

# Mohamed Bouaziz

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1968039/publications.pdf>

Version: 2024-02-01

162  
papers

6,008  
citations

46918

47  
h-index

98622

67  
g-index

163  
all docs

163  
docs citations

163  
times ranked

7384  
citing authors

#	ARTICLE	IF	CITATIONS
1	Hypolipidimic and antioxidant activities of oleuropein and its hydrolysis derivative-rich extracts from Chemlali olive leaves. <i>Chemico-Biological Interactions</i> , 2008, 176, 88-98.	1.7	190
2	Effect of storage on refined and husk olive oils composition: Stabilization by addition of natural antioxidants from Chemlali olive leaves. <i>Food Chemistry</i> , 2008, 108, 253-262.	4.2	170
3	Isolation and evaluation of antioxidants from leaves of a Tunisian cultivar olive tree. <i>European Journal of Lipid Science and Technology</i> , 2005, 107, 497-504.	1.0	153
4	Identification and Antioxidant Potential of Flavonoids and Low Molecular Weight Phenols in Olive Cultivar Chemlali Growing in Tunisia. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 236-241.	2.4	140
5	Detection of Chemlali Extra-Virgin Olive Oil Adulteration Mixed with Soybean Oil, Corn Oil, and Sunflower Oil by Using GC and HPLC. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 4893-4904.	2.4	133
6	Comparative Study on Phenolic Content and Antioxidant Activity during Maturation of the Olive Cultivar Chemlali from Tunisia. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 5476-5481.	2.4	130
7	Oil from pumpkin ( <i>Cucurbita pepo</i> L.) seeds: evaluation of its functional properties on wound healing in rats. <i>Lipids in Health and Disease</i> , 2016, 15, 73.	1.2	127
8	Antioxidant properties and phenolic profile characterization by LC-MS/MS of selected Tunisian pomegranate peels. <i>Journal of Food Science and Technology</i> , 2017, 54, 2890-2901.	1.4	108
9	Hypoglycemic and antioxidant effects of leaf essential oil of <i>Pelargonium graveolens</i> L'Her. in alloxan induced diabetic rats. <i>Lipids in Health and Disease</i> , 2012, 11, 81.	1.2	103
10	Structural, antioxidant and antibacterial activities of polysaccharides extracted from olive leaves. <i>International Journal of Biological Macromolecules</i> , 2018, 106, 425-432.	3.6	103
11	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.	3.6	97
12	Phenolic Composition, Sugar Contents and Antioxidant Activity of Tunisian Sweet Olive Cultivar with Regard to Fruit Ripening. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 2961-2968.	2.4	95
13	Hypocholesterolemic effects of phenolic-rich extracts of Chemlali olive cultivar in rats fed a cholesterol-rich diet. <i>Bioorganic and Medicinal Chemistry</i> , 2005, 13, 5362-5370.	1.4	93
14	Lipid-Lowering and Antioxidant Effects of Hydroxytyrosol and Its Triacetylated Derivative Recovered from Olive Tree Leaves in Cholesterol-Fed Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 2630-2636.	2.4	93
15	Bio-preservative effect of the essential oil of the endemic <i>Mentha piperita</i> used alone and in combination with BacTN635 in stored minced beef meat. <i>Meat Science</i> , 2016, 117, 196-204.	2.7	91
16	Olive leaf extract as natural corrosion inhibitor for pure copper in 0.5 M NaCl solution: A study by voltammetry around OCP. <i>Journal of Electroanalytical Chemistry</i> , 2016, 769, 53-61.	1.9	90
17	Anaerobic membrane bioreactor for the treatment of leachates from Jebel Chakir discharge in Tunisia. <i>Journal of Hazardous Materials</i> , 2010, 177, 918-923.	6.5	83
18	Seasonal variations in chemical composition and fumigant activity of five Eucalyptus essential oils against three moth pests of stored dates in Tunisia. <i>Journal of Stored Products Research</i> , 2012, 48, 61-67.	1.2	80

