

Catherine Mgc Renard

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208 papers	8,069 citations	50 h-index	79 g-index
213 ext. papers	9,105 ext. citations	6.6 avg, IF	6.37 L-index

#	Paper	IF	Citations
208	Interactions between polyphenols and macromolecules: quantification methods and mechanisms. <i>Critical Reviews in Food Science and Nutrition</i> , 2012 , 52, 213-48	11.5	450
207	Interactions between apple cell walls and native apple polyphenols: quantification and some consequences. <i>International Journal of Biological Macromolecules</i> , 2001 , 29, 115-25	7.9	253
206	Studies of the length of homogalacturonic regions in pectins by acid hydrolysis. <i>Carbohydrate Research</i> , 1993 , 238, 271-286	2.9	230
205	Lab and pilot-scale ultrasound-assisted water extraction of polyphenols from apple pomace. <i>Journal of Food Engineering</i> , 2012 , 111, 73-81	6	217
204	Non-covalent interaction between procyanidins and apple cell wall material: Part I. Effect of some environmental parameters. <i>Biochimica Et Biophysica Acta - General Subjects</i> , 2004 , 1672, 192-202	4	171
203	Towards the industrial production of antioxidants from food processing by-products with ultrasound-assisted extraction. <i>Ultrasonics Sonochemistry</i> , 2010 , 17, 1066-74	8.9	160
202	Non-covalent interaction between procyanidins and apple cell wall material. Part III: Study on model polysaccharides. <i>Biochimica Et Biophysica Acta - General Subjects</i> , 2005 , 1725, 10-8	4	148
201	Different action patterns for apple pectin methylesterase at pH 7.0 and 4.5. <i>Carbohydrate Research</i> , 2000 , 327, 385-93	2.9	143
200	Characterisation and selectivity of divalent metal ions binding by citrus and sugar-beet pectins. <i>Carbohydrate Polymers</i> , 1996 , 30, 253-263	10.3	130
199	Application of ATR-FTIR for a rapid and simultaneous determination of sugars and organic acids in apricot fruit. <i>Food Chemistry</i> , 2009 , 115, 1133-1140	8.5	129
198	Interactions between polyphenols and polysaccharides: Mechanisms and consequences in food processing and digestion. <i>Trends in Food Science and Technology</i> , 2017 , 60, 43-51	15.3	123
197	Characterisation of phenolic extracts from olive pulp and olive pomace by electrospray mass spectrometry. <i>Journal of the Science of Food and Agriculture</i> , 2005 , 85, 21-32	4.3	120
196	Structure of the repeating units in the rhamnogalacturonic backbone of apple, beet and citrus pectins. <i>Carbohydrate Research</i> , 1995 , 275, 155-165	2.9	117
195	Enzymatic saccharification of sugar-beet pulp. <i>Enzyme and Microbial Technology</i> , 1996 , 19, 162-170	3.8	105
194	Variability in cell wall preparations: quantification and comparison of common methods. <i>Carbohydrate Polymers</i> , 2005 , 60, 515-522	10.3	103
193	Relationship between texture and pectin composition of two apple cultivars during storage. <i>Postharvest Biology and Technology</i> , 2008 , 47, 315-324	6.2	95
192	Comparison of NIRS approach for prediction of internal quality traits in three fruit species. <i>Food Chemistry</i> , 2014 , 143, 223-30	8.5	92

191	Acetylation and methylation of homogalacturonans 1: optimisation of the reaction and characterisation of the products. <i>Carbohydrate Polymers</i> , 1999 , 39, 201-207	10.3	90
190	Rapid and non-destructive analysis of apricot fruit quality using FT-near-infrared spectroscopy. <i>Food Chemistry</i> , 2009 , 113, 1323-1328	8.5	89
189	Interactions between apple (<i>Malus x domestica</i> Borkh.) polyphenols and cell walls modulate the extractability of polysaccharides. <i>Carbohydrate Polymers</i> , 2009 , 75, 251-261	10.3	88
188	Binding of divalent metal cations by sugar-beet pulp. <i>Carbohydrate Polymers</i> , 1997 , 34, 73-82	10.3	88
187	Studies on apple protopectin: I. Extraction of insoluble pectin by chemical means. <i>Carbohydrate Polymers</i> , 1990 , 12, 9-25	10.3	88
