

Sonia Collin

List of Publications by Year in descending order

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123
papers

4,613
citations

76322

40
h-index

118840

62
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124
all docs

124
docs citations

124
times ranked

3576
citing authors

#	ARTICLE	IF	CITATIONS
1	Measuring Antioxidant Efficiency of Wort, Malt, and Hops against the 2,2â€-Azobis(2-amidinopropane) Dihydrochloride-Induced Oxidation of an Aqueous Dispersion of Linoleic Acid. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 1129-1134.	5.2	170
2	Use of Gas ChromatographyâˆOlfactometry To Identify Key Odorant Compounds in Dark Chocolate. Comparison of Samples before and after Conching. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 2385-2391.	5.2	163
3	Chocolate and cocoa: New sources of trans-resveratrol and trans-piceid. <i>Food Chemistry</i> , 2006, 98, 649-657.	8.2	162
4	Relationship between Procyanidin and Flavor Contents of Cocoa Liquors from Different Origins. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6243-6249.	5.2	129
5	Use of GCâˆOlfactometry to Identify the Hop Aromatic Compounds in Beer. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 3867-3874.	5.2	116
6	Sensorial Contribution and Formation Pathways of Thiols in Foods: A Review. <i>Food Reviews International</i> , 2005, 21, 69-137.	8.4	115
7	Floral Origin Markers of Chestnut and Lime Tree Honeys. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 625-633.	5.2	111
8	Floral origin markers of heather honeys: <i>Calluna vulgaris</i> and <i>Erica arborea</i> . <i>Food Chemistry</i> , 1999, 64, 3-11.	8.2	107
9	Aroma Extraction Dilution Analysis of Sauternes Wines. Key Role of Polyfunctional Thiols. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 7227-7234.	5.2	104
10	Occurrence of Polyfunctional Thiols in Fresh Lager Beers. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 5061-5068.	5.2	98
11	Structure, Organoleptic Properties, Quantification Methods, and Stability of Phenolic Compounds in Beerâ€A Review. <i>Food Reviews International</i> , 2009, 26, 1-84.	8.4	98
12	3-Methylthiopropionaldehyde as Precursor of Dimethyl Trisulfide in Aged Beers. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 6196-6199.	5.2	93
13	Effect of the Number of Flavanol Units on the Antioxidant Activity of Procyanidin Fractions Isolated from Chocolate. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 6816-6822.	5.2	93
14	Flavor and Free Amino Acid Composition of Lavender and Eucalyptus Honeys. <i>Journal of Food Science</i> , 1996, 61, 683-687.	3.1	91
15	Hop as an Interesting Source of Resveratrol for Brewers:â Optimization of the Extraction and Quantitative Study by Liquid Chromatography/Atmospheric Pressure Chemical Ionization Tandem Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 424-429.	5.2	90
16	Investigation of the Î²-Damascenone Level in Fresh and Aged Commercial Beers. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 3818-3821.	5.2	84
17	Occurrence of Odorant Polyfunctional Thiols in Beers Hopped with Different Cultivars. First Evidence of an <i>S</i> -Cysteine Conjugate in Hop (<i>Humulus lupulus</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 7805-7816.	5.2	84
18	How Low pH Can Intensify Î²-Damascenone and Dimethyl Trisulfide Production through Beer Aging. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 5612-5616.	5.2	83

