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List of Publications by Year in descending order

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110
papers

3,078
citations

147726

31
h-index

197736

49
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110
all docs

110
docs citations

110
times ranked

3421
citing authors

#	ARTICLE	IF	CITATIONS
1	Biotechnological potential of Zymotisâ€² bioreactor for the cultivation of filamentous fungi. <i>Biotechnology Journal</i> , 2022, 17, e2100288.	1.8	2
2	One-year ageing FTIR monitoring of PE/EVOH/PE film after gamma or electron beam irradiation. <i>Polymer Degradation and Stability</i> , 2022, 195, 109790.	2.7	9
3	Monitoring of peroxide in gamma irradiated PE/EVOH/PE multilayer film using methionine probe. <i>Food and Bioproducts Processing</i> , 2022, 132, 226-232.	1.8	1
4	Effects of X-Rays, Electron Beam, and Gamma Irradiation on Chemical and Physical Properties of EVA Multilayer Films. <i>Frontiers in Chemistry</i> , 2022, 10, .	1.8	6
5	Effects of X-ray, electron beam and gamma irradiation on PE/EVOH/PE multilayer film properties. <i>Chemical Communications</i> , 2021, 57, 11049-11051.	2.2	8
6	Evaluation of a characterization method of Egyptian human mummy balms by chemometric treatments of infrared data. <i>Talanta</i> , 2021, 225, 121949.	2.9	5
7	Chemometric Discrimination of the Varietal Origin of Extra Virgin Olive Oils: Usefulness of ¹³ C Distortionless Enhancement by Polarization Transfer Pulse Sequence and ¹ H Nuclear Magnetic Resonance Data and Effectiveness of Fusion with Mid-Infrared Spectroscopy Data. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 4177-4190.	2.4	5
8	Influence of Gamma Irradiation on Electric Cables Models: Study of Additive Effects by Mid-Infrared Spectroscopy. <i>Polymers</i> , 2021, 13, 1451.	2.0	10
9	Authentication and Chemometric Discrimination of Six Greek PDO Table Olive Varieties through Morphological Characteristics of Their Stones. <i>Foods</i> , 2021, 10, 1829.	1.9	6
10	Investigations at the Product, Macromolecular, and Molecular Level of the Physical and Chemical Properties of a ¹³ C-Irradiated Multilayer EVA/EVOH/EVA Film: Comprehensive Analysis and Mechanistic Insights. <i>Polymers</i> , 2021, 13, 2671.	2.0	3
11	AComDim, a multivariate tool to highlighting impact of agroclimatic factors on <i>Moringa oleifera</i> Lam. leafâ€™s composition from their FTIR-ATR profiles. <i>Vibrational Spectroscopy</i> , 2021, 116, 103297.	1.2	6
12	Mapping the scientific research on the ionizing radiation impacts on polymers (1975â€“2019). <i>E-Polymers</i> , 2021, 21, 770-778.	1.3	1
13	The Effect of Aeration for 6-Pentyl-alpha-pyrone, Conidia and Lytic Enzymes Production by <i>Trichoderma asperellum</i> Strains Grown in Solid-State Fermentation. <i>Waste and Biomass Valorization</i> , 2020, 11, 5711-5720.	1.8	15
14	Chiroptical fingerprints to characterize lavender and lavandin essential oils. <i>Journal of Chromatography A</i> , 2020, 1610, 460568.	1.8	13
15	Multiblock chemometrics for the discrimination of three extra virgin olive oil varieties. <i>Food Chemistry</i> , 2020, 309, 125588.	4.2	11
16	Influence of yeast extract enrichment and <i>Pycnoporus sanguineus</i> inoculum on the dephenolisation of sugar-cane bagasse for production of second-generation ethanol. <i>Fuel</i> , 2020, 260, 116370.	3.4	7
17	Mapping the scientific research on the gamma irradiated polymers degradation (1975â€“2018). <i>Radiation Physics and Chemistry</i> , 2020, 168, 108577.	1.4	4
18	Challenges of Enzymes, Conidia and 6-Pentyl-alpha-pyrone Production from Solid-State-Fermentation of Agroindustrial Wastes Using Experimental Design and <i>T. asperellum</i> Strains. <i>Waste and Biomass Valorization</i> , 2020, 11, 5699-5710.	1.8	12

