

Ayed Lamia

List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	Congo Red Decolorization and Detoxification by <i>Aspergillus niger</i> : Removal Mechanisms and Dye Degradation Pathway. <i>BioMed Research International</i> , 2018, 2018, 1-9.	0.9	118
2	Development of a beverage from red grape juice fermented with the Kombucha consortium. <i>Annals of Microbiology</i> , 2017, 67, 111-121.	1.1	109
3	Manufacture of a beverage from cactus pear juice using <i>Aspergillus niger</i> fermentation. <i>Annals of Microbiology</i> , 2015, 65, 2293-2299.	1.1	41
4	Microbiological, Biochemical, and Functional Aspects of Fermented Vegetable and Fruit Beverages. <i>Journal of Chemistry</i> , 2020, 2020, 1-12.	0.9	33
5	Advanced oxidation process and biological treatments for table olive processing wastewaters: constraints and a novel approach to integrated recycling process: a review. <i>Biodegradation</i> , 2017, 28, 125-138.	1.5	25
6	Improvement of green table olive processing wastewater decolorization by <i>Geotrichum candidum</i> . <i>Desalination and Water Treatment</i> , 2016, 57, 17322-17332.	1.0	12
7	Development of a Novel Whey Date Beverage Fermented with Kefir Grains Using Response Surface Methodology. <i>Journal of Chemistry</i> , 2019, 2019, 1-13.	0.9	12
8	Functional Exploitation of Carob, Oat Flour, and Whey Permeate as Substrates for a Novel Kefir-Like Fermented Beverage: An Optimized Formulation. <i>Foods</i> , 2021, 10, 294.	1.9	10
9	Optimization of Parameters Using Response Surface Methodology to Develop a Novel Kefir-Like Functional Beverage from Cheese Whey Enriched with Myrtle Juice. <i>Journal of Chemistry</i> , 2021, 2021, 1-13.	0.9	3