#	ARTICLE	IF	CITATIONS
19	Kinetic improvement of olive leaves' bioactive compounds extraction by using power ultrasound in a wide temperature range. <i>Ultrasonics Sonochemistry</i> , 2017, 34, 466-473.	3.8	80
20	Antimicrobial effect of the Tunisian Nana variety <i>Punica granatum</i> L. extracts against <i>Salmonella enterica</i> (serovars Kentucky and Enteritidis) isolated from chicken meat and phenolic composition of its peel extract. <i>International Journal of Food Microbiology</i> , 2017, 241, 123-131.	2.1	79
21	Comparative study on hypocholesterolemic and antioxidant activities of various extracts of fenugreek seeds. <i>Food Chemistry</i> , 2013, 138, 1448-1453.	4.2	76
22	Effect of growing region on quality characteristics and phenolic compounds of chemlali extra-virgin olive oils. <i>Acta Physiologiae Plantarum</i> , 2013, 35, 2801-2812.	1.0	73
23	Disinfectant properties of essential oils from <i>Salvia officinalis</i> L. cultivated in Tunisia. <i>Food and Chemical Toxicology</i> , 2009, 47, 2755-2760.	1.8	72
24	Stability of refined olive oil and olive pomace oil added by phenolic compounds from olive leaves. <i>European Journal of Lipid Science and Technology</i> , 2010, 112, 894-905.	1.0	70
25	Effect of olive fruit fly infestation on the quality of olive oil from Chemlali cultivar during ripening. <i>Food and Chemical Toxicology</i> , 2010, 48, 3235-3241.	1.8	70
26	Oil content, phenolic profiling and antioxidant potential of Tunisian olive drupes. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 1750-1758.	1.7	68
27	Application of electrochemical technology for removing petroleum hydrocarbons from produced water using lead dioxide and boron-doped diamond electrodes. <i>Chemosphere</i> , 2014, 117, 309-315.	4.2	65
28	Monitoring of Quality and Stability Characteristics and Fatty Acid Compositions of Refined Olive and Seed Oils during Repeated Pan- and Deep-Frying Using GC, FT-NIRS, and Chemometrics. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 10357-10367.	2.4	64
29	Lipid-Lowering and Antioxidant Effects of an Ethyl Acetate Extract of Fenugreek Seeds in High-Cholesterol-Fed Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 2116-2122.	2.4	63
30	Chemical Composition and Biological Activities of Polar Extracts and Essential Oil of Rose-scented Geranium, <i>Pelargonium graveolens</i> . <i>Phytotherapy Research</i> , 2013, 27, 1206-1213.	2.8	62
31	Assessment of the distribution of phenolic compounds and contribution to the antioxidant activity in Tunisian fig leaves, fruits, skins and pulps using mass spectrometry-based analysis. <i>Food and Function</i> , 2015, 6, 3663-3677.	2.1	61
32	Anti-oxidant, anti-inflammatory, analgesic and antipyretic activities of grapevine leaf extract ( <i>Vitis</i> ). <i>Pharmacotherapy</i> , 2016, 84, 1088-1098.	2.5	60
33	Effect of the Maturation Process on the Phenolic Fractions, Fatty Acids, and Antioxidant Activity of the Châtouli Olive Fruit Cultivar. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 1560-1566.	2.4	59
34	New insights into the qualitative phenolic profile of <i>Ficus carica</i> L. fruits and leaves from Tunisia using ultra-high-performance liquid chromatography coupled to quadrupole-time-of-flight mass spectrometry and their antioxidant activity. <i>RSC Advances</i> , 2015, 5, 20035-20050.	1.7	59
35	Oleuropein rich extract from olive leaves by combining microfiltration, ultrafiltration and nanofiltration. <i>Separation and Purification Technology</i> , 2017, 172, 310-317.	3.9	57
36	Flavonolignans from <i>Hypericum hirta</i> . <i>Phytochemistry</i> , 2002, 60, 515-520.	1.4	56