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19	Identification of chemical species created during γ -irradiation of antioxidant used in polyethylene and polyethylene- <i>vinyl acetate</i> multilayer film. <i>Journal of Applied Polymer Science</i> , 2020, 137, 49336.	1.3	8
20	Discrimination by Infrared Spectroscopy: Application to Micronized Locust Bean and Guar Gums. , 2020, , .		0
21	Study of the mechanical behavior of gamma-irradiated single-use bag seals. <i>Food Packaging and Shelf Life</i> , 2020, 26, 100582.	3.3	1
22	Monitoring of Peroxide in Gamma Irradiated EVA Multilayer Film Using Methionine Probe. <i>Polymers</i> , 2020, 12, 3024.	2.0	4
23	Exploring the Scientific Interest for Olive Oil Origin: A Bibliometric Study from 1991 to 2018. <i>Foods</i> , 2020, 9, 556.	1.9	11
24	Control chart and data fusion for varietal origin discrimination: Application to olive oil. <i>Talanta</i> , 2020, 217, 121115.	2.9	16
25	Effect of gamma irradiation on the oxygen barrier properties in ethyl- <i>vinyl acetate</i> /ethylene- <i>vinyl alcohol</i> /ethyl- <i>vinyl acetate</i> multilayer film. <i>Journal of Applied Polymer Science</i> , 2020, 137, 49361.	1.3	9
26	Generation of O ₂ -Permeation Barrier during the Gamma-Irradiation of Polyethylene/Ethylene-Vinyl Alcohol/Polyethylene Multilayer Film. <i>Industrial & Engineering Chemistry Research</i> , 2019, 58, 14115-14123.	1.8	11
27	Production of Coconut Aroma in Solid-State Cultivation: Screening and Identification of <i>Trichoderma</i> Strains for 6-Pentyl-Alpha-Pyrone and Conidia Production. <i>Journal of Chemistry</i> , 2019, 2019, 1-7.	0.9	17
28	Discrimination of extra virgin olive oils from five French cultivars: En route to a control chart approach. <i>Food Control</i> , 2019, 106, 106691.	2.8	6
29	Infrared spectroscopy as a useful tool to predict land use depending on Mediterranean contrasted climate conditions: A case study on soils from olive-orchards and forests. <i>Science of the Total Environment</i> , 2019, 686, 179-190.	3.9	14
30	Solid state fermentation pilot-scaled plug flow bioreactor, using partial least square regression to predict the residence time in a semicontinuous process. <i>Biochemical Engineering Journal</i> , 2019, 149, 107248.	1.8	12
31	Pre-treatment of a sugarcane bagasse-based substrate prior to saccharification: Effect of coffee pulp and urea on laccase and cellulase activities of <i>Pycnoporus sanguineus</i> . <i>Journal of Environmental Management</i> , 2019, 239, 178-186.	3.8	14
32	Reconciliation of pH, conductivity, total organic carbon with carboxylic acids detected by ion chromatography in solution after contact with multilayer films after γ -irradiation. <i>European Journal of Pharmaceutical Sciences</i> , 2018, 117, 216-226.	1.9	15
33	Monitoring of the discoloration on γ -irradiated <i>PE</i> and <i>EVA</i> films to evaluate antioxidant stability. <i>Journal of Applied Polymer Science</i> , 2018, 135, 46114.	1.3	12
34	Evaluation of multilayer film stability by Raman spectroscopy after gamma-irradiation sterilization process. <i>Vibrational Spectroscopy</i> , 2018, 96, 52-59.	1.2	11
35	Volatile components as chemical markers of the botanical origin of Corsican honeys. <i>Flavour and Fragrance Journal</i> , 2018, 33, 52-62.	1.2	12
36	XPS analysis of PE and EVA samples irradiated at different γ -doses. <i>Applied Surface Science</i> , 2018, 427, 966-972.	3.1	35

