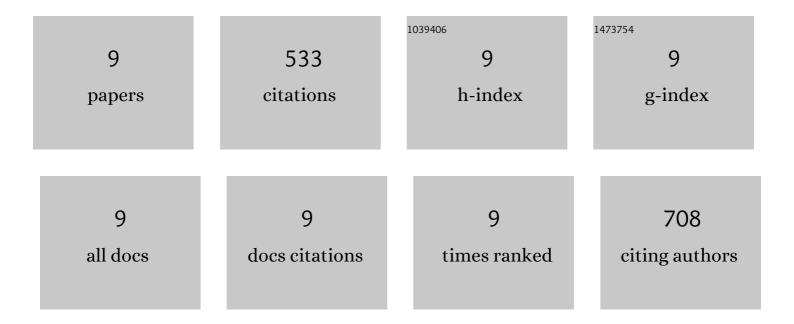
HélÃ"ne Marfaing

List of Publications by Year in descending order

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

Version: 2024-02-01



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