Rafik Balti

List of Publications by Citations

62 papers	2,161 citations	28 h-index	45 g-index
64 ext. papers	2,487 ext. citations	5.4 avg, IF	4.9 L-index

#	Paper	IF	Citations
62	Antioxidant and free radical-scavenging activities of smooth hound (Mustelus mustelus) muscle protein hydrolysates obtained by gastrointestinal proteases. *Food Chemistry*, **2009**, 114, 1198-1205	8.5	228
61	Nine novel angiotensin I-converting enzyme (ACE) inhibitory peptides from cuttlefish (Sepia officinalis) muscle protein hydrolysates and antihypertensive effect of the potent active peptide in spontaneously hypertensive rats. *Food Chemistry*, **2015**, 170, 519-25	8.5	141
60	Three novel angiotensin I-converting enzyme (ACE) inhibitory peptides from cuttlefish (Sepia officinalis) using digestive proteases. *Food Research International*, **2010**, 43, 1136-1143	7	83
59	Chitin and chitosan from the Norway lobster by-products: Antimicrobial and anti-proliferative activities. *International Journal of Biological Macromolecules*, **2016**, 87, 163-71	7.9	82
58	Biochemical and antioxidant properties of peptidic fraction of carotenoproteins generated from shrimp by-products by enzymatic hydrolysis. *Food Chemistry*, **2014**, 148, 445-52	8.5	80
57	Extraction and functional properties of gelatin from the skin of cuttlefish (Sepia officinalis) using smooth hound crude acid protease-aided process. *Food Hydrocolloids*, **2011**, 25, 943-950	10.6	80
56	Bioprotective mechanisms of lactic acid bacteria against fungal spoilage of food. *Current Opinion in Biotechnology*, **2019**, 56, 138-146	11.4	73
55	Analysis of novel angiotensin I-converting enzyme inhibitory peptides from enzymatic hydrolysates of cuttlefish (Sepia officinalis) muscle proteins. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 3840-6	5.7	69
54	Chemical composition and characteristics of skin gelatin from grey triggerfish (Balistes capriscus). *LWT - Food Science and Technology*, **2011**, 44, 1965-1970	5.4	63
53	Obtaining antimicrobial peptides by controlled peptic hydrolysis of bovine hemoglobin. *International Journal of Biological Macromolecules*, **2011**, 49, 143-53	7.9	61
52	New alkaline trypsin from the intestine of Grey triggerfish (Balistes capriscus) with high activity at low temperature: Purification and characterisation. *Food Chemistry*, **2009**, 116, 644-650	8.5	61
51	A heat-stable trypsin from the hepatopancreas of the cuttlefish (Sepia officinalis): Purification and characterisation. *Food Chemistry*, **2009**, 113, 146-154	8.5	51
50	Influence of degree of hydrolysis on functional properties and angiotensin I-converting enzyme-inhibitory activity of protein hydrolysates from cuttlefish (Sepia officinalis) by-products. *Journal of the Science of Food and Agriculture*, **2010**, 90, 2006-14	4.3	50
49	Antibacterial peptides from barbel muscle protein hydrolysates: Activity against some pathogenic bacteria. *LWT - Food Science and Technology*, **2014**, 55, 183-188	5.4	49
48	67-106 of bovine hemoglobin: a new family of antimicrobial and angiotensin I-converting enzyme inhibitory peptides. *European Food Research and Technology*, **2011**, 232, 637-646	3.4	48
47	Characterization and anticoagulant activity of a fucosylated chondroitin sulfate with unusually procoagulant effect from sea cucumber. *Carbohydrate Polymers*, **2017**, 174, 760-771	10.3	41
46	Biomonitoring of coastal pollution in the Gulf of Gabes (SE, Tunisia): use of Posidonia oceanica seagrass as a bioindicator and its mat as an archive of coastal metallic contamination. *Environmental Science and Pollution Research*, **2017**, 24, 22214-22225	5.1	38

