

**PRODUCTION BIBLIOGRAPHIQUE QUALISUD 2019  
TABLE DES MATIERES**

<b>ÉQUIPE 1 – ÉQUIPE 2.....</b>	<b>1</b>
1-2/ACL REVUE AVEC COMITE DE LECTURE ET FACTEUR D'IMPACT.....	1
1-2/ACTI COMMUNICATIONS AVEC ACTES DANS UN CONGRES INTERNATIONAL .....	1
1-2/AFF COMMUNICATION PAR POSTER CONGRES INTERNATIONAL OU NATIONAL.....	1
<b>ÉQUIPE 1 – ÉQUIPE 3.....</b>	<b>1</b>
1-3/ACL REVUE AVEC COMITE DE LECTURE ET FACTEUR D'IMPACT.....	1
1-3/ACTI COMMUNICATIONS AVEC ACTES DANS UN CONGRES INTERNATIONAL .....	2
1-3/COM COMMUNICATIONS SANS ACTES CONGRES INTERNATIONAL OU NATIONAL.....	2
<b>ÉQUIPE 1 – ÉQUIPE 4.....</b>	<b>2</b>
1-4/ACL REVUE AVEC COMITE DE LECTURE ET FACTEUR D'IMPACT.....	2
1-4/ACTI COMMUNICATIONS AVEC ACTES DANS UN CONGRES INTERNATIONAL .....	2
1-4/AFF COMMUNICATION PAR POSTER CONGRES INTERNATIONAL OU NATIONAL.....	2
1-4/PATENT .....	2
<b>ÉQUIPE 1 – ÉQUIPE 5.....</b>	<b>2</b>
1-5/ACL REVUE AVEC COMITE DE LECTURE ET FACTEUR D'IMPACT.....	2
<b>ÉQUIPE 1 – ÉQUIPE 2 - ÉQUIPE 4 .....</b>	<b>3</b>
1-2-4/ACL REVUE AVEC COMITE DE LECTURE ET FACTEUR D'IMPACT .....	3
1-2-4/AFF COMMUNICATION PAR POSTER CONGRES INTERNATIONAL OU NATIONAL .....	3
<b>ÉQUIPE 1 – ÉQUIPE 3 - ÉQUIPE 5 .....</b>	<b>3</b>
1-3-5/ACLN REVUE AVEC COMITE DE LECTURE SANS FACTEUR D'IMPACT .....	3
1-3-5/ACTI COMMUNICATIONS AVEC ACTES DANS UN CONGRES INTERNATIONAL .....	3
1-3-5/AFF COMMUNICATION PAR POSTER CONGRES INTERNATIONAL OU NATIONAL .....	3
<b>ÉQUIPE 2 – ÉQUIPE 3.....</b>	<b>3</b>
2-3/ACL REVUE AVEC COMITE DE LECTURE ET FACTEUR D'IMPACT.....	3
<b>ÉQUIPE 2 – ÉQUIPE 4.....</b>	<b>3</b>
2-4/ACL REVUE AVEC COMITE DE LECTURE ET FACTEUR D'IMPACT.....	3
2-4/ACLN REVUE AVEC COMITE DE LECTURE SANS FACTEUR D'IMPACT .....	3
<b>ÉQUIPE 2 – ÉQUIPE 5.....</b>	<b>4</b>
2-5/ACL REVUE AVEC COMITE DE LECTURE ET FACTEUR D'IMPACT.....	4
2-5/AFF COMMUNICATION PAR POSTER CONGRES INTERNATIONAL OU NATIONAL.....	4
2-5/OS OUVRAGES SCIENTIFIQUES (OU CHAPITRES DE CES OUVRAGES) .....	4
<b>ÉQUIPE 3 – ÉQUIPE 4.....</b>	<b>4</b>
2-4/ACL REVUE AVEC COMITE DE LECTURE ET FACTEUR D'IMPACT.....	4
<b>ÉQUIPE 3 – ÉQUIPE 5.....</b>	<b>4</b>
3-5/ACTI COMMUNICATIONS AVEC ACTES DANS UN CONGRES INTERNATIONAL .....	4
<b>ÉQUIPE 1.....</b>	<b>5</b>

1/ACL REVUE AVEC COMITE DE LECTURE ET FACTEUR D'IMPACT .....	5
1/ACLN REVUE AVEC COMITE DE LECTURE SANS FACTEUR D'IMPACT.....	5
1/ACTI COMMUNICATIONS AVEC ACTES DANS UN CONGRES INTERNATIONAL .....	5
1/COM COMMUNICATIONS SANS ACTES CONGRES INTERNATIONAL OU NATIONAL .....	5
1/INV CONFERENCES DONNEES A L'INVITATION DU COMITE DANS UN CONGRES NATIONAL OU INTERNATIONAL .....	6
<b>ÉQUIPE 2.....</b>	<b>6</b>
2/ACL REVUE AVEC COMITE DE LECTURE ET FACTEUR D'IMPACT .....	6
2/ACLN REVUE AVEC COMITE DE LECTURE SANS FACTEUR D'IMPACT.....	7
2/ACTI COMMUNICATIONS AVEC ACTES DANS UN CONGRES INTERNATIONAL .....	8
2/COM COMMUNICATIONS SANS ACTES CONGRES INTERNATIONAL OU NATIONAL .....	8
2/AFF COMMUNICATION PAR POSTER CONGRES INTERNATIONAL OU NATIONAL .....	8
2/OS OUVRAGES SCIENTIFIQUES (OU CHAPITRES DE CES OUVRAGES).....	9
<b>ÉQUIPE 3.....</b>	<b>9</b>
3/ACL REVUE AVEC COMITE DE LECTURE ET FACTEUR D'IMPACT .....	9
3/ACLN REVUE AVEC COMITE DE LECTURE SANS FACTEUR D'IMPACT.....	10
3/ACTI COMMUNICATIONS AVEC ACTES DANS UN CONGRES INTERNATIONAL .....	10
3/AFF COMMUNICATION PAR POSTER CONGRES INTERNATIONAL OU NATIONAL .....	11
3/INV CONFERENCES DONNEES A L'INVITATION DU COMITE DANS UN CONGRES NATIONAL OU INTERNATIONAL .....	12
3/OS OUVRAGES SCIENTIFIQUES (OU CHAPITRES DE CES OUVRAGES).....	12
3/PATENT .....	12
<b>ÉQUIPE 4.....</b>	<b>12</b>
4/ACL REVUE AVEC COMITE DE LECTURE ET FACTEUR D'IMPACT .....	12
4/ACTI COMMUNICATIONS AVEC ACTES DANS UN CONGRES INTERNATIONAL .....	13
4/OS OUVRAGES SCIENTIFIQUES (OU CHAPITRES DE CES OUVRAGES).....	13
<b>ÉQUIPE 5.....</b>	<b>14</b>
5/ACL REVUE AVEC COMITE DE LECTURE ET FACTEUR D'IMPACT .....	14

**PRODUCTION BIBLIOGRAPHIQUE  
UMR QUALISUD 2019**

**Équipe 1 – Équipe 2**

**1-2/ACL Revue avec comité de lecture et facteur d'impact**

1. Assi C.B., Kone K.M., Kouame C., **Lahon M.C.**, **Berthiot L.**, **Durand N.**, **Lebrun M.**, Julien-Ortiz A., **Maraval I.**, **Boulangier R.**, Guehi T., 2019. Effect of aroma potential of *Saccharomyces cerevisiae* fermentation on the volatile profile of raw cocoa and sensory attributes of chocolate produced thereof. *European Food Research and Technology*, **245**, 1459-1471. [doi.org/10.1007/s00217-018-3181-6](https://doi.org/10.1007/s00217-018-3181-6).
2. Hamdouche Y., **Meile J.C.**, **Lebrun M.**, Guehi T., **Boulangier R.**, **Teyssier C.**, **Montet D.**, 2019. Impact of turning, pod storage and fermentation time on microbial ecology and volatile composition of cocoa beans. *Food Research International*, **119**, 477-491. [doi.org/10.1016/j.foodres.2019.01.001](https://doi.org/10.1016/j.foodres.2019.01.001).

**1-2/ACTI Communications avec actes dans un congrès international**

1. **Alary K.**, Preys S., Hue C., Descalzo A., **Maraval I.**, **Davrieux F.**, **Boulangier R.**, **Durand N.**, 2019. Classification of cocoa beans based on their fluorescent fingerprint to predict sensory poles of chocolates. *Fifth International Congress on Cocoa Coffee and Tea 2019*, Bremen, Germany, 26 au 28 juin.

