

PRODUCTION BIBLIOGRAPHIQUE QUALISUD 2021
TABLE DES MATIERES

ÉQUIPE 1– ÉQUIPE 2	3
1-2/ACL REVUE AVEC COMITE DE LECTURE ET FACTEUR D'IMPACT	3
1-2/ACTI Communications avec actes dans un congrès	4
ÉQUIPE 1– ÉQUIPE 3	3
1-3/ACL REVUE AVEC COMITE DE LECTURE ET FACTEUR D'IMPACT	3
1-3/COM COMMUNICATIONS SANS ACTES CONGRES INTERNATIONAL OU NATIONAL	5
1-3/AFF Communication par Poster Congrès international ou national	5
ÉQUIPE 1 – ÉQUIPE 4	5
1-4/ACL REVUE AVEC COMITE DE LECTURE ET FACTEUR D'IMPACT	5
ÉQUIPE 1 – ÉQUIPE 5	5
1-5/ACL REVUE AVEC COMITE DE LECTURE ET FACTEUR D'IMPACT	5
1-5/ACLN REVUE AVEC COMITE DE LECTURE SANS FACTEUR D'IMPACT	6
ÉQUIPE 1 – ÉQUIPE 6	6
1-6/ AFF Communication par Poster Congrès international ou national	6
ÉQUIPE 1 – ÉQUIPE 2 – ÉQUIPE 3	6
1-2-3/ COM COMMUNICATIONS SANS ACTES CONGRES INTERNATIONAL OU NATIONAL	6
ÉQUIPE 1 – ÉQUIPE 2 – ÉQUIPE 4	6
1-2-4/ACL REVUE AVEC COMITE DE LECTURE ET FACTEUR D'IMPACT	6
1-2-4/ACLN REVUE AVEC COMITE DE LECTURE SANS FACTEUR D'IMPACT	6
ÉQUIPE 1 – ÉQUIPE 2 – ÉQUIPE 5	7
1-2-5/ACL REVUE AVEC COMITE DE LECTURE ET FACTEUR D'IMPACT	7
ÉQUIPE 1 – ÉQUIPE 3 – ÉQUIPE 4	7
1-3-4/ACL REVUE AVEC COMITE DE LECTURE ET FACTEUR D'IMPACT	7
ÉQUIPE 1 – ÉQUIPE 3 – ÉQUIPE 5	7
1-3-5/ACL REVUE AVEC COMITE DE LECTURE ET FACTEUR D'IMPACT	7
1-3-5/AFF Communication par Poster Congrès international ou national	7
ÉQUIPE 1 – ÉQUIPE 4 – ÉQUIPE 5	7
1-4-5/AFF Communication par Poster Congrès international ou national	7
ÉQUIPE 2 – ÉQUIPE 3	8
2-3/ACL REVUE AVEC COMITE DE LECTURE ET FACTEUR D'IMPACT	8
ÉQUIPE 2 – ÉQUIPE 4	8
2-4/ACL REVUE AVEC COMITE DE LECTURE ET FACTEUR D'IMPACT	8
2-4/ACLN REVUE AVEC COMITE DE LECTURE SANS FACTEUR D'IMPACT	8
2-4/COM COMMUNICATIONS SANS ACTES CONGRES INTERNATIONAL OU NATIONAL	8
ÉQUIPE 2 – ÉQUIPE 5	8
2-5/ACL REVUE AVEC COMITE DE LECTURE ET FACTEUR D'IMPACT	8
ÉQUIPE 3 – ÉQUIPE 6	9
3-6/ACL REVUE AVEC COMITE DE LECTURE ET FACTEUR D'IMPACT	9
ÉQUIPE 5 – ÉQUIPE 6	9
5-6/AFF COMMUNICATION PAR POSTER CONGRES INTERNATIONAL OU NATIONAL	9

ÉQUIPE 1	7
1/ACL REVUE AVEC COMITE DE LECTURE ET FACTEUR D'IMPACT	9
1/ACLN REVUE AVEC COMITE DE LECTURE SANS FACTEUR D'IMPACT	11
1/ COM COMMUNICATIONS SANS ACTES CONGRES INTERNATIONAL OU NATIONAL	10
1/ AP AUTRES PUBLICATIONS	12
1/ OS OUVRAGES SCIENTIFIQUES (OU CHAPITRES DE CES OUVRAGES).....	12
ÉQUIPE 2	12
2/ACL REVUE AVEC COMITE DE LECTURE ET FACTEUR D'IMPACT	12
2/ACLN REVUE AVEC COMITE DE LECTURE SANS FACTEUR D'IMPACT	13
2/AFF COMMUNICATION PAR POSTER CONGRES INTERNATIONAL OU NATIONAL	14
2/COM COMMUNICATIONS SANS ACTES CONGRES INTERNATIONAL OU NATIONAL	14
2/INV CONFERENCES DONNEES A L'INVITATION DU COMITE DANS UN CONGRES NATIONAL OU INTERNATIONAL	14
2/DO DIRECTION D'OUVRAGE.....	15
2/OS OUVRAGES SCIENTIFIQUES (OU CHAPITRES DE CES OUVRAGES)	15
ÉQUIPE 3	15
3/ACL REVUE AVEC COMITE DE LECTURE ET FACTEUR D'IMPACT	15
3/ACTI Communications avec actes dans un congrés	18
3/COM COMMUNICATIONS SANS ACTES CONGRES INTERNATIONAL OU NATIONAL	19
3/AFF COMMUNICATION PAR POSTER CONGRES INTERNATIONAL OU NATIONAL	19
ÉQUIPE 4	19
4/ACL REVUE AVEC COMITE DE LECTURE ET FACTEUR D'IMPACT	19
4/ACLN REVUE AVEC COMITE DE LECTURE SANS FACTEUR D'IMPACT	20
4/COM COMMUNICATIONS SANS ACTES CONGRES INTERNATIONAL OU NATIONAL	21
ÉQUIPE 5	21
5/ACL REVUE AVEC COMITE DE LECTURE ET FACTEUR D'IMPACT	21
5/OS OUVRAGES SCIENTIFIQUES (OU CHAPITRES DE CES OUVRAGES)	21
5/COM COMMUNICATIONS SANS ACTES CONGRES INTERNATIONAL OU NATIONAL	21
ÉQUIPE 6	22
6/ACL REVUE AVEC COMITE DE LECTURE ET FACTEUR D'IMPACT	22
6/COM COMMUNICATIONS SANS ACTES CONGRES INTERNATIONAL OU NATIONAL	23
6/INV CONFERENCES DONNEES A L'INVITATION DU COMITE DANS UN CONGRES NATIONAL OU INTERNATIONAL	23

Production bibliographique QUALISUD 2021

ACL Revue avec comité de lecture et facteur d'impact

ACLN Revue avec comité de lecture sans facteur d'impact (ACL sans FI)

ACTI Communications avec actes dans un congrès international

AFF Communication par poster Congrès international ou national

COM Communications sans actes Congrès international ou national

WEB Web Conference

INV Conférences données à l'invitation du comité dans un congrès national ou international OS

Ouvrages scientifiques (ou chapitres de ces ouvrages)

DO Direction d'ouvrage

AP Autres publications

PATENT Brevet

Équipe 1 – Équipe 2

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

1. **L. Farrera, A. C. De la Noue, C. Strub, B. Guibert, C. Kouame, J. Grabulos, D. Montet and C. Teyssier**, 2021. "Towards a Starter Culture for Cocoa Fermentation by the Selection of Acetic Acid Bacteria." *Fermentation-Basel* **7**, 1. <https://doi.org/10.3390/fermentation7010042>
2. **K. Koné, B. Assi-Clair, A. D. Kouassi, Y. A. Koffi, L. Ban-Koffi, N. Durand, M. Lebrun, I. Maraval, R. Boulanger, T. S. Guehi**. 2021. Pod storage time and spontaneous fermentation treatments and their impact on the generation of cocoa flavour precursor compounds. *International Journal of Food Science and Technology*, **56** (5), 2516-2529. <https://doi.org/10.1111/ijfs.14890>

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

1. **F. Davrieux, L. Lallemand, J. Minier, M. Hoarau, C. Soria, T. Joët, R. Boulanger and N. Durand**, 2021. Biochemical characterization of the genetic resources of wild coffee trees collection in Réunion using near infrared spectroscopy. *28th ASIC (Association for the Science and Information on Coffee) Conference on Coffee Science*, Montpellier, 28 Juin au 1er Juillet

Équipe 1 – Équipe 3

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

1. **A. Abbou, N. Kadri, A. Servent, J. Ricci, K. Madani, M. Dornier, A. Collignan and N. Achir**, 2021. "Setting up a diagram process for the elaboration of a newplant-based beverage from *Pinus halepensis* seeds: Selection of unit operations and their conditions." *Journal of Food Process Engineering Online*, e13943. <https://doi.org/10.1111/jfpe.13943>
2. **K. Akankwasa, P. Marimo, R. Tumuhimbise, M. Asasira, E. Khakasa, I. Mpirirwe, U. Kleih, L. Forsythe, G. Fliedel, D. Dufour and K. Nowakunda**, 2021. "The East African highland cooking bananas 'Matooke' preferences of farmers and traders: Implications for variety development." *International Journal of Food Science & Technology* **56**, 3: 1124-1134 <https://doi.org/10.1111/ijfs.14813>

