Rachida Ouaabou

List of Publications by Year
in descending order

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

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18	211	1163117 8	1058476 14
papers	citations	h-index	g-index

19	19	19	180
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Synthesis, molecular docking, ADMET evaluation andinÂvitrocytotoxic 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
2	Hygroscopic proprieties of fig (Ficus carica L.): Mathematical modelling of moisture sorption isotherms and isosteric heat kinetics. South African Journal of Botany, 2022, 145, 265-274.	2.5	10
3	Phenols, Volatile Compounds, Organic Acids and Antioxidant Activity of Strawberry Tree (Arbutus) Tj ETQq1 1 0.784314 rgBT /Ov Science, 2022, 22, 414-437.	2.4	1
4	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
5	Functionnal and Technological Properties of Five Strawberry (Arbutus Unedo L.) Fruit as Bioactive Ingredients in Functional Foods. International Journal of Food Properties, 2021, 24, 380-399.	3.0	3
6	Survey of Phenolic Acids, Flavonoids and In Vitro Antioxidant Potency Between Fig Peels and Pulps: Chemical and Chemometric Approach. Molecules, 2021, 26, 2574.	3.8	18
7	Combined Effect of Cultivar and Peel Chromaticity on Figsâ€™ Primary and Secondary Metabolites: Preliminary Study Using Biochemical and FTIR Fingerprinting Coupled to Chemometrics. Biology, 2021, 10, 573.	2.8	4
8	ATRâ€“FTIR Spectroscopy Combined with the Invitro Antioxidant Activity and Chromaticity for Rapid Discrimination of Fig (Ficus carica L.) Cultivars. Journal of Analysis and Testing, 2021, 5, 270-285.	5.1	4
9	Kinetics, energy efficiency and mathematical modeling of thin layer solar drying of figs (Ficus carica) Tj ETQq1 1 0.784314 rgBT /Overl	3.3	1
10	Hygroscopic Properties of Sweet Cherry Powder: Thermodynamic Properties and Microstructural Changes. Journal of Food Quality, 2021, 2021, 1-11.	2.6	7
11	Impact of particle size on functional, physicochemical properties and antioxidant activity of cladode powder (Opuntia ficus-indica). Journal of Food Science and Technology, 2020, 57, 943-954.	2.8	21
12	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
13	Exploring Antioxidant Activity, Organic Acid, and Phenolic Composition in Strawberry Tree Fruits (Arbutus unedo L.) Growing in Morocco. Plants, 2020, 9, 1677.	3.5	12
14	Water sorption isotherms and drying characteristics of rupturewort (Herniaria hirsuta) during a convective solar drying for a better conservation. Solar Energy, 2020, 201, 916-926.	6.1	24
15	First report on fatty acids composition, total phenolics and antioxidant activity in seeds oil of four fig cultivars (Ficus carica L.) grown in Morocco. OCL - Oilseeds and Fats, Crops and Lipids, 2020, 27, 8.	1.4	19
16	Multivariate Cherry Quality Assessment Using Morphological, Biochemical and Volatile Compound Traits. International Journal of Fruit Science, 2020, 20, S1328-S1347.	2.4	6
17	Functional Properties, Antioxidant Activity, and Organoleptic Quality of Novel Biscuit Produced by Moroccan Cladode Flour â€œOpuntia ficus-indicaâ€• Journal of Food Quality, 2020, 2020, 1-12.	2.6	9
18	Valorization of solar drying process in the production of dried Moroccan sweet cherries. Solar Energy, 2018, 172, 158-164.	6.1	32