

# Didier Dupont

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

193  
papers

8,721  
citations

42  
h-index

89  
g-index

204  
ext. papers

11,221  
ext. citations

6.2  
avg, IF

6.01  
L-index

#	Paper	IF	Citations
193	The contribution of gastric digestion of starch to the glycaemic index of breads with different composition or structure.. <i>Food and Function</i> , <b>2022</b> ,	6.1	1
192	Protein structure in model infant milk formulas impacts their kinetics of hydrolysis under in vitro dynamic digestion. <i>Food Hydrocolloids</i> , <b>2022</b> , 126, 107368	10.6	2
191	Simulated dynamic digestion reveals different peptide releases from human milk processed by means of holder or high temperature-short time pasteurization. <i>Food Chemistry</i> , <b>2022</b> , 369, 130998	8.5	0
190	Ultra-processed foods: how functional is the NOVA system?. <i>European Journal of Clinical Nutrition</i> , <b>2022</b> ,	5.2	3
189	Spatial-temporal mapping of the intra-gastric pepsin concentration and proteolysis in pigs fed egg white gels.. <i>Food Chemistry</i> , <b>2022</b> , 389, 133132	8.5	0
188	Encapsulation of Docosahexaenoic Acid Oil Substantially Improves the Oxylinin Profile of Rat Tissues.. <i>Frontiers in Nutrition</i> , <b>2021</b> , 8, 812119	6.2	0
187	Using a mixture design and fraction-based formulation to better understand perceptions of plant-protein-based solutions. <i>Food Research International</i> , <b>2021</b> , 141, 110151	7	3
186	Current challenges and future perspectives in oral absorption research: An opinion of the UNGAP network. <i>Advanced Drug Delivery Reviews</i> , <b>2021</b> , 171, 289-331	18.5	30
185	Semi-industrial production of a minimally processed infant formula powder using membrane filtration. <i>Journal of Dairy Science</i> , <b>2021</b> , 104, 5265-5278	4	2
184	INFOGEST inter-laboratory recommendations for assaying gastric and pancreatic lipases activities prior to in vitro digestion studies. <i>Journal of Functional Foods</i> , <b>2021</b> , 82, 104497	5.1	10
183	Food matrix structure (from Biscuit to Custard) has an impact on folate bioavailability in healthy volunteers. <i>European Journal of Nutrition</i> , <b>2021</b> , 60, 411-423	5.2	2
182	The role of circular folds in mixing intensification in the small intestine: A numerical study. <i>Chemical Engineering Science</i> , <b>2021</b> , 229, 116079	4.4	8
181	Higher microbial diversity in raw than in pasteurized milk Raclette-type cheese enhances peptide and metabolite diversity after in vitro digestion. <i>Food Chemistry</i> , <b>2021</b> , 340, 128154	8.5	10
180	True ileal amino acid digestibility and digestible indispensable amino acid scores (DIAASs) of plant-based protein foods. <i>Food Chemistry</i> , <b>2021</b> , 338, 128020	8.5	12
179	Food-dependent set-up of the DiDIGI dynamic in vitro system: Correlation with the porcine model for protein digestion of soya-based food. <i>Food Chemistry</i> , <b>2021</b> , 341, 128276	8.5	4
178	Effects of thermal, non-thermal and emulsification processes on the gastrointestinal digestibility of egg white proteins. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 107, 45-56	15.3	12
177	Mixing milk, egg and plant resources to obtain safe and tasty foods with environmental and health benefits. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 108, 119-132	15.3	15