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19	Use of RP-HPLC-ESI(â€“)â€“)-MS/MS to Differentiate Various Proanthocyanidin Isomers in Lager Beer Extracts. <i>Journal of the American Society of Brewing Chemists</i> , 2008, 66, 109-115.	1.1	78
20	Investigation of volatile flavor compounds in fresh and ripened Domiati cheeses. <i>Journal of Agricultural and Food Chemistry</i> , 1993, 41, 1659-1663.	5.2	77
21	Characteristic aroma profiles of unifloral honeys obtained with a dynamic headspace GC-MS system. <i>Journal of Apicultural Research</i> , 1992, 31, 96-109.	1.5	73
22	Optimized Likens-Nickerson Methodology for Quantifying Honey Flavors. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 1890-1897.	5.2	69
23	Contribution of 3-Methylthiopropionaldehyde to the Warty Flavor of Alcohol-Free Beers. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 2374-2378.	5.2	67
24	Occurrence of Odorant Polyfunctional Thiols in the Super Alpha Tomahawk Hop Cultivar. Comparison with the Thiol-rich Nelson Sauvignon Bitter Variety. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 8853-8865.	5.2	67
25	Fate of Key Odorants in Sauternes Wines through Aging. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 8557-8563.	5.2	59
26	Reducing power of hop cultivars and beer ageing. <i>Food Chemistry</i> , 2001, 72, 413-418.	8.2	57
27	Combinatorial Approach to Flavor Analysis. 2. Olfactory Investigation of a Library of S-Methyl Thioesters and Sensory Evaluation of Selected Components. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 3274-3279.	5.2	55
28	First Evidence of the Cysteine and Glutathione Conjugates of 3-Sulfanylpentan-1-ol in Hop (<i>Humulus lupululus</i>) cv. Overlock 1000. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 1000-1004.	5.2	54
29	Floral quality and discrimination of <i>Lavandula stoechas</i> , <i>Lavandula angustifolia</i> , and <i>Lavandula angustifolia</i> â€“ <i>latifolia</i> honeys. <i>Food Chemistry</i> , 2002, 79, 453-459.	8.2	52
30	Affinities of Nutty and Green-smelling Pyrazines and Thiazoles to Odorant-binding Proteins, in Relation with their Lipophilicity. <i>Chemical Senses</i> , 1995, 20, 601-608.	2.0	51
31	Involvement of Flavanoids in Beer Color Instability during Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 9066-9073.	5.2	50
32	Combinatorial Synthesis and Sensorial Properties of Mercapto Primary Alcohols and Analogues. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 3623-3628.	5.2	49
33	Identification of a Stale-Beer-like Odorant in Extracts of Naturally Aged Beer. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 1409-1413.	5.2	48
34	Release of Deuterated Nonenal during Beer Aging from Labeled Precursors Synthesized in the Boiling Kettle. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 4323-4326.	5.2	47
35	Release of Deuterated (E)-2-Nonenal during Beer Aging from Labeled Precursors Synthesized before Boiling. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 7634-7638.	5.2	47
36	Screening for Key Odorants in Moroccan Green Olives by Gas Chromatographyâ€“Olfactometry/Aroma Extract Dilution Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 1179-1184.	5.2	45

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37	Varietal Discrimination of Hop Pellets by Essential Oil Analysis I. Comparison of Fresh Samples. <i>Journal of the American Society of Brewing Chemists</i> , 1998, 56, 104-108.	1.1	43
38	Main Odorants in Jura Flor-Sherry Wines. Relative Contributions of Sotolon, Abhexon, and Theaspirane-Derived Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 380-387.	5.2	43
39	Determination of Stilbenes in Hop Pellets from Different Cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 4202-4206.	5.2	41
40	Influence of pH and ageing on beer organoleptic properties. A sensory analysis based on AEDA data. <i>Food Quality and Preference</i> , 2005, 16, 157-162.	4.6	41
41	Volatile Sulfur Compounds in Hops and Residual Concentrations in Beer—A Review. <i>Journal of the American Society of Brewing Chemists</i> , 2003, 61, 109-113.	1.1	40
42	Potentiality of Red Sorghum for Producing Stilbenoid-Enriched Beers with High Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 4088-4094.	5.2	39
43	Degradation of (âˆ)—Epicatechin and Procyanidin B2 in Aqueous and Lipidic Model Systems. First Evidence of â€œChemicalâ€•Flavan-3-ol Oligomers in Processed Cocoa. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 9002-9016.	5.2	39
44	Synthesis and Sensorial Properties of Mercaptoaldehydes. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 5654-5659.	5.2	38
45	Occurrence of Resveratrol and Piceid in American and European Hop Cones. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 8754-8758.	5.2	37
46	Fate of the warty flavours in a cold contact fermentation. <i>Food Chemistry</i> , 1999, 66, 359-363.	8.2	36
47	Quantitation of Selected Terpenoids and Mercaptans in the Dual-Purpose Hop Varieties Amarillo, Citra, Hallertau Blanc, Mosaic, and Sorachi Ace. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 3022-3030.	5.2	36
48	Beer astringency assessed by timeâ€“intensity and quantitative descriptive analysis: Influence of pH and accelerated aging. <i>Food Quality and Preference</i> , 2006, 17, 445-452.	4.6	35
49	Combinatorial Synthesis and Sensorial Properties of Polyfunctional Thiols. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 5445-5449.	5.2	34
50	Combinatorial Synthesis and Sensorial Properties of 21 Mercapto Esters. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 3618-3622.	5.2	34
51	Uptake of Amino Acids during Beer Production: The Concept of a Critical Time Value. <i>Journal of the American Society of Brewing Chemists</i> , 2005, 63, 23-27.	1.1	34
52	3-Sulfanyl-4-methylpentan-1-ol in Dry-Hopped Beers: First Evidence of Glutathione <i>S</i> -Conjugates in Hop (<i>Humulus lupulus</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 8572-8582.	5.2	34
53	Influence of acetic and lactic acids on cocoa flavan-3-ol degradation through fermentation-like incubations. <i>LWT - Food Science and Technology</i> , 2016, 68, 514-522.	5.2	34
54	Guaiacol and 4-Methylphenol as Specific Markers of Torrefied Malts. Fate of Volatile Phenols in Special Beers through Aging. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 9522-9528.	5.2	33