3. E.O. Alamu, E. Nuwamanya, D. Cornet, **K. Meghar**, M. Adesokan, **T. Tran**, J. Belalcazar, L. Desfontaines and **F. Davrieux**, 2021. "Near-infrared spectroscopy applicatiUnderstanding cassava varietal preferences through pairwise ranking of gari-eba and fufu prepared by local farmer–processors for high-throughput phenotyping for cassava and yam: A review." *International Journal of Food Science & Technology* **56**, 3: 1491-1501. <https://doi.org/10.1111/ijfs.14773>.
4. **L. Dahdouh**, **A. Escobar**, **E. Rondet**, **J. Ricci**, **G. Fliedel**, L. Adinsi, **D. Dufour**, B. Cuq and **M. Delalonde**, 2021. "Role of dewatering and roasting parameters in the quality of handmade gari." *International Journal of Food Science & Technology* **56**, 3: 1298-1310. <https://doi:10.1111/ijfs.14745>.
5. **M.O. Esse Yavo**, T. Guehi, **J. Grabulos**, **G. Morel**, R. T. Malomar, E. Tardan, **C. Mestres** and **N. Achir**, 2021. "Fate of proteic and lipidic compounds during production of a traditional legume condiment (Soumbala) made from African Locust Bean (*Parkia biglobosa*) seeds." *International Journal of Food Science and Technology* **56**, 2: 804-813. <https://doi.org/10.1111/ijfs.14724>.
6. L. Forsythe, H. Tufan, **A. Bouniol**, U. Kleih and **G. Fliedel**, 2021. "An interdisciplinary and participatory methodology to improve user acceptability of root, tuber and banana varieties." *International Journal of Food Science & Technology* **56**, 3: 1115-1123. <https://doi:10.1111/ijfs.14680>.
7. L. Honfozo, L. Adinsi, **A. Bouniol**, S. Adetonah, L. Forsythe, U. Kleih, J. Hounhouigan, **G. Fliedel** and **L. Akissoe**, 2021. "Boiled yam end-user preferences and implications for trait evaluation." *International Journal of Food Science & Technology* **56**, 3: 1447-1457. <https://doi.org/10.1111/ijfs.14707>.
8. **C. Kouame**, **G. Loiseau**, **J. Grabulos**, **R. Boulanger** and **C. Mestres**, 2021. "Development of a model for the alcoholic fermentation of cocoa beans by a *Saccharomyces cerevisiae* strain." *International Journal of Food Microbiology* **337**, Janvier 2021: 108917. <https://doi.org/10.1016/j.ijfoodmicro.2020.108917>.
9. **H.A. Kouassi**, E. F. Assemand, **O. Gibert**, **I. Maraval**, **J. Ricci**, D. E. F. Thiemele and **C. Bugaud**, 2021. "Textural and physicochemical predictors of sensory texture and sweetness of boiled plantain." *International Journal of Food Science and Technology* **56**, 3: 1160-1170. <https://doi.org/10.1111/ijfs.14765>.
10. I. Mane, J. Bassama, M. Ndong, **C. Mestres**, A. G. Diedhiou and **G. Fliedel**, 2021. "Deciphering urban consumer requirements for rice quality gives insights for driving the future acceptability of local rice in Africa: Case study in the city of Saint-Louis in Senegal." *Food Science & Nutrition* **9**, 3: 1614-1624. <https://doi.org/10.1002/fsn3.2136>.
11. R.O. M. Mwanga, S. Mayanja, J. Swanckaert, M. Nakitto, T. Zum Felde, W. Gruneberg, N. Mudege, M. Moyo, L. Banda, E. Tinyiro, S. Kisakye, D. Bamwirire, B. Anena, **A. Bouniol**, D. B. Magala, B. Yada, E. Carey, M. Andrade, S. D. Johanningsmeier, L. Forsythe, **G. Fliedel** and T. Muzhingi, 2021. "Development of a food product profile for boiled and steamed sweetpotato in Uganda for effective breeding." *International Journal of Food Science & Technology* **56**, 3: 1385-1398. <https://doi.org/10.1111/ijfs.14792>

12. G. Ngoh Newilah, C. Kendine Vepowo, A. Takam Ngouno, **A. Bouniol**, A. Rolland-Sabaté, V. Meli Meli, J. S. Yong Lemoumoum, L. Forsythe, **D. Dufour** and **G. Fiedel**, 2021. "Analysis of consumer-oriented quality characteristics of raw and boiled plantains in Cameroon: Implication for breeding." *International Journal of Food Science and Technology* **56**, 3: 1135-1147. <https://doi.org/10.1111/ijfs.14812>.
13. **T. Savoure**, **M. Dornier**, **I. Maraval**, **A. Collignan**, "Sensory quantitative descriptive analysis of African slimy okra (*Abelmoschus esculentus*) preparations and its correlation with instrumental parameters." *Journal of Texture Studies* **52**, 3: 314-333. <https://doi.org/10.1111/jtxs.12583>
14. **S. Sroy**, **E. Arnaud**, **A. Servent**, S. In and **S. Avallone**, 2021. "Nutritional benefits and heavy metals of ten freshwater fish species from Tonle Sap Lake with SAIN and LIM nutritional scores." *Journal of Food Composition and Analysis* **96**, Mars 2021: 103731. <https://doi.org/10.1016/j.jfca.2020.103731>.
15. **Tamba**, **A. Servent**, **C. Mertz**, M. Cissé and **M. Dornier**, 2021. Membrane-based technologies as an emerging tool for purifying and

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

1. **A. Tamba**, **A. Servent**, **C. Mertz**, M. Cissé and **M. Dornier**, 2021. Membrane-based technologies as an emerging tool for purifying and concentrating betacyanins. *AMSIC3, 3rd African Membrane Society International Congress*, Sénégal, Dakar, 2 au 5 Novembre
2. **S. Sroy**, **E. Arnaud**, **A. Servent**, L. Paul, S. In, **S. Avallone** 2021. The potential of *Henicorhynchus siamensis* for the development of fish powders for the prevention and treatment of malnutrition in Cambodia. *35th EFFoST International Conference Healthy Individuals, Resilient Communities, Global Food Security*. 2-4 November, Lausanne, Switzerland.

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

1. **F. Hadj Salem**, N. Sieczkowski, **A. Collignan** and **R. Boulanger**, 2021. Production and transfer kinetics of three aroma compounds into the coffee beans during simulated wet processing and their fate after the transfer. *28th ASIC (Association for the Science and Information on Coffee) Conference on Coffee Science*, Montpellier, 28 Juin au 1er Juillet

Équipe 1– Équipe 4

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

1. **A. Dudoit**, N. Cardinault, **C. Mertz**, **M. Chillet** and **P. Brat**, 2021. "Antifungal Activities of Propolis and its Main Components with an Emphasis against Phytopathogenic Fungi." *Journal of Apicultural Science* **65**, 1. <https://doi.org/10.2478/jas-2021-0013>

Équipe 1 – Équipe 5

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

1. M.S. Lingua, **M. Gies**, A. M. Descalzo, **A. Servent**, R. B. Paez, M. V. Baroni, J. E. Blajman and **C. Dhuique-Mayer**, 2021. "Impact of storage on the functional characteristics of a fermented cereal product with probiotic potential, containing fruits and phytosterols." *Food Chemistry* **370**: 130993. <https://doi.org/10.1016/j.foodchem.2021.130993>.

2. M. Soto, **A. Servent**, **P. Poucheret**, **K. Portet**, G. Conejero, **F. Vaillant** and **C. Dhuique-Mayer**, 2021. "Carotenoid absorption in rats fed with vacuum-fried papaya chips depends on processed food microstructure associated with saturated and unsaturated oils." *Food Research International* **142**, April 2021: 110223. <https://doi.org/10.1016/j.foodres.2021.110223>.

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

1. A. Awwad, **P. Poucheret**, Y. Idres, D. S. T. Tshibangu, **A. Servent**, **K. Ferrare**, **F. Lazennec**, L. P. R. Bidel, G. Cazals and **D. Tusch**, 2021. "In Vitro Tests for a Rapid Evaluation of Antidiabetic Potential of Plant Species Containing Caffeic Acid Derivatives: A Validation by Two Well-Known Antidiabetic Plants, *Ocimum gratissimum* L. Leaf and *Musanga cecropioides* R. Br. ex Tedlie (Mu) Stem Bark." *Molecules* **26**, 18: 5566. <https://doi.org/10.3390/molecules26185566>.

Équipe 1 – Équipe 6

1-6/AFF Communication par Poster Congrès international ou national

1. M. Cancalon, **Y. M. Hemery**, **N. Barouh**, **E. Durand**, **P. Villeneuve** and C. Bourlieu, 2021. Nutritional values of infant formulas and flours and their adequacy with the requirements of infants aged 6 to 12 months. *2021 AOCS Annual Meeting and Expo*, Online, United States. 3-14 Mai

Équipe 1 – Équipe 2 – Équipe 3

1-2-3/ COM Communications sans actes Congrès international ou national

1. N.T. Kone, M.Y. Esse, T. Guehi, **C. Strub**, **N. Achir**, **J. Grabulos** **C. Mestres**, **E. Arnaud**, 2021. Biogenic amines in African locust bean (*Parkia biglobosa*) fermented seeds. *Legume Science and Practice* 2. 1st-3rd. Online, September 2021.

Équipe 1 – Équipe 2 – Équipe 4

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

1. M. Vignassa, **J. C. Meile**, C. F., **C. Soria**, **C. Leneveu-Jenvrin**, **S. Schorr Galindo** and **M. Chillet**, 2021. "Pineapple Mycobiome Related to Fruitlet Core Rot Occurrence and the Influence of Fungal Species Dispersion Patterns." *Journal of Fungi* **7**, 3: 175. <https://doi.org/10.3390/jof7030175>.

1-2-4/ ACLN Revue avec comité de lecture sans facteur d'impact

1. **M. Chillet**, **J. Minier**, **M. Hoarau**, M. Ducrocq, E. Canaguier and **J. C. Meile**, 2021. "Alternative postharvest treatment of mango: Potential use of essential oil with thymol to control anthracnose development caused by *Colletotrichum gloeosporioides*." *Acta Horticulturae* **1325**: 177-182. <https://doi.org/10.17660/ActaHortic.2021.1325.26>.
2. **M. Hoarau**, J. De Stefano, L. Filippi, **B. Barral**, **M. Chillet**, **J.C. Meile**, 2021. "Exploration of microbial communities associated with fruitlet core rot (FCR) disease in 'Queen' pineapple from Reunion Island". *Acta Horticulturae* **1325**. 285-292. <https://doi.org/10.17660/ActaHortic.2021.1325.41>

Équipe 1 – Équipe 2 – Équipe 5

1-2-5/ACL Revue avec comité de lecture et facteur d'impact

1. **L. Farrera, A. C. De la Noue, C. Strub, B. Guibert, C. Kouame, J. Grabulos, D. Montet and C. Teyssier**, 2021. "Towards a Starter Culture for Cocoa Fermentation by the Selection of Acetic Acid Bacteria." *Fermentation-Basel* **7**, 1. <https://doi.org/10.3390/fermentation7010042>.

