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List of Publications by Year
in descending order

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44 papers	2,079 citations	293460 24 h-index	286692 43 g-index
44 all docs	44 docs citations	44 times ranked	2660 citing authors

#	Article	IF	Citations
1	Comparison of near-infrared, mid-infrared, Raman spectroscopy and near-infrared hyperspectral imaging to determine chemical, structural and rheological properties of apple purees. Journal of Food Engineering, 2022, 323, 111002.	2.7	9
2	Impact of an additional grinding step before apple cooking on environmental, nutritional and sensory qualities of puree: a case study for organic apple. Applied Food Research, 2022, 2, 100077.	1.4	0
3	Fruit variability impacts puree quality: Assessment on individually processed apples using the visible and near infrared spectroscopy. Food Chemistry, 2022, 390, 133088.	4.2	7
4	Effect of storage conditions on â€˜Deglet Nourâ€™ date palm fruit organoleptic and nutritional quality. LWT - Food Science and Technology, 2021, 137, 110343.	2.5	6
5	Visible, near- and mid-infrared spectroscopy coupled with an innovative chemometric strategy to control apple puree quality. Food Control, 2021, 120, 107546.	2.8	17
6	Modification of apple, beet and kiwifruit cell walls by boiling in acid conditions: Common and specific responses. Food Hydrocolloids, 2021, 112, 106266.	5.6	14
7	A method using near infrared hyperspectral imaging to highlight the internal quality of apple fruit slices. Postharvest Biology and Technology, 2021, 175, 111497.	2.9	24
8	Revisiting the contribution of ATR-FTIR spectroscopy to characterize plant cell wall polysaccharides. Carbohydrate Polymers, 2021, 262, 117935.	5.1	91
9	Mid-infrared technique to forecast cooked puree properties from raw apples: A potential strategy towards sustainability and precision processing. Food Chemistry, 2021, 355, 129636.	4.2	4
10	Interactions between heterogeneous cell walls and two procyanidins: Insights from the effects of chemical composition and physical structure. Food Hydrocolloids, 2021, 121, 107018.	5.6	8
11	A new application of NIR spectroscopy to describe and predict purees quality from the non-destructive apple measurements. Food Chemistry, 2020, 310, 125944.	4.2	42
12	Adoption and Optimization of Genomic Selection To Sustain Breeding for Apricot Fruit Quality. G3: Genes, Genomes, Genetics, 2020, 10, 4513-4529.	0.8	11
13	Exopolysaccharides in the rhizosphere: A comparative study of extraction methods. Application to their quantification in Mediterranean soils. Soil Biology and Biochemistry, 2020, 149, 107961.	4.2	12
14	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?. Food Chemistry, 2020, 330, 127357.	4.2	14
15	Toward the implementation of mid-infrared spectroscopy along the processing chain to improve quality of the tomato based products. LWT - Food Science and Technology, 2020, 130, 109518.	2.5	5
16	Soil Photosynthetic Microbial Communities Mediate Aggregate Stability: Influence of Cropping Systems and Herbicide Use in an Agricultural Soil. Frontiers in Microbiology, 2019, 10, 1319.	1.5	34
17	ATR-FTIR spectroscopy to determine cell wall composition: Application on a large diversity of fruits and vegetables. Carbohydrate Polymers, 2019, 212, 186-196.	5.1	85
18	Use of Machine Learning and Infrared Spectra for Rheological Characterization and Application to the Apricot. Scientific Reports, 2019, 9, 19197.	1.6	6

