

Thierry Aussenac

List of Publications by Year in descending order

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Version: 2024-02-01

23
papers

472
citations

759190

12
h-index

713444

21
g-index

23
all docs

23
docs citations

23
times ranked

551
citing authors

#	ARTICLE	IF	CITATIONS
1	Changes in SDS Solubility of Glutenin Polymers During Dough Mixing and Resting. <i>Cereal Chemistry</i> , 2001, 78, 39-45.	2.2	66
2	Biological control of septoria leaf blotch and growth promotion in wheat by <i>Paenibacillus</i> sp. strain B2 and <i>Curtobacterium plantarum</i> strain EDS. <i>Biological Control</i> , 2017, 114, 87-96.	3.0	50
3	Ozone Treatments for Preserving Fresh Vegetables Quality: A Critical Review. <i>Foods</i> , 2021, 10, 605.	4.3	43
4	Cloning and characterization of three thioredoxin h isoforms from wheat showing differential expression in seeds. <i>Journal of Experimental Botany</i> , 2006, 57, 2165-2172.	4.8	41
5	Starch characterization after ozone treatment of wheat grains. <i>Journal of Cereal Science</i> , 2016, 70, 207-213.	3.7	40
6	Changes in the glutathione thiolâ€“disulfide status during wheat grain development. <i>Plant Physiology and Biochemistry</i> , 2003, 41, 895-902.	5.8	37
7	Effects of ozone treatment on the molecular properties of wheat grain proteins. <i>Journal of Cereal Science</i> , 2017, 75, 243-251.	3.7	36
8	The Effect of Plant Genotype, Growth Stage, and <i>Mycosphaerella graminicola</i> Strains on the Efficiency and Durability of Wheat-Induced Resistance by <i>Paenibacillus</i> sp. Strain B2. <i>Frontiers in Plant Science</i> , 2019, 10, 587.	3.6	31
9	Application of Ozone Treatment for the Decolorization of the Reactive-Dyed Fabrics in a Pilot-Scale Processâ€”Optimization through Response Surface Methodology. <i>Sustainability</i> , 2020, 12, 471.	3.2	16
10	Homology modeling and molecular dynamics simulations of the N-terminal domain of wheat high molecular weight glutenin subunit 10. <i>Protein Science</i> , 2003, 12, 34-43.	7.6	14
11	PARAFAC analysis of front-face fluorescence data: Absorption and scattering effects assessed by means of Monte Carlo simulations. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2012, 116, 112-122.	3.5	13
12	Chronic ingestion of a potential food contaminant induces gastrointestinal inflammation in rats: role of nitric oxide and mast cells. <i>Digestive Diseases and Sciences</i> , 2000, 45, 1842-1849.	2.3	12
13	Genetic and Environmental Factors Associated to Glutenin Polymer Characteristics of Wheat. <i>Foods</i> , 2020, 9, 683.	4.3	11
14	Molecular characterization of storage proteins for selected durum wheat varieties grown in different environments. <i>Journal of Cereal Science</i> , 2015, 61, 97-104.	3.7	9
15	Molecular Weight Distribution of Polymeric Proteins in Wheat Grains: The Rheologically Active Polymers. <i>Foods</i> , 2020, 9, 1675.	4.3	9
16	Genetic and Environmental Variation in Starch Content, Starch Granule Distribution and Starch Polymer Molecular Characteristics of French Bread Wheat. <i>Foods</i> , 2021, 10, 205.	4.3	9
17	Effective and durable systemic wheat-induced resistance by a plant-growth-promoting rhizobacteria consortium of <i>Paenibacillus</i> sp. strain B2 and <i>Arthrobacter</i> spp. strain AA against <i>Zymoseptoria tritici</i> and drought stress. <i>Physiological and Molecular Plant Pathology</i> , 2022, 119, 101830.	2.5	9
18	Environmental Profile Study of Ozone Decolorization of Reactive Dyed Cotton Textiles by Utilizing Life Cycle Assessment. <i>Sustainability</i> , 2021, 13, 1225.	3.2	8

#	ARTICLE	IF	CITATIONS
19	Bread wheat quality under limiting environmental conditions: II " Rheological properties of Lebanese wheat genotypes. <i>Journal of the Saudi Society of Agricultural Sciences</i> , 2021, 20, 235-242.	1.9	6
20	Resolution of Fluorophore Mixtures in Biological Media Using Fluorescence Spectroscopy and Monte Carlo Simulation. <i>Applied Spectroscopy</i> , 2014, 68, 697-711.	2.2	5
21	SDS-insoluble glutenin polymer formation in developing grains of hexaploid wheat: the role of the ratio of high to low molecular weight glutenin subunits and drying rate during ripening. <i>Functional Plant Biology</i> , 2001, 28, 193.	2.1	3
22	Molecular characterization of three transgenic high molecular weight glutenin subunit events in winter wheat. <i>Journal of Cereal Science</i> , 2014, 60, 631-638.	3.7	2
23	Bread Wheat Quality under Limiting Environmental Conditions: I-Molecular Properties of Storage Proteins and Starch Constituents in Mature Grains. <i>Agriculture (Switzerland)</i> , 2021, 11, 289.	3.1	2