

# Odile Chambin

## 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.

45  
papers

2,764  
citations

25  
h-index

48  
g-index

48  
ext. papers

3,051  
ext. citations

6.4  
avg, IF

4.91  
L-index

#	Paper	IF	Citations
45	Steroidal glycosides from the Vietnamese cultivar <i>Cordyline fruticosa</i> "Fairchild red". <i>Phytochemistry</i> , <b>2021</b> , 192, 112966	4	1
44	Phytochemical analysis of two <i>Weigela florida</i> cultivars, Pink Poppet and Jean Gold. <i>Phytochemistry Letters</i> , <b>2020</b> , 37, 85-89	1.9	5
43	Modeling of the release kinetics of phenolic acids embedded in gelatin/chitosan bioactive-packaging films: Influence of both water activity and viscosity of the food simulant on the film structure and antioxidant activity. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 140, 733-741	7.9	23
42	Comparison of two encapsulation processes to protect the commensal gut probiotic bacterium <i>Faecalibacterium prausnitzii</i> from the digestive tract. <i>Journal of Drug Delivery Science and Technology</i> , <b>2020</b> , 56, 101608	4.5	9
41	Pectin as Drug-Release Vehicle <b>2020</b> , 189-207		0
40	Mango (cv. Nam Dokmai) peel as a source of pectin and its potential use as a film-forming polymer. <i>Food Hydrocolloids</i> , <b>2020</b> , 102, 105611	10.6	26
39	Cytotoxic glycosides from the roots of <i>Weigela</i> x "Bristol Ruby". <i>Phytochemistry</i> , <b>2019</b> , 137, 104242	3.2	5
38	Insights into gelation kinetics and gel front migration in cation-induced polysaccharide hydrogels by viscoelastic and turbidity measurements: Effect of the nature of divalent cations. <i>Carbohydrate Polymers</i> , <b>2018</b> , 190, 121-128	10.3	9
37	Optimized tableting for extremely oxygen-sensitive probiotics using direct compression. <i>International Journal of Pharmaceutics</i> , <b>2018</b> , 538, 14-20	6.5	12
36	Pellets based on polyuronates: Relationship between gelation and release properties. <i>Journal of Food Engineering</i> , <b>2017</b> , 199, 27-35	6	8
35	La pharmacovigilance officine, de la définition à la mise en œuvre. <i>Actualites Pharmaceutiques</i> , <b>2017</b> , 56, 24-27	0	
34	Effect of Plasticizer Type on Tensile Property and In Vitro Indomethacin Release of Thin Films Based on Low-Methoxyl Pectin. <i>Polymers</i> , <b>2017</b> , 9,	4.5	43
33	Controlled release of tyrosol and ferulic acid encapsulated in chitosan-gelatin films after electron beam irradiation. <i>Radiation Physics and Chemistry</i> , <b>2016</b> , 118, 81-86	2.5	26
32	Binding of Divalent Cations to Polygalacturonate: A Mechanism Driven by the Hydration Water. <i>Journal of Physical Chemistry B</i> , <b>2016</b> , 120, 1021-32	3.4	56
31	Release behavior of quercetin from chitosan-fish gelatin edible films influenced by electron beam irradiation. <i>Food Control</i> , <b>2016</b> , 66, 315-319	6.2	37
30	Release of coumarin incorporated into chitosan-gelatin irradiated films. <i>Food Hydrocolloids</i> , <b>2016</b> , 56, 266-276	10.6	47
29	Structural behaviour differences in low methoxy pectin solutions in the presence of divalent cations (Ca(2+) and Zn(2+)): a process driven by the binding mechanism of the cation with the galacturonate unit. <i>Soft Matter</i> , <b>2015</b> , 11, 551-60	3.6	67

