Catherine Mgc Renard

List of Publications by Year
in descending order

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208 papers	10,240 citations	25034 57 h-index	46799 89 g-index
213 all docs	213 docs citations	213 times ranked	9433 citing authors

#	Article	IF	Citations
1	Experimental and theoretical investigation on interactions between xylose-containing hemicelluloses and procyanidins. Carbohydrate Polymers, 2022, 281, 119086.	10.2	8
2	Comparison of near-infrared, mid-infrared, Raman spectroscopy and near-infrared hyperspectral imaging to determine chemical, structural and rheological properties of apple purees. Journal of Food Engineering, 2022, 323, 111002.	5.2	9
3	An overview of carotenoid extractions using green solvents assisted by Z-isomerization. Trends in Food Science and Technology, 2022, 123, 145-160.	15.1	25
4	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.	15.1	33
5	Fruit variability impacts puree quality: Assessment on individually processed apples using the visible and near infrared spectroscopy. Food Chemistry, 2022, 390, 133088.	8.2	7
6	Traditional green leafy vegetables as underutilised sources of micronutrients in a rural farming community in south-west Nigeria II: consumption pattern and potential contribution to micronutrient requirements. South African Journal of Clinical Nutrition, 2021, 34, 46-51.	0.7	2
7	Changes in cell wall neutral sugar composition related to pectinolytic enzyme activities and intra-flesh textural property during ripening of ten apricot clones. Food Chemistry, 2021, 339, 128096.	8.2	11
8	Effect of storage conditions on â€˜Deglet Nourâ€™ date palm fruit organoleptic and nutritional quality. LWT - Food Science and Technology, 2021, 137, 110343.	5.2	6
9	Good practices for data presentation in LWT-Food Science and Technology. LWT - Food Science and Technology, 2021, 139, 110578.	5.2	9
10	Visible, near- and mid-infrared spectroscopy coupled with an innovative chemometric strategy to control apple puree quality. Food Control, 2021, 120, 107546.	5.5	17
11	Modification of apple, beet and kiwifruit cell walls by boiling in acid conditions: Common and specific responses. Food Hydrocolloids, 2021, 112, 106266.	10.7	14
12	Traditional green leafy vegetables as underutilised sources of micronutrients in a rural farming community in south-west Nigeria I: estimation of vitamin C, carotenoids and mineral contents. South African Journal of Clinical Nutrition, 2021, 34, 40-45.	0.7	12
13	Exploring interactions between pectins and procyanidins: Structure-function relationships. Food Hydrocolloids, 2021, 113, 106498.	10.7	31
14	Multiscale NMR analysis of the degradation of apple structure due to thermal treatment. Journal of Food Engineering, 2021, 294, 110413.	5.2	3
15	A method using near infrared hyperspectral imaging to highlight the internal quality of apple fruit slices. Postharvest Biology and Technology, 2021, 175, 111497.	6.0	24
16	Apple puree's texture is independent from fruit firmness. LWT - Food Science and Technology, 2021, 145, 111324.	5.2	7
17	Revisiting the contribution of ATR-FTIR spectroscopy to characterize plant cell wall polysaccharides. Carbohydrate Polymers, 2021, 262, 117935.	10.2	91
18	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.	11.7	23

