

# Claire Mouquet-Rivier

## List of Publications by Year in Descending Order

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**Version:** 2024-04-25

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

56 papers	1,292 citations	22 h-index	34 g-index
57 ext. papers	1,444 ext. citations	4.9 avg, IF	4.29 L-index

#	Paper	IF	Citations
56	Maize-cowpea intercropping as an ecological intensification option for low input systems in sub-humid Zimbabwe: Productivity, biological N <sub>2</sub> -fixation and grain mineral content. <i>Field Crops Research</i> , <b>2021</b> , 263, 108052	5.5	6
55	Evaluation of vitamin D bioaccessibility and mineral solubility from test meals containing meat and/or cereals and/or pulses using in vitro digestion. <i>Food Chemistry</i> , <b>2021</b> , 347, 128621	8.5	6
54	Evaluation of vitamin D bioaccessibility and iron solubility from test meals containing meat and/or cereals and/or legumes. <i>Proceedings of the Nutrition Society</i> , <b>2020</b> , 79,	2.9	1
53	Traditional African Dishes Prepared From Local Biofortified Varieties of Pearl Millet: Acceptability and Potential Contribution to Iron and Zinc Intakes of Burkinabe Young Children. <i>Frontiers in Nutrition</i> , <b>2019</b> , 6, 115	6.2	3
52	Formulation and processing of gruels made from local ingredients, thin enough to flow by gravity in enteral tube feeding. <i>Journal of Food Science and Technology</i> , <b>2019</b> , 56, 3609-3619	3.3	0
51	Influence of the preparation process on the chemical composition and nutritional value of canned pure of and chickpeas. <i>Heliyon</i> , <b>2019</b> , 5, e01361	3.6	11
50	Soaking and cooking modify the alpha-galacto-oligosaccharide and dietary fibre content in five Mediterranean legumes. <i>International Journal of Food Sciences and Nutrition</i> , <b>2019</b> , 70, 551-561	3.7	16
49	Energy and nutrient intake increased by 47-67% when amylase was added to fortified blended foods-a study among 12- to 35-month-old Burkinabe children. <i>Maternal and Child Nutrition</i> , <b>2018</b> , 14, e12459	3.4	6
48	Caregiver-infant's feeding behaviours are associated with energy intake of 9-11 month-old infants in rural Ethiopia. <i>Maternal and Child Nutrition</i> , <b>2018</b> , 14,	3.4	5
47	Adequacy of Some Locally Produced Complementary Foods Marketed in Benin, Burkina Faso, Ghana, and Senegal. <i>Nutrients</i> , <b>2018</b> , 10,	6.7	3
46	Effects of cooking and food matrix on estimated mineral bioavailability in Mloukhiya, a Mediterranean dish based on jute leaves and meat. <i>Food Research International</i> , <b>2018</b> , 105, 233-240	7	5
45	The unresolved role of dietary fibers on mineral absorption. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2017</b> , 57, 949-957	11.5	71
44	Effect of popping and fermentation on proximate composition, minerals and absorption inhibitors, and mineral bioavailability of grain cultivated in Ethiopia. <i>Journal of Food Science and Technology</i> , <b>2016</b> , 53, 2987-2994	3.3	9
43	The type of fortificant and the leaf matrix both influence iron and zinc bioaccessibility in iron-fortified green leafy vegetable sauces from Burkina Faso. <i>Food and Function</i> , <b>2016</b> , 7, 1103-10	6.1	4
42	Culinary practices mimicking a polysaccharide-rich recipe enhance the bioaccessibility of fat-soluble micronutrients. <i>Food Chemistry</i> , <b>2016</b> , 210, 182-8	8.5	17
41	Both encouraging feeding style and high energy density may increase energy intakes from fermented millet gruels eaten by infants and toddlers in Ouagadougou. <i>Appetite</i> , <b>2016</b> , 99, 245-253	4.5	6
40	Enzymatic degradation of phytate, polyphenols and dietary fibers in Ethiopian injera flours: effect on iron bioaccessibility. <i>Food Chemistry</i> , <b>2015</b> , 174, 60-7	8.5	24

