

# Mouna Boulares

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7315540/publications.pdf>

Version: 2024-02-01

16  
papers

181  
citations

1040056

9  
h-index

1125743

13  
g-index

16  
all docs

16  
docs citations

16  
times ranked

211  
citing authors

| #  | ARTICLE   | IF  | CITATIONS |
|----|---|-----|-----------|
| 1  | Optimization of barley flour and inulin addition for pasta formulation using mixture design approach. <i>Journal of Food Science</i> , 2022, 87, 68-79.   | 3.1 | 2         |
| 2  | 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. <i>Molecules</i> , 2022, 27, 2588.                          | 3.8 | 5         |
| 3  | Chemical composition and biological activities of fennel ( <i>Foeniculum vulgare</i> Mill.) essential oils and ethanolic extracts of conventional and organic seeds. <i>Journal of Food Processing and Preservation</i> , 2021, 45, .   | 2.0 | 10        |
| 4  | Evaluation of the effect of fennel ( <i>Foeniculum vulgare</i> Mill) essential oil addition on the quality parameters and shelf-life prediction of yoghurt. <i>International Journal of Dairy Technology</i> , 2020, 73, 403-410.   | 2.8 | 11        |
| 5  | 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. <i>Journal of Aquatic Food Product Technology</i> , 2018, 27, 698-711.   | 1.4 | 17        |
| 6  | Anti- <i>Listeria</i> inhibitory lactic acid bacteria in fresh farmed sea bass ( <i>Dicentrarchus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 54. <i>Journal of Food Safety</i> , 2017, 37, e12323.  | 2.3 | 9         |
| 7  | Chemical analysis of the characteristics of Tunisian <i>Juglans regia</i> L. fractions: Antibacterial potential, gas chromatography-mass spectroscopy and a full investigation of their dyeing properties. <i>Industrial Crops and Products</i> , 2017, 108, 690-699.                     | 5.2 | 21        |
| 8  | Characterisation and identification of spoilage psychotrophic Gram-negative bacteria originating from Tunisian fresh fish. <i>Annals of Microbiology</i> , 2013, 63, 733-744.   | 2.6 | 14        |
| 9  | 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. <i>Annals of Microbiology</i> , 2013, 63, 1493-1500. | 2.6 | 4         |
| 10 | The effect of refrigerated storage of raw milk on the physicochemical and microbiological quality of Tunisian semihard Gouda-type cheese during ripening. <i>International Journal of Dairy Technology</i> , 2012, 65, 250-259.   | 2.8 | 12        |
| 11 | CHARACTERISATION, IDENTIFICATION AND TECHNOLOGICAL PROPERTIES OF PSYCHOTROPHIC LACTIC ACID BACTERIA ORIGINATING FROM TUNISIAN FRESH FISH. <i>Journal of Food Safety</i> , 2012, 32, 333-344.  | 2.3 | 15        |
| 12 | Effect of thiocyanate and hydrogen peroxide on the keeping quality of ovine, bovine and caprine raw milk. <i>International Journal of Dairy Technology</i> , 2011, 64, 52-56.   | 2.8 | 14        |
| 13 | Effect of activating lactoperoxidase system in cheese milk on the quality of Saint-Paulin cheese. <i>International Journal of Dairy Technology</i> , 2011, 64, 75-83.   | 2.8 | 15        |
| 14 | Research Note Study of the Microbial Ecology of Wild and Aquacultured Tunisian Fresh Fish. <i>Journal of Food Protection</i> , 2011, 74, 1762-1768.   | 1.7 | 23        |
| 15 | Characterisation and technological properties of psychotropic lactic acid bacteria strains isolated from Tunisian raw milk. <i>Annals of Microbiology</i> , 2008, 58, 461-469.  | 2.6 | 8         |
| 16 | Preservation of poultry meat using <i>Tetraclinis articulata</i> essential oil during refrigerated storage. <i>Food Science and Technology International</i> , 0, , 108201322211087.  | 2.2 | 1         |