

Corinne Rondeau-Mouro

List of Publications by Year in descending order

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68
papers

2,117
citations

257450
24
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233421
45
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68
all docs

68
docs citations

68
times ranked

2590
citing authors

#	ARTICLE	IF	CITATIONS
1	Free/bound water absorption in an epoxy adhesive. <i>Polymer</i> , 2005, 46, 10733-10740.	3.8	257
2	Structural investigation of amylose complexes with small ligands: helical conformation, crystalline structure and thermostability. <i>International Journal of Biological Macromolecules</i> , 2005, 35, 1-7.	7.5	146
3	Structure and interactions of ulvan in the cell wall of the marine green algae <i>Ulva rotundata</i> (Ulvales, Chlorophyceae). <i>Carbohydrate Polymers</i> , 2009, 77, 206-216.	10.2	123
4	Functionalization of chitosan by laccase-catalyzed oxidation of ferulic acid and ethyl ferulate under heterogeneous reaction conditions. <i>Carbohydrate Polymers</i> , 2012, 87, 537-544.	10.2	121
5	Assessment of cell wall porosity in <i>Arabidopsis thaliana</i> by NMR spectroscopy. <i>International Journal of Biological Macromolecules</i> , 2008, 42, 83-92.	7.5	83
6	Structural features and potential texturising properties of lemon and maize cellulose microfibrils. <i>Carbohydrate Polymers</i> , 2003, 53, 241-252.	10.2	75
7	Alkaline extractability of pectic arabinan and galactan and their mobility in sugar beet and potato cell walls. <i>Carbohydrate Polymers</i> , 2006, 65, 510-520.	10.2	74
8	Structural investigation of amylose complexes with small ligands: inter- or intra-helical associations?. <i>International Journal of Biological Macromolecules</i> , 2004, 34, 251-257.	7.5	62
9	Solid-state ^{13}C NMR spectroscopy studies of xylans in the cell wall of <i>Palmaria palmata</i> (L. Kuntze). <i>Journal of Biological Chemistry</i> , 2006, 281, 38981-38988.	3.4	59
10	Specific Adduction of Plant Lipid Transfer Protein by an Allene Oxide Generated by 9-Lipoxygenase and Allene Oxide Synthase. <i>Journal of Biological Chemistry</i> , 2006, 281, 38981-38988.	3.4	59
11	Studies of xylan interactions and cross-linking to synthetic lignins formed by bulk and end-wise polymerization: a model study of lignin carbohydrate complex formation. <i>Planta</i> , 2007, 226, 267-281.	3.2	59
12	Firming of fruit tissues by vacuum-infusion of pectin methylesterase: Visualisation of enzyme action. <i>Food Chemistry</i> , 2008, 109, 368-378.	8.2	56
13	Temperature-Associated Proton Dynamics in Wheat Starch-Based Model Systems and Wheat Flour Dough Evaluated by NMR. <i>Food and Bioprocess Technology</i> , 2015, 8, 777-790.	4.7	55
14	A metabolic flux analysis to study the role of sucrose synthase in the regulation of the carbon partitioning in central metabolism in maize root tips. <i>Metabolic Engineering</i> , 2007, 9, 419-432.	7.0	52
15	Coupling lipophilization and amylose complexation to encapsulate chlorogenic acid. <i>Carbohydrate Polymers</i> , 2012, 90, 152-158.	10.2	43
16	Formation and stability of amylose ligand complexes formed by high pressure treatment. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 18, 1-6.	5.6	40
17	Local Evolution of Seed Flotation in <i>Arabidopsis</i> . <i>PLoS Genetics</i> , 2014, 10, e1004221.	3.5	38
18	Interaction of Dystrophin Rod Domain with Membrane Phospholipids. <i>Journal of Biological Chemistry</i> , 2003, 278, 5993-6001.	3.4	37

