

Khodir Madani

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.

157
papers

4,412
citations

36
h-index

62
g-index

177
ext. papers

5,302
ext. citations

4.1
avg. IF

5.84
L-index

#	Paper	IF	Citations
157	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	5.9	3
156	Role of Diet and Nutrients in SARS-CoV-2 Infection: Incidence on Oxidative Stress, Inflammatory Status and Viral Production. <i>Nutrients</i> , 2022 , 14, 2194	6.7	1
155	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	7.9	0
154	New bioactive constituents characterized by LCMS/MS in optimized microwave extract of jujube seeds (<i>Zizyphus lotus</i> L.). <i>Journal of Food Measurement and Characterization</i> , 2021 , 15, 3216-3233	2.8	2
153	Citrus <i>Paradisi</i> essential oil as a promising agent for margarine storage stability: Composition and antioxidant capacity. <i>Journal of Food Processing and Preservation</i> , 2021 , 45, e15374	2.1	2
152	Optimization of microwave extraction method of phenolic compounds from red onion using response surface methodology and inhibition of lipoprotein low-density oxidation. <i>Journal of Applied Research on Medicinal and Aromatic Plants</i> , 2021 , 22, 100301	2.6	2
151	Microwave-assisted hydrodistillation of essential oil from fennel seeds: Optimization using PlackettBurman design and response surface methodology. <i>Journal of Applied Research on Medicinal and Aromatic Plants</i> , 2021 , 23, 100307	2.6	2
150	Comparative mapping approach of energy intake and expenditure of obesity prevalence among school adolescents. <i>Clinical Nutrition ESPEN</i> , 2021 , 43, 397-407	1.3	
149	Polyphenol-bradykinin interaction: Role in pain sensation. <i>Food Bioscience</i> , 2021 , 41, 100935	4.9	
148	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	2.8	1
147	<i>Zizyphus lotus</i> (L.) Lam. plant treatment by ultrasounds and microwaves to improve antioxidants yield and quality: An overview. <i>Najfnr</i> , 2021 , 5, 53-68	0.2	1
146	<i>Zizyphus lotus</i> (L.) Lam. plant treatment by ultrasounds and microwaves to improve antioxidants yield and quality: An overview. <i>Najfnr</i> , 2021 , 5, 53-68	0.2	1
145	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	6.2	9
144	The petroleum-degrading bacteria <i>Alcaligenes aquatilis</i> strain YGD 2906 as a potential source of lipopeptide biosurfactant. <i>Fuel</i> , 2021 , 285, 119112	7.1	2
143	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	2.1	6
142	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,	2.1	5
141	Ultrasound to obtain aromatized vegetable oils 2021 , 169-188		

