

Romdhane karoui

List of Publications by Year in descending order

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120
papers

4,389
citations

100601

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134545

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all docs

120
docs citations

120
times ranked

3611
citing authors

#	ARTICLE	IF	CITATIONS
1	Evaluation and monitoring of the quality of sausages by different analytical techniques over the last five years. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 8136-8160.	5.4	1
2	A review combining emerging techniques with classical ones for the determination of biscuit quality: advantages and drawbacks. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 5009-5032.	5.4	4
3	Application of new emerging techniques in combination with classical methods for the determination of the quality and authenticity of olive oil: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 4526-4549.	5.4	20
4	Comparison of four classification statistical methods for characterising virgin olive oil quality during storage up to 18 months. <i>Food Chemistry</i> , 2022, 370, 131009.	4.2	4
5	3D front face fluorescence spectroscopy as a tool for monitoring the oxidation level of edible vegetable oil during storage at 60°C. <i>LWT - Food Science and Technology</i> , 2022, 154, 112659.	2.5	11
6	A comprehensive review on the assessment of the quality and authenticity of the sturgeon species by different analytical techniques. <i>Food Control</i> , 2022, 133, 108648.	2.8	6
7	Characterization of nettle leaves (<i>Urtica dioica</i>) as a novel source of protease for clotting dromedary milk by non-destructive methods. <i>Colloids and Surfaces B: Biointerfaces</i> , 2022, 211, 112312.	2.5	7
8	Monitoring of acid-induced coagulation of dromedary and cows' milk by untargeted and targeted techniques. <i>International Dairy Journal</i> , 2022, 127, 105300.	1.5	3
9	Monitoring of acid-induced coagulation of dromedary and cow's milk using different complementary analytical techniques. <i>Food Control</i> , 2022, 136, 108867.	2.8	2
10	Mid infrared as a tool to study the conformational structure of starch and proteins with oil addition during gelatinization. <i>LWT - Food Science and Technology</i> , 2022, 157, 113093.	2.5	1
11	Date, Apple, and Pear By-Products as Functional Ingredients in Pasta: Cooking Quality Attributes and Physicochemical, Rheological, and Sensorial Properties. <i>Foods</i> , 2022, 11, 1393.	1.9	9
12	Texture staling of pound cakes assessed by front face fluorescence spectroscopy in tandem with chemometric analysis. <i>Journal of Texture Studies</i> , 2022, 53, 883-894.	1.1	1
13	Monitoring of dromedary milk clotting process by <i>Urtica dioica</i> extract using fluorescence, near infrared and rheology measurements. <i>Food Control</i> , 2022, 141, 109192.	2.8	3
14	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> , 2021, 58, 632-640.	1.4	12
15	Preliminary study on the potential application of Fourier transform mid-infrared for the evaluation of overall quality and authenticity of Moroccan virgin olive oil. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 2901-2911.	1.7	13
16	Mid infrared spectroscopy combined with chemometric tools for the identification of canned tuna species in brine. <i>Journal of Food Composition and Analysis</i> , 2021, 96, 103717.	1.9	6
17	Targeted and untargeted analytical techniques coupled with chemometric tools for the evaluation of the quality and authenticity of food products. , 2021, , 269-294.		0
18	Front Face Fluorescence Spectroscopy Combined with PLS-DA Allows to Monitor Chemical Changes of Edible Vegetable Oils during Storage at 60°C. <i>European Journal of Lipid Science and Technology</i> , 2021, 123, 2000088.	1.0	5

