

Guillaume Duflos

List of Publications by Year in descending order

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34
papers

2,693
citations

361045

20
h-index

414034

32
g-index

34
all docs

34
docs citations

34
times ranked

3166
citing authors

#	ARTICLE	IF	CITATIONS
1	Microplastics Detection Using Pyrolysis-GC/MS-Based Methods. , 2022, , 141-175.		1
2	Oral exposure to polyethylene microplastics alters gut morphology, immune response, and microbiota composition in mice. <i>Environmental Research</i> , 2022, 212, 113230.	3.7	33
3	Relationship Between Particle Properties and Immunotoxicological Effects of Environmentally-Sourced Microplastics. <i>Frontiers in Water</i> , 2022, 4, .	1.0	4
4	Identification and quantification of plastic additives using pyrolysis-GC/MS: A review. <i>Science of the Total Environment</i> , 2021, 773, 145073.	3.9	63
5	Juvenile fish caging as a tool for assessing microplastics contamination in estuarine fish nursery grounds. <i>Environmental Science and Pollution Research</i> , 2020, 27, 3548-3559.	2.7	19
6	Microplastics Detection Using Pyrolysis-GC/MS-Based Methods. , 2020, , 1-35.		3
7	An Irgafos® 168 story: When the ubiquity of an additive prevents studying its leaching from plastics. <i>Science of the Total Environment</i> , 2020, 749, 141651.	3.9	27
8	Occurrence and identification of microplastics in beach sediments from the Hauts-de-France region. <i>Environmental Science and Pollution Research</i> , 2019, 26, 28010-28021.	2.7	40
9	Microplastic contamination and pollutant levels in mussels and cockles collected along the channel coasts. <i>Environmental Pollution</i> , 2019, 250, 807-819.	3.7	123
10	Validation of standard method EN ISO 19343 for the detection and quantification of histamine in fish and fishery products using high-performance liquid chromatography. <i>International Journal of Food Microbiology</i> , 2019, 288, 97-101.	2.1	30
11	Current frontiers and recommendations for the study of microplastics in seafood. <i>TrAC - Trends in Analytical Chemistry</i> , 2019, 116, 346-359.	5.8	149
12	Novel approach to identify phenoloxidases inhibitors: Optimization of spectrophotometric MBTH assay for high throughput use enzymatic assays and analysis. <i>Food Control</i> , 2018, 93, 83-91.	2.8	8
13	Optimization, performance, and application of a pyrolysis-GC/MS method for the identification of microplastics. <i>Analytical and Bioanalytical Chemistry</i> , 2018, 410, 6663-6676.	1.9	196
14	Occurrence and effects of plastic additives on marine environments and organisms: A review. <i>Chemosphere</i> , 2017, 182, 781-793.	4.2	748
15	Substance P enhances lactic acid and tyramine production in <i>Enterococcus faecalis</i> V583 and promotes its cytotoxic effect on intestinal Caco-2/TC7 cells. <i>Gut Pathogens</i> , 2017, 9, 20.	1.6	10
16	Development of an <sc>SPMEa€CCa€MS</sc> method for the specific quantification of dimethylamine and trimethylamine: use of a new ratio for the freshness monitoring of cod fillets. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 3787-3794.	1.7	20
17	Monitoring the freshness of fish: development of a <sc>qPCR</sc> method applied to <sc>MAP</sc> chilled whiting. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2080-2089.	1.7	3
18	Microplastics in seafood: Benchmark protocol for their extraction and characterization. <i>Environmental Pollution</i> , 2016, 215, 223-233.	3.7	621

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19	Melanosis in <i>Penaeus monodon</i> : Involvement of the Laccase-like Activity of Hemocyanin. Journal of Agricultural and Food Chemistry, 2016, 64, 663-670.	2.4	9
20	Differentiation between fresh and frozen-thawed sea bass (<i>Dicentrarchus labrax</i>) fillets using two-dimensional gel electrophoresis. Food Chemistry, 2015, 176, 294-301.	4.2	17
21	Evolution of Volatile Compounds and Biogenic Amines throughout the Shelf Life of Marinated and Salted Anchovies (<i>Engraulis encrasicolus</i>). Journal of Agricultural and Food Chemistry, 2014, 62, 8014-8022.	2.4	25
22	WEFTA Interlaboratory Comparison on Total Lipid Determination in Fishery Products Using the Smedes Method. Journal of AOAC INTERNATIONAL, 2012, 95, 489-493.	0.7	19
23	Differentiation of fresh and frozen/thawed fish, European sea bass (<i>Dicentrarchus labrax</i>), gilthead seabream (<i>Sparus aurata</i>), cod (<i>Gadus morhua</i>) and salmon (<i>Salmo salar</i>), using volatile compounds by SPME/GC/MS. Journal of the Science of Food and Agriculture, 2012, 92, 2560-2568.	1.7	45
24	Evolution of volatile odorous compounds during the storage of European seabass (<i>Dicentrarchus</i>)	4.2	64
25	Sensory and physicochemical evolution of tropical cooked peeled shrimp inoculated by <i>Brochothrix thermosphacta</i> and <i>Lactococcus piscium</i> CNCM I-4031 during storage at 8°C. International Journal of Food Microbiology, 2012, 152, 82-90.	2.1	35
26	Freshness characterisation of whiting (<i>Merlangius merlangus</i>) using an SPME/GC/MS method and a statistical multivariate approach. Journal of the Science of Food and Agriculture, 2010, 90, 2568-2575.	1.7	32
27	Quantitative PCR Method for Evaluating Freshness of Whiting (<i>Merlangius merlangus</i>) and Plaice (<i>Pleuronectes platessa</i>). Journal of Food Protection, 2010, 73, 1344-1347.	0.8	4
28	Determination of volatile compounds to characterize fish spoilage using headspace/mass spectrometry and solid-phase microextraction/gas chromatography/mass spectrometry. Journal of the Science of Food and Agriculture, 2006, 86, 600-611.	1.7	124
29	Collagenase activity and protein hydrolysis as related to spoilage of iced cod (<i>Gadus morhua</i>). Food Research International, 2003, 36, 141-147.	2.9	41
30	Amino Acid Decarboxylase Activity and Other Chemical Characteristics as Related to Freshness Loss in Iced Cod (<i>Gadus morhua</i>). Journal of Food Protection, 2002, 65, 1152-1157.	0.8	14
31	Comparison of methods of differentiating between fresh and frozen-thawed fish or fillets. Journal of the Science of Food and Agriculture, 2002, 82, 1341-1345.	1.7	72
32	A NEW PCR METHOD OF CHARACTERIZING SEAFISH FRESHNESS. Journal of Rapid Methods and Automation in Microbiology, 2002, 10, 149-159.	0.4	2
33	Use of Biogenic Amines to Evaluate Spoilage in Plaice (<i>Pleuronectes platessa</i>) and Whiting (<i>Merlangus</i>)	0.7	24
34	Relevance of Matrix Effect in Determination of Biogenic Amines in Plaice (<i>Pleuronectes platessa</i>) and Whiting (<i>Merlangus merlangus</i>). Journal of AOAC INTERNATIONAL, 1999, 82, 1097-1101.	0.7	68