

Sonia Collin

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122
papers

3,926
citations

38
h-index

57
g-index

124
ext. papers

4,299
ext. citations

4.5
avg, IF

5.36
L-index

#	Paper	IF	Citations
122	Measuring antioxidant efficiency of wort, malt, and hops against the 2,2'-azobis(2-amidinopropane) dihydrochloride-induced oxidation of an aqueous dispersion of linoleic acid. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 1129-34	5.7	162
121	Use of gas chromatography-olfactometry 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, 2385-91	5.7	135
120	Chocolate and cocoa: New sources of trans-resveratrol and trans-piceid. <i>Food Chemistry</i> , 2006 , 98, 649-687	5.7	133
119	Relationship between procyanidin and flavor contents of cocoa liquors from different origins. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 6243-9	5.7	110
118	Sensorial Contribution and Formation Pathways of Thiols in Foods: A Review. <i>Food Reviews International</i> , 2005 , 21, 69-137	5.5	105
117	Use of GC-olfactometry to identify the hop aromatic compounds in beer. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 3867-74	5.7	100
116	Aroma extraction dilution analysis of Sauternes wines. Key role of polyfunctional thiols. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 7227-34	5.7	95
115	Floral Origin Markers of Chestnut and Lime Tree Honeys. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 625-633	5.7	94
114	Floral origin markers of heather honeys: <i>Calluna vulgaris</i> and <i>Erica arborea</i> . <i>Food Chemistry</i> , 1999 , 64, 3-11	8.5	90
113	Occurrence of polyfunctional thiols in fresh lager beers. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 5061-8	5.7	88
112	Flavor and Free Amino Acid Composition of Lavender and Eucalyptus Honeys. <i>Journal of Food Science</i> , 1996 , 61, 683-687	3.4	87
111	Hop as an interesting source of resveratrol for brewers: 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, 424-9	5.7	82
110	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, 6816-22	5.7	81
109	3-methylthiopropionaldehyde as precursor of dimethyl trisulfide in aged beers. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 6196-9	5.7	79
108	Structure, Organoleptic Properties, Quantification Methods, and Stability of Phenolic Compounds in Beer: A Review. <i>Food Reviews International</i> , 2009 , 26, 1-84	5.5	78
107	How low pH can intensify beta-damascenone and dimethyl trisulfide production through beer aging. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 5612-6	5.7	76
106	Investigation of the beta-damascenone level in fresh and aged commercial beers. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 3818-21	5.7	70

105	Occurrence of odorant polyfunctional thiols in beers hopped with different cultivars. First evidence of an S-cysteine conjugate in hop (<i>Humulus lupulus</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 7805-16	5.7	69
104	Investigation of volatile flavor compounds in fresh and ripened Domiati cheeses. <i>Journal of Agricultural and Food Chemistry</i> , 1993 , 41, 1659-1663	5.7	69
103	Use of RP-HPLC-ESI-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	1.9	68
102	Optimized Likens-Nickerson Methodology for Quantifying Honey Flavors. <i>Journal of Agricultural and Food Chemistry</i> , 1995 , 43, 1890-1897	5.7	66
101	Occurrence of odorant polyfunctional thiols in the Super Alpha Tomahawk hop cultivar. Comparison with the thiol-rich Nelson Sauvin bitter variety. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 8853-65	5.7	60
100	Characteristic aroma profiles of unifloral honeys obtained with a dynamic headspace GC-MS system. <i>Journal of Apicultural Research</i> , 1992 , 31, 96-109	2	59
99	Fate of key odorants in Sauternes wines through aging. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 8557-63	5.7	58
98	Contribution of 3-methylthiopropionaldehyde to the worty flavor of alcohol-free beers. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 2374-8	5.7	55
97	Reducing power of hop cultivars and beer ageing. <i>Food Chemistry</i> , 2001 , 72, 413-418	8.5	50
96	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, 3274-9	5.7	50
95	Affinities of nutty and green-smelling pyrazines and thiazoles to odorant-binding proteins, in relation with their lipophilicity. <i>Chemical Senses</i> , 1995 , 20, 601-8	4.8	50
94	Identification of a stale-beer-like odorant in extracts of naturally aged beer. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 1409-13	5.7	45
93	Floral quality and discrimination of <i>Lavandula stoechas</i> , <i>Lavandula angustifolia</i> , and <i>Lavandula latifolia</i> honeys. <i>Food Chemistry</i> , 2002 , 79, 453-459	8.5	45
92	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, 4323-6	5.7	45
91	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, 7634-8	5.7	44
90	Combinatorial synthesis and sensorial properties of mercapto primary alcohols and analogues. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 3623-8	5.7	42
89	Involvement of flavanoids in beer color instability during storage. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 9066-73	5.7	41
88	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	1.9	41

