

# HÃ©lÃ¨ne Brignot

## List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2674420/publications.pdf>

Version: 2024-02-01

18  
papers

339  
citations

932766

10  
h-index

839053

18  
g-index

22  
all docs

22  
docs citations

22  
times ranked

478  
citing authors

#	ARTICLE	IF	CITATIONS
1	Salivary markers of taste sensitivity to oleic acid: a combined proteomics and metabolomics approach. <i>Metabolomics</i> , 2014, 10, 688-696.	1.4	45
2	Chewing bread: impact on alpha-amylase secretion and oral digestion. <i>Food and Function</i> , 2017, 8, 607-614.	2.1	38
3	Differences in the Density of Fungiform Papillae and Composition of Saliva in Patients With Taste Disorders Compared to Healthy Controls. <i>Chemical Senses</i> , 2017, 42, 699-708.	1.1	33
4	Obese Subjects With Specific Gustatory Papillae Microbiota and Salivary Cues Display an Impairment to Sense Lipids. <i>Scientific Reports</i> , 2018, 8, 6742.	1.6	32
5	Immunocytological detection of salivary mucins (MUC5B) on the mucosal pellicle lining human epithelial buccal cells. <i>Microscopy Research and Technique</i> , 2014, 77, 453-457.	1.2	27
6	Nutri-metabolomics Applied to Taste Perception Phenotype: Human Subjects with High and Low Sensitivity to Taste of Fat Differ in Salivary Response to Oleic Acid. <i>OMICS A Journal of Integrative Biology</i> , 2014, 18, 666-672.	1.0	25
7	How are macronutrient intake, BMI, ethnicity, age, and gender related to the composition of unstimulated saliva? A case study. <i>Journal of Texture Studies</i> , 2019, 50, 53-61.	1.1	25
8	Associations between food consumption patterns and saliva composition: Specificities of eating difficulties children. <i>Physiology and Behavior</i> , 2017, 173, 116-123.	1.0	23
9	The basal free fatty acid concentration in human saliva is related to salivary lipolytic activity. <i>Scientific Reports</i> , 2017, 7, 5969.	1.6	22
10	Multi-omics profiling reveals that eating difficulties developed consecutively to artificial nutrition in the neonatal period are associated to specific saliva composition. <i>Journal of Proteomics</i> , 2015, 128, 105-112.	1.2	16
11	Role of human salivary enzymes in bitter taste perception. <i>Food Chemistry</i> , 2022, 386, 132798.	4.2	11
12	Oral lipolysis and its association with diet and the perception and digestion of lipids: A systematic literature review. <i>Archives of Oral Biology</i> , 2019, 108, 104550.	0.8	10
13	Acceptance of added fat to first complementary feeding purees: An exploration of fat type, feeding history and saliva composition. <i>Appetite</i> , 2018, 131, 160-168.	1.8	7
14	Longitudinal analysis of the salivary metabolome of breast-fed and formula-fed infants over the first year of life. <i>Metabolomics</i> , 2020, 16, 37.	1.4	7
15	The association between changes of gustatory function and changes of salivary parameters: A pilot study. <i>Clinical Otolaryngology</i> , 2021, 46, 538-545.	0.6	7
16	Proteomic characterization of the mucosal pellicle formed in vitro on a cellular model of oral epithelium. <i>Journal of Proteomics</i> , 2020, 222, 103797.	1.2	5
17	Protein expression in submandibular glands of young rats is modified by a high-fat/high-sugar maternal diet. <i>Archives of Oral Biology</i> , 2018, 96, 87-95.	0.8	2
18	RÃle de la salive dans la perception sensorielle et introduction aux pratiques analytiques. <i>Cahiers De Nutrition Et De Dietetique</i> , 2021, 56, 234-248.	0.2	0