45	Isolation and characterisation of trypsin from sardinelle (Sardinella aurita) viscera. *Journal of the Science of Food and Agriculture*, **2008**, 88, 2654-2662	4.3	37
44	Chitin and Chitosan Extracted from Shrimp Waste Using Fish Proteases Aided Process: Efficiency of Chitosan in the Treatment of Unhairing Effluents. *Journal of Polymers and the Environment*, **2014**, 22, 78-87	4.5	36
43	Pepsinogen and pepsin from the stomach of smooth hound (Mustelus mustelus): Purification, characterization and amino acid terminal sequences. *Food Chemistry*, **2008**, 107, 777-784	8.5	36
42	Characterisation of trypsin purified from the viscera of Tunisian barbel (Barbus callensis) and its application for recovery of carotenoproteins from shrimp wastes. *Food Chemistry*, **2012**, 132, 1287-1295	8.5	35
41	On the relationship between the diversity and structure of benthic macroinvertebrate communities and sediment enrichment with heavy metals in Gabes Gulf, Tunisia. *Journal of the Marine Biological Association of the United Kingdom*, **2015**, 95, 233-245	1.1	33
40	Protein hydrolysates from Bluefin Tuna (Thunnus thynnus) heads as influenced by the extent of enzymatic hydrolysis. *Biotechnology and Bioprocess Engineering*, **2012**, 17, 841-852	3.1	33
39	Primary structure and anticoagulant activity of fucoidan from the sea cucumber Holothuria polii. *International Journal of Biological Macromolecules*, **2019**, 121, 1145-1153	7.9	31
38	Microplastics in edible mussels from a southern Mediterranean lagoon: Preliminary results on seawater-mussel transfer and implications for environmental protection and seafood safety. *Marine Pollution Bulletin*, **2020**, 158, 111355	6.7	30
37	Development and characterization of bioactive edible films from spider crab (Maja crispata) chitosan incorporated with Spirulina extract. *International Journal of Biological Macromolecules*, **2017**, 105, 1464-1472	7.9	30
36	Nutrient composition of the marine snail (Hexaplex trunculus) from the Tunisian Mediterranean coasts. *Journal of the Science of Food and Agriculture*, **2011**, 91, 1265-70	4.3	29
35	Concentration and purification of Porphyridium cruentum exopolysaccharides by membrane filtration at various cross-flow velocities. *Process Biochemistry*, **2018**, 74, 175-184	4.8	29
34	Effect of Degree of Hydrolysis and Protease Type on the Antioxidant Activity of Protein Hydrolysates From Cuttlefish (Sepia officinalis) By-Products. *Journal of Aquatic Food Product Technology*, **2013**, 22, 436-448	1.6	28
33	A highly thermostable antimicrobial peptide from Aspergillus clavatus ES1: biochemical and molecular characterization. *Journal of Industrial Microbiology and Biotechnology*, **2010**, 37, 805-13	4.2	27
32	Improvement of functional properties and antioxidant activities of cuttlefish (Sepia officinalis) muscle proteins hydrolyzed by Bacillus mojavensis A21 proteases. *Food Research International*, **2011**, 44, 2703-2711	7	26
31	Recovery and physicochemical properties of smooth hound (mustelus mustelus) skin gelatin. *LWT - Food Science and Technology*, **2012**, 48, 248-254	5.4	25
30	Trypsin from the viscera of Bogue (Boops boops): isolation and characterisation. *Fish Physiology and Biochemistry*, **2010**, 36, 893-902	2.7	24
29	Anticoagulant properties and cytotoxic effect against HCT116 human colon cell line of sulfated glycosaminoglycans isolated from the Norway lobster (Nephrops norvegicus) shell. *Biomedicine and Pharmacotherapy*, **2016**, 80, 322-330	7.5	24
28	Process for extracting gelatin from marine snail (Hexaplex trunculus): Chemical composition and functional properties. *Process Biochemistry*, **2012**, 47, 1779-1784	4.8	23

