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	Advances and Perspectives in Fruits and Vegetables Flavor Based on Molecular Sensory Science. Food Reviews International, 2023, 39, 3066-3079.	4.3	12
2	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
3	Modulation of plant plasma membrane structure by exogenous fatty acid hydroperoxide is a potential perception mechanism for their eliciting activity. Plant, Cell and Environment, 2022, 45, 1082-1095.	2.8	1
4	Montmorillonite nanoclay based formulation for controlled and selective release of volatile essential oil compounds. Materials Chemistry and Physics, 2022, 277, 125569.	2.0	13
5	Characteristic Volatiles and Cultivar Classification in 35 Apple Varieties: A Case Study of Two Harvest Years. Foods, 2022, 11, 690.	1.9	7
6	Phytotoxicity and Plant Defence Induction by Cinnamomum cassia Essential Oil Application on Malus domestica Tree: A Molecular Approach. Agronomy, 2022, 12, 512.	1.3	7
7	Phenols, Volatile Compounds, Organic Acids and Antioxidant Activity of Strawberry Tree (Arbutus) Tj ETQq1 1 0.784314 rgBT /Ov Science, 2022, 22, 414-437.	1.2	1
8	Preparation of New Glycerol-Based Dendrimers and Studies on Their Behavior toward Essential Oil Encapsulation. ACS Omega, 2022, 7, 10277-10291.	1.6	5
9	Cinnamomum zeylanicum Essential Oil Formulation with Poly(propylene imine) Dendrimers with Surface-Grafted Glycerol: Release Kinetics of trans-Cinnamaldehyde and Germination Inhibition Effects. Journal of Agricultural and Food Chemistry, 2022, 70, 5177-5185.	2.4	1
10	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
11	Chemical Composition of Cactus Pear Seed Oil: phenolics identification and antioxidant activity. Journal of Pharmacopuncture, 2022, 25, 121-129.	0.4	2
12	Optimization of gallic acid encapsulation in calcium alginate microbeads using Box-Behnken Experimental Design. Polymer Bulletin, 2021, 78, 5789-5814.	1.7	17
13	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
14	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
15	Fatty acid profiles, antioxidant, and phenolic contents of oils extracted from Acacia polyacantha and Azadirachta indica (Neem) seeds using green solvents. Journal of Food Processing and Preservation, 2021, 45, e15115.	0.9	3
16	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
17	Phytochemical Investigation and Biological Activities of Lantana rhodesiensis. Molecules, 2021, 26, 846.	1.7	6
18	Effect of Rearing Season on Meat and Intramuscular Fat Quality of Beni-Guil Sheep. Journal of Food Quality, 2021, 2021, 1-9.	1.4	5

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19	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
20	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
21	Use of Essential Oils and Volatile Compounds as Biological Control Agents. Foods, 2021, 10, 1062.	1.9	4
22	Characterization and comparison of flavor compounds in stewed pork with different processing methods. LWT - Food Science and Technology, 2021, 144, 111229.	2.5	28
23	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
24	Targeting the right parameters in PAH remediation studies. Environmental Pollution, 2021, 278, 116857.	3.7	5
25	Past, present, and future trends in boar taint detection. Trends in Food Science and Technology, 2021, 112, 283-297.	7.8	12
26	Green Solvent to Substitute Hexane for Bioactive Lipids Extraction from Black Cumin and Basil Seeds. Foods, 2021, 10, 1493.	1.9	16
27	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
28	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
29	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
30	Essential Oil-Based Bioherbicides: Human Health Risks Analysis. International Journal of Molecular Sciences, 2021, 22, 9396.	1.8	15
31	Banana Tree Infected with Banana Bunchy Top Virus Attracts Pentalonia nigronervosa Aphids Through Increased Volatile Organic Compounds Emission. Journal of Chemical Ecology, 2021, 47, 755-767.	0.9	7
32	Bio-Specific Au/Fe3+ Porous Spongy Nanoclusters for Sensitive SERS Detection of Escherichia coli O157:H7. Biosensors, 2021, 11, 354.	2.3	12
33	Toxic effects of a mixture of five pharmaceutical drugs assessed using Fontinalis antipyretica Hedw.. Ecotoxicology and Environmental Safety, 2021, 225, 112727.	2.9	6
34	Insecticidal Activity of 25 Essential Oils on the Stored Product Pest, Sitophilus granarius. Foods, 2021, 10, 200.	1.9	27
35	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
36	Effect of Seasoning Addition on Volatile Composition and Sensory Properties of Stewed Pork. Foods, 2021, 10, 83.	1.9	20

