

Nadia No Oulahal

List of Publications by Year in descending order

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64
papers

2,773
citations

172207

29
h-index

182168

51
g-index

64
all docs

64
docs citations

64
times ranked

3729
citing authors

#	ARTICLE	IF	CITATIONS
1	Interstrains comparison of the antimicrobial effect and mode of action of a Vietnamese <i>Cinnamomum cassia</i> essential oil from leaves and its principal component against <i>Listeria monocytogenes</i> . <i>Letters in Applied Microbiology</i> , 2021, 72, 757-766.	1.0	4
2	<i>Staphylococcus aureus</i> membrane-damaging activities of four phenolics. <i>FEMS Microbiology Letters</i> , 2021, 368, .	0.7	2
3	Phenolic-Rich Plant Extracts With Antimicrobial Activity: An Alternative to Food Preservatives and Biocides?. <i>Frontiers in Microbiology</i> , 2021, 12, 753518.	1.5	43
4	European survey and evaluation of sampling methods recommended by the standard EN ISO 18593 for the detection of <i>Listeria monocytogenes</i> and <i>Pseudomonas fluorescens</i> on industrial surfaces. <i>FEMS Microbiology Letters</i> , 2020, 367, .	0.7	10
5	Biopreservation of emulsified food and cosmetic products by synergistic action of probiotics and plant extracts: a Franco-Bulgarian perspective. <i>Food Science and Applied Biotechnology</i> , 2020, 3, 167.	0.2	3
6	Assessment of antioxidant activities of an endemic species from Tunisia: <i>Rhanterium sueaveolens</i> Desf related to its phenolic composition. <i>Biocatalysis and Agricultural Biotechnology</i> , 2019, 22, 101355.	1.5	2
7	Antibacterial Properties of Polyphenols: Characterization and QSAR (Quantitative Structure-Activity) Tj ETQq1 1 0,784314, rgBT /Ower 1.5 420	1.5	420
8	Antilisterial activity of dromedary lactoferrin peptic hydrolysates. <i>Journal of Dairy Science</i> , 2019, 102, 4844-4856.	1.4	13
9	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. <i>Frontiers in Chemistry</i> , 2019, 7, 148.	1.8	17
10	Antimicrobial films based on pectin and sodium caseinate for the release of antifungal natamycin. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13953.	0.9	14
11	Plant antimicrobial polyphenols as potential natural food preservatives. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 1457-1474.	1.7	271
12	Effect of interactions of plant phenolics with bovine meat proteins on their antibacterial activity. <i>Food Control</i> , 2018, 90, 189-198.	2.8	11
13	Casein/wax blend extrusion for production of edible films as carriers of potassium sorbate—A comparative study of waxes and potassium sorbate effect. <i>Food Packaging and Shelf Life</i> , 2018, 16, 41-50.	3.3	38
14	Development and characterization of a novel edible extruded sheet based on different casein sources and influence of the glycerol concentration. <i>Food Hydrocolloids</i> , 2018, 75, 182-191.	5.6	61
15	Gelatin films with nisin and catechin for minced pork preservation. <i>Food Packaging and Shelf Life</i> , 2018, 18, 173-183.	3.3	59
16	Casesidin-like anti-bacterial peptides in peptic hydrolysate of camel milk β -casein. <i>International Dairy Journal</i> , 2018, 86, 49-56.	1.5	14
17	Effect of interaction with food constituents on plant extracts antibacterial activity. <i>Food Science and Applied Biotechnology</i> , 2018, 1, 77.	0.2	3
18	Low methoxyl pectin/sodium caseinate interactions and composite film formation at neutral pH. <i>Food Hydrocolloids</i> , 2017, 69, 132-140.	5.6	38

