

PRODUCTION BIBLIOGRAPHIQUE QUALISUD 2023
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Production bibliographique QUALISUD 2023

ACL Revue avec comité de lecture

ACTI Communications avec actes dans un congrès international

AFF Communication par Poster Congrès international ou national

COM Communications sans actes Congrès international ou national

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

1. **S. Guzman Penella, R. Boulanger, I. Maraval, G. Kopp, M. Corno, B. Fontez and A. Fontana, 2023.** "Link between flavor perception and volatile compound composition of dark chocolates derived from trinitario cocoa beans from Dominican Republic." *Molecules*, **28**, 9. <https://doi.org/10.3390/molecules28093805>.

Équipe 1– Équipe 3

1-3/ACL Revue avec comité de lecture

1. **A. Abbou, N. Kadri, G. Giovanetti, G. Morel, O. Aoun, A. Servent, K. Madani, M. Dornier and N. Achir, 2023.** "Reduction of antinutritional factors during *Pinus halepensis* seeds beverage Processing, a focus on phytates and oxalates." *Journal of Food Composition and Analysis*, **124**. <https://doi.org/10.1016/j.jfca.2023.105635>.
2. **L. Adinsi, I. Djibril Moussa, L. Honfozo, A. Bouniol, K. Meghar, E. O. Alamu, M. Adesokan, S. Arufe Vilas, M. Ofoeze, B. Okoye, T. Madu, F. Hotegni, U. Chijioke, B. Otegbayo, D. Dufour, J. D. Hounhouigan, H. Ceballos, C. Mestres and N. H. Akissoé, 2023.** "Characterising quality traits of boiled yam: Texture and taste for enhanced breeding efficiency and impact." *Journal of The Science of Food and Agriculture Online*. <https://doi.org/10.1002/jsfa.12589>.
3. **E. Arnaud, N. Menda, T. Tran, A. Asimwe, M. Kanaabi, K. Meghar, L. Forsythe, R. S. Kawuki, B. Ellebrock, I. S. Kayondo, A. Agbona, X. Zhang, T. Mendes, M.-A. Laporte, M. Nakitto, R. T. Ssali, A. Asfaw, B. Uwimana, C. Ogbete, G. Makunde, I. Maraval, L. Mueller, A. Bouniol, E. Fauvelle and D. Dufour, 2023.** "Connecting data for consumer preferences, food quality, and breeding in support of market-oriented breeding of root, tuber, and banana crops." *Journal of The Science of Food and Agriculture Online*. <https://doi.org/10.1002/jsfa.12710>.
4. **J. Ayala-Zavala, T. d. J. Castillo-Romero, M. Salgado-Cervantes, U. R. Marin-Castro, M. Vargas-Ortiz, D. Pallet and A. Servent, 2023.** "Review flash vacuum expansion: Effect on physicochemical, biochemical and sensory parameters in fruit processing." *Food Reviews International Online*. <https://doi.org/10.1080/87559129.2023.2197997>.
5. **A. Bechoff, L. Adinsi, G. Ngoh Newilah, M. Nakitto, Z. Deuscher, R. Ssali, U. Chijioke, E. Khakasa, K. Nowakunda, A. Bouniol, D. Dufour and C. Bugaud, 2023.** "Combined use of sensory methods for the selection of root, tuber and banana varieties acceptable to end-users." *Journal of The Science of Food and Agriculture, Online*. <https://doi.org/10.1002/jsfa.12723>.

6. **I. Boudina, M. Delalonde, L. Koegel, I. Maraval, N. Forestier-Chiron, R. Domingo, J. Ricci, T. Sharkawi and E. Rondet**, 2023. "Mechanical approach for the evaluation of the crispiness of food granular products." *Journal of Texture Studies* **54**, 5: 633-645. <https://doi.org/10.1111/jtxs.12764>.
7. **N. A. S. Diby, K. P. Deffan, L. Adinsi, A. Bechoff, A. L. Kanon, A. Bouniol, E. Yapi, Z. Deuscher, C. Bugaud, B. N'Zué and C. B. E. Djedji**, 2023. "Use of sensory and physico-chemical parameters to understand consumer perception of attiéké, a fermented cassava product". *Journal of The Science of Food and Agriculture*, **Online**. <https://doi.org/10.1002/jsfa.13141>
8. **F. Hadj Salem, N. Achir, N. Sieczkowski, R. Boulanger and A. Collignan**, 2023. "Modelling the transfer and degradation kinetics of aroma compounds from liquid media into coffee beans during simulated wet processing conditions." *Journal of Food Engineering* **343**. <https://doi.org/10.1016/j.jfoodeng.2022.111303>.
9. **M.E. Hougbo, L. Desfontaines, J.-L. Diman, G. Arnau, C. Mestres, F. Davrieux, L. Rouan, G. Beurier, C. Marie-Magdeleine, K. Meghar, E. O. Alamu, B. O. Otegbayo and D. Cornet**, 2023. "Convolutional neural network allows amylose content prediction in yam (*Dioscorea alata* L.) flour using near infrared spectroscopy." *Journal of The Science of Food and Agriculture Online*. <https://doi.org/10.1002/jsfa.12825>.
10. **K. Meghar, T. Tran, L. F. Delgado, M. A. Ospina, J. L. Moreno, J. Luna, L. Londono, D. Dufour and F. Davrieux**, 2023. "Hyperspectral imaging for the determination of relevant cooking quality traits of boiled cassava." *Journal of The Science of Food and Agriculture*, **Online**. <https://doi.org/10.1002/jsfa.12654>.
11. **G. Ngoh Newilah, C. Kendine Vepowo, A. T. Ngouno, D. Fangueng Kamgo, C. R. Nya Nzimi, J. Tembe Tembe, E. Ngombi Ngombi, I. Gouado, Z. Deuscher, A. Bouniol, O. Ayetigbo and D. Dufour**, 2023. "Relation between quantitative descriptive analysis and textural analysis of boiled plantain." *Journal of The Science of Food and Agriculture*, **Online**. <https://doi.org/10.1002/jsfa.12977>.
12. **K. Nowakunda, E. Khakasa, H. Ceballos, K. Akankwasa, R. Tumuhimbise, C. Bugaud, M. Asasira, B. Uwimana, A. Bouniol, E. Nuwamanya, L. Forsythe, P. Marimo, D. Dufour and W. Tushemereirwe**, 2023. "East African highland cooking banana: towards an efficient selection of hybrids with user-preferred food quality traits." *Journal of The Science of Food and Agriculture*, **Online**. <https://doi.org/10.1002/jsfa.13070>.
13. **E. Nuwamanya, W. Enoch, M. Kanaabi, F. B. Namakula, A. Katungisa, I. Lyatumi, E. Williams, E. O. Alamu, D. Dufour, R. Kawuki and F. Davrieux**, 2023. "Development and validation of near-infrared spectroscopy procedures for prediction of cassava root dry matter and amylose contents in Ugandan cassava germplasm." *Journal of The Science of Food and Agriculture Online*. <https://doi.org/10.1002/jsfa.12966>.
14. **P. Rodríguez, J. Villamizar, L. Londoño, T. Tran and F. Davrieux**, 2023. "Quantification of Dry Matter Content in Hass Avocado by Near-Infrared Spectroscopy (NIRS) Scanning Different Fruit Zones." *Plants-Basel* **12**, 17. <https://doi.org/10.3390/plants12173135>.
15. **A. Servent, G. Cazals, C. Perfetto and N. Achir**, 2023. "Kinetic modeling of four folates in a model solution at different temperatures and pH to mimic their behavior in foods during processing." *Journal of Food Process Engineering*, **46**, 4. <https://doi.org/10.1111/jfpe.14288>.
16. **S. Sroy, S. Avallone, A. Servent, S. In and E. Arnaud**, 2023. "Does drying preserve the nutritional

