

Manuel Dornier

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116
papers

3,694
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37
h-index

56
g-index

120
ext. papers

4,132
ext. citations

4.7
avg, IF

5.12
L-index

#	Paper	IF	Citations
116	Thermal degradation of antioxidant micronutrients in citrus juice: kinetics and newly formed compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 4209-16	5.7	161
115	Thermal degradation kinetics of anthocyanins from blood orange, blackberry, and roselle using the arrhenius, eyring, and ball models. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 6285-91	5.7	116
114	Selecting ultrafiltration and nanofiltration membranes to concentrate anthocyanins from roselle extract (<i>Hibiscus sabdariffa</i> L.). <i>Food Research International</i> , 2011 , 44, 2607-2614	7	115
113	Clarification and concentration of melon juice using membrane processes. <i>Innovative Food Science and Emerging Technologies</i> , 2005 , 6, 213-220	6.8	113
112	Concentration of passion fruit juice on an industrial pilot scale using osmotic evaporation. <i>Journal of Food Engineering</i> , 2001 , 47, 195-202	6	112
111	Strategy for economical optimisation of the clarification of pulpy fruit juices using crossflow microfiltration. <i>Journal of Food Engineering</i> , 2001 , 48, 83-90	6	111
110	Coconut water uses, composition and properties: a review. <i>Fruits</i> , 2012 , 67, 87-107	0.3	110
109	Degradation of β -carotene during fruit and vegetable processing or storage: reaction mechanisms and kinetic aspects: a review. <i>Fruits</i> , 2011 , 66, 417-440	0.3	109
108	Anthocyanins degradation during storage of <i>Hibiscus sabdariffa</i> extract and evolution of its degradation products. <i>Food Chemistry</i> , 2017 , 214, 234-241	8.5	101
107	Dynamic modeling of crossflow microfiltration using neural networks. <i>Journal of Membrane Science</i> , 1995 , 98, 263-273	9.6	98
106	Aqueous extraction of anthocyanins from <i>Hibiscus sabdariffa</i> : Experimental kinetics and modeling. <i>Journal of Food Engineering</i> , 2012 , 109, 16-21	6	87
105	Crossflow microfiltration of passion fruit juice after partial enzymatic liquefaction. <i>Journal of Food Engineering</i> , 1999 , 42, 215-224	6	77
104	Co-immobilized pectinlyase and endocellulase on chitin and Nylon supports. <i>Process Biochemistry</i> , 2000 , 35, 989-996	4.8	73
103	Relationship between the kinetics of β -carotene degradation and formation of norisoprenoids in the storage of dried sweet potato chips. <i>Food Chemistry</i> , 2010 , 121, 348-357	8.5	71
102	Evaluation of reverse osmosis and osmotic evaporation to concentrate camu-camu juice (<i>Myrciaria dubia</i>). <i>Journal of Food Engineering</i> , 2004 , 63, 97-102	6	71
101	Effect of operating conditions on water transport during the concentration of sucrose solutions by osmotic distillation. <i>Journal of Membrane Science</i> , 2000 , 170, 281-289	9.6	70
100	Pasteurization of citrus juices with ohmic heating to preserve the carotenoid profile. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 33, 397-404	6.8	66