87	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, 380-7	5.7	38
86	Screening for key odorants in Moroccan green olives by gas chromatography-olfactometry/aroma extract dilution analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 1179-84	5.7	38
85	Determination of stilbenes in hop pellets from different cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 4202-6	5.7	38
84	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	1.9	35
83	Synthesis and sensorial properties of mercaptoaldehydes. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 5654-9	5.7	34
82	Occurrence of resveratrol and piceid in American and European hop cones. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 8754-8	5.7	33
81	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	5.8	33
80	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	1.9	33
79	Combinatorial synthesis and sensorial properties of polyfunctional thiols. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 5445-9	5.7	32
78	Beer astringency assessed by time intensity and quantitative descriptive analysis: Influence of pH and accelerated aging. <i>Food Quality and Preference</i> , 2006 , 17, 445-452	5.8	31
77	Combinatorial synthesis and sensorial properties of 21 mercapto esters. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 3618-22	5.7	31
76	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, 3022-30	5.7	30
75	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, 494-9	5.9	29
74	Degradation of (-)-epicatechin and procyanidin B2 in aqueous and lipidic model systems. first evidence of "chemical" flavan-3-ol oligomers in processed cocoa. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 9002-16	5.7	28
73	Fate of the worty flavours in a cold contact fermentation. <i>Food Chemistry</i> , 1999 , 66, 359-363	8.5	28
72	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, 9522-8	5.7	27
71	Potentiality of red sorghum for producing stilbenoid-enriched beers with high antioxidant activity. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 4088-94	5.7	26
70	First Evidence of the Cysteine and Glutathione Conjugates of 3-Sulfanylpentan-1-ol in Hop (<i>Humulus lupulus</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 4002-4010	5.7	25

69	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	8.5	25
68	3-Sulfanyl-4-methylpentan-1-ol in Dry-Hopped Beers: First Evidence of Glutathione S-Conjugates in Hop (<i>Humulus lupulus</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 8572-8582	5.7	24
67	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	24
66	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	24
65	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	5.4	23
64	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	1.9	23
63	Heat Treatment of Pollens: Impact on Their Volatile Flavor Constituents. <i>Journal of Agricultural and Food Chemistry</i> , 1995 , 43, 444-448	5.7	23
62	Optimized extraction procedure for quantifying norisoprenoids in honey and honey food products. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 5850-5	5.7	22
61	Procyanidin A2 and Its Degradation Products in Raw, Fermented, and Roasted Cocoa. <i>Journal of Agricultural and Food Chemistry</i> , 2017 , 65, 1715-1723	5.7	21
60	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, 2456-66	2.2	21
59	Stilbenic profile of cocoa liquors from different origins determined by RP-HPLC-APCI(+)-MS/MS. Detection of a new resveratrol hexoside. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 7067-74	5.7	19
58	Fate of resveratrol and piceid through different hop processings and storage times. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 584-90	5.7	19
57	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, 1012-8	8.5	19
56	Evidence of Strecker aldehyde excretion by yeast in cold contact fermentations. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 2384-6	5.7	19
55	Stereoelectronic study of zetidoline, a dopamine D2 receptor antagonist. <i>Journal of Medicinal Chemistry</i> , 1989 , 32, 38-42	8.3	19
54	How sotolon can impart a Madeira off-flavor to aged beers. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 2886-92	5.7	18
53	Fate of Anthocyanins through Cocoa Fermentation. Emergence of New Polyphenolic Dimers. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 8876-8885	5.7	18
52	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	1.9	18

