Olivier Dangles

List of Publications by Year
in descending order

137	9,489	36303 51	40979 93
papers	citations	h-index	g-index

142	142	142	10559
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Ultrasound-assisted extraction of polyphenols (flavanone glycosides) from orange (Citrus sinensis) Tj ETQq1 1 0.784314 rgBT /Overlo	8.2	556
2	Flavonoidâ€“serum albumin complexation: determination of binding constants and binding sites by fluorescence spectroscopy. Biochimica Et Biophysica Acta - General Subjects, 2005, 1721, 164-173.	2.4	474
3	Stabilizing and Modulating Color by Copigmentation: Insights from Theory and Experiment. Chemical Reviews, 2016, 116, 4937-4982.	47.7	408
4	Quantitative Kinetic Analysis of Hydrogen Transfer Reactions from Dietary Polyphenols to the DPPH Radical. Journal of Agricultural and Food Chemistry, 2003, 51, 615-622.	5.2	311
5	A comprehensive review on flavanones, the major citrus polyphenols. Journal of Food Composition and Analysis, 2014, 33, 85-104.	3.9	304
6	The Role of Biodiversity in the Functioning of Freshwater and Marine Benthic Ecosystems. BioScience, 2004, 54, 767.	4.9	296
7	Color Stability of Commercial Anthocyanin-Based Extracts in Relation to the Phenolic Composition. Protective Effects by Intra- and Intermolecular Copigmentation. Journal of Agricultural and Food Chemistry, 2001, 49, 170-176.	5.2	275
8	Biodiversity under threat in glacier-fed riverÂsystems. Nature Climate Change, 2012, 2, 361-364.	18.8	265
9	Impacts of stream acidification on litter breakdown: implications for assessing ecosystem functioning. Journal of Applied Ecology, 2004, 41, 365-378.	4.0	222
10	Obstacles to integrated pest management adoption in developing countries. Proceedings of the National Academy of Sciences of the United States of America, 2014, 111, 3889-3894.	7.1	199
11	Species richness-decomposition relationships depend on species dominance. Ecology Letters, 2004, 7, 395-402.	6.4	197
12	The Chemical Reactivity of Anthocyanins and Its Consequences in Food Science and Nutrition. Molecules, 2018, 23, 1970.	3.8	186
13	Anthocyanin intramolecular copigment effect. Phytochemistry, 1993, 34, 119-124.	2.9	176
14	A comparative analysis reveals weak relationships between ecological factors and beta diversity of stream insect metacommunities at two spatial levels. Ecology and Evolution, 2015, 5, 1235-1248.	1.9	167
15	A global synthesis of biodiversity responses to glacier retreat. Nature Ecology and Evolution, 2019, 3, 1675-1685.	7.8	154
16	Anthocyanin molecular interactions: the first step in the formation of new pigments during wine aging?. Food Chemistry, 1994, 51, 365-371.	8.2	152
17	Interactions of quercetin with iron and copper ions: Complexation and autoxidation. Free Radical Research, 2006, 40, 303-320.	3.3	139
18	Direct enrichment of olive oil in oleuropein by ultrasound-assisted maceration at laboratory and pilot plant scale. Ultrasonics Sonochemistry, 2012, 19, 777-786.	8.2	129

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19	New aspects of anthocyanin complexation. Intramolecular copigmentation as a means for colour loss?. Phytochemistry, 1996, 41, 301-308.	2.9	127
20	Effects of physicochemical properties of carotenoids on their bioaccessibility, intestinal cell uptake, and blood and tissue concentrations. Molecular Nutrition and Food Research, 2012, 56, 1385-1397.	3.3	124
