Mohamed Gargouri

List of Publications by Year
in descending order

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51 papers	1,033 citations	430874 18 h-index	454955 30 g-index
51 all docs	51 docs citations	51 times ranked	1321 citing authors

#	Article	IF	Citations
1	Mechanical Strategies to Increase Nutritional and Sensory Quality of Virgin Olive Oil by Modulating the Endogenous Enzyme Activities. Comprehensive Reviews in Food Science and Food Safety, 2014, 13, 135-154.	11.7	119
2	Microbial and enzymatic technologies used for the production of natural aroma compounds: Synthesis, recovery modeling, and bioprocesses. Food and Bioproducts Processing, 2015, 94, 675-706.	3.6	108
3	Monitoring endogenous enzymes during olive fruit ripening and storage: Correlation with virgin olive oil phenolic profiles. Food Chemistry, 2015, 174, 240-247.	8.2	63
4	Amperometric biosensor based on Prussian Blue-modified screen-printed electrode for lipase activity and triacylglycerol determination. Analytica Chimica Acta, 2007, 594, 1-8.	5.4	47
5	Ripening and storage conditions of ChÃ©toui and Arbequina olives: Part I. Effect on olive oils volatiles profile. Food Chemistry, 2016, 203, 548-558.	8.2	45
6	Physicochemical and sensory properties of wheat- Apricot kernels composite bread. LWT - Food Science and Technology, 2018, 95, 262-267.	5.2	39
7	Chemical and thermal characterization of Tunisian extra virgin olive oil from Chetoui and Chemlali cultivars and different geographical origin. European Food Research and Technology, 2009, 228, 735-742.	3.3	34
8	Ethanol production from halophyte Juncus maritimus using freezing and thawing biomass pretreatment. Renewable Energy, 2016, 85, 1357-1361.	8.9	33
9	Synthesis of a novel macrolactone by lipase-catalyzed intra-esterification of hydroxy-fatty acid in organic media. Journal of Biotechnology, 2002, 92, 259-266.	3.8	30
10	Hydroperoxide-lyase activity in mint leaves. Journal of Biotechnology, 2004, 111, 59-65.	3.8	26
11	Production, Purification, and Biochemical Characterization of Two Î²-Glucosidases From Sclerotinia sclerotiorum. Applied Biochemistry and Biotechnology, 2003, 111, 29-40.	2.9	25
12	Ripening and storage conditions of ChÃ©toui and Arbequina olives: Part II. Effect on olive endogenous enzymes and virgin olive oil secoiridoid profile determined by high resolution mass spectrometry. Food Chemistry, 2016, 210, 631-639.	8.2	25
13	Bienzymatic reaction for hydroperoxide production in a multiphasic system. Enzyme and Microbial Technology, 1997, 21, 79-84.	3.2	23
14	Enzymatic synthesis of green notes with hydroperoxide-lyase from olive leaves and alcohol-dehydrogenase from yeast in liquid/gas reactor. Process Biochemistry, 2009, 44, 1122-1127.	3.7	23
15	Improvement of butanol production from a hardwood hemicelluloses hydrolysate by combined sugar concentration and phenols removal. Bioresource Technology, 2015, 192, 287-295.	9.6	23
16	Steam explosion (SE) and instant controlled pressure drop (DIC) as thermo-hydro-mechanical pretreatment methods for bioethanol production. Bioprocess and Biosystems Engineering, 2020, 43, 945-957.	3.4	23
17	Coupled Hydroperoxide Lyase and Alcohol Dehydrogenase for Selective Synthesis of Aldehyde or Alcohol. Applied Biochemistry and Biotechnology, 2004, 119, 171-180.	2.9	20
18	A Î²-Glucosidase From <I>Sclerotinia sclerotiorum</I>: Biochemical Characterization and Use in Oligosaccharide Synthesis. Applied Biochemistry and Biotechnology, 2004, 112, 63-78.	2.9	18