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19	Antimicrobial finishing of textiles intended for food processing industry by plasma enhanced chemical vapor deposition and physical vapor deposition of Ag-SiOCH composites coated with Al _x O _y or SiOCH encapsulation layers. <i>Thin Solid Films</i> , 2017, 628, 132-141.	0.8	20
20	Using complexation for the microencapsulation of nisin in biopolymer matrices by spray-drying. <i>Food Chemistry</i> , 2017, 236, 32-40.	4.2	39
21	pH-dependent complexation of lysozyme with low methoxyl (LM) pectin. <i>Food Chemistry</i> , 2017, 236, 127-133.	4.2	29
22	Preservation of fresh ground beef patties using plant extracts combined with a modified atmosphere packaging. <i>European Food Research and Technology</i> , 2017, 243, 1997-2009.	1.6	28
23	Recent Advances on Multi-Parameter Flow Cytometry to Characterize Antimicrobial Treatments. <i>Frontiers in Microbiology</i> , 2016, 7, 1225.	1.5	68
24	Antimicrobial Activity of Nisin and Natamycin Incorporated Sodium Caseinate Extrusion-Blown Films: A Comparative Study with Heat-Pressed/Solution Cast Films. <i>Journal of Food Science</i> , 2016, 81, E1141-50.	1.5	7
25	Properties of lysozyme/sodium alginate complexes for the development of antimicrobial films. <i>Food Research International</i> , 2016, 89, 272-280.	2.9	38
26	Complex coacervation for the development of composite edible films based on LM pectin and sodium caseinate. <i>Carbohydrate Polymers</i> , 2016, 151, 947-956.	5.1	73
27	Nisin as a Food Preservative: Part 1: Physicochemical Properties, Antimicrobial Activity, and Main Uses. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, 1262-1274.	5.4	289
28	Nisin as a Food Preservative: Part 2: Antimicrobial Polymer Materials Containing Nisin. <i>Critical Reviews in Food Science and Nutrition</i> , 2016, 56, 1275-1289.	5.4	63
29	Effect of Essential Oils on Cell Viability, Membrane Integrity and Membrane Fluidity of <i>Listeria innocua</i> and <i>Escherichia coli</i> . <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2016, 19, 155-166.	0.7	11
30	Camel colostrum: Nutritional composition and improvement of the antimicrobial activity after enzymatic hydrolysis. <i>Emirates Journal of Food and Agriculture</i> , 2015, 27, 384.	1.0	10
31	Active biodegradable sodium caseinate films manufactured by blown-film extrusion: Effect of thermo-mechanical processing parameters and formulation on lysozyme stability. <i>Industrial Crops and Products</i> , 2015, 72, 142-151.	2.5	24
32	Effect of a Vietnamese <i>Cinnamomum cassia</i> essential oil and its major component trans-cinnamaldehyde on the cell viability, membrane integrity, membrane fluidity, and proton motive force of <i>Listeria innocua</i> . <i>Canadian Journal of Microbiology</i> , 2015, 61, 263-271.	0.8	42
33	Effect of emulsification and spray-drying microencapsulation on the antilisterial activity of trans-cinnamaldehyde. <i>Journal of Microencapsulation</i> , 2015, 32, 719-723.	1.2	4
34	Effect of low methoxyl (LM) pectin complexation on the thermal and proteolytic inactivation of lysozyme: A kinetic study. <i>Food Hydrocolloids</i> , 2015, 43, 812-818.	5.6	12
35	Preservation of viability and anti- <i>Listeria</i> activity of lactic acid bacteria, <i>Lactococcus lactis</i> and <i>Lactobacillus paracasei</i> , entrapped in gelling matrices of alginate or alginate/caseinate. <i>Food Control</i> , 2015, 47, 7-19.	2.8	29
36	Antimicrobial activity of camel milk casein and its hydrolysates. <i>Acta Alimentaria</i> , 2015, 44, 609-616.	0.3	21