21	Antioxidant activity of olive phenols: mechanistic investigation and characterization of oxidation products by mass spectrometry. Organic and Biomolecular Chemistry, 2005, 3, 423.	2.8	123
22	One-electron oxidation of quercetin and quercetin derivatives in protic and non protic media. Journal of the Chemical Society Perkin Transactions II, 1999, , 1387-1396.	0.9	122
23	Coupling reactions between flavylium ions and catechin. Phytochemistry, 1996, 41, 1583-1592.	2.9	120
24	Simulating species loss following perturbation: assessing the effects on process rates. Proceedings of the Royal Society B: Biological Sciences, 2002, 269, 1047-1052.	2.6	117
25	Microwaveâ€assisted water extraction of green tea polyphenols. Phytochemical Analysis, 2009, 20, 408-415.	2.4	106
26	Kinetic and thermodynamic control of flavylium hydration in the pelargonidin-cinnamic acid complexation. Origin of the extraordinary flower color diversity of Pharbitis nil. Journal of the American Chemical Society, 1993, 115, 3125-3132.	13.7	102
27	Binding of flavonoids to plasma proteins. Methods in Enzymology, 2001, 335, 319-333.	1.0	98
28	A remarkable influence of microwave extraction: Enhancement of antioxidant activity of extracted onion varieties. Food Chemistry, 2011, 127, 1472-1480.	8.2	98
29	Polyphenol interactions. The copigmentation case: thermodynamic data from temperature variation and relaxation kinetics. Medium effect. Canadian Journal of Chemistry, 1992, 70, 2174-2189.	1.1	96
30	Comparative Study on Antioxidant Activity of Lycopene (Z)-Isomers in Different Assays. Journal of Agricultural and Food Chemistry, 2011, 59, 4504-4511.	5.2	96
31	Antioxidant Activity of Plant Phenols: Chemical Mechanisms and Biological Significance. Current Organic Chemistry, 2012, 16, 692-714.	1.6	93
32	Naturally acid freshwater ecosystems are diverse and functional: evidence from boreal streams. Oikos, 2004, 104, 149-155.	2.7	91
33	pH and solvent effects on the copigmentation reaction of malvin with polyphenols, purine and pyrimidine derivatives. Journal of the Chemical Society Perkin Transactions II, 1991, , 1235.	0.9	80
34	Flavonolâ€“serum albumin complexation. Two-electron oxidation of flavonols and their complexes with serum albumin. Journal of the Chemical Society Perkin Transactions II, 1999, , 737-744.	0.9	75
35	Reactivity of food phenols with iron and copper ions: binding, dioxygen activation and oxidation mechanisms. Food and Function, 2014, 5, 1186-1202.	4.6	74
36	Functional plasticity of benthic macroinvertebrates: implications for trophic dynamics in acid streams. Canadian Journal of Fisheries and Aquatic Sciences, 2002, 59, 1563-1573.	1.4	73

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37	Environmental harshness and global richness patterns in glacierâ€fed streams. Global Ecology and Biogeography, 2012, 21, 647-656.	5.8	72
38	Physicochemical Studies of New Anthocyanoâ€Ellagitannin Hybrid Pigments: About the Origin of the Influence of Oak Câ€Glycosidic Ellagitannins on Wine Color. European Journal of Organic Chemistry, 2010, 2010, 55-63.	2.4	71
39	Highlights on Anthocyanin Pigmentation and Copigmentation: A Matter of Flavonoid Ï€-Stacking Complexation To Be Described by DFT-D. Journal of Chemical Theory and Computation, 2012, 8, 2034-2043.	5.3	71
40	Quercetin (=2-(3,4-Dihydroxyphenyl)-3,5,7-trihydroxy-4H-1- benzopyran-4-one) Glycosides and Sulfates: Chemical Synthesis, Complexation, and Antioxidant Properties. Helvetica Chimica Acta, 2001, 84, 1133-1156.	1.6	69
