Manuel Dornier

List of Publications by Year
in descending order

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120 papers	4,684 citations	81743 39 h-index	114278 63 g-index
120 all docs	120 docs citations	120 times ranked	3967 citing authors

#	Article	IF	Citations
1	Thermal Degradation of Antioxidant Micronutrients inCitrusJuice:Â Kinetics and Newly Formed Compounds. Journal of Agricultural and Food Chemistry, 2007, 55, 4209-4216.	2.4	184
2	Coconut water uses, composition and properties: a review. Fruits, 2012, 67, 87-107.	0.3	166
3	Anthocyanins degradation during storage of Hibiscus sabdariffa extract and evolution of its degradation products. Food Chemistry, 2017, 214, 234-241.	4.2	153
4	Selecting ultrafiltration and nanofiltration membranes to concentrate anthocyanins from roselle extract (Hibiscus sabdariffa L.). Food Research International, 2011, 44, 2607-2614.	2.9	152
5	Degradation of Î²-carotene during fruit and vegetable processing or storage: reaction mechanisms and kinetic aspects: a review. Fruits, 2011, 66, 417-440.	0.3	146
6	Strategy for economical optimisation of the clarification of pulpy fruit juices using crossflow microfiltration. Journal of Food Engineering, 2001, 48, 83-90.	2.7	136
7	Thermal Degradation Kinetics of Anthocyanins from Blood Orange, Blackberry, and Roselle Using the Arrhenius, Eyring, and Ball Models. Journal of Agricultural and Food Chemistry, 2009, 57, 6285-6291.	2.4	135
8	Concentration of passion fruit juice on an industrial pilot scale using osmotic evaporation. Journal of Food Engineering, 2001, 47, 195-202.	2.7	128
9	Clarification and concentration of melon juice using membrane processes. Innovative Food Science and Emerging Technologies, 2005, 6, 213-220.	2.7	127
10	Dynamic modeling of crossflow microfiltration using neural networks. Journal of Membrane Science, 1995, 98, 263-273.	4.1	116
11	Aqueous extraction of anthocyanins from Hibiscus sabdariffa: Experimental kinetics and modeling. Journal of Food Engineering, 2012, 109, 16-21.	2.7	115
12	Crossflow microfiltration of passion fruit juice after partial enzymatic liquefaction. Journal of Food Engineering, 1999, 42, 215-224.	2.7	96
13	Degradation kinetic modelling of ascorbic acid and colour intensity in pasteurised blood orange juice during storage. Food Chemistry, 2015, 173, 665-673.	4.2	92
14	Pasteurization of citrus juices with ohmic heating to preserve the carotenoid profile. Innovative Food Science and Emerging Technologies, 2016, 33, 397-404.	2.7	83
15	Relationship between the kinetics of Î²-carotene degradation and formation of norisoprenoids in the storage of dried sweet potato chips. Food Chemistry, 2010, 121, 348-357.	4.2	80
16	Evaluation of reverse osmosis and osmotic evaporation to concentrate camuâ€“camu juice (Myrciaria) Tj ETQq0 0 0 rgBT /Overlock 10 T	2.7	78
17	Analysis of the Main Components of the Aguamiel Produced by the Maguey-Pulquero (Agave mapisaga) throughout the Harvest Period. Journal of Agricultural and Food Chemistry, 2008, 56, 3682-3687.	2.4	78
18	Co-immobilized pectinlyase and endocellulase on chitin and Nylon supports. Process Biochemistry, 2000, 35, 989-996.	1.8	77

