

Catherine Mgc Renard

List of Publications by Year in Descending Order

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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.

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	Experimental and theoretical investigation on interactions between xylose-containing hemicelluloses and procyanidins.. <i>Carbohydrate Polymers</i> , 2022 , 281, 119086	10.3	0
207	Comparison of near-infrared, mid-infrared, Raman spectroscopy and near-infrared hyperspectral imaging to determine chemical, structural and rheological properties of apple purees. <i>Journal of Food Engineering</i> , 2022 , 111002	6	0
206	An overview of carotenoid extractions using green solvents assisted by Z-isomerization. <i>Trends in Food Science and Technology</i> , 2022 , 123, 145-160	15.3	4
205	Trends and challenges on fruit and vegetable processing: Insights into sustainable, traceable, precise, healthy, intelligent, personalized and local innovative food products. <i>Trends in Food Science and Technology</i> , 2022 , 125, 12-25	15.3	3
204	Fruit variability impacts puree quality: Assessment on individually processed apples using the visible and near infrared spectroscopy.. <i>Food Chemistry</i> , 2022 , 390, 133088	8.5	0
203	Exploring interactions between pectins and procyanidins: Structure-function relationships. <i>Food Hydrocolloids</i> , 2021 , 113, 106498	10.6	8
202	Multiscale NMR analysis of the degradation of apple structure due to thermal treatment. <i>Journal of Food Engineering</i> , 2021 , 294, 110413	6	1
201	A method using near infrared hyperspectral imaging to highlight the internal quality of apple fruit slices. <i>Postharvest Biology and Technology</i> , 2021 , 175, 111497	6.2	7
200	Apple puree's texture is independent from fruit firmness. <i>LWT - Food Science and Technology</i> , 2021 , 145, 111324	5.4	3
199	Revisiting the contribution of ATR-FTIR spectroscopy to characterize plant cell wall polysaccharides. <i>Carbohydrate Polymers</i> , 2021 , 262, 117935	10.3	31
198	Reactivity of flavanols: Their fate in physical food processing and recent advances in their analysis by depolymerization. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 4841-4880	16.4	10
197	Traditional green leafy vegetables as underutilised sources of micronutrients in a rural farming community in south-west Nigeria II: consumption pattern and potential contribution to micronutrient requirements. <i>South African Journal of Clinical Nutrition</i> , 2021 , 34, 46-51	1.1	1
196	Changes in cell wall neutral sugar composition related to pectinolytic enzyme activities and intra-flesh textural property during ripening of ten apricot clones. <i>Food Chemistry</i> , 2021 , 339, 128096	8.5	3
195	Effect of storage conditions on Deglet Nour date palm fruit organoleptic and nutritional quality. <i>LWT - Food Science and Technology</i> , 2021 , 137, 110343	5.4	0
194	Good practices for data presentation in LWT-Food Science and Technology. <i>LWT - Food Science and Technology</i> , 2021 , 139, 110578	5.4	5
193	Visible, near- and mid-infrared spectroscopy coupled with an innovative chemometric strategy to control apple puree quality. <i>Food Control</i> , 2021 , 120, 107546	6.2	7
192	Modification of apple, beet and kiwifruit cell walls by boiling in acid conditions: Common and specific responses. <i>Food Hydrocolloids</i> , 2021 , 112, 106266	10.6	8

191	Traditional green leafy vegetables as underutilised sources of micronutrients in a rural farming community in south-west Nigeria I: estimation of vitamin C, carotenoids and mineral contents. <i>South African Journal of Clinical Nutrition</i> , 2021 , 34, 40-45	1.1	6
190	Mid-infrared technique to forecast cooked puree properties from raw apples: A potential strategy towards sustainability and precision processing. <i>Food Chemistry</i> , 2021 , 355, 129636	8.5	0
189	Pectin degradation accounts for apple tissue fragmentation during thermomechanical-mediated puree production. <i>Food Hydrocolloids</i> , 2021 , 120, 106885	10.6	0
188	Interactions between heterogeneous cell walls and two procyanidins: Insights from the effects of chemical composition and physical structure. <i>Food Hydrocolloids</i> , 2021 , 121, 107018	10.6	1
187	Pectin modifications in raw fruits alter texture of plant cell dispersions. <i>Food Hydrocolloids</i> , 2020 , 107, 105962	10.6	10
186	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
185	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
184	Impact of onions in tomato-based sauces on isomerization and bioaccessibility of colorless carotenes: phytoene and phytofluene. <i>Food and Function</i> , 2020 , 11, 5122-5132	6.1	1
183	Interactions of arabinan-rich pectic polysaccharides with polyphenols. <i>Carbohydrate Polymers</i> , 2020 , 230, 115644	10.3	22
182	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
181	Exopolysaccharides in the rhizosphere: A comparative study of extraction methods. Application to their quantification in Mediterranean soils. <i>Soil Biology and Biochemistry</i> , 2020 , 149, 107961	7.5	5
180	Iron-induced peroxidation of trilinolein nano-emulsions under model gastric conditions and its inhibition by dietary phenolic antioxidants. <i>Food and Function</i> , 2020 , 11, 9144-9156	6.1	1
179	Multiscale Localization of Procyanidins in Ripe and Overripe Perry Pears by Light and Transmission Electron Microscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 8900-8906	5.7	1
178	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
177	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
176	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
175	Impact of air-drying on polyphenol extractability from apple pomace. <i>Food Chemistry</i> , 2019 , 296, 142-148	8.5	16
174	Revisiting the chemistry of apple pomace polyphenols. <i>Food Chemistry</i> , 2019 , 294, 9-18	8.5	34