99	Degradation kinetic modelling of ascorbic acid and colour intensity in pasteurised blood orange juice during storage. <i>Food Chemistry</i> , 2015 , 173, 665-73	8.5	64
98	Analysis of the main components of the aguamiel produced by the maguey-pulquero (Agave mapisaga) throughout the harvest period. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 3682-7	5.7	60
97	Cashew apple (<i>Anacardium occidentale</i> L.) extract from by-product of juice processing: a focus on carotenoids. <i>Food Chemistry</i> , 2013 , 138, 25-31	8.5	58
96	Modelling of water transport in osmotic distillation using asymmetric membrane. <i>Journal of Membrane Science</i> , 2000 , 173, 107-122	9.6	58
95	Le baobab africain (<i>Adansonia digitata</i> L.) : principales caractéristiques et utilisations. <i>Fruits</i> , 2006 , 61, 55-69	0.3	57
94	Comparison of different methods for deacidification of clarified passion fruit juice. <i>Journal of Food Engineering</i> , 2003 , 59, 361-367	6	54
93	Deacidification of passion fruit juice by electrodialysis with bipolar membrane after different pretreatments. <i>Journal of Food Engineering</i> , 2009 , 90, 67-73	6	53
92	Concentration of pineapple juice by osmotic evaporation. <i>Journal of Food Engineering</i> , 2008 , 88, 548-5526		50
91	Colorant and antioxidant properties of red-purple pitahaya (<i>Hylocereus</i> sp.). <i>Fruits</i> , 2005 , 60, 3-12	0.3	50
90	Le bissap (<i>Hibiscus sabdariffa</i> L.) : composition et principales utilisations. <i>Fruits</i> , 2009 , 64, 179-193	0.3	48
89	Athermal concentration by osmotic evaporation of roselle extract, apple and grape juices and impact on quality. <i>Innovative Food Science and Emerging Technologies</i> , 2011 , 12, 352-360	6.8	47
88	Coconut water preservation and processing: a review. <i>Fruits</i> , 2012 , 67, 157-171	0.3	47
87	Kinetics of anthocyanin degradation and browning in reconstituted blackberry juice treated at high temperatures (100-180 degrees C). <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 2314-22	5.7	46
86	Turbidity of pulpy fruit juice: A key factor for predicting cross-flow microfiltration performance. <i>Journal of Membrane Science</i> , 2008 , 325, 404-412	9.6	43
85	The quality of orange juice processed by coupling crossflow microfiltration and osmotic evaporation. <i>International Journal of Food Science and Technology</i> , 2005 , 40, 105-116	3.8	43
84	Thermal degradation kinetics of xanthophylls from blood orange in model and real food systems. <i>Food Chemistry</i> , 2013 , 138, 2442-50	8.5	41
83	Deacidification of clarified passion fruit juice using different configurations of electrodialysis. <i>Journal of Chemical Technology and Biotechnology</i> , 2003 , 78, 918-925	3.5	40
82	Deacidification of clarified tropical fruit juices by electrodialysis. Part I. Influence of operating conditions on the process performances. <i>Journal of Food Engineering</i> , 2007 , 78, 1427-1438	6	39

81	Modelling of water transport and swelling associated with starch gelatinization during rice cooking. <i>Journal of Food Engineering</i> , 2014 , 121, 143-151	6	38
80	Evaluation of Concentrated Orange and Passionfruit Juices Prepared by Osmotic Evaporation. <i>LWT - Food Science and Technology</i> , 2001 , 34, 60-65	5.4	37
79	An Amazonian fruit with a high potential as a natural source of vitamin C: the camu-camu (<i>Myrciaria dubia</i>). <i>Fruits</i> , 2001 , 56, 345-354	0.3	36
78	Concentration of camu-camu juice by the coupling of reverse osmosis and osmotic evaporation processes. <i>Journal of Food Engineering</i> , 2013 , 119, 7-12	6	33
77	The problem of membrane characterization for the process of osmotic distillation. <i>Desalination</i> , 2001 , 140, 15-25	10.3	31
76	Impact of the extraction procedure on the kinetics of anthocyanin and colour degradation of roselle extracts during storage. <i>Journal of the Science of Food and Agriculture</i> , 2012 , 92, 1214-21	4.3	30
75	Evaluating transfers of aroma compounds during the concentration of sucrose solutions by osmotic distillation in a batch-type pilot plant. <i>Journal of Food Engineering</i> , 2003 , 60, 1-8	6	30
74	Biocatalytic properties of lipase in crude latex from babaco fruit (<i>Carica pentagona</i>). <i>Biotechnology Letters</i> , 2001 , 23, 1021-1024	3	29
73	Solid-state fermentation as a sustainable method for coffee pulp treatment and production of an extract rich in chlorogenic acids. <i>Food and Bioproducts Processing</i> , 2019 , 115, 175-184	4.9	28
72	Potential of ultrafiltration for separation and purification of ellagitannins in blackberry (<i>Rubus adenotrichus</i> Schltdl.) juice. <i>Separation and Purification Technology</i> , 2014 , 125, 120-125	8.3	28
71	Starch gelatinization distribution and peripheral cell disruption in cooking rice grains monitored by microscopy. <i>Journal of Cereal Science</i> , 2012 , 56, 699-705	3.8	28
70	Identification and thermal degradation kinetics of chlorophyll pigments and ascorbic acid from ditax nectar (<i>Detarium senegalense</i> J.F. Gmel). <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 12018-27	5.7	28
69	Crossflow microfiltration for the cold stabilization of roselle (<i>Hibiscus sabdariffa</i> L.) extract. <i>Journal of Food Engineering</i> , 2011 , 106, 20-27	6	28
68	Characterisation of the volatile profile of coconut water from five varieties using an optimised HS-SPME-GC analysis. <i>Journal of the Science of Food and Agriculture</i> , 2012 , 92, 2471-8	4.3	27
67	Modeling of clarified tropical fruit juice deacidification by electrodialysis. <i>Journal of Membrane Science</i> , 2009 , 326, 472-483	9.6	27
66	Deacidification of clarified tropical fruit juices by electrodialysis. Part II. Characteristics of the deacidified juices. <i>Journal of Food Engineering</i> , 2007 , 78, 1439-1445	6	27
65	Deacidification of the clarified passion fruit juice (<i>P. edulis</i> f. <i>flavicarpa</i>). <i>Desalination</i> , 2002 , 149, 357-361	10.3	25
64	Comparison between different ion exchange resins for the deacidification of passion fruit juice. <i>Journal of Food Engineering</i> , 2003 , 57, 199-207	6	24

