Mohamed Koubaa

List of Publications by Year in Descending Order

107 papers	3,581 citations	32 h-index	58 g-index
109 ext. papers	4,211 ext. citations	5.8 avg, IF	5.71 L-index

#	Paper	IF	Citations
107	Bioproduction of 2-Phenylethanol through Yeast Fermentation on Synthetic Media and on Agro-Industrial Waste and By-Products: A Review.. *Foods*, **2022**, 11,	4.9	3
106	Valorization of Brewers Spent Grains: Pretreatments and Fermentation, a Review. *Fermentation*, **2022**, 8, 50	4.7	3
105	Optimization of cis-9-Heptadecenoic Acid Production from the Oleaginous Yeast Yarrowia lipolytica. *Fermentation*, **2022**, 8, 245	4.7	0
104	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	4.9	1
103	Strategies for increasing lipid accumulation and recovery from Y. lipolytica: A review. *OCL - Oilseeds and Fats, Crops and Lipids*, **2021**, 28, 51	1.5	1
102	Mechanical Cell Disruption Technologies for the Extraction of Dyes and Pigments from Microorganisms: A Review. *Fermentation*, **2021**, 7, 36	4.7	6
101	Emerging extraction technologies of steviol glycosides from Stevia rebaudiana Bertoni **2021**, 201-220		1
100	Biomass Fractionation Using Emerging Technologies **2021**, 145-169		
99	Enhancing Microbial Growth Using Emerging Technologies **2021**, 171-193		
98	Emerging Technologies and Their Mechanism of Action on Fermentation **2021**, 117-144		
97	Introduction to Conventional Fermentation Processes **2021**, 1-21		
96	Application of Fermentation to Recover High-Added Value Compounds from Food By-Products **2021**, 195-219		2
95	Bioethanol Production from Date Seed Cellulosic Fraction Using Saccharomyces cerevisiae. *Separations*, **2020**, 7, 67	3.1	8
94	Selective ultrasound-assisted aqueous extraction of polyphenols from pomegranate peels and seeds. *Journal of Food Processing and Preservation*, **2020**, 44, e14545	2.1	7
93	Water-Soluble Polysaccharides from Stems: Structural Characterization, Functional Properties, and Antioxidant Activity. *Molecules*, **2020**, 25,	4.8	6
92	Date Seeds as a Natural Source of Dietary Fibers to Improve Texture and Sensory Properties of Wheat Bread. *Foods*, **2020**, 9,	4.9	12
91	Evaluation of the fermentative capacity of an indigenous Hanseniaspora sp. strain isolated from Lebanese apples for cider production. *FEMS Microbiology Letters*, **2020**, 367,	2.9	3

90	Current insights in yeast cell disruption technologies for oil recovery: A review. *Chemical Engineering and Processing: Process Intensification*, **2020**, 150, 107868	3.7	18
89	Suitability of the Lebanese Ace Spur Apple Variety for Cider Production Using Hanseniaspora sp. Yeast. *Fermentation*, **2020**, 6, 32	4.7	4
88	Ultrasound-assisted fermentation for cider production from Lebanese apples. *Ultrasonics Sonochemistry*, **2020**, 63, 104952	8.9	22
87	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	4.8	11
86	Pulsed electric field-assisted fermentation of Hanseniaspora sp. yeast isolated from Lebanese apples. *Food Research International*, **2020**, 129, 108840	7	7
85	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	6.8	14
84	Recent insights in the impact of emerging technologies on lactic acid bacteria: A review. *Food Research International*, **2020**, 137, 109544	7	17
83	Microwave-Assisted Pyrolysis of Pine Wood Sawdust Mixed with Activated Carbon for Bio-Oil and Bio-Char Production. *Processes*, **2020**, 8, 1437	2.9	4
82	Effect of Pulsed Electric Fields on the Growth and Acidification Kinetics of Subsp.. *Foods*, **2020**, 9,	4.9	2
81	Impact of the Physicochemical Composition and Microbial Diversity in Apple Juice Fermentation Process: A Review. *Molecules*, **2020**, 25,	4.8	5
80	Cell disruption pre-treatments towards an effective recovery of oil from Yarrowia lipolytica oleaginous yeast. *Biomass and Bioenergy*, **2019**, 128, 105320	5.3	8
79	Effect of Emerging Processing Technologies on Maillard Reactions **2019**, 76-82		6
78	Gamma-Aminobutyric Acid **2019**, 528-534		3
77	A Combined Metabolomics and Fluxomics Analysis Identifies Steps Limiting Oil Synthesis in Maize Embryos. *Plant Physiology*, **2019**, 181, 961-975	6.6	18
76	Mechanisms of Microbial Inactivation by Emerging Technologies **2018**, 111-132		7
75	Pulsed Electric Field Processing of Fruit Juices **2018**, 437-449		11
74	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	4.2	23
73	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	9.4	52

