# Catherine Mgc Renard

List of Publications by Year
in descending order



| 208 | 10,240 | 25014 57 | 46771 89 |
|---|---|---|---|
| papers | citations | h-index | g-index |

| 213 | 213 | 213 | 9433 |
|---|---|---|---|
| all docs | docs citations | times ranked | citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Interactions between Polyphenols and Macromolecules: Quantification Methods and Mechanisms. Critical Reviews in Food Science and Nutrition, 2012, 52, 213-248. | 5.4 | 601 |
| 2 | Interactions between apple cell walls and native apple polyphenols: quantification and some consequences. International Journal of Biological Macromolecules, 2001, 29, 115-125. | 3.6 | 279 |
| 3 | Lab and pilot-scale ultrasound-assisted water extraction of polyphenols from apple pomace. Journal of Food Engineering, 2012, 111, 73-81. | 2.7 | 262 |
| 4 | Studies of the length of homogalacturonic regions in pectins by acid hydrolysis. Carbohydrate Research, 1993, 238, 271-286. | 1.1 | 255 |
| 5 | Non-covalent interaction between procyanidins and apple cell wall material. Biochimica Et Biophysica Acta - General Subjects, 2004, 1672, 192-202. | 1.1 | 202 |
| 6 | Interactions between polyphenols and polysaccharides: Mechanisms and consequences in food processing and digestion. Trends in Food Science and Technology, 2017, 60, 43-51. | 7.8 | 192 |
| 7 | Towards the industrial production of antioxidants from food processing by-products with ultrasound-assisted extraction. Ultrasonics Sonochemistry, 2010, 17, 1066-1074. | 3.8 | 187 |
| 8 | Non-covalent interaction between procyanidins and apple cell wall material. Part III: Study on model polysaccharides. Biochimica Et Biophysica Acta - General Subjects, 2005, 1725, 10-18. | 1.1 | 174 |
| 9 | Application of ATR-FTIR for a rapid and simultaneous determination of sugars and organic acids in apricot fruit. Food Chemistry, 2009, 115, 1133-1140. | 4.2 | 154 |
| 10 | Different action patterns for apple pectin methylesterase at pH 7.0 and 4.5. Carbohydrate Research, 2000, 327, 385-393. | 1.1 | 152 |
| 11 | Characterisation and selectivity of divalent metal ions binding by citrus and sugar-beet pectins. Carbohydrate Polymers, 1996, 30, 253-263. | 5.1 | 143 |
| 12 | Characterisation of phenolic extracts from olive pulp and olive pomace by electrospray mass spectrometry. Journal of the Science of Food and Agriculture, 2005, 85, 21-32. | 1.7 | 134 |
| 13 | Characterization of pectins extracted from pomegranate peel and their gelling properties. Food Chemistry, 2017, 215, 318-325. | 4.2 | 134 |
| 14 | Structure of the repeating units in the rhamnogalacturonic backbone of apple, beet and citrus pectins. Carbohydrate Research, 1995, 275, 155-165. | 1.1 | 131 |
| 15 | Enzymatic saccharification of sugar-beet pulp. Enzyme and Microbial Technology, 1996, 19, 162-170. | 1.6 | 124 |
| 16 | Relationship between texture and pectin composition of two apple cultivars during storage. Postharvest Biology and Technology, 2008, 47, 315-324. | 2.9 | 117 |
| 17 | Variability in cell wall preparations: quantification and comparison of common methods. Carbohydrate Polymers, 2005, 60, 515-522. | 5.1 | 116 |
| 18 | Interactions between cell wall polysaccharides and polyphenols: Effect of molecular internal structure. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 3574-3617. | 5.9 | 114 |

| # | Article | IF | Citations |
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| 19 | Comparison of NIRS approach for prediction of internal quality traits in three fruit species. Food Chemistry, 2014, 143, 223-230. | 4.2 | 111 |
