

Walid Elfalleh

List of Publications by Year in descending order

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111
papers

2,776
citations

236833

25
h-index

223716

46
g-index

114
all docs

114
docs citations

114
times ranked

3478
citing authors

#	ARTICLE	IF	CITATIONS
1	Total phenolic contents and antioxidant activities of pomegranate peel, seed, leaf and flower. Journal of Medicinal Plants Research, 2012, 6, .	0.2	203
2	Effects of (+)-catechin on a rice bran protein oil-in-water emulsion: Droplet size, zeta-potential, emulsifying properties, and rheological behavior. Food Hydrocolloids, 2020, 98, 105306.	5.6	202
3	Antioxidant Capacities of Phenolic Compounds and Tocopherols from Tunisian Pomegranate (<i>Punica granatum</i>) Fruits. Journal of Food Science, 2011, 76, C707-13.	1.5	145
4	The caper (<i>Capparis</i> L.): Ethnopharmacology, phytochemical and pharmacological properties. <i>FÄ-toterapÄ-ÄÇ</i> , 2011, 82, 93-101.	1.1	116
5	Identification and quantification of phenolic acids and flavonol glycosides in Tunisian <i>Morus</i> species by HPLC-DAD and HPLC-MS. Journal of Functional Foods, 2012, 4, 367-374.	1.6	97
6	Physico-chemical properties and DPPH-ABTS scavenging activity of some local pomegranate (<i>Punica</i>) Tj ETQq0 0,0 rgBT /Overlock 10	1.3	92
7	Flavonoids, phenols, antioxidant, and antimicrobial activities in various extracts from Tossa jute leave (<i>Corchorus olitorus</i> L.). Industrial Crops and Products, 2018, 118, 206-213.	2.5	89
8	Reverse micellar extraction of lectin from black turtle bean (<i>Phaseolus vulgaris</i>): Optimisation of extraction conditions by response surface methodology. Food Chemistry, 2015, 166, 93-100.	4.2	88
9	Heating and cysteine effect on physicochemical and flavor properties of soybean peptide Maillard reaction products. International Journal of Biological Macromolecules, 2018, 120, 2137-2146.	3.6	68
10	In Vitro Antioxidant and Anti-Proliferation Activities of Polysaccharides from Various Extracts of Different Mushrooms. International Journal of Molecular Sciences, 2012, 13, 5801-5817.	1.8	65
11	Screening of Natural Antioxidants from Selected Medicinal Plants. International Journal of Food Properties, 2013, 16, 1117-1126.	1.3	61
12	Phenols, Flavonoids, and Antioxidant and Antibacterial Activity of Leaves and Stem Bark of <i>Morus</i> Species. International Journal of Food Properties, 2014, 17, 842-854.	1.3	59
13	Ultrasonic-assisted extraction of polysaccharides from <i>Hohenbuehelia serotina</i> by response surface methodology. International Journal of Biological Macromolecules, 2012, 51, 523-530.	3.6	58
14	Fatty acids from Tunisian and Chinese pomegranate (<i>Punica granatum</i> L.) seeds. International Journal of Food Sciences and Nutrition, 2011, 62, 200-206.	1.3	53
15	Effect of ball-milling on the physicochemical properties of maize starch. Biotechnology Reports (Amsterdam, Netherlands), 2014, 3, 54-59.	2.1	53
16	Antioxidant activity and phenolic profile of a collection of medicinal plants from Tunisian arid and Saharan regions. Industrial Crops and Products, 2019, 138, 111427.	2.5	53
17	Antioxidant potential and phenolic composition of extracts from <i>Stachys tmolea</i> : An endemic plant from Turkey. Industrial Crops and Products, 2019, 127, 212-216.	2.5	53
18	Advances on Antiviral Activity of <i>Morus</i> spp. Plant Extracts: Human Coronavirus and Virus-Related Respiratory Tract Infections in the Spotlight. Molecules, 2020, 25, 1876.	1.7	46

