Hajer Aloui

List of Publications by Year in descending order

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567281 752698 1,019 20 15 20 citations h-index g-index papers 20 20 20 1371 times ranked docs citations citing authors all docs

#	Article	IF	CITATIONS
1	Enhanced co-production of medium-chain-length polyhydroxyalkanoates and phenazines from crude glycerol by high cell density cultivation of Pseudomonas chlororaphis in membrane bioreactor. International Journal of Biological Macromolecules, 2022, 211, 545-555.	7.5	9
2	Functional property optimization of sodium caseinate-based films incorporating functional compounds from date seed co-products using response surface methodology. RSC Advances, 2022, 12, 15822-15833.	3.6	2
3	Biodegradable films based on chitosan and defatted Chlorella biomass: Functional and physical characterization. Food Chemistry, 2021, 337, 127777.	8.2	45
4	Novel composite films based on sodium alginate and gallnut extract with enhanced antioxidant, antimicrobial, barrier and mechanical properties. Food Hydrocolloids, 2021, 113, 106508.	10.7	80
5	Development of a novel composite film based on polyurethane and defatted <i>Chlorella</i> biomass: Physical and functional characterization. Journal of Applied Polymer Science, 2021, 138, 50152.	2.6	12
6	Biosynthesis of Polyhydroxyalkanoates from Defatted Chlorella Biomass as an Inexpensive Substrate. Applied Sciences (Switzerland), 2021, 11, 1094.	2.5	17
7	Bioactive Coatings Enriched with Cuticle Components from Tomato Wastes for Cherry Tomatoes Preservation. Waste and Biomass Valorization, 2021, 12, 6155-6163.	3.4	8
8	Biodegradable Polyurethanes Based on Castor Oil and Poly (3-hydroxybutyrate). Polymers, 2021, 13, 1387.	4.5	11
9	High cell density culture of Paracoccus sp. LL1 in membrane bioreactor for enhanced co-production of polyhydroxyalkanoates and astaxanthin. International Journal of Biological Macromolecules, 2021, 192, 289-297.	7.5	17
10	Defatted Chlorella biomass as a renewable carbon source for polyhydroxyalkanoates and carotenoids co-production. Algal Research, 2020, 51, 102068.	4.6	26
11	Production of polyhydroxyalkanoates and carotenoids through cultivation of different bacterial strains using brown algae hydrolysate as a carbon source. Biocatalysis and Agricultural Biotechnology, 2020, 30, 101852.	3.1	16
12	Development and characterization of novel composite glycerol-plasticized films based on sodium caseinate and lipid fraction of tomato pomace by-product. International Journal of Biological Macromolecules, 2019, 139, 128-138.	7. 5	33
13	Effect of chitosanâ€based coatings enriched with savory and/or tarragon essential oils on postharvest maintenance of kumquat (<i>Fortunella</i> sp.) fruit. Food Science and Nutrition, 2019, 7, 155-162.	3.4	32
14	Effects of coating weight and nanoclay content on functional and physical properties of bionanocomposite-coated paper. Cellulose, 2017, 24, 4493-4507.	4.9	24
15	Natural Antimicrobial Edible Coatings for Microbial Safety and Food Quality Enhancement. Comprehensive Reviews in Food Science and Food Safety, 2016, 15, 1080-1103.	11.7	126
16	Synergistic Effect of Halloysite and Cellulose Nanocrystals on the Functional Properties of PVA Based Nanocomposites. ACS Sustainable Chemistry and Engineering, 2016, 4, 794-800.	6.7	120
17	Physical properties and antifungal activity of bioactive films containing Wickerhamomyces anomalus killer yeast and their application for preservation of oranges and control of postharvest green mold caused by Penicillium digitatum. International Journal of Food Microbiology, 2015, 200, 22-30.	4.7	98
18	Alginate coatings containing grapefruit essential oil or grapefruit seed extract for grapes preservation. International Journal of Food Science and Technology, 2014, 49, 952-959.	2.7	90

#	Article	IF	CITATIONS
19	Chitosan–caseinate bilayer coatings for paper packaging materials. Carbohydrate Polymers, 2014, 99, 508-516.	10.2	125
20	Efficacy of the combined application of chitosan and Locust Bean Gum with different citrus essential oils to control postharvest spoilage caused by Aspergillus flavus in dates. International Journal of Food Microbiology, 2014, 170, 21-28.	4.7	128