

# Aude Annie Watrelot

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/8335494/publications.pdf>

Version: 2024-02-01

26  
papers

920  
citations

516215

16  
h-index

552369

26  
g-index

26  
all docs

26  
docs citations

26  
times ranked

991  
citing authors

#	ARTICLE	IF	CITATIONS
1	Effect of the Application Time of Accentuated Cut Edges (ACE) on Marquette Wine Phenolic Compounds. <i>Molecules</i> , 2022, 27, 542.	1.7	6
2	Optimization of the ultrasound-assisted extraction of polyphenols from Aronia and grapes. <i>Food Chemistry</i> , 2022, 386, 132703.	4.2	18
3	Effects of Saignée and Bentonite Treatment on Phenolic Compounds of Marquette Red Wines. <i>Molecules</i> , 2022, 27, 3482.	1.7	4
4	Friction measurements of model saliva-wine solutions between polydimethylsiloxane surfaces. <i>Food Hydrocolloids</i> , 2021, 113, 106522.	5.6	6
5	Tannin Content in Vitis Species Red Wines Quantified Using Three Analytical Methods. <i>Molecules</i> , 2021, 26, 4923.	1.7	10
6	Red Wine Dryness Perception Related to Physicochemistry. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 2964-2972.	2.4	22
7	Chemistry and Reactivity of Tannins in Vitis spp.: A Review. <i>Molecules</i> , 2020, 25, 2110.	1.7	47
8	Multimethod Approach for Extensive Characterization of Gallnut Tannin Extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 13426-13438.	2.4	13
9	Oxygen exposure during red wine fermentation modifies tannin reactivity with poly-L-proline. <i>Food Chemistry</i> , 2019, 297, 124923.	4.2	11
10	Friction forces of saliva and red wine on hydrophobic and hydrophilic surfaces. <i>Food Research International</i> , 2019, 116, 1041-1046.	2.9	13
11	Pear ripeness and tissue type impact procyanidin-cell wall interactions. <i>Food Chemistry</i> , 2019, 275, 754-762.	4.2	18
12	Oak barrel tannin and toasting temperature: Effects on red wine condensed tannin chemistry. <i>LWT - Food Science and Technology</i> , 2018, 91, 330-338.	2.5	24
13	Understanding microoxygenation: Effect of viable yeasts and sulfur dioxide levels on the sensory properties of a Merlot red wine. <i>Food Research International</i> , 2018, 108, 505-515.	2.9	14
14	Oak barrel tannin and toasting temperature: Effects on red wine anthocyanin chemistry. <i>LWT - Food Science and Technology</i> , 2018, 98, 444-450.	2.5	5
15	Condensed Tannin Reacts with SO <sub>2</sub> during Wine Aging, Yielding Flavan-3-ol Sulfonates. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 9259-9268.	2.4	34
16	Wine polysaccharides influence tannin-protein interactions. <i>Food Hydrocolloids</i> , 2017, 63, 571-579.	5.6	72
17	Interactions between polyphenols and polysaccharides: Mechanisms and consequences in food processing and digestion. <i>Trends in Food Science and Technology</i> , 2017, 60, 43-51.	7.8	192
18	Yield and composition of pectin extracted from Tunisian pomegranate peel. <i>International Journal of Biological Macromolecules</i> , 2016, 93, 186-194.	3.6	39

#	ARTICLE	IF	CITATIONS
19	Effects of Leaf Removal and Applied Water on Flavonoid Accumulation in Grapevine ( <i>Vitis</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 TT 8118-8127.	2.4	46
20	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
21	Red Wine Tannin Structure-Activity Relationships during Fermentation and Maceration. Journal of Agricultural and Food Chemistry, 2016, 64, 860-869.	2.4	38
22	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
23	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
24	Neutral sugar side chains of pectins limit interactions with procyanidins. Carbohydrate Polymers, 2014, 99, 527-536.	5.1	75
25	Interactions between Pectic Compounds and Procyanidins are Influenced by Methylation Degree and Chain Length. Biomacromolecules, 2013, 14, 709-718.	2.6	97
26	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