Khaoula

List of Publications by Year
in descending order

30 papers	1,925 citations	331259 21 h-index	454577 30 g-index
30 all docs	30 docs citations	30 times ranked	2286 citing authors

#	Article	IF	Citations
1	Olive byproducts and their bioactive compounds as a valuable source for food packaging applications. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 1218-1253.	5.9	23
2	Functional property optimization of sodium caseinate-based films incorporating functional compounds from date seed co-products using response surface methodology. RSC Advances, 2022, 12, 15822-15833.	1.7	2
3	Development of active films utilizing antioxidant compounds obtained from tomato and lemon by-products for use in food packaging. Food Control, 2022, 140, 109128.	2.8	22
4	Industrial Fruits By-Products and Their Antioxidant Profile: Can They Be Exploited for Industrial Food Applications?. Foods, 2021, 10, 272.	1.9	13
5	Bioactive Coatings Enriched with Cuticle Components from Tomato Wastes for Cherry Tomatoes Preservation. Waste and Biomass Valorization, 2021, 12, 6155-6163.	1.8	8
6	Nanocellulose-based composites for packaging applications. Current Opinion in Green and Sustainable Chemistry, 2021, 31, 100512.	3.2	38
7	Industrial multi-fruits juices by-products: total antioxidant capacity and phenolics profile by LCâ€“MS/MS to ascertain their reuse potential. European Food Research and Technology, 2020, 246, 2271-2282.	1.6	6
8	Cactus Mucilage for Food Packaging Applications. Coatings, 2019, 9, 655.	1.2	51
9	Development and characterization of novel composite glycerol-plasticized films based on sodium caseinate and lipid fraction of tomato pomace by-product. International Journal of Biological Macromolecules, 2019, 139, 128-138.	3.6	33
10	Enhancement of the physical, mechanical and thermal properties of cactus mucilage films by blending with polyvinyl alcohol. Food Packaging and Shelf Life, 2019, 22, 100386.	3.3	26
11	Pomegranate and grape by-products and their active compounds: Are they a valuable source for food applications?. Trends in Food Science and Technology, 2019, 86, 68-84.	7.8	99
12	Prickly pear peels as a valuable resource of added-value polysaccharide: Study of structural, functional and film forming properties. International Journal of Biological Macromolecules, 2019, 126, 238-245.	3.6	43
13	Development of plasticized edible films from Opuntia ficus-indica mucilage: A comparative study of various polyol plasticizers. Carbohydrate Polymers, 2018, 190, 204-211.	5.1	131
14	Development, characterization and application of hydroxypropylmethylcellulose films enriched with cypress seed extract. RSC Advances, 2018, 8, 23615-23622.	1.7	16
15	Effects of coating weight and nanoclay content on functional and physical properties of bionanocomposite-coated paper. Cellulose, 2017, 24, 4493-4507.	2.4	24
16	Enhanced functional properties of chitosan films cross-linked by biosourced dicarboxylic acids. Polymer Science - Series A, 2016, 58, 409-418.	0.4	8
17	Natural Antimicrobial Edible Coatings for Microbial Safety and Food Quality Enhancement. Comprehensive Reviews in Food Science and Food Safety, 2016, 15, 1080-1103.	5.9	126
18	Targetting Î±vÎ²3 and Î±5Î²1 integrins with Ecballium elaterium (L.) A. Rich. seed oil. Biomedicine and Pharmacotherapy, 2016, 84, 1223-1232.	2.5	4

#	Article	IF	Citations
19	Synergistic Effect of Halloysite and Cellulose Nanocrystals on the Functional Properties of PVA Based Nanocomposites. ACS Sustainable Chemistry and Engineering, 2016, 4, 794-800.	3.2	120
20	Physical properties and antifungal activity of bioactive films containing Wickerhamomyces anomalus killer yeast and their application for preservation of oranges and control of postharvest green mold caused by Penicillium digitatum. International Journal of Food Microbiology, 2015, 200, 22-30.	2.1	98
21	Alginate coatings containing grapefruit essential oil or grapefruit seed extract for grapes preservation. International Journal of Food Science and Technology, 2014, 49, 952-959.	1.3	90
22	Chitosanâ€"caseinate bilayer coatings for paper packaging materials. Carbohydrate Polymers, 2014, 99, 508-516.	5.1	125
23	Efficacy of the combined application of chitosan and Locust Bean Gum with different citrus essential oils to control postharvest spoilage caused by Aspergillus flavus in dates. International Journal of Food Microbiology, 2014, 170, 21-28.	2.1	128
24	Physical and Mechanical Properties of Hydroxypropyl Methylcelluloseâ€"Coated Paper as Affected by Coating Weight and Coating Composition. BioResources, 2013, 8, 3438-3452.	0.5	28
25	Effect of glycerol and coating weight on functional properties of biopolymer-coated paper. Carbohydrate Polymers, 2011, 86, 1063-1072.	5.1	47
26	Biopolymer Coatings on Paper Packaging Materials. Comprehensive Reviews in Food Science and Food Safety, 2010, 9, 82-91.	5.9	321
27	WATER VAPOR BARRIER AND MECHANICAL PROPERTIES OF PAPER-SODIUM CASEINATE AND PAPER-SODIUM CASEINATE-PARAFFIN WAX FILMS. Journal of Food Biochemistry, 2010, 34, 998-1013.	1.2	49
28	Effects of Mica, Carnauba Wax, Glycerol, and Sodium Caseinate Concentrations on Water Vapor Barrier and Mechanical Properties of Coated Paper. Journal of Food Science, 2006, 70, E192-E197.	1.5	24
29	Mechanical and barrier properties of sodium caseinate-anhydrous milk fat edible films. International Journal of Food Science and Technology, 2004, 39, 403-411.	1.3	45
30	Milk Proteins for Edible Films and Coatings. Critical Reviews in Food Science and Nutrition, 2004, 44, 239-251.	5.4	177