#	ARTICLE	IF	CITATIONS
37	Effect of containers on the quality of Chemlali olive oil during storage. <i>Journal of Food Science and Technology</i> , 2015, 52, 1948-1959.	1.4	56
38	Effects of Pomegranate Juice Supplementation on Oxidative Stress Biomarkers Following Weightlifting Exercise. <i>Nutrients</i> , 2017, 9, 819.	1.7	56
39	Pomegranate Supplementation Accelerates Recovery of Muscle Damage and Soreness and Inflammatory Markers after a Weightlifting Training Session. <i>PLoS ONE</i> , 2016, 11, e0160305.	1.1	55
40	Extra-Virgin Olive Oil and Cheap Vegetable Oils: Distinction and Detection of Adulteration as Determined by GC and Chemometrics. <i>Food Analytical Methods</i> , 2016, 9, 712-723.	1.3	54
41	RP-HPLC-ESI-QTOF-MS based metabolic profiling of the potential <i>Olea europaea</i> product and its comparison with leaf counterpart. <i>Phytochemical Analysis</i> , 2017, 28, 217-229.	1.2	53
42	Storage stability of traditional Tunisian butter enriched with antioxidant extract from tomato processing by-products. <i>Food Chemistry</i> , 2017, 233, 476-482.	4.2	53
43	<i>Urtica dioica</i> attenuates ovalbumin-induced inflammation and lipid peroxidation of lung tissues in rat asthma model. <i>Pharmaceutical Biology</i> , 2017, 55, 1561-1568.	1.3	53
44	Activated carbon-clay composite as an effective adsorbent from the spent bleaching sorbent of olive pomace oil: Process optimization and adsorption of acid blue 29 and methylene blue. <i>Chemical Engineering Research and Design</i> , 2017, 128, 221-230.	2.7	53
45	Influence of medium type and serum on MTT reduction by flavonoids in the absence of cells. <i>Cytotechnology</i> , 2007, 52, 189-198.	0.7	52
46	Synthesis and recovery of high bioactive phenolics from table-olive brine process wastewater. <i>Bioorganic and Medicinal Chemistry</i> , 2008, 16, 9238-9246.	1.4	52
47	Effect of olive storage conditions on Chemlali olive oil quality and the effective role of fatty acids alkyl esters in checking olive oils authenticity. <i>Food Chemistry</i> , 2015, 169, 289-296.	4.2	51
48	A compact process for the treatment of olive mill wastewater by combining wet hydrogen peroxide catalytic oxidation and biological techniques. <i>Journal of Hazardous Materials</i> , 2010, 183, 62-69.	6.5	47
49	Antihyperlipidemic and Antioxidant Activities of Edible Tunisian <i>Ficus carica</i> L. Fruits in High Fat Diet-Induced Hyperlipidemic Rats. <i>Plant Foods for Human Nutrition</i> , 2016, 71, 183-189.	1.4	47
50	Effect of deep-frying on 3-MCPD esters and glycidyl esters contents and quality control of refined olive pomace oil blended with refined palm oil. <i>European Food Research and Technology</i> , 2017, 243, 1219-1227.	1.6	46
51	Hydroxytyrosol Acyl Esters: Biosynthesis and Activities. <i>Applied Biochemistry and Biotechnology</i> , 2011, 163, 592-599.	1.4	45
52	LC-MS phenolic profiling combined with multivariate analysis as an approach for the characterization of extra virgin olive oils of four rare Tunisian cultivars during ripening. <i>Food Chemistry</i> , 2017, 229, 9-19.	4.2	43
53	Synthesis of lipophilic tyrosyl esters derivatives and assessment of their antimicrobial and antileishmania activities. <i>Lipids in Health and Disease</i> , 2012, 11, 13.	1.2	42
54	Comparative study of olive oil quality from <i>Chemlali Sfax</i> versus <i>Arbequina</i> cultivated in Tunisia. <i>European Journal of Lipid Science and Technology</i> , 2013, 115, 631-640.	1.0	41