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55	Occurrence of mycotoxins (ochratoxin A, deoxynivalenol) and toxigenic fungi in Moroccan wheat grains: impact of ecological factors on the growth and ochratoxin A production. <i>Molecular Nutrition and Food Research</i> , 2006, 50, 494-499.	3.3	32
56	Identification of the Main Degradation Products of Patulin Generated Through Heat Detoxication Treatments. <i>Journal of the Institute of Brewing</i> , 2008, 114, 167-171.	2.3	31
57	The use of Oxygen 18 in appraising the impact of oxidation process during beer storage. <i>Journal of the Institute of Brewing</i> , 1999, 105, 269-274.	2.3	28
58	Retention of sulfur flavours by food matrix and determination of sensorial data independent of the medium composition. <i>Food Chemistry</i> , 2000, 69, 319-330.	8.2	28
59	Procyanidin A2 and Its Degradation Products in Raw, Fermented, and Roasted Cocoa. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 1715-1723.	5.2	28
60	Heat Treatment of Pollens: Impact on Their Volatile Flavor Constituents. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 444-448.	5.2	26
61	Use of thiolysis hyphenated to RP-HPLC-ESI(-)-MS/MS for the analysis of flavanoids in fresh lager beers. <i>Food Chemistry</i> , 2008, 110, 1012-1018.	8.2	26
62	Dry Hopping with the Dual-Purpose Varieties Amarillo, Citra, Hallertau Blanc, Mosaic, and Sorachi Ace: Minor Contribution of Hop Terpenol Glucosides to Beer Flavors. <i>Journal of the American Society of Brewing Chemists</i> , 2017, 75, 122-129.	1.1	26
63	Varietal Discrimination of Hop Pellets. II. Comparison between Fresh and Aged Samples. <i>Journal of the American Society of Brewing Chemists</i> , 2001, 59, 39-43.	1.1	25
64	How Sotolon Can Impart a Madeira Off-Flavor to Aged Beers. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 2886-2892.	5.2	25
65	Evidence of Strecker Aldehyde Excretion by Yeast in Cold Contact Fermentations. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 2384-2386.	5.2	24
66	Optimized Extraction Procedure for Quantifying Norisoprenoids in Honey and Honey Food Products. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 5850-5855.	5.2	23
67	Enzymatic release of odourant polyfunctional thiols from cysteine conjugates in hop. <i>Journal of the Institute of Brewing</i> , 2013, 119, 221-227.	2.3	23
68	Fate of Anthocyanins through Cocoa Fermentation. Emergence of New Polyphenolic Dimers. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 8876-8885.	5.2	23
69	Stereoelectronic study of zetidoline, a dopamine D2 receptor antagonist. <i>Journal of Medicinal Chemistry</i> , 1989, 32, 38-42.	6.4	22
70	Combinatorial synthesis, reversed-phase and normal-phase high-performance liquid chromatography elution data and liquid chromatography/positive atmospheric pressure chemical ionization tandem mass spectra of methoxylated and glycosylated resveratrol analogues. <i>Rapid Communications in Mass Spectrometry</i> , 2007, 21, 2456-2466.	1.5	22
71	Characterization of Odor-Active Compounds in Extracts Obtained by Simultaneous Extraction/Distillation from Moroccan Black Olives. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 3273-3278.	5.2	22
72	Comparison of Procedures for Resveratrol Analysis in Beer: Assessment of Stilbenoids Stability through Wort Fermentation and Beer Aging. <i>Journal of the Institute of Brewing</i> , 2008, 114, 143-149.	2.3	21

