

Djamel Djenane

List of Publications by Year in descending order

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Version: 2024-02-01

45
papers

2,204
citations

257101

24
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43
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48
docs citations

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times ranked

2314
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#	ARTICLE	IF	CITATIONS
1	The effects of ascorbic acid, taurine, carnosine and rosemary powder on colour and lipid stability of beef patties packaged in modified atmosphere. <i>Meat Science</i> , 2001, 58, 421-429.	2.7	206
2	Stabilization of Beef Meat by a New Active Packaging Containing Natural Antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 7840-7846.	2.4	171
3	Ability of α -tocopherol, taurine and rosemary, in combination with vitamin C, to increase the oxidative stability of beef steaks packaged in modified atmosphere. <i>Food Chemistry</i> , 2002, 76, 407-415.	4.2	139
4	Antimicrobial activity of <i>Pistacia lentiscus</i> and <i>Satureja montana</i> essential oils against <i>Listeria monocytogenes</i> CECT 935 using laboratory media: Efficacy and synergistic potential in minced beef. <i>Food Control</i> , 2011, 22, 1046-1053.	2.8	122
5	Extension of the shelf life of beef steaks packaged in a modified atmosphere by treatment with rosemary and displayed under UV-free lighting. <i>Meat Science</i> , 2003, 64, 417-426.	2.7	120
6	Display life of beef packaged with an antioxidant active film as a function of the concentration of oregano extract. <i>Meat Science</i> , 2011, 88, 174-178.	2.7	118
7	Antioxidant and antibacterial effects of <i>Lavandula</i> and <i>Mentha</i> essential oils in minced beef inoculated with <i>E. coli</i> O157:H7 and <i>S. aureus</i> during storage at abuse refrigeration temperature. <i>Meat Science</i> , 2012, 92, 667-674.	2.7	118
8	Beef shelf life in low O ₂ and high CO ₂ atmospheres containing different low CO concentrations. <i>Meat Science</i> , 2000, 55, 413-419.	2.7	111
9	Effect of different concentrations of carbon dioxide and low concentration of carbon monoxide on the shelf-life of fresh pork sausages packaged in modified atmosphere. <i>Meat Science</i> , 2005, 71, 563-570.	2.7	99
10	Effect of varying oxygen concentrations on the shelf-life of fresh pork sausages packaged in modified atmosphere. <i>Food Chemistry</i> , 2006, 94, 219-225.	4.2	98
11	Chemical composition and antimicrobial effects of essential oils of <i>Eucalyptus globulus</i> , <i>Myrtus communis</i> and <i>Satureja hortensis</i> against <i>Escherichia coli</i> O157:H7 and <i>Staphylococcus aureus</i> in minced beef. <i>Food Science and Technology International</i> , 2011, 17, 505-515.	1.1	98
12	Chemical Profile, Antibacterial and Antioxidant Activity of Algerian Citrus Essential Oils and Their Application in <i>Sardina pilchardus</i> . <i>Foods</i> , 2015, 4, 208-228.	1.9	82
13	Stabilisation of colour and odour of beef patties by using lycopene-rich tomato and peppers as a source of antioxidants. <i>Journal of the Science of Food and Agriculture</i> , 2003, 83, 187-194.	1.7	65
14	Carbon Monoxide in Meat and Fish Packaging: Advantages and Limits. <i>Foods</i> , 2018, 7, 12.	1.9	48
15	The shelf-life of beef steaks treated with dl-lactic acid and antioxidants and stored under modified atmospheres. <i>Food Microbiology</i> , 2003, 20, 1-7.	2.1	47
16	Antioxidant effect of carnosine and carnitine in fresh beef steaks stored under modified atmosphere. <i>Food Chemistry</i> , 2004, 85, 453-459.	4.2	41
17	Dry fractionation of olive pomace for the development of food packaging biocomposites. <i>Industrial Crops and Products</i> , 2018, 120, 250-261.	2.5	38
18	Screening and biosurfactant/bioemulsifier production from a high-salt-tolerant halophilic <i>Cryptococcus</i> strain YLF isolated from crude oil. <i>Journal of Petroleum Science and Engineering</i> , 2018, 162, 712-724.	2.1	32