quality of small freshwater fish without excessive concentrations of heavy metals ?" *Current Research in Food Science*, **6**. <https://doi.org/10.1016/j.crfs.2023.100489>.

17. **M. Yin, M. Weil, S. Avallone, S., I. Maraval, N. Forestier-Chiron, A. Servent, P. Bohuon**, (2023). Impact of cooking, drying and grinding operations on chemical content, functional and sensorial qualities of *Curcuma longa* L. *Journal of Food Measurement and Characterization*, **17**(1), 998-1008. <https://doi.org/10.1007/s11694-022-01683-w>

1-3/ AFF Communications par poster Congrès international ou national

1. **F. Da Costa, C. Mertz, A. Servent, N. Achir**, B. Munanga and **M. Dornier**, 2023. Physicochemical characterization and bioactive compounds of *Anysophillea boehmii* Engl.: A wild fruit from Angola. *1st URNM International Scientific Conference*, University Rainha Njinga a Mbande, Malanje (Angola), 14-16 décembre.
2. **A. Servent**, M. Soto, E. Violleau Salmane, **N. Achir**, 2023. Chemical changes in papaya fruit during vacuum frying – a focus on sugars reactivities, ICEF. Nantes, 19-23 juin 2023.
3. M. Soto, **A. Servent**, E. Violleau Salmane, **N. Achir**, 2023. Study of the reactivity of sugars correlated to the appearance of compounds of sensory and nutritional interest during vacuum frying of papaya fruit, 3rd Food Chemistry Conference , Dresden, Germany, 10-12 October.

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

1. **M.S. Behanzin, C. Mertz, A. Servent**, I.B. Chabi, IR. Kapel, P. Kayodé, **M. Dornier**, 2023. Caractérisation des baies de Sistrè (*Synsepalum dulcificum*) du Bénin et étude de la stabilité thermique de la pulpe des fruits. VIII^e Colloque des Sciences, Cultures et Technologies de l'Univ. d'Abomey Calavi, Abomey Calavi, Bénin. 26-28 septembre

Équipe 1 – Équipe 5

1-5/ AFF Communications par poster Congrès international ou national

1. S. Boada, **A. Servent**, J. Astier, J. F. Landrier, M. C. Urdaci, K. Lambert, **C. Dhuique-Mayer**, 2023. A probiotic functional food enriched in phytosterols and carotenoids prevents metabolic syndrome with histological changes in adipose and liver tissues in HFD rat. *4 th International Conference on FOOD BIOACTIVES& HEALTH*. Prague, République Tchèque 18-21 septembre 2023

1-5/ COM Communications sans actes Congrès international ou national

1. **C. Dhuyque-Mayer**, S. Boada, **A. Servent**, L. J.F., K. Lambert, M. Mokrani, C. Jacquot, M.C. Urdaci, 2023. A probiotic functional food enriched in phytosterols and carotenoids to target hypercholesterolemia, insulin resistance, vitamin a status and gut microbiota in high fat diet-induced metabolic syndrome rats. 4 th International Conference on FOOD BIOACTIVES& HEALTH Prague, République Tchèque 18-21 septembre 2023

Équipe 1 – Équipe 6

1-6/ ACL Revue avec comité de lecture

1. **M.Cancalon, Y. Hemery, N. Barouh, B. Baréa**, C. C. Berton-Carabin, L. Birault, **E. Durand, P. Villeneuve** and C. Bourlieu-Lacanal, 2023. "Comparison of the effect of various sources of saturated fatty acids on infant follow-on formulas oxidative stability and nutritional profile". *Food Chemistry* **429**, 136854. <https://doi.org/10.1016/j.foodchem.2023.136854>.
2. **M. Cancalon, N. Barouh, Y. Hemery, B. Baréa, E. Durand, C. Boulieu-Lacanal, P. Villeneuve**, 2023.

« Stabilization of infant formulas against lipid oxidation: what are the key structural levers” ?. *European Journal of Lipid Science and Technology* **125**, 202300161. <https://doi.org/10.1002/ejlt.202300161>.

3. **M. Cancalon, Y. M. Hemery, N. Barouh**, R. Thomopoulos, **B. Baréa, E. Durand, P. Villeneuve** and C. Bourlieu Lacanal, 2023. “Dataset of the nutritional composition of follow-on infant formulas commercialized worldwide in 2021”. *Data in Brief* **50**. <https://doi.org/10.1016/j.dib.2023.109649>.
4. **M. Cancalon, Y. M. Hemery, N. Barouh, E. Durand, P. Villeneuve** and C. Bourlieu Lacanal, 2023. « Overview of the nutritional composition of infant flours commercialized worldwide in 2021 ». *Recherche Data Gov.*. <https://doi.org/10.57745/TUSCF>.
5. **M. Cancalon, Y. M. Hemery, N. Barouh, R. Thomopoulos, E. Durand, P. Villeneuve**, C. Bourlieu Lacanal, 2023. « Panorama of the nutritional composition of follow-on infant formula commercialized worldwide in 2021 ». *Data Gov.* <https://doi.org/10.57745/CLER60>.