176	Digestion of micellar casein in duodenum cannulated pigs. Correlation between in vitro simulated gastric digestion and in vivo data. <i>Food Chemistry</i> , <b>2021</b> , 343, 128424	8.5	12
175	Achieving realistic gastric emptying curve in an advanced dynamic human digestion system: experiences with cheese-a difficult to empty material. <i>Food and Function</i> , <b>2021</b> , 12, 3965-3977	6.1	5
174	Addition of Dairy Lipids and Probiotic in Infant Formulas Modulates Proteolysis and Lipolysis With Moderate Consequences on Gut Physiology and Metabolism in Yucatan Piglets. <i>Frontiers in Nutrition</i> , <b>2021</b> , 8, 615248	6.2	3
173	In vitro dynamic digestion of model infant formulae containing lactoferrin and medium chain triacylglycerols. <i>Food Hydrocolloids</i> , <b>2021</b> , 118, 106787	10.6	1
172	Peptidomic data in porcine duodenal effluents after oral administration of micellar casein. <i>Data in Brief</i> , <b>2021</b> , 38, 107326	1.2	
171	Relationship among oral health status, bolus formation and food comfortability during consumption of model cheeses in elderly. <i>Food and Function</i> , <b>2021</b> , 12, 7379-7389	6.1	0
170	Effect of protein aggregation in wheat-legume mixed pasta diets on their in vitro digestion kinetics in comparison to "rapid" and "slow" animal proteins. <i>PLoS ONE</i> , <b>2020</b> , 15, e0232425	3.7	7
169	Human milk pasteurisation reduces pre-lipolysis but not digestive lipolysis and moderately decreases intestinal lipid uptake in a combination of preterm infant in vitro models. <i>Food Chemistry</i> , <b>2020</b> , 329, 126927	8.5	3
168	Gastrointestinal digestion enhances the endothelium-dependent vasodilation of a whey hydrolysate in rat aortic rings. <i>Food Research International</i> , <b>2020</b> , 133, 109188	7	2
167	Role of biochemical and mechanical disintegration on $\beta$ -carotene release from steamed and fried sweet potatoes during in vitro gastric digestion. <i>Food Research International</i> , <b>2020</b> , 136, 109481	7	7
166	A standardised semi-dynamic in vitro digestion method suitable for food - an international consensus. <i>Food and Function</i> , <b>2020</b> , 11, 1702-1720	6.1	106
165	Milk proteins: Digestion and absorption in the gastrointestinal tract <b>2020</b> , 701-714		5
164	Food material properties as determining factors in nutrient release during human gastric digestion: a review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 60, 3753-3769	11.5	23
163	Hydrolysis of plant proteins at the molecular and supra-molecular scales during in vitro digestion. <i>Food Research International</i> , <b>2020</b> , 134, 109204	7	7
162	In silico trials of food digestion and absorption: how far are we?. <i>Current Opinion in Food Science</i> , <b>2020</b> , 31, 121-125	9.8	8
161	Structural characterization of heat-induced protein aggregates in model infant milk formulas. <i>Food Hydrocolloids</i> , <b>2020</b> , 107, 105928	10.6	10
160	Sciadonic acid derived from pine nuts as a food component to reduce plasma triglycerides by inhibiting the rat hepatic $\Delta$ -desaturase. <i>Scientific Reports</i> , <b>2020</b> , 10, 6223	4.9	2
159	In Vivo Digestion of Egg Products Enriched with DHA: Effect of the Food Matrix on DHA Bioavailability. <i>Foods</i> , <b>2020</b> , 10,	4.9	2

