Walid Elfalleh

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/4068247/publications.pdf

Version: 2024-02-01

111	2,776	236612	223531
papers	citations	25 h-index	46 g-index

114	114	114	3478
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Chemically modified magnetic immobilized phospholipase A1 and its application for soybean oil degumming. Journal of Food Science and Technology, 2022, 59, 317-326.	1.4	6
2	Review on inactivation of airborne viruses using non-thermal plasma technologies: from MS2 to coronavirus. Environmental Science and Pollution Research, 2022, 29, 4880-4892.	2.7	25
3	Synthesis and Characterization of TiO2 Nanotubes (TiO2-NTs) with Ag Silver Nanoparticles (Ag-NPs): Photocatalytic Performance for Wastewater Treatment under Visible Light. Materials, 2022, 15, 1463.	1.3	13
4	Disinfection of corona and myriad viruses in water by non-thermal plasma: a review. Environmental Science and Pollution Research, 2022, 29, 55321-55335.	2.7	21
5	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
6	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
7	Modeling of polyphenols extraction from pomegranate by-product using rotatable central composite design of experiments. Acta Ecologica Sinica, 2021, 41, 150-156.	0.9	6
8	Raman spectroscopy analysis of the effect of electrolysis treatment on the structure of soy protein isolate. Journal of Food Measurement and Characterization, 2021, 15, 1294-1300.	1.6	13
9	Extraction and Use of Lignin for Membrane Properties Modification. Environmental Science and Engineering, 2021, , 453-457.	0.1	0
10	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
11	Phytochemical Compounds and Biological Properties of Carob Pods (Ceratonia siliqua L.) Extracts at Different Ripening Stages. Waste and Biomass Valorization, 2021, 12, 4975-4990.	1.8	9
12	Detection of lipase activity in rice bran with AuNPs colorimetric sensor. Journal of Food Measurement and Characterization, 2021, 15, 3461-3470.	1.6	3
13	Immobilized Candida antarctica lipase B (CALB) on functionalized MCM-41: Stability and catalysis of transesterification of soybean oil and phytosterol. Food Bioscience, 2021, 40, 100906.	2.0	18
14	Crude Wax Extracted from Rice Bran Oil Improves Oleogel Properties and Oxidative Stability. European Journal of Lipid Science and Technology, 2021, 123, 2000091.	1.0	14
15	Preparation and physicochemical stability of hemp seed oil liposomes. Industrial Crops and Products, 2021, 162, 113283.	2.5	17
16	Phenolic composition and biological activities of Turkish endemic plant: Stachys cretica subsp. kutahyensis. South African Journal of Botany, 2021, 138, 124-128.	1.2	7
17	Forage Potential of Non-Native Guinea Grass in North African Agroecosystems: Genetic, Agronomic, and Adaptive Traits. Agronomy, 2021, 11, 1071.	1.3	16
18	Electrolysis soy protein isolate-based oleogels prepared with an emulsion-templated approach. International Journal of Food Engineering, 2021, 17, 583-594.	0.7	5