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19	Efficiency of the optimized microwave assisted extractions on the yield, chemical composition and biological activities of Tunisian <i>Rosmarinus officinalis</i> L. essential oil. <i>Food and Bioproducts Processing</i> , 2017, 105, 224-233.	1.8	43
20	Microwave hydrodiffusion and gravity for rapid extraction of essential oil from Tunisian cumin (<i>Cuminum cyminum</i> L.) seeds: Optimization by response surface methodology. <i>Industrial Crops and Products</i> , 2018, 124, 633-642.	2.5	43
21	The Use of ISSR and RAPD Markers for Genetic Diversity among South Tunisian Barley. , 2012, 2012, 1-10.		33
22	Extraction and purification of a lectin from small black kidney bean (<i>Phaseolus vulgaris</i>) using a reversed micellar system. <i>Process Biochemistry</i> , 2013, 48, 746-752.	1.8	29
23	Effect of date palm waste compost on forage alfalfa growth, yield, seed yield and minerals uptake. <i>International Journal of Recycling of Organic Waste in Agriculture</i> , 2018, 7, 1-9.	2.0	29
24	Freeze-dried, oven-dried, and microencapsulation of essential oil from <i>Allium sativum</i> as potential preservative agents of minced meat. <i>Food Science and Nutrition</i> , 2020, 8, 1995-2003.	1.5	29
25	Synthesis of cost-effective magnetic nano-biocomposites mimicking peroxidase activity for remediation of dyes. <i>Environmental Science and Pollution Research</i> , 2020, 27, 27211-27220.	2.7	28
26	Chemical compounds from Phoenician juniper berries (<i>Juniperus phoenicea</i>). <i>Natural Product Research</i> , 2011, 25, 1733-1742.	1.0	27
27	Fatty Acids, Sterols, Polyphenols, and Chlorophylls of Olive Oils Obtained from Tunisian Wild Olive Trees (<i>Olea europaea</i> L. Var. <i>Sylvestris</i>). <i>International Journal of Food Properties</i> , 2013, 16, 1271-1283.	1.3	26
28	Photocatalytic performance of TiO ₂ impregnated polyester for the degradation of Reactive Green 12: Implications of the surface pretreatment and the microstructure. <i>Journal of Photochemistry and Photobiology A: Chemistry</i> , 2017, 346, 493-501.	2.0	25
29	Review on inactivation of airborne viruses using non-thermal plasma technologies: from MS2 to coronavirus. <i>Environmental Science and Pollution Research</i> , 2022, 29, 4880-4892.	2.7	25
30	Lipase-catalyzed transesterification of soybean oil and phytosterol in supercritical CO ₂ . <i>Bioprocess and Biosystems Engineering</i> , 2015, 38, 2343-2347.	1.7	24
31	Phenolic profiling, sugar composition and antioxidant capacity of arta (<i>Calligonum comosum</i> L.), a wild Tunisian desert plant. <i>Industrial Crops and Products</i> , 2019, 130, 436-442.	2.5	24
32	Innovative and stable TiO ₂ supported catalytic surfaces removing aldehydes under UV-light irradiation. <i>Journal of Photochemistry and Photobiology A: Chemistry</i> , 2017, 343, 96-102.	2.0	22
33	Disinfection of corona and myriad viruses in water by non-thermal plasma: a review. <i>Environmental Science and Pollution Research</i> , 2022, 29, 55321-55335.	2.7	21
34	Effect of Different Drying Methods on the Physico-Chemical Properties of Tomato Variety 'Rio Grande'. <i>International Journal of Food Engineering</i> , 2012, 8, .	0.7	20
35	Effect of pH on heat stability of yak milk protein. <i>International Dairy Journal</i> , 2014, 35, 102-105.	1.5	20
36	Immobilized CALB Catalyzed Transesterification of Soybean Oil and Phytosterol. <i>Food Biophysics</i> , 2018, 13, 208-215.	1.4	19