**1-2/AFF Communication par Poster Congrès international ou national**

1. Beugre C., Kadjo A.C., Sess-Tchotch D.A., **Boulangier R.**, **Fontana A.**, **Durand N.**, Guehi T., 2019. Inhibition of growth and ochratoxin A production of *Aspergillus carbonarius* by lactic acid bacteria strains isolated from coffee cherries. *Fifth International Congress on Cocoa Coffee and Tea 2019*, Bremen, Germany, 26 au 28 juin.
2. Kouassi A.D.D., Assi C.B., Kone K.M., **Durand N.**, **Lebrun M.**, **Boulangier R.**, **Maraval I.**, Guehi T., 2019. Effect of main Ivorian cocoa producing and fermenting regions on the formation of flavor compounds in raw cocoa and the sensory quality of chocolates produced thereof *Fifth International Congress on Cocoa Coffee and Tea 2019*, Bremen, Germany 26 au 28 juin.

**Équipe 1 – Équipe 3**

**1-3/ACL Revue avec comité de lecture et facteur d'impact**

1. **Achir N.**, Sinela A., **Mertz C.**, Fulcrand H., **Dornier M.**, 2019. Monitoring anthocyanin degradation in *Hibiscus sabdariffa* extracts with multi-curve resolution on spectral measurement during storage. *Food Chemistry*, **271**, 536-542. [doi.org/10.1016/j.foodchem.2018.07.209](https://doi.org/10.1016/j.foodchem.2018.07.209).
2. Adinsi L., Akissoe N., Escobar A., Kougblenou N., Prin L., **Dufour D.**, Hounhouigan J., **Fliedel G.**, 2019. Sensory and physicochemical profiling of traditional gari in Benin. Position of new enriched gari with palm oil and/or soybean. *Food Science & Nutrition*, **7**, 10, 3338-3348. DOI: [10.1002/fsn3.1201](https://doi.org/10.1002/fsn3.1201).
3. Guindo D., Teme N., Vaksman M., Doumbia M., Vilnius I., Guitton B., Sissoko A., **Mestres C.**, **Davrieux F.**, **Fliedel G.**, Kouressy M., Courtois B., Rami J.F., 2019. Quantitative trait loci for sorghum grain morphology and quality traits: toward breeding for a traditional food preparation of West-Africa. *Journal of Cereal Science*, **85**, 256-272. [doi.org/10.1016/j.jcs.2018.11.012](https://doi.org/10.1016/j.jcs.2018.11.012).
4. **Mestres C.**, Munanga B., **Grabulos J.**, **Loiseau G.**, 2019. Modeling mixed fermentation of gowe using selected *Lactobacillus plantarum* and *Pichia kluyveri* strains. *Food Microbiology*, **84**, 11. [doi 10.1016/j.fm.2019.103242](https://doi.org/10.1016/j.fm.2019.103242).
5. Ratsimba A., Rakoto D., Jeannoda V., Talon R., Leroy S., **Grabulos J.**, **Arnaud E.**, 2019. Physicochemical and microbiological characteristics of kitoza, a traditional salted/dried/smoked meat product of Madagascar. *Food Science & Nutrition*, **7**, 8, 2666-2673. [doi.org/10.1002/fsn3.1122](https://doi.org/10.1002/fsn3.1122).

- Shen G., Fernandez Pierna J.A., Baeten V., Dardenne P., **Davrieux F.**, Ceballos H., **Dufour D.**, Yang Z., Han L., Lesnoff M., 2019. Local Partial Least Square based on global PLS Scores. *Journal of Chemometrics*, **33**, e3117, 1-12. [doi.org/10.1002/cem.3117](https://doi.org/10.1002/cem.3117).
- Tamba A.**, **Servent A.**, **Mertz C.**, Cisse M., **Dornier M.**, 2019. Coupling of pressure-driven membrane technologies for concentrating, purifying and fractionizing betacyanins in cactus pear (*Opuntia dillenii* Haw.) juice. *Innovative Food Science & Emerging Technologies*, **52**, 244-255. [doi.org/10.1016/j.ifset.2018.12.008](https://doi.org/10.1016/j.ifset.2018.12.008).

### 1-3/ACTI Communications avec actes dans un congrès international

- Hadj Salem F.**, **Lebrun M.**, Sieczkowski N., **Collignan A.**, **Boulanger R.**, 2019. Transfer of volatiles and aroma precursors into the coffee seeds during fermentation, a reality. *Fifth International Congress on Cocoa Coffee and Tea 2019*, Bremen, Germany, 26 au 28 juin.

### 1-3/COM Communications sans actes Congrès international ou national

- Meghar K.**, **Mestres C.**, **Davrieux F.**, **Ricci J.**, **Ollier L.**, **Honfozo L.**, Akissoe N., 2019. Détection de la répartition longitudinale et radiale de MS, polyphénols et sucres dans l'igname frais par SPIR. *20<sup>èmes</sup> Rencontres HélioSPIR 2019*, Montpellier, 15 octobre.

## Équipe 1 – Équipe 4

### 1-4/ACL Revue avec comité de lecture et facteur d'impact

- Nordey T., **Davrieux F.**, **Lechaudel M.**, 2019. Predictions of fruit shelf life and quality after ripening: Are quality traits measured at harvest reliable indicators? *Postharvest Biology and Technology*, **153**, 52-60. [doi.org/10.1016/j.postharvbio.2019.03.011](https://doi.org/10.1016/j.postharvbio.2019.03.011).

### 1-4/ACTI Communications avec actes dans un congrès international

- Davrieux F.**, **Soria C.**, Dussert S., **Hoarau M.**, **Minier J.**, Joet T., 2019. Use of a wild coffees collection to enhance the robustness of calibrations for caffeine and fat quantification in green coffee. *ICNIRS 2019 - International Council for Near Infrared Spectroscopy*, Gold Coast, Australia, 16 au 21 septembre.

### 1-4/AFF Communication par Poster Congrès international ou national

- Ratnadass A., Caillat A., Chantereau J., **Chillet M.**, **Fliedel G.**, Grechi I., 2019. Plant organ hardness as a factor of crop resistance to insect pests. *2<sup>nd</sup> Annual International Branch Virtual Symposium*, États-Unis, 8 au 10 avril.

### 1-4/PATENT

- Cardinault N., **Dudoit Verhaegue A.**, **Mertz C.**, **Brat P.**, **Chillet M.**, 2019. Extrait hydrosoluble de propolis, procédé d'obtention et utilisation pour prévenir et/ou lutter contre les maladies des végétaux.

## Équipe 1 – Équipe 5

### 1-5/ACL Revue avec comité de lecture et facteur d'impact

- Gies M.**, Descalzo A., **Servent A.**, **Dhuique-Mayer C.**, 2019. Incorporation and stability of carotenoids in a functional fermented maize yogurt-like product containing phytosterols. *LWT- Food Science and Technology*, **111**, 105-110. [doi.org/10.1016/j.lwt.2019.04.103](https://doi.org/10.1016/j.lwt.2019.04.103).

### Équipe 1 – Équipe 2 - Équipe 4

#### 1-2-4/ACL Revue avec comité de lecture et facteur d'impact

1. **Chillet M., Minier J., Hoarau M., Meile J.C.**, 2019. Potential use of thymol to control anthracnose development in mango. *European Journal of Plant Pathology*, **155**, 3, 943-952. doi [10.1007/s10658-019-01825-9](https://doi.org/10.1007/s10658-019-01825-9).

#### 1-2-4/AFF Communication par Poster Congrès international ou national

1. **Taibi A., Remize F.**, Dieudonne H., **Chillet M.**, Sivakumar D., Korsten L., **Meile J.C.**, 2019. Biocontrol of mango anthracnose : isolation of new bacterial antagonists of *Colletotrichum* from mango surface. *ISHS - V International Symposium on Postharvest Pathology: From Consumer to Laboratory - Sustainable Approaches to Managing Postharvest Pathogens*, Liège, 19 au 24 mai.

### Équipe 1 – Équipe 3 - Équipe 5

#### 1-3-5/ACLN Revue avec comité de lecture sans facteur d'impact

1. Ranovona Z., **Mertz C., Dhuique-Mayer C., Servent A., Dornier M.**, Danthu P., Ralison C., 2019. The nutrient content of two folia morphotypes of *Centella asiatica* (L) grown in Madagascar. *African Journal of Food, Agriculture, Nutrition and Development*, **19**, 3, 14654-14673. doi: [10.18697/ajfand.86.17750](https://doi.org/10.18697/ajfand.86.17750).

