

Charfedinne Ayed

List of Publications by Year in descending order

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papers

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#	ARTICLE	IF	CITATIONS
1	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
2	Mechanisms of umami taste perception: From molecular level to brain imaging. <i>Critical Reviews in Food Science and Nutrition</i> , 2022, 62, 7015-7024.	10.3	16
3	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
4	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
5	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
6	Flavour distribution and release from gelatine-starch matrices. <i>Food Hydrocolloids</i> , 2021, 112, 106273.	10.7	17
7	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
8	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
9	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
10	Age group determines the acceptability of protein derived off-flavour. <i>Food Quality and Preference</i> , 2021, 91, 104212.	4.6	3
11	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
12	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
13	Physicochemical design rules for the formulation of novel salt particles with optimised saltiness. <i>Food Chemistry</i> , 2021, 360, 129990.	8.2	11
14	An on-line study about consumers's™ perception and purchasing behavior toward umami seasonings in China. <i>Food Control</i> , 2020, 110, 107037.	5.5	10
15	Water penetration into mixed and un-mixed carbohydrate powders. <i>Carbohydrate Polymer Technologies and Applications</i> , 2020, 1, 100007.	2.6	3
16	Policy, toxicology and physicochemical considerations on the inhalation of high concentrations of food flavour. <i>Npj Science of Food</i> , 2020, 4, 15.	5.5	18
17	The Impact of Freeze-Drying Conditions on the Physico-Chemical Properties and Bioactive Compounds of a Freeze-Dried Orange Puree. <i>Foods</i> , 2020, 9, 32.	4.3	53
18	Quantitative analyses of the umami characteristics of disodium succinate in aqueous solution. <i>Food Chemistry</i> , 2020, 316, 126336.	8.2	20

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19	Enhancement of coffee brew aroma through control of the aroma staling pathway of 2-furfurylthiol. <i>Food Chemistry</i> , 2020, 322, 126754.	8.2	14
20	Effect of sugar and acid composition, aroma release, and assessment conditions on aroma enhancement by taste in model wines. <i>Food Quality and Preference</i> , 2019, 71, 172-180.	4.6	18
21	An enzymatically controlled mucoadhesive system for enhancing flavour during food oral processing. <i>Npj Science of Food</i> , 2019, 3, 11.	5.5	8
22	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
23	Comparing the metabolic profiles of raw and cooked pufferfish (<i>Takifugu flavidus</i>) meat by NMR assessment. <i>Food Chemistry</i> , 2019, 290, 107-113.	8.2	31
24	Enhancing Robusta coffee aroma by modifying flavour precursors in the green coffee bean. <i>Food Chemistry</i> , 2019, 281, 8-17.	8.2	44
25	Sensory-Guided Analysis of Key Taste-Active Compounds in Pufferfish (<i>Takifugu obscurus</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 13809-13816.	5.2	58
26	Effect of temperature, oxygen and light on the degradation of β -carotene, lutein and α -tocopherol in spray-dried spinach juice powder during storage. <i>Food Chemistry</i> , 2019, 284, 188-197.	8.2	61
27	Understanding fat, proteins and saliva impact on aroma release from flavoured ice creams. <i>Food Chemistry</i> , 2018, 267, 132-139.	8.2	27
28	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
29	Impact of structural features of odorant molecules on their retention/release behaviours in dairy and pectin gels. <i>Food Research International</i> , 2014, 62, 846-859.	6.2	18
30	Understanding Aroma Release from Model Cheeses by a Statistical Multiblock Approach on Oral Processing. <i>PLoS ONE</i> , 2014, 9, e93113.	2.5	65
31	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
32	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
33	Indium-mediated alkynylation of sugars: synthesis of C-glycosyl compounds bearing a protected amino alcohol moiety. <i>Carbohydrate Research</i> , 2010, 345, 2566-2570.	2.3	15
34	Triplet Energy Transfers in Electrostatic Host-Guest Assemblies of Unsaturated Organometallic Cluster Cations and Carboxylate-Containing Porphyrin Pigments. <i>Inorganic Chemistry</i> , 2008, 47, 9930-9940.	4.0	16