Hocine Remini

List of Publications by Citations

30 papers	1,367 citations	14 h-index	32 g-index
32 ext. papers	1,686 ext. citations	4.5 avg, IF	4.49 L-index

#	Paper	IF	Citations
30	Removal of Methylene Blue from aqueous solutions by adsorption on Kaolin: Kinetic and equilibrium studies. *Applied Clay Science*, **2018**, 153, 38-45	5.2	324
29	Optimization of microwave-assisted extraction of polyphenols from Myrtus communis L. leaves. *Food Chemistry*, **2015**, 166, 585-595	8.5	279
28	Comparison of microwave, ultrasound and accelerated-assisted solvent extraction for recovery of polyphenols from Citrus sinensis peels. *Food Chemistry*, **2015**, 187, 507-16	8.5	164
27	Pistacia lentiscus leaves as a source of phenolic compounds: Microwave-assisted extraction optimized and compared with ultrasound-assisted and conventional solvent extraction. *Industrial Crops and Products*, **2014**, 61, 31-40	5.9	143
26	Chemical composition, antibacterial and antioxidant activities of essential oil of Eucalyptus globulus from Algeria. *Industrial Crops and Products*, **2015**, 78, 148-153	5.9	89
25	Essential oils composition, antibacterial and antioxidant activities of hydrodistillated extract of Eucalyptus globulus fruits. *Industrial Crops and Products*, **2016**, 89, 167-175	5.9	71
24	Degradation kinetic modelling of ascorbic acid and colour intensity in pasteurised blood orange juice during storage. *Food Chemistry*, **2015**, 173, 665-73	8.5	64
23	Ultrasound assisted extraction of phenolic compounds from P. lentiscus L. leaves: Comparative study of artificial neural network (ANN) versus degree of experiment for prediction ability of phenolic compounds recovery. *Industrial Crops and Products*, **2015**, 77, 251-261	5.9	46
22	Effect of Opuntia ficus indica mucilage on copper removal from water by electrocoagulation-electroflotation technique. *Journal of Electroanalytical Chemistry*, **2018**, 811, 26-36	4.1	28
21	Extraction of carotenoids from cantaloupe waste and determination of its mineral composition. *Food Research International*, **2018**, 111, 391-398	7	26
20	Conventional and Microwave-Assisted Extraction of Mucilage from Opuntia ficus-indica Cladodes: Physico-Chemical and Rheological Properties. *Food and Bioprocess Technology*, **2016**, 9, 481-492	5.1	22
19	Antioxidant effects of extra virgin olive oil enriched by myrtle phenolic extracts on iron-mediated lipid peroxidation under intestinal conditions model. *Food Chemistry*, **2017**, 237, 297-304	8.5	16
18	Optimisation of microwave-assisted extraction of prune (Prunus domestica) antioxidants by response surface methodology. *International Journal of Food Science and Technology*, **2014**, 49, 2158-2166	3.8	15
17	Microwave optimization of mucilage extraction from Opuntia ficus indica Cladodes. *International Journal of Biological Macromolecules*, **2016**, 84, 24-30	7.9	14
16	Preparation of plasticized wheat gluten/olive pomace powder biocomposite: Effect of powder content and chemical modifications. *Materials and Design*, **2015**, 87, 742-749	8.1	13
15	Monitoring oxidative stability and phenolic compounds composition of myrtle-enriched extra virgin olive during heating treatment by flame, oven and microwave using reversed phase dispersive liquid–liquid microextraction (RP-DLLME)-HPLC-DAD-FLD method. *Industrial Crops and Products*, **2015**, 65, 303-314	5.9	13
14	Effects of the incorporation of cantaloupe pulp in yogurt: Physicochemical, phytochemical and rheological properties. *Food Science and Technology International*, **2018**, 24, 585-597	2.6	7

13	Phytochemical analysis of Myrtus communis plant: Conventional versus microwave assisted-extraction procedures. *Journal of Complementary and Integrative Medicine*, **2017**, 14,	1.5	6
12	Effect of precipitation solvent on some biological activities of polysaccharides from Pinus halepensis Mill. seeds. *International Journal of Biological Macromolecules*, **2019**, 141, 663-670	7.9	6
11	Optimising functional properties and chemical composition of Pinus halepensis Mill. Seeds protein concentrates. *Food Hydrocolloids*, **2020**, 100, 105416	10.6	5
10	Syrup from Common Date Variety (Phoenix dactylifera L.): Optimization of Sugars Extraction and their Quantification by High Performance Liquid Chromatography. *Current Nutrition and Food Science*, **2020**, 16, 530-542	0.7	3
9	Enhanced electrocoagulation□electroflotation for turbidity removal by Opuntia ficus indica cladode mucilage. *Water and Environment Journal*, **2018**, 32, 321-332	1.7	2
8	Ultrasound Assisted Extraction of Phenolic Compounds from a Jujube By-Product with Valuable Bioactivities. *Processes*, **2020**, 8, 1441	2.9	2
7	Response Surface Methodology Optimization of Microwave-Assisted Polysaccharide Extraction from Algerian Jujube (Zizyphus lotus L.) Pulp and Peel. *Journal of Pharmaceutical Innovation*, **2020**, 1	1.8	2
6	New bioactive constituents characterized by LC□MS/MS in optimized microwave extract of jujube seeds (Zizyphus lotus L.). *Journal of Food Measurement and Characterization*, **2021**, 15, 3216-3233	2.8	2
5	Optimization of microwave extraction method of phenolic compounds from red onion using response surface methodology and inhibition of lipoprotein low-density oxidation. *Journal of Applied Research on Medicinal and Aromatic Plants*, **2021**, 22, 100301	2.6	2
4	Antioxidant capacity and phenolic content of two Algerian Mentha species M. rotundifolia (L.) Huds, M. pulegium L., extracted with different solvents. *Journal of Complementary and Integrative Medicine*, **2017**, 14,	1.5	1
3	Ziziphus lotus (L.) Lam. plant treatment by ultrasounds and microwaves to improve antioxidants yield and quality: An overview. *Najfnr*, **2021**, 5, 53-68	0.2	1
2	Ziziphus lotus (L.) Lam. plant treatment by ultrasounds and microwaves to improve antioxidants yield and quality: An overview. *Najfnr*, **2021**, 5, 53-68	0.2	1
1	Optimization of ultrasound-assisted extraction of phenolic-saponin content from Carthamus caeruleus L. rhizome and predictive model based on support vector regression optimized by dragonfly algorithm. *Chemometrics and Intelligent Laboratory Systems*, **2022**, 222, 104493	3.8	0