158	Differential impact of Holder and High Temperature Short Time pasteurization on the dynamic in vitro digestion of human milk in a preterm newborn model. <i>Food Chemistry</i> , <b>2020</b> , 328, 127126	8.5	12
157	The pattern of peptides released from dairy and egg proteins is highly dependent on the simulated digestion scenario. <i>Food and Function</i> , <b>2020</b> , 11, 5240-5256	6.1	8
156	Temporal changes in postprandial intragastric pH: Comparing measurement methods, food structure effects, and kinetic modelling. <i>Food Research International</i> , <b>2020</b> , 128, 108784	7	10
155	In vitro static digestion reveals how plant proteins modulate model infant formula digestibility. <i>Food Research International</i> , <b>2020</b> , 130, 108917	7	12
154	Physico-chemical behaviors of human and bovine milk membrane extracts and their influence on gastric lipase adsorption. <i>Biochimie</i> , <b>2020</b> , 169, 95-105	4.6	4
153	How motility can enhance mass transfer and absorption in the duodenum: Taking the structure of the villi into account. <i>Chemical Engineering Science</i> , <b>2020</b> , 213, 115406	4.4	9
152	Plant proteins partially replacing dairy proteins greatly influence infant formula functionalities. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 120, 108891	5.4	17
151	In vitro digestion of complex foods: How microstructure influences food disintegration and micronutrient bioaccessibility. <i>Food Research International</i> , <b>2020</b> , 128, 108817	7	14
150	The Influence of Peptidases in Intestinal Brush Border Membranes on the Absorption of Oligopeptides from Whey Protein Hydrolysate: An Ex Vivo Study Using an Ussing Chamber. <i>Foods</i> , <b>2020</b> , 9,	4.9	11
149	CaCl <sub>2</sub> supplementation of hydrophobised whey proteins: Assessment of protein particles and consequent emulsions. <i>International Dairy Journal</i> , <b>2020</b> , 110, 104815	3.5	2
148	Colloidal transport of lipid digesta in human and porcine small intestinal mucus. <i>Food Research International</i> , <b>2020</b> , 138, 109752	7	1
147	Modification of protein structures by altering the whey protein profile and heat treatment affects in vitro static digestion of model infant milk formulas. <i>Food and Function</i> , <b>2020</b> , 11, 6933-6945	6.1	12
146	Human gastrointestinal conditions affect in vitro digestibility of peanut and bread proteins. <i>Food and Function</i> , <b>2020</b> , 11, 6921-6932	6.1	5
145	Comparing the permeability of human and porcine small intestinal mucus for particle transport studies. <i>Scientific Reports</i> , <b>2020</b> , 10, 20290	4.9	8
144	Egg white gel structure determines biochemical digestion with consequences on softening and mechanical disintegration during in vitro gastric digestion. <i>Food Research International</i> , <b>2020</b> , 138, 109782	7	3
143	Interfacial and (emulsion) gel rheology of hydrophobised whey proteins. <i>International Dairy Journal</i> , <b>2020</b> , 100, 104556	3.5	13
142	Versatility of microbial consortia and sensory properties induced by the composition of different milk and pea protein-based gels. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 118, 108720	5.4	11
141	Characterization of egg white gel microstructure and its relationship with pepsin diffusivity. <i>Food Hydrocolloids</i> , <b>2020</b> , 98, 105258	10.6	13

