

Mohamed Aymen Bejaoui

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6183560/publications.pdf>

Version: 2024-02-01

8
papers

161
citations

1478505

6
h-index

1588992

8
g-index

8
all docs

8
docs citations

8
times ranked

178
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of Clarification System on the Conservation of Virgin Olive Oil during Its Storage. <i>European Journal of Lipid Science and Technology</i> , 2020, 122, 1900426.	1.5	3
2	Study of virgin olive oil clarification by settling under dynamic conditions. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 5361-5367.	3.5	4
3	High power ultrasound frequency for olive paste conditioning: Effect on the virgin olive oil bioactive compounds and sensorial characteristics. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 47, 136-145.	5.6	25
4	“Biosynthesis of volatile compounds by hydroperoxide lyase enzymatic activity during virgin olive oil extraction process”. <i>Food Research International</i> , 2018, 111, 220-228.	6.2	18
5	How clarification systems can affect virgin olive oil composition and quality at industrial scale. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600479.	1.5	9
6	The high power ultrasound frequency: Effect on the virgin olive oil yield and quality. <i>Journal of Food Engineering</i> , 2017, 207, 10-17.	5.2	24
7	Continuous high power ultrasound treatment before malaxation, a laboratory scale approach: Effect on virgin olive oil quality criteria and yield. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 332-336.	1.5	31
8	Continuous conditioning of olive paste by high power ultrasounds: Response surface methodology to predict temperature and its effect on oil yield and virgin olive oil characteristics. <i>LWT - Food Science and Technology</i> , 2016, 69, 175-184.	5.2	47