Laurent Dufoss

List of Publications by Citations

117 papers	3,204 citations	28 h-index	53 g-index
135 ext. papers	3,886 ext. citations	4.8 avg, IF	5.64 L-index

#	Paper	IF	Citations
117	Microorganisms and microalgae as sources of pigments for food use: a scientific oddity or an industrial reality?. *Trends in Food Science and Technology*, **2005**, 16, 389-406	15.3	403
116	Filamentous fungi are large-scale producers of pigments and colorants for the food industry. *Current Opinion in Biotechnology*, **2014**, 26, 56-61	11.4	181
115	Enzymatic hydrolysis of proteins from yellowfin tuna (Thunnus albacares) wastes using Alcalase. *Journal of Molecular Catalysis B: Enzymatic*, **2001**, 11, 1051-1059		167
114	Kinetic study on the Maillard reaction. Consideration of sugar reactivity. *Food Chemistry*, **2008**, 111, 1032-1042	3.5	161
113	Inhibition of marine bacteria by extracts of macroalgae: potential use for environmentally friendly antifouling paints. *Marine Environmental Research*, **2001**, 52, 231-47	3.3	150
112	Separation and determination of the physico-chemical characteristics of curcumin, demethoxycurcumin and bisdemethoxycurcumin. *Food Research International*, **2005**, 38, 1039-1044	7	125
111	Natural hydroxyanthraquinoid pigments as potent food grade colorants: an overview. *Natural Products and Bioprospecting*, **2012**, 2, 174-193	4.9	97
110	Optimization of free radical scavenging activity by response surface methodology in the hydrolysis of shrimp processing discards. *Process Biochemistry*, **2007**, 42, 1486-1491	4.8	94
109	Anthraquinones and Derivatives from Marine-Derived Fungi: Structural Diversity and Selected Biological Activities. *Marine Drugs*, **2016**, 14,	6	94
108	Evaluation of nitrogenous substrates such as peptones from fish:a new method based on Gompertz modeling of microbial growth. *Current Microbiology*, **2001**, 42, 32-8	2.4	62
107	Multifaceted Applications of Microbial Pigments: Current Knowledge, Challenges and Future Directions for Public Health Implications. *Microorganisms*, **2019**, 7,	4.9	58
106	Fungal Pigments and Their Prospects in Different Industries. *Microorganisms*, **2019**, 7,	4.9	56
105	Antioxidant and free radical scavenging properties of marennine, a blue-green polyphenolic pigment from the diatom Haslea ostrearia (Gaillon/Bory) Simonsen responsible for the natural greening of cultured oysters. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 6278-86	5.7	48
104	Production of carotenoids by Brevibacterium linens : variation among strains, kinetic aspects and HPLC profiles. *Journal of Industrial Microbiology and Biotechnology*, **2000**, 24, 64-70	4.2	48
103	Red colourants from filamentous fungi: Are they ready for the food industry?. *Journal of Food Composition and Analysis*, **2018**, 69, 156-161	4.1	47
102	Effect of sucrose on the anthocyanin and antioxidant capacity of mulberry extract during high temperature heating. *Food Research International*, **2005**, 38, 1059-1065	7	45
101	Current perspective on bacterial pigments: emerging sustainable compounds with coloring and biological properties for the industry an incisive evaluation. *RSC Advances*, **2014**, 4, 39523	3.7	44

