Claire Mouquet-Rivier

List of Publications by Year
in descending order

57	1,686	24	39
papers	citations	h-index	g-index
		257101	301761

57	57	57	1593
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Effects of soaking whole cereal and legume seeds on iron, zinc and phytate contents. Food Chemistry, 2005, 89, 421-425.	4.2	178
2	Changes in nutrient composition, phytate and cyanide contents and Î±-amylase activity during cereal malting in small production units in Ouagadougou (Burkina Faso). Food Chemistry, 2004, 88, 105-114.	4.2	104
3	The unresolved role of dietary fibers on mineral absorption. Critical Reviews in Food Science and Nutrition, 2017, 57, 949-957.	5.4	99
4	Enzyme activities of lactic acid bacteria from a pearl millet fermented gruel (ben-saalga) of functional interest in nutrition. International Journal of Food Microbiology, 2008, 128, 395-400.	2.1	86
5	Changes in micro- and macronutrient composition of pearl millet and white sorghum during in field versus laboratory decortication. Journal of Cereal Science, 2011, 54, 425-433.	1.8	72
6	Study through surveys and fermentation kinetics of the traditional processing of pearl millet (Pennisetum glaucum) into ben-saalga, a fermented gruel from Burkina Faso. International Journal of Food Microbiology, 2006, 106, 52-60.	2.1	68
7	Changes in mineral absorption inhibitors consequent to fermentation of <scp>E</scp>thiopian <i>injera</i>: implications for predicted iron bioavailability and bioaccessibility. International Journal of Food Science and Technology, 2014, 49, 174-180.	1.3	53
8	Consumption pattern, biochemical composition and nutritional value of fermented pearl millet gruels in Burkina Faso. International Journal of Food Sciences and Nutrition, 2008, 59, 716-729.	1.3	52
9	Changes in iron, zinc and chelating agents during traditional African processing of maize: Effect of iron contamination on bioaccessibility. Food Chemistry, 2011, 126, 1800-1807.	4.2	52
10	Ability of Selected Lactic Acid Bacteria to Ferment a Pearl Milletâ€"Soybean Slurry to Produce Gruels for Complementary Foods for Young Children. Journal of Food Science, 2010, 75, M261-9.	1.5	50
11	Influence of flour blend composition on fermentation kinetics and phytate hydrolysis of sourdough used to make injera. Food Chemistry, 2013, 138, 430-436.	4.2	47
12	Nutrient intakes from complementary foods consumed by young children (aged 12â€"23 months) from North Wollo, northern Ethiopia: the need for agro-ecologically adapted interventions. Public Health Nutrition, 2013, 16, 1741-1750.	1.1	47
13	The effects of soaking of whole, dehulled and ground millet and soybean seeds on phytate degradation and Phy/Fe and Phy/Zn molar ratios. International Journal of Food Science and Technology, 2005, 40, 391-399.	1.3	43
14	Effect of different process combinations on the fermentation kinetics, microflora and energy density of ben-saalga, a fermented gruel from Burkina Faso. Food Chemistry, 2007, 100, 935-943.	4.2	43
15	Influence of cofermentation by amylolytic Lactobacillus strains and probiotic bacteria on the fermentation process, viscosity and microstructure of gruels made of rice, soy milk and passion fruit fiber. Food Research International, 2014, 57, 104-113.	2.9	43
16	Ability of a â€œvery low-cost extruderâ€•to produce instant infant flours at a small scale in Vietnam. Food Chemistry, 2003, 82, 249-255.	4.2	42
17	Viscosity of gruels for infants: a comparison of measurement procedures. International Journal of Food Sciences and Nutrition, 2001, 52, 389-400.	1.3	37
18	Potential of amylolytic lactic acid bacteria to replace the use of malt for partial starch hydrolysis to produce African fermented pearl millet gruel fortified with groundnut. International Journal of Food Microbiology, 2009, 130, 258-264.	2.1	35

