

Marie-Caroline Michalski

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

73
papers

3,335
citations

35
h-index

57
g-index

76
ext. papers

3,788
ext. citations

4.8
avg, IF

5.16
L-index

#	Paper	IF	Citations
73	Impact of Rapeseed and Soy Lecithin on Postprandial Lipid Metabolism, Bile Acid Profile, and Gut Bacteria in Mice. <i>Molecular Nutrition and Food Research</i> , 2021 , 65, e2001068	5.9	4
72	Milk polar lipids favorably alter circulating and intestinal ceramide and sphingomyelin species in postmenopausal women. <i>JCI Insight</i> , 2021 , 6,	9.9	5
71	Polar Lipids 2021 , 195-233		
70	Metabolic impact of dietary lipids: towards a role of unabsorbed lipid residues?. <i>OCL - Oilseeds and Fats, Crops and Lipids</i> , 2021 , 28, 9	1.5	
69	Rapeseed Lecithin Increases Lymphatic Lipid Output and Linolenic Acid Bioavailability in Rats. <i>Journal of Nutrition</i> , 2020 , 150, 2900-2911	4.1	3
68	Human milk pasteurisation reduces pre-lipolysis but not digestive lipolysis and moderately decreases intestinal lipid uptake in a combination of preterm infant in vitro models. <i>Food Chemistry</i> , 2020 , 329, 126927	8.5	3
67	Postprandial Endotoxin Transporters LBP and sCD14 Differ in Obese vs. Overweight and Normal Weight Men during Fat-Rich Meal Digestion. <i>Nutrients</i> , 2020 , 12,	6.7	1
66	Role of the Matrix on the Digestibility of Dairy Fat and Health Consequences 2020 , 153-202		2
65	Bioavailability and metabolism of dietary lipids 2020 , 45-92		1
64	Vegetable lecithins: A review of their compositional diversity, impact on lipid metabolism and potential in cardiometabolic disease prevention. <i>Biochimie</i> , 2020 , 169, 121-132	4.6	29
63	Dietary lipids and cardiometabolic health: a new vision of structure-activity relationship. <i>Current Opinion in Clinical Nutrition and Metabolic Care</i> , 2020 , 23, 451-459	3.8	2
62	Postprandial Triglyceride-Rich Lipoproteins from Type 2 Diabetic Women Stimulate Platelet Activation Regardless of the Fat Source in the Meal. <i>Molecular Nutrition and Food Research</i> , 2020 , 64, e2000694	5.9	0
61	Milk polar lipids reduce lipid cardiovascular risk factors in overweight postmenopausal women: towards a gut sphingomyelin-cholesterol interplay. <i>Gut</i> , 2020 , 69, 487-501	19.2	36
60	Alterations of endogenous sphingolipid metabolism in cardiometabolic diseases: Towards novel therapeutic approaches. <i>Biochimie</i> , 2020 , 169, 133-143	4.6	10
59	Homogeneous triacylglycerol tracers have an impact on the thermal and structural properties of dietary fat and its lipolysis rate under simulated physiological conditions. <i>Chemistry and Physics of Lipids</i> , 2019 , 225, 104815	3.7	2
58	Protective properties of milk sphingomyelin against dysfunctional lipid metabolism, gut dysbiosis, and inflammation. <i>Journal of Nutritional Biochemistry</i> , 2019 , 73, 108224	6.3	30
57	Omega-3 Polyunsaturated Fatty Acids Inhibit IL-17A Secretion through Decreased ICAM-1 Expression in T Cells Co-Cultured with Adipose-Derived Stem Cells Harvested from Adipose Tissues of Obese Subjects. <i>Molecular Nutrition and Food Research</i> , 2019 , 63, e1801148	5.9	5