| 20 | Binding of divalent metal cations by sugar-beet pulp. Carbohydrate Polymers, 1997, 34, 73-82. | 5.1 | 108 |
| 21 | Rapid and non-destructive analysis of apricot fruit quality using FT-near-infrared spectroscopy. Food Chemistry, 2009, 113, 1323-1328. | 4.2 | 106 |
| 22 | Acetylation and methylation of homogalacturonans 1: optimisation of the reaction and characterisation of the products. Carbohydrate Polymers, 1999, 39, 201-207. | 5.1 | 101 |
| 23 | Interactions between apple (Malus x domestica Borkh.) polyphenols and cell walls modulate the extractability of polysaccharides. Carbohydrate Polymers, 2009, 75, 251-261. | 5.1 | 100 |
| 24 | Factors affecting the conversion of apple polyphenols to phenolic acids and fruit matrix to short-chain fatty acids by human faecal microbiota in vitro. European Journal of Nutrition, 2008, 47, 442-452. | 1.8 | 97 |
| 25 | Interactions between globular proteins and procyanidins of different degrees of polymerization. Journal of Dairy Science, 2009, 92, 5843-5853. | 1.4 | 97 |
| 26 | Interactions between Pectic Compounds and Procyanidins are Influenced by Methylation Degree and Chain Length. Biomacromolecules, 2013, 14, 709-718. | 2.6 | 97 |
| 27 | Structure and properties of apple and sugar-beet pectins extracted by chelating agents. Carbohydrate Research, 1993, 244, 99-114. | 1.1 | 96 |
| 28 | Studies on apple protopectin: I. Extraction of insoluble pectin by chemical means. Carbohydrate Polymers, 1990, 12, 9-25. | 5.1 | 94 |
| 29 | Comparison of the cell wall composition for flesh and skin from five different plums. Food Chemistry, 2009, 114, 1042-1049. | 4.2 | 93 |
| 30 | Revisiting the contribution of ATR-FTIR spectroscopy to characterize plant cell wall polysaccharides. Carbohydrate Polymers, 2021, 262, 117935. | 5.1 | 91 |
| 31 | Comparison of NIR and MIR spectroscopic methods for determination of individual sugars, organic acids and carotenoids in passion fruit. Food Research International, 2014, 60, 154-162. | 2.9 | 89 |
| 32 | Inhibition of Apple Polyphenol Oxidase Activity by Procyanidins and Polyphenol Oxidation Products. Journal of Agricultural and Food Chemistry, 2004, 52, 122-130. | 2.4 | 88 |
| 33 | Degradation of pectins in alkaline conditions: kinetics of demethylation. Carbohydrate Research, 1996, 286, 139-150. | 1.1 | 86 |
| 34 | Extraction, purification and chemical characterisation of xylogalacturonans from pea hulls. Carbohydrate Polymers, 2001, 45, 325-334. | 5.1 | 86 |
| 35 | Non-covalent interaction between procyanidins and apple cell wall material. Part II: Quantification and impact of cell wall drying. Biochimica Et Biophysica Acta - General Subjects, 2005, 1725, 1-9. | 1.1 | 86 |
| 36 | A Cross-Polarization, Magic-Angle-Spinning,13C-Nuclear-Magnetic-Resonance Study of Polysaccharides in Sugar Beet Cell Walls1. Plant Physiology, 1999, 119, 1315-1322. | 2.3 | 85 |

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| 37 | Concentrations and characteristics of procyanidins and other phenolics in apples during fruit growth. Phytochemistry, 2007, 68, 1128-1138. | 1.4 | 85 |
| 38 | ATR-FTIR spectroscopy to determine cell wall composition: Application on a large diversity of fruits and vegetables. Carbohydrate Polymers, 2019, 212, 186-196. | 5.1 | 85 |
| 39 | Seasonal variations of the phenolic constituents in bilberry ( Vaccinium myrtillus L.) leaves, stems and fruits, and their antioxidant activity. Food Chemistry, 2016, 213, 58-68. | 4.2 | 82 |
| 40 | Pulsed light effects on surface decontamination, physical qualities and nutritional composition of tomato fruit. Postharvest Biology and Technology, 2013, 86, 29-36. | 2.9 | 81 |