140	Kinetics of heat-induced denaturation of proteins in model infant milk formulas as a function of whey protein composition. <i>Food Chemistry</i> , <b>2020</b> , 302, 125296	8.5	22
139	In-situ disintegration of egg white gels by pepsin and kinetics of nutrient release followed by time-lapse confocal microscopy. <i>Food Hydrocolloids</i> , <b>2020</b> , 98, 105228	10.6	11
138	Are Faba Bean and Pea Proteins Potential Whey Protein Substitutes in Infant Formulas? An In Vitro Dynamic Digestion Approach. <i>Foods</i> , <b>2020</b> , 9,	4.9	9
137	GutSelf: Interindividual Variability in the Processing of Dietary Compounds by the Human Gastrointestinal Tract. <i>Molecular Nutrition and Food Research</i> , <b>2019</b> , 63, e1900677	5.9	25
136	Design of microbial consortia for the fermentation of pea-protein-enriched emulsions. <i>International Journal of Food Microbiology</i> , <b>2019</b> , 293, 124-136	5.8	24
135	The relevance of a digestibility evaluation in the allergenicity risk assessment of novel proteins. Opinion of a joint initiative of COST action ImpARAS and COST action INFOGEST. <i>Food and Chemical Toxicology</i> , <b>2019</b> , 129, 405-423	4.7	31
134	INFOGEST static in vitro simulation of gastrointestinal food digestion. <i>Nature Protocols</i> , <b>2019</b> , 14, 991-1014	10.8	706
133	Antioxidant dietary fibre from grape pomace flour or extract: Does it make any difference on the nutritional and functional value?. <i>Journal of Functional Foods</i> , <b>2019</b> , 56, 276-285	5.1	31
132	Whey hydrolysate-based ingredient with dual functionality: From production to consumer's evaluation. <i>Food Research International</i> , <b>2019</b> , 122, 123-128	7	7
131	Development of an aqueous two-phase emulsion using hydrophobized whey proteins and erythritol. <i>Food Hydrocolloids</i> , <b>2019</b> , 93, 351-360	10.6	11
130	Mapping the Spatiotemporal Distribution of Acid and Moisture in Food Structures during Gastric Juice Diffusion Using Hyperspectral Imaging. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 9399-9410	5.7	16
129	Enzyme inactivation and drying technologies influencing the vasorelaxant activity of a whey protein hydrolysate in semi-pilot scale. <i>International Dairy Journal</i> , <b>2019</b> , 93, 11-14	3.5	6
128	From Bite to Nutrient: The Importance of Length Scales <b>2019</b> , 129-143		
127	Report on EFSA project OC/EFSA/GMO/2017/01 In vitro protein digestibility (Allergestation). <i>EFSA Supporting Publications</i> , <b>2019</b> , 16, 1765E	1.1	9
126	Spatial-temporal changes in pH, structure and rheology of the gastric chyme in pigs as influenced by egg white gel properties. <i>Food Chemistry</i> , <b>2019</b> , 280, 210-220	8.5	19
125	Impact of human milk pasteurization on the kinetics of peptide release during in vitro dynamic digestion at the preterm newborn stage. <i>Food Chemistry</i> , <b>2019</b> , 281, 294-303	8.5	20
124	Whey-based cheese provides more postprandial plasma leucine than casein-based cheese: A pig study. <i>Food Chemistry</i> , <b>2019</b> , 277, 63-69	8.5	7
123	Which casein in sodium caseinate is most resistant to in vitro digestion? Effect of emulsification and enzymatic structuring. <i>Food Hydrocolloids</i> , <b>2019</b> , 88, 114-118	10.6	15

122	Can dynamic digestion systems mimic the physiological reality?. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2019</b> , 59, 1546-1562	11.5	120
121	Influence of food structure on dairy protein, lipid and calcium bioavailability: A narrative review of evidence. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2019</b> , 59, 1987-2010	11.5	46
120	Digestion of milk proteins: Comparing static and dynamic in vitro digestion systems with in vivo data. <i>Food Research International</i> , <b>2019</b> , 118, 32-39	7	53
119	Impact of the dairy product structure and protein nature on the proteolysis and amino acid bioaccessibility during in vitro digestion. <i>Food Hydrocolloids</i> , <b>2018</b> , 82, 399-411	10.6	57
118	Hot topic: Holder pasteurization of human milk affects some bioactive proteins. <i>Journal of Dairy Science</i> , <b>2018</b> , 101, 2814-2818	4	21
117	The role of foodomics to understand the digestion/bioactivity relationship of food. <i>Current Opinion in Food Science</i> , <b>2018</b> , 22, 67-73	9.8	10
116	Cheese matrix protects the immunomodulatory surface protein SlpB of <i>Propionibacterium freudenreichii</i> during in vitro digestion. <i>Food Research International</i> , <b>2018</b> , 106, 712-721	7	16
115	A mixture of milk and vegetable lipids in infant formula changes gut digestion, mucosal immunity and microbiota composition in neonatal piglets. <i>European Journal of Nutrition</i> , <b>2018</b> , 57, 463-476	5.2	42
114	Correlation between in vitro and in vivo data on food digestion. What can we predict with static in vitro digestion models?. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2018</b> , 58, 2239-2261	11.5	138
113	Monitoring protein hydrolysis by pepsin using pH-stat: In vitro gastric digestions in static and dynamic pH conditions. <i>Food Chemistry</i> , <b>2018</b> , 239, 268-275	8.5	45
112	A first step towards a consensus static in vitro model for simulating full-term infant digestion. <i>Food Chemistry</i> , <b>2018</b> , 240, 338-345	8.5	87
111	Exploring the breakdown of dairy protein gels during in vitro gastric digestion using time-lapse synchrotron deep-UV fluorescence microscopy. <i>Food Chemistry</i> , <b>2018</b> , 239, 898-910	8.5	26
110	Structuring food to control its disintegration in the gastrointestinal tract and optimize nutrient bioavailability. <i>Innovative Food Science and Emerging Technologies</i> , <b>2018</b> , 46, 83-90	6.8	35
109	Bioaccessibility of four calcium sources in different whey-based dairy matrices assessed by in vitro digestion. <i>Food Chemistry</i> , <b>2018</b> , 245, 454-462	8.5	21
108	Lipo-Protein Emulsion Structure in the Diet Affects Protein Digestion Kinetics, Intestinal Mucosa Parameters and Microbiota Composition. <i>Molecular Nutrition and Food Research</i> , <b>2018</b> , 62, 1700570	5.9	12
107	Vers des formules infantiles biomimétiques de la structure du lait maternel et de son comportement digestif ?. <i>Cahiers De Nutrition Et De Dietetique</i> , <b>2018</b> , 53, 218-231	0.2	3
106	Encapsulation of $\beta$ -lactoglobulin within calcium carbonate microparticles and subsequent in situ fabrication of protein microparticles. <i>Food Hydrocolloids</i> , <b>2018</b> , 84, 38-46	10.6	7
105	The important role of salivary $\alpha$ -amylase in the gastric digestion of wheat bread starch. <i>Food and Function</i> , <b>2018</b> , 9, 200-208	6.1	48

