## **Patrick Borel**

List of Publications by Year in descending order

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DATRICK RODEL

#	Article	IF	CITATIONS
1	Digestion and absorption of 2 fat emulsions with different droplet sizes in the human digestive tract. American Journal of Clinical Nutrition, 1999, 70, 1096-1106.	2.2	399
2	Bioaccessibility of Carotenoids and Vitamin E from Their Main Dietary Sources. Journal of Agricultural and Food Chemistry, 2006, 54, 8749-8755.	2.4	371
3	Lutein transport by Caco-2 TC-7 cells occurs partly by a facilitated process involving the scavenger receptor class B type I (SR-BI). Biochemical Journal, 2005, 387, 455-461.	1.7	233
4	Vitamin Deficiencies in Humans: Can Plant Science Help?. Plant Cell, 2012, 24, 395-414.	3.1	212
5	Processing of vegetable-borne carotenoids in the human stomach and duodenum. American Journal of Physiology - Renal Physiology, 2003, 284, G913-G923.	1.6	207
6	Scavenger Receptor Class B Type I (SR-BI) Is Involved in Vitamin E Transport across the Enterocyte. Journal of Biological Chemistry, 2006, 281, 4739-4745.	1.6	206
7	Influence of Organic versus Conventional Agricultural Practice on the Antioxidant Microconstituent Content of Tomatoes and Derived Purees; Consequences on Antioxidant Plasma Status in Humans. Journal of Agricultural and Food Chemistry, 2004, 52, 6503-6509.	2.4	205
8	Overview of carotenoid bioavailability determinants: From dietary factors to host genetic variations. Trends in Food Science and Technology, 2017, 69, 270-280.	7.8	194
9	Proteins involved in uptake, intracellular transport and basolateral secretion of fat-soluble vitamins and carotenoids by mammalian enterocytes. Progress in Lipid Research, 2011, 50, 388-402.	5.3	193
10	Effects of graded amounts (0–50 g) of dietary fat on postprandial lipemia and lipoproteins in normolipidemic adults. American Journal of Clinical Nutrition, 1998, 67, 31-38.	2.2	190
11	Factors Affecting Intestinal Absorption of Highly Lipophilic Food Microconstituents (Fat-Soluble) Tj ETQq1 1 0.7	′84314 rgB <sup>-</sup> 1.4	Г /Overlock 187
12	Main factors governing the transfer of carotenoids from emulsion lipid droplets to micelles. Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids, 2001, 1533, 285-292.	1.2	182
13	Hostâ€related factors explaining interindividual variability of carotenoid bioavailability and tissue concentrations in humans. Molecular Nutrition and Food Research, 2017, 61, 1600685.	1.5	180
14	Effects of oat bran, rice bran, wheat fiber, and wheat germ on postprandial lipemia in healthy adults. American Journal of Clinical Nutrition, 1992, 55, 81-88.	2.2	177
15	Effects of droplet size, triacylglycerol composition, and calcium on the hydrolysis of complex emulsions by pancreatic lipase: an in vitro study. Journal of Nutritional Biochemistry, 1992, 3, 333-341.	1.9	177
16	Vitamin D intestinal absorption is not a simple passive diffusion: Evidences for involvement of cholesterol transporters. Molecular Nutrition and Food Research, 2011, 55, 691-702.	1.5	161
17	Human Plasma Levels of Vitamin E and Carotenoids Are Associated with Genetic Polymorphisms in Genes Involved in Lipid Metabolism , ,3. Journal of Nutrition, 2007, 137, 2653-2659.	1.3	144
18	Butter Differs from Olive Oil and Sunflower Oil in Its Effects on Postprandial Lipemia and Triacylglycerol-Rich Lipoproteins after Single Mixed Meals in Healthy Young Men. Journal of Nutrition, 2002, 132, 3642-3649.	1.3	132

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19	Genetic variations involved in interindividual variability in carotenoid status. Molecular Nutrition and Food Research, 2012, 56, 228-240.	1.5	126