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19	Effect of sonication and succinylation on rheological properties and secondary structures of date palm pollen protein concentrate. <i>Rheologica Acta</i> , 2021, 60, 543-551.	1.1	6
20	The heterogeneous substructure of casein micelles evidenced by SAXS and NMR in demineralized samples. <i>Food Hydrocolloids</i> , 2021, 117, 106653.	5.6	10
21	Classification of sea bream (<i>Sparus aurata</i>) fillets subjected to freeze-thaw cycles by using front-face fluorescence spectroscopy. <i>Journal of Food Engineering</i> , 2021, 308, 110678.	2.7	5
22	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. <i>Analytical Methods</i> , 2021, 13, 345-358.	1.3	5
23	Targeted and untargeted techniques coupled with chemometric tools for the evaluation of sturgeon (<i>Acipenser gueldenstaedtii</i>) freshness during storage at 4°C. <i>Food Chemistry</i> , 2020, 312, 126000.	4.2	23
24	Utilization of front-face fluorescence spectroscopy for monitoring lipid oxidation during Lebanese Qishta aging. <i>LWT - Food Science and Technology</i> , 2020, 130, 109693.	2.5	2
25	Food authenticity and fraud. , 2020, , 579-608.		2
26	Multiscale quantitative characterization of demineralized casein micelles: How the partial excision of nano-clusters leads to the aggregation during rehydration. <i>Food Hydrocolloids</i> , 2020, 105, 105778.	5.6	14
27	Mid infrared spectroscopy coupled with chemometric tools for qualitative analysis of canned tuna with sunflower medium. <i>Journal of Food Composition and Analysis</i> , 2020, 91, 103519.	1.9	10
28	Non-Targeted Identification of Brine Covered Canned Tuna Species Using Front-Face Fluorescence Spectroscopy Combined with Chemometric Tools. <i>Food Analytical Methods</i> , 2019, 12, 2823-2834.	1.3	3
29	Identification and quantification of tuna species in canned tunas with sunflower medium by means of a technique based on front face fluorescence spectroscopy (FFFS). <i>Food Control</i> , 2019, 101, 17-23.	2.8	23
30	Potentiality of front-face fluorescence and mid-infrared spectroscopies coupled with partial least square regression to predict lipid oxidation in pound cakes during storage. <i>Food Chemistry</i> , 2019, 275, 322-332.	4.2	14
31	Traditional Foods in Maghreb: Production and Research Progress. <i>Food Engineering Series</i> , 2019, , 51-113.	0.3	3
32	Application of Fourier-transform mid infrared spectroscopy for the monitoring of pound cakes quality during storage. <i>Food Chemistry</i> , 2018, 252, 327-334.	4.2	21
33	Multi-factor accelerated aging of neutral pudding packed in retort pouches determined by instrumental and fluorescence techniques. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 5386-5395.	1.7	0
34	Accelerated Aging Test of Sterilized Acidic Pudding: Combined Effects of Temperature, Headspace Volume, and Agitation. <i>Food and Bioprocess Technology</i> , 2018, 11, 1286-1299.	2.6	2
35	Fluorescence spectroscopy coupled with independent components analysis to monitor molecular changes during heating and cooling of Cantal-type cheeses with different NaCl and KCl contents. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 963-975.	1.7	14
36	Impact of Temperature Cycling and Isothermal Storage on the Quality of Acidic and Neutral Shelf-Stable Dairy Desserts Packaged in Flexible Pouches. <i>Food and Bioprocess Technology</i> , 2018, 11, 380-398.	2.6	3

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37	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
38	Multifactors accelerated aging of sterilized acidic pudding determined by traditional and fluorescence techniques. Journal of Food Process Engineering, 2018, 41, e12807.	1.5	3
39	Spectroscopic Technique: Mid-Infrared (MIR) and Fourier Transform Mid-Infrared (FT-MIR) Spectroscopies. , 2018, , 23-50.		6
40	Spectroscopic Technique: Fluorescence and Ultraviolet-Visible (UV-Vis) Spectroscopies. , 2018, , 219-252.		7
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	Rennet-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
43	Front face fluorescence spectroscopy enables rapid differentiation of fresh and frozen-thawed sea bass (<i>Dicentrarchus labrax</i>) fillets. Journal of Food Engineering, 2017, 202, 89-98.	2.7	41
44	Methodologies for the Characterization of the Quality of Dairy Products. Advances in Food and Nutrition Research, 2017, 82, 237-275.	1.5	9
45	Efficiency of Rosemary and Basil Essential Oils on the Shelf-Life Extension of Atlantic Mackerel (<i>Scomber scombrus</i>) Fillets Stored at 2Â°C. Journal of AOAC INTERNATIONAL, 2017, 100, 335-344.	0.7	69
46	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
47	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
48	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
49	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
50	Monitoring changes in whiting (<i>Merlangius merlangus</i>) fillets stored under modified atmosphere packaging by front face fluorescence spectroscopy and instrumental techniques. Food Chemistry, 2016, 200, 343-353.	4.2	60
51	Nuclear Magnetic Resonance, Thermogravimetric and Differential Scanning Calorimetry for Monitoring Changes of Sponge Cakes During Storage at 20Â°C and 65Â% Relative Humidity. Food and Bioprocess Technology, 2015, 8, 1020-1031.	2.6	12
52	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
53	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
54	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

