Renaud Boulanger

List of Publications by Year
in descending order

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51 papers	2,020 citations	186265 28 h-index	243625 44 g-index

51 all docs	51 docs citations	51 times ranked	2196 citing authors

#	Article	IF	Citations
1	Climatic factors directly impact the volatile organic compound fingerprint in green Arabica coffee bean as well as coffee beverage quality. Food Chemistry, 2012, 135, 2575-2583.	8.2	152
2	Aroma characterization of various apricot varieties using headspaceâ€“solid phase microextraction combined with gas chromatographyâ€“mass spectrometry and gas chromatographyâ€“olfactometry. Food Chemistry, 2006, 96, 147-155.	8.2	111
3	Impact of â€œecologicalâ€•post-harvest processing on the volatile fraction of coffee beans: I. Green coffee. Journal of Food Composition and Analysis, 2007, 20, 289-296.	3.9	101
4	Impact of â€œecologicalâ€•post-harvest processing on coffee aroma: II. Roasted coffee. Journal of Food Composition and Analysis, 2007, 20, 297-307.	3.9	98
5	Odor-Active Compounds in Cooked Rice Cultivars from Camargue (France) Analyzed by GCâ^'O and GCâ^'MS. Journal of Agricultural and Food Chemistry, 2008, 56, 5291-5298.	5.2	87
6	Relationship between the kinetics of Î²-carotene degradation and formation of norisoprenoids in the storage of dried sweet potato chips. Food Chemistry, 2010, 121, 348-357.	8.2	80
7	Effect of salinity on yield and 2-acetyl-1-pyrroline content in the grains of three fragrant rice cultivars (Oryza sativa L.) in Camargue (France). Field Crops Research, 2010, 117, 154-160.	5.1	77
8	Effect of Timing and Duration of Salt Treatment during Growth of a Fragrant Rice Variety on Yield and 2-Acetyl-1-pyrroline, Proline, and GABA Levels. Journal of Agricultural and Food Chemistry, 2012, 60, 3824-3830.	5.2	77
9	Contribution of predominant yeasts to the occurrence of aroma compounds during cocoa bean fermentation. Food Research International, 2016, 89, 910-917.	6.2	71
10	Quantification of 2-acetyl-1-pyrroline in rice by stable isotope dilution assay through headspace solid-phase microextraction coupled to gas chromatographyâ€“tandem mass spectrometry. Analytica Chimica Acta, 2010, 675, 148-155.	5.4	68
11	Rapid Discrimination of Scented Rice by Solid-Phase Microextraction, Mass Spectrometry, and Multivariate Analysis Used as a Mass Sensor. Journal of Agricultural and Food Chemistry, 2007, 55, 1077-1083.	5.2	65
12	Identification of the aroma components of acerola (Malphigia glabra L.): free and bound flavour compounds. Food Chemistry, 2001, 74, 209-216.	8.2	57
13	Aroma compounds in fresh and dried mango fruit (<scp>M</scp>angifera indica <scp>L</scp>.) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 and Technology, 2016, 51, 789-800.	2.7	57
14	Impact of turning, pod storage and fermentation time on microbial ecology and volatile composition of cocoa beans. Food Research International, 2019, 119, 477-491.	6.2	56
15	Study of acrylamide mitigation in model system: Effect of pure phenolic compounds. Food Chemistry, 2010, 123, 558-562.	8.2	53
16	Biosynthesis of 2-acetyl-1-pyrroline in rice calli cultures: Demonstration of 1-pyrroline as a limiting substrate. Food Chemistry, 2016, 197, 965-971.	8.2	52
17	Aromatic composition and potent odorants of the â€œspecialty coffeeâ€•brew â€œBourbon Pointuâ€• correlated to its three trade classifications. Food Research International, 2014, 61, 264-271.	6.2	47
18	Characterization of the seed oils from kiwi (Actinidia chinensis), passion fruit (Passiflora) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	0.2	41