20	Effects of physicochemical properties of carotenoids on their bioaccessibility, intestinal cell uptake, and blood and tissue concentrations. Molecular Nutrition and Food Research, 2012, 56, 1385-1397.	1.5	124
21	Lycopene inhibits proinflammatory cytokine and chemokine expression in adipose tissue. Journal of Nutritional Biochemistry, 2011, 22, 642-648.	1.9	121
22	Lycopene Absorption in Human Intestinal Cells and in Mice Involves Scavenger Receptor Class B Type I but Not Niemann-Pick C1-Like 1. Journal of Nutrition, 2008, 138, 1432-1436.	1.3	118
23	Effect of type of TAG fatty acids on lutein and zeaxanthin bioavailability. British Journal of Nutrition, 2013, 110, 1-10.	1.2	117
24	Chylomicron β-Carotene and Retinyl Palmitate Responses Are Dramatically Diminished When Men Ingest β-Carotene with Medium-Chain Rather than Long-Chain Triglycerides. Journal of Nutrition, 1998, 128, 1361-1367.	1.3	115
25	Low and high responders to pharmacological doses of β-carotene: proportion in the population, mechanisms involved and consequences on β-carotene metabolism. Journal of Lipid Research, 1998, 39, 2250-2260.	2.0	115
26	From carotenoid intake to carotenoid blood and tissue concentrations – implications for dietary intake recommendations. Nutrition Reviews, 2021, 79, 544-573.	2.6	113
27	Adiponectin Expression Is Induced by Vitamin E via a Peroxisome Proliferator-Activated Receptor γ-Dependent Mechanism. Endocrinology, 2009, 150, 5318-5325.	1.4	110
28	Vegetable-borne lutein, lycopene, and β-carotene compete for incorporation into chylomicrons, with no adverse effect on the medium-term (3-wk) plasma status of carotenoids in humans. American Journal of Clinical Nutrition, 2002, 75, 526-534.	2.2	109
29	CD36 and SR-BI Are Involved in Cellular Uptake of Provitamin A Carotenoids by Caco-2 and HEK Cells, and Some of Their Genetic Variants Are Associated with Plasma Concentrations of These Micronutrients in Humans. Journal of Nutrition, 2013, 143, 448-456.	1.3	109
30	Influence of Obesity and Body Fat Distribution on Postprandial Lipemia and Triglyceride-Rich Lipoproteins in Adult Women. Journal of Clinical Endocrinology and Metabolism, 1999, 84, 184-191.	1.8	108
31	Bioavailability of vitamin E in humans: an update. Nutrition Reviews, 2013, 71, 319-331.	2.6	106
32	Simple method for clinical determination of 13 carotenoids in human plasma using an isocratic high-performance liquid chromatographic method. Biomedical Applications, 2001, 751, 297-303.	1.7	105
33	Emulsification and lipolysis of triacylglycerols are altered by viscous soluble dietary fibres in acidic gastric medium <i>in vitro</i> . Biochemical Journal, 1996, 314, 269-275.	1.7	101
34	Hydrolysis of emulsions with different triglycerides and droplet sizes by gastric lipase in vitro. Effect on pancreatic lipase activity. Journal of Nutritional Biochemistry, 1994, 5, 124-133.	1.9	100
35	β-Cryptoxanthin fromCitrusjuices: assessment of bioaccessibility using anin vitrodigestion/Caco-2 cell culture model. British Journal of Nutrition, 2007, 97, 883-890.	1.2	100
36	Genetic variants in BCMO1 and CD36 are associated with plasma lutein concentrations and macular pigment optical density in humans. Annals of Medicine, 2011, 43, 47-59.	1.5	88

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37	Obesity-associated Inflammation Induces microRNA-155 Expression in Adipocytes and Adipose Tissue: Outcome on Adipocyte Function. Journal of Clinical Endocrinology and Metabolism, 2016, 101, 1615-1626.	1.8	88
38	Processing of vitamin A and E in the human gastrointestinal tract. American Journal of Physiology - Renal Physiology, 2001, 280, G95-G103.	1.6	85
