

M'hamed El Cafsi

List of Publications by Year in descending order

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papers

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#	ARTICLE	IF	CITATIONS
1	The potential toxic effects of hexavalent chromium on oxidative stress biomarkers and fatty acids profile in soft tissues of <i>Venus verrucosa</i> . <i>Ecotoxicology and Environmental Safety</i> , 2020, 196, 110562.	6.0	22
2	Comparative fatty acid profiles in edible parts of wild scallops from the Tunisian coast. <i>Food Chemistry</i> , 2010, 122, 744-746.	8.2	20
3	Trace elements and oxidative stress in the Ark shell <i>Arca noae</i> from a Mediterranean coastal lagoon (Bizerte lagoon, Tunisia): are there health risks associated with their consumption?. <i>Environmental Science and Pollution Research</i> , 2020, 27, 15607-15623.	5.3	19
4	Effects of Culinary Methods on Nutritional Characteristics of the Edible Shellfish <i>Arca noae</i> (L., 1758) from Tunisian Coasts. <i>Journal of Aquatic Food Product Technology</i> , 2017, 26, 1324-1336.	1.4	18
5	Effects of acute mercury exposure on fatty acid composition and oxidative stress biomarkers in <i>Holothuria forskali</i> body wall. <i>Ecotoxicology and Environmental Safety</i> , 2019, 169, 516-522.	6.0	18
6	Beneficial role of vanillin, a polyphenolic flavoring agent, on maneb-induced oxidative stress, DNA damage, and liver histological changes in Swiss albino mice. <i>Human and Experimental Toxicology</i> , 2019, 38, 619-631.	2.2	17
7	First Investigation in the Biochemical Analysis of the Invasive Crab <i>Portunus segnis</i> from Tunisian Waters. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2017, 94, 673-682.	1.9	14
8	Mercury disrupts redox status, up-regulates metallothionein and induces genotoxicity in respiratory tree of sea cucumber (<i>Holothuria forskali</i>). <i>Drug and Chemical Toxicology</i> , 2020, 43, 287-297.	2.3	14
9	Effects of mercury graded doses on redox status, metallothionein levels and genotoxicity in the intestine of sea cucumber <i>Holothuria forskali</i> . <i>Chemistry and Ecology</i> , 2019, 35, 204-218.	1.6	11
10	Reproductive and tissue plasticity in <i>Arca noae</i> (Bivalvia: Arcidae). , 2017, 84, 473-487.		10
11	Assessment of the biochemical and nutritional values of <i>Venerupis decussata</i> from Tunisian lagoons submitted to different anthropogenic ranks. <i>Environmental Science and Pollution Research</i> , 2020, 27, 1734-1751.	5.3	9
12	Zinc alleviates maneb-induced kidney injury in adult mice through modulation of oxidative stress, genotoxicity, and histopathological changes. <i>Environmental Science and Pollution Research</i> , 2020, 27, 8091-8102.	5.3	8
13	Effect of storage temperature and time on the fatty acids and nutritional quality of the commercial mussel (<i>Mytilus galloprovincialis</i>). <i>Journal of Food Science and Technology</i> , 2021, 58, 3493-3503.	2.8	8
14	The Effect of Starvation on the Biochemical Composition of the Digestive Gland, the Gonads and the Adductor Muscle of the Scallop <i>Flexopecten glaber</i> . <i>Food and Nutrition Sciences (Print)</i> , 2013, 04, 405-413.	0.4	8
15	Geographic variation in fatty acid composition and food source of the commercial clam (<i>Venerupis decussata</i> , Linnaeus, 1758), from the Tunisian Coast: Trophic links. <i>Grasas Y Aceites</i> , 2019, 70, 289.	0.9	5
16	To what extent are hake fat and its oil quality affected by the parasite <i>Lernaecera luscii</i> ?. <i>Grasas Y Aceites</i> , 2019, 70, 297.	0.9	5
17	Assessment of the heavy metal levels and biomarker responses in the smooth scallop <i>Flexopecten glaber</i> from a heavily urbanized Mediterranean lagoon (Bizerte lagoon). <i>Environmental Monitoring and Assessment</i> , 2022, 194, 397.	2.7	5
18	Change in fatty acid composition and evaluation of lipids and protein oxidation in the commercial cooked clams (<i>Ruditapes decussatus</i>). <i>Grasas Y Aceites</i> , 2019, 70, 324.	0.9	4

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19	Nutritional quality traits of raw and cooked Ark shell (<i>Bivalvia</i> : <i>Arcidae</i>): balancing the benefits and risks of seafood consumption. <i>Journal of Food Science and Technology</i> , 2021, 58, 3346-3356.	2.8	3
20	Mobilisation and dynamics of energy reserves in different tissues of <i>Donax trunculus</i> (<i>Bivalvia</i>) Tj ETQq0 0 0 rgBT /Overlock 10 T Science, 2021, 43, 119-133.	1.1	3
21	Polar and neutral lipid composition of the copepod <i>Lernaeocera lusci</i> and its host <i>Merluccius merluccius</i> in relationship with the parasite intensity. <i>Parasitology Research</i> , 2021, 120, 1979-1991.	1.6	2
22	Changes in fatty acid profile of <i>Holothuria forskali</i> muscle following acute mercury exposure. <i>Grasas Y Aceites</i> , 2021, 72, e425.	0.9	2
23	Fatty acid composition of phospholipids and triacylglycerols in the flesh of the thick-lipped grey mullet (<i>Chelon labrosus</i>) living in Tunisian geothermal water and seawater: A comparative study. <i>Grasas Y Aceites</i> , 2022, 73, e448.	0.9	2
24	Antioxidant role of selenium against maneb-induced cardiotoxicity in mice. <i>Environmental Science and Pollution Research</i> , 2022, , 1.	5.3	0