41	Invertebrate Metacommunity Structure and Dynamics in an Andean Glacial Stream Network Facing Climate Change. PLoS ONE, 2015, 10, e0136793.	2.5	66
42	Comparison of the Anthocyanin Composition during Ripening of Syrah Grapes Grown Using Organic or Conventional Agricultural Practices. Journal of Agricultural and Food Chemistry, 2006, 54, 5230-5235.	5.2	62
43	Time lag between glacial retreat and upward migration alters tropical alpine communities. Perspectives in Plant Ecology, Evolution and Systematics, 2018, 30, 89-102.	2.7	62
44	Synthesis of 3-Methoxy- and 3-(?-D-Glucopyranosyloxy)flavylium Ions. Influence of the flavylium substitution pattern on the reactivity of anthocyanins in aqueous solution. Helvetica Chimica Acta, 1994, 77, 1595-1610.	1.6	61
45	Influence of Procyanidins on the Color Stability of Oenin Solutions. Journal of Agricultural and Food Chemistry, 2002, 50, 3299-3305.	5.2	60
46	Dietary Iron-Initiated Lipid Oxidation and Its Inhibition by Polyphenols in Gastric Conditions. Journal of Agricultural and Food Chemistry, 2012, 60, 9074-9081.	5.2	57
47	An innovative grape juice enriched in polyphenols by microwave-assisted extraction. Food Chemistry, 2013, 141, 3268-3272.	8.2	57
48	Kinetic and thermodynamic investigation of the aluminiumâ€“anthocyanin complexation in aqueous solution. Journal of the Chemical Society Perkin Transactions II, 1994, , 2587-2596.	0.9	56
49	Antioxidant properties of anthocyanins and tannins: a mechanistic investigation with catechin and the 3â€²,4â€²,7-trihydroxyflavylium ion. Perkin Transactions II RSC, 2000, , 1653-1663.	1.1	56
50	Ecological responses to experimental glacier-runoff reduction in alpine rivers. Nature Communications, 2016, 7, 12025.	12.8	56
51	Inhibition of the metmyoglobin-induced peroxidation of linoleic acid by dietary antioxidants: Action in the aqueous vs. lipid phase. Free Radical Research, 2005, 39, 547-563.	3.3	54
52	Chemical Modeling of Heme-Induced Lipid Oxidation in Gastric Conditions and Inhibition by Dietary Polyphenols. Journal of Agricultural and Food Chemistry, 2010, 58, 676-683.	5.2	54
53	Flavonoids and flower colour. , 1993, , 565-588.		54
54	Chemical Synthesis of Hydroxycinnamic Acid Glucosides and Evaluation of Their Ability To Stabilize Natural Colors via Anthocyanin Copigmentation. Journal of Agricultural and Food Chemistry, 2007, 55, 7573-7579.	5.2	52

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55	The influence of acylation, metal binding and natural antioxidants on the thermal stability of red cabbage anthocyanins in neutral solution. Food and Function, 2019, 10, 6740-6751.	4.6	51
56	Longitudinal zonation of macroinvertebrates in an Ecuadorian glacierâ€fed stream: do tropical glacial systems fit the temperate model?. Freshwater Biology, 2010, 55, 1234-1248.	2.4	50
57	Antioxidant properties of 3-deoxyanthocyanidins and polyphenolic extracts from CÃ´te dâ€™Ivoireâ€™s red and white sorghums assessed by ORAC and in vitro LDL oxidisability tests. Food Chemistry, 2014, 145, 701-709.	8.2	50
58	Dietary antioxidants as inhibitors of the heme-induced peroxidation of linoleic acid: Mechanism of action and synergism. Free Radical Biology and Medicine, 2007, 43, 933-946.	2.9	49
59	Runoff and the longitudinal distribution of macroinvertebrates in a glacierâ€fed stream: implications for the effects of global warming. Freshwater Biology, 2014, 59, 2038-2050.	2.4	48
60	Predicting richness effects on ecosystem function in natural communities: insights from high-elevation streams. Ecology, 2011, 92, 733-743.	3.2	47
