

Francis Canon

List of Publications by Year in descending order

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Version: 2024-02-01

59
papers

1,804
citations

236833

25
h-index

276775

41
g-index

68
all docs

68
docs citations

68
times ranked

1578
citing authors

#	ARTICLE	IF	CITATIONS
1	Saliva and Flavor Perception: Perspectives. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 7873-7879.	2.4	100
2	Aggregation of the Salivary Proline-Rich Protein IB5 in the Presence of the Tannin EgCG. <i>Langmuir</i> , 2013, 29, 1926-1937.	1.6	96
3	Proline-Rich Salivary Proteins Have Extended Conformations. <i>Biophysical Journal</i> , 2010, 99, 656-665.	0.2	85
4	The role of saliva in aroma release and perception. <i>Food Chemistry</i> , 2017, 226, 212-220.	4.2	85
5	Folding of a Salivary Intrinsically Disordered Protein upon Binding to Tannins. <i>Journal of the American Chemical Society</i> , 2011, 133, 7847-7852.	6.6	81
6	Mechanisms of astringency: Structural alteration of the oral mucosal pellicle by dietary tannins and protective effect of bPRPs. <i>Food Chemistry</i> , 2018, 253, 79-87.	4.2	81
7	Retention effect of human saliva on aroma release and respective contribution of salivary mucin and α -amylase. <i>Food Research International</i> , 2014, 64, 424-431.	2.9	78
8	The hidden face of food phenolic composition. <i>Archives of Biochemistry and Biophysics</i> , 2010, 501, 16-22.	1.4	76
9	VUV synchrotron radiation: a new activation technique for tandem mass spectrometry. <i>Journal of Synchrotron Radiation</i> , 2012, 19, 174-178.	1.0	65
10	Ability of a salivary intrinsically unstructured protein to bind different tannin targets revealed by mass spectrometry. <i>Analytical and Bioanalytical Chemistry</i> , 2010, 398, 815-822.	1.9	56
11	Gas-Phase Protein Inner-Shell Spectroscopy by Coupling an Ion Trap with a Soft X-ray Beamline. <i>Journal of Physical Chemistry Letters</i> , 2012, 3, 1191-1196.	2.1	55
12	Characterization, stoichiometry, and stability of salivary protein-tannin complexes by ESI-MS and ESI-MS/MS. <i>Analytical and Bioanalytical Chemistry</i> , 2009, 395, 2535-2545.	1.9	49
13	The membrane-associated MUC1 improves adhesion of salivary MUC5B on buccal cells. Application to development of an in vitro cellular model of oral epithelium. <i>Archives of Oral Biology</i> , 2016, 61, 149-155.	0.8	47
14	Understanding the release and metabolism of aroma compounds using micro-volume saliva samples by ex vivo approaches. <i>Food Chemistry</i> , 2018, 240, 275-285.	4.2	47
15	Photodissociation and Dissociative Photoionization Mass Spectrometry of Proteins and Noncovalent Protein-Ligand Complexes. <i>Angewandte Chemie - International Edition</i> , 2013, 52, 8377-8381.	7.2	45
16	Main effects of human saliva on flavour perception and the potential contribution to food consumption. <i>Proceedings of the Nutrition Society</i> , 2018, 77, 423-431.	0.4	44
17	Perspectives on Astringency Sensation: An Alternative Hypothesis on the Molecular Origin of Astringency. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 3822-3826.	2.4	41
18	Binding site of different tannins on a human salivary proline-rich protein evidenced by dissociative photoionization tandem mass spectrometry. <i>Tetrahedron</i> , 2015, 71, 3039-3044.	1.0	37

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19	Association between Salivary Hypofunction and Food Consumption in the Elderlies. A Systematic Literature Review. <i>Journal of Nutrition, Health and Aging</i> , 2018, 22, 407-419.	1.5	37
20	Contribution of synchrotron radiation to photoactivation studies of biomolecular ions in the gas phase. <i>Mass Spectrometry Reviews</i> , 2014, 33, 424-441.	2.8	35
21	Structure and Charge-State Dependence of the Gas-Phase Ionization Energy of Proteins. <i>Angewandte Chemie - International Edition</i> , 2012, 51, 9552-9556.	7.2	34
22	Understanding retention and metabolization of aroma compounds using an in vitro model of oral mucosa. <i>Food Chemistry</i> , 2020, 318, 126468.	4.2	33
23	Gas phase Photo-Formation and Vacuum UV Photofragmentation Spectroscopy of Tryptophan and Tyrosine Radical-Containing Peptides. <i>Journal of Physical Chemistry A</i> , 2011, 115, 8933-8939.	1.1	31
24	Assessment Wine Aroma Persistence by Using an in Vivo PTR-ToF-MS Approach and Its Relationship with Salivary Parameters. <i>Molecules</i> , 2019, 24, 1277.	1.7	30
25	Does interindividual variability of saliva affect the release and metabolization of aroma compounds ex vivo? The particular case of elderly suffering or not from hyposalivation. <i>Journal of Texture Studies</i> , 2019, 50, 36-44.	1.1	30
26	Action spectroscopy of a protonated peptide in the ultraviolet range. <i>Physical Chemistry Chemical Physics</i> , 2015, 17, 25725-25733.	1.3	26
27	Interactions Between Odorants and Glutathione Transferases in the Human Olfactory Cleft. <i>Chemical Senses</i> , 2020, 45, 645-654.	1.1	26
28	Formation and Fragmentation of Radical Peptide Anions: Insights from Vacuum Ultra Violet Spectroscopy. <i>Journal of the American Society for Mass Spectrometry</i> , 2012, 23, 274-281.	1.2	24
29	The Relationship Between Salivary Redox, Diet, and Food Flavor Perception. <i>Frontiers in Nutrition</i> , 2020, 7, 612735.	1.6	24
30	K-Shell Excitation and Ionization of a Gas-Phase Protein: Interplay between Electronic Structure and Protein Folding. <i>Journal of Physical Chemistry Letters</i> , 2015, 6, 3132-3138.	2.1	21
31	Molecular mechanisms of aroma persistence: From noncovalent interactions between aroma compounds and the oral mucosa to metabolization of aroma compounds by saliva and oral cells. <i>Food Chemistry</i> , 2022, 373, 131467.	4.2	20
32	Characterization of rat glutathione transferases in olfactory epithelium and mucus. <i>PLoS ONE</i> , 2019, 14, e0220259.	1.1	19
33	Impact of Oral Microbiota on Flavor Perception: From Food Processing to In-Mouth Metabolization. <i>Foods</i> , 2021, 10, 2006.	1.9	19
34	Physiological and oral parameters contribute prediction of retronasal aroma release in an elderly cohort. <i>Food Chemistry</i> , 2021, 342, 128355.	4.2	18
35	Photo-induced electron detachment of protein polyanions in the VUV range. <i>Journal of Chemical Physics</i> , 2013, 138, 064301.	1.2	17
36	Nanosolvation-Induced Stabilization of a Protonated Peptide Dimer Isolated in the Gas Phase. <i>Angewandte Chemie - International Edition</i> , 2013, 52, 7286-7290.	7.2	15