Équipe 1 – Équipe 3 – Équipe 4

1-3-4/ ACL Revue avec comité de lecture et facteur d'impact

1. **A. Diop, J. M. Meot, M. Lechaudel, F. Chiroleu, N. D. Ndiaye, C. Mertz, M. Cisse and M. Chillet**, 2021. "Impact of Preharvest and Postharvest on Color Changes during Convective Drying of Mangoes." *Foods* **10**, 3: 490. <https://doi.org/10.3390/foods10030490>.

Équipe 1 – Équipe 3 – Équipe 5

1-3-5/ ACL Revue avec comité de lecture et facteur d'impact

1. **I. Hammad, M. Dornier, A. Servent, P. Poucheret and C. Dhuique-Mayer**, 2021. "Modulation of carotenoid/ flavonoid profiles and sugar content of a potential functional citrus-based food through crossflow microfiltration." *LWT- Food Science and Technology* **141**, April 2021: 110923. <https://doi.org/10.1016/j.lwt.2021.110923>.
2. **U.R. Marin-Castro, M. A. Garcia-Alvarado, M. Vargas-Ortiz, D. Pallet, M. A. Salgado-Cervantes and A. Servent**, 2021. "Sensory and nutritional qualities of 'Manila' mango ready-to-eat puree enhanced using mild flash vacuum expansion processing." *Fruits* **76**, 5: 248-257. <https://doi.org/10.17660/th2021/76.5.5>.
3. **M. Soto, A. M. Perez, A. Servent, F. Vaillant and N. Achir**, 2021. "Monitoring and modelling of physicochemical properties of papaya chips during vacuum frying to control their sensory attributes and nutritional value." *Food Research International* **299**, Juin 2021: 110514. <https://doi.org/10.1016/j.jfoodeng.2021.110514>.

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

1. **M. Yin, M. Weil, S. Avallone, S. In, P. Bohuon**, 2021. "Evolution of colour and curcuminoids during the turmeric processing". *35th EFFoST International Conference*, Lausanne, 1 au 4 novembre.

Équipe 1 – Équipe 4 – Équipe 5

1-4-5/AFF Communication par Poster Congrès international ou national

1. **A.S. Chakira, C. Soria, C. Garcia and M. Chillet**, 2021. Evaluation de l'impact du schéma de vie sur la qualité de la fleur et de l'huile essentielle d'ylang-ylang des Comores. *1ère animation scientifique virtuelle du réseau QualiREG*.

Équipe 2 – Équipe 3

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

1. **A. Taibj**, R. Rivallan, V. Broussolle, **D. Pallet**, S. Lortal, **J.-C. Meile** and **F. Constancias**, 2021. "Terroir is the main driver of the epiphytic bacterial and fungal communities of mango carposphere in Reunion Island." *Frontiers in Microbiology* **11**, Janvier 2021. <https://doi.org/10.3389/fmicb.2020.619226>.

Équipe 2 – Équipe 4

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

1. **R. Al Riachy**, **C. Strub**, **N. Durand**, **B. Guibert**, H. Guichard, **F. Constancias**, **V. Chochois**, **F. Lopez-Lauri**, **A. Fontana** and **S. Schorr-Galindo**, 2021. "Microbiome Status of Cider-Apples, from Orchard to Processing, with a Special Focus on *Penicillium expansum* Occurrence and Patulin Contamination." *Journal of Fungi* **7**, 4: 244. <https://doi.org/10.3390/jof7040244>.
2. C. Leneveu-Jenvrin, A. Apicella, K. Bradley, **J. C. Meile**, **M. Chillet**, P. Scarfato, L. Incarnato and **F. Remize**, 2021. "Effects of maturity level, steam treatment, or active packaging to maintain the quality of minimally processed mango (*Mangifera indica* cv. Jose)." *Journal of Food Processing and Preservation*, Mai 2021: e15600. <https://doi.org/10.1111/jfpp.15600>.

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

1. **B. Barral**, L. Fillippi, **M. Chillet**, M. Lechaudal and **S. Schorr-Galindo**, 2021. "Diagnostic survey on the occurrence of pineapple fruitlet core rot and relationship with phenolic compounds in Réunion Island." *Acta Horticulturae* **1323**: 151-156. <https://doi.org/10.17660/ActaHortic.2021.1323.23>.

2-4/ COM Communications sans actes Congrès international ou national

1. **A. Taibj**, C. Amoyal, R. Rivallan, F. Carlin, V. Broussolle, S. Lortal, **F. Constancias** and **J. C. Meile**, 2021. Geographical and cultivar features influence the epiphytic microbiota associated with mango. *ISHS Acta Horticulturae* 1325, Liège, Belgique,

Équipe 2 – Équipe 5

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

1. C. Leneveu-Jenvrin, A. Apicella, K. Bradley, **J. C. Meile**, **M. Chillet**, P. Scarfato, L. Incarnato and F. Remize, 2021. "Effects of maturity level, steam treatment, or active packaging to maintain the quality of minimally processed mango (*Mangifera indica* cv. Jose)." *Journal of Food Processing and Preservation*, Mai 2021: e15600. <https://doi.org/10.1111/jfpp.15600>.
2. **F. Remize**, C. Leneveu-Jenvrin and **C. Garcia**, 2021. "Editorial for Special Issue "Lactic Acid Bacteria, Biopreservation Agents for Fruit and Vegetables"." *Microorganisms* **9**, 5. <https://doi.org/10.3390/microorganisms9050939>.
3. M.G. Managa, S. Akinola, **F. Remize**, **C. Garcia**, D. Sivakumar, 2021. "Physicochemical parameters and bioaccessibility of lactic acid bacteria fermented chayote leave (*Sechium edule*) and pineapple (*Ananas comosus*) smoothie". *Frontiers in Nutrition* **8**, 649189. <https://doi.org/10.3389/fnut.2021.649189>

4. F.M. Mashitoa, S. A. Akinola, V. E. Manhevi, **C. Garcia, F. Remize**, R. M. Slabbert and D. Sivakumar, 2021. "Influence of Fermentation of Pasteurised Papaya Puree with Different Lactic Acid Bacterial Strains on Quality and Bioaccessibility of Phenolic Compounds during In Vitro Digestion." *Foods* **10**, 5: 962. <https://doi.org/10.3390/foods10050962>.
5. F.M. Mashitoa, V. E. Manhivi, S. A. Akinola, **C. Garcia, F. Remize**, T. Shoko and D. Sivakumar, 2021. "Changes in phenolics and antioxidant capacity during fermentation and simulated in vitro digestion of mango puree fermented with different lactic acid bacteria." *Journal of Food Processing and Preservation* **45**, e15937. <https://doi.org/10.1111/jfpp.15937>.

Équipe 3 – Équipe 6

3-6/ ACL Revue avec comité de lecture et facteur d'impact

1. C. Lefevre, **P. Bohuon**, L. Akissoe, **L. Ollier**, **B. Matignon** and **C. Mestres**, 2021. "Modeling the gelatinization-melting transition of the starch-water system in pulses (lentil, bean and chickpea)." *Carbohydrate Polymers* **264**, Juillet 2021: 117983. <https://doi:10.1016/j.carbpol.2021.117983>.

Équipe 5 – Équipe 6

5-6/AFF Communication par Poster Congrès international ou national

1. N. Fioroni, **F. Boudard**, **C. Mouquet-Rivier**, **Y. M. Hemery**, **C. Guzman** and C. Laurent, 2021. Activités anti-inflammatoires et antioxydantes d'extraits polaires et apolaires de légumes-feuilles africains. *Journées Francophones de Nutrition*, France, Lille, 10 au 12 Novembre.

Équipe 1

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

1. M.C. Barros Santos, **N. Barouh**, **E. Durand**, **B. Baréa**, M. Robert, V. Micard, V. Lullien-Pellerin, **P. Villeneuve**, L. Cameron, E. P. Ryan, M.S. Larraz Ferreira, C. Bourlieu-Lacanal, 2021 "Metabolomics of pigmented rice coproducts applying conventional or deep eutectic extraction solvents reveal a potential antioxidant source for human nutrition". *Metabolites* **11**,2: 10.3390. <https://www.mdpi.com/2218-1989/11/2/110>
2. A. Biancolillo, S. Preys, B. Gaci, J. L. Le Quere, H. Laboure, **Z. Deuscher**, V. Cheynier, N. Sommerer, N. Fayeulle, P. Costet, C. HUE, **R. Boulanger**, **K. Alary**, **M. Lebrun**, **M. C. Lahon**, **G. Morel**, **I. Maraval**, **F. Davrieux** and J. M. Roger, 2021. "Multi-block classification of chocolate and cocoa samples into sensory poles." *Food Chemistry* **340**, March 2021: 327904. <https://doi.org/10.1016/j.foodchem.2020.127904>
3. R.B. Bohouton, L. Salako Djogbénu, O. Yédjinnavênan Djihinto, O. Sedjro-Ludolphe Dedome, P. M. Sovegnon, **B. Baréa**, A. Adomou, **P. Villeneuve** and P. F. Tchobo, 2021. "Chemical composition and the insecticidal activity of *Aeollanthus pubescens* leaf essential oil against *Anopheles gambiae* sensu stricto." *Parasites and Vectors* **14**, 518: 11. <https://doi.org/10.1186/s13071-021-05012-w>.