63	Exploration of reaction mechanisms of anthocyanin degradation in a roselle extract through kinetic studies on formulated model media. <i>Food Chemistry</i> , 2017 , 235, 67-75	8.5	22
62	Rheological study of orange juices for a better knowledge of their suspended solids interactions at low and high concentration. <i>Journal of Food Engineering</i> , 2016 , 174, 15-20	6	22
61	Evaluation of the cleaning of a new hydrophobic membrane for osmotic evaporation. <i>Separation and Purification Technology</i> , 2007 , 55, 191-197	8.3	22
60	Influence of start-up procedure on crossflow microfiltration of raw cane sugar. <i>Journal of Food Engineering</i> , 1995 , 24, 213-224	6	22
59	Concentration of Polyphenolic Compounds in Blackberry (<i>Rubus Adenotrichos</i> Schltdl.) Juice by Nanofiltration. <i>Journal of Food Process Engineering</i> , 2017 , 40, e12343	2.4	21
58	Identification of relevant physicochemical characteristics for predicting fruit juices filterability. <i>Separation and Purification Technology</i> , 2015 , 141, 59-67	8.3	21
57	Main properties of steviol glycosides and their potential in the food industry: a review. <i>Fruits</i> , 2014 , 69, 127-141	0.3	21
56	New hydrophobic membranes for osmotic evaporation process. <i>Separation and Purification Technology</i> , 2003 , 32, 3-7	8.3	21
55	Evaluation of anthocyanin stability during storage of a coloured drink made from extracts of the Andean blackberry (<i>Rubus glaucus</i> Benth.), aïïi (<i>Euterpe oleracea</i> Mart.) and black carrot (<i>Daucus carota</i> L.). <i>Fruits</i> , 2011 , 66, 203-215	0.3	20
54	New hydrophobic membranes for contactor processes [Applications to isothermal concentration of solutions. <i>Desalination</i> , 2006 , 193, 280-285	10.3	20
53	Effect of water activity on anthocyanin degradation and browning kinetics at high temperatures (100-140°C). <i>Food Research International</i> , 2012 , 47, 106-115	7	18
52	Modelling of brown rice and limited-water cooking modes and its potential use for texture prediction. <i>Journal of Food Engineering</i> , 2014 , 141, 99-106	6	17
51	Evaluation of nanofiltration membranes for the retention of anthocyanins of aïïi (<i>Euterpe oleracea</i> Mart.) juice. <i>Desalination and Water Treatment</i> , 2011 , 27, 108-113		17
50	Development of an original lab-scale filtration strategy for the prediction of microfiltration performance: Application to orange juice clarification. <i>Separation and Purification Technology</i> , 2015 , 156, 42-50	8.3	15
49	Caractérisation du fruit du baobab et étude de sa transformation en nectar. <i>Fruits</i> , 2009 , 64, 19-34	0.3	15
48	Modelling starch phase transitions and water uptake of rice kernels during cooking. <i>Journal of Cereal Science</i> , 2013 , 58, 387-392	3.8	14
47	Nutrient composition and nutritional potential of wild fruit <i>Dialium guineense</i> . <i>Journal of Food Composition and Analysis</i> , 2014 , 34, 186-191	4.1	14
46	Effect of the lactoperoxidase system against three major causal agents of disease in mangoes. <i>Journal of Food Protection</i> , 2005 , 68, 1497-500	2.5	14