39	Low and high responders to pharmacological doses of beta-carotene: proportion in the population, mechanisms involved and consequences on beta-carotene metabolism. Journal of Lipid Research, 1998, 39, 2250-60.	2.0	85
40	Effects of moderate amounts of emulsified dietary fat on postprandial lipemia and lipoproteins in normolipidemic adults. American Journal of Clinical Nutrition, 1994, 60, 374-382.	2.2	84
41	β-Carotene in the human body: metabolic bioactivation pathways – from digestion to tissue distribution and excretion. Proceedings of the Nutrition Society, 2019, 78, 68-87.	0.4	83
42	CD36 is involved in lycopene and lutein uptake by adipocytes and adipose tissue cultures. Molecular Nutrition and Food Research, 2011, 55, 578-584.	1.5	82
43	Differential effect of dietary antioxidant classes (carotenoids, polyphenols, vitamins C and E) on lutein absorption. British Journal of Nutrition, 2007, 97, 440-446.	1.2	79
44	Digestion and Absorption of Tubeâ€Feeding Emulsions With Different Droplet Sizes and Compositions in the Rat. Journal of Parenteral and Enteral Nutrition, 1994, 18, 534-543.	1.3	78
45	Viscous soluble dietary fibers alter emulsification and lipolysis of triacylglycerols in duodenal medium in vitro. Journal of Nutritional Biochemistry, 1996, 7, 293-302.	1.9	77
46	Lycopene bioavailability is associated with a combination of genetic variants. Free Radical Biology and Medicine, 2015, 83, 238-244.	1.3	75
47	Pancreatic lipase and pancreatic lipase-related protein 2, but not pancreatic lipase-related protein 1, hydrolyze retinyl palmitate in physiological conditions. Biochimica Et Biophysica Acta - Molecular and Cell Biology of Lipids, 2006, 1761, 4-10.	1.2	72
48	ATP-binding cassette transporter A1 is significantly involved in the intestinal absorption of α- and γ-tocopherol but not in that of retinyl palmitate in mice. American Journal of Clinical Nutrition, 2009, 89, 177-184.	2.2	71
49	Genetic Variations Associated with Vitamin A Status and Vitamin A Bioavailability. Nutrients, 2017, 9, 246.	1.7	71
50	Wheat bran and wheat germ: effect on digestion and intestinal absorption of dietary lipids in the rat. American Journal of Clinical Nutrition, 1989, 49, 1192-1202.	2.2	67
51	Interindividual variability of lutein bioavailability in healthy men: characterization, genetic variants involved, and relation with fasting plasma lutein concentration. American Journal of Clinical Nutrition, 2014, 100, 168-175.	2.2	65
52	Bioavailability of Fat-Soluble Vitamins and Phytochemicals in Humans: Effects of Genetic Variation. Annual Review of Nutrition, 2018, 38, 69-96.	4.3	65
53	Effect of Tomato Product Consumption on the Plasma Status of Antioxidant Microconstituents and on the Plasma Total Antioxidant Capacity in Healthy Subjects. Journal of the American College of Nutrition, 2004, 23, 148-156.	1.1	63
54	Enrichment of Tomato Paste with 6% Tomato Peel Increases Lycopene and β-Carotene Bioavailability in Men. Journal of Nutrition, 2005, 135, 790-794.	1.3	63

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55	Interactions of $\hat{I}^2$ -Lactoglobulin Variants A and B with Vitamin A. Competitive Binding of Retinoids and Carotenoids. Journal of Agricultural and Food Chemistry, 2013, 61, 4114-4119.	2.4	62
56	Mechanistic aspects of carotenoid health benefits – where are we now?. Nutrition Research Reviews, 2021, 34, 276-302.	2.1	61
57	Comparison of the postprandial chylomicron carotenoid responses in young and older subjects. European Journal of Nutrition, 2003, 42, 315-323.	1.8	60
58	A Combination of Single-Nucleotide Polymorphisms Is Associated with Interindividual Variability in Dietary β-Carotene Bioavailability in Healthy Men. Journal of Nutrition, 2015, 145, 1740-1747.	1.3	60