186	Characterization of pectins extracted from pomegranate peel and their gelling properties. <i>Food Chemistry</i> , 2017 , 215, 318-25	8.5	85
185	Factors affecting the conversion of apple polyphenols to phenolic acids and fruit matrix to short-chain fatty acids by human faecal microbiota in vitro. <i>European Journal of Nutrition</i> , 2008 , 47, 442-52	5.2	84
184	Inhibition of apple polyphenol oxidase activity by procyanidins and polyphenol oxidation products. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 122-30	5.7	84
183	Interactions between globular proteins and procyanidins of different degrees of polymerization. <i>Journal of Dairy Science</i> , 2009 , 92, 5843-53	4	83
182	Structure and properties of apple and sugar-beet pectins extracted by chelating agents. <i>Carbohydrate Research</i> , 1993 , 244, 99-114	2.9	80
181	Degradation of pectins in alkaline conditions: kinetics of demethylation. <i>Carbohydrate Research</i> , 1996 , 286, 139-150	2.9	79
180	Non-covalent interaction between procyanidins and apple cell wall material. Part II: Quantification and impact of cell wall drying. <i>Biochimica Et Biophysica Acta - General Subjects</i> , 2005 , 1725, 1-9	4	75
179	Extraction, purification and chemical characterisation of xylogalacturonans from pea hulls. <i>Carbohydrate Polymers</i> , 2001 , 45, 325-334	10.3	75
178	A cross-polarization, magic-angle-spinning, ¹³ C-nuclear-magnetic-resonance study of polysaccharides in sugar beet cell walls. <i>Plant Physiology</i> , 1999 , 119, 1315-22	6.6	74
177	Interactions between pectic compounds and procyanidins are influenced by methylation degree and chain length. <i>Biomacromolecules</i> , 2013 , 14, 709-18	6.9	73
176	Comparison of the cell wall composition for flesh and skin from five different plums. <i>Food Chemistry</i> , 2009 , 114, 1042-1049	8.5	70
175	Concentrations and characteristics of procyanidins and other phenolics in apples during fruit growth. <i>Phytochemistry</i> , 2007 , 68, 1128-38	4	68
174	Comparison of NIR and MIR spectroscopic methods for determination of individual sugars, organic acids and carotenoids in passion fruit. <i>Food Research International</i> , 2014 , 60, 154-162	7	67

173	Dehydrodiferulic acids from sugar-beet pulp. <i>Phytochemistry</i> , 1997 , 44, 1365-1368	4	67
172	Protective proteins are differentially expressed in tomato genotypes differing for their tolerance to low-temperature storage. <i>Planta</i> , 2010 , 232, 483-500	4.7	66
171	Pulsed light effects on surface decontamination, physical qualities and nutritional composition of tomato fruit. <i>Postharvest Biology and Technology</i> , 2013 , 86, 29-36	6.2	65
170	Impact of noncovalent interactions between apple condensed tannins and cell walls on their transfer from fruit to juice: studies in model suspensions and application. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 7896-904	5.7	64
169	Isolation and structural characterisation of rhamnogalacturonan oligomers generated by controlled acid hydrolysis of sugar-beet pulp. <i>Carbohydrate Research</i> , 1997 , 305, 271-80	2.9	60
168	Phenolic and polysaccharidic composition of applesauce is close to that of apple flesh. <i>Journal of Food Composition and Analysis</i> , 2011 , 24, 537-547	4.1	59
167	Mode of action of RG-hydrolase and RG-lyase toward rhamnogalacturonan oligomers. Characterization of degradation products using RG-rhamnohydrolase and RG-galacturonohydrolase. <i>Carbohydrate Research</i> , 1998 , 311, 155-64	2.9	59
166	Neutral sugar side chains of pectins limit interactions with procyanidins. <i>Carbohydrate Polymers</i> , 2014 , 99, 527-36	10.3	56
165	Mid-infrared spectroscopy as a tool for rapid determination of internal quality parameters in tomato. <i>Food Chemistry</i> , 2011 , 125, 1390-1397	8.5	56