56	WHO draft guidelines on dietary saturated and trans fatty acids: time for a new approach?. <i>BMJ, The</i> , 2019 , 366, l4137	5.9	76
55	Milk Polar Lipids in a High-Fat Diet Can Prevent Body Weight Gain: Modulated Abundance of Gut Bacteria in Relation with Fecal Loss of Specific Fatty Acids. <i>Molecular Nutrition and Food Research</i> , 2019 , 63, e1801078	5.9	24
54	Acute effects of milk polar lipids on intestinal tight junction expression: towards an impact of sphingomyelin through the regulation of IL-8 secretion?. <i>Journal of Nutritional Biochemistry</i> , 2019 , 65, 128-138	6.3	16
53	Polar lipid composition of bioactive dairy co-products buttermilk and butterserum: Emphasis on sphingolipid and ceramide isoforms. <i>Food Chemistry</i> , 2018 , 240, 67-74	8.5	47
52	Increased jejunal permeability in human obesity is revealed by a lipid challenge and is linked to inflammation and type 2 diabetes. <i>Journal of Pathology</i> , 2018 , 246, 217-230	9.4	85
51	Soybean polar lipids differently impact adipose tissue inflammation and the endotoxin transporters LBP and sCD14 in flaxseed vs. palm oil-rich diets. <i>Journal of Nutritional Biochemistry</i> , 2017 , 43, 116-124	6.3	9
50	Western-diet consumption induces alteration of barrier function mechanisms in the ileum that correlates with metabolic endotoxemia in rats. <i>American Journal of Physiology - Endocrinology and Metabolism</i> , 2017 , 313, E107-E120	6	31
49	Whole dairy matrix or single nutrients in assessment of health effects: current evidence and knowledge gaps. <i>American Journal of Clinical Nutrition</i> , 2017 , 105, 1033-1045	7	182
48	Impacts métaboliques et inflammatoires des matières grasses émulsionnées. <i>OCL - Oilseeds and Fats, Crops and Lipids</i> , 2017 , 24, D203	1.5	3
47	Impacts métaboliques et inflammatoires des matières grasses émulsionnées. <i>Cahiers De Nutrition Et De Diététique</i> , 2017 , 52, 244-256	0.2	
46	Nutritional Properties of Milk Lipids 2017 , 435-452		7
45	Emulsifying dietary fat modulates postprandial endotoxemia associated with chylomicronemia in obese men: a pilot randomized crossover study. <i>Lipids in Health and Disease</i> , 2017 , 16, 97	4.4	12
44	Dietary emulsifiers from milk and soybean differently impact adiposity and inflammation in association with modulation of colonic goblet cells in high-fat fed mice. <i>Molecular Nutrition and Food Research</i> , 2016 , 60, 609-20	5.9	59
43	Dietary lipid emulsions and endotoxemia. <i>OCL - Oilseeds and Fats, Crops and Lipids</i> , 2016 , 23, D306	1.5	3
42	Impact de la structure émulsionnée des lipides sur le devenir métabolique des acides gras alimentaires. <i>Cahiers De Nutrition Et De Diététique</i> , 2016 , 51, 238-247	0.2	4
41	Milk Polar Lipids Affect In Vitro Digestive Lipolysis and Postprandial Lipid Metabolism in Mice. <i>Journal of Nutrition</i> , 2015 , 145, 1770-7	4.1	55
40	Structure-function relationship of the milk fat globule. <i>Current Opinion in Clinical Nutrition and Metabolic Care</i> , 2015 , 18, 118-27	3.8	92
39	Postprandial Endotoxemia Linked With Chylomicrons and Lipopolysaccharides Handling in Obese Versus Lean Men: A Lipid Dose-Effect Trial. <i>Journal of Clinical Endocrinology and Metabolism</i> , 2015 , 100, 3427-35	5.6	87

38	Produits laitiers et inflammation mtabolique : quels liens en phase postprandiale et ^long terme ? <i>Cahiers De Nutrition Et De Dietetique</i> , 2015 , 50, 25-38	0.2	7
37	Increasing fat content from 20 to 45 wt% in a complex diet induces lower endotoxemia in parallel with an increased number of intestinal goblet cells in mice. <i>Nutrition Research</i> , 2015 , 35, 346-56	4	10
36	Overfeeding increases postprandial endotoxemia in men: Inflammatory outcome may depend on LPS transporters LBP and sCD14. <i>Molecular Nutrition and Food Research</i> , 2014 , 58, 1513-8	5.9	76
35	Pasture v. standard dairy cream in high-fat diet-fed mice: improved metabolic outcomes and stronger intestinal barrier. <i>British Journal of Nutrition</i> , 2014 , 112, 520-35	3.6	20
34	Insulin resistance is associated with MCP1-mediated macrophage accumulation in skeletal muscle in mice and humans. <i>PLoS ONE</i> , 2014 , 9, e110653	3.7	59
33	n-3 PUFA added to high-fat diets affect differently adiposity and inflammation when carried by phospholipids or triacylglycerols in mice. <i>Nutrition and Metabolism</i> , 2013 , 10, 23	4.6	64
32	A role for adipocyte-derived lipopolysaccharide-binding protein in inflammation- and obesity-associated adipose tissue dysfunction. <i>Diabetologia</i> , 2013 , 56, 2524-37	10.3	75
31	High-fat diet action on adiposity, inflammation, and insulin sensitivity depends on the control low-fat diet. <i>Nutrition Research</i> , 2013 , 33, 952-60	4	33
30	Modulating absorption and postprandial handling of dietary fatty acids by structuring fat in the meal: a randomized crossover clinical trial. <i>American Journal of Clinical Nutrition</i> , 2013 , 97, 23-36	7	85
29	Intff de la phase postprandiale pour la sant de lâhomme. <i>Bulletin De LAcademie Nationale De Medecine</i> , 2013 , 197, 65-78	0.1	3
28	Coupling in vitro gastrointestinal lipolysis and Caco-2 cell cultures for testing the absorption of different food emulsions. <i>Food and Function</i> , 2012 , 3, 537-46	6.1	53
27	Oil composition of high-fat diet affects metabolic inflammation differently in connection with endotoxin receptors in mice. <i>American Journal of Physiology - Endocrinology and Metabolism</i> , 2012 , 302, E374-86	6	114
26	Dietary oxidized n-3 PUFA induce oxidative stress and inflammation: role of intestinal absorption of 4-HHE and reactivity in intestinal cells. <i>Journal of Lipid Research</i> , 2012 , 53, 2069-2080	6.3	129
25	Complex links between dietary lipids, endogenous endotoxins and metabolic inflammation. <i>Biochimie</i> , 2011 , 93, 39-45	4.6	108
24	Organisation structurale et molculaire des lipides dans les aliments : impacts possibles sur leur digestion et leur assimilation par lâhomme. <i>Oleagineux Corps Gras Lipides</i> , 2011 , 18, 324-351		13
23	Emulsified lipids increase endotoxemia: possible role in early postprandial low-grade inflammation. <i>Journal of Nutritional Biochemistry</i> , 2011 , 22, 53-9	6.3	195
22	¹³ C tracer recovery in human stools after digestion of a fat-rich meal labelled with [1,1,1- ¹³ C]tripalmitin and [1,1,1- ¹³ C]triolein. <i>Rapid Communications in Mass Spectrometry</i> , 2011 , 25, 2697-703	2.2	35
21	Phospholipid species and minor sterols in French human milks. <i>Food Chemistry</i> , 2010 , 120, 684-691	8.5	45

