

Joel Fleurence

List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

83
papers

4,087
citations

35
h-index

62
g-index

87
ext. papers

4,557
ext. citations

4.7
avg, IF

5.32
L-index

#	Paper	IF	Citations
83	Seaweed proteins. <i>Trends in Food Science and Technology</i> , 1999 , 10, 25-28	15.3	566
82	Seaweed in food products: biochemical and nutritional aspects. <i>Trends in Food Science and Technology</i> , 1993 , 4, 103-107	15.3	374
81	Nutritional value of proteins from edible seaweed <i>Palmaria palmata</i> (dulse). <i>Journal of Nutritional Biochemistry</i> , 1999 , 10, 353-9	6.3	217
80	Fatty acids from 11 marine macroalgae of the French Brittany coast. <i>Journal of Applied Phycology</i> , 1994 , 6, 527-532	3.2	139
79	What are the prospects for using seaweed in human nutrition and for marine animals raised through aquaculture?. <i>Trends in Food Science and Technology</i> , 2012 , 27, 57-61	15.3	125
78	Comparison of different extractive procedures for proteins from the edible seaweeds <i>Ulva rigida</i> and <i>Ulva rotundata</i> . <i>Journal of Applied Phycology</i> , 1995 , 7, 577-582	3.2	116
77	Study of the chemical composition of edible red macroalgae <i>Grateloupia turuturu</i> from Brittany (France). <i>Food Chemistry</i> , 2010 , 119, 913-917	8.5	113
76	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. <i>Food Chemistry</i> , 2003 , 81, 517-525	8.5	109
75	The enzymatic degradation of algal cell walls: a useful approach for improving protein accessibility?. <i>Journal of Applied Phycology</i> , 1999 , 11, 313-314	3.2	93
74	Physicochemical factors affecting the stability of two pigments: R-phycoerythrin of <i>Grateloupia turuturu</i> and B-phycoerythrin of <i>Porphyridium cruentum</i> . <i>Food Chemistry</i> , 2014 , 150, 400-7	8.5	83
73	Identification of fish species after cooking by SDS-PAGE and urea IEF: a collaborative study. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 2653-8	5.7	83
72	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> . <i>Journal of Applied Phycology</i> , 1995 , 7, 393-397	3.2	78
71	Optimization of hydrolysis conditions of <i>Palmaria palmata</i> to enhance R-phycoerythrin extraction. <i>Bioresource Technology</i> , 2013 , 131, 21-7	11	67
70	Species identification of smoked and gravad fish products by sodium dodecylsulphate polyacrylamide gel electrophoresis, urea isoelectric focusing and native isoelectric focusing: a collaborative study. <i>Food Chemistry</i> , 2000 , 71, 1-7	8.5	63
69	Concentration and pre-purification with ultrafiltration of a R-phycoerythrin solution extracted from macro-algae <i>Grateloupia turuturu</i> : Process definition and up-scaling. <i>Separation and Purification Technology</i> , 2009 , 69, 37-42	8.3	62
68	Marennine, promising blue pigments from a widespread <i>Haslea</i> diatom species complex. <i>Marine Drugs</i> , 2014 , 12, 3161-89	6	59
67	Simultaneous extraction of proteins and DNA by an enzymatic treatment of the cell wall of <i>Palmaria palmata</i> (Rhodophyta). <i>Journal of Applied Phycology</i> , 2008 , 20, 55-61	3.2	58

66	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	3.2	56
65	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, 1539-44	3.6	54
64	Post mortem Release of Fish White Muscle β Actinin as a Marker of Disorganisation. <i>Journal of the Science of Food and Agriculture</i> , 1996 , 72, 63-70	4.3	52
63	Molecular phylogeny and species identification of sardines. <i>Journal of Agricultural and Food Chemistry</i> , 2003 , 51, 43-50	5.7	49
62	Biological activities of purified marennine, the blue pigment responsible for the greening of oysters. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 3599-605	5.7	48
61	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, 6278-86	5.7	48
60	Structural studies of the mix-linked beta-(1 \rightarrow 3)/beta-(1 \rightarrow 4)-D-xylans from the cell wall of <i>Palmaria palmata</i> (Rhodophyta). <i>International Journal of Biological Macromolecules</i> , 2003 , 33, 9-18	7.9	48
59	Ultrasound-assisted extraction of R-phycoerythrin from <i>Grateloupia turuturu</i> with and without enzyme addition. <i>Algal Research</i> , 2015 , 12, 522-528	5	46
58	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	8.5	45
57	Desmin Degradation in Postmortem Fish Muscle. <i>Journal of Food Science</i> , 1999 , 64, 240-242	3.4	45
56	A standardized method of identification of raw and heat-processed fish by urea isoelectric focusing: a collaborative study. <i>Electrophoresis</i> , 1999 , 20, 1923-33	3.6	45
55	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, 23-9	3.2	43
54	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	9.3	41
53	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	3.2	40
52	Phycoerythrins: Valuable Proteinic Pigments in Red Seaweeds. <i>Advances in Botanical Research</i> , 2014 , 71, 321-343	2.2	39
51	Preliminary characterisation of the blue-green pigment β marennine from the marine tychopelagic diatom <i>Haslea ostrearia</i> (Gaillon/Bory) Simonsen. <i>Journal of Applied Phycology</i> , 2006 , 18, 757-767	3.2	38
50	Species identification of formed fishery products and high pressure-treated fish by electrophoresis: a collaborative study. <i>Food Chemistry</i> , 2001 , 72, 105-112	8.5	38
49	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	3.2	36