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19	Mid-infrared technique to forecast cooked puree properties from raw apples: A potential strategy towards sustainability and precision processing. Food Chemistry, 2021, 355, 129636.	8.2	4
20	Pectin degradation accounts for apple tissue fragmentation during thermomechanical-mediated puree production. Food Hydrocolloids, 2021, 120, 106885.	10.7	6
21	Interactions between heterogeneous cell walls and two procyanidins: Insights from the effects of chemical composition and physical structure. Food Hydrocolloids, 2021, 121, 107018.	10.7	8
22	Interactions of arabinan-rich pectic polysaccharides with polyphenols. Carbohydrate Polymers, 2020, 230, 115644.	10.2	56
23	A new application of NIR spectroscopy to describe and predict purees quality from the non-destructive apple measurements. Food Chemistry, 2020, 310, 125944.	8.2	42
24	Exopolysaccharides in the rhizosphere: A comparative study of extraction methods. Application to their quantification in Mediterranean soils. Soil Biology and Biochemistry, 2020, 149, 107961.	8.8	12
25	Iron-induced peroxidation of trilinolein nano-emulsions under model gastric conditions and its inhibition by dietary phenolic antioxidants. Food and Function, 2020, 11, 9144-9156.	4.6	3
26	Multiscale Localization of Procyanidins in Ripe and Overripe Perry Pears by Light and Transmission Electron Microscopy. Journal of Agricultural and Food Chemistry, 2020, 68, 8900-8906.	5.2	1
27	Interactions between cell wall polysaccharides and polyphenols: Effect of molecular internal structure. Comprehensive Reviews in Food Science and Food Safety, 2020, 19, 3574-3617.	11.7	114
28	Pectin modifications in raw fruits alter texture of plant cell dispersions. Food Hydrocolloids, 2020, 107, 105962.	10.7	14
29	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.	4.6	19
30	Fresh, freeze-dried or cell wall samples: Which is the most appropriate to determine chemical, structural and rheological variations during apple processing using ATR-FTIR spectroscopy?. Food Chemistry, 2020, 330, 127357.	8.2	14
31	Impact of onions in tomato-based sauces on isomerization and bioaccessibility of colorless carotenes: phytoene and phytofluene. Food and Function, 2020, 11, 5122-5132.	4.6	5
32	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.	5.2	14
33	Heating tomato puree in the presence of lipids and onion: The impact of onion on lycopene isomerization. Food Chemistry, 2019, 296, 9-16.	8.2	22
34	Soil Photosynthetic Microbial Communities Mediate Aggregate Stability: Influence of Cropping Systems and Herbicide Use in an Agricultural Soil. Frontiers in Microbiology, 2019, 10, 1319.	3.5	34
35	Impact of air-drying on polyphenol extractability from apple pomace. Food Chemistry, 2019, 296, 142-149.	8.2	26
36	Revisiting the chemistry of apple pomace polyphenols. Food Chemistry, 2019, 294, 9-18.	8.2	52

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37	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.	4.1	42
38	Stability of 5-methyltetrahydrofolate in fortified apple and carrot purÃ©es. LWT - Food Science and Technology, 2019, 107, 158-163.	5.2	5
39	ATR-FTIR spectroscopy to determine cell wall composition: Application on a large diversity of fruits and vegetables. Carbohydrate Polymers, 2019, 212, 186-196.	10.2	85
40	Interactions Between Dietary Antioxidants and Plant Cell Walls. , 2019, , 633-643.		2
41	Pear ripeness and tissue type impact procyanidin-cell wall interactions. Food Chemistry, 2019, 275, 754-762.	8.2	18
42	Volatile changes in cv. Verdeal Transmontana olive oil: From the drupe to the table, including storage. Food Research International, 2018, 106, 374-382.	6.2	23
43	Extraction of bioactives from fruit and vegetables: State of the art and perspectives. LWT - Food Science and Technology, 2018, 93, 390-395.	5.2	70
44	Impact of canning and storage on apricot carotenoids and polyphenols. Food Chemistry, 2018, 240, 615-625.	8.2	30
45	Influence of partial pressure of oxygen on ascorbic acid degradation at canning temperature. Innovative Food Science and Emerging Technologies, 2018, 49, 215-221.	5.6	12
46	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.	5.2	14
47	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.	5.2	49
48	Towards the Use of Biochemical Indicators in the Raw Fruit for Improved Texture of Pasteurized Apricots. Food and Bioprocess Technology, 2017, 10, 662-673.	4.7	11
49	Characterization and quantification of fruit phenolic compounds of European and Tunisian pear cultivars. Food Research International, 2017, 95, 125-133.	6.2	56
50	Flavan-3-ols and procyanidins in grape seeds: biodiversity and relationships among wild and cultivated vines. Euphytica, 2017, 213, 1.	1.2	7
51	Impact of three warming-up methods on the stability of vitamin C and 5-methyltetrahydrofolate supplemented to apple and carrot purÃ©e. LWT - Food Science and Technology, 2017, 84, 668-673.	5.2	0
52	Impact of cooking on apricot texture as a function of cultivar and maturity. LWT - Food Science and Technology, 2017, 85, 385-389.	5.2	8
53	Preharvest UV-C radiation impacts strawberry metabolite content and volatile organic compound production. LWT - Food Science and Technology, 2017, 85, 390-393.	5.2	28
54	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.	5.2	21

