

# Pierre Villeneuve

## List of Publications by Year in descending order

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167  
papers

7,232  
citations

71004

43  
h-index

75989

78  
g-index

172  
all docs

172  
docs citations

172  
times ranked

7270  
citing authors

#	ARTICLE	IF	CITATIONS
1	Digestibility and oxidative stability of plant lipid assemblies: An underexplored source of potentially bioactive surfactants?. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 4655-4674.	5.4	2
2	Lipid oxidation in emulsions and bulk oils: a review of the importance of micelles. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 4687-4727.	5.4	35
3	Active packaging films containing antioxidant extracts from green coffee oil by-products to prevent lipid oxidation. <i>Journal of Food Engineering</i> , 2022, 312, 110744.	2.7	30
4	Lipases as Effective Green Biocatalysts for Phytosterol Esters™ Production: A Review. <i>Catalysts</i> , 2022, 12, 88.	1.6	21
5	Nutritional quality of Ready-to-Use Therapeutic Foods: focus on lipid composition and vitamin content. <i>OCL - Oilseeds and Fats, Crops and Lipids</i> , 2022, 29, 13.	0.6	3
6	Sequential one-pot NaDES assisted extraction and biotransformation of rice bran: A new strategy to boost antioxidant activity of natural extracts. <i>Process Biochemistry</i> , 2022, 117, 110-116.	1.8	6
7	Alkyl chain length modulates antioxidant activity of gallic acid esters in spray-dried emulsions. <i>Food Chemistry</i> , 2022, 387, 132880.	4.2	13
8	Tocopherols as antioxidants in lipid-based systems: The combination of chemical and physicochemical interactions determines their efficiency. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2022, 21, 642-688.	5.9	38
9	Auto-catalytic production of eugenyl acetate and eugenyl butyrate using microwave radiation: a kinetic and mechanism-related approach. <i>Journal of Chemical Technology and Biotechnology</i> , 2021, 96, 704-713.	1.6	4
10	Natural deep eutectic solvents: Hypothesis for their possible roles in cellular functions and interaction with membranes and other organized biological systems. <i>Advances in Botanical Research</i> , 2021, , 133-158.	0.5	11
11	Production and antioxidant capacity of bioactive peptides from plant biomass to counteract lipid oxidation. <i>Current Research in Food Science</i> , 2021, 4, 365-397.	2.7	25
12	A comparison of antioxidant activities by eugenyl acetate and eugenyl butyrate at frying temperature. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15320.	0.9	3
13	Metabolomics of Pigmented Rice Coproducts Applying Conventional or Deep Eutectic Extraction Solvents Reveal a Potential Antioxidant Source for Human Nutrition. <i>Metabolites</i> , 2021, 11, 110.	1.3	16
14	High Metal Chelating Properties from Rapeseed Meal Proteins to Counteract Lipid Oxidation in Foods: Controlled Proteolysis and Characterization. <i>European Journal of Lipid Science and Technology</i> , 2021, 123, 2000380.	1.0	5
15	Impact of surfactant concentration and antioxidant mode of incorporation on the oxidative stability of oil-in-water nanoemulsions. <i>LWT - Food Science and Technology</i> , 2021, 141, 110892.	2.5	14
16	Quantitative monitoring of galactolipid hydrolysis by pancreatic lipase-related protein 2 using thin layer chromatography and thymol-sulfuric acid derivatization. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2021, 1173, 122674.	1.2	5
17	Stability to oxidation and interfacial behavior at the air/water interface of minimally-processed versus processed walnut oil-bodies. <i>Food Chemistry</i> , 2021, 360, 129880.	4.2	8
18	Chemical composition and the insecticidal activity of <i>Aeollanthus pubescens</i> leaf essential oil against <i>Anopheles gambiae</i> sensu stricto. <i>Parasites and Vectors</i> , 2021, 14, 518.	1.0	6

