

# Nathalie Cayot

## List of Publications by Year in descending order

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36  
papers

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citations

430442

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times ranked

927  
citing authors

#	ARTICLE	IF	CITATIONS
1	Impact of Ageing on Pea Protein Volatile Compounds and Correlation with Odor. <i>Molecules</i> , 2022, 27, 852.	1.7	5
2	Potential of Microorganisms to Decrease the "Beany" Off-Flavor: A Review. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 4493-4508.	2.4	26
3	Identification of Volatile Compounds in Blackcurrant Berries: Differences among Cultivars. <i>Molecules</i> , 2021, 26, 6254.	1.7	4
4	Effects of extraction pH on the volatile compounds from pea protein isolate: Semi-Quantification method using HS-SPME-GC-MS. <i>Food Research International</i> , 2021, 150, 110760.	2.9	12
5	<i>Pisum sativum</i> vs <i>Glycine max</i> , a comparative review of nutritional, physicochemical, and sensory properties for food uses. <i>Trends in Food Science and Technology</i> , 2020, 95, 196-204.	7.8	26
6	Effect of high hydrostatic pressure on the structure of the soluble protein fraction in <i>Porphyridium cruentum</i> extracts. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 58, 102226.	2.7	14
7	Ex situ and in situ investigation of protein/exopolysaccharide complex in <i>Porphyridium cruentum</i> biomass resuspension. <i>Algal Research</i> , 2019, 41, 101544.	2.4	1
8	Insight on a comprehensive profile of volatile compounds of <i>Chlorella vulgaris</i> extracted by two "green" methods. <i>Food Science and Nutrition</i> , 2019, 7, 918-929.	1.5	18
9	Effect of high hydrostatic pressure on extraction of B-phycoerythrin from <i>Porphyridium cruentum</i> : Use of confocal microscopy and image processing. <i>Algal Research</i> , 2019, 38, 101394.	2.4	15
10	Potential Use of Mixed Gels from Konjac Glucomannan and Native Starch for Encapsulation and Delivery of Aroma Compounds: A Review. <i>Starch/Staerke</i> , 2018, 70, 1700159.	1.1	10
11	Trapping of carvacrol by konjac glucomannan-potato starch gels: Stability from macroscopic to microscopic scale, using image processing. <i>Food Hydrocolloids</i> , 2017, 66, 216-226.	5.6	20
12	Distribution and competition between carvacrol and propylene glycol for trapping by amylose in aqueous suspensions based on potato starch and konjac glucomannan. <i>Food Hydrocolloids</i> , 2017, 72, 145-154.	5.6	5
13	Substitution of carcinogenic solvent dichloromethane for the extraction of volatile compounds in a fat-free model food system. <i>Journal of Chromatography A</i> , 2016, 1456, 77-88.	1.8	16
14	The Potential Use of Raw and Deodorized Non-Conventional Protein Powder in Human Food. , 2014, , 507-511.		2
15	Partition of volatile compounds in pea globulin-maltodextrin aqueous two-phase system. <i>Food Chemistry</i> , 2014, 164, 406-412.	4.2	8
16	Effect of konjac glucomannan addition on aroma release in gels containing potato starch. <i>Food Research International</i> , 2014, 64, 412-419.	2.9	16
17	Characterisation of odour active compounds along extraction process from pea flour to pea protein extract. <i>Food Research International</i> , 2013, 53, 31-41.	2.9	87
18	Impact of Preparation Process on the Protein Structure and on the Volatile Compounds in <i>Eisenia foetida</i> Protein Powders. <i>Food and Nutrition Sciences (Print)</i> , 2013, 04, 1175-1183.	0.2	1

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19	Analytical comparison and sensory representativity of SAFE, SPME, and Purge and Trap extracts of volatile compounds from pea flour. <i>Food Chemistry</i> , 2012, 135, 913-920.	4.2	60
20	Odour-active compounds of an <i>Eisenia foetida</i> protein powder. Identification and effect of delipidation on the odour profile. <i>Food Chemistry</i> , 2011, 124, 889-894.	4.2	8
21	The effect of salt content on the structure of $\kappa$ -carrageenan systems: $^{23}\text{Na}$ DQF NMR and rheological studies. <i>Magnetic Resonance in Chemistry</i> , 2009, 47, 307-312.	1.1	22
22	Physico-chemical characterisation of a non-conventional food protein source from earthworms and sensory impact in <i>arepas</i> . <i>International Journal of Food Science and Technology</i> , 2009, 44, 2303-2313.	1.3	18
23	Vapour partition of aroma compounds in strawberry flavoured custard cream and effect of fat content. <i>Food Chemistry</i> , 2008, 108, 1200-1207.	4.2	31
24	Structure of polysaccharide-starch composite gels by rheology and confocal laser scanning microscopy: Effect of the composition and of the preparation procedure. <i>Food Hydrocolloids</i> , 2008, 22, 520-530.	5.6	40
25	Influence of Complexation between Amylose and a Flavored Model Sponge Cake on the Degree of Aroma Compound Release. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 6640-6647.	2.4	29
26	Distribution of aroma in a starch-polysaccharide composite gel. <i>Food Research International</i> , 2007, 40, 709-716.	2.9	17
27	Influence of Eggs on the Aroma Composition of a Sponge Cake and on the Aroma Release in Model Studies on Flavored Sponge Cakes. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 1418-1426.	2.4	48
28	Impact of Destroying the Structure of Model Gels on Volatile Release. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 7099-7106.	2.4	11
29	Sensory quality of traditional foods. <i>Food Chemistry</i> , 2007, 101, 154-162.	4.2	83
30	Influence of Ingredients on the Self-Diffusion of Aroma Compounds in a Model Fruit Preparation: An Nuclear Magnetic Resonance-Diffusion-Ordered Spectroscopy Investigation. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 665-671.	2.4	22
31	Mixture of aroma compounds: Determination of partition coefficients in complex semi-solid matrices. <i>Food Research International</i> , 2006, 39, 372-379.	2.9	55
32	Feasibility and application of solvent assisted flavour evaporation and standard addition method to quantify the aroma compounds in flavoured baked matrices. <i>Food Chemistry</i> , 2006, 99, 416-423.	4.2	31
33	Preliminary tests on a flavoured model system: elaboration process and rheological characterization of a custard dessert. <i>Flavour and Fragrance Journal</i> , 2006, 21, 25-29.	1.2	7
34	Phase ratio variation method as an efficient way to determine the partition coefficients of various aroma compounds in mixture. <i>Developments in Food Science</i> , 2006, 43, 461-464.	0.0	2
35	Release of Isoamyl Acetate from Starch Pastes of Various Structures: Thermodynamic and Kinetic Parameters. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 5436-5442.	2.4	19
36	Flavouring ratios and partition coefficients for isoamyl acetate in various starch-based food matrices. <i>Sciences Des Aliments</i> , 2000, 20, 561-574.	0.2	9