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19	Fermentation by Amylolytic Lactic Acid Bacteria and Consequences for Starch Digestibility of Plantain, Breadfruit, and Sweet Potato Flours. Journal of Food Science, 2012, 77, M466-72.	1.5	32
20	Enzymatic degradation of phytate, polyphenols and dietary fibers in Ethiopian injera flours: Effect on iron bioaccessibility. Food Chemistry, 2015, 174, 60-67.	4.2	32
21	Characterization of the consistency of gruels consumed by infants in developing countries: assessment of the Bostwick consistometer and comparison with viscosity measurements and sensory perception. International Journal of Food Sciences and Nutrition, 2006, 57, 459-469.	1.3	28
22	Soaking and cooking modify the alpha-galacto-oligosaccharide and dietary fibre content in five Mediterranean legumes. International Journal of Food Sciences and Nutrition, 2019, 70, 551-561.	1.3	28
23	Improving the nutritional quality of ben-saalga, a traditional fermented millet-based gruel, by co-fermenting millet with groundnut and modifying the processing method. LWT - Food Science and Technology, 2007, 40, 1561-1569.	2.5	27
24	A Higher Proportion of Iron-Rich Leafy Vegetables in a Typical Burkinabe Maize Meal Does Not Increase the Amount of Iron Absorbed in Young Women. Journal of Nutrition, 2014, 144, 1394-1400.	1.3	26
25	Protein Quality of Amaranth Grains Cultivated in Ethiopia as Affected by Popping and Fermentation. Food and Nutrition Sciences (Print), 2015, 06, 38-48.	0.2	25
26	Fate of Phytochemicals during Malting and Fermentation of Type III Tannin Sorghum and Impact on Product Biofunctionality. Journal of Agricultural and Food Chemistry, 2013, 61, 1935-1942.	2.4	23
27	Culinary practices mimicking a polysaccharide-rich recipe enhance the bioaccessibility of fat-soluble micronutrients. Food Chemistry, 2016, 210, 182-188.	4.2	20
28	Nutritional value of six multi-ingredient sauces from Burkina Faso. Journal of Food Composition and Analysis, 2008, 21, 553-558.	1.9	18
29	Late introduction and poor diversity were the main weaknesses ofÂcomplementary foods in a cohort study in rural Burkina Faso. Nutrition, 2010, 26, 746-752.	1.1	18
30	Iron Contamination during In-Field Milling of Millet and Sorghum. Journal of Agricultural and Food Chemistry, 2013, 61, 10377-10383.	2.4	18
31	Influence of the preparation process on the chemical composition and nutritional value of canned purÃ©e of kabuli and Apulian black chickpeas. Heliyon, 2019, 5, e01361.	1.4	18
32	Effect of popping and fermentation on proximate composition, minerals and absorption inhibitors, and mineral bioavailability of Amaranthus caudatus grain cultivated in Ethiopia. Journal of Food Science and Technology, 2016, 53, 2987-2994.	1.4	16
33	EFFECTS OF STARCH, LIPID AND MOISTURE CONTENTS ON EXTRUSION BEHAVIOR AND EXTRUDATE CHARACTERISTICS OF RICEâ€BASED BLENDS PREPARED WITH A VERYâ€LOWâ€COST EXTRUDER. Journal of Food Process Engineering, 2010, 33, 519-539.	1.5	15
34	Potential of nonâ€GMO biofortified pearl millet (<i>Pennisetum glaucum</i>) for increasing iron and zinc content and their estimated bioavailability during abrasive decortication. International Journal of Food Science and Technology, 2012, 47, 1660-1668.	1.3	15
35	Adequacy of Some Locally Produced Complementary Foods Marketed in Benin, Burkina Faso, Ghana, and Senegal. Nutrients, 2018, 10, 785.	1.7	15
36	Evaluation of vitamin D bioaccessibility and mineral solubility from test meals containing meat and/or cereals and/or pulses using in vitro digestion. Food Chemistry, 2021, 347, 128621.	4.2	14