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19	Effect of sinapic acid ester derivatives on the oxidative stability of omega-3 fatty acids rich oil-in-water emulsions. <i>Food Chemistry</i> , 2020, 309, 125586.	4.2	16
20	Selection of Natural Extracts for their Antioxidant Capacity by Using a Combination of In Vitro Assays. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2020, 97, 1229-1241.	0.8	1
21	The PHENOLEO project or how to separate and add-value to phenolic compounds present in rapeseed and sunflower meals. <i>OCL - Oilseeds and Fats, Crops and Lipids</i> , 2020, 27, 61.	0.6	6
22	The digestion of galactolipids and its ubiquitous function in Nature for the uptake of the essential $\hat{\pm}$ -linolenic acid. <i>Food and Function</i> , 2020, 11, 6710-6744.	2.1	23
23	Investigation on the Double CutOff Phenomenon Observed in Protocatechuic Acid and Its Alkyl Esters under Various CAT-Based Assays. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 9568-9575.	2.4	4
24	Synthesis and Evaluation of Antioxidant Activities of Novel Hydroxyalkyl Esters and Bis-Aryl Esters Based on Sinapic and Caffeic Acids. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 9308-9318.	2.4	12
25	Encapsulation of $\hat{2}$ -Carotene by Emulsion Electrospraying Using Deep Eutectic Solvents. <i>Molecules</i> , 2020, 25, 981.	1.7	25
26	Lipophilized Antioxidants. , 2019, , 193-201.		5
27	Release of phenolic acids from sunflower and rapeseed meals using different carboxylic esters hydrolases from <i>Aspergillus niger</i> . <i>Industrial Crops and Products</i> , 2019, 139, 111579.	2.5	26
28	Evaluation of Antioxidant Activity and Interaction with Radical Species Using the Vesicle Conjugated Autoxidizable Triene (VesiCAT) Assay. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1800419.	1.0	9
29	Rosmarinic acid and its esters inhibit membrane cholesterol domain formation through an antioxidant mechanism based, in nonlinear fashion, on alkyl chain length. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2019, 1861, 550-555.	1.4	6
30	Conjugated Autoxidizable Triene-Based (CAT and ApoCAT) Assays: Their Practical Application for Screening of Crude Plant Extracts with Antioxidant Functions in Relevant to Oil-in-Water Emulsions. <i>European Journal of Lipid Science and Technology</i> , 2019, 121, 1800239.	1.0	2
31	Production of proteins and phenolic compounds enriched fractions from rapeseed and sunflower meals by dry fractionation processes. <i>Industrial Crops and Products</i> , 2018, 118, 160-172.	2.5	61
32	Model Development to Enhance the Solvent Extraction of Polyphenols from Mango Seed Kernel. <i>Journal of Biologically Active Products From Nature</i> , 2018, 8, 51-63.	0.1	9
33	Morphological and Dose-Dependent Study on the Effect of Methyl, Hexyl, and Dodecyl Rosmarinate on <i>Staphylococcus carnosus</i> LTH1502: Use of the Weibull Model. <i>Journal of Food Protection</i> , 2018, 81, 598-605.	0.8	2
34	Resveratrol-Linoleate protects from exacerbated endothelial permeability via a drastic inhibition of the MMP-9 activity. <i>Bioscience Reports</i> , 2018, 38, .	1.1	13
35	The Need for a New Step in the Study of Lipid Oxidation in Heterophasic Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 8433-8434.	2.4	27
36	Measurement of Peroxide Values in Oils by Triphenylphosphine/Triphenylphosphine Oxide (TPP/TPPO) Assay Coupled with FTIR-ATR Spectroscopy: Comparison with Iodometric Titration. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1800109.	1.0	9

