Frederic Violleau

List of Publications by Year
in descending order

51	1,077	448610 19	488211 31
papers	citations	h-index	g-index

53	53	53	1723
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Iodine and Peroxide Index Rapid Determination by Mid- and Near-infrared Spectroscopy in Ozonated Sunflower Oil and Ozonated Fats. Ozone: Science and Engineering, 2022, 44, 337-350.	1.4	2
2	Ozone Dissolved in Water: An Innovative Tool for the Production of Young Plants in Grapevine Nurseries?. Ozone: Science and Engineering, 2022, 44, 521-535.	1.4	5
3	Ozonized 2-hydroxypropyl-Î²-cyclodextrins as novel materials with oxidative and bactericidal properties. Carbohydrate Polymers, 2022, 291, 119516.	5.1	2
4	Using near-infrared spectroscopy to determine moisture content, gel strength, and viscosity of gelatin. Food Hydrocolloids, 2021, 115, 106627.	5.6	12
5	Study of the relationship between red wine colloidal fraction and astringency by asymmetrical flow field-flow fractionation coupled with multi-detection. Food Chemistry, 2021, 361, 130104.	4.2	5
6	Hydrogen sulphide quantification by SIFT/MS: highlighting the influence of gas moisture. International Journal of Environmental Analytical Chemistry, 2020, 100, 1133-1145.	1.8	6
7	Evaluation of the size distribution of a multimodal dispersion of polymer nanoparticles by microscopy after different methods of deposition. Journal of Drug Delivery Science and Technology, 2020, 60, 102047.	1.4	3
8	Fractionation and characterization of polyphenolic compounds and macromolecules in red wine by asymmetrical flow field-flow fractionation. Journal of Chromatography A, 2020, 1629, 461464.	1.8	7
9	Prediction and detection of human epileptic seizures based on SIFT-MS chemometric data. Scientific Reports, 2020, 10, 18365.	1.6	4
10	Insight into gluten structure in a mild chaotropic solvent by asymmetrical flow field-flow fractionation (AsFlFFF) and evidence of non-covalent assemblies between glutenin and Ï‰-gliadin. Food Hydrocolloids, 2020, 103, 105676.	5.6	15
11	Aldehydes gas ozonation monitoring: Interest of SIFT/MS versus GC/FID. Chemosphere, 2019, 235, 1107-1115.	4.2	8
12	Ozone Quantification by Selected Ion Flow Tube Mass Spectrometry: Influence of Humidity and Manufacturing Gas of Ozone Generator. Analytical Chemistry, 2019, 91, 15518-15524.	3.2	5
13	Mechanistic Insights into Polyion Complex Associations. Macromolecules, 2018, 51, 1427-1440.	2.2	9
14	Physicochemical characterization and study of molar mass of industrial gelatins by AsFlFFF-UV/MALS and chemometric approach. PLoS ONE, 2018, 13, e0203595.	1.1	7
15	Extended photo-induced endosome-like structures in giant vesicles promoted by block-copolymer nanocarriers. Nanoscale, 2018, 10, 15442-15446.	2.8	4
16	Frit inlet field-flow fractionation techniques for the characterization of polyion complex self-assemblies. Journal of Chromatography A, 2017, 1481, 101-110.	1.8	13
17	Gradual disaggregation of the casein micelle improves its emulsifying capacity and decreases the stability of dairy emulsions. Food Hydrocolloids, 2017, 63, 189-200.	5.6	22
18	Characterization of Non-Derivatized Cellulose Samples by Size Exclusion Chromatography in Tetrabutylammonium Fluoride/Dimethylsulfoxide (TBAF/DMSO). Molecules, 2017, 22, 1985.	1.7	5

