Gilles Feron

List of Publications by Year
in descending order

111 papers	3,170 citations	136740 32 h-index	205818 48 g-index
116 all docs	116 docs citations	116 times ranked	2457 citing authors

#	Article	IF	Citations
1	Molecular mechanisms of aroma persistence: From noncovalent interactions between aroma compounds and the oral mucosa to metabolization of aroma compounds by saliva and oral cells. Food Chemistry, 2022, 373, 131467.	4.2	20
2	Guiding the formulation of soft cereal foods for the elderly population through food oral processing: Challenges and opportunities. Advances in Food and Nutrition Research, 2022, , .	1.5	0
3	Astringency Sensitivity to Tannic Acid: Effect of Ageing and Saliva. Molecules, 2022, 27, 1617.	1.7	6
4	Role of human salivary enzymes in bitter taste perception. Food Chemistry, 2022, 386, 132798.	4.2	11
5	Robots and transformations of work in farm: a systematic review of the literature and a research agenda. Agronomy for Sustainable Development, 2022, 42, .	2.2	22
6	Le comportement alimentaire, ses dÃ©terminants et son lien avec la santÃ© bucco-dentaireÂ: rÃ©sultats Ã©pidÃ©miologiques chez les seniors inscrits Ã la cohorte NutriNet-SantÃ©. Cahiers De Nutrition Et De Dietetique, 2021, 56, 111-116.	0.2	0
7	Physiological and oral parameters contribute prediction of retronasal aroma release in an elderly cohort. Food Chemistry, 2021, 342, 128355.	4.2	18
8	Influence of Prebiotic Fructans on Retronasal Aroma from Elderly Individuals. Molecules, 2021, 26, 2906.	1.7	2
9	Impact of Oral Microbiota on Flavor Perception: From Food Processing to In-Mouth Metabolization. Foods, 2021, 10, 2006.	1.9	19
10	RÃ1le de la salive dans la perception sensorielle et introduction aux pratiques analytiques. Cahiers De Nutrition Et De Dietetique, 2021, 56, 234-248.	0.2	0
11	Relationship among oral health status, bolus formation and food comfortability during consumption of model cheeses in elderly. Food and Function, 2021, 12, 7379-7389.	2.1	2
12	The association between changes of gustatory function and changes of salivary parameters: A pilot study. Clinical Otolaryngology, 2021, 46, 538-545.	0.6	7
13	Oral enzymatic detoxification system: Insights obtained from proteome analysis to understand its potential impact on aroma metabolization. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 5516-5547.	5.9	14
14	Impact de lâ€™incorporation en protÃ©ines de lÃ©gumineuses (pois et fÃ¨ve) dans des produits cÃ©rÃ©aliers (brioche et gÃ©noise) Ã destination de personnes Ã¢gÃ©es sur la transformation orale et la digestibilitÃ© in vitro des protÃ©ines. Cahiers De Nutrition Et De Dietetique, 2020, 55, 317-324.	0.2	2
15	Oral processing and comfort perception of soft cereal foods fortified with pulse proteins in the elderly with different oral health status. Food and Function, 2020, 11, 4535-4547.	2.1	14
16	The Relationship Between Salivary Redox, Diet, and Food Flavor Perception. Frontiers in Nutrition, 2020, 7, 612735.	1.6	24
17	ActivitÃ©s oxydo-rÃ©ductrices dans la saliveÂ: modulation par lâ€™alimentation et importance pour la perception sensorielle des aliments. Cahiers De Nutrition Et De Dietetique, 2020, 55, 184-196.	0.2	2
18	Le confort en bouche, un nouveau concept pour mieux comprendre les attentes des consommateurs seniors. Cahiers De Nutrition Et De Dietetique, 2020, 55, 305-316.	0.2	0