4. A. Cambou, P. Thaler, A. Clément-Vidal, B. Barthès, F. Charbonnier, K. Van Den Meersche, M. E. Aguilar Vega, J. Avelino, **F. Davrieux**, J.-P. Labouisse, E. de Melo Virginio Filho, P. Deleporte, D. Brunet, P. Lehner and O. Roupsard, 2021. "Concurrent starch accumulation in stump and high fruit production in coffee (*Coffea arabica*)." *Tree physiology* **tpab075**. <https://doi.org/10.1093/treephys/tpab075>.
5. U. Chijioke, T. Madu, B. Okoye, A. P. Ogunka, M. Ejechi, M. Ofoeze, C. Ogbete, D. Njoku, J. Ewuziem, C. Kalu, N. Onyemauwa, B. Ukeje, O. Achonwa, L. Forsythe, **G. Fliedel** and C. Egesi, 2021. "Quality attributes of *fufu* in South-East Nigeria: guide for cassava breeders." *International Journal of Food Science & Technology* **56**, 3: 1247-1257. <https://doi.org/10.1111/ijfs.14875>.
6. **K. Colonges**, J. C. Jimenez, A. Saltos, E. Seguine, R. G. Loor Solorzano, O. Fouet, X. Argout, **S. Assemat**, **F. Davrieux**, E. Cros, **R. Boulanger** and C. Lanaud, 2021. "Two main biosynthesis pathways involved in the synthesis of the floral aroma of the national cocoa variety." *Frontiers in Plant Science* **12**, 681979. <https://doi.org/10.3389/fpls.2021.681979>.
7. C. Coudray, **E. Durand**, L. Balas, A. Sultan, F. Casas and C. Feillet-Coudray, 2021. "Potential favourable health effects of some dietary uncommon fatty acids." *Ocl-Oilseeds and Fats Crops and Lipids* **28**, 41. <https://doi.org/10.1051/ocl/2021028>.
8. K. Delavault, K. Ochs, O. Gorte, C. Sylдатk, **E. Durand** and K. Ochsenreither, 2021. "Microwave-assisted one-pot lipid extraction and glycolipid production from oleaginous yeast *Saitozyma podzolica* in sugar alcohol-based media." *Molecules* **26**, 2: 470. <https://doi.org/10.3390/molecules26020470>.
9. **E. Durand**, S. Beaubier, F. Fine, **P. Villeneuve** and R. Kapel, 2021. "High metal chelating properties from rapeseed meal proteins to counteract lipid oxidation in foods: Controlled proteolysis and characterization." *European Journal of Lipid Science and Technology* **123**, Mars 2021: 2000380. <https://doi.org/10.1002/ejlt.202000380>.
10. **E. Durand**, S. Beaubier, I. Ilic, F. Fine, R. Kapel and **P. Villeneuve**, 2021. "Production and antioxidant capacity of bioactive peptides from plantbiomass to counteract lipid oxidation." *Current Research in Food Science* **4**: 365-397. <https://doi.org/10.1016/j.crfs.2021.05.006>.
11. T.F. Ferreira da Silveira, M. Laguerre, C. Bourlieu-Lacanal, **J. Lecomte**, **E. Durand**, **M.C. Figueroa-Espinoza**, **B. Baréa**, **N. Barouh**, I.A. Castro, **P. Villeneuve**. 2021. "Impact of surfactant concentration and antioxidant mode of incorporation on the oxidative stability of oil-in-water nanoemulsions". *LWT - Food Science and Technology*, **141**, Avril 2021: 110892. <https://doi.org/10.1016/j.lwt.2021.110892>
12. F. Goge, L. Thuriès, Y. Fouad, N. Damay, **F. Davrieux**, G. D. Moussard, C. Le Roux, S. Trupin-Maudemain, M. Valé and T. Morvan, 2021. "Performance of near infrared spectroscopy of a solid cattle and poultry manure database depends on the sample preparation and regression method used." *Journal of Near Infrared Spectroscopy* **29**, 4: 226-235. <https://doi.org/10.1177/09670335211007543>.
13. M. Keramat, M. T. Golmakani, **E. Durand**, **P. Villeneuve** and M. H. Hosseini, 2021. "A comparison of antioxidant activities by eugenyl acetate and eugenyl butyrate at frying temperature." *Journal of Food Processing and Preservation Online*: e15320. <https://doi.org/10.1111/jfpp.15320>.

14. J. Kergomard, G. Paboeuf, **N. Barouh**, **P. Villeneuve**, O. Schafer, T. J. Wooster, C. Bourlieu and V. Vié, 2021. "Stability to oxidation and interfacial behavior at the air/water interface of minimally-processed versus processed walnut oil-bodies." *Food Chemistry* **360**, Mai 2021: 129880. <https://doi:10.1016/j.foodchem.2021.129880>.
15. F. Morcillo, V. Vaissayre, J. Serret, **S. Avallone**, H. Domonhedeo, F. Jacob and S. Dussert, 2021. "Natural diversity in the carotene, tocopherol and fatty acid composition of crude palm oil." *Food Chemistry* **365**, Décembre 2021: 130638. <https://doi.org/10.1016/j.foodchem.2021.130638>.
16. R. Ndjouenkeu, F. N. Kegah, B. Teecken, B. Okoye, T. Madu, O. D. Olaosebikan, U. Chijioke, A. Bello, A. O. Osunbade, D. Owoade, H. N. Takam Tchente, E. B. Njeufa, I. L. Nguialem Chomdom, L. Forsythe, B. Maziya-Dixon and **G. Fliedel**, 2021. "From cassava to gari: mapping of quality characteristics and end-user preferences in Cameroon and Nigeria." *International Journal of Food Science & Technology* **56**, 3: 1223-1238. <https://doi.org/10.1111/ijfs.14790>.
17. M. Sahaka, S. Amara, **J. Lecomte**, J.D. Rodier, D. Lafont, **P. Villeneuve**, B. Gontero, F. Carrière. 2021. "Quantitative monitoring of galactolipid hydrolysis by pancreatic lipase-related protein 2 using thin layer chromatography and thymol-sulfuric acid derivatization". *Journal of Chromatography. B* **1173**, Mai 2021: 122674. <https://doi.org/10.1016/j.jchromb.2021.122674>
18. W. Sriwichai, M. Collin and **S. Avallone**, 2021. "Partial disintegration of vegetable cell wall during cooking improves vitamin K1 (Phylloquinone) bioaccessibility in in vitro digestion." *International journal for vitamin and nutrition research* **91**: 439-450. <https://doi:10.1024/0300-9831/a000717>.
19. S. Sroy, **A. Servent**, W. Sriwichai, S. In and **S. Avallone**, 2021. "Use of an experimental design to optimise the saponification reaction and the quantification of vitamins A(1) and A(2) in whole fish." *International journal for vitamin and nutrition research* **Online**. <https://doi.org/10.1024/0300-9831/a000729>.
20. **M. Weil**, J. M. L. PockTsy and H. Razafimandimby, 2021. "Authenticating wild Piper species (peppers) originating from islands in the Indian Ocean on the basis of morphological, genetic and chemical characteristics." *Phytochemistry* **190**, Août 2021: 112886. <https://doi.org/10.1016/j.phytochem.2021.112886>.

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

1. K. Alvarado, **E. Durand**, L. Vaysse, S. Liengprayoon, S. Gaillet, C. Coudray, F. Casas and C. Feillet-Coudray, 2021. "Effets bénéfiques potentiels des acides gras furaniques, des lipides alimentaires bioactifs." *Cahiers de nutrition et de diététique* **56**, 2: 117-125. <https://doi.org/10.1016/j.cnd.2021.01.006>.
2. F. Goge, L. Thuriès, Y. Fouad, N. Damay, **F. Davrieux**, G. D. Moussard, C. Le Roux, S. Trupin-Maudemain, M. Valé and T. Morvan, 2021. "Dataset of chemical and near-infrared spectroscopy measurements of fresh and dried poultry and cattle manure." *Data in Brief* **34**, February 2021: 106647. <https://doi.org/10.1016/j.dib.2020.106647>.

1/ COM Communications sans actes Congrès international ou national

1. **S. Avallone**, 2021. French research activities on school feeding. *Symposium of the Global School Health and Research Consortium*, 27 Mai
2. **S. Avallone**, 2021. Restauration scolaire et nutrition. *30ème anniversaire de la Fête de la Science*, Nations Unies à Rome, 16 Novembre
3. **S. Avallone**, V. Fautrel, M. Sadiki, M. El Amrani, S. Koné, S. Depigny, J. Thonnat and M. Mbo'otchouawou, 2021. Essence et défis des partenariats pour des systèmes alimentaires durables. *Montpellier Global Days, Africa*, Montpellier, 5 Octobre
4. **K. Colonges**, J. C. Jimenez, A. Saltos, E. Seguin, R. G. Loo Solorzano, O. Fouet, X. Argout, **S. Assemat**, E. Morillo, **R. Boulanger**, E. Cros and C. Lanaud, 2021. Genetic bases of fruity aroma flavours of the Nacional cocoa variety. *16th Weurman Flavour Research Symposium*, Dijon - France, 4-6 Mai
5. O. González-Ríos, C. Trujillo-Carretero, **R. Boulanger**, **M. Lebrun** and M. L. Suárez-Quiroz, 2021. Changes in the sensory and volatile characteristics of coffee quality during storage in modified atmospheres. *28th ASIC (Association for the Science and Information on Coffee) Conference on Coffee Science*, Montpellier, 28 Juin au 1er Juillet
6. S. Klooster, **P. Villeneuve**, C. Bourlieu-Lacanal, **E. Durand**, K. Schroën, C. Berton-Carabin. Alkyl chain length of antioxidants modulates their activity in spray-dried emulsions. *3rd International Symposium on Lipid Oxidation and Antioxidants*. Porto – Portugal, 23-24 Novembre.

1/ AP Autres publications

1. S. Goebel, **S. Avallone**, P. Detchewa, P. Prasajak and W. Sriwichai, 2021. "Natural and Synthetic Antioxidants Prevent the Degradation of Vitamin D3 Fortification in Canola Oil during Baking and In Vitro Digestion. Applied Science and Engineering Progress." *Applied Science and Engineering Progress* **14**, 2: 247-258. <https://doi.org/10.14416/j.asep.2021.01.005>

1/OS Ouvrages scientifiques (ou chapitres de ces ouvrages)

1. **S. Avallone**, A. Alpha and N. Bricas, 2021. Une écologie de l'alimentation. *Fortifier les aliments pour lutter contre la malnutrition par carence ?* °QUAE, 177-184
2. C. Bourlieu, **N. Barouh**, J. Kergomard, O. Ménard, D. Dupont, **P. Villeneuve**, V. Vié and M.C. Michalski, 2021. Polar Lipids. *Handbook of Dairy Foods Analysis*, CRC Press, 39p.

Équipe 2

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

1. M.E. Aguilar-Alvarez, G. Saucedo-Castaneda, **N. Durand**, I. Perraud-Gaime, R. O. Gonzalez-Robles and G. M. Rodriguez-Serrano, 2021. "The variety, roasting, processing, and type of cultivation determine the low OTA levels of commercialized coffee in Chiapas State, Mexico." *Food Control* **126**, Août 2021: 108088. <https://doi.org/10.1016/j.foodcont.2021.108088>.

