Romdhane karoui

List of Publications by Year
in descending order

120 papers	4,389 citations	87843 38 h-index	118793 62 g-index
120 all docs	120 docs citations	120 times ranked	3340 citing authors

#	Article	IF	Citations
1	Mid-Infrared Spectroscopy Coupled with Chemometrics: A Tool for the Analysis of Intact Food Systems and the Exploration of Their Molecular Structureâ^'Quality Relationships â^' A Review. Chemical Reviews, 2010, 110, 6144-6168.	23.0	338
2	A review of the analytical methods coupled with chemometric tools for the determination of the quality and identity of dairy products. Food Chemistry, 2007, 102, 621-640.	4.2	333
3	Fluorescence Spectroscopy Measurement for Quality Assessment of Food Systemsâ€"a Review. Food and Bioprocess Technology, 2011, 4, 364-386.	2.6	273
4	Analytical methods coupled with chemometric tools for determining the authenticity and detecting the adulteration of dairy products: A review. Trends in Food Science and Technology, 2015, 46, 27-48.	7.8	164
5	The use of front face fluorescence spectroscopy to classify the botanical origin of honey samples produced in Switzerland. Food Chemistry, 2007, 101, 314-323.	4.2	142
6	The potential of combined infrared and fluorescence spectroscopies as a method of determination of the geographic origin of Emmental cheeses. International Dairy Journal, 2005, 15, 287-298.	1.5	105
7	Characterization of Soil Water Content Using Measured Visible and Near Infrared Spectra. Soil Science Society of America Journal, 2006, 70, 1295-1302.	1.2	104
8	Spectroscopic techniques coupled with chemometric tools for structure and texture determinations in dairy products. International Dairy Journal, 2003, 13, 607-620.	1.5	96
9	Utilisation of a rapid technique based on front-face fluorescence spectroscopy for differentiating between fresh and frozenâ€"thawed fish fillets. Food Research International, 2006, 39, 349-355.	2.9	91
10	Methods to evaluate egg freshness in research and industry: A review. European Food Research and Technology, 2006, 222, 727-732.	1.6	86
11	Dynamic testing rheology and fluorescence spectroscopy investigations of surface to centre differences in ripened soft cheeses. International Dairy Journal, 2003, 13, 973-985.	1.5	78
12	Monitoring the geographic origin of both experimental French Jura hard cheeses and Swiss GruyÃ¨re and Lâ€™Etivaz PDO cheeses using mid-infrared and fluorescence spectroscopies: a preliminary investigation. International Dairy Journal, 2005, 15, 275-286.	1.5	78
13	Chemical characterisation of European Emmental cheeses by near infrared spectroscopy using chemometric tools. International Dairy Journal, 2006, 16, 1211-1217.	1.5	71
14	Authentication of the Botanical Origin of Honey by Front-Face Fluorescence Spectroscopy. A Preliminary Study. Journal of Agricultural and Food Chemistry, 2005, 53, 1343-1347.	2.4	70
15	Determining the geographic origin of Emmental cheeses produced during winter and summer using a technique based on the concatenation of MIR and fluorescence spectroscopic data. European Food Research and Technology, 2004, 219, 184.	1.6	69
16	Efficiency of Rosemary and Basil Essential Oils on the Shelf-Life Extension of Atlantic Mackerel (Scomber scombrus) Fillets Stored at 2Â°C. Journal of AOAC INTERNATIONAL, 2017, 100, 335-344.	0.7	69
17	Mid-infrared spectrometry: A tool for the determination of chemical parameters in Emmental cheeses produced during winter. Dairy Science and Technology, 2006, 86, 83-97.	0.9	64
18	Monitoring changes in whiting (Merlangius merlangus) fillets stored under modified atmosphere packaging by front face fluorescence spectroscopy and instrumental techniques. Food Chemistry, 2016, 200, 343-353.	4.2	60

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19	Potentiality of front-face fluorescence spectroscopy to determine the geographic origin of milks from the Haute-Loire department (France). Dairy Science and Technology, 2005, 85, 223-236.	0.9	58
