

Lotfi Mellouli

List of Publications by Year in descending order

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Version: 2024-02-01

30
papers

700
citations

516710

16
h-index

552781

26
g-index

30
all docs

30
docs citations

30
times ranked

801
citing authors

#	ARTICLE	IF	CITATIONS
1	Application of eco-friendly active films and coatings based on natural antioxidant in meat products: A review. <i>Progress in Organic Coatings</i> , 2022, 166, 106780.	3.9	12
2	Ruthenium(II) complexes bearing benzimidazole-based N-heterocyclic carbene (NHC) ligands as potential antimicrobial, antioxidant, enzyme inhibition, and antiproliferative agents. <i>Journal of Coordination Chemistry</i> , 2022, 75, 645-667.	2.2	9
3	Cupressus sempervirens Essential Oil: Exploring the Antibacterial Multitarget Mechanisms, Chemcomputational Toxicity Prediction, and Safety Assessment in Zebrafish Embryos. <i>Molecules</i> , 2022, 27, 2630.	3.8	10
4	Tunisian Pistachio Hull Extracts: Phytochemical Content, Antioxidant Activity, and Foodborne Pathogen Inhibition. <i>Journal of Food Quality</i> , 2021, 2021, 1-18.	2.6	15
5	Total Polyphenol, Flavonoid, and Proanthocyanidin Contents and Biological Activities of <i>Inula Graveolens</i> Collected from Chebba (Tunisia) Salt Marsh. <i>Journal of Herbs, Spices and Medicinal Plants</i> , 2021, 27, 426-444.	1.1	6
6	Pistachio Hull Extract as a Practical Strategy to Extend the Shelf Life of Raw Minced Beef: Chemometrics in Quality Evaluation. <i>Evidence-based Complementary and Alternative Medicine</i> , 2021, 2021, 1-12.	1.2	6
7	Recent advancements in encapsulation of bioactive compounds as a promising technique for meat preservation. <i>Meat Science</i> , 2021, 181, 108585.	5.5	32
8	Synchronised interrelationship between lipid/protein oxidation analysis and sensory attributes in refrigerated minced beef meat formulated with <i>Punica granatum</i> peel extract. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1080-1087.	2.7	27
9	Bioactive Compounds and Pharmacological Potential of Pomegranate (<i>Punica granatum</i>) Seeds - A Review. <i>Plant Foods for Human Nutrition</i> , 2020, 75, 477-486.	3.2	33
10	Effects of Ephedra alata extract on the quality of minced beef meat during refrigerated storage: A chemometric approach. <i>Meat Science</i> , 2020, 170, 108246.	5.5	29
11	Multiobjective optimization of <i>Phoenix dactylifera</i> L. seeds extraction: Mixture design methodology for phytochemical contents and antibacterial activity. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14822.	2.0	14
12	A New Endophytic Fusarium Oxysporum Gibberellic Acid: Optimization of Production Using Combined Strategies of Experimental Designs and Potency on Tomato Growth under Stress Condition. <i>BioMed Research International</i> , 2020, 2020, 1-14.	1.9	20
13	Overproduction of Glucose Oxidase by <i>Aspergillus tubingensis</i> CTM 507 Randomly Obtained Mutants and Study of Its Insecticidal Activity against <i>Ephesia kuehniella</i> . <i>BioMed Research International</i> , 2020, 2020, 1-8.	1.9	1
14	Purification and characterization of seven bioactive compounds from the newly isolated <i>Streptomyces cavourensis</i> TN638 strain via solid-state fermentation. <i>Microbial Pathogenesis</i> , 2020, 142, 104106.	2.9	19
15	Harvesting season dependent variation in chemical composition and biological activities of the essential oil obtained from <i>Inula graveolens</i> (L.) grown in Chebba (Tunisia) salt marsh. <i>Arabian Journal of Chemistry</i> , 2020, 13, 4835-4845.	4.9	15
16	A Review on Worldwide <i>Ephedra</i> History and Story: From Fossils to Natural Products Mass Spectroscopy Characterization and Biopharmacotherapy Potential. <i>Evidence-based Complementary and Alternative Medicine</i> , 2020, 2020, 1-22.	1.2	25
17	Chemometric multivariate analyses of phenolics and biological activities for characterization and discrimination of Tunisian <i>Ephedra alata</i> . <i>European Food Research and Technology</i> , 2020, 246, 1495-1513.	3.3	6
18	A biological clean processing approach for the valorization of speckled shrimp <i>Metapenaeus monoceros</i> by-product as a source of bioactive compounds. <i>Environmental Science and Pollution Research</i> , 2020, 27, 15842-15855.	5.3	22