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37	A FTIR/chemometrics approach to characterize the gamma radiation effects on iodine/epoxy-paint interactions in Nuclear Power Plants. <i>Analytica Chimica Acta</i> , 2017, 960, 53-62.	2.6	25
38	Impact of $\hat{\beta}$ -irradiation, ageing and their interactions on multilayer films followed by AComDim. <i>Analytica Chimica Acta</i> , 2017, 981, 11-23.	2.6	11
39	Isolation of the major chiral compounds from <i>Bubonium graveolens</i> essential oil by HPLC and absolute configuration determination by VCD. <i>Chirality</i> , 2017, 29, 70-79.	1.3	12
40	Infra-red spectroscopy reveals chemical interactions driving water availability for enzyme activities in litters of typical Mediterranean tree species. <i>Soil Biology and Biochemistry</i> , 2017, 114, 72-81.	4.2	7
41	One year monitoring by FTIR of $\hat{\beta}$ -irradiated multilayer film PE/EVOH/PE. <i>Radiation Physics and Chemistry</i> , 2016, 125, 115-121.	1.4	30
42	Identification of metabolomic markers of lavender and lavandin essential oils using mid-infrared spectroscopy. <i>Vibrational Spectroscopy</i> , 2016, 85, 79-90.	1.2	28
43	<i>Artemisia arborescens</i> Essential Oil Composition, Enantiomeric Distribution, and Antimicrobial Activity from Different Wild Populations from the Mediterranean Area. <i>Chemistry and Biodiversity</i> , 2016, 13, 1095-1102.	1.0	22
44	FTIR study of ageing of $\hat{\beta}$ -irradiated biopharmaceutical EVA based film. <i>Polymer Degradation and Stability</i> , 2016, 129, 19-25.	2.7	33
45	Chemometric analysis of French lavender and lavandin essential oils by near infrared spectroscopy. <i>Industrial Crops and Products</i> , 2016, 80, 156-164.	2.5	37
46	Highlighting metabolic indicators of olive oil during storage by the AComDim method. <i>Food Chemistry</i> , 2016, 203, 104-116.	4.2	11
47	Analysis of the major chiral compounds of <i>Artemisia herba-alba</i> essential oils (EOs) using reconstructed vibrational circular dichroism (VCD) spectra: En route to a VCD chiral signature of EOs. <i>Analytica Chimica Acta</i> , 2016, 903, 121-130.	2.6	21
48	Near-Infrared Spectroscopy Analysis of Heavy Fuel Oils Using a New Diffusing Support. <i>Applied Spectroscopy</i> , 2015, 69, 1137-1143.	1.2	12
49	Raman spectroscopy for identification and quantification analysis of essential oil varieties: a multivariate approach applied to lavender and lavandin essential oils. <i>Journal of Raman Spectroscopy</i> , 2015, 46, 577-585.	1.2	18
50	Degradation of $\hat{\beta}$ -irradiated polyethylene-ethylene vinyl alcohol-polyethylene multilayer films: An ESR study. <i>Polymer Degradation and Stability</i> , 2015, 122, 169-179.	2.7	31
51	Authentication of Tunisian virgin olive oils by chemometric analysis of fatty acid compositions and NIR spectra. Comparison with Maghrebian and French virgin olive oils. <i>Food Chemistry</i> , 2015, 173, 122-132.	4.2	81
52	Artificial vision and chemometrics analyses of olive stones for varietal identification of five French cultivars. <i>Computers and Electronics in Agriculture</i> , 2014, 102, 98-105.	3.7	20
53	Comparative study of the alignment method on experimental and simulated chromatographic data. <i>Journal of Separation Science</i> , 2014, 37, 3276-3291.	1.3	7
54	Quantitative Analysis of Lavender (<i>Lavandula angustifolia) Essential Oil Using Multiblock Data from Infrared Spectroscopy. <i>American Journal of Analytical Chemistry</i> , 2014, 05, 633-645.	0.3	7