1-6/ AFF Communications par poster Congrès international ou national

1. **M. Cancalon, N. Dormoy, Y. Hemery, N. Barouh, B. Barea, E. Durand, V. Micard, P. Villeneuve** and C. Bourlieu Lacanal, 2023. Oxidative Stability and nutritional profile of omega-3 enriched flours optimized for infant nutrition. *15th ISSFAL International Congress*, Nantes, 2-5 juillet.
2. **M. Cancalon, Y. Hemery, N. Barouh, B. Baréa, V. Micard, E. Durand, P. Villeneuve** and C. Bourlieu Lacanal, 2023. Adéquation des valeurs nutritionnelles des préparations pour nourrissons et farines infantiles avec les recommandations et besoins des enfants de 6 à 12 mois. *Journées francophones de la nutrition*, Marseille. 6-8 décembre.

Équipe 1 – Équipe 5 – Équipe 3

1-5-3/ AFF Communications par poster Congrès international ou national

1. A.B. Sow, **A. Servent, C. Dhuique-Mayer** and **M. Dornier**, 2023. Semi-industrial scaling up of a membrane process to obtain a nutrient-dense citrus concentrate. *ICEF14, International Congress on Engineering and Food*, Nantes, 20-23 juillet.

Équipe 2 – Équipe 6

2-6/ ACL Revue avec comité de lecture

1. F. Bationo, Y. Seyoum, **V. Chochois**, A. Tamene, S. Kariluoto, P. Saris, K. Baye, M. Edelmann, N. Leconte, **C. Humblot**, 2023. « Bacterial diversity and community structure of some traditional African and European cereal-based fermented foods identified by high-throughput sequencing ». *Food Bioscience*, **56**, 103346. <https://doi.org/10.1016/j.fbio.2023.103346>.

Équipe 3 – Équipe 4

3-4/ ACL Revue avec comité de lecture

1. **O. Ayetigbo, S. Arufe, A. Kouassi**, L. Adinsi, M. Adesokan, A. Escobar, L. F. Delgado, A. Tanimola, O. Oroniran, C. K. Vepowo, M. Nakitto, E. Khakasa, U. Chijioke, K. Nowakunda, G. Ngoh Newilah, B. Otegbayo, N. Akissoe, **M. Lechaudel, T. Tran**, E. O. Alamu, B. Maziya-Dixon, **C. Mestres** and **D. Dufour**, 2023. "Review of instrumental texture measurements as phenotypic tool to assess textural diversity of root, tuber and banana food products." *Journal of The Science of Food and Agriculture Online*. <https://doi.org/10.1002/jsfa.13072>.
2. G. Ngoh Newilah, C. Kendine Vepowo, C.R. Nya Nzimi, C. Kuate Kengne, A. Takam Ngouno, C.K.

Nana, V. Meli Meli, I. Gouado, **D. Dufour, D. Mbéguié-A-Mbéguié**, 2023. "User preferences and consumer acceptability of boiled plantain in rural and urban localities in Cameroon." *Journal of the Science of Food and Agriculture Online*. <https://doi.org/10.1002/jsfa.13090>.

Équipe 3 – Équipe 4 – Équipe 1

3-4-1/ ACL Revue avec comité de lecture

1. **G.A. Wakem**, L.B.Tonfack, E. Youmbi, A. Fotso Kuate, C. Masso, K.K.M. Fiaboe, R. Ndango, I. Tize, **J. Grabulos, D. Dufour**, R. Ndjouenkeu, **D. Mbéguié-A-Mbéguié**. 2023. "Histological and biophysical changes of cassava roots during retting, a key step of fufu processing." *Journal of the Science of Food and Agriculture Online*. <https://doi.org/10.1002/jsfa.13130>

Équipe 3 – Équipe 5

3-5/ COM Communications sans actes Congrès international ou national

1. **C. Demoulin, J. Ricci, S. Carlier**, D. Veillant, P. Lenclu, **C. Garcia, L. Dahdouh**, 2023. Caractérisations rhéophysiques et optimisation de la microfiltration de la pulpe de mangue. *57ème congrès du Groupe Français de Rhéologie*, Paris, France, 24-26 Octobre 2023.

Équipe 3 – Équipe 1 – Équipe 4

3-1-4/ ACL Revue avec comité de lecture

1. **C. Mestres**, M. Taylor, G. McDougall, **S. Arufe, T. Tran**, E. Nuwamanya, **D. Dufour**, M. Nakitto, **K. Meghar**, D. Rinaldo, **L. Ollier, R. Domingo**, J. L. Moreno, L. F. Delgado, H. A. Kouassi, N. N. A. S. Diby, **D. Mbéguié-A-Mbéguié**, N. Akissoe, L. Adinsi and A. Rolland-Sabate, 2023. "Contrasting effects of polysaccharide components on the cooking properties of Roots, Tubers and Bananas (RTBs)." *Journal of The Science of Food and Agriculture Online*. <https://doi.org/10.1002/jsfa.12914>.
2. **E. Siguemoto, I. Collombel**, C. G. Hatchy, **C. Delpech, J. Grabulos, P. Brat, O. Hubert** and **J. M. Meot**, 2023. "Control of banana anthracnose by hot water dip: a semi-empirical model coupling heat transfer and *Colletotrichum musae* inactivation." *Postharvest Biology and Technology* **195**, Janvier 2023. <https://doi.org/10.1016/j.postharvbio.2022.112139>.

Équipe 3 – Équipe 2 – Équipe 1

3-2-1/ ACL Revue avec comité de lecture

1. **A. Kondybayev, N. Achir, C. Mestres, I. Collombel, C. Strub, J. Grabulos**, N. Akhmetsadykov, A. Aubakirova, U. Kamidinkyzy, W. Ghanmi and G. Konuspayeva, 2023. "Growth Kinetics of *Kazachstania unispora* and Its Interaction with Lactic Acid Bacteria during Qymyz Production." *Fermentation* **9**, 2. <https://doi.org/10.3390/fermentation9020101>.