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37	Volatile Organic Compounds Emitted by Aspergillus flavus Strains Producing or Not Aflatoxin B1. Toxins, 2021, 13, 705.	1.5	13
38	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
39	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
40	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
41	Plantâ€“Pathogen Interactions: Underestimated Roles of Phyto-oxylipins. Trends in Plant Science, 2020, 25, 22-34.	4.3	57
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	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
44	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
45	Assessment of Morphological Traits and Fruit Metabolites in Eleven Fig Varieties (Ficus Carica) Tj ETQq1 1 0.784314 rgBT /Ove	1.2	23
46	Effects of processing and storage conditions on the stability of sweet potato (Ipomoea batatas) Tj ETQq0 0 0 rgBT /Overlock 10	1.3	7
47	Identification of a Proanthocyanidin from Litchi Chinensis Sonn. Root with Anti-Tyrosinase and Antioxidant Activity. Biomolecules, 2020, 10, 1347.	1.8	6
48	Phytotoxicity of Essential Oils: Opportunities and Constraints for the Development of Biopesticides. A Review. Foods, 2020, 9, 1291.	1.9	95
49	Screening of Antifungal and Antibacterial Activity of 90 Commercial Essential Oils against 10 Pathogens of Agronomical Importance. Foods, 2020, 9, 1418.	1.9	26
50	Simple liquid chromatography-electrospray ionization ion trap mass spectrometry method for the quantification of galacto-oxylipin arabidopsides in plant samples. Scientific Reports, 2020, 10, 11957.	1.6	4
51	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
52	Influence of climate variation on phenolic composition and antioxidant capacity of Medicago minima populations. Scientific Reports, 2020, 10, 8293.	1.6	52
53	Composition, Seasonal Variation, and Biological Activities of Lantana camara Essential Oils from CÃ´te dâ€™Ivoire. Molecules, 2020, 25, 2400.	1.7	19
54	Temporal Evolution of PAHs Bioaccessibility in an Aged-Contaminated Soil during the Growth of Two Fabaceae. International Journal of Environmental Research and Public Health, 2020, 17, 4016.	1.2	7

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55	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
56	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
57	Aptamer-Based Biosensor for Detection of Mycotoxins. Frontiers in Chemistry, 2020, 8, 195.	1.8	61
58	Varietal susceptibility of maize to larger grain borer, Prostephanus truncatus (Horn) (Coleoptera;) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.1	15
59	Chemical Composition and Antioxidant Activity of Thymus fontanesii Essential Oil from Algeria. Natural Products Journal, 2020, 10, 193-199.	0.1	2
60	Fatty acids, health lipid indices, and cholesterol content of sheep meat of three breeds from Moroccan pastures. Archives Animal Breeding, 2020, 63, 471-482.	0.5	7
61	Title is missing!. , 2020, 15, e0232164.		0
62	Title is missing!. , 2020, 15, e0232164.		0
63	Title is missing!. , 2020, 15, e0232164.		0
64	Title is missing!. , 2020, 15, e0232164.		0
65	Encapsulation of Essential Oils for the Development of Biosourced Pesticides with Controlled Release: A Review. Molecules, 2019, 24, 2539.	1.7	132
66	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
67	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
68	Engineering Synthetic Microbial Communities through a Selective Biofilm Cultivation Device for the Production of Fermented Beverages. Microorganisms, 2019, 7, 206.	1.6	14
69	Volatile Profile and Physico-Chemical Analysis of Acacia Honey for Geographical Origin and Nutritional Value Determination. Foods, 2019, 8, 445.	1.9	29
70	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
71	Antimicrobial Activity of the Thio-Cyclized Lippia citriodora Leaf Essential Oil Cultivated in Algeria. Journal of Biologically Active Products From Nature, 2019, 9, 250-259.	0.1	2
72	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

