# Nadia No Oulahal

List of Publications by Year
in descending order

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|---|---|---|---|
| 64<br>papers | 2,773<br>citations | 172457<br>29<br>h-index | 182427<br>51<br>g-index |
| 64<br>all docs | 64<br>docs citations | 64<br>times ranked | 3729<br>citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Antibacterial Properties of Polyphenols: Characterization and QSAR (Quantitative Structureâ€“Activity) Tj ETQq1 1 0.784314 rgBT /O | 3.5 | 420 |
| 2 | Nisin as a Food Preservative: Part 1: Physicochemical Properties, Antimicrobial Activity, and Main Uses. Critical Reviews in Food Science and Nutrition, 2016, 56, 1262-1274. | 10.3 | 289 |
| 3 | Plant antimicrobial polyphenols as potential natural food preservatives. Journal of the Science of Food and Agriculture, 2019, 99, 1457-1474. | 3.5 | 271 |
| 4 | Properties of lysozyme/low methoxyl (LM) pectin complexes for antimicrobial edible food packaging. Journal of Food Engineering, 2014, 131, 18-25. | 5.2 | 100 |
| 5 | Biofilm Ecology of Wooden Shelves Used in Ripening the French Raw Milk Smear Cheese Reblochon de Savoie. Journal of Dairy Science, 2007, 90, 1653-1661. | 3.4 | 76 |
| 6 | Complex coacervation for the development of composite edible films based on LM pectin and sodium caseinate. Carbohydrate Polymers, 2016, 151, 947-956. | 10.2 | 73 |
| 7 | Recent Advances on Multi-Parameter Flow Cytometry to Characterize Antimicrobial Treatments. Frontiers in Microbiology, 2016, 7, 1225. | 3.5 | 68 |
| 8 | Inhibition of Listeria monocytogenes by resident biofilms present on wooden shelves used for cheese ripening. Food Control, 2011, 22, 1357-1362. | 5.5 | 65 |
| 9 | Nisin as a Food Preservative: Part 2: Antimicrobial Polymer Materials Containing Nisin. Critical Reviews in Food Science and Nutrition, 2016, 56, 1275-1289. | 10.3 | 63 |
| 10 | Development and characterization of a novel edible extruded sheet based on different casein sources and influence of the glycerol concentration. Food Hydrocolloids, 2018, 75, 182-191. | 10.7 | 61 |
| 11 | Comparative evaluation of methods for counting surviving biofilm cells adhering to a polyvinyl chloride surface exposed to chlorine or drying. Journal of Applied Microbiology, 2008, 104, 1692-1702. | 3.1 | 60 |
| 12 | Effect of digestive enzymes on antimicrobial, radical scavenging and angiotensin I-converting enzyme inhibitory activities of camel colostrum and milk proteins. Dairy Science and Technology, 2014, 94, 205-224. | 2.2 | 59 |
| 13 | Gelatin films with nisin and catechin for minced pork preservation. Food Packaging and Shelf Life, 2018, 18, 173-183. | 7.5 | 59 |
| 14 | Quantitative analysis of survival of Staphylococcus aureus or Listeria innocua on two types of surfaces: Polypropylene and stainless steel in contact with three different dairy products. Food Control, 2008, 19, 178-185. | 5.5 | 58 |
| 15 | The development of an ultrasonic apparatus for the non-invasive and repeatable removal of fouling in food processing equipment. Letters in Applied Microbiology, 2000, 30, 47-52. | 2.2 | 57 |
| 16 | " Escherichia coli -milk" Biofilm Removal from Stainless Steel Surfaces: Synergism between Ultrasonic Waves and Enzymes. Biofouling, 2003, 19, 159-168. | 2.2 | 46 |
| 17 | Phenolic-Rich Plant Extracts With Antimicrobial Activity: An Alternative to Food Preservatives and Biocides?. Frontiers in Microbiology, 2021, 12, 753518. | 3.5 | 43 |
| 18 | Anti-Listeria innocua activity of silver functionalised textile prepared with plasma technology. Food Control, 2010, 21, 505-512. | 5.5 | 42 |

