# Denis Renard

## List of Publications by Year
in descending order

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Version: 2024-02-01

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|---|---|---|---|
| 48<br>papers | 2,055<br>citations | 257450<br>24<br>h-index | 233421<br>45<br>g-index |
| 48<br>all docs | 48<br>docs citations | 48<br>times ranked | 2571<br>citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Droplet Microfluidics for Food and Nutrition Applications. Micromachines, 2021, 12, 863. | 2.9 | 30 |
| 2 | 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 |
| 3 | Combining plant and dairy proteins in food colloid design. Current Opinion in Colloid and Interface Science, 2021, 56, 101507. | 7.4 | 9 |
| 4 | Dense Phases of Î³-Gliadins in Confined Geometries. Colloids and Interfaces, 2021, 5, 51. | 2.1 | 2 |
| 5 | 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 |
| 6 | 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 |
| 7 | New exploration of the Î³-gliadin structure through its partial hydrolysis. International Journal of Biological Macromolecules, 2020, 165, 654-664. | 7.5 | 6 |
| 8 | Characterization of Core-Shell Alginate Capsules. Food Biophysics, 2019, 14, 467-478. | 3.0 | 20 |
| 9 | Role of protein conformation and weak interactions on Î³-gliadin liquid-liquid phase separation. Scientific Reports, 2019, 9, 13391. | 3.3 | 18 |
| 10 | Adsorption of Hyperbranched Arabinogalactan-Proteins from Plant Exudate at the Solidâ€“Liquid Interface. Colloids and Interfaces, 2019, 3, 49. | 2.1 | 9 |
| 11 | Soft-Matter Approaches for Controlling Food Protein Interactions and Assembly. Annual Review of Food Science and Technology, 2019, 10, 521-539. | 9.9 | 29 |
| 12 | 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 |
| 13 | 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 |
| 14 | 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 |
| 15 | Flexibility and Hydration of Amphiphilic Hyperbranched Arabinogalactan-Protein from Plant Exudate: A Volumetric Perspective. Colloids and Interfaces, 2018, 2, 11. | 2.1 | 14 |
| 16 | Oil encapsulation in coreâ€“shell alginate capsules by inverse gelation. I: dripping methodology. Journal of Microencapsulation, 2017, 34, 82-90. | 2.8 | 22 |
| 17 | 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 |
| 18 | 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 |

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|---|---|---|---|
| 19 | Droplets-based millifluidic for the rapid determination of biopolymers phase diagrams. Food Hydrocolloids, 2017, 70, 134-142. | 10.7 | 11 |
| 20 | 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 |
| 21 | Oil encapsulation techniques using alginate as encapsulating agent: applications and drawbacks. Journal of Microencapsulation, 2017, 34, 754-771. | 2.8 | 87 |
| 22 | Monodisperse core-shell alginate (micro)-capsules with oil core generated from droplets millifluidic. Food Hydrocolloids, 2017, 63, 447-456. | 10.7 | 35 |
| 23 | Oil core microcapsules by inverse gelation technique. Journal of Microencapsulation, 2015, 32, 86-95. | 2.8 | 34 |
| 24 | 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 |
| 25 | A pendant drop method for the production of calibrated double emulsions and emulsion gels. RSC Advances, 2014, 4, 28504-28510. | 3.6 | 19 |
| 26 | Microfluidic Generation and Selective Degradation of Biopolymer-Based Janus Microbeads. Biomacromolecules, 2012, 13, 1197-1203. | 5.4 | 63 |
| 27 | Soluble and filamentous proteins in <i>Arabidopsis</i> sieve elements. Plant, Cell and Environment, 2012, 35, 1258-1273. | 5.7 | 68 |
| 28 | 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 |
| 29 | 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 |
| 30 | Exploring the interactions of gliadins with model membranes: Effect of confined geometry and interfaces. Biopolymers, 2009, 91, 610-622. | 2.4 | 24 |
| 31 | Temperature Affects the Supramolecular Structures Resulting from Î±-Lactalbuminâˆ’Lysozyme Interaction. Biochemistry, 2007, 46, 1248-1255. | 2.5 | 79 |
| 32 | 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 |
| 33 | 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 |
| 34 | 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 |
| 35 | Gliadin Characterization by Sans and Gliadin Nanoparticle Growth Modelization. Journal of Nanoscience and Nanotechnology, 2006, 6, 3171-3178. | 0.9 | 19 |
| 36 | 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 |

| # | ARTICLE | IF | CITATIONS |
|---|---|---|---|
| 37 | The gap between food gel structure, texture and perception. Food Hydrocolloids, 2006, 20, 423-431. | 10.7 | 135 |
| 38 | pH-Induced Structural Transitions during Complexation and Coacervation of Î²-Lactoglobulin and Acacia Gum. Langmuir, 2005, 21, 386-394. | 3.5 | 120 |
| 39 | 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 |
| 40 | Formation of tubules and giant vesicles from large multilamellar vesicles. Journal of Colloid and Interface Science, 2003, 266, 477-480. | 9.4 | 9 |
| 41 | Structure and rheological properties of acacia gum dispersions. Food Hydrocolloids, 2002, 16, 257-267. | 10.7 | 202 |
| 42 | Stability and structure of proteinâ€"polysaccharide coacervates in the presence of protein aggregates. International Journal of Pharmaceutics, 2002, 242, 319-324. | 5.2 | 48 |
| 43 | 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 |
| 44 | Structural investigation of Î²-lactoglobulin gelation in ethanol/water solutions. International Journal of Biological Macromolecules, 1999, 26, 35-44. | 7.5 | 41 |
| 45 | 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 |
| 46 | Structure and rheology of heat-set gels of globular proteins. Rheologica Acta, 1998, 37, 345-357. | 2.4 | 41 |
| 47 | 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 |
| 48 | 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 |