Maurin Cornuz

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Lightâ€Induced Water Splitting with Hematite: Improved Nanostructure and Iridium Oxide Catalysis. Angewandte Chemie - International Edition, 2010, 49, 6405-6408.	13.8	966
2	Passivating surface states on water splitting hematite photoanodes with alumina overlayers. Chemical Science, 2011, 2, 737-743.	7.4	763
3	Photo-assisted electrodeposition of cobalt–phosphate (Co–Pi) catalyst on hematite photoanodes for solar water oxidation. Energy and Environmental Science, 2011, 4, 1759.	30.8	620
4	Identifying champion nanostructures for solar water-splitting. Nature Materials, 2013, 12, 842-849.	27.5	527
5	Highly efficient water splitting by a dual-absorber tandem cell. Nature Photonics, 2012, 6, 824-828.	31.4	437
6	Back Electron–Hole Recombination in Hematite Photoanodes for Water Splitting. Journal of the American Chemical Society, 2014, 136, 2564-2574.	13.7	393
7	Cathodic shift in onset potential of solar oxygen evolution on hematite by 13-group oxide overlayers. Energy and Environmental Science, 2011, 4, 2512.	30.8	269
8	Ultrafast Charge Carrier Recombination and Trapping in Hematite Photoanodes under Applied Bias. Journal of the American Chemical Society, 2014, 136, 9854-9857.	13.7	238
9	Examining architectures of photoanode–photovoltaic tandem cells for solar water splitting. Journal of Materials Research, 2010, 25, 17-24.	2.6	166
10	Transparent, Conducting Nb:SnO ₂ for Host–Guest Photoelectrochemistry. Nano Letters, 2012, 12, 5431-5435.	9.1	122
11	A Ga ₂ O ₃ underlayer as an isomorphic template for ultrathin hematite films toward efficient photoelectrochemical water splitting. Faraday Discussions, 2012, 155, 223-232.	3.2	95
12	Improved detection of key odourants in Arabica coffee using gas chromatography-olfactometry in combination with low energy electron ionisation gas chromatography-quadrupole time-of-flight mass spectrometry. Food Chemistry, 2020, 302, 125370.	8.2	25
13	A systematic study of key odourants, non-volatile compounds, and antioxidant capacity of cascara (dried Coffea arabica pulp). LWT - Food Science and Technology, 2021, 138, 110630.	5.2	19
14	Effect of solid-state fungal fermentation on the non-volatiles content and volatiles composition of Coffea canephora (Robusta) coffee beans. Food Chemistry, 2021, 337, 128023.	8.2	17
15	Combination of solid phase microextraction and low energy electron ionisation gas chromatography-quadrupole time-of-flight mass spectrometry to meet the challenges of flavour analysis. Talanta, 2021, 235, 122793.	5.5	9
16	Recent advances in analytical strategies for coffee volatile studies: Opportunities and challenges. Food Chemistry, 2022, 388, 132971.	8.2	6