Faiez Hentati

List of Publications by Year
in descending order

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20 papers	722 citations	687220 13 h-index	752573 20 g-index
20 all docs	20 docs citations	20 times ranked	835 citing authors

#	Article	IF	Citations
1	Effect of Spirulina platensis fortification on physicochemical, textural, antioxidant and sensory properties of yogurt during fermentation and storage. LWT - Food Science and Technology, 2017, 84, 323-330.	2.5	143
2	Bioactive Polysaccharides from Seaweeds. Molecules, 2020, 25, 3152.	1.7	106
3	Structural characterization and antioxidant activity of water-soluble polysaccharides from the Tunisian brown seaweed Cystoseira compressa. Carbohydrate Polymers, 2018, 198, 589-600.	5.1	105
4	Effects of nutritional conditions on growth and biochemical composition of Tetraselmis sp.. Lipids in Health and Disease, 2017, 16, 41.	1.2	49
5	Rheological investigations of water-soluble polysaccharides from the Tunisian brown seaweed Cystoseira compressa. Food Hydrocolloids, 2020, 103, 105631.	5.6	47
6	Structural characterization of water-soluble polysaccharides from Nitraria retusa fruits and their antioxidant and hypolipidemic activities. International Journal of Biological Macromolecules, 2019, 129, 422-432.	3.6	39
7	Optimal cultivation towards enhanced biomass and floridean starch production by Porphyridium marinum. International Journal of Biological Macromolecules, 2019, 129, 152-161.	3.6	31
8	Modelling Tetraselmis sp. growth-kinetics and optimizing bioactive-compound production through environmental conditions. Bioresource Technology, 2018, 249, 510-518.	4.8	28
9	Optimization of Exopolysaccharides Production by Porphyridium sordidum and Their Potential to Induce Defense Responses in Arabidopsis thaliana against Fusarium oxysporum. Biomolecules, 2021, 11, 282.	1.8	23
10	Physicochemical, textural, antioxidant and sensory characteristics of microalgae-fortified canned fish burgers prepared from minced flesh of common barbel (Barbus barbus). Food Bioscience, 2019, 30, 100417.	2.0	22
11	Structural features and rheological behavior of a water-soluble polysaccharide extracted from the seeds of Plantago ciliata Desf.. International Journal of Biological Macromolecules, 2020, 155, 1333-1341.	3.6	20
12	Effect of Spirulina platensis Biomass with High Polysaccharides Content on Quality Attributes of Common Carp (Cyprinus carpio) and Common Barbel (Barbus barbus) Fish Burgers. Applied Sciences (Switzerland), 2019, 9, 2197.	1.3	19
13	Quality Characteristics and Functional and Antioxidant Capacities of Algae-Fortified Fish Burgers Prepared from Common Barbel (Barbus barbus). BioMed Research International, 2019, 2019, 1-14.	0.9	15
14	Effect of Microalgae Incorporation on Quality Characteristics and Functional and Antioxidant Capacities of Ready-to-Eat Fish Burgers Made from Common Carp (Cyprinus carpio). Applied Sciences (Switzerland), 2019, 9, 1830.	1.3	14
15	Structural Features and Rheological Properties of a Sulfated Xylogalactan-Rich Fraction Isolated from Tunisian Red Seaweed Jania adhaerens. Applied Sciences (Switzerland), 2020, 10, 1655.	1.3	14
16	Novel Antioxidant, Anti-Î±-Amylase, Anti-Inflammatory and Antinociceptive Water-Soluble Polysaccharides from the Aerial Part of Nitraria retusa. Foods, 2020, 9, 28.	1.9	12
17	Improvement of Arabidopsis thaliana salt tolerance using a polysaccharidic extract from the brown algae Padina pavonica. Algal Research, 2021, 56, 102324.	2.4	12
18	Equine lactoferrin: Antioxidant properties related to divalent metal chelation. LWT - Food Science and Technology, 2022, 161, 113426.	2.5	10

#	Article	IF	Citations
19	Bioactive Carbohydrate Polymersâ€"Between Myth and Reality. Molecules, 2021, 26, 7068.	1.7	9
20	Influence of the sulfate content of the exopolysaccharides from Porphyridium sordidum on their elicitor activities on date palm vitroplants. Plant Physiology and Biochemistry, 2022, 186, 99-106.	2.8	4