Meryem Bouhoute

List of Publications by Year
in descending order

13 papers	122 citations	1684188 5 h-index	1281871 11 g-index
13 all docs	13 docs citations	13 times ranked	73 citing authors

#	Article	IF	Citations
1	Formation and stability of emulsions using crude extracts as natural emulsifiers from Argan shells. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2020, 591, 124536.	4.7	23
2	Interfacial and emulsifying properties of purified glycyrrhizin and non-purified glycyrrhizin-rich extracts from liquorice root (Glycyrrhiza glabra). Food Chemistry, 2021, 337, 127949.	8.2	22
3	Microfibrillated cellulose from Argania spinosa shells as sustainable solid particles for O/W Pickering emulsions. Carbohydrate Polymers, 2021, 251, 116990.	10.2	19
4	Preparation of monodisperse O/W emulsions using a crude surface-active extract from argan by-products in microchannel emulsification. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2020, 585, 124050.	4.7	16
5	Potential of bagasse obtained using hydrothermal liquefaction preâ€treatment as a natural emulsifier. International Journal of Food Science and Technology, 2020, 55, 1485-1496.	2.7	13
6	Stability characteristics of O/W emulsions prepared using purified glycyrrhizin or a non-purified glycyrrhizin-rich extract from liquorice root (Glycyrrhiza glabra). Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2021, 614, 126006.	4.7	5
7	Design of nanoemulgel using Argania spinosa microfibrillated cellulose and natural emulsifiers foreseeing melanogenesis enhancement. Carbohydrate Polymers, 2021, 274, 118632.	10.2	5
8	Emulsifying Performance of Crude Surface-Active Extracts from Liquorice Root (Glycyrrhiza Glabra). ACS Food Science & Technology, 2021, 1, 1472-1480.	2.7	4
9	Preparation and characterization of concentrated Î³-Oryzanol nanodispersions by solvent displacement method: Effect of processing conditions on nanoparticles formation. Food Hydrocolloids, 2022, 123, 107161.	10.7	4
10	Comprehensive study of Î±-terpineol-loaded oil-in-water (O/W) nanoemulsion: interfacial property, formulation, physical and chemical stability. Npj Science of Food, 2021, 5, 31.	5.5	4
11	Physicochemical stability and in-vitro bioaccessibility of concentrated Î³-Oryzanol nanodispersions fabricated by solvent displacement method. Food Chemistry, 2022, 382, 132300.	8.2	4
12	Formulation and physicochemical stability of oil-in-water nanoemulsion loaded with Î±-terpineol as flavor oil using Quillaja saponins as natural emulsifier. Food Research International, 2022, 153, 110894.	6.2	3
13	Limnophila aromatica Crude Extracts as Natural Emulsifiers for Formation and Stabilizing of Oil-in-Water (O/W) Emulsions. Colloids and Interfaces, 2022, 6, 26.	2.1	0