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|---|---|---|---|
| 19 | Effect of a VietnameseCinnamomum cassiaessential oil and its major componenttrans-cinnamaldehyde on the cell viability, membrane integrity, membrane fluidity, and proton motive force ofListeria innocua. Canadian Journal of Microbiology, 2015, 61, 263-271. | 1.7 | 42 |
| 20 | Using complexation for the microencapsulation of nisin in biopolymer matrices by spray-drying. Food Chemistry, 2017, 236, 32-40. | 8.2 | 39 |
| 21 | Combined effect of chelating agents and ultrasound on biofilm removal from stainless steel surfaces. Application to â€œEscherichia coli milkâ€•and â€œStaphylococcus aureus milkâ€•biofilms. Biofilms, 2004, 1, 65-73. | 0.6 | 38 |
| 22 | Properties of lysozyme/sodium alginate complexes for the development of antimicrobial films. Food Research International, 2016, 89, 272-280. | 6.2 | 38 |
| 23 | Low methoxyl pectin/sodium caseinate interactions and composite film formation at neutral pH. Food Hydrocolloids, 2017, 69, 132-140. | 10.7 | 38 |
| 24 | Casein/wax blend extrusion for production of edible films as carriers of potassium sorbateâ€”A comparative study of waxes and potassium sorbate effect. Food Packaging and Shelf Life, 2018, 16, 41-50. | 7.5 | 38 |
| 25 | Removal of meat biofilms from surfaces by ultrasounds combined with enzymes and/or a chelating agent. Innovative Food Science and Emerging Technologies, 2007, 8, 192-196. | 5.6 | 35 |
| 26 | Photocatalytic generation of silver nanoparticles and application to the antibacterial functionalization of textile fabrics. Journal of Photochemistry and Photobiology A: Chemistry, 2010, 215, 147-156. | 3.9 | 35 |
| 27 | Ultrasonic methodology coupled to ATP bioluminescence for the non-invasive detection of fouling in food processing equipment - validation and application to a dairy factory. Journal of Applied Microbiology, 2000, 89, 433-441. | 3.1 | 34 |
| 28 | Antioxidant activity of camel milk casein before and after in vitro simulated enzymatic digestion. Mljekarstvo, 2014, , 287-294. | 0.6 | 33 |
| 29 | Identification of caseinophosphopeptides generated through in vitro gastro-intestinal digestion of Beaufort cheese. International Dairy Journal, 2011, 21, 129-134. | 3.0 | 32 |
| 30 | Preservation of viability and anti-Listeria activity of lactic acid bacteria, Lactococcus lactis and Lactobacillus paracasei, entrapped in gelling matrices of alginate or alginate/caseinate. Food Control, 2015, 47, 7-19. | 5.5 | 29 |
| 31 | pH-dependent complexation of lysozyme with low methoxyl (LM) pectin. Food Chemistry, 2017, 236, 127-133. | 8.2 | 29 |
| 32 | Preservation of fresh ground beef patties using plant extracts combined with a modified atmosphere packaging. European Food Research and Technology, 2017, 243, 1997-2009. | 3.3 | 28 |
| 33 | Quaternary Ammonium-based Composite Particles for Antibacterial Finishing of Cotton-based Textiles. Journal of Materials Science and Technology, 2014, 30, 19-29. | 10.7 | 27 |
| 34 | Active biodegradable sodium caseinate films manufactured by blown-film extrusion: Effect of thermo-mechanical processing parameters and formulation on lysozyme stability. Industrial Crops and Products, 2015, 72, 142-151. | 5.2 | 24 |
| 35 | Preferential localization of Lactococcus lactis cells entrapped in a caseinate/alginate phase separated system. Colloids and Surfaces B: Biointerfaces, 2013, 109, 266-272. | 5.0 | 23 |
| 36 | Design of biopolymeric matrices entrapping bioprotective lactic acid bacteria to control Listeria monocytogenes growth: Comparison of alginate and alginate-caseinate matrices entrapping Lactococcus lactis subsp. lactis cells. Food Control, 2014, 37, 200-209. | 5.5 | 21 |

