Marie-Laure Fauconnier

List of Publications by Year
in descending order

191	4,579	109137	168136
papers	citations	35 h-index	53 g-index

195	195	195	5862
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Plant lipidomics: Discerning biological function by profiling plant complex lipids using mass spectrometry. Frontiers in Bioscience - Landmark, 2007, 12, 2494.	3.0	140
2	Stimulation of the Lipoxygenase Pathway Is Associated with Systemic Resistance Induced in Bean by a Nonpathogenic Pseudomonas Strain. Molecular Plant-Microbe Interactions, 2004, 17, 1009-1018.	1.4	135
3	Root-emitted volatile organic compounds: can they mediate belowground plant-plant interactions?. Plant and Soil, 2016, 402, 1-26.	1.8	134
4	Encapsulation of Essential Oils for the Development of Biosourced Pesticides with Controlled Release: A Review. Molecules, 2019, 24, 2539.	1.7	132
5	Influence of different hydrocolloids on dough thermo-mechanical properties and in vitro starch digestibility of gluten-free steamed bread based on potato flour. Food Chemistry, 2018, 239, 1064-1074.	4.2	118
6	Root-targeted biotechnology to mediate hormonal signalling and improve crop stress tolerance. Plant Cell Reports, 2011, 30, 807-823.	2.8	96
7	Phytotoxicity of Essential Oils: Opportunities and Constraints for the Development of Biopesticides. A Review. Foods, 2020, 9, 1291.	1.9	95
8	Attacks by a piercing-sucking insect (Myzus persicae Sultzer) or a chewing insect (Leptinotarsa) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 46 compound release and oxylipin synthesis. Journal of Experimental Botany, 2009, 60, 1231-1240.	2.4	92
9	The elicitation of a systemic resistance by Pseudomonas putidaBTP1 in tomato involves the stimulation of two lipoxygenase isoforms. BMC Plant Biology, 2011, 11, 29.	1.6	78
10	Establishment of Normal and Transformed Root Cultures ofArtemisia annua L. for Artemisinin Production. Journal of Plant Physiology, 1995, 145, 175-177.	1.6	75
11	Formation of plant cuticle: evidence for the occurrence of the peroxygenase pathway. Plant Journal, 2003, 36, 155-164.	2.8	70
12	Endophytic Fungal Volatile Compounds as Solution for Sustainable Agriculture. Molecules, 2019, 24, 1065.	1.7	70
13	Salicylic acid differently impacts ethylene and polyamine synthesis in the glycophyte Solanum lycopersicum and the wildâ€related halophyte Solanum chilense exposed to mild salt stress. Physiologia Plantarum, 2016, 158, 152-167.	2.6	68
14	Development and characterization of chitosan films carrying Artemisia campestris antioxidants for potential use as active food packaging materials. International Journal of Biological Macromolecules, 2021, 183, 254-266.	3.6	67
15	Role of terpenes from aphid-infested potato on searching and oviposition behavior of Episyrphus balteatus. Insect Science, 2007, 14, 57.	1.5	62
16	Aptamer-Based Biosensor for Detection of Mycotoxins. Frontiers in Chemistry, 2020, 8, 195.	1.8	61
17	Characterization of TwoAcaciaGums and Their Fractions Using a Langmuir Film Balance. Journal of Agricultural and Food Chemistry, 2000, 48, 2709-2712.	2.4	57
18	Plantâ€“Pathogen Interactions: Underestimated Roles of Phyto-oxylipins. Trends in Plant Science, 2020, 25, 22-34.	4.3	57

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19	Tuta absoluta-induced plant volatiles: attractiveness towards the generalist predator Macrolophus pygmaeus. Arthropod-Plant Interactions, 2015, 9, 465-476.	0.5	53
20	Influence of climate variation on phenolic composition and antioxidant capacity of Medicago minima populations. Scientific Reports, 2020, 10, 8293.	1.6	52
21	Purification and Characterization of Tomato Leaf (Lycopersicon esculentumMill.) Hydroperoxide Lyase. Journal of Agricultural and Food Chemistry, 1997, 45, 4232-4236.	2.4	51
22	Characterization and differentiation of boiled pork from Tibetan, Sanmenxia and DurocÂÃ—Â(LandracÂÃ—ÂYorkshire) pigs by volatiles profiling and chemometrics analysis. Food Research International, 2020, 130, 108910.	2.9	50