45	Size-cartography of orange juices foulant particles: Contribution to a better control of fouling during microfiltration. <i>Journal of Membrane Science</i> , 2016 , 509, 164-172	9.6	13
44	Potentialitş de la microfiltration tangentielle sur membranes minfales pour la clarification du jus de pomme de cajou. <i>Fruits</i> , 2005 , 60, 33-40	0.3	13
43	Crossflow microfiltration coupled with diafiltration to concentrate and purify carotenoids and flavonoids from citrus juices. <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 45, 320-329	6.8	13
42	Effects of Blanching on Flavanones and Microstructure of Citrus aurantium Peels. <i>Food and Bioprocess Technology</i> , 2015 , 8, 2246-2255	5.1	12
41	Coupling nanofiltration and osmotic evaporation for the recovery of a natural flavouring concentrate from shrimp cooking juice. <i>Innovative Food Science and Emerging Technologies</i> , 2017 , 43, 182-190	6.8	12
40	Interest of neural networks for the optimization of the crossflow filtration process. <i>LWT - Food Science and Technology</i> , 1995 , 28, 300-309	5.4	12
39	Concentration and purification of lycopene from watermelon juice by integrated microfiltration-based processes. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 37, 153-160	6.8	12
38	Carotene reactivity in pink grapefruit juice elucidated from model systems and multiresponse modeling. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 3970-9	5.7	11
37	La production du bissap (Hibiscus sabdariffaL.) au Shşgal. <i>Fruits</i> , 2009 , 64, 111-124	0.3	11
36	Optimization of enzymatic preparation for passion fruit juice liquefaction by fractionation of fungal enzymes through metal chelate affinity chromatography. <i>Food Biotechnology</i> , 1999 , 13, 33-50	2.2	11
35	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. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 4139-45	5.7	11
34	Alcoholic fermentation as a potential tool for coffee pulp detoxification and reuse: Analysis of phenolic composition and caffeine content by HPLC-DAD-MS/MS. <i>Food Chemistry</i> , 2020 , 319, 126600	8.5	9
33	Monitoring anthocyanin degradation in Hibiscus sabdariffa extracts with multi-curve resolution on spectral measurement during storage. <i>Food Chemistry</i> , 2019 , 271, 536-542	8.5	9
32	Use of Multi-response Modelling to Investigate Mechanisms of ĒCarotene Degradation in Dried Orange-Fleshed Sweet Potato During Storage: from Carotenoids to Aroma Compounds. <i>Food and Bioprocess Technology</i> , 2014 , 7, 1656-1669	5.1	9
31	USE of EXPERIMENTAL DESIGN to ESTABLISH OPTIMAL CROSSFLOW FILTRATION CONDITIONS: APPLICATION to RAW CANE SUGAR CLARIFICATION. <i>Journal of Food Process Engineering</i> , 1994 , 17, 73-92.4	2.4	9
30	Les produits de l'anacardier : caractfistiques, voies de valorisation et marchş. <i>Fruits</i> , 2001 , 56, 235-248	0.3	8
29	Le ditax (Detarium senegalenseJ. F. Gmel.): principales caractfistiques et utilisations au Shşgal. <i>Fruits</i> , 2010 , 65, 293-306	0.3	8
28	Coupling of pressure-driven membrane technologies for concentrating, purifying and fractionizing betacyanins in cactus pear (Opuntia dillenii Haw.) juice. <i>Innovative Food Science and Emerging Technologies</i> , 2019 , 52, 244-255	6.8	8