72	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	4.8	55
71	Energy Saving Food Processing **2018**, 191-243		2
70	Lipid extraction from Yarrowia lipolytica biomass using high-pressure homogenization. *Biomass and Bioenergy*, **2018**, 115, 143-150	5.3	21
69	Seed oil extraction from red prickly pear using hexane and supercritical CO : assessment of phenolic compound composition, antioxidant and antibacterial activities. *Journal of the Science of Food and Agriculture*, **2017**, 97, 613-620	4.3	31
68	Current advances in biological production of propionic acid. *Biotechnology Letters*, **2017**, 39, 635-645	3	36
67	Electrotechnologies, microwaves, and ultrasounds combined with binary mixtures of ethanol and water to extract steviol glycosides and antioxidant compounds from Stevia rebaudiana leaves. *Journal of Food Processing and Preservation*, **2017**, 41, e13179	2.1	41
66	Recent advances in -aminobutyric acid (GABA) properties in pulses: an overview. *Journal of the Science of Food and Agriculture*, **2017**, 97, 2681-2689	4.3	56
65	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	6.8	64
64	Nitraria retusa fruit prevents penconazole-induced kidney injury in adult rats through modulation of oxidative stress and histopathological changes. *Pharmaceutical Biology*, **2017**, 55, 1061-1073	3.8	22
63	Pectin recovery from sugar beet pulp enhanced by high-voltage electrical discharges. *Food and Bioproducts Processing*, **2017**, 103, 95-103	4.9	32
62	Landmarks in the historical development of twenty first century food processing technologies. *Food Research International*, **2017**, 97, 318-339	7	173
61	Multistage recovery process of seaweed pigments: Investigation of ultrasound assisted extraction and ultra-filtration performances. *Food and Bioproducts Processing*, **2017**, 104, 40-47	4.9	72
60	Biological properties of water-soluble polysaccharides and hemicelluloses from almond gum. *International Journal of Biological Macromolecules*, **2017**, 95, 667-674	7.9	21
59	Novel edible oil sources: Microwave heating and chemical properties. *Food Research International*, **2017**, 92, 147-153	7	37
58	Mild processing applied to the inactivation of the main foodborne bacterial pathogens: A review. *Trends in Food Science and Technology*, **2017**, 66, 20-35	15.3	159
57	Emulsion-based systems for fabrication of electrospun nanofibers: food, pharmaceutical and biomedical applications. *RSC Advances*, **2017**, 7, 28951-28964	3.7	110
56	Application of modern computer algebra systems in food formulations and development: A case study. *Trends in Food Science and Technology*, **2017**, 64, 48-59	15.3	25
55	Effect of extrusion on the anti-nutritional factors of food products: An overview. *Food Control*, **2017**, 79, 62-73	6.2	90

54	Extraction Methods of Essential Oils From Herbs and Spices **2017**, 21-55		9
53	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	15.3	91
52	Influence of Innovative Processing on -Aminobutyric Acid (GABA) Contents in Plant Food Materials. *Comprehensive Reviews in Food Science and Food Safety*, **2017**, 16, 895-905	16.4	40
51	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	10.3	25
50	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	7.9	45
49	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	7	152
48	HPLC-DAD-ESI-MS(2) analytical profile of extracts obtained from purple sweet potato after green ultrasound-assisted extraction. *Food Chemistry*, **2017**, 215, 391-400	8.5	68
47	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	2.1	5
46	High Throughput Screening for Bioactive Volatile Compounds and Polyphenols from Almond (Prunus amygdalus) Gum: Assessment of Their Antioxidant and Antibacterial Activities. *Journal of Food Processing and Preservation*, **2017**, 41, e12996	2.1	8
45	Effects of almond gum as texture and sensory quality improver in wheat bread. *International Journal of Food Science and Technology*, **2017**, 52, 205-213	3.8	2
44	Potential of Novel Technologies for Aqueous Extraction of Plant Bioactives **2017**, 399-419		5
43	Selective Extraction of Biocompounds from Stevia rebaudiana Bertoni Leaves Using Electrotechnologies **2017**, 2751-2761		1
42	Application of Pulsed Electric Field Treatment for Food Waste Recovery Operations **2017**, 2573-2590		4
41	Effect of Pulsed Electric Fields on Food Constituents **2017**, 2115-2133		2
40	Application of Non-conventional Extraction Methods: Toward a Sustainable and Green Production of Valuable Compounds from Mushrooms. *Food Engineering Reviews*, **2016**, 8, 214-234	6.5	102
39	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	5.4	39
38	Solute and gas assisted mechanical expression for green oil recovery from rapeseed hulls. *Industrial Crops and Products*, **2016**, 92, 300-307	5.9	13
37	Water-soluble polysaccharides and hemicelluloses from almond gum: Functional and prebiotic properties. *International Journal of Biological Macromolecules*, **2016**, 93, 359-368	7.9	22