23	Volatile Compound-Mediated Interactions between Barley and Pathogenic Fungi in the Soil. PLoS ONE, 2013, 8, e66805.	1.1	48
24	Potato (Solanum tuberosum L.) tuber ageing induces changes in the proteome and antioxidants associated with the sprouting pattern. Journal of Experimental Botany, 2009, 60, 1273-1288.	2.4	47
25	Characterization of Volatile Organic Compounds Emitted by Barley (Hordeum vulgare L.) Roots and Their Attractiveness to Wireworms. Journal of Chemical Ecology, 2013, 39, 1129-1139.	0.9	47
26	The Effect of Microwave Pretreatment on Micronutrient Contents, Oxidative Stability and Flavor Quality of Peanut Oil. Molecules, 2019, 24, 62.	1.7	47
27	Is It Possible to Predict the Odor of a Molecule on the Basis of its Structure?. International Journal of Molecular Sciences, 2019, 20, 3018.	1.8	44
28	Bioactive compounds and antioxidant activity of Pimpinella anisum L. accessions at different ripening stages. Scientia Horticulturae, 2019, 246, 453-461.	1.7	44
29	Sensitive and simultaneous detection of different pathogens by surface-enhanced Raman scattering based on aptamer and Raman reporter co-mediated gold tags. Sensors and Actuators B: Chemical, 2020, 317, 128182.	4.0	44
30	A metagenomic approach from aphidâ€™s hemolymph sheds light on the potential roles of co-existing endosymbionts. Microbiome, 2015, 3, 63.	4.9	42
31	Insights into the Relationships Between Herbicide Activities, Molecular Structure and Membrane Interaction of Cinnamon and Citronella Essential Oils Components. International Journal of Molecular Sciences, 2019, 20, 4007.	1.8	42
32	Screening of Tunisian plant extracts for herbicidal activity and formulation of a bioherbicide based on Cynara cardunculus. South African Journal of Botany, 2020, 128, 67-76.	1.2	42
33	How cadmium affects the fitness and the glucosinolate content of oilseed rape plantlets. Environmental and Experimental Botany, 2018, 155, 185-194.	2.0	40
34	A nonâ€canonical caleosin from <scp>A</scp>rabidopsis efficiently epoxidizes physiological unsaturated fatty acids with complete stereoselectivity. FEBS Journal, 2012, 279, 3981-3995.	2.2	39
35	Improvement of Ylang-Ylang Essential Oil Characterization by GCÃ—GC-TOFMS. Molecules, 2013, 18, 1783-1797.	1.7	38
36	Impact of Microbial Composition of Cambodian Traditional Dried Starters (Dombea) on Flavor Compounds of Rice Wine: Combining Amplicon Sequencing With HP-SPME-GCMS. Frontiers in Microbiology, 2018, 9, 894.	1.5	37

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37	Green Extraction of Fennel and Anise Edible Oils Using Bio-Based Solvent and Supercritical Fluid: Assessment of Chemical Composition, Antioxidant Property, and Oxidative Stability. Food and Bioprocess Technology, 2019, 12, 1798-1807.	2.6	37
38	Biochemical characterisation of the seed oils of four safflower (Carthamus tinctorius) varieties grown in northâ€eastern of Morocco. International Journal of Food Science and Technology, 2015, 50, 804-810.	1.3	36
39	Potato tuber proteomics: Comparison of two complementary extraction methods designed for 2-DE of acidic proteins. Proteomics, 2006, 6, 6494-6497.	1.3	35
40	New insights into the biosynthesis of esterified oxylipins and their involvement in plant defense and developmental mechanisms. Phytochemistry Reviews, 2019, 18, 343-358.	3.1	35
41	Could alternative solanaceous hosts act as refuges for the tomato leafminer, Tuta absoluta?. Arthropod-Plant Interactions, 2015, 9, 425-435.	0.5	30
42	Green extraction of oil from <scp>Carum carvi</scp> seeds using bioâ€based solvent and supercritical fluid: Evaluation of its antioxidant and antiâ€inflammatory activities. Phytochemical Analysis, 2020, 31, 37-45.	1.2	30
43	Simultaneous determination of 14 bioactive citrus flavonoids using thin-layer chromatography combined with surface enhanced Raman spectroscopy. Food Chemistry, 2021, 338, 128115.	4.2	30