173	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
172	Stability of 5-methyltetrahydrofolate in fortified apple and carrot purées. <i>LWT - Food Science and Technology</i> , 2019 , 107, 158-163	5.4	1
171	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
170	Microwave heating of tomato puree in the presence of onion and EVOO: The effect on lycopene isomerization and transfer into oil. <i>LWT - Food Science and Technology</i> , 2019 , 113, 108284	5.4	11
169	Interactions Between Dietary Antioxidants and Plant Cell Walls 2019 , 633-643		2
168	Pear ripeness and tissue type impact procyanidin-cell wall interactions. <i>Food Chemistry</i> , 2019 , 275, 754-762	6.5	15
167	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
166	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
165	Impact of canning and storage on apricot carotenoids and polyphenols. <i>Food Chemistry</i> , 2018 , 240, 615-625	6.5	20
164	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
163	Influence of partial pressure of oxygen on ascorbic acid degradation at canning temperature. <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 49, 215-221	6.8	9
162	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
161	Towards the Use of Biochemical Indicators in the Raw Fruit for Improved Texture of Pasteurized Apricots. <i>Food and Bioprocess Technology</i> , 2017 , 10, 662-673	5.1	4
160	Characterization and quantification of fruit phenolic compounds of European and Tunisian pear cultivars. <i>Food Research International</i> , 2017 , 95, 125-133	7	31
159	Flavan-3-ols and procyanidins in grape seeds: biodiversity and relationships among wild and cultivated vines. <i>Euphytica</i> , 2017 , 213, 1	2.1	6
158	The Glucose-Fructose ratio of wild Tunisian grapes. <i>Cogent Food and Agriculture</i> , 2017 , 3, 1374156	1.8	5
157	Impact of three warming-up methods on the stability of vitamin C and 5-methyltetrahydrofolate supplemented to apple and carrot purée. <i>LWT - Food Science and Technology</i> , 2017 , 84, 668-673	5.4	
156	Impact of cooking on apricot texture as a function of cultivar and maturity. <i>LWT - Food Science and Technology</i> , 2017 , 85, 385-389	5.4	6

155	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
154	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
153	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
152	Use of mid-infrared spectroscopy to monitor shelf-life of ready-made meals. <i>LWT - Food Science and Technology</i> , 2017 , 85, 474-478	5.4	2
151	Characterization of pectins extracted from pomegranate peel and their gelling properties. <i>Food Chemistry</i> , 2017 , 215, 318-25	8.5	85
150	Rheological properties of pomegranate peel suspensions: The effect of fibrous material and low-methoxyl pectin at acidic pH. <i>Food Hydrocolloids</i> , 2017 , 62, 174-181	10.6	7
149	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
148	Evolution of cherries texture in brine: Impact of harvest conditions during long-time storage. <i>LWT - Food Science and Technology</i> , 2017 , 75, 243-250	5.4	4
147	Oxygen availability in model solutions and purbs during heat treatment and the impact on vitamin C degradation. <i>LWT - Food Science and Technology</i> , 2017 , 85, 493-499	5.4	11
146	Determination of reaction orders for ascorbic acid degradation during sterilization using a new experimental device: The thermoresistometer Mastia . <i>LWT - Food Science and Technology</i> , 2017 , 85, 487-492	5.4	5
145	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
144	Volatile compounds in ripe fig receptacle are influenced by environment in the vicinity of the fruit. <i>Fruits</i> , 2017 , 72, 230-237	0.3	4
143	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
142	Yield and composition of pectin extracted from Tunisian pomegranate peel. <i>International Journal of Biological Macromolecules</i> , 2016 , 93, 186-194	7.9	23
141	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
140	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
139	A review through recovery, purification and identification of genipin. <i>Phytochemistry Reviews</i> , 2016 , 15, 37-49	7.7	21
138	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