20	Prediction of sensory attributes of European Emmental cheese using near-infrared spectroscopy: A feasibility study. Food Chemistry, 2007, 101, 1121-1129.	4.2	57
21	Potential of visible and near-infrared spectroscopy to derive colour groups utilising the Munsell soil colour charts. Biosystems Engineering, 2007, 97, 131-143.	1.9	56
22	Effect of Air-Drying Conditions on Physico-chemical Properties of Osmotically Pre-treated Pomegranate Seeds. Food and Bioprocess Technology, 2012, 5, 1840-1852.	2.6	56
23	Front-face fluorescence spectroscopy coupled with chemometric tools for monitoring fish freshness stored under different refrigerated conditions. Food Control, 2015, 54, 240-249.	2.8	56
24	Effect of heat treatment of rennet skim milk induced coagulation on the rheological properties and molecular structure determined by synchronous fluorescence spectroscopy and turbiscan. Food Chemistry, 2012, 135, 1809-1817.	4.2	55
25	Fluorescence spectroscopy coupled with factorial discriminant analysis technique to identify sheep milk from different feeding systems. Food Chemistry, 2010, 122, 1344-1350.	4.2	53
26	Characterisation of soft cheese by front face fluorescence spectroscopy coupled with chemometric tools: Effect of the manufacturing process and sampling zone. Food Chemistry, 2007, 100, 632-642.	4.2	51
27	Alteration of raw-milk cheese by Pseudomonas spp.: monitoring the sources of contamination using fluorescence spectroscopy and metabolic profiling. Journal of Microbiological Methods, 2004, 59, 33-41.	0.7	50
28	A comparison and joint use of NIR and MIR spectroscopic methods for the determination of some parameters in European Emmental cheese. European Food Research and Technology, 2006, 223, 44-50.	1.6	50
29	Front face fluorescence spectroscopy coupled with chemometric tools for monitoring the oxidation of semi-hard cheeses throughout ripening. Food Chemistry, 2007, 101, 1305-1314.	4.2	50
30	Mid-infrared spectroscopy as a new tool for the evaluation of fish freshness. International Journal of Food Science and Technology, 2007, 42, 57-64.	1.3	49
31	Investigation at the molecular level of soft cheese quality and ripening by infrared and fluorescence spectroscopies and chemometricsâ€"relationships with rheology properties. International Dairy Journal, 2005, 15, 669-678.	1.5	48
32	Monitoring the Egg Freshness During Storage Under Modified Atmosphere by Fluorescence Spectroscopy. Food and Bioprocess Technology, 2008, 1, 346-356.	2.6	48
33	Fluorescence spectroscopy: A tool for the investigation of cheese melting - Correlation with rheological characteristics. Dairy Science and Technology, 2003, 83, 251-264.	0.9	48
34	Feasibility study of discriminating the manufacturing process and sampling zone in ripened soft cheeses using attenuated total reflectance MIR and fiber optic diffuse reflectance VISâ€"NIR spectroscopy. Food Research International, 2006, 39, 588-597.	2.9	45
35	Mid infrared and fluorescence spectroscopies coupled with factorial discriminant analysis technique to identify sheep milk from different feeding systems. Food Chemistry, 2011, 127, 743-748.	4.2	45
36	Fluorescence and infrared spectroscopies: a tool for the determination of the geographic origin of Emmental cheeses manufactured during summer. Dairy Science and Technology, 2004, 84, 359-374.	0.9	45

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37	Front-Face Fluorescence Spectroscopy as a Rapid and Nondestructive Tool for Differentiating Various Cereal Products:Â A Preliminary Investigation. Journal of Agricultural and Food Chemistry, 2006, 54, 2027-2034.	2.4	44
38	Front face fluorescence spectroscopy as a tool for the assessment of egg freshness during storage at a temperature of 12.2Â°C and 87% relative humidity. Analytica Chimica Acta, 2007, 582, 83-91.	2.6	43
39	Front face fluorescence spectroscopy enables rapid differentiation of fresh and frozen-thawed sea bass (Dicentrarchus labrax) fillets. Journal of Food Engineering, 2017, 202, 89-98.	2.7	41
