Denis Renard

List of Publications by Year
in descending order

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48
papers

2,055
citations

257450

24
h-index

233421

45
g-index

48
all docs

48
docs citations

48
times ranked

2571
citing authors

#	ARTICLE	IF	CITATIONS
1	Structure and rheological properties of acacia gum dispersions. Food Hydrocolloids, 2002, 16, 257-267.	10.7	202
2	AcaciasenegalGum:Â Continuum of Molecular Species Differing by Their Protein to Sugar Ratio, Molecular Weight, and Charges. Biomacromolecules, 2006, 7, 2637-2649.	5.4	195
3	The gap between food gel structure, texture and perception. Food Hydrocolloids, 2006, 20, 423-431.	10.7	135
4	pH-Induced Structural Transitions during Complexation and Coacervation of Î²-Lactoglobulin and Acacia Gum. Langmuir, 2005, 21, 386-394.	3.5	120
5	Study of Î²-lactoglobulin/acacia gum complex coacervation by diffusing-wave spectroscopy and confocal scanning laser microscopy. Colloids and Surfaces B: Biointerfaces, 2001, 20, 267-280.	5.0	97
6	MtPM25 is an atypical hydrophobic late embryogenesis-abundant protein that dissociates cold and desiccation-aggregated proteins. Plant, Cell and Environment, 2010, 33, 418-430.	5.7	88
7	Oil encapsulation techniques using alginate as encapsulating agent: applications and drawbacks. Journal of Microencapsulation, 2017, 34, 754-771.	2.8	87
8	Binding Properties of the <i>N</i>-Acetylglucosamine and High-Mannose <i>N</i>-Glycan PP2-A1 Phloem Lectin in Arabidopsis. Plant Physiology, 2010, 153, 1345-1361.	4.8	83
9	Complex coacervation between Î²-lactoglobulin and Acacia gum: A nucleation and growth mechanism. Journal of Colloid and Interface Science, 2006, 299, 867-873.	9.4	81
10	Temperature Affects the Supramolecular Structures Resulting from Î±-Lactalbuminâˆ’Lysozyme Interaction. Biochemistry, 2007, 46, 1248-1255.	2.5	79
11	Soluble and filamentous proteins in <i>Arabidopsis</i> sieve elements. Plant, Cell and Environment, 2012, 35, 1258-1273.	5.7	68
12	Microfluidic Generation and Selective Degradation of Biopolymer-Based Janus Microbeads. Biomacromolecules, 2012, 13, 1197-1203.	5.4	63
13	Structure and Orientation Changes of Ï‰- and Î³-Gliadins at the Airâˆ’Water Interface:â€‰ A PMâˆ’IRRAS Spectroscopy and Brewster Angle Microscopy Study. Langmuir, 2007, 23, 13066-13075.	3.5	53
14	Stability and structure of proteinâ€“polysaccharide coacervates in the presence of protein aggregates. International Journal of Pharmaceutics, 2002, 242, 319-324.	5.2	48
15	Structure and rheology of heat-set gels of globular proteins. Rheologica Acta, 1998, 37, 345-357.	2.4	41
16	Structural investigation of Î²-lactoglobulin gelation in ethanol/water solutions. International Journal of Biological Macromolecules, 1999, 26, 35-44.	7.5	41
17	Detailed Physicochemical Characterization of the 2S Storage Protein from Rape (Brassica napusL.). Journal of Agricultural and Food Chemistry, 2004, 52, 5995-6001.	5.2	38
18	Monodisperse core-shell alginate (micro)-capsules with oil core generated from droplets millifluidic. Food Hydrocolloids, 2017, 63, 447-456.	10.7	35