#	Article	IF	Citations
19	Effect of nickel modification on Ruâ€“Ni/NaY catalyst structure and linoleic acid isomerization selectivity. Journal of Food Measurement and Characterization, 2021, 15, 5584-5598.	1.6	7
20	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
21	Date Palm Seed Oil (Phoenix dactylifera L.) Green Extraction: Physicochemical Properties, Antioxidant Activities, and Phenolic and Fatty Acid Profiles. Journal of Food Quality, 2021, 2021, 1-9.	1.4	9
22	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
23	Synthesis of cost-effective magnetic nano-biocomposites mimicking peroxidase activity for remediation of dyes. Environmental Science and Pollution Research, 2020, 27, 27211-27220.	2.7	28
24	Study of electrochemically treated walnut emulsion and its stability. Journal of Food Process Engineering, 2020, 43, e13003.	1.5	3
25	Chemical Profiles and Antioxidant Activities of Leaf, Pulp, and Stone of Cultivated and Wild Olive Trees (Olea Europaea L.). International Journal of Fruit Science, 2020, 20, 350-370.	1.2	11
26	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
27	Comparison of Three Extraction Protocols for the Characterization of Caper (Capparis spinosa) Tj ETQq1 1 0.784314 rgBT /Ove Electrospray Ionization â€“ Tandem Mass Spectrometry (LCâ€“ESIâ€“MS) and the Antioxidant Activity. Analytical Letters, 2020, 53, 1366-1377.	1.0	16
28	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
29	Bioactive polysaccharides and their soluble fraction from Tossa jute (Corchorus olitorius L.) leaves. Food Bioscience, 2020, 37, 100741.	2.0	7
30	An in vitro study of the effect of carob (Ceratonia siliqua L.) leaf extracts on gilthead seabream (Sparus aurata L.) leucocyte activities. Antioxidant, cytotoxic and bactericidal properties. Fish and Shellfish Immunology, 2020, 99, 35-43.	1.6	14
31	Freezeâ€dried, ovenâ€dried, and microencapsulation of essential oil from Allium sativum as potential preservative agents of minced meat. Food Science and Nutrition, 2020, 8, 1995-2003.	1.5	29
32	Jujube (Zizyphus lotus L.): Benefits and its effects on functional and sensory properties of sponge cake. PLoS ONE, 2020, 15, e0227996.	1.1	18
33	Advances on Antiviral Activity of Morus spp. Plant Extracts: Human Coronavirus and Virus-Related Respiratory Tract Infections in the Spotlight. Molecules, 2020, 25, 1876.	1.7	46
34	Application of magnetic immobilized papain on passivated rice bran lipase. International Journal of Biological Macromolecules, 2020, 157, 51-59.	3.6	15
35	Phenolic profiling, sugar composition and antioxidant capacity of arta (Calligonum comosum L.), a wild Tunisian desert plant. Industrial Crops and Products, 2019, 130, 436-442.	2.5	24
36	Biological activities and phytochemical composition of organs from Loranthus europaeus. Industrial Crops and Products, 2019, 141, 111772.	2.5	13

#	Article	IF	Citations
37	Enzymatic esterification of rice bran oil and phytosterol in supercritical CO ₂. Journal of Food Processing and Preservation, 2019, 43, e14066.	0.9	8
38	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
39	Datura innoxia and Dipsacus laciniatus: Biological activity and phenolic composition. Biocatalysis and Agricultural Biotechnology, 2019, 19, 101163.	1.5	13
40	Quality and Sensory Characteristics of Volutharpa ampullacea perryi (False Abalone) Meat during the Boiling Cooking. Journal of Aquatic Food Product Technology, 2019, 28, 93-106.	0.6	4
41	Nutritional Quality and Antioxidant Capacity of a Combination of Pomegranate and Date Juices. International Journal of Fruit Science, 2019, 19, 300-314.	1.2	12
42	Detection of Phosphatidylcholine Content in Crude Oil with Bio-Enzyme Screen-Printed Electrode. Food Analytical Methods, 2019, 12, 229-238.	1.3	8
43	Antioxidant potential and phenolic composition of extracts from Stachys tmolea: An endemic plant from Turkey. Industrial Crops and Products, 2019, 127, 212-216.	2.5	53
44	Fatty acids and triacylglycerols composition from Tunisian Acacia species seed oil. Arabian Journal of Chemistry, 2019, 12, 3302-3308.	2.3	15
45	Evolution of phytochemical and antioxidant activity of Tunisian carob (Ceratonia siliqua L.) pods during maturation. The EuroBiotech Journal, 2019, 3, 135-142.	0.5	10
46	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
47	Flavonoids, phenols, antioxidant, and antimicrobial activities in various extracts from Tossa jute leave (Corchorus olitorus L.). Industrial Crops and Products, 2018, 118, 206-213.	2.5	89
48	Structural characteristics of a Niâ€“Ag magnetic catalyst and its properties in soybean oil hydrogenation. Food and Bioproducts Processing, 2018, 109, 139-147.	1.8	14
49	Immobilized CALB Catalyzed Transesterification of Soybean Oil and Phytosterol. Food Biophysics, 2018, 13, 208-215.	1.4	19
50	Bioactive potential and structural characterization of sulfated polysaccharides from Bullet tuna (Auxis Rochei) by-products. Carbohydrate Polymers, 2018, 194, 319-327.	5.1	14
51	Preparation of hydrogenated soybean oil of high oleic oil with supported catalysts. Food Bioscience, 2018, 22, 91-98.	2.0	15
52	Effect of date palm waste compost on forage alfalfa growth, yield, seed yield and minerals uptake. International Journal of Recycling of Organic Waste in Agriculture, 2018, 7, 1-9.	2.0	29
53	Preparation and characterization of Niâ€Agx/SBAâ€15 and its catalytic properties on the hydrogenation of soybean oil. Journal of Food Process Engineering, 2018, 41, e12926.	1.5	2
54	Numerical simulation and application of nanomagnetic enzyme in a liquid-solid magnetic fluidized bed. Process Biochemistry, 2018, 75, 121-129.	1.8	8

