



## PUBLICATIONS DE RECHERCHE

### Thème 2 : Valorisation des substances Bioactives & Nutraceutiques

1. F. Brahmi, G. Flamini, M. Issaoui, M. Dhibi, S. Dabbou, M. Mastouri, **M. Hammami**  
*Chemical composition and biological activities of volatile fractions from three tunisian cultivars of olive leaves*  
**Medicinal Chemistry Research, Vol 21, Issue 10, octobre 2012, p 2863-2872.**
2. M. Issaoui, G. Flamini, H. Chehab, P.L. Cioni, M. Braham, **M. Hammami**  
*Irrigation regimes and growing area effects on chétoui olive quality*  
**Journal of Food Biochemistry 2012**
3. S. Dabbou, I. Chaieb, I. Rjiba, M. Issaoui, A. Echbili, A. Nakbi, N. Gazzah, **M. Hammami**  
*Multivariate data analysis of fatty acid content in the classification of olive oils developed through controlled crossbreeding*  
**JAOCS, Journal of the American Oil Chemists Society, Vol 89, issue 4, April 2012, p 667-674**
4. S. Dabbou, M. Issaoui, F. Brahmi, A. Nakbi, H. Chehab, B. Mechri, **M. Hammami**  
*Changes in volatile compounds during processing of Tunisian-style table olives*  
**JAOCS, Journal of the American Oil Chemists Society, Vol 89, issue 2, February 2012, p 347-354.**
5. Hanene Jrah Harzallah, Rahm Grayaa, Wafa Kharoubi, Aya Maaloul, **Mohamed Hammami**, and Touhami Mahjoub  
*Thymoquinone, the nigella sativa bioactive compound, prevents circulatory oxidative stress caused by 1,2-Dimethylhydrazine in erythrocyte during colon postinitiation carcinogenesis*  
**Oxidative Medicine and Cellular Longevity, volume 2012, article ID 854065, 6 pages.**
6. Amira El Arem, Emna B. Saafi, Guido Flamini, Manel Issaoui, Ali Ferchichi, **Mohamed Hammami**  
*Volatile and nonvolatile chemical composition of some date fruits (Phoenix dactylifera L.) Harvested at different stages of maturity*  
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7. Emna Behija Saafi-Ben Salah, Amira El Arem, Mouna Louedi, Mongi Saoudi, Abdelfattah Elfeki, Abdelfatath Zakhama, Mohame Fadhel Najjar, **Mohamed Hammami**, Lotfi Achour.  
*Antioxidant-rich date palm fruit extract inhibits oxidative stress and nephrotoxicity induced by dimethoate in rat.*  
**J. Physiol Biochem (2012) 68:47-58**
8. Iness Jabri-Karoui, Iness Bettaieb, Kamel Msaada, **Mohamed Hammami**  
*Research on the phenolic compounds and antioxidant activities of Tunisian thymus capitatus*  
**Journal of functional foods 4 (2012) 661-669**
9. Emna B. Saafi, Guido Flamini, Amira El Arem, Manel Issaoui, Samia Dabbou, Leila Ben Yahia, Ali Ferchichi, **Mohamed Hammami** & Lotfi Achour  
*Compositional characteristics and aromatic profile of date palm seeds from seven varieties grown in Tunisia.*  
**International Journal of Food Science and Technology 2012, 47, 1964-1969.**
10. Manel Issaoui, Hechmi Chehab, Guido Flamini, Beligh Mechri, **Mohamed Hammami**, Pier Luigi Cioni, and **Mohamed Hammami**  
*Influence of two maturation stages and three irrigation regimes on chétoui, olive oil quality*  
**Journal of Agricultural Research vol. 6(30) decembre 2011**

