FranÃ§oise Nau

List of Publications by Year in descending order

43 papers	1,338 citations	236925 25 h-index	345221 36 g-index
44 all docs	44 docs citations	44 times ranked	1279 citing authors

#	Article	IF	Citations
1	Pepsin diffusion in complex food matrices. Journal of Food Engineering, 2022, 324, 111011.	5.2	4
2	Spatial-temporal mapping of the intra-gastric pepsin concentration and proteolysis in pigs fed egg white gels. Food Chemistry, 2022, 389, 133132.	8.2	1
3	Food matrix structure (from Biscuit to Custard) has an impact on folate bioavailability in healthy volunteers. European Journal of Nutrition, 2021, 60, 411-423.	3.9	5
4	Effects of thermal, non-thermal and emulsification processes on the gastrointestinal digestibility of egg white proteins. Trends in Food Science and Technology, 2021, 107, 45-56.	15.1	47
5	Mixing milk, egg and plant resources to obtain safe and tasty foods with environmental and health benefits. Trends in Food Science and Technology, 2021, 108, 119-132.	15.1	32
6	The Role of Ovotransferrin in Egg-White Antimicrobial Activity: A Review. Foods, 2021, 10, 823.	4.3	30
7	Statistical modeling of in vitro pepsin specificity. Food Chemistry, 2021, 362, 130098.	8.2	9
8	In Vivo Digestion of Egg Products Enriched with DHA: Effect of the Food Matrix on DHA Bioavailability. Foods, 2021, 10, 6.	4.3	6
9	Characterization of egg white gel microstructure and its relationship with pepsin diffusivity. Food Hydrocolloids, 2020, 98, 105258.	10.7	29
10	In-situ disintegration of egg white gels by pepsin and kinetics of nutrient release followed by time-lapse confocal microscopy. Food Hydrocolloids, 2020, 98, 105228.	10.7	16
11	In vitro static digestion reveals how plant proteins modulate model infant formula digestibility. Food Research International, 2020, 130, 108917.	6.2	24
12	Plant proteins partially replacing dairy proteins greatly influence infant formula functionalities. LWT - Food Science and Technology, 2020, 120, 108891.	5.2	27
13	Egg-White Proteins Have a Minor Impact on the Bactericidal Action of Egg White Toward Salmonella Enteritidis at 45Â°C. Frontiers in Microbiology, 2020, 11, 584986.	3.5	6
14	Egg white gel structure determines biochemical digestion with consequences on softening and mechanical disintegration during in vitro gastric digestion. Food Research International, 2020, 138, 109782.	6.2	10
15	The Three Lipocalins of Egg-White: Only Ex-FABP Inhibits Siderophore-Dependent Iron Sequestration by Salmonella Enteritidis. Frontiers in Microbiology, 2020, 11, 913.	3.5	8
16	Food material properties as determining factors in nutrient release during human gastric digestion: a review. Critical Reviews in Food Science and Nutrition, 2020, 60, 3753-3769.	10.3	39
17	Are Faba Bean and Pea Proteins Potential Whey Protein Substitutes in Infant Formulas? An In Vitro Dynamic Digestion Approach. Foods, 2020, 9, 362.	4.3	29
18	From Bite to Nutrient: The Importance of Length Scales. , 2019, , 129-143.		0