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37	PEGylation may reduce allergenicity and improve gelling properties of protein isolate from black kidney bean (<i>Phaseolus vulgaris</i> L.). <i>Food Bioscience</i> , 2018, 25, 83-90.	2.0	19
38	Jujube (<i>Zizyphus lotus</i> L.): Benefits and its effects on functional and sensory properties of sponge cake. <i>PLoS ONE</i> , 2020, 15, e0227996.	1.1	18
39	Immobilized <i>Candida antarctica</i> lipase B (CALB) on functionalized MCM-41: Stability and catalysis of transesterification of soybean oil and phytosterol. <i>Food Bioscience</i> , 2021, 40, 100906.	2.0	18
40	Preparation and physicochemical stability of hemp seed oil liposomes. <i>Industrial Crops and Products</i> , 2021, 162, 113283.	2.5	17
41	Antioxidant composition and antioxidant activity of white (<i>Morus alba</i> L.), black (<i>Morus nigra</i> L.) and red (<i>Morus rubra</i> L.) mulberry fruits. <i>Food Bioscience</i> , 2021, 40, 100906.	0.9	16
42	Comparison of Three Extraction Protocols for the Characterization of Caper (<i>Capparis spinosa</i> L.) Tj ETQq0 0 0 rgBT /Overlock 10 Tj ETQq1 1 0.784314 rgBT /Overlock 16 Tj ETQq0 0 0 rgBT /Overlock 10 Tj ETQq1 1 0.784314 rgBT /Overlock 16	1.0	16
43	Electrospray Ionization Tandem Mass Spectrometry (LC-ESI-MS) and the Antioxidant Activity. <i>Analytical Letters</i> , 2020, 53, 1366-1377.	1.3	16
44	Forage Potential of Non-Native Guinea Grass in North African Agroecosystems: Genetic, Agronomic, and Adaptive Traits. <i>Agronomy</i> , 2021, 11, 1071.	0.8	15
45	Storage protein and amino acid contents of Tunisian and Chinese pomegranate (<i>Punica granatum</i> L.) cultivars. <i>Genetic Resources and Crop Evolution</i> , 2012, 59, 999-1014.	0.8	15
46	Impact of Microwave Assisted Infusion on the Quality and Volatile Composition of Olive Oil Aromatized with Rosemary Leaves. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2016, 93, 921-928.	0.8	15
47	The Influence of Supercritical Carbon Dioxide (SC-CO ₂) on Electrolytes and Hydrogenation of Soybean Oil. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2017, 94, 993-1001.	2.0	15
48	Preparation of hydrogenated soybean oil of high oleic oil with supported catalysts. <i>Food Bioscience</i> , 2018, 22, 91-98.	2.3	15
49	Fatty acids and triacylglycerols composition from Tunisian Acacia species seed oil. <i>Arabian Journal of Chemistry</i> , 2019, 12, 3302-3308.	3.6	15
50	Application of magnetic immobilized papain on passivated rice bran lipase. <i>International Journal of Biological Macromolecules</i> , 2020, 157, 51-59.	2.6	14
51	Formation, Stability, and Properties of an Algae Oil Emulsion for Application in UHT Milk. <i>Food and Bioprocess Technology</i> , 2014, 7, 567-574.	1.3	14
52	Effect of extraction methods on kinetic, chemical composition and antibacterial activities of Tunisian <i>Thymus vulgaris</i> L. essential oil. <i>Separation Science and Technology</i> , 2016, 51, 2145-2152.	1.8	14
53	Structural characteristics of a Ni-Ag magnetic catalyst and its properties in soybean oil hydrogenation. <i>Food and Bioprocess Technology</i> , 2018, 109, 139-147.	5.1	14
54	Bioactive potential and structural characterization of sulfated polysaccharides from Bullet tuna (<i>Auxis Rochei</i>) by-products. <i>Carbohydrate Polymers</i> , 2018, 194, 319-327.	1.6	14
55	An in vitro study of the effect of carob (<i>Ceratonia siliqua</i> L.) leaf extracts on gilthead seabream (<i>Sparus aurata</i> L.) leucocyte activities. Antioxidant, cytotoxic and bactericidal properties. <i>Fish and Shellfish Immunology</i> , 2020, 99, 35-43.		

