Thierry Doco

List of Publications by Year
in descending order

72 papers	3,946 citations	126858 33 h-index	118793 62 g-index
73 all docs	73 docs citations	73 times ranked	2776 citing authors

#	Article	IF	Citations
1	Rhamnogalacturonan-II, a Pectic Polysaccharide in the Walls of Growing Plant Cell, Forms a Dimer That Is Covalently Cross-linked by a Borate Ester. Journal of Biological Chemistry, 1996, 271, 22923-22930.	1.6	472
2	Aggregation of grape seed tannins in model wineâ€"effect of wine polysaccharides. Food Hydrocolloids, 2002, 16, 17-23.	5.6	235
3	Structural characterization of red wine rhamnogalacturonan II. Carbohydrate Research, 1996, 290, 183-197.	1.1	203
4	The polysaccharides of red wine: total fractionation and characterization. Carbohydrate Polymers, 2003, 54, 439-447.	5.1	186
5	Interactions between aroma compounds and whole mannoprotein isolated from Saccharomyces cerevisiae strains. Food Chemistry, 2007, 100, 22-30.	4.2	161
6	Characterization of highly polymerized procyanidins in cider apple (Malus sylvestris var. kermerrien) skin and pulp. Phytochemistry, 1997, 44, 351-357.	1.4	155
7	Effect of macerating enzyme treatment on the polyphenol and polysaccharide composition of red wines. Food Chemistry, 2010, 118, 369-376.	4.2	141
8	Study of the acetaldehyde induced polymerisation of flavan-3-ols by liquid chromatography-ion spray mass spectrometry. Journal of Chromatography A, 1996, 752, 85-91.	1.8	140
9	Structure of an exocellular polysaccharide produced by Streptococcus thermophilus. Carbohydrate Research, 1990, 198, 313-321.	1.1	126
10	Acacia senegal vs. Acacia seyal gums â€" Part 1: Composition andÂstructure of hyperbranched plant exudates. Food Hydrocolloids, 2015, 51, 41-53.	5.6	116
11	Polyphenolic, polysaccharide and oligosaccharide composition of Tempranillo red wines and their relationship with the perceived astringency. Food Chemistry, 2014, 154, 44-51.	4.2	107
12	Structural characterization of the pectic polysaccharide rhamnogalacturonan II: evidence for the backbone location of the aceric acid-containing oligoglycosyl side chain. Carbohydrate Research, 2000, 326, 277-294.	1.1	105
13	Effect of Flash Release and Pectinolytic Enzyme Treatments on Wine Polysaccharide Composition. Journal of Agricultural and Food Chemistry, 2007, 55, 6643-6649.	2.4	97
14	A-type proanthocyanidins from pericarp of Litchi chinensis. Phytochemistry, 1998, 48, 1251-1258.	1.4	85
15	Involvement of pectin methyl-esterase during the ripening of grape berries: partial cDNA isolation, transcript expression and changes in the degree of methyl-esterification of cell wall pectins. Phytochemistry, 2001, 58, 693-701.	1.4	78
16	Analysis of the Main Components of the Aguamiel Produced by the Maguey-Pulquero (Agave mapisaga) throughout the Harvest Period. Journal of Agricultural and Food Chemistry, 2008, 56, 3682-3687.	2.4	78
17	The role of wine polysaccharides on salivary protein-tannin interaction: A molecular approach. Carbohydrate Polymers, 2017, 177, 77-85.	5.1	77
18	Isolation and characterisation of a rhamnogalacturonan II from red wine. Carbohydrate Research, 1993, 243, 333-343.	1.1	75