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55	Interactions between polyphenols and polysaccharides: Mechanisms and consequences in food processing and digestion. Trends in Food Science and Technology, 2017, 60, 43-51.	15.1	192
56	Use of mid-infrared spectroscopy to monitor shelf-life of ready-made meals. LWT - Food Science and Technology, 2017, 85, 474-478.	5.2	3
57	Characterization of pectins extracted from pomegranate peel and their gelling properties. Food Chemistry, 2017, 215, 318-325.	8.2	134
58	Rheological properties of pomegranate peel suspensions: The effect of fibrous material and low-methoxyl pectin at acidic pH. Food Hydrocolloids, 2017, 62, 174-181.	10.7	10
59	Factors that impact the stability of vitamin C at intermediate temperatures in a food matrix. Food Chemistry, 2017, 220, 444-451.	8.2	68
60	Evolution of cherries texture in brine: Impact of harvest conditions during long-time storage. LWT - Food Science and Technology, 2017, 75, 243-250.	5.2	4
61	Oxygen availability in model solutions and purÃ©es during heat treatment and the impact on vitamin C degradation. LWT - Food Science and Technology, 2017, 85, 493-499.	5.2	12
62	Determination of reaction orders for ascorbic acid degradation during sterilization using a new experimental device: The thermoresistometer MastiaÂ®. LWT - Food Science and Technology, 2017, 85, 487-492.	5.2	8
63	Characterization of tissue specific differences in cell wall polysaccharides of ripe and overripe pear fruit. Carbohydrate Polymers, 2017, 156, 152-164.	10.2	66
64	The Glucose-Fructose ratio of wild Tunisian grapes. Cogent Food and Agriculture, 2017, 3, 1374156.	1.4	8
65	Volatile compounds in ripe fig receptacle are influenced by environment in the vicinity of the fruit. Fruits, 2017, 72, 230-237.	0.4	4
66	Folates in Fruits and Vegetables: Contents, Processing, and Stability. Comprehensive Reviews in Food Science and Food Safety, 2016, 15, 506-528.	11.7	77
67	Preharvest UV-C radiation influences physiological, biochemical, and transcriptional changes in strawberry cv. Camarosa. Plant Physiology and Biochemistry, 2016, 108, 391-399.	5.8	34
68	Yield and composition of pectin extracted from Tunisian pomegranate peel. International Journal of Biological Macromolecules, 2016, 93, 186-194.	7.5	39
69	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.	8.2	82
70	Unraveling the pectinolytic function of Bacteroides xylanisolvens using a RNA-seq approach and mutagenesis. BMC Genomics, 2016, 17, 147.	2.8	33
71	A review through recovery, purification and identification of genipin. Phytochemistry Reviews, 2016, 15, 37-49.	6.5	34
72	Immobilization of flavan-3-ols onto sensor chips to study their interactions with proteins and pectins by SPR. Applied Surface Science, 2016, 371, 512-518.	6.1	13