| 41 | Folates in Fruits and Vegetables: Contents, Processing, and Stability. Comprehensive Reviews in Food Science and Food Safety, 2016, 15, 506-528. | 5.9 | 77 |
| 42 | Change in anthocyanin concentrations in red apricot fruits during ripening. LWT - Food Science and Technology, 2009, 42, 372-377. | 2.5 | 76 |
| 43 | Isolation and structural characterisation of rhamnogalacturonan oligomers generated by controlled acid hydrolysis of sugar-beet pulp. Carbohydrate Research, 1997, 305, 271-280. | 1.1 | 75 |
| 44 | Neutral sugar side chains of pectins limit interactions with procyanidins. Carbohydrate Polymers, 2014, 99, 527-536. | 5.1 | 75 |
| 45 | Studies on apple protopectin V: Structural studies on enzymatically extracted pectins. Carbohydrate Polymers, 1991, 16, 137-154. | 5.1 | 71 |
| 46 | Dehydrodiferulic acids from sugar-beet pulp. Phytochemistry, 1997, 44, 1365-1368. | 1.4 | 71 |
| 47 | Extraction of bioactives from fruit and vegetables: State of the art and perspectives. LWT - Food Science and Technology, 2018, 93, 390-395. | 2.5 | 70 |
| 48 | Protective proteins are differentially expressed in tomato genotypes differing for their tolerance to low-temperature storage. Planta, 2010, 232, 483-500. | 1.6 | 69 |
| 49 | Mid-infrared spectroscopy as a tool for rapid determination of internal quality parameters in tomato. Food Chemistry, 2011, 125, 1390-1397. | 4.2 | 69 |
| 50 | Impact of Noncovalent Interactions between Apple Condensed Tannins and Cell Walls on Their Transfer from Fruit to Juice: Studies in Model Suspensions and Application. Journal of Agricultural and Food Chemistry, 2007, 55, 7896-7904. | 2.4 | 68 |
| 51 | Factors that impact the stability of vitamin C at intermediate temperatures in a food matrix. Food Chemistry, 2017, 220, 444-451. | 4.2 | 68 |
| 52 | Phenolic and polysaccharidic composition of applesauce is close to that of apple flesh. Journal of Food Composition and Analysis, 2011, 24, 537-547. | 1.9 | 67 |
| 53 | Characterization of tissue specific differences in cell wall polysaccharides of ripe and overripe pear fruit. Carbohydrate Polymers, 2017, 156, 152-164. | 5.1 | 66 |
| 54 | Glucuronic acid directly linked to galacturonic acid in the rhamnogalacturonan backbone of beet pectins. FEBS Journal, 1999, 266, 566-574. | 0.2 | 65 |

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| 55 | Mode of action of RG-hydrolase and RG-lyase toward rhamnogalacturonan oligomers. Characterization of degradation products using RG-rhamnohydrolase and RG-galacturonohydrolase1Financed by Novo Nordisk A/S, Bagsvaerd, Denmark.1. Carbohydrate Research, 1998, 311, 155-164. | 1.1 | 62 |
| 56 | Characterization of microbial metabolism of Syrah grape products in an in vitro colon model using targeted and non-targeted analytical approaches. European Journal of Nutrition, 2013, 52, 833-846. | 1.8 | 60 |
| 57 | Impact of Processing on the Noncovalent Interactions between Procyanidin and Apple Cell Wall. Journal of Agricultural and Food Chemistry, 2012, 60, 9484-9494. | 2.4 | 59 |
| 58 | Acetylation and methylation of homogalacturonans 2: effect on ion-binding properties and conformations. Carbohydrate Polymers, 1999, 39, 209-216. | 5.1 | 56 |
| 59 | French cider characterization by sensory, technological and chemical evaluations. LWT - Food Science and Technology, 2006, 39, 1033-1044. | 2.5 | 56 |
| 60 | Changes in Volatiles and Glycosides during Fruit Maturation of Two Contrasted Tomato (Solanum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 | 2.4 | 56 |