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19	Effect of operating conditions on water transport during the concentration of sucrose solutions by osmotic distillation. Journal of Membrane Science, 2000, 170, 281-289.	4.1	76
20	Colorant and antioxidant properties of red-purple pitahaya (Hylocereussp.). Fruits, 2005, 60, 3-12.	0.3	76
21	Le baobab africain (Adansonia digitataL.) : principales caractÃ©ristiques et utilisations. Fruits, 2006, 61, 55-69.	0.3	75
22	Le bissap (Hibiscus sabdariffaL.) : composition et principales utilisations. Fruits, 2009, 64, 179-193.	0.3	73
23	Cashew apple (Anacardium occidentale L.) extract from by-product of juice processing: A focus on carotenoids. Food Chemistry, 2013, 138, 25-31.	4.2	71
24	Comparison of different methods for deacidification of clarified passion fruit juice. Journal of Food Engineering, 2003, 59, 361-367.	2.7	65
25	Modelling of water transport in osmotic distillation using asymmetric membrane. Journal of Membrane Science, 2000, 173, 107-122.	4.1	64
26	Concentration of pineapple juice by osmotic evaporation. Journal of Food Engineering, 2008, 88, 548-552.	2.7	63
27	Deacidification of passion fruit juice by electrodialysis with bipolar membrane after different pretreatments. Journal of Food Engineering, 2009, 90, 67-73.	2.7	63
28	Athermal concentration by osmotic evaporation of roselle extract, apple and grape juices and impact on quality. Innovative Food Science and Emerging Technologies, 2011, 12, 352-360.	2.7	61
29	Coconut water preservation and processing: a review. Fruits, 2012, 67, 157-171.	0.3	57
30	An Amazonian fruit with a high potential as a natural source of vitamin C: the camu-camu (Myrciaria) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	0.3	55
31	Kinetics of Anthocyanin Degradation and Browning in Reconstituted Blackberry Juice Treated at High Temperatures (100â^'180 Â°C). Journal of Agricultural and Food Chemistry, 2010, 58, 2314-2322.	2.4	55
32	Turbidity of pulpy fruit juice: A key factor for predicting cross-flow microfiltration performance. Journal of Membrane Science, 2008, 325, 404-412.	4.1	53
33	The quality of orange juice processed by coupling crossflow microfiltration and osmotic evaporation. International Journal of Food Science and Technology, 2005, 40, 105-116.	1.3	51
34	Thermal degradation kinetics of xanthophylls from blood orange in model and real food systems. Food Chemistry, 2013, 138, 2442-2450.	4.2	49
35	Modelling of water transport and swelling associated with starch gelatinization during rice cooking. Journal of Food Engineering, 2014, 121, 143-151.	2.7	48
36	Deacidification of clarified passion fruit juice using different configurations of electrodialysis. Journal of Chemical Technology and Biotechnology, 2003, 78, 918-925.	1.6	46

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37	Evaluation of Concentrated Orange and Passionfruit Juices Prepared by Osmotic Evaporation. LWT - Food Science and Technology, 2001, 34, 60-65.	2.5	43
38	Deacidification of clarified tropical fruit juices by electrodialysis. Part I. Influence of operating conditions on the process performances. Journal of Food Engineering, 2007, 78, 1427-1438.	2.7	42
39	Solid-state fermentation as a sustainable method for coffee pulp treatment and production of an extract rich in chlorogenic acids. Food and Bioproducts Processing, 2019, 115, 175-184.	1.8	41
40	Concentration of camuâ€“camu juice by the coupling of reverse osmosis and osmotic evaporation processes. Journal of Food Engineering, 2013, 119, 7-12.	2.7	39
41	Impact of the extraction procedure on the kinetics of anthocyanin and colour degradation of roselle extracts during storage. Journal of the Science of Food and Agriculture, 2012, 92, 1214-1221.	1.7	38
42	Characterisation of the volatile profile of coconut water from five varieties using an optimised HSâ€SPMEâ€GC analysis. Journal of the Science of Food and Agriculture, 2012, 92, 2471-2478.	1.7	37
43	The problem of membrane characterization for the process of osmotic distillation. Desalination, 2001, 140, 15-25.	4.0	35
44	Potential of ultrafiltration for separation and purification of ellagitannins in blackberry (Rubus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 462	3.9	35
45	Modeling of clarified tropical fruit juice deacidification by electrodialysis. Journal of Membrane Science, 2009, 326, 472-483.	4.1	34
46	Identification and Thermal Degradation Kinetics of Chlorophyll Pigments and Ascorbic Acid from Ditax Nectar (Detarium senegalense J.F. Gmel). Journal of Agricultural and Food Chemistry, 2011, 59, 12018-12027.	2.4	34
47	Starch gelatinization distribution and peripheral cell disruption in cooking rice grains monitored by microscopy. Journal of Cereal Science, 2012, 56, 699-705.	1.8	34
48	Biocatalytic properties of lipase in crude latex from babaco fruit (Carica pentagona). Biotechnology Letters, 2001, 23, 1021-1024.	1.1	33
49	Evaluating transfers of aroma compounds during the concentration of sucrose solutions by osmotic distillation in a batch-type pilot plant. Journal of Food Engineering, 2003, 60, 1-8.	2.7	33
50	Deacidification of clarified tropical fruit juices by electrodialysis. Part II. Characteristics of the deacidified juices. Journal of Food Engineering, 2007, 78, 1439-1445.	2.7	33
51	Exploration of reaction mechanisms of anthocyanin degradation in a roselle extract through kinetic studies on formulated model media. Food Chemistry, 2017, 235, 67-75.	4.2	31
52	Deacidification of the clarified passion fruit juice (P. edulis f. flavicarpa). Desalination, 2002, 149, 357-361.	4.0	30
53	Main properties of steviol glycosides and their potential in the food industry: a review. Fruits, 2014, 69, 127-141.	0.3	30
54	Rheological study of orange juices for a better knowledge of their suspended solids interactions at low and high concentration. Journal of Food Engineering, 2016, 174, 15-20.	2.7	30