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19	Drug Release by Direct Jump from Poly(ethylene-glycol-b-Îµ-caprolactone) Nano-Vector to Cell Membrane. Molecules, 2016, 21, 1643.	1.7	9
20	Structural modifications of cellulose samples after dissolution into various solvent systems. Analytical and Bioanalytical Chemistry, 2016, 408, 8403-8414.	1.9	15
21	Self-assembled polymeric vectors mixtures: characterization of the polymorphism and existence of synergistic effects in photodynamic therapy. Nanotechnology, 2016, 27, 315102.	1.3	16
22	Crosslinked polymeric self-assemblies as an efficient strategy for photodynamic therapy on a 3D cell culture. RSC Advances, 2016, 6, 69984-69998.	1.7	17
23	Multimodal Dispersion of Nanoparticles: A Comprehensive Evaluation of Size Distribution with 9 Size Measurement Methods. Pharmaceutical Research, 2016, 33, 1220-1234.	1.7	77
24	Influence of Storage Temperature on the Composition and the Antibacterial Activity of Ozonized Sunflower Oil. Ozone: Science and Engineering, 2016, 38, 143-149.	1.4	15
25	Ozone Effects onBotrytis cinereaConidia using a Bubble Column: Germination Inactivation and Membrane Phospholipids Oxidation. Ozone: Science and Engineering, 2016, 38, 62-69.	1.4	6
26	Ozonation of sunflower oils: Impact of experimental conditions on the composition and the antibacterial activity of ozonized oils. Chemistry and Physics of Lipids, 2015, 186, 79-85.	1.5	36
27	In vitro and in planta fungicide properties of ozonated water against the esca-associated fungus Phaeoacremonium aleophilum. Scientia Horticulturae, 2015, 189, 184-191.	1.7	23
28	The effect of vegetable protein modifications on the microencapsulation process. Food Hydrocolloids, 2014, 41, 95-102.	5.6	45
29	Low temperature RAFT/MADIX gel polymerisation: access to controlled ultra-high molar mass polyacrylamides. Polymer Chemistry, 2014, 5, 2202.	1.9	87
30	Polymeric Micelles Encapsulating Photosensitizer: Structure/Photodynamic Therapy Efficiency Relation. Biomacromolecules, 2014, 15, 1443-1455.	2.6	62
31	Asymmetrical flow field-flow fractionation with multi-angle light scattering and quasi-elastic light scattering for characterization of polymersomes: comparison with classical techniques. Analytical and Bioanalytical Chemistry, 2014, 406, 7841-7853.	1.9	27
32	A new way of valorizing biomaterials: The use of sunflower protein for Î±-tocopherol microencapsulation. Food Research International, 2013, 53, 115-124.	2.9	39
33	pH-induced demineralization of casein micelles modifies their physico-chemical and foaming properties. Food Hydrocolloids, 2013, 32, 322-330.	5.6	61
34	Study of the degradation of pesticides on loaded seeds by ozonation. Journal of Environmental Chemical Engineering, 2013, 1, 1004-1012.	3.3	20
35	Kinetic aspects and identification of by-products during the ozonation of bitertanol in agricultural wastewaters. Chemosphere, 2013, 90, 1387-1395.	4.2	9
36	Aqueous RAFT/MADIX polymerisation of vinylphosphonic acid. Polymer Chemistry, 2012, 3, 609.	1.9	46

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37	Effect of OxygreenÂ® wheat ozonation processÂon bread dough quality and protein solubility. Journal of Cereal Science, 2012, 55, 392-396.	1.8	27
38	Study of gelatin renaturation in aqueous solution by AFlFFFâ€“MALS: Influence of a thermal pre-treatment applied on gelatin. Food Hydrocolloids, 2011, 25, 511-514.	5.6	12
39	Decrease of available lysine in thermally treated gelatin followed by LCâ€“UV: Influence on molar mass and ability to helixesâ€™ formation. Food Hydrocolloids, 2011, 25, 1409-1412.	5.6	5
40	Asymmetrical flow field-flow fractionation with multi-angle light scattering and quasi elastic light scattering for characterization of poly(ethyleneglycol-b-Ɛ-caprolactone) block copolymer self-assemblies used as drug carriers for photodynamic therapy. Journal of Chromatography A, 2011, 1218, 4249-4256.	1.8	38
41	Ozonation of imidacloprid in aqueous solutions: Reaction monitoring and identification of degradation products. Journal of Hazardous Materials, 2011, 190, 60-68.	6.5	73
42	Characterization of Heat-Induced Changes in Skim Milk Using Asymmetrical Flow Field-Flow Fractionation Coupled with Multiangle Laser Light Scattering. Journal of Agricultural and Food Chemistry, 2010, 58, 12592-12601.	2.4	25
43	Analysis of aged gelatin by AFlFFF-MALS: Identification of high molar mass components and their influence on solubility. Food Hydrocolloids, 2009, 23, 1024-1030.	5.6	15
44	Monomeric pheophorbide(a)-containing poly(ethyleneglycol-b-Îµ-caprolactone) micelles for photodynamic therapy. Photochemical and Photobiological Sciences, 2009, 8, 396.	1.6	48
45	Development of a Rapid Determination of Pesticides in Coated Seeds Using a High-Performance Liquid Chromatographyâ^'UV Detection System. Journal of Agricultural and Food Chemistry, 2009, 57, 10032-10037.	2.4	6
46	Effect of Oxidative Treatment on Corn Seed Germination Kinetics. Ozone: Science and Engineering, 2008, 30, 418-422.	1.4	36
47	Suivi de la solubilisation des protÃ©ines par le SDS au cours du pÃ©trissage : comparaison de trois pÃ©trins. Sciences Des Aliments, 2006, 26, 247-258.	0.2	2
48	Changes in the glutathione thiol-disulfide status in wheat grain by foliar sulphur fertilization: consequences for the rheological properties of dough. Journal of Cereal Science, 2005, 41, 305-315.	1.8	14
49	Impact of Cultivar and Environment on Size Characteristics of Wheat Proteins Using Asymmetrical Flow Field-Flow Fractionation and Multi-Angle Laser Light Scattering,. Cereal Chemistry, 2005, 82, 28-33.	1.1	25
50	Optical methyl 2-chloropropionate synthesis by decomposition of methyl 2-(chlorocarbonyloxy)propionate with hexaalkylguanidinium chloride hydrochloride. Tetrahedron, 2002, 58, 8607-8612.	1.0	2
51	A SAFE AND EFFICIENT PROCEDURE TO PREPARE ALKYL AND ALKOXYALKYL CHLORIDES AND DICHLORIDES BY CATALYTIC DECOMPOSITION OF THE CORRESPONDING ALKYL AND ALKOXYALKYL CHLOROFORMATES AND BISCHLOROFORMATES WITH HEXABUTYLGUANIDINIUM CHLORIDE. Synthetic Communications, 2001, 31, 367-373.	1.1	5