40	Application of the MIR for the determination of some chemical parameters in European Emmental cheeses produced during summer. European Food Research and Technology, 2006, 222, 165-170.	1.6	40
41	Quality Evaluation of Fish and Other Seafood by Traditional and Nondestructive Instrumental Methods: Advantages and Limitations. Critical Reviews in Food Science and Nutrition, 2017, 57, 00-00.	5.4	40
42	Rheological and physical properties of camel and cow milk gels enriched with phosphate and calcium during acid-induced gelation. Journal of Food Science and Technology, 2017, 54, 439-446.	1.4	38
43	Monitoring of mild heat treatment of camel milk by front-face fluorescence spectroscopy. LWT - Food Science and Technology, 2017, 79, 586-593.	2.5	36
44	Common components and specific weights analysis: A tool for monitoring the molecular structure of semi-hard cheese throughout ripening. Analytica Chimica Acta, 2006, 572, 125-133.	2.6	35
45	Utilisation of mid-infrared spectroscopy for determination of the geographic origin of GruyÃ¨re PDO and Lâ€™Etivaz PDO Swiss cheeses. Food Chemistry, 2007, 105, 847-854.	4.2	35
46	Osmotic Dehydration Kinetics of Pomegranate Seeds Using Date Juice as an Immersion Solution Base. Food and Bioprocess Technology, 2012, 5, 999-1009.	2.6	33
47	Development of a rapid method based on front-face fluorescence spectroscopy for the monitoring of egg freshness: 2â€”evolution of egg yolk. European Food Research and Technology, 2006, 223, 180-188.	1.6	32
48	Development of a rapid method based on front face fluorescence spectroscopy for the monitoring of egg freshness: 1â€”evolution of thick and thin egg albumens. European Food Research and Technology, 2006, 223, 303-312.	1.6	31
49	Infrared and Fluorescence Spectroscopic Techniques for the Determination of Nutritional Constituents in Foods. International Journal of Food Properties, 2007, 10, 299-320.	1.3	31
50	Front-Face Fluorescence Spectroscopy as a Rapid and Non-Destructive Tool for Differentiating Between Siciloâ€“Sarde and Comisana Eweâ€™s Milk During Lactation Period: A Preliminary Study. Food and Bioprocess Technology, 2008, 1, 143-151.	2.6	28
51	Use of front face fluorescence for monitoring lipid oxidation during ageing of cakes. Food Chemistry, 2013, 141, 1130-1139.	4.2	28
52	Prediction of the rheology parameters of ripened semi-hard cheeses using fluorescence spectra in the UV and visible ranges recorded at a young stage. International Dairy Journal, 2006, 16, 1490-1497.	1.5	25
53	Monitoring the molecular changes by front face fluorescence spectroscopy throughout ripening of a semi-hard cheese. Food Chemistry, 2007, 104, 409-420.	4.2	24
54	Identification and quantification of tuna species in canned tunas with sunflower medium by means of a technique based on front face fluorescence spectroscopy (FFFS). Food Control, 2019, 101, 17-23.	2.8	23

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55	Targeted and untargeted techniques coupled with chemometric tools for the evaluation of sturgeon (Acipenser gueldenstaedtii) freshness during storage at 4ÂÂ°C. Food Chemistry, 2020, 312, 126000.	4.2	23
56	Application of Fourier-transform mid infrared spectroscopy for the monitoring of pound cakes quality during storage. Food Chemistry, 2018, 252, 327-334.	4.2	21
57	A comparison and joint use of VIS-NIR and MIR spectroscopic methods for the determination of some chemical parameters in soft cheeses at external and central zones: a preliminary study. European Food Research and Technology, 2006, 223, 363-371.	1.6	20
58	Application of new emerging techniques in combination with classical methods for the determination of the quality and authenticity of olive oil: a review. Critical Reviews in Food Science and Nutrition, 2022, 62, 4526-4549.	5.4	20
59	Application of synchronous fluorescence spectroscopy for the determination of some chemical parameters in PDO French blue cheeses. European Food Research and Technology, 2012, 234, 457-465.	1.6	19
