Joel Fleurence

List of Publications by Year in Descending Order

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	Palmaria Species: From Ecology and Cultivation to Its Use in Food and Health Benefits **2022**, 45-61		
82	Biostimulant Potential of Seaweed Extracts Derived from Laminaria and Ascophyllum nodosum **2022**, 31-49		0
81	, A Novel Cosmopolitan Species of Blue Diatoms. *Biology*, **2021**, 10,	4.9	2
80	Purification of R-phycoerythrin from a marine macroalga Gracilaria gracilis by anion-exchange chromatography. *Journal of Applied Phycology*, **2020**, 32, 553-561	3.2	12
79	Data on the sensory characteristics and chemical composition of the edible red seaweed dulse () after dry and semi-dry storage. *Data in Brief*, **2020**, 33, 106343	1.2	3
78	Semi-dry storage as a maturation process for improving the sensory characteristics of the edible red seaweed dulse (Palmaria palmata). *Algal Research*, **2020**, 51, 102048	5	14
77	Effects of drying on the nutrient content and physico-chemical and sensory characteristics of the edible kelp Saccharina latissima. *Journal of Applied Phycology*, **2018**, 30, 2587-2599	3.2	36
76	Antiallergic and Allergic Properties **2018**, 307-315		3
75	Biomass soaking treatments to reduce potentially undesirable compounds in the edible seaweeds sugar kelp (Saccharina latissima) and winged kelp (Alaria esculenta) and health risk estimation for human consumption. *Journal of Applied Phycology*, **2018**, 30, 2047-2060	3.2	32
74	Extracting and Purifying Pigment R-phycoerythrin from the Red alga Mastocarpus Stellatus **2018**,		3
73	Mastocarpus stellatus as a source of R-phycoerythrin: optimization of enzyme assisted extraction using response surface methodology. *Journal of Applied Phycology*, **2017**, 29, 1563-1570	3.2	27
72	Nutritional value of the kelps Alaria esculenta and Saccharina latissima and effects of short-term storage on biomass quality. *Journal of Applied Phycology*, **2017**, 29, 2417-2426	3.2	32
71	A new blue-pigmented hasleoid diatom, Haslea provincialis, from the Mediterranean Sea. *European Journal of Phycology*, **2016**, 51, 156-170	2.2	20
70	Soft liquefaction of the red seaweed Grateloupia turuturu Yamada by ultrasound-assisted enzymatic hydrolysis process. *Journal of Applied Phycology*, **2016**, 28, 2575-2585	3.2	18
69	Can the European abalone Haliotis tuberculata survive on an invasive algae? A comparison of the nutritional value of the introduced Grateloupia turuturu and the native Palmaria palmata, for the commercial European abalone industry. *Journal of Applied Phycology*, **2016**, 28, 2427-2433	3.2	6
68	One-step purification of R-phycoerythrin from the red edible seaweed Grateloupia turuturu. *Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences*, **2015**, 992, 23-9	3.2	43
67	Extraction and Purification of R-phycoerythrin from Marine Red Algae. *Methods in Molecular Biology*, **2015**, 1308, 109-17	1.4	10

66	Seasonal variation in the antivibrio activity of two organic extracts from two red seaweed:Palmaria palmataand the introducedGrateloupia turuturuagainst the abalone pathogenVibrio harveyi. *Aquatic Living Resources*, **2015**, 28, 81-87	1.5	2
65	Ultrasound-assisted extraction of R-phycoerythrin from Grateloupia turuturu with and without enzyme addition. *Algal Research*, **2015**, 12, 522-528	5	46
64	Physicochemical factors affecting the stability of two pigments: R-phycoerythrin of Grateloupia turuturu and B-phycoerythrin of Porphyridium cruentum. *Food Chemistry*, **2014**, 150, 400-7	8.5	83
63	Marennine, promising blue pigments from a widespread Haslea diatom species complex. *Marine Drugs*, **2014**, 12, 3161-89	6	59