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19	Effect of cultivar and season on the robustness of PLS models for soluble solid content prediction in apricots using FT-NIRS. Journal of Food Science and Technology, 2019, 56, 330-339.	1.4	7
20	Contributions of Fourier-transform mid infrared (FT-MIR) spectroscopy to the study of fruit and vegetables: A review. Postharvest Biology and Technology, 2019, 148, 1-14.	2.9	187
21	Pear ripeness and tissue type impact procyanidin-cell wall interactions. Food Chemistry, 2019, 275, 754-762.	4.2	18
22	Quality traits prediction of the passion fruit pulp using NIR and MIR spectroscopy. LWT - Food Science and Technology, 2018, 95, 172-178.	2.5	31
23	Impact of canning and storage on apricot carotenoids and polyphenols. Food Chemistry, 2018, 240, 615-625.	4.2	30
24	Towards the Use of Biochemical Indicators in the Raw Fruit for Improved Texture of Pasteurized Apricots. Food and Bioprocess Technology, 2017, 10, 662-673.	2.6	11
25	Use of mid-infrared spectroscopy to monitor shelf-life of ready-made meals. LWT - Food Science and Technology, 2017, 85, 474-478.	2.5	3
26	Characterization of pectins extracted from pomegranate peel and their gelling properties. Food Chemistry, 2017, 215, 318-325.	4.2	134
27	Characterization of tissue specific differences in cell wall polysaccharides of ripe and overripe pear fruit. Carbohydrate Polymers, 2017, 156, 152-164.	5.1	66
28	Cultivar and Year Rather than Agricultural Practices Affect Primary and Secondary Metabolites in Apple Fruit. PLoS ONE, 2015, 10, e0141916.	1.1	22
29	Are folates, carotenoids and vitamin C affected by cooking? Four domestic procedures are compared on a large diversity of frozen vegetables. LWT - Food Science and Technology, 2015, 64, 735-741.	2.5	48
30	Comparison of NIR and MIR spectroscopic methods for determination of individual sugars, organic acids and carotenoids in passion fruit. Food Research International, 2014, 60, 154-162.	2.9	89
31	Comparison of NIRS approach for prediction of internal quality traits in three fruit species. Food Chemistry, 2014, 143, 223-230.	4.2	111
32	Home conservation strategies for tomato (Solanum lycopersicum): Storage temperature vs. duration â€“ Is there a compromise for better aroma preservation?. Food Chemistry, 2013, 139, 825-836.	4.2	29
33	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. Analytical Chemistry, 2013, 85, 11312-11318.	3.2	26
34	Pink Discoloration of Canned Pears: Role of Procyanidin Chemical Depolymerization and Procyanidin/Cell Wall Interactions. Journal of Agricultural and Food Chemistry, 2013, 61, 6679-6692.	2.4	25
35	Effect of Sample Preparation on the Measurement of Sugars, Organic Acids, and Polyphenols in Apple Fruit by Mid-infrared Spectroscopy. Journal of Agricultural and Food Chemistry, 2012, 60, 3551-3563.	2.4	53
36	Mid-infrared spectroscopy as a tool for rapid determination of internal quality parameters in tomato. Food Chemistry, 2011, 125, 1390-1397.	4.2	69

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37	Pomological and Nutraceutical Properties in Apricot Fruit: Cultivation Systems and Cold Storage Fruit Management. Plant Foods for Human Nutrition, 2010, 65, 112-120.	1.4	44
38	Rapid and non-destructive analysis of apricot fruit quality using FT-near-infrared spectroscopy. Food Chemistry, 2009, 113, 1323-1328.	4.2	106
39	Application of ATR-FTIR for a rapid and simultaneous determination of sugars and organic acids in apricot fruit. Food Chemistry, 2009, 115, 1133-1140.	4.2	154
40	Change in anthocyanin concentrations in red apricot fruits during ripening. LWT - Food Science and Technology, 2009, 42, 372-377.	2.5	76
41	Application of Reflectance Colorimeter Measurements and Infrared Spectroscopy Methods to Rapid and Nondestructive Evaluation of Carotenoids Content in Apricot (Prunus armeniaca L.). Journal of Agricultural and Food Chemistry, 2008, 56, 4916-4922.	2.4	54
42	Effect of Tomato Product Consumption on the Plasma Status of Antioxidant Microconstituents and on the Plasma Total Antioxidant Capacity in Healthy Subjects. Journal of the American College of Nutrition, 2004, 23, 148-156.	1.1	63
43	The aroma of Muscat of Frontignan grapes: effect of the light environment of vine or bunch on volatiles and glycoconjugates. Journal of the Science of Food and Agriculture, 2000, 80, 2012-2020.	1.7	117
44	Effects of Vine or Bunch Shading on the Glycosylated Flavor Precursors in Grapes ofVitis viniferaL. Cv. Syrah. Journal of Agricultural and Food Chemistry, 2000, 48, 1290-1297.	2.4	117