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19	Hydration and mechanical properties of arabinoxylans and β -D-glucans films. Carbohydrate Polymers, 2013, 96, 31-38.	10.2	37
20	Multi-scale NMR and MRI approaches to characterize starchy products. Food Chemistry, 2017, 236, 2-14.	8.2	35
21	Hydrothermal changes in wheat starch monitored by two-dimensional NMR. Food Chemistry, 2017, 214, 412-422.	8.2	31
22	Gas cell opening in bread dough during baking. Trends in Food Science and Technology, 2021, 109, 482-498.	15.1	27
23	Hydrothermal Changes of Starch Monitored by Combined NMR and DSC Methods. Food and Bioprocess Technology, 2017, 10, 445-461.	4.7	26
24	Study of triacylglycerol polymorphs by nuclear magnetic resonance: effects of temperature and chain length on relaxation parameters. Magnetic Resonance in Chemistry, 2008, 46, 550-557.	1.9	25
25	NMR investigations of the 4-ethyl gualcol self-diffusion in iota (κ)-carrageenan gels. Carbohydrate Polymers, 2004, 57, 459-468.	10.2	24
26	Two dimensional IR-FID-CPMG acquisition and adaptation of a maximum entropy reconstruction. Journal of Magnetic Resonance, 2016, 265, 16-24.	2.1	24
27	Low field, time domain NMR in the agriculture and agrifood sectors: An overview of applications in plants, foods and biofuels. Journal of Magnetic Resonance, 2021, 323, 106899.	2.1	24
28	Application of CP-MAS and liquid-like solid-state NMR experiments for the study of the ripening-associated cell wall changes in tomato. International Journal of Biological Macromolecules, 2003, 31, 235-244.	7.5	23
29	Films of arabinoxylans and β -D-glucans extracted from cereal grains: Molecular motions by TD-NMR. Carbohydrate Polymers, 2011, 86, 812-822.	10.2	22
30	Proton nuclear magnetic resonance study of the binary complex of cytochrome P450cam and putidaredoxin: interaction and electron transfer rate analysis. FEBS Letters, 1999, 455, 302-306.	2.8	21
31	Distribution and mobility of phosphates and sodium ions in cheese by solid-state ^{31}P and double-quantum filtered ^{23}Na NMR spectroscopy. Magnetic Resonance in Chemistry, 2010, 48, 297-303.	1.9	20
32	Overall and Local Bread Expansion, Mechanical Properties, and Molecular Structure During Bread Baking: Effect of Emulsifying Starches. Food and Bioprocess Technology, 2016, 9, 1287-1305.	4.7	20
33	Enhancing signal-to-noise ratio and resolution in low-field NMR relaxation measurements using post-acquisition digital filters. Magnetic Resonance in Chemistry, 2019, 57, 616-625.	1.9	20
34	Effects of Crystal Growth and Polymorphism of Triacylglycerols on NMR Relaxation Parameters. 1. Evidence of a Relationship between Crystal Size and Spin-Lattice Relaxation Time. Crystal Growth and Design, 2009, 9, 4273-4280.	3.0	18
35	PFG-NMR self-diffusion in casein dispersions: Effects of probe size and protein aggregate size. Food Hydrocolloids, 2013, 31, 248-255.	10.7	17
36	Probe Mobility in Native Phosphocaseinate Suspensions and in a Concentrated Rennet Gel: Effects of Probe Flexibility and Size. Journal of Agricultural and Food Chemistry, 2013, 61, 5870-5879.	5.2	17