62	Phycoerythrins: Valuable Proteinic Pigments in Red Seaweeds. *Advances in Botanical Research*, **2014** , 71, 321-343	2.2	39
61	Seasonal antibacterial activity of two red seaweeds,PalmariapalmataandGrateloupia turuturu, on European abalone pathogenVibrio harveyi. *Aquatic Living Resources*, **2014**, 27, 83-89	1.5	24
60	High pressure disruption: a two-step treatment for selective extraction of intracellular components from the microalga Porphyridium cruentum. *Journal of Applied Phycology*, **2013**, 25, 983-989	3.2	40
59	Optimization of hydrolysis conditions of Palmaria palmata to enhance R-phycoerythrin extraction. *Bioresource Technology*, **2013**, 131, 21-7	11	67
58	Non-methylene interrupted and hydroxy fatty acids in polar lipids of the alga Grateloupia turuturu over the four seasons. *Lipids*, **2013**, 48, 535-45	1.6	16
57	Seasonal composition of lipids, fatty acids, and sterols in the edible red alga Grateloupia turuturu. *Journal of Applied Phycology*, **2013**, 25, 425-432	3.2	56
56	Variation in the Biochemical Composition of the Edible SeaweedGrateloupia turuturuYamada Harvested from Two Sampling Sites on the Brittany Coast (France): The Influence of Storage Method on the Extraction of the Seaweed Pigment R-Phycoerythrin. *Journal of Chemistry*, **2013**, 2013, 1-8	2.3	34
55	Biological activities of purified marennine, the blue pigment responsible for the greening of oysters. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 3599-605	5.7	48
54	Greening effect on oysters and biological activities of the blue pigments produced by the diatom Haslea karadagensis (Naviculaceae). *Aquaculture*, **2012**, 368-369, 61-67	4.4	19
53	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	15.3	125
52	A statistical approach for optimization of R-phycoerythrin extraction from the red algae Gracilaria verrucosa by enzymatic hydrolysis using central composite design and desirability function. *Journal of Applied Phycology*, **2012**, 24, 915-926	3.2	20
51	Search for hydrophilic marine fungal metabolites: a rational approach for their production and extraction in a bioactivity screening context. *Marine Drugs*, **2011**, 9, 82-97	6	12
50	Study of the chemical composition of edible red macroalgae Grateloupia turuturu from Brittany (France). *Food Chemistry*, **2010**, 119, 913-917	8.5	113
49	An evaluation of methods for quantifying the enzymatic degradation of red seaweed Grateloupia turuturu. *Journal of Applied Phycology*, **2009**, 21, 153-159	3.2	23

48	Development of a molecular method for the rapid discrimination of red seaweeds used for agar production. *Food Chemistry*, **2009**, 113, 1384-1386	8.5	4
47	Concentration and pre-purification with ultrafiltration of a R-phycoerythrin solution extracted from macro-algae Grateloupia turuturu: Process definition and up-scaling. *Separation and Purification Technology*, **2009**, 69, 37-42	8.3	62
46	Effect of enzymatic digestion on thallus degradation and extraction of hydrosoluble compounds from Grateloupia turuturu. *Botanica Marina*, **2009**, 52,	1.8	30
45	Comparison of different procedures for the extraction and partial purification of R-phycoerythrin from the red macroalga Grateloupia turuturu. *Botanica Marina*, **2009**, 52,	1.8	23
44	Antioxidant and free radical scavenging properties of marennine, a blue-green polyphenolic pigment from the diatom Haslea ostrearia (Gaillon/Bory) Simonsen responsible for the natural greening of cultured oysters. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 6278-86	5.7	48