39	Contribution of leafy vegetable sauces to dietary iron, zinc, vitamin A and energy requirements in children and their mothers in Burkina Faso. <i>Plant Foods for Human Nutrition</i> , <b>2015</b> , 70, 63-70	3.9	8
38	Protein Quality of Amaranth Grains Cultivated in Ethiopia as Affected by Popping and Fermentation. <i>Food and Nutrition Sciences (Print)</i> , <b>2015</b> , 06, 38-48	0.4	13
37	Influence of cofermentation by amylolytic <i>Lactobacillus</i> strains and probiotic bacteria on the fermentation process, viscosity and microstructure of gruels made of rice, soy milk and passion fruit fiber. <i>Food Research International</i> , <b>2014</b> , 57, 104-113	7	36
36	Changes in mineral absorption inhibitors consequent to fermentation of Ethiopian injera: implications for predicted iron bioavailability and bioaccessibility. <i>International Journal of Food Science and Technology</i> , <b>2014</b> , 49, 174-180	3.8	36
35	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. <i>Journal of Nutrition</i> , <b>2014</b> , 144, 1394-400	4.1	22
34	Iron contamination during in-field milling of millet and sorghum. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 10377-83	5.7	16
33	Effect of a multi-step preparation of amaranth and palm nut sauces on their carotenoid content and retinol activity equivalent values. <i>International Journal of Food Science and Technology</i> , <b>2013</b> , 48, 204-210	3.8	3
32	Influence of flour blend composition on fermentation kinetics and phytate hydrolysis of sourdough used to make injera. <i>Food Chemistry</i> , <b>2013</b> , 138, 430-6	8.5	31
31	Fate of phytochemicals during malting and fermentation of type III tannin sorghum and impact on product biofunctionality. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 1935-42	5.7	22
30	Nutrient intakes from complementary foods consumed by young children (aged 12-23 months) from North Wollo, northern Ethiopia: the need for agro-ecologically adapted interventions. <i>Public Health Nutrition</i> , <b>2013</b> , 16, 1741-50	3.3	30
29	Modulation of chelating factors, trace minerals and their estimated bioavailability in Italian and African sorghum ( <i>Sorghum bicolor</i> (L.) Moench) porridges. <i>International Journal of Food Science and Technology</i> , <b>2013</b> , 48, 1526-1532	3.8	10
28	Rapid quantification of iron content in fish sauce and soy sauce: a promising tool for monitoring fortification programs. <i>Food and Nutrition Bulletin</i> , <b>2013</b> , 34, S124-32	1.8	8
27	Potential of non-GMO biofortified pearl millet ( <i>Pennisetum glaucum</i> ) for increasing iron and zinc content and their estimated bioavailability during abrasive decortication. <i>International Journal of Food Science and Technology</i> , <b>2012</b> , 47, 1660-1668	3.8	14
26	Fermentation by amylolytic lactic acid bacteria and consequences for starch digestibility of plantain, breadfruit, and sweet potato flours. <i>Journal of Food Science</i> , <b>2012</b> , 77, M466-72	3.4	26
25	Contribution of plant-based sauces to the vitamin A intake of young children in Benin. <i>Food Chemistry</i> , <b>2012</b> , 131, 948-955	8.5	4
24	Changes in micro- and macronutrient composition of pearl millet and white sorghum during in field versus laboratory decortication. <i>Journal of Cereal Science</i> , <b>2011</b> , 54, 425-433	3.8	55
23	Changes in iron, zinc and chelating agents during traditional African processing of maize: Effect of iron contamination on bioaccessibility. <i>Food Chemistry</i> , <b>2011</b> , 126, 1800-7	8.5	46
22	Nonbreast-fed HIV-1-exposed Burkinabe infants have low energy intake between 6 and 11 months of age despite free access to infant food aid. <i>Journal of Nutrition</i> , <b>2011</b> , 141, 674-9	4.1	2