60	Characterisation of Emmental Cheeses Within Different Brand Products by Combining Infrared and Fluorescence Spectroscopies. Food and Bioprocess Technology, 2013, 6, 2365-2375.	2.6	19
61	Front face fluorescence spectroscopy: a rapid tool for determining the effect of replacing soybean meal with scotch bean in the ration on the quality of Sicilo-Sarde eweâ€™s milk during lactation period. European Food Research and Technology, 2008, 226, 1021-1030.	1.6	18
62	Effects of heating and calcium and phosphate mineral supplementation on the physical properties of rennet-induced coagulation of camel and cow milk gels. Journal of Dairy Research, 2017, 84, 220-228.	0.7	18
63	Utilisation of front-face fluorescence spectroscopy for the determination of some selected chemical parameters in soft cheeses. Dairy Science and Technology, 2006, 86, 155-169.	0.9	18
64	Monitoring Changes in Sponge Cakes during Aging by Front Face Fluorescence Spectroscopy and Instrumental Techniques. Journal of Agricultural and Food Chemistry, 2013, 61, 2687-2695.	2.4	17
65	Potential of Multispectral Imager to Characterize Anisotropic French PDO Cheeses: A Feasibility Study. International Journal of Food Properties, 2015, 18, 213-230.	1.3	17
66	Contribution of fluorescence spectroscopy and independent components analysis to the evaluation of NaCl and KCl effects on molecular-structure and fat melting temperatures of Cantal-type cheese. International Dairy Journal, 2017, 73, 116-127.	1.5	17
67	Mid infrared attenuated total reflection spectroscopy as a rapid tool to assess the quality of Sicilo-Sarde eweâ€™s milk during the lactation period after replacing soybean meal with scotch bean in the feed ration. Food Chemistry, 2008, 106, 361-368.	4.2	14
68	Utilisation of attenuated total reflectance MIR and front-face fluorescence spectroscopies for the identification of Saint-Nectaire cheeses varying by manufacturing conditions. European Food Research and Technology, 2010, 231, 873-882.	1.6	14
69	Use of Front-Face Fluorescence Spectroscopy to Differentiate Sheep Milks from Different Genotypes and Feeding Systems. International Journal of Food Properties, 2013, 16, 1322-1338.	1.3	14
70	Fluorescence spectroscopy coupled with independent components analysis to monitor molecular changes during heating and cooling of Cantalâ€type cheeses with different NaCl and KCl contents. Journal of the Science of Food and Agriculture, 2018, 98, 963-975.	1.7	14
71	Potentiality of front-face fluorescence and mid-infrared spectroscopies coupled with partial least square regression to predict lipid oxidation in pound cakes during storage. Food Chemistry, 2019, 275, 322-332.	4.2	14
72	Multiscale quantitative characterization of demineralized casein micelles: How the partial excision of nano-clusters leads to the aggregation during rehydration. Food Hydrocolloids, 2020, 105, 105778.	5.6	14

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73	Prediction of colour of European Emmental cheeses by using near infrared spectroscopy: a feasibility study. European Food Research and Technology, 2007, 226, 63-69.	1.6	13
74	Preliminary study on the potential application of Fourierâ€transform midâ€infrared for the evaluation of overall quality and authenticity of Moroccan virgin olive oil. Journal of the Science of Food and Agriculture, 2021, 101, 2901-2911.	1.7	13
75	The effect of refrigerated storage of raw milk on the physicochemical and microbiological quality of Tunisian semihard Goudaâ€type cheese during ripening. International Journal of Dairy Technology, 2012, 65, 250-259.	1.3	12
76	Nuclear Magnetic Resonance, Thermogravimetric and Differential Scanning Calorimetry for Monitoring Changes of Sponge Cakes During Storage at 20ÂÂ°C and 65Â% Relative Humidity. Food and Bioprocess Technology, 2015, 8, 1020-1031.	2.6	12