51	Enzymatic release of odourant polyfunctional thiols from cysteine conjugates in hop. <i>Journal of the Institute of Brewing</i> , 2013 , 119, 221-227	2	18
50	Combinatorial approach to flavor analysis. 1. Preparation and characterization of a S-methyl thioester library. <i>Journal of Agricultural and Food Chemistry</i> , 1999 , 47, 3269-73	5.7	18
49	QSAR of nortropene-substituted benzamides: use of lipophilic (RP-HPLC) and electronic (¹ H NMR) parameters. <i>European Journal of Medicinal Chemistry</i> , 1989 , 24, 163-169	6.8	17
48	Determination of the lipophilicity of aroma compounds by RPHPLC. <i>Flavour and Fragrance Journal</i> , 1998 , 13, 400-408	2.5	16
47	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, 3273-8	5.7	16
46	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	15
45	Pyrazine and Thiazole Structural Properties and Their Influence on the Recovery of Such Derivatives in Aroma Extraction Procedures. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 1975-1980	5.7	14
44	Le houblonnage tru des biffes spciales belges est bien plus qu'une simple dissolution des composés aromatiques du houblon. <i>Cerevisia</i> , 2012 , 36, 119-124		13
43	Quantitative Analysis of Alcohol, Real Extract, Original Gravity, Nitrogen and Polyphenols in Beers Using NIR Spectroscopy. <i>Journal of Near Infrared Spectroscopy</i> , 1998 , 6, A363-A366	1.5	13
42	Occurrence of sotolon, abhexon and thespirane-derived molecules in Gueuze beers. Chemical similarities with yellow wines. <i>Journal of the Institute of Brewing</i> , 2012 , 118, 223-229	2	12
41	First Evidence of the Production of Odorant Polyfunctional Thiols by Bottle Refermentation. <i>Journal of the American Society of Brewing Chemists</i> , 2013 , 71, 15-22	1.9	12
40	Identification of a new light-struck off-flavour in light-stable beers. <i>Cerevisia</i> , 2012 , 37, 10-14		11
39	Fate of 2-sulphanylethyl acetate and 3-sulphanylpropyl acetate through beer aging. <i>Journal of the Institute of Brewing</i> , 2012 , 118, 198-204	2	11
38	Effect of the Reducing Power of a Beer on Dimethyltrisulfide Production during Aging. <i>Journal of the American Society of Brewing Chemists</i> , 2002 , 60, 68-70	1.9	11
37	Polyfunctional Thiols in Fresh and Aged Belgian Special Beers: Fate of Hop S-Cysteine Conjugates. <i>Journal of the American Society of Brewing Chemists</i> , 2015 , 73, 61-70	1.9	10
36	Polyphenols and Beer Quality 2013 , 2333-2359		9
35	Stereoelectronic requirements of benzamide 5HT3 antagonists. Comparison with D2 antidopaminergic analogues. <i>Journal of the Chemical Society Perkin Transactions II</i> , 1995 , 77		9
34	Relationships between the chemical composition and sensory evaluation of lager beers. <i>Food Quality and Preference</i> , 1994 , 5, 145-149	5.8	9

