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	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
2	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
3	Enzymatic Hydrolysis of Instant Controlled Pressure Drop Pretreated Retama raetam for Bioethanol Production. Waste and Biomass Valorization, 2020, 11, 187-200.	3.4	6
4	Quality Evaluation and Functional Properties of Reduced Sugar Jellies Formulated from Citrus Fruits. Journal of Chemistry, 2020, 2020, 1-8.	1.9	6
5	Chemical Composition, Antioxidant Potential and Enzymes Inhibitory Properties of Globe Artichoke Byâ€Products. Chemistry and Biodiversity, 2020, 17, e2000073.	2.1	14
6	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
7	Valorisation of tuna viscera by endogenous enzymatic treatment. International Journal of Food Science and Technology, 2019, 54, 1100-1108.	2.7	11
8	Fractionation and Biotransformation of Lignocelluloses-Based Wastes for Bioethanol, Xylose and Vanillin Production. Waste and Biomass Valorization, 2019, 10, 357-367.	3.4	14
9	Physicochemical and sensory properties of wheat- Apricot kernels composite bread. LWT - Food Science and Technology, 2018, 95, 262-267.	5.2	39
10	Lignocellulosic Biomass Fractionation: Production of Ethanol, Lignin and Carbon Source for Fungal Culture. Waste and Biomass Valorization, 2018, 9, 947-956.	3.4	12
11	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
12	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
13	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
14	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
15	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
16	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
17	Ethanol production from halophyte Juncus maritimus using freezing and thawing biomass pretreatment. Renewable Energy, 2016, 85, 1357-1361.	8.9	33
18	Optimization of DIC technology as a pretreatment stage for enzymatic saccharification of Retama raetam. Fuel Processing Technology, 2015, 138, 344-354.	7.2	6

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19	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
20	Comparison of carboxypeptidase Y and thermolysin for ochratoxin A electrochemical biosensing. Analytical Methods, 2015, 7, 8954-8960.	2.7	17
21	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
22	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
23	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
24	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
25	Pretreatment and enzymatic saccharification of new phytoresource for bioethanol production from halophyte species. Renewable Energy, 2014, 63, 544-549.	8.9	11
26	Determination of Pesticides Based on Their Inhibitory Action on Acetylcholinesterase Using a 2-Phase System. Analytical Letters, 2013, 46, 1419-1429.	1.8	0
27	Determination of Olive Oil Acidity Using an Enzymatic Method. Analytical Letters, 2011, 44, 1454-1462.	1.8	3
28	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
29	Activation and Stabilization of The Hydroperoxide Lyase Enzymatic Extract from Mint Leaves (Mentha) Tj ETQq1 1 0.784314 rgBT /Ov	2.9	8
30	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
31	Lipoxygenase: Optimization of Extraction and Evaluation of its Contribution to Virgin Olive Oil Aroma. Food Biotechnology, 2010, 24, 95-105.	1.5	3
32	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
33	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
34	Effect of gamma-ray on activity and stability of alcohol-dehydrogenase from Saccharomyces cerevisiae. Biochemical Engineering Journal, 2008, 40, 184-188.	3.6	12
35	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
36	Improvement and Modelling of Hexenal Transfer in Liquid-Gas Reactor. Applied Biochemistry and Biotechnology, 2007, 143, 276-283.	2.9	5

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37	Production of Natural Fruity Aroma by Geotrichum candidum. Applied Biochemistry and Biotechnology, 2006, 128, 227-236.	2.9	15
38	Production of Hexenol in a Two-Enzyme System: Kinetic Study and Modelling. Biotechnology Letters, 2005, 27, 1875-1878.	2.2	18
39	Coupled-enzyme system for the determination of lipase activity. Biotechnology Letters, 2004, 26, 1273-1276.	2.2	5
40	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
41	Coupled Hydroperoxide Lyase and Alcohol Dehydrogenase for Selective Synthesis of Aldehyde or Alcohol. Applied Biochemistry and Biotechnology, 2004, 119, 171-180.	2.9	20
42	Hydroperoxide-lyase activity in mint leaves. Journal of Biotechnology, 2004, 111, 59-65.	3.8	26
43	Production, Purification, and Biochemical Characterization of Two Î²-Glucosidases From Sclerotinia sclerotiorum. Applied Biochemistry and Biotechnology, 2003, 111, 29-40.	2.9	25
44	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
45	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
46	Investigation of behavior of an enzyme in a biphasic system: Soybean lipoxygenase-1. Biotechnology and Bioengineering, 2000, 51, 573-580.	3.3	14
47	Biosynthesis and analysis of 3Z-nonenal. Biotechnology Letters, 1998, 20, 23-26.	2.2	10
48	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
49	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
50	Bienzymatic reaction for hydroperoxide production in a multiphasic system. Enzyme and Microbial Technology, 1997, 21, 79-84.	3.2	23
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