100	Production and New Extraction Method of Polyketide Red Pigments Produced by Ascomycetous Fungi from Terrestrial and Marine Habitats. *Journal of Fungi (Basel, Switzerland)*, **2017**, 3,	5.6	44
99	Production, Identification, and Toxicity of (gamma)-Decalactone and 4-Hydroxydecanoic Acid from Sporidiobolus spp. *Applied and Environmental Microbiology*, **1996**, 62, 2826-31	4.8	44
98	Current perspective of yellowish-orange pigments from microorganisms- a review. *Journal of Cleaner Production*, **2018**, 180, 168-182	10.3	39
97	Partial characterization of the pigments produced by the marine-derived fungus Talaromyces albobiverticillius 30548. Towards a new fungal red colorant for the food industry. *Journal of Food Composition and Analysis*, **2018**, 67, 38-47	4.1	39
96	Spectrocolorimetry in the CIE L*a*b* color space as useful tool for monitoring the ripening process and the quality of PDO red-smear soft cheeses. *Food Research International*, **2005**, 38, 919-924	7	36
95	Comparison of hydrodistillation methods for the deodorization of turmeric. *Food Research International*, **2005**, 38, 1087-1096	7	34
94	Preparation and testing of Sardinella protein hydrolysates as nitrogen source for extracellular lipase production by Rhizopus oryzae. *World Journal of Microbiology and Biotechnology*, **2005**, 21, 33-38	4.4	33
93	In situ detoxification of the fermentation medium during gamma-decalactone production with the yeast sporidiobolus salmonicolor. *Biotechnology Progress*, **1999**, 15, 135-9	2.8	33
92	Fungal Pigments: Potential Coloring Compounds for Wide Ranging Applications in Textile Dyeing. *Journal of Fungi (Basel, Switzerland)*, **2020**, 6,	5.6	30
91	Production of □decalactone and 4-hydroxy-decanoic acid in the genus Sporidiobolus. *Journal of Bioscience and Bioengineering*, **1998**, 86, 169-173		29
90	Bacterial Pigments: Sustainable Compounds With Market Potential for Pharma and Food Industry. *Frontiers in Sustainable Food Systems*, **2020**, 4,	4.8	28
89	Anthraquinones, the Dr Jekyll and Mr Hyde of the food pigment family. *Food Research International*, **2014**, 65, 132-136	7	28
88	Bacteria belonging to the extremely versatile genus Arthrobacter as novel source of natural pigments with extended hue range. *Food Research International*, **2014**, 65, 156-162	7	28
87	Separation of glyceride positional isomers by silver ion chromatography. *Journal of Chromatography A*, **2001**, 923, 53-7	4.5	28
86	Metabolism of ricinoleic acid into gamma-decalactone: beta-oxidation and long chain acyl intermediates of ricinoleic acid in the genus Sporidiobolus sp. *FEMS Microbiology Letters*, **2000**, 188, 69-74	2.9	28
85	The last step in the biosynthesis of aryl carotenoids in the cheese ripening bacteria Brevibacterium linens ATCC 9175 (Brevibacterium aurantiacum sp. nov.) involves a cytochrome P450-dependent monooxygenase. *Food Research International*, **2005**, 38, 967-973	7	26
84	Metabolism of ricinoleic acid into □decalactone: □oxidation and long chain acyl intermediates of ricinoleic acid in the genus Sporidiobolus sp.. *FEMS Microbiology Letters*, **2000**, 188, 69-74	2.9	25
83	Water-soluble red pigments from Isaria farinosa and structural characterization of the main colored component. *Journal of Basic Microbiology*, **2010**, 50, 581-90	2.7	24

82	Assessment of the coloring strength of brevibacterium linens strains: spectrocolorimetry versus total carotenoid extraction/quantification. *Journal of Dairy Science*, **2001**, 84, 354-60	4	23
81	Biotechnological approaches for the production of natural colorants by Talaromyces/Penicillium: A review. *Biotechnology Advances*, **2020**, 43, 107601	17.8	23
80	Isolation of two novel purple naphthoquinone pigments concomitant with the bioactive red bikaverin and derivates thereof produced by Fusarium oxysporum. *Biotechnology Progress*, **2019**, 35, e2738	2.8	23
79	Characterisation of the C50 carotenoids produced by strains of the cheese-ripening bacterium Arthrobacter arilaitensis. *International Dairy Journal*, **2016**, 55, 10-16	3.5	22
78	First pigment fingerprints from the rind of French PDO red-smear ripened soft cheeses Epoisses, Mont d'Or and Maroilles. *Innovative Food Science and Emerging Technologies*, **2007**, 8, 373-378	6.8	22
77	Biodiversity of Pigmented Fungi Isolated from Marine Environment in La R□nion Island, Indian Ocean: New Resources for Colored Metabolites. *Journal of Fungi (Basel, Switzerland)*, **2017**, 3,	5.6	21
76	Fatty acid accumulation in the yeast Sporidiobolus salmonicolor during batch production of □decalactone. *FEMS Microbiology Letters*, **1997**, 149, 17-24	2.9	21
75	Microbial Pigments From Bacteria, Yeasts, Fungi, and Microalgae for the Food and Feed Industries **2018**, 113-132		21
74	Antioxidant and enzymatic responses to oxidative stress induced by pre-harvest water supply reduction and ripening on mango (Mangifera indica L. cv. 'Cogshall') in relation to carotenoid content. *Journal of Plant Physiology*, **2015**, 184, 68-78	3.6	20
73	Antioxidant and enzymatic responses to oxidative stress induced by cold temperature storage and ripening in mango (Mangifera indica L. cv. 'Cogshall') in relation to carotenoid content. *Journal of Plant Physiology*, **2018**, 224-225, 75-85	3.6	20
72	Production of carotenoids by Arthrobacter arilaitensis strains isolated from smear-ripened cheeses. *FEMS Microbiology Letters*, **2014**, 360, 174-81	2.9	20
71	Current and Potential Natural Pigments From Microorganisms (Bacteria, Yeasts, Fungi, Microalgae) **2016**, 337-354		19
70	Trapping of □Decalactone by Adsorption on Hydrophobic Sorbents : Application to the bioconversion of methyl ricinoleate by the yeast Sporidiobolus salmonicolor. *Biotechnology Letters*, **1998**, 12, 109-113		19
69	Carotenoid-derived aroma compounds detected and identified in brines and speciality sea salts (fleur de sel) produced in solar salterns from Saint-Armel (France). *Journal of Food Composition and Analysis*, **2011**, 24, 801-810	4.1	18
68	Production of Bio-Based Pigments from Food Processing Industry By-Products (Apple, Pomegranate, Black Carrot, Red Beet Pulps) Using c. *Journal of Fungi (Basel, Switzerland)*, **2020**, 6,	5.6	17
67	Determination of speciality food salt origin by using 16S rDNA fingerprinting of bacterial communities by PCR□DGGE: An application on marine salts produced in solar salterns from the French Atlantic Ocean. *Food Control*, **2013**, 32, 644-649	6.2	17
66	Chirality of the gamma-lactones formed by Fusarium poae INRA 45. *Chirality*, **1993**, 5, 379-84	2.1	17
65	Pigments and Colorants from Filamentous Fungi **2017**, 499-568		15

