

# Salwa Karboune

## List of Publications by Year in descending order

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106  
papers

2,652  
citations

159585

30  
h-index

243625

44  
g-index

106  
all docs

106  
docs citations

106  
times ranked

2646  
citing authors

#	ARTICLE	IF	CITATIONS
1	Natural antimicrobial/antioxidant agents in meat and poultry products as well as fruits and vegetables: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 1-26.	10.3	132
2	Quantification of phenolic contents and antioxidant capacity of Atlantic sea cucumber, <i>Cucumaria frondosa</i> . <i>Food Chemistry</i> , 2007, 104, 1040-1047.	8.2	113
3	Potato protein isolates: Recovery and characterization of their properties. <i>Food Chemistry</i> , 2014, 142, 373-382.	8.2	106
4	Extraction and structural characterisation of rhamnogalacturonan I-type pectic polysaccharides from potato cell wall. <i>Food Chemistry</i> , 2013, 139, 617-623.	8.2	97
5	Digestibility and prebiotic properties of potato rhamnogalacturonan I polysaccharide and its galactose-rich oligosaccharides/oligomers. <i>Carbohydrate Polymers</i> , 2016, 136, 1074-1084.	10.2	79
6	Lipase-catalyzed esterification of cinnamic acid and oleyl alcohol in organic solvent media. <i>Journal of Chemical Technology and Biotechnology</i> , 2005, 80, 462-468.	3.2	72
7	Lipase-catalyzed transesterification of dihydrocaffeic acid with flaxseed oil for the synthesis of phenolic lipids. <i>Journal of Biotechnology</i> , 2006, 127, 167-176.	3.8	60
8	Lipase-catalyzed transesterification of trilinolein or trilinolenin with selected phenolic acids. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2006, 83, 101-107.	1.9	58
9	Barley protein concentrates: Extraction, structural and functional properties. <i>Food Chemistry</i> , 2018, 254, 367-376.	8.2	54
10	Characterization of Probiotic Properties of Antifungal <i>Lactobacillus</i> Strains Isolated from Traditional Fermenting Green Olives. <i>Probiotics and Antimicrobial Proteins</i> , 2020, 12, 683-696.	3.9	54
11	A review of bread qualities and current strategies for bread bioprotection: Flavor, sensory, rheological, and textural attributes. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 1937-1981.	11.7	50
12	Microwave-assisted alkaline extraction of galactan-rich rhamnogalacturonan I from potato cell wall by-product. <i>Food Chemistry</i> , 2016, 190, 495-505.	8.2	49
13	Enzymatic synthesis of structured phenolic lipids by acidolysis of flaxseed oil with selected phenolic acids. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2008, 52-53, 96-105.	1.8	43
14	Purification and Characterization of Levansucrases from <i>Bacillus amyloliquefaciens</i> in Intra- and Extracellular Forms Useful for the Synthesis of Levan and Fructooligosaccharides. <i>Bioscience, Biotechnology and Biochemistry</i> , 2011, 75, 1929-1938.	1.3	42
15	Enzymatic synthesis of fructooligosaccharides by levansucrase from <i>Bacillus amyloliquefaciens</i> : specificity, kinetics, and product characterization. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2012, 82, 71-79.	1.8	42
16	Immobilization of epoxide hydrolase from <i>Aspergillus niger</i> onto DEAE-cellulose: enzymatic properties and application for the enantioselective resolution of a racemic epoxide. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2005, 32, 175-183.	1.8	40
17	Lipase-catalyzed biosynthesis of cinnamoylated lipids in a selected organic solvent medium. <i>Journal of Biotechnology</i> , 2005, 119, 281-290.	3.8	40
18	Faba Bean: An Untapped Source of Quality Plant Proteins and Bioactives. <i>Nutrients</i> , 2022, 14, 1541.	4.1	40