27	Antibacterial activity of novel peptides isolated from protein hydrolysates of RuBisCO purified from green juice alfalfa. *Journal of Functional Foods*, **2015**, 18, 703-713	5.1	22
26	Biochemical properties of anionic trypsin acting at high concentration of NaCl purified from the intestine of a carnivorous fish: smooth hound (Mustelus mustelus). *Journal of Agricultural and Food Chemistry*, **2010**, 58, 5763-9	5.7	22
25	Chemical composition, angiotensin I-converting enzyme (ACE) inhibitory, antioxidant and antimicrobial activities of the essential oil from south Tunisian Ajuga pseudoiva Rob. Lamiaceae. *Process Biochemistry*, **2013**, 48, 723-729	4.8	21
24	Comparative Study on Biochemical Properties and Antioxidative Activity of Cuttlefish (Sepia officinalis) Protein Hydrolysates Produced by Alcalase and Bacillus licheniformis NH1 Proteases. *Journal of Amino Acids*, **2011**, 2011, 107179		21
23	In vitro evidence for gut hormone stimulation release and dipeptidyl-peptidase IV inhibitory activity of protein hydrolysate obtained from cuttlefish (Sepia officinalis) viscera. *Food Research International*, **2015**, 78, 238-245	7	20
22	Metal bioaccumulation in two edible cephalopods in the Gulf of Gabes, South-Eastern Tunisia: environmental and human health risk assessment. *Environmental Science and Pollution Research*, **2017**, 24, 1686-1699	5.1	20
21	Characterization of microplastics in the surface waters of an urban lagoon (Bizerte lagoon, Southern Mediterranean Sea): Composition, density, distribution, and influence of environmental factors. *Marine Pollution Bulletin*, **2020**, 160, 111625	6.7	20
20	Active exopolysaccharides based edible coatings enriched with red seaweed (Gracilaria gracilis) extract to improve shrimp preservation during refrigerated storage. *Food Bioscience*, **2020**, 34, 100522	4.9	18
19	Antibacterial activity of new peptide from bovine casein hydrolyzed by a serine metalloprotease of Lactococcus lactis subsp lactis BR16. *Journal of Functional Foods*, **2017**, 32, 112-122	5.1	17
18	Valorisation of smooth hound (Mustelus mustelus) waste biomass through recovery of functional, antioxidative and antihypertensive bioactive peptides. *Environmental Science and Pollution Research* , **2016**, 23, 366-76	5.1	16
17	Antioxidant and antibacterial properties of Citrus paradisi barks extracts during turkey sausage formulation and storage. *Biocatalysis and Agricultural Biotechnology*, **2015**, 4, 616-623	4.2	15
16	Changes in arterial blood pressure after single oral administration of cuttlefish (Sepia officinalis) muscle derived peptides in spontaneously hypertensive rats. *Journal of Functional Foods*, **2012**, 4, 611-617	5.1	15
15	Purification and Recovery of RuBisCO Protein from Alfalfa Green Juice: Antioxidative Properties of Generated Protein Hydrolysate. *Waste and Biomass Valorization*, **2017**, 8, 493-504	3.2	12
14	Chymotrypsin from the hepatopancreas of cuttlefish (Sepia officinalis) with high activity in the hydrolysis of long chain peptide substrates: Purification and biochemical characterisation. *Food Chemistry*, **2012**, 130, 475-484	8.5	12
13	Helix aspersa gelatin as an emulsifier and emulsion stabilizer: functional properties and effects on pancreatic lipolysis. *Food and Function*, **2016**, 7, 326-36	6.1	10
12	Evaluation of angiotensin I-converting enzyme (ACE) inhibitory activities of smooth hound (Mustelus mustelus) muscle protein hydrolysates generated by gastrointestinal proteases: identification of the most potent active peptide. *European Food Research and Technology*, **2010**, 231, 127-135	3.4	10
11	Cathepsin D from the hepatopancreas of the cuttlefish (Sepia officinalis): purification and characterization. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 10623-30	5.7	9
10	Fractionation of Arthrospira platensis (Spirulina) water soluble proteins by membrane diafiltration. *Separation and Purification Technology*, **2021**, 256, 117756	8.3	8

9	Synthesis and antibacterial activity of new peptides from Alfalfa RuBisCO protein hydrolysates and mode of action via a membrane damage mechanism against Listeria innocua. *Microbial Pathogenesis* , **2018**, 115, 41-49	3.8	7
8	Controlled Enzymatic Hydrolysis: A New Strategy for the Discovery of Antimicrobial Peptides. *Probiotics and Antimicrobial Proteins*, **2013**, 5, 176-86	5.5	6
7	Anticoagulant activity of fucosylated chondroitin sulfate isolated from Cucumaria syracusana. *Process Biochemistry*, **2020**, 91, 149-157	4.8	6
6	Potent nematicidal activity of phenolic derivatives on Meloidogyne incognita. *Journal of Helminthology*, **2018**, 92, 668-673	1.6	5
5	Modulating and opposite actions of two aqueous extracts prepared from L. bark and L. on the gastrointestinal tract in rats.. *RSC Advances*, **2019**, 9, 21695-21706	3.7	5
4	Structural characteristics and biological activities of sulfated glycosaminoglycans extracted from shrimp by-products. *Journal of Food Biochemistry*, **2018**, 42, e12647	3.3	4
3	Pre-purification by membrane filtration of paralytic shellfish toxins from Alexandrium minutum dinoflagellate. *Separation and Purification Technology*, **2019**, 210, 152-158	8.3	3
2	Au-TiO nanoparticles exposure induced oxidative stress and neurotoxicity in rat. *Biomarkers*, **2021**, 26, 240-247	2.6	2
1	Changes in volatile compounds and oil quality with the method of olive tree propagation and saline water irrigation. *Acta Alimentaria*, **2015**, 44, 195-203	1	