

# Feriel Ghribi

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2084124/publications.pdf>

Version: 2024-02-01

11  
papers

92  
citations

1478505

6  
h-index

1474206

9  
g-index

11  
all docs

11  
docs citations

11  
times ranked

114  
citing authors

#	ARTICLE	IF	CITATIONS
1	Trace elements and oxidative stress in the Ark shell <i>Arca noae</i> from a Mediterranean coastal lagoon (Bizerte lagoon, Tunisia): are there health risks associated with their consumption?. <i>Environmental Science and Pollution Research</i> , 2020, 27, 15607-15623.	5.3	19
2	Effects of Culinary Methods on Nutritional Characteristics of the Edible Shellfish <i>Arca noae</i> (L., 1758) from Tunisian Coasts. <i>Journal of Aquatic Food Product Technology</i> , 2017, 26, 1324-1336.	1.4	18
3	First Investigation in the Biochemical Analysis of the Invasive Crab <i>Portunus segnis</i> from Tunisian Waters. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2017, 94, 673-682.	1.9	14
4	Seasonal variation of biochemical composition of Noah's ark shells ( <i>Arca noae</i> L. 1758) in a Tunisian coastal lagoon in relation to its reproductive cycle and environmental conditions. <i>Aquatic Living Resources</i> , 2018, 31, 14.	1.2	10
5	Assessment of the biochemical and nutritional values of <i>Venerupis decussata</i> from Tunisian lagoons submitted to different anthropogenic ranks. <i>Environmental Science and Pollution Research</i> , 2020, 27, 1734-1751.	5.3	9
6	Annual reproductive cycle and condition index of <i>Macra corallina</i> (Mollusca: Bivalvia) from the north coast of Tunisia. <i>Invertebrate Reproduction and Development</i> , 2019, 63, 40-50.	0.8	8
7	Effect of storage temperature and time on the fatty acids and nutritional quality of the commercial mussel ( <i>Mytilus galloprovincialis</i> ). <i>Journal of Food Science and Technology</i> , 2021, 58, 3493-3503.	2.8	8
8	Nutritional quality traits of raw and cooked Ark shell (Bivalvia: Arcidae): balancing the benefits and risks of seafood consumption. <i>Journal of Food Science and Technology</i> , 2021, 58, 3346-3356.	2.8	3
9	Changes in life history characteristics of <i>Porcellio laevis</i> (Isopoda: Oniscidea) along a cadmium pollution gradient in Sfax (Central Tunisia). <i>Biologia (Poland)</i> , 2019, 74, 1475-1487.	1.5	1
10	Spatial and annual distribution of age structure in the Tunisian populations of European clams <i>Venerupis decussata</i> . <i>Biologia (Poland)</i> , 2022, 77, 691.	1.5	1
11	Different frying processes stimulate lipid peroxidation and promote changes in the composition of cholesterol, free fatty acids and triglycerides in the commercial clam's tissues <i>Venerupis decussata</i> . <i>International Journal of Food Engineering</i> , 2022, .	1.5	1