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19	Enzymatic synthesis of structured phenolic lipids by incorporation of selected phenolic acids into triolein. <i>Biocatalysis and Biotransformation</i> , 2006, 24, 272-279.	2.0	39
20	Lipase-catalyzed synthesis of phenolic lipids from fish liver oil and dihydrocaffeic acid. <i>Biocatalysis and Biotransformation</i> , 2007, 25, 211-218.	2.0	39
21	Production of exopolysaccharides by selected <i>Bacillus</i> strains: Optimization of media composition to maximize the yield and structural characterization. <i>International Journal of Biological Macromolecules</i> , 2017, 102, 539-549.	7.5	39
22	Properties of <i>Geobacillus stearothermophilus</i> levansucrase as potential biocatalyst for the synthesis of levan and fructooligosaccharides. <i>Biotechnology Progress</i> , 2013, 29, 1405-1415.	2.6	37
23	Lipase-Catalyzed Esterification of Selected Phenolic Acids With Linolenyl Alcohols in Organic Solvent Media. <i>Applied Biochemistry and Biotechnology</i> , 2005, 127, 017-028.	2.9	36
24	Antifungal activity of probiotic <i>Lactobacillus</i> strains isolated from natural fermented green olives and their application as food bio-preservative. <i>Biological Control</i> , 2021, 152, 104450.	3.0	36
25	Enzymatic generation of galactose-rich oligosaccharides/oligomers from potato rhamnogalacturonan I pectic polysaccharides. <i>Food Chemistry</i> , 2016, 197, 406-414.	8.2	35
26	A comparative study for the isolation and characterization of mannoproteins from <i>Saccharomyces cerevisiae</i> yeast cell wall. <i>International Journal of Biological Macromolecules</i> , 2018, 119, 654-661.	7.5	34
27	Correlation between chemical composition and antimicrobial properties of essential oils against most common food pathogens and spoilers: In-vitro efficacy and predictive modelling. <i>Microbial Pathogenesis</i> , 2020, 147, 104212.	2.9	34
28	Properties of epoxide hydrolase from <i>Aspergillus niger</i> for the hydrolytic kinetic resolution of epoxides in pure organic media. <i>Enzyme and Microbial Technology</i> , 2006, 39, 318-324.	3.2	32
29	Production and characterisation of potato patatin-galactose, galactooligosaccharides, and galactan conjugates of great potential as functional ingredients. <i>Food Chemistry</i> , 2014, 158, 480-489.	8.2	32
30	Optimization of feruloyl esterase-catalyzed synthesis of feruloylated oligosaccharides by response surface methodology. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2011, 73, 53-62.	1.8	30
31	Characterization of glycated lysozyme with galactose, galactooligosaccharides and galactan: Effect of glycation on structural and functional properties of conjugates. <i>LWT - Food Science and Technology</i> , 2013, 53, 44-53.	5.2	30
32	Lipase-catalyzed synthesis of structured phenolic lipids in solvent-free system using flaxseed oil and selected phenolic acids as substrates. <i>Journal of Biotechnology</i> , 2012, 158, 128-136.	3.8	29
33	Characterization of the composition and the techno-functional properties of mannoproteins from <i>Saccharomyces cerevisiae</i> yeast cell walls. <i>Food Chemistry</i> , 2019, 297, 124867.	8.2	29
34	Characterization of Selected Cellulolytic Activities of Multi-enzymatic Complex System from <i>Penicillium funiculosum</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 903-909.	5.2	28
35	Synthesis of fructooligosaccharides and oligolevans by the combined use of levansucrase and endo-inulinase in one-step bi-enzymatic system. <i>Innovative Food Science and Emerging Technologies</i> , 2014, 22, 230-238.	5.6	28
36	Pilot plant extraction of potato proteins and their structural and functional properties. <i>LWT - Food Science and Technology</i> , 2019, 113, 108275.	5.2	28

