Toussaint Barboni

List of Publications by Year
in descending order

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34 papers	777 citations	471509 17 h-index	526287 27 g-index
34 all docs	34 docs citations	34 times ranked	1030 citing authors

#	Article	IF	Citations
1	Effect of cold storage and ozone treatment on physicochemical parameters, soluble sugars and organic acids in Actinidia deliciosa. Food Chemistry, 2010, 121, 946-951.	8.2	102
2	Comparison of liquidâ€“liquid extraction with headspace methods for the characterization of volatile fractions of commercial hydrolats from typically Mediterranean species. Journal of Chromatography A, 2008, 1193, 37-49.	3.7	63
3	Volatile composition of hybrids Citrus juices by headspace solid-phase micro extraction/gas chromatography/mass spectrometry. Food Chemistry, 2009, 116, 382-390.	8.2	60
4	Characterisation of volatiles and polyphenols for quality assessment of alcoholic beverages prepared from Corsican Myrtus communis berries. Food Chemistry, 2010, 122, 1304-1312.	8.2	54
5	Chemical composition, intraspecies variation and seasonal variation in essential oils of Calendula arvensis L.. Biochemical Systematics and Ecology, 2010, 38, 865-874.	1.3	50
6	Variability of Polyphenol Compounds in Myrtus Communis L. (Myrtaceae) Berries from Corsica. Molecules, 2010, 15, 7849-7860.	3.8	41
7	Radiant, convective and heat release characterization of vegetation fire. International Journal of Thermal Sciences, 2013, 70, 83-91.	4.9	36
8	Emission of biogenic volatile organic compounds involved in eruptive fire: implications for the safety of firefighters. International Journal of Wildland Fire, 2011, 20, 152.	2.4	35
9	Volatile and semi-volatile organic compounds in smoke exposure of firefighters during prescribed burning in the Mediterranean region. International Journal of Wildland Fire, 2010, 19, 606.	2.4	29
10	Combustion of forest litters under slope conditions: Burning rate, heat release rate, convective and radiant fractions for different loads. Combustion and Flame, 2014, 161, 3237-3248.	5.2	26
11	Volatile and Flavonoid Composition of the Peel of Citrus medica L. var. Corsican Fruit for Quality Assessment of Its Liqueur. Food Technology and Biotechnology, 2014, 52, 403-410.	2.1	24
12	Analysis and origins of volatile organic compounds smoke from ligno-cellulosic fuels. Journal of Analytical and Applied Pyrolysis, 2010, 89, 60-65.	5.5	23
13	The Influence of Tissue Handling on the Flavonoid Content of the Aquatic Plant Posidonia oceanica. Journal of Chemical Ecology, 2007, 33, 1083-1088.	1.8	22
14	Essential oil composition and chemical variability of Xanthium italicum Moretti from Corsica. Flavour and Fragrance Journal, 2012, 27, 227-236.	2.6	20
15	Influence of processing steps and fruit maturity on volatile concentrations in juices from clementine, mandarin, and their hybrids. European Food Research and Technology, 2010, 231, 379-386.	3.3	19
16	Relationship between the physicochemical parameters and the ethylene emission during cold storage of kiwifruits. International Journal of Food Science and Technology, 2010, 45, 1513-1516.	2.7	19
17	Autoignition of Dead Shrub Twigs: Influence of Diameter on Ignition. Fire Technology, 2016, 52, 897-929.	3.0	19
18	Scale effects on the heat release rate, smoke production rate, and species yields for a vegetation bed. Journal of Fire Sciences, 2015, 33, 290-319.	2.0	16

#	Article	IF	Citations
19	Characterization of aerosols emissions from the combustion of dead shrub twigs and leaves using a cone calorimeter. Fire Safety Journal, 2017, 91, 800-810.	3.1	15
20	Determination of fireline intensity by oxygen consumption calorimetry. Journal of Thermal Analysis and Calorimetry, 2011, 104, 1005-1015.	3.6	14
21	Relationships between the leaf and fruit mineral compositions of Actinidia deliciosa var. Hayward according to nitrogen and potassium fertilization. Food Chemistry, 2014, 147, 269-271.	8.2	13
22	BTEX Emissions During Prescribed Burning in Function of Combustion Stage and Distance From Flame Front. Combustion Science and Technology, 2010, 182, 1193-1200.	2.3	12
23	Influence of particle size on the heat release rate and smoke opacity during the burning of dead Cistus leaves and twigs. Journal of Fire Sciences, 2017, 35, 259-283.	2.0	12
24	Phenolic compounds of Pinus laricio needles: A bioindicator of the effects of prescribed burning in function of season. Science of the Total Environment, 2009, 407, 4542-4548.	8.0	9
25	Relationship Between Flame Length and Fireline Intensity Obtained by Calorimetry at Laboratory Scale. Combustion Science and Technology, 2012, 184, 186-204.	2.3	9
26	Steady and Unsteady Fireline Intensity of Spreading Fires at Laboratory Scale. The Open Thermodynamics Journal, 2010, 4, 212-219.	0.6	8
27	Identification of flavonoids in Pinus Laricio needles and changes occurring after prescribed burning. Chemoecology, 2011, 21, 9-17.	1.1	7
28	Influence of cultivation parameters on the composition of volatile compounds and physicoâ€chemical characteristics of kiwi fruit. Journal of the Science of Food and Agriculture, 2013, 93, 604-610.	3.5	6
29	Study of the burning of Pteridium aquilinum L. and risk for the personnel involved: Thermal properties and chemical risk. Fire Safety Journal, 2019, 110, 102904.	3.1	6
30	Experimental and theoretical study of diameter effect on the ignition of cistus twigs. , 0, , 179-189.		3
31	Analysis of smoke during prescribed fires. , 2006, , .		2
32	Modeling with WFDS Combustion Dynamics of Ornamental Vegetation Structures at WUI: Focus on the Burning of a Hedge at Laboratory Scale. Combustion Science and Technology, 2023, 195, 3181-3211.	2.3	2
33	Influence of Cultivation Parameters on the Mineral Composition of Kiwi Fruit from Corsica. Chemistry and Biodiversity, 2016, 13, 748-754.	2.1	1
34	Characterization and Comparison of Volatile Constituents of Juice and Peel from Clementine, Mandarin and their Hybrids. Natural Product Communications, 2011, 6, 1934578X1100601.	0.5	0