#	ARTICLE	IF	CITATIONS
55	Comparison and characterization of volatile compounds as markers of oils stability during frying by HS-SPME-GC/MS and Chemometric analysis. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2017, 1068-1069, 322-334.	1.2	41
56	Effect of storage of olive mill wastewaters on hydroxytyrosol concentration. <i>European Journal of Lipid Science and Technology</i> , 2006, 108, 1021-1027.	1.0	39
57	Study of lipid profile and parieto-temporal lipid peroxidation in AlCl <sub>3</sub> mediated neurotoxicity. modulatory effect of fenugreek seeds. <i>Lipids in Health and Disease</i> , 2012, 11, 16.	1.2	39
58	Phenolic Composition, Isolation, and Structure of a New Deoxyloganic Acid Derivative from Dhokar and Gemri-Dhokar Olive Cultivars. <i>Journal of Food Science</i> , 2011, 76, C965-73.	1.5	38
59	Phytochemicals and biological activities of <i>Ruta chalepensis</i> L. growing in Tunisia. <i>Food Bioscience</i> , 2015, 12, 73-83.	2.0	36
60	Evaluation of anti-diabetic and anti-tumoral activities of bioactive compounds from Phoenix dactylifera L. leaf: In vitro and in vivo approach. <i>Biomedicine and Pharmacotherapy</i> , 2016, 84, 415-422.	2.5	36
61	Adsorption of acid blue 29 and methylene blue on mesoporous K <sub>2</sub> CO <sub>3</sub> -activated olive pomace boiler ash. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2017, 535, 157-165.	2.3	36
62	Trichomes morphology, structure and essential oils of <i>Pelargonium graveolens</i> L. (Geraniaceae). <i>Industrial Crops and Products</i> , 2013, 50, 604-610.	2.5	35
63	Chemical composition and antioxidant activity of <i>Borago officinalis</i> L. leaf extract growing in Algeria. <i>Arabian Journal of Chemistry</i> , 2019, 12, 1954-1963.	2.3	35
64	Enrichment of pan-frying refined oils with olive leaf phenolic-rich extract to extend the usage life. <i>European Journal of Lipid Science and Technology</i> , 2013, 115, 1443-1453.	1.0	34
65	Mesoporous and high-surface-area activated carbon from defatted olive cake by-products of olive mills for the adsorption kinetics and isotherm of methylene blue and acid blue 29. <i>Journal of Environmental Chemical Engineering</i> , 2020, 8, 104199.	3.3	34
66	Synthesis, X-ray crystallographic study and molecular docking of new $\beta$ -sulfamidophosphonates: POM analyses of their cytotoxic activity. <i>Journal of Molecular Structure</i> , 2020, 1210, 127990.	1.8	34
67	Optimization of Lipase-Catalyzed Synthesis of Acetylated Tyrosol by Response Surface Methodology. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 10298-10305.	2.4	33
68	A study of the anti-corrosive effects of essential oils of rosemary and myrtle for copper corrosion in chloride media. <i>Arabian Journal of Chemistry</i> , 2021, 14, 102961.	2.3	33
69	Effect of Processing Systems on the Quality and Stability of Chemlali Olive Oils. <i>Journal of Oleo Science</i> , 2014, 63, 311-323.	0.6	32
70	Effect of Agricultural Sites on Differentiation between Chemlali and Neb Jmel Olive Oils. <i>Journal of Oleo Science</i> , 2015, 64, 381-392.	0.6	32
71	Biosurfactant production by the crude oil degrading <i>Stenotrophomonas</i> sp. B-2: chemical characterization, biological activities and environmental applications. <i>Environmental Science and Pollution Research</i> , 2017, 24, 3769-3779.	2.7	31
72	Chemical composition, biological activities and DNA damage protective effect of <i>Pelargonium graveolens</i> L. essential oils at different phenological stages. <i>Industrial Crops and Products</i> , 2015, 74, 600-606.	2.5	30

#	ARTICLE	IF	CITATIONS
73	LC-DAD/ESI-MS/MS characterization of phenolic constituents in Tunisian extra-virgin olive oils: Effect of olive leaves addition on chemical composition. <i>Food Research International</i> , 2017, 100, 477-485.	2.9	30
74	Gas Chromatography–Mass Spectrometry–Olfactometry To Control the Aroma Fingerprint of Extra Virgin Olive Oil from Three Tunisian Cultivars at Three Harvest Times. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2851-2861.	2.4	29
75	Phenolic Profiles, Phytochemicals and Mineral Content of Decoction and Infusion of <i>Opuntia ficus-indica</i> Flowers. <i>Plant Foods for Human Nutrition</i> , 2015, 70, 388-394.	1.4	28
76	Putative Markers of Adulteration of Higher-Grade Olive Oil with Less Expensive Pomace Olive Oil Identified by Gas Chromatography Combined with Chemometrics. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 5375-5383.	2.4	28
77	Novel <i>Sorghum bicolor</i> (L.) seed polysaccharide structure, hemolytic and antioxidant activities, and laser burn wound healing effect. <i>International Journal of Biological Macromolecules</i> , 2019, 132, 87-96.	3.6	28
78	Phenolic Profile Characterization of Chemlali Olive Stones by Liquid Chromatography-Ion Trap Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 1990-1995.	2.4	27
79	Olive fermentation brine: biotechnological potentialities and valorization. <i>Environmental Technology (United Kingdom)</i> , 2013, 34, 181-193.	1.2	25
80	Comparative study on volatile compounds, fatty acids, squalene and quality parameters from whole fruit, pulp and seed oils of two tunisian olive cultivars using chemometrics. <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 976-987.	1.0	25
81	Characterisation and phenolic profiles of two rare olive oils from southern Tunisia: Dhokar and Gemri–Dhokar cultivars. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 527-534.	1.7	24
82	Variation in chemical composition and allelopathic potential of mixoploid <i>Trigonella foenum-graecum</i> L. with developmental stages. <i>Food Chemistry</i> , 2014, 148, 188-195.	4.2	24
83	Quality control of refined oils mixed with palm oil during repeated deep-frying using FT-NIRS, GC, HPLC, and multivariate analysis. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 512-523.	1.0	24
84	The Effects of Different Irrigation Treatments on Olive Oil Quality and Composition: A Comparative Study between Treated and Olive Mill Wastewater. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 1223-1230.	2.4	24
85	Extraction optimization and in vitro and in vivo anti-postprandial hyperglycemia effects of inhibitor from <i>Phoenix dactylifera</i> L. parthenocarpic fruit. <i>Biomedicine and Pharmacotherapy</i> , 2017, 88, 835-843.	2.5	24
86	Chemical composition and antifungal activity of <i>Trigonella foenum-graecum</i> L. varied with plant ploidy level and developmental stage. <i>Arabian Journal of Chemistry</i> , 2017, 10, S3622-S3631.	2.3	24
87	A Comparative Study on Formation of Polar Components, Fatty Acids and Sterols during Frying of Refined Olive Pomace Oil Pure and Its Blend Coconut Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 3514-3523.	2.4	24
88	Synthesis of 3-O-methylgallic acid a powerful antioxidant by electrochemical conversion of syringic acid. <i>Biochimica Et Biophysica Acta - General Subjects</i> , 2013, 1830, 3643-3649.	1.1	23
89	Valorization of antioxidants extracted from olive mill wastewater. <i>Biotechnology and Applied Biochemistry</i> , 2017, 64, 579-589.	1.4	23
90	Stabilization of refined olive oil by enrichment with chlorophyll pigments extracted from Chemlali olive leaves. <i>European Journal of Lipid Science and Technology</i> , 2012, 114, 1274-1283.	1.0	22