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55	Characterisation of Emmental Cheeses Within Different Brand Products by Combining Infrared and Fluorescence Spectroscopies. <i>Food and Bioprocess Technology</i> , 2013, 6, 2365-2375.	2.6	19
56	Use of Front-Face Fluorescence Spectroscopy to Differentiate Sheep Milks from Different Genotypes and Feeding Systems. <i>International Journal of Food Properties</i> , 2013, 16, 1322-1338.	1.3	14
57	Use of front face fluorescence for monitoring lipid oxidation during ageing of cakes. <i>Food Chemistry</i> , 2013, 141, 1130-1139.	4.2	28
58	Monitoring Changes in Sponge Cakes during Aging by Front Face Fluorescence Spectroscopy and Instrumental Techniques. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 2687-2695.	2.4	17
59	The effect of refrigerated storage of raw milk on the physicochemical and microbiological quality of Tunisian semihard Gouda type cheese during ripening. <i>International Journal of Dairy Technology</i> , 2012, 65, 250-259.	1.3	12
60	Effect of heat treatment of rennet skim milk induced coagulation on the rheological properties and molecular structure determined by synchronous fluorescence spectroscopy and turbiscan. <i>Food Chemistry</i> , 2012, 135, 1809-1817.	4.2	55
61	Food Authenticity and Fraud. , 2012, , 499-517.		5
62	Osmotic Dehydration Kinetics of Pomegranate Seeds Using Date Juice as an Immersion Solution Base. <i>Food and Bioprocess Technology</i> , 2012, 5, 999-1009.	2.6	33
63	Effect of Air-Drying Conditions on Physico-chemical Properties of Osmotically Pre-treated Pomegranate Seeds. <i>Food and Bioprocess Technology</i> , 2012, 5, 1840-1852.	2.6	56
64	Application of synchronous fluorescence spectroscopy for the determination of some chemical parameters in PDO French blue cheeses. <i>European Food Research and Technology</i> , 2012, 234, 457-465.	1.6	19
65	Optical fiber-based synchronous fluorescence spectroscopy for bacterial discrimination directly from colonies on agar plates. <i>Analytical Methods</i> , 2011, 3, 133-143.	1.3	8
66	Fluorescence Spectroscopy Measurement for Quality Assessment of Food Systems a Review. <i>Food and Bioprocess Technology</i> , 2011, 4, 364-386.	2.6	273
67	Mid infrared and fluorescence spectroscopies coupled with factorial discriminant analysis technique to identify sheep milk from different feeding systems. <i>Food Chemistry</i> , 2011, 127, 743-748.	4.2	45
68	Utilisation of attenuated total reflectance MIR and front-face fluorescence spectroscopies for the identification of Saint-Nectaire cheeses varying by manufacturing conditions. <i>European Food Research and Technology</i> , 2010, 231, 873-882.	1.6	14
69	Fluorescence spectroscopy coupled with factorial discriminant analysis technique to identify sheep milk from different feeding systems. <i>Food Chemistry</i> , 2010, 122, 1344-1350.	4.2	53
70	Mid-Infrared Spectroscopy Coupled with Chemometrics: A Tool for the Analysis of Intact Food Systems and the Exploration of Their Molecular Structure Quality Relationships A Review. <i>Chemical Reviews</i> , 2010, 110, 6144-6168.	23.0	338
71	Eggs and Egg Products. , 2009, , 399-414.		3
72	A comparison and joint use of mid infrared and fluorescence spectroscopic methods for differentiating between manufacturing processes and sampling zones of ripened soft cheeses. <i>European Food Research and Technology</i> , 2008, 226, 861-870.	1.6	8

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73	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
74	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
75	Monitoring the Egg Freshness During Storage Under Modified Atmosphere by Fluorescence Spectroscopy. Food and Bioprocess Technology, 2008, 1, 346-356.	2.6	48
76	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
77	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
78	Development of a portable spectrofluorometer for measuring the quality of cheese. Dairy Science and Technology, 2008, 88, 477-494.	2.2	11
79	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
80	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
81	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
82	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
83	Prediction of sensory attributes of European Emmental cheese using near-infrared spectroscopy: A feasibility study. Food Chemistry, 2007, 101, 1121-1129.	4.2	57
84	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
85	Utilisation of mid-infrared spectroscopy for determination of the geographic origin of GruyÃˆre PDO and LÃˆtivist PDO Swiss cheeses. Food Chemistry, 2007, 105, 847-854.	4.2	35
86	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
87	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
88	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
89	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
90	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