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55	Crossflow microfiltration for the cold stabilization of roselle (Hibiscus sabdariffa L.) extract. Journal of Food Engineering, 2011, 106, 20-27.	2.7	29
56	Evaluation of anthocyanin stability during storage of a coloured drink made from extracts of the Andean blackberry (Rubus glaucusBenth.), aÃ§ai (Euterpe oleraceaMart.)and black carrot (Daucus carotaL.). Fruits, 2011, 66, 203-215.	0.3	28
57	New hydrophobic membranes for osmotic evaporation process. Separation and Purification Technology, 2003, 32, 3-7.	3.9	27
58	Comparison between different ion exchange resins for the deacidification of passion fruit juice. Journal of Food Engineering, 2003, 57, 199-207.	2.7	27
59	Concentration of Polyphenolic Compounds in Blackberry (<scp>R</scp>ubus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5 e12343.	1.5	27
60	Influence of start-up procedure on crossflow microfiltration of raw cane sugar. Journal of Food Engineering, 1995, 24, 213-224.	2.7	26
61	Evaluation of the cleaning of a new hydrophobic membrane for osmotic evaporation. Separation and Purification Technology, 2007, 55, 191-197.	3.9	25
62	Identification of relevant physicochemical characteristics for predicting fruit juices filterability. Separation and Purification Technology, 2015, 141, 59-67.	3.9	25
63	New hydrophobic membranes for contactor processes â€" Applications to isothermal concentration of solutions. Desalination, 2006, 193, 280-285.	4.0	24
64	CaractÃ©risation du fruit du baobab et Ã©tude de sa transformation en nectar. Fruits, 2009, 64, 19-34.	0.3	24
65	Effect of water activity on anthocyanin degradation and browning kinetics at high temperatures (100â€"140Â°C). Food Research International, 2012, 47, 106-115.	2.9	23
66	Concentration and purification of lycopene from watermelon juice by integrated microfiltration-based processes. Innovative Food Science and Emerging Technologies, 2016, 37, 153-160.	2.7	23
67	Evaluation of nanofi ltration membranes for the retention of anthocyanins of aÃ§ai (Euterpe) Tj ETQq1 1 0.784314 rgBT /Overlock	1.0	21
68	Development of an original lab-scale filtration strategy for the prediction of microfiltration performance: Application to orange juice clarification. Separation and Purification Technology, 2015, 156, 42-50.	3.9	20
69	Crossflow microfiltration coupled with diafiltration to concentrate and purify carotenoids and flavonoids from citrus juices. Innovative Food Science and Emerging Technologies, 2018, 45, 320-329.	2.7	20
70	Alcoholic fermentation as a potential tool for coffee pulp detoxification and reuse: Analysis of phenolic composition and caffeine content by HPLC-DAD-MS/MS. Food Chemistry, 2020, 319, 126600.	4.2	20
71	Interest of neural networks for the optimization of the crossflow filtration process. LWT - Food Science and Technology, 1995, 28, 300-309.	2.5	18
72	Modelling starch phase transitions and water uptake of rice kernels during cooking. Journal of Cereal Science, 2013, 58, 387-392.	1.8	18

