Mohamed Koubaa

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Green alternative methods for the extraction of antioxidant bioactive compounds from winery wastes and by-products: A review. Trends in Food Science and Technology, 2016, 49, 96-109.	15.1	515
2	Emerging opportunities for the effective valorization of wastes and by-products generated during olive oil production process: Non-conventional methods for the recovery of high-added value compounds. Trends in Food Science and Technology, 2015, 45, 296-310.	15.1	240
3	Landmarks in the historical development of twenty first century food processing technologies. Food Research International, 2017, 97, 318-339.	6.2	231
4	Application of seaweeds to develop new food products with enhanced shelf-life, quality and health-related beneficial properties. Food Research International, 2017, 99, 1066-1083.	6.2	231
5	Mild processing applied to the inactivation of the main foodborne bacterial pathogens: A review. Trends in Food Science and Technology, 2017, 66, 20-35.	15.1	201
6	Emulsion-based systems for fabrication of electrospun nanofibers: food, pharmaceutical and biomedical applications. RSC Advances, 2017, 7, 28951-28964.	3.6	167
7	Oilseed treatment by ultrasounds and microwaves to improve oil yield and quality: An overview. Food Research International, 2016, 85, 59-66.	6.2	149
8	Effect of extrusion on the anti-nutritional factors of food products: AnÂoverview. Food Control, 2017, 79, 62-73.	5.5	147
9	Application of Non-conventional Extraction Methods: Toward a Sustainable and Green Production of Valuable Compounds from Mushrooms. Food Engineering Reviews, 2016, 8, 214-234.	5.9	139
10	Current and New Insights in the Sustainable and Green Recovery of Nutritionally Valuable Compounds from <i>Stevia rebaudiana</i> Bertoni. Journal of Agricultural and Food Chemistry, 2015, 63, 6835-6846.	5.2	137
11	Impact of conventional and non-conventional processing on prickly pear (Opuntia spp.) and their derived products: From preservation of beverages to valorization of by-products. Trends in Food Science and Technology, 2017, 67, 260-270.	15.1	126
12	Recovery of colorants from red prickly pear peels and pulps enhanced by pulsed electric field and ultrasound. Innovative Food Science and Emerging Technologies, 2016, 37, 336-344.	5.6	118
13	An overview of the impact of electrotechnologies for the recovery of oil and high-value compounds from vegetable oil industry: Energy and economic cost implications. Food Research International, 2016, 80, 19-26.	6.2	102
14	Recent insights for the green recovery of inulin from plant food materials using non-conventional extraction technologies: A review. Innovative Food Science and Emerging Technologies, 2016, 33, 1-9.	5.6	100
15	Multistage recovery process of seaweed pigments: Investigation of ultrasound assisted extraction and ultra-filtration performances. Food and Bioproducts Processing, 2017, 104, 40-47.	3.6	91
16	HPLC-DAD-ESI-MS2 analytical profile of extracts obtained from purple sweet potato after green ultrasound-assisted extraction. Food Chemistry, 2017, 215, 391-400.	8.2	89
17	Efficiency of Ohmic assisted hydrodistillation for the extraction of essential oil from oregano (Origanum vulgare subsp. viride) spices. Innovative Food Science and Emerging Technologies, 2017, 41, 172-178.	5.6	85
18	Recent advances in <i>î³</i> â€aminobutyric acid (<scp>GABA</scp>) properties in pulses: an overview. Journal of the Science of Food and Agriculture, 2017, 97, 2681-2689.	3.5	78

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#	Article	IF	CITATIONS
19	Extraction of essential oil from Aloysia citriodora Palau leaves using continuous and pulsed ultrasound: Kinetics, antioxidant activity and antimicrobial properties. Process Biochemistry, 2018, 65, 197-204.	3.7	76
20	Adsorptive removal of malachite green from aqueous solutions by almond gum: Kinetic study and equilibrium isotherms. International Journal of Biological Macromolecules, 2017, 105, 56-65.	7.5	66