Équipe 4 – Équipe 1

4-1/ ACL Revue avec comité de lecture

1. **J.S. Zuniega, J. Grabulos., M. Lebrun**, T. Aumond, C. Daniel, **P. Brat, D. Farrusseng**. 2023. "Encapsulation of thymol and limonene in metal-organic frameworks for inhibition of *Colletotrichum musae* growth." *International Journal of Food Science and Technology*. **Online**. <https://doi.org/10.1111/ijfs.16812>.

4-1/ AFF Communications par poster Congrès international ou national

1. **J. Zuniega, J. Grabulos, M. Lebrun**, D. Farrusseng and **P. Brat**, 2023. "Inhibition of *Colletotrichum*

musae growth using thymol encapsulated in metal-organic frameworks (MOFs)". *12th International Congress of Plant Pathology, Lyon, 20-25 août.*

Équipe 4 – Équipe 2

4-2/ ACL Revue avec comité de lecture

1. **G. Lalanne-Tisne, B. Barral, A. Taibi, Z. K. Coulibaly, P. Burguet, F. Rasoarahona, L. Quinton, J. C. Meile, H. Boubakri and H. Kodja**, 2023. "Exploring the Phytobeneficial and Biocontrol Capacities of Endophytic Bacteria Isolated from Hybrid Vanilla Pods." *Microorganisms* **11**, 7. <https://doi.org/10.3390/microorganisms11071754>.

Équipe 5 – Équipe 2

5-2/ COM Communications sans actes Congrès international ou national

1. **M. Nabot, C. Garcia, C. Brabet** and F. Remize, 2023. Lactofermentation to design functional foods from sweet potato. *37th EFFoST International Conference, Valencia, Espagne, 6-8 novembre.*

Équipe 5 – Équipe 1 - Équipe 4

5-1-4/ ACL Revue avec comité de lecture

1. **I. Boukhers, S. Morel, J. Kongolo, R. Domingo, A. Servent, L. Ollier, H. Kodja, T. Petit and P. Poucheret**, 2023. "Immunomodulatory and antioxidant properties of *Ipomoea batatas* flour and extracts obtained by green extraction." *Current Issues in Molecular Biology* **45**, 9: 6967-6985. <https://doi.org/10.3390/cimb45090440>.

Équipe 5 – Équipe 3 - Équipe 1

5-3-1/ AFF Communications par poster Congrès international ou national

1. **H. A. Miramontes-Escobar, N. Hengl, M. Dornier, A. Servent, C. Mertz, F. Vaillant, R. Ortiz-Basurto**, 2023. Direct coupling of low frequency ultrasound to a crossflow microfiltration pilot plant for pulpy fruit juice clarification (*Artocarpus heterophyllus* Lam.). ICEF14, International Congress on Engineering and Food. Nantes 20-23 juin.

Équipe 6 – Équipe 5

6-5/ AFF Communications par poster Congrès international ou national

1. **N. Fioroni, C. Mouquet-Rivier, F. Boudard and C. Laurent-Babot**, 2023. « Anti-inflammatory effect of polar and non-polar extracts of African Green Leafy Vegetables on LPS-stimulated THP-1 macrophages ». 4th International Conference on food bioactives and health Prague, République Tchèque. 18-21 septembre.

Équipe 1

1/ACL Revue avec comité de lecture

1. **C. Banares, B. Baréa, A. Chabni, C. F. Torres, E. Durand and P. Villeneuve**, 2023. "A comparative study of lupeol extraction from a by-product of lupin processing by hydrophobic natural deep eutectic solvents and their precursor components." *European Journal of Lipid Science and Technology* **125**, 12. <https://doi.org/10.1002/ejlt.202300021>.
2. **S. Beaubier, E. Durand, C. Lenclume, F. Fine, A. Aymes, X. Framboisier, R. Kapel and P. Villeneuve**, 2023. "Chelating peptides from rapeseed meal protein hydrolysates: identification and evaluation

- of their capacity to inhibit lipid oxidation." *Food Chemistry* **422**, Octobre 2023. <https://doi.org/10.1016/j.foodchem.2023.136187>.
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 4. B. Bertrand, A. P. Davis, **I. Maraval**, **N. Forestier** and D. Mieulet, 2023. "Potential beverage quality of three wild coffee species (*Coffea brevipes*, *C. congensis* and *C. stenophylla*) and consideration of their agronomic use." *Science Food and Agriculture* **103**, 7. <https://doi.org/10.1002/jsfa.12347>.
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1/ AFF Communication par Poster Congrès international ou national

1. **J. Wind, E. Durand, B. Barea, M. Taty, R. Pradelles, A. Servent and P. Villeneuve**, 2023. Optimization of Lipid Hydroperoxides determination using Triphenylphosphine/Triphenylphosphine Oxide (TPP/TPPO) Assay Coupled with FTIR-ATR Spectroscopy. *19th Euro Fed Lipid Congress and Expo*. 17-20 septembre.
2. **N. Barouh, J. Wind**, V. Chuat, V. Gagnaire, F. Valence, C. Bourlieu Lacanal, M. Subileau, 2023. Variations in *Chlorella* spp. lipid content in commercial and in-lab produced biomass. 80 years of SFEL. Journées Chevreul. 18-20 janvier, Paris, France.
3. J. Kergomard, F. Carrière, M. Subileau, L. Chonchon, G. Paboeuf, **N. Barouh**, C. Bourlieu Lacanal, V Vié, 2023. Interfacial adsorption and lipolysis behavior of gplrp2 onto natural lipid membrane extracts from microalgae *Chlorella vulgaris* walnuts and almonds. 80 years of SFEL. Journées Chevreul. 18-20 janvier, Paris, France.
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Équipe 2

2/ACL Revue avec comité de lecture

1. **A. Aloui, J. Ben Salah-Abbès, A. Zinedine, J.-C. Meile, A. Riba, N. Durand, D. Montet, S. Abbès and C. Brabet**, 2023. "Occurrence of pre- and postharvest multi-mycotoxins in durum wheat grains collected in 2020 and 2021 in two climatic regions of Tunisia." *Food Additives and Contaminants: Part B* **16**, 3: 274-287. <https://doi.org/10.1080/19393210.2023.2219996>.
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2/ ACTI Communications avec actes dans un congrès international

1. C.L. Rodriguez, **C. Strub**, **V. Chochois**, **N. Durand**, C. Verhaecke-Vaessen, **A. Fontana-Tachon**, T. Guehi, A. Medina and **S. Schorr-Galindo**, 2023. Biocontrol of mycotoxigenic fungi by Lactic Acid Bacteria and Yeasts in coffee. *14th International Congress on Engineering and Food*, Nantes, 20-23 juin.

