Francis Canon

List of Publications by Year in descending order

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	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. Food Chemistry, 2022, 372, 131229.	4.2	13
2	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. Food Chemistry, 2022, 373, 131467.	4.2	20
3	Wine taste and mouthfeel. , 2022, , 41-95.		1
4	Astringency Sensitivity to Tannic Acid: Effect of Ageing and Saliva. Molecules, 2022, 27, 1617.	1.7	6
5	Role of human salivary enzymes in bitter taste perception. Food Chemistry, 2022, 386, 132798.	4.2	11
6	Interactions between Salivary Proteins and Dietary Polyphenols: Potential Consequences on Gastrointestinal Digestive Events. Journal of Agricultural and Food Chemistry, 2022, 70, 6317-6327.	2.4	10
7	Expression Patterns of Drosophila Melanogaster Glutathione Transferases. Insects, 2022, 13, 612.	1.0	7
8	Physiological and oral parameters contribute prediction of retronasal aroma release in an elderly cohort. Food Chemistry, 2021, 342, 128355.	4.2	18
9	Perspectives on Astringency Sensation: An Alternative Hypothesis on the Molecular Origin of Astringency. Journal of Agricultural and Food Chemistry, 2021, 69, 3822-3826.	2.4	41
10	Influence of Prebiotic Fructans on Retronasal Aroma from Elderly Individuals. Molecules, 2021, 26, 2906.	1.7	2
11	Impact of Oral Microbiota on Flavor Perception: From Food Processing to In-Mouth Metabolization. Foods, 2021, 10, 2006.	1.9	19
12	Oral enzymatic detoxification system: Insights obtained from proteome analysis to understand its potential impact on aroma metabolization. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 5516-5547.	5.9	14
13	Interactions Between Odorants and Glutathione Transferases in the Human Olfactory Cleft. Chemical Senses, 2020, 45, 645-654.	1.1	26
14	Oxygen K-shell spectroscopy of isolated progressively solvated peptide. Physical Chemistry Chemical Physics, 2020, 22, 12909-12917.	1.3	9
15	Proteomic characterization of the mucosal pellicle formed in vitro on a cellular model of oral epithelium. Journal of Proteomics, 2020, 222, 103797.	1.2	5
16	Understanding retention and metabolization of aroma compounds using an in vitro model of oral mucosa. Food Chemistry, 2020, 318, 126468.	4.2	33
17	The Relationship Between Salivary Redox, Diet, and Food Flavor Perception. Frontiers in Nutrition, 2020, 7, 612735.	1.6	24
18	ActivitÃ©s oxydo-rÃ©ductrices dans la salivaÂ: modulation par lâ€™alimentation et importance pour la perception sensorielle des aliments. Cahiers De Nutrition Et De Dietetique, 2020, 55, 184-196.	0.2	2

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19	Characterization of rat glutathione transferases in olfactory epithelium and mucus. PLoS ONE, 2019, 14, e0220259.	1.1	19
20	Nanoscale Mapping of the Physical Surface Properties of Human Buccal Cells and Changes Induced by Saliva. Langmuir, 2019, 35, 12647-12655.	1.6	15
21	A new masticatory performance assessment method for infants: A feasibility study. Journal of Texture Studies, 2019, 50, 237-247.	1.1	5
22	Assessment Wine Aroma Persistence by Using an in Vivo PTR-ToF-MS Approach and Its Relationship with Salivary Parameters. Molecules, 2019, 24, 1277.	1.7	30
23	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. Journal of Texture Studies, 2019, 50, 36-44.	1.1	30
24	Effect of the Structure of Tannins on Their Binding Site on a Human Salivary Proline-Rich Protein. , 2019, , 510-514.		0
25	Main effects of human saliva on flavour perception and the potential contribution to food consumption. Proceedings of the Nutrition Society, 2018, 77, 423-431.	0.4	44
26	Mechanisms of astringency: Structural alteration of the oral mucosal pellicle by dietary tannins and protective effect of bPRPs. Food Chemistry, 2018, 253, 79-87.	4.2	81
27	Understanding the release and metabolism of aroma compounds using micro-volume saliva samples by ex vivo approaches. Food Chemistry, 2018, 240, 275-285.	4.2	47
28	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. Innovative Food Science and Emerging Technologies, 2018, 46, 29-40.	2.7	1
29	Association between Salivary Hypofunction and Food Consumption in the Elderlies. A Systematic Literature Review. Journal of Nutrition, Health and Aging, 2018, 22, 407-419.	1.5	37
30	Saliva and Flavor Perception: Perspectives. Journal of Agricultural and Food Chemistry, 2018, 66, 7873-7879.	2.4	100
31	The role of saliva in aroma release and perception. Food Chemistry, 2017, 226, 212-220.	4.2	85
32	The membrane-associated MUC1 improves adhesion of salivary MUC5B on buccal cells. Application to development of an in vitro cellular model of oral epithelium. Archives of Oral Biology, 2016, 61, 149-155.	0.8	47
33	VUV action spectroscopy of protonated leucine-enkephalin peptide in the 6-14 eV range. Journal of Chemical Physics, 2015, 143, 244311.	1.2	10
34	K-Shell Excitation and Ionization of a Gas-Phase Protein: Interplay between Electronic Structure and Protein Folding. Journal of Physical Chemistry Letters, 2015, 6, 3132-3138.	2.1	21
35	Binding site of different tannins on a human salivary proline-rich protein evidenced by dissociative photoionization tandem mass spectrometry. Tetrahedron, 2015, 71, 3039-3044.	1.0	37
36	Action spectroscopy of a protonated peptide in the ultraviolet range. Physical Chemistry Chemical Physics, 2015, 17, 25725-25733.	1.3	26