21	Fermentation at non-conventional conditions in food- and bio-sciences by the application of advanced processing technologies. Critical Reviews in Biotechnology, 2018, 38, 122-140.	9.0	66
22	Structural data and biological properties of almond gum oligosaccharide: Application to beef meat preservation. International Journal of Biological Macromolecules, 2015, 72, 472-479.	7.5	64
23	Negative pressure cavitation extraction: A novel method for extraction of food bioactive compounds from plant materials. Trends in Food Science and Technology, 2016, 52, 98-108.	15.1	63
24	Efficiency of almond gum as a low-cost adsorbent for methylene blue dye removal from aqueous solutions. Industrial Crops and Products, 2015, 74, 903-911.	5.2	61
25	Feasibility of using almond gum as coating agent to improve the quality of fried potato chips: Evaluation of sensorial properties. LWT - Food Science and Technology, 2016, 65, 800-807.	5.2	56
26	Current advances in biological production of propionic acid. Biotechnology Letters, 2017, 39, 635-645.	2.2	53
27	Influence of Innovative Processing on γâ€Aminobutyric Acid (GABA) Contents in Plant Food Materials. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 895-905.	11.7	53
28	Purification, structural data and biological properties of polysaccharide from <i>Prunus amygdalus</i> gum. International Journal of Food Science and Technology, 2015, 50, 578-584.	2.7	52
29	Electrotechnologies, microwaves, and ultrasounds combined with binary mixtures of ethanol and water to extract steviol glycosides and antioxidant compounds from <i>Stevia rebaudiana</i> leaves. Journal of Food Processing and Preservation, 2017, 41, e13179.	2.0	52
30	Gas assisted mechanical expression (GAME) as a promising technology for oil and phenolic compound recovery from tiger nuts. Innovative Food Science and Emerging Technologies, 2015, 32, 172-180.	5.6	49
31	Pectin recovery from sugar beet pulp enhanced by high-voltage electrical discharges. Food and Bioproducts Processing, 2017, 103, 95-103.	3.6	47
32	Novel edible oil sources: Microwave heating and chemical properties. Food Research International, 2017, 92, 147-153.	6.2	45
33	Recent insights in the impact of emerging technologies on lactic acid bacteria: A review. Food Research International, 2020, 137, 109544.	6.2	43
34	Antioxidant Properties of Water-Soluble Gum from Flaxseed Hulls. Antioxidants, 2016, 5, 26.	5.1	40
35	Recent advances in Rosaceae gum exudates: From synthesis to food and non-food applications. International Journal of Biological Macromolecules, 2016, 86, 535-545.	7.5	39
36	Ultrasound-assisted fermentation for cider production from Lebanese apples. Ultrasonics Sonochemistry, 2020, 63, 104952.	8.2	38

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37	Seed oil extraction from red prickly pear using hexane and supercritical CO ₂ : assessment of phenolic compound composition, antioxidant and antibacterial activities. Journal of the Science of Food and Agriculture, 2017, 97, 613-620.	3.5	37
38	Highlighting the tricarboxylic acid cycle: Liquid and gas chromatography–mass spectrometry analyses of 13C-labeled organic acids. Analytical Biochemistry, 2013, 436, 151-159.	2.4	36
39	<i>Nitraria retusa</i> fruit prevents penconazole-induced kidney injury in adult rats through modulation of oxidative stress and histopathological changes. Pharmaceutical Biology, 2017, 55, 1061-1073.	2.9	35
40	Influence of canola seed dehulling on the oil recovery by cold pressing and supercritical CO2 extraction. Journal of Food Engineering, 2016, 182, 18-25.	5.2	32
41	Recovery of valuable components and inactivating microorganisms in the agro-food industry with ultrasound-assisted supercritical fluid technology. Journal of Supercritical Fluids, 2018, 134, 71-79.	3.2	32
42	A Combined Metabolomics and Fluxomics Analysis Identifies Steps Limiting Oil Synthesis in Maize Embryos. Plant Physiology, 2019, 181, 961-975.	4.8	32
43	Valorization of Brewers' Spent Grains: Pretreatments and Fermentation, a Review. Fermentation, 2022, 8, 50.	3.0	32
44	Ultrasound-Assisted Extraction, Centrifugation and Ultrafiltration: Multistage Process for Polyphenol Recovery from Purple Sweet Potatoes. Molecules, 2016, 21, 1584.	3.8	31