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19	Spatial-temporal changes in pH, structure and rheology of the gastric chyme in pigs as influenced by egg white gel properties. Food Chemistry, 2019, 280, 210-220.	8.2	25
20	Antimicrobial activity of lysozyme isoforms: Key molecular features. Biopolymers, 2017, 107, e23040.	2.4	10
21	Pasteurisation of liquid whole egg: Optimal heat treatments in relation to its functional, nutritional and allergenic properties. Journal of Food Engineering, 2017, 195, 137-149.	5.2	48
22	Effect of dry heat treatment of egg white powder on its functional, nutritional and allergenic properties. Journal of Food Engineering, 2017, 195, 40-51.	5.2	47
23	Global Gene-expression Analysis of the Response of Salmonella Enteritidis to Egg White Exposure Reveals Multiple Egg White-imposed Stress Responses. Frontiers in Microbiology, 2017, 8, 829.	3.5	34
24	Investigating the impact of egg white gel structure on peptide kinetics profile during in vitro digestion. Food Research International, 2016, 88, 302-309.	6.2	31
25	The structural properties of egg white gels impact the extent of inÂvitro protein digestion and the nature of peptides generated. Food Hydrocolloids, 2016, 54, 315-327.	10.7	91
26	Egg white versus Salmonella Enteritidis! A harsh medium meets a resilient pathogen. Food Microbiology, 2016, 53, 82-93.	4.2	56
27	Effects of dry heating on the progression of in vitro digestion of egg white proteins: contribution of multifactorial data analysis. Food and Function, 2015, 6, 1578-1590.	4.6	11
28	Native and dry-heated lysozyme interactions with membrane lipid monolayers: Lipid packing modifications of a phospholipid mixture, model of the Escherichia coli cytoplasmic membrane. Biochimica Et Biophysica Acta - Biomembranes, 2015, 1848, 1065-1073.	2.6	15
29	Native lysozyme and dry-heated lysozyme interactions with membrane lipid monolayers: Lateral reorganization of LPS monolayer, model of the Escherichia coli outer membrane. Biochimica Et Biophysica Acta - Biomembranes, 2015, 1848, 174-183.	2.6	26
30	Ovotransferrin Plays a Major Role in the Strong Bactericidal Effect of Egg White against the Bacillus cereus Group. Journal of Food Protection, 2014, 77, 955-962.	1.7	29
31	Dry-Heating of Lysozyme Increases Its Activity against Escherichia coli Membranes. Journal of Agricultural and Food Chemistry, 2014, 62, 1692-1700.	5.2	26
32	Investigating the impact of ovalbumin aggregate morphology on in vitro ovalbumin digestion using label-free quantitative peptidomics and multivariate data analysis. Food Research International, 2014, 63, 192-202.	6.2	23
33	The extent of ovalbumin in vitro digestion and the nature of generated peptides are modulated by the morphology of protein aggregates. Food Chemistry, 2014, 157, 429-438.	8.2	78
34	Hen Egg White Lysozyme Permeabilizes Escherichia coli Outer and Inner Membranes. Journal of Agricultural and Food Chemistry, 2013, 61, 9922-9929.	5.2	48
35	Biochemical and Micrographic Evidence of Escherichia coli Membrane Damage during Incubation in Egg White under Bactericidal Conditions. Journal of Food Protection, 2013, 76, 1523-1529.	1.7	10
36	Succinimidyl Residue Formation in Hen Egg-White Lysozyme Favors the Formation of Intermolecular Covalent Bonds without Affecting Its Tertiary Structure. Biomacromolecules, 2011, 12, 156-166.	5.4	36

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37	Strong Improvement of Interfacial Properties Can Result from Slight Structural Modifications of Proteins: The Case of Native and Dry-Heated Lysozyme. Langmuir, 2011, 27, 14947-14957.	3.5	40
38	Role of Incubation Conditions and Protein Fraction on the Antimicrobial Activity of Egg White against Salmonella Enteritidis and Escherichia coli. Journal of Food Protection, 2011, 74, 24-31.	1.7	27
39	Detection of Turkey, Duck, and Guinea Fowl Egg in Hen Egg Products by Species-Specific PCR. Food Analytical Methods, 2009, 2, 231-238.	2.6	8
40	Dry-Heating Makes Hen Egg White Lysozyme an Efficient Foaming Agent and Enables Its Bulk Aggregation. Journal of Agricultural and Food Chemistry, 2008, 56, 5120-5128.	5.2	28
41	Proteomic Analysis of Hen Egg White. Journal of Agricultural and Food Chemistry, 2006, 54, 3901-3910.	5.2	178
42	Effect of Dry Heating on the Microbiological Quality, Functional Properties, and Natural Bacteriostatic Ability of Egg White after Reconstitution. Journal of Food Protection, 2003, 66, 825-832.	1.7	41
43	Simple Rapid Procedure for Preparation of Large Quantities of Ovalbumin. Journal of Agricultural and Food Chemistry, 2000, 48, 4883-4889.	5.2	50