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37	Lipase-catalyzed acidolysis of fish liver oil with dihydroxyphenylacetic acid in organic solvent media. <i>Process Biochemistry</i> , 2009, 44, 1193-1199.	3.7	27
38	Discovery of new levansucrase enzymes with interesting properties and improved catalytic activity to produce levan and fructooligosaccharides. <i>Catalysis Science and Technology</i> , 2019, 9, 2931-2944.	4.1	27
39	Enzymatic esterification of dihydrocaffeic acid with linoleyl alcohol in organic solvent media. <i>Biocatalysis and Biotransformation</i> , 2005, 23, 37-44.	2.0	26
40	Regioselective synthesis of feruloylated glycosides using the feruloyl esterases expressed in selected commercial multi-enzymatic preparations as biocatalysts. <i>Biocatalysis and Biotransformation</i> , 2010, 28, 235-244.	2.0	25
41	Enzymatic generation of peptides from potato proteins by selected proteases and characterization of their structural properties. <i>Biotechnology Progress</i> , 2016, 32, 420-429.	2.6	24
42	Assessment of interaction of vanillin with barley, pea and whey proteins: Binding properties and sensory characteristics. <i>LWT - Food Science and Technology</i> , 2018, 91, 133-142.	5.2	24
43	Comparison of enzymatic and microwave-assisted alkaline extraction approaches for the generation of oligosaccharides from American Cranberry ( <i>Vaccinium macrocarpon</i> ) Pomace. <i>Journal of Food Science</i> , 2020, 85, 2443-2451.	3.1	24
44	Immobilization and biocatalysis of chlorophyllase in selected organic solvent systems. <i>Journal of Biotechnology</i> , 2005, 120, 273-283.	3.8	22
45	Emulsion, hydrogel and emulgel systems and novel applications in cannabinoid delivery: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 8199-8229.	10.3	22
46	Glycation of lysozyme with galactose, galactooligosaccharides and potato galactan through the Maillard reaction and optimization of the production of prebiotic glycoproteins. <i>Process Biochemistry</i> , 2012, 47, 297-304.	3.7	21
47	Hairless Canaryseed: A Novel Cereal with Health Promoting Potential. <i>Nutrients</i> , 2018, 10, 1327.	4.1	21
48	Enzymatic synthesis of phenolic lipids in solvent-free medium using flaxseed oil and 3,4-dihydroxyphenyl acetic acid. <i>Process Biochemistry</i> , 2012, 47, 1813-1819.	3.7	20
49	Investigating and optimizing the immobilization of levansucrase for increased transfructosylation activity and thermal stability. <i>Process Biochemistry</i> , 2017, 61, 63-72.	3.7	20
50	Enzymatic synthesis of fructooligosaccharides from sucrose by endo-inulinase-catalyzed transfructosylation reaction in biphasic systems. <i>Process Biochemistry</i> , 2018, 69, 82-91.	3.7	20
51	The prebiotics (Fructo-oligosaccharides and Xylo-oligosaccharides) modulate the probiotic properties of <i>Lactiplantibacillus</i> and <i>Levilactobacillus</i> strains isolated from traditional fermented olive. <i>World Journal of Microbiology and Biotechnology</i> , 2020, 36, 185.	3.6	20
52	Compositional diversity and antioxidant properties of essential oils: Predictive models. <i>LWT - Food Science and Technology</i> , 2021, 138, 110684.	5.2	20
53	Properties of Selected Hemicellulases of a Multi-Enzymatic System from <i>Penicillium funiculosum</i> . <i>Bioscience, Biotechnology and Biochemistry</i> , 2009, 73, 1286-1292.	1.3	18
54	A novel enzymatic approach based on the use of multi-enzymatic systems for the recovery of enriched protein extracts from potato pulp. <i>Food Chemistry</i> , 2017, 220, 313-323.	8.2	18

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55	Optimization of enzymatic production of prebiotic galacto/galacto(arabino)-oligosaccharides and oligomers from potato rhamnogalacturonan I. <i>Carbohydrate Polymers</i> , 2018, 181, 1153-1159.	10.2	18
56	Production of Extracts Composed of Pectic Oligo/Polysaccharides and Polyphenolic Compounds from Cranberry Pomace by Microwave-Assisted Extraction Process. <i>Food and Bioprocess Technology</i> , 2021, 14, 634-649.	4.7	18
57	Development of Quinoa Value Chain to Improve Food and Nutritional Security in Rural Communities in Rehamna, Morocco: Lessons Learned and Perspectives. <i>Plants</i> , 2021, 10, 301.	3.5	18
58	Extraction and characterization of cell wall polysaccharides from cranberry ( <i>Vaccinium</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50.622 Td (m	10.2	18
59	Free and immobilized <i>Aspergillus niger</i> epoxide hydrolase-catalyzed hydrolytic kinetic resolution of racemic p-chlorostyrene oxide in a neat organic solvent medium. <i>Process Biochemistry</i> , 2010, 45, 210-216.	3.7	16
60	Immobilization and stabilization of levansucrase biocatalyst of high interest for the production of fructooligosaccharides and levan. <i>Journal of Chemical Technology and Biotechnology</i> , 2016, 91, 2440-2448.	3.2	16
61	Optimization of levansucrase/endo-inulinase bi-enzymatic system for the production of fructooligosaccharides and oligolevans from sucrose. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2014, 109, 85-93.	1.8	15
62	Allergenicity of Potato Proteins and of Their Conjugates with Galactose, Galactooligosaccharides, and Galactan in Native, Heated, and Digested Forms. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 3591-3598.	5.2	15
63	Molecular and air-water interfacial properties of potato protein upon modification via laccase-catalyzed cross-linking and conjugation with sugar beet pectin. <i>Food Hydrocolloids</i> , 2021, 112, 106236.	10.7	15
64	Stability of Immobilized Soybean Lipoxygenase in Selected Organic Solvent Media. <i>Applied Biochemistry and Biotechnology</i> , 2005, 127, 029-042.	2.9	14
65	Stabilization of an enzymatic extract from <i>Penicillium camemberti</i> containing lipoxygenase and hydroperoxide lyase activities. <i>Process Biochemistry</i> , 2008, 43, 258-264.	3.7	14
66	<i>Bacillus amyloliquefaciens</i> levansucrase-catalyzed the synthesis of fructooligosaccharides, oligolevan and levan in maple syrup-based reaction systems. <i>Carbohydrate Polymers</i> , 2015, 133, 203-212.	10.2	14
67	Potato Proteins. , 2016, , 75-104.		13
68	Investigation and optimization of a novel enzymatic approach for the isolation of proteins from potato pulp. <i>LWT - Food Science and Technology</i> , 2016, 65, 197-205.	5.2	13
69	Biophysical, Rheological, and Functional Properties of Complex of Sodium Caseinate and Olive Leaf Aqueous Polyphenolic Extract Obtained Using Ultrasound-Assisted Extraction. <i>Food Biophysics</i> , 2021, 16, 325-336.	3.0	13
70	Combining phenolic grafting and laccase-catalyzed cross-linking: Effects on structures, technofunctional properties and human immunoglobulin E binding capacity of egg white proteins. <i>Food Chemistry</i> , 2021, 355, 129587.	8.2	13
71	Enzymatic extraction of galactan-rich rhamnogalacturonan I from potato cell wall by-product. <i>LWT - Food Science and Technology</i> , 2014, 57, 207-216.	5.2	12
72	Optimizing Immobilization and Stabilization of Feruloyl Esterase from <i>Humicola insolens</i> and its Application for the Feruloylation of Oligosaccharides. <i>Process Biochemistry</i> , 2020, 98, 11-20.	3.7	12