#### 1-3-5/ACTI Communications avec actes dans un congrès international

1. **Soto M., Dhuique-Mayer C., Servent A.**, Jimenez N., **Achir N.**, 2019. Carotenoid degradation kinetics during storage of papaya chips obtained by vacuum frying with saturated vs. insaturated oil. *CIBIA 2019- Iberoamerican Congress of Food Engineering*, Faro, Portugal 1<sup>er</sup> au 4 juillet.

#### 1-3-5/AFF Communication par Poster Congrès international ou national

1. **Hammad I., Dornier M., Lebrun M., Maraval I., Poucheret P., Dhuique-Mayer C.**, 2019. Aliment fonctionnel à base d'agrumes enrichi en caroténoïdes/flavonoïdes par procédés membranaires : potentiel nutritionnel et organoleptique. *Journées Francophones de Nutrition*, Rennes, 27 au 29 novembre.

### Équipe 2 – Équipe 3

#### 2-3/ACL Revue avec comité de lecture et facteur d'impact

1. **Santos Da Silveira J., Durand N.**, Lacour S., Belleville M.P., Perez A.M., **Loiseau G., Dornier M.**, 2019. Solid-state fermentation as a sustainable method for coffee pulp treatment and production of an extract rich in chlorogenic acids. *Food and Bioproducts Processing*, **115**, 175-184. doi.org/[10.1016/j.fbp.2019.04.001](https://doi.org/10.1016/j.fbp.2019.04.001).

### Équipe 2 – Équipe 4

#### 2-4/ACL Revue avec comité de lecture et facteur d'impact

1. **Barral B., Chillet M., Lechaudel M., Lugan R., Galindo S.**, 2019. Coumaroyl-isocitric and caffeoyl-isocitric acids as markers of pineapple fruitlet core rot disease. *Fruits*, **74**, 1, 11-17. doi: [10.17660/th2019/74.1.2](https://doi.org/10.17660/th2019/74.1.2).
2. **Barral B., Chillet M., Lechaudel M.**, Lartaud M., Verdeil J.L., Conejero G., **Schorr Galindo S.**, 2019. An imaging approach to finding mechanisms for resistance to pineapple fruitlet core rot *Frontiers in Plant Science*, **10**, 1065, doi:[10.3389/fpls.2019.01065](https://doi.org/10.3389/fpls.2019.01065).

#### 2-4/ACLN Revue avec comité de lecture sans facteur d'impact

1. Lurol S., Vernin X., Bebin A., Husson P., Baros C., Brachet M.L., **Chillet M., Brabet C., Charles F.**, 2019. D<sup>2</sup>BIOFRUITS - Développement de méthodologies d'évaluation des pertes post-récolte et étude de l'efficacité de procédés compatibles avec l'agriculture biologique pour désinfecter et désinsectiser les fruits. *Innovations Agronomiques*, **71**, 225-245. <https://www6.inra.fr/ciag/Revue/Volumes-publies-en-2019/Volume-71-Fevrier-2019>.

## Équipe 2 – Équipe 5

### 2-5/ACL Revue avec comité de lecture et facteur d'impact

1. Managa M.G., **Remize F.**, Garcia C., Sivakumar D., 2019. Effect of Moist Cooking Blanching on Colour, Phenolic Metabolites and Glucosinolate Content in Chinese Cabbage (*Brassica rapa* L. subsp. chinensis). *Foods*, **8**, 399. [doi.org/10.3390/foods8090399](https://doi.org/10.3390/foods8090399).
2. Rosello-Soto E., **Garcia C.**, Fessard A., Barba F.J., Munekata P.E.S., Lorenzo J.M., **Remize F.**, 2019. Nutritional and Microbiological Quality of Tiger Nut Tubers (*Cyperus esculentus*), Derived Plant-Based and Lactic Fermented Beverages. *Fermentation*, **5**, 1, 3. [doi:10.3390/fermentation5010003](https://doi.org/10.3390/fermentation5010003).

### 2-5/AFF Communication par Poster Congrès international ou national

1. Managa M., Degrain A., Joron P., Mashitoo F.M., Munhuweyi K., Manevi V., **Garcia C.**, **Remize F.**, Sivakumar D., 2019. Afri-nutri food project - on capacity building in food nutrition and processing to address food security. French South African Science and Innovation Days, 2 et 3 décembre.

### 2-5/OS Ouvrages scientifiques (ou chapitres de ces ouvrages)

1. Rosello-Soto E., Marti-Quijal F.J., Daskalaki M.G., Lorenzo J.M., **Garcia C.**, **Remize F.**, Barba F.J., 2019. "Green Extraction and Valorization of By-Products from Food Processing". *Reuse of tiger nuts by-products: Food formulation, clean recovery of oil and bioactive compounds and evaluation of the cytotoxicity of the oils*, Roselló-Soto E Barba FJ, Brncic M, Lorenzo JM, CRC Press, 187-200.
2. Sivakumar D., **Remize F.**, **Garcia C.**, 2019. Bioactive Compounds in Underutilized Fruits and Nuts". *Bioactive Compounds in Southern African Fruits*, H. Murthy, Bapat V., Springer, Cham, 1-17.
3. Zhu Z., Wang F., Rosello-Soto E., Ghafoor K., Marti-Quijal F.J., Lorenzo J.M., **Garcia C.**, **Remize F.**, Barba F.J., 2019. "Green Extraction and Valorization of By-Products from Food Processing". *Recovery of antioxidant bioactive compounds from sweet potato and by-products*, Roselló-Soto E Barba FJ, Brncic M, Lorenzo JM, CRC Press, 141-152.

## Équipe 3 – Équipe 4

### 2-4/ACL Revue avec comité de lecture et facteur d'impact

1. Coffigniez F., **Briffaz A.**, **Mestres C.**, Akissoe L., **Bohuon P.**, **El Maataoui M.**, 2019. Impact of soaking process on the microstructure of cowpea seeds in relation to solid losses and water absorption. *Food Research International*, **1139**, 268-275. [doi.org/10.1016/j.foodres.2019.02.010](https://doi.org/10.1016/j.foodres.2019.02.010).

## Équipe 3 – Équipe 5

### 3-5/ACTI Communications avec actes dans un congrès international

1. Di Corcia S., **Dhuique-Mayer C.**, **Dornier M.**, 2019. Citrus concentrates obtained by coupling enzymatic liquefaction with microfiltration: Carotenoid bioaccessibility. *EuroCaroten*, Chypre, 26 au 28 novembre.

## Équipe 1

### 1/ACL Revue avec comité de lecture et facteur d'impact

1. Deucher Z., Andriot I., Semon E., Repoux M., Preys S., Roger J.M., **Boulangier R.**, Laboure H., Le Quere J.L., 2019. Volatile compounds profiling by using proton transfer reaction-time of flight-mass spectrometry (PTR-ToF-MS). The case study of dark chocolates organoleptic differences. *Journal of Mass Spectrometry*, **54**, 1, 92-119. [doi.org/10.1002/jms.4317](https://doi.org/10.1002/jms.4317).
2. Fayeulle N., Meudec E., Boulet J.C., Vallverdu-Queralt A., Hue C., **Boulangier R.**, Cheynier V., Sommerer N., 2019. Fast Discrimination of Chocolate Quality Based on Average-Mass-Spectra Fingerprints of Cocoa Polyphenols. *Journal of Agricultural and Food Chemistry*, **67**, 9, 2723-2731. [doi: 10.1021/acs.jafc.8b06456](https://doi.org/10.1021/acs.jafc.8b06456).
3. Hazzouri K.M., Gros-Balthazar M., Flowers J.M., Copetti D., Lemansour A., **Lebrun M.**, Masmoudi K., Ferrand S., Dhar M.I., Fresquez Z.A., Rosas U., Zhang J.W., Talag J., Lee S., Kudrna D., Powell R.F., Leitch I.J., Kruegger R.R., Wing R., Amiri K.M.A., Purugganan M.D., 2019. Genome-wide association mapping of date palm fruit traits. *Nature Communications*, **10**, 14. <https://www.nature.com/articles/s41467-019-12604-9>.
4. Mousties C., Bourlieu-Lacanal C., **Servent A.**, Barea B., Hemery Y., **Avallone S.**, 2019. Lipid composition and state of oxidation of fortified infant flours in low-income countries are not optimal and strongly affected by the time of storage. *European Journal of Lipid Science and Technology*, **121**, 11, 1900173. [DOI: 10.1002/ejlt.201900173](https://doi.org/10.1002/ejlt.201900173).