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73	Combinatorial Approach to Flavor Analysis. 1. Preparation and Characterization of aS-Methyl Thioester Library. Journal of Agricultural and Food Chemistry, 1999, 47, 3269-3273.	5.2	20
74	Fate of Resveratrol and Piceid through Different Hop Processings and Storage Times. Journal of Agricultural and Food Chemistry, 2008, 56, 584-590.	5.2	20
75	Stilbenic Profile of Cocoa Liquors from Different Origins Determined by RP-HPLC-APCI(+)-MS/MS. Detection of a New Resveratrol Hexoside. Journal of Agricultural and Food Chemistry, 2010, 58, 7067-7074.	5.2	20
76	QSAR of nortropane-substituted benzamides: use of lipophilic (RP-HPLC) and electronic (¹ H NMR) parameters. European Journal of Medicinal Chemistry, 1989, 24, 163-169.	5.5	19
77	Determination of the lipophilicity of aroma compounds by RPHPLC. Flavour and Fragrance Journal, 1998, 13, 400-408.	2.6	19
78	First Evidence of the Production of Odorant Polyfunctional Thiols by Bottle Refermentation. Journal of the American Society of Brewing Chemists, 2013, 71, 15-22.	1.1	19
79	Modulation of the Sulfanylalkyl Acetate/Alcohol Ratio and Free Thiol Release from Cysteinylated and/or Glutathionylated Sulfanylalkyl Alcohols in Beer under Different Fermentation Conditions. Journal of Agricultural and Food Chemistry, 2021, 69, 6005-6012.	5.2	19
80	Pyrazine and Thiazole Structural Properties and Their Influence on the Recovery of Such Derivatives in Aroma Extraction Procedures. Journal of Agricultural and Food Chemistry, 1998, 46, 1975-1980.	5.2	14
81	Polyphenols and Beer Quality. , 2013, , 2333-2359.		14
82	Why Humulinones are Key Bitter Constituents Only After Dry Hopping: Comparison With Other Belgian Styles. Journal of the American Society of Brewing Chemists, 2018, 76, 236-246.	1.1	14
83	Quantitative Analysis of Alcohol, Real Extract, Original Gravity, Nitrogen and Polyphenols in Beers Using NIR Spectroscopy. Journal of Near Infrared Spectroscopy, 1998, 6, A363-A366.	1.5	13
84	Occurrence of sotolon, abhexon and thespirane-derived molecules in Gueuze beers. Chemical similarities with "yellow wines"™. Journal of the Institute of Brewing, 2012, 118, 223-229.	2.3	13
85	Identification of a new light-struck off-flavour in "light-stable" beers. Cerevisia, 2012, 37, 10-14.	0.3	13
86	Le houblonnage "cru des bières spéciales belges est bien plus qu'une simple dissolution des composés aromatiques du houblon. Cerevisia, 2012, 36, 119-124.	0.3	13
87	Polyfunctional Thiols in Fresh and Aged Belgian Special Beers: Fate of Hop S-Cysteine Conjugates. Journal of the American Society of Brewing Chemists, 2015, 73, 61-70.	1.1	12
88	Relationships between the chemical composition and sensory evaluation of lager beers. Food Quality and Preference, 1994, 5, 145-149.	4.6	11
89	Effect of the Reducing Power of a Beer on Dimethyltrisulfide Production during Aging. Journal of the American Society of Brewing Chemists, 2002, 60, 68-70.	1.1	11
90	Fate of 2-sulphanylethyl acetate and 3-sulphanylpropyl acetate through beer aging. Journal of the Institute of Brewing, 2012, 118, 198-204.	2.3	11