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19	Rhamnogalacturonan II, a dominant polysaccharide in juices produced by enzymic liquefaction of fruits and vegetables. Carbohydrate Research, 1997, 297, 181-186.	1.1	75
20	Changes in Polysaccharide and Protein Composition of Cell Walls in Grape Berry Skin (Cv. Shiraz) during Ripening and Over-Ripening. Journal of Agricultural and Food Chemistry, 2009, 57, 2955-2960.	2.4	70
21	Models based on ultraviolet spectroscopy, polyphenols, oligosaccharides and polysaccharides for prediction of wine astringency. Food Chemistry, 2016, 190, 357-363.	4.2	68
22	Analysis of cell wall neutral sugar composition, Î²-galactosidase activity and a related cDNA clone throughout the development of Vitis vinifera grape berries. Plant Physiology and Biochemistry, 2000, 38, 289-300.	2.8	65
23	Exopolysaccharide (EPS) Synthesis by Oenococcus oeni: From Genes to Phenotypes. PLoS ONE, 2014, 9, e98898.	1.1	65
24	Polysaccharides from grape berry cell walls. Part II. Structural characterization of the xyloglucan polysaccharides. Carbohydrate Polymers, 2003, 53, 253-261.	5.1	64
25	Speciation analysis for biomolecular complexes of lead in wine by size-exclusion high-performance liquid chromatography-inductively coupled plasma mass spectrometry. Journal of Analytical Atomic Spectrometry, 1998, 13, 749-754.	1.6	63
26	Formation of Micella Containing Solubilized Sterols during Rehydration of Active Dry Yeasts Improves Their Fermenting Capacity. Journal of Agricultural and Food Chemistry, 2005, 53, 8025-8032.	2.4	48
27	The three-dimensional structure of the mega-oligosaccharide rhamnogalacturonan II monomer: a combined molecular modeling and NMR investigation. Carbohydrate Research, 2003, 338, 651-671.	1.1	46
28	Speciation of metal-carbohydrate complexes in fruit and vegetable samples by size-exclusion HPLC-ICP-MS. Journal of Analytical Atomic Spectrometry, 1999, 14, 639-644.	1.6	45
29	Isolation of Carignan and Merlot red wine oligosaccharides and their characterization by ESI-MS. Carbohydrate Polymers, 2010, 79, 747-754.	5.1	45
30	Polysaccharide Composition of Monastrell Red Wines from Four Different Spanish Terroirs: Effect of Wine-Making Techniques. Journal of Agricultural and Food Chemistry, 2013, 61, 2538-2547.	2.4	40
31	Evolution of Castalagin and Vescalagin in Ethanol Solutions. Identification of New Derivatives. Journal of Agricultural and Food Chemistry, 1999, 47, 2060-2066.	2.4	39
32	The pectic polysaccharide rhamnogalacturonan II is present as a dimer in pectic populations of bilberries and black currants in muro and in juice. Carbohydrate Polymers, 2006, 65, 521-528.	5.1	39
33	The Rhamnogalacturonan-II Dimer Decreases Intestinal Absorption and Tissue Accumulation of Lead in Rats. Journal of Nutrition, 2000, 130, 249-253.	1.3	36
34	Effect of Macerating Enzymes on the Oligosaccharide Profiles of Merlot Red Wines. Journal of Agricultural and Food Chemistry, 2011, 59, 6558-6567.	2.4	30
35	Effect of Aging on Lees and of Three Different Dry Yeast Derivative Products on Verdejo White Wine Composition and Sensorial Characteristics. Journal of Agricultural and Food Chemistry, 2011, 59, 12433-12442.	2.4	29
36	Oligosaccharides of Cabernet Sauvignon, Syrah and Monastrell red wines. Food Chemistry, 2015, 179, 311-317.	4.2	27

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37	Polysaccharides, oligosaccharides and nitrogenous compounds change during the ageing of Tempranillo and Verdejo sparkling wines. Journal of the Science of Food and Agriculture, 2018, 98, 291-303.	1.7	26
38	Effect of enzyme additions on the oligosaccharide composition of Monastrell red wines from four different wine-growing origins in Spain. Food Chemistry, 2014, 156, 151-159.	4.2	25
39	Effect of grape juice press fractioning on polysaccharide and oligosaccharide compositions of Pinot meunier and Chardonnay Champagne base wines. Food Chemistry, 2017, 232, 49-59.	4.2	25
40	Influence of Grape Maturity on Complex Carbohydrate Composition of Red Sparkling Wines. Journal of Agricultural and Food Chemistry, 2016, 64, 5020-5030.	2.4	24
41	Protein/Polysaccharide Interactions and Their Impact on Haze Formation in White Wines. Journal of Agricultural and Food Chemistry, 2015, 63, 10042-10053.	2.4	23
42	The composition of cell walls from grape skin in <i>Vitis vinifera</i> intraspecific hybrids. Journal of the Science of Food and Agriculture, 2017, 97, 4029-4035.	1.7	22
43	Inhibition Mechanisms of Wine Polysaccharides on Salivary Protein Precipitation. Journal of Agricultural and Food Chemistry, 2020, 68, 2955-2963.	2.4	21
44	Complex Carbohydrates of Red Wine: Characterization of the Extreme Diversity of Neutral Oligosaccharides by ESI-MS. Journal of Agricultural and Food Chemistry, 2015, 63, 671-682.	2.4	18
45	The impact of distillation process on the chemical composition and potential prebiotic activity of different oligosaccharidic fractions extracted from grape seeds. Food Chemistry, 2019, 285, 423-430.	4.2	17
46	Purification and Structural Characterization of a Type II Arabinogalactan-Protein from Champagne Wine. American Journal of Enology and Viticulture, 2013, 64, 364-369.	0.9	15
47	Preharvest Application of Elicitors to Monastrell Grapes: Impact on Wine Polysaccharide and Oligosaccharide Composition. Journal of Agricultural and Food Chemistry, 2018, 66, 11151-11157.	2.4	15
48	Rapid isolation and estimation of polysaccharide from fermented skim milk with Streptococcus salivarius subsp. thermophilus by coupled anion exchange and gel-permeation high-performance liquid chromatography. Journal of Dairy Research, 1991, 58, 147-150.	0.7	14
49	Flexibility and Hydration of Amphiphilic Hyperbranched Arabinogalactan-Protein from Plant Exudate: A Volumetric Perspective. Colloids and Interfaces, 2018, 2, 11.	0.9	14
50	Impact of industrial yeast derivative products on the modification of wine aroma compounds and sensorial profile. A review. Food Chemistry, 2021, 358, 129760.	4.2	14
51	Recent advances in the knowledge of wine oligosaccharides. Food Chemistry, 2021, 342, 128330.	4.2	13
52	Characterization of polysaccharide extracts recovered from different grape and winemaking products. Food Research International, 2022, 157, 111480.	2.9	13
53	Recovery, structure and physicochemical properties of an aggregate-rich fraction from Acacia senegal gum. Food Hydrocolloids, 2019, 89, 864-873.	5.6	12
54	Polysaccharides and Oligosaccharides Produced on Malvar Wines Elaborated with <i>Torulaspora delbrueckii</i> CLI 918 and <i>Saccharomyces cerevisiae</i> CLI 889 Native Yeasts from D.O. â€œVinos de Madridâ€ Journal of Agricultural and Food Chemistry, 2017, 65, 6656-6664.	2.4	11