| 61 | Characterization and quantification of fruit phenolic compounds of European and Tunisian pear cultivars. Food Research International, 2017, 95, 125-133. | 2.9 | 56 |
| 62 | Interactions of arabinan-rich pectic polysaccharides with polyphenols. Carbohydrate Polymers, 2020, 230, 115644. | 5.1 | 56 |
| 63 | The regular consumption of a polyphenol-rich apple does not influence endothelial function: a randomised double-blind trial in hypercholesterolemic adults. European Journal of Clinical Nutrition, 2010, 64, 1158-1165. | 1.3 | 55 |
| 64 | Structure and properties of the polysaccharides from pea hulls. Part 1: Chemical extraction and fractionation of the polysaccharides. Carbohydrate Polymers, 1994, 24, 139-148. | 5.1 | 54 |
| 65 | Modulating polyphenolic composition and organoleptic properties of apple juices by manipulating the pressing conditions. Food Chemistry, 2011, 124, 117-125. | 4.2 | 53 |
| 66 | Effect of Sample Preparation on the Measurement of Sugars, Organic Acids, and Polyphenols in Apple Fruit by Mid-infrared Spectroscopy. Journal of Agricultural and Food Chemistry, 2012, 60, 3551-3563. | 2.4 | 53 |
| 67 | Impact of cooking methods on folates, ascorbic acid and lutein in green beans (Phaseolus vulgaris) and spinach (Spinacea oleracea). LWT - Food Science and Technology, 2012, 49, 197-201. | 2.5 | 52 |
| 68 | Apple, grape or orange juice: Which one offers the best substrate for lactobacilli growth? â€" A screening study on bacteria viability, superoxide dismutase activity, folates production and hedonic characteristics. Food Research International, 2015, 78, 352-360. | 2.9 | 52 |
| 69 | Revisiting the chemistry of apple pomace polyphenols. Food Chemistry, 2019, 294, 9-18. | 4.2 | 52 |
| 70 | Comparative study of free and glycoconjugated volatile compounds of three banana cultivars from French West Indies: Cavendish, Frayssinette and Plantain. Food Chemistry, 2011, 129, 28-34. | 4.2 | 50 |
| 71 | InÂvitro gastrointestinal digestion of pea protein isolate as a function of pH, food matrices, autoclaving, high-pressure and re-heat treatments. LWT - Food Science and Technology, 2017, 84, 511-519. | 2.5 | 49 |
| 72 | From apple to applesauce: Processing effects on dietary fibres and cell wall polysaccharides. Food Chemistry, 2009, 117, 254-260. | 4.2 | 48 |

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| 73 | Are folates, carotenoids and vitamin C affected by cooking? Four domestic procedures are compared on a large diversity of frozen vegetables. LWT - Food Science and Technology, 2015, 64, 735-741. | 2.5 | 48 |
| 74 | Effects of conventional boiling on the polyphenols and cell walls of pears. Journal of the Science of Food and Agriculture, 2005, 85, 310-318. | 1.7 | 47 |
| 75 | Characterization of procyanidin B2 oxidation products in an apple juice model solution and confirmation of their presence in apple juice by highâ€performance liquid chromatography coupled to electrospray ion trap mass spectrometry. Journal of Mass Spectrometry, 2011, 46, 1186-1197. | 0.7 | 46 |
| 76 | Effects of industrial processing on folate content in green vegetables. Food Chemistry, 2013, 139, 815-824. | 4.2 | 46 |
| 77 | Reduction of colonic inflammation in HLA-B27 transgenic rats by feeding Marie MÃ©nard apples, rich in polyphenols. British Journal of Nutrition, 2009, 102, 1620. | 1.2 | 43 |
| 78 | Procyanidinâ€"Cell Wall Interactions within Apple Matrices Decrease the Metabolization of Procyanidins by the Human Gut Microbiota and the Anti-Inflammatory Effect of the Resulting Microbial Metabolome In Vitro. Nutrients, 2019, 11, 664. | 1.7 | 42 |
