

Steven Le Feunteun

List of Publications by Citations

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Version: 2024-04-26

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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.

45
papers

4,440⁰
citations

21
h-index

45
g-index

45
ext. papers

5,963
ext. citations

7.7
avg, IF

5.04
L-index

#	Paper	IF	Citations
45	A standardised static in vitro digestion method suitable for food - an international consensus. <i>Food and Function</i> , 2014 , 5, 1113-24	6.1	2421
44	INFOGEST static in vitro simulation of gastrointestinal food digestion. <i>Nature Protocols</i> , 2019 , 14, 991-1018	10.8	706
43	Correlation between in vitro and in vivo data on food digestion. What can we predict with static in vitro digestion models?. <i>Critical Reviews in Food Science and Nutrition</i> , 2018 , 58, 2239-2261	11.5	138
42	The harmonized INFOGEST in vitro digestion method: From knowledge to action. <i>Food Research International</i> , 2016 , 88, 217-225	7	132
41	The heat treatment and the gelation are strong determinants of the kinetics of milk proteins digestion and of the peripheral availability of amino acids. <i>Food Chemistry</i> , 2013 , 136, 1203-12	8.5	128
40	A standardised semi-dynamic in vitro digestion method suitable for food - an international consensus. <i>Food and Function</i> , 2020 , 11, 1702-1720	6.1	106
39	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. <i>Food Research International</i> , 2014 , 63, 147-156	7	80
38	In vitro digestion of foods using pH-stat and the INFOGEST protocol: Impact of matrix structure on digestion kinetics of macronutrients, proteins and lipids. <i>Food Research International</i> , 2016 , 88, 226-233	7	73
37	Acid and rennet gels exhibit strong differences in the kinetics of milk protein digestion and amino acid bioavailability. <i>Food Chemistry</i> , 2014 , 143, 1-8	8.5	65
36	Impact of the Dairy Matrix Structure on Milk Protein Digestion Kinetics: Mechanistic Modelling Based on Mini-pig In Vivo Data. <i>Food and Bioprocess Technology</i> , 2014 , 7, 1099-1113	5.1	51
35	The important role of salivary α -amylase in the gastric digestion of wheat bread starch. <i>Food and Function</i> , 2018 , 9, 200-208	6.1	48
34	Monitoring protein hydrolysis by pepsin using pH-stat: In vitro gastric digestions in static and dynamic pH conditions. <i>Food Chemistry</i> , 2018 , 239, 268-275	8.5	45
33	Impact of casein gel microstructure on self-diffusion coefficient of molecular probes measured by ^1H PFG-NMR. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 10764-72	5.7	40
32	Dynamic modeling of in vitro lipid digestion: individual fatty acid release and bioaccessibility kinetics. <i>Food Chemistry</i> , 2016 , 194, 1180-8	8.5	38
31	Structuring food to control its disintegration in the gastrointestinal tract and optimize nutrient bioavailability. <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 46, 83-90	6.8	35
30	Investigation of fatty acid elongation and desaturation steps in <i>Fusarium lateritium</i> by quantitative two-dimensional deuterium NMR spectroscopy in chiral oriented media. <i>Journal of Biological Chemistry</i> , 2009 , 284, 10783-92	5.4	34
29	<i>Lactobacillus helveticus</i> as a tool to change proteolysis and functionality in Swiss-type cheeses. <i>Journal of Dairy Science</i> , 2013 , 96, 1455-70	4	31