44	Catalase inhibition alters suberization and wound healing in potato (Solanum tuberosum) tubers. Physiologia Plantarum, 2007, 129, 472-483.	2.6	29
45	Chemical composition, vasorelaxant, antioxidant and antiplatelet effects of essential oil of Artemisia campestris L. from Oriental Morocco. BMC Complementary and Alternative Medicine, 2017, 17, 82.	3.7	29
46	Volatile Profile and Physico-Chemical Analysis of Acacia Honey for Geographical Origin and Nutritional Value Determination. Foods, 2019, 8, 445.	1.9	29
47	An efficient procedure for the production of fatty acid hydroperoxides from hydrolyzed flax seed oil and soybean lipoxygenase. Biotechnology Letters, 1996, 10, 839-844.	0.5	28
48	Whole-Genome Sequence of Serratia symbiotica Strain CWBI-2.3 ^T , a Free-Living Symbiont of the Black Bean Aphid Aphis fabae. Genome Announcements, 2014, 2, .	0.8	28
49	A qPCR aptasensor for sensitive detection of aflatoxin M1. Analytical and Bioanalytical Chemistry, 2016, 408, 5577-5584.	1.9	28
50	Characterization and comparison of flavor compounds in stewed pork with different processing methods. LWT - Food Science and Technology, 2021, 144, 111229.	2.5	28
51	Comparative study of the nutritional quality of potatoâ€“wheat steamed and baked breads made with four potato flour cultivars. International Journal of Food Sciences and Nutrition, 2017, 68, 167-178.	1.3	27
52	Could saponins be used to enhance bioremediation of polycyclic aromatic hydrocarbons in aged-contaminated soils?. Chemosphere, 2018, 194, 414-421.	4.2	27
53	Insecticidal Activity of 25 Essential Oils on the Stored Product Pest, Sitophilus granarius. Foods, 2021, 10, 200.	1.9	27
54	NAM-1gene polymorphism and grain protein content in Hordeum. Journal of Plant Physiology, 2010, 167, 497-501.	1.6	26

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55	Foraging wireworms are attracted to root-produced volatile aldehydes. Journal of Pest Science, 2017, 90, 69-76.	1.9	26
56	Screening of Antifungal and Antibacterial Activity of 90 Commercial Essential Oils against 10 Pathogens of Agronomical Importance. Foods, 2020, 9, 1418.	1.9	26
57	Lipoxygenase Pathway and Membrane Permeability and Composition during Storage of Potato Tubers (Solanum tuberosum L. cv Bintje and DÃ©sirÃ©e) in Different Conditions. Plant Biology, 2002, 4, 77-85.	1.8	25
58	Potato (Solanum tuberosum L.) tuber physiological age index is a valid reference frame in postharvest ageing studies. Postharvest Biology and Technology, 2008, 50, 103-106.	2.9	25
59	Allelopathic and autotoxicity effects of barley (Hordeum vulgare L. ssp. vulgare) root exudates. BioControl, 2015, 60, 425-436.	0.9	25
60	Essential oil chemical diversity of Tunisian Mentha spp. collection. Industrial Crops and Products, 2019, 131, 330-340.	2.5	25
61	A Novel Graphene Oxide-Based Aptasensor for Amplified Fluorescent Detection of Aflatoxin M1 in Milk Powder. Sensors, 2019, 19, 3840.	2.1	24
62	Sugar beet leaves as new source of hydroperoxide lyase in a bioprocess producing green-note aldehydes. Biotechnology Letters, 2008, 30, 1115-1119.	1.1	23
63	Variations in the essential oils from ylangâ€ylang (Cananga odorata [Lam.] Hook f. & Thomson) Tj ETQq1 1 0.784314 rgBT / 356-366.	1.2	23
64	Interaction between the barley allelochemical compounds gramine and hordenine and artificial lipid bilayers mimicking the plant plasma membrane. Scientific Reports, 2018, 8, 9784.	1.6	23
65	Assessment of Morphological Traits and Fruit Metabolites in Eleven Fig Varieties (Ficus Carica) Tj ETQq1 1 0.784314 rgBT /Ove	1.2	23
66	Lipid and oxylipin profiles during aging and sprout development in potato tubers (Solanum tuberosum) Tj ETQq0 0 0 rgBT /Overlock 10	1.2	22
67	The Resistance to Freeze-Drying and to Storage Was Determined as the Cellular Ability to Recover Its Survival Rate and Acidification Activity. International Journal of Microbiology, 2010, 2010, 1-9.	0.9	22
