

# Houcine Mhemdi

## List of Publications by Year in descending order

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Version: 2024-02-01

35  
papers

919  
citations

471371

17  
h-index

454834

30  
g-index

35  
all docs

35  
docs citations

35  
times ranked

1091  
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	A supercritical tuneable process for the selective extraction of fats and essential oil from coriander seeds. <i>Journal of Food Engineering</i> , 2011, 105, 609-616.	2.7	64
4	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
5	Pectin recovery from sugar beet pulp enhanced by high-voltage electrical discharges. <i>Food and Bioproducts Processing</i> , 2017, 103, 95-103.	1.8	47
6	Seed oil extraction from red prickly pear using hexane and supercritical CO <sub>2</sub> : 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
7	Characterization of oilseeds mechanical expression in an instrumented pilot screw press. <i>Industrial Crops and Products</i> , 2018, 121, 106-113.	2.5	36
8	Influence of canola seed dehulling on the oil recovery by cold pressing and supercritical CO <sub>2</sub> extraction. <i>Journal of Food Engineering</i> , 2016, 182, 18-25.	2.7	32
9	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
10	Alternative Pressing/Ultrafiltration Process for Sugar Beet Valorization: Impact of Pulsed Electric Field and Cossettes Preheating on the Qualitative Characteristics of Juices. <i>Food and Bioprocess Technology</i> , 2014, 7, 795-805.	2.6	31
11	Pulsed electric field treatment of sugar beet tails as a sustainable feedstock for bioethanol production. <i>Applied Energy</i> , 2016, 162, 49-57.	5.1	29
12	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
13	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
14	Filtration diffusivity and expression behaviour of thermally and electrically pretreated sugar beet tissue and press-cake. <i>Separation and Purification Technology</i> , 2012, 95, 118-125.	3.9	24
15	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
16	Dead-End Dynamic Ultrafiltration of Juice Expressed from Electroporated Sugar Beets. <i>Food and Bioprocess Technology</i> , 2015, 8, 615-622.	2.6	20
17	Combined pressing-diffusion technology for sugar beets pretreated by pulsed electric field. <i>Journal of Food Engineering</i> , 2016, 168, 166-172.	2.7	20
18	Alkaline Pressing of Electroporated Sugar Beet Tissue: Process Behavior and Qualitative Characteristics of Raw Juice. <i>Food and Bioprocess Technology</i> , 2015, 8, 1947-1957.	2.6	18

#	ARTICLE	IF	CITATIONS
19	Rotating Disk-Assisted Cross-Flow Ultrafiltration of Sugar Beet Juice. Food and Bioprocess Technology, 2016, 9, 493-500.	2.6	17
20	Selective and eco-friendly recovery of glucosinolates from mustard seeds ( <i>Brassica juncea</i> ) using process optimization and innovative pretreatment (high voltage electrical discharges). Food and Bioproducts Processing, 2020, 124, 11-23.	1.8	15
21	Edible Insectsâ€™ Transformation for Feed and Food Uses: An Overview of Current Insights and Future Developments in the Field. Processes, 2022, 10, 970.	1.3	15
22	Solute and gas assisted mechanical expression for green oil recovery from rapeseed hulls. Industrial Crops and Products, 2016, 92, 300-307.	2.5	14
23	Dead end ultra-filtration of sugar beet juice expressed from cold electrically pre-treated slices: Effect of membrane polymer on fouling mechanism and permeate quality. Innovative Food Science and Emerging Technologies, 2016, 36, 75-82.	2.7	13
24	Impact of pulsed electric field and preheating on the lime purification of raw sugar beet expressed juices. Food and Bioproducts Processing, 2015, 95, 323-331.	1.8	12
25	Purification of juices obtained with innovative pulsed electric field and alkaline pressing of sugar beet tissue. Separation and Purification Technology, 2017, 173, 156-164.	3.9	9
26	Extended surfactants and their tailored applications for vegetable oils extraction: An overview. OCL - Oilseeds and Fats, Crops and Lipids, 2021, 28, 7.	0.6	9
27	Pulsed electric fieldâ€™treated insects and algae as future food ingredients. , 2020, , 247-266.		8
28	Several-staged alkaline pressing-soaking of electroporated sugar beet slices for minimization of sucrose loss. Innovative Food Science and Emerging Technologies, 2016, 36, 18-25.	2.7	7
29	Recovery of Oil, Erucic Acid, and Phenolic Compounds from Rapeseed and Rocket Seeds. Chemical Engineering and Technology, 2016, 39, 1431-1437.	0.9	7
30	Residence time distribution and flow pattern modeling of oilseeds in a pilot screw press. OCL - Oilseeds and Fats, Crops and Lipids, 2020, 27, 65.	0.6	4
31	Impact of pretreatments on the solid/liquid expression behavior of canola seeds based on the simplified computational method. Industrial Crops and Products, 2018, 113, 135-141.	2.5	3
32	Novel One-Step Process for the Production of Bioplastic from Rapeseed Press Cake. Processes, 2021, 9, 1498.	1.3	2
33	Isolation and Purification of Mustard Glucosinolates by Macroporous Anion-Exchange Resin: Process Optimization and Kineticsâ€™ Modelling. Processes, 2022, 10, 191.	1.3	2
34	Dead-end ultrafiltration of rich glucosinolates juice extracted from mustard defatted meal: Effects of operating conditions on permeate quality and membrane fouling. Food and Bioproducts Processing, 2021, 128, 133-142.	1.8	1
35	Gas-assisted oil expression from oilseeds. , 2019, , 315-333.		1