48	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	3.2	35
47	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	3.2	35
46	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	2.3	34
45	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, 339-44		34
44	Purification of a 41 kDa cod-allergenic protein. <i>Biomedical Applications</i> , 1998 , 706, 63-71		33
43	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	3.2	32
42	Determination of the nutritional value of proteins obtained from <i>Ulva armoricana</i> . <i>Journal of Applied Phycology</i> , 1999 , 11, 231-239	3.2	32
41	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	3.2	32
40	Effect of enzymatic digestion on thallus degradation and extraction of hydrosoluble compounds from <i>Grateloupia turuturu</i> . <i>Botanica Marina</i> , 2009 , 52,	1.8	30
39	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	2.1	30
38	In vitro proteolysis of myofibrillar and sarcoplasmic proteins of European sea bass (<i>Dicentrarchus Labrax L</i>) by an endogenous m-calpain. <i>Journal of the Science of Food and Agriculture</i> , 2002 , 82, 1256-1262	4.3	30
37	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, 239-44	5.7	30
36	Neutral calcium-activated proteases from European sea bass (<i>Dicentrarchus labrax L.</i>) muscle: polymorphism and biochemical studies. <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 2000 , 125, 83-95	2.3	29
35	<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	3.2	27
34	INTERACTIONS OF THE MIX-LINKED $\beta(1,3)/\beta(1,4)$ -D-XYLANS IN THE CELL WALLS OF <i>PALMARIA PALMATA</i> (RHODOPHYTA)1. <i>Journal of Phycology</i> , 2003 , 39, 74-82	3	26
33	Proteolytic potential in white muscle of sea bass (<i>Dicentrarchus labrax L.</i>) 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	8.5	25
32	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	1.5	24
31	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	3.2	23

30	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,	1.8	23
29	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, 172-80 ³⁻⁴		23
28	Partial purification of tyramine feruloyl transferase from TMV inoculated tobacco leaves. <i>Phytochemistry</i> , 1989 , 28, 733-736	4	22
27	A new blue-pigmented hasleoid diatom, <i>Haslea provincialis</i> , from the Mediterranean Sea. <i>European Journal of Phycology</i> , 2016 , 51, 156-170	2.2	20
26	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	3.2	20
25	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	4.4	19
24	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	3.2	18
23	Species identification by SDS-PAGE of red algae used as seafood or a food ingredient. <i>Food Chemistry</i> , 2001 , 74, 349-353	8.5	18
22	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, 535-45	1.6	16
21	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	3.2	16
20	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	5	14
19	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, 51-62	3.4	13
18	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	6	12
17	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	3.2	12
16	Extraction and Purification of R-phycoerythrin from Marine Red Algae. <i>Methods in Molecular Biology</i> , 2015 , 1308, 109-17	1.4	10
15	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	4.3	9
14	Isolation and properties of white skeletal muscle alpha-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, 271-82	2.3	9
13	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	2.4	9

12	Method for the quantification of the blue-green pigment bharrenine 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	3.2	7
11	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	3.2	6
10	Development of a molecular method for the rapid discrimination of red seaweeds used for agar production. <i>Food Chemistry</i> , 2009 , 113, 1384-1386	8.5	4
9	Antiallergic and Allergic Properties 2018 , 307-315		3
8	Data on the sensory characteristics and chemical composition of the edible red seaweed dulse () after dry and semi-dry storage. <i>Data in Brief</i> , 2020 , 33, 106343	1.2	3
7	Extracting and Purifying Pigment R-phycoerythrin from the Red alga <i>Mastocarpus Stellatus</i> 2018 ,		3
6	Seasonal variation in the antivibrio activity of two organic extracts from two red seaweed: <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	1.5	2
5	Allergy to mackerel (comber scombrus): effect of sterilisation treatment. <i>Sciences Des Aliments</i> , 2000 , 20, 379-385		2
4	, A Novel Cosmopolitan Species of Blue Diatoms. <i>Biology</i> , 2021 , 10,	4.9	2
3	Marine fungal abilities to enzymatically degrade algal polysaccharides, proteins and lipids: a review. <i>Journal of Applied Phycology</i> , 1	3.2	2
2	Biostimulant Potential of Seaweed Extracts Derived from <i>Laminaria</i> and <i>Ascophyllum nodosum</i> 2022 , 31-49		0
1	<i>Palmaria</i> Species: From Ecology and Cultivation to Its Use in Food and Health Benefits 2022 , 45-61		