20	Specific molecular and colloidal structures of milk fat affecting lipolysis, absorption and postprandial lipemia. <i>European Journal of Lipid Science and Technology</i> , 2009 , 111, 413-431	3	93
19	Laits maternels et formules lact�es 1er �ge : pfoxydation lipidique. <i>Cahiers De Nutrition Et De Dietetique</i> , 2008 , 43, 296-302	0.2	
18	Oxidation products of polyunsaturated fatty acids in infant formulas compared to human milk--a preliminary study. <i>Molecular Nutrition and Food Research</i> , 2008 , 52, 1478-85	5.9	58
17	Membrane phospholipids and sterols in microfiltered milk fat globules. <i>European Journal of Lipid Science and Technology</i> , 2007 , 109, 1167-1173	3	43
16	On the supposed influence of milk homogenization on the risk of CVD, diabetes and allergy. <i>British Journal of Nutrition</i> , 2007 , 97, 598-610	3.6	40
15	Functionality of smaller vs control native milk fat globules in Emmental cheeses manufactured with adapted technologies. <i>Food Research International</i> , 2007 , 40, 191-202	7	34
14	Granulom�trie des globules gras du lait humain. <i>Cahiers De Nutrition Et De Dietetique</i> , 2006 , 41, 239-246	0.2	1
13	Does homogenization affect the human health properties of cow's milk?. <i>Trends in Food Science and Technology</i> , 2006 , 17, 423-437	15.3	141
12	The supramolecular structure of milk fat influences plasma triacylglycerols and fatty acid profile in the rat. <i>European Journal of Nutrition</i> , 2006 , 45, 215-24	5.2	58
11	CLA profile in native fat globules of different sizes selected from raw milk. <i>International Dairy Journal</i> , 2005 , 15, 1089-1094	3.5	32
10	Differently sized native milk fat globules separated by microfiltration: fatty acid composition of the milk fat globule membrane and triglyceride core. <i>European Journal of Lipid Science and Technology</i> , 2005 , 107, 80-86	3	61
9	The dispersion state of milk fat influences triglyceride metabolism in the rat--a ¹³ CO ₂ breath test study. <i>European Journal of Nutrition</i> , 2005 , 44, 436-44	5.2	64
8	Native fat globules of different sizes selected from raw milk: thermal and structural behavior. <i>Chemistry and Physics of Lipids</i> , 2004 , 132, 247-61	3.7	68
7	The size of native milk fat globules affects physico-chemical and functional properties of Emmental cheese. <i>Dairy Science and Technology</i> , 2004 , 84, 343-358		76
6	The fatty acid composition of small and large naturally occurring milk fat globules. <i>European Journal of Lipid Science and Technology</i> , 2003 , 105, 677-682	3	70
5	The size of native milk fat globules affects physico-chemical and sensory properties of Camembert cheese. <i>Dairy Science and Technology</i> , 2003 , 83, 131-143		99
4	Apparent �potential as a tool to assess mechanical damages to the milk fat globule membrane. <i>Colloids and Surfaces B: Biointerfaces</i> , 2002 , 23, 23-30	6	134
3	Appearance of submicronic particles in the milk fat globule size distribution upon mechanical treatments. <i>Dairy Science and Technology</i> , 2002 , 82, 193-208		57

- 2 Optical parameters of milk fat globules for laser light scattering measurements. *Dairy Science and Technology*, **2001**, 81, 787-796 132
- 1 Production, partial purification and characterisation of lipases from *Pseudomonas fragi* CRDA 037. *Process Biochemistry*, **1997**, 32, 225-232 4.8 21