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37	Antioxidant activity of camel milk casein before and after in vitro simulated enzymatic digestion. <i>Mljekarstvo</i> , 2014, , 287-294.	0.2	33
38	Partial characterisation of peptides inhibiting <i>Listeria</i> growth in two Alpine cheeses. <i>Dairy Science and Technology</i> , 2014, 94, 61-72.	2.2	5
39	Effect of digestive enzymes on antimicrobial, radical scavenging and angiotensin I-converting enzyme inhibitory activities of camel colostrum and milk proteins. <i>Dairy Science and Technology</i> , 2014, 94, 205-224.	2.2	59
40	Properties of lysozyme/low methoxyl (LM) pectin complexes for antimicrobial edible food packaging. <i>Journal of Food Engineering</i> , 2014, 131, 18-25.	2.7	100
41	Quaternary Ammonium-based Composite Particles for Antibacterial Finishing of Cotton-based Textiles. <i>Journal of Materials Science and Technology</i> , 2014, 30, 19-29.	5.6	27
42	Design of biopolymeric matrices entrapping bioprotective lactic acid bacteria to control <i>Listeria monocytogenes</i> growth: Comparison of alginate and alginate-caseinate matrices entrapping <i>Lactococcus lactis</i> subsp. <i>lactis</i> cells. <i>Food Control</i> , 2014, 37, 200-209.	2.8	21
43	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. <i>Enzyme and Microbial Technology</i> , 2014, 67, 40-46.	1.6	7
44	Preferential localization of <i>Lactococcus lactis</i> cells entrapped in a caseinate/alginate phase separated system. <i>Colloids and Surfaces B: Biointerfaces</i> , 2013, 109, 266-272.	2.5	23
45	Assessment of the mode of action of polyhexamethylene biguanide against <i>Listeria innocua</i> by Fourier transformed infrared spectroscopy and fluorescence anisotropy analysis. <i>Canadian Journal of Microbiology</i> , 2012, 58, 1353-1361.	0.8	11
46	Preliminary investigation on the presence of peptides inhibiting the growth of <i>Listeria innocua</i> and <i>Listeria monocytogenes</i> in Asiago TM Allevo cheese. <i>Dairy Science and Technology</i> , 2012, 92, 297-308.	2.2	13
47	EVALUATION OF ANTIMICROBIAL ACTIVITY OF A POLYHEXAMETHYLENE BIGUANIDE- ^{COATED} TEXTILE BY MONITORING BOTH BACTERIAL GROWTH (ISO 20743/2005 STANDARD) AND VIABILITY (LIVE/DEAD BA CLIGHT) <i>Tj ETQq1 1 0184314</i>	1.8	14
48	Inhibition of <i>Listeria monocytogenes</i> by resident biofilms present on wooden shelves used for cheese ripening. <i>Food Control</i> , 2011, 22, 1357-1362.	2.8	65
49	Identification of caseinophosphopeptides generated through in vitro gastro-intestinal digestion of Beaufort cheese. <i>International Dairy Journal</i> , 2011, 21, 129-134.	1.5	32
50	Study of the antimicrobial activities of <i>Solanum indicum</i> ssp. <i>distichum</i> (Schumach. and) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 22</i> <i>Journal of Biological and Chemical Sciences</i> , 2011, 5, .	0.1	3
51	ToF-SIMS and XPS characterization of antimicrobial textiles for the food processing industry. <i>Surface and Interface Analysis</i> , 2011, 43, 604-608.	0.8	7
52	Characterization of Plasma Enhanced Chemical Vapor Deposition-Physical Vapor Deposition transparent deposits on textiles to trigger various antimicrobial properties to food industry textiles. <i>Thin Solid Films</i> , 2011, 519, 5838-5845.	0.8	17
53	Photocatalytic generation of silver nanoparticles and application to the antibacterial functionalization of textile fabrics. <i>Journal of Photochemistry and Photobiology A: Chemistry</i> , 2010, 215, 147-156.	2.0	35
54	Anti- <i>Listeria innocua</i> activity of silver functionalised textile prepared with plasma technology. <i>Food Control</i> , 2010, 21, 505-512.	2.8	42

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55	Examination of wooden shelves used in the ripening of a raw milk smear cheese by FTIR spectroscopy. <i>Food Control</i> , 2009, 20, 658-663.	2.8	19
56	Comparative evaluation of methods for counting surviving biofilm cells adhering to a polyvinyl chloride surface exposed to chlorine or drying. <i>Journal of Applied Microbiology</i> , 2008, 104, 1692-1702.	1.4	60
57	Quantitative analysis of survival of <i>Staphylococcus aureus</i> or <i>Listeria innocua</i> on two types of surfaces: Polypropylene and stainless steel in contact with three different dairy products. <i>Food Control</i> , 2008, 19, 178-185.	2.8	58
58	Removal of meat biofilms from surfaces by ultrasounds combined with enzymes and/or a chelating agent. <i>Innovative Food Science and Emerging Technologies</i> , 2007, 8, 192-196.	2.7	35
59	Biofilm Ecology of Wooden Shelves Used in Ripening the French Raw Milk Smear Cheese Reblochon de Savoie. <i>Journal of Dairy Science</i> , 2007, 90, 1653-1661.	1.4	76
60	Combined effect of chelating agents and ultrasound on biofilm removal from stainless steel surfaces. Application to "Escherichia coli milk" and "Staphylococcus aureus milk" biofilms. <i>Biofilms</i> , 2004, 1, 65-73.	0.6	38
61	" Escherichia coli -milk" Biofilm Removal from Stainless Steel Surfaces: Synergism between Ultrasonic Waves and Enzymes. <i>Biofouling</i> , 2003, 19, 159-168.	0.8	46
62	The development of an ultrasonic apparatus for the non-invasive and repeatable removal of fouling in food processing equipment. <i>Letters in Applied Microbiology</i> , 2000, 30, 47-52.	1.0	57
63	Ultrasonic methodology coupled to ATP bioluminescence for the non-invasive detection of fouling in food processing equipment - validation and application to a dairy factory. <i>Journal of Applied Microbiology</i> , 2000, 89, 433-441.	1.4	34
64	Methodology for a comparative evaluation of sensitivity to fouling and cleanability of floor materials used in the food industry. <i>Biofouling</i> , 2000, 14, 279-286.	0.8	1