140	Effect of sonication on microwave inactivation of Escherichia coli in an orange juice beverage. <i>Journal of Food Process Engineering</i> , 2021 , 44, e13664	2.4	6
139	Urtica dioica 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	3.5	1
138	Jam processing: Effect of pectin replacement by locust bean gum on its characteristics. <i>Mediterranean Journal of Nutrition and Metabolism</i> , 2021 , 14, 13-24	1.3	1
137	Characterization of kabylian virgin olive oils according to fatty alcohols, waxes, and fatty acid alkyl esters. <i>Journal of Food Measurement and Characterization</i> , 2021 , 15, 4960	2.8	1
136	Evaluation of Algerian honey in terms of quality and authenticity based on the melissopalynology and physicochemical analysis and their antioxidant powers. <i>Mediterranean Journal of Nutrition and Metabolism</i> , 2021 , 14, 305-324	1.3	3
135	Ultrasound and heat treatment effects on Staphylococcus aureus cell viability in orange juice. <i>Ultrasonics Sonochemistry</i> , 2021 , 78, 105743	8.9	2
134	Response surface methodology and UPLC-QTOF-MSE analysis of phenolic compounds from grapefruit (Citrus? paradisi) by-products as novel ingredients for new antioxidant packaging. <i>LWT - Food Science and Technology</i> , 2021 , 151, 112158	5.4	5
133	Anti-inflammatory and prolonged protective effects of Artemisia herba-alba extracts via glutathione metabolism reinforcement. <i>South African Journal of Botany</i> , 2021 , 142, 206-215	2.9	2
132	LC-DAD-ESI-MS/MS analysis and cytotoxic and antiproliferative effects of chlorogenic acid derivative rich extract from Nerium oleander L. pink flowers. <i>Food and Function</i> , 2021 , 12, 3624-3634	6.1	2
131	Phenolic compounds from an Algerian medicinal plant (): simulated gastrointestinal digestion, characterization, and biological and enzymatic activities. <i>Food and Function</i> , 2021 , 12, 1291-1304	6.1	2
130	Unveiling the bioactivity of Allium triquetrum L. lipophilic fractions: chemical characterization and in vitro antibacterial activity against methicillin-resistant Staphylococcus aureus. <i>Food and Function</i> , 2020 , 11, 5257-5265	6.1	6
129	Phenolic compounds from Nerium oleander leaves: microwave assisted extraction, characterization, antiproliferative and cytotoxic activities. <i>Food and Function</i> , 2020 , 11, 6319-6331	6.1	6
128	Discrimination of Mentha species grown in different geographical areas of Algeria using H-NMR-based metabolomics. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2020 , 189, 113430	3.5	0
127	Dairy dessert processing: Effect of sugar substitution by date syrup and powder on its quality characteristics. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14414	2.1	5
126	Comparison of chemical composition and biological activities of Algerian seed oils of Pistacia lentiscus L., Opuntia ficus indica (L.) mill. and Argania spinosa L. Skeels. <i>Industrial Crops and Products</i> , 2020 , 151, 112456	5.9	21
125	Nanostructured alumina as seed protectant against three stored-product insect pests. <i>Journal of Stored Products Research</i> , 2020 , 87, 101607	2.5	8
124	Phenolic composition and antioxidant capacity of hawthorn (Crataegus oxyacantha L.) flowers and fruits grown in Algeria. <i>Journal of Complementary and Integrative Medicine</i> , 2020 ,	1.5	3
123	Quantification of the Antioxidants and Assessment of the Antioxidant Activity of Two Cucurbita Species Harvested in Bejaia (Algeria). <i>Current Nutrition and Food Science</i> , 2020 , 16, 190-197	0.7	

122	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	0.7	3
121	Supercritical fractionation of antioxidants from algerian <i>Opuntia ficus-indica</i> (L.) Mill. seeds. <i>Journal of Food Processing and Preservation</i> , 2020 , 44, e14343	2.1	4
120	Statistical modeling of monthly rainfall variability in Soummam watershed of Algeria, between 1967 and 2018. <i>Natural Resource Modelling</i> , 2020 , 33, e12288	1.2	1
119	Response Surface Methodology Optimization of Microwave-Assisted Polysaccharide Extraction from Algerian Jujube (<i>Zizyphus lotus</i> L.) Pulp and Peel. <i>Journal of Pharmaceutical Innovation</i> , 2020 , 1	1.8	2
118	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	2.8	9
117	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> , 2020 , 1-25	1.8	1
116	Optimising functional properties and chemical composition of <i>Pinus halepensis</i> Mill. Seeds protein concentrates. <i>Food Hydrocolloids</i> , 2020 , 100, 105416	10.6	5
115	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	4.4	14
114	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	7.9	6
113	In Vitro 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	1.7	7
112	Antioxidant activity, carotenoids, chlorophylls and mineral composition from leaves of <i>Pallenis spinosa</i> : an Algerian medicinal plant. <i>Journal of Complementary and Integrative Medicine</i> , 2019 , 17,	1.5	3
111	Antioxidant capacity and anti-inflammatory potential of two extracts of <i>Ficus carica</i> leaves dried in the shade and in the oven. <i>Mediterranean Journal of Nutrition and Metabolism</i> , 2019 , 12, 365-376	1.3	1
110	Optimization of ultrasound-assisted extraction of antioxidant phenolics from <i>Capparis spinosa</i> flower buds and LCMS analysis. <i>Journal of Food Measurement and Characterization</i> , 2019 , 13, 2241-2252	2.8	11
109	Hemi-Synthesis of Chiral Imine, Benzimidazole and Benzodiazepines from Essential Oil of subsp.. <i>Molecules</i> , 2019 , 24,	4.8	5
108	A new approach for processing climate missing databases applied to daily rainfall data in Soummam watershed, Algeria. <i>Heliyon</i> , 2019 , 5, e01247	3.6	18
107	Prevention of 7-ketocholesterol-induced side effects by natural compounds. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 3179-3198	11.5	25
106	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	1.9	17
105	Optimization of Ultrasound-Assisted Extraction of Polyphenols from <i>L. Pericarp</i> . <i>Antioxidants</i> , 2019 , 8,	7.1	19

