

Mehdi Triki

List of Publications by Year in descending order

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31
papers

1,134
citations

331538

21
h-index

434063

31
g-index

32
all docs

32
docs citations

32
times ranked

1384
citing authors

#	ARTICLE	IF	CITATIONS
1	Microstructure and chemical composition of camel and cow milk powders's surface. LWT - Food Science and Technology, 2020, 117, 108693.	2.5	18
2	Effect of pH on the physicochemical characteristics and the surface chemical composition of camel and bovine whey protein's powders. Food Chemistry, 2020, 333, 127514.	4.2	9
3	Effects of two fibers used separately and in combination on physico-chemical, textural, nutritional and sensory properties of beef fresh sausage. British Food Journal, 2019, 121, 1428-1440.	1.6	4
4	Incorporation of probiotic strain in raw minced beef meat: Study of textural modification, lipid and protein oxidation and color parameters during refrigerated storage. Meat Science, 2019, 154, 29-36.	2.7	50
5	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. Journal of Agricultural and Food Chemistry, 2018, 66, 3514-3523.	2.4	24
6	Effects of probiotic strains, Lactobacillus plantarum TN8 and Pediococcus acidilactici, on microbiological and physico-chemical characteristics of beef sausages. LWT - Food Science and Technology, 2018, 92, 195-203.	2.5	28
7	Physicochemical, techno-functional, and antioxidant properties of a novel bacterial exopolysaccharide in cooked beef sausage. International Journal of Biological Macromolecules, 2018, 111, 11-18.	3.6	36
8	Toward the enhancement of sensory profile of sausage 'Merguez' with chickpea protein concentrate. Meat Science, 2018, 143, 74-80.	2.7	33
9	Quality Assessment of Fresh Meat from Several Species Based on Free Amino Acid and Biogenic Amine Contents during Chilled Storage. Foods, 2018, 7, 132.	1.9	94
10	Extraction, partial purification and characterization of amylase from parthenocarpic date (<i>Phoenix dactylifera</i>): effect on cake quality. Journal of the Science of Food and Agriculture, 2017, 97, 3445-3452.	1.7	4
11	Structure, functional and antioxidant properties in Tunisian beef sausage of a novel polysaccharide from <i>Trigonella foenum-graecum</i> seeds. International Journal of Biological Macromolecules, 2017, 98, 169-181.	3.6	50
12	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. International Journal of Biological Macromolecules, 2017, 103, 194-201.	3.6	73
13	Antioxidant and hemolytic activities, and effects in rat cutaneous wound healing of a novel polysaccharide from fenugreek (<i>Trigonella foenum-graecum</i>) seeds. International Journal of Biological Macromolecules, 2017, 95, 625-634.	3.6	59
14	Free-sodium salts mixture and AlgySalt® use as NaCl substitutes in fresh and cooked meat products intended for the hypertensive population. Meat Science, 2017, 133, 194-203.	2.7	24
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. LWT - Food Science and Technology, 2017, 86, 219-226.	2.5	33
16	Properties of reformulated hot dog sausage without added nitrites during chilled storage. Food Science and Technology International, 2016, 22, 21-30.	1.1	6
17	Effects of emulsion gels containing bioactive compounds on sensorial, technological, and structural properties of frankfurters. Food Science and Technology International, 2016, 22, 132-145.	1.1	68
18	Essay of Different Extraction Procedures in Capelin Fish Meal for Biogenic Amine Determination by HPLC. Journal of Aquatic Food Product Technology, 2015, 24, 443-453.	0.6	4

#	ARTICLE	IF	CITATIONS
19	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
20	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
21	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
22	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
23	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
24	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
25	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
26	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
27	Low-fat pork liver pÅ¢tÅ©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
28	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
29	Enriched nÅ³ PUFA/konjac gel low-fat pork liver pÅ¢tÅ©: Lipid oxidation, microbiological properties and biogenic amine formation during chilling storage. <i>Meat Science</i> , 2012, 92, 762-767.	2.7	34
30	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
31	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