## Houcine Mhemdi

List of Publications by Year in descending order

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471371 454834 35 919 17 30 citations h-index g-index papers 35 35 35 1091 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Isolation and Purification of Mustard Glucosinolates by Macroporous Anion-Exchange Resin: Process Optimization and Kinetics' Modelling. Processes, 2022, 10, 191.	1.3	2
2	Edible Insects' Transformation for Feed and Food Uses: An Overview of Current Insights and Future Developments in the Field. Processes, 2022, 10, 970.	1.3	15
3	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
4	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
5	Novel One-Step Process for the Production of Bioplastic from Rapeseed Press Cake. Processes, 2021, 9, 1498.	1.3	2
6	Pulsed electric field–treated insects and algae as future food ingredients. , 2020, , 247-266.		8
7	Selective and eco-friendly recovery of glucosinolates from mustard seeds (Brassica juncea) using process optimization and innovative pretreatment (high voltage electrical discharges). Food and Bioproducts Processing, 2020, 124, 11-23.	1.8	15
8	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
9	Gas-assisted oil expression from oilseeds. , 2019, , 315-333.		1
10	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
11	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.	1.6	32
12	Characterization of oilseeds mechanical expression in an instrumented pilot screw press. Industrial Crops and Products, 2018, 121, 106-113.	2.5	36
13	Seed oil extraction from red prickly pear using hexane and supercritical CO <sub>2</sub> : assessment of phenolic compound composition, antioxidant and antibacterial activities. Journal of the Science of Food and Agriculture, 2017, 97, 613-620.	1.7	37
14	Pectin recovery from sugar beet pulp enhanced by high-voltage electrical discharges. Food and Bioproducts Processing, 2017, 103, 95-103.	1.8	47
15	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.	4.6	25
16	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
17	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.	2.7	118
18	Oilseed treatment by ultrasounds and microwaves to improve oil yield and quality: An overview. Food Research International, 2016, 85, 59-66.	2.9	149

#	Article	IF	CITATIONS
19	Solute and gas assisted mechanical expression for green oil recovery from rapeseed hulls. Industrial Crops and Products, 2016, 92, 300-307.	2.5	14
20	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
21	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
22	Recovery of Oil, Erucic Acid, and Phenolic Compounds from Rapeseed and Rocket Seeds. Chemical Engineering and Technology, 2016, 39, 1431-1437.	0.9	7
23	Pulsed electric field treatment of sugar beet tails as a sustainable feedstock for bioethanol production. Applied Energy, 2016, 162, 49-57.	5.1	29
24	Influence of canola seed dehulling on the oil recovery by cold pressing and supercritical CO2 extraction. Journal of Food Engineering, 2016, 182, 18-25.	2.7	32
25	Rotating Disk-Assisted Cross-Flow Ultrafiltration of Sugar Beet Juice. Food and Bioprocess Technology, 2016, 9, 493-500.	2.6	17
26	Combined pressing-diffusion technology for sugar beets pretreated by pulsed electric field. Journal of Food Engineering, 2016, 168, 166-172.	2.7	20
27	Alkaline Pressing of Electroporated Sugar Beet Tissue: Process Behavior and Qualitative Characteristics of Raw Juice. Food and Bioprocess Technology, 2015, 8, 1947-1957.	2.6	18
28	Seed oil polyphenols: Rapid and sensitive extraction method and high resolution–mass spectrometry identification. Analytical Biochemistry, 2015, 476, 91-93.	1.1	22
29	Water-soluble polysaccharides from Opuntia stricta Haw. fruit peels: recovery, identification and evaluation of their antioxidant activities. International Agrophysics, 2015, 29, 299-306.	0.7	27
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.	2.7	49
31	Dead-End Dynamic Ultrafiltration of Juice Expressed from Electroporated Sugar Beets. Food and Bioprocess Technology, 2015, 8, 615-622.	2.6	20
32	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
33	Alternative Pressing/Ultrafiltration Process for Sugar Beet Valorization: Impact of Pulsed Electric Field and Cossettes Preheating on the Qualitative Characteristics of Juices. Food and Bioprocess Technology, 2014, 7, 795-805.	2.6	31
34	Filtration diffusivity and expression behaviour of thermally and electrically pretreated sugar beet tissue and press-cake. Separation and Purification Technology, 2012, 95, 118-125.	3.9	24
35	A supercritical tuneable process for the selective extraction of fats and essential oil from coriander seeds. Journal of Food Engineering, 2011, 105, 609-616.	2.7	64