| 79 | A new application of NIR spectroscopy to describe and predict purees quality from the non-destructive apple measurements. Food Chemistry, 2020, 310, 125944. | 4.2 | 42 |
| 80 | The xylose-rich pectins from pea hulls. International Journal of Biological Macromolecules, 1997, 21, 155-162. | 3.6 | 40 |
| 81 | Kinetics of temperature increase during tomato processing modulate the bioaccessibility of lycopene. Food Chemistry, 2012, 135, 2462-2469. | 4.2 | 40 |
| 82 | Structural parameters that determine the rheological properties of apple puree. Journal of Food Engineering, 2013, 119, 619-626. | 2.7 | 40 |
| 83 | Rheological characterization of the EPS produced by P. acidi-propionici on milk microfiltrate. Carbohydrate Polymers, 2003, 51, 149-158. | 5.1 | 39 |
| 84 | Does pollination affect aroma development in ripened fig [Ficus carica L.] fruit?. Scientia Horticulturae, 2012, 134, 93-99. | 1.7 | 39 |
| 85 | Yield and composition of pectin extracted from Tunisian pomegranate peel. International Journal of Biological Macromolecules, 2016, 93, 186-194. | 3.6 | 39 |
| 86 | Detection of phenolic oxidation products in cider apple juice by high-performance liquid chromatography electrospray ionisation ion trap mass spectrometry. Rapid Communications in Mass Spectrometry, 2004, 18, 939-943. | 0.7 | 38 |
| 87 | Studies on apple protopectin. IV: Apple xyloglucans and influence of pectin extraction treatments on their solubility. Carbohydrate Polymers, 1991, 15, 387-403. | 5.1 | 37 |
| 88 | Apple-fruit xyloglucans: a comparative study of enzyme digests of whole cell walls and of alkali-extracted xyloglucans. Carbohydrate Research, 1992, 232, 303-320. | 1.1 | 37 |
| 89 | Alkaline extraction of xyloglucan from depectinised apple pomace: optimisation and characterisation. Carbohydrate Polymers, 1995, 28, 209-216. | 5.1 | 36 |
| 90 | Effect of processing on rheological, structural and sensory properties of apple puree. Procedia Food Science, 2011, 1, 513-520. | 0.6 | 36 |

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| 91 | Hydrosols of orange blossom ( Citrus aurantium ), and rose flower ( Rosa damascena and Rosa) Tj ETQq1 1 0.784314 rgBT /Overlock 10 2015, 76, 576-586. | 2.9 | 36 |
| 92 | Characterisation of residual fibres from fermentation of pea and apple fibres by human faecal bacteria. Journal of the Science of Food and Agriculture, 1995, 68, 521-529. | 1.7 | 35 |
| 93 | Improvement of the binding capacity of metal cations by sugar-beet pulp. 1. Impact of cross-linking treatments on composition, hydration and binding properties. Carbohydrate Polymers, 1998, 35, 29-37. | 5.1 | 35 |
| 94 | Enzymatic synthesis and physicochemical characterisation of phloridzin oxidation products (POP), a new water-soluble yellow dye deriving from apple. Innovative Food Science and Emerging Technologies, 2007, 8, 443-450. | 2.7 | 35 |
| 95 | Apricot cell wall composition: Relation with the intra-fruit texture heterogeneity and impact of cooking. Food Chemistry, 2012, 133, 45-54. | 4.2 | 34 |
| 96 | Preharvest UV-C radiation influences physiological, biochemical, and transcriptional changes in strawberry cv. Camarosa. Plant Physiology and Biochemistry, 2016, 108, 391-399. | 2.8 | 34 |
| 97 | A review through recovery, purification and identification of genipin. Phytochemistry Reviews, 2016, 15, 37-49. | 3.1 | 34 |
| 98 | Soil Photosynthetic Microbial Communities Mediate Aggregate Stability: Influence of Cropping Systems and Herbicide Use in an Agricultural Soil. Frontiers in Microbiology, 2019, 10, 1319. | 1.5 | 34 |