137	A mechanistic and probabilistic model estimating micronutrient losses in industrial food processing: Vitamin C and canned green beans, a case-study. <i>LWT - Food Science and Technology</i> , 2016 , 69, 236-243	5.4	2
136	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
135	Leaching of polyphenols from apple parenchyma tissue as influenced by thermal treatments. <i>Journal of Food Engineering</i> , 2015 , 166, 237-246	6	10
134	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
133	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, 735-741	5.4	35
132	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
131	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
130	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
129	Ultrafiltration for genipin recovery technologies after ultrasonic treatment of genipap fruit. <i>Biocatalysis and Agricultural Biotechnology</i> , 2015 , 4, 11-16	4.2	9
128	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
127	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
126	Relationship between pollination and cell wall properties in common fig fruit. <i>Phytochemistry</i> , 2014 , 98, 78-84	4	6
125	Kinetics of apple polyphenol diffusion in solutions with different osmotic strengths. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 9841-7	5.7	4
124	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
123	Two micro-mechanical techniques for studying the enzymatic maceration kinetics of apple parenchyma. <i>Journal of Food Engineering</i> , 2014 , 122, 1-7	6	1
122	Different compounds are extracted with different time courses from fruits during microwave hydrodiffusion: examples and possible causes. <i>Food Chemistry</i> , 2014 , 154, 179-86	8.5	9
121	Mechanisms of folate losses during processing: diffusion vs. heat degradation. <i>Food Chemistry</i> , 2014 , 157, 439-47	8.5	23
120	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

119	Thermal degradation of folates under varying oxygen conditions. <i>Food Chemistry</i> , 2014 , 165, 85-91	8.5	16
118	Nutritional Compounds in Figs from the Southern Mediterranean Region. <i>International Journal of Food Properties</i> , 2014 , 17, 491-499	3	21
117	Neutral sugar side chains of pectins limit interactions with procyanidins. <i>Carbohydrate Polymers</i> , 2014 , 99, 527-36	10.3	56
116	Structural parameters that determine the rheological properties of apple puree. <i>Journal of Food Engineering</i> , 2013 , 119, 619-626	6	33
115	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
114	Effects of industrial processing on folate content in green vegetables. <i>Food Chemistry</i> , 2013 , 139, 815-24	8.5	38
113	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
112	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
111	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
110	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
109	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
108	Caprification modifies polyphenols but not cell wall concentrations in ripe figs. <i>Scientia Horticulturae</i> , 2013 , 160, 115-122	4.1	17
107	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
106	Physicochemical parameters that influence carotenoids bioaccessibility from a tomato juice. <i>Food Chemistry</i> , 2013 , 136, 435-41	8.5	21
105	Interactions between pectic compounds and procyanidins are influenced by methylation degree and chain length. <i>Biomacromolecules</i> , 2013 , 14, 709-18	6.9	73
104	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
103	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
102	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

101	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
100	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
99	Optimization of the liquefaction and saccharification of structural polysaccharides of jicama (<i>Pachyrhizus erosus</i> L.) tissue by enzymatic pulping. <i>LWT - Food Science and Technology</i> , 2012 , 46, 232-238	5.4	9
98	Kinetics of temperature increase during tomato processing modulate the bioaccessibility of lycopene. <i>Food Chemistry</i> , 2012 , 135, 2462-9	8.5	36
97	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
96	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
95	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
94	Comparison between microwave hydrodiffusion and pressing for plum juice extraction. <i>LWT - Food Science and Technology</i> , 2012 , 49, 229-237	5.4	16
93	Enzymatic liquefaction of jicama (<i>Pachyrhizus erosus</i>) tuberous roots and characterization of the cell walls after processing. <i>LWT - Food Science and Technology</i> , 2012 , 49, 257-262	5.4	8
92	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
91	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
90	Factors affecting postharvest preservation of safou (<i>Dacryodes edulis</i> (G. Don) H.J. Lam) fruits. <i>Forests Trees and Livelihoods</i> , 2012 , 21, 44-55	1.4	
89	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
88	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
87	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
86	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
85	Effect of processing on rheological, structural and sensory properties of apple puree. <i>Procedia Food Science</i> , 2011 , 1, 513-520		28
84	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

83	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
82	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
81	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
80	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
79	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
78	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
77	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
76	Pectin from Passion Fruit Fiber and Its Modification by Pectinmethylesterase. <i>Preventive Nutrition and Food Science</i> , 2010 , 15, 57-66	2.4	2
75	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
74	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
73	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
72	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
71	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
70	From apple to applesauce: Processing effects on dietary fibres and cell wall polysaccharides. <i>Food Chemistry</i> , 2009 , 117, 254-260	8.5	37
69	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
68	Change in anthocyanin concentrations in red apricot fruits during ripening. <i>LWT - Food Science and Technology</i> , 2009 , 42, 372-377	5.4	42
67	Interactions between globular proteins and procyanidins of different degrees of polymerization. <i>Journal of Dairy Science</i> , 2009 , 92, 5843-53	4	83
66	Reduction of colonic inflammation in HLA-B27 transgenic rats by feeding Marie Mâard apples, rich in polyphenols. <i>British Journal of Nutrition</i> , 2009 , 102, 1620-8	3.6	36

65	Sugar Beet Fiber 2009 ,		1
64	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
63	Characterization of plum procyanidins by thiolytic depolymerization. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 5188-96	5.7	26
62	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
61	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
60	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
59	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
58	Concentrations and characteristics of procyanidins and other phenolics in apples during fruit growth. <i>Phytochemistry</i> , 2007 , 68, 1128-38	4	68
57	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
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