food Control</i> , 2021, 120, 107514.	2.8	27
61	HPLC-UV/DAD and ESI-MSn analysis of flavonoids and antioxidant activity of an Algerian medicinal plant: <i>Paronychia argentea</i> Lam.. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2015, 111, 231-240.	1.4	26
62	Antioxidant effects of extra virgin olive oil enriched by myrtle phenolic extracts on iron-mediated lipid peroxidation under intestinal conditions model. <i>Food Chemistry</i> , 2017, 237, 297-304.	4.2	24
63	Removal of lead(II) from water using activated carbon developed from jujube stones, a low-cost sorbent. <i>Separation Science and Technology</i> , 2016, 51, 1645-1653.	1.3	23
64	Antioxidative Properties and Ability of Phenolic Compounds of <i>Myrtus communis</i> Leaves to Counteract <i>In Vitro</i> LDL and Phospholipid Aqueous Dispersion Oxidation. <i>Journal of Food Science</i> , 2014, 79, C1260-70.	1.5	22
65	Anti-inflammatory, analgesic and antioxidant effects of phenolic compound from Algerian <i>Mentha rotundifolia</i> L. leaves on experimental animals. <i>South African Journal of Botany</i> , 2017, 113, 77-83.	1.2	21
66	HPLC-DAD-MS/MS profiling of phenolics from different varieties of peach leaves and evaluation of their antioxidant activity: A comparative study. <i>International Journal of Mass Spectrometry</i> , 2019, 445, 116192.	0.7	21
67	Convective and microwave drying of coriander leaves: Kinetics characteristics and modeling, phenolic contents, antioxidant activity, and principal component analysis. <i>Journal of Food Process Engineering</i> , 2022, 45, e13932.	1.5	21
68	Effect of filler load and high-energy ball milling process on properties of plasticized wheat gluten/olive pomace biocomposite. <i>Advanced Powder Technology</i> , 2018, 29, 1230-1238.	2.0	19
69	Optimized microwave-assisted extraction of phenolic compounds from <i>Scirpus holoschoenus</i> and its antipseudomonal efficacy, alone or in combination with <i>Thymus fontanesii</i> essential oil and lactic acid. <i>Food and Bioprocess Processing</i> , 2018, 110, 85-95.	1.8	19
70	Effect of precipitation solvent on some biological activities of polysaccharides from <i>Pinus halepensis</i> Mill. seeds. <i>International Journal of Biological Macromolecules</i> , 2019, 141, 663-670.	3.6	19
71	<i>In Vitro</i> Anticoccidial Activity of Olive Pulp (<i>Olea europaea</i> L. var. Chemlal) Extract Against <i>Eimeria</i> Oocysts in Broiler Chickens. <i>Acta Parasitologica</i> , 2019, 64, 887-897.	0.4	19
72	Biodegradation potential of crude petroleum by hydrocarbonoclastic bacteria isolated from Soummam wadi sediment and chemical-biological proprieties of their biosurfactants. <i>Journal of Petroleum Science and Engineering</i> , 2020, 184, 106554.	2.1	19

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73	Mapping surface water erosion potential in the Soummam watershed in Northeast Algeria with RUSLE model. <i>Journal of Mountain Science</i> , 2019, 16, 1606-1615.	0.8	18
74	Effect of sonication on microwave inactivation of <i>Escherichia coli</i> in an orange juice beverage. <i>Journal of Food Process Engineering</i> , 2021, 44, e13664.	1.5	18
75	Ultrasound and heat treatment effects on <i>Staphylococcus aureus</i> cell viability in orange juice. <i>Ultrasonics Sonochemistry</i> , 2021, 78, 105743.	3.8	18
76	Optimization of some extraction parameters of phenolic content from apple peels and grape seeds and enrichment of yogurt by their powders: A comparative study. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15126.	0.9	17
77	Conventional method and microwave drying kinetics of <i>Laurus nobilis</i> leaves: effects on phenolic compounds and antioxidant activity. <i>Brazilian Journal of Food Technology</i> , 0, 23, .	0.8	17
