

Emmanuelle Meudec

List of Publications by Year in descending order

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47
papers

2,271
citations

230014

27
h-index

242451

47
g-index

47
all docs

47
docs citations

47
times ranked

3622
citing authors

#	ARTICLE	IF	CITATIONS
1	Polyphenol Composition and Antioxidant Activity of Tapirira guianensis Aubl. (Anarcadiaceae) Leaves. <i>Plants</i> , 2022, 11, 326.	1.6	2
2	Elucidating the Color of Ros� Wines Using Polyphenol-Targeted Metabolomics. <i>Molecules</i> , 2022, 27, 1359.	1.7	8
3	Improved Analysis of Isomeric Polyphenol Dimers Using the 4th Dimension of Trapped Ion Mobility Spectrometry�Mass Spectrometry. <i>Molecules</i> , 2022, 27, 4176.	1.7	2
4	High�resolution mass spectrometry (HRMS): Focus on the m/z values estimated by the Savitzky�Golay first derivative. <i>Rapid Communications in Mass Spectrometry</i> , 2021, 35, e9036.	0.7	5
5	Multimethod Approach for Extensive Characterization of Gallnut Tannin Extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 13426-13438.	2.4	13
6	The impact of distillation process on the chemical composition and potential prebiotic activity of different oligosaccharidic fractions extracted from grape seeds. <i>Food Chemistry</i> , 2019, 285, 423-430.	4.2	17
7	Fast Discrimination of Chocolate Quality Based on Average-Mass-Spectra Fingerprints of Cocoa Polyphenols. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 2723-2731.	2.4	20
8	Polyphenol Characterization in Red Beverages of Carapa procera (D.C.) Leaf Extracts. <i>Beverages</i> , 2019, 5, 68.	1.3	6
9	Quantification of hydroxycinnamic derivatives in wines by UHPLC-MRM-MS. <i>Analytical and Bioanalytical Chemistry</i> , 2018, 410, 3483-3490.	1.9	16
10	Characterization of new flavan-3-ol derivatives in fermented cocoa beans. <i>Food Chemistry</i> , 2018, 259, 207-212.	4.2	18
11	The kinetics of oxygen and SO2 consumption by red wines. What do they tell about oxidation mechanisms and about changes in wine composition?. <i>Food Chemistry</i> , 2018, 241, 206-214.	4.2	64
12	New flavanol O-glycosides in grape and wine. <i>Food Chemistry</i> , 2018, 266, 441-448.	4.2	30
13	Targeted filtering reduces the complexity of UHPLC-Orbitrap-HRMS data to decipher polyphenol polymerization. <i>Food Chemistry</i> , 2017, 227, 255-263.	4.2	28
14	The Hidden Face of Wine Polyphenol Polymerization Highlighted by High�Resolution Mass Spectrometry. <i>ChemistryOpen</i> , 2017, 6, 336-339.	0.9	24
15	Cultivar Diversity of Grape Skin Polyphenol Composition and Changes in Response to Drought Investigated by LC-MS Based Metabolomics. <i>Frontiers in Plant Science</i> , 2017, 8, 1826.	1.7	77
16	A Fast and Robust UHPLC-MRM-MS Method to Characterize and Quantify Grape Skin Tannins after Chemical Depolymerization. <i>Molecules</i> , 2016, 21, 1409.	1.7	23
17	p-Hydroxyphenyl-pyranoanthocyanins: An Experimental and Theoretical Investigation of Their Acid�Base Properties and Molecular Interactions. <i>International Journal of Molecular Sciences</i> , 2016, 17, 1842.	1.8	26
18	Synthesis, Identification, and Structure Elucidation of Adducts Formed by Reactions of Hydroxycinnamic Acids with Glutathione or Cysteinylglycine. <i>Journal of Natural Products</i> , 2016, 79, 2211-2222.	1.5	16

