

# Sylvain Guyot

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6877505/publications.pdf>

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8  
papers

456  
citations

1478280

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h-index

1588896

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g-index

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9  
docs citations

9  
times ranked

593  
citing authors

#	ARTICLE	IF	CITATIONS
1	An insight into an intriguing oxidative biotransformation pathway of 5-O-caffeoylquinic acid by a gut bacterium. <i>Food and Function</i> , 2022, 13, 6195-6204.	2.1	2
2	Heat-unstable apple pathogenesis-related proteins alone or interacting with polyphenols contribute to haze formation in clear apple juice. <i>Food Chemistry</i> , 2020, 309, 125636.	4.2	7
3	Tannin-controlled micelles and fibrils of $\beta$ -casein. <i>Journal of Chemical Physics</i> , 2019, 151, 245103.	1.2	2
4	Self-aggregation of oxidized procyanidins contributes to the formation of heat-reversible haze in apple-based liqueur wine. <i>Food Chemistry</i> , 2019, 276, 797-805.	4.2	19
5	Haze in Apple-Based Beverages: Detailed Polyphenol, Polysaccharide, Protein, and Mineral Compositions. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 6404-6414.	2.4	34
6	Kinetics of the formation of $\beta$ -casein/tannin mixed micelles. <i>RSC Advances</i> , 2012, 2, 3934.	1.7	13
7	Inhibition of Apple Polyphenol Oxidase Activity by Procyanidins and Polyphenol Oxidation Products. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 122-130.	2.4	88
8	Polyphenol Profiles of French Cider Apple Varieties ( <i>Malus domestica</i> sp.). <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 4847-4853.	2.4	277