

Laurent Dufoss

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Microbial Secondary Metabolism and Biotechnology.. <i>Microorganisms</i> , 2022 , 10,	4.9	2
116	Antioxidant, Antibacterial and Dyeing Potential of Crude Pigment Extract of and Its Chemical Characterization.. <i>Molecules</i> , 2022 , 27,	4.8	2
115	Lignocellulosic substrates as starting materials for the production of bioactive biopigments.. <i>Food Chemistry: X</i> , 2022 , 13, 100223	4.7	0
114	Fungal Endophytes: A Potential Source of Antibacterial Compounds.. <i>Journal of Fungi (Basel, Switzerland)</i> , 2022 , 8,	5.6	3
113	Marine Algal Colorants for the Food Industry 2022 , 163-179		
112	Structure and biosynthesis of carotenoids produced by a novel Planococcus sp. isolated from South Africa.. <i>Microbial Cell Factories</i> , 2022 , 21, 43	6.4	1
111	Antioxidant and Anti-Colorectal Cancer Properties in Methanolic Extract of Mangrove-Derived Schizochytrium sp.. <i>Journal of Marine Science and Engineering</i> , 2022 , 10, 431	2.4	1
110	Rhizosphere Signaling: Insights into PlantRhizomicrobiome Interactions for Sustainable Agronomy. <i>Microorganisms</i> , 2022 , 10, 899	4.9	5
109	Thraustochytrids of Mangrove Habitats from Andaman Islands: Species Diversity, PUFA Profiles and Biotechnological Potential. <i>Marine Drugs</i> , 2021 , 19,	6	2
108	Ecological and Biotechnological Aspects of Pigmented Microbes: A Way Forward in Development of Food and Pharmaceutical Grade Pigments. <i>Microorganisms</i> , 2021 , 9,	4.9	8
107	OVAT Analysis and Response Surface Methodology Based on Nutrient Sources for Optimization of Pigment Production in the Marine-Derived Fungus 30548 Submerged Fermentation. <i>Marine Drugs</i> , 2021 , 19,	6	4
106	Extraction and Application of Pigment from <i>Serratia marcescens</i> SB08, an Insect Enteric Gut Bacterium, for Textile Dyeing. <i>Textiles</i> , 2021 , 1, 21-36		5
105	Marine Natural Products from Tunicates and Their Associated Microbes. <i>Marine Drugs</i> , 2021 , 19,	6	12
104	Isolation and Optimization of Culture Conditions of <i>Thraustochytrium kinnei</i> for Biomass Production, Nanoparticle Synthesis, Antioxidant and Antimicrobial Activities. <i>Journal of Marine Science and Engineering</i> , 2021 , 9, 678	2.4	4
103	Identification of Red Pigments Produced by Cheese-Ripening Bacterial Strains of <i>Glutamicibacter arilaitensis</i> Using HPLC. <i>Dairy</i> , 2021 , 2, 396-410	2.6	1
102	Advances and trends in biotechnological production of natural astaxanthin by yeast. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-15	11.5	8
101	Microbial pigments as an alternative to synthetic dyes and food additives: a brief review of recent studies. <i>Bioprocess and Biosystems Engineering</i> , 2021 , 1	3.7	7

100	Safety Evaluation of Fungal Pigments for Food Applications. <i>Journal of Fungi (Basel, Switzerland)</i> , 2021 , 7,	5.6	8
99	Production of Bio-Based Pigments from Food Processing Industry By-Products (Apple, Pomegranate, Black Carrot, Red Beet Pulps) Using c. <i>Journal of Fungi (Basel, Switzerland)</i> , 2020 , 6,	5.6	17
98	Statistical Optimization of the Physico-Chemical Parameters for Pigment Production in Submerged Fermentation of 30548. <i>Microorganisms</i> , 2020 , 8,	4.9	11
97	Bacterial Pigments: Sustainable Compounds With Market Potential for Pharma and Food Industry. <i>Frontiers in Sustainable Food Systems</i> , 2020 , 4,	4.8	28
96	Medium design from corncob hydrolyzate for pigment production by <i>Talaromyces atrovirens</i> GH2: Kinetics modeling and pigments characterization. <i>Biochemical Engineering Journal</i> , 2020 , 161, 107698	4.2	9
95	Applications of Prodigiosin Extracted from Marine Red Pigmented Bacteria sp. and Actinomycete sp. <i>Microorganisms</i> , 2020 , 8,	4.9	13
94	Bamboo Plantations for Phytoremediation of Pig Slurry: Plant Response and Nutrient Uptake. <i>Plants</i> , 2020 , 9,	4.5	3
93	Synthesis of Pigment-Mediated Nanoparticles and Its Pharmacological Applications. <i>Nanotechnology in the Life Sciences</i> , 2020 , 331-346	1.1	1