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37	The nonlinear effect of alkyl chain length in the membrane interactions of phenolipids: Evidence by X-ray diffraction analysis. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600397.	1.0	18
38	Regioselectivity and fatty acid specificity of crude lipase extracts from <i>Pseudozyma tsukubaensis</i> , <i>Geotrichum candidum</i> , and <i>Candida rugosa</i> . <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600302.	1.0	16
39	Evaluation of the ROS Inhibiting Activity and Mitochondrial Targeting of Phenolic Compounds in Fibroblast Cells Model System and Enhancement of Efficiency by Natural Deep Eutectic Solvent (NADES) Formulation. <i>Pharmaceutical Research</i> , 2017, 34, 1134-1146.	1.7	35
40	Polyphenol Alkyl Ester Inhibits Membrane Cholesterol Domain Formation Through an Antioxidant Mechanism Based, in Nonlinear Fashion, on Chain Length. <i>Biophysical Journal</i> , 2017, 112, 318a.	0.2	3
41	Eleostearic phospholipids as probes to evaluate antioxidants efficiency against liposomes oxidation. <i>Chemistry and Physics of Lipids</i> , 2017, 209, 19-28.	1.5	6
42	Effects of Different Lipophilized Ferulate Esters in Fish Oil-Enriched Milk: Partitioning, Interaction, Protein, and Lipid Oxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 9496-9505.	2.4	23
43	The Biological and Antimicrobial activities of Phenolipids. <i>Lipid Technology</i> , 2017, 29, 67-70.	0.3	17
44	Solvent-Free Biodiesel Production Catalyzed by Crude Lipase Powder from Seeds: Effects of Alcohol Polarity, Glycerol, and Thermodynamic Water Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 8683-8690.	2.4	7
45	Resveratrol formulated with a natural deep eutectic solvent inhibits active matrix metalloprotease in hormetic conditions. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1700171.	1.0	25
46	Cyanobacteria as source of marine bioactive compounds: Molecular specific detection based on $\Delta^9$ desaturase gene. <i>International Journal of Biological Macromolecules</i> , 2017, 105, 1440-1445.	3.6	19
47	Comparison of Antioxidant Evaluation Assays for Investigating Antioxidative Activity of Gallic Acid and Its Alkyl Esters in Different Food Matrices. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 7509-7518.	2.4	59
48	Alkyl caffeates as antioxidants in O/W emulsions: Impact of emulsifier type and endogenous tocopherols. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600276.	1.0	35
49	Hurdles in Predicting Antioxidant Efficacy in Oil-in-water emulsions. <i>Trends in Food Science and Technology</i> , 2017, 67, 183-194.	7.8	93
50	Effect of refrigeration time on the lipid oxidation and fatty acid profiles of catfish ( <i>Arius</i> )	0.3	9
51	Synthesis of bio-based epoxy monomers from natural allyl- and vinyl phenols and the estimation of their affinity to the estrogen receptor $\alpha$ by molecular docking. <i>New Journal of Chemistry</i> , 2016, 40, 7701-7710.	1.4	35
52	Lipase Activity of Tropical Oilseed Plants for Ethyl Biodiesel Synthesis and Their Typo- and Regioselectivity. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 8838-8847.	2.4	11
53	Assessing the Enzyme Activity of Different Plant Extracts of Biomasses from Sub-Saharan Africa for Ethyl Biodiesel Production. <i>Energy &amp; Fuels</i> , 2016, 30, 2356-2364.	2.5	8
54	Accessing regio- and typo-selectivity of <i>Yarrowia lipolytica</i> lipase in its free form and immobilized onto magnetic nanoparticles. <i>Biochemical Engineering Journal</i> , 2016, 109, 101-111.	1.8	25

