

# Ahmed Zouari

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/5746263/publications.pdf>

Version: 2024-02-01

13  
papers

230  
citations

1039406

9  
h-index

1125271

13  
g-index

13  
all docs

13  
docs citations

13  
times ranked

245  
citing authors

| #  | ARTICLE  | IF  | CITATIONS |
|----|--|-----|-----------|
| 1  | Toward the enhancement of sensory profile of sausage <i>à</i> Merguez with chickpea protein concentrate. <i>Meat Science</i> , 2018, 143, 74-80.   | 2.7 | 33        |
| 2  | Effect of spray-drying parameters on the solubility and the bulk density of camel milk powder: A response surface methodology approach. <i>International Journal of Dairy Technology</i> , 2020, 73, 616-624.                  | 1.3 | 31        |
| 3  | Camel $\beta$ -lactalbumin at the oil-water interface: Effect of protein concentration and pH change on surface characteristics and emulsifying properties. <i>Colloids and Surfaces B: Biointerfaces</i> , 2020, 189, 110654. | 2.5 | 28        |
| 4  | Acid gelation of raw and reconstituted spray-dried dromedary milk: A dynamic approach of gel structuring. <i>International Dairy Journal</i> , 2018, 81, 95-103.   | 1.5 | 20        |
| 5  | Effect of outlet drying temperature and milk fat content on the physicochemical characteristics of spray-dried camel milk powder. <i>Drying Technology</i> , 2019, 37, 1615-1624.  | 1.7 | 19        |
| 6  | Effect of different heating temperatures on foaming properties of camel milk proteins: A comparison with bovine milk proteins. <i>International Dairy Journal</i> , 2020, 104, 104643.   | 1.5 | 19        |
| 7  | Microstructure and chemical composition of camel and cow milk powders' surface. <i>LWT - Food Science and Technology</i> , 2020, 117, 108693.  | 2.5 | 18        |
| 8  | Changes in physical and biochemical properties of spray dried camel and bovine milk powders.. <i>LWT - Food Science and Technology</i> , 2020, 128, 109437.  | 2.5 | 18        |
| 9  | Structure-function relationship of black cumin seeds protein isolates: Amino-acid profiling, surface characteristics, and thermal properties. <i>Food Structure</i> , 2021, 29, 100203.  | 2.3 | 12        |
| 10 | Effects of Physical Ripening Conditions and Churning Temperature on the Butter-Making Process and the Physical Characteristics of Camel Milk Butter. <i>Food and Bioprocess Technology</i> , 2021, 14, 1518-1528.              | 2.6 | 11        |
| 11 | Physicochemical, techno-functional, and fat melting properties of spray-dried camel and bovine milk powders. <i>Journal of Food Science</i> , 2021, 86, 103-111.   | 1.5 | 10        |
| 12 | Effect of pH on the physicochemical characteristics and the surface chemical composition of camel and bovine whey protein's powders. <i>Food Chemistry</i> , 2020, 333, 127514.  | 4.2 | 9         |
| 13 | Crystallization mechanisms in camel milk cream during physical ripening: Effect of temperature and ripening duration. <i>Food and Bioproducts Processing</i> , 2021, 127, 435-442.   | 1.8 | 2         |