77	Effect of succinylation on the secondary structures, surface, and thermal properties of date palm pollen protein concentrate. Journal of Food Science and Technology, 2021, 58, 632-640.	1.4	12
78	Development of a portable spectrofluorometer for measuring the quality of cheese. Dairy Science and Technology, 2008, 88, 477-494.	2.2	11
79	3D front face fluorescence spectroscopy as a tool for monitoring the oxidation level of edible vegetable oil during storage at 60ÂÂ°C. LWT - Food Science and Technology, 2022, 154, 112659.	2.5	11
80	Utilisation of front face fluorescence spectroscopy as a tool for the prediction of some chemical parameters and the melting point of semi-hard and hard cheeses: a preliminary study. European Food Research and Technology, 2008, 226, 1119-1126.	1.6	10
81	The heterogeneous substructure of casein micelles evidenced by SAXS and NMR in demineralized samples. Food Hydrocolloids, 2021, 117, 106653.	5.6	10
82	Mid infrared spectroscopy coupled with chemometric tools for qualitative analysis of canned tuna with sunflower medium. Journal of Food Composition and Analysis, 2020, 91, 103519.	1.9	10
83	Methodologies for the Characterization of the Quality of Dairy Products. Advances in Food and Nutrition Research, 2017, 82, 237-275.	1.5	9
84	Critical assessment of formulation, processing and storage conditions on the quality of alveolar baked products determined by different analytical techniques: A review. Trends in Food Science and Technology, 2018, 81, 159-171.	7.8	9
85	Date, Apple, and Pear By-Products as Functional Ingredients in Pasta: Cooking Quality Attributes and Physicochemical, Rheological, and Sensorial Properties. Foods, 2022, 11, 1393.	1.9	9
86	A comparison and joint use of mid infrared and fluorescence spectroscopic methods for differentiating between manufacturing processes and sampling zones of ripened soft cheeses. European Food Research and Technology, 2008, 226, 861-870.	1.6	8
87	Optical fiber-based synchronous fluorescence spectroscopy for bacterial discrimination directly from colonies on agar plates. Analytical Methods, 2011, 3, 133-143.	1.3	8
88	Spectroscopic Technique: Fluorescence and Ultraviolet-Visible (UV-Vis) Spectroscopies. , 2018, , 219-252.		7
89	Characterization of nettle leaves (Urtica dioica) as a novel source of protease for clotting dromedary milk by non-destructive methods. Colloids and Surfaces B: Biointerfaces, 2022, 211, 112312.	2.5	7
90	Spectroscopic Technique: Mid-Infrared (MIR) and Fourier Transform Mid-Infrared (FT-MIR) Spectroscopies. , 2018, , 23-50.		6

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91	Mid infrared spectroscopy combined with chemometric tools for the identification of canned tuna species in brine. Journal of Food Composition and Analysis, 2021, 96, 103717.	1.9	6
92	Effect of sonication and succinylation on rheological properties and secondary structures of date palm pollen protein concentrate. Rheologica Acta, 2021, 60, 543-551.	1.1	6
93	A comprehensive review on the assessment of the quality and authenticity of the sturgeon species by different analytical techniques. Food Control, 2022, 133, 108648.	2.8	6
94	Food Authenticity and Fraud. , 2012, , 499-517.		5
95	Front Face Fluorescence Spectroscopy Combined with PLSâ€DA Allows to Monitor Chemical Changes of Edible Vegetable Oils during Storage at 60ÂÂ°C. European Journal of Lipid Science and Technology, 2021, 123, 2000088.	1.0	5
96	Classification of sea bream (Sparus aurata) fillets subjected to freeze-thaw cycles by using front-face fluorescence spectroscopy. Journal of Food Engineering, 2021, 308, 110678.	2.7	5
97	A preliminary study on the potential of front face fluorescence spectroscopy for the discrimination of Moroccan virgin olive oils and the prediction of their quality. Analytical Methods, 2021, 13, 345-358.	1.3	5
98	Rennetâ€induced coagulation of raw and heated camel and cow milk gels determined by instrumental techniques: effects of added calcium and phosphate. Journal of the Science of Food and Agriculture, 2017, 97, 3948-3957.	1.7	4
