

Alexandre Dehaut

List of Publications by Year in descending order

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Version: 2024-02-01

22
papers

2,375
citations

566801

15
h-index

752256

20
g-index

22
all docs

22
docs citations

22
times ranked

2715
citing authors

#	ARTICLE	IF	CITATIONS
1	Microplastics Detection Using Pyrolysis-GC/MS-Based Methods. , 2022, , 141-175.		1
2	Manta Net: The Golden Method for Sampling Surface Water Microplastics in Aquatic Environments. <i>Frontiers in Environmental Science</i> , 2022, 10, .	1.5	21
3	Oral exposure to polyethylene microplastics alters gut morphology, immune response, and microbiota composition in mice. <i>Environmental Research</i> , 2022, 212, 113230.	3.7	33
4	Relationship Between Particle Properties and Immunotoxicological Effects of Environmentally-Sourced Microplastics. <i>Frontiers in Water</i> , 2022, 4, .	1.0	4
5	Identification and quantification of plastic additives using pyrolysis-GC/MS: A review. <i>Science of the Total Environment</i> , 2021, 773, 145073.	3.9	63
6	Juvenile fish caging as a tool for assessing microplastics contamination in estuarine fish nursery grounds. <i>Environmental Science and Pollution Research</i> , 2020, 27, 3548-3559.	2.7	19
7	Microplastics Detection Using Pyrolysis-GC/MS-Based Methods. , 2020, , 1-35.		3
8	Impacts of microplastics exposure on mussel (<i>Mytilus edulis</i>) gut microbiota. <i>Science of the Total Environment</i> , 2020, 745, 141018.	3.9	56
9	An Irgafos® 168 story: When the ubiquity of an additive prevents studying its leaching from plastics. <i>Science of the Total Environment</i> , 2020, 749, 141651.	3.9	27
10	Reporting Guidelines to Increase the Reproducibility and Comparability of Research on Microplastics. <i>Applied Spectroscopy</i> , 2020, 74, 1066-1077.	1.2	196
11	Occurrence and identification of microplastics in beach sediments from the Hauts-de-France region. <i>Environmental Science and Pollution Research</i> , 2019, 26, 28010-28021.	2.7	40
12	Microplastic contamination and pollutant levels in mussels and cockles collected along the channel coasts. <i>Environmental Pollution</i> , 2019, 250, 807-819.	3.7	123
13	Current frontiers and recommendations for the study of microplastics in seafood. <i>TrAC - Trends in Analytical Chemistry</i> , 2019, 116, 346-359.	5.8	149
14	Optimization, performance, and application of a pyrolysis-GC/MS method for the identification of microplastics. <i>Analytical and Bioanalytical Chemistry</i> , 2018, 410, 6663-6676.	1.9	196
15	Occurrence and effects of plastic additives on marine environments and organisms: A review. <i>Chemosphere</i> , 2017, 182, 781-793.	4.2	748
16	Development of an <i>SPME-GC/MS</i> method for the specific quantification of dimethylamine and trimethylamine: use of a new ratio for the freshness monitoring of cod fillets. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 3787-3794.	1.7	20
17	Monitoring the freshness of fish: development of a <i>qPCR</i> method applied to <i>MAP</i> chilled whiting. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2080-2089.	1.7	3
18	Microplastics in seafood: Benchmark protocol for their extraction and characterization. <i>Environmental Pollution</i> , 2016, 215, 223-233.	3.7	621

#	ARTICLE	IF	CITATIONS
19	Volatile Compounds Selection via Quantile Correlation and Composite Quantile Correlation: A Whiting Case Study. <i>Open Journal of Statistics</i> , 2016, 06, 995-1002.	0.3	1
20	Differentiation between fresh and frozen-thawed sea bass (<i>Dicentrarchus labrax</i>) fillets using two-dimensional gel electrophoresis. <i>Food Chemistry</i> , 2015, 176, 294-301.	4.2	17
21	Phenotypic and genotypic characterization of H ₂ S-positive and H ₂ S-negative strains of <i>Shewanella baltica</i> isolated from spoiled whiting (<i>Merlangius merlangus</i>). <i>Letters in Applied Microbiology</i> , 2014, 59, 542-548.	1.0	9
22	Evolution of Volatile Compounds and Biogenic Amines throughout the Shelf Life of Marinated and Salted Anchovies (<i>Engraulis encrasicolus</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 8014-8022.	2.4	25