

Khaoula

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2258140/publications.pdf>

Version: 2024-02-01

30
papers

1,925
citations

331538

21
h-index

454834

30
g-index

30
all docs

30
docs citations

30
times ranked

2286
citing authors

#	ARTICLE	IF	CITATIONS
1	Biopolymer Coatings on Paper Packaging Materials. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2010, 9, 82-91.	5.9	321
2	Milk Proteins for Edible Films and Coatings. <i>Critical Reviews in Food Science and Nutrition</i> , 2004, 44, 239-251.	5.4	177
3	Development of plasticized edible films from <i>Opuntia ficus-indica</i> mucilage: A comparative study of various polyol plasticizers. <i>Carbohydrate Polymers</i> , 2018, 190, 204-211.	5.1	131
4	Efficacy of the combined application of chitosan and Locust Bean Gum with different citrus essential oils to control postharvest spoilage caused by <i>Aspergillus flavus</i> in dates. <i>International Journal of Food Microbiology</i> , 2014, 170, 21-28.	2.1	128
5	Natural Antimicrobial Edible Coatings for Microbial Safety and Food Quality Enhancement. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016, 15, 1080-1103.	5.9	126
6	Chitosan-caseinate bilayer coatings for paper packaging materials. <i>Carbohydrate Polymers</i> , 2014, 99, 508-516.	5.1	125
7	Synergistic Effect of Halloysite and Cellulose Nanocrystals on the Functional Properties of PVA Based Nanocomposites. <i>ACS Sustainable Chemistry and Engineering</i> , 2016, 4, 794-800.	3.2	120
8	Pomegranate and grape by-products and their active compounds: Are they a valuable source for food applications?. <i>Trends in Food Science and Technology</i> , 2019, 86, 68-84.	7.8	99
9	Physical properties and antifungal activity of bioactive films containing <i>Wickerhamomyces anomalus</i> killer yeast and their application for preservation of oranges and control of postharvest green mold caused by <i>Penicillium digitatum</i> . <i>International Journal of Food Microbiology</i> , 2015, 200, 22-30.	2.1	98
10	Alginate coatings containing grapefruit essential oil or grapefruit seed extract for grapes preservation. <i>International Journal of Food Science and Technology</i> , 2014, 49, 952-959.	1.3	90
11	Cactus Mucilage for Food Packaging Applications. <i>Coatings</i> , 2019, 9, 655.	1.2	51
12	WATER VAPOR BARRIER AND MECHANICAL PROPERTIES OF PAPER-SODIUM CASEINATE AND PAPER-SODIUM CASEINATE-PARAFFIN WAX FILMS. <i>Journal of Food Biochemistry</i> , 2010, 34, 998-1013.	1.2	49
13	Effect of glycerol and coating weight on functional properties of biopolymer-coated paper. <i>Carbohydrate Polymers</i> , 2011, 86, 1063-1072.	5.1	47
14	Mechanical and barrier properties of sodium caseinate-anhydrous milk fat edible films. <i>International Journal of Food Science and Technology</i> , 2004, 39, 403-411.	1.3	45
15	Prickly pear peels as a valuable resource of added-value polysaccharide: Study of structural, functional and film forming properties. <i>International Journal of Biological Macromolecules</i> , 2019, 126, 238-245.	3.6	43
16	Nanocellulose-based composites for packaging applications. <i>Current Opinion in Green and Sustainable Chemistry</i> , 2021, 31, 100512.	3.2	38
17	Development and characterization of novel composite glycerol-plasticized films based on sodium caseinate and lipid fraction of tomato pomace by-product. <i>International Journal of Biological Macromolecules</i> , 2019, 139, 128-138.	3.6	33
18	Physical and Mechanical Properties of Hydroxypropyl Methylcellulose-Coated Paper as Affected by Coating Weight and Coating Composition. <i>BioResources</i> , 2013, 8, 3438-3452.	0.5	28

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19	Enhancement of the physical, mechanical and thermal properties of cactus mucilage films by blending with polyvinyl alcohol. <i>Food Packaging and Shelf Life</i> , 2019, 22, 100386.	3.3	26
20	Effects of Mica, Carnauba Wax, Glycerol, and Sodium Caseinate Concentrations on Water Vapor Barrier and Mechanical Properties of Coated Paper. <i>Journal of Food Science</i> , 2006, 70, E192-E197.	1.5	24
21	Effects of coating weight and nanoclay content on functional and physical properties of bionanocomposite-coated paper. <i>Cellulose</i> , 2017, 24, 4493-4507.	2.4	24
22	Olive byproducts and their bioactive compounds as a valuable source for food packaging applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 1218-1253.	5.9	23
23	Development of active films utilizing antioxidant compounds obtained from tomato and lemon by-products for use in food packaging. <i>Food Control</i> , 2022, 140, 109128.	2.8	22
24	Development, characterization and application of hydroxypropylmethylcellulose films enriched with cypress seed extract. <i>RSC Advances</i> , 2018, 8, 23615-23622.	1.7	16
25	Industrial Fruits By-Products and Their Antioxidant Profile: Can They Be Exploited for Industrial Food Applications?. <i>Foods</i> , 2021, 10, 272.	1.9	13
26	Enhanced functional properties of chitosan films cross-linked by biosourced dicarboxylic acids. <i>Polymer Science - Series A</i> , 2016, 58, 409-418.	0.4	8
27	Bioactive Coatings Enriched with Cuticle Components from Tomato Wastes for Cherry Tomatoes Preservation. <i>Waste and Biomass Valorization</i> , 2021, 12, 6155-6163.	1.8	8
28	Industrial multi-fruits juices by-products: total antioxidant capacity and phenolics profile by LC-MS/MS to ascertain their reuse potential. <i>European Food Research and Technology</i> , 2020, 246, 2271-2282.	1.6	6
29	Targetting $\alpha_3\beta_1$ and $\alpha_5\beta_1$ integrins with Ecballium elaterium (L.) A. Rich. seed oil. <i>Biomedicine and Pharmacotherapy</i> , 2016, 84, 1223-1232.	2.5	4
30	Functional property optimization of sodium caseinate-based films incorporating functional compounds from date seed co-products using response surface methodology. <i>RSC Advances</i> , 2022, 12, 15822-15833.	1.7	2