2. I. Campos-Avelar, **A. C. De la Noue**, **N. Durand**, G. Cazals, **V. Martinez**, **C. Strub**, **A. Fontana** and **S. Schorr-Galindo**, 2021. "Aspergillus flavus Growth Inhibition and Aflatoxin B-1 Decontamination by Streptomyces Isolates and Their Metabolites." *Toxins* **13**, 5: 340. <https://doi.org/10.3390/toxins13050340>.
3. E.I. Champion-Martinez, O. Gonzalez-Rios, **N. Durand**, **J.C. Meile**, F.J. Fernandez, **P. Alter**, **D. Montet**, M.L. Suarez-Quiroz 2021. " Occurrence and distribution of ochratoxin A-producing fungi during post-harvest process of cocoa (*Theobroma cacao* L.). *Research Square* <https://doi.org/10.21203/rs.3.rs-359498/v1>, Online.
4. J.A. Huerta-Conde, **S. Schorr-Galindo**, Figueroa-Hernández C., Hernández-Estrada Z.J., M. L. Suárez-Quiroz and G.-R. O., 2021. "Isolation of autochthonous microorganisms to formulate a defined inoculum for small-scale cocoa fermentation. *Revista Mexicana de Ingeniería Química*." *Revista Mexicana de Ingeniería Química* **20**, 1: 239-256. <https://doi.org/10.24275/rmiq/Bio1869>
5. L. Pellan, C. A. T. Dieye, **N. Durand**, **A. Fontana**, **S. Schorr-Galindo** and **C. Strub**, 2021. "Biocontrol Agents Reduce Progression and Mycotoxin Production of Fusarium graminearum in Spikelets and Straws of Wheat." *Toxins* **13**, 9: 597. <https://doi.org/10.3390/toxins13090597>.
6. L. Pellan, C.A.T. Dieye, **N. Durand**, **A. Fontana**, **C. Strub**, **S. Schorr-Galindo**, ., 2021. "Biocontrol Agents: Toolbox for the Screening of Weapons against Mycotoxigenic Fusarium." *Journal of Fungi* **7**, 6: 446. <https://doi.org/10.3390/jof7060446>.
7. L. Settier-Ramírez, G. López-Carballo, P. Hernández-Muñoz, **A. Fontana**, **C. Strub** and **S. Schorr-Galindo**, 2021. "New Isolated *Metschnikowia pulcherrima* Strains from Apples for Postharvest Biocontrol of *Penicillium expansum* and Patulin Accumulation." *Toxins* **13**, 6: 397. <https://doi.org/10.3390/toxins13060397>.
8. **C. Strub**, C. A. T. Dieye, P. A. Nguyen, **F. Constancias**, **N. Durand**, S. Guendouz, M. Pralong, **A. Fontana** and **S. Schorr-Galindo**, 2021. "Transcriptomes of the interaction between Fusarium verticillioides and a Streptomyces strain reveal the fungal defense strategy under the pressure of a potential biocontrol agent." *Fungal Biology* **125**, Février 2021: 78-88. <https://doi.org/10.1016/j.funbio.2019.11.007>.
9. C.Y. Tra Bi, C.A. Kouakou-Kouamé, F.K. N'guessan, M.K. Djè, **D. Montet**, 2021. "Phenotypic characterization of indigenous Saccharomyces cerevisiae strains associated with sorghum beer and palm wines" *World Journal of Microbiology and Biotechnology* **37**, 2, 24.
10. Y.X. Xi, **V. Chochois**, T. Kroj and S. Cesari, 2021. "A novel robust and high-throughput method to measure cell death in *Nicotiana benthamiana* leaves by fluorescence imaging." *Molecular Plant Pathology* **22**: 1688-1696. <https://doi.org/10.1111/mpp.13129>

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

1. E. Blondeau, J ; Bandelier and **D. Montet**, 2021. "Décryptage d'un exemple de dialogue entre sciences et société. Les tchatches de l'équipe Kimiyo : Exemple des Idées reçues en alimentation, rencontre avec un spécialiste en sureté alimentaire". *Echosciences*, Mars 2021

2. E.I. Champion-Martínez, O. González-Ríos, **N. Durand, J.C. Meile**, F. José Fernández, **P. Alter, D. Montet**, M.L. Suarez-Quiroz, 2021. "Occurrence and distribution of ochratoxin A (OTA)-producing fungi during post-harvest process of cocoa (*Theobroma cacao* L.)". *Research square*, Juin 2021. <https://doi.org/10.21203/rs.3.rs-359498/v1>
3. J. Maïworé, L. T. Ngoune, M. K. Koumba, **I. Metayer, D. Montet** and **N. Durand**, 2021. "Determination of bacterial population and the presence of pesticide residues from some Cameroonian smoked and dried fish." *Scientific African* **13**, e00886. <https://doi.org/10.1016/j.sciaf.2021.e00886>.
4. A. Taïbj, C. Amoyal, R. Rivallan, F. Carlin, V. Broussolle., S. Lortal., F. Constancias. and **J.C. Meile**. 2021. Geographical and cultivar features influence the epiphytic microbiota associated with mango. *Acta Hort.* 1325, 293-308. <https://doi.org/10.17660/ActaHortic.2021.1325.42>

2/ AFF Communication par Poster Congrès international ou national

1. C.A.T. Dieye, **C. Schorr Galindo, N. Durand, C. Strub** and **A. Fontana-Tachon** (2021). Study of biocontrol mechanisms of microbial agents against *Fusarium graminearum* in order to optimize their performance (specificity, durability). 42nd Mycotoxin Workshop.
2. **C. Teyssier**, S. Alary, C. Weil-Parodi, **B. Guibert, C. Poss, N. Durand, V. Chochois** and **D. Montet**, 2021. Analyse des communautés bactériennes et des mycotoxines dans des laits de chamelle provenant d'Espagne et de France. *Congrès de la Société Française de Microbiologie*, Nantes, France, 22-24 Septembre
3. C. Weil-Parodi, I. Gasmi, A. Mondier-Casini, Y. Lakermi, F. Djerfour, **B. Guibert, V. Chochois**, S. S. B. S. Gaouar, **D. Montet** and **C. Teyssier**, 2021. Bacterial Communities Analysis Of Algerian Camel Milk And Meat Samples Using 16s Metabarcoding *World Microbe Forum*, on line, 20-24 Juin

2/ COM Communications sans actes Congrès international ou national

1. **D. Montet**, 2021. Risques alimentaires. *Médicalisation des aliments : mythes et vérités*, On line, 25 Mai
2. C. López, **S. Schorr-Galindo**, A. Medina-Vaya, **A. Fontana, C. Scrub** (2021). Biocontrol of mycotoxigenic fungi by Lactic Acid Bacteria and yeasts in coffee in a context of climate change. 10^e conférence de l'UPVDoc, 19 novembre.
3. O. Salih, S. Alary, C. Weil-Parodi, B. Fay, C. Poss, **N. Durand, C. Teyssier** and **D. Montet**, 2021. A survey on the occurrence of Aflatoxin M1 in camel milk from different geographic areas. *Final Meeting of the CARAVAN Project* Online, 9 et 10 Juin

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

1. **D. Montet**, 2021. Techniques d'évaluation des risques sanitaires en alimentaire: Questions à se poser pour l'expert. *Pour une bonne gestion des risques sanitaires des pesticides et des mycotoxines en agriculture*, Université Sidi Mohamed Ben Abdellah, Fez, Maroc, 20 Janvier.

2/ DO Direction d'ouvrage

1. **D. Montet, C. Brabet, S. Schorr-Galindo**, R.C. Ray, 2021. *Mycotoxins in food and beverages: innovations and advances. Part 1*, CRC Press

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

1. A. Ahmadou, N. Brun, A. Napoli, **N. Durand** and **D. Montet**, 2021. Mycotoxins in food and beverages: innovations and advances, Part II. *Binders used in feed for their protection against mycotoxins*. °CRC Press. 175-186.
2. A. Carvajal-Campos, A.L. Manizan, **D. Montet**, S. Lorber, O. Puel, **C. Brabet**, 2021. Mycotoxins in food and beverages: innovations and advances, Part I . Biodiversity of aflatoxigenic *Aspergillus* section *Flavi* species according to food matrices and geographic areas ; CRC Press, 69-115.
3. P. Dantigny, M. Coton, **A. Fontana** and **S. Schorr-Galindo**, 2021. Mycotoxins in food and beverages: innovations and advances, Part I. *Mycotoxins during Consumer Food Storage*; CRC Press, 51-68.
4. **D. Montet** and J. Guillemain, 2021. Mycotoxins in Food and Beverages: Innovations and Advances, Part II. *Are there advantages of GMO on mycotoxins content?* Boca Raton, États-Unis, 245-260.
5. M. Elsaadani, B. Sorli, **D. Montet**, 2021. Mycotoxins in food and beverages: innovations and advances, Part I . Biosensor and aptamer: new in mycotoxins detection, CRC Press, 260-290.
6. L.Y. Ware, **N. Durand** and **D. Montet**, 2021. Mycotoxins in food and beverages : innovations and advances, Part I. *Benefits/Risks related to the consumption of infant flours produced in Burkina Faso*. °CRC Press. Boca Raton, États-Unis, 176-186.

