

Bilel Hadrich

List of Publications by Year in descending order

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Version: 2024-02-01

28
papers

581
citations

687363

13
h-index

642732

23
g-index

28
all docs

28
docs citations

28
times ranked

765
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of <i>Spirulina platensis</i> fortification on physicochemical, textural, antioxidant and sensory properties of yogurt during fermentation and storage. <i>LWT - Food Science and Technology</i> , 2017, 84, 323-330.	5.2	143
2	Effects of nutritional conditions on growth and biochemical composition of <i>Tetraselmis</i> sp.. <i>Lipids in Health and Disease</i> , 2017, 16, 41.	3.0	49
3	Optimization of Cinnamon (<i>Cinnamomum zeylanicum</i> Blume) Essential Oil Extraction: Evaluation of Antioxidant and Antiproliferative Effects. <i>Evidence-based Complementary and Alternative Medicine</i> , 2019, 2019, 1-11.	1.2	41
4	Lab-scale extraction of essential oils from Tunisian lemongrass (<i>Cymbopogon flexuosus</i>). <i>Chemical Engineering and Processing: Process Intensification</i> , 2018, 124, 164-173.	3.6	28
5	Modelling <i>Tetraselmis</i> sp. growth-kinetics and optimizing bioactive-compound production through environmental conditions. <i>Bioresource Technology</i> , 2018, 249, 510-518.	9.6	28
6	Simultaneous cleanup of Reactive Black 5 and cadmium by a desert soil bacterium. <i>Ecotoxicology and Environmental Safety</i> , 2020, 190, 110103.	6.0	27
7	Olive mill wastewater disposal in evaporation ponds in Sfax (Tunisia): moisture content effect on microbiological and physical chemical parameters. <i>Biodegradation</i> , 2009, 20, 845-858.	3.0	23
8	Modelling Investigation and Parameters Study of Polyphenols Extraction from Carob (<i>Ceratonia</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 41, e12769.	2.0	23
9	Optimization of gluten-free sponge cake fortified with whey protein concentrate using mixture design methodology. <i>Food Chemistry</i> , 2021, 343, 128457.	8.2	22
10	Effect of <i>Spirulina platensis</i> Biomass with High Polysaccharides Content on Quality Attributes of Common Carp (<i>Cyprinus carpio</i>) and Common Barbel (<i>Barbus barbus</i>) Fish Burgers. <i>Applied Sciences (Switzerland)</i> , 2019, 9, 2197.	2.5	19
11	Drying of Tunisian sardine (<i>Sardinella aurita</i>) experimental study and three-dimensional transfer modeling of drying kinetics. <i>Journal of Food Engineering</i> , 2008, 84, 92-100.	5.2	18
12	Experimental investigation of processing parameters and effects of degumming, neutralization and bleaching on lampante virgin olive oil's quality. <i>Food and Bioproducts Processing</i> , 2015, 94, 124-135.	3.6	17
13	Response-surface methodology for the production and the purification of a new H ₂ O ₂ -tolerant alkaline protease from <i>Bacillus invictae</i> AH1 strain. <i>Biotechnology Progress</i> , 2020, 36, e2965.	2.6	16
14	Effect of Microalgae Incorporation on Quality Characteristics and Functional and Antioxidant Capacities of Ready-to-Eat Fish Burgers Made from Common Carp (<i>Cyprinus carpio</i>). <i>Applied Sciences (Switzerland)</i> , 2019, 9, 1830.	2.5	14
15	Optimization of lipids' ultrasonic extraction and production from <i>Chlorella</i> sp. using response-surface methodology. <i>Lipids in Health and Disease</i> , 2018, 17, 87.	3.0	13
16	<i>Lawsonia inermis</i> essential oil: extraction optimization by RSM, antioxidant activity, lipid peroxydation and antiproliferative effects. <i>Lipids in Health and Disease</i> , 2019, 18, 196.	3.0	13
17	Extracellular neutral protease from <i>Arthrospira platensis</i> : Production, optimization and partial characterization. <i>International Journal of Biological Macromolecules</i> , 2021, 167, 1491-1498.	7.5	12
18	Experimental and mathematical study of desorption isotherms of Tunisian Sardine (<i>Sardinella aurita</i>). <i>Food and Bioproducts Processing</i> , 2008, 86, 242-247.	3.6	11

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19	Evaporation, shrinkage and intrinsic permeability of unsaturated clayey soil: analytical modelling versus experimental data. <i>Arabian Journal of Geosciences</i> , 2018, 11, 1.	1.3	11
20	Modelling of Reactive Black 5 decolourization in the presence of heavy metals by the newly isolated <i>Pseudomonas aeruginosa</i> strain Gb30. <i>Journal of Applied Microbiology</i> , 2019, 126, 1761-1771.	3.1	9
21	Mathematical modeling and simulation of shrunk cylindrical material's drying kinetics—Approximation and application to banana. <i>Food and Bioproducts Processing</i> , 2009, 87, 96-101.	3.6	8
22	Prickly pear cactus cladodes powder of <i>Opuntia ficus indica</i> as a cost effective biosorbent for dyes removal from aqueous solutions. <i>3 Biotech</i> , 2018, 8, 478.	2.2	8
23	Porous heat-treated fungal biomass: preparation, characterization and application for removal of textile dyes from aqueous solutions. <i>Journal of Porous Materials</i> , 2019, 26, 1475-1488.	2.6	7
24	Optimization of an organic solvent-tolerant lipase production by <i>Staphylococcus capitis</i> SH6. Immobilization for biodiesel production and biodegradation of waste greases. <i>Preparative Biochemistry and Biotechnology</i> , 2022, 52, 108-122.	1.9	7
25	Optimization of the Decolorization of the Reactive Black 5 by a Laccase-like Active Cell-Free Supernatant from <i>Coriopsis gallica</i> . <i>Microorganisms</i> , 2022, 10, 1137.	3.6	6
26	Production of a halotolerant lipase from <i>Halomonas</i> sp. strain C2SS100: Optimization by response-surface methodology and application in detergent formulations. <i>Journal of Surfactants and Detergents</i> , 2022, 25, 361-376.	2.1	4
27	A New Modeling Approach of Ultrasonic Extraction of Polyphenols from Carob. <i>Journal of Pharmaceutical Innovation</i> , 2019, 14, 141-151.	2.4	3
28	Optimization of reactive black 5 decolorization by the newly isolated <i>Saccharomyces cerevisiae</i> X19G2 using response-surface methodology. <i>3 Biotech</i> , 2022, 12, .	2.2	1