

# Rim Hachicha Hbaieb

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8723824/publications.pdf>

Version: 2024-02-01

8  
papers

282  
citations

1478505

6  
h-index

1720034

7  
g-index

8  
all docs

8  
docs citations

8  
times ranked

409  
citing authors

#	ARTICLE	IF	CITATIONS
1	Mechanical Strategies to Increase Nutritional and Sensory Quality of Virgin Olive Oil by Modulating the Endogenous Enzyme Activities. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014, 13, 135-154.	11.7	119
2	Monitoring endogenous enzymes during olive fruit ripening and storage: Correlation with virgin olive oil phenolic profiles. <i>Food Chemistry</i> , 2015, 174, 240-247.	8.2	63
3	Ripening and storage conditions of ChÃ©toui and Arbequina olives: Part I. Effect on olive oils volatiles profile. <i>Food Chemistry</i> , 2016, 203, 548-558.	8.2	45
4	Ripening and storage conditions of ChÃ©toui and Arbequina olives: Part II. Effect on olive endogenous enzymes and virgin olive oil secoiridoid profile determined by high resolution mass spectrometry. <i>Food Chemistry</i> , 2016, 210, 631-639.	8.2	25
5	Effect of Tunisian olive ripeness on endogenous enzymes and virgin olive oil phenolic composition. <i>Journal of Food Composition and Analysis</i> , 2017, 62, 43-50.	3.9	17
6	The Tower of Babel of Pharma-Food Study on Extra Virgin Olive Oil Polyphenols. <i>Foods</i> , 2022, 11, 1915.	4.3	8
7	Evolution of endogenous enzyme activities and virgin olive oil characteristics during ChÃ©toui and Chemlali olive ripening. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600150.	1.5	5
8	Profile of enzyme in drupe of oueslati's cv. olives during ripening phases: A support method implementation in the production of extra virgin olive oil. <i>JAOCs</i> , Journal of the American Oil Chemists' Society, 0, , .	1.9	0