59	Effect of vitamin A status at the end of term pregnancy on the saturation of retinol binding protein with retinol. American Journal of Clinical Nutrition, 2000, 71, 537-543.	2.2	57
60	Human fasting plasma concentrations of vitamin E and carotenoids, and their association with genetic variants in apo C-III, cholesteryl ester transfer protein, hepatic lipase, intestinal fatty acid binding protein and microsomal triacylglycerol transfer protein. British Journal of Nutrition, 2009, 101, 680-687.	1.2	57
61	Phytosterols can impair vitamin D intestinal absorption in vitro and in mice. Molecular Nutrition and Food Research, 2011, 55, S303-11.	1.5	55
62	Effect of pectin, wheat bran and cellulose on serum lipids and lipoproteins in rats fed on a low- or high-fat diet. British Journal of Nutrition, 1987, 58, 405-413.	1.2	54
63	Effect of the main dietary antioxidants (carotenoids, γ-tocopherol, polyphenols, and vitamin C) on α-tocopherol absorption. European Journal of Clinical Nutrition, 2007, 61, 1167-1173.	1.3	54
64	The proportion of lycopene isomers in human plasma is modulated by lycopene isomer profile in the meal but not by lycopene preparation. British Journal of Nutrition, 2012, 107, 1482-1488.	1.2	54
65	rs5888 Variant of SCARB1 Gene Is a Possible Susceptibility Factor for Age-Related Macular Degeneration. PLoS ONE, 2009, 4, e7341.	1.1	53
66	Are lutein, lycopene, and β-carotene lost through the digestive process?. Food and Function, 2017, 8, 1494-1503.	2.1	53
67	Carotenoids, Mostly the Xanthophylls, Exchange Between Plasma Lipoproteins. International Journal for Vitamin and Nutrition Research, 2002, 72, 300-308.	0.6	52
68	In Vitroandin VivoInhibition of β-Carotene Dioxygenase Activity by Canthaxanthin in Rat Intestine. Archives of Biochemistry and Biophysics, 1997, 348, 233-238.	1.4	49
69	Rat Intestinal β-Carotene Dioxygenase Activity Is Located Primarily in the Cytosol of Mature Jejunal Enterocytes. Journal of Nutrition, 1996, 126, 2550-2556.	1.3	48
70	Vitamin E decreases endogenous cholesterol synthesis and apo-Al-mediated cholesterol secretion in Caco-2 cells. Journal of Nutritional Biochemistry, 2010, 21, 1207-1213.	1.9	48
71	Phytosterol ester processing in the small intestine: impact on cholesterol availability for absorption and chylomicron cholesterol incorporation in healthy humans. Journal of Lipid Research, 2011, 52, 1256-1264.	2.0	48
72	Effect of Nutrient and Micronutrient Intake on Chylomicron Production and Postprandial Lipemia. Nutrients, 2019, 11, 1299.	1.7	48

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73	The distribution and relative hydrolysis of tocopheryl acetate in the different matrices coexisting in the lumen of the small intestine during digestion could explain its low bioavailability. Molecular Nutrition and Food Research, 2013, 57, 1237-1245.	1.5	44
74	Dietary calcium impairs tomato lycopene bioavailability in healthy humans. British Journal of Nutrition, 2016, 116, 2091-2096.	1.2	44
75	Polymorphisms in the CD36/FAT gene are associated with plasma vitamin E concentrations in humans. American Journal of Clinical Nutrition, 2011, 93, 644-651.	2.2	43
76	Negative effects of divalent mineral cations on the bioaccessibility of carotenoids from plant food matrices and related physical properties of gastro-intestinal fluids. Food and Function, 2017, 8, 1008-1019.	2.1	43
77	Purified low-density lipoprotein and bovine serum albumin efficiency to internalise lycopene into adipocytes. Food and Chemical Toxicology, 2008, 46, 3832-3836.	1.8	41
