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	Characterization of lipids, proteins, and bioactive compounds in the seeds of three Astragalus species. Food Chemistry, 2021, 339, 127824.	4.2	21
2	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
3	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
4	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
5	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
6	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
7	Chemical analysis of the antioxidants from the aerial parts of wild Polygonum equisetiforme from Tunisia. Food Bioscience, 2019, 29, 24-29.	2.0	13
8	Protective effects of phytochemicals of Capparis spinosa seeds with cisplatin and CCl4 toxicity in mice. Food Bioscience, 2019, 28, 42-48.	2.0	25
9	Fatty acids and triacylglycerols composition from Tunisian Acacia species seed oil. Arabian Journal of Chemistry, 2019, 12, 3302-3308.	2.3	15
10	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
11	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
12	Unexploited Polygonum equisetiforme seeds: Potential source of useful natural bioactive products. Industrial Crops and Products, 2018, 122, 349-357.	2.5	16
13	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
14	Lipid characterization of Eryngium maritimum seeds grown in Tunisia. Industrial Crops and Products, 2017, 105, 47-52.	2.5	14
15	Capparis spinosa leaves extract: Source of bioantioxidants with nephroprotective and hepatoprotective effects. Biomedicine and Pharmacotherapy, 2017, 87, 171-179.	2.5	61
16	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
17	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
18	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

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19	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
20	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
21	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
22	Screening of Natural Antioxidants from Selected Medicinal Plants. International Journal of Food Properties, 2013, 16, 1117-1126.	1.3	61
23	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
24	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
25	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
26	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
27	Fatty acids from Tunisian and Chinese pomegranate (Punica granatumL.) seeds. International Journal of Food Sciences and Nutrition, 2011, 62, 200-206.	1.3	53
28	Antioxidant Capacities of Phenolic Compounds and Tocopherols from Tunisian Pomegranate (Punica granatum) Fruits. Journal of Food Science, 2011, 76, C707-13.	1.5	145
29	Volatile Constituents of Pinus pinea L. Needles. Journal of Essential Oil Research, 2011, 23, 15-19.	1.3	11
30	Chemical compounds from Phoenician juniper berries (Juniperus phoenicea). Natural Product Research, 2011, 25, 1733-1742.	1.0	27
31	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
32	PHENOLIC COMPOUNDS, TOCOPHEROLS, CAROTENOIDS AND VITAMIN C OF COMMERCIAL CAPER. Journal of Food Biochemistry, 2011, 35, 472-483.	1.2	28
33	The caper (Capparis L.): Ethnopharmacology, phytochemical and pharmacological properties. FÃ¬toterapÃ¬Â¢, 2011, 82, 93-101.	1.1	116
34	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
35	Organoleptic Quality, Minerals, Proteins and Amino Acids from Two Tunisian Commercial Pomegranate Fruits. International Journal of Food Engineering, 2011, 7, .	0.7	7
36	Storage protein contents and morphological characters of some Tunisian pomegranate (Punica) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	0.9	12

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37	High tocopherol and triacylglycerol contents inPinuspineaL. seeds. International Journal of Food Sciences and Nutrition, 2009, 60, 161-169.	1.3	12
38	FATTY ACIDS, TOCOPHEROLS AND CAROTENOIDS FROM SEEDS OF TUNISIAN CAPER â€œCAPPARIS SPINOSAâ€• Journal of Food Lipids, 2009, 16, 452-464.	0.9	34
39	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
40	Physico-chemical properties and DPPH-ABTS scavenging activity of some local pomegranate (Punica) Tj ETQq0 0 0 rgBT /Overlock 10	1.3	92
41	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
42	Fatty Acid Composition of Two Tunisian Pine Seed Oils. Biotechnology Progress, 2008, 21, 998-1001.	1.3	20
43	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
44	Fatty acids from seeds of Pinus pinea L.: Composition and population profiling. Phytochemistry, 2005, 66, 1729-1735.	1.4	80