104	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	2.1	12
103	Comparison of Phenolic Contents and Biological Potential of Different Polar Extracts of <i>Micromeria graeca</i> , from Algeria. <i>Current Nutrition and Food Science</i> , 2019 , 15, 148-155	0.7	1
102	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	5.9	26
101	Impact of the inhibition of proteins activities and the chemical aspect of polyphenols-proteins interactions. <i>PharmaNutrition</i> , 2019 , 7, 100142	2.9	21
100	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	7	23
99	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	6	22
98	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	4.6	15
97	Antioxidant activity and Hypolipidemic effect of <i>Ficus carica</i> leaf and twig extracts in Triton WR-1339-induced hyperlipidemic mice. <i>Mediterranean Journal of Nutrition and Metabolism</i> , 2018 , 11, 37-50	1.3	7
96	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	1.3	3
95	Enhanced electrocoagulation-electroflotation for turbidity removal by <i>Opuntia ficus indica</i> cladode mucilage. <i>Water and Environment Journal</i> , 2018 , 32, 321-332	1.7	2
94	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	4.1	28
93	Production of Biosurfactants by Hydrocarbons degrading bacteria isolated from Soummam watershed Sediments of Bejaia in Algeria. <i>Environmental Progress and Sustainable Energy</i> , 2018 , 37, 189-195	1.5	5
92	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	4	12
91	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 Bioproducts Processing</i> , 2018 , 110, 85-95	4.9	16
90	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,	1.5	5
89	Antioxidant activity of carob seeds and chemical composition of their bean gum by- products. <i>Journal of Complementary and Integrative Medicine</i> , 2018 , 16,	1.5	3
88	Nutrient composition of Algerian strawberry-tree fruits (<i>Arbutus unedo</i> L.). <i>Fruits</i> , 2018 , 73, 283-297	0.3	6
87	Removal of Methylene Blue from aqueous solutions by adsorption on Kaolin: Kinetic and equilibrium studies. <i>Applied Clay Science</i> , 2018 , 153, 38-45	5.2	324

86	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,	7.1	12
85	Removal of lead by exopolysaccharides from <i>Paenibacillus peoriae</i> strain TS7 isolated from rhizosphere of durum wheat. <i>Biocatalysis and Agricultural Biotechnology</i> , 2018 , 16, 425-432	4.2	6
84	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	2.6	7
83	Extraction of carotenoids from cantaloupe waste and determination of its mineral composition. <i>Food Research International</i> , 2018 , 111, 391-398	7	26
82	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	2.4	6
81	Antioxidant Activity of <i>Hibiscus sabdariffa</i> Extracts Incorporated in an Emulsion System Containing Whey Proteins: Oxidative Stability and Polyphenol/Whey Proteins Interactions. <i>Arabian Journal for Science and Engineering</i> , 2017 , 42, 2247-2260	2.5	8
80	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	8.5	16
79	Phytochemical analysis of <i>Myrtus communis</i> plant: Conventional versus microwave assisted-extraction procedures. <i>Journal of Complementary and Integrative Medicine</i> , 2017 , 14,	1.5	6
78	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	3.8	4
77	Effect of lyophilized prune extract on hyperhomocysteinemia in mice. <i>Food and Chemical Toxicology</i> , 2017 , 103, 183-187	4.7	4
76	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	3.8	11
75	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	5.4	12
74	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	2.9	14
73	Antioxidant capacity and phenolic content of two Algerian <i>Mentha</i> species <i>M. rotundifolia</i> (L.) Huds, <i>M. pulegium</i> L., extracted with different solvents. <i>Journal of Complementary and Integrative Medicine</i> , 2017 , 14,	1.5	1
72	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	2.9	8
71	Pectin from <i>Opuntia ficus indica</i> : Optimization of microwave-assisted extraction and preliminary characterization. <i>Food Chemistry</i> , 2017 , 221, 91-99	8.5	58
70	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	2.9	8
69	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	5.9	66