### 1/ACLN Revue avec comité de lecture sans facteur d'impact

1. Sarr M.S.S., **Mertz C.**, Cisse M., Fall S.M., Diallo D., **Morel G.**, 2019. Effects of Fermentation, Germination, Roasting and Mono-Screw Extrusion Cooking on the Phytate and Iron Contents of Millet Souna Produced in Senegal (*Pennisetum Glaucum*). *Journal of Nutritional Health & Food Science*, **7**, 3, 1-7. [doi: 10.15226/jnhfs.2019.001159](https://doi.org/10.15226/jnhfs.2019.001159).

### 1/ACTI Communications avec actes dans un congrès international

1. Fayeulle N., Meudec E., Boulet J.C., Hue C., **Boulangier R.**, Cheynier V., Sommerer N., 2019. Linking cocoa polyphenol composition to chocolate quality with Average-Mass-Spectra fingerprints. *Fifth International Congress on Cocoa Coffee and Tea 2019*, Bremen, Germany, 26 au 28 juin.
2. Julien-Ortiz A., Poirot P., Vian O., Quintana S., Laurens J.M., Kouame C., **Grabulos J.**, **Lahon M.C.**, **Lebrun M.**, **Boulangier R.**, 2019. Influence of specific *Saccharomyces cerevisiae* yeasts on cocoa beans flavor and final chocolate quality A. *Fifth International Congress on Cocoa Coffee and Tea 2019*, Bremen, Germany, 26 au 28 juin.

### 1/COM Communications sans actes Congrès international ou national

1. **Avallone S.**, Amiot Carlin M.J., 2019. Les grands enjeux nutrition. *Séminaire sur les enjeux contemporains de l'alimentation de la Chaire Unesco*, Agropolis, Montpellier, 25 octobre.
2. Cornet D., Desfontaines L., Cormier F., Marie-Magdeleine C., Arnau G., **Meghar K.**, **Davrieux F.**, Beurier G., 2019. Assembler la diversité des modèles classiques et " deep learning " pour développer un pipeline de calibration SPIR performant et générique. *20<sup>èmes</sup> Rencontres HélioSPIR 2019*, Montpellier, 15 octobre.
3. Fayeulle N., Meudec E., Verbaere A., Boulet J.C., Hue C., **Boulangier R.**, Cheynier V., Sommerer N., 2019. Linking cocoa polyphenol composition to chocolate quality with Average-Mass-Spectra fingerprints. *XX EUROFOODCHEM*, Porto, Portugal, 17 au 19 juin.
4. **Fliedel G.**, 2019. Difficultés rencontrées pour la transformation primaire et secondaire du grain de sorgho. *Congrès Sorghum ID : Le sorgho dans l'alimentation humaine*, Paris, 17 janvier. Mousties C., Bourlieu-Lacanal C., Hemery Y.,
5. **Avallone S.**, 2019. Vitamines liposolubles: hétérogénéité et instabilité dans les matrices alimentaires complexes. *19<sup>ème</sup> Journée Scientifique de l'Institut Multidisciplinaire de Biochimie des Lipides*, Montpellier, 21 mai.

## 1/INV Conférences données à l'invitation du comité dans un congrès national ou international

1. **Avallone S.**, 2019. Les besoins physiologiques des hommes et des femmes sont-ils les mêmes ? 2<sup>e</sup> édition des rencontres MeatLab Charal, Paris, 10 janvier.
2. **Avallone S.**, 2019. Systèmes alimentaires et nutrition. *Université d'été de Nutrition du Centre de Recherche en Nutrition Humaine*, Clermont-Ferrand, 17 et 18 septembre.
3. Berger J., **Avallone S.**, Greffeuille G., Wieringa F., 2019. Food, nutrition and health for the most vulnerable populations: contribution of agroecology and organic foods. *National Ecological Organic Agriculture Conference*, Dodoma, Tanzania, 26 et 27 novembre.

## Équipe 2

### 2/ACL Revue avec comité de lecture et facteur d'impact

1. Alirezalu K., Inacio R., Hesari J., **Remize F.**, Nemati Z., Satraiva J.A., Barba F.J., Sant'ana A.S., Lorenzo Rodriguez J.M., 2019. Nutritional, chemical, syneresis, sensory properties, and shelf life of Iranian traditional yoghurts during storage. *LWT - Food Science and Technology*, **114**, 108417. doi: [10.1016/j.lwt.2019.108417](https://doi.org/10.1016/j.lwt.2019.108417).
2. Annighoffer B., Helary A., Brulet A., **Colas De La Noue A.**, Loupiac C., Combet S., 2019. A high pressure cell using metallic windows to investigate the structure of molecular solutions up to 600 MPa by small-angle neutron scattering. *Review of Scientific Instruments*, **90**, 2, 8. doi [10.1063/1.5051765](https://doi.org/10.1063/1.5051765).
3. Aujoulat F., Pages S., Masnou A., Emboule L., **Teyssier C.**, Marchandin H., Gaudriault S., Givaudan A., Jumas-Bilak E., 2019. The population structure of *Ochrobactrum* isolated from entomopathogenic nematodes indicates interactions with the symbiotic system. *Infection, Genetics and Evolution*, **70**, 131-139. doi.org/[10.1016/j.meegid.2019.02.016](https://doi.org/10.1016/j.meegid.2019.02.016).
4. Dawlal P., **Brabet C.**, Thantsha M.S., Buys E.M., 2019. Visualization and quantification of fumonisins bound by lactic acid bacteria isolates from traditional African maize-based fermented cereals, ogi and mahewu. *Food Additives & Contaminants: Part A*, **36**, 2, 296-307. doi.org/[10.1080/19440049.2018.1562234](https://doi.org/10.1080/19440049.2018.1562234).
5. **Durand N.**, **Fontana A.**, **Meile J.C.**, Suarez-Quiroz M.L., **Schorr Galindo S.**, **Montet D.**, 2019. Differentiation and quantification of the ochratoxin A producers *Aspergillus ochraceus* and *Aspergillus westerdijkiae* using PCR-DGGE. *Journal of basic microbiology*, **59**, 2, 158-165. DOI: [10.1002/jobm.201800172](https://doi.org/10.1002/jobm.201800172).
6. Fall M., Diop M.B., **Montet D.**, Maiga A.S., Guiro A.T., 2019. Fermentation du poisson en Afrique de l'Ouest et défis sociétaux pour une amélioration qualitative des produits (adjuevan, guedjetlanhouin) : revue de la littérature. *Cahiers Agricultures*, **28**, 7. doi.org/[10.105/cagri/2019007](https://doi.org/10.105/cagri/2019007).
7. Fessard A., **Remize F.**, 2019. Genetic and technological characterization of lactic acid bacteria isolated from tropically grown fruits and vegetables. *International Journal of Food Microbiology*, **301**, July, 61-72. doi.org/[10.1016/j.ijfoodmicro.2019.05.003](https://doi.org/10.1016/j.ijfoodmicro.2019.05.003).
8. Houissa H., Lasram S., Sulyok M., Sarkanj B., **Fontana A.**, **Strub C.**, Krska R., **Schorr Galindo S.**, Ghorbel A., 2019. Multimycotoxin LC-MS/MS analysis in pearl millet (*Pennisetum glaucum*) from Tunisia. *Food Control*, **106**, December 2019, Article 106738. doi.org/[10.1016/j.foodcont.2019.106738](https://doi.org/10.1016/j.foodcont.2019.106738).
9. Kamani M.H., Es I., Lorenzo J.M., **Remize F.**, Rosello-Soto E., Barba F.J., Clark J., Khaneghah A.M., 2019. Advances in plant materials, food by-products, and algae conversion into biofuels: use of environmentally friendly technologies. *Green Chemistry*, **Jun 2019**, 12, 3203-3470. doi [10.1039/C8GC03860K](https://doi.org/10.1039/C8GC03860K).