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19	Antifungal, antitoxigenic, and antioxidant activities of the essential oil from laurel (<i>Laurus</i>) Tj ETQq1 1 0.784314rgBT /Overlock 10	1.5	31
20	Nanotechnology as a Processing and Packaging Tool to Improve Meat Quality and Safety. <i>Foods</i> , 2021, 10, 2633.	1.9	31
21	PERSPECTIVES ON THE USE OF ESSENTIAL OILS AS ANTIMICROBIALS AGAINST <i>CAMPYLOBACTER JEJUNI</i> CECT 7572 IN RETAIL CHICKEN MEATS PACKAGED IN MICROAEROBIC ATMOSPHERE. <i>Journal of Food Safety</i> , 2012, 32, 37-47.	1.1	30
22	Dry fractionation of olive pomace as a sustainable process to produce fillers for biocomposites. <i>Powder Technology</i> , 2018, 326, 44-53.	2.1	29
23	The effect of <i>Laurus nobilis</i> L. essential oil and different packaging systems on the photo-oxidative stability of Chemlal extra-virgin olive oil. <i>Journal of Food Science and Technology</i> , 2018, 55, 4212-4222.	1.4	26
24	Olive Leaves Extract from Algerian Oleaster (<i>Olea europaea</i> var. <i>sylvestris</i>) on Microbiological Safety and Shelf-life Stability of Raw Halal Minced Beef during Display. <i>Foods</i> , 2019, 8, 10.	1.9	25
25	Use of Essential Oils as Natural Food Preservatives: Effect on the Growth of <i>Salmonella Enteritidis</i> in Liquid Whole Eggs Stored Under Abuse Refrigerated Conditions. <i>Journal of Food Research</i> , 2013, 2, 65.	0.1	22
26	Amino acid composition, foaming, emulsifying properties and surface hydrophobicity of mustard protein isolate as affected by pH and NaCl. <i>International Journal of Food Science and Technology</i> , 2012, 47, 1028-1036.	1.3	21
27	Influence of vacuum-ageing duration of whole beef on retail shelf life of steaks packaged with oregano (<i>Origanum vulgare</i> L.) active film under high O ₂ . <i>Journal of Food Science and Technology</i> , 2016, 53, 4244-4257.	1.4	20
28	Biosurfactant production from newly isolated <i>Rhodotorula</i> sp.YBR and its great potential in enhanced removal of hydrocarbons from contaminated soils. <i>World Journal of Microbiology and Biotechnology</i> , 2021, 37, 18.	1.7	20
29	Effect of lactic acid bacteria on extension of shelf life and growth of <i>Listeria monocytogenes</i> in beef steaks stored in CO ₂ - rich atmosphere. <i>Brazilian Journal of Microbiology</i> , 2005, 36, 405.	0.8	19
30	Effect of antioxidants and lighting conditions on color and lipid stability of beef patties packaged in high-oxygen modified atmosphere Efecto de los antioxidantes y las condiciones de iluminación sobre el color y la estabilidad de los lípidos de hamburguesas de res envasadas en atmósfera modificada alta en oxígeno. <i>CYTA - Journal of Food</i> , 2011, 9, 49-57.	0.9	18
31	<i>Ceratonia siliqua</i> L. kibbles, seeds and leaves as a source of volatile bioactive compounds for antioxidant food biopackaging applications. <i>Food Packaging and Shelf Life</i> , 2022, 31, 100764.	3.3	16
32	Evaluation of the antioxidant ability of hydrazine-purified and untreated commercial carnosine in beef patties. <i>Meat Science</i> , 2003, 64, 59-67.	2.7	15
33	Solvent free-microwave green extraction of essential oil from orange peel (<i>Citrus sinensis</i> L.): effects on shelf life of flavored liquid whole eggs during storage under commercial retail conditions. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 3162-3172.	1.6	15
34	Improvement of the Shelf-Life Status of Modified Atmosphere Packaged Camel Meat Using Nisin and <i>Olea europaea</i> Subsp. <i>laperrinei</i> Leaf Extract. <i>Foods</i> , 2020, 9, 1336.	1.9	15
35	Effect of the aromatisation with summer savory (<i>Satureja hortensis</i> L.) essential oil on the oxidative and microbial stabilities of liquid whole eggs during storage. <i>Journal of Essential Oil Research</i> , 2019, 31, 444-455.	1.3	13
36	Novel active biopackaging incorporated with macerate of carob (<i>Ceratonia siliqua</i> L.) to extend shelf-life of stored Atlantic salmon fillets (<i>Salmo salar</i> L.).. <i>LWT - Food Science and Technology</i> , 2022, 156, 113015.	2.5	13

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37	Study of Antifungal, Anti-aflatoxigenic, Antioxidant Activity and Phytotoxicity of Algerian <i>Citrus limon</i> var. Eureka and <i>Citrus sinensis</i> var. Valencia Essential oils. Journal of Essential Oil-bearing Plants: JEOP, 2018, 21, 345-361.	0.7	12
38	Effect of Lactic Acid Bacteria on Beef Steak Microbial Flora Stored Under Modified Atmosphere and on <i>Listeria Monocytogenes</i> in Broth Cultures. Food Science and Technology International, 2006, 12, 287-295.	1.1	10
39	Olive tree leaf extract; in vitro tests on <i>Staphylococcus aureus</i> , <i>Salmonella enteritidis</i> and <i>Pseudomonas aeruginosa</i> ; application in turkey meat. Phytotherapie, 2012, 10, 10-18.	0.1	3
40	Richness of drilling sludge taken from an oil field quagmire: potentiality and environmental interest. International Journal of Environmental Science and Technology, 2016, 13, 2427-2436.	1.8	3
41	Prevention by Essential Oils of the Occurrence and Growth of <i>Aspergillus flavus</i> and Aflatoxin B1 Production in Food Systems: Review. , 0, , .		2
42	Assessment of antioxidant and antibacterial activity of <i>Phoenix dactylifera</i> L. seed extracts: Perspective for the development of new foods. Najfnr, 2020, 4, 298-308.	0.1	1
43	Assessment of antioxidant and antibacterial activity of <i>Phoenix dactylifera</i> L. seed extracts: Perspective for the development of new foods. Najfnr, 2020, 4, 298-308.	0.1	1
44	Bioenrichment using <i>Satureja montana</i> L. essential oil for the prevention against photooxidation of flavored extra virgin olive oil during light display. Najfnr, 2021, 4, 351-359.	0.1	0
45	Bioenrichment using <i>Satureja montana</i> L. essential oil for the prevention against photooxidation of flavored extra virgin olive oil during light display. Najfnr, 2021, 4, 351-359.	0.1	0