#	Article	IF	Citations
55	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
56	In Silico Identification and in Vitro Analysis of B and T-Cell Epitopes of the Black Turtle Bean (Phaseolus Vulgaris L.) Lectin. Cellular Physiology and Biochemistry, 2018, 49, 1600-1614.	1.1	13
57	Microwave hydrodiffusion and gravity for rapid extraction of essential oil from Tunisian cumin (Cuminum cyminum L.) seeds: Optimization by response surface methodology. Industrial Crops and Products, 2018, 124, 633-642.	2.5	43
58	PEGylation may reduce allergenicity and improve gelling properties of protein isolate from black kidney bean (Phaseolus vulgaris L.). Food Bioscience, 2018, 25, 83-90.	2.0	19
59	Innovative and stable TiO 2 supported catalytic surfaces removing aldehydes under UV-light irradiation. Journal of Photochemistry and Photobiology A: Chemistry, 2017, 343, 96-102.	2.0	22
60	The Influence of Supercritical Carbon Dioxide (SCâ€CO₂) on Electrolytes and Hydrogenation of Soybean Oil. JAOCS, Journal of the American Oil Chemists' Society, 2017, 94, 993-1001.	0.8	15
61	Changes in enzymatic activities during â€œkoji â€•incubation and natural fermentation of soybean paste. Journal of Food Processing and Preservation, 2017, 41, e13302.	0.9	12
62	Efficiency of the optimized microwave assisted extractions on the yield, chemical composition and biological activities of Tunisian Rosmarinus officinalis L. essential oil. Food and Bioproducts Processing, 2017, 105, 224-233.	1.8	43
63	Photocatalytic performance of TiO 2 impregnated polyester for the degradation of Reactive Green 12: Implications of the surface pretreatment and the microstructure. Journal of Photochemistry and Photobiology A: Chemistry, 2017, 346, 493-501.	2.0	25
64	Thermal and crystal characteristics of enzymatically interesterified fats of fatty acid-balanced oil and fully hydrogenated soybean oil in supercritical CO₂ system. International Journal of Food Properties, 2017, 20, 2675-2685.	1.3	5
65	A Rapid Application to Flavor the Olive Oil with DriedRosmarinus officinalisL. Leaves: Microwave-Assisted Maceration. Journal of Food Processing and Preservation, 2017, 41, e12885.	0.9	7
66	Impact of Microwave Assisted Infusion on the Quality and Volatile Composition of Olive Oil Aromatized with Rosemary Leaves. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 921-928.	0.8	15
67	Effect of extraction methods on kinetic, chemical composition and antibacterial activities of Tunisian Thymus vulgaris. L. essential oil. Separation Science and Technology, 2016, 51, 2145-2152.	1.3	14
68	Lipase-catalyzed transesterification of soybean oil and phytosterol in supercritical CO2. Bioprocess and Biosystems Engineering, 2015, 38, 2343-2347.	1.7	24
69	Reverse micellar extraction of lectin from black turtle bean (Phaseolus vulgaris): Optimisation of extraction conditions by response surface methodology. Food Chemistry, 2015, 166, 93-100.	4.2	88
70	Characteristics of Cell Wall Structure of Green Beans During Controlled Freezing Point Storage. International Journal of Food Properties, 2015, 18, 1756-1772.	1.3	11
71	Stability of Soybean Oil Degumming Using Immobilized Phospholipase A2. Journal of Oleo Science, 2014, 63, 25-30.	0.6	11
72	Effect of pH on heat stability of yak milk protein. International Dairy Journal, 2014, 35, 102-105.	1.5	20