61	A spectroscopic method based on the anthocyanin copigmentation interaction and applied to the quantitative study of molecular complexes. Journal of the Chemical Society Perkin Transactions II, 1992, , 247.	0.9	44
62	Red cabbage anthocyanins: The influence of d-glucose acylation by hydroxycinnamic acids on their structural transformations in acidic to mildly alkaline conditions and on the resulting color. Dyes and Pigments, 2018, 158, 342-352.	3.7	44
63	UVâ"Visible Spectroscopic Investigation of the 8,8-Methylmethine Catechin-malvidin 3-Glucoside Pigments in Aqueous Solution:Â Structural Transformations and Molecular Complexation with Chlorogenic Acid. Journal of Agricultural and Food Chemistry, 2006, 54, 189-196.	5.2	42
64	Antioxidant Activity of Wine Pigments Derived from Anthocyanins: Hydrogen Transfer Reactions to the DPPH Radical and Inhibition of the Heme-Induced Peroxidation of Linoleic Acid. Journal of Agricultural and Food Chemistry, 2009, 57, 5762-5770.	5.2	42
65	Binding of citrus flavanones and their glucuronides and chalcones to human serum albumin. Food and Function, 2011, 2, 617.	4.6	42
66	Antioxidant activity of olive phenols and other dietary phenols in model gastric conditions: Scavenging of the free radical DPPH and inhibition of the haem-induced peroxidation of linoleic acid. Food Chemistry, 2016, 213, 135-142.	8.2	42
67	Acylated Flavone Glucosides: Synthesis, Conformational Investigation, and Complexation Properties. Helvetica Chimica Acta, 1999, 82, 2201-2212.	1.6	40
68	Coupled Information Diffusionâ€"Pest Dynamics Models Predict Delayed Benefits of Farmer Cooperation in Pest Management Programs. PLoS Computational Biology, 2011, 7, e1002222.	3.2	40
69	The inclusion complex of rosmarinic acid into beta-cyclodextrin: A thermodynamic and structural analysis by NMR and capillary electrophoresis. Food Chemistry, 2016, 208, 258-263.	8.2	40
70	Inhibition of lipid peroxidation by quercetin and quercetin derivatives: antioxidant and prooxidant effects. Perkin Transactions II RSC, 2000, , 1215-1222.	1.1	37
71	Inhibition of the peroxidation of linoleic acid by the flavonoid quercetin within their complex with human serum albumin. Free Radical Biology and Medicine, 2007, 43, 241-252.	2.9	35
72	Organic Synthesis of New Putative Lycopene Metabolites and Preliminary Investigation of Their Cell-Signaling Effects. Journal of Agricultural and Food Chemistry, 2011, 59, 1457-1463.	5.2	35

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73	Chemical Synthesis of Citrus Flavanone Glucuronides. Journal of Agricultural and Food Chemistry, 2010, 58, 8437-8443.	5.2	34
74	Discovery of a natural cyan blue: A unique food-sourced anthocyanin could replace synthetic brilliant blue. Science Advances, 2021, 7, .	10.3	34
75	Crop damage increases with pest species diversity: evidence from potato tuber moths in the tropical Andes. Journal of Applied Ecology, 2009, 46, 1115-1121.	4.0	33
76	Human hydroxytyrosol's absorption and excretion from a nutraceutical. Journal of Functional Foods, 2016, 23, 278-282.	3.4	32
77	Influence of a Flavan-3-ol Substituent on the Affinity of Anthocyanins (Pigments) toward Vinylcatechin Dimers and Proanthocyanidins (Copigments). Journal of Physical Chemistry B, 2012, 116, 14089-14099.	2.6	31
78	Direct and Rapid Profiling of Biophenols in Olive Pomace by UHPLC-DAD-MS. Food Analytical Methods, 2018, 11, 1001-1010.	2.6	31