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19	Role of the bolus degree of structure on the protein digestibility during in vitro digestion of a pea proteinâ€fortified sponge cake chewed by elderly. Journal of Texture Studies, 2019, 51, 134-143.	1.1	17
20	Association of the Dietary Index Underpinning the Nutri-Score Label with Oral Health: Preliminary Evidence from a Large, Population-Based Sample. Nutrients, 2019, 11, 1998.	1.7	13
21	Oral lipolysis and its association with diet and the perception and digestion of lipids: A systematic literature review. Archives of Oral Biology, 2019, 108, 104550.	0.8	10
22	A new masticatory performance assessment method for infants: A feasibility study. Journal of Texture Studies, 2019, 50, 237-247.	1.1	5
23	Assessment Wine Aroma Persistence by Using an in Vivo PTR-ToF-MS Approach and Its Relationship with Salivary Parameters. Molecules, 2019, 24, 1277.	1.7	30
24	Saliva and Food Oral Processing. Journal of Texture Studies, 2019, 50, 4-5.	1.1	14
25	Does interindividual variability of saliva affect the release and metabolization of aroma compounds ex vivo? The particular case of elderly suffering or not from hyposalivation. Journal of Texture Studies, 2019, 50, 36-44.	1.1	30
26	Fragmentation of two soft cereal products during oral processing in the elderly: Impact of product properties and oral health status. Food Hydrocolloids, 2019, 91, 153-165.	5.6	24
27	Unstimulated saliva: Background noise in taste molecules. Journal of Texture Studies, 2019, 50, 6-18.	1.1	24
28	Relationships of oral comfort perception and bolus properties in the elderly with salivary flow rate and oral health status for two soft cereal foods. Food Research International, 2019, 118, 13-21.	2.9	34
29	Main effects of human saliva on flavour perception and the potential contribution to food consumption. Proceedings of the Nutrition Society, 2018, 77, 423-431.	0.4	44
30	Physiological mechanisms explaining human differences in fat perception and liking in food spreads-a review. Trends in Food Science and Technology, 2018, 74, 46-55.	7.8	27
31	Obese Subjects With Specific Gustatory Papillae Microbiota and Salivary Cues Display an Impairment to Sense Lipids. Scientific Reports, 2018, 8, 6742.	1.6	32
32	Understanding the release and metabolism of aroma compounds using micro-volume saliva samples by ex vivo approaches. Food Chemistry, 2018, 240, 275-285.	4.2	47
33	Behavioral and physiological determinants of food choice and consumption at sensitive periods of the life span, a focus on infants and elderly. Innovative Food Science and Emerging Technologies, 2018, 46, 91-106.	2.7	45
34	Association between Salivary Hypofunction and Food Consumption in the Elderlies. A Systematic Literature Review. Journal of Nutrition, Health and Aging, 2018, 22, 407-419.	1.5	37
35	Oral comfort: A new concept to understand elderly peopleâ€™s expectations in terms of food sensory characteristics. Food Quality and Preference, 2018, 70, 57-67.	2.3	28
36	Acceptance of added fat to first complementary feeding purees: An exploration of fat type, feeding history and saliva composition. Appetite, 2018, 131, 160-168.	1.8	7

