Nicolas Louka

List of Publications by Year
in descending order

107 papers	2,912 citations	172457 29 h-index	206112 48 g-index
108 all docs	108 docs citations	108 times ranked	2650 citing authors

#	Article	IF	Citations
1	Bioproduction of 2-Phenylethanol through Yeast Fermentation on Synthetic Media and on Agro-Industrial Waste and By-Products: A Review. Foods, 2022, 11, 109.	4.3	25
2	Mechanical damage and thermal effect induced by ultrasonic treatment in olive leaf tissue. Impact on polyphenols recovery. Ultrasonics Sonochemistry, 2022, 82, 105895.	8.2	10
3	Valorization of Brewersâ€™ Spent Grains: Pretreatments and Fermentation, a Review. Fermentation, 2022, 8, 50.	3.0	32
4	Detoxification approaches of mycotoxins: by microorganisms, biofilms and enzymes. International Journal of Food Contamination, 2022, 9, .	4.3	15
5	Optimization of cis-9-Heptadecenoic Acid Production from the Oleaginous Yeast Yarrowia lipolytica. Fermentation, 2022, 8, 245.	3.0	4
6	Sprouts Use as Functional Foods. Optimization of Germination of Wheat (Triticum aestivum L.), Alfalfa (Medicago sativa L.), and Radish (Raphanus sativus L.) Seeds Based on Their Nutritional Content Evolution. Foods, 2022, 11, 1460.	4.3	14
7	Stability and Antioxidant Activity of Hydro-Glyceric Extracts Obtained from Different Grape Seed Varieties Incorporated in Cosmetic Creams. Antioxidants, 2022, 11, 1348.	5.1	11
8	Impact of a novel partial defatting technology on oxidative stability and sensory properties of peanut kernels. Food Chemistry, 2021, 334, 127581.	8.2	18
9	â€œIntensification of Vaporization by Decompression to the Vacuumâ€•(IVDV), a novel technology applied as a pretreatment to improve polyphenols extraction from olive leaves. Food Chemistry, 2021, 342, 128236.	8.2	17
10	The Importance of Developing Electrochemical Sensors Based on Molecularly Imprinted Polymers for a Rapid Detection of Antioxidants. Antioxidants, 2021, 10, 382.	5.1	7
11	Mechanical Cell Disruption Technologies for the Extraction of Dyes and Pigments from Microorganisms: A Review. Fermentation, 2021, 7, 36.	3.0	30
12	Innovation in cannon puffing technology for the homogenization of bulk treatment: Halfâ€popped purple corn, a new healthy snack. Journal of Food Process Engineering, 2021, 44, e13695.	2.9	1
13	Biological Activities of Saussurea lappa Antioxidants Recovered by Solidâ€“liquid, Ultrasound and Ired-IrradÂ®. Current Bioactive Compounds, 2021, 17, 85-97.	0.5	2
14	Impact of ripening on the physical properties of mango purees and application of simultaneous rheometry and in situ FTIR spectroscopy for rapid identification of biochemical and rheological changes. Journal of Food Engineering, 2021, 300, 110507.	5.2	8
15	Citrus aurantium L. Active Constituents, Biological Effects and Extraction Methods. An Updated Review. Molecules, 2021, 26, 5832.	3.8	30
16	Valorization of Wine-Making By-Productsâ€™ Extracts in Cosmetics. Cosmetics, 2021, 8, 109.	3.3	17
17	Ultrasound-assisted fermentation for cider production from Lebanese apples. Ultrasonics Sonochemistry, 2020, 63, 104952.	8.2	38
18	Pulsed electric field-assisted fermentation of Hanseniaspora sp. yeast isolated from Lebanese apples. Food Research International, 2020, 129, 108840.	6.2	11

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19	Control of the sugar/ethanol conversion rate during moderate pulsed electric field-assisted fermentation of a Hanseniaspora sp. strain to produce low-alcohol cider. Innovative Food Science and Emerging Technologies, 2020, 59, 102258.	5.6	20
20	Optimization of polyphenols extraction from purple com cobs using ÃŸ-cyclodextrin as a green solvent. , 2020, , .		3
21	Innovative non-destructive sorting technique for juicy stone fruits: textural properties of fresh mangos and purees. Food and Bioproducts Processing, 2020, 123, 188-198.	3.6	10
22	Effect of PEF and HVED on polyphenol extraction from pomegranate peels. , 2020, , .		1