| 99 | Influence of ionic strength, pH and dielectric constant on hydration properties of native and modified fibres from sugar-beet and wheat bran. Industrial Crops and Products, 1994, 3, 75-84. | 2.5 | 33 |
| 100 | Mechanisms of folate losses during processing: Diffusion vs. heat degradation. Food Chemistry, 2014, 157, 439-447. | 4.2 | 33 |
| 101 | Unraveling the pectinolytic function of Bacteroides xylanisolvens using a RNA-seq approach and mutagenesis. BMC Genomics, 2016, 17, 147. | 1.2 | 33 |
| 102 | Trends and challenges on fruit and vegetable processing: Insights into sustainable, traceable, precise, healthy, intelligent, personalized and local innovative food products. Trends in Food Science and Technology, 2022, 125, 12-25. | 7.8 | 33 |
| 103 | Characterisation of the extractable pectins and hemicelluloses of the cell wall of glasswort, Salicornia ramosissima. Carbohydrate Polymers, 1993, 22, 239-245. | 5.1 | 32 |
| 104 | Characterization of Plum Procyanidins by Thiolytic Depolymerization. Journal of Agricultural and Food Chemistry, 2008, 56, 5188-5196. | 2.4 | 32 |
| 105 | Co-products of black-currant and apple juice production: Hydration properties and polysaccharide composition. LWT - Food Science and Technology, 2010, 43, 173-180. | 2.5 | 32 |
| 106 | Studies on apple protopectin. III: Characterization of the material extracted by pure polysaccharidases from apple cell walls. Carbohydrate Polymers, 1991, 15, 13-32. | 5.1 | 31 |
| 107 | Exploring interactions between pectins and procyanidins: Structure-function relationships. Food Hydrocolloids, 2021, 113, 106498. | 5.6 | 31 |
| 108 | Dietary fiber and cell wall polysaccharides from plum (Prunus domestica L.) fruit, juice and pomace: Comparison of composition and functional properties for three plum varieties. Food Research International, 2013, 54, 1787-1794. | 2.9 | 30 |

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| 109 | Impact of canning and storage on apricot carotenoids and polyphenols. Food Chemistry, 2018, 240, 615-625. | 4.2 | 30 |
| 110 | End-products of enzymic saccharification of beet pulp, with a special attention to feruloylated oligosaccharides. Carbohydrate Polymers, 1997, 32, 283-292. | 5.1 | 29 |
| 111 | Home conservation strategies for tomato (Solanum lycopersicum): Storage temperature vs. duration â€“ Is there a compromise for better aroma preservation?. Food Chemistry, 2013, 139, 825-836. | 4.2 | 29 |
| 112 | Nutritional Compounds in Figs from the Southern Mediterranean Region. International Journal of Food Properties, 2014, 17, 491-499. | 1.3 | 29 |
| 113 | Preharvest UV-C radiation impacts strawberry metabolite content and volatile organic compound production. LWT - Food Science and Technology, 2017, 85, 390-393. | 2.5 | 28 |
| 114 | A Comparative Study of Pectin Extracted from Passion Fruit Rind Flours. Journal of Polymers and the Environment, 2010, 18, 593-599. | 2.4 | 26 |
| 115 | Determination of the Composition in Sugars and Organic Acids in Peach Using Mid Infrared Spectroscopy: Comparison of Prediction Results According to Data Sets and Different Reference Methods. Analytical Chemistry, 2013, 85, 11312-11318. | 3.2 | 26 |
| 116 | Comparison of microcalorimetry and haze formation to quantify the association of B-type procyanidins to poly-l-proline and bovine serum albumin. LWT - Food Science and Technology, 2015, 63, 376-382. | 2.5 | 26 |
| 117 | Impact of air-drying on polyphenol extractability from apple pomace. Food Chemistry, 2019, 296, 142-149. | 4.2 | 26 |
| 118 | Studies on apple protopectin VI: extraction of pectins from apple cell walls with rhamnogalacturonase. Carbohydrate Polymers, 1993, 22, 203-210. | 5.1 | 25 |
