Aude Annie Watrelot

List of Publications by Year
in descending order

26	920	516215 16	552369 26
papers	citations	h-index	g-index

26	26	26	991
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Interactions between polyphenols and polysaccharides: Mechanisms and consequences in food processing and digestion. Trends in Food Science and Technology, 2017, 60, 43-51.	7.8	192
2	Interactions between Pectic Compounds and Procyanidins are Influenced by Methylation Degree and Chain Length. Biomacromolecules, 2013, 14, 709-718.	2.6	97
3	Neutral sugar side chains of pectins limit interactions with procyanidins. Carbohydrate Polymers, 2014, 99, 527-536.	5.1	75
4	Wine polysaccharides influence tannin-protein interactions. Food Hydrocolloids, 2017, 63, 571-579.	5.6	72
5	Impact of Processing on the Noncovalent Interactions between Procyanidin and Apple Cell Wall. Journal of Agricultural and Food Chemistry, 2012, 60, 9484-9494.	2.4	59
6	Chemistry and Reactivity of Tannins in Vitis spp.: A Review. Molecules, 2020, 25, 2110.	1.7	47
7	Effects of Leaf Removal and Applied Water on Flavonoid Accumulation in Grapevine (<i>Vitis) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 8118-8127.	2.4	46
8	Yield and composition of pectin extracted from Tunisian pomegranate peel. International Journal of Biological Macromolecules, 2016, 93, 186-194.	3.6	39
9	Red Wine Tannin Structureâ€“Activity Relationships during Fermentation and Maceration. Journal of Agricultural and Food Chemistry, 2016, 64, 860-869.	2.4	38
10	Condensed Tannin Reacts with SO₂ during Wine Aging, Yielding Flavan-3-ol Sulfonates. Journal of Agricultural and Food Chemistry, 2018, 66, 9259-9268.	2.4	34
11	Comparison of microcalorimetry and haze formation to quantify the association of B-type procyanidins to poly-l-proline and bovine serum albumin. LWT - Food Science and Technology, 2015, 63, 376-382.	2.5	26
12	Oak barrel tannin and toasting temperature: Effects on red wine condensed tannin chemistry. LWT - Food Science and Technology, 2018, 91, 330-338.	2.5	24
13	Red Wine Dryness Perception Related to Physicochemistry. Journal of Agricultural and Food Chemistry, 2020, 68, 2964-2972.	2.4	22
14	Understanding the Relationship between Red Wine Matrix, Tannin Activity, and Sensory Properties. Journal of Agricultural and Food Chemistry, 2016, 64, 9116-9123.	2.4	18
15	Pear ripeness and tissue type impact procyanidin-cell wall interactions. Food Chemistry, 2019, 275, 754-762.	4.2	18
16	Optimization of the ultrasound-assisted extraction of polyphenols from Aronia and grapes. Food Chemistry, 2022, 386, 132703.	4.2	18
17	Understanding microoxygenation: Effect of viable yeasts and sulfur dioxide levels on the sensory properties of a Merlot red wine. Food Research International, 2018, 108, 505-515.	2.9	14
18	Immobilization of flavan-3-ols onto sensor chips to study their interactions with proteins and pectins by SPR. Applied Surface Science, 2016, 371, 512-518.	3.1	13

#	Article	IF	Citations
19	Friction forces of saliva and red wine on hydrophobic and hydrophilic surfaces. Food Research International, 2019, 116, 1041-1046.	2.9	13
20	Multimethod Approach for Extensive Characterization of Gallnut Tannin Extracts. Journal of Agricultural and Food Chemistry, 2020, 68, 13426-13438.	2.4	13
21	Oxygen exposure during red wine fermentation modifies tannin reactivity with poly-l-proline. Food Chemistry, 2019, 297, 124923.	4.2	11
22	Tannin Content in Vitis Species Red Wines Quantified Using Three Analytical Methods. Molecules, 2021, 26, 4923.	1.7	10
23	Friction measurements of model saliva-wine solutions between polydimethylsiloxane surfaces. Food Hydrocolloids, 2021, 113, 106522.	5.6	6
24	Effect of the Application Time of Accentuated Cut Edges (ACE) on Marquette Wine Phenolic Compounds. Molecules, 2022, 27, 542.	1.7	6
25	Oak barrel tannin and toasting temperature: Effects on red wine anthocyanin chemistry. LWT - Food Science and Technology, 2018, 98, 444-450.	2.5	5
26	Effects of SaignÃ©e and Bentonite Treatment on Phenolic Compounds of Marquette Red Wines. Molecules, 2022, 27, 3482.	1.7	4