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73	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
74	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
75	A Novel Graphene Oxide-Based Aptasensor for Amplified Fluorescent Detection of Aflatoxin M1 in Milk Powder. Sensors, 2019, 19, 3840.	2.1	24
76	Evolution of temporal dynamic of volatile organic compounds (VOCs) and odors of hemp stem during field retting. Planta, 2019, 250, 1983-1996.	1.6	6
77	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
78	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
79	Epoxiconazole exposure affects terpenoid profiles of oilseed rape plantlets based on a targeted metabolomic approach. Environmental Science and Pollution Research, 2019, 26, 17362-17372.	2.7	3
80	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
81	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
82	Endophytic Fungal Volatile Compounds as Solution for Sustainable Agriculture. Molecules, 2019, 24, 1065.	1.7	70
83	Polymorphisms in cyanogenic glucoside and cyanoâ€amino acid content in natural accessions of common vetch (Vicia sativa L.) and selection for improved agronomic performance. Plant Breeding, 2019, 138, 348-359.	1.0	5
84	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
85	Interactions Between Natural Herbicides and Lipid Bilayers Mimicking the Plant Plasma Membrane. Frontiers in Plant Science, 2019, 10, 329.	1.7	18
86	Essential oil chemical diversity of Tunisian Mentha spp. collection. Industrial Crops and Products, 2019, 131, 330-340.	2.5	25
87	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
88	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
89	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
90	Bioactive compounds and antioxidant activity of Pimpinella anisum L. accessions at different ripening stages. Scientia Horticulturae, 2019, 246, 453-461.	1.7	44

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91	The Effect of Microwave Pretreatment on Micronutrient Contents, Oxidative Stability and Flavor Quality of Peanut Oil. Molecules, 2019, 24, 62.	1.7	47
92	Biochemical composition of Tunisian Nigella sativa L. at different growth stages and assessment of the phytotoxic potential of its organic fractions. Plant Biosystems, 2019, 153, 205-212.	0.8	4
93	Rosmarinus officinalis essential oil as an effective antifungal and herbicidal agent. Spanish Journal of Agricultural Research, 2019, 17, e1006.	0.3	22
94	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
95	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
96	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
97	Characterization of essential oils and hydrosols from senegalese Eucalyptus camaldulensis Dehnh. Journal of Essential Oil Research, 2018, 30, 131-141.	1.3	10
98	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
99	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
100	Could saponins be used to enhance bioremediation of polycyclic aromatic hydrocarbons in aged-contaminated soils?. Chemosphere, 2018, 194, 414-421.	4.2	27
101	Chemical Composition of Essential Oils and Floral Waters of Ocimum basilicum L. from Dakar and Kaolack Regions of Senegal. Journal of Essential Oil-bearing Plants: JEOP, 2018, 21, 540-547.	0.7	2
102	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
103	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
104	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
105	Optimization of AlgerianThymus fontanesiiBoiss. & Reut Essential Oil Extraction by Electromagnetic Induction Heating. Natural Product Sciences, 2018, 24, 71.	0.2	1
106	Chemical Composition and Antioxidant Activity of Algerian Juniperus Phoenicea Essential Oil. Natural Product Sciences, 2018, 24, 125.	0.2	9
107	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
108	How cadmium affects the fitness and the glucosinolate content of oilseed rape plantlets. Environmental and Experimental Botany, 2018, 155, 185-194.	2.0	40