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73	A mechanistic and probabilistic model estimating micronutrient losses in industrial food processing: Vitamin C and canned green beans, a case-study. LWT - Food Science and Technology, 2016, 69, 236-243.	5.2	2
74	Cultivar and Year Rather than Agricultural Practices Affect Primary and Secondary Metabolites in Apple Fruit. PLoS ONE, 2015, 10, e0141916.	2.5	22
75	Ultrafiltration for genipin recovery technologies after ultrasonic treatment of genipap fruit. Biocatalysis and Agricultural Biotechnology, 2015, 4, 11-16.	3.1	9
76	Leaching of polyphenols from apple parenchyma tissue as influenced by thermal treatments. Journal of Food Engineering, 2015, 166, 237-246.	5.2	15
77	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.	5.2	26
78	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.	5.2	48
79	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.	6.2	52
80	Hydrosols of orange blossom (Citrus aurantium), and rose flower (Rosa damascena and Rosa) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 46 2015, 76, 576-586.	6.2	36
81	Nutritional Compounds in Figs from the Southern Mediterranean Region. International Journal of Food Properties, 2014, 17, 491-499.	3.0	29
82	Neutral sugar side chains of pectins limit interactions with procyanidins. Carbohydrate Polymers, 2014, 99, 527-536.	10.2	75
83	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.	6.2	89
84	Environmental friendly cold-mechanical/sonic enzymatic assisted extraction of genipin from genipap (Genipa americana). Ultrasonics Sonochemistry, 2014, 21, 43-49.	8.2	25
85	Relationship between pollination and cell wall properties in common fig fruit. Phytochemistry, 2014, 98, 78-84.	2.9	8
86	Kinetics of Apple Polyphenol Diffusion in Solutions with Different Osmotic Strengths. Journal of Agricultural and Food Chemistry, 2014, 62, 9841-9847.	5.2	6
87	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.	2.9	20
88	Two micro-mechanical techniques for studying the enzymatic maceration kinetics of apple parenchyma. Journal of Food Engineering, 2014, 122, 1-7.	5.2	1
89	Different compounds are extracted with different time courses from fruits during microwave hydrodiffusion: Examples and possible causes. Food Chemistry, 2014, 154, 179-186.	8.2	9
90	Mechanisms of folate losses during processing: Diffusion vs. heat degradation. Food Chemistry, 2014, 157, 439-447.	8.2	33

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91	Comparison of NIRS approach for prediction of internal quality traits in three fruit species. Food Chemistry, 2014, 143, 223-230.	8.2	111
92	Thermal degradation of folates under varying oxygen conditions. Food Chemistry, 2014, 165, 85-91.	8.2	23
93	Structural parameters that determine the rheological properties of apple puree. Journal of Food Engineering, 2013, 119, 619-626.	5.2	40
94	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.	3.9	60
95	Effects of industrial processing on folate content in green vegetables. Food Chemistry, 2013, 139, 815-824.	8.2	46
96	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.	8.2	29
97	Advances and perspectives of Pachyrhizus spp. in food science and biotechnology. Trends in Food Science and Technology, 2013, 29, 44-54.	15.1	24
98	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.	6.5	26
99	Pulsed light effects on surface decontamination, physical qualities and nutritional composition of tomato fruit. Postharvest Biology and Technology, 2013, 86, 29-36.	6.0	81
100	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.	3.6	24
101	Caprification modifies polyphenols but not cell wall concentrations in ripe figs. Scientia Horticulturae, 2013, 160, 115-122.	3.6	19
102	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.	5.2	25
103	Physicochemical parameters that influence carotenoids bioaccessibility from a tomato juice. Food Chemistry, 2013, 136, 435-441.	8.2	21
104	Interactions between Pectic Compounds and Procyanidins are Influenced by Methylation Degree and Chain Length. Biomacromolecules, 2013, 14, 709-718.	5.4	97
105	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.	6.2	30
106	Factors affecting postharvest preservation of safou (Dacryodes edulis(G. Don) H.J. Lam) fruits. Forests Trees and Livelihoods, 2012, 21, 44-55.	1.2	2
107	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.	5.2	53
108	Impact of Processing on the Noncovalent Interactions between Procyanidin and Apple Cell Wall. Journal of Agricultural and Food Chemistry, 2012, 60, 9484-9494.	5.2	59

