

Joel Fleurence

List of Publications by Year in descending order

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83
papers

5,072
citations

81839

39
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91828

69
g-index

87
all docs

87
docs citations

87
times ranked

3873
citing authors

#	ARTICLE	IF	CITATIONS
1	Seaweed proteins. Trends in Food Science and Technology, 1999, 10, 25-28.	7.8	710
2	Seaweed in food products: biochemical and nutritional aspects. Trends in Food Science and Technology, 1993, 4, 103-107.	7.8	464
3	Nutritional value of proteins from edible seaweed <i>Palmaria palmata</i> (dulse). Journal of Nutritional Biochemistry, 1999, 10, 353-359.	1.9	266
4	What are the prospects for using seaweed in human nutrition and for marine animals raised through aquaculture?. Trends in Food Science and Technology, 2012, 27, 57-61.	7.8	159
5	Fatty acids from 11 marine macroalgae of the French Brittany coast. Journal of Applied Phycology, 1994, 6, 527-532.	1.5	154
6	Comparison of different extractive procedures for proteins from the edible seaweeds <i>Ulva rigida</i> and <i>Ulva rotundata</i> . Journal of Applied Phycology, 1995, 7, 577-582.	1.5	143
7	Study of the chemical composition of edible red macroalgae <i>Grateloupia turuturu</i> from Brittany (France). Food Chemistry, 2010, 119, 913-917.	4.2	141
8	In vitro proteolysis of myofibrillar and sarcoplasmic proteins of white muscle of sea bass (<i>Dicentrarchus labrax</i> L.): effects of cathepsins B, D and L. Food Chemistry, 2003, 81, 517-525.	4.2	122
9	Physicochemical factors affecting the stability of two pigments: R-phycoerythrin of <i>Grateloupia turuturu</i> and B-phycoerythrin of <i>Porphyridium cruentum</i> . Food Chemistry, 2014, 150, 400-407.	4.2	113
10	Title is missing!. Journal of Applied Phycology, 1999, 11, 313-314.	1.5	109
11	Identification of Fish Species after Cooking by SDS-PAGE and Urea IEF: A Collaborative Study. Journal of Agricultural and Food Chemistry, 2000, 48, 2653-2658.	2.4	94
12	Use of enzymatic cell wall degradation for improvement of protein extraction from <i>Chondrus crispus</i> , <i>Gracilaria verrucosa</i> and <i>Palmaria palmata</i> . Journal of Applied Phycology, 1995, 7, 393-397.	1.5	92
13	Concentration and pre-purification with ultrafiltration of a R-phycoerythrin solution extracted from macro-algae <i>Grateloupia turuturu</i> : Process definition and up-scaling. Separation and Purification Technology, 2009, 69, 37-42.	3.9	82
14	Optimization of hydrolysis conditions of <i>Palmaria palmata</i> to enhance R-phycoerythrin extraction. Bioresource Technology, 2013, 131, 21-27.	4.8	82
15	Marennine, Promising Blue Pigments from a Widespread <i>Haslea</i> Diatom Species Complex. Marine Drugs, 2014, 12, 3161-3189.	2.2	81
16	Simultaneous extraction of proteins and DNA by an enzymatic treatment of the cell wall of <i>Palmaria palmata</i> (Rhodophyta). Journal of Applied Phycology, 2008, 20, 55-61.	1.5	73
17	Species identification of smoked and gravad fish products by sodium dodecylsulphate polyacrylamide gel electrophoresis, urea isoelectric focusing and native isoelectric focusing: a collaborative study. Food Chemistry, 2000, 71, 1-7.	4.2	69
18	Structural studies of the mix-linked β -D-(1 \rightarrow 3)- β -D-(1 \rightarrow 4)-d-xylans from the cell wall of <i>Palmaria palmata</i> (Rhodophyta). International Journal of Biological Macromolecules, 2003, 33, 9-18.	3.6	67