36	Effect of Pulsed Electric Fields on Food Constituents **2016**, 1-19		1
35	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	8.3	16
34	Recovery of Oil, Erucic Acid, and Phenolic Compounds from Rapeseed and Rocket Seeds. *Chemical Engineering and Technology*, **2016**, 39, 1431-1437	2	5
33	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	15.3	376
32	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	6.8	78
31	Recent advances in Rosaceae gum exudates: From synthesis to food and non-food applications. *International Journal of Biological Macromolecules*, **2016**, 86, 535-45	7.9	24
30	Influence of canola seed dehulling on the oil recovery by cold pressing and supercritical CO2 extraction. *Journal of Food Engineering*, **2016**, 182, 18-25	6	29
29	Multistage process for the production of bioethanol from almond shell. *Bioresource Technology*, **2016**, 211, 154-63	11	17
28	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	7	87
27	Application of Pulsed Electric Field Treatment for Food Waste Recovery Operations **2016**, 1-18		3
26	Effect of Pulsed Electric Fields on Food Constituents **2016**, 1-19		1
25	Selective Extraction of Biocompounds from Stevia rebaudiana Bertoni Leaves Using Electrotechnologies **2016**, 1-11		
24	Antioxidant Properties of Water-Soluble Gum from Flaxseed Hulls. *Antioxidants*, **2016**, 5,	7.1	26
23	Ultrasound-Assisted Extraction, Centrifugation and Ultrafiltration: Multistage Process for Polyphenol Recovery from Purple Sweet Potatoes. *Molecules*, **2016**, 21,	4.8	26
22	Video surveillance system based on a scalable application-oriented architecture. *Multimedia Tools and Applications*, **2016**, 75, 17187-17213	2.5	13
21	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	6.8	96
20	Oilseed treatment by ultrasounds and microwaves to improve oil yield and quality: An overview. *Food Research International*, **2016**, 85, 59-66	7	118
19	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	15.3	49

18	Seed oil polyphenols: rapid and sensitive extraction method and high resolution-mass spectrometry identification. *Analytical Biochemistry*, **2015**, 476, 91-3	3.1	19
17	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	5.9	50
16	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	15.3	195
15	Current and New Insights in the Sustainable and Green Recovery of Nutritionally Valuable Compounds from Stevia rebaudiana Bertoni. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 6835-46	5.7	120
14	Water-soluble polysaccharides from Opuntia stricta Haw. fruit peels: recovery, identification and evaluation of their antioxidant activities. *International Agrophysics*, **2015**, 29, 299-306	2	22
13	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	6.8	42
12	Purification, structural data and biological properties of polysaccharide from Prunus amygdalus gum. *International Journal of Food Science and Technology*, **2015**, 50, 578-584	3.8	45
11	Structural data and biological properties of almond gum oligosaccharide: application to beef meat preservation. *International Journal of Biological Macromolecules*, **2015**, 72, 472-9	7.9	45
10	Antioxidant and antimicrobial activities of solvent extract obtained from rocket (Eruca sativa L.) flowers. *Free Radicals and Antioxidants*, **2015**, 5, 29-34	1.7	12
9	Solvent extract from Opuntia stricta fruit peels: Chemical composition and Biological activities. *Free Radicals and Antioxidants*, **2015**, 5, 52-59	1.7	14
8	CarbonQuest: Unfolding the Map of Seed Metabolism. *FASEB Journal*, **2015**, 29, 220.4	0.9	
7	Toward scalable application-oriented video surveillance systems **2014**,		4
6	Healing efficiency of oligosaccharides generated from almond gum (Prunus amygdalus) on dermal wounds of adult rats. *Journal of Tissue Viability*, **2014**, 23, 98-108	3.2	20
5	Quantifying □□C-labeling in free sugars and starch by GC-MS. *Methods in Molecular Biology*, **2014**, 1090, 121-30	1.4	2
4	Video pre-analyzing and coding in the context of video surveillance applications **2013**,		3
3	Spatio-temporal video filtering for video surveillance applications **2013**,		3
2	Highlighting the tricarboxylic acid cycle: liquid and gas chromatography-mass spectrometry analyses of (13)C-labeled organic acids. *Analytical Biochemistry*, **2013**, 436, 151-9	3.1	31
1	Gas chromatography-mass spectrometry analysis of 13C labeling in sugars for metabolic flux analysis. *Analytical Biochemistry*, **2012**, 425, 183-8	3.1	17