78	Postprandial chylomicron and plasma vitamin E responses in healthy older subjects compared with younger ones. European Journal of Clinical Investigation, 1997, 27, 812-821.	1.7	39
79	Short-term supplementation with lutein affects biomarkers of lutein status similarly in young and elderly subjects. Experimental Gerontology, 2003, 38, 573-582.	1.2	38
80	Comparison of different vehicles to study the effect of tocopherols on gene expression in intestinal cells. Free Radical Research, 2008, 42, 523-530.	1.5	38
81	The Postprandial Chylomicron Triacylglycerol Response to Dietary Fat in Healthy Male Adults Is Significantly Explained by a Combination of Single Nucleotide Polymorphisms in Genes Involved in Triacylglycerol Metabolism. Journal of Clinical Endocrinology and Metabolism, 2014, 99, E484-E488.	1.8	38
82	Phytoene and Phytofluene Isolated from a Tomato Extract are Readily Incorporated in Mixed Micelles and Absorbed by Cacoâ€2 Cells, as Compared to Lycopene, and SRâ€BI is Involved in their Cellular Uptake. Molecular Nutrition and Food Research, 2018, 62, e1800703.	1.5	37
83	Comparison of the Postprandial Plasma Vitamin A Response in Young and Older Adults. Journals of Gerontology - Series A Biological Sciences and Medical Sciences, 1998, 53A, B133-B140.	1.7	35
84	Magnesium affects spinach carotenoid bioaccessibility in vitro depending on intestinal bile and pancreatic enzyme concentrations. Food Chemistry, 2018, 239, 751-759.	4.2	35
85	Comparison of the bioavailability and intestinal absorption sites of phytoene, phytofluene, lycopene and β-carotene. Food Chemistry, 2019, 300, 125232.	4.2	32
86	Isolation and properties of lipolysis inhibitory proteins from wheat germ and wheat bran. Plant Foods for Human Nutrition, 1989, 39, 339-348.	1.4	30
87	Amounts and types of fatty acids in meals affect the pattern of retinoids secreted in human chylomicrons after a high-dose preformed vitamin A intake. Metabolism: Clinical and Experimental, 2003, 52, 514-519.	1.5	30
88	Grapefruit Juices Impair the Bioaccessibility of β-Carotene from Orange-Fleshed Sweet Potato but Not Its Intestinal Uptake by Caco-2 Cells. Journal of Agricultural and Food Chemistry, 2012, 60, 685-691.	2.4	30
89	Beneficial Effect of Wheat Germ on Circulating Lipoproteins and Tissue Lipids in Rats Fed a High Fat, Cholesterol-Containing Diet. Journal of Nutrition, 1987, 117, 838-845.	1.3	27
90	Gastric lipase: Evidence of an adaptive response to dietary fat in the rabbit. Gastroenterology, 1991, 100, 1582-1589.	0.6	26

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91	Iron-induced oxidation of (all-E)-β-carotene under model gastric conditions: kinetics, products, and mechanism. Free Radical Biology and Medicine, 2013, 63, 195-206.	1.3	26
92	Inhibition of iron-induced lipid peroxidation by newly identified bacterial carotenoids in model gastric conditions: comparison with common carotenoids. Food and Function, 2013, 4, 698.	2.1	26
93	Genetic Variations Involved in Vitamin E Status. International Journal of Molecular Sciences, 2016, 17, 2094.	1.8	26
94	Whey protein isolate modulates beta-carotene bioaccessibility depending on gastro-intestinal digestion conditions. Food Chemistry, 2019, 291, 157-166.	4.2	26
95	Influence of soy and whey protein, gelatin and sodium caseinate on carotenoid bioaccessibility. Food and Function, 2020, 11, 5446-5459.	2.1	26
96	Long-Term Wheat Germ Intake Beneficially Affects Plasma Lipids and Lipoproteins in Hypercholesterolemic Human Subjects. Journal of Nutrition, 1992, 122, 317-326.	1.3	25
97	ABCB1 (Pâ€glycoprotein) regulates vitamin D absorption and contributes to its transintestinal efflux. FASEB Journal, 2019, 33, 2084-2094.	0.2	25
