

# Souhail Besbes

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

124  
papers

4,871  
citations

36  
h-index

67  
g-index

127  
ext. papers

5,576  
ext. citations

4.7  
avg, IF

5.42  
L-index

#	Paper	IF	Citations
124	Date, Apple, and Pear By-Products as Functional Ingredients in Pasta: Cooking Quality Attributes and Physicochemical, Rheological, and Sensorial Properties. <i>Foods</i> , <b>2022</b> , 11, 1393	4.9	1
123	Physico-chemical and antioxidant properties of oils and by-products obtained by cold press-extraction of Tunisian <i>Opuntia</i> spp. seeds. <i>Applied Food Research</i> , <b>2021</b> , 100024		2
122	Study of protein / k-carrageenan mixture's effect on low-fat whipping cream formulation. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 147, 111647	5.4	1
121	Effect of sonication and succinylation on rheological properties and secondary structures of date palm pollen protein concentrate. <i>Rheologica Acta</i> , <b>2021</b> , 60, 543-551	2.3	2
120	Effect of succinylation on the secondary structures, surface, and thermal properties of date palm pollen protein concentrate. <i>Journal of Food Science and Technology</i> , <b>2021</b> , 58, 632-640	3.3	3
119	Physicochemical, Functional and Antioxidant Properties of the Major Protein Fractions Extracted from Prickly Pear ( <i>Opuntia ficus indica</i> L.) Seed Cake. <i>Waste and Biomass Valorization</i> , <b>2021</b> , 12, 1749-1760	3.2	3
118	Effect of brine concentration on physico-chemical characteristics, texture, rheological properties and proteolysis level of cheeses produced by an optimized wild cardoon rennet. <i>Journal of Food Science and Technology</i> , <b>2021</b> , 58, 1331-1340	3.3	
117	Rheological and emulsifying properties of an exopolysaccharide produced by potential probiotic <i>Leuconostoc citreum</i> -BMS strain. <i>Carbohydrate Polymers</i> , <b>2021</b> , 256, 117523	10.3	13
116	Techno-functional characterization and biological potential of Agave americana leaves: Impact on yoghurt qualities. <i>Journal of Food Measurement and Characterization</i> , <b>2021</b> , 15, 309-326	2.8	5
115	Development and characterization of chitosan films carrying <i>Artemisia campestris</i> antioxidants for potential use as active food packaging materials. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 183, 254-266	7.9	17
114	Efficiency of Osmotic Dehydration of Pomegranate Seeds in Polyols Solutions Using Response Surface Methodology. <i>Horticulturae</i> , <b>2021</b> , 7, 268	2.5	0
113	Optimization of acorn ( <i>Quercus suber</i> L.) muffin formulations: Effect of using hydrocolloids by a mixture design approach. <i>Food Chemistry</i> , <b>2020</b> , 328, 127082	8.5	7
112	Optimization of ultrasound-assisted osmotic dehydration of pomegranate seeds ( <i>Punica granatum</i> L.) using response surface methodology. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14657	2.1	8
111	Effect of extraction methods on the physicochemical, structural, functional, and antioxidant properties of the dietary fiber concentrates from male date palm flowers. <i>Journal of Food Biochemistry</i> , <b>2020</b> , 44, e13202	3.3	4
110	Male date palm flowers: Valuable nutritional food ingredients and alternative antioxidant source and antimicrobial agent. <i>South African Journal of Botany</i> , <b>2020</b> , 131, 181-187	2.9	7
109	Male date palm flower powder: Effect of incorporation on physico-chemical, textural, and sensory quality of biscuits. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14687	2.1	0
108	Gelling qualities of water soluble carbohydrate from Agave americana L. leaf extracts. <i>Food Bioscience</i> , <b>2020</b> , 35, 100543	4.9	2