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55	TRENDS IN RECOVERY OF MEDITERRANEAN SOIL CHEMICAL PROPERTIES AND MICROBIAL ACTIVITIES AFTER INFREQUENT AND FREQUENT WILDFIRES. <i>Land Degradation and Development</i> , 2013, 24, 115-128.	1.8	98
56	Chemometric analysis of mid infrared and gas chromatography data of Indonesian nutmeg essential oils. <i>Industrial Crops and Products</i> , 2013, 43, 596-601.	2.5	26
57	CIEL _a L ₁ a ₂ b ₂ color space predictive models for colorimetry devices – Analysis of perfume quality. <i>Talanta</i> , 2013, 104, 58-66.	2.9	47
58	Simulated aging of lubricant oils by chemometric treatment of infrared spectra: Potential antioxidant properties of sulfur structures. <i>Talanta</i> , 2013, 107, 219-224.	2.9	20
59	Attempts to separate (–)- α -thujone, (+)- α -thujone epimers from camphor enantiomers by enantioselective HPLC with polarimetric detection. <i>Journal of Separation Science</i> , 2013, 36, 832-839.	1.3	15
60	Investigation of gamma radiation effect on the anion exchange resin Amberlite IRA-400 in hydroxide form by Fourier transformed infrared and ¹³ C nuclear magnetic resonance spectroscopies. <i>Analytica Chimica Acta</i> , 2012, 717, 110-121.	2.6	31
61	Characterisation and authentication of <i>A. senegal</i> and <i>A. seyal</i> exudates by infrared spectroscopy and chemometrics. <i>Food Chemistry</i> , 2012, 135, 2554-2560.	4.2	29
62	PLS regression on spectroscopic data for the prediction of crude oil quality: API gravity and aliphatic/aromatic ratio. <i>Fuel</i> , 2012, 98, 5-14.	3.4	42
63	Discrimination of five Tunisian cultivars by Mid InfraRed spectroscopy combined with chemometric analyses of olive <i>Olea europaea</i> leaves. <i>Food Chemistry</i> , 2012, 131, 360-366.	4.2	26
64	Rapid quantitative determination of oleuropein in olive leaves (<i>Olea europaea</i>) using mid-infrared spectroscopy combined with chemometric analyses. <i>Industrial Crops and Products</i> , 2012, 37, 292-297.	2.5	63
65	Soil organic matter quality and microbial catabolic functions along a gradient of wildfire history in a Mediterranean ecosystem. <i>Applied Soil Ecology</i> , 2011, 48, 81-93.	2.1	29
66	Composition and authentication of virgin olive oil from French PDO regions by chemometric treatment of Raman spectra. <i>Journal of Raman Spectroscopy</i> , 2011, 42, 1540-1547.	1.2	61
67	Comparison of PLS1-DA, PLS2-DA and SIMCA for classification by origin of crude petroleum oils by MIR and virgin olive oils by NIR for different spectral regions. <i>Vibrational Spectroscopy</i> , 2011, 55, 132-140.	1.2	101
68	Comparison between NIR, MIR, concatenated NIR and MIR analysis and hierarchical PLS model. Application to virgin olive oil analysis. <i>Analytica Chimica Acta</i> , 2010, 666, 23-31.	2.6	87
69	Chemometric analysis of combined NIR and MIR spectra to characterize French olives. <i>European Journal of Lipid Science and Technology</i> , 2010, 112, 463-475.	1.0	40
70	Development of near infrared sensors: Detection of influential factors by the AComDim method. <i>Analytica Chimica Acta</i> , 2010, 675, 16-23.	2.6	10
71	Monitoring of the evolution of an industrial compost and prediction of some compost properties by NIR spectroscopy. <i>Science of the Total Environment</i> , 2009, 407, 2390-2403.	3.9	65
72	Study of jojoba oil aging by FTIR. <i>Analytica Chimica Acta</i> , 2009, 642, 163-170.	2.6	44