10. Kuligowski M., Lopez Otero R., Polanowska K., **Montet D.**, Jasinska-Kuligowska I., Nowak J., 2019. Influence of fermentation by different microflora consortia on pulque and pulque bread properties. *Journal of The Science of Food and Agriculture*, **99**, 14, 6307-6314. doi: [10.1002/jsfa.9907](https://doi.org/10.1002/jsfa.9907).
11. Lema K.A., **Constancias F.**, Rice S.A., Hadfield M.G., 2019. High bacterial diversity in nearshore and oceanic biofilms and their influence on larval settlement by *Hydroides elegans* (Polychaeta). *Environmental Microbiology*, **21**, 9, 3472-3488. doi [10.1111/1462-2920.14697](https://doi.org/10.1111/1462-2920.14697).
12. Marti-Quijal F.J., Zamuz S., Tomasevic I., Gomez B., Rocchetti G., Lucini L., **Remize F.**, Barba F.J., Lorenzo J.M., 2019. Influence of different sources of vegetable, whey and microalgae proteins on the physicochemical properties and amino acid profile of fresh pork sausages. *LWT - Food Science and Technology*, **110**, 316-323. doi: [10.1016/j.lwt.2019.04.097](https://doi.org/10.1016/j.lwt.2019.04.097).
13. Marti-Quijal F.J., **Remize F.**, Meca G., Ferrer E., Ruiz M.J., Barba F.J., 2020. Fermentation in fish and by-products processing: An overview of current research and future prospects. *Current Opinion in Food Science*, **31**, February 2020, 9-16. doi: [10.1016/j.cofs.2019.08.001](https://doi.org/10.1016/j.cofs.2019.08.001).
14. **Montet D.**, Hazm J.E., Ouadia A., Chichi A., Mbaye M.S., Diop M., Mobinzo Kapay P., Biloso Moyene A., Diansambu I., Scher J., Scippo M.L., Barreto Crespo M.T., 2019. Contribution of the methodology of Collective Expertise to the mitigation of food safety hazards in low- or medium-income countries. *Food Control*, **99**, May 2019, 84-88. doi.org/[10.1016/j.foodcont.2018.12.009](https://doi.org/10.1016/j.foodcont.2018.12.009).
15. **Remize F.**, **Montet D.**, 2019. Safety and Microbiological Quality. *Fermentation Basel*, **5**, 50. doi:[10.3390/fermentation5020050](https://doi.org/10.3390/fermentation5020050).
16. Rosello-Soto E., Marti-Quijal F.J., Cilla A., Munekata P.E.S., Lorenzo J.M., **Remize F.**, Barba F.J., 2019. Influence of Temperature, Solvent and pH on the Selective Extraction of Phenolic Compounds from Tiger Nuts by-Products: Triple-TOF-LC-MS-MS Characterization. *Molecules*, **24**, 4, 797. doi.org/[10.3390/molecules24040797](https://doi.org/10.3390/molecules24040797).
17. Santillan E., Seshan H., **Constancias F.**, Wuertz S., 2019. Trait-based life-history strategies explain succession scenario for complex bacterial communities under varying disturbance. *Environmental Microbiology*, **21**, 10, 3751-3764. doi [10.1111/1462-2920.14725](https://doi.org/10.1111/1462-2920.14725).
18. Vieira P., Pinto C.A., Lopes-Da-Silva J.A., **Remize F.**, Barba F.J., Marszalek K., Delgadillo I., Saraiva J.A., 2019. A microbiological, physicochemical, and texture study during storage of yoghurt produced under isostatic pressure. *LWT - Food Science and Technology*, **110**, August 2019, 152-157. doi.org/[10.1016/j.lwt.2019.04.066](https://doi.org/10.1016/j.lwt.2019.04.066).
19. Wall-Martinez H.A., Ramirez-Martinez A., Wesolek N., **Brabet C.**, **Durand N.**, Rodriguez-Jimenes G., Garcia-Alvarado M.A., Salgado-Cervantes M., Robles-Olvera V., Roudot A.C., 2019. Risk assessment of exposure to mycotoxins (aflatoxins and fumonisins) through corn tortilla intake in Veracruz City (Mexico). *Food Additives & Contaminants: Part A*, **36**, 6, 929-939. doi.org/[10.1080/19440049.2019.1588997](https://doi.org/10.1080/19440049.2019.1588997).

## 2/ACLN Revue avec comité de lecture sans facteur d'impact

1. Ahmadou A., Napoli A., **Durand N.**, **Montet D.**, 2019. High physical properties of cashew nut shell biochars in the adsorption of mycotoxins. *International Journal of Food Research*, **6**, 2, 18-28. doi.org/[10.33500/ijfr.2019.06.003](https://doi.org/10.33500/ijfr.2019.06.003).
2. Ahmadou A., Brun N., Napoli A., **Durand N.**, **Montet D.**, 2019. Effect of pyrolysis temperature on ochratoxin A adsorption mechanisms and kinetics by cashew nut shell biochars. *Journal of Food Science and Nutrition*, **4**, 7, 877-888. doi: [10.25177/JFST.4.7.RA.565](https://doi.org/10.25177/JFST.4.7.RA.565).
3. Diop M.B., Fall M., Konte M.A., **Montet D.**, Maiga A.S., Guiro A.T., 2019. Microbiological changes during fish traditional fermentation in Senegal: influence of incubation temperature, sodium chloride saline and malted millet flour solution to control undesirable bacteria. *Journal of Food Research*, **8**, 1-14. doi:[10.5539/jfr.v8n2p1](https://doi.org/10.5539/jfr.v8n2p1).

4. Maiwore J., **Piro-Metayer I.**, Tatsadjieu Ngoune L., **Montet D.**, 2019. Identification of yeasts present in artisanal yoghurt and traditionally fermented milks consumed in the northern part of Cameroon. *Scientific African*, **6**, e00159. [doi.org/10.1016/j.sciaf.2019.e00159](https://doi.org/10.1016/j.sciaf.2019.e00159).

## 2/ACTI Communications avec actes dans un congrès international

1. Ahmadou A., Napoli A., **Durand N.**, **Montet D.**, 2019. Adsorption of mycotoxins (aflatoxins and ochratoxin A) by different biochars issued from cashew nut shell. *MicrobiOccitanie 2019*, Montpellier, 18 au 20 février.
2. Ahmadou A., Napoli A., **Durand N.**, **Montet D.**, 2019. Production of biochars from cashew nut shell to adsorb mycotoxins (Aflatoxins and Ochratoxin A) under different conditions for use in agriculture. *5<sup>èmes</sup> Journées Internationales Matériaux et Environnement - JIME 2019*, Agadir, 14 et 15 mars.
3. Campos Avelar I., **Colas De La Noue A.**, **Fontana A.**, **Strub C.**, **Durand N.**, Morel J.B., Royer M., Cociancich S., **Schorr Galindo S.**, 2019. Antagonistic ability of soil actinobacteria to control fungal pathogens and mycotoxins risk on wheat. *2<sup>nd</sup> International Symposium Plant BioProTech*, Marrakech, 19 au 22 novembre.
4. Kadjo A.C., Beugre C., Kedjebo D., **Durand N.**, **Fontana A.**, Guehi T., 2019. Inhibition of growth and ochratoxin A production of *Aspergillus carbonarius* by Bacillus strains isolated from cocoa bean fermentation. *Fifth International Congress on Cocoa Coffee and Tea 2019*, Bremen, Germany, 26 au 28 juin.
5. Pellan L., **Strub C.**, **Durand N.**, **Fontana A.**, **Schorr Galindo S.**, 2019. Decoding biological mechanisms involved in biocontrol of cereals mycotoxinogenic fungi. *2<sup>nd</sup> International Symposium Plant BioProTech*, Marrakech, 19 au 22 novembre.
6. Pellan L., **Strub C.**, **Durand N.**, **Fontana A.**, **Schorr Galindo S.**, 2019. Decoding biological mechanisms involved in biocontrol of cereals mycotoxinogenic fungi. *VIII Congress on Plant Protection*, Zlatibor, Serbie, 25 au 29 novembre.
7. Sess-Tchotch D.A., Kone K.M., **Durand N.**, **Grabulos J.**, Guibert B., **Piro-Metayer I.**, **Fontana A.**, **Montet D.**, Guehi T., 2019. Polycyclic Aromatic Hydrocarbons (PAH) Contamination of Raw Cocoa and Degradation by Bacterial Strains. *Fifth International Congress on Cocoa Coffee and Tea 2019*, Bremen, Germany, 26 au 28 juin.
8. Taibi A., **Constancias F.**, **Meile J.C.**, Amoyal C., Guibert B., Lortal S., 2019. Cultivars and geographic location influence the epiphytic microbiota associated with mangoes. *ISHS - V International Symposium on Postharvest Pathology: From Consumer to Laboratory - Sustainable Approaches to Managing Postharvest Pathogens*, Liège, 19 au 24 mai.

## 2/COM Communications sans actes Congrès international ou national

1. Leneveu-Jenvrin C., Quentin B., **Remize F.**, 2019. Vers l'utilisation des bactéries lactiques pour la bio préservation de la mangue et de la carotte 4<sup>ème</sup> gamme. *22<sup>ème</sup> édition du colloque du Club des Bactéries Lactiques*, Caen, 12 au 14 juin.