23	Green Extraction of Polyphenols from Olive Leaves using Ired-IrradÂ® as a Pretreatment. , 2020, , .		3
24	An eco-friendly process for the preservation of natural nutritious sprouts. , 2020, , .		0
25	Optimization of peanutsâ€™ defatting using Ired-IrradÂ®, a newly-patented green and low-cost technology. , 2020, , .		1
26	Impact of the Physicochemical Composition and Microbial Diversity in Apple Juice Fermentation Process: A Review. Molecules, 2020, 25, 3698.	3.8	15
27	Treatment of dairy waste by anaerobic digestion to produce methane as green energy. , 2020, , .		7
28	Selective ultrasoundâ€assisted aqueous extraction of polyphenols from pomegranate peels and seeds. Journal of Food Processing and Preservation, 2020, 44, e14545.	2.0	13
29	Evaluation of the fermentative capacity of an indigenous Hanseniaspora sp. strain isolated from Lebanese apples for cider production. FEMS Microbiology Letters, 2020, 367, .	1.8	5
30	Intensification of polyphenols extraction from orange peels using infrared as a novel and energy saving pretreatment. Journal of Food Science, 2020, 85, 414-420.	3.1	17
31	Suitability of the Lebanese â€œAce Spurâ€•Apple Variety for Cider Production Using Hanseniaspora sp. Yeast. Fermentation, 2020, 6, 32.	3.0	4
32	Intensification of Polyphenol Extraction from Olive Leaves Using Ired-IrradÂ®, an Environmentally-Friendly Innovative Technology. Antioxidants, 2019, 8, 227.	5.1	39
33	Comparison of aqueous extraction efficiency and biological activities of polyphenols from pomegranate peels assisted by infrared, ultrasound, pulsed electric fields and high-voltage electrical discharges. Innovative Food Science and Emerging Technologies, 2019, 58, 102212.	5.6	81
34	A novel method for elimination of aflatoxin M1 in milk using Lactobacillus rhamnosus <scp>GG</scp> biofilm. International Journal of Dairy Technology, 2019, 72, 248-256.	2.8	48
35	Longâ€term intake of phenolic compounds attenuates ageâ€related cardiac remodeling. Aging Cell, 2019, 18, e12894.	6.7	26
36	Assorted Methods for Decontamination of Aflatoxin M1 in Milk Using Microbial Adsorbents. Toxins, 2019, 11, 304.	3.4	49

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37	Innovative process of polyphenol recovery from pomegranate peels by combining green deep eutectic solvents and a new infrared technology. LWT - Food Science and Technology, 2019, 111, 138-146.	5.2	80
38	Green extraction of polyphenols from grapefruit peels using high voltage electrical discharges, deep eutectic solvents and aqueous glycerol. Food Chemistry, 2019, 295, 165-171.	8.2	138
39	Optimization of infrared-assisted extraction of bioactive lactones from Saussurea lappa L. and their effects against gestational diabetes. Pharmacognosy Magazine, 2019, 15, 208.	0.6	15
40	Selective multistage extraction process of biomolecules from vine shoots by a combination of biological, chemical, and physical treatments. Comptes Rendus Chimie, 2018, 21, 581-589.	0.5	21
41	High voltage electrical discharges combined with enzymatic hydrolysis for extraction of polyphenols and fermentable sugars from orange peels. Food Research International, 2018, 107, 755-762.	6.2	57
42	The Impact of Longâ€Term Intake of Phenolic Compoundsâ€Rich Grape Pomace on Rat Gut Microbiota. Journal of Food Science, 2018, 83, 246-251.	3.1	46
43	Development of a novel technology entitled â€œIntensification of Vaporization by Decompression to the Vacuumâ€•(IVDV) for reconstitution and texturing of partially defatted peanuts. Innovative Food Science and Emerging Technologies, 2018, 45, 455-466.	5.6	7
44	Pulsed electric field treatment of citrus fruits: Improvement of juice and polyphenols extraction. Innovative Food Science and Emerging Technologies, 2018, 46, 153-161.	5.6	137
45	Influence of pretreatment conditions on lignocellulosic fractions and methane production from grape pomace. Bioresource Technology, 2018, 247, 881-889.	9.6	46