28	Diabète et ramadan, une pratique à risque. <i>Actualites Pharmaceutiques</i> , <b>2015</b> , 54, 48-52	0	2
27	Physico-chemical state influences in vitro release profile of curcumin from pectin beads. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2014</b> , 121, 290-8	6	29
26	Une jeune femme atteinte d'un psoriasis. <i>Actualites Pharmaceutiques</i> , <b>2014</b> , 53, 11-13	0	
25	The impact of whey protein preheating on the properties of emulsion gel bead. <i>Food Chemistry</i> , <b>2014</b> , 151, 324-32	8.5	38
24	A way to follow the viability of encapsulated <i>Bifidobacterium bifidum</i> subjected to a freeze-drying process in order to target the colon: interest of flow cytometry. <i>European Journal of Pharmaceutical Sciences</i> , <b>2013</b> , 49, 166-74	5.1	38
23	Silica-coated calcium pectinate beads for colonic drug delivery. <i>Acta Biomaterialia</i> , <b>2013</b> , 9, 6218-25	10.8	37
22	Influence of low methoxyl pectin gel textures and in vitro release of rutin from calcium pectinate beads. <i>Carbohydrate Polymers</i> , <b>2013</b> , 97, 335-42	10.3	28
21	Influence of temperature and NaCl on the release in aqueous liquid media of aroma compounds encapsulated in edible films. <i>Journal of Food Engineering</i> , <b>2012</b> , 108, 30-36	6	22
20	Pea ( <i>Pisum sativum</i> , L.) Protein Isolate Stabilized Emulsions: A Novel System for Microencapsulation of Lipophilic Ingredients by Spray Drying. <i>Food and Bioprocess Technology</i> , <b>2012</b> , 5, 2211-2221	5.1	75
19	Properties of spray-dried food flavours microencapsulated with two-layered membranes: Roles of interfacial interactions and water. <i>Food Chemistry</i> , <b>2012</b> , 132, 1713-1720	8.5	69
18	Améliorer la biodisponibilité pour la voie orale. <i>Actualites Pharmaceutiques</i> , <b>2011</b> , 50, 10-11	0	
17	Nouvel arsenal galbrique pour la voie parentérale. <i>Actualites Pharmaceutiques</i> , <b>2011</b> , 50, 12-14	0	
16	Les voies transmuqueuses, des alternatives intéressantes. <i>Actualites Pharmaceutiques</i> , <b>2011</b> , 50, 15-18	0	
15	Du nouveau pour la voie ophtalmique. <i>Actualites Pharmaceutiques</i> , <b>2011</b> , 50, 21-22	0	
14	Zinc-pectinate beads as an in vivo self-assembling system for pulsatile drug delivery. <i>International Journal of Pharmaceutics</i> , <b>2011</b> , 414, 28-34	6.5	41
13	Drug release from calcium and zinc pectinate beads: Impact of dissolution medium composition. <i>Carbohydrate Polymers</i> , <b>2011</b> , 85, 388-393	10.3	44
12	Effect of high methoxyl pectin on pea protein in aqueous solution and at oil/water interface. <i>Carbohydrate Polymers</i> , <b>2010</b> , 80, 817-827	10.3	65
11	Structure of calcium and zinc pectinate films investigated by FTIR spectroscopy. <i>Carbohydrate Research</i> , <b>2010</b> , 345, 929-33	2.9	39

10	Utilisation of pectin coating to enhance spray-dry stability of pea protein-stabilised oil-in-water emulsions. <i>Food Chemistry</i> , <b>2010</b> , 122, 447-454	8.5	76
9	Interfacial and Emulsifying Characteristics of Acid-treated Pea Protein. <i>Food Biophysics</i> , <b>2009</b> , 4, 273-280 <sub>3,2</sub>		60
8	Influence of drug polarity upon the solid-state structure and release properties of self-emulsifying drug delivery systems in relation with water affinity. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2009</b> , 71, 73-8 <sup>6</sup>		9
7	Applications of spray-drying in microencapsulation of food ingredients: An overview. <i>Food Research International</i> , <b>2007</b> , 40, 1107-1121	7	145 <sup>8</sup>
6	Influence of poloxamers on the dissolution performance and stability of controlled-release formulations containing Precirol ATO 5. <i>International Journal of Pharmaceutics</i> , <b>2006</b> , 309, 6-15	6.5	47
5	Colon-specific drug delivery: Influence of solution reticulation properties upon pectin beads performance. <i>International Journal of Pharmaceutics</i> , <b>2006</b> , 321, 86-93	6.5	105
4	Effects of different cellulose derivatives on drug release mechanism studied at a preformulation stage. <i>Journal of Controlled Release</i> , <b>2004</b> , 95, 101-8	11.7	39
3	Influence of cryogenic grinding on properties of a self-emulsifying formulation. <i>International Journal of Pharmaceutics</i> , <b>2004</b> , 278, 79-89	6.5	39
2	Dry adsorbed emulsion: 2. Dissolution behaviour of an intricate formulation. <i>International Journal of Pharmaceutics</i> , <b>2002</b> , 235, 169-78	6.5	17
1	Dry adsorbed emulsion: 1. Characterization of an intricate physicochemical structure. <i>Journal of Pharmaceutical Sciences</i> , <b>2000</b> , 89, 991-9	3.9	12