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19	Production of Hexenol in a Two-Enzyme System: Kinetic Study and Modelling. Biotechnology Letters, 2005, 27, 1875-1878.	2.2	18
20	Effect of instant controlled pressure drop pretreatment of lignocellulosic wastes on enzymatic saccharification and ethanol production. Industrial Crops and Products, 2015, 77, 910-919.	5.2	18
21	Comparison of carboxypeptidase Y and thermolysin for ochratoxin A electrochemical biosensing. Analytical Methods, 2015, 7, 8954-8960.	2.7	17
22	Effect of Tunisian olive ripeness on endogenous enzymes and virgin olive oil phenolic composition. Journal of Food Composition and Analysis, 2017, 62, 43-50.	3.9	17
23	Production of Natural Fruity Aroma by Geotrichum candidum. Applied Biochemistry and Biotechnology, 2006, 128, 227-236.	2.9	15
24	Investigation of behavior of an enzyme in a biphasic system: Soybean lipoxygenase-1. Biotechnology and Bioengineering, 2000, 51, 573-580.	3.3	14
25	Enhanced synthesis of isoamyl acetate using liquid-gas biphasic system by the transesterification reaction of isoamyl alcohol obtained from fusel oil. Biotechnology and Bioprocess Engineering, 2017, 22, 413-422.	2.6	14
26	Fractionation and Biotransformation of Lignocelluloses-Based Wastes for Bioethanol, Xylose and Vanillin Production. Waste and Biomass Valorization, 2019, 10, 357-367.	3.4	14
27	Chemical Composition, Antioxidant Potential and Enzymes Inhibitory Properties of Globe Artichoke Byâ€Products. Chemistry and Biodiversity, 2020, 17, e2000073.	2.1	14
28	Effect of gamma-ray on activity and stability of alcohol-dehydrogenase from Saccharomyces cerevisiae. Biochemical Engineering Journal, 2008, 40, 184-188.	3.6	12
29	EVALUATION OF THE VOLATILE FRACTION OF COMMERCIAL VIRGIN OLIVE OILS FROM TUNISIA AND ITALY: RELATION WITH OLFACTORY ATTRIBUTES. Journal of Food Biochemistry, 2011, 35, 681-698.	2.9	12
30	Effect of apricot kernels flour on pasting properties, pastes rheology and gels texture of enriched wheat flour. European Food Research and Technology, 2017, 243, 419-428.	3.3	12
31	Lignocellulosic Biomass Fractionation: Production of Ethanol, Lignin and Carbon Source for Fungal Culture. Waste and Biomass Valorization, 2018, 9, 947-956.	3.4	12
32	The kinetic behaviour of a two-enzyme system in biphasic media: coupling hydrolysis and lipoxygenation. BBA - Proteins and Proteomics, 1997, 1337, 227-232.	2.1	11
33	Pretreatment and enzymatic saccharification of new phytoresource for bioethanol production from halophyte species. Renewable Energy, 2014, 63, 544-549.	8.9	11
34	Valorisation of tuna viscera by endogenous enzymatic treatment. International Journal of Food Science and Technology, 2019, 54, 1100-1108.	2.7	11
35	Chemoenzymatic production of (+)-coriolic acid from trilinolein: Coupled synthesis and extraction. JAOCS, Journal of the American Oil Chemists' Society, 1997, 74, 641-645.	1.9	10
36	Biosynthesis and analysis of 3Z-nonenal. Biotechnology Letters, 1998, 20, 23-26.	2.2	10

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37	A two-enzyme system for the transformation of unsaturated oils to 9(S)-hydroperoxy fatty acids. Biotechnology Letters, 2002, 24, 915-918.	2.2	10
38	Activation and Stabilization of The Hydroperoxide Lyase Enzymatic Extract from Mint Leaves (Mentha) Tj ETQq0 0 0 rgBT /Overlock 10 T	2.9	8
39	Optimization of DIC technology as a pretreatment stage for enzymatic saccharification of Retama raetam. Fuel Processing Technology, 2015, 138, 344-354.	7.2	6
40	Enzymatic Hydrolysis of Instant Controlled Pressure Drop Pretreated Retama raetam for Bioethanol Production. Waste and Biomass Valorization, 2020, 11, 187-200.	3.4	6
41	Quality Evaluation and Functional Properties of Reduced Sugar Jellies Formulated from Citrus Fruits. Journal of Chemistry, 2020, 2020, 1-8.	1.9	6
42	Potential hazards associated with the consumption of Scombridae fish: Infection and toxicity from raw material and processing. Journal of Applied Microbiology, 2022, 132, 4077-4096.	3.1	6
43	Coupled-enzyme system for the determination of lipase activity. Biotechnology Letters, 2004, 26, 1273-1276.	2.2	5
44	Improvement and Modelling of Hexenal Transfer in Liquid-Gas Reactor. Applied Biochemistry and Biotechnology, 2007, 143, 276-283.	2.9	5
45	Evolution of endogenous enzyme activities and virgin olive oil characteristics during ChÃ©toui and Chemlali olive ripening. European Journal of Lipid Science and Technology, 2017, 119, 1600150.	1.5	5
46	Lipoxygenase: Optimization of Extraction and Evaluation of its Contribution to Virgin Olive Oil Aroma. Food Biotechnology, 2010, 24, 95-105.	1.5	3
47	Determination of Olive Oil Acidity Using an Enzymatic Method. Analytical Letters, 2011, 44, 1454-1462.	1.8	3
48	Optimization of Enzymatic Degreasing of Sheep Leather for an Efficient Approach and Leather Quality Improvement Using Fractional Experimental Design. Applied Biochemistry and Biotechnology, 2022, 194, 2251-2268.	2.9	3
49	New Analytical Method using Coupled Enzymes for Determination of Polyunsaturated Fatty Acid Content in Olive Oil. Applied Biochemistry and Biotechnology, 2010, 162, 1536-1546.	2.9	1
50	Determination of Pesticides Based on Their Inhibitory Action on Acetylcholinesterase Using a 2-Phase System. Analytical Letters, 2013, 46, 1419-1429.	1.8	0
51	Profile of enzyme in drupe of oueslati's cv. olives during ripening phases: A support method implementation in the production of extra virgin olive oil. JAOCS, Journal of the American Oil Chemists' Society, 0, , .	1.9	0