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37	Maize-cowpea intercropping as an ecological intensification option for low input systems in sub-humid Zimbabwe: Productivity, biological N2-fixation and grain mineral content. Field Crops Research, 2021, 263, 108052.	2.3	14
38	Home-processing of the dishes constituting the main sources of micronutrients in the diet of preschool children in rural Burkina Faso. International Journal of Food Sciences and Nutrition, 2007, 58, 108-115.	1.3	13
39	A sustainable food support for non-breastfed infants: implementation and acceptability within a WHO mother-to-child HIV transmission prevention trial in Burkina Faso. Public Health Nutrition, 2010, 13, 779-786.	1.1	10
40	Modulation of chelating factors, trace minerals and their estimated bioavailability in Italian and African sorghum (<i>Sorghum bicolor</i> (L.) Moench) porridges. International Journal of Food Science and Technology, 2013, 48, 1526-1532.	1.3	10
41	Contribution of Leafy Vegetable Sauces to Dietary Iron, Zinc, Vitamin A and Energy Requirements in Children and Their Mothers in Burkina Faso. Plant Foods for Human Nutrition, 2015, 70, 63-70.	1.4	10
42	Influence of Initial pH on Gelation Kinetics of Texturized Passion Fruit Pulp. LWT - Food Science and Technology, 1997, 30, 129-134.	2.5	9
43	Rapid Quantification of Iron Content in Fish Sauce and Soy Sauce: A Promising Tool for Monitoring Fortification Programs. Food and Nutrition Bulletin, 2013, 34, S124-S132.	0.5	9
44	Both encouraging feeding style and high energy density may increase energy intakes from fermented millet gruels eaten by infants and toddlers in Ouagadougou. Appetite, 2016, 99, 245-253.	1.8	9
45	Energy and nutrient intake increased by 47â€“67% when amylase was added to fortified blended foodsâ€”a study among 12â€to 35â€monthâ€old Burkinabe children. Maternal and Child Nutrition, 2018, 14, e12459.	1.4	9
46	Caregiverâ€“infant's feeding behaviours are associated with energy intake of 9â€11 monthâ€old infants in rural Ethiopia. Maternal and Child Nutrition, 2018, 14, .	1.4	9
47	Effects of cooking and food matrix on estimated mineral bioavailability in Mloukhiya, a Mediterranean dish based on jute leaves and meat. Food Research International, 2018, 105, 233-240.	2.9	9
48	Contribution of plant-based sauces to the vitamin A intake of young children in Benin. Food Chemistry, 2012, 131, 948-955.	4.2	8
49	Effect of extrusion cooking and amylase addition to gruels to increase energy density and nutrient intakes by Vietnamese infants. Asia Pacific Journal of Clinical Nutrition, 2010, 19, 308-15.	0.3	7
50	The type of fortificant and the leaf matrix both influence iron and zinc bioaccessibility in iron-fortified green leafy vegetable sauces from Burkina Faso. Food and Function, 2016, 7, 1103-1110.	2.1	6
51	Traditional African Dishes Prepared From Local Biofortified Varieties of Pearl Millet: Acceptability and Potential Contribution to Iron and Zinc Intakes of Burkinabe Young Children. Frontiers in Nutrition, 2019, 6, 115.	1.6	6
52	Effect of a multiâ€step preparation of amaranth and palm nut sauces on their carotenoid content and retinol activity equivalent values. International Journal of Food Science and Technology, 2013, 48, 204-210.	1.3	3
53	Influence of the technological know-how of producers on the biochemical characteristics of red sorghum malt from small scale production units in Ouagadougou (Burkina Faso). International Journal of Food Sciences and Nutrition, 2007, 58, 63-76.	1.3	2
54	Nonbreast-Fed HIV-1-Exposed Burkinabe Infants Have Low Energy Intake between 6 and 11 Months of Age Despite Free Access to Infant Food Aid1â€“3. Journal of Nutrition, 2011, 141, 674-679.	1.3	2

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55	Formulation and processing of gruels made from local ingredients, thin enough to flow by gravity in enteral tube feeding. Journal of Food Science and Technology, 2019, 56, 3609-3619.	1.4	1
56	Evaluation of vitamin D bioaccessibility and iron solubility from test meals containing meat and/or cereals and/or legumes. Proceedings of the Nutrition Society, 2020, 79, .	0.4	1
57	Observation of Traditional Caregiver-Infant Feeding Behaviours and Porridge and Energy Intakes during One Meal to Define Key Messages for Promoting Responsive Feeding in the Amparafaravola District, Rural Madagascar. Nutrients, 2022, 14, 361.	1.7	0