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| 37 | Antimicrobial activity of camel milk casein and its hydrolysates. Acta Alimentaria, 2015, 44, 609-616. | 0.7 | 21 |
| 38 | Antimicrobial finishing of textiles intended for food processing industry by plasma enhanced chemical vapor deposition â€“ physical vapor deposition of Ag-SiOCH composites coated with Al x O y or SiOCH encapsulation layers. Thin Solid Films, 2017, 628, 132-141. | 1.8 | 20 |
| 39 | Examination of wooden shelves used in the ripening of a raw milk smear cheese by FTIR spectroscopy. Food Control, 2009, 20, 658-663. | 5.5 | 19 |
| 40 | EVALUATION OF ANTIMICROBIAL ACTIVITY OF A POLYHEXAMETHYLENE BIGUANIDEâ€COATED TEXTILE BY MONITORING BOTH BACTERIAL GROWTH (ISO 20743/2005 STANDARD) AND VIABILITY (LIVE/DEAD BACLIGHT) Tj ET Q q 0 0 0 rg BT /Over | 2.8 | 19 |
| 41 | Characterization of Plasma Enhanced Chemical Vapor Depositionâ€“Physical Vapor Deposition transparent deposits on textiles to trigger various antimicrobial properties to food industry textiles. Thin Solid Films, 2011, 519, 5838-5845. | 1.8 | 17 |
| 42 | Potential of Incorporation of Antimicrobial Plant Phenolics Into Polyolefin-Based Food Contact Materials to Produce Active Packaging by Melt-Blending: Proof of Concept With Isobutyl-4-Hydroxybenzoate. Frontiers in Chemistry, 2019, 7, 148. | 3.6 | 17 |
| 43 | Casesidin-like anti-bacterial peptides in peptic hydrolysate of camel milk Î²-casein. International Dairy Journal, 2018, 86, 49-56. | 3.0 | 14 |
| 44 | Antimicrobial films based on pectin and sodium caseinate for the release of antifungal natamycin. Journal of Food Processing and Preservation, 2019, 43, e13953. | 2.0 | 14 |
| 45 | Preliminary investigation on the presence of peptides inhibiting the growth of Listeria innocua and Listeria monocytogenes in Asiago dâ€™Allevo cheese. Dairy Science and Technology, 2012, 92, 297-308. | 2.2 | 13 |
| 46 | Antilisterial activity of dromedary lactoferrin peptic hydrolysates. Journal of Dairy Science, 2019, 102, 4844-4856. | 3.4 | 13 |
| 47 | Effect of low methoxyl (LM) pectin complexation on the thermal and proteolytic inactivation of lysozyme: A kinetic study. Food Hydrocolloids, 2015, 43, 812-818. | 10.7 | 12 |
| 48 | Assessment of the mode of action of polyhexamethylene biguanide against Listeria innocua by Fourier transformed infrared spectroscopy and fluorescence anisotropy analysis. Canadian Journal of Microbiology, 2012, 58, 1353-1361. | 1.7 | 11 |
| 49 | Effect of Essential Oils on Cell Viability, Membrane Integrity and Membrane Fluidity ofListeria innocuaandEscherichia coli. Journal of Essential Oil-bearing Plants: JEOP, 2016, 19, 155-166. | 1.9 | 11 |
| 50 | Effect of interactions of plant phenolics with bovine meat proteins on their antibacterial activity. Food Control, 2018, 90, 189-198. | 5.5 | 11 |
| 51 | Camel colostrum: Nutritional composition and improvement of the antimicrobial activity after enzymatic hydrolysis. Emirates Journal of Food and Agriculture, 2015, 27, 384. | 1.0 | 10 |
| 52 | European survey and evaluation of sampling methods recommended by the standard EN ISO 18593 for the detection of Listeria monocytogenes and Pseudomonas fluorescens on industrial surfaces. FEMS Microbiology Letters, 2020, 367, . | 1.8 | 10 |
| 53 | ToF-SIMS and XPS characterization of antimicrobial textiles for the food processing industry. Surface and Interface Analysis, 2011, 43, 604-608. | 1.8 | 7 |
| 54 | Influence of some formulation and process parameters on the stability of lysozyme incorporated in corn flour- or corn starch-based extruded materials prepared by melt blending processing. Enzyme and Microbial Technology, 2014, 67, 40-46. | 3.2 | 7 |

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| 55 | Antimicrobial Activity of Nisin and Natamycin Incorporated Sodium Caseinate Extrusionâ€Blown Films: A Comparative Study with Heatâ€Pressed/Solution Cast Films. Journal of Food Science, 2016, 81, E1141-50. | 3.1 | 7 |
| 56 | Partial characterisation of peptides inhibiting Listeria growth in two Alpine cheeses. Dairy Science and Technology, 2014, 94, 61-72. | 2.2 | 5 |
| 57 | Effect of emulsification and spray-drying microencapsulation on the antilisterial activity of transcinnamaldehyde. Journal of Microencapsulation, 2015, 32, 719-723. | 2.8 | 4 |
| 58 | Interstrains comparison of the antimicrobial effect and mode of action of a Vietnamese Cinnamomum cassia essential oil from leaves and its principal component against Listeria monocytogenes. Letters in Applied Microbiology, 2021, 72, 757-766. | 2.2 | 4 |
| 59 | Study of the antimicrobial activities of Solanum indicum ssp. distichum (Schumach. and) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Journal of Biological and Chemical Sciences, 2011, 5, . | 0.2 | 3 |
| 60 | Effect of interaction with food constituents on plant extracts antibacterial activity. Food Science and Applied Biotechnology, 2018, 1, 77. | 0.6 | 3 |
| 61 | Biopreservation of emulsified food and cosmetic products by synergistic action of probiotics and plant extracts: a Franco-Bulgarian perspective. Food Science and Applied Biotechnology, 2020, 3, 167. | 0.6 | 3 |
| 62 | Assessment of antioxidant activities of an endemic species from Tunisia: Rhanterium sueaveolens Desf related to its phenolic composition. Biocatalysis and Agricultural Biotechnology, 2019, 22, 101355. | 3.1 | 2 |
| 63 | Staphylococcus aureus membrane-damaging activities of four phenolics. FEMS Microbiology Letters, 2021, 368, . | 1.8 | 2 |
| 64 | Methodology for a comparative evaluation of sensitivity to fouling and cleanability of floor materials used in the food industry. Biofouling, 2000, 14, 279-286. | 2.2 | 1 |