107	Effect of sonication pretreatment on physicochemical, surface, thermal, and functional properties of fibro-proteic extracts from male date palm flowers. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14963	2.1	1
106	Use of Endemic Date Palm ( <i>Phoenix dactylifera</i> L.) Seeds as an Insoluble Dietary Fiber: Effect on Turkey Meat Quality. <i>Journal of Food Quality</i> , <b>2020</b> , 2020, 1-13	2.7	4
105	Effect of enzymatic treatment and concentration method on chemical, rheological, microstructure and thermal properties of prickly pear syrup. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 113, 108314	5.4	11
104	Physico-chemical and functional properties of dried male date palm flowers. <i>Food Bioscience</i> , <b>2019</b> , 31, 100441	4.9	5
103	Effect of sonication pretreatment on physico-chemical, surface and thermal properties of date palm pollen protein concentrate. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 106, 128-136	5.4	3
102	Ultrafiltration and thermal processing effects on Maillard reaction products and biological properties of date palm sap syrups ( <i>Phoenix dactylifera</i> L.). <i>Food Chemistry</i> , <b>2018</b> , 256, 397-404	8.5	16
101	Toward the enhancement of sensory profile of sausage "Merguez" with chickpea protein concentrate. <i>Meat Science</i> , <b>2018</b> , 143, 74-80	6.4	17
100	Salacca zalacca: A short review of the palm botany, pharmacological uses and phytochemistry. <i>Asian Pacific Journal of Tropical Medicine</i> , <b>2018</b> , 11, 645	2.1	7
99	Influence of the ripening stage and the lyophilization of wild cardoon flowers on their chemical composition, enzymatic activities of extracts and technological properties of cheese curds. <i>Food Chemistry</i> , <b>2018</b> , 245, 919-925	8.5	11
98	Structural characteristics and biological activities of sulfated glycosaminoglycans extracted from shrimp by-products. <i>Journal of Food Biochemistry</i> , <b>2018</b> , 42, e12647	3.3	4
97	Preparation and Characterization of Poly(methyl methacrylate) Particles by Combined Dispersion and Emulsion Polymerization. <i>Macromolecular Research</i> , <b>2018</b> , 26, 819-824	1.9	6
96	Identification and molecular docking of novel ACE inhibitory peptides from protein hydrolysates of shrimp waste. <i>Engineering in Life Sciences</i> , <b>2018</b> , 18, 682-691	3.4	11
95	Effect of extraction pH on techno-functional properties of crude extracts from wild cardoon ( <i>Cynara cardunculus</i> L.) flowers. <i>Food Chemistry</i> , <b>2017</b> , 225, 258-266	8.5	13
94	Milk-clotting properties of plant rennets and their enzymatic, rheological, and sensory role in cheese making: A review. <i>International Journal of Food Properties</i> , <b>2017</b> , 20, S76-S93	3	51
93	RP-HPLC/DAD-ESI-TOF/MS based strategy for new insights into the qualitative and quantitative phenolic profile in Tunisian industrial Citrus Limon by-product and their antioxidant activity. <i>European Food Research and Technology</i> , <b>2017</b> , 243, 2011-2024	3.4	15
92	Technological properties of milk gels produced by chymosin and wild cardoon rennet optimized by response surface methodology. <i>Food Chemistry</i> , <b>2017</b> , 237, 150-158	8.5	10
91	Free-sodium salts mixture and AlgySalt <sup>®</sup> use as NaCl substitutes in fresh and cooked meat products intended for the hypertensive population. <i>Meat Science</i> , <b>2017</b> , 133, 194-203	6.4	19
90	Effect of extraction procedures on structural, thermal and antioxidant properties of ulvan from <i>Ulva lactuca</i> collected in Monastir coast. <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 105, 1430-1439	7.9	59

