Laurent Chaunier

List of Publications by Year
in descending order

42 papers	1,018 citations	411340 20 h-index	488211 31 g-index
42 all docs	42 docs citations	42 times ranked	1147 citing authors

#	Article	IF	Citations
1	Contour Fitting of Fused Filaments Cross-Section Images by Lemniscates of Booth: Application to Viscous Sintering Kinetics Modeling. Polymers, 2021, 13, 3965.	2.0	1
2	Extrusionâ€"Cooking and expansion. , 2020, , 141-167.		6
3	A drug delivery system obtained by hot-melt processing of zein plasticized by a pharmaceutically active ionic liquid. Journal of Materials Chemistry B, 2020, 8, 4672-4679.	2.9	13
4	Viscous sintering kinetics of biopolymer filaments extruded for 3D printing. Polymer Testing, 2019, 77, 105873.	2.3	15
5	Fusion-bonding behavior of plasticized corn proteins in fused deposition modeling process. AIP Conference Proceedings, 2019, , .	0.3	1
6	In-Situ Quantitative and Multiscale Structural Study of Starch-Based Biomaterials Immersed in Water. Biomacromolecules, 2018, 19, 838-848.	2.6	14
7	Material extrusion of plant biopolymers: Opportunities & challenges for 3D printing. Additive Manufacturing, 2018, 21, 220-233.	1.7	54
8	Small-scale food process engineering â€" Challenges and perspectives. Innovative Food Science and Emerging Technologies, 2018, 46, 122-130.	2.7	34
9	Design, fabrication, and implantation of tube-shaped devices for the treatment of salivary duct diseases. BioImpacts, 2018, 8, 91-98.	0.7	0
10	Relationship between Youngâ€™s Modulus and Film Architecture in Cellulose Nanofibril-Based Multilayered Thin Films. Langmuir, 2017, 33, 4138-4145.	1.6	17
11	Cellular structure and rheological properties of shaped fermented wheat flour dough. Journal of Cereal Science, 2017, 73, 91-98.	1.8	5
12	Rheology and structural changes of plasticized zeins in the molten state. Rheologica Acta, 2017, 56, 941-953.	1.1	12
13	Rheological characterization of plasticized corn proteins for fused deposition modeling. AIP Conference Proceedings, 2017, , .	0.3	1
14	3D printing of maize protein by fused deposition modeling. AIP Conference Proceedings, 2017, , .	0.3	8
15	Plasticized protein for 3D printing by fused deposition modeling. AIP Conference Proceedings, 2016, , .	0.3	4
16	Linear viscoelastic properties of extruded amorphous potato starch as a function of temperature and moisture content. Rheologica Acta, 2016, 55, 597-611.	1.1	7
17	Destructuration mechanisms of bread enriched with fibers during mastication. Food Research International, 2016, 80, 1-11.	2.9	33
18	Modeling of starchy melts expansion by extrusion. Trends in Food Science and Technology, 2016, 48, 13-26.	7.8	41

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19	Elongational properties and proofing behaviour of wheat flour dough. Journal of Food Engineering, 2016, 168, 129-136.	2.7	24
20	Rheological properties of wheat flour dough and French bread enriched with wheat bran. Journal of Cereal Science, 2015, 65, 167-174.	1.8	54
21	Growth and setting of gas bubbles in a viscoelastic matrix imaged by X-ray microtomography: the evolution of cellular structures in fermenting wheat flour dough. Soft Matter, 2015, 11, 3373-3384.	1.2	40
22	Effect of crystallinity and plasticizer on mechanical properties and tissue integration of starch-based materials from two botanical origins. Carbohydrate Polymers, 2015, 124, 180-187.	5.1	30
23	Flow and foam properties of extruded maize flour and its biopolymer blends expanded by microwave. Food Research International, 2015, 76, 567-575.	2.9	14
24	A resorbable shapeâ€memory starchâ€based stent for the treatment of salivary ducts under sialendoscopic surgery. Laryngoscope, 2014, 124, 875-881.	1.1	30
25	Shape-memory starch for resorbable biomedical devices. Carbohydrate Polymers, 2014, 99, 242-248.	5.1	40
26	Assessment of French bread texture by a multi-indentation test. Journal of Food Engineering, 2014, 122, 92-98.	2.7	5
27	Physical assessment of bread destructuration during chewing. Food Research International, 2013, 50, 308-317.	2.9	58
28	Starch-based foods presenting shape memory capabilities. Food Research International, 2012, 47, 194-196.	2.9	13
29	Kinetics of bubble growth in wheat flour dough during proofing studied by computed X-ray micro-tomography. Journal of Cereal Science, 2012, 56, 676-683.	1.8	58
30	Understanding the Mechanisms Involved in Shape Memory Starch: Macromolecular Orientation, Stress Recovery and Molecular Mobility. Macromolecules, 2011, 44, 9384-9389.	2.2	39
31	Mechanical modelling of cereal solid foods. Trends in Food Science and Technology, 2011, 22, 142-153.	7.8	62
32	Finite element modelling of the mechanical behaviour of vitreous starch/protein composite. Journal of Food Engineering, 2010, 98, 150-158.	2.7	13
33	The role of mechanical properties of brittle airy foods on the masticatory performance. Journal of Food Engineering, 2010, 101, 85-91.	2.7	39
34	Novel Shapeâ€Memory Materials Based on Potato Starch. Macromolecular Materials and Engineering, 2010, 295, 115-122.	1.7	28
35	Macromolecular Orientation in Glassy Starch Materials That Exhibit Shape Memory Behavior. Macromolecules, 2010, 43, 9854-9858.	2.2	20
36	The Shape Memory of Starch. Starch/Staerke, 2009, 61, 116-118.	1.1	20

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37	Permeability and Expanded Structure of Baked Products Crumbs. Food Biophysics, 2008, 3, 344-351.	1.4	18
38	BULK MECHANICAL BEHAVIOR OF COMMERCIAL PARTICLE FOOD FOAMS. Journal of Texture Studies, 2008, 39, 405-425.	1.1	13
39	Relationships between texture, mechanical properties and structure of cornflakes. Food Research International, 2007, 40, 493-503.	2.9	63
40	CRISPNESS OF CEREAL PRODUCTS: CORRELATION WITH DESCRIPTIVE ANALYSIS, SENSORY AND ACOUSTIC MEASUREMENTS. Acta Horticulturae, 2005, , 521-522.	0.1	1
41	PHYSICAL AND SENSORY EVALUATION OF CORNFLAKES CRISPNESS. Journal of Texture Studies, 2005, 36, 93-118.	1.1	54
42	Paired comparisons for the evaluation of crispness of cereal flakes by untrained assessors: correlation with descriptive analysis and acoustic measurements. Journal of Chemometrics, 2005, 19, 129-137.	0.7	16