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55	From green chemistry to nature: The versatile role of low transition temperature mixtures. <i>Biochimie</i> , 2016, 120, 119-123.	1.3	108
56	Phenolipids as New Antioxidants: Production, Activity, and Potential Applications. , 2015, , 185-214.		14
57	Regioselective synthesis of diacylglycerol rosmarinates and evaluation of their antioxidant activity in fibroblasts. <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 1159-1170.	1.0	8
58	Impact of Hydrophobicity on Antioxidant Efficacy in Low-Moisture Food. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 5821-5827.	2.4	24
59	Trapping by amylose of the aliphatic chain grafted onto chlorogenic acid: Importance of the graft position. <i>Carbohydrate Polymers</i> , 2015, 117, 910-916.	5.1	13
60	Influence of rapeseed meal treatments on its total phenolic content and composition in sinapine, sinapic acid and canolol. <i>Industrial Crops and Products</i> , 2015, 76, 1061-1070.	2.5	44
61	Synthesis of Lipophilic Antioxidants by a Lipase-B-Catalyzed Addition of Peracids to the Double Bond of 4-Vinyl-2-methoxyphenol. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 9069-9075.	2.4	14
62	Effect of lipophilization on the distribution and reactivity of ingredients in emulsions. <i>Journal of Colloid and Interface Science</i> , 2015, 459, 36-43.	5.0	10
63	What Makes Good Antioxidants in Lipid-Based Systems? The Next Theories Beyond the Polar Paradox. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 183-201.	5.4	251
64	Alkyl chain length impacts the antioxidative effect of lipophilized ferulic acid in fish oil enriched milk. <i>Journal of Functional Foods</i> , 2015, 18, 959-967.	1.6	38
65	Antioxidative effect of lipophilized caffeic acid in fish oil enriched mayonnaise and milk. <i>Food Chemistry</i> , 2015, 167, 236-244.	4.2	92
66	Are emerging deep eutectic solvents (DES) relevant for lipase-catalyzed lipophilizations?. <i>OCL - Oilseeds and Fats, Crops and Lipids</i> , 2015, 22, D408.	0.6	10
67	Genetic Architecture of Palm Oil Fatty Acid Composition in Cultivated Oil Palm ( <i>Elaeis guineensis</i> ) Tj ETQq1 1 0.784314 rgBT /Overloc 1.1 100		
68	Antioxidant Properties and Efficacies of Synthesized Alkyl Caffeates, Ferulates, and Coumarates. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 12553-12562.	2.4	64
69	12thEuro Fed Lipid Congress - From Lipidomics to Industrial Innovation. <i>European Journal of Lipid Science and Technology</i> , 2014, 116, 1257-1258.	1.0	0
70	Towards a better understanding of how to improve lipase-catalyzed reactions using deep eutectic solvents based on choline chloride. <i>European Journal of Lipid Science and Technology</i> , 2014, 116, 16-23.	1.0	41
71	The use of lipases as biocatalysts for the epoxidation of fatty acids and phenolic compounds. <i>Green Chemistry</i> , 2014, 16, 1740-1754.	4.6	98
72	Antimicrobial Mechanism and Activity of Dodecyl Rosmarinate against <i>Staphylococcus carnosus</i> LTH1502 as Influenced by Addition of Salt and Change in pH. <i>Journal of Food Protection</i> , 2014, 77, 444-452.	0.8	15