46	A comparative study of procedures for binding of aflatoxin M1 to Lactobacillus rhamnosus GG. Brazilian Journal of Microbiology, 2018, 49, 120-127.	2.0	43
47	Infraredâ€Assisted Extraction and HPLCâ€Analysis of <scp>Prunus armeniaca</scp> L. Pomace and Detoxifiedâ€Kernel and their Antidiabetic Effects. Phytochemical Analysis, 2018, 29, 156-167.	2.4	25
48	Anaerobic digestion of grape pomace: Effect of the hydraulic retention time on process performance and fibers degradability. Waste Management, 2018, 71, 137-146.	7.4	10
49	Olive pomace, a source of green energy using anaerobic digestion. , 2018, , .		6
50	Can coffee grounds be considered as a potential for green energy production?. , 2018, , .		3
51	Study of the Selectivity and Bioactivity of Polyphenols Using Infrared Assisted Extraction from Apricot Pomace Compared to Conventional Methods. Antioxidants, 2018, 7, 174.	5.1	31
52	A novel technique for aflatoxin M1 detoxification using chitin or treated shrimp shells: in vitro effect of physical and kinetic parameters on the binding stability. Applied Microbiology and Biotechnology, 2018, 102, 6687-6697.	3.6	22
53	Systematic and Empirical Study of the Dependence of Polyphenol Recovery from Apricot Pomace on Temperature and Solvent Concentration Levels. Scientific World Journal, The, 2018, 2018, 1-13.	2.1	7
54	Comparative Study between Ethanolic and Î²-Cyclodextrin Assisted Extraction of Polyphenols from Peach Pomace. International Journal of Food Science, 2018, 2018, 1-9.	2.0	17

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55	Emerging technologies for the extraction of polyphenols from natural sources. , 2018, , 265-293.		7
56	Effect of the Extraction Process on the Biological Activity of Lyophilized Apricot Extracts Recovered from Apricot Pomace. Antioxidants, 2018, 7, 11.	5.1	20
57	Identification of Phenolic Compounds-Rich Grape Pomace Extracts Urine Metabolites and Correlation with Gut Microbiota Modulation. Antioxidants, 2018, 7, 75.	5.1	6
58	Biological activity of apricot byproducts polyphenols using solid-liquid and infrared-assisted technology. Journal of Food Biochemistry, 2018, 42, e12552.	2.9	13
59	Food fraud detection in commercial pomegranate molasses syrups by UVâ€"VIS spectroscopy, ATR-FTIR spectroscopy and HPLC methods. Food Control, 2017, 78, 132-137.	5.5	49
60	Expansion of partially defatted peanuts by a new texturizing process called â€œIntensification of Vaporization by Decompression to the Vacuumâ€•(IVDV). Innovative Food Science and Emerging Technologies, 2017, 41, 179-187.	5.6	14
61	Anaerobic digestion of nine varieties of grape pomace: Correlation between biochemical composition and methane production. Biomass and Bioenergy, 2017, 107, 335-344.	5.7	30
62	Emerging Technologies for the Recovery of Valuable Compounds From Grape Processing By-Products. , 2017, , 155-181.		15
63	A Comparative Study of the Phenolic and Technological Maturities of Red Grapes Grown in Lebanon. Antioxidants, 2017, 6, 8.	5.1	15
64	Pulsed Electric Fields and High-Voltage Electrical Discharge-Assisted Extraction of Biocompounds from Vine Shoots. , 2017, , 2683-2698.		2
65	Effect of pulsed electric field treatment during cold maceration and alcoholic fermentation on major red wine qualitative and quantitative parameters. Food Chemistry, 2016, 213, 352-360.	8.2	23
66	Color and texture of low-calorie peanuts as affected by a new oil extraction process named â€œMechanical Expression Preserving Shape Integrityâ€•(MEPSI). Journal of Food Science and Technology, 2016, 53, 1649-1662.	2.8	9
67	Anaerobic digestion of grape pomace: Biochemical characterization of the fractions and methane production in batch and continuous digesters. Waste Management, 2016, 50, 275-282.	7.4	59