68	Organ-dependent oxylipin signature in leaves and roots of salinized tomato plants (Solanum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 222	1.6	22
69	Optimization of ultrasonicâ€“microwave synergistic extraction of flavonoids from sweet potato leaves by response surface methodology. Journal of Food Processing and Preservation, 2019, 43, e13928.	0.9	22
70	Rosmarinus officinalis essential oil as an effective antifungal and herbicidal agent. Spanish Journal of Agricultural Research, 2019, 17, e1006.	0.3	22
71	Optimisation of expression and immobilized metal ion affinity chromatographic purification of recombinant (His)6-tagged cytochrome P450 hydroperoxide lyase in Escherichia coli. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2003, 786, 229-236.	1.2	21
72	Longâ€term measurements of chlorophyll a fluorescence using the <scp>JIP</scp>â€test show that combined abiotic stresses influence the photosynthetic performance of the perennial ryegrass (Lolium perenne) in a managed temperate grassland. Physiologia Plantarum, 2017, 161, 355-371.	2.6	21

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73	Influence of Sodium Alginate Concentration on Microcapsules Properties Foreseeing the Protection and Controlled Release of Bioactive Substances. Journal of Chemistry, 2021, 2021, 1-13.	0.9	21
74	Essential Oil Production by Anthemis nobilis L. Tissue Culture. Journal of Plant Physiology, 1993, 141, 759-761.	1.6	20
75	Potato tuber phospholipids contain colneleic acid in the 2-position. FEBS Letters, 2003, 538, 155-158.	1.3	20
76	Changes in oxylipin synthesis after Phytophthora infestans infection ofÂpotato leaves do not correlate with resistance. Plant Physiology and Biochemistry, 2008, 46, 823-831.	2.8	20
77	Use of response surface methodology for the optimization of the lipase-catalyzed synthesis of mannosyl myristate in pure ionic liquid. Process Biochemistry, 2013, 48, 1914-1920.	1.8	20
78	Seasonal Effect on the Chemical Composition, Insecticidal Properties and Other Biological Activities of Zanthoxylum leprieurii Guill. & Perr. Essential Oils. Foods, 2020, 9, 550.	1.9	20
79	Effect of Seasoning Addition on Volatile Composition and Sensory Properties of Stewed Pork. Foods, 2021, 10, 83.	1.9	20
80	Effects of sun-drying on physicochemical characteristics, phenolic composition andin vitroantioxidant activity of dark fig varieties. Journal of Food Processing and Preservation, 2017, 41, e13164.	0.9	19
81	Differential Interaction of Synthetic Glycolipids with Biomimetic Plasma Membrane Lipids Correlates with the Plant Biological Response. Langmuir, 2017, 33, 9979-9987.	1.6	19
82	On the effect of initial drying techniques on essential oil composition, phenolic compound and antioxidant properties of anise (Pimpinella anisum L.) seeds. Journal of Food Measurement and Characterization, 2020, 14, 220-228.	1.6	19
83	Composition, Seasonal Variation, and Biological Activities of Lantana camara Essential Oils from CÃ´te dâ€™Ivoire. Molecules, 2020, 25, 2400.	1.7	19
84	Role of larval host plant experience and solanaceous plant volatile emissions in Tuta absoluta (Lepidoptera: Gelechiidae) host finding behavior. Arthropod-Plant Interactions, 2014, 8, 293.	0.5	18
85	Review on the potential technologies for aromas recovery from food industry flue gas. Trends in Food Science and Technology, 2015, 46, 68-74.	7.8	18
86	Evaluation of different hydrocolloids to improve dough rheological properties and bread quality of potatoâ€“wheat flour. Journal of Food Science and Technology, 2017, 54, 1597-1607.	1.4	18
87	Interactions Between Natural Herbicides and Lipid Bilayers Mimicking the Plant Plasma Membrane. Frontiers in Plant Science, 2019, 10, 329.	1.7	18
88	Survey of Phenolic Acids, Flavonoids and In Vitro Antioxidant Potency Between Fig Peels and Pulps: Chemical and Chemometric Approach. Molecules, 2021, 26, 2574.	1.7	18
