

Mohamed Koubaa

List of Publications by Year in descending order

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103
papers

4,960
citations

101384

36
h-index

95083

68
g-index

109
all docs

109
docs citations

109
times ranked

5798
citing authors

#	ARTICLE	IF	CITATIONS
1	Green alternative methods for the extraction of antioxidant bioactive compounds from winery wastes and by-products: A review. <i>Trends in Food Science and Technology</i> , 2016, 49, 96-109.	7.8	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. <i>Trends in Food Science and Technology</i> , 2015, 45, 296-310.	7.8	240
3	Landmarks in the historical development of twenty first century food processing technologies. <i>Food Research International</i> , 2017, 97, 318-339.	2.9	231
4	Application of seaweeds to develop new food products with enhanced shelf-life, quality and health-related beneficial properties. <i>Food Research International</i> , 2017, 99, 1066-1083.	2.9	231
5	Mild processing applied to the inactivation of the main foodborne bacterial pathogens: A review. <i>Trends in Food Science and Technology</i> , 2017, 66, 20-35.	7.8	201
6	Emulsion-based systems for fabrication of electrospun nanofibers: food, pharmaceutical and biomedical applications. <i>RSC Advances</i> , 2017, 7, 28951-28964.	1.7	167
7	Oilseed treatment by ultrasounds and microwaves to improve oil yield and quality: An overview. <i>Food Research International</i> , 2016, 85, 59-66.	2.9	149
8	Effect of extrusion on the anti-nutritional factors of food products: An overview. <i>Food Control</i> , 2017, 79, 62-73.	2.8	147
9	Application of Non-conventional Extraction Methods: Toward a Sustainable and Green Production of Valuable Compounds from Mushrooms. <i>Food Engineering Reviews</i> , 2016, 8, 214-234.	3.1	139
10	Current and New Insights in the Sustainable and Green Recovery of Nutritionally Valuable Compounds from <i>Stevia rebaudiana</i> Bertonii. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 6835-6846.	2.4	137
11	Impact of conventional and non-conventional processing on prickly pear (<i>Opuntia</i> spp.) and their derived products: From preservation of beverages to valorization of by-products. <i>Trends in Food Science and Technology</i> , 2017, 67, 260-270.	7.8	126
12	Recovery of colorants from red prickly pear peels and pulps enhanced by pulsed electric field and ultrasound. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 37, 336-344.	2.7	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. <i>Food Research International</i> , 2016, 80, 19-26.	2.9	102
14	Recent insights for the green recovery of inulin from plant food materials using non-conventional extraction technologies: A review. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 33, 1-9.	2.7	100
15	Multistage recovery process of seaweed pigments: Investigation of ultrasound assisted extraction and ultra-filtration performances. <i>Food and Bioproducts Processing</i> , 2017, 104, 40-47.	1.8	91
16	HPLC-DAD-ESI-MS2 analytical profile of extracts obtained from purple sweet potato after green ultrasound-assisted extraction. <i>Food Chemistry</i> , 2017, 215, 391-400.	4.2	89
17	Efficiency of Ohmic assisted hydrodistillation for the extraction of essential oil from oregano (<i>Origanum vulgare</i> subsp. <i>viride</i>) spices. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 41, 172-178.	2.7	85
18	Recent advances in γ -aminobutyric acid (γ -GABA) properties in pulses: an overview. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 2681-2689.	1.7	78