45	Lipid extraction from Yarrowia lipolytica biomass using high-pressure homogenization. Biomass and Bioenergy, 2018, 115, 143-150.	5.7	31
46	Application of modern computer algebra systems in food formulations and development: A case study. Trends in Food Science and Technology, 2017, 64, 48-59.	15.1	30
47	Mechanical Cell Disruption Technologies for the Extraction of Dyes and Pigments from Microorganisms: A Review. Fermentation, 2021, 7, 36.	3.0	30
48	Water-soluble polysaccharides and hemicelluloses from almond gum: Functional and prebiotic properties. International Journal of Biological Macromolecules, 2016, 93, 359-368.	7.5	29
49	Date Seeds as a Natural Source of Dietary Fibers to Improve Texture and Sensory Properties of Wheat Bread. Foods, 2020, 9, 737.	4.3	28
50	Water-soluble polysaccharides from Opuntia stricta Haw. fruit peels: recovery, identification and evaluation of their antioxidant activities. International Agrophysics, 2015, 29, 299-306.	1.7	27
51	Biological properties of water-soluble polysaccharides and hemicelluloses from almond gum. International Journal of Biological Macromolecules, 2017, 95, 667-674.	7.5	26
52	Gas assisted mechanical expression (GAME) for the selective recovery of lipophilic and hydrophilic compounds from olive kernel. Journal of Cleaner Production, 2017, 166, 387-394.	9.3	25
53	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
54	Current insights in yeast cell disruption technologies for oil recovery: A review. Chemical Engineering and Processing: Process Intensification, 2020, 150, 107868.	3.6	24

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55	Healing efficiency of oligosaccharides generated from almond gum (PrunusÂamygdalus) on dermal wounds ofÂadult rats. Journal of Tissue Viability, 2014, 23, 98-108.	2.0	23
56	Seed oil polyphenols: Rapid and sensitive extraction method and high resolution–mass spectrometry identification. Analytical Biochemistry, 2015, 476, 91-93.	2.4	22
57	Stirring-assisted dead-end ultrafiltration for protein and polyphenol recovery from purple sweet potato juices: Filtration behavior investigation and HPLC-DAD-ESI-MS2 profiling. Separation and Purification Technology, 2016, 169, 25-32.	7.9	22
58	Multistage process for the production of bioethanol from almond shell. Bioresource Technology, 2016, 211, 154-163.	9.6	21
59	Antioxidant and antimicrobial activities of solvent extract obtained from rocket (Eruca sativa L.) flowers. Free Radicals and Antioxidants, 2015, 5, 29-34.	0.3	21
60	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
61	Water-Soluble Polysaccharides from Ephedra alata Stems: Structural Characterization, Functional Properties, and Antioxidant Activity. Molecules, 2020, 25, 2210.	3.8	20
62	Gas chromatography–mass spectrometry analysis of 13C labeling in sugars for metabolic flux analysis. Analytical Biochemistry, 2012, 425, 183-188.	2.4	19
63	Pulsed Electric Field Processing of Fruit Juices. , 2018, , 437-449.		19
64	Microwave-Assisted Pyrolysis of Pine Wood Sawdust Mixed with Activated Carbon for Bio-Oil and Bio-Char Production. Processes, 2020, 8, 1437.	2.8	19
65	Combination of cell disruption technologies for lipid recovery from dry and wet biomass of Yarrowia lipolytica and using green solvents. Process Biochemistry, 2020, 90, 139-147.	3.7	18
66	Solvent extract from Opuntia stricta fruit peels: Chemical composition and Biological activities. Free Radicals and Antioxidants, 2015, 5, 52-59.	0.3	17
67	Cell disruption pre-treatments towards an effective recovery of oil from Yarrowia lipolytica oleaginous yeast. Biomass and Bioenergy, 2019, 128, 105320.	5.7	15
68	Impact of the Physicochemical Composition and Microbial Diversity in Apple Juice Fermentation Process: A Review. Molecules, 2020, 25, 3698.	3.8	15
69	Video surveillance system based on a scalable application-oriented architecture. Multimedia Tools and Applications, 2016, 75, 17187-17213.	3.9	14
70	Solute and gas assisted mechanical expression for green oil recovery from rapeseed hulls. Industrial Crops and Products, 2016, 92, 300-307.	5.2	14