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73	Immobilization of the <i>Solanum tuberosum</i> epoxide hydrolase and its application in an enantioconvergent process. <i>Biocatalysis and Biotransformation</i> , 2005, 23, 397-405.	2.0	11
74	Structures, isolation and health-promoting properties of pectic polysaccharides from cell wall-rich food by-products: a source of functional ingredients. <i>Current Opinion in Food Science</i> , 2016, 8, 50-55.	8.0	11
75	Immobilized feruloyl esterase from <i>Humicola insolens</i> catalyzes the synthesis of feruloylated oligosaccharides. <i>Process Biochemistry</i> , 2019, 79, 81-90.	3.7	11
76	Health Promoting Bioactive Properties of Novel Hairless Canary Seed Flour after In Vitro Gastrointestinal Digestion. <i>Foods</i> , 2020, 9, 932.	4.3	10
77	Optimization of Chlorophyllase-catalyzed Hydrolysis of Chlorophyll in Monophasic Organic Solvent Media. <i>Applied Biochemistry and Biotechnology</i> , 2007, 142, 263-275.	2.9	9
78	Immobilization of an enzymatic extract from <i>Penicillium camemberti</i> containing lipoxygenase and hydroperoxide lyase activities. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2008, 52-53, 88-95.	1.8	9
79	Investigation of the Use of Maillard Reaction Inhibitors for the Production of Patatin- $\alpha$ -Carbohydrate Conjugates. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 12235-12243.	5.2	9
80	Predictive Consumer Acceptance Models and Quality Attributes for Cookies Enriched with Potato Protein Isolate and Concentrate. <i>Food and Bioprocess Technology</i> , 2020, 13, 1645-1660.	4.7	9
81	Investigating the Product Profiles and Structural Relationships of New Levansucrases with Conventional and Non-Conventional Substrates. <i>International Journal of Molecular Sciences</i> , 2020, 21, 5402.	4.1	9
82	How Does Mechanical Pearling Affect Quinoa Nutrients and Saponin Contents?. <i>Plants</i> , 2021, 10, 1133.	3.5	9
83	TECHNOLOGICAL PROPERTIES OF POTENTIAL PROBIOTIC LACTOBACILLUS STRAINS ISOLATED FROM TRADITIONAL FERMENTING GREEN OLIVE. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2020, 9, 884-889.	0.8	9
84	Activation and Stabilization of The Hydroperoxide Lyase Enzymatic Extract from Mint Leaves ( <i>Mentha</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 T	2.9	8
85	Antioxidants in digestive tracts and gonads of green urchin ( <i>Strongylocentrotus droebachiensis</i> ). <i>Journal of Food Composition and Analysis</i> , 2011, 24, 179-183.	3.9	8
86	Laccase-catalyzed conjugation of potato protein (PPT) with selected pectic polysaccharides (PPS): Conjugation efficiency and emulsification properties. <i>Food Chemistry</i> , 2021, 342, 128212.	8.2	8
87	Feruloylation of polysaccharides from cranberry and characterization of their prebiotic properties. <i>Food Bioscience</i> , 2021, 42, 101071.	4.4	8
88	Mannoproteins from inactivated whole cells of baker's and brewer's yeasts as functional food ingredients: Isolation and optimization. <i>Journal of Food Science</i> , 2020, 85, 1438-1449.	3.1	7
89	Structural Characterization of Pectic Polysaccharides in the Cell Wall of Stevens Variety Cranberry Using Highly Specific Pectin-Hydrolyzing Enzymes. <i>Polymers</i> , 2021, 13, 1842.	4.5	7
90	Synthesis of Levan and Fructooligosaccharides by Levansucrase: Catalytic, Structural and Substrate-Specificity Properties. <i>Current Organic Chemistry</i> , 2016, 21, 149-161.	1.6	7

