

Rafik Balti

List of Publications by Year in descending order

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64
papers

2,863
citations

147786

31
h-index

175241

52
g-index

64
all docs

64
docs citations

64
times ranked

3121
citing authors

#	ARTICLE	IF	CITATIONS
1	Antioxidant and free radical-scavenging activities of smooth hound (<i>Mustelus mustelus</i>) muscle protein hydrolysates obtained by gastrointestinal proteases. <i>Food Chemistry</i> , 2009, 114, 1198-1205.	8.2	271
2	Nine novel angiotensin I-converting enzyme (ACE) inhibitory peptides from cuttlefish (<i>Sepia officinalis</i>) muscle protein hydrolysates and antihypertensive effect of the potent active peptide in spontaneously hypertensive rats. <i>Food Chemistry</i> , 2015, 170, 519-525.	8.2	174
3	Bioprotective mechanisms of lactic acid bacteria against fungal spoilage of food. <i>Current Opinion in Biotechnology</i> , 2019, 56, 138-146.	6.6	146
4	Extraction and functional properties of gelatin from the skin of cuttlefish (<i>Sepia officinalis</i>) using smooth hound crude acid protease-aided process. <i>Food Hydrocolloids</i> , 2011, 25, 943-950.	10.7	105
5	Chitin and chitosan from the Norway lobster by-products: Antimicrobial and anti-proliferative activities. <i>International Journal of Biological Macromolecules</i> , 2016, 87, 163-171.	7.5	103
6	Three novel angiotensin I-converting enzyme (ACE) inhibitory peptides from cuttlefish (<i>Sepia</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 542	6.2	95
7	Biochemical and antioxidant properties of peptidic fraction of carotenoproteins generated from shrimp by-products by enzymatic hydrolysis. <i>Food Chemistry</i> , 2014, 148, 445-452.	8.2	95
8	Analysis of Novel Angiotensin I-Converting Enzyme Inhibitory Peptides from Enzymatic Hydrolysates of Cuttlefish (<i>Sepia officinalis</i>) Muscle Proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 3840-3846.	5.2	78
9	Chemical composition and characteristics of skin gelatin from grey triggerfish (<i>Balistes capriscus</i>). <i>LWT - Food Science and Technology</i> , 2011, 44, 1965-1970.	5.2	78
10	Obtaining antimicrobial peptides by controlled peptic hydrolysis of bovine hemoglobin. <i>International Journal of Biological Macromolecules</i> , 2011, 49, 143-153.	7.5	74
11	Microplastics in edible mussels from a southern Mediterranean lagoon: Preliminary results on seawater-mussel transfer and implications for environmental protection and seafood safety. <i>Marine Pollution Bulletin</i> , 2020, 158, 111355.	5.0	72
12	New alkaline trypsin from the intestine of Grey triggerfish (<i>Balistes capriscus</i>) with high activity at low temperature: Purification and characterisation. <i>Food Chemistry</i> , 2009, 116, 644-650.	8.2	67
13	Antibacterial peptides from barbel muscle protein hydrolysates: Activity against some pathogenic bacteria. <i>LWT - Food Science and Technology</i> , 2014, 55, 183-188.	5.2	61
14	Î± 67-106 of bovine hemoglobin: a new family of antimicrobial and angiotensin I-converting enzyme inhibitory peptides. <i>European Food Research and Technology</i> , 2011, 232, 637-646.	3.3	58
15	Influence of degree of hydrolysis on functional properties and angiotensin I-converting enzyme-inhibitory activity of protein hydrolysates from cuttlefish (<i>Sepia officinalis</i>) by-products. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, n/a-n/a.	3.5	57
16	A heat-stable trypsin from the hepatopancreas of the cuttlefish (<i>Sepia officinalis</i>): Purification and characterisation. <i>Food Chemistry</i> , 2009, 113, 146-154.	8.2	56
17	Characterization and anticoagulant activity of a fucosylated chondroitin sulfate with unusually procoagulant effect from sea cucumber. <i>Carbohydrate Polymers</i> , 2017, 174, 760-771.	10.2	54
18	Primary structure and anticoagulant activity of fucoidan from the sea cucumber <i>Holothuria polii</i> . <i>International Journal of Biological Macromolecules</i> , 2019, 121, 1145-1153.	7.5	53