33	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 ·HCl. <i>Journal of Crystallographic and Spectroscopic Research</i> , 1986 , 16, 255-269		9
32	Roasting conditions for preserving cocoa flavan-3-ol monomers and oligomers: interesting behaviour of Criollo clones. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 4001-4008	4.3	8
31	Yeast ADHI Disruption: 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	1.9	7
30	Modulation of the Sulfanylalkyl Acetate/Alcohol Ratio and Free Thiol Release from Cysteinylated and/or Glutathionylated Sulfanylalkyl Alcohols in Beer under Different Fermentation Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 2021 , 69, 6005-6012	5.7	7
29	Why Humulinones are Key Bitter Constituents Only After Dry Hopping: Comparison With Other Belgian Styles. <i>Journal of the American Society of Brewing Chemists</i> , 2018 , 76, 236-246	1.9	7
28	Occurrence of the ribes odorant 3-sulfanyl-3-methylbutyl formate in aged beers. <i>Flavour and Fragrance Journal</i> , 2013 , 28, 174-179	2.5	6
27	Combinatorial synthesis and screening of novel odorants such as polyfunctional thiols. <i>Combinatorial Chemistry and High Throughput Screening</i> , 2006 , 9, 583-90	1.3	6
26	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	1.9	6
25	Revue bibliographique sur les adduits cystiniques et glutathioniques de la vigne en vue de leur investigation dans le houblon et la bière. <i>Cerevisia</i> , 2013 , 38, 3-14		5
24	Occurrence of polyfunctional thiols in sorghum beer [kigage]made with <i>Vernonia amygdalina</i> [mubirizi]. <i>Flavour and Fragrance Journal</i> , 2012 , 27, 372-377	2.5	5
23	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	1.9	5
22	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	5.7	5
21	Occurrence and Antioxidant Activity of C1 Degradation Products in Cocoa. <i>Foods</i> , 2017 , 6,	4.9	4
20	X-Ray Structure Determination of a Polymorphic form of [Tropapride]a Well-Known Antidopaminergic Agent, C ₂₃ H ₂₈ N ₂ O ₃ ·HCl·H ₂ O. <i>Bulletin Des Sociétés Chimiques Belges</i> , 2010 , 96, 337-338		4
19	Structural requirements of Na ⁺ -dependent antidopaminergic agents: Tropapride, Piquindone, Zetidoline, and Metoclopramide. Comparison with Na ⁺ -independent ligands. <i>Journal of Computer-Aided Molecular Design</i> , 1989 , 3, 39-53	4.2	4
18	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	1.9	4
17	Why Craft Brewers Should Be Advised to Use Bottle Refermentation to Improve Late-Hopped Beer Stability. <i>Beverages</i> , 2019 , 5, 39	3.4	3
16	Contributions of crystal structures, molecular electrostatic potential maps, and lipophilicity data to structure-activity relationships of some conformationally restricted nortropane benzamide neuroleptics. <i>Journal of Crystallographic and Spectroscopic Research</i> , 1991 , 21, 431-443		3

15	Structure analyses of R48455 a potent D2 antagonist and its inactive isomer R49399. <i>European Journal of Medicinal Chemistry</i> , 1988 , 23, 69-76	6.8	3
14	Revue sur les tonnantes analogies et les diffrences relevès entre un cône de houblon et une baie de raisin. <i>Cerevisia</i> , 2013 , 38, 61-70		2
13	Investigation of 2-Sulfanylethyl Acetate Cysteine-S-Conjugate as a Potential Precursor of Free Thiols in Beer. <i>Journal of the American Society of Brewing Chemists</i> , 2017 , 75, 228-235	1.9	2
12	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. <i>Bulletin Des Sociétés Chimiques Belges</i> , 2010 , 95, 213-214		2
11	Occurrence of polyfunctional thiols in fresh and aged lager beers. <i>Developments in Food Science</i> , 2006 , 43, 245-248		2
10	Molecular structure analysis of benzamide neuroleptics. Part 13. A tropapride sulphonamidic analogue C ₁₅ H ₂₂ N ₃ O ₃ S ₂ Cl. <i>Journal of the Chemical Society Perkin Transactions II</i> , 1989 , 407		2
9	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	2
8	Occurrence of Theaspirane and its Odorant Degradation Products in Hop and Beer. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 8247-53	5.7	1
7	Key Odorants of Jura Flor-Sherry Wines: Strong Analogy with Gueuze Beers 2014 , 331-336		1
6	Odorant Polyfunctional Thiols Issued from Bottle Beer Refermentation 2014 , 227-230		1
5	Thiol S-Conjugate Profiles: A Comparative Investigation on Dual Hop and Grape Must with Focus on Sulfanylalkyl Aldehydes and Acetates Adducts. <i>Journal of the American Society of Brewing Chemists</i> , 1-10	1.9	1
4	Ability of Exogenous or Wort Endogenous Enzymes to Release Free Thiols from Hop Cysteinylated and Glutathionylated S-Conjugates. <i>Journal of the American Society of Brewing Chemists</i> , 1-12	1.9	1
3	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. <i>Journal of the American Society of Brewing Chemists</i> , 1-10	1.9	1
2	Revue sur les tonnantes analogies et les diffrences relevès entre un cône de houblon et une baie de raisin. <i>Cerevisia</i> , 2014 , 38, 103-117		
1	Revue sur les tonnantes analogies et les diffrences relevès entre un cône de houblon et une baie de raisin Partie II: Les constituants majeurs. <i>Cerevisia</i> , 2013 , 38, 79-88		