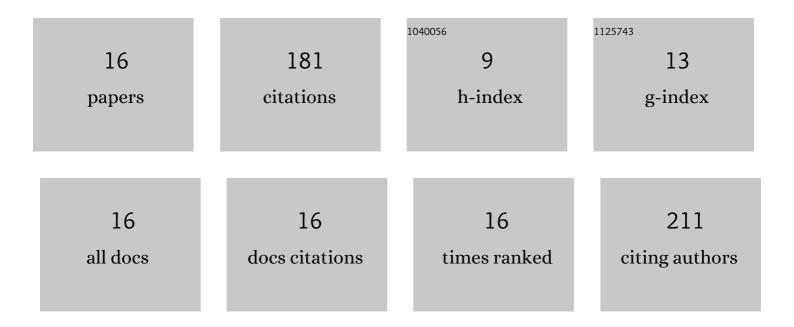
Mouna Boulares

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Research Note Study of the Microbial Ecology of Wild and Aquacultured Tunisian Fresh Fish. Journal of Food Protection, 2011, 74, 1762-1768.	1.7	23
2	Chemical analysis of the characteristics of Tunisian Juglans regia L. fractions: Antibacterial potential, gas chromatography–mass spectroscopy and a full investigation of their dyeing properties. Industrial Crops and Products, 2017, 108, 690-699.	5.2	21
3	Effects of Lactic Acid Bacteria and Citrus Essential Oil on the Quality of Vacuum-Packed Sea Bass (<i>Dicentrarchus labrax</i>) Fillets During Refrigerated Storage. Journal of Aquatic Food Product Technology, 2018, 27, 698-711.	1.4	17
4	Effect of activating lactoperoxidase system in cheese milk on the quality of Saintâ€Paulin cheese. International Journal of Dairy Technology, 2011, 64, 75-83.	2.8	15
5	CHARACTERISATION, IDENTIFICATION AND TECHNOLOGICAL PROPERTIES OF PSYCHOTROPHIC LACTIC ACID BACTERIA ORIGINATING FROM TUNISIAN FRESH FISH. Journal of Food Safety, 2012, 32, 333-344.	2.3	15
6	Effect of thiocyanate and hydrogen peroxide on the keeping quality of ovine, bovine and caprine raw milk. International Journal of Dairy Technology, 2011, 64, 52-56.	2.8	14
7	Characterisation and identification of spoilage psychotrophic Gram-negative bacteria originating from Tunisian fresh fish. Annals of Microbiology, 2013, 63, 733-744.	2.6	14
8	The effect of refrigerated storage of raw milk on the physicochemical and microbiological quality of Tunisian semihard Goudaâ€ŧype cheese during ripening. International Journal of Dairy Technology, 2012, 65, 250-259.	2.8	12
9	Evaluation of the effect of fennel (Foeniculum vulgare Mill) essential oil addition on the quality parameters and shelfâ€life prediction of yoghurt. International Journal of Dairy Technology, 2020, 73, 403-410.	2.8	11
10	Chemical composition and biological activities of fennel (<i>Foeniculum vulgare</i> Mill.) essential oils and ethanolic extracts of conventional and organic seeds. Journal of Food Processing and Preservation, 2021, 45, .	2.0	10
11	Antiâ€∢i>Listerial inhibitory lactic acid bacteria in fresh farmed sea bass (<i>Dicentrarchus) Tj ETQq1 1 0.784 37, e12323.</i>	4314 rgBT 2.3	/Overlock 10 9
12	Characterisation and technological properties of psychotropic lactic acid bacteria strains isolated from Tunisian raw milk. Annals of Microbiology, 2008, 58, 461-469.	2.6	8
13	Characterization of Primary Action Mode of Eight Essential Oils and Evaluation of Their Antibacterial Effect against Extended-Spectrum β-Lactamase (ESBL)-Producing Escherichia coli Inoculated in Turkey Meat. Molecules, 2022, 27, 2588.	3.8	5
14	Effect of inoculation of lactic acid bacteria on proteolytic activity of psychrotrophic Gram-negative bacteria in fresh farmed sea bass (Dicentrarchus labrax) fillets during storage at 4°C under vacuum-packed conditions. Annals of Microbiology, 2013, 63, 1493-1500.	2.6	4
15	Optimization of barley flour and inulin addition for pasta formulation using mixture design approach. Journal of Food Science, 2022, 87, 68-79.	3.1	2
16	Preservation of poultry meat using <i>Tetraclinis articulata</i> essential oil during refrigerated storage . Food Science and Technology International, 0, , 108201322211087.	2.2	1