#	ARTICLE	IF	CITATIONS
91	Chemical composition and direct electrochemical oxidation of table olive processing wastewater using high oxidation power anodes. <i>Chemosphere</i> , 2017, 166, 363-371.	4.2	22
92	Comparative study of polymers and total polar compounds as indicators of refined oil degradation during frying. <i>European Food Research and Technology</i> , 2019, 245, 967-976.	1.6	22
93	Targeted analysis for detection the adulteration in extra virgin olive oil™s using LC-DAD/ESI™MS/MS and combined with chemometrics tools. <i>European Food Research and Technology</i> , 2020, 246, 1661-1677.	1.6	22
94	HPLC-DAD-QTOF-MS profiling of phenolics from leaf extracts of two Tunisian fig cultivars: Potential as a functional food. <i>Biomedicine and Pharmacotherapy</i> , 2017, 89, 185-193.	2.5	21
95	Biodiesel and Crude Glycerol from Waste Frying Oil: Production, Characterization and Evaluation of Biodiesel Oxidative Stability with Diesel Blends. <i>Sustainability</i> , 2019, 11, 1937.	1.6	21
96	Antibacterial Films Based on Polylactide with the Addition of Quercetin and Poly(Ethylene Glycol). <i>Materials</i> , 2021, 14, 1643.	1.3	21
97	Antioxidant activity of ethanolic extract of inflorescence of <i>Ormenis Africana</i> in vitro and in cell cultures. <i>Lipids in Health and Disease</i> , 2011, 10, 78.	1.2	20
98	Use of ultra-high-performance liquid chromatography coupled with quadrupole-time-of-flight mass spectrometry system as valuable tool for an untargeted metabolomic profiling of <i>Rumex tunetanus</i> flowers and stems and contribution to the antioxidant activity. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2019, 162, 66-81.	1.4	20
99	Lipophilization of Ascorbic Acid: A Monolayer Study and Biological and Antileishmanial Activities. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 9118-9127.	2.4	19
100	Optimization of malaxing conditions using CaCO <sub>3</sub> as a coadjuvant: A method to increase yield and quality of extra virgin olive oil cv. Chemlali. <i>LWT - Food Science and Technology</i> , 2015, 63, 243-252.	2.5	19
101	Recovery of Hydroxytyrosol Rich Extract from Two-Phase Chemlali Olive Pomace by Chemical Treatment. <i>Journal of Food Science</i> , 2012, 77, C1077-83.	1.5	18
102	RP-HPLC™DAD-ESI-TOF™MS based strategy for new insights into the qualitative and quantitative phenolic profile in Tunisian industrial Citrus Limon by-product and their antioxidant activity. <i>European Food Research and Technology</i> , 2017, 243, 2011-2024.	1.6	17
103	Olive tree ( <i>Olea europaea</i> L. cv. Zelmati) grown in hot desert climate: Physio-biochemical responses and olive oil quality. <i>Scientia Horticulturae</i> , 2020, 261, 108915.	1.7	17
104	Physicochemical characteristics of extra virgin olive oil in function of tree age and harvesting period using chemometric analysis. <i>Scientia Horticulturae</i> , 2014, 180, 52-58.	1.7	16
105	Effect of Storage on Refined Olive Oil Composition: Stabilization by Addition of Chlorophyll Pigments and Squalene. <i>Journal of Oleo Science</i> , 2013, 62, 981-987.	0.6	15
106	Changes in chemical and sensory characteristics of Chemlali extra™virgin olive oil as depending on filtration. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1500602.	1.0	15
107	Discarded seeds from red pepper ( <i>Capsicum annum</i> ) processing industry as a sustainable source of high added-value compounds and edible oil. <i>Environmental Science and Pollution Research</i> , 2017, 24, 22196-22203.	2.7	15
108	Olive leaf extracts for shelf life extension of salmon burgers. <i>Food Science and Technology International</i> , 2019, 25, 91-100.	1.1	15