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55	Crude Wax Extracted from Rice Bran Oil Improves Oleogel Properties and Oxidative Stability. <i>European Journal of Lipid Science and Technology</i> , 2021, 123, 2000091.	1.0	14
56	In Silico Identification and in Vitro Analysis of B and T-Cell Epitopes of the Black Turtle Bean (<i>Phaseolus Vulgaris</i> L.) Lectin. <i>Cellular Physiology and Biochemistry</i> , 2018, 49, 1600-1614.	1.1	13
57	Biological activities and phytochemical composition of organs from <i>Loranthus europaeus</i> . <i>Industrial Crops and Products</i> , 2019, 141, 111772.	2.5	13
58	<i>Datura innoxia</i> and <i>Dipsacus laciniatus</i> : Biological activity and phenolic composition. <i>Biocatalysis and Agricultural Biotechnology</i> , 2019, 19, 101163.	1.5	13
59	Raman spectroscopy analysis of the effect of electrolysis treatment on the structure of soy protein isolate. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 1294-1300.	1.6	13
60	Synthesis and Characterization of TiO ₂ Nanotubes (TiO ₂ -NTs) with Ag Silver Nanoparticles (Ag-NPs): Photocatalytic Performance for Wastewater Treatment under Visible Light. <i>Materials</i> , 2022, 15, 1463.	1.3	13
61	Storage protein contents and morphological characters of some Tunisian pomegranate (<i>Punica</i>) Tj ETQq1 1 0.784314 rgBT/Overlo	0.9	12
62	Minor lipid components of some <i>Acacia</i> species: potential dietary health benefits of the unexploited seeds. <i>Lipids in Health and Disease</i> , 2012, 11, 49.	1.2	12
63	Unexploited <i>Acacia cyanophylla</i> seeds: potential food sources of fatty acids and antioxidants?. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 1526-1532.	1.7	12
64	Changes in enzymatic activities during <i>Aspergillus</i> incubation and natural fermentation of soybean paste. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13302.	0.9	12
65	Nutritional Quality and Antioxidant Capacity of a Combination of Pomegranate and Date Juices. <i>International Journal of Fruit Science</i> , 2019, 19, 300-314.	1.2	12
66	Induction de la polyploidie chez <i>Trigonella foenum-graecum</i> L.: comparaison morphologique et chimique entre les diploïdes et les autotétraploïdes induits. <i>Acta Botanica Gallica</i> , 2009, 156, 379-389.	0.9	11
67	Volatile Constituents of <i>Pinus pinea</i> L. Needles. <i>Journal of Essential Oil Research</i> , 2011, 23, 15-19.	1.3	11
68	Optimization of magnetic immobilized phospholipase A1 degumming process for soybean oil using response surface methodology. <i>European Food Research and Technology</i> , 2013, 237, 811-817.	1.6	11
69	Stability of Soybean Oil Degumming Using Immobilized Phospholipase A2. <i>Journal of Oleo Science</i> , 2014, 63, 25-30.	0.6	11
70	Characteristics of Cell Wall Structure of Green Beans During Controlled Freezing Point Storage. <i>International Journal of Food Properties</i> , 2015, 18, 1756-1772.	1.3	11
71	Chemical Profiles and Antioxidant Activities of Leaf, Pulp, and Stone of Cultivated and Wild Olive Trees (<i>Olea Europaea</i> L.). <i>International Journal of Fruit Science</i> , 2020, 20, 350-370.	1.2	11
72	Genetic Diversity of Tunisian Barley Accessions Based on Microsatellite Markers. <i>Biotechnology</i> , 2008, 7, 781-786.	0.5	11