## 2/AFF Communication par Poster Congrès international ou national

1. Campos Avelar I., **Colas De La Noue A.**, **Strub C.**, **Durand N.**, **Fontana A.**, **Schorr Galindo S.**, 2019. Ability of soil actinobacteria to avoid and biodegrade Aflatoxin B1 and Ochratoxin A. *11<sup>th</sup> Conference of The World Mycotoxin Forum*, Belfast, 14 au 16 octobre.
2. El Saadani M., **Durand N.**, Sorli B., **Montet D.**, 2019. Detection and quantification of ochratoxin A in food by aptasensor. 24<sup>rd</sup> edition TMSB September 26<sup>th</sup> and 27<sup>th</sup>, Perpignan, France, 2019. *XXIV Transfrontier Meeting on Sensors and Biosensors*, Perpignan, France, 26 et 27 septembre.

3. Farrera L., Guibert B., **Constancias F.**, Hernandez Medina S., **Hamdouche Y.**, Suarez-Quiroz M.L., **Montet D.**, **Teyssier C.**, 2019. Metabarcoding analysis of environmental samples collected during cocoa beans fermentation in Mexico. *8<sup>th</sup> Congress of European Microbiologists*, Glasgow, 7 au 11 juillet.
4. Pellan L., **Strub C.**, **Durand N.**, **Fontana A.**, **Schorr Galindo S.**, 2019. Biocontrol Agents of Cereals Mycotoxigenic Fungi : Elucidating Mechanisms of Action. *11<sup>th</sup> Conference of The World Mycotoxin Forum*, 14 au 16 octobre.
5. **Strub C.**, **Colas De La Noue A.**, **Fontana A.**, Pellan L., Campos L., Cociancich S., Royer M., Morel J.B., **Constancias F.**, **Durand N.**, **Galindo S.**, 2019. Biocontrol of fusariotoxins: Strategy of BCA development, from a rationalized screening to deciphering mechanisms of action. *Microbiocccitanie 2019*, Montpellier, 18 au 20 février.

## 2/OS Ouvrages scientifiques (ou chapitres de ces ouvrages)

1. Lorenzo J.M., Munekata P.E.S., Brncic M., Rimac Brncic S., **Remize F.**, Barba F.J., 2019. "Oregano: properties, uses and health benefits". *Improving food shelf-life with oregano extract and essential oil*, G. Nieto Martinez, Nova, pp 334.

<b>Équipe 3</b>
-----------------

## 3/ACL Revue avec comité de lecture et facteur d'impact

1. Coffigniez F., Rychlik M., Sanier C., **Mestres C.**, Striegel L., **Bohuon P.**, **Briffaz A.**, 2019. Localization and modeling of reaction and diffusion to explain folate behavior during soaking of cowpea. *Journal of Food Engineering*, **253**, 49-58. [doi.org/10.1016/j.jfoodeng.2019.02.012](https://doi.org/10.1016/j.jfoodeng.2019.02.012).
2. Goujot D., Cuvelier M.E., Soto P., **Courtois F.**, 2019. A stoichio-kinetic model for a DPPH-ferulic acid reaction. *Talanta*, **196**, 284-292. [doi.org/10.1016/j.talanta.2018.12.056](https://doi.org/10.1016/j.talanta.2018.12.056).
3. Jones M., **Arnaud E.**, Gouws P., Hoffman L., 2019. Effects of the addition of vinegar, weight loss and packaging method on the physicochemical properties and microbiological profile of biltong. *Meat Science*, **156**, 214-221. <https://doi.org/10.1016/j.meatsci.2019.06.003>.
4. Kane A., **Achir N.**, Cisse M., **Pallet D.**, Sakho M., **Dornier M.**, 2019. Identification of roselle varieties through simple discriminating physicochemical characteristics using multivariate analysis. *Food Science and Technology*, **39**, 2, 321-327. [doi 10.1590/1678-457x.29417](https://doi.org/10.1590/1678-457x.29417).
5. Karlstrom A., Belalcazar J., Sanchez T., Lenis J.I., Moreno J.L., Pizarro M., **Ricci J.**, **Dufour D.**, **Tran T.**, Ceballos H., 2019. Impact of Environment and Genotype-by-Environment Interaction on Functional Properties of Amylose-Free and Wildtype Cassava Starches. *Starch*, **1700278**, 71, 1 à 8. [doi: 10.1002/star.201700278](https://doi.org/10.1002/star.201700278).
6. **Madoumier M.**, Trystram G., Sebastian P., **Collignan A.**, 2019. Towards a holistic approach for multi-objective optimization of food processes: A critical review. *Trends in Food Science & Technology*, **86**, 1-15. [doi.org/10.1016/j.tifs.2019.02.002](https://doi.org/10.1016/j.tifs.2019.02.002).
7. Mahachi L.N., Rudman M., **Arnaud E.**, Muchenje V., Hoffman L., 2019. Development of semi dry sausages (*cabanossi*) with warthog(*Phacochoerus africanus*) meat: physicochemical and sensory attributes. *LWT - Food Science and Technology*, **115**, 108454. [doi.org/10.1016/j.lwt.2019.108454](https://doi.org/10.1016/j.lwt.2019.108454).
8. Monthe Poudeu O.C., **Grosmaire L.**, Nguimbou R.M., **Dahdouh L.**, **Ricci J.**, **Tran T.**, Ndjouenkeu R., 2019. Rheological and textural properties of gluten-free doughs and breads based on fermented cassava, sweet potato and sorghum mixed flours. *LWT - Food Science and Technology*, **101**, 575-582. [doi.org/10.1016/j.lwt.2018.11.051](https://doi.org/10.1016/j.lwt.2018.11.051).

9. Parmar A., Tomlins K., Sanni L., Omohimi C., Thomas F., **Tran T.**, 2019. Exposure to air pollutants and heat stress among resource-poor women entrepreneurs in small-scale cassava processing. *Environmental Monitoring and Assessment*, **191**, 11, 15. doi [10.1007/s10661-019-7811-7](https://doi.org/10.1007/s10661-019-7811-7).
10. Romdhana H., Goujot D., Bernuau E., **Courtois F.**, 2019 Toward a simple, generic, and rapid simulation of the drying of solid foods. *Drying Technology*, **37**, 2025-2033. doi.org/10.1080/07373937.2018.1532438.
11. **Rondet E., Dahdouh L., Escobar A., Ruiz E., Cuq B., Delalonde M.**, 2019. Development of a physicochemical method to quantify the extracellular liquid volume: Application to the transformation of cassava into gari. *LWT - Food Science and Technology*, **108**, July 2019, 1-5. doi.org/10.1016/j.lwt.2019.03.068.
12. Rouquie C., **Dahdouh L., Delalonde M., Wisniewski C.**, 2019. New prospects for immersed hollow-fiber membranes in fruit juices microfiltration: Case of grapefruit juice. *Journal of Food Engineering*, **246**, 75-85. DOI: [10.1016/j.jfoodeng.2018.11.001](https://doi.org/10.1016/j.jfoodeng.2018.11.001)
13. Rouquie C., **Dahdouh L., Ricci J., Wisniewski C., Delalonde M.**, 2019. Immersed membranes configuration for the microfiltration of fruit-based suspensions. *Separation and Purification Technology*, **216**, 25-33. doi.org/10.1016/j.seppur.2019.01.062.
14. Soto M., Perez A.M., Cerdas M.D., **Vaillant F.**, Acosta O., 2019. Physicochemical characteristics and polyphenolic compounds of cultivated blackberries in Costa Rica. *Journal of Berry Research*, **9**, 2, 283-296. doi [10.3233/jbr-180353](https://doi.org/10.3233/jbr-180353).
15. **Vachoud L., Ruiz E., Delalonde M., Wisniewski C.**, 2019. How the nature of the compounds present in solid and liquid compartments of activated sludge impact its rheological characteristics. *Environmental Technology*, **40**, 1, 60-71. doi: [10.1080/09593330.2017.1378729](https://doi.org/10.1080/09593330.2017.1378729).
16. Varlet-Marie E., **Vachoud L.**, Marion B., Roques C., Fidani T., Chevalier C., Mercier J., Raynaud De Mauverger E., Brun J.F., 2019. eg electrical resistance predicts venous blood viscosity and hematocrit. *Clinical Hemorheology and Microcirculation*, **71**, 4, 397-402. doi:[10.3233/CH-199003](https://doi.org/10.3233/CH-199003).
17. Varlet-Marie E., **Vachoud L.**, Marion B., Roques C., Fidani T., Mercier J., Brun J.F., 2019. Shear-dependency of the predicted ideal hematocrit. *Clinical Hemorheology and Microcirculation*, **71**, 4, 379-385. doi: [10.3233/CH-199001](https://doi.org/10.3233/CH-199001).
18. Wicochea-Rodriguez J.D., Chalier P., **Ruiz T.**, Gastaldi E., 2019. Active food packaging based on biopolymer and aroma compounds: How to design and control the release. *Frontiers in Chemistry, section Chemical Engineering*, **7**, 398. doi.org/10.3389/fchem.2019.00398.