89	Identification of proteins from wild cardoon flowers () by a proteomic approach. <i>Journal of Chemical Biology</i> , <b>2017</b> , 10, 25-33		10
88	The addition effect of Tunisian date seed fibers on the quality of chocolate spreads. <i>Journal of Texture Studies</i> , <b>2017</b> , 48, 143-150	3.6	14
87	Effects of almond gum as texture and sensory quality improver in wheat bread. <i>International Journal of Food Science and Technology</i> , <b>2017</b> , 52, 205-213	3.8	2
86	Phenolic profile, antibacterial and cytotoxic properties of second grade date extract from Tunisian cultivars ( <i>Phoenix dactylifera</i> L.). <i>Food Chemistry</i> , <b>2016</b> , 194, 1048-55	8.5	65
85	Feasibility of using almond gum as coating agent to improve the quality of fried potato chips: Evaluation of sensorial properties. <i>LWT - Food Science and Technology</i> , <b>2016</b> , 65, 800-807	5.4	39
84	Effect of ultrafiltration process on physico-chemical, rheological, microstructure and thermal properties of syrups from male and female date palm saps. <i>Food Chemistry</i> , <b>2016</b> , 203, 175-182	8.5	4
83	Synergistic effect of <i>Aspergillus tubingensis</i> CTM 507 glucose oxidase in presence of ascorbic acid and alpha amylase on dough properties, baking quality and shelf life of bread. <i>Journal of Food Science and Technology</i> , <b>2016</b> , 53, 1259-68	3.3	6
82	Familial hematological malignancies: ASXL1 gene investigation. <i>Clinical and Translational Oncology</i> , <b>2016</b> , 18, 385-90	3.6	6
81	Synthesis and mesomorphic behaviour of unsymmetrical tetracatenar [1,2,3]-triazole derivatives. <i>Liquid Crystals</i> , <b>2016</b> , 43, 505-516	2.3	7
80	Cookies from composite wheat-sesame peels flours: dough quality and effect of <i>Bacillus subtilis</i> SPB1 biosurfactant addition. <i>Food Chemistry</i> , <b>2016</b> , 194, 758-69	8.5	66
79	Physico-chemical properties and amino acid profiles of sap from Tunisian date palm. <i>Scientia Agricola</i> , <b>2016</b> , 73, 85-90	2.5	10
78	Characteristic Profiles of an Original Drink Sap from Male and Female Deglet Nour Palm ( <i>Phoenix dactylifera</i> L.) during Collection Period. <i>International Journal of Agronomy</i> , <b>2016</b> , 2016, 1-8	1.9	
77	Optimization of S2 Amylase, ascorbic acid, and glucose oxidase combination for improved French and composite Ukrainian wheat dough properties and bread quality using a mixture design approach. <i>Food Science and Biotechnology</i> , <b>2016</b> , 25, 1291-1298	3	2
76	Mutational analysis of JAK2, CBL, RUNX1, and NPM1 genes in familial aggregation of hematological malignancies. <i>Annals of Hematology</i> , <b>2016</b> , 95, 1043-50	3	2
75	Pea and Broad Bean Pods as a Natural Source of Dietary Fiber: The Impact on Texture and Sensory Properties of Cake. <i>Journal of Food Science</i> , <b>2016</b> , 81, C2360-C2366	3.4	18
74	Chemical composition and functional properties of dietary fibre extracted by Englyst and Prosky methods from the alga <i>Ulva lactuca</i> collected in Tunisia. <i>Algal Research</i> , <b>2015</b> , 9, 65-73	5	52
73	Effect of drying methods on physico-chemical and functional properties of chickpea protein concentrates. <i>Journal of Food Engineering</i> , <b>2015</b> , 165, 179-188	6	83
72	Effects of enzymatic hydrolysis on conformational and functional properties of chickpea protein isolate. <i>Food Chemistry</i> , <b>2015</b> , 187, 322-30	8.5	143

71	Strategies targeting apoptosis proteins to improve therapy of chronic lymphocytic leukemia. <i>Blood Reviews</i> , <b>2015</b> , 29, 345-50	11.1	7
70	Foamability and Foam Stability of Male and Female Date Palm Sap (Phoenix dactylifera L.) During the Collection Period. <i>Food Biophysics</i> , <b>2015</b> , 10, 360-367	3.2	5
69	Functionality of galactomannan extracted from Tunisian carob seed in bread dough. <i>Journal of Food Science and Technology</i> , <b>2015</b> , 52, 423-429	3.3	9
68	Effect of enzymatic treatment on rheological properties, glass temperature transition and microstructure of date syrup. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 60, 339-345	5.4	17
67	Synergistic effect of organoclay fillers based on fluorinated surfmers for preparation of polystyrene nanocomposites. <i>Journal of Applied Polymer Science</i> , <b>2015</b> , 132, n/a-n/a	2.9	7
66	Endothelial protein C receptor gene 6936A/G single-nucleotide polymorphism as a possible biomarker of thrombotic risk in acute myeloid leukemia. <i>Molecular and Clinical Oncology</i> , <b>2015</b> , 3, 1280-1284	1.6	2
65	Activated protein C upregulates ovarian cancer cell migration and promotes unclottability of the cancer cell microenvironment. <i>Oncology Reports</i> , <b>2015</b> , 34, 603-9	3.5	6
64	Purification and identification of novel antioxidant peptides from enzymatic hydrolysate of chickpea ( <i>Cicer arietinum</i> L.) protein concentrate. <i>Journal of Functional Foods</i> , <b>2015</b> , 12, 516-525	5.1	74
63	Structural, functional, and ACE inhibitory properties of water-soluble polysaccharides from chickpea flours. <i>International Journal of Biological Macromolecules</i> , <b>2015</b> , 75, 276-82	7.9	109
62	Efficient role of BacTN635 on the safety properties, sensory attributes, and texture profile of raw minced meat beef and chicken breast. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , <b>2014</b> , 31, 218-25	3.2	15
61	Impact of extraction procedures on the chemical, rheological and textural properties of ulvan from <i>Ulva lactuca</i> of Tunisia coast. <i>Food Hydrocolloids</i> , <b>2014</b> , 40, 53-63	10.6	77
60	Improving halva quality with dietary fibres of sesame seed coats and date pulp, enriched with emulsifier. <i>Food Chemistry</i> , <b>2014</b> , 145, 765-71	8.5	18
59	Optimization of Insoluble and Soluble Fibres Extraction from <i>Agave americana</i> L. Using Response Surface Methodology. <i>Journal of Chemistry</i> , <b>2014</b> , 2014, 1-13	2.3	4
58	Chemical Composition, Functional Properties, and Effect of Inulin from Tunisian <i>Agave americana</i> L. Leaves on Textural Qualities of Pectin Gel. <i>Journal of Chemistry</i> , <b>2014</b> , 2014, 1-11	2.3	14
57	In Vitro Antioxidant Activities of Three Selected Dates from Tunisia ( <i>Phoenix dactylifera</i> L.). <i>Journal of Chemistry</i> , <b>2014</b> , 2014, 1-8	2.3	29
56	Adding Value to Agricultural Products and Agrifood Byproducts by Highlighting Functional Ingredients. <i>Journal of Chemistry</i> , <b>2014</b> , 2014, 1-2	2.3	
55	Effect of concentration temperature on some bioactive compounds and antioxidant proprieties of date syrup. <i>Food Science and Technology International</i> , <b>2013</b> , 19, 323-33	2.6	7
54	Improvement of bread dough quality by <i>Bacillus subtilis</i> SPB1 biosurfactant addition: optimized extraction using response surface methodology. <i>Journal of the Science of Food and Agriculture</i> , <b>2013</b> , 93, 3055-64	4.3	18