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19	Oil core microcapsules by inverse gelation technique. Journal of Microencapsulation, 2015, 32, 86-95.	2.8	34
20	Microfluidics-Assisted Diffusion Self-Assembly: Toward the Control of the Shape and Size of Pectin Hydrogel Microparticles. Biomacromolecules, 2014, 15, 1568-1578.	5.4	32
21	Droplet Microfluidics for Food and Nutrition Applications. Micromachines, 2021, 12, 863.	2.9	30
22	Soft-Matter Approaches for Controlling Food Protein Interactions and Assembly. Annual Review of Food Science and Technology, 2019, 10, 521-539.	9.9	29
23	Swelling Behavior and Controlled Release of Theophylline and Sulfamethoxazole Drugs in Î²-Lactoglobulin Protein Gels Obtained by Phase Separation in Water/Ethanol Mixture. Biomacromolecules, 2006, 7, 323-330.	5.4	27
24	Silica nanofibers as a new drug delivery system: a study of the proteinâ€“silica interactions. Journal of Materials Chemistry B, 2017, 5, 2908-2920.	5.8	25
25	Exploring the interactions of gliadins with model membranes: Effect of confined geometry and interfaces. Biopolymers, 2009, 91, 610-622.	2.4	24
26	Oil encapsulation in coreâ€“shell alginate capsules by inverse gelation. I: dripping methodology. Journal of Microencapsulation, 2017, 34, 82-90.	2.8	22
27	A novel method of oil encapsulation in core-shell alginate microcapsules by dispersion-inverse gelation technique. Reactive and Functional Polymers, 2017, 114, 49-57.	4.1	22
28	Characterization of Core-Shell Alginate Capsules. Food Biophysics, 2019, 14, 467-478.	3.0	20
29	â€œOrderedâ€•structure in solutions and gels of a globular protein as studied by small angle neutron scattering. Biopolymers, 1998, 39, 149-159.	2.4	19
30	Gliadin Characterization by Sans and Gliadin Nanoparticle Growth Modelization. Journal of Nanoscience and Nanotechnology, 2006, 6, 3171-3178.	0.9	19
31	A pendant drop method for the production of calibrated double emulsions and emulsion gels. RSC Advances, 2014, 4, 28504-28510.	3.6	19
32	Role of protein conformation and weak interactions on Î³-gliadin liquid-liquid phase separation. Scientific Reports, 2019, 9, 13391.	3.3	18
33	Associative properties of rapeseed napin and pectin: Competition between liquid-liquid and liquid-solid phase separation. Food Hydrocolloids, 2019, 92, 94-103.	10.7	17
34	â€œOrderedâ€•structure in solutions and gels of a globular protein as studied by small angle neutron scattering. Biopolymers, 1996, 39, 149-159.	2.4	17
35	Oil encapsulation in coreâ€“shell alginate capsules by inverse gelation II: comparison between dripping techniques using W/O or O/W emulsions. Journal of Microencapsulation, 2017, 34, 522-534.	2.8	15
36	Flexibility and Hydration of Amphiphilic Hyperbranched Arabinogalactan-Protein from Plant Exudate: A Volumetric Perspective. Colloids and Interfaces, 2018, 2, 11.	2.1	14

#	ARTICLE	IF	CITATIONS
37	Uniaxial Compression of Thermal Gels Based on Microfluidized Blends of WPI and Heat-Denatured WPI. Journal of Agricultural and Food Chemistry, 1999, 47, 1162-1167.	5.2	12
38	Semi-permeable vesicles produced by microfluidics to tune the phase behaviour of encapsulated macromolecules. Journal of Colloid and Interface Science, 2020, 580, 709-719.	9.4	12
39	Droplets-based millifluidic for the rapid determination of biopolymers phase diagrams. Food Hydrocolloids, 2017, 70, 134-142.	10.7	11
40	Application of Millifluidics to Encapsulate and Support Viable Human Mesenchymal Stem Cells in a Polysaccharide Hydrogel. International Journal of Molecular Sciences, 2018, 19, 1952.	4.1	11
41	Proteins for the future: A soft matter approach to link basic knowledge and innovative applications. Innovative Food Science and Emerging Technologies, 2018, 46, 18-28.	5.6	10
42	Formation of tubules and giant vesicles from large multilamellar vesicles. Journal of Colloid and Interface Science, 2003, 266, 477-480.	9.4	9
43	Adsorption of Hyperbranched Arabinogalactan-Proteins from Plant Exudate at the Solidâ€"Liquid Interface. Colloids and Interfaces, 2019, 3, 49.	2.1	9
44	Combining plant and dairy proteins in food colloid design. Current Opinion in Colloid and Interface Science, 2021, 56, 101507.	7.4	9
45	New exploration of the Î³-gliadin structure through its partial hydrolysis. International Journal of Biological Macromolecules, 2020, 165, 654-664.	7.5	6
46	Adsorption Behavior of Arabinogalactan-Proteins (AGPs) from <i>Acacia senegal</i> Gum at a Solidâ€"Liquid Interface. Langmuir, 2021, 37, 10547-10559.	3.5	5
47	Optimization of a Droplet-Based Millifluidic Device to Investigate the Phase Behavior of Biopolymers, Including Viscous Conditions. Food Biophysics, 2020, 15, 463-472.	3.0	2
48	Dense Phases of Î³-Gliadins in Confined Geometries. Colloids and Interfaces, 2021, 5, 51.	2.1	2