Mourad Kharbach

List of Publications by Year
in descending order

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35	690	566801 15	580395 25
papers	citations	h-index	g-index

35	35	35	766
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Uncovering temperature-tempted coordination of inclusions within ultra-high-strength-steel via in-situ spectro-microscopy. Journal of Materials Research and Technology, 2022, 17, 2333-2342.	2.6	4
2	Secondary-metabolites fingerprinting of Argania spinosa kernels using liquid chromatographyâ€“mass spectrometry and chemometrics, for metabolite identification and quantification as well as for geographic classification. Journal of Chromatography A, 2022, 1670, 462972.	1.8	6
3	Prediction of diesel fuel quality indicators using FT-MIR spectroscopy and chemometrics. Infrared Physics and Technology, 2022, 122, 104096.	1.3	2
4	Authentication of extra virgin Argan oil by selected-ion flow-tube mass-spectrometry fingerprinting and chemometrics. Food Chemistry, 2022, 383, 132565.	4.2	5
5	The food plant Silybum marianum (L.) Gaertn.: Phytochemistry, Ethnopharmacology and clinical evidence. Journal of Ethnopharmacology, 2021, 265, 113303.	2.0	52
6	Extra virgin Argan oilsâ€™ shelf-life monitoring and prediction based on chemical properties or FTIR fingerprints and chemometrics. Food Control, 2021, 121, 107607.	2.8	18
7	Isolation of secondary metabolites from the mediterranean sponge species; Hemimycale columella and its biological properties. SN Applied Sciences, 2021, 3, 1.	1.5	3
8	Biochar Promotes Nitrogen Transformation and Tomato Yield by Regulating Nitrogen-Related Microorganisms in Tomato Cultivation Soil. Agronomy, 2021, 11, 381.	1.3	9
9	Classification of polymorphic forms of fluconazole in pharmaceuticals by FT-IR and FT-NIR spectroscopy. Journal of Pharmaceutical and Biomedical Analysis, 2021, 196, 113922.	1.4	12
10	Multi-Way Analysis Coupled with Near-Infrared Spectroscopy in Food Industry: Models and Applications. Foods, 2021, 10, 802.	1.9	23
11	New insights into the Argan oil categories characterization: Chemical descriptors, FTIR fingerprints, and chemometric approaches. Talanta, 2021, 225, 122073.	2.9	17
12	Biochar Improves Soil-Tomato Plant, Tomato Production, and Economic Benefits under Reduced Nitrogen Application in Northwestern China. Plants, 2021, 10, 759.	1.6	23
13	In Vitro & In Vivo Anti-Hyperglycemic Potential of Saponins Cake and Argan Oil from Argania spinosa. Foods, 2021, 10, 1078.	1.9	7
14	Phenolic Compound Analysis and Pharmacological Screening of Vitex agnus-castus Functional Parts. BioMed Research International, 2021, 2021, 1-10.	0.9	6
15	The Response of Nutrient Uptake, Photosynthesis and Yield of Tomato to Biochar Addition under Reduced Nitrogen Application. Agronomy, 2021, 11, 1598.	1.3	12
16	Thymelaea genus: Ethnopharmacology, Chemodiversity, and Bioactivities. South African Journal of Botany, 2021, 142, 175-192.	1.2	3
17	Recent advances in untargeted and targeted approaches applied in herbal-extracts and essential-oils fingerprinting - A review. Journal of Pharmaceutical and Biomedical Analysis, 2020, 177, 112849.	1.4	62
18	Discrimination of diesel fuels marketed in Morocco using FTIR, GC-MS analysis and chemometrics methods. Talanta, 2020, 209, 120543.	2.9	15

#	Article	IF	Citations
19	Predicting cetane number in diesel fuels using FTIR spectroscopy and PLS regression. Vibrational Spectroscopy, 2020, 111, 103157.	1.2	37
20	Comparative Study of Leaf and Rootstock Aqueous Extracts of Foeniculum vulgare on Chemical Profile and In Vitro Antioxidant and Antihyperglycemic Activities. Advances in Pharmacological and Pharmaceutical Sciences, 2020, 2020, 1-9.	0.7	3
21	Hypoglycemic Effect of Calendula arvensis Flowers is Mediated by Digestive Enzyme Inhibition. Current Bioactive Compounds, 2020, 16, 588-592.	0.2	5
22	Fatty-acid profiling vs UV-Visible fingerprints for geographical classification of Moroccan Argan oils. Food Control, 2019, 95, 95-105.	2.8	34
23	Functional Composition, Nutritional Properties, and Biological Activities of MoroccanSpirulinaMicroalga. Journal of Food Quality, 2019, 2019, 1-11.	1.4	65
24	In vivo antiâ€inflammatory response and bioactive compoundsâ€™ profile of polyphenolic extracts from edible Argan oil (Argania spinosa ÂL.),Âobtained by two extraction methods. Journal of Food Biochemistry, 2019, 43, e13066.	1.2	20
25	FTIR fingerprints associated to a PLS-DA model for rapid detection of smuggled non-compliant diesel marketed in Morocco. Vibrational Spectroscopy, 2019, 101, 40-45.	1.2	19
26	Antidiabetic, dermatoprotective, antioxidant and chemical functionalities in Zizyphus lotus leaves and fruits. Industrial Crops and Products, 2019, 132, 134-139.	2.5	40
27	Discrimination and Quantification of Moroccan Gasoline Adulteration with Diesel Using Fourier Transform Infrared Spectroscopy and Chemometric Tools. Journal of AOAC INTERNATIONAL, 2019, 102, 966-970.	0.7	13
28	Modulatory effect of Syzygium aromaticum and Pelargonium graveolens on oxidative and sodium nitroprusside stress and inflammation. Oriental Pharmacy and Experimental Medicine, 2019, 19, 201-210.	1.2	11
29	Anabasis aretioides Coss. & Moq. phenolic compounds exhibit in vitro hypoglycemic, antioxidant and antipathogenic properties. Journal of Basic and Clinical Physiology and Pharmacology, 2019, 30, 251-257.	0.7	4
30	Selected-ion flow-tube mass-spectrometry (SIFT-MS) fingerprinting versus chemical profiling for geographic traceability of Moroccan Argan oils. Food Chemistry, 2018, 263, 8-17.	4.2	41
31	Polyphenolic contents, antioxidant activities and UPLCâ€“ESIâ€“MS analysis of Haplophyllum tuberculatum A. Juss leaves extracts. International Journal of Biological Macromolecules, 2018, 106, 1071-1079.	3.6	21
32	Pharmacological and chemical properties of some marine echinoderms. Revista Brasileira De Farmacognosia, 2018, 28, 575-581.	0.6	14
33	Phytochemical and pharmacological variability in Golden Thistle functional parts: comparative study of roots, stems, leaves and flowers. Natural Product Research, 2017, 31, 2669-2674.	1.0	16
34	Characterization and classification of PGI Moroccan Argan oils based on their FTIR fingerprints and chemical composition. Chemometrics and Intelligent Laboratory Systems, 2017, 162, 182-190.	1.8	46
35	In Vitro and In Vivo Antioxidant and Anti-Hyperglycemic Activities of Moroccan Oat Cultivars. Antioxidants, 2017, 6, 102.	2.2	22