2/ AFF Communication par Poster Congrès international ou national

1. A. Chiadò Rana, C. Valat, G. Cazeau, **K. Bethune**, **V. Chochois** and **C. Teyssier**, 2023. Characterization of bacterial communities during bovine raw milk and artisanal uncooked pressed cheese production: Implications for dairy products safety and quality. *13th European Farmhouse and Artisan Cheese & Dairy Meeting*, Grangeneuve, Suisse, 11-13 octobre.

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

1. L. Dole, 2023. Alternaria toxins: prevention and control for tomato food chain. *Webinaire Amitom (International Mediterranean Association of Processed Tomatoes) of Alternaria working group*, 14 juin.
2. **S. Schorr Galindo**, 2023. Patrisk project methods and results: transition from patulin in apple to alternaria toxins in tomato. *Webinaire Amitom (International Mediterranean Association of Processed Tomatoes) of Alternaria working group*, 12 avril.

Équipe 3

3/ ACL Revue avec comité de lecture

1. B. Abolore, A. Afolabi, O. Olamide, E. Gospel, **D. Dufour**, **A. Bouniol**, P. Iluebbey, R. Ndjouenkeu, R. Ismail and B. Teeken, 2023. "Genetic and environmental effects on processing productivity and food product yield: drudgery of women's work." *Journal of The Science of Food and Agriculture Online*. <https://doi.org/10.1002/jsfa.13079>.
2. S.A. Adegbite, W. B. Asiru, M. Sartas, **T. Tran**, L. A. Taborda Andrade, **A. Chapuis**, M. G. Ojide and A. Abass, 2023. "Development of a pilot scale energy efficient flash dryer for cassava flour." *Resources, Environment and Sustainability* **13**, Septembre 2023. <https://doi.org/10.1016/j.resenv.2023.100117>.
3. C.I. Aghogho, S. I. Kayondo, B. Maziya-Dixon, S. J. Y. Eleblu, I. Asante, S. K. Offei, E. Parkes, A. I. Smith, M. Adesokan, R. Abioye, U. Chijioke, O. Kayode, P. Kulakow, C. Egesi, **D. Dufour** and I. Y. Rabbi, 2023. "Exploring genetic variability, heritability, and trait correlations in gari and eba quality from diverse cassava varieties in Nigeria." *Journal of The Science of Food and Agriculture Online*. <https://doi.org/10.1002/jsfa.12889>.
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profiles and their correlation with consumer preferences: Implications for cassava breeding." *Journal of The Science of Food and Agriculture Online*. <https://doi.org/10.1002/jsfa.12518>.

5. K. Akankwasa, P. Marimo, **A. Bouniol**, R. Tumuhimbise, M. Asasira, S. Kisakye, E. Khakasa, E. Tinyiro, Y. Mukasa, L. Tukashaba, M. G. Namuddu, P. B. Ssenyonga, **D. Dufour**, W. Tushemereirwe and K. Nowakunda, 2023. "Analysis of association of sensory and laboratory assessments for quality and consumer acceptability of steamed East Africa Highland Bananas." *Journal of The Science of Food and Agriculture Online*. <https://doi.org/10.1002/jsfa.13043>.
6. **S. Arufe Vilas**, **O. Ayetigbo**, **R. Domingo**, L. Adinsi, I. Djibril Moussa, **L. Honfozo**, N. H. Akissoé, **A. Bouniol** and **C. Mestres**, 2023. "Instrumental procedures to assess the extensibility of pounded yam and relationship with sensory stretchability and consumer preferences." *Journal of The Science of Food and Agriculture Online*. <https://doi.org/10.1002/jsfa.12598>.
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8. B. Bertrand, A. P. Davis, **I. Maraval**, **N. Forestier** and D. Mieulet, 2023. "Potential beverage quality of three wild coffee species (*Coffea brevipes*, *C. congensis* and *C. stenophylla*) and consideration of their agronomic use." *Journal of The Science of Food and Agriculture* **103**, 7: 3602-3612. <https://doi.org/10.1002/jsfa.12347>.
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3/ACTI Communications avec actes dans un congrès international

1. M. Diallo, **A. Chapuis**, **M. Madoumier**, J. Bassama and **A. Collignan**, 2023. Study and improvement of the cashew nut Shelling process. *14th International Congress on Engineering and Food*, 20-23 juin.
2. **M. Madoumier**, T. Savoure, **M. Rivier**, **M. Dornier** and **A. Collignan**, 2023. Integrated design of a sustainable mobile fruit & vegetable processing unit. *14th International Congress on Engineering and Food*, Nantes, 20-23 juin.
3. T. Savoure, **M. Madoumier**, **M. Rivier**, **M. Dornier** and **A. Collignan**, 2023. Integrated design of a sustainable mobile fruit & vegetable processing unit. *ICEF14*, Nantes, 20-23 juin.

3/AFF Communication par Poster Congrès international ou national

1. **E. Siguemoto**, L. Atmani, **L. Ollier**, **C. Mestres** and **J. M. Meot**, 2023. Temperature and water activity dependence of α -galactosides degradation in cowpea bean during steeping process. *International Congress on Engineering and Food (ICEF14)*, Nantes, 20-23 juin.