28	Exploring the breakdown of dairy protein gels during in vitro gastric digestion using time-lapse synchrotron deep-UV fluorescence microscopy. <i>Food Chemistry</i> , 2018 , 239, 898-910	8.5	26
27	Oro-gastro-intestinal digestion of starch in white bread, wheat-based and gluten-free pasta: Unveiling the contribution of human salivary α -amylase. <i>Food Chemistry</i> , 2019 , 274, 566-573	8.5	26
26	Dynamic modeling highlights the major impact of droplet coalescence on the in vitro digestion kinetics of a whey protein stabilized submicron emulsion. <i>Food Hydrocolloids</i> , 2015 , 43, 66-72	10.6	23
25	Effects of Acidification with and without Rennet on a Concentrated Casein System: A Kinetic NMR Probe Diffusion Study. <i>Macromolecules</i> , 2008 , 41, 2079-2086	5.5	22
24	The rennet coagulation mechanisms of a concentrated casein suspension as observed by PFG-NMR diffusion measurements. <i>Food Hydrocolloids</i> , 2012 , 27, 456-463	10.6	16
23	PFG-NMR Techniques Provide a New Tool for Continuous Investigation of the Evolution of the Casein Gel Microstructure after Renneting. <i>Macromolecules</i> , 2008 , 41, 2071-2078	5.5	15
22	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. <i>Food Chemistry</i> , 2019 , 297, 124885	8.5	12
21	Lipo-Protein Emulsion Structure in the Diet Affects Protein Digestion Kinetics, Intestinal Mucosa Parameters and Microbiota Composition. <i>Molecular Nutrition and Food Research</i> , 2018 , 62, 1700570	5.9	12
20	Gastro-intestinal in vitro digestions of protein emulsions monitored by pH-stat: Influence of structural properties and interplay between proteolysis and lipolysis. <i>Food Chemistry</i> , 2020 , 311, 125946	8.5	12
19	Structure of protein emulsion in food impacts intestinal microbiota, caecal luminal content composition and distal intestine characteristics in rats. <i>Molecular Nutrition and Food Research</i> , 2017 , 61, 1700078	5.9	10
18	Comment on New Mathematical Model for Interpreting pH-Stat Digestion Profiles: Impact of Lipid Droplet Characteristics on in Vitro Digestibility. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 10352-3	5.7	10
17	Physiologically Based Modeling of Food Digestion and Intestinal Microbiota: State of the Art and Future Challenges. An INFOGEST Review. <i>Annual Review of Food Science and Technology</i> , 2021 , 12, 149-167	14.7	10
16	NMR 1D-imaging of water infiltration into mesoporous matrices. <i>Magnetic Resonance Imaging</i> , 2011 , 29, 443-55	3.3	9
15	In silico trials of food digestion and absorption: how far are we?. <i>Current Opinion in Food Science</i> , 2020 , 31, 121-125	9.8	8
14	Toward an integrated modeling of the dairy product transformations, a review of the existing mathematical models. <i>Food Hydrocolloids</i> , 2012 , 27, 1-13	10.6	8
13	Acid induced reduction of the glycaemic response to starch-rich foods: the salivary α -amylase inhibition hypothesis. <i>Food and Function</i> , 2018 , 9, 5096-5102	6.1	8
12	In silico modeling of protein hydrolysis by endoproteases: a case study on pepsin digestion of bovine lactoferrin. <i>Food and Function</i> , 2017 , 8, 4404-4413	6.1	7
11	Enzymes to unravel bioproducts architecture. <i>Biotechnology Advances</i> , 2020 , 41, 107546	17.8	6

10	Lemon juice, but not tea, reduces the glycemic response to bread in healthy volunteers: a randomized crossover trial. <i>European Journal of Nutrition</i> , 2021 , 60, 113-122	5.2	6
9	Mathematical modelling of food hydrolysis during in vitro digestion: From single nutrient to complex foods in static and dynamic conditions. <i>Trends in Food Science and Technology</i> , 2021 , 116, 870-883	15.3	6
8	Effect of dairy matrices on the survival of <i>Streptococcus thermophilus</i> , <i>Brevibacterium aurantiacum</i> and <i>Hafnia alvei</i> during digestion. <i>Food Research International</i> , 2017 , 100, 477-488	7	5
7	Glycemic response, satiety, gastric secretions and emptying after bread consumption with water, tea or lemon juice: a randomized crossover intervention using MRI.. <i>European Journal of Nutrition</i> , 2022 , 61, 1621	5.2	3
6	Pepsin activity as a function of pH and digestion time on caseins and egg white proteins under static conditions. <i>Food and Function</i> , 2021 ,	6.1	3
5	Statistical modeling of in vitro pepsin specificity. <i>Food Chemistry</i> , 2021 , 362, 130098	8.5	3
4	Scale-down emulsion homogenization: Conditions to mimic pilot homogenizer depending on the emulsifier. <i>Journal of Food Engineering</i> , 2019 , 261, 117-124	6	1
3	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. <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 46, 29-40	6.8	1
2	The contribution of gastric digestion of starch to the glycaemic index of breads with different composition or structure.. <i>Food and Function</i> , 2022 ,	6.1	1
1	Spatial-temporal mapping of the intra-gastric pepsin concentration and proteolysis in pigs fed egg white gels.. <i>Food Chemistry</i> , 2022 , 389, 133132	8.5	0