Équipe 3

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

1. **E. Arnaud, A. Collignan** and **F. Courtois**, 2021. "Drying model for small tumbled beef pieces (biltong) at ambient and mild air temperatures." *Journal of Food Process Engineering Online*, e13912. <https://doi.org/10.1111/jfpe.13912>.
2. W. Awoyale, E. O. Alamu, U. Chijioke, **T. Tran**, H. N. Takam Tchunte, R. Ndjouenkeu, N. Kegah and B. Maziya-Dixon, 2021. "A review of cassava semolina (gari and eba) end-user preferences and implications for varietal trait evaluation." *International Journal of Food Science & Technology* **56**, 3: 1206-1222. <https://doi.org/10.1111/ijfs.14867>.
3. F. Ben Bouallegue, L. Maimoun, F. Kucharczak, P. Le Fur, F. Vauchot, B. Hay, **E. Rondet** and D. Mariano-Goulart, 2021. "Left ventricle function assessment using gated first-pass F-18-FDG PET: Validation against equilibrium radionuclide angiography." *Journal of nuclear cardiology* **28**, 2: 594-603. <https://doi.org/10.1007/s12350-019-01731-x>.
4. I. Boudina, **E. Rondet**, S. Nezamabadi and T. Sharkawi, 2021. "Insight into tableted pellets by combining X-ray micro-computed tomography and experimental compaction ". *Powder Technology In Press*, 117083; <https://doi.org/10.1016/j.powtec.2021.117083>

5. **A. Bouniol**, L. Adinsi, S. W. Padonou, F. Hotegni, D. Gnanvossou, **T. Tran**, **D. Dufour**, J. Hounhouigan and **N. Akissoe**, 2021. "Rheological and textural properties of lafun, a stiff dough, from improved cassava varieties." *International Journal of Food Science & Technology* **56**, 3: 1278-1288. . <https://doi.org/10.1111/ijfs.14902>.
6. N. Chirinda, C. Trujillo, S. Loaiza, S. Salazar, J. Luna, L. Alexandra Tong Encinas, L.A. Becerra López Lavalle, **T. Tran**, 2021. "Nitrous oxide emissions from cassava fields amended with organic and inorganic fertilizers". *Soil Use and Management* **37**(2):257-263. <https://doi.org/10.1111/sum.12696>
7. S. Chuetor, **T. Ruiz**, A. Barakat, N. Laosiripojana, V. Champreda and M. Sriariyanun, 2021. "Evaluation of rice straw biopowder from alkaline-mechanical pretreatment by hydro-textural approach." *Bioresource Technology* **323**, Mars 2021: 124619. <https://doi.org/10.1016/j.biortech.2020.124619>.
8. **F. Coffigniez**, M. Rychlik, **C. Mestres**, L. Striegel, **P. Bohuon** and **A. Briffaz**, 2021. "Modelling folates reaction kinetics during cowpea seed germination in comparison with soaking." *Food Chemistry* **340**, March 2021: 127960. . <https://doi.org/10.1016/j.foodchem.2020.127960>.
9. **L. Dahdouh**, **A. Escobar**, **E. Rondet**, **J. Ricci**, **G. Fliedel**, L. Adinsi, **D. Dufour**, B. Cuq and **M. Delalonde**, 2021. "Role of dewatering and roasting parameters in the quality of handmade gari." *International Journal of Food Science & Technology* **56**, 3: 1298-1310. <https://doi.org/10.1111/ijfs.14745>.
10. **C. Demoulin**, **C. Wisniewski**, **J. Ricci**, **M. Delalonde** and **L. Dahdouh**, 2021. "Viscoelastic behavior and fouling propensity of concentrated suspended particles of orange juice with defined size distributions: Towards a better control of the deposit layer properties during microfiltration." *LWT - Food Science and Technology* **153**: 112473. <https://doi.org/10.1016/j.lwt.2021.112473>.
11. **D. Dufour**, C. Hershey, B. Hamaker and J. Lorenzen, 2021. "Integrating end-user preferences into breeding programmes for roots, tubers and bananas." *International Journal of Food Science & Technology* **56**, 3: 1071-1075. <https://doi.org/10.1111/ijfs.14911>.
12. **A. Escobar**, **E. Rondet**, **L. Dahdouh**, **J. Ricci**, N. Akissoe, **D. Dufour**, **T. Tran**, B. Cuq and **M. Delalonde**, 2021. "Identification of critical versus robust processing unit operations determining the physical and biochemical properties of cassava-based semolina (gari)." *International Journal of Food Science & Technology* **56**, 3: 1311-1321. <https://doi.org/10.1111/ijfs.14857>
13. **T. Gouyo**, D. Goujot, **P. Bohuon** and **F. Courtois**, 2021. "Multi-compartment model for heat and mass transfer during the frying of frozen pre-fried French fries." *Journal of Food Engineering* **305**, Septembre 2021: 110587. <https://doi.org/10.1016/j.jfoodeng.2021.110587>
14. **T. Gouyo**, **E. Rondet**, **C. Mestres**, C. Hofleitner and **P. Bohuon**, 2021. "Microstructure analysis of crust during deep-fat or hot-air frying to understand French fry texture." *Journal of Food Engineering* **298**, Juin 2021: 110484. <https://doi.org/10.1016/j.jfoodeng.2021.110484>
15. **A. Kondybayev**, **G. Loiseau**, **N. Achir**, **C. Mestres** and G. Konuspayeva, 2021. "Fermented mare milk product (Qymyz, Koumiss)." *International Dairy Journal* **119**, Août 2021: 105065. <https://doi.org/10.1016/j.idairyj.2021.105065>.

16. **P. Labaky, L. Dahdouh, J. Ricci, C. Wisniewski, D. Pallet, N. Louka and L. Grosmaire**, 2021. "Impact of ripening on the physical properties of mango purees and application of simultaneous rheometry and in situ FTIR spectroscopy for rapid identification of biochemical and rheological changes." *Journal of Food Engineering* **300**, Juillet 2021: 10507. <https://doi.org/10.1016/j.jfoodeng.2021.110507>.
17. **J. Luna, D. Dufour, T. Tran**, M. Pizarro, F. Calle, M. Dominguez, I. M. Hurtado, T. Sanchez and H. Ceballos, 2021. "Post-harvest physiological deterioration in several cassava genotypes over sequential harvests and effect of pruning prior to harvest." *International Journal of Food Science & Technology* **56**, 3: 1322-1332. <https://doi.org/10.1111/ijfs.14711>.
18. **Z. Mandela, E. Arnaud** and L. C. Hoffman, 2021. "Physico-chemical characteristics and lipid oxidative stability of zebra (*Equus burchelli*) droëwors made using different levels of sheep fat." *Foods* **10**, 10: 2497. <https://doi.org/10.3390/foods10102497>.
19. **C. Mayer-Laigle, L. Foulon, C. Denoual, M. Pernes, E. Rondet, A. Magueresse, C. Barron, A. Habrant, A. Bourmaud and G. Paës**, 2021. "Flax shives-PBAT processing into 3D printed fluorescent materials with potential sensor functionalities." *Industrial Crops and Products* **167**, Septembre 2021: 113482. <https://doi.org/10.1016/j.indcrop.2021.113482>.
20. **J.L. Moreno, T. Tran, B. Cantero-Tubilla, K. Lopez-Lopez, A. B. Lopez-Lavalle and D. Dufour**, 2021. "Physicochemical and physiological changes during the ripening of Banana (*Musaceae*) fruit grown in Colombia." *International Journal of Food Science & Technology* **56**, 3: 1171-1183. <https://doi.org/10.1111/ijfs.14851>.
21. **G.N. Newilah, C.K Vepowo, A.T. Ngouno, A. Bouniol, A. Rolland-Sabate, V.M. Meli, J.S.Y. Lemoumoum, L. Forsythe, D. Dufour, G. Fliedel**, 2021. Analysis of consumer-oriented quality characteristics of raw and boiled plantains in Cameroon: implication for breeding. (Special Issue: Consumers have their say: assessing preferred quality traits of roots, tubers and cooking bananas, and implications for breeding.) ; *International Journal of Food Science & Technology* **56**, 3 : 1135-1147
22. **A.R. Nanyonjo, R. S. Kawuki, F. Kyazze, W. Esuma, E. Wembabazi, D. Dufour, E. Nuwamanya and H. Tufan**, 2021. "Assessment of end user traits and physicochemical qualities of cassava flour: a case of Zombo district, Uganda." *International Journal of Food Science & Technology* **56**, 3: 1289-1297. <https://doi.org/10.1111/ijfs.14940>.
23. **M.A. Ospina, M. Pizarro, T. Tran, J. Ricci, J. Belalcazar, J. L. Luna, L. F. Londono, S. Salazar, H. Ceballos, D. Dufour** and L. A. Becerra Lopez Lavalle, 2021. "Cyanogenic, carotenoids and protein composition in leaves and roots across seven diverse populations found in the world cassava germplasm collection at CIAT, Colombia." *International Journal of Food Science & Technology* **56**, 3: 1343-1353. <https://doi.org/10.1111/ijfs.14888>.
24. **S. Patrawoot, T. Tran, M. Arunchaiya, V. Somsongkul, Y. Chisti, N. Hansupalak**, 2021. "Environmental impacts of examination gloves made of natural rubber and nitrile rubber, identified by life-cycle assessment". *SPE Polymers* **2**:179–190. <https://doi.org/10.1002/pls2.10036>

25. **J. Ricci, M. Delalonde, C. Wisniewski and L. Dahdouh**, 2021. "Role of dispersing and dispersed phases in the viscoelastic properties and the flow behavior of fruit juices during concentration operation: Case of orange juice." *Food and Bioproducts Processing* **126**, Mars 2021: 121-129. <https://doi.org/10.1016/j.fbp.2020.11.013>.
26. J.L.S. Sandoval, P. E. R. Fonseca, A. O. H. Arevalo, E. E. P. Sira, **J. Ricci** and **D. Dufour**, 2021. "Development and Characterization of Edible Films from Chachafruto (*Erythrina edulis Triana*) Starch." *Starch-Starke* **73**, 2000269: 10. <https://doi.org/10.1002/star.202000269>.
27. **T. Savoure, M. Dornier, I. Maraval, A. Collignan**, 2021. "Sensory quantitative descriptive analysis of African slimy okra (*Abelmoschus esculentus*) preparations and its correlation with instrumental parameters". *Journal of Texture Studies* **52**: 314-333. <https://doi.org/10.1111/jtxs.12583>
28. I. Suciú, A. Ndiaye, C. Baudrit, C. Fernandez, A. Kondjoyan, P. S. Mirade, J. Sicard, P. Tournayre, **P. Bohuon**, P. Buche, **F. Courtois**, V. Guillard, V. Athes, D. Flick, A. Plana-Fattori, C. Trelea, G. Trystram, G. Delaplace, S. Curet, D. Della Valle, L. Pottier, H. Chiron, S. Guessasma, K. Kansou, M. Kristiawan and G. Della Valle, 2021. "A digital learning tool based on models and simulators for food engineering (MESTRAL)." *Journal of Food Engineering* **293**, March 2021: 110375. <https://doi.org/10.1016/j.jfoodeng.2020.110375>.
29. B. Teeken, A. Agbona, A. Bello, O. D. Olaosebikan, E. O. Alamu, M. Adesokan, W. Awoyale, B. Okoye, U. Chijioke, D. Owoade, M. Okoro, **A. Bouniol, D. Dufour**, C. Hershey, I. Rabbi, B. Maziya-Dixon, C. Egesi, H. Tufan and P. Kulakow, 2021. "Understanding cassava varietal preferences through pairwise ranking of *gari-eba* and *fufu* prepared by local farmer-processors." *International Journal of Food Science & Technology* **56**, 3: 1258-1277. <https://doi.org/10.1111/ijfs.14862>.
30. G. Thiele, **D. Dufour**, P. Vernier, R. O. M. Mwanga, M. L. Parker, E. S. Geldemann, B. Teeken, T. Wossen, E. Gotor, E. Kikulwe, H. Tufan, S. Sinelle, A. M. Kouakou, M. Friedmann, V. Polar and C. Hershey, 2021. "A review of varietal change in roots, tubers and bananas: consumer preferences and other drivers of adoption and implications for breeding." *International Journal of Food Science & Technology* **56**, 3: 1076-1092. <https://doi.org/10.1111/ijfs.14684>.
31. **T. Tran**, X. Zhang, H. Ceballos, J. L. Moreno, J. Luna, A. Escobar, N. Morante, J. Belalcazar, L. A. Becerra and **D. Dufour**, 2021. "Correlation of cooking time with water absorption and changes in relative density during boiling of cassava roots." *International Journal of Food Science & Technology* **56**, 3: 1193-1205. <https://doi.org/10.1111/ijfs.14769>.