89	Oxylipin profile and antioxidant status of potato tubers during extended storage at room temperature. Plant Physiology and Biochemistry, 2008, 46, 1077-1084.	2.8	17
90	Survival of Freeze-dried Leuconostoc mesenteroides and Lactobacillus plantarum Related to Their Cellular Fatty Acids Composition during Storage. Applied Biochemistry and Biotechnology, 2009, 157, 70-84.	1.4	17

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91	Variations in the phytosterol and tocopherol compositions and the oxidative stability in seed oils from four safflower (<scp>C</scp>arthamus tinctorius <scp>L</scp>) varieties grown in northâ€eastern <scp>M</scp>orocco. International Journal of Food Science and Technology, 2015, 50, 2264-2270.	1.3	17
92	Characterization and Discrimination of Chinese Marinated Pork Hocks by Volatile Compound Profiling Using Solid Phase Microextraction Gas Chromatography-Mass Spectrometry/Olfactometry, Electronic Nose and Chemometrics. Molecules, 2019, 24, 1385.	1.7	17
93	Optimization of gallic acid encapsulation in calcium alginate microbeads using Box-Behnken Experimental Design. Polymer Bulletin, 2021, 78, 5789-5814.	1.7	17
94	Optimization and scaling up of a biotechnological synthesis of natural green leaf volatiles using Beta vulgaris hydroperoxide lyase. Process Biochemistry, 2012, 47, 2547-2551.	1.8	16
95	Identification of Barley (Hordeum vulgare L. subsp. vulgare) Root Exudates Allelochemicals, Their Autoallelopathic Activity and Against Bromus diandrus Roth. Germination. Agronomy, 2019, 9, 345.	1.3	16
96	Cynara cardunculus Crude Extract as a Powerful Natural Herbicide and Insight into the Mode of Action of Its Bioactive Molecules. Biomolecules, 2020, 10, 209.	1.8	16
97	Green Solvent to Substitute Hexane for Bioactive Lipids Extraction from Black Cumin and Basil Seeds. Foods, 2021, 10, 1493.	1.9	16
98	Comparative Chemical and Molecular Variability of Cananga odorata (Lam.) Hook.f. & Thomson forma genuina (Ylang-Ylang) in the Western Indian Ocean Islands: Implication for Valorization. Chemistry and Biodiversity, 2012, 9, 1389-1402.	1.0	15
99	A laboratory highâ€throughput glass chamber using dynamic headspace TDâ€GC/MS method for the analysis of whole <scp>Brassica napus</scp> L. plantlet volatiles under cadmiumâ€related abiotic stress. Phytochemical Analysis, 2018, 29, 463-471.	1.2	15
100	Varietal susceptibility of maize to larger grain borer, Prostephanus truncatus (Horn) (Coleoptera;) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.1	15
101	Biopesticide Trunk Injection Into Apple Trees: A Proof of Concept for the Systemic Movement of Mint and Cinnamon Essential Oils. Frontiers in Plant Science, 2021, 12, 650132.	1.7	15
102	Essential Oil-Based Bioherbicides: Human Health Risks Analysis. International Journal of Molecular Sciences, 2021, 22, 9396.	1.8	15
103	Impact of polyunsaturated fatty acid degradation on survival and acidification activity of freeze-dried Weissella paramesenteroides LC11 during storage. Applied Microbiology and Biotechnology, 2008, 79, 1045-1052.	1.7	14
104	Engineering Synthetic Microbial Communities through a Selective Biofilm Cultivation Device for the Production of Fermented Beverages. Microorganisms, 2019, 7, 206.	1.6	14
105	Fatty acid hydroperoxides pathways in plants. A review.. Grasas Y Aceites, 1997, 48, 30-37.	0.3	14
106	Study on Key Aroma Compounds and Its Precursors of Peanut Oil Prepared with Normal- and High-Oleic Peanuts. Foods, 2021, 10, 3036.	1.9	14
107	Reprogramming of fatty acid and oxylipin synthesis in rhizobacteria-induced systemic resistance in tomato. Plant Molecular Biology, 2014, 84, 455-467.	2.0	13
108	Hepatoprotective and antidiabetic activities of Fraxinus angustifolia Vahl extracts in animal models: characterization by high performance liquid chromatography analysis. Turkish Journal of Medical Sciences, 2016, 46, 910-920.	0.4	13