64	First isolation of Brevibacterium sp. pigments in the rind of an industrial red-smear-ripened soft cheese. *International Journal of Dairy Technology*, **2015**, 68, 144-147	3.7	15
63	HPLC analysis of the pigments produced by the microflora isolated from the Protected Designation of Origin French red-smear soft cheeses Munster, Epoisses, Reblochon and Livarot. *Food Research International*, **2005**, 38, 855-860	7	14
62	An Overview on Industrial and Medical Applications of Bio-Pigments Synthesized by Marine Bacteria. *Microorganisms*, **2020**, 9,	4.9	14
61	Applications of Prodigiosin Extracted from Marine Red Pigmented Bacteria sp. and Actinomycete sp. *Microorganisms*, **2020**, 8,	4.9	13
60	Production of pigments from the tropical marine-derived fungi Talaromyces albobiverticillius: New resources for natural red-colored metabolites. *Journal of Food Composition and Analysis*, **2018**, 70, 35-48	4.1	13
59	New Syntheses of Retinal and Its Acyclic Analog Retinal by an Extended Aldol Reaction with a C6 Building Block That Incorporates a C5 Unit after Decarboxylation. A Formal Route to Lycopene and Carotene. *Helvetica Chimica Acta*, **2007**, 90, 512-520	2	13
58	Evaluation of regioselectivity of lipases based on synthesis reaction conducted with propyl alcohol, isopropyl alcohol and propylene glycol. *Journal of Molecular Catalysis B: Enzymatic*, **2001**, 11, 445-453		13
57	Biogeography at the limits of life: Do extremophilic microbial communities show biogeographical regionalization?. *Global Ecology and Biogeography*, **2017**, 26, 1435-1446	6.1	12
56	Microbial and Microalgal Carotenoids as Colourants and Supplements **2009**, 83-98		12
55	Marine Natural Products from Tunicates and Their Associated Microbes. *Marine Drugs*, **2021**, 19,	6	12
54	Salinity and Temperature Influence Growth and Pigment Production in the Marine-Derived Fungal Strain 30548. *Microorganisms*, **2019**, 7,	4.9	12
53	Statistical Optimization of the Physico-Chemical Parameters for Pigment Production in Submerged Fermentation of 30548. *Microorganisms*, **2020**, 8,	4.9	11
52	Chirality of the gamma-lactones produced by Sporidiobolus salmonicolor grown in two different media. *Chirality*, **1997**, 9, 667-71	2.1	11
51	New Synthesis of Natural Carotene Isorenieratene (?,?-Carotene) and its 3,3?-Dimethoxy Analogue. *Helvetica Chimica Acta*, **2003**, 86, 3314-3319	2	11
50	Characterization of Brevibacterium linens pigmentation using spectrocolorimetry. *International Journal of Food Microbiology*, **2000**, 57, 201-10	5.8	11
49	Actual evapotranspiration and crop coefficients for five species of three-year-old bamboo plants under a tropical climate. *Agricultural Water Management*, **2014**, 137, 15-22	5.9	10
48	A New Biomimetic-Like Aromatization of the Cyclic End Groups of Terpenoids with Stereospecific Migration of One of the Methyl Groups: A Convenient Route to Isorenieratene (?,?-Carotene). *European Journal of Organic Chemistry*, **2007**, 2007, 711-715	3.2	10
47	Anthraquinones **2018**, 131-172		10

