Nizar Nasri

List of Publications by Year
in descending order

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44	1,488	331538	330025
papers	citations	21 h-index	37 g-index

45	45	45	1780
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Antioxidant Capacities of Phenolic Compounds and Tocopherols from Tunisian Pomegranate (Punica granatum) Fruits. Journal of Food Science, 2011, 76, C707-13.	1.5	145
2	The caper (Capparis L.): Ethnopharmacology, phytochemical and pharmacological properties. FÃ¬toterapÃ¬Ã¢, 2011, 82, 93-101.	1.1	116
3	Cross-modal interactions between taste and smell: Odour-induced saltiness enhancement depends on salt level. Food Quality and Preference, 2011, 22, 678-682.	2.3	95
4	Physico-chemical properties and DPPH-ABTS scavenging activity of some local pomegranate (Punica) Tj ETQq0 0 0 rgBT /Overlock 10	1.3	92
5	Fatty acids from seeds of Pinus pinea L.: Composition and population profiling. Phytochemistry, 2005, 66, 1729-1735.	1.4	80
6	Phytochemicals and antioxidant activities of Rhus tripartitum (Ucria) fruits depending on locality and different stages of maturity. Food Chemistry, 2014, 160, 98-103.	4.2	64
7	Screening of Natural Antioxidants from Selected Medicinal Plants. International Journal of Food Properties, 2013, 16, 1117-1126.	1.3	61
8	Capparis spinosa leaves extract: Source of bioantioxidants with nephroprotective and hepatoprotective effects. Biomedicine and Pharmacotherapy, 2017, 87, 171-179.	2.5	61
9	Phenolic profile and antioxidant activity of Capparis spinosa seeds harvested from different wild habitats. Industrial Crops and Products, 2015, 76, 930-935.	2.5	54
10	Fatty acids from Tunisian and Chinese pomegranate (Punica granatumL.) seeds. International Journal of Food Sciences and Nutrition, 2011, 62, 200-206.	1.3	53
11	Enhancing salty taste through odourâ€“tasteâ€“taste interactions: Influence of odour intensity and salty tastantsâ€™ nature. Food Quality and Preference, 2013, 28, 134-140.	2.3	47
12	Carotenoid and Tocopherol Composition of Leaves, Buds, and Flowers of Capparis spinosa Grown Wild in Tunisia. Journal of Agricultural and Food Chemistry, 2009, 57, 5381-5385.	2.4	45
13	FATTY ACIDS, TOCOPHEROLS AND CAROTENOIDS FROM SEEDS OF TUNISIAN CAPER â€œCAPPARIS SPINOSAâ€• Journal of Food Lipids, 2009, 16, 452-464.	0.9	34
14	Quantification of Sterols and Aliphatic Alcohols in Mediterranean Stone Pine (Pinus pineaL.) Populations. Journal of Agricultural and Food Chemistry, 2007, 55, 2251-2255.	2.4	32
15	Population genetic structure of the relict Serbian spruce, Picea omorika, inferred from plastid DNA. Plant Systematics and Evolution, 2008, 271, 1-7.	0.3	30
16	Protein, Lipid, Aliphatic and Triterpenic Alcohol Content of Caper Seeds â€œCapparis spinosaâ€• JAOCS, Journal of the American Oil Chemists' Society, 2011, 88, 265-270.	0.8	29
17	PHENOLIC COMPOUNDS, TOCOPHEROLS, CAROTENOIDS AND VITAMIN C OF COMMERCIAL CAPER. Journal of Food Biochemistry, 2011, 35, 472-483.	1.2	28
18	Schinus terebinthifolius vs Schinus molle: A comparative study of the effect of species and location on the phytochemical content of fruits. Industrial Crops and Products, 2018, 122, 559-565.	2.5	28