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73	Isolation of green coffee chlorogenic acids using activated carbon. <i>Journal of Food Composition and Analysis</i> , 2014, 33, 55-58.	1.9	45
74	Chemical Composition and Ability of Essential Oils from Six Aromatic Plants to Counteract Lipid Oxidation in Emulsions. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2014, 91, 471-479.	0.8	13
75	Transesterification of castor oil in a solvent-free medium using the lipase from <i>Burkholderia cepacia</i> LTEB11 immobilized on a hydrophobic support. <i>Fuel</i> , 2014, 117, 458-462.	3.4	32
76	Boosting Antioxidants by Lipophilization: A Strategy to Increase Cell Uptake and Target Mitochondria. <i>Pharmaceutical Research</i> , 2013, 30, 1979-1989.	1.7	45
77	Are plant lipases a promising alternative to catalyze transesterification for biodiesel production?. <i>Progress in Energy and Combustion Science</i> , 2013, 39, 441-456.	15.8	54
78	Quantitative trait loci (QTLs) analysis of palm oil fatty acid composition in an interspecific pseudo-backcross from <i>Elaeis oleifera</i> (H.B.K.) Cortés and oil palm ( <i>Elaeis guineensis</i> Jacq.). <i>Tree Genetics and Genomes</i> , 2013, 9, 1207-1225.	0.6	67
79	Activity of immobilized <i>Thermomyces lanuginosus</i> and <i>Candida antarctica</i> B Lipases in Interesterification Reactions: Effect of the Aqueous Microenvironment. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2013, 90, 1151-1156.	0.8	8
80	Changes of lipids in insect ( <i>Rhynchophorus phoenicis</i> ) during cooking and storage. <i>European Journal of Lipid Science and Technology</i> , 2013, 115, 186-195.	1.0	28
81	Antibacterial Activity and Antifungal and Anti-mycotoxigenic Activities Against <i>Aspergillus flavus</i> and <i>Aspergillus ochraceus</i> of Green Coffee Chlorogenic Acids and Dodecyl Chlorogenates. <i>Journal of Food Safety</i> , 2013, 33, 360-368.	1.1	17
82	Anti- <i>Aspergillus</i> activity of green coffee 5-O-caffeoyl quinic acid and its alkyl esters. <i>Microbial Pathogenesis</i> , 2013, 61-62, 51-56.	1.3	21
83	Comparison of Antioxidant Capacities of Rosmarinate Alkyl Esters in Riboflavin Photosensitized Oil-in-Water Emulsions. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2013, 90, 225-232.	0.8	20
84	Lipase-catalyzed interesterification reactions for human milk fat substitutes production: A review. <i>European Journal of Lipid Science and Technology</i> , 2013, 115, 270-285.	1.0	103
85	Deep eutectic solvents: Synthesis, application, and focus on lipase-catalyzed reactions. <i>European Journal of Lipid Science and Technology</i> , 2013, 115, 379-385.	1.0	227
86	Biocatalysis in lipid modification. <i>European Journal of Lipid Science and Technology</i> , 2013, 115, 377-378.	1.0	1
87	Evaluation of deep eutectic solvent-water binary mixtures for lipase-catalyzed lipophilization of phenolic acids. <i>Green Chemistry</i> , 2013, 15, 2275.	4.6	159
88	How to boost antioxidants by lipophilization?. <i>Biochimie</i> , 2013, 95, 20-26.	1.3	97
89	Impact of Fatty Acid Chain Length of Rosmarinate Esters on Their Antimicrobial Activity against <i>Staphylococcus carnosus</i> LTH1502 and <i>Escherichia coli</i> K-12 LTH4263. <i>Journal of Food Protection</i> , 2013, 76, 1539-1548.	0.8	22
90	From phenolics to phenolipids: Optimizing antioxidants in lipid dispersions. <i>Lipid Technology</i> , 2013, 25, 131-134.	0.3	32