3/ ACTI Communications avec actes dans un congrès international

1. A.L. Taborda, **A. Chapuis**, S. Lukombo, S. Adegbite, M. Ojide, E. Totin, A. Abass, M. Sartas, M. Schut, L.A. Becerra López-Lavalle, **D. Dufour, T. Tran**, 2021. Scaling flash drying of cassava starch and flour at small scale. *The 14th symposium of the International Society of Tropical Root Crops Africa Branch (ISTRAC-AB)*, Lusaka, Zambia. 20 au 24 septembre
2. **T. Tran**, X. Zhang, H. Ceballos, L. Moreno Jhon, J. Luna, M.A. Ospina, A. Escobar, S. Salazar, N. Morante, J. Belalcazar, **D. Dufour**, L.A. Becerra López-Lavalle, 2021. Medium-Throughput methods for Screening and Selection: Predicting Cooking Quality of Boiled Cassava. *The 14th symposium of the International Society of Tropical Root Crops Africa Branch (ISTRAC-AB)*. *International Society for Tropical Root Crops-Africa Branch*. Lusaka, Zambia. 20 au 24 septembre.

3/COM Communications sans actes Congrès international ou national

1. C. Demoulin, **L. Dahdouh**, **J. Ricci**, **C. Wisniewski** and **M. Delalonde**, 2021. Characterization of the rheological behavior and fouling propensity of suspended particles in the fouling layer during fruit juice microfiltration. *55ème Congrès du Groupe Français de Rhéologie*, Bordeaux - France, 26 au 28 Octobre.
2. L. Lecacheux, A. Sadoudi, A. Duri, V. Planchot and **T. Ruiz**, 2021. Highlighting the role of Laplace pressure in the maximum mass of a pendent drop: Tate'law revisiting. *STPMF 2021, Science et Technologie des Poudres, Poudres et Matériaux Frittés*, Saint-Etienne - France, 7-9 Juillet.
3. C. Lefèvre, **P. Bohuon**, **C. Mestres**, 2021. Piloter la cuisson des légumineuses pour améliorer leur qualité nutritionnelle. *Rencontres Francophones des Légumineuses*, Angers-France, 24-26 Février.
4. C. Lefèvre, **P. Bohuon**, **C. Mestres**, 2021. Understanding starch gelatinization and proteins denaturation during pulses cooking to improve nutritional quality. *35th EFFoST International Conference*, Lausanne- Suisse, 1er au 4 Novembre.
5. J. Lehuen, A. Duri, J.-Y. Delenne, D. Cassan, C. Sotto and **T. Ruiz**, 2021. Effet Roberts et modèle de Janssen : analyse critique de la détermination des contraintes dans un silo. *STPMF 2021, Science et Technologie des Poudres, Poudres et Matériaux Frittés*, Saint-Etienne - France, 7-9 Juillet.
6. **T. Ruiz**, **E. Siguemoto**, **J. M. Méot**, **F. Courtois** and **E. Rondet**, 2021. X-ray microtomographic characterization of local microstructure evolution of a food-like granular matrix during drying. *STPMF 2021, Science et Technologie des Poudres, Poudres et Matériaux Frittés*, Saint-Etienne - France, 7-9 Juillet.
7. N. Zarate-Vilet, **M. Delalonde**, **E. Gué** and **C. Wisniewski**, 2021. Naringin and narirutin dispersion state after filtration-compression of grinded fresh grapefruit peel. *8th International Conference on Engineering for Waste and Biomass Valorization*, Online, 31 Mai au 4 Juin.

3/AFF Communication par Poster Congrès international ou national

1. J.D. Wicochea Rodríguez, V. Lullien-Pellerin, C. Barron, **T. Ruiz**, E. Gastaldi, P. Rigou and P. Chalier, 2021. Aromatic profile of flour and bran fractions. *16th Weurman Flavour Research Symposium*, Dijon - France, 4-6 Mai.
2. J.D. Wicochea Rodríguez, **T. Ruiz**, E. Gastaldi and P. Chalier, 2021. Modelling of Essential Oils kinetics release from encapsulation matrix. *16th Weurman Flavour Research Symposium*, Dijon - France, 4-6 Mai.

Équipe 4

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

1. R. Althiab-Almasaud, **H. Sallanon**, C. R. Chang and C. Chervin, 2021. "1-Aminocyclopropane-1-carboxylic acid stimulates tomato pollen tube growth independently of ethylene receptors." *Physiologia Plantarum* **173**, 4: 2291-2297. <https://doi.org/10.1111/ppl.13579>.
2. M. Capelli, P. E. Lauri, **M. Lechaudel** and F. Normand, 2021. "Hormones and carbohydrates are both involved in the negative effects of reproduction on vegetative bud outgrowth in the mango tree: Consequences for irregular bearing." *Tree physiology* **tpab079**, Juin 2021. <https://doi.org/10.1093/treephys/tpab079>.

3. E. Casagrande, M. Genard, S. Lurol, **F. Charles**, D. Plenet and F. Lescourret, 2021. "A process-based model of nectarine quality development during pre- and post-harvest." *Postharvest Biology and Technology* **175**, May 2021: 111458. <https://doi.org/10.1016/j.postharvbio.2020.11145>
4. A.E. Ehounou, D. Cornet, L. Desfontaines, C. Marie-Magdeleine, E. Maledon, E. Nudol, G. Beurier, L. Rouan, **P. Brat**, **M. Lechaudel**, C. Nous, A. S. P. N'Guetta, A. M. Kouakou and G. Arnau, 2021. "Predicting quality, texture and chemical content of yam (*Dioscorea alata* L.) tubers using near infrared spectroscopy." *Journal of Near Infrared Spectroscopy* **29**, 3: 128-139. <https://doi.org/10.1177/09670335211007575>.
5. F. Hammaz, **F. Charles**, R. E. Kopec, C. Halimi, **S. Egaier**, **J. Aarrouf**, **L. Urban** and P. Borel, 2021. "Temperature and storage time increase provitamin A carotenoid concentrations and bioaccessibility in post-harvest carrots." *Food Chemistry* **338**, Feb 2021: 128004. <https://doi.org/10.1016/j.foodchem.2020.128004>.
6. **N. Lacrampe**, **F. Lopez-Lauri**, **R. Lugan**, S. Colombié, J. Olivares, P.C. Nicot, F. Lecompte, 2021. "Regulation of sugar metabolism genes in the nitrogen-dependent susceptibility of tomato stems to *Botrytis cinerea*." *Annals of Botany* **127**,1 143-154. <https://doi.org/10.1093/aob/mcaa155>
7. **J. Lamour**, G. Le Moguedec, O. Naud, **M. Lechaudel**, J. Taylor and B. Tisseyre, 2021. "Evaluating the drivers of banana flowering cycle duration using a stochastic model and on farm production data." *Precision Agriculture* **22**: 873-896. <https://doi.org/10.1007/s11119-020-09762-y>.
8. S.M. Nsangou, L. B. Tonfack, **D. Mbeguie-A-mbeguie**, C. T. Nono, G. Ntsomboh-Ntsefong and E. Youmbi, 2021. "African plum (*Dacryodes edulis* [g. don] h.j. lam) fruit development indexes clearly defined and phenophases correlated with temperature in the tropics." *Journal of Applied Biology and Biotechnology* **9**, Janvier 2021: 47-57. <https://doi:10.7324/JABB.2021.9107>.
9. G. Sivager, L. Calvez, S. Bruyère, R. Boisne-Noc, **P. Brat**, O. Gros, P. Ollitrault and R. Morillon, 2021. "Specific physiological and anatomical traits associated with polyploidy and better detoxification processes contribute to improved huanglongbing tolerance of the persian lime Compared with the mexican lime." *Frontiers in Plant Science* **12**: 685679. <https://doi.org/10.3389/fpls.2021.685679>.

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

1. S. Mpemboura Nsangou, B. L. Tonfack, **D. Mbeguie-A-Mbeguie**, C. Temegne Nono, G. Ntsomboh-Ntsefong and E. Youmbi, 2021. "African plum (*Dacryodes edulis* [G. Don] H.J. Lam) fruit development indexes clearly defined and phenophases correlated with temperature in the tropics." *Journal of Applied Biology & Biotechnology* **9**: 47-57. doi:10.7324/JABB.2021.9107.