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37	Bolus quality and food comfortability of model cheeses for the elderly as influenced by their texture. Food Research International, 2018, 111, 31-38.	2.9	21
38	Impact of blade tenderization, marinade and cooking temperature on oral comfort when eating meat in an elderly population. Meat Science, 2018, 145, 86-93.	2.7	22
39	Adherence to National Dietary Guidelines in Association with Oral Health Impact on Quality of Life. Nutrients, 2018, 10, 527.	1.7	12
40	The degree of processing of foods which are most widely consumed by the French elderly population is associated with satiety and glycemic potentials and nutrient profiles. Food and Function, 2017, 8, 651-658.	2.1	49
41	New determinants of olfactory habituation. Scientific Reports, 2017, 7, 41047.	1.6	43
42	Associations between food consumption patterns and saliva composition: Specificities of eating difficulties children. Physiology and Behavior, 2017, 173, 116-123.	1.0	23
43	Using food comfortability to compare food's sensory characteristics expectations of elderly people with or without oral health problems. Journal of Texture Studies, 2017, 48, 280-287.	1.1	29
44	Chewing bread: impact on alpha-amylase secretion and oral digestion. Food and Function, 2017, 8, 607-614.	2.1	38
45	Model cheese aroma perception is explained not only by in vivo aroma release but also by salivary composition and oral processing parameters. Food and Function, 2017, 8, 615-628.	2.1	31
46	Differences in the Density of Fungiform Papillae and Composition of Saliva in Patients With Taste Disorders Compared to Healthy Controls. Chemical Senses, 2017, 42, 699-708.	1.1	33
47	Sex-Specific Sociodemographic Correlates of Dietary Patterns in a Large Sample of French Elderly Individuals. Nutrients, 2016, 8, 484.	1.7	24
48	Salivary Flow Decreases in Healthy Elderly People Independently of Dental Status and Drug Intake. Journal of Texture Studies, 2016, 47, 353-360.	1.1	70
49	Wine matrix composition affects temporal aroma release as measured by proton transfer reaction - time-of-flight - mass spectrometry. Australian Journal of Grape and Wine Research, 2015, 21, 367-375.	1.0	20
50	Salivary Composition Is Associated with Liking and Usual Nutrient Intake. PLoS ONE, 2015, 10, e0137473.	1.1	60
51	Salivary composition in obese vs normal-weight subjects: towards a role in postprandial lipid metabolism?. International Journal of Obesity, 2015, 39, 1425-1428.	1.6	22
52	Experimental Approaches To Better Understand the Retention of Aroma Compounds in Oro-Naso-Pharyngeal Cavities. ACS Symposium Series, 2015, , 147-170.	0.5	1
53	Multi-omics profiling reveals that eating difficulties developed consecutively to artificial nutrition in the neonatal period are associated to specific saliva composition. Journal of Proteomics, 2015, 128, 105-112.	1.2	16
54	A Method to Evaluate Chewing Efficiency in Infants Through Food Bolus Characterization: A Preliminary Study. Journal of Texture Studies, 2015, 46, 113-119.	1.1	2

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55	Relationships between Oral Characteristics, Bolus Formation, and Aroma Compound Releases during the Consumption of Fat Spread in Humans. , 2014, , 479-482.		0
56	Understanding the Dynamics of Flavor Compound Release During Food Mastication of Cheese Products in Relation to Perception. , 2014, , 493-498.		1
57	Nutri-metabolomics Applied to Taste Perception Phenotype: Human Subjects with High and Low Sensitivity to Taste of Fat Differ in Salivary Response to Oleic Acid. OMICS A Journal of Integrative Biology, 2014, 18, 666-672.	1.0	25
58	Main individual and product characteristics influencing in-mouth flavour release during eating masticated food products with different textures: Mechanistic modelling and experimental validation. Journal of Theoretical Biology, 2014, 340, 209-221.	0.8	28
59	Salivary markers of taste sensitivity to oleic acid: a combined proteomics and metabolomics approach. Metabolomics, 2014, 10, 688-696.	1.4	45
60	Fat sensitivity in humans: oleic acid detection threshold is linked to saliva composition and oral volume. Flavour and Fragrance Journal, 2014, 29, 39-49.	1.2	46
61	Inter-individual retronasal aroma release variability during cheese consumption: Role of food oral processing. Food Research International, 2014, 64, 692-700.	2.9	28
62	Understanding the Role of Saliva in Aroma Release from Wine by Using Static and Dynamic Headspace Conditions. Journal of Agricultural and Food Chemistry, 2014, 62, 8274-8288.	2.4	62
63	Understanding Aroma Release from Model Cheeses by a Statistical Multiblock Approach on Oral Processing. PLoS ONE, 2014, 9, e93113.	1.1	65
64	A procedure for reproducible measurement of redox potential (E h) in dairy processes. Dairy Science and Technology, 2013, 93, 675-690.	2.2	22
65	Oral Fat Sensitivity in Humans: Links to Saliva Composition Before and After Stimulation by Oleic Acid. Chemosensory Perception, 2013, 6, 118-126.	0.7	31
66	Screening of lactic acid bacteria for reducing power using a tetrazolium salt reduction method on milk agar. Journal of Bioscience and Bioengineering, 2013, 115, 229-232.	1.1	6
67	The 2nd International Conference on Food Oral Processing â€“ Physics, Physiology, and Psychology of Eating, <scp>J</scp>uly 2012. Journal of Texture Studies, 2013, 44, 333-333.	1.1	1
68	In-mouth mechanism leading to the perception of fat in humans: from detection to preferences. The particular role of saliva. Oleagineux Corps Gras Lipides, 2013, 20, 102-107.	0.2	21
69	Salt release monitoring with specific sensors in â€œin vitroâ€•oral and digestive environments from soft cheeses. Talanta, 2012, 97, 171-180.	2.9	19
70	Retro-Nasal Aroma Release Is Correlated with Variations in the In-Mouth Air Cavity Volume after Empty Deglutition. PLoS ONE, 2012, 7, e41276.	1.1	32
71	Combined effect of cheese characteristics and food oral processing on <i>in vivo</i> aroma release. Flavour and Fragrance Journal, 2012, 27, 414-423.	1.2	56
72	Solid cheese consumption: Quantification of oral coating. Archives of Oral Biology, 2012, 57, 81-86.	0.8	10