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19	Two shikimate dehydrogenases, <i>VvSDH3</i> and <i>VvSDH4</i> , are involved in gallic acid biosynthesis in grapevine. <i>Journal of Experimental Botany</i> , 2016, 67, 3537-3550.	2.4	61
20	A comprehensive investigation of guaiacyl-pyranoanthocyanin synthesis by one-/two-dimensional NMR and UPLC-ESI-MS. <i>Food Chemistry</i> , 2016, 199, 902-910.	4.2	20
21	In vitro digestion of dairy and egg products enriched with grape extracts: Effect of the food matrix on polyphenol bioaccessibility and antioxidant activity. <i>Food Research International</i> , 2016, 88, 284-292.	2.9	93
22	A High-Throughput UHPLC-QqQ-MS Method for Polyphenol Profiling in Rosé Wines. <i>Molecules</i> , 2015, 20, 7890-7914.	1.7	88
23	Straightforward Method To Quantify GSH, GSSG, GRP, and Hydroxycinnamic Acids in Wines by UPLC-MRM-MS. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 142-149.	2.4	32
24	Complex Carbohydrates of Red Wine: Characterization of the Extreme Diversity of Neutral Oligosaccharides by ESI-MS. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 671-682.	2.4	18
25	Moderate consumption of wine, through both its phenolic compounds and alcohol content, promotes hydroxytyrosol endogenous generation in humans. A randomized controlled trial. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 1213-1216.	1.5	32
26	Effect of reverse osmosis concentration coupled with drying processes on polyphenols and antioxidant activity obtained from <i>Tectona grandis</i> leaf aqueous extracts. <i>Journal of Applied Research on Medicinal and Aromatic Plants</i> , 2015, 2, 54-59.	0.9	5
27	Polyphenolic compounds in date fruit seed (<i>Phoenix dactylifera</i>): characterisation and quantification by using UPLC-ESI-MS. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 1084-1089.	1.7	95
28	Qualitative and Semi-quantitative Analysis of Phenolics in <i>Eucalyptus globulus</i> Leaves by High-performance Liquid Chromatography Coupled with Diode Array Detection and Electrospray Ionisation Mass Spectrometry. <i>Phytochemical Analysis</i> , 2013, 24, 162-170.	1.2	54
29	Silencing of the chalcone synthase gene in <i>Casearia glauca</i> highlights the important role of flavonoids during nodulation. <i>New Phytologist</i> , 2013, 199, 1012-1021.	3.5	64
30	Phenolic acid and flavonol water extracts of <i>Delonix regia</i> red flowers. <i>Industrial Crops and Products</i> , 2012, 37, 303-310.	2.5	24
31	Characterisation of genuine and derived cranberry proanthocyanidins by LC-ESI-MS. <i>Food Chemistry</i> , 2011, 128, 802-810.	4.2	46
32	Isolation of Carignan and Merlot red wine oligosaccharides and their characterization by ESI-MS. <i>Carbohydrate Polymers</i> , 2010, 79, 747-754.	5.1	45
33	Interspecific variation in leaf litter tannins drives decomposition in a tropical rain forest of French Guiana. <i>Ecology</i> , 2010, 91, 2080-2091.	1.5	165
34	Analysis by High-Performance Liquid Chromatography Diode Array Detection Mass Spectrometry of Phenolic Compounds in Fruit of <i>Eucalyptus globulus</i> Cultivated in Algeria. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 12615-12624.	2.4	68
35	A Novel Cation-Dependent O-Methyltransferase Involved in Anthocyanin Methylation in Grapevine. <i>Plant Physiology</i> , 2009, 150, 2057-2070.	2.3	151
36	New Insights into β -Aminobutyric Acid Catabolism: Evidence for β -Hydroxybutyric Acid and Polyhydroxybutyrate Synthesis in <i>Saccharomyces cerevisiae</i> . <i>Applied and Environmental Microbiology</i> , 2009, 75, 4231-4239.	1.4	66

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37	Characterization, stoichiometry, and stability of salivary protein-tannin complexes by ESI-MS and ESI-MS/MS. <i>Analytical and Bioanalytical Chemistry</i> , 2009, 395, 2535-2545.	1.9	49
38	Characterisation of highly polymerised prodelphinidins from skin and flesh of four cashew apple (<i>Anacardium occidentale</i> L.) genotypes. <i>Food Chemistry</i> , 2009, 114, 989-995.	4.2	32
39	Seasonal changes in optically assessed epidermal phenolic compounds and chlorophyll contents in leaves of sessile oak (<i>Quercus petraea</i>): towards signatures of phenological stage. <i>Functional Plant Biology</i> , 2009, 36, 732.	1.1	38
40	Direct mass spectrometry approaches to characterize polyphenol composition of complex samples. <i>Phytochemistry</i> , 2008, 69, 3131-3138.	1.4	70
41	New Compounds Obtained by Evolution and Oxidation of Malvidin 3-O-Glucoside in Ethanolic Medium. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 4584-4591.	2.4	18
42	Anthocyanin Characterization of Pilot Plant Water Extracts of <i>Delonix regia</i> Flowers. <i>Molecules</i> , 2008, 13, 1238-1245.	1.7	21
43	Mass Spectrometric Evidence for the Existence of Oligomeric Anthocyanins in Grape Skins. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 7144-7151.	2.4	105
44	Fractionation of Grape Anthocyanin Classes Using Multilayer Coil Countercurrent Chromatography with Step Gradient Elution. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 713-719.	2.4	49
45	A dehydrotrimer of ferulic acid from maize bran. <i>Phytochemistry</i> , 2003, 63, 899-903.	1.4	132
46	Reactions of Anthocyanins and Tannins in Model Solutions. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 7951-7961.	2.4	139
47	Characterization of a Colorless Anthocyanin-Flavan-3-ol Dimer Containing Both Carbon-Carbon and Ether Interflavanoid Linkages by NMR and Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 3592-3597.	2.4	96