68	Biological activities and secondary compound composition from <i>Crithmum maritimum</i> aerial parts. <i>International Journal of Food Properties</i> , 2017 , 20, 1843-1855	3	23
67	Phenolic profile and biological activities of <i>Micromeria graeca</i> (L.) Benth. ex Rchb.. <i>International Journal of Food Properties</i> , 2017 , 1-14	3	4
66	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	5.9	22
65	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	4.7	5
64	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	8.5	32
63	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	5.9	71
62	Spatial and temporal variability of groundwater quality of an Algerian aquifer: the case of Soummam Wadi. <i>Hydrological Sciences Journal</i> , 2016 , 61, 775-792	3.5	8
61	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	2.3	20
60	Phenolic contents and bioactive potential of peach fruit extracts. <i>Food Chemistry</i> , 2016 , 202, 212-20	8.5	58
59	Pasteurization of citrus juices with ohmic heating to preserve the carotenoid profile. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 33, 397-404	6.8	66
58	Microwave optimization of mucilage extraction from <i>Opuntia ficus indica</i> Cladodes. <i>International Journal of Biological Macromolecules</i> , 2016 , 84, 24-30	7.9	14
57	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	8.3	204
56	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	5.9	76
55	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	5.1	22
54	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, 645-52	7.9	43
53	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	2.7	19
52	Assessment of the Chemical Composition and in vitro 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	1.7	4
51	Particulate flow at the mouth of the Soummam watershed (Algeria). <i>Environmental Progress and Sustainable Energy</i> , 2016 , 35, 204-211	2.5	4

50	Hydrological variability of the Soummam watershed (Northeastern Algeria) and the possible links to climate fluctuations. <i>Arabian Journal of Geosciences</i> , 2016 , 9, 1	1.8	8
49	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	2.5	12
48	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	7	22
47	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	5.9	75
46	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	5.9	22
45	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, 507-16	8.5	164
44	Phenolic compounds, antioxidant and antibacterial activities of three Ericaceae from Algeria. <i>Industrial Crops and Products</i> , 2015 , 70, 459-466	5.9	34
43	Feasibility study of date (<i>Phoenix dactylifera</i> L.) fruit syrup-based natural jelly using central composite design. <i>Journal of Food Science and Technology</i> , 2015 , 52, 4975-84	3.3	4
42	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	8.3	24
41	HPLC-UV/DAD and ESI-MS(n) 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, 231-40	3.5	25
40	Carotene reactivity in pink grapefruit juice elucidated from model systems and multiresponse modeling. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 3970-9	5.7	11
39	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	8.1	13
38	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	5.9	46
37	Optimization of the recovery of phenolic compounds from Algerian grape by-products. <i>Industrial Crops and Products</i> , 2015 , 77, 123-132	5.9	39
36	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	5.9	13
35	Degradation kinetic modelling of ascorbic acid and colour intensity in pasteurised blood orange juice during storage. <i>Food Chemistry</i> , 2015 , 173, 665-73	8.5	64
34	Optimization of microwave-assisted extraction of polyphenols from <i>Myrtus communis</i> L. leaves. <i>Food Chemistry</i> , 2015 , 166, 585-595	8.5	279
33	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	5.9	89