### 3/ACLN Revue avec comité de lecture sans facteur d'impact

1. Iragaba P., Nuwamanya E., Wembabazi E., Baguma Y., **Dufour D.**, Earle E.D., Kerr R.B., Tufan H.A., Gore M.A., Kawuki R.S., 2019. Estimates for heritability and consumer-validation of a penetrometer method for phenotyping softness of cooked cassava roots. *African Crop Science Journal*, **27**, 2, 147-163. doi.org/10.4314/acsj.v27i2.3.

### 3/ACTI Communications avec actes dans un congrès international

1. **Briffaz A., Giraldo Toro A., Gibert O., Ricci J., Yu W., Bohuon P.**, 2019. Modelling in-vitro starch digestibility as a function of both food structure and degree of starch gelatinization  $\alpha$ : case of plantain. *33<sup>rd</sup> EFFoST International Conference*, Rotterdam, 12 au 14 novembre.
2. Lecacheux L., Sadoudi A., Cassan D., Duri A., **Ruiz T.**, 2019. Role of Laplace pressure in the equilibrium of a pendent drop highlighted by a particle loading. *72<sup>nd</sup> Annual Meeting of the American Physical Society's Division of Fluid Dynamics (DFD)*, Seattle, USA, 23 au 26 novembre.

3. Lehuen J., Delenne J.Y., Sadoudi A., Cassan D., Duri A., **Ruiz T.**, 2019. Janssen's effect in a granular cell revisited by experiments and numerical simulations. *Powders and Granular Materials - Challenges and Future Trends*, Montpellier, 6 et 7 juin.
4. Lehuen J., Delenne J.Y., Sadoudi A., Cassan D., Planchot V., **Ruiz T.**, Duri A., 2019. Experimental and numerical studies of semi-confined heap structure after variable pouring conditions. *DEM8, 8th International Conference on Discrete Element Methods*, Twente, Netherlands, 21 au 26 juillet.
5. Lehuen J., Delenne J.Y., Sadoudi A., Cassan D., **Ruiz T.**, Duri A., 2019. Study of slip threshold at the contact's scale in a static granular column. *M2UN and GeoMech International Workshop, Upscaling for Strategic Materials*, Montpellier, 2 au 4 septembre.
6. Lehuen J., Delenne J.Y., Sadoudi A., Cassan D., Duri A., **Ruiz T.**, 2019. Experimental and numerical analyses by DEM of the range of a probe in a granular medium. *12th European Congress of Chemical Engineering*, Florence, Italy, 15 au 19 septembre.
7. Lehuen J., Delenne J.Y., Sadoudi A., Cassan D., Duri A., **Ruiz T.**, 2019. Expérimentations et simulations numériques pour quantifier l'influence d'une pâle lors de l'opération de malaxage de milieux granulaires. *17ème Congrès de la Société Française de Génie des Procédés*, Nantes, 15 au 17 Octobre.
8. **Madoumier M., Chapuis A., Collignan A.,** Trystram G., **Rivier M.**, 2019. A framework for multi-objective optimization of small-scale food processes. *International Congress on Engineering and Food - ICEF13*, Melbourne, Australie, 23 au 26 septembre.
9. Suci I., Ndiaye A., Baudrit C., Fernandez C., Kondjoyan A., Mirade P.S., Sicard J., Tournayre P., **Bohuon P.**, Buche P., **Courtois F.**, Guillard V., Athes V., Flick D., Plana-Fattori A., Trelea C., Trystram G., Delaplace G., Curet-Ploquin S., Della Valle D., Pottier L., Chiron H., Guessasma S., Kansou K., Kristiawan M., Della Valle G., 2019. Outil numérique d'enseignement des procédés de transformation alimentaires via l'ingénierie des connaissances. *17ème congrès de la Société Française de Génie des Procédés*, Nantes, 15 au 17 Octobre.
10. **Vaillant F.**, 2019. Impacto de la microbiota intestinal en la exposición a metabolitos bioactivos, potencial modulación e implicaciones en tecnología de los alimentos. *CITA 2019 - VI Congreso Internacional de Ciencia y Tecnología de Alimentos*, San Jose, Costa Rica, 17 au 19 septembre.
11. Wicochea-Rodriguez J.D., **Ruiz T.**, Gastaldi E., Chereau S., Chalier P., 2019. Biopesticide granules based on essential oils for the protection of wheat grain during storage. *12th Conference of the IOBC-WPRS Working Group, Integrated Protection of Stored Products (IPSP)*, Pisa, Italy, 4 au 6 septembre.
12. Zarate-Vilet N., **Gue E., Delalonde M., Wisniewski C.**, 2019. Pertinence d'une étape de filtration-compression comme étape préalable à l'extraction de flavonoïdes des peaux d'agrumes : Focus sur l'état de dispersion des composés d'intérêt. *17ème congrès de la Société Française de Génie des Procédés*, Nantes, 15 au 17 Octobre.

### 3/AFF Communication par Poster Congrès international ou national

1. **Dahdouh L., Delalonde M.**, Fourtot-Brun C., Labeille C., Levavasseur L., **Ricci J., Ruiz E., Wisniewski C.**, 2019. Rheological and physicochemical approaches to propose new enzyme treatments for cloudy lemon juices. *33rd EFFoST International Conference*, Rotterdam, 12 au 14 novembre.
2. Gouyo T., **Rondet E., Mestres C., Bohuon P.**, 2019. Impact du mode de cuisson des frites sur la microstructure de leur croûte et leurs déterminants texturaux. *13ème Colloque Rayons X et matière*, Nancy, 19 au 22 novembre.
3. Guittin C., **Ollier L., Ruiz T., Rondet E.**, 2019. Study of microstructure heterogeneity within compact submitted to drying. *Conference Micro CT Users Meeting*, Mechelen, Belgique, 4 au 6 juin.

4. Laux D., **Rondet E.**, **Grabulos J.**, Dore R., **Ollier L.**, Virsolvy A., Mariano-Goulart D., Maimoun L., 2019. Détermination des propriétés intrinsèques de l'os par technique ultrasonore. *8<sup>èmes</sup> Journées scientifiques du LabEx NUMEV*, Montpellier, 5 et 6 novembre.
5. Bourdeix R., Johnson V., **Prades A.**, 2019. Developing and implementing a strategy for conservation and use of coconut genetic resources. *3<sup>rd</sup> Jack R. Harlan International Symposium: Dedicated to the Origins of Agriculture and the Domestication, Evolution, and Utilization of Genetic Resources*, Montpellier, 3 au 7 juin.
6. **Rondet E.**, **Ollier L.**, **Ruiz T.**, 2019. Analyse et méthodologie du suivi tomographique des variations locales de la microstructure de matrices alimentaires au cours d'un séchage doux. *13<sup>ème</sup> Colloque Rayons X et matière*, Nancy, 19 au 22 novembre.
7. Zarate-Vilet N., **Gue E.**, **Wisniewski C.**, **Delalonde M.**, 2019. Solid-liquid separation as first down-stream process to optimize flavonoids recovery from fresh grapefruit peels. *15<sup>th</sup> International Conference on Renewable Resources and Biorefineries*, Toulouse, 3 au 5 juin. Poster Award: 2<sup>nd</sup> Poster Prize offered by RSC – the Royal Society of Chemistry
8. Zarate-Vilet N., **Gue E.**, **Delalonde M.**, **Wisniewski C.**, 2019. Mild downstream separation by filtration-compression for flavonoids extraction from fresh grapefruit peels. *33<sup>rd</sup> EFFoST International Conference*, Rotterdam, 12 au 14 novembre.

### 3/INV Conférences données à l'invitation du comité dans un congrès national ou international

1. **Prades A.**, 2019. Coconut at a crossroad: is the copra route sustainable? 3<sup>rd</sup> Sustainable Oils and Fats International Congress (SOFIC), Paris, 4 au 5 avril.