78	Optimisation of microwave-assisted extraction of prune (<i>Prunus domestica</i>) antioxidants by response surface methodology. <i>International Journal of Food Science and Technology</i> , 2014, 49, 2158-2166.	1.3	16
79	Optimization of the extraction of phenolic compounds from <i>Scirpus holoschoenus</i> using a simplex centroid design for antioxidant and antibacterial applications. <i>LWT - Food Science and Technology</i> , 2017, 86, 635-642.	2.5	16
80	Phenolic content and antioxidant activities of <i>Vitis vinifera</i> L. leaf extracts obtained by conventional solvent and microwave-assisted extractions. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 3551-3564.	1.6	16
81	Preparation of plasticized wheat gluten/olive pomace powder biocomposite: Effect of powder content and chemical modifications. <i>Materials and Design</i> , 2015, 87, 742-749.	3.3	15
82	Monitoring oxidative stability and phenolic compounds composition of myrtle-enriched extra virgin olive during heating treatment by flame, oven and microwave using reversed phase dispersive liquid-liquid microextraction (RP-DLLME)-HPLC-DAD-FLD method. <i>Industrial Crops and Products</i> , 2015, 65, 303-314.	2.5	14
83	Evidence of biological activity of <i>Mentha</i> species extracts on apoptotic and autophagic targets on murine RAW264.7 and human U937 monocytic cells. <i>Pharmaceutical Biology</i> , 2017, 55, 286-293.	1.3	14
84	Response surface methodology and UPLC-QTOF-MSE analysis of phenolic compounds from grapefruit (<i>Citrus paradisi</i>) by-products as novel ingredients for new antioxidant packaging. <i>LWT - Food Science and Technology</i> , 2021, 151, 112158.	2.5	14
85	Carotene Reactivity in Pink Grapefruit Juice Elucidated from Model Systems and Multiresponse Modeling. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 3970-3979.	2.4	13
86	Antidiabetic and hypolipidemic activities of Algerian <i>Pistachia lentiscus</i> L. leaves extract in alloxan-induced diabetic rats. <i>South African Journal of Botany</i> , 2017, 108, 157-162.	1.2	13
87	Biochemical and biophysical characterization of water-soluble pectin from <i>Opuntia ficus-indica</i> and its potential cytotoxic activity. <i>Phytochemistry</i> , 2018, 154, 47-55.	1.4	13
88	Optimization of ultrasound-assisted extraction of antioxidant phenolics from <i>Capparis spinosa</i> flower buds and LC-MS analysis. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 2241-2252.	1.6	13
89	The petroleum-degrading bacteria <i>Alcaligenes aquatilis</i> strain YGD 2906 as a potential source of lipopeptide biosurfactant. <i>Fuel</i> , 2021, 285, 119112.	3.4	13
90	Effects of the incorporation of cantaloupe pulp in yogurt: Physicochemical, phytochemical and rheological properties. <i>Food Science and Technology International</i> , 2018, 24, 585-597.	1.1	12

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91	Antioxidant activity of carob seeds and chemical composition of their bean gum byâ€ products. Journal of Complementary and Integrative Medicine, 2019, 16, .	0.4	12
92	Optimising functional properties and chemical composition of Pinus halepensis Mill. Seeds protein concentrates. Food Hydrocolloids, 2020, 100, 105416.	5.6	12
93	Phenolic compounds from Nerium oleander leaves: microwave assisted extraction, characterization, antiproliferative and cytotoxic activities. Food and Function, 2020, 11, 6319-6331.	2.1	12
94	Nanostructured alumina as seed protectant against three stored-product insect pests. Journal of Stored Products Research, 2020, 87, 101607.	1.2	12
