

Sabiha Achat

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6440022/publications.pdf>

Version: 2024-02-01

8
papers

204
citations

1937685

4
h-index

1872680

6
g-index

8
all docs

8
docs citations

8
times ranked

374
citing authors

#	ARTICLE	IF	CITATIONS
1	Direct enrichment of olive oil in oleuropein by ultrasound-assisted maceration at laboratory and pilot plant scale. <i>Ultrasonics Sonochemistry</i> , 2012, 19, 777-786.	8.2	129
2	Antioxidant activity of olive phenols and other dietary phenols in model gastric conditions: Scavenging of the free radical DPPH and inhibition of the haem-induced peroxidation of linoleic acid. <i>Food Chemistry</i> , 2016, 213, 135-142.	8.2	42
3	Optimization of the extraction of phenolic compounds from <i>Scirpus holoschoenus</i> using a simplex centroid design for antioxidant and antibacterial applications. <i>LWT - Food Science and Technology</i> , 2017, 86, 635-642.	5.2	16
4	Response Surface Methodology Optimization of Microwave-Assisted Polysaccharide Extraction from Algerian Jujube (<i>Zizyphus lotus</i> L.) Pulp and Peel. <i>Journal of Pharmaceutical Innovation</i> , 2021, 16, 630-642.	2.4	11
5	<i>Zizyphus lotus</i> (L.) Lam. plant treatment by ultrasounds and microwaves to improve antioxidants yield and quality: An overview. <i>Najfnr</i> , 2021, 5, 53-68.	0.3	4
6	<i>Zizyphus lotus</i> (L.) Lam. plant treatment by ultrasounds and microwaves to improve antioxidants yield and quality: An overview. <i>Najfnr</i> , 2021, 5, 53-68.	0.3	2
7	Ultrasound to obtain aromatized vegetable oils. , 2021, , 169-188.		0
8	LC-ESI-MS/MS analysis, biological effects of phenolic compounds extracted by microwave method from Algerian <i>Zizyphus lotus</i> fruits. <i>Journal of Food Measurement and Characterization</i> , 0, , .	3.2	0