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91	Front-Face Fluorescence Spectroscopy as a Rapid and Nondestructive Tool for Differentiating Various Cereal Products: A Preliminary Investigation. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 2027-2034.	2.4	44
92	Utilisation of a rapid technique based on front-face fluorescence spectroscopy for differentiating between fresh and frozen-thawed fish fillets. <i>Food Research International</i> , 2006, 39, 349-355.	2.9	91
93	Feasibility study of discriminating the manufacturing process and sampling zone in ripened soft cheeses using attenuated total reflectance MIR and fiber optic diffuse reflectance VIS-NIR spectroscopy. <i>Food Research International</i> , 2006, 39, 588-597.	2.9	45
94	Prediction of the rheology parameters of ripened semi-hard cheeses using fluorescence spectra in the UV and visible ranges recorded at a young stage. <i>International Dairy Journal</i> , 2006, 16, 1490-1497.	1.5	25
95	Chemical characterisation of European Emmental cheeses by near infrared spectroscopy using chemometric tools. <i>International Dairy Journal</i> , 2006, 16, 1211-1217.	1.5	71
96	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
97	Characterization of Soil Water Content Using Measured Visible and Near Infrared Spectra. <i>Soil Science Society of America Journal</i> , 2006, 70, 1295-1302.	1.2	104
98	Common components and specific weights analysis: A tool for monitoring the molecular structure of semi-hard cheese throughout ripening. <i>Analytica Chimica Acta</i> , 2006, 572, 125-133.	2.6	35
99	A comparison and joint use of NIR and MIR spectroscopic methods for the determination of some parameters in European Emmental cheese. <i>European Food Research and Technology</i> , 2006, 223, 44-50.	1.6	50
100	Application of the MIR for the determination of some chemical parameters in European Emmental cheeses produced during summer. <i>European Food Research and Technology</i> , 2006, 222, 165-170.	1.6	40
101	Methods to evaluate egg freshness in research and industry: A review. <i>European Food Research and Technology</i> , 2006, 222, 727-732.	1.6	86
102	Development of a rapid method based on front-face fluorescence spectroscopy for the monitoring of egg freshness: evolution of egg yolk. <i>European Food Research and Technology</i> , 2006, 223, 180-188.	1.6	32
103	Development of a rapid method based on front face fluorescence spectroscopy for the monitoring of egg freshness: evolution of thick and thin egg albumens. <i>European Food Research and Technology</i> , 2006, 223, 303-312.	1.6	31
104	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. <i>European Food Research and Technology</i> , 2006, 223, 363-371.	1.6	20
105	Mid-infrared spectrometry: A tool for the determination of chemical parameters in Emmental cheeses produced during winter. <i>Dairy Science and Technology</i> , 2006, 86, 83-97.	0.9	64
106	Utilisation of front-face fluorescence spectroscopy for the determination of some selected chemical parameters in soft cheeses. <i>Dairy Science and Technology</i> , 2006, 86, 155-169.	0.9	18
107	Authentication of the Botanical Origin of Honey by Front-Face Fluorescence Spectroscopy. A Preliminary Study. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 1343-1347.	2.4	70
108	The potential of combined infrared and fluorescence spectroscopies as a method of determination of the geographic origin of Emmental cheeses. <i>International Dairy Journal</i> , 2005, 15, 287-298.	1.5	105

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109	Monitoring the geographic origin of both experimental French Jura hard cheeses and Swiss Gruyère and L'Évaz PDO cheeses using mid-infrared and fluorescence spectroscopies: a preliminary investigation. <i>International Dairy Journal</i> , 2005, 15, 275-286.	1.5	78
110	Investigation at the molecular level of soft cheese quality and ripening by infrared and fluorescence spectroscopies and chemometrics relationships with rheology properties. <i>International Dairy Journal</i> , 2005, 15, 669-678.	1.5	48
111	Potentiality of front-face fluorescence spectroscopy to determine the geographic origin of milks from the Haute-Loire department (France). <i>Dairy Science and Technology</i> , 2005, 85, 223-236.	0.9	58
112	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. <i>European Food Research and Technology</i> , 2004, 219, 184.	1.6	69
113	Alteration of raw-milk cheese by <i>Pseudomonas</i> spp.: monitoring the sources of contamination using fluorescence spectroscopy and metabolic profiling. <i>Journal of Microbiological Methods</i> , 2004, 59, 33-41.	0.7	50
114	Fluorescence and infrared spectroscopies: a tool for the determination of the geographic origin of Emmental cheeses manufactured during summer. <i>Dairy Science and Technology</i> , 2004, 84, 359-374.	0.9	45
115	Spectroscopic techniques coupled with chemometric tools for structure and texture determinations in dairy products. <i>International Dairy Journal</i> , 2003, 13, 607-620.	1.5	96
116	Dynamic testing rheology and fluorescence spectroscopy investigations of surface to centre differences in ripened soft cheeses. <i>International Dairy Journal</i> , 2003, 13, 973-985.	1.5	78
117	Fluorescence spectroscopy: A tool for the investigation of cheese melting - Correlation with rheological characteristics. <i>Dairy Science and Technology</i> , 2003, 83, 251-264.	0.9	48
118	Effect of multiple freeze-thaw cycles on the quality of Russian sturgeon (<i>Acipenser gueldenstaedtii</i>) determined by traditional and emerging techniques. <i>European Food Research and Technology</i> , 0, , 1.	1.6	1
119	Use of mid-infrared spectroscopy for quality monitoring and the prediction of physicochemical parameters of dry fermented chicken sausages enriched with sesame flour. <i>Journal of the Science of Food and Agriculture</i> , 0, , .	1.7	0
120	Assessing the quality of dry sausages using fluorescence spectroscopy, physicochemical and dynamic testing rheology: A preliminary study. <i>Journal of Texture Studies</i> , 0, , .	1.1	0