

# HÃ©lÃ¨ne Marfaing

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/7609633/publications.pdf>

Version: 2024-02-01

9  
papers

533  
citations

1039406

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1473754

9  
g-index

9  
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9  
docs citations

9  
times ranked

708  
citing authors

| # | ARTICLE   | IF  | CITATIONS |
|---|---|-----|-----------|
| 1 | Variations in polyphenol and heavy metal contents of wild-harvested and cultivated seaweed bulk biomass: Health risk assessment and implication for food applications. <i>Food Control</i> , 2019, 95, 121-134.   | 2.8 | 127       |
| 2 | Ulvan Lyases Isolated from the Flavobacteria <i>Persicivirga ulvanivorans</i> Are the First Members of a New Polysaccharide Lyase Family. <i>Journal of Biological Chemistry</i> , 2011, 286, 42063-42071.  | 1.6 | 73        |
| 3 | Iodine content in bulk biomass of wild-harvested and cultivated edible seaweeds: Inherent variations determine species-specific daily allowable consumption. <i>Food Chemistry</i> , 2018, 254, 333-339.  | 4.2 | 70        |
| 4 | Effects of drying on the nutrient content and physico-chemical and sensory characteristics of the edible kelp <i>Saccharina latissima</i> . <i>Journal of Applied Phycology</i> , 2018, 30, 2587-2599.  | 1.5 | 63        |
| 5 | Review of the taxonomic revision of <i>Chlorella</i> and consequences for its food uses in Europe. <i>Journal of Applied Phycology</i> , 2015, 27, 1845-1851.   | 1.5 | 54        |
| 6 | Biomass soaking treatments to reduce potentially undesirable compounds in the edible seaweeds sugar kelp ( <i>Saccharina latissima</i> ) and winged kelp ( <i>Alaria esculenta</i> ) and health risk estimation for human consumption. <i>Journal of Applied Phycology</i> , 2018, 30, 2047-2060. | 1.5 | 53        |
| 7 | Nutritional value of the kelps <i>Alaria esculenta</i> and <i>Saccharina latissima</i> and effects of short-term storage on biomass quality. <i>Journal of Applied Phycology</i> , 2017, 29, 2417-2426.   | 1.5 | 46        |
| 8 | <i>Sargassum</i> contamination and consequences for downstream uses: a review. <i>Journal of Applied Phycology</i> , 2021, 33, 567-602.   | 1.5 | 38        |
| 9 | QualitÃ©s nutritionnelles des algues, leur prÃ©sent et futur sur la scÃ©ne alimentaire. <i>Cahiers De Nutrition Et De Dietetique</i> , 2017, 52, 257-268.   | 0.2 | 9         |