Steven Le Feunteun

List of Publications by Year
in descending order

45 papers	7,591 citations	279487 23 h-index	233125 45 g-index
45 all docs	45 docs citations	45 times ranked	6323 citing authors

#	Article	IF	Citations
1	A standardised static<i>in vitro</i>digestion method suitable for food â€“ an international consensus. Food and Function, 2014, 5, 1113-1124.	2.1	3,730
2	INFOGEST static in vitro simulation of gastrointestinal food digestion. Nature Protocols, 2019, 14, 991-1014.	5.5	1,873
3	A standardised semi-dynamic <i>in vitro</i> digestion method suitable for food â€“ an international consensus. Food and Function, 2020, 11, 1702-1720.	2.1	233
4	Correlation between in vitro and in vivo data on food digestion. What can we predict with static in vitro digestion models?. Critical Reviews in Food Science and Nutrition, 2018, 58, 2239-2261.	5.4	225
5	The harmonized INFOGEST in vitro digestion method: From knowledge to action. Food Research International, 2016, 88, 217-225.	2.9	180
6	The heat treatment and the gelation are strong determinants of the kinetics of milk proteins digestion and of the peripheral availability of amino acids. Food Chemistry, 2013, 136, 1203-1212.	4.2	154
7	In vitro digestion of foods using pH-stat and the INFOGEST protocol: Impact of matrix structure on digestion kinetics of macronutrients, proteins and lipids. Food Research International, 2016, 88, 226-233.	2.9	107
8	Tracking the in vivo release of bioactive peptides in the gut during digestion: Mass spectrometry peptidomic characterization of effluents collected in the gut of dairy matrix fed mini-pigs. Food Research International, 2014, 63, 147-156.	2.9	95
9	The important role of salivary Î±-amylase in the gastric digestion of wheat bread starch. Food and Function, 2018, 9, 200-208.	2.1	91
10	Acid and rennet gels exhibit strong differences in the kinetics of milk protein digestion and amino acid bioavailability. Food Chemistry, 2014, 143, 1-8.	4.2	84
11	Monitoring protein hydrolysis by pepsin using pH-stat: In vitro gastric digestions in static and dynamic pH conditions. Food Chemistry, 2018, 239, 268-275.	4.2	63
12	Impact of the Dairy Matrix Structure on Milk Protein Digestion Kinetics: Mechanistic Modelling Based on Mini-pig In Vivo Data. Food and Bioprocess Technology, 2014, 7, 1099-1113.	2.6	60
13	Dynamic modeling of in vitro lipid digestion: Individual fatty acid release and bioaccessibility kinetics. Food Chemistry, 2016, 194, 1180-1188.	4.2	54
14	Structuring food to control its disintegration in the gastrointestinal tract and optimize nutrient bioavailability. Innovative Food Science and Emerging Technologies, 2018, 46, 83-90.	2.7	54
15	Impact of Casein Gel Microstructure on Self-Diffusion Coefficient of Molecular Probes Measured by1H PFG-NMR. Journal of Agricultural and Food Chemistry, 2007, 55, 10764-10772.	2.4	42
16	Oro-gastro-intestinal digestion of starch in white bread, wheat-based and gluten-free pasta: Unveiling the contribution of human salivary Î±-amylase. Food Chemistry, 2019, 274, 566-573.	4.2	42
17	Investigation of Fatty Acid Elongation and Desaturation Steps in Fusarium lateritium by Quantitative Two-dimensional Deuterium NMR Spectroscopy in Chiral Oriented Media. Journal of Biological Chemistry, 2009, 284, 10783-10792.	1.6	41
18	Lactobacillus helveticus as a tool to change proteolysis and functionality in Swiss-type cheeses. Journal of Dairy Science, 2013, 96, 1455-1470.	1.4	39

