## Yvan Boutin

## List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/9889371/publications.pdf

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2258059 2053705 6 45 3 5 citations h-index g-index papers 6 6 6 47 docs citations citing authors all docs times ranked

#	Article	IF	CITATIONS
1	Impacts of pH and Base Substitution during Deaerator Treatments of Herring Milt Hydrolysate on the Odorous Content and the Antioxidant Activity. Foods, 2022, 11, 1829.	4.3	0
2	Development of a New Deodorization Method of Herring Milt Hydrolysate: Impacts of pH, Stirring with Nitrogen and Deaerator Treatment on the Odorous Content. Foods, 2021, 10, 884.	4.3	3
3	The Concentration of Organic Acids in Cranberry Juice Modulates the Gut Microbiota in Mice. International Journal of Molecular Sciences, 2021, 22, 11537.	4.1	4
4	Assessment of the Performance of Electrodialysis in the Removal of the Most Potent Odor-Active Compounds of Herring Milt Hydrolysate: Focus on Ion-Exchange Membrane Fouling and Water Dissociation as Limiting Process Conditions. Membranes, 2020, 10, 127.	3.0	11
5	Evolution of cranberry juice compounds during in vitro digestion and identification of the organic acid responsible for the disruption of in vitro intestinal cell barrier integrity. Journal of Food Science and Technology, 2020, 57, 2329-2342.	2.8	11
6	Deacidification of cranberry juice protects against disruption of in-vitro intestinal cell barrier integrity. Journal of Functional Foods, 2016, 26, 208-216.	3.4	16