

# Rachida Ouaabou

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7444480/publications.pdf>

Version: 2024-02-01

18  
papers

211  
citations

1163117

8  
h-index

1058476

14  
g-index

19  
all docs

19  
docs citations

19  
times ranked

180  
citing authors

#	ARTICLE	IF	CITATIONS
1	Valorization of solar drying process in the production of dried Moroccan sweet cherries. Solar Energy, 2018, 172, 158-164.	6.1	32
2	Impact of solar drying process on drying kinetics, and on bioactive profile of Moroccan sweet cherry. Renewable Energy, 2020, 151, 908-918.	8.9	32
3	Water sorption isotherms and drying characteristics of rupturewort ( <i>Herniaria hirsuta</i> ) during a convective solar drying for a better conservation. Solar Energy, 2020, 201, 916-926.	6.1	24
4	Impact of particle size on functional, physicochemical properties and antioxidant activity of cladode powder ( <i>Opuntia ficus-indica</i> ). Journal of Food Science and Technology, 2020, 57, 943-954.	2.8	21
5	First report on fatty acids composition, total phenolics and antioxidant activity in seeds oil of four fig cultivars ( <i>Ficus carica</i> L.) grown in Morocco. OCL - Oilseeds and Fats, Crops and Lipids, 2020, 27, 8.	1.4	19
6	Survey of Phenolic Acids, Flavonoids and In Vitro Antioxidant Potency Between Fig Peels and Pulpes: Chemical and Chemometric Approach. Molecules, 2021, 26, 2574.	3.8	18
7	Exploring Antioxidant Activity, Organic Acid, and Phenolic Composition in Strawberry Tree Fruits ( <i>Arbutus unedo</i> L.) Growing in Morocco. Plants, 2020, 9, 1677.	3.5	12
8	Hygroscopic proprieties of fig ( <i>Ficus carica</i> L.): Mathematical modelling of moisture sorption isotherms and isosteric heat kinetics. South African Journal of Botany, 2022, 145, 265-274.	2.5	10
9	Functional Properties, Antioxidant Activity, and Organoleptic Quality of Novel Biscuit Produced by Moroccan Cladode Flour ( <i>Opuntia ficus-indica</i> ). Journal of Food Quality, 2020, 2020, 1-12.	2.6	9
10	Hygroscopic Properties of Sweet Cherry Powder: Thermodynamic Properties and Microstructural Changes. Journal of Food Quality, 2021, 2021, 1-11.	2.6	7
11	Multivariate Cherry Quality Assessment Using Morphological, Biochemical and Volatile Compound Traits. International Journal of Fruit Science, 2020, 20, S1328-S1347.	2.4	6
12	Synthesis, molecular docking, ADMET evaluation and <i>in vitro</i> cytotoxic activity evaluation on RD and L20B cell lines of 3-substituted 5,5-diphenylimidazolidine-2,4-dione derivatives. Journal of Biomolecular Structure and Dynamics, 2023, 41, 4592-4600.	3.5	6
13	Combined Effect of Cultivar and Peel Chromaticity on Figs' Primary and Secondary Metabolites: Preliminary Study Using Biochemical and FTIR Fingerprinting Coupled to Chemometrics. Biology, 2021, 10, 573.	2.8	4
14	ATR-FTIR Spectroscopy Combined with the <i>In vitro</i> Antioxidant Activity and Chromaticity for Rapid Discrimination of Fig ( <i>Ficus carica</i> L.) Cultivars. Journal of Analysis and Testing, 2021, 5, 270-285.	5.1	4
15	Functionnal and Technological Properties of Five Strawberry ( <i>Arbutus Unedo</i> L.) Fruit as Bioactive Ingredients in Functional Foods. International Journal of Food Properties, 2021, 24, 380-399.	3.0	3
16	Do Pollination and Pollen Sources Affect Fig Seed Set and Quality? First Attempt Using Chemical and Vibrational Fingerprints Coupled with Chemometrics. Journal of Chemistry, 2022, 2022, 1-13.	1.9	2
17	Kinetics, energy efficiency and mathematical modeling of thin layer solar drying of figs ( <i>Ficus carica</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T	3.3	1
18	Phenols, Volatile Compounds, Organic Acids and Antioxidant Activity of Strawberry Tree ( <i>Arbutus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 T Science, 2022, 22, 414-437.	2.4	1