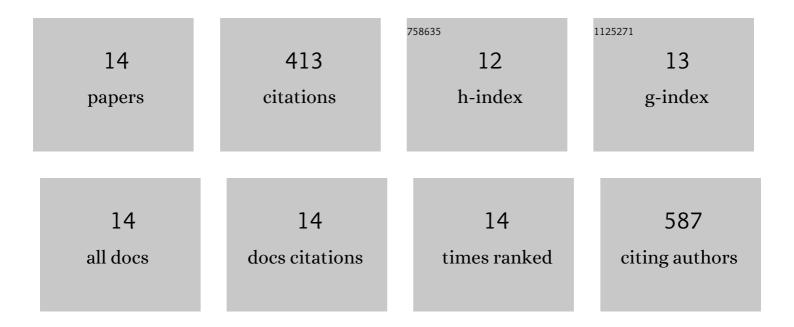
Undine Lehmann

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/1487172/publications.pdf Version: 2024-02-01



#	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. Nutrients, 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. British Journal of Nutrition, 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. Advances in Nutrition, 2018, 9, 86-98.	2.9	39
5	Whole grain in manufactured foods: Current use, challenges and the way forward. Critical Reviews in Food Science and Nutrition, 2017, 57, 1562-1568.	5.4	47
6	A nutrient profiling system for the (re)formulation of a global food and beverage portfolio. European Journal of Nutrition, 2017, 56, 1105-1122.	1.8	50
7	Nutrient profiling for product reformulation: public health impact and benefits for the consumer. Proceedings of the Nutrition Society, 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. Nutrients, 2017, 9, 406.	1.7	17
9	Modeled Dietary Impact of Pizza Reformulations in US Children and Adolescents. PLoS ONE, 2016, 11, e0164197.	1.1	25
10	Effect of maize type and extrusionâ€cooking conditions on starch digestibility profiles. International Journal of Food Science and Technology, 2016, 51, 1319-1326.	1.3	19
11	Influence of Chain Length on αâ€1,4â€ <scp>D</scp> â€Glucan Recrystallization and Slowly Digestible Starch Formation. Starch/Staerke, 2008, 60, 551-558.	1.1	14
12	Production and physicochemical characterization of resistant starch type III derived from pea starch. Molecular Nutrition and Food Research, 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 α4/MC6 Subunit. Biological Chemistry, 2003, 384, 39-49.	1.2	29
14	Characterization of Resistant Starch Type III from Banana (Musa acuminata). Journal of Agricultural and Food Chemistry, 2002, 50, 5236-5240.	2.4	88