

## List of Publications by Year in descending order

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18  
papers

523  
citations

840776

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times ranked

914  
citing authors

#	ARTICLE	IF	CITATIONS
1	Nutrimetabolomics: An Integrative Action for Metabolomic Analyses in Human Nutritional Studies. <i>Molecular Nutrition and Food Research</i> , 2019, 63, e1800384.	3.3	173
2	The effect of <i>Lactobacillus buchneri</i> and <i>Lactobacillus parabuchneri</i> on the eye formation of semi-hard cheese. <i>International Dairy Journal</i> , 2013, 33, 120-128.	3.0	66
3	Identification of Urinary Food Intake Biomarkers for Milk, Cheese, and Soy-Based Drink by Untargeted GC-MS and NMR in Healthy Humans. <i>Journal of Proteome Research</i> , 2017, 16, 3321-3335.	3.7	60
4	GC-MS Based Metabolomics and NMR Spectroscopy Investigation of Food Intake Biomarkers for Milk and Cheese in Serum of Healthy Humans. <i>Metabolites</i> , 2018, 8, 26.	2.9	38
5	Detection of lactose in products with low lactose content. <i>International Dairy Journal</i> , 2018, 83, 17-19.	3.0	30
6	Catabolism of Serine by <i>Pediococcus acidilactici</i> and <i>Pediococcus pentosaceus</i> . <i>Applied and Environmental Microbiology</i> , 2013, 79, 1309-1315.	3.1	27
7	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> , 2021, 340, 128154.	8.2	21
8	Densitometric determination of the fat content of milk and milk products. <i>International Dairy Journal</i> , 2007, 17, 20-23.	3.0	19
9	Blood lactose after dairy product intake in healthy men. <i>British Journal of Nutrition</i> , 2017, 118, 1070-1077.	2.3	18
10	Raw milk composition of Malian Zebu cows ( <i>Bos indicus</i> ) raised under traditional system. <i>Journal of Food Composition and Analysis</i> , 2005, 18, 29-38.	3.9	16
11	Assessment of lactase activity in humans by measurement of galactitol and galactonate in serum and urine after milk intake. <i>American Journal of Clinical Nutrition</i> , 2019, 109, 470-477.	4.7	12
12	Influence of the inoculum level of <i>Lactobacillus parabuchneri</i> in vat milk and of the cheese-making conditions on histamine formation during ripening. <i>International Dairy Journal</i> , 2021, 113, 104883.	3.0	12
13	Influence of chemical and biochemical characteristics on the texture of Appenzeller A® cheese. <i>International Dairy Journal</i> , 2017, 75, 111-119.	3.0	7
14	Quantitative analysis of menaquinones (vitamin K2) in various types of cheese from Switzerland. <i>International Dairy Journal</i> , 2021, 112, 104853.	3.0	7
15	Postprandial Responses on Serum Metabolome to Milk and Yogurt Intake in Young and Older Men. <i>Frontiers in Nutrition</i> , 2022, 9, .	3.7	5
16	Validated method for the determination of propane-1,2-diol, butane-2,3-diol, and propane-1,3-diol in cheese and bacterial cultures using phenylboronic esterification and GC-MS. <i>Food Chemistry</i> , 2017, 230, 372-377.	8.2	4
17	Microbiota and Metabolite Modifications after Dietary Exclusion of Dairy Products and Reduced Consumption of Fermented Food in Young and Older Men. <i>Nutrients</i> , 2021, 13, 1905.	4.1	4
18	Evaluating the Robustness of Biomarkers of Dairy Food Intake in a Free-Living Population Using Single- and Multi-Marker Approaches. <i>Metabolites</i> , 2021, 11, 395.	2.9	4