95	Optimization of microwave extraction method of phenolic compounds from red onion using response surface methodology and inhibition of lipoprotein low-density oxidation. Journal of Applied Research on Medicinal and Aromatic Plants, 2021, 22, 100301.	0.9	12
96	Microwave-assisted hydrodistillation of essential oil from fennel seeds: Optimization using Plackettâ€Burman design and response surface methodology. Journal of Applied Research on Medicinal and Aromatic Plants, 2021, 23, 100307.	0.9	12
97	Extraction and Valorization of Phenolic Compounds of Leaves of Algerian Pistacia lentiscus. Asian Journal of Plant Sciences, 2012, 11, 131-136.	0.2	12
98	Convective and microwave drying kinetics and modeling of tomato slices, energy consumption, and efficiency. Journal of Food Process Engineering, 2022, 45, .	1.5	12
99	Hydrological variability of the Soummam watershed (Northeastern Algeria) and the possible links to climate fluctuations. Arabian Journal of Geosciences, 2016, 9, 1.	0.6	11
100	Spatial and temporal variability of groundwater quality of an Algerian aquifer: the case of Soummam Wadi. Hydrological Sciences Journal, 2016, 61, 775-792.	1.2	11
101	Antioxidant Activity of Hibiscus sabdariffa Extracts Incorporated in an Emulsion System Containing Whey Proteins: Oxidative Stability and Polyphenolâ€Whey Proteins Interactions. Arabian Journal for Science and Engineering, 2017, 42, 2247-2260.	1.7	11
102	Antioxidant activity and Hypolipidemic effect of Ficus carica leaf and twig extracts in Triton WR-1339-induced hyperlipidemic mice. Mediterranean Journal of Nutrition and Metabolism, 2018, 11, 37-50.	0.2	11
103	Removal of lead by exopolysaccharides from Paenibacillus peoriae strain TS7 isolated from rhizosphere of durum wheat. Biocatalysis and Agricultural Biotechnology, 2018, 16, 425-432.	1.5	11
104	Response Surface Methodology Optimization of Microwave-Assisted Polysaccharide Extraction from Algerian Jujube (Zizyphus lotus L.) Pulp and Peel. Journal of Pharmaceutical Innovation, 2021, 16, 630-642.	1.1	11
105	Dairy dessert processing: Effect of sugar substitution by date syrup and powder on its quality characteristics. Journal of Food Processing and Preservation, 2020, 44, e14414.	0.9	11
106	Role of Diet and Nutrients in SARS-CoV-2 Infection: Incidence on Oxidative Stress, Inflammatory Status and Viral Production. Nutrients, 2022, 14, 2194.	1.7	11
107	Spatial and Temporal Variability of Water Quality of an Urbanized River in Algeria: The Case of Soummam Wadi. Water Environment Research, 2010, 82, 742-749.	1.3	10
108	Phytochemical analysis of Myrtus communis plant: Conventional versus microwave assisted-extraction procedures. Journal of Complementary and Integrative Medicine, 2017, 14, .	0.4	10

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109	In vivo analgesic, anti-inflammatory and antioxidant potentials of <i>Achillea odorata</i> from north Algeria. <i>South African Journal of Botany</i> , 2017, 112, 307-313.	1.2	10
110	Hemi-Synthesis of Chiral Imine, Benzimidazole and Benzodiazepines from Essential Oil of <i>Ammodaucus leucotrichus</i> subsp. <i>leucotrichus</i> . <i>Molecules</i> , 2019, 24, 975.	1.7	10
111	Unveiling the bioactivity of <i>Allium triquetrum</i> L. lipophilic fractions: chemical characterization and in vitro antibacterial activity against methicillin-resistant <i>Staphylococcus aureus</i> . <i>Food and Function</i> , 2020, 11, 5257-5265.	2.1	10
112	New valorization approach of Algerian dates (<i>Phoenix dactylifera</i> L.) by ultrasound pectin extraction: Physicochemical, techno-functional, antioxidant and antidiabetic properties. <i>International Journal of Biological Macromolecules</i> , 2022, 212, 337-347.	3.6	10
