

Faiez Hentati

List of Publications by Year in descending order

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Version: 2024-02-01

20
papers

722
citations

687220

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20
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20
docs citations

20
times ranked

835
citing authors

#	ARTICLE	IF	CITATIONS
1	Equine lactoferrin: Antioxidant properties related to divalent metal chelation. <i>LWT - Food Science and Technology</i> , 2022, 161, 113426.	2.5	10
2	Influence of the sulfate content of the exopolysaccharides from <i>Porphyridium sordidum</i> on their elicitor activities on date palm vitroplants. <i>Plant Physiology and Biochemistry</i> , 2022, 186, 99-106.	2.8	4
3	Optimization of Exopolysaccharides Production by <i>Porphyridium sordidum</i> and Their Potential to Induce Defense Responses in <i>Arabidopsis thaliana</i> against <i>Fusarium oxysporum</i> . <i>Biomolecules</i> , 2021, 11, 282.	1.8	23
4	Improvement of <i>Arabidopsis thaliana</i> salt tolerance using a polysaccharidic extract from the brown algae <i>Padina pavonica</i> . <i>Algal Research</i> , 2021, 56, 102324.	2.4	12
5	Bioactive Carbohydrate Polymers—Between Myth and Reality. <i>Molecules</i> , 2021, 26, 7068.	1.7	9
6	Structural features and rheological behavior of a water-soluble polysaccharide extracted from the seeds of <i>Plantago ciliata</i> Desf.. <i>International Journal of Biological Macromolecules</i> , 2020, 155, 1333-1341.	3.6	20
7	Novel Antioxidant, Anti- α -Amylase, Anti-Inflammatory and Antinociceptive Water-Soluble Polysaccharides from the Aerial Part of <i>Nitraria retusa</i> . <i>Foods</i> , 2020, 9, 28.	1.9	12
8	Rheological investigations of water-soluble polysaccharides from the Tunisian brown seaweed <i>Cystoseira compressa</i> . <i>Food Hydrocolloids</i> , 2020, 103, 105631.	5.6	47
9	Bioactive Polysaccharides from Seaweeds. <i>Molecules</i> , 2020, 25, 3152.	1.7	106
10	Structural Features and Rheological Properties of a Sulfated Xylogalactan-Rich Fraction Isolated from Tunisian Red Seaweed <i>Jania adhaerens</i> . <i>Applied Sciences (Switzerland)</i> , 2020, 10, 1655.	1.3	14
11	Optimal cultivation towards enhanced biomass and floridean starch production by <i>Porphyridium marinum</i> . <i>International Journal of Biological Macromolecules</i> , 2019, 129, 152-161.	3.6	31
12	Physicochemical, textural, antioxidant and sensory characteristics of microalgae-fortified canned fish burgers prepared from minced flesh of common barbel (<i>Barbus barbus</i>). <i>Food Bioscience</i> , 2019, 30, 100417.	2.0	22
13	Effect of Microalgae Incorporation on Quality Characteristics and Functional and Antioxidant Capacities of Ready-to-Eat Fish Burgers Made from Common Carp (<i>Cyprinus carpio</i>). <i>Applied Sciences (Switzerland)</i> , 2019, 9, 1830.	1.3	14
14	Effect of <i>Spirulina platensis</i> Biomass with High Polysaccharides Content on Quality Attributes of Common Carp (<i>Cyprinus carpio</i>) and Common Barbel (<i>Barbus barbus</i>) Fish Burgers. <i>Applied Sciences (Switzerland)</i> , 2019, 9, 2197.	1.3	19
15	Structural characterization of water-soluble polysaccharides from <i>Nitraria retusa</i> fruits and their antioxidant and hypolipidemic activities. <i>International Journal of Biological Macromolecules</i> , 2019, 129, 422-432.	3.6	39
16	Quality Characteristics and Functional and Antioxidant Capacities of Algae-Fortified Fish Burgers Prepared from Common Barbel (<i>Barbus barbus</i>). <i>BioMed Research International</i> , 2019, 2019, 1-14.	0.9	15
17	Modelling <i>Tetraselmis</i> sp. growth-kinetics and optimizing bioactive-compound production through environmental conditions. <i>Bioresource Technology</i> , 2018, 249, 510-518.	4.8	28
18	Structural characterization and antioxidant activity of water-soluble polysaccharides from the Tunisian brown seaweed <i>Cystoseira compressa</i> . <i>Carbohydrate Polymers</i> , 2018, 198, 589-600.	5.1	105

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19	Effects of nutritional conditions on growth and biochemical composition of <i>Tetraselmis</i> sp.. <i>Lipids in Health and Disease</i> , 2017, 16, 41.	1.2	49
20	Effect of <i>Spirulina platensis</i> fortification on physicochemical, textural, antioxidant and sensory properties of yogurt during fermentation and storage. <i>LWT - Food Science and Technology</i> , 2017, 84, 323-330.	2.5	143