

Mehdi Triki

List of Publications by Year in descending order

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31
papers

1,134
citations

331259

21
h-index

433756

31
g-index

32
all docs

32
docs citations

32
times ranked

1384
citing authors

#	ARTICLE	IF	CITATIONS
1	Konjac gel as pork backfat replacer in dry fermented sausages: Processing and quality characteristics. <i>Meat Science</i> , 2012, 92, 144-150.	2.7	94
2	Quality Assessment of Fresh Meat from Several Species Based on Free Amino Acid and Biogenic Amine Contents during Chilled Storage. <i>Foods</i> , 2018, 7, 132.	1.9	94
3	Low-fat frankfurters formulated with a healthier lipid combination as functional ingredient: Microstructure, lipid oxidation, nitrite content, microbiological changes and biogenic amine formation. <i>Meat Science</i> , 2011, 89, 65-71.	2.7	83
4	Evaluation of dermal wound healing activity and in vitro antibacterial and antioxidant activities of a new exopolysaccharide produced by <i>Lactobacillus</i> sp. Ca 6. <i>International Journal of Biological Macromolecules</i> , 2017, 103, 194-201.	3.6	73
5	Healthy oil combination stabilized in a konjac matrix as pork fat replacement in low-fat, PUFA-enriched, dry fermented sausages. <i>LWT - Food Science and Technology</i> , 2013, 51, 158-163.	2.5	70
6	Effects of emulsion gels containing bioactive compounds on sensorial, technological, and structural properties of frankfurters. <i>Food Science and Technology International</i> , 2016, 22, 132-145.	1.1	68
7	Antioxidant and hemolytic activities, and effects in rat cutaneous wound healing of a novel polysaccharide from fenugreek (<i>Trigonella foenum-graecum</i>) seeds. <i>International Journal of Biological Macromolecules</i> , 2017, 95, 625-634.	3.6	59
8	Effect of preformed konjac gels, with and without olive oil, on the technological attributes and storage stability of merguez sausage. <i>Meat Science</i> , 2013, 93, 351-360.	2.7	50
9	Structure, functional and antioxidant properties in Tunisian beef sausage of a novel polysaccharide from <i>Trigonella foenum-graecum</i> seeds. <i>International Journal of Biological Macromolecules</i> , 2017, 98, 169-181.	3.6	50
10	Incorporation of probiotic strain in raw minced beef meat: Study of textural modification, lipid and protein oxidation and color parameters during refrigerated storage. <i>Meat Science</i> , 2019, 154, 29-36.	2.7	50
11	Chilled storage characteristics of low-fat, n-3 PUFA-enriched dry fermented sausage reformulated with a healthy oil combination stabilized in a konjac matrix. <i>Food Control</i> , 2013, 31, 158-165.	2.8	46
12	Optimisation of a chromatographic procedure for determining biogenic amine concentrations in meat and meat products employing a cation-exchange column with a post-column system. <i>Food Chemistry</i> , 2012, 130, 1066-1073.	4.2	43
13	Physicochemical, techno-functional, and antioxidant properties of a novel bacterial exopolysaccharide in cooked beef sausage. <i>International Journal of Biological Macromolecules</i> , 2018, 111, 11-18.	3.6	36
14	Enriched n-3 PUFA/konjac gel low-fat pork liver sausage: Lipid oxidation, microbiological properties and biogenic amine formation during chilling storage. <i>Meat Science</i> , 2012, 92, 762-767.	2.7	34
15	Effect of partial replacement of nitrite with a novel probiotic <i>Lactobacillus plantarum</i> TN8 on color, physico-chemical, texture and microbiological properties of beef sausages. <i>LWT - Food Science and Technology</i> , 2017, 86, 219-226.	2.5	33
16	Toward the enhancement of sensory profile of sausage "Merguez" with chickpea protein concentrate. <i>Meat Science</i> , 2018, 143, 74-80.	2.7	33
17	Effects of probiotic strains, <i>Lactobacillus plantarum</i> TN8 and <i>Pediococcus acidilactici</i> , on microbiological and physico-chemical characteristics of beef sausages. <i>LWT - Food Science and Technology</i> , 2018, 92, 195-203.	2.5	28
18	Antioxidant activity of <i>Hypericum perforatum</i> L. extract in enriched n-3 PUFA pork meat systems during chilled storage. <i>Food Research International</i> , 2012, 48, 909-915.	2.9	24

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19	Free-sodium salts mixture and AlgySalt® use as NaCl substitutes in fresh and cooked meat products intended for the hypertensive population. <i>Meat Science</i> , 2017, 133, 194-203.	2.7	24
20	A Comparative Study on Formation of Polar Components, Fatty Acids and Sterols during Frying of Refined Olive Pomace Oil Pure and Its Blend Coconut Oil. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 3514-3523.	2.4	24
21	Low-fat pork liver pÃ¢tÃ©s enriched with n-3 PUFA/konjac gel: Dynamic rheological properties and technological behaviour during chill storage. <i>Meat Science</i> , 2012, 92, 44-52.	2.7	23
22	Nitrite-free Asian hot dog sausages reformulated with nitrite replacers. <i>Journal of Food Science and Technology</i> , 2015, 52, 4333-4341.	1.4	18
23	Microstructure and chemical composition of camel and cow milk powdersâ€™ surface. <i>LWT - Food Science and Technology</i> , 2020, 117, 108693.	2.5	18
24	Storage stability of low-fat sodium reduced fresh merguez sausage prepared with olive oil in konjac gel matrix. <i>Meat Science</i> , 2013, 94, 438-446.	2.7	17
25	Effect of pH on the physicochemical characteristics and the surface chemical composition of camel and bovine whey proteinâ€™s powders. <i>Food Chemistry</i> , 2020, 333, 127514.	4.2	9
26	Shelf-life of n-3 PUFA enriched frankfurters formulated with a konjac-based oil bulking agent. <i>LWT - Food Science and Technology</i> , 2015, 62, 711-717.	2.5	8
27	Biogenic Amines in Low- and Reduced-Fat Dry Fermented Sausages Formulated with Konjac Gel. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 9242-9248.	2.4	7
28	Properties of reformulated hot dog sausage without added nitrites during chilled storage. <i>Food Science and Technology International</i> , 2016, 22, 21-30.	1.1	6
29	Essay of Different Extraction Procedures in Capelin Fish Meal for Biogenic Amine Determination by HPLC. <i>Journal of Aquatic Food Product Technology</i> , 2015, 24, 443-453.	0.6	4
30	Extraction, partial purification and characterization of amylase from parthenocarpic date (<i>Phoenix dactylifera</i>): effect on cake quality. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 3445-3452.	1.7	4
31	Effects of two fibers used separately and in combination on physico-chemical, textural, nutritional and sensory properties of beef fresh sausage. <i>British Food Journal</i> , 2019, 121, 1428-1440.	1.6	4