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109	Linoleic and linolenic acid hydroperoxides interact differentially with biomimetic plant membranes in a lipid specific manner. Colloids and Surfaces B: Biointerfaces, 2019, 175, 384-391.	2.5	13
110	Changes of feeding behavior and salivary proteome of Brown Marmorated Stink Bug when exposed to insect-induced plant defenses. Arthropod-Plant Interactions, 2020, 14, 101-112.	0.5	13
111	Use of New Glycerol-Based Dendrimers for Essential Oils Encapsulation: Optimization of Stirring Time and Rate Using a Plackettâ€"Burman Design and a Surface Response Methodology. Foods, 2021, 10, 207.	1.9	13
112	Volatile Organic Compounds Emitted by Aspergillus flavus Strains Producing or Not Aflatoxin B1. Toxins, 2021, 13, 705.	1.5	13
113	Montmorillonite nanoclay based formulation for controlled and selective release of volatile essential oil compounds. Materials Chemistry and Physics, 2022, 277, 125569.	2.0	13
114	Study of Precursors Responsible for Off-Flavor Formation during Storage of Potato Flakes. Journal of Agricultural and Food Chemistry, 2006, 54, 5445-5452.	2.4	12
115	Barley (Hordeum distichon L.) roots synthesise volatile aldehydes with a strong age-dependent pattern and release (E)-non-2-enal and (E,Z)-nona-2,6-dienal after mechanical injury. Plant Physiology and Biochemistry, 2016, 104, 134-145.	2.8	12
116	Chemical Composition of Distilled Essential Oils and Hydrosols of Four Senegalese Citrus and Enantiomeric Characterization of Chiral Compounds. Journal of Essential Oil-bearing Plants: JEOP, 2017, 20, 820-834.	0.7	12
117	Past, present, and future trends in boar taint detection. Trends in Food Science and Technology, 2021, 112, 283-297.	7.8	12
118	Comparative Study of Fig Volatile Compounds Using Headspace Solid-Phase Microextraction-Gas Chromatography/Mass Spectrometry: Effects of Cultivars and Ripening Stages. Frontiers in Plant Science, 2021, 12, 667809.	1.7	12
119	Bio-Specific Au/Fe3+ Porous Spongy Nanoclusters for Sensitive SERS Detection of Escherichia coli O157:H7. Biosensors, 2021, 11, 354.	2.3	12
120	Advances and Perspectives in Fruits and Vegetables Flavor Based on Molecular Sensory Science. Food Reviews International, 2023, 39, 3066-3079.	4.3	12
121	Characterization and Discrimination of Apples by Flash GC E-Nose: Geographical Regions and Botanical Origins Studies in China. Foods, 2022, 11, 1631.	1.9	12
122	The Homolytic and Heterolytic Fatty Acid Hydroperoxide Lyase-like Activities of Hematin. Biochemical and Biophysical Research Communications, 2001, 286, 28-32.	1.0	11
123	The Role of Oxylipins and Antioxidants on Off-Flavor Precursor Formation during Potato Flake Processing. Journal of Agricultural and Food Chemistry, 2008, 56, 11285-11292.	2.4	11
124	Identification of 1-methyloctyl butanoate as the major sex pheromone component from females of the saddle gall midge, Haplodiplosis marginata (Diptera: Cecidomyiidae). Chemoecology, 2014, 24, 243-251.	0.6	11
125	Chemical composition and antibacterial activitiy of the essential oils of AlgerianMyrtus communisL.. Journal of Essential Oil Research, 2015, 27, 324-328.	1.3	11
126	Flavor profiles of monovarietal virgin olive oils produced in the Oriental region of Morocco. OCL - Oilseeds and Fats, Crops and Lipids, 2017, 24, A501.	0.6	11

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127	Chemical Composition and Acaricidal Activity of Thymus algeriensis Essential Oil against Varroa destructor. Natural Product Communications, 2017, 12, 1934578X1701200.	0.2	11
128	Physiological and biochemical parameters: new tools to screen barley root exudate allelopathic potential (Hordeum vulgare L. subsp. vulgare). Acta Physiologiae Plantarum, 2018, 40, 1.	1.0	11
129	Decrease in the Photosynthetic Performance of Temperate Grassland Species Does Not Lead to a Decline in the Gross Primary Production of the Ecosystem. Frontiers in Plant Science, 2018, 9, 67.	1.7	11
130	The modes of action of Mentha arvensis essential oil on the granary weevil Sitophilus granarius revealed by a label-free quantitative proteomic analysis. Journal of Pest Science, 2022, 95, 381-395.	1.9	11