98	Interlocking of β-carotene in beta-lactoglobulin aggregates produced under high pressure. Food Chemistry, 2013, 139, 253-260.	4.2	24
99	β-Lactoglobulin as a Vector for β-Carotene Food Fortification. Journal of Agricultural and Food Chemistry, 2014, 62, 5916-5924.	2.4	24
100	Can Genetic Variability in α-Tocopherol Bioavailability Explain the Heterogeneous Response to α-Tocopherol Supplements?. Antioxidants and Redox Signaling, 2015, 22, 669-678.	2.5	24
101	Effect of wheat bran and wheat germ on the intestinal uptake of oleic acid, monoolein, and cholesterol in the rat. Journal of Nutritional Biochemistry, 1990, 1, 28-33.	1.9	23
102	Adaptation of Lingual Lipase to Dietary Fat in Rats. Journal of Nutrition, 1990, 120, 1148-1156.	1.3	22
103	Vitamin A contained in the lipid droplets of rat liver stellate cells is substrate for acid retinyl ester hydrolase. Lipids and Lipid Metabolism, 1995, 1259, 271-276.	2.6	22
104	Interactions between Carotenoids from Marine Bacteria and Other Micronutrients: Impact on Stability and Antioxidant Activity. Marine Drugs, 2015, 13, 7020-7039.	2.2	21
105	Genetic variants in selenoprotein genes modulate biomarkers of selenium status in response to Brazil nut supplementation (the SU.BRA.NUT study). Clinical Nutrition, 2019, 38, 539-548.	2.3	21
106	Form of phytosterols and food matrix in which they are incorporated modulate their incorporation into mixed micelles and impact cholesterol micellarization. Molecular Nutrition and Food Research, 2016, 60, 749-759.	1.5	20
107	Age-related changes in plasma lycopene concentrations, but not in vitamin E, are associated with fat mass. British Journal of Nutrition, 2000, 84, 711-716.	1.2	19
108	Stability of bacterial carotenoids in the presence of iron in a model of the gastric compartment – Comparison with dietary reference carotenoids. Archives of Biochemistry and Biophysics, 2015, 572, 89-100.	1.4	19

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109	Effects of the apple matrix on the postprandial bioavailability of flavan-3-ols and nutrigenomic response of apple polyphenols in minipigs challenged with a high fat meal. Food and Function, 2020, 11, 5077-5090.	2.1	19
110	Cereal dietary fibers affect post-prandial lipoproteins in healthy human subjects. Carbohydrate Polymers, 1993, 21, 189-194.	5.1	17
111	A Combination of Single-Nucleotide Polymorphisms Is Associated with Interindividual Variability in Cholecalciferol Bioavailability in Healthy Men. Journal of Nutrition, 2016, 146, 2421-2428.	1.3	17
112	Comparison of the Micellar Incorporation and the Intestinal Cell Uptake of Cholecalciferol, 25-Hydroxycholecalciferol and 1-1±-Hydroxycholecalciferol. Nutrients, 2017, 9, 1152.	1.7	17
113	Using black soldier fly larvae reared on fruits and vegetables waste as a sustainable dietary source of provitamin a carotenoids. Food Chemistry, 2021, 359, 129911.	4.2	17
114	Oxidative stress status and antioxidant status are apparently not related to carotenoid status in healthy subjects. Translational Research, 1998, 132, 61-66.	2.4	16
115	Correspondence. Atherosclerosis, 1998, 136, 405-407.	0.4	16
116	Effects of increasing levels of raw or defatted wheat germ on liver, feces and plasma lipids and lipoproteins in the rat. Nutrition Research, 1991, 11, 907-916.	1.3	15
117	Adaptation of gastric lipase in mini-pigs fed a high-fat diet. Nutrition Research, 1992, 12, 489-499.	1.3	15
118	Plasma lipid lowering effects of wheat germ in hypercholesterolemic subjects. Plant Foods for Human Nutrition, 1991, 41, 135-150.	1.4	14
119	Impact of bariatric surgery on apolipoprotein C-III levels and lipoprotein distribution in obese human subjects. Journal of Clinical Lipidology, 2017, 11, 495-506.e3.	0.6	14
