## Islem Mtibaa

## List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9644614/publications.pdf

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2682572 2550090 3 44 2 3 citations h-index g-index papers 55 3 3 3 citing authors docs citations times ranked all docs

#	Article	IF	CITATIONS
1	Effects of Physical Ripening Conditions and Churning Temperature on the Butter-Making Process and the Physical Characteristics of Camel Milk Butter. Food and Bioprocess Technology, 2021, 14, 1518-1528.	4.7	11
2	Crystallization mechanisms in camel milk cream during physical ripening: Effect of temperature and ripening duration. Food and Bioproducts Processing, 2021, 127, 435-442.	3.6	2
3	Effect of sprayâ€drying parameters on the solubility and the bulk density of camel milk powder: A response surface methodology approach. International Journal of Dairy Technology, 2020, 73, 616-624.	2.8	31