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19	Extraction of essential oil from <i>Aloysia citriodora</i> Palau leaves using continuous and pulsed ultrasound: Kinetics, antioxidant activity and antimicrobial properties. <i>Process Biochemistry</i> , 2018, 65, 197-204.	1.8	76
20	Adsorptive removal of malachite green from aqueous solutions by almond gum: Kinetic study and equilibrium isotherms. <i>International Journal of Biological Macromolecules</i> , 2017, 105, 56-65.	3.6	66
21	Fermentation at non-conventional conditions in food- and bio-sciences by the application of advanced processing technologies. <i>Critical Reviews in Biotechnology</i> , 2018, 38, 122-140.	5.1	66
22	Structural data and biological properties of almond gum oligosaccharide: Application to beef meat preservation. <i>International Journal of Biological Macromolecules</i> , 2015, 72, 472-479.	3.6	64
23	Negative pressure cavitation extraction: A novel method for extraction of food bioactive compounds from plant materials. <i>Trends in Food Science and Technology</i> , 2016, 52, 98-108.	7.8	63
24	Efficiency of almond gum as a low-cost adsorbent for methylene blue dye removal from aqueous solutions. <i>Industrial Crops and Products</i> , 2015, 74, 903-911.	2.5	61
25	Feasibility of using almond gum as coating agent to improve the quality of fried potato chips: Evaluation of sensorial properties. <i>LWT - Food Science and Technology</i> , 2016, 65, 800-807.	2.5	56
26	Current advances in biological production of propionic acid. <i>Biotechnology Letters</i> , 2017, 39, 635-645.	1.1	53
27	Influence of Innovative Processing on $\hat{3}$ â€Aminobutyric Acid (GABA) Contents in Plant Food Materials. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017, 16, 895-905.	5.9	53
28	Purification, structural data and biological properties of polysaccharide from <i>Prunus amygdalus</i> gum. <i>International Journal of Food Science and Technology</i> , 2015, 50, 578-584.	1.3	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. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13179.	0.9	52
30	Gas assisted mechanical expression (GAME) as a promising technology for oil and phenolic compound recovery from tiger nuts. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 32, 172-180.	2.7	49
31	Pectin recovery from sugar beet pulp enhanced by high-voltage electrical discharges. <i>Food and Bioprocess Processing</i> , 2017, 103, 95-103.	1.8	47
32	Novel edible oil sources: Microwave heating and chemical properties. <i>Food Research International</i> , 2017, 92, 147-153.	2.9	45
33	Recent insights in the impact of emerging technologies on lactic acid bacteria: A review. <i>Food Research International</i> , 2020, 137, 109544.	2.9	43
34	Antioxidant Properties of Water-Soluble Gum from Flaxseed Hulls. <i>Antioxidants</i> , 2016, 5, 26.	2.2	40
35	Recent advances in Rosaceae gum exudates: From synthesis to food and non-food applications. <i>International Journal of Biological Macromolecules</i> , 2016, 86, 535-545.	3.6	39
36	Ultrasound-assisted fermentation for cider production from Lebanese apples. <i>Ultrasonics Sonochemistry</i> , 2020, 63, 104952.	3.8	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. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 613-620.	1.7	37