27	Bioaccessibility of Biofortified Sweet Potato Carotenoids in Baby Food: Impact of Manufacturing Process. <i>Frontiers in Nutrition</i> , 2018 , 5, 98	6.2	8
26	Concentration and purification by crossflow microfiltration with diafiltration of carotenoids from a by-product of cashew apple juice processing. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 66, 102519	6.8	7
25	Crossflow microfiltration of gum arabic solutions: Comparison of the classical system with the co-current permeate flow system. <i>International Journal of Food Science and Technology</i> , 1996 , 31, 153-166	3.8	6
24	Composition nutritionnelle et apport énergétique du fruit de <i>Maerua pseudopetalosa</i> , aliment de soudure au Sénégal. <i>Fruits</i> , 2009 , 64, 147-156	0.3	6
23	Identification of roselle varieties through simple discriminating physicochemical characteristics using multivariate analysis. <i>Food Science and Technology</i> , 2019 , 39, 321-327	2	5
22	Physicochemical characterization of jicaro seeds (<i>Crescentia alata</i> H.B.K.): A novel protein and oleaginous seed. <i>Journal of Food Composition and Analysis</i> , 2017 , 56, 84-92	4.1	5
21	Innovative process combining roasting and tempering to mechanically dehull jicaro seeds (<i>Crescentia alata</i> K.H.B.). <i>Journal of Food Engineering</i> , 2017 , 212, 283-290	6	4
20	Évaluation de l'intérêt du babaco (<i>Carica pentagona</i> Heilb.). <i>Fruits</i> , 2003 , 58, 39-52	0.3	4
19	Concentrates from citrus juice obtained by crossflow microfiltration: Guidance of the process considering carotenoid bioaccessibility. <i>Innovative Food Science and Emerging Technologies</i> , 2020 , 66, 102526	6.8	3
18	Cashew apple extract inhibition of fat storage and insulin resistance in the diet-induced obesity mouse model. <i>Journal of Nutritional Science</i> , 2015 , 4, e38	2.7	3
17	Principales caractéristiques de <i>Sechium edule</i> Sw.. <i>Fruits</i> , 2001 , 56, 155-167	0.3	3
16	Effects of Osmotic Treatments on Modulating Bitter Flavanones Glycosides Contents and Microstructure of <i>Citrus aurantium</i> Peels. <i>Food and Bioprocess Technology</i> , 2015 , 8, 2461-2469	5.1	2
15	Coupling osmotic dehydration with heat treatment for green papaya impregnated with blackberry juice solution. <i>International Journal of Food Science and Technology</i> , 2020 , 55, 2551-2561	3.8	2
14	Clustering of instrumental methods to characterize the texture and the rheology of slimy okra (<i>Abelmoschus esculentus</i>) suspensions. <i>Journal of Texture Studies</i> , 2020 , 51, 426-443	3.6	2
13	Evaluation of the Simplex method for training simple multilayer neural networks. <i>Neural Computing and Applications</i> , 1998 , 7, 107-114	4.8	2
12	Tangential microfiltration of orange juice in bench pilot. <i>Food Science and Technology</i> , 2003 , 23, 330-336	2	2
11	Evaluation of lactoperoxidase system treatment to reduce anthracnose, stem-end rot, and bacterial black spot development during storage of mangoes. <i>Journal of Food Protection</i> , 2005 , 68, 1671-5	2.5	2
10	Relation entre la fermeté de la mangue fraîche et la teneur en amidon de la pulpe. <i>Fruits</i> , 2004 , 59, 399-410	0.3	2

9	Membrane Technologies for Fruit Juice Processing. <i>Food Engineering Series</i> , 2018 , 211-248	0.5	2
8	The cashew (<i>Anacardium occidentale</i>) industry in Côte d'Ivoire: analysis and prospects for development. <i>Fruits</i> , 2011 , 66, 237-245	0.3	1
7	Modulation of carotenoid/flavonoid profiles and sugar content of a potential functional citrus-based food through crossflow microfiltration. <i>LWT - Food Science and Technology</i> , 2021 , 141, 110923	5.4	1
6	Un produit amazonien particulièrement riche en caféine : la graine de guaran[Paullinia CupanaH.B.K. var.sorbilis(Mart.) Ducke]. <i>Fruits</i> , 2001 , 56, 423-435	0.3	0
5	Comparison of phenolic and volatile profiles of edible and toxic forms of <i>Detarium senegalense</i> J. F. GMEL. <i>African Journal of Biotechnology</i> , 2016 , 15, 622-632	0.6	0
4	Sensory quantitative descriptive analysis of African slimy okra (<i>Abelmoschus esculentus</i>) preparations and its correlation with instrumental parameters. <i>Journal of Texture Studies</i> , 2021 , 52, 314-333	3.6	0
3	Enhancement of the in vitro bioavailable carotenoid content of a citrus juice combining crossflow microfiltration and high-pressure treatments. <i>Food Research International</i> , 2022 , 156, 111134	7	0
2	Volatile compounds of ditax fruit (<i>Detarium senegalense</i> J.F. Gmel) from Senegal. <i>Fruits</i> , 2014 , 69, 181-188	0.3	0
1	Setting up a diagram process for the elaboration of a new plant-based beverage from <i>Pinus halepensis</i> seeds: Selection of unit operations and their conditions. <i>Journal of Food Process Engineering</i> ,e13943	2.4	0