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73	Concentration and purification by crossflow microfiltration with diafiltration of carotenoids from a by-product of cashew apple juice processing. Innovative Food Science and Emerging Technologies, 2020, 66, 102519.	2.7	18
74	Les produits de l'anacardier : caractÃ©ristiques, voies de valorisation et marchÃ©s. Fruits, 2001, 56, 235-248.	0.3	17
75	Nutrient composition and nutritional potential of wild fruit Dialium guineense. Journal of Food Composition and Analysis, 2014, 34, 186-191.	1.9	17
76	Modelling of brown rice and limited-water cooking modes and its potential use for texture prediction. Journal of Food Engineering, 2014, 141, 99-106.	2.7	17
77	PotentialitÃ©s de la microfiltration tangentielle sur membranes minÃ©rales pour la clarification du jus de pomme de cajou. Fruits, 2005, 60, 33-40.	0.3	16
78	Effects of Blanching on Flavanones and Microstructure of Citrus aurantium Peels. Food and Bioprocess Technology, 2015, 8, 2246-2255.	2.6	16
79	Coupling nanofiltration and osmotic evaporation for the recovery of a natural flavouring concentrate from shrimp cooking juice. Innovative Food Science and Emerging Technologies, 2017, 43, 182-190.	2.7	16
80	Effect of the Lactoperoxidase System against Three Major Causal Agents of Disease in Mangoes. Journal of Food Protection, 2005, 68, 1497-1500.	0.8	15
81	Size-cartography of orange juices foulant particles: Contribution to a better control of fouling during microfiltration. Journal of Membrane Science, 2016, 509, 164-172.	4.1	15
82	Optimization of enzymatic preparation for passion fruit juice liquefaction by fractionation of fungal enzymes through metal chelate affinity chromatography. Food Biotechnology, 1999, 13, 33-50.	0.6	14
83	La production du bissap (Hibiscus sabdariffaL.) au SÃ©nÃ©gal. Fruits, 2009, 64, 111-124.	0.3	14
84	Carotene Reactivity in Pink Grapefruit Juice Elucidated from Model Systems and Multiresponse Modeling. Journal of Agricultural and Food Chemistry, 2015, 63, 3970-3979.	2.4	13
85	USE of EXPERIMENTAL DESIGN to ESTABLISH OPTIMAL CROSSFLOW FILTRATION CONDITIONS: APPLICATION to RAW CANE SUGAR CLARIFICATION. Journal of Food Process Engineering, 1994, 17, 73-92.	1.5	12
86	Use of Multi-response Modelling to Investigate Mechanisms of Î²-Carotene Degradation in Dried Orange-Fleshed Sweet Potato During Storage: from Carotenoids to Aroma Compounds. Food and Bioprocess Technology, 2014, 7, 1656-1669.	2.6	12
87	Effect of Temperature on Acidity and Hydration Equilibrium Constants of Delphinidin-3-O- and Cyanidin-3-O-sambubioside Calculated from Uni- and Multiwavelength Spectroscopic Data. Journal of Agricultural and Food Chemistry, 2016, 64, 4139-4145.	2.4	12
88	Fruit Preservation. Food Engineering Series, 2018, , .	0.3	11
89	Le ditax (Detarium senegalenseJ. F. Gmel.)Â: principales caractÃ©ristiques et utilisations au SÃ©nÃ©gal. Fruits, 2010, 65, 293-306.	0.3	11
90	Physicochemical characterization of jicaro seeds (Crescentia alata H.B.K.): A novel protein and oleaginous seed. Journal of Food Composition and Analysis, 2017, 56, 84-92.	1.9	10