92	Fungal Pigments: Potential Coloring Compounds for Wide Ranging Applications in Textile Dyeing. <i>Journal of Fungi (Basel, Switzerland)</i> , 2020 , 6,	5.6	30
91	Phycobiliproteins as Food Additives 2020 , 559-573		1
90	Characterization of <i>Talaromyces purpureogenus</i> strain F extralites and development of production medium for extracellular pigments enriched with antioxidant properties. <i>Food and Bioprocess Technology</i> , 2020 , 124, 143-158	4.9	4
89	Biotechnological approaches for the production of natural colorants by <i>Talaromyces/Penicillium</i> : A review. <i>Biotechnology Advances</i> , 2020 , 43, 107601	17.8	23
88	Marine Bacteria Is the Cell Factory to Produce Bioactive Pigments: A Prospective Pigment Source in the Ocean. <i>Frontiers in Sustainable Food Systems</i> , 2020 , 4,	4.8	4
87	Microorganisms Associated with the Marine Sponge : A Reservoir of Bioactive Molecules to Slow Down the Aging Process. <i>Microorganisms</i> , 2020 , 8,	4.9	9
86	Aqueous Two-Phase System Extraction of Polyketide-Based Fungal Pigments Using Ammonium- or Imidazolium-Based Ionic Liquids for Detection Purpose: A Case Study. <i>Journal of Fungi (Basel, Switzerland)</i> , 2020 , 6,	5.6	2
85	Alternative Extraction and Characterization of Nitrogen-Containing Azaphilone Red Pigments and Ergosterol Derivatives from the Marine-Derived Fungal sp. 30570 Strain with Industrial Relevance. <i>Microorganisms</i> , 2020 , 8,	4.9	5
84	Chemical characterization of unconventional palm oils from and two other endemic Areaceae species from Reunion Island. <i>Natural Product Research</i> , 2020 , 34, 93-101	2.3	2
83	Carotenoids from the ripening bacterium impart color to the rind of the French cheese, Fourme de Montbrison (PDO). <i>Natural Product Research</i> , 2020 , 34, 10-15	2.3	3

82	An Overview on Industrial and Medical Applications of Bio-Pigments Synthesized by Marine Bacteria. <i>Microorganisms</i> , 2020 , 9,	4.9	14
81	Could the reliability of classical descriptors of fruit quality be influenced by irrigation and cold storage? The case of mango, a climacteric fruit. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 3792-3802	4.3	1
80	Multifaceted Applications of Microbial Pigments: Current Knowledge, Challenges and Future Directions for Public Health Implications. <i>Microorganisms</i> , 2019 , 7,	4.9	58
79	Research, Development, and Production of Microalgal and Microbial Biocolorants 2019 , 71-92		
78	Putative metabolic pathway for the bioproduction of bikaverin and intermediates thereof in the wild <i>Fusarium oxysporum</i> LCP531 strain. <i>AMB Express</i> , 2019 , 9, 186	4.1	7
77	Fungal Pigments and Their Prospects in Different Industries. <i>Microorganisms</i> , 2019 , 7,	4.9	56
76	Salinity and Temperature Influence Growth and Pigment Production in the Marine-Derived Fungal Strain 30548. <i>Microorganisms</i> , 2019 , 7,	4.9	12
75	Isolation of two novel purple naphthoquinone pigments concomitant with the bioactive red bikaverin and derivatives thereof produced by <i>Fusarium oxysporum</i> . <i>Biotechnology Progress</i> , 2019 , 35, e2738	2.8	23
74	Production of pigments from the tropical marine-derived fungi <i>Talaromyces albobiverticillius</i> : New resources for natural red-colored metabolites. <i>Journal of Food Composition and Analysis</i> , 2018 , 70, 35-48 ^{4.1}		13
73	Current perspective of yellowish-orange pigments from microorganisms- a review. <i>Journal of Cleaner Production</i> , 2018 , 180, 168-182	10.3	39
72	Partial characterization of the pigments produced by the marine-derived fungus <i>Talaromyces albobiverticillius</i> 30548. Towards a new fungal red colorant for the food industry. <i>Journal of Food Composition and Analysis</i> , 2018 , 67, 38-47	4.1	39
71	Antioxidant and enzymatic responses to oxidative stress induced by cold temperature storage and ripening in mango (<i>Mangifera indica</i> L. cv. 'Cogshall') in relation to carotenoid content. <i>Journal of Plant Physiology</i> , 2018 , 224-225, 75-85	3.6	20