3/ COM Communications sans actes Congrès international ou national

1. A. Battimelli, H. Carrère, S. Lèbre, **C. Wisniewski**, G. David, C. Negrell-Guierao and **L. Vachoud**, 2023. Functionalized chitosan as a biosourced coagulant/flocculant for solid and liquid phase separation of sewage sludge digestate. *Seven International Symposium on Environmental Biotechnology and Engineering (7ISEBE)*, Marseille, France., 22-26 mai.
2. **F. Courtois**, L. Van der Werf and **A. Chapuis**, 2023. A new process simulator to optimize production design according to the local context: case of cassava flour. *ICEF14, International Congress on Engineering and Food*, Nantes, 20-23 juin.
3. **C. Mestres**, **E. Siguemoto**, **L. Ollier** and L. Avezum, 2023. Impact of pH and temperature on α -galactosides diffusion and degradation during steeping and cooking processes of chickpea, lentils, and beans. *International Congress on Engineering and Food (ICEF14)*, Nantes 20-23 juin.

Équipe 4

4/ ACL Revue avec comité de lecture

1. E. Casagrande, M. Genard, S. Lurol, **F. Charles**, P. Valsesia, M. M. Memah and F. Lescourret, 2023. "Synergy between pre-harvest practices and storage conditions to achieve good quality nectarines and prevent brown rot losses during storage: A modeling framework." *Computers and Electronics in Agriculture* **210**. <https://doi.org/10.1016/j.compag.2023.107891>.
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4/ ACTI Communications avec actes dans un congrès international

1. I. Grechi, F. Normand, J. Vaillant, E. Carrié, **M. Léchaudel**, F. Boudon. 2023. V-Mango, a functional-structural plant model of mango tree growth, development and fruit production - from model design to applications. XIII International Mango Symposium, ISHS. Malaga, Espagne, 29 Septembre - 3 Octobre.

4/ AFF Communication par Poster Congrès international ou national

1. I. Grechi, **M. Léchaudel**, A. Ratnadass. 2023. Management of fruit fly damage via mango harvest timing optimization: a modelling approach. XIII International Mango Symposium, ISHS. Malaga, Espagne, 29 Septembre - 3 Octobre.

Équipe 5

5/ ACL Revue avec comité de lecture

1. S. Amzali, V. D. Wilson, S. Bommart, M. C. Picot, S. Galas, J. Mercier, **P. Poucheret**, J. P. Cristol, S. Arbogast and D. Laoudj-Chenivresse, 2023. "Nutritional Status of Patients with Facioscapulohumeral Muscular Dystrophy." *Nutrients* **15**, 16. <https://doi.org/10.3390/nu15071673>.
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6. **M. Diawara, I. Boukhers, K. Portet, O. Duchamp, S. Morel, F. Boudard, L. Traore, A. Michel, C. Dhuique-Mayer and P. Poucheret**, 2023. "Comparative evaluation of the antioxidant and anti-inflammatory properties of *Musa cavendish* and *Musa paradisiaca* pulp and peel extracts from guinea." *Journal of Drug Delivery and Therapeutics* **13**, 8: 18-28. <https://doi.org/10.22270/jddt.v13i8.5928>.
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9. L. Morand-Laffargue, S. Delbecq, B. Creton, D. Sabatier, M. Papin, **C. Dhuique-Mayer** and P. Borel, 2023. "Bioaccumulated provitamin A in black soldier fly larvae is bioavailable and capable of improving vitamin A status of gerbils." *Food Research International* **171**, Septembre 2023. <https://doi.org/10.1016/j.foodres.2023.113064>.
10. **F. Vaillant, S. Ilano, A. A. Martin and N. Moreno-Castellanos**, 2023. "Main urinary biomarkers of golden berries (*Physalis peruviana*) following acute and short-term nutritional intervention in healthy human volunteers." *Food Research International* **173**, Part 2. <https://doi.org/10.1016/j.foodres.2023.113443>.

Équipe 6

6/ ACL Revue avec comité de lecture

1. I. Aiello, S. Kounnavong, H. Vinathan, K. Philavong, C. Luangphaxay, S. S., J. Blomberg and **F. T. Wieringa**, 2023. "Short-Term Acceptability of Ready-to-Use Therapeutic Foods in Two Provinces of Lao People's Democratic Republic " *Nutrients* **15**, 17. <https://doi.org/10.3390/nu15173847>.
2. **L. Akissoe, Y. M. Hemery, Y. E. Madode, C. Icard-Verniere, I. Rochette, C. Picq, D. J. Hounhouigan and C. Mouquet-Rivier**, 2023. "Current Consumption of Traditional Cowpea-Based Dishes in South Benin Contributes to at Least 30% of the Recommended Intake of Dietary Fibre, Folate, and Magnesium." *Nutrients* **15**, 6. <https://doi.org/10.3390/nu15061314>.
3. A. Bechoff, J. de Bruyn, A. Alpha, **F. Wieringa** and **V. Greffeuille**, 2023. "Exploring the

Complementarity of Fortification and Dietary Diversification to Combat Micronutrient Deficiencies: A Scoping Review." *Current Developments in Nutrition* **7**, 2. <https://doi.org/10.1016/j.cdnut.2023.100033>.

