

Rafik Balti

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Fractionation of <i>Arthrospira platensis</i> (Spirulina) water soluble proteins by membrane diafiltration. <i>Separation and Purification Technology</i> , 2021 , 256, 117756	8.3	8
61	Au-TiO nanoparticles exposure induced oxidative stress and neurotoxicity in rat. <i>Biomarkers</i> , 2021 , 26, 240-247	2.6	2
60	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	6.7	30
59	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	4.9	18
58	Anticoagulant activity of fucosylated chondroitin sulfate isolated from <i>Cucumaria syracusana</i> . <i>Process Biochemistry</i> , 2020 , 91, 149-157	4.8	6
57	Characterization of microplastics in the surface waters of an urban lagoon (Bizerte lagoon, Southern Mediterranean Sea): Composition, density, distribution, and influence of environmental factors. <i>Marine Pollution Bulletin</i> , 2020 , 160, 111625	6.7	20
56	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	8.3	3
55	Modulating and opposite actions of two aqueous extracts prepared from <i>L. bark</i> and <i>L.</i> on the gastrointestinal tract in rats.. <i>RSC Advances</i> , 2019 , 9, 21695-21706	3.7	5
54	Bioprotective mechanisms of lactic acid bacteria against fungal spoilage of food. <i>Current Opinion in Biotechnology</i> , 2019 , 56, 138-146	11.4	73
53	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	7.9	31
52	Potent nematocidal activity of phenolic derivatives on <i>Meloidogyne incognita</i> . <i>Journal of Helminthology</i> , 2018 , 92, 668-673	1.6	5
51	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	3.8	7
50	Structural characteristics and biological activities of sulfated glycosaminoglycans extracted from shrimp by-products. <i>Journal of Food Biochemistry</i> , 2018 , 42, e12647	3.3	4
49	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	4.8	29
48	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	5.1	17
47	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	5.1	38
46	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	7.9	30

45	Characterization and anticoagulant activity of a fucosylated chondroitin sulfate with unusually procoagulant effect from sea cucumber. <i>Carbohydrate Polymers</i> , 2017 , 174, 760-771	10.3	41
44	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	5.1	20
43	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	3.2	12
42	Helix aspersa gelatin as an emulsifier and emulsion stabilizer: functional properties and effects on pancreatic lipolysis. <i>Food and Function</i> , 2016 , 7, 326-36	6.1	10
41	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, 366-76	5.1	16
40	Chitin and chitosan from the Norway lobster by-products: Antimicrobial and anti-proliferative activities. <i>International Journal of Biological Macromolecules</i> , 2016 , 87, 163-71	7.9	82
39	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	7.5	24
38	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	5.1	22
37	Antioxidant and antibacterial properties of Citrus paradisi barks extracts during turkey sausage formulation and storage. <i>Biocatalysis and Agricultural Biotechnology</i> , 2015 , 4, 616-623	4.2	15
36	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	7	20
35	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, 519-25	8.5	141
34	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	1	
33	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	1.1	33
32	Biochemical and antioxidant properties of peptidic fraction of carotenoproteins generated from shrimp by-products by enzymatic hydrolysis. <i>Food Chemistry</i> , 2014 , 148, 445-52	8.5	80
31	Antibacterial peptides from barbel muscle protein hydrolysates: Activity against some pathogenic bacteria. <i>LWT - Food Science and Technology</i> , 2014 , 55, 183-188	5.4	49
30	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	4.5	36
29	Controlled Enzymatic Hydrolysis: A New Strategy for the Discovery of Antimicrobial Peptides. <i>Probiotics and Antimicrobial Proteins</i> , 2013 , 5, 176-86	5.5	6
28	Chemical composition, angiotensin I-converting enzyme (ACE) inhibitory, antioxidant and antimicrobial activities of the essential oil from south Tunisian <i>Ajuga pseudoiva</i> Rob. Lamiaceae. <i>Process Biochemistry</i> , 2013 , 48, 723-729	4.8	21

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	1.6	28
26	Recovery and physicochemical properties of smooth hound (<i>mustelus mustelus</i>) skin gelatin. <i>LWT - Food Science and Technology</i> , 2012 , 48, 248-254	5.4	25
25	Process for extracting gelatin from marine snail (<i>Hexaplex trunculus</i>): Chemical composition and functional properties. <i>Process Biochemistry</i> , 2012 , 47, 1779-1784	4.8	23
24	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 ¹	5.1	15
23	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	3.1	33
22	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	8.5	12
21	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	8.5	35
20	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	7	26
19	Obtaining antimicrobial peptides by controlled peptic hydrolysis of bovine hemoglobin. <i>International Journal of Biological Macromolecules</i> , 2011 , 49, 143-53	7.9	61
18	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	5.4	63
17	Comparative Study on Biochemical Properties and Antioxidative Activity of Cuttlefish (<i>Sepia officinalis</i>) Protein Hydrolysates Produced by Alcalase and <i>Bacillus licheniformis</i> NH1 Proteases. <i>Journal of Amino Acids</i> , 2011 , 2011, 107179		21
16	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	10.6	80
15	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	3.4	48
14	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, 1265-70	4.3	29
13	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, 10623-30	5.7	9
12	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, 5763-9	5.7	22
11	Three novel angiotensin I-converting enzyme (ACE) inhibitory peptides from cuttlefish (<i>Sepia officinalis</i>) using digestive proteases. <i>Food Research International</i> , 2010 , 43, 1136-1143	7	83
10	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, 3840-6	5.7	69

9	Evaluation of angiotensin I-converting enzyme (ACE) inhibitory activities of smooth hound (<i>Mustelus mustelus</i>) muscle protein hydrolysates generated by gastrointestinal proteases: identification of the most potent active peptide. <i>European Food Research and Technology</i> , 2010 , 231, 127-135	3.4	10
8	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, 805-13	4.2	27
7	Trypsin from the viscera of Bogue (Boops boops): isolation and characterisation. <i>Fish Physiology and Biochemistry</i> , 2010 , 36, 893-902	2.7	24
6	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, 2006-14	4.3	50
5	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	8.5	51
4	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	8.5	228
3	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	8.5	61
2	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	4.3	37
1	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	8.5	36