#	ARTICLE	IF	CITATIONS
109	Antimicrobial, Antioxidant, Total Phenols and Flavonoids Content of Four Cactus ( <i>Opuntia</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T15	0.2	15
110	Laticifers identification and natural rubber characterization from the latex of <i>Periploca angustifolia</i> Labill. (Apocynaceae). <i>Flora: Morphology, Distribution, Functional Ecology of Plants</i> , 2015, 217, 90-98.	0.6	14
111	Impact of Aromatization by <i>Citrus limetta</i> and <i>Citrus sinensis</i> Peels on Olive Oil Quality, Chemical Composition and Heat Stability. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2015, 92, 701-708.	0.8	14
112	Oil quality parameters and quantitative measurement of major secoiridoid derivatives in Neb Jmel olive oil from various Tunisian origins using <sup>13</sup> C-NMR. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 4432-4439.	1.7	14
113	Bioactive Compounds from <i>Theobroma cacao</i> : Effect of Isolation and Safety Evaluation. <i>Plant Foods for Human Nutrition</i> , 2019, 74, 40-46.	1.4	14
114	Enzymatic oxidative transformation of phenols by <i>Trametes trogii</i> laccases. <i>Environmental Technology (United Kingdom)</i> , 2012, 33, 1977-1985.	1.2	13
115	Newly synthesized dopamine ester derivatives and assessment of their antioxidant, antimicrobial and hemolytic activities. <i>Process Biochemistry</i> , 2013, 48, 1481-1487.	1.8	13
116	Recovery of hydroxytyrosol a high added value compound through tyrosol conversion by electro-Fenton process. <i>Separation and Purification Technology</i> , 2017, 188, 260-265.	3.9	13
117	Untargeted metabolite profiling and phytochemical analysis based on RP-HPLC-DAD-QTOF-MS and MS/MS for discovering new bioactive compounds in <i>Rumex algeriensis</i> flowers and stems. <i>Phytochemical Analysis</i> , 2020, 31, 616-635.	1.2	13
118	Fatty acid and triacylglycerid as markers of virgin olive oil from mediterranean region: traceability and chemometric authentication. <i>European Food Research and Technology</i> , 2022, 248, 1749-1764.	1.6	13
119	Quality assessment of refined oil blends during repeated deep frying monitored by SPME-GC-EIMS, GC and chemometrics. <i>International Journal of Food Science and Technology</i> , 2016, 51, 1594-1603.	1.3	12
120	Effects of natural polyphenol-rich pomegranate juice on the acute and delayed response of Homocysteine and steroidal hormones following weightlifting exercises: a double-blind, placebo-controlled trial. <i>Journal of the International Society of Sports Nutrition</i> , 2020, 17, 15.	1.7	11
121	Synthesized tyrosyl hydroxyphenylacetate, a novel antioxidant, anti-stress and antibacterial compound. <i>Process Biochemistry</i> , 2012, 47, 2356-2364.	1.8	10
122	Identification and characterization of a new iridoid compound from two-phase Chemlali olive pomace. <i>European Food Research and Technology</i> , 2012, 234, 1049-1054.	1.6	10
123	Enzymatic transformation of tyrosol by <i>Trametes trogii</i> laccases: Identification of the product and study of its biological activities. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2013, 87, 11-17.	1.8	10
124	Effects of Olive Trees Age on the Minor Components of Oueslati Virgin Olive Oils Produced from Olives Harvested at Different Ripening Degrees. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2017, 94, 435-447.	0.8	10
125	Phenolic and volatile compounds of Neb Jmel olive oil cultivar according to their geographical origin using chemometrics. <i>European Food Research and Technology</i> , 2017, 243, 403-418.	1.6	10
126	Evaluation of phenolic composition and antioxidant activity changes in olive flowers during development using HPLC/DAD and LC-MS/MS. <i>Electrophoresis</i> , 2018, 39, 1663-1672.	1.3	10