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109	Does pollination affect aroma development in ripened fig [Ficus carica L.] fruit?. Scientia Horticulturae, 2012, 134, 93-99.	3.6	39
110	Optimization of the liquefaction and saccharification of structural polysaccharides of jicama (Pachyrhizus erosus L.) tissue by enzymatic pulping. LWT - Food Science and Technology, 2012, 46, 232-238.	5.2	9
111	Kinetics of temperature increase during tomato processing modulate the bioaccessibility of lycopene. Food Chemistry, 2012, 135, 2462-2469.	8.2	40
112	Interactions between Polyphenols and Macromolecules: Quantification Methods and Mechanisms. Critical Reviews in Food Science and Nutrition, 2012, 52, 213-248.	10.3	601
113	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.	5.2	52
114	The significance of structural properties for the development of innovative apple puree textures. LWT - Food Science and Technology, 2012, 49, 221-228.	5.2	20
115	Comparison between microwave hydrodiffusion and pressing for plum juice extraction. LWT - Food Science and Technology, 2012, 49, 229-237.	5.2	20
116	Enzymatic liquefaction of jicama (Pachyrhizus erosus) tuberous roots and characterization of the cell walls after processing. LWT - Food Science and Technology, 2012, 49, 257-262.	5.2	9
117	RHEOLOGICAL AND MACROMOLECULAR QUALITY OF PECTIN EXTRACTED WITH NITRIC ACID FROM PASSION FRUIT RIND. Journal of Food Process Engineering, 2012, 35, 800-809.	2.9	15
118	Apricot cell wall composition: Relation with the intra-fruit texture heterogeneity and impact of cooking. Food Chemistry, 2012, 133, 45-54.	8.2	34
119	Lab and pilot-scale ultrasound-assisted water extraction of polyphenols from apple pomace. Journal of Food Engineering, 2012, 111, 73-81.	5.2	262
120	Effect of processing on rheological, structural and sensory properties of apple puree. Procedia Food Science, 2011, 1, 513-520.	0.6	36
121	Texture variation in apricot: Intra-fruit heterogeneity, impact of thinning and relation with the texture after cooking. Food Research International, 2011, 44, 46-53.	6.2	19
122	An innovative process for extraction of fruit juice using microwave heating. LWT - Food Science and Technology, 2011, 44, 1035-1041.	5.2	25
123	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.	1.6	46
124	Modulating polyphenolic composition and organoleptic properties of apple juices by manipulating the pressing conditions. Food Chemistry, 2011, 124, 117-125.	8.2	53
125	Mid-infrared spectroscopy as a tool for rapid determination of internal quality parameters in tomato. Food Chemistry, 2011, 125, 1390-1397.	8.2	69
126	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.	8.2	50