53	Effect of extraction conditions on the yield and purity of ulvan extracted from <i>Ulva lactuca</i> . <i>Food Hydrocolloids</i> , <b>2013</b> , 31, 375-382	10.6	45
52	Effects of extraction solvents on phenolic contents and antioxidant activities of Tunisian date varieties ( <i>Phoenix dactylifera</i> L.). <i>Industrial Crops and Products</i> , <b>2013</b> , 45, 262-269	5.9	70
51	Effect of processing conditions on phenolic compounds and antioxidant properties of date syrup. <i>Industrial Crops and Products</i> , <b>2013</b> , 44, 634-642	5.9	42
50	Plasma endothelial protein C receptor influences innate immune response in ovarian cancer by decreasing the population of natural killer and TH17 helper cells. <i>International Journal of Oncology</i> , <b>2013</b> , 43, 1011-8	4.4	6
49	Pectin Extraction from Lemon By-Product with Acidified Date Juice: Effect of Extraction Conditions on Chemical Composition of Pectins. <i>Food and Bioprocess Technology</i> , <b>2012</b> , 5, 687-695	5.1	32
48	Dietary Fibre Characteristics and Antioxidant Activity of Sesame Seed Coats (Testae). <i>International Journal of Food Properties</i> , <b>2012</b> , 15, 25-37	3	22
47	Improvement of bread quality and bread shelf-life by <i>Bacillus subtilis</i> biosurfactant addition. <i>Food Science and Biotechnology</i> , <b>2012</b> , 21, 1105-1112	3	35
46	Osmotic Dehydration Kinetics of Pomegranate Seeds Using Date Juice as an Immersion Solution Base. <i>Food and Bioprocess Technology</i> , <b>2012</b> , 5, 999-1009	5.1	26
45	Effect of Air-Drying Conditions on Physico-chemical Properties of Osmotically Pre-treated Pomegranate Seeds. <i>Food and Bioprocess Technology</i> , <b>2012</b> , 5, 1840-1852	5.1	47
44	Influence of Oven-Drying Temperature on Physicochemical and Functional Properties of Date Fibre Concentrates. <i>Food and Bioprocess Technology</i> , <b>2012</b> , 5, 1541-1551	5.1	23
43	OSMOTIC DEHYDRATION OF POMEGRANATE SEEDS ( <i>PUNICA GRANATUM</i> L.): EFFECT OF FREEZING PRE-TREATMENT. <i>Journal of Food Process Engineering</i> , <b>2012</b> , 35, 335-354	2.4	29
42	Fermentation of date palm juice by curdlan gum production from <i>Rhizobium radiobacter</i> ATCC 6466 Purification, rheological and physico-chemical characterization. <i>LWT - Food Science and Technology</i> , <b>2011</b> , 44, 1026-1034	5.4	34
41	Date syrup: Effect of hydrolytic enzymes (pectinase/cellulase) on physico-chemical characteristics, sensory and functional properties. <i>LWT - Food Science and Technology</i> , <b>2011</b> , 44, 1827-1834	5.4	65
40	PRODUCTION OF FRUCTOSE RICH SYRUPS USING INVERTASE FROM DATE PALM FRUITS. <i>Journal of Food Biochemistry</i> , <b>2011</b> , 35, 1576-1582	3.3	8
39	PRODUCTION OF XANTHAN GUM FROM <i>XANTHOMONAS CAMPESTRIS</i> NRRL B-1459 BY FERMENTATION OF DATE JUICE PALM BY-PRODUCTS ( <i>PHOENIX DACTYLIFERA</i> L.). <i>Journal of Food Process Engineering</i> , <b>2011</b> , 34, 457-474	2.4	25
38	EFFECT OF DATE FLESH FIBER CONCENTRATE ADDITION ON DOUGH PERFORMANCE AND BREAD QUALITY. <i>Journal of Texture Studies</i> , <b>2011</b> , 42, 300-308	3.6	24
37	Dietary fibre and fibre-rich by-products of food processing: Characterisation, technological functionality and commercial applications: A review. <i>Food Chemistry</i> , <b>2011</b> , 124, 411-421	8.5	892
36	Chemical composition and functional properties of <i>Ulva lactuca</i> seaweed collected in Tunisia. <i>Food Chemistry</i> , <b>2011</b> , 128, 895-901	8.5	187