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109	Foraging wireworms are attracted to root-produced volatile aldehydes. Journal of Pest Science, 2017, 90, 69-76.	1.9	26
110	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
111	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
112	First Characterisation of Volatile Organic Compounds Emitted by Banana Plants. Scientific Reports, 2017, 7, 46400.	1.6	8
113	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
114	Effects of sun-drying on physicochemical characteristics, phenolic composition and in vitro antioxidant activity of dark fig varieties. Journal of Food Processing and Preservation, 2017, 41, e13164.	0.9	19
115	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
116	Differential Interaction of Synthetic Glycolipids with Biomimetic Plasma Membrane Lipids Correlates with the Plant Biological Response. Langmuir, 2017, 33, 9979-9987.	1.6	19
117	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
118	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
119	Chemical Composition and Acaricidal Activity of Thymus algeriensis Essential Oil against Varroa destructor. Natural Product Communications, 2017, 12, 1934578X1701200.	0.2	11
120	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
121	Evaluation of the Effect of Two Volatile Organic Compounds on Barley Pathogens. Molecules, 2016, 21, 1124.	1.7	8
122	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
123	A qPCR aptasensor for sensitive detection of aflatoxin M1. Analytical and Bioanalytical Chemistry, 2016, 408, 5577-5584.	1.9	28
124	A pheromone trap monitoring system for the saddle gall midge, Haplodiplosis marginata (von Roser) (Diptera: Cecidomyiidae). Crop Protection, 2016, 80, 1-6.	1.0	6
125	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
126	Root-emitted volatile organic compounds: can they mediate belowground plant-plant interactions?. Plant and Soil, 2016, 402, 1-26.	1.8	134

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127	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
128	A metagenomic approach from aphidâ€™s hemolymph sheds light on the potential roles of co-existing endosymbionts. Microbiome, 2015, 3, 63.	4.9	42
129	Allelopathic and autotoxicity effects of barley (Hordeum vulgare L. ssp. vulgare) root exudates. BioControl, 2015, 60, 425-436.	0.9	25
130	Could alternative solanaceous hosts act as refuges for the tomato leafminer, Tuta absoluta?. Arthropod-Plant Interactions, 2015, 9, 425-435.	0.5	30
131	Chemical composition and antibacterial activitiy of the essential oils of AlgerianMyrtus communisL.. Journal of Essential Oil Research, 2015, 27, 324-328.	1.3	11
132	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
133	Tuta absoluta-induced plant volatiles: attractiveness towards the generalist predator Macrolophus pygmaeus. Arthropod-Plant Interactions, 2015, 9, 465-476.	0.5	53
134	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
135	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
136	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
137	Reprogramming of fatty acid and oxylipin synthesis in rhizobacteria-induced systemic resistance in tomato. Plant Molecular Biology, 2014, 84, 455-467.	2.0	13
138	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
139	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
140	Optimization of the formation of vinyldithiins, therapeutic compounds from garlic. European Food Research and Technology, 2013, 237, 83-88.	1.6	3
141	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
142	Use of lipases for the kinetic resolution of lactic acid esters in heptane or in a solvent free system. Journal of Molecular Catalysis B: Enzymatic, 2013, 97, 289-296.	1.8	2
143	Improvement of Ylang-Ylang Essential Oil Characterization by GCÃ—GC-TOFMS. Molecules, 2013, 18, 1783-1797.	1.7	38
144	Volatile Compound-Mediated Interactions between Barley and Pathogenic Fungi in the Soil. PLoS ONE, 2013, 8, e66805.	1.1	48

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145	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
146	Conservation and Management of a Threatened Traditional Agroresource, Ylangâ€•Ylang, in the Indian Ocean Islands. Crop Science, 2012, 52, 2606-2618.	0.8	1
147	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
148	Organ-dependent oxylipin signature in leaves and roots of salinized tomato plants (Solanum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622	1.6	22
149	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
150	Variations in the essential oils from ylangâ€•ylang (Cananga odorata [Lam.] Hook f. & Thomson) Tj ETQq0 0 0 rgBT /Overlock 356-366.	1.2	23
151	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
152	Root-targeted biotechnology to mediate hormonal signalling and improve crop stress tolerance. Plant Cell Reports, 2011, 30, 807-823.	2.8	96
153	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
154	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
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156	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
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