

# Mouna Boulares

## List of Publications by Year in descending order

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docs citations

16  
times ranked

211  
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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 Saint-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 Gouda-type cheese during ripening. International Journal of Dairy Technology, 2012, 65, 250-259.	2.8	12
9	Evaluation of the effect of fennel ( <i>Foeniculum vulgare</i> Mill) essential oil addition on the quality parameters and shelf-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	Anti- <i>Listeria</i> inhibitory lactic acid bacteria in fresh farmed sea bass ( <i>Dicentrarchus</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 37, e12323.	2.3	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 $\beta$ -Lactamase (ESBL)-Producing <i>Escherichia coli</i> Inoculated in Turkey Meat. Molecules, 2022, 27, 2588.	3.8	5
14	Effect of inoculation of lactic acid bacteria on proteolytic activity of psychotrophic Gram-negative bacteria in fresh farmed sea bass ( <i>Dicentrarchus labrax</i> ) 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