#	ARTICLE	IF	CITATIONS
127	Impact of Wastewater Spreading on Properties of Tunisian Soil under Arid Climate. Sustainability, 2022, 14, 3177.	1.6	10
128	Toward a high added value compound 3, 4-dihydroxyphenylacetic acid by electrochemical conversion of phenylacetic acid. Electrochimica Acta, 2015, 173, 370-376.	2.6	9
129	Inhibitive action of stored olive mill wastewater (OMW) on the corrosion of copper in a NaCl solution. RSC Advances, 2015, 5, 101768-101775.	1.7	9
130	Structure Analysis and Antioxidant Activity of a Novel Polysaccharide from Katan Seeds. BioMed Research International, 2021, 2021, 1-13.	0.9	9
131	Chemical composition and biological potential of seed oil and leaf extracts of <i>Henophyton</i> deserti Coss. & Durieu. Comptes Rendus Chimie, 2010, 13, 473-480.	0.2	8
132	Chemical composition, antioxidant activities, in an allergic asthma model, of <i>Olea europaea</i> L. leaf extracts from Collo (Skikda, Algeria). Drug and Chemical Toxicology, 2022, 45, 197-208.	1.2	8
133	Characterization of rare virgin olive oils cultivated in southern Tunisia during fruits development process: major compounds and oxidative state in tandem with chemometrics. European Food Research and Technology, 2019, 245, 939-949.	1.6	8
134	Comparative Study of Oil Quality and Aroma Profiles from Tunisian Olive Cultivars Growing in Saharian Oasis Using Chemometric Analysis. Journal of Oleo Science, 2016, 65, 1033-1044.	0.6	7
135	Novel mild synthesis of high-added-value p-hydroxyphenyl acetic acid and 3,4-dihydroxyphenyl acetic acid using the acidic clay/hydrogen peroxide catalytic system. Comptes Rendus Chimie, 2016, 19, 286-292.	0.2	7
136	Characterization and Discrimination of Oueslati Virgin Olive Oils from Adult and Young Trees in Different Ripening Stages Using Sterols, Pigments, and Alcohols in Tandem with Chemometrics. Journal of Agricultural and Food Chemistry, 2017, 65, 3512-3522.	2.4	7
137	Delta-7-stigmastanol: quantification and isomeric formation during chemical refining of olive pomace oil and optimization of the neutralization step. European Food Research and Technology, 2018, 244, 2231-2241.	1.6	7
138	Safe and Fast Fingerprint Aroma Detection in Adulterated Extra Virgin Olive Oil Using Gas Chromatography-Olfactometry-Mass Spectrometry Combined with Chemometrics. Food Analytical Methods, 2021, 14, 2121-2135.	1.3	7
139	Blends of fresh olive oil and old olive oil: Characterization and quantification through chemical and sensory assessment. JAOCS, Journal of the American Oil Chemists' Society, 0, , .	0.8	7
140	Two Isorhamnetin Glycosides from <i>Arthrocnemum glaucum</i> that Inhibit Adipogenesis in 3T3-L1 Adipocytes. Chemistry of Natural Compounds, 2015, 51, 338-340.	0.2	6
141	Synthesis of high added value compounds through catalytic oxidation of 2-phenylethanol: A Kinetic study. International Journal of Chemical Kinetics, 2020, 52, 124-133.	1.0	6
142	RP-UHPLC-DAD-QTOF-MS As a Powerful Tool of Oleuropein and Ligstroside Characterization in Olive-Leaf Extract and Their Contribution to the Improved Performance of Refined Olive-Pomace Oil during Heating. Journal of Agricultural and Food Chemistry, 2020, 68, 12039-12047.	2.4	6
143	Phytochemical and Biological Characterization of Methanolic Extracts from <i>Rumex algeriensis</i> and <i>Rumex tunetanus</i> . Chemistry and Biodiversity, 2020, 17, e2000345.	1.0	6
144	Polylactide Films with the Addition of Olive Leaf Extract-Physico-Chemical Characterization. Materials, 2021, 14, 7623.	1.3	6