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127	Phenolic and polysaccharidic composition of applesauce is close to that of apple flesh. Journal of Food Composition and Analysis, 2011, 24, 537-547.	3.9	67
128	Protective proteins are differentially expressed in tomato genotypes differing for their tolerance to low-temperature storage. Planta, 2010, 232, 483-500.	3.2	69
129	A Comparative Study of Pectin Extracted from Passion Fruit Rind Flours. Journal of Polymers and the Environment, 2010, 18, 593-599.	5.0	26
130	Towards the industrial production of antioxidants from food processing by-products with ultrasound-assisted extraction. Ultrasonics Sonochemistry, 2010, 17, 1066-1074.	8.2	187
131	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.	2.9	55
132	Co-products of black-currant and apple juice production: Hydration properties and polysaccharide composition. LWT - Food Science and Technology, 2010, 43, 173-180.	5.2	32
133	Pectin from Passion Fruit Fiber and Its Modification by Pectinmethylesterase. Preventive Nutrition and Food Science, 2010, 15, 57-66.	1.6	10
134	Interactions between apple (Malus x domestica Borkh.) polyphenols and cell walls modulate the extractability of polysaccharides. Carbohydrate Polymers, 2009, 75, 251-261.	10.2	100
135	Characterization of Cell Wall Polysaccharides of Cherry (Prunus cerasus var. Schattenmorelle) Fruit and Pomace. Plant Foods for Human Nutrition, 2009, 64, 279-285.	3.2	14
136	Rapid and non-destructive analysis of apricot fruit quality using FT-near-infrared spectroscopy. Food Chemistry, 2009, 113, 1323-1328.	8.2	106
137	Comparison of the cell wall composition for flesh and skin from five different plums. Food Chemistry, 2009, 114, 1042-1049.	8.2	93
138	Application of ATR-FTIR for a rapid and simultaneous determination of sugars and organic acids in apricot fruit. Food Chemistry, 2009, 115, 1133-1140.	8.2	154
139	From apple to applesauce: Processing effects on dietary fibres and cell wall polysaccharides. Food Chemistry, 2009, 117, 254-260.	8.2	48
140	Changes in Volatiles and Glycosides during Fruit Maturation of Two Contrasted Tomato (Solanum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	5.2	56
141	Change in anthocyanin concentrations in red apricot fruits during ripening. LWT - Food Science and Technology, 2009, 42, 372-377.	5.2	76
142	Interactions between globular proteins and procyanidins of different degrees of polymerization. Journal of Dairy Science, 2009, 92, 5843-5853.	3.4	97
143	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.	2.3	43
144	Sugar Beet Fiber. , 2009, , .		1

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145	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.	3.9	97
146	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.	3.7	22
147	Relationship between texture and pectin composition of two apple cultivars during storage. Postharvest Biology and Technology, 2008, 47, 315-324.	6.0	117
148	Characterization of Plum Procyanidins by Thiolytic Depolymerization. Journal of Agricultural and Food Chemistry, 2008, 56, 5188-5196.	5.2	32
149	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.	5.6	35
150	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.	5.2	68
151	Influence of Prefermentary Clarification on the Composition of Apple Musts. Journal of Agricultural and Food Chemistry, 2007, 55, 5118-5122.	5.2	19
152	Concentrations and characteristics of procyanidins and other phenolics in apples during fruit growth. Phytochemistry, 2007, 68, 1128-1138.	2.9	85
153	French cider characterization by sensory, technological and chemical evaluations. LWT - Food Science and Technology, 2006, 39, 1033-1044.	5.2	56
154	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.	5.4	23
155	Identification of oleuropein oligomers in olive pulp and pomace. Journal of the Science of Food and Agriculture, 2006, 86, 1495-1502.	3.5	24
156	Variability in cell wall preparations: quantification and comparison of common methods. Carbohydrate Polymers, 2005, 60, 515-522.	10.2	116
157	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.	3.5	134
158	Effects of conventional boiling on the polyphenols and cell walls of pears. Journal of the Science of Food and Agriculture, 2005, 85, 310-318.	3.5	47
159	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.	2.4	86
160	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.	2.4	174
161	Characterization of hemicelluloses of sugar beet roots grown in Morocco. International Journal of Food Science and Technology, 2004, 39, 303-309.	2.7	3
162	Inhibition of Apple Polyphenol Oxidase Activity by Procyanidins and Polyphenol Oxidation Products. Journal of Agricultural and Food Chemistry, 2004, 52, 122-130.	5.2	88

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163	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.	1.5	38
164	Non-covalent interaction between procyanidins and apple cell wall material. Biochimica Et Biophysica Acta - General Subjects, 2004, 1672, 192-202.	2.4	202
165	Rheological characterization of the EPS produced by P. acidi-propionici on milk microfiltrate. Carbohydrate Polymers, 2003, 51, 149-158.	10.2	39
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167	Interactions between apple cell walls and native apple polyphenols: quantification and some consequences. International Journal of Biological Macromolecules, 2001, 29, 115-125.	7.5	279
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