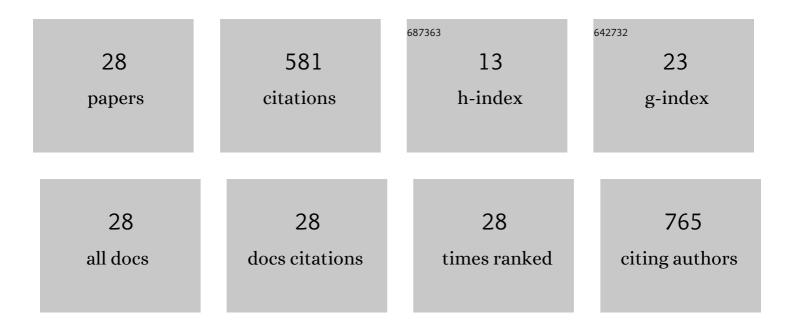
Bilel Hadrich

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Optimization of an organic solvent-tolerant lipase production by <i>Staphylococcus capitis</i> SH6. Immobilization for biodiesel production and biodegradation of waste greases. Preparative Biochemistry and Biotechnology, 2022, 52, 108-122.	1.9	7
2	Production of a halotolerant lipase from <i>Halomonas</i> sp. strain <scp>C2SS100</scp> : Optimization by responseâ€surface methodology and application in detergent formulations. Journal of Surfactants and Detergents, 2022, 25, 361-376.	2.1	4
3	Optimization of the Decolorization of the Reactive Black 5 by a Laccase-like Active Cell-Free Supernatant from Coriolopsis gallica. Microorganisms, 2022, 10, 1137.	3.6	6
4	Optimization of reactive black 5 decolorization by the newly isolated Saccharomyces cerevisiae X19G2 using response-surface methodology. 3 Biotech, 2022, 12, .	2.2	1
5	Extracellular neutral protease from Arthrospira platensis: Production, optimization and partial characterization. International Journal of Biological Macromolecules, 2021, 167, 1491-1498.	7.5	12
6	Optimization of glutenâ€free sponge cake fortified with whey protein concentrate using mixture design methodology. Food Chemistry, 2021, 343, 128457.	8.2	22
7	Simultaneous cleanup of Reactive Black 5 and cadmium by a desert soil bacterium. Ecotoxicology and Environmental Safety, 2020, 190, 110103.	6.0	27
8	Responseâ€surface methodology for the production and the purification of a new H ₂ O ₂ â€tolerant alkaline protease from <i>Bacillus invictae</i> AH1 strain. Biotechnology Progress, 2020, 36, e2965.	2.6	16
9	A New Modeling Approach of Ultrasonic Extraction of Polyphenols from Carob. Journal of Pharmaceutical Innovation, 2019, 14, 141-151.	2.4	3
10	Effect of Microalgae Incorporation on Quality Characteristics and Functional and Antioxidant Capacities of Ready-to-Eat Fish Burgers Made from Common Carp (Cyprinus carpio). Applied Sciences (Switzerland), 2019, 9, 1830.	2.5	14
11	Effect of Spirulina platensis Biomass with High Polysaccharides Content on Quality Attributes of Common Carp (Cyprinus carpio) and Common Barbel (Barbus barbus) Fish Burgers. Applied Sciences (Switzerland), 2019, 9, 2197.	2.5	19
12	Porous heat-treated fungal biomass: preparation, characterization and application for removal of textile dyes from aqueous solutions. Journal of Porous Materials, 2019, 26, 1475-1488.	2.6	7
13	Modelling of Reactive Black 5 decolourization in the presence of heavy metals by the newly isolated <i>Pseudomonas aeruginosa</i> strain Gb30. Journal of Applied Microbiology, 2019, 126, 1761-1771.	3.1	9
14	Lawsonia inermis essential oil: extraction optimization by RSM, antioxidant activity, lipid peroxydation and antiproliferative effects. Lipids in Health and Disease, 2019, 18, 196.	3.0	13
15	Optimization of Cinnamon (<i>Cinnamomum zeylanicum</i> Blume) Essential Oil Extraction: Evaluation of Antioxidant and Antiproliferative Effects. Evidence-based Complementary and Alternative Medicine, 2019, 2019, 1-11.	1.2	41
16	Evaporation, shrinkage and intrinsic permeability of unsaturated clayey soil: analytical modelling versus experimental data. Arabian Journal of Geosciences, 2018, 11, 1.	1.3	11
17	Lab-scale extraction of essential oils from Tunisian lemongrass (Cymbopogon flexuosus). Chemical Engineering and Processing: Process Intensification, 2018, 124, 164-173.	3.6	28
18	Optimization of lipids' ultrasonic extraction and production from Chlorella sp. using response-surface methodology. Lipids in Health and Disease, 2018, 17, 87.	3.0	13

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19	Modelling Tetraselmis sp. growth-kinetics and optimizing bioactive-compound production through environmental conditions. Bioresource Technology, 2018, 249, 510-518.	9.6	28
20	Prickly pear cactus cladodes powder of Opuntia ficus indica as a cost effective biosorbent for dyes removal from aqueous solutions. 3 Biotech, 2018, 8, 478.	2.2	8
21	Modelling Investigation and Parameters Study of Polyphenols Extraction from Carob (<i>Ceratonia) Tj ETQq1 1 0. 41, e12769.</i>	784314 rg 2.0	gBT /Overloo 23
22	Effects of nutritional conditions on growth and biochemical composition of Tetraselmis sp Lipids in Health and Disease, 2017, 16, 41.	3.0	49
23	Effect of Spirulina platensis fortification on physicochemical, textural, antioxidant and sensory properties of yogurt during fermentation and storage. LWT - Food Science and Technology, 2017, 84, 323-330.	5.2	143
24	Experimental investigation of processing parameters and effects of degumming, neutralization and bleaching on lampante virgin olive oil's quality. Food and Bioproducts Processing, 2015, 94, 124-135.	3.6	17
25	Mathematical modeling and simulation of shrunk cylindrical material's drying kinetics—Approximation and application to banana. Food and Bioproducts Processing, 2009, 87, 96-101.	3.6	8
26	Olive mill wastewater disposal in evaporation ponds in Sfax (Tunisia): moisture content effect on microbiological and physical chemical parameters. Biodegradation, 2009, 20, 845-858.	3.0	23
27	Drying of Tunisian sardine (Sardinella aurita) experimental study and three-dimensional transfer modeling of drying kinetics. Journal of Food Engineering, 2008, 84, 92-100.	5.2	18
28	Experimental and mathematical study of desorption isotherms of Tunisian Sardine (Sardinella aurita). Food and Bioproducts Processing, 2008, 86, 242-247.	3.6	11