

CÃ©line Poncet-Legrand

List of Publications by Year in descending order

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Version: 2024-02-01

25
papers

1,368
citations

516710

16
h-index

610901

24
g-index

25
all docs

25
docs citations

25
times ranked

1566
citing authors

#	ARTICLE	IF	CITATIONS
1	Syntheses of Raspberry-like Silica/Polystyrene Materials. <i>Chemistry of Materials</i> , 2002, 14, 2354-2359.	6.7	208
2	Hybrid Dissymmetrical Colloidal Particles. <i>Chemistry of Materials</i> , 2005, 17, 3338-3344.	6.7	149
3	Interactions between Flavan-3-ols and Poly(L-proline) Studied by Isothermal Titration Calorimetry: Effect of the Tannin Structure. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 9235-9240.	5.2	143
4	Interactions between a Non Glycosylated Human Proline-Rich Protein and Flavan-3-ols Are Affected by Protein Concentration and Polyphenol/Protein Ratio. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 4895-4901.	5.2	120
5	Tannin Oxidation: Intra- versus Intermolecular Reactions. <i>Biomacromolecules</i> , 2010, 11, 2376-2386.	5.4	108
6	Flavan-3-ol Aggregation in Model Ethanolic Solutions: Incidence of Polyphenol Structure, Concentration, Ethanol Content, and Ionic Strength. <i>Langmuir</i> , 2003, 19, 10563-10572.	3.5	86
7	Aggregation of a Proline-Rich Protein Induced by Epigallocatechin Gallate and Condensed Tannins: Effect of Protein Glycosylation. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 6724-6732.	5.2	81
8	Structure determination and colour properties of a new directly linked flavanol-anthocyanin dimer. <i>Tetrahedron Letters</i> , 2004, 45, 8725-8729.	1.4	72
9	Colloidal Dispersions of Tannins in Water-Ethanol Solutions. <i>Langmuir</i> , 2007, 23, 9949-9959.	3.5	63
10	Stability of White Wine Proteins: Combined Effect of pH, Ionic Strength, and Temperature on Their Aggregation. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 1308-1319.	5.2	61
11	Properties of a novel magnetized alginate for magnetic resonance imaging. <i>Biotechnology and Bioengineering</i> , 2003, 83, 282-292.	3.3	53
12	Characterization of oxidized tannins: comparison of depolymerization methods, asymmetric flow field-flow fractionation and small-angle X-ray scattering. <i>Analytical and Bioanalytical Chemistry</i> , 2011, 401, 1559-1569.	3.7	47
13	Grape seed and apple tannins: Emulsifying and antioxidant properties. <i>Food Chemistry</i> , 2015, 178, 38-44.	8.2	44
14	White Wine Proteins: How Does the pH Affect Their Conformation at Room Temperature?. <i>Langmuir</i> , 2013, 29, 10475-10482.	3.5	24
15	Protein/Polysaccharide Interactions and Their Impact on Haze Formation in White Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 10042-10053.	5.2	23
16	Condensed Tannin Changes Induced by Autoxidation: Effect of the Initial Degree of Polymerization and Concentration. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 7833-7842.	5.2	16
17	Flavanols, Flavonols and Dihydroflavonols. , 2009, , 463-507.		13
18	Multimethod Approach for Extensive Characterization of Gallnut Tannin Extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 13426-13438.	5.2	13

#	ARTICLE	IF	CITATIONS
19	Impact of grape variety, berry maturity and size on the extractability of skin polyphenols during model wineâ€like maceration experiments. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 3257-3269.	3.5	9
20	Solution Properties of Hydrophobically-Modified Copolymers of N-Isopropylacrylamide and N-L-Valine Acrylamide. A Study by Fluorescence Spectroscopy and Microcalorimetry. <i>Polymer Journal</i> , 2001, 33, 277-283.	2.7	8
21	Wine Thermosensitive Proteins Adsorb First and Better on Bentonite during Fining: Practical Implications and Proposition of Alternative Heat Tests. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 13450-13458.	5.2	8
22	Structural characteristics of <i>Saccharomyces cerevisiae</i> mannoproteins: Impact of their polysaccharide part. <i>Carbohydrate Polymers</i> , 2022, 277, 118758.	10.2	8
23	Probing the micellar solubilisation and inter-micellar exchange of polyphenols using the DPPH free radical. <i>Food Chemistry</i> , 2014, 149, 114-120.	8.2	7
24	Impact of the variety on the adsorption of anthocyanins and tannins on grape flesh cell walls. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 3379-3392.	3.5	3
25	From Raspberry-like to Dumbbell-like Hybrid Colloids through Surface-assisted Nucleation and Growth of Polystyrene Nodules onto Macromonomer-modified Silica Nanoparticles. <i>Materials Research Society Symposia Proceedings</i> , 2004, 847, 292.	0.1	1