4. **H. Ashagrie**, K. Baye, **B. Guibert**, Y. Seyoum, **I. Rochette** and **C. Humblot**, 2023. « Cereal-based fermented foods as a source of folate and cobalamin: The role of endogenous microbiota ». *Food Research International*, **174**, 113625. <https://doi.org/10.1016/j.foodres.2023.113625>.
5. **N. Fioroni**, **C. Mouquet-Rivier**, E. Meudec, V. Cheyner, **F. Boudard**, **Y. Hemery** and **C. Laurent-Babot**, 2023. "Antioxidant Capacity of Polar and Non-Polar Extracts of Four African Green Leafy Vegetables and Correlation with Polyphenol and Carotenoid Contents." *Antioxidants* **12**, 9. <https://doi.org/10.3390/antiox12091726>.
6. **V.M. Friesen**, J. C. Miller, R. B. Bitantes, M. F. D. Reario, C. D. Arnold, M. N. N. Mbuya, L. M. Neufeld, **F. T. Wieringa**, A. Stormer, M. V. Capanzana, C. V. D. Cabanilla, G. Lietz, M. J. Haskell and R. Engle-Stone, 2023. "Comparing two simplified questionnaire-based methods with 24-h recalls for estimating fortifiable wheat flour and oil consumption in Mandaluyong City, Philippines." *Maternal and Child Nutrition* **19**, 3. <https://doi.org/10.1111/mcn.13486>.
7. **V. Greffeuille**, M. Dass, N. Fanou-Fogny, J. Nyako, **J. Berger** and **F. T. Wieringa**, 2023. « Micronutrient intake of children in Ghana and Benin: Estimated contribution of diet and nutrition programs ». *Maternal and Child Nutrition* **19**, 2. <https://doi.org/10.1111/mcn.13453>
8. **C. Icard-Verniere**, **S. Zoungrana**, N. N. Ze and **C. Mouquet-Rivier**, 2023. "Safou, an atypical fruit in the traditional diet in Cameroon." *Cahiers Agricultures* **32**. <https://doi.org/10.1051/cagri/2023013>.
9. D.K.D. Kouadio, **F. Wieringa**, **V. Greffeuille** and **C. Humblot**, 2023. "Bacteria from the gut influence the host micronutrient status." *Critical Reviews in Food Science and Nutrition Online*. <https://doi.org/10.1080/10408398.2023.2227888>.
10. J.M. Labonte, H. Kroeun, S. Sambo, N. Rem, B. L. Luhovyy, C. D. Karakochuk, T. J. Green, **F. T. Wieringa**, P. Sophonneary, J. R. Measelle, D. Baldwin and K. C. Whitfield, 2023. "Restricting diet for perceived health benefit: A mixed-methods exploration of peripartum food taboos in rural Cambodia." *Maternal and Child Nutrition* **19**, 3. <https://doi.org/10.1111/mcn.13517>.
11. R. Muon, C. Lai, V. Hervé, R. Zaiss, F. Chassagne, E. Bureau-Point, S. Marchand, M. Audibert, **J. Berger**, **F.T. Wieringa**, T. Savouré, K. Sok, J.D Meunier, V. Ann, P. Jouquet, P., 2023. « Abundance, perceptions and utilizations of termite mounds in Cambodia ». *Soil Use and Management*, **39**, 3. <https://doi.org/10.1111/sum.12893>.
12. A. Rachmadewi, D. D. Soekarjo, B. R. Bait, J. Suryantan, R. Noor, J. H. Rah and **F. T. Wieringa**, 2023. "Ready-to-Use Therapeutic Foods (RUTFs) Based on Local Recipes Are as Efficacious and Have a Higher Acceptability than a Standard Peanut-Based RUTF: A Randomized Controlled Trial in Indonesia." *Nutrients* **15**. <https://doi.org/10.3390/nu15143166>.
13. S. Sigh, L. Lauritzen, **F. T. Wieringa**, A. Laillou, C. Chamnan, K. D. Stark and N. Roos, 2023. "Changes in polyunsaturated fatty acids during treatment of malnourished children may be insufficient to reach required essential fatty acid levels - A randomised controlled trial." *Clinical nutrition* **42**, 9: 1778-1787. <https://doi.org/10.1016/j.clnu.2023.08.003>.

14. S. Sigh, N. Roos, C. Chhoun, A. Lailou and **F. T. Wieringa**, 2023. "Ready-to-Use Therapeutic Foods Fail to Improve Vitamin A and Iron Status Meaningfully during Treatment for Severe Acute Malnutrition in 6–59-Month-old Cambodian Children." *Nutrients* **15**, 4. <https://doi.org/10.3390/nu15040905>.
15. S.V. Som, **F. T. Wieringa**, M. C. Ponce, K. Polman, P. Dakurah, D. Duncan, J. Blomberg, S. Rasphone and M. Van der Hoeven, 2023. "Association of both Water, Sanitation and Hygiene (WASH) and Infant and Young Child Feeding (IYCF) practices with childhood malnutrition in Lao PDR: a cross-sectional study of the 2017 Lao Social Indicator Survey II." *Bmj Open* **13**, 10. <https://doi.org/10.1136/bmjopen-2023-073974>.
16. B. Turton, S. Sullivan, T. Chher, S. Hak, K. Sokal-Gutierrez, **F. T. Wieringa** and A. Singh, 2023. "Caries Incidence Is Associated with Wasting among Cambodian Children." *Journal of Dental Research* **102**, 2: 157-163. <https://doi.org/10.1177/0022034522112671>.
17. A. M. Weber, S. Barbazza, M. D. Fauzi, A. Rachmadewi, R. Zuhriana, F. K. Putri, M. Campos Ponce, M.v.d. Hoeven, R. Rimbawan, Z. Nasution, P.E. Giriwono, **F.T. Wieringa**, D.D. Soekarjo, E.P. Ryan, 2023. « Solutions to Enhance Health with Alternative Treatments (SEHAT) protocol: a double-blinded randomised controlled trial for gut microbiota-targeted treatment of severe acute malnutrition using rice bran in ready-to-use therapeutic foods in Indonesia ». *BMJ open* , **13**(11), e076805. <https://doi.org/10.1136/bmjopen-2023-076805>.
18. **F.T. Wieringa**, and D. I. Thurnham, 2023. "Inflammation, Biomarkers, and Real Nutritional Status." *The Journal of nutrition* **153**, 3: 605-607. <https://doi.org/10.1016/j.tjnut.2023.01.007>.
19. **S. Zoungrana**, J. W. Somé, Y. Martin-Prével, H. B. Lanou, S. Kouanda and **C. Mouquet-Rivier**, 2023. "Estimation of food portion sizes in women of childbearing age and young children in Ouagadougou (Burkina Faso) using a food photography atlas and salted." *PLoS ONE* **18**, 9. <https://doi.org/10.1371/journal.pone.0291375>.

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1. **M. Antoine**, **S. Zoungrana**, J. W. Somé, H. B. Lanou, S. Kouanda and **C. Mouquet-Rivier**, 2023. « Women's knowledge of good nutrition and feeding practices is correlated with their level of exposure to awareness-raising activities in Ouagadougou ». 14th European Nutrition Conference FENS Belgrade, Serbie 14-17 novembre. <https://doi.org/10.3390/proceedings2023091093>.
2. **H. Ashagrie**, K. Baye, **I. Rochette**, Y. Seyoum and **C. Humblot**, 2023. « Cereal based fermented foods as a source of vitamin B12 ». 1ST Forum on fermented foods Lyon, France. 23-25 mai 2023.

