

Charfedinne Ayed

List of Publications by Year in descending order

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all docs

34
docs citations

34
times ranked

693
citing authors

#	ARTICLE	IF	CITATIONS
1	Understanding Aroma Release from Model Cheeses by a Statistical Multiblock Approach on Oral Processing. PLoS ONE, 2014, 9, e93113.	2.5	65
2	Effect of temperature, oxygen and light on the degradation of β -carotene, lutein and α -tocopherol in spray-dried spinach juice powder during storage. Food Chemistry, 2019, 284, 188-197.	8.2	61
3	Sensory-Guided Analysis of Key Taste-Active Compounds in Pufferfish (<i>Takifugu obscurus</i>). Journal of Agricultural and Food Chemistry, 2019, 67, 13809-13816.	5.2	58
4	The Impact of Freeze-Drying Conditions on the Physico-Chemical Properties and Bioactive Compounds of a Freeze-Dried Orange Puree. Foods, 2020, 9, 32.	4.3	53
5	Enhancing Robusta coffee aroma by modifying flavour precursors in the green coffee bean. Food Chemistry, 2019, 281, 8-17.	8.2	44
6	Comparing the metabolic profiles of raw and cooked pufferfish (<i>Takifugu flavidus</i>) meat by NMR assessment. Food Chemistry, 2019, 290, 107-113.	8.2	31
7	Understanding fat, proteins and saliva impact on aroma release from flavoured ice creams. Food Chemistry, 2018, 267, 132-139.	8.2	27
8	Quantitative analyses of the umami characteristics of disodium succinate in aqueous solution. Food Chemistry, 2020, 316, 126336.	8.2	20
9	Impact of structural features of odorant molecules on their retention/release behaviours in dairy and pectin gels. Food Research International, 2014, 62, 846-859.	6.2	18
10	Effect of sugar and acid composition, aroma release, and assessment conditions on aroma enhancement by taste in model wines. Food Quality and Preference, 2019, 71, 172-180.	4.6	18
11	Policy, toxicology and physicochemical considerations on the inhalation of high concentrations of food flavour. Npj Science of Food, 2020, 4, 15.	5.5	18
12	Flavour distribution and release from gelatine-starch matrices. Food Hydrocolloids, 2021, 112, 106273.	10.7	17
13	Triplet Energy Transfers in Electrostatic Host-Guest Assemblies of Unsaturated Organometallic Cluster Cations and Carboxylate-Containing Porphyrin Pigments. Inorganic Chemistry, 2008, 47, 9930-9940.	4.0	16
14	Mechanisms of umami taste perception: From molecular level to brain imaging. Critical Reviews in Food Science and Nutrition, 2022, 62, 7015-7024.	10.3	16
15	Indium-mediated alkynylation of sugars: synthesis of C-glycosyl compounds bearing a protected amino alcohol moiety. Carbohydrate Research, 2010, 345, 2566-2570.	2.3	15
16	Enhancement of coffee brew aroma through control of the aroma staling pathway of 2-furfurylthiol. Food Chemistry, 2020, 322, 126754.	8.2	14
17	Physicochemical design rules for the formulation of novel salt particles with optimised saltiness. Food Chemistry, 2021, 360, 129990.	8.2	11
18	An on-line study about consumers' perception and purchasing behavior toward umami seasonings in China. Food Control, 2020, 110, 107037.	5.5	10

#	ARTICLE	IF	CITATIONS
19	Evaluation of volatile metabolites as potential markers to predict naturally-aged seed vigour by coupling rapid analytical profiling techniques with chemometrics. <i>Food Chemistry</i> , 2022, 367, 130760.	8.2	10
20	Real-time quality authentication of honey using atmospheric pressure chemical ionisation mass spectrometry (APCI -MS). <i>International Journal of Food Science and Technology</i> , 2019, 54, 2983-2997.	2.7	9
21	The role of sodium chloride in the sensory and physico-chemical properties of sweet biscuits. <i>Food Chemistry: X</i> , 2021, 9, 100115.	4.3	9
22	Analytical ultracentrifugation in saliva research: Impact of green tea astringency and its significance on the in-vivo aroma release. <i>Scientific Reports</i> , 2018, 8, 13350.	3.3	8
23	An enzymatically controlled mucoadhesive system for enhancing flavour during food oral processing. <i>Npj Science of Food</i> , 2019, 3, 11.	5.5	8
24	Synthesis of alkynes and alkynyl iodides bearing a protected amino alcohol moiety as functionalized amino acids precursors. <i>Science China Chemistry</i> , 2010, 53, 1921-1926.	8.2	7
25	Identification of aroma compounds in a commonly prescribed oral nutritional supplement and associated changes in olfactory abilities with human ageing. <i>Scientific Reports</i> , 2021, 11, 16518.	3.3	7
26	Reducing sugar and aroma in a confectionery gel without compromising flavour through addition of air inclusions. <i>Food Chemistry</i> , 2021, 354, 129579.	8.2	7
27	Proposed alternative phase ratio variation method for the calculation of liquid-vapour partition coefficients of volatiles. <i>Journal of Chromatography A</i> , 2012, 1263, 158-168.	3.7	5
28	Impact of Maltodextrin, Gum Arabic, Different Fibres and Starches on the Properties of Freeze-Dried Orange Puree Powder. <i>Food Biophysics</i> , 2021, 16, 270-279.	3.0	5
29	Assessing the sensory and physicochemical impact of reverse osmosis membrane technology to dealcoholize two different beer styles. <i>Food Chemistry: X</i> , 2021, 10, 100121.	4.3	5
30	Water penetration into mixed and un-mixed carbohydrate powders. <i>Carbohydrate Polymer Technologies and Applications</i> , 2020, 1, 100007.	2.6	3
31	Age group determines the acceptability of protein derived off-flavour. <i>Food Quality and Preference</i> , 2021, 91, 104212.	4.6	3
32	The buffering capacity of single amino acids in brewing wort. <i>International Journal of Food Science and Technology</i> , 2023, 58, 1611-1620.	2.7	3
33	The role of capsaicin stimulation on the physicochemical properties of saliva and aroma release in model aqueous and oil systems. <i>Food Chemistry</i> , 2022, 386, 132824.	8.2	2
34	Effect of steam sterilisation on lipophilic nutrient stability in a chloroplast-rich fraction (CRF) recovered from postharvest, pea vine field residue (haulm). <i>Food Chemistry</i> , 2021, 334, 127589.	8.2	1