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91	Bioaccessibility of Biofortified Sweet Potato Carotenoids in Baby Food: Impact of Manufacturing Process. Frontiers in Nutrition, 2018, 5, 98.	1.6	10
92	Coupling of pressure-driven membrane technologies for concentrating, purifying and fractionizing betacyanins in cactus pear (Opuntia dillenii Haw.) juice. Innovative Food Science and Emerging Technologies, 2019, 52, 244-255.	2.7	10
93	Composition nutritionnelle et apport Ã©nergÃ©tique du fruit deMaerua pseudopetalosa,aliment de soudure au SÃ©nÃ©gal. Fruits, 2009, 64, 147-156.	0.3	10
94	Monitoring anthocyanin degradation in Hibiscus sabdariffa extracts with multi-curve resolution on spectral measurement during storage. Food Chemistry, 2019, 271, 536-542.	4.2	9
95	Coupling osmotic dehydration with heat treatment for green papaya impregnated with blackberry juice solution. International Journal of Food Science and Technology, 2020, 55, 2551-2561.	1.3	9
96	Ã‰valuation de l'intÃ©rÃªt du babaco (Carica pentagonaHeilb.). Fruits, 2003, 58, 39-52.	0.3	7
97	Crossflow microfiltration of gum arabic solutions: Comparison of the classical system with the co-current permeate flow system. International Journal of Food Science and Technology, 1996, 31, 153-166.	1.3	6
98	Innovative process combining roasting and tempering to mechanically dehull jicaro seeds (Crescentia) Tj ETQq0 0 0 rgBT /Overlock 10 T	2.7	6
99	Cashew apple extract inhibition of fat storage and insulin resistance in the diet-induced obesity mouse model. Journal of Nutritional Science, 2015, 4, e38.	0.7	5
100	Identification of roselle varieties through simple discriminating physicochemical characteristics using multivariate analysis. Food Science and Technology, 2019, 39, 321-327.	0.8	5
101	Concentrates from citrus juice obtained by crossflow microfiltration: Guidance of the process considering carotenoid bioaccessibility. Innovative Food Science and Emerging Technologies, 2020, 66, 102526.	2.7	5
102	Modulation of carotenoid/flavonoid profiles and sugar content of a potential functional citrus-based food through crossflow microfiltration. LWT - Food Science and Technology, 2021, 141, 110923.	2.5	5
103	Evaluation of Lactoperoxidase System Treatment To Reduce Anthracnose, Stem-End Rot, and Bacterial Black Spot Development during Storage of Mangoes. Journal of Food Protection, 2005, 68, 1671-1675.	0.8	4
104	Clustering of instrumental methods to characterize the texture and the rheology of slimy okra (<scp>Abelmoschus esculentus</scp>) suspensions. Journal of Texture Studies, 2020, 51, 426-443.	1.1	4
105	Sensory quantitative descriptive analysis of African slimy okra (<scp>Abelmoschus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 Texture Studies, 2021, 52, 314-333.	1.1	4
106	Principales caractÃ©ristiques deSechium eduleSw.. Fruits, 2001, 56, 155-167.	0.3	4
107	Evaluation of the Simplex method for training simple multilayer neural networks. Neural Computing and Applications, 1998, 7, 107-114.	3.2	3
108	Enhancement of the in vitro bioavailable carotenoid content of a citrus juice combining crossflow microfiltration and high-pressure treatments. Food Research International, 2022, 156, 111134.	2.9	3

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109	Tangential microfiltration of orange juice in bench pilot. Food Science and Technology, 2003, 23, 330-336.	0.8	2
110	Effects of Osmotic Treatments on Modulating Bitter Flavanones Glycosides Contents and Microstructure of Citrus aurantium Peels. Food and Bioprocess Technology, 2015, 8, 2461-2469.	2.6	2
111	Membrane Technologies for Fruit Juice Processing. Food Engineering Series, 2018, , 211-248.	0.3	2
112	The cashew (Anacardium occidentale) industry in CÃ´te dâ€™Ivoire: analysis and prospects for development. Fruits, 2011, 66, 237-245.	0.3	2
113	Relation entre la fermetÃ© de la mangue fraÃ®che et la teneur en amidon de la pulpe. Fruits, 2004, 59, 399-410.	0.3	2
114	Un produit amazonien particuliÃ¨rement riche en cafÃ©ine : la graine de guaranÃ¡ [Paullinia CupanaH.B.K. var.sorbilis(Mart.) Ducke]. Fruits, 2001, 56, 423-435.	0.3	2
115	Setting up a diagram process for the elaboration of a new plantâ€based beverage from Pinus halepensis seeds: Selection of unit operations and their conditions. Journal of Food Process Engineering, 2022, 45, e13943.	1.5	2
116	Effects of soaking and thermal treatment on nutritional quality of three varieties of common beans (<scp>Phaseolus vulgaris</scp> L.) from Madagascar. , 2022, 4, .		2
117	Impact of crossflow microfiltration on aroma and sensory profiles of a potential functional citrusâ€based food. Journal of the Science of Food and Agriculture, 2022, 102, 5768-5777.	1.7	2
118	Comparison of phenolic and volatile profiles of edible and toxic forms of Detarium senegalense J. F. GMEL. African Journal of Biotechnology, 2016, 15, 622-632.	0.3	1
119	EFFECT OF THE LACTOPEROXIDASE SYSTEM AGAINST CAUSAL AGENTS OF POST HARVEST MANGO DISEASES. Acta Horticulturae, 2009, , 521-528.	0.1	0
120	Volatile compounds of ditax fruit (Detarium senegalenseJ.F. Gmel) from Senegal. Fruits, 2014, 69, 181-188.	0.3	0