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73	Contribution of external parameter orthogonalisation for calibration transfer in short wavesâ€”Near infrared spectroscopy application to gasoline quality. <i>Analytica Chimica Acta</i> , 2009, 642, 6-11.	2.6	23
74	Automated Principal Component-Based Orthogonal Signal Correction Applied to Fused Near Infraredâ€”Mid-Infrared Spectra of French Olive Oils. <i>Analytical Chemistry</i> , 2009, 81, 7160-7169.	3.2	59
75	Infrared study of aging of edible oils by oxidative spectroscopic index and MCR-ALS chemometric method. <i>Talanta</i> , 2009, 77, 1748-1756.	2.9	57
76	Fire impact on forest soils evaluated using near-infrared spectroscopy and multivariate calibration. <i>Talanta</i> , 2009, 80, 39-47.	2.9	14
77	Comparative chemometric analyses of geographic origins and compositions of lavandin var. Grosso essential oils by mid infrared spectroscopy and gas chromatography. <i>Analytica Chimica Acta</i> , 2008, 613, 31-39.	2.6	64
78	Assessing petroleum oils biodegradation by chemometric analysis of spectroscopic data. <i>Talanta</i> , 2008, 75, 857-871.	2.9	26
79	FTIRâ€”Multivariate curve resolution monitoring of photo-Fenton degradation of phenolic aqueous solutions. <i>Talanta</i> , 2008, 77, 200-209.	2.9	29
80	Lipid Compositions and French Registered Designations of Origins of Virgin Olive Oils Predicted by Chemometric Analysis of Mid-Infrared Spectra. <i>Applied Spectroscopy</i> , 2008, 62, 583-590.	1.2	32
81	Geographic origins and compositions of virgin olive oils determined by chemometric analysis of NIR spectra. <i>Analytica Chimica Acta</i> , 2007, 595, 136-144.	2.6	164
82	Prediction of Source Rock Origin by Chemometric Analysis of Fourier Transform Infraredâ€”Attenuated Total Reflectance Spectra of Oil Petroleum: Evaluation of Aliphatic and Aromatic Fractions by Self-Modeling Mixture Analysis. <i>Applied Spectroscopy</i> , 2006, 60, 304-314.	1.2	26
83	Influence of Near-Infrared Radiation on the pKa Values of L-Phenylalanine. <i>Applied Spectroscopy</i> , 2006, 60, 648-652.	1.2	18
84	Water Evaporation Analysis of L-Phenylalanine from Initial Aqueous Solutions to Powder State by Vibrational Spectroscopy. <i>Applied Spectroscopy</i> , 2006, 60, 1040-1053.	1.2	26
85	Molecular structure and vibrational spectroscopy of isoproturon. <i>Journal of Molecular Structure</i> , 2006, 788, 232-237.	1.8	5
86	Application of chemometric methods to synchronous UV fluorescence spectra of petroleum oils. <i>Fuel</i> , 2006, 85, 2653-2661.	3.4	33
87	FTIR and SUVF spectroscopy as an alternative method in reservoir studies. Application to Western Mediterranean oils. <i>Fuel</i> , 2005, 84, 159-168.	3.4	35
88	Origin of French Virgin Olive Oil Registered Designation of Origins Predicted by Chemometric Analysis of Synchronous Excitationâ€”Emission Fluorescence Spectra. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 9361-9368.	2.4	83
89	Prediction of Cassava Starch Edible Film Properties by Chemometric Analysis of Infrared Spectra. <i>Spectroscopy Letters</i> , 2005, 38, 749-767.	0.5	122
90	Characterization of Aqueous and Solid Inclusion Complexes of Diuron and Isoproturon with β -Cyclodextrin. <i>Applied Spectroscopy</i> , 2004, 58, 711-718.	1.2	7