104	Milk Proteins - Analytical Methods <b>2018</b> ,		5
103	Structural Assessment and Catalytic Oxidation Activity of Hydrophobized Whey Proteins. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 12025-12033	5.7	14
102	Gastric Emptying and Dynamic In Vitro Digestion of Drinkable Yogurts: Effect of Viscosity and Composition. <i>Nutrients</i> , <b>2018</b> , 10,	6.7	22
101	Bolus quality and food comfortability of model cheeses for the elderly as influenced by their texture. <i>Food Research International</i> , <b>2018</b> , 111, 31-38	7	12
100	Dairy products and inflammation: A review of the clinical evidence. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2017</b> , 57, 2497-2525	11.5	91
99	The food matrix affects the anthocyanin profile of fortified egg and dairy matrices during processing and in vitro digestion. <i>Food Chemistry</i> , <b>2017</b> , 214, 486-496	8.5	37
98	Impact of human milk pasteurization on gastric digestion in preterm infants: a randomized controlled trial. <i>American Journal of Clinical Nutrition</i> , <b>2017</b> , 105, 379-390	7	38
97	Whole dairy matrix or single nutrients in assessment of health effects: current evidence and knowledge gaps. <i>American Journal of Clinical Nutrition</i> , <b>2017</b> , 105, 1033-1045	7	182
96	Structure of protein emulsion in food impacts intestinal microbiota, caecal luminal content composition and distal intestine characteristics in rats. <i>Molecular Nutrition and Food Research</i> , <b>2017</b> , 61, 1700078	5.9	10
95	Pepsin diffusion in dairy gels depends on casein concentration and microstructure. <i>Food Chemistry</i> , <b>2017</b> , 223, 54-61	8.5	41
94	Peptidomic as a tool for assessing protein digestion. <i>Current Opinion in Food Science</i> , <b>2017</b> , 16, 53-58	9.8	26
93	Towards infant formula biomimetic of human milk structure and digestive behaviour. <i>OCL - Oilseeds and Fats, Crops and Lipids</i> , <b>2017</b> , 24, D206	1.5	15
92	Polymer resonators sensors for detection of sphingolipid gel/fluid phase transition and melting temperature measurement. <i>Sensors and Actuators A: Physical</i> , <b>2017</b> , 263, 707-717	3.9	4
91	Impact of homogenization of pasteurized human milk on gastric digestion in the preterm infant: A randomized controlled trial. <i>Clinical Nutrition ESPEN</i> , <b>2017</b> , 20, 1-11	1.3	12
90	Extending in vitro digestion models to specific human populations: Perspectives, practical tools and bio-relevant information. <i>Trends in Food Science and Technology</i> , <b>2017</b> , 60, 52-63	15.3	96
89	Pasteurisation of liquid whole egg: Optimal heat treatments in relation to its functional, nutritional and allergenic properties. <i>Journal of Food Engineering</i> , <b>2017</b> , 195, 137-149	6	30
88	Quantification of pepsin in rennet using a monoclonal antibody-based inhibition ELISA. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 76, 190-196	5.4	7
87	Effect of dry heat treatment of egg white powder on its functional, nutritional and allergenic properties. <i>Journal of Food Engineering</i> , <b>2017</b> , 195, 40-51	6	31