| 119 | Improvement of the binding capacity of metal cations by sugar-beet pulp. 2. Binding of divalent metal cations by modified sugar-beet pulp. Carbohydrate Polymers, 1998, 35, 239-247. | 5.1 | 25 |
| 120 | An innovative process for extraction of fruit juice using microwave heating. LWT - Food Science and Technology, 2011, 44, 1035-1041. | 2.5 | 25 |
| 121 | Pink Discoloration of Canned Pears: Role of Procyanidin Chemical Depolymerization and Procyanidin/Cell Wall Interactions. Journal of Agricultural and Food Chemistry, 2013, 61, 6679-6692. | 2.4 | 25 |
| 122 | Environmental friendly cold-mechanical/sonic enzymatic assisted extraction of genipin from genipap (Genipa americana). Ultrasonics Sonochemistry, 2014, 21, 43-49. | 3.8 | 25 |
| 123 | An overview of carotenoid extractions using green solvents assisted by Z-isomerization. Trends in Food Science and Technology, 2022, 123, 145-160. | 7.8 | 25 |
| 124 | Identification of oleuropein oligomers in olive pulp and pomace. Journal of the Science of Food and Agriculture, 2006, 86, 1495-1502. | 1.7 | 24 |
| 125 | Advances and perspectives of Pachyrhizus spp. in food science and biotechnology. Trends in Food Science and Technology, 2013, 29, 44-54. | 7.8 | 24 |
| 126 | Inter- and intra-tree variability in quality of figs. Influence of altitude, leaf area and fruit position in the canopy. Scientia Horticulturae, 2013, 162, 49-54. | 1.7 | 24 |

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| 127 | A method using near infrared hyperspectral imaging to highlight the internal quality of apple fruit slices. Postharvest Biology and Technology, 2021, 175, 111497. | 2.9 | 24 |
| 128 | Structure and properties of the polysaccharides from pea hullsâ€"II. Modification of the composition and physico-chemical properties of pea hulls by chemical extraction of the constituent polysaccharides. Carbohydrate Polymers, 1995, 26, 121-128. | 5.1 | 23 |
| 129 | Size-exclusion chromatography of procyanidins: Comparison between apple and grape procyanidins and application to the characterization of fractions of high degrees of polymerization. Analytica Chimica Acta, 2006, 563, 33-43. | 2.6 | 23 |
| 130 | Thermal degradation of folates under varying oxygen conditions. Food Chemistry, 2014, 165, 85-91. | 4.2 | 23 |
| 131 | Volatile changes in cv. Verdeal Transmontana olive oil: From the drupe to the table, including storage. Food Research International, 2018, 106, 374-382. | 2.9 | 23 |
| 132 | Reactivity of flavanols: Their fate in physical food processing and recent advances in their analysis by depolymerization. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 4841-4880. | 5.9 | 23 |
| 133 | Pectic Methyl and Nonmethyl Esters in Potato Cell Walls. Journal of Agricultural and Food Chemistry, 2002, 50, 342-346. | 2.4 | 22 |
| 134 | Characterisation by liquid chromatography coupled to electrospray ionisation ion trap mass spectrometry of phloroglucinol and 4-methylcatechol oxidation products to study the reactivity of epicatechin in an apple juice model system. Journal of Chromatography A, 2008, 1179, 168-181. | 1.8 | 22 |
| 135 | Cultivar and Year Rather than Agricultural Practices Affect Primary and Secondary Metabolites in Apple Fruit. PLoS ONE, 2015, 10, e0141916. | 1.1 | 22 |
| 136 | Heating tomato puree in the presence of lipids and onion: The impact of onion on lycopene isomerization. Food Chemistry, 2019, 296, 9-16. | 4.2 | 22 |
| 137 | Physicochemical parameters that influence carotenoids bioaccessibility from a tomato juice. Food Chemistry, 2013, 136, 435-441. | 4.2 | 21 |