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73	Evolution of phytochemical and antioxidant activity of Tunisian carob (<i>Ceratonia siliqua</i> L.) pods during maturation. <i>The EuroBiotech Journal</i> , 2019, 3, 135-142.	0.5	10
74	Contents of Carotenoids, Tocopherols and Sterols in <i>Acacia cyanophylla</i> Seed Oils. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2013, 90, 429-436.	0.8	9
75	Phytochemical Compounds and Biological Properties of Carob Pods (<i>Ceratonia siliqua</i> L.) Extracts at Different Ripening Stages. <i>Waste and Biomass Valorization</i> , 2021, 12, 4975-4990.	1.8	9
76	Date Palm Seed Oil (<i>Phoenix dactylifera</i> L.) Green Extraction: Physicochemical Properties, Antioxidant Activities, and Phenolic and Fatty Acid Profiles. <i>Journal of Food Quality</i> , 2021, 2021, 1-9.	1.4	9
77	R�percussion de la polyplodie artificielle sur la tol�rance au stress salin chez <i>Trigonella foenum-graecum</i> L en Tunisie. <i>Acta Botanica Gallica</i> , 2010, 157, 295-303.	0.9	8
78	Physicochemical Properties and Minor Lipid Components of Soybean Germ. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2013, 90, 1551-1558.	0.8	8
79	Numerical simulation and application of nanomagnetic enzyme in a liquid-solid magnetic fluidized bed. <i>Process Biochemistry</i> , 2018, 75, 121-129.	1.8	8
80	Enzymatic esterification of rice bran oil and phytosterol in supercritical CO ₂ . <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14066.	0.9	8
81	Detection of Phosphatidylcholine Content in Crude Oil with Bio-Enzyme Screen-Printed Electrode. <i>Food Analytical Methods</i> , 2019, 12, 229-238.	1.3	8
82	Chemicals profiling and antioxidants activities of Acacia seeds. <i>Journal of Medicinal Plants Research</i> , 2011, 5, .	0.2	7
83	Polyploidy induction of Tunisian <i>Trigonella foenum-graecum</i> L. populations. <i>African Journal of Biotechnology</i> , 2011, 10, 8570-8577.	0.3	7
84	Organoleptic Quality, Minerals, Proteins and Amino Acids from Two Tunisian Commercial Pomegranate Fruits. <i>International Journal of Food Engineering</i> , 2011, 7, .	0.7	7
85	A Rapid Application to Flavor the Olive Oil with Dried <i>Rosmarinus officinalis</i> L. Leaves: Microwave-Assisted Maceration. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12885.	0.9	7
86	Bioactive polysaccharides and their soluble fraction from Tossa jute (<i>Corchorus olitorius</i> L.) leaves. <i>Food Bioscience</i> , 2020, 37, 100741.	2.0	7
87	Phenolic composition and biological activities of Turkish endemic plant: <i>Stachys cretica</i> subsp. <i>kutahyensis</i> . <i>South African Journal of Botany</i> , 2021, 138, 124-128.	1.2	7
88	Effect of nickel modification on Ru�Ni/NaY catalyst structure and linoleic acid isomerization selectivity. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 5584-5598.	1.6	7
89	Modeling of polyphenols extraction from pomegranate by-product using rotatable central composite design of experiments. <i>Acta Ecologica Sinica</i> , 2021, 41, 150-156.	0.9	6
90	Chemically modified magnetic immobilized phospholipase A1 and its application for soybean oil degumming. <i>Journal of Food Science and Technology</i> , 2022, 59, 317-326.	1.4	6