38	Highlighting the tricarboxylic acid cycle: Liquid and gas chromatography–mass spectrometry analyses of ¹³ C-labeled organic acids. <i>Analytical Biochemistry</i> , 2013, 436, 151-159.	1.1	36
39	<i>Nitraria retusa</i> fruit prevents penconazole-induced kidney injury in adult rats through modulation of oxidative stress and histopathological changes. <i>Pharmaceutical Biology</i> , 2017, 55, 1061-1073.	1.3	35
40	Influence of canola seed dehulling on the oil recovery by cold pressing and supercritical CO ₂ extraction. <i>Journal of Food Engineering</i> , 2016, 182, 18-25.	2.7	32
41	Recovery of valuable components and inactivating microorganisms in the agro-food industry with ultrasound-assisted supercritical fluid technology. <i>Journal of Supercritical Fluids</i> , 2018, 134, 71-79.	1.6	32
42	A Combined Metabolomics and Fluxomics Analysis Identifies Steps Limiting Oil Synthesis in Maize Embryos. <i>Plant Physiology</i> , 2019, 181, 961-975.	2.3	32
43	Valorization of Brewers™ Spent Grains: Pretreatments and Fermentation, a Review. <i>Fermentation</i> , 2022, 8, 50.	1.4	32
44	Ultrasound-Assisted Extraction, Centrifugation and Ultrafiltration: Multistage Process for Polyphenol Recovery from Purple Sweet Potatoes. <i>Molecules</i> , 2016, 21, 1584.	1.7	31
45	Lipid extraction from <i>Yarrowia lipolytica</i> biomass using high-pressure homogenization. <i>Biomass and Bioenergy</i> , 2018, 115, 143-150.	2.9	31
46	Application of modern computer algebra systems in food formulations and development: A case study. <i>Trends in Food Science and Technology</i> , 2017, 64, 48-59.	7.8	30
47	Mechanical Cell Disruption Technologies for the Extraction of Dyes and Pigments from Microorganisms: A Review. <i>Fermentation</i> , 2021, 7, 36.	1.4	30
48	Water-soluble polysaccharides and hemicelluloses from almond gum: Functional and prebiotic properties. <i>International Journal of Biological Macromolecules</i> , 2016, 93, 359-368.	3.6	29
49	Date Seeds as a Natural Source of Dietary Fibers to Improve Texture and Sensory Properties of Wheat Bread. <i>Foods</i> , 2020, 9, 737.	1.9	28
50	Water-soluble polysaccharides from <i>Opuntia stricta</i> Haw. fruit peels: recovery, identification and evaluation of their antioxidant activities. <i>International Agrophysics</i> , 2015, 29, 299-306.	0.7	27
51	Biological properties of water-soluble polysaccharides and hemicelluloses from almond gum. <i>International Journal of Biological Macromolecules</i> , 2017, 95, 667-674.	3.6	26
52	Gas assisted mechanical expression (GAME) for the selective recovery of lipophilic and hydrophilic compounds from olive kernel. <i>Journal of Cleaner Production</i> , 2017, 166, 387-394.	4.6	25
53	Bioproduction of 2-Phenylethanol through Yeast Fermentation on Synthetic Media and on Agro-Industrial Waste and By-Products: A Review. <i>Foods</i> , 2022, 11, 109.	1.9	25
54	Current insights in yeast cell disruption technologies for oil recovery: A review. <i>Chemical Engineering and Processing: Process Intensification</i> , 2020, 150, 107868.	1.8	24

