

Abderrahmane Mati

List of Publications by Year in descending order

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Version: 2024-02-01

15
papers

197
citations

1307366

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h-index

1058333

14
g-index

15
all docs

15
docs citations

15
times ranked

251
citing authors

#	ARTICLE	IF	CITATIONS
1	Dromedary camel milk proteins, a source of peptides having biological activities – A review. International Dairy Journal, 2017, 73, 25-37.	1.5	78
2	Antioxidant, tyrosinase and urease inhibitory activities of camel β -casein and its hydrolysate fractions. Small Ruminant Research, 2019, 173, 30-35.	0.6	18
3	Fast protein liquid chromatography purification of hydrophobic fraction of bovine milk proteose-peptone and characterization by bidimensional electrophoresis. Journal of Dairy Research, 1991, 58, 85-98.	0.7	17
4	Casesidin-like anti-bacterial peptides in peptic hydrolysate of camel milk β -casein. International Dairy Journal, 2018, 86, 49-56.	1.5	14
5	Extraction of Polyphenols from Olive Leaves Employing Deep Eutectic Solvents: The Application of Chemometrics to a Quantitative Study on Antioxidant Compounds. Applied Sciences (Switzerland), 2022, 12, 831.	1.3	14
6	Rôle de la β -lactoglobuline dans l'activité proliférative du lactosérum. Dairy Science and Technology, 1991, 71, 543-553.	0.9	13
7	Mitogenic activity of hydrophobic fractions of proteose peptone from cows', ewes' and goats' milk measured with MARK 3 hybridoma culture. Journal of Dairy Research, 1993, 60, 443-448.	0.7	12
8	Coagulation of Camel Milk using Dromedary Gastric Enzymes as a Substitute of the Commercial Rennet. American Journal of Food Technology, 2012, 7, 409-419.	0.2	8
9	Identification by FT-ICR-MS of Camelus dromedarius β -lactalbumin variants as the result of nonenzymatic deamidation of Asn-16 and Asn-45. Food Chemistry, 2015, 187, 305-313.	4.2	7
10	Nutritional Value of Algerian Breed Ewe's Milk Related to its Mineral Content. Pakistan Journal of Nutrition, 2014, 13, 176-180.	0.2	4
11	Potential use of the nisin produced by lactic acid bacteria for longer conservation of camel cheese. Emirates Journal of Food and Agriculture, 2015, 27, 784.	1.0	4
12	Nutritional and Hygienic Quality of Raw Milk in the Mid-Northern Region of Algeria: Correlations and Risk Factors. Scientific World Journal, The, 2014, 2014, 1-7.	0.8	3
13	Effect of nonenzymatic deamidation on the structure stability of Camelus dromedarius β -lactalbumin. Food Chemistry, 2019, 291, 207-213.	4.2	3
14	Molecular characterization of crude enzymatic extract from Algerian camel abomasum (Camelus) Tj ETQq0 0 0 rgBTj Overlock 10 Tf 50 2	1.0	2
15	Electrophoretic behavior of ewe milk proteins from local breeds Rembi and Ouled-Djellal of the Algerian central steppe. Acta Agronomica, 2020, 69, 14-19.	0.0	0