#	Article	IF	Citations
73	Phenols, Flavonoids, and Antioxidant and Antibacterial Activity of Leaves and Stem Bark ofMorusSpecies. International Journal of Food Properties, 2014, 17, 842-854.	1.3	59
74	Effect of ball-milling on the physicochemical properties of maize starch. Biotechnology Reports (Amsterdam, Netherlands), 2014, 3, 54-59.	2.1	53
75	Formation, Stability, and Properties of an Algae Oil Emulsion for Application in UHT Milk. Food and Bioprocess Technology, 2014, 7, 567-574.	2.6	14
76	Optimization of magnetic immobilized phospholipase A1 degumming process for soybean oil using response surface methodology. European Food Research and Technology, 2013, 237, 811-817.	1.6	11
77	Physicochemical Properties and Minor Lipid Components of Soybean Germ. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 1551-1558.	0.8	8
78	Contents of Carotenoids, Tocopherols and Sterols in Acacia cyanophylla Seed Oils. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 429-436.	0.8	9
79	Screening of Natural Antioxidants from Selected Medicinal Plants. International Journal of Food Properties, 2013, 16, 1117-1126.	1.3	61
80	Fatty Acids, Sterols, Polyphenols, and Chlorophylls of Olive Oils Obtained from Tunisian Wild Olive Trees (Olea europaeaL. Var.Sylvestris). International Journal of Food Properties, 2013, 16, 1271-1283.	1.3	26
81	Extraction and purification of a lectin from small black kidney bean (Phaseolus vulgaris) using a reversed micellar system. Process Biochemistry, 2013, 48, 746-752.	1.8	29
82	INFLUENCE OF VARIOUS PHYSICAL PARAMETERS ON ANTHER CULTURE OF BARLEY. Journal of Plant Nutrition, 2013, 36, 836-847.	0.9	4
83	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
84	The Use of ISSR and RAPD Markers for Genetic Diversity among South Tunisian Barley. , 2012, 2012, 1-10.		33
85	Total phenolic contents and antioxidant activities of pomegranate peel, seed, leaf and flower. Journal of Medicinal Plants Research, 2012, 6, .	0.2	203
86	Effect of Different Drying Methods on the Physico-Chemical Properties of Tomato Variety 'Rio Grande'. International Journal of Food Engineering, 2012, 8, .	0.7	20
87	Storage protein and amino acid contents of Tunisian and Chinese pomegranate (Punica granatum L.) cultivars. Genetic Resources and Crop Evolution, 2012, 59, 999-1014.	0.8	15
88	Ultrasonic-assisted extraction of polysaccharides from Hohenbuehelia serotina by response surface methodology. International Journal of Biological Macromolecules, 2012, 51, 523-530.	3.6	58
89	Identification and quantification of phenolic acids and flavonol glycosides in Tunisian Morus species by HPLC-DAD and HPLCâ€“MS. Journal of Functional Foods, 2012, 4, 367-374.	1.6	97
90	Minor lipid components of some Acacia species: potential dietary health benefits of the unexploited seeds. Lipids in Health and Disease, 2012, 11, 49.	1.2	12