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91	Role of Hydrophobicity on Antioxidant Activity in Lipid Dispersions. , 2013, , 261-296.		9
92	Chemo-enzymatic functionalization of gallic and vanillic acids: synthesis of bio-based epoxy resins prepolymers. Green Chemistry, 2012, 14, 2328.	4.6	116
93	Evaluation of the use of surfactants as additives in enzymatic glycerolysis reactions. European Journal of Lipid Science and Technology, 2012, 114, 1352-1357.	1.0	8
94	Interactions between $\alpha$ -Tocopherol and Rosmarinic Acid and Its Alkyl Esters in Emulsions: Synergistic, Additive, or Antagonistic Effect?. Journal of Agricultural and Food Chemistry, 2012, 60, 10320-10330.	2.4	53
95	Identification of a new phospholipase D in <i>Carica papaya</i> latex. Gene, 2012, 499, 243-249.	1.0	20
96	An Investigation of the Versatile Antioxidant Mechanisms of Action of Rosmarinate Alkyl Esters in Oil-in-Water Emulsions. Journal of Agricultural and Food Chemistry, 2012, 60, 2692-2700.	2.4	120
97	Fatty acids, 4-desmethylsterols, and triterpene alcohols from Tunisian lentisc ( <i>Pistacia lentiscus</i> ) fruits. European Journal of Lipid Science and Technology, 2012, 114, 968-973.	1.0	10
98	Enzymatic Production of Monoacylglycerols (MAG) and Diacylglycerols (DAG) from Fish Oil in a Solvent-free System. JAOCS, Journal of the American Oil Chemists' Society, 2012, 89, 1057-1065.	0.8	34
99	Total lipid content, fatty acids and 4-desmethylsterols accumulation in developing fruit of <i>Pistacia lentiscus</i> L. growing wild in Tunisia. Food Chemistry, 2012, 131, 434-440.	4.2	82
100	Evaluation of <i>Rhizopus oryzae</i> Lipase for the Determination of Regiodistribution in Triacylglycerols with Medium Chain Fatty Acids. JAOCS, Journal of the American Oil Chemists' Society, 2012, 89, 89-96.	0.8	7
101	Antioxidant Properties of Chlorogenic Acid and Its Alkyl Esters in Stripped Corn Oil in Combination with Phospholipids and/or Water. Journal of Agricultural and Food Chemistry, 2011, 59, 10361-10366.	2.4	58
102	Does hydrophobicity always enhance antioxidant drugs? A cut-off effect of the chain length of functionalized chlorogenate esters on ROS-overexpressing fibroblasts. Journal of Pharmacy and Pharmacology, 2011, 63, 531-540.	1.2	45
103	Effet des traitements post-colte des amandes de <i>Pentadesma butyracea</i> (Sabine) sur la technologie d'extraction en milieu aqueux et la qualité du beurre. Oleagineux Corps Gras Lipides, 2011, 18, 384-392.	0.2	12
104	Identification of a putative triacylglycerol lipase from papaya latex by functional proteomics. FEBS Journal, 2011, 278, 97-110.	2.2	20
105	<i>Carica papaya</i> Lipase: A Naturally Immobilized Enzyme with Interesting Biochemical Properties. Plant Foods for Human Nutrition, 2011, 66, 34-40.	1.4	39
106	Methods for evaluating the potency and efficacy of antioxidants. Current Opinion in Clinical Nutrition and Metabolic Care, 2010, 13, 518-525.	1.3	37
107	Synthesis of biodiesel in column fixed-bed bioreactor using the fermented solid produced by <i>Burkholderia cepacia</i> LTEB11. Process Biochemistry, 2010, 45, 1348-1354.	1.8	100
108	Synthesis, Characterization and Free Radical Scavenging Properties of Rosmarinic Acid Fatty Esters. JAOCS, Journal of the American Oil Chemists' Society, 2010, 87, 615-620.	0.8	50

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109	Neutral Lipid Characterization of Nonâ€Waterâ€Soluble Fractions of <i>Carica Papaya</i> Latex. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2010, 87, 987-995.	0.8	13
110	Relationship between the physical properties of chlorogenic acid esters and their ability to inhibit lipid oxidation in oil-in-water emulsions. <i>Food Chemistry</i> , 2010, 118, 830-835.	4.2	66
111	Relationship between Hydrophobicity and Antioxidant Ability of Phenolipids in Emulsion: A Parabolic Effect of the Chain Length of Rosmarinate Esters. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 2869-2876.	2.4	197
112	Lipolysis of natural long chain and synthetic medium chain galactolipids by pancreatic lipase-related protein 2. <i>Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids</i> , 2010, 1801, 508-516.	1.2	38
113	Effects of Chitosan and Rosmarinate Esters on the Physical and Oxidative Stability of Liposomes. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 5679-5684.	2.4	110
114	Moisture barrier and physical properties of acetylated derivatives with increasing acetylation degree. <i>European Journal of Lipid Science and Technology</i> , 2009, 111, 489-498.	1.0	7
115	Characterization of Oliveâ€Leaf Phenolics by ESIâ€MS and Evaluation of their Antioxidant Capacities by the CAT Assay. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2009, 86, 1215-1225.	0.8	44
116	ENZYMATIC SYNTHESIS OF COCOA BUTTER EQUIVALENT THROUGH TRANSESTERIFICATION OF PENTADESMA BUTYRACEA BUTTER. <i>Journal of Food Lipids</i> , 2009, 16, 605-617.	0.9	29
117	In vitro comparisons between <i>Carica papaya</i> and pancreatic lipases during test meal lipolysis: Potential use of CPL in enzyme replacement therapy. <i>Food Chemistry</i> , 2009, 115, 488-494.	4.2	35
118	Ability of <i>Vasconcellea heilbornii</i> lipase to catalyse the synthesis of alkyl esters from vegetable oils. <i>Process Biochemistry</i> , 2009, 44, 1265-1269.	1.8	20
119	A spectrophotometric transesterification-based assay for lipases in organic solvent. <i>Analytical Biochemistry</i> , 2009, 385, 161-167.	1.1	27
120	Chain Length Affects Antioxidant Properties of Chlorogenate Esters in Emulsion: The Cutoff Theory Behind the Polar Paradox. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 11335-11342.	2.4	241
121	Identification and biochemical characterization of a GDSL-motif carboxylester hydrolase from <i>Carica papaya</i> latex. <i>Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids</i> , 2009, 1791, 1048-1056.	1.2	52
122	Kinetic and Stoichiometry of the Reaction of Chlorogenic Acid and Its Alkyl Esters against the DPPH Radical. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 863-870.	2.4	56
123	Oils of insects and larvae consumed in Africa: potential sources of polyunsaturated fatty acids. <i>Oleagineux Corps Gras Lipides</i> , 2009, 16, 230-235.	0.2	55
124	Characterization of typo-, regio-, and stereo-selectivities of babaco latex lipase in aqueous and organic media. <i>Biotechnology Letters</i> , 2008, 30, 769-774.	1.1	24
125	Conjugated autoxidizable triene (CAT) assay: A novel spectrophotometric method for determination of antioxidant capacity using triacylglycerol as ultraviolet probe. <i>Analytical Biochemistry</i> , 2008, 380, 282-290.	1.1	62
126	ENZYMATIC PRODUCTION OF CONJUGATED LINOLEIC ACID MONOACYLGLYCEROLS FROM DEHYDRATED ISOMERIZED CASTOR BEAN OIL. <i>Journal of Food Lipids</i> , 2008, 15, 13-27.	0.9	3



