

Myriam M-L Grundy

List of Publications by Year in descending order

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Version: 2024-02-01

24
papers

1,536
citations

361045

20
h-index

580395

25
g-index

25
all docs

25
docs citations

25
times ranked

1689
citing authors

#	ARTICLE	IF	CITATIONS
1	Morphology of bile salts micelles and mixed micelles with lipolysis products, from scattering techniques and atomistic simulations. <i>Journal of Colloid and Interface Science</i> , 2021, 587, 522-537.	5.0	25
2	INFOGEST inter-laboratory recommendations for assaying gastric and pancreatic lipases activities prior to in vitro digestion studies. <i>Journal of Functional Foods</i> , 2021, 82, 104497.	1.6	22
3	Interactions of bile salts with a dietary fibre, methylcellulose, and impact on lipolysis. <i>Carbohydrate Polymers</i> , 2020, 231, 115741.	5.1	9
4	Effects of grain source and processing methods on the nutritional profile and digestibility of grain amaranth. <i>Journal of Functional Foods</i> , 2020, 72, 104065.	1.6	31
5	Plant Cell Walls: Impact on Nutrient Bioaccessibility and Digestibility. <i>Foods</i> , 2020, 9, 201.	1.9	82
6	A standardised semi-dynamic <i>in vitro</i> digestion method suitable for food – an international consensus. <i>Food and Function</i> , 2020, 11, 1702-1720.	2.1	233
7	Molecular insights into the behaviour of bile salts at interfaces: a key to their role in lipid digestion. <i>Journal of Colloid and Interface Science</i> , 2019, 556, 266-277.	5.0	22
8	Oat and lipolysis: Food matrix effect. <i>Food Chemistry</i> , 2019, 278, 683-691.	4.2	20
9	Processing of oat: the impact on oat's cholesterol lowering effect. <i>Food and Function</i> , 2018, 9, 1328-1343.	2.1	77
10	The benefits of the Biotechnology and Biological Sciences Research Council (BBSRC) Diet and Health Research Industry Club (DRINC) to early career researchers working in food, nutrition and human health. <i>Nutrition Bulletin</i> , 2018, 43, 435-441.	0.8	2
11	Influence of oat components on lipid digestion using an in vitro model: Impact of viscosity and depletion flocculation mechanism. <i>Food Hydrocolloids</i> , 2018, 83, 253-264.	5.6	46
12	Understanding the Effect of Particle Size and Processing on Almond Lipid Bioaccessibility through Microstructural Analysis: From Mastication to Faecal Collection. <i>Nutrients</i> , 2018, 10, 213.	1.7	36
13	Use of the Extended Fujita method for representing the molecular weight and molecular weight distributions of native and processed oat beta-glucans. <i>Scientific Reports</i> , 2018, 8, 11809.	1.6	4
14	Impact of hydrothermal and mechanical processing on dissolution kinetics and rheology of oat β -glucan. <i>Carbohydrate Polymers</i> , 2017, 166, 387-397.	5.1	28
15	The impact of oat structure and β -glucan on in vitro lipid digestion. <i>Journal of Functional Foods</i> , 2017, 38, 378-388.	1.6	52
16	In vitro and in vivo modeling of lipid bioaccessibility and digestion from almond muffins: The importance of the cell-wall barrier mechanism. <i>Journal of Functional Foods</i> , 2017, 37, 263-271.	1.6	33
17	Re-evaluation of the mechanisms of dietary fibre and implications for macronutrient bioaccessibility, digestion and postprandial metabolism. <i>British Journal of Nutrition</i> , 2016, 116, 816-833.	1.2	255
18	A review of the impact of processing on nutrient bioaccessibility and digestion of almonds. <i>International Journal of Food Science and Technology</i> , 2016, 51, 1937-1946.	1.3	98

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19	The role of plant cell wall encapsulation and porosity in regulating lipolysis during the digestion of almond seeds. <i>Food and Function</i> , 2016, 7, 69-78.	2.1	70
20	Impact of extraneous proteins on the gastrointestinal fate of sunflower seed (<i>Helianthus annuus</i>) oil bodies: a simulated gastrointestinal tract study. <i>Food and Function</i> , 2015, 6, 124-133.	2.1	14
21	Impact of cell wall encapsulation of almonds on <i>in vitro</i> duodenal lipolysis. <i>Food Chemistry</i> , 2015, 185, 405-412.	4.2	66
22	Manipulation of starch bioaccessibility in wheat endosperm to regulate starch digestion, postprandial glycemia, insulinemia, and gut hormone responses: a randomized controlled trial in healthy ileostomy participants. <i>American Journal of Clinical Nutrition</i> , 2015, 102, 791-800.	2.2	134
23	Effect of mastication on lipid bioaccessibility of almonds in a randomized human study and its implications for digestion kinetics, metabolizable energy, and postprandial lipemia. <i>American Journal of Clinical Nutrition</i> , 2015, 101, 25-33.	2.2	102
24	The effects of processing and mastication on almond lipid bioaccessibility using novel methods of <i>in vitro</i> digestion modelling and micro-structural analysis. <i>British Journal of Nutrition</i> , 2014, 112, 1521-1529.	1.2	73