6/ COM Communications sans actes Congrès international ou national

1. **C. Mouquet-Rivier**, O. Garba, **S. Zoungrana**, Y. A. Théodore, I. I. Samaïla, J. W. Somé, H.B. Lanou, **M. Antoine**, 2023. « Améliorer la diversité alimentaire et l'offre en produits alimentaires sains fortifiés afin de prévenir les carences en micronutriments chez les jeunes enfants et les femmes en âge de procréer en contextes sahéliens ». 1ères journées scientifiques de la faculté des Sciences et techniques de l'Université Abdou Moumouni. Niamey, Niger. 21-23 février.
2. Y. Razafindratsima, A. Razakandriny, R. Randremanana, C. Ralison, **S. Fortin**, **F. T. Wieringa**, **C. Mouquet-Rivier**, 2023. « High prevalence of iron, vitamin A, zinc and Thiamine Deficiency among infants in a rice-growing area in Madagascar ». Micronutrient Forum 6th Global Conference. La Hague, Pays-Bas. 16-20 octobre.

6/ AFF Communication par Poster Congrès international ou national

2. H. Ashagrie, K. Baye, **B. Guibert**, **I. Rochette** and **C. Humblot**, 2023. « Lactiplantibacillus plantarum and Propionibacterium freudenreichii can enhance folate and cobalamin content of a cereal-based food ». FEMS 2023. Hambourg, Allemagne. 9 juillet.
3. D. Baldwin, J. Measelle, D. Dewald, T. J. Green, **F. T. Wieringa**, P. Sophonneary, H. Kroeun, K.C. Whitfield, 2023. « Support for maternal depression and infant sleep difficulty are needed to sustain benefits of maternal thiamine supplementation for breastfed cambodian infants' cognitive development ». Micronutrient Forum 6th Global Conference. La Hague, Pays-Bas. 16-20 octobre.
4. **S. Barbazza**, A. M. Weber, M. D. Fauzi, A. Rachmadewi, F. K. Putri, M. Campos Ponce, M. Van der Hoeven, R. Rimbawan, Z. Nasution, P.E. Giriwono, **F.T. Wieringa**, D.D. Soekarjo, E.P. Ryan, 2023. « Baseline data of solutions to enhance health with alternative treatments: randomised controlled trial for the treatment of malnutrition using rice bran in ready-to-use therapeutic foods ». Micronutrient Forum 6th Global Conference. La Hague, Pays-Bas. 16-20 octobre 2023.
5. **S. Fortin**, Y. Razafindratsima, A. Razakandriny, R. Rendremanana, C. Ralison, D. Baldwin, J. Measelle, **C. Mouquet-Rivier**, **F.T.Wieringa**, **F. T.**, 2023. « Fortified complementary foods and responsive feeding differently impact early motor and cognitive development in children in rural madagascar: a cluster-randomized controlled trial ». Micronutrient Forum 6th Global. Conference La Hague, Pays-Bas. 16-20 octobre.
6. **S. Fortin**, Y. Razafindratsima, A. Razakandriny, R. Rendremanana, C. Ralison, D. Baldwin, J. Measelle, **C. Mouquet-Rivier**, **F.T.Wieringa**. « Micronutrient status and motor and cognitive development among infants, in rural Madagascar ». Micronutrient Forum 6th Global Conference. La Hague Pays-Bas. 16-20 octobre.
7. Y. Razafindratsima, A. Razakandriny, R. Rendremanana, C. Ralison, **S. Fortin**, **F. T. Wieringa**, **C. Mouquet-Rivier**, 2023. « Fortified complementary foods but not responsive feeding increased micronutrient status in a cluster randomised controlled trial in young children in Madagascar ». Micronutrient Forum 6th Global Conference. La Hague Pays-Bas. 16-20 octobre.
8. S. Sigh, L. Lauritzen, **F. T. Wieringa**, A. Lailou, C. Chamnan, K. D. Stark, N. Roos, 2023 . « Ready-to-use therapeutic foods fails to improve vitamin a, iron and polyunsaturated fatty acid status after treatment of severe acute malnutrition among cambodian children ». Micronutrient Forum 6th Global Conference. La Hague, Pays-Bas. 16-20 octobre.
9. A. M. Weber, S. Barbazza, M. D. Fauzi, A. Rachmadewi, R. Zuhriana, F. K. Putri, M. Campos Ponce, M. Van der Hoeven, R. Rimbawan, Z. Nasution, P.E. Giriwono, **F.T. Wieringa**, D.D. Soekarjo, E.P. Ryan, 2023. « Solutions to enhance health with alternative treatments protocol: a randomised controlled trial in indonesia for treatment of malnutrition using rice bran in ready-to-use therapeutic foods ». Micronutrient Forum 6th Global . La Hague, Pays-Bas. 16-20 octobre.
10. **F. T. Wieringa**, M. Dass, J. Nyako, C. Tortoe, N. Fanou-Fogny, E. Nago, D.J. Hounhouigan, **J. Berger**, **V. Greffeuille**, 2023. « Food fortification can help reduce gaps in micronutrient intake in women of reproductive age but impact is less in children: case-study in Benin and Ghana ». Micronutrient Forum 6th Global Conference La Hague, Pays-Bas. 16-20 octobre.

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

1. C. Rakotomalala, **C. Mouquet-Rivier** and F. Olive, 2023. « La transformation alimentaire, un outil incontournable pour améliorer l'alimentation des jeunes enfants ». First Foods Business Forum,

UNICEF. Cotonou, Bénin. 12-14 septembre.

2. **F.T. Wieringa**, 2023. "Panel discussion. Evidence-based decision making: Putting micronutrient data to good use ». Micronutrient Forum 6th Global Conference. La Hague, Pays-Bas. 16-20 octobre.

6/ WEB-Web Conference

1. **C. Humblot** and I. Savary-Auzeloux, 2023. « Quels sont les effets santé des produits fermentés ? Focus sur les végétaux fermentés ». GPN Fermentations, au service de l'innovation végétale
2. **C. Humblot**, 2023. « La consommation de probiotiques permet-elle de lutter efficacement contre la malnutrition aigüe sévère? ». Programme Workshop Microbiote & Malnutrition - IRD GDRI DySAM. Dakar, Sénégal. 11 septembre.
3. **C. Mouquet-Rivier**, 2023. "Opportunités et limites dans la lutte contre la malnutrition par carence en micronutriments". Webinaire ASANAO n°8 - Fortification alimentaire. GRET.19 décembre.