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127	Lipases. <i>Oleagineux Corps Gras Lipides</i> , 2008, 15, 178-178.	0.2	0
128	Quantitative and Qualitative Study of Gastric Lipolysis in Premature Infants: Do MCT-Enriched Infant Formulas Improve Fat Digestion?. <i>Pediatric Research</i> , 2007, 61, 83-88.	1.1	83
129	Outils d'valuation <i>in vitro</i> de la capacit antioxydante. <i>Oleagineux Corps Gras Lipides</i> , 2007, 14, 278-292.	0.2	8
130	Lipophilisation de composs phnoliques par voie enzymatique et proprits antioxydantes des molcules lipophilises. <i>Oleagineux Corps Gras Lipides</i> , 2007, 14, 51-59.	0.2	5
131	Evaluation of the ability of antioxidants to counteract lipid oxidation: Existing methods, new trends and challenges. <i>Progress in Lipid Research</i> , 2007, 46, 244-282.	5.3	507
132	Ability of Surface-Active Antioxidants To Inhibit Lipid Oxidation in Oil-in-Water Emulsion. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 11052-11056.	2.4	71
133	Lipase-catalyzed synthesis of chlorogenate fatty esters in solvent-free medium. <i>Enzyme and Microbial Technology</i> , 2007, 41, 721-726.	1.6	54
134	Chemoenzymatic synthesis of structured triacylglycerols with conjugated linoleic acids (CLA) in central position. <i>Food Chemistry</i> , 2007, 100, 1443-1452.	4.2	39
135	Lipases in lipophilization reactions. <i>Biotechnology Advances</i> , 2007, 25, 515-536.	6.0	150
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#	ARTICLE	IF	CITATIONS
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154	Synthesis of pyroglutamic acid fatty esters through lipase-catalyzed esterification with medium chains alcohols. <i>Enzyme and Microbial Technology</i> , 2003, 33, 79-84.	1.6	24
155	Lipase activity in alcoholysis and esterification reactions of crude latex from babaco fruit ( <i>Carica</i> ) <i>Tj ETQq1 1 0.784314 rgBT /Overlock 1</i>	0.2	9
156	Lipase-catalyzed synthesis of quinate and glucuronate fatty esters. <i>European Journal of Lipid Science and Technology</i> , 2002, 104, 394-401.	1.0	7
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