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73	Variability of human saliva composition: Possible relationships with fat perception and liking. Archives of Oral Biology, 2012, 57, 556-566.	0.8	161
74	CONSEQUENCES OF INDIVIDUAL CHEWING STRATEGIES ON BOLUS RHEOLOGICAL PROPERTIES AT THE SWALLOWING THRESHOLD. Journal of Texture Studies, 2012, 43, 309-318.	1.1	45
75	Interâ€individual variability in aroma release during sweet mint consumption. Flavour and Fragrance Journal, 2012, 27, 40-46.	1.2	24
76	Relationships between saliva and food bolus properties from model dairy products. Food Hydrocolloids, 2011, 25, 659-667.	5.6	63
77	An Application of Specific Sensors For The Monitoring of NaCl in Soft Cheeses. , 2011, , .		0
78	Contribution of exofacial thiol groups in the reducing activity of <i>Lactococcusâ€ƒlactis</i>. FEBS Journal, 2010, 277, 2282-2290.	2.2	32
79	In-Mouth Mechanisms Leading to Flavor Release and Perception. Critical Reviews in Food Science and Nutrition, 2010, 51, 67-90.	5.4	175
80	How trigeminal, taste and aroma perceptions are affected in mint-flavored carbonated beverages. Food Quality and Preference, 2010, 21, 1026-1033.	2.3	44
81	Influence of Composition (CO₂ and Sugar) on Aroma Release and Perception of Mint-Flavored Carbonated Beverages. Journal of Agricultural and Food Chemistry, 2009, 57, 5891-5898.	2.4	47
82	Gaseous environments modify reserve carbohydrate contents and cell survival in the brewing yeast Saccharomyces cerevisiae. Biotechnology Letters, 2008, 30, 287-294.	1.1	5
83	Gaseous environments modify physiology in the brewing yeast<i>Saccharomyces cerevisiae</i>during batch alcoholic fermentation. Journal of Applied Microbiology, 2008, 105, 858-874.	1.4	12
84	Eh and pH gradients in Camembert cheese during ripening: Measurements using microelectrodes and correlations with texture. International Dairy Journal, 2007, 17, 954-960.	1.5	44
85	Metabolism of fatty acid in yeast: addition of reducing agents to the reaction medium influences Î²-oxidation activities, Î³-decalactone production, and cell ultrastructure inSporidiobolus ruineniicultivated on ricinoleic acid methyl ester. Canadian Journal of Microbiology, 2007, 53, 738-749.	0.8	9
86	Microbial production of 4-hydroxybenzylidene acetone, the direct precursor of raspberry ketone. Letters in Applied Microbiology, 2007, 45, 29-35.	1.0	26
87	Fatty acid accumulation in the yeast Sporidiobolus salmonicolor during batch production of Î³-decalactone. FEMS Microbiology Letters, 2006, 149, 17-24.	0.7	10
88	Addition of oxidizing or reducing agents to the reaction medium influences amino acid conversion to aroma compounds by Lactococcus lactis. Journal of Applied Microbiology, 2006, 101, 1114-1122.	1.4	60
89	Yeast as an efficient biocatalyst for the production of lipid-derived flavours and fragrances. Antonie Van Leeuwenhoek, 2006, 89, 405-416.	0.7	39
90	Impact of solid medium composition on the conidiation in Penicillium camemberti. Process Biochemistry, 2006, 41, 1318-1324.	1.8	25