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19	The Use of near Infrared Spectroscopy to Determine the Fat, Caffeine, Theobromine and (â^')-Epicatechin Contents in Unfermented and Sun-Dried Beans of Criollo Cocoa. Journal of Near Infrared Spectroscopy, 2012, 20, 307-315.	1.5	40
20	Characterisation of the volatile profile of coconut water from five varieties using an optimised HSâ€SPMEâ€GC analysis. Journal of the Science of Food and Agriculture, 2012, 92, 2471-2478.	3.5	37
21	Near infrared spectroscopy as a new tool to determine cocoa fermentation levels through ammonia nitrogen quantification. Food Chemistry, 2014, 148, 240-245.	8.2	37
22	Assessment of cocoa (Theobroma cacao L.) butter content and composition throughout fermentations. Food Research International, 2018, 107, 675-682.	6.2	36
23	Free and bound flavour components of Amazonian fruits: 2. cupuaï¿½u volatile compounds. Flavour and Fragrance Journal, 2000, 15, 251-257.	2.6	34
24	Free and bound flavour components of amazonian fruits. 1: Bacuri. Flavour and Fragrance Journal, 1999, 14, 303-311.	2.6	33
25	Effect of aroma potential of Saccharomyces cerevisiae fermentation on the volatile profile of raw cocoa and sensory attributes of chocolate produced thereof. European Food Research and Technology, 2019, 245, 1459-1471.	3.3	33
26	Volatile compounds profiling by using proton transfer reactionâ€time of flightâ€mass spectrometry (PTRâ€ToFâ€MS). The case study of dark chocolates organoleptic differences. Journal of Mass Spectrometry, 2019, 54, 92-119.	1.6	33
27	Free and bound flavour components of Amazonian fruits 3-glycosidically bound components of cupuacu. Food Chemistry, 2000, 70, 463-470.	8.2	31
28	Impact of fermentation on nitrogenous compounds of cocoa beans (Theobroma cacao L.) from various origins. Food Chemistry, 2016, 192, 958-964.	8.2	31
29	Acrylamide kinetic in plantain during heating process: Precursors and effect of water activity. Food Research International, 2011, 44, 1452-1458.	6.2	28
30	Impact of fruit texture on the release and perception of aroma compounds during in vivo consumption using fresh and processed mango fruits. Food Chemistry, 2018, 239, 806-815.	8.2	28
31	Enzymatic hydrolysis of edible Passiflora fruit glycosides. Food Chemistry, 1999, 66, 281-288.	8.2	27
32	Synthesis of pyroglutamic acid fatty esters through lipase-catalyzed esterification with medium chains alcohols. Enzyme and Microbial Technology, 2003, 33, 79-84.	3.2	24
33	Key Aroma Compounds of Dark Chocolates Differing in Organoleptic Properties: A GC-O Comparative Study. Molecules, 2020, 25, 1809.	3.8	23
34	Impact of blanching, sweating and drying operations on pungency, aroma and color of Piper borbonense. Food Chemistry, 2017, 219, 274-281.	8.2	21
35	Fast Discrimination of Chocolate Quality Based on Average-Mass-Spectra Fingerprints of Cocoa Polyphenols. Journal of Agricultural and Food Chemistry, 2019, 67, 2723-2731.	5.2	20
36	Characterization of new flavan-3-ol derivatives in fermented cocoa beans. Food Chemistry, 2018, 259, 207-212.	8.2	18

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37	Modeling deep-fat frying for control of acrylamide reaction in plantain. Journal of Food Engineering, 2012, 113, 156-166.	5.2	17
38	Development of a model for the alcoholic fermentation of cocoa beans by a Saccharomyces cerevisiae strain. International Journal of Food Microbiology, 2021, 337, 108917.	4.7	15
39	Multi-block classification of chocolate and cocoa samples into sensory poles. Food Chemistry, 2021, 340, 127904.	8.2	14
40	Use of Multi-response Modelling to Investigate Mechanisms of Î²-Carotene Degradation in Dried Orange-Fleshed Sweet Potato During Storage: from Carotenoids to Aroma Compounds. Food and Bioprocess Technology, 2014, 7, 1656-1669.	4.7	12
41	Near Infra-red Characterization of Changes in Flavan-3-ol Derivatives in Cocoa (Theobroma) Tj ETQq1 1 0.784314 rgBT /Overlock 1 2014, 62, 10136-10142.	5.2	12
42	Physical, nutritional, and sensory quality of riceâ€based biscuits fortified with safou (Dacryodes) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	3.4	12
43	Changes of Volatile Compounds during Heating of Bacuri Pulp. Journal of Agricultural and Food Chemistry, 2001, 49, 5911-5915.	5.2	11
44	Oxidative status of a yogurt-like fermented maize product containing phytosterols. Journal of Food Science and Technology, 2018, 55, 1859-1869.	2.8	10
45	Two Main Biosynthesis Pathways Involved in the Synthesis of the Floral Aroma of the Nacional Cocoa Variety. Frontiers in Plant Science, 2021, 12, 681979.	3.6	10
46	Postharvest treatments of wild pepper (Piperspp.) in Madagascar. Fruits, 2014, 69, 371-380.	0.4	7
47	Transfer kinetics of labeled aroma compounds from liquid media into coffee beans during simulated wet processing conditions. Food Chemistry, 2020, 322, 126779.	8.2	7
48	Multiblock Analysis to Relate Polyphenol Targeted Mass Spectrometry and Sensory Properties of Chocolates and Cocoa Beans. Metabolites, 2020, 10, 311.	2.9	6
49	Quality, typicity and potential valorization of Piper borbonense, a poorly known wild pepper from Reunion Island. Fruits, 2020, 75, 95-103.	0.4	2
50	Effect of spontaneous fermentation location on the fingerprint of volatile compound precursors of cocoa and the sensory perceptions of the end-chocolate. Journal of Food Science and Technology, 2022, 59, 4466-4478.	2.8	1
51	2-Acetyl-1-Pyrroline Synthesis during Rice Plant (Oryza sativa L.) Growth under Controlled Salinity Conditions. , 2014, , 319-323.		0