113	Chemical composition and antioxidant activity of phenolic compounds and essential oils from <i>Calamintha nepeta</i> L.. <i>Journal of Complementary and Integrative Medicine</i> , 2018, 15, .	0.4	9
114	Discrimination of <i>Mentha</i> species grown in different geographical areas of Algeria using 1H-NMR-based metabolomics. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2020, 189, 113430.	1.4	9
115	Nutrient composition of Algerian strawberry-tree fruits (<i>Arbutus unedo</i> L.). <i>Fruits</i> , 2018, 73, 283-297.	0.3	9
116	Phenolic compounds and antioxidant activity are differentially affected by drying processes in celery, coriander and parsley leaves. <i>International Journal of Food Science and Technology</i> , 2022, 57, 3467-3476.	1.3	9
117	Assessment of the Chemical Composition and <i>in vitro</i> Antioxidant Activity of <i>Mentha rotundifolia</i> (L.) Huds Essential Oil from Algeria. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2016, 19, 1251-1260.	0.7	8
118	Modelling the effect of temperature, water activity and carbon dioxide on the growth of <i>Aspergillus niger</i> and <i>Alternaria alternata</i> isolated from fresh date fruit. <i>Journal of Applied Microbiology</i> , 2016, 121, 1685-1698.	1.4	8
119	Heat Resistances of <i>Candida Apicola</i> and <i>Aspergillus Niger</i> Spores Isolated From Date Fruit Surface. <i>Journal of Food Process Engineering</i> , 2017, 40, e12272.	1.5	8
120	Effect of a natural coagulant extract from <i>Opuntia ficus-indica</i> cladode on electrocoagulation-electroflotation water treatment process. <i>International Journal of Environmental Analytical Chemistry</i> , 2022, 102, 5822-5846.	1.8	8
121	Effect of rosemary (<i>Rosmarinus officinalis</i> L.) supplementation on fresh cheese: Physicochemical properties, antioxidant potential, and sensory attributes. <i>Journal of Food Processing and Preservation</i> , 2021, 45, .	0.9	8
122	Phenolic compounds from an Algerian medicinal plant (<i>Pallenis spinosa</i>): simulated gastrointestinal digestion, characterization, and biological and enzymatic activities. <i>Food and Function</i> , 2021, 12, 1291-1304.	2.1	8
123	A sustainable valorization of industrial tomato seeds (cv Rio Grande): Sequential recovery of a valuable oil and optimized extraction of antioxidants by microwaves. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e16123.	0.9	8
124	<i>Urtica dioica</i> L. leaf chemical composition: A never-ending disclosure by means of HR-MS/MS techniques. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2021, 195, 113892.	1.4	7
125	Phenolic content, antioxidant and anti-inflammatory activities of some Algerian olive stone extracts obtained by conventional solvent and microwave-assisted extractions under optimized conditions. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 4166-4180.	1.6	7
126	Syrup from Common Date Variety (<i>Phoenix dactylifera</i> L.): Optimization of Sugars Extraction and their Quantification by High Performance Liquid Chromatography. <i>Current Nutrition and Food Science</i> , 2020, 16, 530-542.	0.3	7

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127	Valorization of the whole grains of <i>Triticum aestivum</i> L. and <i>Triticum vulgare</i> L. through the investigation of their biochemical composition and in vitro antioxidant, anti-inflammatory, anticancer and anticalpain activities. <i>Journal of Cereal Science</i> , 2017, 75, 278-285.	1.8	6
128	Hydroxycinnamic acids profiling, in vitro evaluation of total phenolic compounds, caffeine and antioxidant properties of coffee imported, roasted and consumed in Algeria. <i>Mediterranean Journal of Nutrition and Metabolism</i> , 2018, 11, 51-63.	0.2	6
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