43	Simultaneous extraction of proteins and DNA by an enzymatic treatment of the cell wall of Palmaria palmata (Rhodophyta). *Journal of Applied Phycology*, **2008**, 20, 55-61	3.2	58
42	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 Haslea ostrearia (Gaillon/Bory) Simonsen. *Journal of Experimental Marine Biology and Ecology*, **2007**, 352, 212-225	2.1	30
41	Method for the quantification of the blue-green pigment marennine synthesized by the marine diatom Haslea ostrearia (Gaillon/Bory) Simonsen using HPLC gel-filtration and photodiode-array detection. *Journal of Applied Phycology*, **2007**, 19, 263-270	3.2	7
40	Preliminary characterisation of the blue-green pigment marennine from the marine tychopelagic diatom Haslea ostrearia (Gaillon/Bory) Simonsen. *Journal of Applied Phycology*, **2006**, 18, 757-767	3.2	38
39	Purification of the blue-green pigment marennine from the marine tychopelagic diatom Haslea ostrearia (Gaillon/Bory) Simonsen. *Journal of Applied Phycology*, **2006**, 18, 769-781	3.2	35
38	Evaluation of protein in vitro digestibility of Palmaria palmata and Gracilaria verrucosa. *Journal of Applied Phycology*, **2005**, 17, 99-102	3.2	35
37	Proteolytic potential in white muscle of sea bass (Dicentrarchus labrax L.) during post mortem storage on ice: time-dependent changes in the activity of the components of the calpain system. *Food Chemistry*, **2004**, 84, 441-446	8.5	25
36	Relative contribution of calpain and cathepsins to protein degradation in muscle of sea bass (Dicentrarchus labrax L.). *Food Chemistry*, **2004**, 88, 389-395	8.5	45
35	Improvement of the digestibility of the proteins of the red alga Palmaria palmata by physical processes and fermentation. *Molecular Nutrition and Food Research*, **2003**, 47, 339-44		34
34	Species identification of red and brown seaweeds using ITS ribosomal DNA amplification and RFLP patterns. *Journal of the Science of Food and Agriculture*, **2003**, 83, 709-713	4.3	9
33	INTERACTIONS OF THE MIX-LINKED β(1,3)/β(1,4)-d-XYLANS IN THE CELL WALLS OF PALMARIA PALMATA (RHODOPHYTA)1. *Journal of Phycology*, **2003**, 39, 74-82	3	26
32	In vitro proteolysis of myofibrillar and sarcoplasmic proteins of white muscle of sea bass (Dicentrarchus labrax L.): effects of cathepsins B, D and L. *Food Chemistry*, **2003**, 81, 517-525	8.5	109
31	Molecular phylogeny and species identification of sardines. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 43-50	5.7	49

30	Structural studies of the mix-linked beta-(1-->3)/beta-(1-->4)-D-xylans from the cell wall of Palmaria palmata (Rhodophyta). *International Journal of Biological Macromolecules*, **2003**, 33, 9-18	7.9	48
29	In vitro proteolysis of myofibrillar and sarcoplasmic proteins of European sea bass (Dicentrarchus Labrax L) by an endogenous m-calpain. *Journal of the Science of Food and Agriculture*, **2002**, 82, 1256-1262	4.3	30
28	Milli-calpain from sea bass (Dicentrarchus labrax) white muscle: purification, characterization of its activity and activation in vitro. *Marine Biotechnology*, **2002**, 4, 51-62	3.4	13
27	Postmortem degradation of white fish skeletal muscle (sea bass, Dicentrarchus labrax): fat diet effects on in situ dystrophin proteolysis during the prerigor stage. *Marine Biotechnology*, **2001**, 3, 172-80	3.4	23
26	Species identification of formed fishery products and high pressure-treated fish by electrophoresis: a collaborative study. *Food Chemistry*, **2001**, 72, 105-112	8.5	38
25	Protein changes in post mortem sea bass (Dicentrarchus labrax) muscle monitored by one- and two-dimensional gel electrophoresis. *Electrophoresis*, **2001**, 22, 1539-44	3.6	54