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19	Biological Activities of Purified Marennine, the Blue Pigment Responsible for the Greening of Oysters. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 3599-3605.	2.4	63
20	Ultrasound-assisted extraction of R-phycoerythrin from <i>Grateloupia turuturu</i> with and without enzyme addition. <i>Algal Research</i> , 2015, 12, 522-528.	2.4	63
21	Effects of drying on the nutrient content and physico-chemical and sensory characteristics of the edible kelp <i>Saccharina latissima</i> . <i>Journal of Applied Phycology</i> , 2018, 30, 2587-2599.	1.5	63
22	Protein changes in post mortem sea bass (<i>Dicentrarchus labrax</i>) muscle monitored by one- and two-dimensional gel electrophoresis. <i>Electrophoresis</i> , 2001, 22, 1539-1544.	1.3	61
23	Antioxidant and Free Radical Scavenging Properties of Marennine, a Blue-Green Polyphenolic Pigment from the Diatom <i>Haslea ostrearia</i> (Gaillon/Bory) Simonsen Responsible for the Natural Greening of Cultured Oysters. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 6278-6286.	2.4	61
24	Seasonal composition of lipids, fatty acids, and sterols in the edible red alga <i>Grateloupia turuturu</i> . <i>Journal of Applied Phycology</i> , 2013, 25, 425-432.	1.5	61
25	Post mortem Release of Fish White Muscle \pm -Actinin as a Marker of Disorganisation. <i>Journal of the Science of Food and Agriculture</i> , 1996, 72, 63-70.	1.7	57
26	Relative contribution of calpain and cathepsins to protein degradation in muscle of sea bass (<i>Dicentrarchus labrax</i> L.). <i>Food Chemistry</i> , 2004, 88, 389-395.	4.2	55
27	One-step purification of R-phycoerythrin from the red edible seaweed <i>Grateloupia turuturu</i> . <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2015, 992, 23-29.	1.2	55
28	A standardized method of identification of raw and heat-processed fish by urea isoelectric focusing: A collaborative study. <i>Electrophoresis</i> , 1999, 20, 1923-1933.	1.3	54
29	Molecular Phylogeny and Species Identification of Sardines. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 43-50.	2.4	54
30	Phycoerythrins. <i>Advances in Botanical Research</i> , 2014, 71, 321-343.	0.5	54
31	Biomass soaking treatments to reduce potentially undesirable compounds in the edible seaweeds sugar kelp (<i>Saccharina latissima</i>) and winged kelp (<i>Alaria esculenta</i>) and health risk estimation for human consumption. <i>Journal of Applied Phycology</i> , 2018, 30, 2047-2060.	1.5	53
32	Desmin Degradation in Postmortem Fish Muscle. <i>Journal of Food Science</i> , 1999, 64, 240-242.	1.5	49
33	Recognition of an extensive range of IgE-reactive proteins in cod extract. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 1998, 53, 42-50.	2.7	47
34	High pressure disruption: a two-step treatment for selective extraction of intracellular components from the microalga <i>Porphyridium cruentum</i> . <i>Journal of Applied Phycology</i> , 2013, 25, 983-989.	1.5	47
35	Preliminary characterisation of the blue-green pigment α -marennine from the marine tychopelagic diatom <i>Haslea ostrearia</i> (Gaillon/Bory) Simonsen. <i>Journal of Applied Phycology</i> , 2006, 18, 757-767.	1.5	46
36	Nutritional value of the kelps <i>Alaria esculenta</i> and <i>Saccharina latissima</i> and effects of short-term storage on biomass quality. <i>Journal of Applied Phycology</i> , 2017, 29, 2417-2426.	1.5	46

