

# Carine Le Bourvellec

## List of Publications by Year in Descending Order

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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.

58  
papers

2,772  
citations

27  
h-index

52  
g-index

62  
ext. papers

3,256  
ext. citations

7.3  
avg, IF

5.59  
L-index

#	Paper	IF	Citations
58	Experimental and theoretical investigation on interactions between xylose-containing hemicelluloses and procyanidins.. <i>Carbohydrate Polymers</i> , <b>2022</b> , 281, 119086	10.3	0
57	Trends and challenges on fruit and vegetable processing: Insights into sustainable, traceable, precise, healthy, intelligent, personalized and local innovative food products. <i>Trends in Food Science and Technology</i> , <b>2022</b> , 125, 12-25	15.3	3
56	Exploring interactions between pectins and procyanidins: Structure-function relationships. <i>Food Hydrocolloids</i> , <b>2021</b> , 113, 106498	10.6	8
55	A method using near infrared hyperspectral imaging to highlight the internal quality of apple fruit slices. <i>Postharvest Biology and Technology</i> , <b>2021</b> , 175, 111497	6.2	7
54	Revisiting the contribution of ATR-FTIR spectroscopy to characterize plant cell wall polysaccharides. <i>Carbohydrate Polymers</i> , <b>2021</b> , 262, 117935	10.3	31
53	Reactivity of flavanols: Their fate in physical food processing and recent advances in their analysis by depolymerization. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2021</b> , 20, 4841-4880	16.4	10
52	Changes in cell wall neutral sugar composition related to pectinolytic enzyme activities and intra-flesh textural property during ripening of ten apricot clones. <i>Food Chemistry</i> , <b>2021</b> , 339, 128096	8.5	3
51	Effect of storage conditions on Deglet Nour date palm fruit organoleptic and nutritional quality. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 137, 110343	5.4	0
50	Modification of apple, beet and kiwifruit cell walls by boiling in acid conditions: Common and specific responses. <i>Food Hydrocolloids</i> , <b>2021</b> , 112, 106266	10.6	8
49	Interactions between heterogeneous cell walls and two procyanidins: Insights from the effects of chemical composition and physical structure. <i>Food Hydrocolloids</i> , <b>2021</b> , 121, 107018	10.6	1
48	Effects of the apple matrix on the postprandial bioavailability of flavan-3-ols and nutrigenomic response of apple polyphenols in minipigs challenged with a high fat meal. <i>Food and Function</i> , <b>2020</b> , 11, 5077-5090	6.1	11
47	Interactions of arabinan-rich pectic polysaccharides with polyphenols. <i>Carbohydrate Polymers</i> , <b>2020</b> , 230, 115644	10.3	22
46	Exopolysaccharides in the rhizosphere: A comparative study of extraction methods. Application to their quantification in Mediterranean soils. <i>Soil Biology and Biochemistry</i> , <b>2020</b> , 149, 107961	7.5	5
45	Iron-induced peroxidation of trilinolein nano-emulsions under model gastric conditions and its inhibition by dietary phenolic antioxidants. <i>Food and Function</i> , <b>2020</b> , 11, 9144-9156	6.1	1
44	Multiscale Localization of Procyanidins in Ripe and Overripe Perry Pears by Light and Transmission Electron Microscopy. <i>Journal of Agricultural and Food Chemistry</i> , <b>2020</b> , 68, 8900-8906	5.7	1
43	Interactions between cell wall polysaccharides and polyphenols: Effect of molecular internal structure. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2020</b> , 19, 3574-3617	16.4	47
42	Soil Photosynthetic Microbial Communities Mediate Aggregate Stability: Influence of Cropping Systems and Herbicide Use in an Agricultural Soil. <i>Frontiers in Microbiology</i> , <b>2019</b> , 10, 1319	5.7	18

41	Impact of air-drying on polyphenol extractability from apple pomace. <i>Food Chemistry</i> , <b>2019</b> , 296, 142-148	8.5	16
40	Revisiting the chemistry of apple pomace polyphenols. <i>Food Chemistry</i> , <b>2019</b> , 294, 9-18	8.5	34
39	Procyanidin-Cell Wall Interactions within Apple Matrices Decrease the Metabolization of Procyanidins by the Human Gut Microbiota and the Anti-Inflammatory Effect of the Resulting Microbial Metabolome In Vitro. <i>Nutrients</i> , <b>2019</b> , 11,	6.7	30
38	ATR-FTIR spectroscopy to determine cell wall composition: Application on a large diversity of fruits and vegetables. <i>Carbohydrate Polymers</i> , <b>2019</b> , 212, 186-196	10.3	40
37	Interactions Between Polyphenols and Macromolecules: Effect of Tannin Structure <b>2019</b> , 515-521		2
36	Pear ripeness and tissue type impact procyanidin-cell wall interactions. <i>Food Chemistry</i> , <b>2019</b> , 275, 754-762	8.5	15
35	Impact of canning and storage on apricot carotenoids and polyphenols. <i>Food Chemistry</i> , <b>2018</b> , 240, 615-625	8.5	20
34	Characterization and quantification of fruit phenolic compounds of European and Tunisian pear cultivars. <i>Food Research International</i> , <b>2017</b> , 95, 125-133	7	31
33	Flavan-3-ols and procyanidins in grape seeds: biodiversity and relationships among wild and cultivated vines. <i>Euphytica</i> , <b>2017</b> , 213, 1	2.1	6
32	Preharvest UV-C radiation impacts strawberry metabolite content and volatile organic compound production. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 85, 390-393	5.4	20
31	Effect of maturity on the phenolic compositions of pear juice and cell wall effects on procyanidins transfer. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 85, 380-384	5.4	13
30	Interactions between polyphenols and polysaccharides: Mechanisms and consequences in food processing and digestion. <i>Trends in Food Science and Technology</i> , <b>2017</b> , 60, 43-51	15.3	123
29	Characterization of tissue specific differences in cell wall polysaccharides of ripe and overripe pear fruit. <i>Carbohydrate Polymers</i> , <b>2017</b> , 156, 152-164	10.3	42
28	Seasonal variations of the phenolic constituents in bilberry ( <i>Vaccinium myrtillus</i> L.) leaves, stems and fruits, and their antioxidant activity. <i>Food Chemistry</i> , <b>2016</b> , 213, 58-68	8.5	55
27	Unraveling the pectinolytic function of <i>Bacteroides xylanisolvens</i> using a RNA-seq approach and mutagenesis. <i>BMC Genomics</i> , <b>2016</b> , 17, 147	4.5	26
26	Immobilization of flavan-3-ols onto sensor chips to study their interactions with proteins and pectins by SPR. <i>Applied Surface Science</i> , <b>2016</b> , 371, 512-518	6.7	11
25	Comparison of microcalorimetry and haze formation to quantify the association of B-type procyanidins to poly-L-proline and bovine serum albumin. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 63, 376-382	5.4	21
24	Cultivar and Year Rather than Agricultural Practices Affect Primary and Secondary Metabolites in Apple Fruit. <i>PLoS ONE</i> , <b>2015</b> , 10, e0141916	3.7	16

