

Ahmed Zouari

List of Publications by Year in descending order

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Version: 2024-02-01

13
papers

230
citations

1039880

9
h-index

1125617

13
g-index

13
all docs

13
docs citations

13
times ranked

245
citing authors

#	ARTICLE	IF	CITATIONS
1	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
2	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
3	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
4	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
5	Microstructure and chemical composition of camel and cow milk powders' surface. <i>LWT - Food Science and Technology</i> , 2020, 117, 108693.	2.5	18
6	Camel β -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
7	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
8	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
9	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
10	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
11	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
12	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
13	Toward the enhancement of sensory profile of sausage "Merguez" with chickpea protein concentrate. <i>Meat Science</i> , 2018, 143, 74-80.	2.7	33