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91	Roasting conditions for preserving cocoa flavanols monomers and oligomers: interesting behaviour of Criollo clones. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 4001-4008.	3.5	11
92	Stereoelectronic requirements of benzamide 5HT3 antagonists. Comparison with D2 antidopaminergic analogues. <i>Journal of the Chemical Society Perkin Transactions II</i> , 1995, , 77.	0.9	10
93	Occurrence of Ehrlich-Derived and Varietal Polyfunctional Thiols in Belgian White Wines Made from Chardonnay and Solaris Grapes. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 10310-10317.	5.2	10
94	Malt and Hop as Sources of Thiol-S-Conjugates: Thiol-Releasing Property of Lager Yeast during Fermentation. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 3272-3279.	5.2	10
95	Crystal and molecular structure analysis of benzamide neuroleptics and analogs (VIII):endo-andexo-2,3-dimethoxy-N-[8-(phenylmethyl)-8-azabicyclo[3.2.1]oct-2-yl]-benzamide hydrochloride: C ₂₃ H ₂₈ N ₂ O ₃ ·½HCl. <i>Journal of Crystallographic and Spectroscopic Research</i> , 1986, 16, 255-269.	0.2	9
96	Combinatorial Synthesis and Screening of Novel Odorants Such as Polyfunctional Thiols. <i>Combinatorial Chemistry and High Throughput Screening</i> , 2006, 9, 583-590.	1.1	9
97	Ability of the Mandarina Bavaria hop variety to release free odorant polyfunctional thiols in late-hopped beers. <i>Journal of the Institute of Brewing</i> , 2021, 127, 140-148.	2.3	9
98	YeastADHIDisruption: A Way to Promote Carbonyl Compounds Reduction in Alcohol-Free Beer Production. <i>Journal of the American Society of Brewing Chemists</i> , 1999, 57, 109-113.	1.1	8
99	Assessment of Added Glutathione in Yeast Propagations, Wort Fermentations, and Beer Storage. <i>Journal of the American Society of Brewing Chemists</i> , 2004, 62, 97-102.	1.1	8
100	Occurrence and Antioxidant Activity of C1 Degradation Products in Cocoa. <i>Foods</i> , 2017, 6, 18.	4.3	8
101	Fate of Bitter Compounds through Dry-Hopped Beer Aging. Why cis-Humulonones Should be as Feared as trans-Isohumulones?. <i>Journal of the American Society of Brewing Chemists</i> , 2020, 78, 103-113.	1.1	8
102	Fate of Hop and Fermentation Odorants in Commercial Belgian Dry-Hopped Beers over 2 Years of Bottle Storage: Key-Role of Oxidation and Hop Esterases. <i>Journal of the American Society of Brewing Chemists</i> , 2021, 79, 259-271.	1.1	7
103	Occurrence of polyfunctional thiols in sorghum beer "ikigage"™ made with <i>Vernonia amygdalina</i> "umubirizi"™. <i>Flavour and Fragrance Journal</i> , 2012, 27, 372-377.	2.6	6
104	Revue bibliographique sur les adduits cystéinés et glutathionés de la vigne en vue de leur investigation dans le houblon et la bière. <i>Cerevisia</i> , 2013, 38, 3-14.	0.3	6
105	Occurrence of the ribes odorant "sulfanyl"methylbutyl formate in aged beers. <i>Flavour and Fragrance Journal</i> , 2013, 28, 174-179.	2.6	6
106	Why Craft Brewers Should Be Advised to Use Bottle Refermentation to Improve Late-Hopped Beer Stability. <i>Beverages</i> , 2019, 5, 39.	2.8	6
107	Structural requirements of Na ⁺ -dependent antidopaminergic agents: Tropicamide, Piquindone, Zetidoline, and Metoclopramide Comparison with Na ⁺ -independent ligands. <i>Journal of Computer-Aided Molecular Design</i> , 1989, 3, 39-53.	2.9	4
108	Occurrence of polyfunctional thiols in fresh and aged lager beers. <i>Developments in Food Science</i> , 2006, 43, 245-248.	0.0	4