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37	Water mobility within arabinoxylan and β -glucan films studied by NMR and dynamic vapour sorption. Journal of the Science of Food and Agriculture, 2011, 91, 2601-2605.	3.5	16
38	Multiscale characterization of arabinoxylan and β -glucan composite films. Carbohydrate Polymers, 2015, 122, 248-254.	10.2	15
39	TD-NMR studies of starches from different botanical origins: Hydrothermal and storage effects. Food Chemistry, 2020, 308, 125675.	8.2	15
40	PASE (Paramagnetic Signals Enhancement): A New Method for NMR Study of Paramagnetic Proteins. Journal of Magnetic Resonance, 1998, 134, 154-157.	2.1	14
41	High-Resolution Solid-State NMR of B-Type Amylose. Biomacromolecules, 2006, 7, 2455-2460.	5.4	14
42	Studies of polyphosphate composition and their interaction with dairy matrices by ion chromatography and ^{31}P NMR spectroscopy. International Dairy Journal, 2013, 28, 102-108.	3.0	14
43	In-Situ Quantitative and Multiscale Structural Study of Starch-Based Biomaterials Immersed in Water. Biomacromolecules, 2018, 19, 838-848.	5.4	14
44	Characterization of gluten-free bread crumb baked at atmospheric and reduced pressures using ^{13}C -NMR. Magnetic Resonance in Chemistry, 2019, 57, 649-660.	1.9	12
45	Chemometric analyses of the ^1H - ^{13}C cross-polarization build-up of celluloses NMR spectra: A novel approach for characterizing the cellulose crystallites. Carbohydrate Polymers, 2011, 84, 539-549.	10.2	11
46	Translational and rotational diffusion of flexible PEG and rigid dendrimer probes in sodium caseinate dispersions and acid gels. Biopolymers, 2014, 101, 959-965.	2.4	11
47	Characterization of solid content and distinction between type A and B crystals of TBAB hydrates by Time Domain NMR. Chemical Engineering Science, 2015, 138, 544-551.	3.8	11
48	Binding of the dystrophin second repeat to membrane di-oleyl phospholipids is dependent upon lipid packing. Biochimica Et Biophysica Acta - Biomembranes, 2007, 1768, 648-654.	2.6	10
49	^1H -NMR study of diamagnetic cytochrome P450cam: assignment of heme resonances and substrate dependance of one cysteinate β proton. FEBS Letters, 1997, 414, 203-208.	2.8	9
50	Assignment of heme methyl ^1H -NMR resonances of high-spin and low-spin ferric complexes of cytochrome P450cam using one-dimensional and two-dimensional paramagnetic signals enhancement (PASE) magnetization transfer experiments. FEBS Journal, 2000, 267, 216-221.	0.2	9
51	Using T1 as a direct detection dimension in two-dimensional time-domain NMR experiments using CWFP regime. Journal of Magnetic Resonance, 2020, 311, 106666.	2.1	9
52	Model systems for the understanding of lignified plant cell wall formation. Plant Biosystems, 2005, 139, 93-97.	1.6	8
53	Structure and organization within films of arabinoxylans extracted from wheat flour as revealed by various NMR spectroscopic methods. Magnetic Resonance in Chemistry, 2011, 49, S85-92.	1.9	8
54	An insight into tapioca and wheat starch gelatinization mechanisms using ^{13}C -NMR and complementary techniques. Magnetic Resonance in Chemistry, 2022, 60, 702-718.	1.9	5

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55	Caractérisation par RMN des biopolymères d'origine végétale, de la molécule à l'organisation supramoléculaire. Comptes Rendus Chimie, 2008, 11, 370-379.	0.5	4
56	Solid-State ³¹ P NMR, a Relevant Method to Evaluate the Distribution of Phosphates in Semi-hard Cheeses. Food Analytical Methods, 2013, 6, 1544-1550.	2.6	4
57	Sequence for simultaneous measurement of long-limit diffusion and longitudinal relaxation in unilateral NMR. Journal of Magnetic Resonance, 2019, 309, 106619.	2.1	4
58	Multiblock Analysis Applied to TD-NMR of Butters and Related Products. Applied Sciences (Switzerland), 2020, 10, 5317.	2.5	4
59	Untargeted analysis of TD-NMR signals using a multivariate curve resolution approach: Application to the water-imbibition kinetics of Arabidopsis seeds. Talanta, 2021, 233, 122525.	5.5	4
60	Portable single-sided NMR measurements at variable temperatures: Implementation of a thermocontrolled device and application to the heating of bread dough. Magnetic Resonance in Chemistry, 2022, 60, 678-691.	1.9	4
61	HR-DOSY experiments with radiofrequency field gradients (RFG) and their processing according to the HD method. Magnetic Resonance in Chemistry, 2002, 40, S133-S138.	1.9	3
62	Datasets of seed mucilage traits for Arabidopsis thaliana natural accessions with atypical outer mucilage. Scientific Data, 2021, 8, 79.	5.3	3
63	2D TD-NMR Analysis of Complex Food Products. , 2017, , 1-20.		3
64	¹ H- ¹³ C-VIP: Customized virtual phantom for quantitative magnetic resonance micro-imaging at high magnetic field. Journal of Magnetic Resonance, 2017, 275, 73-79.	2.1	2
65	Dispersed phase volume fraction, weak acids and Tween 80 in a model emulsion: Effect on the germination and growth of Bacillus weihenstephanensis KBAB4 spores. Food Research International, 2018, 109, 288-297.	6.2	2
66	Applications of magnetic resonance in food science. Magnetic Resonance in Chemistry, 2019, 57, 539-539.	1.9	2
67	Two-Phase Hygrothermal Diffusion in an Epoxy Adhesive. Defect and Diffusion Forum, 2006, 258-260, 453-460.	0.4	1
68	Determination of the lipid content of organic waste using time-domain nuclear magnetic resonance. Waste Management, 2022, 138, 41-48.	7.4	1