164	Glucuronic acid directly linked to galacturonic acid in the rhamnogalacturonan backbone of beet pectins. <i>FEBS Journal</i> , 1999 , 266, 566-74		56
163	Seasonal variations of the phenolic constituents in bilberry (<i>Vaccinium myrtillus</i> L.) leaves, stems and fruits, and their antioxidant activity. <i>Food Chemistry</i> , 2016 , 213, 58-68	8.5	55
162	Studies on apple protopectin V: Structural studies on enzymatically extracted pectins. <i>Carbohydrate Polymers</i> , 1991 , 16, 137-154	10.3	55
161	Folates in Fruits and Vegetables: Contents, Processing, and Stability. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016 , 15, 506-528	16.4	55
160	Characterization of microbial metabolism of Syrah grape products in an in vitro colon model using targeted and non-targeted analytical approaches. <i>European Journal of Nutrition</i> , 2013 , 52, 833-46	5.2	54
159	The regular consumption of a polyphenol-rich apple does not influence endothelial function: a randomised double-blind trial in hypercholesterolemic adults. <i>European Journal of Clinical Nutrition</i> , 2010 , 64, 1158-65	5.2	50
158	Structure and properties of the polysaccharides from pea hulls. Part 1: Chemical extraction and fractionation of the polysaccharides. <i>Carbohydrate Polymers</i> , 1994 , 24, 139-148	10.3	50
157	Extraction of bioactives from fruit and vegetables: State of the art and perspectives. <i>LWT - Food Science and Technology</i> , 2018 , 93, 390-395	5.4	48
156	French cider characterization by sensory, technological and chemical evaluations. <i>LWT - Food Science and Technology</i> , 2006 , 39, 1033-1044	5.4	47

155	Interactions between cell wall polysaccharides and polyphenols: Effect of molecular internal structure. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020 , 19, 3574-3617	16.4	47
154	Impact of processing on the noncovalent interactions between procyanidin and apple cell wall. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 9484-94	5.7	46
153	Acetylation and methylation of homogalacturonans 2: effect on ion-binding properties and conformations. <i>Carbohydrate Polymers</i> , 1999 , 39, 209-216	10.3	46
152	Factors that impact the stability of vitamin C at intermediate temperatures in a food matrix. <i>Food Chemistry</i> , 2017 , 220, 444-451	8.5	44
151	Effect of sample preparation on the measurement of sugars, organic acids, and polyphenols in apple fruit by mid-infrared spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 3551-63	5.7	44
150	Modulating polyphenolic composition and organoleptic properties of apple juices by manipulating the pressing conditions. <i>Food Chemistry</i> , 2011 , 124, 117-125	8.5	43
149	Apple, grape or orange juice: Which one offers the best substrate for lactobacilli growth? - A screening study on bacteria viability, superoxide dismutase activity, folates production and hedonic characteristics. <i>Food Research International</i> , 2015 , 78, 352-360	7	42
148	Characterization of tissue specific differences in cell wall polysaccharides of ripe and overripe pear fruit. <i>Carbohydrate Polymers</i> , 2017 , 156, 152-164	10.3	42
147	Comparative study of free and glycoconjugated volatile compounds of three banana cultivars from French West Indies: Cavendish, Frayssinette and Plantain. <i>Food Chemistry</i> , 2011 , 129, 28-34	8.5	42
146	Change in anthocyanin concentrations in red apricot fruits during ripening. <i>LWT - Food Science and Technology</i> , 2009 , 42, 372-377	5.4	42
145	Effects of conventional boiling on the polyphenols and cell walls of pears. <i>Journal of the Science of Food and Agriculture</i> , 2005 , 85, 310-318	4.3	41
144	ATR-FTIR spectroscopy to determine cell wall composition: Application on a large diversity of fruits and vegetables. <i>Carbohydrate Polymers</i> , 2019 , 212, 186-196	10.3	40