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91	Effect of redox potential on the growth of Yarrowia lipolytica and the biosynthesis and activity of heterologous hydroperoxide lyase. Journal of Molecular Catalysis B: Enzymatic, 2006, 39, 179-183.	1.8	26
92	Metabolism of fatty acid in yeast: Characterisation of ÃŽÂ²-oxidation and ultrastructural changes in the genusSporidiobolussp. cultivated on ricinoleic acid methyl ester. FEMS Microbiology Letters, 2005, 250, 63-69.	0.7	18
93	Development of a rapid and highly sensitive biochemical method for the measurement of fungal spore viability. An alternative to the CFU method. Enzyme and Microbial Technology, 2001, 29, 560-566.	1.6	24
94	Glucosamine measurement as indirect method for biomass estimation of Cunninghamella elegans grown in solid state cultivation conditions. Biochemical Engineering Journal, 2001, 7, 1-5.	1.8	71
95	Metabolism of ricinoleic acid into ÃŽÂ³-decalactone: ÃŽÂ²-oxidation and long chain acyl intermediates of ricinoleic acid in the genusSporidiobolussp.. FEMS Microbiology Letters, 2000, 188, 69-74.	0.7	34
96	Addition of reducing agent dithiothreitol improves 4-decanolide synthesis by the genus Sporidiobolus. Journal of Bioscience and Bioengineering, 2000, 90, 338-340.	1.1	18
97	Addition of Reducing Agent Dithiothreitol Improves 4-Decanolide Synthesis by the Genus Sporidiobolus.. Journal of Bioscience and Bioengineering, 2000, 90, 338-340.	1.1	4
98	In Situ Detoxification of the Fermentation Medium during Î³-Decalactone Production with the Yeast Sporidiobolus salmonicolor. Biotechnology Progress, 1999, 15, 135-139.	1.3	36
99	Binding of benzaldehyde by Î²-lactoglobulin, by static headspace and high performance liquid chromatography in different physico-chemical conditions. Dairy Science and Technology, 1999, 79, 577-586.	0.9	29
100	Production of Î³-decalactone and 4-hydroxy-decanoic acid in the genus Sporidiobolus. Journal of Bioscience and Bioengineering, 1998, 86, 169-173.	0.9	30
101	Production of 6-pentyl-Î±-pyrone by Trichoderma sp. from vegetable oils. Journal of Biotechnology, 1997, 56, 143-150.	1.9	49
102	Fatty acid accumulation in the yeast Sporidiobolus salmonicolor during batch production of Î³-decalactone. FEMS Microbiology Letters, 1997, 149, 17-24.	0.7	24
103	Conversion of oleic acid to 10-hydroxystearic acid by Nocardia paraffinae. Biotechnology Letters, 1997, 19, 715-718.	1.1	14
104	Influence of cell immobilization on the production of benzaldehyde and benzyl alcohol by the white-rot fungi Bjerkandera adusta , Ischnoderma benzoinum and Dichomitus squalens. Applied Microbiology and Biotechnology, 1997, 47, 708-714.	1.7	46
105	Chirality of the ?-lactones produced bySporidiobolus salmonicolor grown in two different media. , 1997, 9, 667-671.		15
106	Prospects for the microbial production of food flavours. Trends in Food Science and Technology, 1996, 7, 285-293.	7.8	86
107	Production, Identification, and Toxicity of (gamma)-Decalactone and 4-Hydroxydecanoic Acid from Sporidiobolus spp. Applied and Environmental Microbiology, 1996, 62, 2826-2831.	1.4	56
108	Purification and Characterization of Geranyl Diphosphate Synthase from Vitis vinifera L. cv Muscat de Frontignan Cell Cultures. Plant Physiology, 1993, 102, 205-211.	2.3	44

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109	Evidence for a geranyl-diphosphate synthase located within the plastids of Vitis vinifera L. cultivated in vitro. Planta, 1992, 187, 171-5.	1.6	34
110	Prenyltransferase compartmentation in cells of Vitis vinifera cultivated in vitro. FEBS Letters, 1990, 271, 236-238.	1.3	18
111	Growth and activities of enzymes of primary metabolism in batch cultures of Catharanthus roseus cell suspension under different pCO2 conditions. Plant Cell, Tissue and Organ Culture, 1988, 13, 167-177.	1.2	21