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19	Pomegranate peel as phenolic compounds source: Advanced analytical strategies and practical use in meat products. <i>Meat Science</i> , 2019, 158, 107914.	5.5	90
20	Enterocin BacFL31 from a SafetyEnterococcus faeciumFL31: Natural Preservative Agent Used Alone and in Combination with Aqueous Peel Onion (<i>Allium cepa</i>) Extract in Ground Beef Meat Storage. <i>BioMed Research International</i> , 2019, 2019, 1-13.	1.9	11
21	Combined Effect of <i>Spirulina Platensis</i> and <i>Punica Granatum</i> Peel Extracts: Phytochemical Content and Antiphytophagogenic Activity. <i>Applied Sciences (Switzerland)</i> , 2019, 9, 5475.	2.5	23
22	Multiresponse Optimization of Pomegranate Peel Extraction by Statistical versus Artificial Intelligence: Predictive Approach for Foodborne Bacterial Pathogen Inactivation. <i>Evidence-based Complementary and Alternative Medicine</i> , 2019, 2019, 1-18.	1.2	20
23	Modeling-based optimization approaches for the development of Anti- <i>Agrobacterium tumefaciens</i> activity using <i>Streptomyces</i> sp TN71. <i>Microbial Pathogenesis</i> , 2018, 119, 19-27.	2.9	5
24	Safety Aspect of <i>Enterococcus faecium</i> FL31 Strain and Antibacterial Mechanism of Its Hydroxylated Bacteriocin BacFL31 against <i>Listeria monocytogenes</i> . <i>BioMed Research International</i> , 2018, 2018, 1-10.	1.9	14
25	Relationships Between Textural Modifications, Lipid and Protein Oxidation and Sensory Attributes of Refrigerated Turkey Meat Sausage Treated with Bacteriocin BacTN635. <i>Food and Bioprocess Technology</i> , 2017, 10, 1655-1667.	4.7	40
26	Biopreservative Efficacy of Bacteriocin BacFL31 in Raw Ground Turkey Meat in terms of Microbiological, Physicochemical, and Sensory Qualities. <i>Biocontrol Science</i> , 2017, 22, 67-77.	0.8	24
27	A Palladium Catalyst System for the Efficient Cross-Coupling Reaction of Aryl Bromides and Chlorides with Phenylboronic Acid: Synthesis and Biological Activity Evaluation. <i>Molecules</i> , 2017, 22, 420.	3.8	14
28	Anti-oxidant, antimicrobial and anti-acetylcholinesterase activities of organic extracts from aerial parts of three Tunisian plants and correlation with polyphenols and flavonoids contents. <i>Bangladesh Journal of Pharmacology</i> , 2016, 11, 531.	0.4	31
29	Bio-preservative effect of the essential oil of the endemic <i>Mentha piperita</i> used alone and in combination with BacTN635 in stored minced beef meat. <i>Meat Science</i> , 2016, 117, 196-204.	5.5	91
30	An antilisterial bacteriocin BacFL31 produced by <i>Enterococcus faecium</i> FL31 with a novel structure containing hydroxyproline residues. <i>Anaerobe</i> , 2014, 27, 1-6.	2.1	36