143	Impact of cooking methods on folates, ascorbic acid and lutein in green beans (<i>Phaseolus vulgaris</i>) and spinach (<i>Spinacea oleracea</i>). <i>LWT - Food Science and Technology</i> , 2012 , 49, 197-201	5.4	40
142	Effects of industrial processing on folate content in green vegetables. <i>Food Chemistry</i> , 2013 , 139, 815-248.5	38	
141	Changes in volatiles and glycosides during fruit maturation of two contrasted tomato (<i>Solanum lycopersicum</i>) lines. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 591-8	5.7	38
140	The xylose-rich pectins from pea hulls. <i>International Journal of Biological Macromolecules</i> , 1997 , 21, 155-629	38	
139	From apple to applesauce: Processing effects on dietary fibres and cell wall polysaccharides. <i>Food Chemistry</i> , 2009 , 117, 254-260	8.5	37
138	Rheological characterization of the EPS produced by <i>P. acidipropionici</i> on milk microfiltrate. <i>Carbohydrate Polymers</i> , 2003 , 51, 149-158	10.3	37

137	Kinetics of temperature increase during tomato processing modulate the bioaccessibility of lycopene. <i>Food Chemistry</i> , 2012 , 135, 2462-9	8.5	36
136	Characterization of procyanidin B2 oxidation products in an apple juice model solution and confirmation of their presence in apple juice by high-performance liquid chromatography coupled to electrospray ion trap mass spectrometry. <i>Journal of Mass Spectrometry</i> , 2011 , 46, 1186-97	2.2	36
135	Reduction of colonic inflammation in HLA-B27 transgenic rats by feeding Marie Māard apples, rich in polyphenols. <i>British Journal of Nutrition</i> , 2009 , 102, 1620-8	3.6	36
134	Are folates, carotenoids and vitamin C affected by cooking? Four domestic procedures are compared on a large diversity of frozen vegetables. <i>LWT - Food Science and Technology</i> , 2015 , 64, 735-745	5.4	35
133	Revisiting the chemistry of apple pomace polyphenols. <i>Food Chemistry</i> , 2019 , 294, 9-18	8.5	34
132	Studies on apple protopectin. IV: Apple xyloglucans and influence of pectin extraction treatments on their solubility. <i>Carbohydrate Polymers</i> , 1991 , 15, 387-403	10.3	34
131	Structural parameters that determine the rheological properties of apple puree. <i>Journal of Food Engineering</i> , 2013 , 119, 619-626	6	33
130	Apple-fruit xyloglucans: a comparative study of enzyme digests of whole cell walls and of alkali-extracted xyloglucans. <i>Carbohydrate Research</i> , 1992 , 232, 303-20	2.9	33
129	In vitro gastrointestinal digestion of pea protein isolate as a function of pH, food matrices, autoclaving, high-pressure and re-heat treatments. <i>LWT - Food Science and Technology</i> , 2017 , 84, 511-519	5.4	32
128	Enzymatic synthesis and physicochemical characterisation of phloridzin oxidation products (POP), a new water-soluble yellow dye deriving from apple. <i>Innovative Food Science and Emerging Technologies</i> , 2007 , 8, 443-450	6.8	32
127	Detection of phenolic oxidation products in cider apple juice by high-performance liquid chromatography electrospray ionisation ion trap mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2004 , 18, 939-43	2.2	32
126	Characterization and quantification of fruit phenolic compounds of European and Tunisian pear cultivars. <i>Food Research International</i> , 2017 , 95, 125-133	7	31
125	Alkaline extraction of xyloglucan from depectinised apple pomace: optimisation and characterisation. <i>Carbohydrate Polymers</i> , 1995 , 28, 209-216	10.3	31
124	Characterisation of the extractable pectins and hemicelluloses of the cell wall of glasswort, <i>Salicornia ramosissima</i> . <i>Carbohydrate Polymers</i> , 1993 , 22, 239-245	10.3	31
123	Revisiting the contribution of ATR-FTIR spectroscopy to characterize plant cell wall polysaccharides. <i>Carbohydrate Polymers</i> , 2021 , 262, 117935	10.3	31
