

# Undine Lehmann

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1487172/publications.pdf>

Version: 2024-02-01

14  
papers

413  
citations

758635

12  
h-index

1125271

13  
g-index

14  
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14  
docs citations

14  
times ranked

587  
citing authors

#	ARTICLE	IF	CITATIONS
1	Current Practice of Assessing and Monitoring Muscle Strength, Muscle Mass and Muscle Function during Nutritional Care by Dietitians in Switzerland – An Online Survey. <i>Nutrients</i> , 2022, 14, 1741.	1.7	1
2	Food-Based Dietary Guidelines – development of a conceptual framework for future Food-Based Dietary Guidelines in Europe: report of a Federation of European Nutrition Societies Task-Force Workshop in Copenhagen, 12–13 March 2018. <i>British Journal of Nutrition</i> , 2020, 124, 1338-1344.	1.2	13
3	Reformulation as a Strategy for Developing Healthier Food Products: Challenges and Recent Developments – An Industry Perspective. , 2019, , 89-110.		5
4	Snacking Recommendations Worldwide: A Scoping Review. <i>Advances in Nutrition</i> , 2018, 9, 86-98.	2.9	39
5	Whole grain in manufactured foods: Current use, challenges and the way forward. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 1562-1568.	5.4	47
6	A nutrient profiling system for the (re)formulation of a global food and beverage portfolio. <i>European Journal of Nutrition</i> , 2017, 56, 1105-1122.	1.8	50
7	Nutrient profiling for product reformulation: public health impact and benefits for the consumer. <i>Proceedings of the Nutrition Society</i> , 2017, 76, 255-264.	0.4	31
8	Testing the Capacity of a Multi-Nutrient Profiling System to Guide Food and Beverage Reformulation: Results from Five National Food Composition Databases. <i>Nutrients</i> , 2017, 9, 406.	1.7	17
9	Modeled Dietary Impact of Pizza Reformulations in US Children and Adolescents. <i>PLoS ONE</i> , 2016, 11, e0164197.	1.1	25
10	Effect of maize type and extrusion – cooking conditions on starch digestibility profiles. <i>International Journal of Food Science and Technology</i> , 2016, 51, 1319-1326.	1.3	19
11	Influence of Chain Length on D-Glucan Recrystallization and Slowly Digestible Starch Formation. <i>Starch/Staerke</i> , 2008, 60, 551-558.	1.1	14
12	Production and physicochemical characterization of resistant starch type III derived from pea starch. <i>Molecular Nutrition and Food Research</i> , 2003, 47, 60-63.	0.0	35
13	Hepatitis B Virus HBx Peptide 116–138 and Proteasome Activator PA28 Compete for Binding to the Proteasome 4/MC6 Subunit. <i>Biological Chemistry</i> , 2003, 384, 39-49.	1.2	29
14	Characterization of Resistant Starch Type III from Banana ( <i>Musa acuminata</i> ). <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 5236-5240.	2.4	88