68	Study of physiological and textural properties of roasted peanuts defatted by an innovative oil extraction process. Correlation with consumer evaluation. Innovative Food Science and Emerging Technologies, 2016, 33, 450-461.	5.6	9
69	A novel process for preparing low-fat peanuts: Optimization of the oil extraction yield with limited structural and organoleptic damage. Food Chemistry, 2016, 197, 1215-1225.	8.2	11
70	Changes in polyphenol profiles and color composition of freshly fermented model wine due to pulsed electric field, enzymes and thermovinification pretreatments. Food Chemistry, 2016, 194, 944-950.	8.2	60
71	Pulsed Electric Fields and High Voltage Electrical Discharge Assisted Extraction of Biocompounds from Vine Shoots. , 2016, , 1-16.		0
72	Effect of Intensification of Vaporization by Decompression to the Vacuum as a Pretreatment for Roasting <scp>A</scp>ustralian Chickpea: Multiple Optimization by Response Surface Methodology of Chemical, Textural and Color Parameters. Journal of Food Quality, 2015, 38, 139-152.	2.6	7

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73	Multiple optimization of polyphenols content, texture and color of roasted chickpea pre-treated by IVDV using response surface methodology. LWT - Food Science and Technology, 2015, 62, 532-540.	5.2	14
74	Electrical, mechanical, and chemical effects of high-voltage electrical discharges on the polyphenol extraction from vine shoots. Innovative Food Science and Emerging Technologies, 2015, 31, 60-66.	5.6	44
75	The effect of aeration conditions, characterized by the volumetric mass transfer coefficient KLa, on the fermentation kinetics of Bacillus thuringiensis kurstaki. Journal of Biotechnology, 2015, 210, 100-106.	3.8	19
76	Effect of alternative physical pretreatments (pulsed electric field, high voltage electrical discharges) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5(Technology, 2015, 146, 243-251.	7.9	49
77	Î²-Cyclodextrin-Assisted Extraction of Polyphenols from Vine Shoot Cultivars. Journal of Agricultural and Food Chemistry, 2015, 63, 3387-3393.	5.2	47
78	Effect of the Drying Process on the Intensification of Phenolic Compounds Recovery from Grape Pomace Using Accelerated Solvent Extraction. International Journal of Molecular Sciences, 2014, 15, 18640-18658.	4.1	65
79	Industrial byproducts valorization through energy saving processes. Alkaline extraction of polyphenols from vine shoots. , 2014, , .		5
80	Study of Intensification of Vaporization by Decompression to the Vacuum (IVDV) as an environment-friendly process on the expansion of maize. , 2014, , .		1
81	A new eco-friendly defatting process of peanuts by mechanical expression preserving structure integrity (MEPSI). , 2014, , .		6
82	Multiple Response Optimization of High Temperature, Low Time Aqueous Extraction Process of Phenolic Compounds from Grape Byproducts. Food and Nutrition Sciences (Print), 2014, 05, 351-360.	0.4	11
83	Extraction of Total Phenolic Compounds, Flavonoids, Anthocyanins and Tannins from Grape Byproducts by Response Surface Methodology. Influence of Solid-Liquid Ratio, Particle Size, Time, Temperature and Solvent Mixtures on the Optimization Process. Food and Nutrition Sciences (Print), 2014, 05, 397-409.	0.4	57
84	Effect of expansion by â€œIntensification of Vaporization by Decompression to the Vacuumâ€•(IVDV) on polyphenol content, expansion ratio, texture and color changes of Australian chickpea. LWT - Food Science and Technology, 2014, 59, 874-882.	5.2	19
85	Multiple optimization of chemical and textural properties of roasted expanded purple maize using response surface methodology. Journal of Cereal Science, 2014, 60, 397-405.	3.7	24
86	A comparative study of physical pretreatments for the extraction of polyphenols and proteins from vine shoots. Food Research International, 2014, 65, 462-468.	6.2	125
87	Multiple optimization of chemical components and texture of purple maize expanded by IVDV treatment using the response surface methodology. Food Chemistry, 2014, 165, 60-69.	8.2	19