79	Binding of Plant Polyphenols to Serum Albumin and LDL: Healthy Implications for Heart Disease. Journal of Agricultural and Food Chemistry, 2019, 67, 9139-9147.	5.2	31
80	Two very distinct types of anthocyanin complexation: Copigmentation and inclusion. Tetrahedron Letters, 1992, 33, 5227-5230.	1.4	29
81	Antioxidant activity of (all-E)-lycopene and synthetic apo-lycopenoids in a chemical model of oxidative stress in the gastro-intestinal tract. New Journal of Chemistry, 2012, 36, 575-587.	2.8	29
82	3-O-Hydroxytyrosol glucuronide and 4-O-hydroxytyrosol glucuronide reduce endoplasmic reticulum stress in vitro. Food and Function, 2015, 6, 3275-3281.	4.6	29
83	Anthocyanin anti-copigment effect. Phytochemistry, 1992, 31, 3811-3812.	2.9	28
84	Water-Soluble Flavonol (=3-Hydroxy-2-phenyl-4H-1-benzopyran-4-one) Derivatives: Chemical Synthesis, Colouring, and Antioxidant Properties. Helvetica Chimica Acta, 2000, 83, 428-443.	1.6	27
85	Physico-Chemical and Chromatic Characterization of Malvidin 3-Glucoside-vinylcatechol and Malvidin 3-Glucoside-vinylguaiacol Wine Pigments. Journal of Agricultural and Food Chemistry, 2010, 58, 9744-9752.	5.2	27
86	Relationships between stream macroinvertebrate communities and new floodâ€based indices of glacial influence. Freshwater Biology, 2014, 59, 1916-1925.	2.4	27
87	The fate of acylated anthocyanins in mildly heated neutral solution. Dyes and Pigments, 2020, 178, 108326.	3.7	27
88	Olive phenols efficiently inhibit the oxidation of serum albumin-bound linoleic acid and butyrylcholine esterase. Biochimica Et Biophysica Acta - General Subjects, 2009, 1790, 240-248.	2.4	26
89	Iron-induced oxidation of (all-E)-Î²-carotene under model gastric conditions: kinetics, products, and mechanism. Free Radical Biology and Medicine, 2013, 63, 195-206.	2.9	26
90	Inhibition of iron-induced lipid peroxidation by newly identified bacterial carotenoids in model gastric conditions: comparison with common carotenoids. Food and Function, 2013, 4, 698.	4.6	26

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91	p-Hydroxyphenyl-pyranoanthocyanins: An Experimental and Theoretical Investigation of Their Acidâ€"Base Properties and Molecular Interactions. International Journal of Molecular Sciences, 2016, 17, 1842.	4.1	26
92	A simple synthesis of 3-deoxyanthocyanidins and their O-glucosides. Tetrahedron, 2016, 72, 4294-4302.	1.9	26
93	Perturbation of the EphA2â€"EphrinA1 System in Human Prostate Cancer Cells by Colonic (Poly)phenol Catabolites. Journal of Agricultural and Food Chemistry, 2012, 60, 8877-8884.	5.2	25
94	Temporal variability in discharge and benthic macroinvertebrate assemblages in a tropical glacier-fed stream. Freshwater Science, 2014, 33, 32-45.	1.8	25
95	Complexation of a fluorescent anthocyanin with purines and polyphenols. Phytochemistry, 1992, 31, 4317-4324.	2.9	24
96	Synthesis of a New, Highly Fluorescent Amino Acid Derivative:N-[(tert-Butoxy)carbonyl]-3-[2-(1H-indol-3-yl)benzoxazol-5-yl]-L-alanine Methyl Ester. Helvetica Chimica Acta, 2001, 84, 1086-1092.	1.6	24
97	Analogs of anthocyanins with a 3â€²,4â€²-dihydroxy substitution: Synthesis and investigation of their acidâ€"base, hydration, metal binding and hydrogen-donating properties in aqueous solution. Dyes and Pigments, 2013, 96, 7-15.	3.7	24
98	Vinylcatechin Dimers Are Much Better Copigments for Anthocyanins than Catechin Dimer Procyanidin B3. Journal of Agricultural and Food Chemistry, 2010, 58, 3159-3166.	5.2	23