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109	X-Ray Structure Determination of a Polymorphic form of α -Tropapride: A Well-Known Antidopaminergic Agent, C ₂₃ H ₂₈ N ₂ O ₃ .HCl. H ₂ O. Bulletin Des Sociétés Chimiques Belges, 2010, 96, 337-338.	0.0	4
110	Ability of Exogenous or Wort Endogenous Enzymes to Release Free Thiols from Hop Cysteinylated and Glutathionylated S-Conjugates. Journal of the American Society of Brewing Chemists, 0, , 1-12.	1.1	4
111	Structure analyses of R48455 a potent D2 antagonist and its inactive isomer R49399. European Journal of Medicinal Chemistry, 1988, 23, 69-76.	5.5	3
112	Molecular structure analysis of benzamide neuroleptics. Part 13. A tropapride sulphonamidic analogue C ₁₅ H ₂₂ N ₃ O ₃ SO ₂ . Journal of the Chemical Society Perkin Transactions II, 1989, , 407.	0.9	3
113	Contributions of crystal structures, molecular electrostatic potential maps, and lipophilicity data to structure-activity relationships of some conformationally restricted nortropane benzamide neuroleptics. Journal of Crystallographic and Spectroscopic Research, 1991, 21, 431-443.	0.2	3
114	Investigation of 2-Sulfanylethyl Acetate Cysteine-S-Conjugate as a Potential Precursor of Free Thiols in Beer. Journal of the American Society of Brewing Chemists, 2017, 75, 228-235.	1.1	3
115	Thiol S-Conjugate Profiles: A Comparative Investigation on Dual Hop and Grape Must with Focus on Sulfanylalkyl Aldehydes and Acetates Adducts. Journal of the American Society of Brewing Chemists, 2023, 81, 23-32.	1.1	3
116	First evidence of the glutathione S-conjugate of 3-sulfanylheptanol in green malt: discrepancy with the ubiquitous 5- and 6- analogues. Journal of the Institute of Brewing, 2022, 128, 43-51.	2.3	3
117	Crystal and Molecular Structure Analysis of Benzamide Neuroleptics and Analogs (IX): 2,3-dimethoxy-N-[B-(Cyclohexyl Methyl)-8-Azabicyclo[3.2.1]oct-3-yl]-Benzamide. Bulletin Des Sociétés Chimiques Belges, 2010, 95, 213-214.	0.0	2
118	Revue sur les étonnantes analogies et les différences relevées entre un cône de houblon et une baie de raisin. Cerevisia, 2013, 38, 61-70.	0.3	2
119	Odorant Polyfunctional Thiols Issued from Bottle Beer Refermentation. , 2014, , 227-230.		2
120	Occurrence of Theaspirane and its Odorant Degradation Products in Hop and Beer. Journal of Agricultural and Food Chemistry, 2015, 63, 8247-8253.	5.2	2
121	Why Catechin and Epicatechin from Early Hopping Impact the Color of Aged Dry-Hopped Beers while Flavan-3-ol Oligomers from Late and Dry Hopping Increase Colloidal Instability. Journal of the American Society of Brewing Chemists, 2023, 81, 255-264.	1.1	2
122	Key Odorants of Jura Flor-Sherry Wines. , 2014, , 331-336.		1
123	Revue sur les étonnantes analogies et les différences relevées entre un cône de houblon et une baie de raisin – Partie II: Les constituants majeurs. Cerevisia, 2013, 38, 79-88.	0.3	0