#	ARTICLE	IF	CITATIONS
145	Chemical Changes Occur in Extra-Virgin Olive Oil during Fruits Ripeness of Zalmati Cultivar Planted in Warm Desert Climate. <i>Journal of Oleo Science</i> , 2022, 71, 469-479.	0.6	6
146	Phthalates accumulation inside an anaerobic membrane bioreactor for landfill leachate treatment. <i>Desalination and Water Treatment</i> , 0, , 1-8.	1.0	5
147	Enzymatic synthesis of 1,3-dihydroxyphenylacetoyl-sn-glycerol: Optimization by response surface methodology and evaluation of its antioxidant and antibacterial activities. <i>Bioorganic Chemistry</i> , 2017, 75, 347-356.	2.0	5
148	Kinetics and mechanism of the oxidation of vanillic acid using smectite clay. <i>Reaction Kinetics, Mechanisms and Catalysis</i> , 2019, 128, 903-916.	0.8	5
149	Effects of natural polyphenol-rich pomegranate juice supplementation on plasma ion and lipid profiles following resistance exercise: a placebo-controlled trial. <i>Nutrition and Metabolism</i> , 2020, 17, 31.	1.3	5
150	Phytochemical constituents and therapeutic effects of the essential oil of rose geranium ( <i>Pelargonium hybrid</i> ) cultivated in Lebanon. <i>South African Journal of Botany</i> , 2022, 147, 894-902.	1.2	5
151	Effect of Pollution on the Quality of Olive Oils from Trees Grown Near a Phosphoric Acid Factory. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1800490.	1.0	4
152	Smectite clay KSF as effective catalyst for oxidation of m-tyrosol with H <sub>2</sub> O <sub>2</sub> to hydroxytyrosol. <i>Reaction Kinetics, Mechanisms and Catalysis</i> , 2019, 127, 505-521.	0.8	4
153	Identification of Trace Volatile and Phenolic Compounds in Olive Oils with Trees Growing in Different Area Conditions: Using SPME/GC-MS. <i>Food Analytical Methods</i> , 2021, 14, 2494-2510.	1.3	4
154	Production of biologically active hydroxytyrosol rich extract <i>via</i> catalytic conversion of tyrosol. <i>RSC Advances</i> , 2022, 12, 2595-2602.	1.7	4
155	Antioxidant and Antibacterial Activities of a Purified Polysaccharide Extracted from <i>Ceratonia siliqua</i> L. and Its Involvement in the Enhancement Performance of Whipped Cream. <i>Separations</i> , 2022, 9, 117.	1.1	4
156	Volatile and phenolic contents and antioxidant and antibacterial properties of Tunisian milk thistle and mastic oils. <i>Euro-Mediterranean Journal for Environmental Integration</i> , 2020, 5, 1.	0.6	3
157	Contribution to the study of the chemical variability of the essential oils of the seeds and the stems in some populations of <i>Pituranthos tortuosus</i> (Coss.) Maire from Tunisia. <i>Chemistry Africa</i> , 2021, 4, 277.	1.2	3
158	Targeted authentication approach for the control of the contamination of refined olive oil by refined seeds oils using chromatographic techniques and chemometrics models. <i>European Food Research and Technology</i> , 2021, 247, 2455-2472.	1.6	3
159	2-glyceryl monopalmitate in virgin and pomace olive oil during refining processes. <i>Food Bioscience</i> , 2020, 38, 100774.	2.0	2
160	Chemometric Characterization of Chemlali Extra-Virgin Olive Oil Adulteration Mixed with Soybean Oil, Corn Oil and Sunflower Oil. , 0, , .		2
161	Optimization of a novel method for the conversion of tyrosol to hydroxytyrosol via catalytic process using statistical experimental design: kinetic study. <i>Reaction Kinetics, Mechanisms and Catalysis</i> , 0, , 1.	0.8	1
162	Biological Properties and Chemical Composition of Essential Oils from Fresh and Shade Dried Olive Leaves of <i>Olea europaea</i> L. Chemlali Cultivar. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2021, 24, 1389-1401.	0.7	0