120	SEPP1 polymorphisms modulate serum glucose and lipid response to Brazil nut supplementation. European Journal of Nutrition, 2018, 57, 1873-1882.	1.8	14
121	Production of asymmetric oxidative metabolites of [13C]-β-carotene during digestion in the gastrointestinal lumen of healthy men. American Journal of Clinical Nutrition, 2018, 108, 803-813.	2.2	14
122	Glycosyl carotenoids from marine spore-forming Bacillus sp. strains are readily bioaccessible and bioavailable. Food Research International, 2013, 51, 914-923.	2.9	13
123	Phytosterol vehicles used in a functional product modify carotenoid/cholesterol bioaccessibility and uptake by Caco-2 cells. Journal of Functional Foods, 2020, 68, 103920.	1.6	13
124	Fasting plasma carotenoids concentrations in Crohn's and pancreatic cancer patients compared to control subjects. International Journal for Vitamin and Nutrition Research, 2009, 79, 87-94.	0.6	10
125	The Effect of an Iron Supplement on Lycopene Metabolism and Absorption During Digestion in Healthy Humans. Molecular Nutrition and Food Research, 2019, 63, e1900644.	1.5	10
126	Mechanisms Governing the Transfer of Pure and Plant Matrix Carotenoids Toward Emulsified Triglycerides. Molecular Nutrition and Food Research, 2020, 64, e1900911.	1.5	10

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127	Effect of the type of dietary triacylglycerol fatty acids on α-tocopherol concentration in plasma and tissues of growing pigs1. Journal of Animal Science, 2014, 92, 4972-4980.	0.2	9
128	The influence of nutrigenetics on biomarkers of selenium nutritional status. Nutrition Reviews, 2021, 79, 1259-1273.	2.6	9
129	βâ€Carotene Bioavailability and Conversion Efficiency Are Significantly Affected by Sex in Rats. Molecular Nutrition and Food Research, 2021, 65, e2100650.	1.5	9
130	Comparable reduction in cholesterol absorption after two different ways of phytosterol administration in humans. European Journal of Nutrition, 2013, 52, 1215-1222.	1.8	8
131	Neonatal high protein intake enhances neonatal growth without significant adverse renal effects in spontaneous IUGR piglets. Physiological Reports, 2017, 5, e13296.	0.7	8
132	Opposite Effects of the Spinach Food Matrix on Lutein Bioaccessibility and Intestinal Uptake Lead to Unchanged Bioavailability Compared to Pure Lutein. Molecular Nutrition and Food Research, 2018, 62, e1800185.	1.5	8
133	A meta-analysis to assess the effect of the composition of dietary fat on α-tocopherol blood and tissue concentration in pigs. Journal of Animal Science, 2015, 93, 1177.	0.2	7
134	Genetic factors involved in the bioavailability of tomato carotenoids. Current Opinion in Clinical Nutrition and Metabolic Care, 2018, 21, 489-497.	1.3	7
135	Temperature and storage time increase provitamin A carotenoid concentrations and bioaccessibility in post-harvest carrots. Food Chemistry, 2021, 338, 128004.	4.2	7
136	Valeur santé des caroténoÃ⁻des. Sciences Des Aliments, 2001, 21, 467-480.	0.2	7
137	Molecular interactions governing the incorporation of cholecalciferol and retinyl-palmitate in mixed taurocholate-lipid micelles. Food Chemistry, 2018, 250, 221-229.	4.2	6
138	2′,7′-dichlorofluorescin-based analysis of Fenton chemistry reveals auto-amplification of probe fluorescence and albumin as catalyst for the detection of hydrogen peroxide. Biochemical Journal, 2020, 477, 4689-4710.	1.7	6
139	Définition des limites de flexibilité des apports en acides oléique, linoléique et alphalinolénique sur la lipidémie et les paramètres d'athérothrombose chez l'homme : intérêt des huiles végétales Oleagineux Corps Gras Lipides, 2002, 9, 237-243.	conduinÃ(	Des.
