

Hocine Remini

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Optimization of ultrasound-assisted extraction of phenolic-saponin content from <i>Carthamus caeruleus</i> L. rhizome and predictive model based on support vector regression optimized by dragonfly algorithm. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2022 , 222, 104493	3.8	0
29	New bioactive constituents characterized by LCMS/MS in optimized microwave extract of jujube seeds (<i>Zizyphus lotus</i> L.). <i>Journal of Food Measurement and Characterization</i> , 2021 , 15, 3216-3233	2.8	2
28	Optimization of microwave extraction method of phenolic compounds from red onion using response surface methodology and inhibition of lipoprotein low-density oxidation. <i>Journal of Applied Research on Medicinal and Aromatic Plants</i> , 2021 , 22, 100301	2.6	2
27	<i>Zizyphus lotus</i> (L.) Lam. plant treatment by ultrasounds and microwaves to improve antioxidants yield and quality: An overview. <i>Najfjr</i> , 2021 , 5, 53-68	0.2	1
26	<i>Zizyphus lotus</i> (L.) Lam. plant treatment by ultrasounds and microwaves to improve antioxidants yield and quality: An overview. <i>Najfjr</i> , 2021 , 5, 53-68	0.2	1
25	Syrup from Common Date Variety (<i>Phoenix dactylifera</i> L.): Optimization of Sugars Extraction and their Quantification by High Performance Liquid Chromatography. <i>Current Nutrition and Food Science</i> , 2020 , 16, 530-542	0.7	3
24	Ultrasound Assisted Extraction of Phenolic Compounds from a Jujube By-Product with Valuable Bioactivities. <i>Processes</i> , 2020 , 8, 1441	2.9	2
23	Response Surface Methodology Optimization of Microwave-Assisted Polysaccharide Extraction from Algerian Jujube (<i>Zizyphus lotus</i> L.) Pulp and Peel. <i>Journal of Pharmaceutical Innovation</i> , 2020 , 1	1.8	2
22	Optimising functional properties and chemical composition of <i>Pinus halepensis</i> Mill. Seeds protein concentrates. <i>Food Hydrocolloids</i> , 2020 , 100, 105416	10.6	5
21	Effect of precipitation solvent on some biological activities of polysaccharides from <i>Pinus halepensis</i> Mill. seeds. <i>International Journal of Biological Macromolecules</i> , 2019 , 141, 663-670	7.9	6
20	Enhanced electrocoagulation-electroflotation for turbidity removal by <i>Opuntia ficus indica</i> cladode mucilage. <i>Water and Environment Journal</i> , 2018 , 32, 321-332	1.7	2
19	Effect of <i>Opuntia ficus indica</i> mucilage on copper removal from water by electrocoagulation-electroflotation technique. <i>Journal of Electroanalytical Chemistry</i> , 2018 , 811, 26-36	4.1	28
18	Removal of Methylene Blue from aqueous solutions by adsorption on Kaolin: Kinetic and equilibrium studies. <i>Applied Clay Science</i> , 2018 , 153, 38-45	5.2	324
17	Effects of the incorporation of cantaloupe pulp in yogurt: Physicochemical, phytochemical and rheological properties. <i>Food Science and Technology International</i> , 2018 , 24, 585-597	2.6	7
16	Extraction of carotenoids from cantaloupe waste and determination of its mineral composition. <i>Food Research International</i> , 2018 , 111, 391-398	7	26
15	Antioxidant effects of extra virgin olive oil enriched by myrtle phenolic extracts on iron-mediated lipid peroxidation under intestinal conditions model. <i>Food Chemistry</i> , 2017 , 237, 297-304	8.5	16
14	Phytochemical analysis of <i>Myrtus communis</i> plant: Conventional versus microwave assisted-extraction procedures. <i>Journal of Complementary and Integrative Medicine</i> , 2017 , 14,	1.5	6

13	Antioxidant capacity and phenolic content of two Algerian <i>Mentha</i> species <i>M. rotundifolia</i> (L.) Huds, <i>M. pulegium</i> L., extracted with different solvents. <i>Journal of Complementary and Integrative Medicine</i> , 2017 , 14,	1.5	1
12	Essential oils composition, antibacterial and antioxidant activities of hydrodistilled extract of <i>Eucalyptus globulus</i> fruits. <i>Industrial Crops and Products</i> , 2016 , 89, 167-175	5.9	71
11	Microwave optimization of mucilage extraction from <i>Opuntia ficus indica</i> Cladodes. <i>International Journal of Biological Macromolecules</i> , 2016 , 84, 24-30	7.9	14
10	Conventional and Microwave-Assisted Extraction of Mucilage from <i>Opuntia ficus-indica</i> Cladodes: Physico-Chemical and Rheological Properties. <i>Food and Bioprocess Technology</i> , 2016 , 9, 481-492	5.1	22
9	Comparison of microwave, ultrasound and accelerated-assisted solvent extraction for recovery of polyphenols from <i>Citrus sinensis</i> peels. <i>Food Chemistry</i> , 2015 , 187, 507-16	8.5	164
8	Preparation of plasticized wheat gluten/olive pomace powder biocomposite: Effect of powder content and chemical modifications. <i>Materials and Design</i> , 2015 , 87, 742-749	8.1	13
7	Ultrasound assisted extraction of phenolic compounds from <i>P. lentiscus</i> L. leaves: Comparative study of artificial neural network (ANN) versus degree of experiment for prediction ability of phenolic compounds recovery. <i>Industrial Crops and Products</i> , 2015 , 77, 251-261	5.9	46
6	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. <i>Industrial Crops and Products</i> , 2015 , 65, 303-314	5.9	13
5	Degradation kinetic modelling of ascorbic acid and colour intensity in pasteurised blood orange juice during storage. <i>Food Chemistry</i> , 2015 , 173, 665-73	8.5	64
4	Optimization of microwave-assisted extraction of polyphenols from <i>Myrtus communis</i> L. leaves. <i>Food Chemistry</i> , 2015 , 166, 585-595	8.5	279
3	Chemical composition, antibacterial and antioxidant activities of essential oil of <i>Eucalyptus globulus</i> from Algeria. <i>Industrial Crops and Products</i> , 2015 , 78, 148-153	5.9	89
2	<i>Pistacia lentiscus</i> leaves as a source of phenolic compounds: Microwave-assisted extraction optimized and compared with ultrasound-assisted and conventional solvent extraction. <i>Industrial Crops and Products</i> , 2014 , 61, 31-40	5.9	143
1	Optimisation of microwave-assisted extraction of prune (<i>Prunus domestica</i>) antioxidants by response surface methodology. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 2158-2166	3.8	15