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37	Nanoscale Mapping of the Physical Surface Properties of Human Buccal Cells and Changes Induced by Saliva. <i>Langmuir</i> , 2019, 35, 12647-12655.	1.6	15
38	Energy-Dependent UV Photodissociation of Gas-Phase Adenosine Monophosphate Nucleotide Ions: The Role of a Single Solvent Molecule. <i>Journal of Physical Chemistry Letters</i> , 2014, 5, 1994-1999.	2.1	14
39	Oral enzymatic detoxification system: Insights obtained from proteome analysis to understand its potential impact on aroma metabolization. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 5516-5547.	5.9	14
40	Fast in vacuo photon shutter for synchrotron radiation quadrupole ion trap tandem mass spectrometry. <i>Nuclear Instruments & Methods in Physics Research B</i> , 2012, 279, 34-36.	0.6	13
41	Effects of oenological tannins on aroma release and perception of oxidized and non-oxidized red wine: A dynamic real-time in-vivo study coupling sensory evaluation and analytical chemistry. <i>Food Chemistry</i> , 2022, 372, 131229.	4.2	13
42	Role of human salivary enzymes in bitter taste perception. <i>Food Chemistry</i> , 2022, 386, 132798.	4.2	11
43	VUV action spectroscopy of protonated leucine-enkephalin peptide in the 6-14 eV range. <i>Journal of Chemical Physics</i> , 2015, 143, 244311.	1.2	10
44	Interactions between Salivary Proteins and Dietary Polyphenols: Potential Consequences on Gastrointestinal Digestive Events. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 6317-6327.	2.4	10
45	Separation of peptides from detergents using ion mobility spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2011, 25, 3436-3440.	0.7	9
46	Oxygen K-shell spectroscopy of isolated progressively solvated peptide. <i>Physical Chemistry Chemical Physics</i> , 2020, 22, 12909-12917.	1.3	9
47	VUV photofragmentation of protonated leucine-enkephalin peptide dimer below ionization energy. <i>European Physical Journal D</i> , 2014, 68, 1.	0.6	7
48	Expression Patterns of <i>Drosophila Melanogaster</i> Glutathione Transferases. <i>Insects</i> , 2022, 13, 612.	1.0	7
49	Astringency Sensitivity to Tannic Acid: Effect of Ageing and Saliva. <i>Molecules</i> , 2022, 27, 1617.	1.7	6
50	A new masticatory performance assessment method for infants: A feasibility study. <i>Journal of Texture Studies</i> , 2019, 50, 237-247.	1.1	5
51	Proteomic characterization of the mucosal pellicle formed in vitro on a cellular model of oral epithelium. <i>Journal of Proteomics</i> , 2020, 222, 103797.	1.2	5
52	Valence shell direct double photodetachment in polyanions. <i>New Journal of Physics</i> , 2013, 15, 063024.	1.2	4
53	Application of VUV synchrotron radiation to proteomic and analytical mass spectrometry. <i>Journal of Physics: Conference Series</i> , 2013, 425, 122001.	0.3	2
54	A Method to Evaluate Chewing Efficiency in Infants Through Food Bolus Characterization: A Preliminary Study. <i>Journal of Texture Studies</i> , 2015, 46, 113-119.	1.1	2

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55	Influence of Prebiotic Fructans on Retronasal Aroma from Elderly Individuals. <i>Molecules</i> , 2021, 26, 2906.	1.7	2
56	Activit�s oxydo-r�ductrices dans la salive�: modulation par lâ€™alimentation et importance pour la perception sensorielle des aliments. <i>Cahiers De Nutrition Et De Dietetique</i> , 2020, 55, 184-196.	0.2	2
57	Selected case studies presenting advanced methodologies to study food and chemical industry materials: From the structural characterization of raw materials to the multisensory integration of food. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 46, 29-40.	2.7	1
58	Wine taste and mouthfeel. , 2022, , 41-95.		1
59	Effect of the Structure of Tannins on Their Binding Site on a Human Salivary Proline-Rich Protein. , 2019, , 510-514.		0