32	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	5.9	49
31	Antioxidant capacity of crude extracts and their solvent fractions of selected Algerian Lamiaceae. <i>Industrial Crops and Products</i> , 2014 , 52, 177-182	5.9	39
30	Tentative characterisation of iridoids, phenylethanoid glycosides and flavonoid derivatives from <i>Globularia alypum</i> L. (Globulariaceae) leaves by LC-ESI-QTOF-MS. <i>Phytochemical Analysis</i> , 2014 , 25, 389-394	3.4	38
29	<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	5.9	143
28	Phytochemical screening of antioxidant and antibacterial activities of methanolic extracts of some Lamiaceae. <i>Industrial Crops and Products</i> , 2014 , 61, 41-48	5.9	69
27	Impact of Climate Changes on Water Resources in Algeria 2014 , 193-205		2
26	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	5.9	37
25	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	3.8	15
24	Antioxidative properties and ability of phenolic compounds of <i>Myrtus communis</i> leaves to counteract in vitro LDL and phospholipid aqueous dispersion oxidation. <i>Journal of Food Science</i> , 2014 , 79, C1260-70	3.4	15
23	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	5.9	60
22	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	5.9	123
21	Phenolic contents and antioxidant activity of orange varieties (<i>Citrus sinensis</i> L. and <i>Citrus aurantium</i> L.) cultivated in Algeria: Peels and leaves. <i>Industrial Crops and Products</i> , 2013 , 50, 723-730	5.9	99
20	Improvement of the diphenylamine-based spectrophotometric method for nitrate determination. <i>Analytical Methods</i> , 2013 , 5, 5830	3.2	3
19	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, 167-74	3.5	61
18	Thermal degradation kinetics of xanthophylls from blood orange in model and real food systems. <i>Food Chemistry</i> , 2013 , 138, 2442-50	8.5	41
17	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	5.9	87
16	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, 162-70	3.4	40
15	Direct enrichment of olive oil in oleuropein by ultrasound-assisted maceration at laboratory and pilot plant scale. <i>Ultrasonics Sonochemistry</i> , 2012 , 19, 777-86	8.9	103

14	Pulp antioxidant activities, mineral contents and juice nutritional properties of Algerian Clementine Cultivars and Mandarin. <i>African Journal of Biotechnology</i> , 2012 , 11,	0.6	1
13	Activit�antibact�rienne des polyph�nols extraits d�une plante m�dicinale de la flore d�Alg�rie: Origanum glandulosum Desf.. <i>Phytotherapie</i> , 2012 , 10, 2-9	0.4	14
12	Extraction and Valorization of Phenolic Compounds of Leaves of Algerian Pistacia lentiscus. <i>Asian Journal of Plant Sciences</i> , 2012 , 11, 131-136	0.6	8
11	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	10.3	100
10	Analysis by high-performance liquid chromatography diode array detection mass spectrometry of phenolic compounds in fruit of Eucalyptus globulus cultivated in Algeria. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 12615-24	5.7	62
9	Spatial and temporal variability of water quality of an urbanized river in Algeria: the case of Soummam Wadi. <i>Water Environment Research</i> , 2010 , 82, 742-9	2.8	6
8	Using electrocoagulation-electroflotation technology to treat synthetic solution and textile wastewater, two case studies. <i>Desalination</i> , 2010 , 250, 573-577	10.3	91
7	Removal turbidity and separation of heavy metals using electrocoagulation-electroflotation technique A case study. <i>Journal of Hazardous Materials</i> , 2009 , 164, 215-22	12.8	158
6	Studies on the decolorization of textile dye wastewater by continuous electrocoagulation process. <i>Chemical Engineering Journal</i> , 2009 , 149, 207-214	14.7	141
5	Treatment characteristics of textile wastewater and removal of heavy metals using the electroflotation technique. <i>Desalination</i> , 2008 , 228, 245-254	10.3	83
4	Conventional method and microwave drying kinetics of Laurus nobilis leaves: effects on phenolic compounds and antioxidant activity. <i>Brazilian Journal of Food Technology</i> , 2008 , 23,	1.5	4
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