4/ COM Communications sans actes Congrès international ou national

1. **E. Casagrande**, D. Plénet, S. Lurol, **F. Charles**, M. Génard, F. Lescourret and D. Bevacqua, 2021. Binders used in feed for their protection against mycotoxins. *ISHS Acta Horticulturae* **1311**, Online. <https://doi.org/10.17660/ActaHortic.2021.1311.21>

Équipe 5

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

1. M. Carrara, M. T. Kelly, F. Roso, **M. Larroque** and **D. Margout**, 2021. "Potential of Olive Oil Mill Wastewater as a Source of Polyphenols for the Treatment of Skin Disorders: A Review." *Journal of Agricultural and Food Chemistry* **69**, 26: 7268-7284. <https://doi.org/10.1021/acs.jafc.1c00296>.
2. S. Escobar, M. Santander, M. Zuluaga, I. Chacon, J. Rodriguez and **F. Vaillant**, 2021. "Fine cocoa beans production: Tracking aroma precursors through a comprehensive analysis of flavor attributes formation." *Food Chemistry* **365**, Décembre 2021: 130627. <https://doi.org/10.1016/j.foodchem.2021.130627>.
3. Y.A. Idres, **D. Tousch**, G. Cazals, A. Lebrun, S. Naceri, L. P. R. Bidel and **P. Poucheret**, 2021. "A novel sesquiterpene lactone xanthatin-13-(Pyrrolidine-2-carboxylic acid) isolated from burdock leaf up-regulates cells' oxidative stress defense pathway." *Antioxidants* **10**, 10: 1617. <https://doi.org/10.3390/antiox10101617>.
4. E. Jean-Marie, **D. Bereau**, **P. Poucheret**, **C. Guzman**, **F. Boudard** and **J. C. Robinson**, 2021. "Antioxidative and Immunomodulatory Potential of the Endemic French Guiana Wild Cocoa "Guiana"." *Foods* **10**, 3: 522. <https://doi.org/10.3390/foods10030522>.
5. E. Jean-Marie, **D. Bereau** and **J. C. Robinson**, 2021. "Benefits of Polyphenols and Methylxanthines from Cocoa Beans on Dietary Metabolic Disorders." *Foods* **10**, 9: 2049. <https://doi.org/10.3390/foods10092049>.
6. M. Santander, **F. Vaillant**, D. Sinuco, J. Rodriguez and S. Escobar, 2021. "Enhancement of fine flavour cocoa attributes under a controlled postharvest process." *Food Research International* **143**, Mai 2021: 110236. <https://doi.org/10.1016/j.foodres.2021.110236>.
7. **F. Vaillant**, V. Corrales-Agudelo, N. Moreno-Castellanos, A. Angel-Martin, J. C. Henao-Rojas, K. Munoz-Durango and **P. Poucheret**, 2021. "Plasma Metabolome profiling by high-performance chemical isotope-labelling LC-MS after acute and medium-term intervention with golden berry fruit (*Physalis peruviana* L.) confirming its impact on insulin-associated signaling pathways." *Nutrients* **13**, 9: 3125. <https://doi.org/10.3390/nu13093125>.

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

1. A.M. Descalzo, D.G. Pighin, **C. Dhuique-Mayer**, J.M. Lorenzo, G. Grigioni, 2021. Dynamics and innovative technologies affecting diets: implications on global food and nutrition security bookchapter, *Food Security and Nutrition*, 11 : 257-272, Academic Press, Elsevier

5/ COM Communications sans actes Congrès international ou national

1. **C. Dhuique-Mayer**, 2021. Effet des aliments fonctionnels enrichis en caroténoïdes dans la prévention du syndrome métabolique, *UM-Biotrace*, Online, 10-11 Février.

Équipe 6

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

1. **L. Akissoe**, Y. E. Madode, **Y. Hemery**, B. V. Donadje, **C. Icard-Verniere**, J. Hounhouigan and **C. Mouquet-Rivier**, 2021. "Impact of traditional processing on proximate composition, folate, mineral, phytate, and alpha-galacto-oligosaccharide contents of two West African cowpea (*Vigna unguiculata* L. Walp) based doughnuts." *Journal of Food Composition and Analysis* **96**, March 2021: 103753. <https://doi.org/10.1016/j.jfca.2020.103753>.
2. T. Antoine, **C. Icard-Verniere**, G. Scorrano, A. Salhi, C. Alimi, S. George, F. Carriere, **C. Mouquet-Rivier** and E. Reboul, 2021. "Evaluation of vitamin D bioaccessibility and mineral solubility from test meals containing meat and/or cereals and/or pulses using in vitro digestion." *Food Chemistry* **347**, 15 June 2021: 128621. <https://doi.org/10.1016/j.foodchem.2020.128621>.
3. K. Chan, J. Gallant, S. Leemaqz, D.A. Baldwin, M. Borath, H. Kroeun, J.R. Measelle, R. Ngik, S. Prak, **F.T. Wieringa**, L.N. Yelland, T.J. Green and K.C. 2021. "Whitfield. Assessment of salt intake to consider salt as a fortification vehicle for thiamine in Cambodia". *Ann N Y Acad Sci.* 1498(1):85-95. doi: **10.1111/nyas.14562**.
4. M. Dass, J. Nyako, C. Tortoe, N. Fanou-Fogny, E. Nago, J. Hounhouigan, **J. Berger**, **F.T. Wieringa** and **V. Greffeuille**, 2021. "Comparison of micronutrient intervention strategies in Ghana and Benin to cover micronutrient needs: simulation of bene-fits and risks in women of reproductive age." *Nutrients* **13**, 7. <https://doi.org/10.3390/nu13072286>.
5. J. Gallant, K. Chan, T. J. Green, **F.T. Wieringa**, S. Leemaqz, R. Ngik, J. Measelle, D. Baldwin, M. Borah, P. Sophonneary, L. Yelland, D. Hampel, S. Shahab-Ferdows, L. Allen, K. Jones, A. Koulman, D. Parkington, S. Meadows, H. Kroeun and K. C. Whitfield, 2021. "Low-dose thiamine supplementation of lactating Cambodian mothers improves human milk thiamine concentrations: a randomized controlled trial." *The American Journal of Clinical Nutrition* **114**, 1: 90-100. <https://doi.org/10.1093/ajcn/nqab052>.
6. **V. Greffeuille**, **S. Fortin**, R. Gibson, F. Rohner, A. Williams, M. F. Young, L. Houghton, J. Ou, M. A. Dijkhuizen, J. P. Wirth, R. L. Lander, C. M. McDonald, P. S. Suchdev, **J. Berger** and **F.T. Wieringa**, 2021. "Associations between Zinc and Hemoglobin Concentrations in Preschool Children and Women of Reproductive Age: An Analysis of Representative Survey Data from the Biomarkers Reflecting Inflammation and Nutritional Determinants of Anemia (BRINDA) Project." *The Journal of nutrition* **151**, 5: 1277-1285. <https://doi:10.1093/jn/nxaa444>.
7. M. Nurhasan, R.A. Prima, S.B. Olsen, **F.T. Wieringa**, M.A. Dijkhuizen, C. Chamnan and N. Roos, 2021 ; "Caretakers' perceptions and willingness-to-pay for complementary food in urban and rural Cambodia". *Matern & Child Nutrition* **17**(3): e13130. <https://doi.org/10.1111/mcn.13130>.
8. J. Measelle, D. Baldwin, J. Gallant, K. Chan, T. J. Green, **F.T. Wieringa**, M. Borah, S. Prak, D. Hampel, S. Shahab-Ferdows, L. Allen, H. Kroeun and K. C. Whitfield, 2021. "Thiamine supplementation holds neurocognitive benefits for breastfed infants during the first year of life." *Annals of the New York Academy of Sciences* **1498**, 1: 116-132. <https://doi.org/10.1111/nyas.14610>.

9. M. Mutunga, A. Rutishauser-Perera, A. Laillou, S. Prak, **J. Berger, F.T. Wieringa**, and P. Bahwere 2021 "The relationship between wasting and stunting in Cambodian children: Secondary analysis of longitudinal data of children below 24 months of age followed up until the age of 59 months". *PLoS One*. **16**, 11 : e0259765. <https://doi.org/10.1371/journal.pone.0259765>
10. Y. Seyoum, K. Baye and **C. Humblot**, 2021. "Iron homeostasis in host and gut bacteria – a complex interrelationship." *Gut Microbes* **13**, 1: 1-19. <https://doi.org/10.1080/19490976.2021.1874855>.
11. S.V. Som, M. Van der Hoeven, A. Laillou, E. Poirrot, T. Chan, K. Polman, M. C. Ponce and **F.T. Wieringa**, 2021. "Adherence to Child Feeding Practices and Child Growth: A Retrospective Cohort Analysis in Cambodia." *Nutrients* **13**, 1: 137. <https://doi.org/10.3390/nu13010137>.
12. A.M. Weber, B. A. Baxter, A. McClung, M. M. Lamb, Becker-Dreps S., Vilchez. S., O. Koita, **F.T. Wieringa** and E. P. Ryan, 2021. "Arsenic speciation in rice bran: Agronomic practices, postharvest fermentation, and human health risk assessment across the lifespan." *Environmental Pollution* **290**, 117962. <https://doi.org/10.1016/j.envpol.2021.117962>.
13. K.C. Whitfield, T. J. Smith, F. Rohner, **F. T.Wieringa** and T. J. Green, 2021. "Thiamine fortification strategies in low- and middle-income settings: a review." *Annals of the New York Academy of Sciences* **Janvier 2021**: 29-45. <https://doi.org/10.1111/nyas.14565>.

6/ COM Communications sans actes Congrès international ou national

1. S. Zoungrana and **C. Mouquet-Rivier**, 2021. Contribution nutritionnelle d'un programme de fortification commerciale pour les femmes en âge de procréer à Ouagadougou (Burkina Faso). *Journées Francophones de Nutrition (JFN)*, France, Lille, 10 au 12 Novembre
2. Akissoé F.L., **Icard-Vernière C.**, **Hemery Y.M.**, Madodé Y.E., Kpossilande C.E., Hounhouigan D.J., **Mouquet-Rivier C.** (2021). Consommation du niébé au Bénin : perceptions et freins à la consommation. *Rencontres Francophones sur les légumineuses - RFL3*, Edition en ligne, Anger, France, 24-25 février

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

1. **C. Humblot**, 2021. Des carences aux solutions nutritionnelles : cas des vitamines hydrosolubles et des folates en particulier *Journées Francophones de Nutrition*, France, Lille, 10 au 12 Novembre.
2. **C. Mouquet-Rivier**, 2021. Des carences aux solutions nutritionnelles : cas des minéraux et du fer en particulier. *Journées Francophones de Nutrition*, Lille, 10 au 12 Novembre.