99	A simple synthesis of a highly water soluble symmetrical Î²-cyclodextrin derivative. Tetrahedron Letters, 1997, 38, 1551-1554.	1.4	22
100	Interactions between Carotenoids from Marine Bacteria and Other Micronutrients: Impact on Stability and Antioxidant Activity. Marine Drugs, 2015, 13, 7020-7039.	4.6	21
101	Direct and indirect effects of glaciers on aquatic biodiversity in high Andean peatlands. Global Change Biology, 2016, 22, 3196-3205.	9.5	20
102	A comprehensive investigation of guaiacyl-pyranoanthocyanin synthesis by one-/two-dimensional NMR and UPLCâ€"DADâ€"ESIâ€"MSn. Food Chemistry, 2016, 199, 902-910.	8.2	20
103	Involvement of bilitranslocase and beta-glucuronidase in the vascular protection by hydroxytyrosol and its glucuronide metabolites in oxidative stress conditions. Journal of Nutritional Biochemistry, 2018, 51, 8-15.	4.2	20
104	Polyphenols bind to low density lipoprotein at biologically relevant concentrations that are protective for heart disease. Archives of Biochemistry and Biophysics, 2020, 694, 108589.	3.0	20
105	Influence of serum albumin and the flavonol quercetin on the peroxidase activity of metmyoglobin. Free Radical Biology and Medicine, 2010, 48, 1162-1172.	2.9	19
106	Stability of bacterial carotenoids in the presence of iron in a model of the gastric compartment â€" Comparison with dietary reference carotenoids. Archives of Biochemistry and Biophysics, 2015, 572, 89-100.	3.0	19
107	Gallic Esters of Sucrose as Efficient Radical Scavengers in Lipid Peroxidation. Journal of Agricultural and Food Chemistry, 2002, 50, 3425-3430.	5.2	18
108	Characterization of hydroxytyrosol-Î²-cyclodextrin complexes in solution and in the solid state, a potential bioactive ingredient. LWT - Food Science and Technology, 2019, 102, 317-323.	5.2	17

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109	The influence of phenolic acyl groups on the color of purple sweet potato anthocyanins and their metal complexes. Dyes and Pigments, 2021, 185, 108792.	3.7	17
110	Separation of flavone C-glycosides and qualitative analysis of Passiflora incarnata L. by capillary zone electrophoresis. , 2000, 11, 90-98.		16
111	Chemically Synthesized Glycosides of Hydroxylated Flavylium Ions as Suitable Models of Anthocyanins: Binding to Iron Ions and Human Serum Albumin, Antioxidant Activity in Model Gastric Conditions. Molecules, 2014, 19, 20709-20730.	3.8	15
112	Synthesis of hydroxycinnamic acid glucuronides and investigation of their affinity for human serum albumin. Organic and Biomolecular Chemistry, 2008, 6, 4253.	2.8	14
113	Glacial flood pulse effects on benthic fauna in equatorial high-Andean streams. Hydrological Processes, 2013, 28, n/a-n/a.	2.6	14
114	Câ€<scp>D</scp>â€Glucopyranosyl Derivatives of Tocopherols â€“ Synthesis and Evaluation as Amphiphilic Antioxidants. European Journal of Organic Chemistry, 2008, 2008, 1869-1883.	2.4	13
115	Glycosyl carotenoids from marine spore-forming Bacillus sp. strains are readily bioaccessible and bioavailable. Food Research International, 2013, 51, 914-923.	6.2	13
116	Effect of Foods and Î²-Cyclodextrin on the Bioaccessibility and the Uptake by Caco-2 Cells of Hydroxytyrosol from Either a Pure Standard or Alperujo. Journal of Agricultural and Food Chemistry, 2018, 66, 4614-4620.	5.2	13
117	Carotenoids: Experimental Ionization Energies and Capacity at Inhibiting Lipid Peroxidation in a Chemical Model of Dietary Oxidative Stress. Journal of Physical Chemistry B, 2018, 122, 5860-5869.	2.6	13