86	Stability and bioaccessibility of anthocyanins in bakery products enriched with anthocyanins. <i>Food and Function</i> , <b>2016</b> , 7, 3488-96	6.1	23
85	Investigating the impact of egg white gel structure on peptide kinetics profile during in vitro digestion. <i>Food Research International</i> , <b>2016</b> , 88, 302-309	7	23
84	Impact of human milk pasteurization on the kinetics of peptide release during in vitro dynamic term newborn digestion. <i>Electrophoresis</i> , <b>2016</b> , 37, 1839-50	3.6	18
83	The structural properties of egg white gels impact the extent of in vitro protein digestion and the nature of peptides generated. <i>Food Hydrocolloids</i> , <b>2016</b> , 54, 315-327	10.6	74
82	In vitro digestion of dairy and egg products enriched with grape extracts: Effect of the food matrix on polyphenol bioaccessibility and antioxidant activity. <i>Food Research International</i> , <b>2016</b> , 88, 284-292	7	66
81	HHV-6 infection after allogeneic hematopoietic stem cell transplantation: From chromosomal integration to viral co-infections and T-cell reconstitution patterns. <i>Journal of Infection</i> , <b>2016</b> , 72, 214-222 <sup>18.9</sup>		23
80	In Vitro Digestion Models <b>2016</b> , 286-286		1
79	Holder pasteurization impacts the proteolysis, lipolysis and disintegration of human milk under in vitro dynamic term newborn digestion. <i>Food Research International</i> , <b>2016</b> , 88, 263-275	7	45
78	A matched case-control study of toxoplasmosis after allogeneic haematopoietic stem cell transplantation: still a devastating complication. <i>Clinical Microbiology and Infection</i> , <b>2016</b> , 22, 636-41	9.5	28
77	Impact of pasteurization of human milk on preterm newborn in vitro digestion: Gastrointestinal disintegration, lipolysis and proteolysis. <i>Food Chemistry</i> , <b>2016</b> , 211, 171-9	8.5	48
76	The harmonized INFOGEST in vitro digestion method: From knowledge to action. <i>Food Research International</i> , <b>2016</b> , 88, 217-225	7	132
75	Adsorption of gastric lipase onto multicomponent model lipid monolayers with phase separation. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2016</b> , 143, 97-106	6	32
74	In vitro digestion of foods using pH-stat and the INFOGEST protocol: Impact of matrix structure on digestion kinetics of macronutrients, proteins and lipids. <i>Food Research International</i> , <b>2016</b> , 88, 226-233	7	73
73	The 4th International Conference on Food Digestion. <i>Food Research International</i> , <b>2016</b> , 88, 179-180	7	1
72	Patulin and ochratoxin A co-occurrence and their bioaccessibility in processed cereal-based foods: A contribution for Portuguese children risk assessment. <i>Food and Chemical Toxicology</i> , <b>2016</b> , 96, 205-14	4.7	29
71	Dual function peptides from pepsin hydrolysates of whey protein isolate. <i>International Dairy Journal</i> , <b>2015</b> , 48, 73-79	3.5	7
70	In vitro digestibility of goat milk and kefir with a new standardised static digestion method (INFOGEST cost action) and bioactivities of the resultant peptides. <i>Food and Function</i> , <b>2015</b> , 6, 2322-30	6.1	36
69	Development and evaluation of a monoclonal antibody-based inhibition ELISA for the quantification of chymosin in solution. <i>Journal of Agricultural and Food Chemistry</i> , <b>2015</b> , 63, 4799-804	5.7	5