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37	Species identification of formed fishery products and high pressure-treated fish by electrophoresis: a collaborative study. <i>Food Chemistry</i> , 2001, 72, 105-112.	4.2	45
38	Improvement of the digestibility of the proteins of the red alga <i>Palmaria palmata</i> by physical processes and fermentation. <i>Molecular Nutrition and Food Research</i> , 2003, 47, 339-344.	0.0	43
39	Evaluation of protein in vitro digestibility of <i>Palmaria palmata</i> and <i>Gracilaria verrucosa</i> . <i>Journal of Applied Phycology</i> , 2005, 17, 99-102.	1.5	41
40	Purification of the blue-green pigment "marennine" from the marine tychopelagic diatom <i>Haslea ostrearia</i> (Gaillon/Bory) Simonsen. <i>Journal of Applied Phycology</i> , 2006, 18, 769-781.	1.5	41
41	Determination of the nutritional value of proteins obtained from <i>Ulva armoricana</i> . <i>Journal of Applied Phycology</i> , 1999, 11, 231-239.	1.5	40
42	Purification of a 41 kDa cod-allergenic protein. <i>Biomedical Applications</i> , 1998, 706, 63-71.	1.7	38
43	Variation in the Biochemical Composition of the Edible Seaweed <i>Grateloupia turuturu</i> Yamada Harvested from Two Sampling Sites on the Brittany Coast (France): The Influence of Storage Method on the Extraction of the Seaweed Pigment R-Phycoerythrin. <i>Journal of Chemistry</i> , 2013, 2013, 1-8.	0.9	38
44	Use of Two-Dimensional Electrophoresis To Evaluate Proteolysis in Salmon (<i>Salmo salar</i>) Muscle As Affected by a Lactic Fermentation. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 239-244.	2.4	37
45	Neutral calcium-activated proteases from European sea bass (<i>Dicentrarchus labrax</i> L.) muscle: polymorphism and biochemical studies. <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 2000, 125, 83-95.	0.7	36
46	Growth inhibition of several marine diatom species induced by the shading effect and allelopathic activity of marennine, a blue-green polyphenolic pigment of the diatom <i>Haslea ostrearia</i> (Gaillon/Bory) Simonsen. <i>Journal of Experimental Marine Biology and Ecology</i> , 2007, 352, 212-225.	0.7	36
47	In vitro proteolysis of myofibrillar and sarcoplasmic proteins of European sea bass (<i>Dicentrarchus</i>) Tj ETQq1 1 0.784314 rgBT /Overl 1256-1262.	1.7	35
48	<i>Mastocarpus stellatus</i> as a source of R-phycoerythrin: optimization of enzyme assisted extraction using response surface methodology. <i>Journal of Applied Phycology</i> , 2017, 29, 1563-1570.	1.5	35
49	Effect of enzymatic digestion on thallus degradation and extraction of hydrosoluble compounds from <i>Grateloupia turuturu</i> . <i>Botanica Marina</i> , 2009, 52, 262-267.	0.6	33
50	INTERACTIONS OF THE MIX-LINKED -(1,3)-/-(1,4)-d-XYLANS IN THE CELL WALLS OF <i>PALMARIA PALMATA</i> (RHODOPHYTA) 1. <i>Journal of Phycology</i> , 2003, 39, 74-82.	1.0	30
51	Semi-dry storage as a maturation process for improving the sensory characteristics of the edible red seaweed dulse (<i>Palmaria palmata</i>). <i>Algal Research</i> , 2020, 51, 102048.	2.4	30
52	Comparison of different procedures for the extraction and partial purification of R-phycoerythrin from the red macroalga <i>Grateloupia turuturu</i> . <i>Botanica Marina</i> , 2009, 52, 278-281.	0.6	29
53	Partial purification of tyramine feruloyl transferase from TMV inoculated tobacco leaves. <i>Phytochemistry</i> , 1989, 28, 733-736.	1.4	28
54	Greening effect on oysters and biological activities of the blue pigments produced by the diatom <i>Haslea karadagensis</i> (Naviculaceae). <i>Aquaculture</i> , 2012, 368-369, 61-67.	1.7	28