70	Anthraquinones 2018 , 131-172		10
69	Red colourants from filamentous fungi: Are they ready for the food industry?. <i>Journal of Food Composition and Analysis</i> , 2018 , 69, 156-161	4.1	47
68	Microbial Pigments From Bacteria, Yeasts, Fungi, and Microalgae for the Food and Feed Industries 2018 , 113-132		21
67	The Influence of pH, NaCl, and the Deacidifying Yeasts and on the Production of Pigments by the Cheese-Ripening Bacteria. <i>Foods</i> , 2018 , 7,	4.9	5
66	Pigments and Colorants from Filamentous Fungi 2017 , 499-568		15
65	Current Carotenoid Production Using Microorganisms 2017 , 87-106		5

64	Biogeography at the limits of life: Do extremophilic microbial communities show biogeographical regionalization?. <i>Global Ecology and Biogeography</i> , 2017 , 26, 1435-1446	6.1	12
63	Pigments, Microbial 2017 , 579-579		6
62	Biodiversity of Pigmented Fungi Isolated from Marine Environment in La Réunion Island, Indian Ocean: New Resources for Colored Metabolites. <i>Journal of Fungi (Basel, Switzerland)</i> , 2017 , 3,	5.6	21
61	Production and New Extraction Method of Polyketide Red Pigments Produced by Ascomycetous Fungi from Terrestrial and Marine Habitats. <i>Journal of Fungi (Basel, Switzerland)</i> , 2017 , 3,	5.6	44
60	Novel α - β Electrocyclization of Triethylenic-Malonic Acids Exemplified for a One-Pot Synthesis of New β -Lactones cis-Fused with a Cyclopentene. <i>Journal of Heterocyclic Chemistry</i> , 2016 , 53, 1017-1021	1.9	3
59	Current and Potential Natural Pigments From Microorganisms (Bacteria, Yeasts, Fungi, Microalgae) 2016 , 337-354		19
58	Characterisation of the C50 carotenoids produced by strains of the cheese-ripening bacterium <i>Arthrobacter arilaitensis</i> . <i>International Dairy Journal</i> , 2016 , 55, 10-16	3.5	22
57	Anthraquinones and Derivatives from Marine-Derived Fungi: Structural Diversity and Selected Biological Activities. <i>Marine Drugs</i> , 2016 , 14,	6	94
56	Two-step Synthesis of New β -Lactones via Cyclization of 7-Chloro-2-(methoxycarbonyl)-4-6-dimethylocta-(2E,4E,6E)-trienoic acid. <i>Journal of Heterocyclic Chemistry</i> , 2016 , 53, 1439-1442	1.9	2
55	Antioxidant and enzymatic responses to oxidative stress induced by pre-harvest water supply reduction and ripening on mango (<i>Mangifera indica</i> L. cv. 'Cogshall') in relation to carotenoid content. <i>Journal of Plant Physiology</i> , 2015 , 184, 68-78	3.6	20
54	First isolation of <i>Brevibacterium</i> sp. pigments in the rind of an industrial red-smear-ripened soft cheese. <i>International Journal of Dairy Technology</i> , 2015 , 68, 144-147	3.7	15
53	Color Measurements of Muscle-Based and Dairy Foods 2015 , 3-19		1
52	Pigments and Colorants from Filamentous Fungi 2015 , 1-70		2
51	Actual evapotranspiration and crop coefficients for five species of three-year-old bamboo plants under a tropical climate. <i>Agricultural Water Management</i> , 2014 , 137, 15-22	5.9	10
50	Filamentous fungi are large-scale producers of pigments and colorants for the food industry. <i>Current Opinion in Biotechnology</i> , 2014 , 26, 56-61	11.4	181
49	Effects of high nutrient supply on the growth of seven bamboo species. <i>International Journal of Phytoremediation</i> , 2014 , 16, 1042-57	3.9	6
48	Anthraquinones, the Dr Jekyll and Mr Hyde of the food pigment family. <i>Food Research International</i> , 2014 , 65, 132-136	7	28
47	Bacteria belonging to the extremely versatile genus <i>Arthrobacter</i> as novel source of natural pigments with extended hue range. <i>Food Research International</i> , 2014 , 65, 156-162	7	28

46	Current perspective on bacterial pigments: emerging sustainable compounds with coloring and biological properties for the industry – An incisive evaluation. <i>RSC Advances</i> , 2014 , 4, 39523	3.7	44
45	<i>Arthrobacter arilaitensis</i> strains isolated from ripened cheeses: Characterization of their pigmentation using spectrophotometry. <i>Food Research International</i> , 2014 , 65, 184-192	7	7