68	The structure of infant formulas impacts their lipolysis, proteolysis and disintegration during in vitro gastric digestion. <i>Food Chemistry</i> , <b>2015</b> , 182, 224-35	8.5	119
67	Infant formula interface and fat source impact on neonatal digestion and gut microbiota. <i>European Journal of Lipid Science and Technology</i> , <b>2015</b> , 117, 1500-1512	3	43
66	Peptide mapping during dynamic gastric digestion of heated and unheated skimmed milk powder. <i>Food Research International</i> , <b>2015</b> , 77, 132-139	7	40
65	Static and dynamic in vitro digestion models to study protein stability in the gastrointestinal tract. <i>Drug Discovery Today: Disease Models</i> , <b>2015</b> , 17-18, 23-27	1.3	13
64	Understanding the gastrointestinal tract of the elderly to develop dietary solutions that prevent malnutrition. <i>Oncotarget</i> , <b>2015</b> , 6, 13858-98	3.3	113
63	The DIDGI System <b>2015</b> , 73-81		4
62	A standardised static in vitro digestion method suitable for food - an international consensus. <i>Food and Function</i> , <b>2014</b> , 5, 1113-24	6.1	2421
61	Specificity of infant digestive conditions: some clues for developing relevant in vitro models. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2014</b> , 54, 1427-57	11.5	148
60	The impact of the Maillard reaction on the in vitro proteolytic breakdown of bovine lactoferrin in adults and infants. <i>Food and Function</i> , <b>2014</b> , 5, 1898-908	6.1	43
59	Milk Proteins: Digestion and Absorption in the Gastrointestinal Tract <b>2014</b> , 557-569		2
58	Applicability of in vitro methods to study patulin bioaccessibility and its effects on intestinal membrane integrity. <i>Journal of Toxicology and Environmental Health - Part A: Current Issues</i> , <b>2014</b> , 77, 983-92	3.2	15
57	Investigating the impact of ovalbumin aggregate morphology on in vitro ovalbumin digestion using label-free quantitative peptidomics and multivariate data analysis. <i>Food Research International</i> , <b>2014</b> , 63, 192-202	7	21
56	Validation of a new in vitro dynamic system to simulate infant digestion. <i>Food Chemistry</i> , <b>2014</b> , 145, 1038-45	8.45	127
55	Formules infantiles et lait maternel : leur digestion est-elle identique ?. <i>Cahiers De Nutrition Et De Dietetique</i> , <b>2014</b> , 49, 67-73	0.2	0
54	Tracking the in vivo release of bioactive peptides in the gut during digestion: Mass spectrometry peptidomic characterization of effluents collected in the gut of dairy matrix fed mini-pigs. <i>Food Research International</i> , <b>2014</b> , 63, 147-156	7	80
53	The extent of ovalbumin in vitro digestion and the nature of generated peptides are modulated by the morphology of protein aggregates. <i>Food Chemistry</i> , <b>2014</b> , 157, 429-38	8.5	64
52	Transport of particles in intestinal mucus under simulated infant and adult physiological conditions: impact of mucus structure and extracellular DNA. <i>PLoS ONE</i> , <b>2014</b> , 9, e95274	3.7	61
51	Acid and rennet gels exhibit strong differences in the kinetics of milk protein digestion and amino acid bioavailability. <i>Food Chemistry</i> , <b>2014</b> , 143, 1-8	8.5	65

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