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55	Healing efficiency of oligosaccharides generated from almond gum (<i>Prunus Amygdalus</i>) on dermal wounds of Adult rats. <i>Journal of Tissue Viability</i> , 2014, 23, 98-108.	0.9	23
56	Seed oil polyphenols: Rapid and sensitive extraction method and high resolution mass spectrometry identification. <i>Analytical Biochemistry</i> , 2015, 476, 91-93.	1.1	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. <i>Separation and Purification Technology</i> , 2016, 169, 25-32.	3.9	22
58	Multistage process for the production of bioethanol from almond shell. <i>Bioresource Technology</i> , 2016, 211, 154-163.	4.8	21
59	Antioxidant and antimicrobial activities of solvent extract obtained from rocket (<i>Eruca sativa</i> L.) flowers. <i>Free Radicals and Antioxidants</i> , 2015, 5, 29-34.	0.2	21
60	Control of the sugar/ethanol conversion rate during moderate pulsed electric field-assisted fermentation of a <i>Hanseniaspora</i> sp. strain to produce low-alcohol cider. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 59, 102258.	2.7	20
61	Water-Soluble Polysaccharides from <i>Ephedra alata</i> Stems: Structural Characterization, Functional Properties, and Antioxidant Activity. <i>Molecules</i> , 2020, 25, 2210.	1.7	20
62	Gas chromatography mass spectrometry analysis of ¹³ C labeling in sugars for metabolic flux analysis. <i>Analytical Biochemistry</i> , 2012, 425, 183-188.	1.1	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. <i>Processes</i> , 2020, 8, 1437.	1.3	19
65	Combination of cell disruption technologies for lipid recovery from dry and wet biomass of <i>Yarrowia lipolytica</i> and using green solvents. <i>Process Biochemistry</i> , 2020, 90, 139-147.	1.8	18
66	Solvent extract from <i>Opuntia stricta</i> fruit peels: Chemical composition and Biological activities. <i>Free Radicals and Antioxidants</i> , 2015, 5, 52-59.	0.2	17
67	Cell disruption pre-treatments towards an effective recovery of oil from <i>Yarrowia lipolytica</i> oleaginous yeast. <i>Biomass and Bioenergy</i> , 2019, 128, 105320.	2.9	15
68	Impact of the Physicochemical Composition and Microbial Diversity in Apple Juice Fermentation Process: A Review. <i>Molecules</i> , 2020, 25, 3698.	1.7	15
69	Video surveillance system based on a scalable application-oriented architecture. <i>Multimedia Tools and Applications</i> , 2016, 75, 17187-17213.	2.6	14
70	Solute and gas assisted mechanical expression for green oil recovery from rapeseed hulls. <i>Industrial Crops and Products</i> , 2016, 92, 300-307.	2.5	14
71	Sprouts Use as Functional Foods. Optimization of Germination of Wheat (<i>Triticum aestivum</i> L.), Alfalfa (<i>Medicago sativa</i> L.), and Radish (<i>Raphanus sativus</i> L.) Seeds Based on Their Nutritional Content Evolution. <i>Foods</i> , 2022, 11, 1460.	1.9	14
72	Selective ultrasound assisted aqueous extraction of polyphenols from pomegranate peels and seeds. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14545.	0.9	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. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12996.	0.9	12
74	Potential of Novel Technologies for Aqueous Extraction of Plant Bioactives. , 2017, , 399-419.		12
75	Pulsed electric field-assisted fermentation of <i>Hanseniaspora</i> sp. yeast isolated from Lebanese apples. <i>Food Research International</i> , 2020, 129, 108840.	2.9	11
76	Bioethanol Production from Date Seed Cellulosic Fraction Using <i>Saccharomyces cerevisiae</i> . <i>Separations</i> , 2020, 7, 67.	1.1	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. <i>Chemical Engineering and Technology</i> , 2016, 39, 1431-1437.	0.9	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. <i>Food Research International</i> , 2019, 115, 552-553.	2.9	6
85	Effect of Pulsed Electric Fields on the Growth and Acidification Kinetics of <i>Lactobacillus delbrueckii</i> Subsp. <i>bulgaricus</i> . <i>Foods</i> , 2020, 9, 1146.	1.9	6
86	Preparation of Highly Clarified Anthocyanin-Enriched Purple Sweet Potato Juices by Membrane Filtration and Optimization of Their Sensorial Properties. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12929.	0.9	5
87	Evaluation of the fermentative capacity of an indigenous <i>Hanseniaspora</i> sp. strain isolated from Lebanese apples for cider production. <i>FEMS Microbiology Letters</i> , 2020, 367, .	0.7	5
88	Valorization of Low-Cost Substrates for the Production of Odd Chain Fatty Acids by the Oleaginous Yeast <i>Yarrowia lipolytica</i> . <i>Fermentation</i> , 2022, 8, 284.	1.4	5
89	Gamma-Aminobutyric Acid. , 2019, , 528-534.		4
90	Suitability of the Lebanese "Ace Spur" Apple Variety for Cider Production Using <i>Hanseniaspora</i> sp. Yeast. <i>Fermentation</i> , 2020, 6, 32.	1.4	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.	0.6	4
92	Optimization of cis-9-Heptadecenoic Acid Production from the Oleaginous Yeast <i>Yarrowia lipolytica</i> . Fermentation, 2022, 8, 245.	1.4	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.	1.3	2
95	Energy Saving Food Processing. , 2018, , 191-243.		2
96	Quantifying ¹³ C-labeling in Free Sugars and Starch by GC-MS. Methods in Molecular Biology, 2014, 1090, 121-130.	0.4	2
97	Selective Extraction of Biocompounds from <i>Stevia rebaudiana</i> 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 <i>Stevia rebaudiana</i> 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.	0.2	0
103	Selective Extraction of Biocompounds from <i>Stevia rebaudiana</i> Bertoni Leaves Using Electrotechnologies. , 2016, , 1-11.		0