44	Production of carotenoids by <i>Arthrobacter arilaitensis</i> strains isolated from smear-ripened cheeses. <i>FEMS Microbiology Letters</i> , 2014 , 360, 174-81	2.9	20
43	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. <i>Food Control</i> , 2013 , 32, 644-649	6.2	17
42	Base-Induced Decarboxylation of Polyunsaturated α -Cyano Acids Derived from Malonic Acid: Synthesis of Sesquiterpene Nitriles and Aldehydes with β - β and β -End Groups. <i>Helvetica Chimica Acta</i> , 2013 , 96, 259-265	2	2
41	Production of Biocolors 2013 , 417-445		
40	Natural hydroxyanthraquinoid pigments as potent food grade colorants: an overview. <i>Natural Products and Bioprospecting</i> , 2012 , 2, 174-193	4.9	97
39	Carotenoid-derived aroma compounds detected and identified in brines and speciality sea salts (fleur de sel) produced in solar salterns from Saint-Armel (France). <i>Journal of Food Composition and Analysis</i> , 2011 , 24, 801-810	4.1	18
38	Synthesis of a New C-15 Phosphorus Ylide Used for the Preparation of Some β -End-Group Retinoid Derivatives. <i>Synthetic Communications</i> , 2010 , 41, 184-190	1.7	1
37	Water-soluble red pigments from <i>Isaria farinosa</i> and structural characterization of the main colored component. <i>Journal of Basic Microbiology</i> , 2010 , 50, 581-90	2.7	24
36	Microbial and Microalgal Carotenoids as Colourants and Supplements 2009 , 83-98		12
35	Antioxidant and free radical scavenging properties of marennine, a blue-green polyphenolic pigment from the diatom <i>Haslea ostrearia</i> (Gaillon/Bory) Simonsen responsible for the natural greening of cultured oysters. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 6278-86	5.7	48
34	Kinetic study on the Maillard reaction. Consideration of sugar reactivity. <i>Food Chemistry</i> , 2008 , 111, 1032-1042	10.42	161
33	New Syntheses of Retinal and Its Acyclic Analog β -Retinal by an Extended Aldol Reaction with a C6 Building Block That Incorporates a C5 Unit after Decarboxylation. A Formal Route to Lycopene and β -Carotene. <i>Helvetica Chimica Acta</i> , 2007 , 90, 512-520	2	13
32	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 (β , β -Carotene). <i>European Journal of Organic Chemistry</i> , 2007 , 2007, 711-715	3.2	10
31	Optimization of free radical scavenging activity by response surface methodology in the hydrolysis of shrimp processing discards. <i>Process Biochemistry</i> , 2007 , 42, 1486-1491	4.8	94
30	First pigment fingerprints from the rind of French PDO red-smear ripened soft cheeses Epoisses, Mont d'Or and Maroilles. <i>Innovative Food Science and Emerging Technologies</i> , 2007 , 8, 373-378	6.8	22
29	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. <i>Food Research International</i> , 2005 , 38, 855-860	7	14

28	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. <i>Food Research International</i> , 2005 , 38, 919-924	7	36
27	The last step in the biosynthesis of aryl carotenoids in the cheese ripening bacteria <i>Brevibacterium linens</i> ATCC 9175 (<i>Brevibacterium aurantiacum</i> sp. nov.) involves a cytochrome P450-dependent monooxygenase. <i>Food Research International</i> , 2005 , 38, 967-973	7	26
26	Separation and determination of the physico-chemical characteristics of curcumin, demethoxycurcumin and bisdemethoxycurcumin. <i>Food Research International</i> , 2005 , 38, 1039-1044	7	125
25	Comparison of hydrodistillation methods for the deodorization of turmeric. <i>Food Research International</i> , 2005 , 38, 1087-1096	7	34
24	Effect of sucrose on the anthocyanin and antioxidant capacity of mulberry extract during high temperature heating. <i>Food Research International</i> , 2005 , 38, 1059-1065	7	45
23	Third International Congress on Pigments in Food. <i>Food Research International</i> , 2005 , 38, 831-832	7	3