11. Faten Brahmi, Beligh Mechri, Samia Dabbou, Madiha Dhibi, **Mohamed Hammami**,  
*The efficacy of phenolics compounds with different polarities as antioxidants from olive leaves depending on seasonal variations*  
**Industrial Crops and Products 38 (2012) 146-152.**
12. Amira El Arem, Emna B. Saafi, Beligh Mechri, Lahouar Lamia, Manel Issaoui, **Mohamed Hammami**, and Lotfi Achour  
*Effects of the ripening stage on phenolic profile, phytochemical composition and antioxidant activity of date palm fruit*  
**J. Agric. Food Chem. 2012. 60, 10896-10902.**
13. Kamel Msaada, Mouna Ben Taarit, Karim Hosni, Nidhal Salem, Sonia Tammar, Iness Bettaieb, **Mohamed Hammami**, Férid Limam and Brahim Marzouk  
*Composition of different extraction methods for the determination of essential oils and related compounds from coriander (*Coriandrum sativum* L.)*  
**Acta. Chim. Slov. 59, 803-813.**
14. Kamel Msaada, Karim Hosni, Mouna Ben Taarit, **Mohamed Hammami**, Brahim Marzouk  
*Effects of Crop Season and maturity stage on the yiel and composition of essential oil of coriander ((*Coriandrum sativum* L.) fruit*  
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15. Samia Dabbou, Ines Gharbi, Sihem Dabbou, Faten Brahmi, Amel Nakbi and **Mohamed Hammami**  
*Impact of packaging material and storage time on olive oil quality*  
**African Journal of Biotechnology vol. 10(74), pp. 16937-16947, 23 November, 2011.**
16. Samia Dabbou, Sihem Dabbou, Hechmi Chehab, Faten Brahmi, Agnese Taticchi, Maurizio Servili et **Mohamed Hammami**.  
*Chemical composition of virgin olive oils from koroneiki cultivar grown in Tunisia with regard to fruit ripening and irrigation regimes*  
**International Journal of Food Science and Technology 2011, 46, 577-585.**
17. Samia Dabbou, Manel Issaoui, Faten Brahmi, Amel Nakbi, Beligh Mechri, **Mohamed Hammami**  
*Changes in volatile compounds during processing of tunisian-style table olives*  
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18. Samia Dabbou, Faten Brahmi, Roberto Selgaggini, Hechmi Chehab, Sihem Dabbou, Agnese Taticchi, Maurizio Servili and **Mohamed Hammami**  
*Contribution of irrigation and cultivars to volatile profile and sensory attributes of selected virgin olive oils produced in tunisia.*  
**International Journal of Food Science and Technology 2011, 46, 1964-1976.**
19. Imed Rjiba, Nouredine Gazzah, Samia Dabbou and **Mohamed Hammami**  
*Evaluation of virgin olive oil minor compounds in progenies of controlled crosses*  
**Jounal of food biochemistry ISSN 1745-4514**
20. Faten brahmi, Samia Dabbou, Guido Flamini, Hayet Edziri, Maha Mastouri et **Mohamed Hammami**  
*Fatty acid composition and biological activities of volatiles from fruits of two tunisian olive cultivars*  
**International Journal of Food Science and Technology 2011, 46, 1316-1322.**
21. Manel Issaoui, Samia Dabbou, Beligh Mechri, Amel Nakbi, Hechmi Chehab, **Mohamed Hammami**  
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22. Samia Dabbou, Sihem Dabbou, Roberto Selgaggini, Stefania Urbani, Agnese Taticchi, Maurizio Servili et **Mohamed Hammami**  
*Comparison of the chemical composition and the organoleptic profile of virgin olive oil from two and two cultivated tunisian olea europaea*  
**Chemistry & biodiversity 2011, V8, N°1, 189-202.**
23. Manel Issaoui, Guido Flamini, Myriem Ellouze Hajaj, Pier Luigi Cioni and **Mohamed Hammami**  
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*Interactions between total plasma homocysteine, oxidized LDL levels, thiolactonase activities and dietary habits in tunisian diabetic patients*

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*Protective effect of date palm fruit extract (Phoenix dactylifera L.) on dimethoate induced-oxidative stress in rat liver*  
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26. Beligh Mechri, Hechmi Cheheb, Olfa Boussadia, Faouzi Attia, Fethi Ben Mariem, Mohamed Braham et **Mohamed Hammami**  
*Effects of agronomic application of olive mill wastewater in a field of olive trees on carbohydrate profiles, chlorophyll a fluorescence and mineral nutrient content*  
**Environmental and experimental botany 71 (2011) 184-191.**
27. Lamia Lahouar, Fatma Ghrairi, Mouldi El Felah, Hichem Ben Salem, Abdelhedi Miled, **Mohamed Hammami** et Lotfi Achour  
*Effect of dietary fiber of « Rihane » barley grains and azoxymethane on serum and liver lipid variables in wistar rats.*  
**J. Physiol biochem (2011) 67 :27-34.**
28. Ouni Youssef, Flamini Guido, Issaoui Manel, Nabil Ben Youssef, Cioni Pier Luigi, **Hammami Mohamed**, Douja Daoud, Zarrouk Mokhtar.  
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29. Manel Issaoui, Guido Flamini, Faten Brahmi, Samia Dabbou, Kaouther Ben Hassine, Amani Taamali, Hechmi Chehab, Myriem Ellouz, Mokhtar Zarrouk d & **Mohamed Hammami**  
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**Food Chemistry 119 (2010) 220–225**
30. Karim Hosni, Kamel Msaâda, Mouna Ben Taârit, **Mohammed Hammami**, Brahim Marzouk  
*Bioactive components of three Hypericum species from Tunisia: A comparative study*  
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33. S. Dabbou, I. Rjiba, A. Echbili, N. Gazzah, B. Mechri and **M. Hammami**  
*Effect of controlled crossing on the triglyceride and fatty acid composition of virgin olive oils*  
**Chemistry & Biodiversity – Vol.7 N°4 p 1801-1813 (2010)**
34. K. Msaada, K. Hosni, M. Ben Taarit, **M. Hammami** & B. Marzouk  
*Oil yield and fatty acid composition of coriander (Coriandrum sativum L.) fruit as influenced by different stages of maturity*  
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35. Mnari, I. Bouhlel, L. Chouba, **M. Hammami**, M. El Cafsi and A. Chaouch  
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37. Samia Dabbou, H. Chehab, F. Brahmi, Sihem Dabbou, S. Esposto, R. Selvaggini, Agnese Taticchi, M. Servili, G. Francesco Montedoro and **M. Hammami**  
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39. **European Journal of soil biology 46, p 312-318 (2010)**  
F. Kotti, K. Jaziri, F. Arab, Y. Mater, S. Sifi, N. Fares, **M. Hammami** and M. Gargouri  
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*Effect of dietary fiber of "Rihane" barley grains and azoxymethane on serum and liver lipid variables in Wistar rats*  
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47. Nakbi, M. Issaoui, S. Dabbou, N. Koubaa, A. Echbili, **M. Hammami**, N. Attia.  
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51. Kamel Msaada , Karim Hosni, Mouna Ben Taarit, **Mohamed Hammami**, Brahim Marzouk  
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*Changes in fatty acid composition of coriander (Coriandrum sativum L.) fruit during maturation*

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