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19	Exploring the breakdown of dairy protein gels during in vitro gastric digestion using time-lapse synchrotron deep-UV fluorescence microscopy. Food Chemistry, 2018, 239, 898-910.	4.2	37
20	Pepsin activity as a function of pH and digestion time on caseins and egg white proteins under static <i>in vitro</i> conditions. Food and Function, 2021, 12, 12468-12478.	2.1	32
21	Dynamic modeling highlights the major impact of droplet coalescence on the inÂvitro digestion kinetics of a whey protein stabilized submicron emulsion. Food Hydrocolloids, 2015, 43, 66-72.	5.6	28
22	Gastro-intestinal in vitro digestions of protein emulsions monitored by pH-stat: Influence of structural properties and interplay between proteolysis and lipolysis. Food Chemistry, 2020, 311, 125946.	4.2	27
23	Effects of Acidification with and without Rennet on a Concentrated Casein System:â€‰ A Kinetic NMR Probe Diffusion Study. Macromolecules, 2008, 41, 2079-2086.	2.2	24
24	Physiologically Based Modeling of Food Digestion and Intestinal Microbiota: State of the Art and Future Challenges. An INFOGEST Review. Annual Review of Food Science and Technology, 2021, 12, 149-167.	5.1	21
25	The rennet coagulation mechanisms of a concentrated casein suspension as observed by PFG-NMR diffusion measurements. Food Hydrocolloids, 2012, 27, 456-463.	5.6	20
26	Inhibitory effect of black tea, lemon juice, and other beverages on salivary and pancreatic amylases: What impact on bread starch digestion? A dynamic in vitro study. Food Chemistry, 2019, 297, 124885.	4.2	20
27	Mathematical modelling of food hydrolysis during in vitro digestion: From single nutrient to complex foods in static and dynamic conditions. Trends in Food Science and Technology, 2021, 116, 870-883.	7.8	20
28	In silico trials of food digestion and absorption: how far are we?. Current Opinion in Food Science, 2020, 31, 121-125.	4.1	19
29	Lipoâ€Protein Emulsion Structure in the Diet Affects Protein Digestion Kinetics, Intestinal Mucosa Parameters and Microbiota Composition. Molecular Nutrition and Food Research, 2018, 62, 1700570.	1.5	16
30	PFGâ^'NMR Techniques Provide a New Tool for Continuous Investigation of the Evolution of the Casein Gel Microstructure after Renneting. Macromolecules, 2008, 41, 2071-2078.	2.2	15
31	Comment on New Mathematical Model for Interpreting pH-Stat Digestion Profiles: Impact of Lipid Droplet Characteristics on in Vitro Digestibility. Journal of Agricultural and Food Chemistry, 2015, 63, 10352-10353.	2.4	15
32	Acid induced reduction of the glycaemic response to starch-rich foods: the salivary Î±-amylase inhibition hypothesis. Food and Function, 2018, 9, 5096-5102.	2.1	15
33	NMR 1D-imaging of water infiltration into mesoporous matrices. Magnetic Resonance Imaging, 2011, 29, 443-455.	1.0	12
34	Toward an integrated modeling of the dairy product transformations, a review of the existing mathematical models. Food Hydrocolloids, 2012, 27, 1-13.	5.6	12
35	Structure of protein emulsion in food impacts intestinal microbiota, caecal luminal content composition and distal intestine characteristics in rats. Molecular Nutrition and Food Research, 2017, 61, 1700078.	1.5	12
36	Enzymes to unravel bioproducts architecture. Biotechnology Advances, 2020, 41, 107546.	6.0	12

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37	Glycemic response, satiety, gastric secretions and emptying after bread consumption with water, tea or lemon juice: a randomized crossover intervention using MRI. European Journal of Nutrition, 2022, 61, 1621-1636.	1.8	12
38	Effect of dairy matrices on the survival of Streptococcus thermophilus , Brevibacterium aurantiacum and Hafnia alvei during digestion. Food Research International, 2017, 100, 477-488.	2.9	11
39	Lemon juice, but not tea, reduces the glycemic response to bread in healthy volunteers: a randomized crossover trial. European Journal of Nutrition, 2021, 60, 113-122.	1.8	11
40	The contribution of gastric digestion of starch to the glycaemic index of breads with different composition or structure. Food and Function, 2022, 13, 1718-1724.	2.1	11
41	In silico modeling of protein hydrolysis by endoproteases: a case study on pepsin digestion of bovine lactoferrin. Food and Function, 2017, 8, 4404-4413.	2.1	9
42	Statistical modeling of in vitro pepsin specificity. Food Chemistry, 2021, 362, 130098.	4.2	9
43	Scale-down emulsion homogenization: Conditions to mimic pilot homogenizer depending on the emulsifier. Journal of Food Engineering, 2019, 261, 117-124.	2.7	2
44	Selected case studies presenting advanced methodologies to study food and chemical industry materials: From the structural characterization of raw materials to the multisensory integration of food. Innovative Food Science and Emerging Technologies, 2018, 46, 29-40.	2.7	1
45	Spatial-temporal mapping of the intra-gastric pepsin concentration and proteolysis in pigs fed egg white gels. Food Chemistry, 2022, 389, 133132.	4.2	1