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19	Chemical compounds from Phoenician juniper berries (Juniperus phoenicea). Natural Product Research, 2011, 25, 1733-1742.	1.0	27
20	Fatty Acids, Sterols, Polyphenols, and Chlorophylls of Olive Oils Obtained from Tunisian Wild Olive Trees (Olea europaeaL. Var.Sylvestris). International Journal of Food Properties, 2013, 16, 1271-1283.	1.3	26
21	Protective effects of phytochemicals of Capparis spinosa seeds with cisplatin and CCl4 toxicity in mice. Food Bioscience, 2019, 28, 42-48.	2.0	25
22	Characterization of lipids, proteins, and bioactive compounds in the seeds of three Astragalus species. Food Chemistry, 2021, 339, 127824.	4.2	21
23	Fatty Acid Composition of Two Tunisian Pine Seed Oils. Biotechnology Progress, 2008, 21, 998-1001.	1.3	20
24	Study on the Tensile Strength and Micromechanical Analysis of Alfa Fibers Reinforced High Density Polyethylene Composites. Fibers and Polymers, 2019, 20, 602-610.	1.1	20
25	Effects of Rhus tripartitum fruit extract on CCl4-induced hepatotoxicity and cisplatin-induced nephrotoxicity in rats. Canadian Journal of Physiology and Pharmacology, 2016, 94, 801-807.	0.7	17
26	Chemical composition and antioxidant activity of the volatile fraction extracted from airâ€dried fruits of Tunisian Eryngium maritimum L. ecotypes. Journal of the Science of Food and Agriculture, 2018, 98, 635-643.	1.7	16
27	Unexploited Polygonum equisetiforme seeds: Potential source of useful natural bioactive products. Industrial Crops and Products, 2018, 122, 349-357.	2.5	16
28	Fatty acids and triacylglycerols composition from Tunisian Acacia species seed oil. Arabian Journal of Chemistry, 2019, 12, 3302-3308.	2.3	15
29	Lipid characterization of Eryngium maritimum seeds grown in Tunisia. Industrial Crops and Products, 2017, 105, 47-52.	2.5	14
30	Potential health advantages of Periploca laevigata: Preliminary phytochemical analysis and evaluation of in vitro antioxidant capacity and assessment of hepatoprotective, anti-inflammatory and analgesic effects. Journal of Functional Foods, 2018, 48, 234-242.	1.6	13
31	Chemical analysis of the antioxidants from the aerial parts of wild Polygonum equisetiforme from Tunisia. Food Bioscience, 2019, 29, 24-29.	2.0	13
32	Analysis of Polygonum Aviculare and Polygonum Maritimum for Minerals by Flame Atomic Absorption Spectrometry (FAAS), Polyphenolics by High-Performance Liquid Chromatography-Electrospray Ionization â€“ Mass Spectrometry (HPLC-ESI-MS), and Antioxidant Properties by Spectrophotometry. Analytical Letters, 2021, 54, 2940-2955.	1.0	13
33	High tocopherol and triacylglycerol contents inPinuspineaL. seeds. International Journal of Food Sciences and Nutrition, 2009, 60, 161-169.	1.3	12
34	Storage protein contents and morphological characters of some Tunisian pomegranate (Punica) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	0.9	12
35	Minor lipid components of some Acacia species: potential dietary health benefits of the unexploited seeds. Lipids in Health and Disease, 2012, 11, 49.	1.2	12
36	Unexploited Acacia cyanophylla seeds: potential food sources of Ï‰6 fatty acids and antioxidants?. Journal of the Science of Food and Agriculture, 2012, 92, 1526-1532.	1.7	12

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37	Volatile Constituents of Pinus pinea L. Needles. Journal of Essential Oil Research, 2011, 23, 15-19.	1.3	11
38	Prosopis farcta Seeds: Potential Source of Protein and Unsaturated Fatty Acids?. JAOCS, Journal of the American Oil Chemists' Society, 2015, 92, 1043-1050.	0.8	11
39	Bioactive phytochemicals from unexploited Lotus creticus L. seeds: A new raw material for novel ingredients. Industrial Crops and Products, 2020, 151, 112462.	2.5	11
40	Flower, seed, and fruit development in three Tunisian species of Polygonum: Implications for their taxonomy and evolution ofÂdistylyÂin Polygonaceae. PLoS ONE, 2020, 15, e0227099.	1.1	10
41	Contents of Carotenoids, Tocopherols and Sterols in Acacia cyanophylla Seed Oils. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 429-436.	0.8	9
42	Organoleptic Quality, Minerals, Proteins and Amino Acids from Two Tunisian Commercial Pomegranate Fruits. International Journal of Food Engineering, 2011, 7, .	0.7	7
43	Effect of longâ€term storage on phenolic composition, antioxidant capacity, and protein profiles ofCalicotome villosasubsp. intermedia seeds. Journal of Food Biochemistry, 2020, 44, e13093.	1.2	6
44	Unexploited Thapsia garganica, Orlaya maritima, and Retama raetam Seeds: Potential Sources of Unsaturated Fatty Acid and Natural Antioxidants. JAOCS, Journal of the American Oil Chemists' Society, 2015, 92, 1175-1181.	0.8	3