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91	Characterization of antimicrobial compounds obtained from the potential probiotic <i>Lactiplantibacillus plantarum</i> S61 and their application as a biopreservative agent. <i>Brazilian Journal of Microbiology</i> , 2022, 53, 1501-1513.	2.0	7
92	Optimization of enzymatic assay for the measurement of lipoxygenase activity in organic solvent media. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2005, 82, 817-823.	1.9	6
93	Characterization of the structural properties of mannoproteins isolated from selected yeast-based products upon the enzymatic treatment. <i>LWT - Food Science and Technology</i> , 2020, 131, 109596.	5.2	6
94	Oxidative cross-linking of potato proteins by fungal laccases: Reaction kinetics and effects on the structural and functional properties. <i>Innovative Food Science and Emerging Technologies</i> , 2021, 71, 102723.	5.6	6
95	Chlorophyllase biocatalysis in an aqueous/miscible organic solvent medium containing canola oil. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2004, 81, 927-932.	1.9	5
96	Prebiotics in Food and Health: Properties, Functionalities, Production, and Overcoming Limitations With Second-Generation Levan-Type Fructooligosaccharides. , 2019, , 271-279.		5
97	Laccase-catalyzed oxidative cross-linking of tyrosine and potato patatin- and lysozyme-derived peptides: Molecular and kinetic study. <i>Enzyme and Microbial Technology</i> , 2021, 143, 109694.	3.2	5
98	Development of antimicrobial formulation based on essential oils and gamma irradiation to increase the shelf life of boneless chicken thighs. <i>Radiation Physics and Chemistry</i> , 2022, 192, 109893.	2.8	5
99	Enzymatic Synthesis of Galactosylated Serine/Threonine Derivatives by $\beta$ -Galactosidase from <i>Escherichia coli</i> . <i>International Journal of Molecular Sciences</i> , 2015, 16, 13714-13728.	4.1	4
100	Cocoa bean shells: a review into the chemical profile, the bioactivity and the biotransformation to enhance their potential applications in foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 9111-9135.	10.3	3
101	Microwave-Assisted Extraction of <i>Ocimum basilicum</i> L. Seed, <i>Trigonella foenum-graecum</i> Seed, and <i>Plantago ovata</i> Forsk Seed Husk Hydrocolloids Compared with Conventional Heating Extraction at Optimum Extraction Conditions. <i>Arabian Journal for Science and Engineering</i> , 2022, 47, 5859-5874.	3.0	2
102	In-vitro digestion and fermentation of cranberry extracts rich in cell wall oligo/polysaccharides. <i>Journal of Functional Foods</i> , 2022, 92, 105039.	3.4	2
103	Combining the mechanical ball milling of the carbohydrate and the use of low solvent reaction media for the synthesis of fructose fatty acid esters by immobilized lipases. <i>New Biotechnology</i> , 2022, 70, 93-101.	4.4	2
104	Production of microbial mutan polysaccharide by expression of a mutansucrase gene (gtfI) in sugarcane. <i>Molecular Breeding</i> , 2018, 38, 1.	2.1	1
105	Enzymatic modification of enriched lemon oil in a solvent-free reaction medium: Bioconversion yield and product profile. <i>Journal of Agriculture and Food Research</i> , 2021, 6, 100211.	2.5	1
106	Application of single and binary mixtures of novel seed hydrocolloids for stabilization of O/W emulsions compared with commercialized emulsifying agents. <i>Journal of the Iranian Chemical Society</i> , 2022, 19, 3673-3685.	2.2	1