35	Effect of drying methods on physico-chemical and antioxidant properties of date fibre concentrates. <i>Food Chemistry</i> , <b>2011</b> , 125, 1194-1201	8.5	50
34	RHEOLOGICAL AND PHYSICAL PROPERTIES OF DATE JUICE PALM BY-PRODUCT (PHOENIX DACTYLIFERA L.) AND COMMERCIAL XANTHAN GUMS. <i>Journal of Texture Studies</i> , <b>2010</b> , 41, 125-138	3.6	7
33	EFFECT OF THE ADDITION OF DEFATTED DATE SEEDS ON WHEAT DOUGH PERFORMANCE AND BREAD QUALITY. <i>Journal of Texture Studies</i> , <b>2010</b> , 41, 511-531	3.6	41
32	Novel polymerizable surfactants: synthesis and application in the emulsion polymerization of styrene. <i>Polymer Journal</i> , <b>2010</b> , 42, 401-405	2.7	15
31	Preparation and characterization of jellies with reduced sugar content from date (Phoenix dactylifera L.) and lemon (Citrus limon L.) by-products. <i>Fruits</i> , <b>2010</b> , 65, 21-29	0.3	21
30	Pectin extraction from lemon by-product with acidified date juice: rheological properties and microstructure of pure and mixed pectin gels. <i>Food Science and Technology International</i> , <b>2010</b> , 16, 105-114	2.6	6
29	Development of gelling properties of inulin by microfluidization. <i>Food Hydrocolloids</i> , <b>2010</b> , 24, 318-324	10.6	49
28	Optimisation of xanthan gum production by palm date (Phoenix dactylifera L.) juice by-products using response surface methodology. <i>Food Chemistry</i> , <b>2010</b> , 121, 627-633	8.5	61
27	Characterisation of proteins from date palm sap (Phoenix dactylifera L.) by a proteomic approach. <i>Food Chemistry</i> , <b>2010</b> , 123, 765-770	8.5	11
26	Osmotic dehydration of pomegranate seeds: mass transfer kinetics and differential scanning calorimetry characterization. <i>International Journal of Food Science and Technology</i> , <b>2009</b> , 44, 2208-2217	3.8	32
25	Adding value to hard date (Phoenix dactylifera L.): Compositional, functional and sensory characteristics of date jam. <i>Food Chemistry</i> , <b>2009</b> , 112, 406-411	8.5	143
24	Physicochemical Characteristics of Date Sap [agmi]from Deglet Nour Palm (Phoenix Dactylifera L.). <i>International Journal of Food Properties</i> , <b>2009</b> , 12, 659-670	3	21
23	Compositional, Physical, Antioxidant and Sensory Characteristics of Novel Syrup from Date Palm (Phoenix dactylifera L.). <i>Food Science and Technology International</i> , <b>2009</b> , 15, 583-590	2.6	17
22	Protein and amino acid profiles of Tunisian Deglet Nour and Allig date palm fruit seeds. <i>Fruits</i> , <b>2008</b> , 63, 37-43	0.3	19
21	Sterol composition of black cumin (Nigella sativa L.) and Aleppo pine (Pinus halepensis Mill.) seed oils. <i>Journal of Food Composition and Analysis</i> , <b>2008</b> , 21, 162-168	4.1	69
20	Optimization of pectin extraction from lemon by-product with acidified date juice using response surface methodology. <i>Carbohydrate Polymers</i> , <b>2008</b> , 74, 185-192	10.3	142
19	Surface characterisation and functionalisation of indium tin oxide anodes for improvement of charge injection in organic light emitting diodes. <i>Thin Solid Films</i> , <b>2008</b> , 516, 1341-1344	2.2	12
18	Date flesh: Chemical composition and characteristics of the dietary fibre. <i>Food Chemistry</i> , <b>2008</b> , 111, 676-682	8.5	176