### 3/OS Ouvrages scientifiques (ou chapitres de ces ouvrages)

1. **Mestres C.**, **Briffaz A.**, Valentin D., 2019. "Rice: Chemistry and Technology - 4<sup>th</sup> Edition". *Rice cooking and sensory quality*, J. Bao ed., Elsevier Inc, ISBN 978-0-12-811508-4, 385-426.

### 3/PATENT

1. Yuli Purwani E., Hoerudin, **Gibert O.**, Setyadjit, Sukasih E., Risfaheri R., 2019. Process for making instant banana flour (Proses pembuatan Tepung pisang Instan. Indonesian Patent S00201805782, 3 mai 2019, Agricultural research and Development Agency, Jakarta.

## Équipe 4

### 4/ACL Revue avec comité de lecture et facteur d'impact

1. Collazo C., **Charles F.**, Aguilo-Aguayoc I., Marin-Saez J., Lafarga T., Abadias M., Vinas I., 2019. Decontamination of *Listeria innocua* from fresh-cut broccoli using water or peroxyacetic acid-assisted UV-C and dry-pulsed light. *Innovative Food Science & Emerging Technologies*, **52**, 438-449. [doi.org/10.1016/j.ifset.2019.02.004](https://doi.org/10.1016/j.ifset.2019.02.004).
2. Egaier S., De Almeida Lopes M.M., De Oliveira Silva E., **Aarrouf J.**, **Urban I.**, 2019. Xenon lamps used for fruit surface sterilization can increase the content of total flavonols in leaves of *Lactuca sativa* L. without any negative effect on net photosynthesis. *PLoS ONE*, **14**, 10, [doi.org/10.1371/journal.pone.0223787](https://doi.org/10.1371/journal.pone.0223787).
3. Khadhraoui B., Fabiano-Tixier A.S., Peticolas E., Robinet P., Imbert R., **El Maataoui M.**, Chemat F., 2019. Microscopic imaging as a tool to target spatial and temporal extraction of bioactive compounds through ultrasound intensification. *Ultrasonics Sonochemistry*, **53**, 214-225. [doi 10.1016/j.ultsonch.2019.01.006](https://doi.org/10.1016/j.ultsonch.2019.01.006).

4. Mahadeo K., Herbette G., Grondin I., Jansen O., **Kodja H.**, Soulange J., Jhaumeer Laulloo S., Clerc P., Gauvin-Bialecki A., Frederich M., 2019. Antiplasmodial Diterpenoids from *Psiadia arguta*. *Journal of Natural Products*, **82**, 5, 1361-1366. doi [10.1021/acs.jnatprod.8b00698](https://doi.org/10.1021/acs.jnatprod.8b00698).
5. Ripoll J., **Charles F.**, **Vidal V.**, **Laurent S.**, Klopp C., **Lopez-Lauri F.**, **Sallanon H.**, **Roux D.**, 2019. Transcriptomic view of detached lettuce leaves during storage: A crosstalk between wounding, dehydration and senescence. *Postharvest Biology and Technology*, **152**, 73-88. doi.org/[10.1016/j.postharvbio.2019.02.004](https://doi.org/10.1016/j.postharvbio.2019.02.004).
6. Rosalie R., **Lechaudel M.**, **Chillet M.**, Dufosse L., Joas J., 2019. Could the reliability of classical descriptors of fruit quality be influenced by irrigation and cold storage? The case of mango, a climacteric fruit. *Journal of The Science of Food and Agriculture*, **99**, 8, 3792-3802. doi.org/[10.1002/jsfa.9597](https://doi.org/10.1002/jsfa.9597).
7. Vernes L., Abert-Vian M., **El Maataoui M.**, Tao Y., Bornard I., Chemat F., 2019. Application of ultrasound for green extraction of proteins from spirulina. Mechanism, optimization, modeling, and industrial prospects. *Ultrasonics Sonochemistry*, **54**, 48-60. doi [10.1016/j.ultsonch.2019.02.016](https://doi.org/10.1016/j.ultsonch.2019.02.016).
8. **Vidal V.**, **Laurent S.**, **Charles F.**, **Sallanon H.**, 2019. Fine monitoring of major phenolic compounds in lettuce and escarole leaves during storage. *Journal of Food Biochemistry*, **43**, e12726. doi.org/[10.1111/jfbc.12726](https://doi.org/10.1111/jfbc.12726).

#### 4/ACTI Communications avec actes dans un congrès international

1. Casagrande E., Plenet D., Lurol S., **Charles F.**, Genard M., Lescourret F., Bevacqua D., 2019. Impact of pre and postharvest factors on brown rot diffusion in nectarine: a quantitative compartmental model. *VI International Symposium on Applications of Modelling as an Innovative Technology in the Horticultural Supply Chain* Molfetta, Italy, 9 au 12 juin.
2. **Chillet M.**, **Minier J.**, **Hoarau M.**, Ducrocq M., Canaguier E., **Meile J.C.**, 2019. Alternative postharvest treatment of mango: Potential use of essential oil with thymol to control anthracnose development caused by *Colletotrichum gloeosporioides*. *ISHS - V International Symposium on Postharvest Pathology: From Consumer to Laboratory - Sustainable Approaches to Managing Postharvest Pathogens*, Liège, 19 au 24 mai.
3. **Hubert O.**, **Brat P.**, Quintela C., Guillermet C., Daribo M.O., De Lapeyre De Bellaire L., 2019. Alternative methods to control crown rot of banana in an organic production framework. *ISHS - V International Symposium on Postharvest Pathology: From Consumer to Laboratory - Sustainable Approaches to Managing Postharvest Pathogens*, Liège, 19 au 24 mai.
4. **Meile J.C.**, **Hoarau M.**, De Stefano J., Filippi L., **Barral B.**, **Chillet M.**, 2019. Exploration of microbial communities associated to fruitlet core rot (FCR) disease in 'Queen' pineapple from Reunion Island. *ISHS - V International Symposium on Postharvest Pathology: From Consumer to Laboratory - Sustainable Approaches to Managing Postharvest Pathogens*, Liège, 19 au 24 mai.

#### 4/OS Ouvrages scientifiques (ou chapitres de ces ouvrages)

1. Risede J.M., Achard R., **Brat P.**, Chabrier C., Damour G., Guillermet C., De Lapeyre De Bellaire L., Loeillet D., Lakhia S., Meynard C., Tixier P., Tran Quoc H., Salmon F., Cote F.X., Dorel M., 2019. "The agroecological transition of agricultural systems in the Global South". *The agroecological transition of Cavendish banana cropping systems in the French West Indies*, F.-X.; Poirier-Magona Côte, E.; Perret, S.; Roudier, P.; Bruno, R.; Thirion, M.-C., Ed Quae, (Agricultures et défis du monde), 107-126.

## Équipe 5

### 5/ACL Revue avec comité de lecture et facteur d'impact

1. Haydar S., Grigorescu F., Vintila M., Cogne Y., Lautier C., Tutuncu Y., Brun J.F., Robine J.M., Pugeat M., Normand C., **Poucheret P.**, Gheorghiu M., Georgescu C., Missoni S., 2019. Fine-scale haplotype mapping of MUT, AACS, SLC6A15 and PRKCA genes indicates association with insulin resistance of metabolic syndrome and relationship with branched chain amino acid metabolism or regulation. *PLoS ONE*, **14**, 3, e0214122. [doi.org/10.1371/journal.pone.0214122](https://doi.org/10.1371/journal.pone.0214122).
2. Khene M.A., Chabane K., Habchi N., Toumi M., **Giannis J.**, Baz A., 2019. Ameliorative effects of *Pelargonium roseum* oil on working spatial memory and anxiety-like behavior induced by methomyl pesticide exposure in Wistar rats. *Naunyn-Schmiedeberg's Archives of Pharmacology*, **392**, S63. [Go to ISI>://WOS:000458266900218](https://www.isinet.com/doi/10.1007/s000458266900218).
3. Pelegrin S., Galtier F., Chalancon A., Gagnol J.P., Barbanel A.M., **Pelissier Y.**, **Larroque M.**, Lepape S., Faucanie M., Gabillaud I., Petit P., Chevassus H., 2019. Effects of *Nigella sativa* seeds (black cumin) on insulin secretion and lipid profile: a pilot study in healthy volunteers. *British Journal of Clinical Pharmacology*, **85**,7, 1607-1611. [doi.org/10.1111/bcp.13922](https://doi.org/10.1111/bcp.13922).