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19	Biomonitoring of coastal pollution in the Gulf of Gabes (SE, Tunisia): use of <i>Posidonia oceanica</i> seagrass as a bioindicator and its mat as an archive of coastal metallic contamination. <i>Environmental Science and Pollution Research</i> , 2017, 24, 22214-22225.	5.3	52
20	On the relationship between the diversity and structure of benthic macroinvertebrate communities and sediment enrichment with heavy metals in Gabes Gulf, Tunisia. <i>Journal of the Marine Biological Association of the United Kingdom</i> , 2015, 95, 233-245.	0.8	49
21	Development and characterization of bioactive edible films from spider crab (<i>Maja crispata</i>) chitosan incorporated with <i>Spirulina</i> extract. <i>International Journal of Biological Macromolecules</i> , 2017, 105, 1464-1472.	7.5	49
22	Pepsinogen and pepsin from the stomach of smooth hound (<i>Mustelus mustelus</i>): Purification, characterization and amino acid terminal sequences. <i>Food Chemistry</i> , 2008, 107, 777-784.	8.2	48
23	Concentration and purification of <i>Porphyridium cruentum</i> exopolysaccharides by membrane filtration at various cross-flow velocities. <i>Process Biochemistry</i> , 2018, 74, 175-184.	3.7	47
24	Chitin and Chitosan Extracted from Shrimp Waste Using Fish Proteases Aided Process: Efficiency of Chitosan in the Treatment of Unhairing Effluents. <i>Journal of Polymers and the Environment</i> , 2014, 22, 78-87.	5.0	46
25	Active exopolysaccharides based edible coatings enriched with red seaweed (<i>Gracilaria gracilis</i>) extract to improve shrimp preservation during refrigerated storage. <i>Food Bioscience</i> , 2020, 34, 100522.	4.4	46
26	Characterization of microplastics in the surface waters of an urban lagoon (Bizerte lagoon,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 467 T factors. <i>Marine Pollution Bulletin</i> , 2020, 160, 111625.	5.0	44
27	Effect of Degree of Hydrolysis and Protease Type on the Antioxidant Activity of Protein Hydrolysates From Cuttlefish (<i>Sepia officinalis</i>) By-Products. <i>Journal of Aquatic Food Product Technology</i> , 2013, 22, 436-448.	1.4	41
28	Isolation and characterisation of trypsin from sardinelle (<i>Sardinella aurita</i>) viscera. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 2654-2662.	3.5	39
29	Protein hydrolysates from Bluefin Tuna (<i>Thunnus thynnus</i>) heads as influenced by the extent of enzymatic hydrolysis. <i>Biotechnology and Bioprocess Engineering</i> , 2012, 17, 841-852.	2.6	39
30	Characterisation of trypsin purified from the viscera of Tunisian barbel (<i>Barbus callensis</i>) and its application for recovery of carotenoproteins from shrimp wastes. <i>Food Chemistry</i> , 2012, 132, 1287-1295.	8.2	37
31	Metal bioaccumulation in two edible cephalopods in the Gulf of Gabes, South-Eastern Tunisia: environmental and human health risk assessment. <i>Environmental Science and Pollution Research</i> , 2017, 24, 1686-1699.	5.3	34
32	Antibacterial activity of novel peptides isolated from protein hydrolysates of RuBisCO purified from green juice alfalfa. <i>Journal of Functional Foods</i> , 2015, 18, 703-713.	3.4	33
33	Recovery and physicochemical properties of smooth hound (<i>mustelus mustelus</i>) skin gelatin. <i>LWT - Food Science and Technology</i> , 2012, 48, 248-254.	5.2	32
34	Nutrient composition of the marine snail (<i>Hexaplex trunculus</i>) from the Tunisian Mediterranean coasts. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 1265-1270.	3.5	31
35	A highly thermostable antimicrobial peptide from <i>Aspergillus clavatus</i> ES1: biochemical and molecular characterization. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2010, 37, 805-813.	3.0	30
36	Trypsin from the viscera of Bogue (<i>Boops boops</i>): isolation and characterisation. <i>Fish Physiology and Biochemistry</i> , 2010, 36, 893-902.	2.3	30