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37	A Method to Evaluate Chewing Efficiency in Infants Through Food Bolus Characterization: A Preliminary Study. Journal of Texture Studies, 2015, 46, 113-119.	1.1	2
38	Contribution of synchrotron radiation to photoactivation studies of biomolecular ions in the gas phase. Mass Spectrometry Reviews, 2014, 33, 424-441.	2.8	35
39	Retention effect of human saliva on aroma release and respective contribution of salivary mucin and Î±-amylase. Food Research International, 2014, 64, 424-431.	2.9	78
40	VUV photofragmentation of protonated leucine-enkephalin peptide dimer below ionization energy. European Physical Journal D, 2014, 68, 1.	0.6	7
41	Energy-Dependent UV Photodissociation of Gas-Phase Adenosine Monophosphate Nucleotide Ions: The Role of a Single Solvent Molecule. Journal of Physical Chemistry Letters, 2014, 5, 1994-1999.	2.1	14
42	Aggregation of the Salivary Proline-Rich Protein IB5 in the Presence of the Tannin EgCG. Langmuir, 2013, 29, 1926-1937.	1.6	96
43	Valence shell direct double photodetachment in polyanions. New Journal of Physics, 2013, 15, 063024.	1.2	4
44	Photo-induced electron detachment of protein polyanions in the VUV range. Journal of Chemical Physics, 2013, 138, 064301.	1.2	17
45	Application of VUV synchrotron radiation to proteomic and analytical mass spectrometry. Journal of Physics: Conference Series, 2013, 425, 122001.	0.3	2
46	Nanosolvationâ€Induced Stabilization of a Protonated Peptide Dimer Isolated in the Gas Phase. Angewandte Chemie - International Edition, 2013, 52, 7286-7290.	7.2	15
47	Photodissociation and Dissociative Photoionization Mass Spectrometry of Proteins and Noncovalent Proteinâ€“Ligand Complexes. Angewandte Chemie - International Edition, 2013, 52, 8377-8381.	7.2	45
48	Gas-Phase Protein Inner-Shell Spectroscopy by Coupling an Ion Trap with a Soft X-ray Beamline. Journal of Physical Chemistry Letters, 2012, 3, 1191-1196.	2.1	55
49	Structure and Chargeâ€State Dependence of the Gasâ€Phase Ionization Energy of Proteins. Angewandte Chemie - International Edition, 2012, 51, 9552-9556.	7.2	34
50	Fast in vacuo photon shutter for synchrotron radiation quadrupole ion trap tandem mass spectrometry. Nuclear Instruments & Methods in Physics Research B, 2012, 279, 34-36.	0.6	13
51	VUV synchrotron radiation: a new activation technique for tandem mass spectrometry. Journal of Synchrotron Radiation, 2012, 19, 174-178.	1.0	65
52	Formation and Fragmentation of Radical Peptide Anions: Insights from Vacuum Ultra Violet Spectroscopy. Journal of the American Society for Mass Spectrometry, 2012, 23, 274-281.	1.2	24
53	Gas phase Photo-Formation and Vacuum UV Photofragmentation Spectroscopy of Tryptophan and Tyrosine Radical-Containing Peptides. Journal of Physical Chemistry A, 2011, 115, 8933-8939.	1.1	31
54	Folding of a Salivary Intrinsically Disordered Protein upon Binding to Tannins. Journal of the American Chemical Society, 2011, 133, 7847-7852.	6.6	81

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55	Separation of peptides from detergents using ion mobility spectrometry. Rapid Communications in Mass Spectrometry, 2011, 25, 3436-3440.	0.7	9
56	Ability of a salivary intrinsically unstructured protein to bind different tannin targets revealed by mass spectrometry. Analytical and Bioanalytical Chemistry, 2010, 398, 815-822.	1.9	56
57	Proline-Rich Salivary Proteins Have Extended Conformations. Biophysical Journal, 2010, 99, 656-665.	0.2	85
58	The hidden face of food phenolic composition. Archives of Biochemistry and Biophysics, 2010, 501, 16-22.	1.4	76
59	Characterization, stoichiometry, and stability of salivary proteinâ€“tannin complexes by ESI-MS and ESI-MS/MS. Analytical and Bioanalytical Chemistry, 2009, 395, 2535-2545.	1.9	49