22	Microorganisms and microalgae as sources of pigments for food use: a scientific oddity or an industrial reality?. <i>Trends in Food Science and Technology</i> , 2005 , 16, 389-406	15.3	403
21	Preparation and testing of <i>Sardinella</i> protein hydrolysates as nitrogen source for extracellular lipase production by <i>Rhizopus oryzae</i> . <i>World Journal of Microbiology and Biotechnology</i> , 2005 , 21, 33-38	4.4	33
20	New Synthesis of Natural Carotene Isorenieratene (3,3'-Carotene) and its 3,3'-Dimethoxy Analogue. <i>Helvetica Chimica Acta</i> , 2003 , 86, 3314-3319	2	11
19	Evaluation of nitrogenous substrates such as peptones from fish: a new method based on Gompertz modeling of microbial growth. <i>Current Microbiology</i> , 2001 , 42, 32-8	2.4	62
18	Separation of glyceride positional isomers by silver ion chromatography. <i>Journal of Chromatography A</i> , 2001 , 923, 53-7	4.5	28
17	Enzymatic hydrolysis of proteins from yellowfin tuna (<i>Thunnus albacares</i>) wastes using Alcalase. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2001 , 11, 1051-1059		167
16	Evaluation of regioselectivity of lipases based on synthesis reaction conducted with propyl alcohol, isopropyl alcohol and propylene glycol. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2001 , 11, 445-453		13
15	Assessment of the coloring strength of <i>brevibacterium linens</i> strains: spectrocolorimetry versus total carotenoid extraction/quantification. <i>Journal of Dairy Science</i> , 2001 , 84, 354-60	4	23
14	Inhibition of marine bacteria by extracts of macroalgae: potential use for environmentally friendly antifouling paints. <i>Marine Environmental Research</i> , 2001 , 52, 231-47	3.3	150
13	Enzymic Solubilisation of Proteins from Tropical Tuna Using Alcalase and Some Biological Properties of the Hydrolysates. <i>Focus on Biotechnology</i> , 2001 , 39-50		6
12	Production of carotenoids by <i>Brevibacterium linens</i> : variation among strains, kinetic aspects and HPLC profiles. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2000 , 24, 64-70	4.2	48
11	Metabolism of ricinoleic acid into gamma-decalactone: beta-oxidation and long chain acyl intermediates of ricinoleic acid in the genus <i>Sporidiobolus</i> sp. <i>FEMS Microbiology Letters</i> , 2000 , 188, 69-74 ⁹		28

10	Characterization of <i>Brevibacterium linens</i> pigmentation using spectrophotometry. <i>International Journal of Food Microbiology</i> , 2000 , 57, 201-10	5.8	11
9	Metabolism of ricinoleic acid into γ -decalactone: β -oxidation and long chain acyl intermediates of ricinoleic acid in the genus <i>Sporidiobolus</i> sp.. <i>FEMS Microbiology Letters</i> , 2000 , 188, 69-74	2.9	25
8	In situ detoxification of the fermentation medium during gamma-decalactone production with the yeast <i>sporidiobolus salmonicolor</i> . <i>Biotechnology Progress</i> , 1999 , 15, 135-9	2.8	33
7	Trapping of γ -decalactone by Adsorption on Hydrophobic Sorbents : Application to the bioconversion of methyl ricinoleate by the yeast <i>Sporidiobolus salmonicolor</i> . <i>Biotechnology Letters</i> , 1998 , 12, 109-113		19
6	Production of γ -decalactone and 4-hydroxy-decanoic acid in the genus <i>Sporidiobolus</i> . <i>Journal of Bioscience and Bioengineering</i> , 1998 , 86, 169-173		29
5	Fatty acid accumulation in the yeast <i>Sporidiobolus salmonicolor</i> during batch production of γ -decalactone. <i>FEMS Microbiology Letters</i> , 1997 , 149, 17-24	2.9	21
4	Chirality of the gamma-lactones produced by <i>Sporidiobolus salmonicolor</i> grown in two different media. <i>Chirality</i> , 1997 , 9, 667-71	2.1	11
3	Production, Identification, and Toxicity of (gamma)-Decalactone and 4-Hydroxydecanoic Acid from <i>Sporidiobolus</i> spp. <i>Applied and Environmental Microbiology</i> , 1996 , 62, 2826-31	4.8	44
2	Chirality of the gamma-lactones formed by <i>Fusarium poae</i> INRA 45. <i>Chirality</i> , 1993 , 5, 379-84	2.1	17
1	Microbial calcite induction: a magic that fortifies and heals concrete. <i>International Journal of Environmental Science and Technology</i> ,1	3.3	