21	Ability of selected lactic acid bacteria to ferment a pearl millet-soybean slurry to produce gruels for complementary foods for young children. <i>Journal of Food Science</i> , <b>2010</b> , 75, M261-9	3.4	46
20	A sustainable food support for non-breastfed infants: implementation and acceptability within a WHO mother-to-child HIV transmission prevention trial in Burkina Faso. <i>Public Health Nutrition</i> , <b>2010</b> , 13, 779-86	3.3	9
19	Late introduction and poor diversity were the main weaknesses of complementary foods in a cohort study in rural Burkina Faso. <i>Nutrition</i> , <b>2010</b> , 26, 746-52	4.8	11
18	Effect of extrusion cooking and amylase addition to gruels to increase energy density and nutrient intakes by Vietnamese infants. <i>Asia Pacific Journal of Clinical Nutrition</i> , <b>2010</b> , 19, 308-15	1	7
17	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. <i>International Journal of Food Microbiology</i> , <b>2009</b> , 130, 258-64	5.8	30
16	EFFECTS OF STARCH, LIPID AND MOISTURE CONTENTS ON EXTRUSION BEHAVIOR AND EXTRUDATE CHARACTERISTICS OF RICE-BASED BLENDS PREPARED WITH A VERY-LOW-COST EXTRUDER. <i>Journal of Food Process Engineering</i> , <b>2009</b> , 33, 519-539	2.4	13
15	Enzyme activities of lactic acid bacteria from a pearl millet fermented gruel (ben-saalga) of functional interest in nutrition. <i>International Journal of Food Microbiology</i> , <b>2008</b> , 128, 395-400	5.8	66
14	Consumption pattern, biochemical composition and nutritional value of fermented pearl millet gruels in Burkina Faso. <i>International Journal of Food Sciences and Nutrition</i> , <b>2008</b> , 59, 716-29	3.7	40
13	Nutritional value of six multi-ingredient sauces from Burkina Faso. <i>Journal of Food Composition and Analysis</i> , <b>2008</b> , 21, 553-558	4.1	15
12	Effect of different process combinations on the fermentation kinetics, microflora and energy density of ben-saalga, a fermented gruel from Burkina Faso. <i>Food Chemistry</i> , <b>2007</b> , 100, 935-943	8.5	38
11	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). <i>International Journal of Food Sciences and Nutrition</i> , <b>2007</b> , 58, 63-76	3.7	1
10	Home-processing of the dishes constituting the main sources of micronutrients in the diet of preschool children in rural Burkina Faso. <i>International Journal of Food Sciences and Nutrition</i> , <b>2007</b> , 58, 108-15	3.7	10
9	Improving the nutritional quality of ben-saalga, a traditional fermented millet-based gruel, by co-fermenting millet with groundnut and modifying the processing method. <i>LWT - Food Science and Technology</i> , <b>2007</b> , 40, 1561-1569	5.4	20
8	Study through surveys and fermentation kinetics of the traditional processing of pearl millet ( <i>Pennisetum glaucum</i> ) into ben-saalga, a fermented gruel from Burkina Faso. <i>International Journal of Food Microbiology</i> , <b>2006</b> , 106, 52-60	5.8	56
7	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. <i>International Journal of Food Sciences and Nutrition</i> , <b>2006</b> , 57, 459-69	3.7	28
6	Effects of soaking whole cereal and legume seeds on iron, zinc and phytate contents. <i>Food Chemistry</i> , <b>2005</b> , 89, 421-425	8.5	148
5	The effects of soaking of whole, dehulled and ground millet and soybean seeds on phytate degradation and Phy/Fe and Phy/Zn molar ratios. <i>International Journal of Food Science and Technology</i> , <b>2005</b> , 40, 391-399	3.8	32
4	Changes in nutrient composition, phytate and cyanide contents and $\alpha$ -amylase activity during cereal malting in small production units in Ouagadougou (Burkina Faso). <i>Food Chemistry</i> , <b>2004</b> , 88, 105-114	8.5	78

3	Ability of a very low-cost extruder to produce instant infant flours at a small scale in Vietnam. <i>Food Chemistry</i> , <b>2003</b> , 82, 249-255	8.5	33
2	Viscosity of gruels for infants: a comparison of measurement procedures. <i>International Journal of Food Sciences and Nutrition</i> , <b>2001</b> , 52, 389-400	3.7	30
1	Influence of Initial pH on Gelation Kinetics of Texturized Passion Fruit Pulp. <i>LWT - Food Science and Technology</i> , <b>1997</b> , 30, 129-134	5.4	6