46	Medium design from corncob hydrolyzate for pigment production by Talaromyces atroroseus GH2: Kinetics modeling and pigments characterization. *Biochemical Engineering Journal*, **2020**, 161, 107698	4.2	9
45	Microorganisms Associated with the Marine Sponge : A Reservoir of Bioactive Molecules to Slow Down the Aging Process. *Microorganisms*, **2020**, 8,	4.9	9
44	Ecological and Biotechnological Aspects of Pigmented Microbes: A Way Forward in Development of Food and Pharmaceutical Grade Pigments. *Microorganisms*, **2021**, 9,	4.9	8
43	Advances and trends in biotechnological production of natural astaxanthin by yeast. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-15	11.5	8
42	Safety Evaluation of Fungal Pigments for Food Applications. *Journal of Fungi (Basel, Switzerland)*, **2021**, 7,	5.6	8
41	Arthrobacter arilaitensis strains isolated from ripened cheeses: Characterization of their pigmentation using spectrocolorimetry. *Food Research International*, **2014**, 65, 184-192	7	7
40	Putative metabolic pathway for the bioproduction of bikaverin and intermediates thereof in the wild Fusarium oxysporum LCP531 strain. *AMB Express*, **2019**, 9, 186	4.1	7
39	Microbial pigments as an alternative to synthetic dyes and food additives: a brief review of recent studies. *Bioprocess and Biosystems Engineering*, **2021**, 1	3.7	7
38	Effects of high nutrient supply on the growth of seven bamboo species. *International Journal of Phytoremediation*, **2014**, 16, 1042-57	3.9	6
37	Pigments, Microbial **2017**, 579-579		6
36	Enzymic Solubilisation of Proteins from Tropical Tuna Using Alcalase and Some Biological Properties of the Hydrolysates. *Focus on Biotechnology*, **2001**, 39-50		6
35	Current Carotenoid Production Using Microorganisms **2017**, 87-106		5
34	Alternative Extraction and Characterization of Nitrogen-Containing Azaphilone Red Pigments and Ergosterol Derivatives from the Marine-Derived Fungal sp. 30570 Strain with Industrial Relevance. *Microorganisms*, **2020**, 8,	4.9	5
33	Extraction and Application of Pigment from Serratia marcescens SB08, an Insect Enteric Gut Bacterium, for Textile Dyeing. *Textiles*, **2021**, 1, 21-36		5
32	The Influence of pH, NaCl, and the Deacidifying Yeasts and on the Production of Pigments by the Cheese-Ripening Bacteria. *Foods*, **2018**, 7,	4.9	5
31	Rhizosphere Signaling: Insights into Plant–Rhizomicrobiome Interactions for Sustainable Agronomy. *Microorganisms*, **2022**, 10, 899	4.9	5
30	Characterization of Talaromyces purpureogenus strain F extrolites and development of production medium for extracellular pigments enriched with antioxidant properties. *Food and Bioproducts Processing*, **2020**, 124, 143-158	4.9	4
29	Marine Bacteria Is the Cell Factory to Produce Bioactive Pigments: A Prospective Pigment Source in the Ocean. *Frontiers in Sustainable Food Systems*, **2020**, 4,	4.8	4