23	Nutritional Compounds in Figs from the Southern Mediterranean Region. <i>International Journal of Food Properties</i> , <b>2014</b> , 17, 491-499	3	21
22	Neutral sugar side chains of pectins limit interactions with procyanidins. <i>Carbohydrate Polymers</i> , <b>2014</b> , 99, 527-36	10.3	56
21	Characterization of microbial metabolism of Syrah grape products in an in vitro colon model using targeted and non-targeted analytical approaches. <i>European Journal of Nutrition</i> , <b>2013</b> , 52, 833-46	5.2	54
20	Caprification modifies polyphenols but not cell wall concentrations in ripe figs. <i>Scientia Horticulturae</i> , <b>2013</b> , 160, 115-122	4.1	17
19	Pink discoloration of canned pears: role of procyanidin chemical depolymerization and procyanidin/cell wall interactions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 6679-92	5.7	22
18	Interactions between pectic compounds and procyanidins are influenced by methylation degree and chain length. <i>Biomacromolecules</i> , <b>2013</b> , 14, 709-18	6.9	73
17	Lab and pilot-scale ultrasound-assisted water extraction of polyphenols from apple pomace. <i>Journal of Food Engineering</i> , <b>2012</b> , 111, 73-81	6	217
16	Effect of sample preparation on the measurement of sugars, organic acids, and polyphenols in apple fruit by mid-infrared spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 3551-63	5.7	44
15	Impact of processing on the noncovalent interactions between procyanidin and apple cell wall. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 9484-94	5.7	46
14	Interactions between polyphenols and macromolecules: quantification methods and mechanisms. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2012</b> , 52, 213-48	11.5	450
13	Comparison between microwave hydrodiffusion and pressing for plum juice extraction. <i>LWT - Food Science and Technology</i> , <b>2012</b> , 49, 229-237	5.4	16
12	Modulating polyphenolic composition and organoleptic properties of apple juices by manipulating the pressing conditions. <i>Food Chemistry</i> , <b>2011</b> , 124, 117-125	8.5	43
11	Phenolic and polysaccharidic composition of applesauce is close to that of apple flesh. <i>Journal of Food Composition and Analysis</i> , <b>2011</b> , 24, 537-547	4.1	59
10	Towards the industrial production of antioxidants from food processing by-products with ultrasound-assisted extraction. <i>Ultrasonics Sonochemistry</i> , <b>2010</b> , 17, 1066-74	8.9	160
9	Interactions between apple ( <i>Malus x domestica</i> Borkh.) polyphenols and cell walls modulate the extractability of polysaccharides. <i>Carbohydrate Polymers</i> , <b>2009</b> , 75, 251-261	10.3	88
8	Validation of a new method using the reactivity of electrogenerated superoxide radical in the antioxidant capacity determination of flavonoids. <i>Talanta</i> , <b>2008</b> , 75, 1098-103	6.2	53
7	Impact of noncovalent interactions between apple condensed tannins and cell walls on their transfer from fruit to juice: studies in model suspensions and application. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 7896-904	5.7	64
6	Size-exclusion chromatography of procyanidins: Comparison between apple and grape procyanidins and application to the characterization of fractions of high degrees of polymerization. <i>Analytica Chimica Acta</i> , <b>2006</b> , 563, 33-43	6.6	23

5	Non-covalent interaction between procyanidins and apple cell wall material. Part II: Quantification and impact of cell wall drying. <i>Biochimica Et Biophysica Acta - General Subjects</i> , <b>2005</b> , 1725, 1-9	4	75
4	Non-covalent interaction between procyanidins and apple cell wall material. Part III: Study on model polysaccharides. <i>Biochimica Et Biophysica Acta - General Subjects</i> , <b>2005</b> , 1725, 10-8	4	148
3	Inhibition of apple polyphenol oxidase activity by procyanidins and polyphenol oxidation products. <i>Journal of Agricultural and Food Chemistry</i> , <b>2004</b> , 52, 122-30	5-7	84
2	Non-covalent interaction between procyanidins and apple cell wall material: Part I. Effect of some environmental parameters. <i>Biochimica Et Biophysica Acta - General Subjects</i> , <b>2004</b> , 1672, 192-202	4	171
1	Procyanidins are the most Abundant Polyphenols in Dessert Apples at Maturity. <i>LWT - Food Science and Technology</i> , <b>2002</b> , 35, 289-291	5-4	87