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91	Thermal and crystal characteristics of enzymatically interesterified fats of fatty acid-balanced oil and fully hydrogenated soybean oil in supercritical CO ₂ system. International Journal of Food Properties, 2017, 20, 2675-2685.	1.3	5
92	Enrichment of Olive Oil with Polyphenols from Oleaster Leaves Using Central Composite Design for the Experimental Measurements. Analytical Letters, 2021, 54, 590-607.	1.0	5
93	Electrolysis soy protein isolate-based oleogels prepared with an emulsion-templated approach. International Journal of Food Engineering, 2021, 17, 583-594.	0.7	5
94	Valorization of Date Palm Wastes by Lignin Extraction to be Used for the Improvement of Polymeric Membrane Characteristics. Periodica Polytechnica: Chemical Engineering, 2021, 66, 70-81.	0.5	5
95	Performance physiologique du génotype autochtone de <i>Trigonella foenum-graecum</i> L. comparé aux génotypes diploïdes. Acta Botanica Gallica, 2010, 157, 117-126.	0.9	4
96	INFLUENCE OF VARIOUS PHYSICAL PARAMETERS ON ANTHHER CULTURE OF BARLEY. Journal of Plant Nutrition, 2013, 36, 836-847.	0.9	4
97	Quality and Sensory Characteristics of <i>Volutharpa ampullacea perryi</i> (False Abalone) Meat during the Boiling Cooking. Journal of Aquatic Food Product Technology, 2019, 28, 93-106.	0.6	4
98	Study of electrochemically treated walnut emulsion and its stability. Journal of Food Process Engineering, 2020, 43, e13003.	1.5	3
99	Detection of lipase activity in rice bran with AuNPs colorimetric sensor. Journal of Food Measurement and Characterization, 2021, 15, 3461-3470.	1.6	3
100	Combined system of natural pomegranate as heterogeneous bioadsorbent and photocatalysis for removal of textile dye herbicide in presence of heavy metals: effect of operating parameters and reaction monitoring. , 0, 67, 339-335.		3
101	Répercussion de la polyploidie sur le profil moléculaire ISSR et sur les contenus en vitamines et en protéines chez <i>Trigonella foenum-graecum</i> L.. Acta Botanica Gallica, 2010, 157, 89-99.	0.9	2
102	Preparation and characterization of Ni-Ag/SBA-15 and its catalytic properties on the hydrogenation of soybean oil. Journal of Food Process Engineering, 2018, 41, e12926.	1.5	2
103	Variation in Phenolic, Mineral, Dietary Fiber, and Antioxidant Activity across Southern Tunisian Pearl Millet Germplasm. Journal of Food Quality, 2022, 2022, 1-11.	1.4	2
104	Morphological and molecular variability of some south Tunisian barley accessions. Acta Botanica Gallica, 2010, 157, 13-23.	0.9	1
105	Amino and fatty acids composition of olive stones for the discrimination of 'Olea europaea' subsp. 'europaea' varieties. Mediterranean Botany, 2020, 41, 163-172.	0.9	1
106	Application of Magnetic Nano-Immobilized Enzyme in Soybean Oil Degumming: Numerical Simulation in a Liquid-Solid MFB. Journal of Food Quality, 2021, 2021, 1-14.	1.4	1
107	Magnetic immobilisation of phospholipase C and its hydrolysis of phospholipids in crude soybean oil. Quality Assurance and Safety of Crops and Foods, 2019, 11, 315-324.	1.8	1
108	Création de variétés tolérantes au stress abiotique chez l'orge (<i>Hordeum vulgare</i> L.) par culture d'anthers. Acta Botanica Gallica, 2010, 157, 445-450.	0.9	0

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109	Extraction and Use of Lignin for Membrane Properties Modification. Environmental Science and Engineering, 2021, , 453-457.	0.1	0
110	Pomegranate Peel Powder as a Green Eco-Friendly Corrosion Inhibitor for Steel rebarâ€™s Embedded in Cement Paste. Environmental Science and Engineering, 2021, , 1407-1412.	0.1	0
111	Novel PKC Localisation in Basic Condition and Subcellular Translocation after PMA Activation. Biotechnology, 2008, 7, 592-594.	0.5	0