88	Extraction of Polyphenols from Red Grape Pomace Assisted by Pulsed Ohmic Heating. Food and Bioprocess Technology, 2013, 6, 1281-1289.	4.7	124
89	Pulsed electric field, ultrasound, and thermal pretreatments for better phenolic extraction during red fermentation. European Food Research and Technology, 2013, 236, 47-56.	3.3	78
90	Pulsed Electric Field-Assisted Cold Maceration of Cabernet franc and Cabernet Sauvignon Grapes. American Journal of Enology and Viticulture, 2013, 64, 476-484.	1.7	21

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91	An Environment Friendly, Low-Cost Extraction Process of Phenolic Compounds from Grape Byproducts. Optimization by Multi-Response Surface Methodology. Food and Nutrition Sciences (Print), 2013, 04, 650-659.	0.4	18
92	Antioxidants from Syrah Grapes (<i>Vitis vinifera L</i>.<i> cv</i>.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 707 Td (&lt Food and Nutrition Sciences (Print), 2013, 04, 1209-1220.	0.4	4
93	Valorization of industrial waste using energy saving procedures. Phenolic compounds purification from grape by-products by Accelerated Solvent Extraction (ASE). , 2012, , .		4
94	Low Cost Process for Phenolic Compounds Extraction from Cabernet Sauvignon Grapes (<i>Vitis vinifera</i> L. cv. Cabernet Sauvignon). Optimization by Response Surface Methodology. Food and Nutrition Sciences (Print), 2012, 03, 89-103.	0.4	15
95	A Comparative Study on Antiradical and Antimicrobial Properties of Red Grapes Extracts Obtained from Different <i>Vitis vinifera</i> Varieties. Food and Nutrition Sciences (Print), 2012, 03, 1420-1432.	0.4	28
96	Thermomechanical process intensification for oil extraction from orange peels. Innovative Food Science and Emerging Technologies, 2009, 10, 530-536.	5.6	41
97	Sorption isotherms of potato slices dried and texturized by controlled sudden decompression. Journal of Food Engineering, 2008, 85, 180-190.	5.2	48
98	Sorption Isotherms of Granny Smith Apples Hot-Air Dried and Texturized by "Controlled Sudden Decompression to the Vacuum". International Journal of Food Engineering, 2007, 3, .	1.5	9
99	A Study of Dehydration of Fish Using Successive Pressure Drops (DDS) and Controlled Instantaneous Pressure Drop (DIC). Drying Technology, 2004, 22, 457-478.	3.1	16
100	Expansion ratio and color improvement of dried vegetables texturized by a new process â€œControlled Sudden Decompression to the vacuumâ€• Journal of Food Engineering, 2004, 65, 233-243.	5.2	82
101	Quality studies on various types of partially dried vegetables texturized by Controlled Sudden Decompression. Journal of Food Engineering, 2004, 65, 245-253.	5.2	43
102	A novel colorimetry analysis used to compare different drying fish processes. Food Control, 2004, 15, 327-334.	5.5	42
103	New Process for Texturizing Partially Dehydrated Biological Products Using Controlled Sudden Decompression to the Vacuum: Application on Potatoes. Journal of Food Science, 2002, 67, 3033-3038.	3.1	69
104	Application du nouveau procÃ©dÃ© de sÃ©chage/ texturation par DÃ©tente InstantanÃ©e Contr,lÃ©e (DIC) aux poissons : impact sur les caractÃ©ristiques physicochimiques du produit fini. Sciences Des Aliments, 2001, 21, 481-498.	0.2	20
105	DRYING OF BAKER'S YEAST BY A NEW METHOD: DEHYDRATION BY SUCCESSIVE PRESSURE DROPS (DDS). EFFECT ON CELL SURVIVAL AND ENZYMATIC ACTIVITIES. Drying Technology, 2000, 18, 2253-2271.	3.1	17
106	Effect of the Main Processing Parameters of the Instantaneous Controlled Pressure Drop Process on Oil Isolation from Rosemary Leaves. Kinetics Aspects. Journal of Essential Oil Research, 2000, 12, 336-344.	2.7	11
107	Study of a new extraction process: controlled instantaneous decompression. Application to the extraction of essential oil from rosemary leaves. Flavour and Fragrance Journal, 1998, 13, 251-258.	2.6	25