140	Bioavailability of Vitamin E. , 2018, , 1181-1196.		5
141	Dietary fat modulates dl-α-tocopheryl acetate (vitamin E) bioavailability in adult cockerels. British Poultry Science, 2015, 56, 94-102.	0.8	4
142	Les matrices végétalesÂ: leurs effets sur la biodisponibilité des caroténoÃ⁻des. Cahiers De Nutrition Et D Dietetique, 2018, 53, 114-122.	<sup>e</sup> 0.2	3
143	A Combination of Single Nucleotide Polymorphisms is Associated with the Interindividual Variability of Cholesterol Bioavailability in Healthy Adult Males. Molecular Nutrition and Food Research, 2020, 64, 2000480.	1.5	3

GÃ nes et absorption intestinale des microconstituants lipidiques (vitamines liposolubles,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62 Td (

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#	Article	IF	CITATIONS
145	Is vitamin A an antioxidant?. International Journal for Vitamin and Nutrition Research, 2022, , .	0.6	2
146	Re: β-Carotene: a Miss for Epidemiology. Journal of the National Cancer Institute, 2000, 92, 1014b-1016.	3.0	1
147	Nutrigenetic Effect on Intestinal Absorption of Fat-Soluble Microconstituents (Vitamins A, E, D and K,) Tj E	TQq1 1 0.78431	l4 rgBT /Overi
148	Gènes et absorption intestinale des microconstituants lipidiques (vitamines liposolubles,) Tj ETQq0 0 0 rg	3BT /Overlock 10	Tf 50 622 Td
149	Exploration du statut vitaminique A. Cahiers De Nutrition Et De Dietetique, 2012, 47, 284-290.	0.2	1
150	Variation in cholesterol absorption in healthy male adults can be explained by a combination of SNPs in cholesterol metabolism genes. Atherosclerosis, 2014, 235, e30.	0.4	1
151	Vitamin A Deficiency during the Perinatal Period and First Weeks of Life Modifies Vitamin A and Lipid Postprandial Metabolism in Both Female and Male Young Rats. Molecular Nutrition and Food Research, 2021, 65, 2100451.	1.5	1
152	Influence of Wheat Bran and Wheat Germ on Triglyceride and Cholesterol Absorption by the Rat Intestinal Mucosa. , 1988, , 725-729.		0
153	Exploration du statut vitaminique A. Oleagineux Corps Gras Lipides, 2012, 19, 216-222.	0.2	0
154	Genetic Determinants of Vitamin E Status. , 2020, , 255-261.		0
155	Vitamines liposolubles et matière grasse laitière. Données récentes sur l'absorption, le métabolisr la régulation de l'expression génique par ces vitamines. Sciences Des Aliments, 2008, 28, 99-105.	ne et 0.2	0
156	Competition Effects on Carotenoid Absorption by Caco-2 Cells. , 2009, , 381-386.		0