71	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
72	Selective ultrasoundâ€assisted aqueous extraction of polyphenols from pomegranate peels and seeds. Journal of Food Processing and Preservation, 2020, 44, e14545.	2.0	13

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73	High Throughput Screening for Bioactive Volatile Compounds and Polyphenols from Almond (<i>Prunus amygdalus</i>) Gum: Assessment of Their Antioxidant and Antibacterial Activities. Journal of Food Processing and Preservation, 2017, 41, e12996.	2.0	12
74	Potential of Novel Technologies for Aqueous Extraction of Plant Bioactives. , 2017, , 399-419.		12
75	Pulsed electric field-assisted fermentation of Hanseniaspora sp. yeast isolated from Lebanese apples. Food Research International, 2020, 129, 108840.	6.2	11
76	Bioethanol Production from Date Seed Cellulosic Fraction Using Saccharomyces cerevisiae. Separations, 2020, 7, 67.	2.4	11
77	Mechanisms of Microbial Inactivation by Emerging Technologies. , 2018, , 111-132.		10
78	Spatio-temporal video filtering for video surveillance applications. , 2013, , .		8
79	Effect of Emerging Processing Technologies on Maillard Reactions. , 2019, , 76-82.		8
80	Application of Pulsed Electric Field Treatment for Food Waste Recovery Operations. , 2017, , 2573-2590.		8
81	Toward scalable application-oriented video surveillance systems. , 2014, , .		7
82	Recovery of Oil, Erucic Acid, and Phenolic Compounds from Rapeseed and Rocket Seeds. Chemical Engineering and Technology, 2016, 39, 1431-1437.	1.5	7
83	Video pre-analyzing and coding in the context of video surveillance applications. , 2013, , .		6
84	New challenges and opportunities of food fermentation processes: Application of conventional and innovative techniques. Food Research International, 2019, 115, 552-553.	6.2	6
85	Effect of Pulsed Electric Fields on the Growth and Acidification Kinetics of Lactobacillus delbrueckii Subsp. bulgaricus. Foods, 2020, 9, 1146.	4.3	6
86	Preparation of Highly Clarified Anthocyanin-Enriched Purple Sweet Potato Juices by Membrane Filtration and Optimization of Their Sensorial Properties. Journal of Food Processing and Preservation, 2017, 41, e12929.	2.0	5
87	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
88	Valorization of Low-Cost Substrates for the Production of Odd Chain Fatty Acids by the Oleaginous Yeast Yarrowia lipolytica. Fermentation, 2022, 8, 284.	3.0	5
89	Gamma-Aminobutyric Acid. , 2019, , 528-534.		4
90	Suitability of the Lebanese "Ace Spur―Apple Variety for Cider Production Using Hanseniaspora sp. Yeast. Fermentation, 2020, 6, 32.	3.0	4

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91	Strategies for increasing lipid accumulation and recovery from <i>Y. lipolytica</i> : A review. OCL - Oilseeds and Fats, Crops and Lipids, 2021, 28, 51.	1.4	4
92	Optimization of cis-9-Heptadecenoic Acid Production from the Oleaginous Yeast Yarrowia lipolytica. Fermentation, 2022, 8, 245.	3.0	4
93	Application of Pulsed Electric Field Treatment for Food Waste Recovery Operations. , 2016, , 1-18.		3
94	Effects of almond gum as texture and sensory quality improver in wheat bread. International Journal of Food Science and Technology, 2017, 52, 205-213.	2.7	2
95	Energy Saving Food Processing. , 2018, , 191-243.		2
96	Quantifying 13C-labeling in Free Sugars and Starch by GC-MS. Methods in Molecular Biology, 2014, 1090, 121-130.	0.9	2
97	Selective Extraction of Biocompounds from Stevia rebaudiana Bertoni Leaves Using Electrotechnologies. , 2017, , 2751-2761.		2
98	Effect of Pulsed Electric Fields on Food Constituents. , 2017, , 2115-2133.		2
99	Effect of Pulsed Electric Fields on Food Constituents. , 2016, , 1-19.		1
100	Emerging extraction technologies of steviol glycosides from Stevia rebaudiana Bertoni. , 2021, , 201-220.		1
101	Effect of Pulsed Electric Fields on Food Constituents. , 2016, , 1-19.		1
102	CarbonQuest : Unfolding the Map of Seed Metabolism. FASEB Journal, 2015, 29, 220.4.	0.5	0
103	Selective Extraction of Biocompounds from Stevia rebaudiana Bertoni Leaves Using Electrotechnologies. , 2016, , 1-11.		0