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91	Reliability of the contribution profiles obtained through the SIMPLISMA approach and used as reference in a calibration process. <i>Analytica Chimica Acta</i> , 2003, 495, 205-215.	2.6	9
92	Chemometrics as a tool for the analysis of evolved gas during the thermal treatment of sewage sludge using coupled TG&FTIR. <i>Thermochimica Acta</i> , 2003, 404, 97-108.	1.2	41
93	Recognition of starches by Raman spectroscopy. <i>Carbohydrate Polymers</i> , 2002, 49, 83-90.	5.1	30
94	Vibrational Spectroscopic Study of L-Phenylalanine: Effect of pH. <i>Applied Spectroscopy</i> , 2001, 55, 901-907.	1.2	57
95	Relationship between baking behavior of modified cassava starches and starch chemical structure determined by FTIR spectroscopy. <i>Carbohydrate Polymers</i> , 2000, 42, 149-158.	5.1	117
96	On-Line Monitoring of a Latex Emulsion Polymerization by Fiber-Optic FT-Raman Spectroscopy. Part I: Calibration. <i>Applied Spectroscopy</i> , 2000, 54, 528-535.	1.2	56
97	Hierarchical Neural Network Modeling for Infrared Spectra Interpretation of Modified Starches. <i>Journal of Chemical Information and Computer Sciences</i> , 1999, 39, 1027-1036.	2.8	11
98	Quantitative analysis of water-soluble vitamins by ATR-FTIR spectroscopy. <i>Food Chemistry</i> , 1998, 63, 133-140.	4.2	34
99	Identification of Modified Starches Using Infrared Spectroscopy and Artificial Neural Network Processing. <i>Applied Spectroscopy</i> , 1998, 52, 329-338.	1.2	39
100	Infrared study of light-induced reactivation of neutralized dopants in hydrogenated n-type GaAs doped with silicon. <i>Applied Physics Letters</i> , 1998, 73, 644-646.	1.5	20
101	Self-Modeling Mixture Analysis Applied to FT-Raman Spectral Data of Hydrogen Peroxide Activation by Nitriles. <i>Applied Spectroscopy</i> , 1997, 51, 407-415.	1.2	26
102	Quantitative analysis of paper coatings using artificial neural networks. <i>Chemometrics and Intelligent Laboratory Systems</i> , 1997, 36, 125-140.	1.8	18
103	Classification of edible fats and oils by principal component analysis of Fourier transform infrared spectra. <i>Food Chemistry</i> , 1996, 57, 245-251.	4.2	86
104	Quantitative determination of polymer and mineral content in paper coatings by infrared spectroscopy. Improvements by non-linear treatments. <i>Analytica Chimica Acta</i> , 1996, 335, 79-85.	2.6	13
105	In situ characterisation of peroxybenzimidic acid by FT-Raman and ATR/FTIR spectroscopy. <i>Journal of Molecular Structure</i> , 1996, 384, 165-174.	1.8	15
106	Classification of Green Coffees by FT-IR Analysis of Dry Extract. <i>Applied Spectroscopy</i> , 1995, 49, 580-585.	1.2	29
107	Quantitative analysis of latex in paper coatings by ATR-FTIR spectroscopy. <i>Journal of Chemometrics</i> , 1994, 8, 333-347.	0.7	26
108	Quantitative analysis by mid-infrared spectrometry in food and agro-industrial fields. <i>Journal of Molecular Structure</i> , 1993, 294, 223-226.	1.8	8

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109	Multivariate Determination of Sugar Powders by Attenuated Total Reflectance Infrared Spectroscopy. Applied Spectroscopy, 1993, 47, 452-457.	1.2	11
110	Quantitative Analysis of Glucose Syrups by ATR/FT-IR Spectroscopy. Applied Spectroscopy, 1993, 47, 1187-1191.	1.2	30