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37	Improvement of functional properties and antioxidant activities of cuttlefish (<i>Sepia officinalis</i>) muscle proteins hydrolyzed by <i>Bacillus mojavensis</i> A21 proteases. <i>Food Research International</i> , 2011, 44, 2703-2711.	6.2	29
38	Comparative Study on Biochemical Properties and Antioxidative Activity of Cuttlefish (<i>Sepia</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 70 Proteases. <i>Journal of Amino Acids</i> , 2011, 2011, 1-11.	5.8	29
39	Process for extracting gelatin from marine snail (<i>Hexaplex trunculus</i>): Chemical composition and functional properties. <i>Process Biochemistry</i> , 2012, 47, 1779-1784.	3.7	29
40	Anticoagulant properties and cytotoxic effect against HCT116 human colon cell line of sulfated glycosaminoglycans isolated from the Norway lobster (<i>Nephrops norvegicus</i>) shell. <i>Biomedicine and Pharmacotherapy</i> , 2016, 80, 322-330.	5.6	28
41	Antibacterial activity of new peptide from bovine casein hydrolyzed by a serine metalloprotease of <i>Lactococcus lactis</i> subsp <i>lactis</i> BR16. <i>Journal of Functional Foods</i> , 2017, 32, 112-122.	3.4	27
42	Chemical composition, angiotensin I-converting enzyme (ACE) inhibitory, antioxidant and antimicrobial activities of the essential oil from south Tunisian <i>Ajuga pseudoiva</i> Rob. <i>Lamiaceae</i> . <i>Process Biochemistry</i> , 2013, 48, 723-729.	3.7	26
43	In vitro evidence for gut hormone stimulation release and dipeptidyl-peptidase IV inhibitory activity of protein hydrolysate obtained from cuttlefish (<i>Sepia officinalis</i>) viscera. <i>Food Research International</i> , 2015, 78, 238-245.	6.2	25
44	Purification and Recovery of RuBisCO Protein from Alfalfa Green Juice: Antioxidative Properties of Generated Protein Hydrolysate. <i>Waste and Biomass Valorization</i> , 2017, 8, 493-504.	3.4	25
45	Biochemical Properties of Anionic Trypsin Acting at High Concentration of NaCl Purified from the Intestine of a Carnivorous Fish: Smooth Hound (<i>Mustelus mustelus</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 5763-5769.	5.2	23
46	Changes in arterial blood pressure after single oral administration of cuttlefish (<i>Sepia officinalis</i>) muscle derived peptides in spontaneously hypertensive rats. <i>Journal of Functional Foods</i> , 2012, 4, 611-617.	3.4	21
47	Antioxidant and antibacterial properties of <i>Citrus paradisi</i> barks extracts during turkey sausage formulation and storage. <i>Biocatalysis and Agricultural Biotechnology</i> , 2015, 4, 616-623.	3.1	19
48	Chymotrypsin from the hepatopancreas of cuttlefish (<i>Sepia officinalis</i>) with high activity in the hydrolysis of long chain peptide substrates: Purification and biochemical characterisation. <i>Food Chemistry</i> , 2012, 130, 475-484.	8.2	17
49	Valorisation of smooth hound (<i>Mustelus mustelus</i>) waste biomass through recovery of functional, antioxidative and antihypertensive bioactive peptides. <i>Environmental Science and Pollution Research</i> , 2016, 23, 366-376.	5.3	16
50	Fractionation of <i>Arthrospira platensis</i> (<i>Spirulina</i>) water soluble proteins by membrane diafiltration. <i>Separation and Purification Technology</i> , 2021, 256, 117756.	7.9	16
51	<i>Helix aspersa</i> gelatin as an emulsifier and emulsion stabilizer: functional properties and effects on pancreatic lipolysis. <i>Food and Function</i> , 2016, 7, 326-336.	4.6	15
52	Evaluation of angiotensin I-converting enzyme (ACE) inhibitory activities of smooth hound (<i>Mustelus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf most potent active peptide. <i>European Food Research and Technology</i> , 2010, 231, 127-135.	3.3	14
53	Synthesis and antibacterial activity of new peptides from Alfalfa RuBisCO protein hydrolysates and mode of action via a membrane damage mechanism against <i>Listeria innocua</i> . <i>Microbial Pathogenesis</i> , 2018, 115, 41-49.	2.9	12
54	Anticoagulant activity of fucosylated chondroitin sulfate isolated from <i>Cucumaria syracusana</i> . <i>Process Biochemistry</i> , 2020, 91, 149-157.	3.7	12

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55	Cathepsin D from the Hepatopancreas of the Cuttlefish (<i>Sepia officinalis</i>): Purification and Characterization. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 10623-10630.	5.2	11
56	Potent nematicidal activity of phenolic derivatives on <i>Meloidogyne incognita</i> . <i>Journal of Helminthology</i> , 2018, 92, 668-673.	1.0	11
57	Modulating and opposite actions of two aqueous extracts prepared from <i>Cinnamomum cassia</i> L. bark and <i>Quercus ilex</i> L. on the gastrointestinal tract in rats. <i>RSC Advances</i> , 2019, 9, 21695-21706.	3.6	10
58	Controlled Enzymatic Hydrolysis: A New Strategy for the Discovery of Antimicrobial Peptides. <i>Probiotics and Antimicrobial Proteins</i> , 2013, 5, 176-186.	3.9	8
59	Structural characteristics and biological activities of sulfated glycosaminoglycans extracted from shrimp by-products. <i>Journal of Food Biochemistry</i> , 2018, 42, e12647.	2.9	6
60	Au-TiO ₂ nanoparticles exposure induced oxidative stress and neurotoxicity in rat. <i>Biomarkers</i> , 2021, 26, 240-247.	1.9	5
61	Pre-purification by membrane filtration of paralytic shellfish toxins from <i>Alexandrium minutum</i> dinoflagellate. <i>Separation and Purification Technology</i> , 2019, 210, 152-158.	7.9	4
62	Effect of Enzymatic Hydrolysis on the Interfacial and Surface Properties of Cuttlefish (<i>Sepia</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 462 T	0.3	1
63	Editorial (Hot Topic: Development of Bioprocesses for Potential Functional Ingredients from Marine) Tj ETQq1 1 0.784314 rgBT /Over	0.3	0
64	Changes in volatile compounds and oil quality with the method of olive tree propagation and saline water irrigation. <i>Acta Alimentaria</i> , 2015, 44, 195-203.	0.7	0