28	OVAT Analysis and Response Surface Methodology Based on Nutrient Sources for Optimization of Pigment Production in the Marine-Derived Fungus 30548 Submerged Fermentation. *Marine Drugs*, **2021**, 19,	6	4
27	Isolation and Optimization of Culture Conditions of Thraustochytrium kinnei for Biomass Production, Nanoparticle Synthesis, Antioxidant and Antimicrobial Activities. *Journal of Marine Science and Engineering*, **2021**, 9, 678	2.4	4
26	Bamboo Plantations for Phytoremediation of Pig Slurry: Plant Response and Nutrient Uptake. *Plants*, **2020**, 9,	4.5	3
25	Novel [2s+2a] Electrocyclization of Triethylenic-Malonic Acids Exemplified for a One-Pot Synthesis of New [3]Dilactones cis-Fused with a Cyclopentene. *Journal of Heterocyclic Chemistry*, **2016**, 53, 1017-1021	1.9	3
24	Third International Congress on Pigments in Food. *Food Research International*, **2005**, 38, 831-832	7	3
23	Fungal Endophytes: A Potential Source of Antibacterial Compounds.. *Journal of Fungi (Basel, Switzerland)*, **2022**, 8,	5.6	3
22	Carotenoids from the ripening bacterium impart color to the rind of the French cheese, Fourme de Montbrison (PDO). *Natural Product Research*, **2020**, 34, 10-15	2.3	3
21	Base-Induced Decarboxylation of Polyunsaturated [3]Cyano Acids Derived from Malonic Acid: Synthesis of Sesquiterpene Nitriles and Aldehydes with [3,3] and [3]End Groups. *Helvetica Chimica Acta*, **2013**, 96, 259-265	2	2
20	Microbial Secondary Metabolism and Biotechnology.. *Microorganisms*, **2022**, 10,	4.9	2
19	Antioxidant, Antibacterial and Dyeing Potential of Crude Pigment Extract of and Its Chemical Characterization.. *Molecules*, **2022**, 27,	4.8	2
18	Thraustochytrids of Mangrove Habitats from Andaman Islands: Species Diversity, PUFA Profiles and Biotechnological Potential. *Marine Drugs*, **2021**, 19,	6	2
17	Pigments and Colorants from Filamentous Fungi **2015**, 1-70		2
16	Aqueous Two-Phase System Extraction of Polyketide-Based Fungal Pigments Using Ammonium- or Imidazolium-Based Ionic Liquids for Detection Purpose: A Case Study. *Journal of Fungi (Basel, Switzerland)*, **2020**, 6,	5.6	2
15	Two-step Synthesis of New [3]Lactones via Cyclization of 7-Chloro-2-(methoxycarbonyl)-4-6-dimethylocta-(2E,4E,6E)-trienoic acid. *Journal of Heterocyclic Chemistry*, **2016**, 53, 1439-1442	1.9	2
14	Chemical characterization of unconventional palm oils from and two other endemic Arecaceae species from Reunion Island. *Natural Product Research*, **2020**, 34, 93-101	2.3	2
13	Could the reliability of classical descriptors of fruit quality be influenced by irrigation and cold storage? The case of mango, a climacteric fruit. *Journal of the Science of Food and Agriculture*, **2019**, 99, 3792-3802	4.3	1
12	Color Measurements of Muscle-Based and Dairy Foods **2015**, 3-19		1
11	Synthesis of a New C-15 Phosphorus Ylide Used for the Preparation of Some [3]End-Group Retinoid Derivatives. *Synthetic Communications*, **2010**, 41, 184-190	1.7	1

10	Synthesis of Pigment-Mediated Nanoparticles and Its Pharmacological Applications. *Nanotechnology in the Life Sciences*, **2020**, 331-346	1.1	1
9	Phycobiliproteins as Food Additives **2020**, 559-573		1
8	Identification of Red Pigments Produced by Cheese-Ripening Bacterial Strains of Glutamicibacter arilaitensis Using HPLC. *Dairy*, **2021**, 2, 396-410	2.6	1
7	Structure and biosynthesis of carotenoids produced by a novel Planococcus sp. isolated from South Africa.. *Microbial Cell Factories*, **2022**, 21, 43	6.4	1
6	Antioxidant and Anti-Colorectal Cancer Properties in Methanolic Extract of Mangrove-Derived Schizochytrium sp.. *Journal of Marine Science and Engineering*, **2022**, 10, 431	2.4	1
5	Lignocellulosic substrates as starting materials for the production of bioactive biopigments.. *Food Chemistry: X*, **2022**, 13, 100223	4.7	0
4	Research, Development, and Production of Microalgal and Microbial Biocolorants **2019**, 71-92		
3	Production of Biocolors **2013**, 417-445		
2	Microbial calcite induction: a magic that fortifies and heals concrete. *International Journal of Environmental Science and Technology*,1	3.3	
1	Marine Algal Colorants for the Food Industry **2022**, 163-179		