| 138 | Effect of maturity on the phenolic compositions of pear juice and cell wall effects on procyanidins transfer. LWT - Food Science and Technology, 2017, 85, 380-384. | 2.5 | 21 |
| 139 | The significance of structural properties for the development of innovative apple puree textures. LWT - Food Science and Technology, 2012, 49, 221-228. | 2.5 | 20 |
| 140 | Comparison between microwave hydrodiffusion and pressing for plum juice extraction. LWT - Food Science and Technology, 2012, 49, 229-237. | 2.5 | 20 |
| 141 | Nanostructured gadolinium-doped ceria microsphere synthesis from ion exchange resin: Multi-scale in-situ studies of solid solution formation. Journal of Solid State Chemistry, 2014, 218, 155-163. | 1.4 | 20 |
| 142 | Influence of Prefermentary Clarification on the Composition of Apple Musts. Journal of Agricultural and Food Chemistry, 2007, 55, 5118-5122. | 2.4 | 19 |
| 143 | Texture variation in apricot: Intra-fruit heterogeneity, impact of thinning and relation with the texture after cooking. Food Research International, 2011, 44, 46-53. | 2.9 | 19 |
| 144 | Caprification modifies polyphenols but not cell wall concentrations in ripe figs. Scientia Horticulturae, 2013, 160, 115-122. | 1.7 | 19 |

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| 145 | Effects of the apple matrix on the postprandial bioavailability of flavan-3-ols and nutrigenomic response of apple polyphenols in minipigs challenged with a high fat meal. Food and Function, 2020, 11, 5077-5090. | 2.1 | 19 |
| 146 | Comparison between enzymatically and chemically extracted pectins from apple cell walls. Animal Feed Science and Technology, 1991, 32, 69-75. | 1.1 | 18 |
| 147 | Pear ripeness and tissue type impact procyanidin-cell wall interactions. Food Chemistry, 2019, 275, 754-762. | 4.2 | 18 |
| 148 | Enzymatic degradation of cell walls of apples and characterization of solubilized products. International Journal of Biological Macromolecules, 1995, 17, 337-340. | 3.6 | 17 |
| 149 | Cell wall polysaccharides of bush butter (Dacryodes edulis (G Don) HJ Lam) fruit pulp and their evolution during ripening. Journal of the Science of Food and Agriculture, 2001, 81, 773-780. | 1.7 | 17 |
| 150 | Visible, near- and mid-infrared spectroscopy coupled with an innovative chemometric strategy to control apple puree quality. Food Control, 2021, 120, 107546. | 2.8 | 17 |
| 151 | A conformational study of the xyloglucan oligomer, XXXG, by NMR spectroscopy and molecular modeling. Biopolymers, 2000, 54, 11-26. | 1.2 | 16 |
| 152 | RHEOLOGICAL AND MACROMOLECULAR QUALITY OF PECTIN EXTRACTED WITH NITRIC ACID FROM PASSION FRUIT RIND. Journal of Food Process Engineering, 2012, 35, 800-809. | 1.5 | 15 |
| 153 | Leaching of polyphenols from apple parenchyma tissue as influenced by thermal treatments. Journal of Food Engineering, 2015, 166, 237-246. | 2.7 | 15 |
| 154 | Characterization of Cell Wall Polysaccharides of Cherry (Prunus cerasus var. Schattenmorelle) Fruit and Pomace. Plant Foods for Human Nutrition, 2009, 64, 279-285. | 1.4 | 14 |
| 155 | Variability of free and glycosylated volatiles from strawberries destined for the fresh market and for processing, assessed using direct enzymatic hydrolysis. LWT - Food Science and Technology, 2018, 98, 187-196. | 2.5 | 14 |
| 156 | Microwave heating of tomato puree in the presence of onion and EVOO: The effect on lycopene isomerization and transfer into oil. LWT - Food Science and Technology, 2019, 113, 108284. | 2.5 | 14 |
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