118	3?-(?-D-Glycopyranosyloxy)flavylium Ions: Synthesis and investigation of their properties in aqueous solution. Hydrogen bonding as a mean of colour variation. Helvetica Chimica Acta, 1997, 80, 398-413.	1.6	12
119	Effect of Temperature on Acidity and Hydration Equilibrium Constants of Delphinidin-3-O- and Cyanidin-3-O-sambubioside Calculated from Uni- and Multiwavelength Spectroscopic Data. Journal of Agricultural and Food Chemistry, 2016, 64, 4139-4145.	5.2	12
120	Î²-Cyclodextrin Does not Alter the Bioaccessibility and the Uptake by Caco-2 Cells of Olive By-Product Phenolic Compounds. Nutrients, 2018, 10, 1653.	4.1	12
121	Gallic esters of sucrose as a new class of antioxidants. Tetrahedron Letters, 1999, 40, 3387-3390.	1.4	11
122	Functional structure and diversity of invertebrate communities in a glacierised catchment of the tropical Andes. Freshwater Biology, 2020, 65, 1348-1362.	2.4	11
123	Acylated Anthocyanins from Red Cabbage and Purple Sweet Potato Can Bind Metal Ions and Produce Stable Blue Colors. International Journal of Molecular Sciences, 2021, 22, 4551.	4.1	10
124	Binding of the five multistate species of the anthocyanin analog 7-Î²-D-glucopyranosyloxy-4â€²-hydroxyflavylium to the Î²-cyclodextrin derivative captisol. Dyes and Pigments, 2017, 143, 479-487.	3.7	8
125	Pesticide misuse among small Andean farmers stems from pervasive misinformation by retailers. , 2022, 1, e0000017.		8
126	Analogs of Natural 3-Deoxyanthocyanins: O-Glucosides of the 4â€²,7-Dihydroxyflavylium Ion and the Deep Influence of Glycosidation on Color. International Journal of Molecular Sciences, 2016, 17, 1751.	4.1	6

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127	Encapsulation of phenolic acids into cyclodextrins: A global statistical analysis of the effects of pH, temperature and concentrations on binding constants measured by ACE methods. Electrophoresis, 2022, 43, 2290-2301.	2.4	6
128	Flavonoidâ€" Protein Interactions. , 2005, , 443-469.		5
129	A flash photolysis and stopped-flow spectroscopy study of 3â€²,4â€²-dihydroxy-7-O-Î²-d-glucopyranosyloxyflavylium chloride, an anthocyanin analogue exhibiting efficient photochromic properties. Photochemical and Photobiological Sciences, 2013, 12, 576-581.	2.9	5
130	Oxidative Cleavage Products of Lycopene: Production and Reactivity in a Biomimetic Experimental Model of Oxidative Stress. ACS Symposium Series, 2013, , 191-205.	0.5	4
131	Glacier influence on bird assemblages in habitat islands of the high Bolivian Andes. Diversity and Distributions, 2022, 28, 242-256.	4.1	4
132	Iron-induced peroxidation of trilinolein nano-emulsions under model gastric conditions and its inhibition by dietary phenolic antioxidants. Food and Function, 2020, 11, 9144-9156.	4.6	3
133	Functional Feeding Groups of Macrofauna and Detritus Decomposition along a Gradient of Glacial Meltwater Influence in Tropical High-Andean Streams. Water (Switzerland), 2021, 13, 3303.	2.7	3
134	Le potentiel antioxydant des alimentsÂ: mythes et rÃ©alitÃ©s. Cahiers De Nutrition Et De Dietetique, 2020, 55, 176-183.	0.3	2
135	One-Step Extraction of Olive Phenols from Aqueous Solution Using Î²-Cyclodextrin in the Solid State, a Simple Eco-Friendly Method Providing Photochemical Stability to the Extracts. Molecules, 2021, 26, 4463.	3.8	2
136	Title is missing!. Helvetica Chimica Acta, 2000, 83, 428-443.	1.6	2
137	Title is missing!. Helvetica Chimica Acta, 2001, 84, 1133-1156.	1.6	1