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55	Chronic oral administration of rhamnogalacturonan-II dimer, a pectic polysaccharide, failed to accelerate body lead detoxification after chronic lead exposure in rats. British Journal of Nutrition, 2002, 87, 47-54.	1.2	10
56	Electrospray Contribution to Structural Analysis of Condensed Tannin Oligomers and Polymers. , 1999, , 223-244.		10
57	Impact of grape variety, berry maturity and size on the extractability of skin polyphenols during model wineâ€like maceration experiments. Journal of the Science of Food and Agriculture, 2021, 101, 3257-3269.	1.7	9
58	Structural characteristics of Saccharomyces cerevisiae mannoproteins: Impact of their polysaccharide part. Carbohydrate Polymers, 2022, 277, 118758.	5.1	8
59	Fractionation of Acacia seyal gum by ion exchange chromatography. Food Hydrocolloids, 2020, 98, 105283.	5.6	7
60	Improvement of the foamability of sparkling base wines by the addition of Acacia gums. Food Chemistry, 2020, 313, 126062.	4.2	6
61	Impact of Botrytis cinerea Contamination on the Characteristics and Foamability of Yeast Macromolecules Released during the Alcoholic Fermentation of a Model Grape Juice. Molecules, 2020, 25, 472.	1.7	6
62	Presence of rhamnogalacturonan II in the juices produced by enzymatic liquefaction of Agave pulquero stem (Agave mapisaga). Carbohydrate Polymers, 2009, 77, 870-875.	5.1	5
63	The colloidal stabilization of young red wine by Acacia senegal gum: The involvement of the protein backbone from the protein-rich arabinogalactan-proteins. Food Hydrocolloids, 2019, 97, 105176.	5.6	5
64	Determination of Must and Wine Polysaccharides by Gas Chromatography-Mass Spectrometry (GC-MS) and Size-Exclusion Chromatography (SEC). , 2014, , 1-28.		5
65	Determination of Must and Wine Polysaccharides by Gas Chromatography-Mass Spectrometry (GC-MS) and Size-Exclusion Chromatography (SEC). , 2015, , 1265-1297.		4
66	The pectic polysaccharide rhamnogalacturonan II is a major component of the polysaccharides present in fruit-derived products. Progress in Biotechnology, 1996, 14, 67-78.	0.2	3
67	Acacia gums new fractions and sparkling base wines: How their biochemical and structural properties impact foamability?. Food Chemistry, 2021, 354, 129477.	4.2	3
68	Determination of Must and Wine Polysaccharides by Gas Chromatographyâ€"Mass Spectrometry (GCâ€"MS) and Size-Exclusion Chromatography (SEC). , 2014, , 1-28.		3
69	Impact of the variety on the adsorption of anthocyanins and tannins on grape flesh cell walls. Journal of the Science of Food and Agriculture, 2022, 102, 3379-3392.	1.7	3
70	Preparation of polysaccharide fromStreptococcus thermophilus using an enzymatic ultrafiltration reactor. Biotechnology Letters, 1989, 3, 393-396.	0.5	2
71	The influence of wine polymers on the spontaneous precipitation of calcium tartrate in a model wine solution. International Journal of Food Science and Technology, 2013, 48, 2676-2682.	1.3	2
72	Effect of applying elicitors to Vitis vinifera L. cv. Monastrell at different ripening times on the complex carbohydrates of the resulting wines. European Food Research and Technology, 2022, 248, 2369-2381.	1.6	2