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55	Proteolytic potential in white muscle of sea bass (<i>Dicentrarchus labrax</i> L.) during post mortem storage on ice: time-dependent changes in the activity of the components of the calpain system. <i>Food Chemistry</i> , 2004, 84, 441-446.	4.2	26
56	Soft liquefaction of the red seaweed <i>Grateloupia turuturu</i> Yamada by ultrasound-assisted enzymatic hydrolysis process. <i>Journal of Applied Phycology</i> , 2016, 28, 2575-2585.	1.5	26
57	Postmortem Degradation of White Fish Skeletal Muscle (Sea Bass, <i>Dicentrarchus labrax</i>): Fat Diet Effects on In Situ Dystrophin Proteolysis During the Prerigor Stage. <i>Marine Biotechnology</i> , 2001, 3, 172-180.	1.1	25
58	An evaluation of methods for quantifying the enzymatic degradation of red seaweed <i>Grateloupia turuturu</i> . <i>Journal of Applied Phycology</i> , 2009, 21, 153-159.	1.5	25
59	Seasonal antibacterial activity of two red seaweeds, <i>Palmaria palmata</i> and <i>Grateloupia turuturu</i> , on European abalone pathogen <i>Vibrio harveyi</i> . <i>Aquatic Living Resources</i> , 2014, 27, 83-89.	0.5	25
60	A new blue-pigmented hasleoid diatom, <i>Haslea provincialis</i> , from the Mediterranean Sea. <i>European Journal of Phycology</i> , 2016, 51, 156-170.	0.9	25
61	Identification by SDS PAGE of green seaweeds (<i>Ulva</i> and <i>Enteromorpha</i>) used in the food industry. <i>Journal of Applied Phycology</i> , 2001, 13, 215-218.	1.5	24
62	Purification of R-phycoerythrin from a marine macroalga <i>Gracilaria gracilis</i> by anion-exchange chromatography. <i>Journal of Applied Phycology</i> , 2020, 32, 553-561.	1.5	24
63	A statistical approach for optimization of R-phycoerythrin extraction from the red algae <i>Gracilaria verrucosa</i> by enzymatic hydrolysis using central composite design and desirability function. <i>Journal of Applied Phycology</i> , 2012, 24, 915-926.	1.5	23
64	Species identification by SDS-PAGE of red algae used as seafood or a food ingredient. <i>Food Chemistry</i> , 2001, 74, 349-353.	4.2	21
65	Non-methylene Interrupted and Hydroxy Fatty Acids in Polar Lipids of the Alga <i>Grateloupia turuturu</i> Over the Four Seasons. <i>Lipids</i> , 2013, 48, 535-545.	0.7	19
66	Milli-calpain from Sea Bass (<i>Dicentrarchus labrax</i>) White Muscle: Purification, Characterization of Its Activity and Activation In Vitro. <i>Marine Biotechnology</i> , 2002, 4, 0051-0062.	1.1	16
67	Species identification of red and brown seaweeds using ITS ribosomal DNA amplification and RFLP patterns. <i>Journal of the Science of Food and Agriculture</i> , 2003, 83, 709-713.	1.7	15
68	Search for Hydrophilic Marine Fungal Metabolites: A Rational Approach for Their Production and Extraction in a Bioactivity Screening Context. <i>Marine Drugs</i> , 2011, 9, 82-97.	2.2	12
69	Data on the sensory characteristics and chemical composition of the edible red seaweed dulse (<i>Palmaria palmata</i>) after dry and semi-dry storage. <i>Data in Brief</i> , 2020, 33, 106343.	0.5	12
70	<i>Haslea silbo</i> , A Novel Cosmopolitan Species of Blue Diatoms. <i>Biology</i> , 2021, 10, 328.	1.3	12
71	Extraction and Purification of R-phycoerythrin from Marine Red Algae. <i>Methods in Molecular Biology</i> , 2015, 1308, 109-117.	0.4	11
72	Isolation and properties of white skeletal muscle $\hat{\pm}$ -actinin from sea-trout (<i>Salmo trutta</i>) and bass (<i>Dicentrarchus labrax</i>). <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 1995, 112, 271-282.	0.7	10

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73	Influence of mineralisation methods on the determination of the mineral content of the brown seaweed <i>Undaria pinnatifida</i> by atomic absorption spectrophotometry. <i>Hydrobiologia</i> , 1993, 260-261, 531-534.	1.0	9
74	Method for the quantification of the blue-green pigment "œmarennine" synthesized by the marine diatom <i>Haslea ostrearia</i> (Gaillon/Bory) Simonsen using HPLC gel-filtration and photodiode-array detection. <i>Journal of Applied Phycology</i> , 2007, 19, 263-270.	1.5	7
75	Can the European abalone <i>Haliotis tuberculata</i> survive on an invasive algae? A comparison of the nutritional value of the introduced <i>Grateloupia turuturu</i> and the native <i>Palmaria palmata</i> , for the commercial European abalone industry. <i>Journal of Applied Phycology</i> , 2016, 28, 2427-2433.	1.5	6
76	Perspectives on the Use of Algae in Agriculture and Animal Production. <i>Phycology</i> , 2021, 1, 79-82.	1.7	6
77	Seasonal variation in the antivibrio activity of two organic extracts from two red seaweeds: <i>Palmaria palmata</i> and the introduced <i>Grateloupia turuturu</i> against the abalone pathogen <i>Vibrio harveyi</i> . <i>Aquatic Living Resources</i> , 2015, 28, 81-87.	0.5	5
78	Development of a molecular method for the rapid discrimination of red seaweeds used for agar production. <i>Food Chemistry</i> , 2009, 113, 1384-1386.	4.2	4
79	Extracting and Purifying Pigment R-phycoerythrin from the Red alga <i>Mastocarpus Stellatus</i> . , 2018, , .		4
80	Antiallergic and Allergic Properties. , 2018, , 307-315.		4
81	Marine fungal abilities to enzymatically degrade algal polysaccharides, proteins and lipids: a review. <i>Journal of Applied Phycology</i> , 0, , 1.	1.5	4
82	Species identification of raw and cooked bivalves using electrophoresis. <i>Sciences Des Aliments</i> , 2000, 20, 367-377.	0.2	2
83	Allergy to mackerel (<i>comber scombrus</i>): effect of sterilisation treatment. <i>Sciences Des Aliments</i> , 2000, 20, 379-385.	0.2	2