122	Procyanidin-Cell Wall Interactions within Apple Matrices Decrease the Metabolization of Procyanidins by the Human Gut Microbiota and the Anti-Inflammatory Effect of the Resulting Microbial Metabolome In Vitro. <i>Nutrients</i> , 2019 , 11,	6.7	30
121	Characterisation of residual fibres from fermentation of pea and apple fibres by human faecal bacteria. <i>Journal of the Science of Food and Agriculture</i> , 1995 , 68, 521-529	4.3	30
120	Does pollination affect aroma development in ripened fig [<i>Ficus carica</i> L.] fruit?. <i>Scientia Horticulturae</i> , 2012 , 134, 93-99	4.1	29

119	Dietary fiber and cell wall polysaccharides from plum (<i>Prunus domestica</i> L.) fruit, juice and pomace: Comparison of composition and functional properties for three plum varieties. <i>Food Research International</i> , 2013 , 54, 1787-1794	7	29
118	Co-products of black-currant and apple juice production: Hydration properties and polysaccharide composition. <i>LWT - Food Science and Technology</i> , 2010 , 43, 173-180	5.4	29
117	End-products of enzymic saccharification of beet pulp, with a special attention to feruloylated oligosaccharides. <i>Carbohydrate Polymers</i> , 1997 , 32, 283-292	10.3	29
116	Influence of ionic strength, pH and dielectric constant on hydration properties of native and modified fibres from sugar-beet and wheat bran. <i>Industrial Crops and Products</i> , 1994 , 3, 75-84	5.9	29
115	Studies on apple protopectin. III: Characterization of the material extracted by pure polysaccharidases from apple cell walls. <i>Carbohydrate Polymers</i> , 1991 , 15, 13-32	10.3	29
114	Hydrosols of orange blossom (<i>Citrus aurantium</i>), and rose flower (<i>Rosa damascena</i> and <i>Rosa centifolia</i>) support the growth of a heterogeneous spoilage microbiota. <i>Food Research International</i> , 2015 , 76, 576-586	7	28
113	Effect of processing on rheological, structural and sensory properties of apple puree. <i>Procedia Food Science</i> , 2011 , 1, 513-520		28
112	Apricot cell wall composition: Relation with the intra-fruit texture heterogeneity and impact of cooking. <i>Food Chemistry</i> , 2012 , 133, 45-54	8.5	27
111	Improvement of the binding capacity of metal cations by sugar-beet pulp. 1. Impact of cross-linking treatments on composition, hydration and binding properties. <i>Carbohydrate Polymers</i> , 1998 , 35, 29-37	10.3	27
110	Preharvest UV-C radiation influences physiological, biochemical, and transcriptional changes in strawberry cv. Camarosa. <i>Plant Physiology and Biochemistry</i> , 2016 , 108, 391-399	5.4	26
109	Unraveling the pectinolytic function of <i>Bacteroides xylanisolvens</i> using a RNA-seq approach and mutagenesis. <i>BMC Genomics</i> , 2016 , 17, 147	4.5	26
108	Characterization of plum procyanidins by thiolytic depolymerization. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 5188-96	5.7	26
107	Determination of the composition in sugars and organic acids in peach using mid infrared spectroscopy: comparison of prediction results according to data sets and different reference methods. <i>Analytical Chemistry</i> , 2013 , 85, 11312-8	7.8	24
106	A new application of NIR spectroscopy to describe and predict purees quality from the non-destructive apple measurements. <i>Food Chemistry</i> , 2020 , 310, 125944	8.5	24
105	Yield and composition of pectin extracted from Tunisian pomegranate peel. <i>International Journal of Biological Macromolecules</i> , 2016 , 93, 186-194	7.9	23
104	Mechanisms of folate losses during processing: diffusion vs. heat degradation. <i>Food Chemistry</i> , 2014 , 157, 439-47	8.5	23
103	Advances and perspectives of <i>Pachyrhizus</i> spp. in food science and biotechnology. <i>Trends in Food Science and Technology</i> , 2013 , 29, 44-54	15.3	23
102	Size-exclusion chromatography of procyanidins: Comparison between apple and grape procyanidins and application to the characterization of fractions of high degrees of polymerization. <i>Analytica Chimica Acta</i> , 2006 , 563, 33-43	6.6	23