99	Comparison of four classification statistical methods for characterising virgin olive oil quality during storage up to 18Âmonths. Food Chemistry, 2022, 370, 131009.	4.2	4
100	A review combining emerging techniques with classical ones for the determination of biscuit quality: advantages and drawbacks. Critical Reviews in Food Science and Nutrition, 2023, 63, 5009-5032.	5.4	4
101	Eggs and Egg Products. , 2009, , 399-414.		3
102	Impact of Temperature Cycling and Isothermal Storage on the Quality of Acidic and Neutral Shelf-Stable Dairy Desserts Packaged in Flexible Pouches. Food and Bioprocess Technology, 2018, 11, 380-398.	2.6	3
103	Multifactors accelerated aging of sterilized acidic pudding determined by traditional and fluorescence techniques. Journal of Food Process Engineering, 2018, 41, e12807.	1.5	3
104	Non-Targeted Identification of Brine Covered Canned Tuna Species Using Front-Face Fluorescence Spectroscopy Combined with Chemometric Tools. Food Analytical Methods, 2019, 12, 2823-2834.	1.3	3
105	Traditional Foods in Maghreb: Production and Research Progress. Food Engineering Series, 2019, , 51-113.	0.3	3
106	Monitoring of acid-induced coagulation of dromedary and cows' milk by untargeted and targeted techniques. International Dairy Journal, 2022, 127, 105300.	1.5	3
107	Monitoring of dromedary milk clotting process by Urtica dioica extract using fluorescence, near infrared and rheology measurements. Food Control, 2022, 141, 109192.	2.8	3
108	Accelerated Aging Test of Sterilized Acidic Pudding: Combined Effects of Temperature, Headspace Volume, and Agitation. Food and Bioprocess Technology, 2018, 11, 1286-1299.	2.6	2

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109	Utilization of front-face fluorescence spectroscopy for monitoring lipid oxidation during Lebanese Qishta aging. LWT - Food Science and Technology, 2020, 130, 109693.	2.5	2
110	Food authenticity and fraud. , 2020, , 579-608.		2
111	Monitoring of acid-induced coagulation of dromedary and cow's milk using different complementary analytical techniques. Food Control, 2022, 136, 108867.	2.8	2
112	Effect of multiple freezeâ€“thaw cycles on the quality of Russian sturgeon (Acipenser gueldenstaedtii) determined by traditional and emerging techniques. European Food Research and Technology, 0, , 1.	1.6	1
113	Mid infrared as a tool to study the conformational structure of starch and proteins with oil addition during gelatinization. LWT - Food Science and Technology, 2022, 157, 113093.	2.5	1
114	Evaluation and monitoring of the quality of sausages by different analytical techniques over the last five years. Critical Reviews in Food Science and Nutrition, 2023, 63, 8136-8160.	5.4	1
115	Texture staling of pound cakes assessed by front face fluorescence spectroscopy in tandem with chemometric analysis. Journal of Texture Studies, 2022, 53, 883-894.	1.1	1
116	A Comparison and Joint Use of VIS-NIR, MIR and Fluorescence Spectroscopic Methods for Differentiating Between the Manufacturing Process and Sampling Zones of Ripened Soft Cheese. , 2006, , .		0
117	Multiâ€factor accelerated aging of neutral pudding packed in retort pouches determined by instrumental and fluorescence techniques. Journal of the Science of Food and Agriculture, 2018, 98, 5386-5395.	1.7	0
118	Targeted and untargeted analytical techniques coupled with chemometric tools for the evaluation of the quality and authenticity of food products. , 2021, , 269-294.		0
119	Use of midâ€infrared spectroscopy for quality monitoring and the prediction of physicochemical parameters of dry fermented chicken sausages enriched with sesame flour. Journal of the Science of Food and Agriculture, 0, , .	1.7	0
120	Assessing the quality of dry sausages using fluorescence spectroscopy, physicoâ€chemical and dynamic testing rheology: A preliminary study. Journal of Texture Studies, 0, , .	1.1	0