131	Control of Dioscorea alata microtuber dormancy and germination by jasmonic acid. Plant Growth Regulation, 1999, 27, 113-117.	1.8	10
132	Myzus persicaeSulzer aphid contains oxylipins that originate from phloem sap. Journal of Plant Interactions, 2007, 2, 31-40.	1.0	10
133	Characterization of essential oils and hydrosols from senegalese Eucalyptus camaldulensis Dehnh. Journal of Essential Oil Research, 2018, 30, 131-141.	1.3	10
134	Proximate composition, amino acid profile, carbohydrate and mineral content of seed meals from four safflower (Carthamus tinctorius L.) varieties grown in north-eastern Morocco. OCL - Oilseeds and Fats, Crops and Lipids, 2018, 25, A202.	0.6	10
135	Physicochemical and nutritional characteristics of BÃ©ni Guil lamb meat raised in eastern Morocco. Mediterranean Journal of Nutrition and Metabolism, 2018, 11, 175-185.	0.2	10
136	Effect of ingredients on the quality of gluten-free steamed bread based on potato flour. Journal of Food Science and Technology, 2019, 56, 2863-2873.	1.4	10
137	Proximate Composition, Amino Acid Profile, and Mineral Content of Four Sheep Meats Reared Extensively in Morocco: A Comparative Study. Scientific World Journal, The, 2021, 2021, 1-11.	0.8	10
138	Study of the Influence of Pure Ionic Liquids on the Lipase-catalyzed (Trans)esterification of Mannose Based on their Anion and Cation Nature. Current Organic Chemistry, 2013, 17, 763-770.	0.9	10
139	Chemical Composition and Antioxidant Activity of Algerian Juniperus Phoenicea Essential Oil. Natural Product Sciences, 2018, 24, 125.	0.2	9
140	Antioxidant and Lipoxygenase Inhibitory Activities of Essential Oils from Endemic Plants of CÃ´te dâ€™Ivoire: Zanthoxylum mezoneurispinosum Ake Assi and Zanthoxylum psammophilum Ake Assi. Molecules, 2019, 24, 2445.	1.7	9
141	A new chemotype of Lantana rhodesiensis Moldenke essential oil from CÃ´te dâ€™Ivoire: Chemical composition and biological activities. Industrial Crops and Products, 2019, 141, 111766.	2.5	9
142	Evaluation of the Effect of Two Volatile Organic Compounds on Barley Pathogens. Molecules, 2016, 21, 1124.	1.7	8
143	First Characterisation of Volatile Organic Compounds Emitted by Banana Plants. Scientific Reports, 2017, 7, 46400.	1.6	8
144	Clash of Chemists: A Gamified Blog To Master the Concept of Limiting Reagent Stoichiometry. Journal of Chemical Education, 2018, 95, 410-415.	1.1	8

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145	Quality and chemical profiles of virgin olive oils of three European cultivars suitable for super-high-density planting conditions in eastern Morocco. Materials Today: Proceedings, 2019, 13, 998-1007.	0.9	8
146	Phenolic compounds characterisation and antioxidant activity of black plum (Vitex doniana) fruit pulp and peel from CÃ´te dâ€™Ivoire. Journal of Food Measurement and Characterization, 2021, 15, 1281-1293.	1.6	8
147	Comprehensive SPME-GC-MS Analysis of VOC Profiles Obtained Following High-Temperature Heating of Pork Back Fat with Varying Boar Taint Intensities. Foods, 2021, 10, 1311.	1.9	8
148	Modelling migration from high-density polyethylene containers into concentrated solutions used as food flavourings. Food Additives and Contaminants, 2001, 18, 1040-1045.	2.0	7
149	Antifungal Properties of Two Volatile Organic Compounds on Barley Pathogens and Introduction to Their Mechanism of Action. International Journal of Environmental Research and Public Health, 2019, 16, 2866.	1.2	7
150	Investigating the Effect of Medicago sativa L. and Trifolium pratense L. Root Exudates on PAHs Bioremediation in an Aged-Contaminated Soil. Water, Air, and Soil Pollution, 2019, 230, 1.	1.1	7
151	Effects of processing and storage conditions on the stability of sweet potato (Ipomoea batatas) Tj ETQq1 1 0.784314 rgBT /Ov	1.3	7
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