101	Studies on apple protopectin VI: extraction of pectins from apple cell walls with rhamnogalacturonase. <i>Carbohydrate Polymers</i> , 1993 , 22, 203-210	10.3	23
100	Home conservation strategies for tomato (<i>Solanum lycopersicum</i>): storage temperature vs. duration--is there a compromise for better aroma preservation?. <i>Food Chemistry</i> , 2013 , 139, 825-36	8.5	22
99	Pink discoloration of canned pears: role of procyanidin chemical depolymerization and procyanidin/cell wall interactions. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 6679-92	5.7	22
98	An innovative process for extraction of fruit juice using microwave heating. <i>LWT - Food Science and Technology</i> , 2011 , 44, 1035-1041	5.4	22
97	A Comparative Study of Pectin Extracted from Passion Fruit Rind Flours. <i>Journal of Polymers and the Environment</i> , 2010 , 18, 593-599	4.5	22
96	Identification of oleuropein oligomers in olive pulp and pomace. <i>Journal of the Science of Food and Agriculture</i> , 2006 , 86, 1495-1502	4.3	22
95	Interactions of arabinan-rich pectic polysaccharides with polyphenols. <i>Carbohydrate Polymers</i> , 2020 , 230, 115644	10.3	22
94	Comparison of microcalorimetry and haze formation to quantify the association of B-type procyanidins to poly-L-proline and bovine serum albumin. <i>LWT - Food Science and Technology</i> , 2015 , 63, 376-382	5.4	21
93	A review through recovery, purification and identification of genipin. <i>Phytochemistry Reviews</i> , 2016 , 15, 37-49	7.7	21
92	Physicochemical parameters that influence carotenoids bioaccessibility from a tomato juice. <i>Food Chemistry</i> , 2013 , 136, 435-41	8.5	21
91	Nutritional Compounds in Figs from the Southern Mediterranean Region. <i>International Journal of Food Properties</i> , 2014 , 17, 491-499	3	21
90	Improvement of the binding capacity of metal cations by sugar-beet pulp. 2. Binding of divalent metal cations by modified sugar-beet pulp. <i>Carbohydrate Polymers</i> , 1998 , 35, 239-247	10.3	21
89	Pectic methyl and nonmethyl esters in potato cell walls. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 342-6	5.7	21
88	Structure and properties of the polysaccharides from pea hullsII. Modification of the composition and physico-chemical properties of pea hulls by chemical extraction of the constituent polysaccharides. <i>Carbohydrate Polymers</i> , 1995 , 26, 121-128	10.3	21
87	Impact of canning and storage on apricot carotenoids and polyphenols. <i>Food Chemistry</i> , 2018 , 240, 615-625	6.5	20
86	Nanostructured gadolinium-doped ceria microsphere synthesis from ion exchange resin: Multi-scale in-situ studies of solid solution formation. <i>Journal of Solid State Chemistry</i> , 2014 , 218, 155-163	3.3	20
85	Preharvest UV-C radiation impacts strawberry metabolite content and volatile organic compound production. <i>LWT - Food Science and Technology</i> , 2017 , 85, 390-393	5.4	20
84	The significance of structural properties for the development of innovative apple puree textures. <i>LWT - Food Science and Technology</i> , 2012 , 49, 221-228	5.4	20

83	Environmental friendly cold-mechanical/sonic enzymatic assisted extraction of genipin from genipap (<i>Genipa americana</i>). <i>Ultrasonics Sonochemistry</i> , 2014 , 21, 43-9	8.9	19
82	Soil Photosynthetic Microbial Communities Mediate Aggregate Stability: Influence of Cropping Systems and Herbicide Use in an Agricultural Soil. <i>Frontiers in Microbiology</i> , 2019 , 10, 1319	5.7	18
81	Characterisation by liquid chromatography coupled to electrospray ionisation ion trap mass spectrometry of phloroglucinol and 4-methylcatechol oxidation products to study the reactivity of epicatechin in an apple juice model system. <i>Journal of Chromatography A</i> , 2008 , 1179, 168-81	4.5	18