#	Article	IF	Citations
91	Unexploited Acacia cyanophylla seeds: potential food sources of Ï‰6 fatty acids and antioxidants?. Journal of the Science of Food and Agriculture, 2012, 92, 1526-1532.	1.7	12
92	Fatty acids from Tunisian and Chinese pomegranate (Punica granatumL.) seeds. International Journal of Food Sciences and Nutrition, 2011, 62, 200-206.	1.3	53
93	Antioxidant Capacities of Phenolic Compounds and Tocopherols from Tunisian Pomegranate (Punica granatum) Fruits. Journal of Food Science, 2011, 76, C707-13.	1.5	145
94	Volatile Constituents of Pinus pinea L. Needles. Journal of Essential Oil Research, 2011, 23, 15-19.	1.3	11
95	Chemical compounds from Phoenician juniper berries (Juniperus phoenicea). Natural Product Research, 2011, 25, 1733-1742.	1.0	27
96	Chemicals profiling and antioxidants activities of Acacia seeds. Journal of Medicinal Plants Research, 2011, 5, .	0.2	7
97	Polyploidy induction of Tunisian Trigonella foenum-greaum L. populations. African Journal of Biotechnology, 2011, 10, 8570-8577.	0.3	7
98	The caper (Capparis L.): Ethnopharmacology, phytochemical and pharmacological properties. FÃ¬toterapÃ¬Ã¢, 2011, 82, 93-101.	1.1	116
99	Antioxidant composition and antioxidant activity of white (Morus albaL.), black (Morus) Tj ETQq1 1 0.784314 rgBT /Overlock	0.9	16
100	Organoleptic Quality, Minerals, Proteins and Amino Acids from Two Tunisian Commercial Pomegranate Fruits. International Journal of Food Engineering, 2011, 7, .	0.7	7
101	Performance physiologique du gÃ©notype autotÃ©traploÃ¯de induit deTrigonella foenum-graecumL. comparÃ©e aux gÃ©notypes diploÃ¯des. Acta Botanica Gallica, 2010, 157, 117-126.	0.9	4
102	RÃ©percussion de la polyplÃ¯die sur le profil molÃ©culaire ISSR et sur les contenus en vitamines et en protÃ©ines chezTrigonella foenum-graecumL.. Acta Botanica Gallica, 2010, 157, 89-99.	0.9	2
103	Morphological and molecular variability of some south Tunisian barley accessions. Acta Botanica Gallica, 2010, 157, 13-23.	0.9	1
104	RÃ©percussion de la polyploÃ¯die artificielle sur la tolÃ©rance au stress salin chezTrigonella foenum-graecumL en Tunisie. Acta Botanica Gallica, 2010, 157, 295-303.	0.9	8
105	CrÃ©ation de variÃ©tÃ©s tolÃ©rantes au stress abiotique chez l'orge (Hordeum vulgareL.) par culture d'anthÃ¨res. Acta Botanica Gallica, 2010, 157, 445-450.	0.9	0
106	Storage protein contents and morphological characters of some Tunisian pomegranate (Punica) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	0.9	12
107	Induction de la polyploÃ¯die chezTrigonella foenum-graecumL.: comparaison morphologique et chimique entre les diploÃ¯des et les autotÃ©traploÃ¯des induits. Acta Botanica Gallica, 2009, 156, 379-389.	0.9	11
108	Physico-chemical properties and DPPH-ABTS scavenging activity of some local pomegranate (Punica) Tj ETQq0 0 0 rgBT /Overlock 10	1.3	92

#	Article	IF	Citations
109	Genetic Diversity of Tunisian Barley Accessions Based on Microsatellite Markers. Biotechnology, 2008, 7, 781-786.	0.5	11
110	Novel PKC Localisation in Basic Condition and Subcellular Translocation after PMA Activation. Biotechnology, 2008, 7, 592-594.	0.5	0
111	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