17	PARTIAL REPLACEMENT OF MEAT BY PEA FIBER AND WHEAT FIBER: EFFECT ON THE CHEMICAL COMPOSITION, COOKING CHARACTERISTICS AND SENSORY PROPERTIES OF BEEF BURGERS. <i>Journal of Food Quality</i> , <b>2008</b> , 31, 480-489	2.7	55
16	<i>Nigella sativa</i> L.: Chemical composition and physicochemical characteristics of lipid fraction. <i>Food Chemistry</i> , <b>2007</b> , 101, 673-681	8.5	210
15	Quality characteristics of sesame seeds and by-products. <i>Food Chemistry</i> , <b>2007</b> , 103, 641-650	8.5	180
14	Date seed oil limit oxidative injuries induced by hydrogen peroxide in human skin organ culture. <i>BioFactors</i> , <b>2007</b> , 29, 137-45	6.1	10
13	Physicochemical and Functional Properties of Typical Tunisian Drink: Date Palm Sap ( <i>Phoenix dactylifera</i> L.). <i>Food Biophysics</i> , <b>2007</b> , 2, 76-82	3.2	13
12	Preparation and Characterization of Osmodehydrated Fruits from Lemon and Date By-products. <i>Food Science and Technology International</i> , <b>2007</b> , 13, 405-412	2.6	11
11	Effects of date seed oil on normal human skin in vitro. <i>European Journal of Dermatology</i> , <b>2007</b> , 17, 516-90.8	0.8	6
10	Chemical Composition and Lipid Fraction Characteristics of Aleppo Pine ( <i>Pinus halepensis</i> Mill.) Seeds Cultivated in Tunisia. <i>Food Science and Technology International</i> , <b>2006</b> , 12, 407-415	2.6	37
9	Laboration d'une boisson à partir d'art de triage de dattes: clarification par traitement enzymatique et microfiltration. <i>Fruits</i> , <b>2006</b> , 61, 389-399	0.3	17
8	Heating effects on some quality characteristics of date seed oil. <i>Food Chemistry</i> , <b>2005</b> , 91, 469-476	8.5	92
7	DATE SEED OIL: PHENOLIC, TOCOPHEROL AND STEROL PROFILES. <i>Journal of Food Lipids</i> , <b>2004</b> , 11, 251-265		58
6	Date seeds: chemical composition and characteristic profiles of the lipid fraction. <i>Food Chemistry</i> , <b>2004</b> , 84, 577-584	8.5	231
5	Quality Characteristics and Oxidative Stability of Date Seed Oil During Storage. <i>Food Science and Technology International</i> , <b>2004</b> , 10, 333-338	2.6	69
4	Comparison of Ricotta cheese made by high pressure treatment with that produced by heat treatment of sweet whey. <i>Sciences Des Aliments</i> , <b>2002</b> , 22, 601-615		6
3	Mirage detection of counter-ion flux between Prussian Blue films and electrolyte solutions. <i>Journal of Electroanalytical Chemistry and Interfacial Electrochemistry</i> , <b>1990</b> , 284, 141-153		44
2	Electrochromism of octaalkoxymethyl-substituted lutetium diphthalocyanine. <i>Journal of Electroanalytical Chemistry and Interfacial Electrochemistry</i> , <b>1987</b> , 237, 61-68		42
1	Polysaccharides Extracted From <i>Deverra Tortuosa</i> Wastes: Structural, Functional, Antioxidant, Antihypertensive and Cytotoxic Properties. <i>Waste and Biomass Valorization</i> , 1	3.2	0