80	Caprification modifies polyphenols but not cell wall concentrations in ripe figs. <i>Scientia Horticulturae</i> , 2013 , 160, 115-122	4.1	17
79	Influence of prefermentary clarification on the composition of apple musts. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 5118-22	5.7	17
78	Comparison between enzymatically and chemically extracted pectins from apple cell walls. <i>Animal Feed Science and Technology</i> , 1991 , 32, 69-75	3	17
77	Impact of air-drying on polyphenol extractability from apple pomace. <i>Food Chemistry</i> , 2019 , 296, 142-148	8.5	16
76	Thermal degradation of folates under varying oxygen conditions. <i>Food Chemistry</i> , 2014 , 165, 85-91	8.5	16
75	Inter- and intra-tree variability in quality of figs. Influence of altitude, leaf area and fruit position in the canopy. <i>Scientia Horticulturae</i> , 2013 , 162, 49-54	4.1	16
74	Cultivar and Year Rather than Agricultural Practices Affect Primary and Secondary Metabolites in Apple Fruit. <i>PLoS ONE</i> , 2015 , 10, e0141916	3.7	16
73	Comparison between microwave hydrodiffusion and pressing for plum juice extraction. <i>LWT - Food Science and Technology</i> , 2012 , 49, 229-237	5.4	16
72	A conformational study of the xyloglucan oligomer, XXXG, by NMR spectroscopy and molecular modeling. <i>Biopolymers</i> , 2000 , 54, 11-26	2.2	16
71	Heating tomato puree in the presence of lipids and onion: The impact of onion on lycopene isomerization. <i>Food Chemistry</i> , 2019 , 296, 9-16	8.5	15
70	Pear ripeness and tissue type impact procyanidin-cell wall interactions. <i>Food Chemistry</i> , 2019 , 275, 754-762	7.5	15
69	RHEOLOGICAL AND MACROMOLECULAR QUALITY OF PECTIN EXTRACTED WITH NITRIC ACID FROM PASSION FRUIT RIND. <i>Journal of Food Process Engineering</i> , 2012 , 35, 800-809	2.4	14
68	Characterization of cell wall polysaccharides of cherry (<i>Prunus cerasus</i> var. Schattenmorelle) fruit and pomace. <i>Plant Foods for Human Nutrition</i> , 2009 , 64, 279-85	3.9	14
67	Cell wall polysaccharides of bush butter (<i>Dacryodes edulis</i> (G Don) HJ Lam) fruit pulp and their evolution during ripening. <i>Journal of the Science of Food and Agriculture</i> , 2001 , 81, 773-780	4.3	14
66	Enzymatic degradation of cell walls of apples and characterization of solubilized products. <i>International Journal of Biological Macromolecules</i> , 1995 , 17, 337-40	7.9	14

65	Effect of maturity on the phenolic compositions of pear juice and cell wall effects on procyanidins transfer. <i>LWT - Food Science and Technology</i> , 2017 , 85, 380-384	5.4	13
64	Texture variation in apricot: Intra-fruit heterogeneity, impact of thinning and relation with the texture after cooking. <i>Food Research International</i> , 2011 , 44, 46-53	7	13
63	Volatile changes in cv. Verdeal Transmontana olive oil: From the drupe to the table, including storage. <i>Food Research International</i> , 2018 , 106, 374-382	7	12
62	Effects of the apple matrix on the postprandial bioavailability of flavan-3-ols and nutrigenomic response of apple polyphenols in minipigs challenged with a high fat meal. <i>Food and Function</i> , 2020 , 11, 5077-5090	6.1	11
61	Fresh, freeze-dried or cell wall samples: Which is the most appropriate to determine chemical, structural and rheological variations during apple processing using ATR-FTIR spectroscopy?. <i>Food Chemistry</i> , 2020 , 330, 127357	8.5	11
60	Immobilization of flavan-3-ols onto sensor chips to study their interactions with proteins and pectins by SPR. <i>Applied Surface Science</i> , 2016 , 371, 512-518	6.7	11
59	Variability of free and glycosylated volatiles from strawberries destined for the fresh market and for processing, assessed using direct enzymatic hydrolysis. <i>LWT - Food Science and Technology</i> , 2018 , 98, 187-196	5.4	11
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