24	Identification by SDS PAGE of green seaweeds (Ulva and Enteromorpha) used in the food industry. *Journal of Applied Phycology*, **2001**, 13, 215-218	3.2	16
23	Species identification by SDS-PAGE of red algae used as seafood or a food ingredient. *Food Chemistry*, **2001**, 74, 349-353	8.5	18
22	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	8.5	63
21	Neutral calcium-activated proteases from European sea bass (Dicentrarchus labrax L.) muscle: polymorphism and biochemical studies. *Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology*, **2000**, 125, 83-95	2.3	29
20	Identification of fish species after cooking by SDS-PAGE and urea IEF: a collaborative study. *Journal of Agricultural and Food Chemistry*, **2000**, 48, 2653-8	5.7	83
19	Use of two-dimensional electrophoresis to evaluate proteolysis in salmon (Salmo salar) muscle as affected by a lactic fermentation. *Journal of Agricultural and Food Chemistry*, **2000**, 48, 239-44	5.7	30
18	Allergy to mackerel (comber scombrus): effect of sterilisation treatment. *Sciences Des Aliments*, **2000**, 20, 379-385		2
17	Nutritional value of proteins from edible seaweed Palmaria palmata (dulse). *Journal of Nutritional Biochemistry*, **1999**, 10, 353-9	6.3	217
16	Desmin Degradation in Postmortem Fish Muscle. *Journal of Food Science*, **1999**, 64, 240-242	3.4	45
15	Determination of the nutritional value of proteins obtained from Ulva armoricana. *Journal of Applied Phycology*, **1999**, 11, 231-239	3.2	32
14	The enzymatic degradation of algal cell walls: a useful approach for improving protein accessibility?. *Journal of Applied Phycology*, **1999**, 11, 313-314	3.2	93
13	A standardized method of identification of raw and heat-processed fish by urea isoelectric focusing: a collaborative study. *Electrophoresis*, **1999**, 20, 1923-33	3.6	45

12	Seaweed proteins. *Trends in Food Science and Technology*, **1999**, 10, 25-28	15.3	566
11	Recognition of an extensive range of IgE-reactive proteins in cod extract. *Allergy: European Journal of Allergy and Clinical Immunology*, **1998**, 53, 42-50	9.3	41
10	Purification of a 41 kDa cod-allergenic protein. *Biomedical Applications*, **1998**, 706, 63-71		33
9	Post mortemRelease of Fish White Muscle Actinin as a Marker of Disorganisation. *Journal of the Science of Food and Agriculture*, **1996**, 72, 63-70	4.3	52
8	Use of enzymatic cell wall degradation for improvement of protein extraction from Chondrus crispus, Gracilaria verrucosa and Palmaria palmata. *Journal of Applied Phycology*, **1995**, 7, 393-397	3.2	78
7	Comparison of different extractive procedures for proteins from the edible seaweeds Ulva rigida and Ulva rotundata. *Journal of Applied Phycology*, **1995**, 7, 577-582	3.2	116
6	Isolation and properties of white skeletal muscle alpha-actinin from sea-trout (Salmo trutta) and bass (Dicentrarchus labrax). *Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology*, **1995**, 112, 271-82	2.3	9
5	Fatty acids from 11 marine macroalgae of the French Brittany coast. *Journal of Applied Phycology*, **1994**, 6, 527-532	3.2	139
4	Seaweed in food products: biochemical and nutritional aspects. *Trends in Food Science and Technology*, **1993**, 4, 103-107	15.3	374
3	Influence of mineralisation methods on the determination of the mineral content of the brown seaweed Undaria pinnatifida by atomic absorption spectrophotometry. *Hydrobiologia*, **1993**, 260-261, 531-534	2.4	9
2	Partial purification of tyramine feruloyl transferase from TMV inoculated tobacco leaves. *Phytochemistry*, **1989**, 28, 733-736	4	22
1	Marine fungal abilities to enzymatically degrade algal polysaccharides, proteins and lipids: a review. *Journal of Applied Phycology*,1	3.2	2