Valerie Micard

List of Publications by Year
in descending order

68	3,804	101384 36	128067 60
papers	citations	h-index	g-index

72	72	72	3889
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Fortification of pasta with split pea and faba bean flours: Pasta processing and quality evaluation. Food Research International, 2010, 43, 634-641.	2.9	302
2	The Role of the Anabolic Properties of Plant- versus Animal-Based Protein Sources in Supporting Muscle Mass Maintenance: A Critical Review. Nutrients, 2019, 11, 1825.	1.7	225
3	Properties of Chemically and Physically Treated Wheat Gluten Films. Journal of Agricultural and Food Chemistry, 2000, 48, 2948-2953.	2.4	176
4	Structuring of pasta components during processing: impact on starch and protein digestibility and allergenicity. Trends in Food Science and Technology, 2009, 20, 521-532.	7.8	146
5	Arabinoxylan Gels:Â Impact of the Feruloylation Degree on Their Structure and Properties. Biomacromolecules, 2005, 6, 309-317.	2.6	137
6	Ultra-fine grinding increases the antioxidant capacity of wheat bran. Journal of Cereal Science, 2013, 57, 84-90.	1.8	131
7	Modification of pasta structure induced by high drying temperatures. Effects on the in vitro digestibility of protein and starch fractions and the potential allergenicity of protein hydrolysates. Food Chemistry, 2009, 116, 401-412.	4.2	125
8	Enzymatic saccharification of sugar-beet pulp. Enzyme and Microbial Technology, 1996, 19, 162-170.	1.6	124
9	Disintegration of wheat aleurone structure has an impact on the bioavailability of phenolic compounds and other phytochemicals as evidenced by altered urinary metabolite profile of diet-induced obese mice. Nutrition and Metabolism, 2014, 11, 1.	1.3	112
10	Maize bran gum: Extraction, characterization and functional properties. Carbohydrate Polymers, 2007, 69, 280-285.	5.1	108
11	Oxidative gelation of feruloylated arabinoxylan as affected by protein. Influence on protein enzymatic hydrolysis. Food Hydrocolloids, 2004, 18, 557-564.	5.6	102
12	Thermal behavior of native and hydrophobized wheat gluten, gliadin and glutenin-rich fractions by modulated DSC. International Journal of Biological Macromolecules, 2000, 27, 229-236.	3.6	97
13	Effect of bioprocessing and fractionation on the structural, textural and sensory properties of gluten-free faba bean pasta. LWT - Food Science and Technology, 2016, 67, 27-36.	2.5	95
14	Storage stability of laccase induced arabinoxylan gels. Carbohydrate Polymers, 2005, 59, 181-188.	5.1	89
15	How does wheat grain, bran and aleurone structure impact their nutritional and technological properties?. Trends in Food Science and Technology, 2015, 41, 118-134.	7.8	86
16	Oxidative gelation of sugar-beet pectins: use of laccases and hydration properties of the cross-linked pectins. Carbohydrate Polymers, 1999, 39, 265-273.	5.1	83
17	Studies on Enzymic Release of Ferulic Acid from Sugar-Beet Pulp. LWT - Food Science and Technology, 1994, 27, 59-66.	2.5	76
18	Legume enriched cereal products: A generic approach derived from material science to predict their structuring by the process and their final properties. Trends in Food Science and Technology, 2019, 86, 131-143.	7.8	75

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19	Pulses for Sustainability: Breaking Agriculture and Food Sectors Out of Lock-In. Frontiers in Sustainable Food Systems, 2018, 2, .	1.8	74
20	Structural, Culinary, Nutritional and Anti-Nutritional Properties of High Protein, Gluten Free, 100% Legume Pasta. PLoS ONE, 2016, 11, e0160721.	1.1	72
21	Dehydrodiferulic acids from sugar-beet pulp. Phytochemistry, 1997, 44, 1365-1368.	1.4	71
22	Thermal properties of raw and processed wheat gluten in relation with protein aggregation. Polymer, 2001, 42, 477-485.	1.8	66
23	Protein Insolubilization and Thiol Oxidation in Sulfite-Treated Wheat Gluten Films during Aging at Various Temperatures and Relative Humidities. Journal of Agricultural and Food Chemistry, 2000, 48, 186-192.	2.4	65
24	Contribution of gut microbiota to metabolism of dietary glycine betaine in mice and in vitro colonic fermentation. Microbiome, 2019, 7, 103.	4.9	65
25	Multi-scale structural changes of starch and proteins during pea flour extrusion. Food Research International, 2018, 108, 203-215.	2.9	61
26	Arabinoxylan/protein gels: Structural, rheological and controlled release properties. Food Hydrocolloids, 2006, 20, 53-61.	5.6	58
27	Fungal Bioconversion of Agricultural By-Products to Vanillin. LWT - Food Science and Technology, 1998, 31, 530-536.	2.5	57
28	Impact of the structure of arabinoxylan gels on their rheological and protein transport properties. Carbohydrate Polymers, 2005, 60, 431-438.	5.1	55
29	How the structure, nutritional and sensory attributes of pasta made from legume flour is affected by the proportion of legume protein. LWT - Food Science and Technology, 2017, 79, 471-478.	2.5	55
30	Impact of Legume Flour Addition on Pasta Structure: Consequences on Its In Vitro Starch Digestibility. Food Biophysics, 2010, 5, 284-299.	1.4	53
31	Spaghetti from durum wheat: Effect of drying conditions on heat damage, ultrastructure and in vitro digestibility. Food Chemistry, 2014, 149, 40-46.	4.2	51
32	In vitro degradation of covalently cross-linked arabinoxylan hydrogels by bifidobacteria. Carbohydrate Polymers, 2016, 144, 76-82.	5.1	49
33	Exposure or release of ferulic acid from wheat aleurone: Impact on its antioxidant capacity. Food Chemistry, 2013, 141, 2355-2362.	4.2	48
34	Diets rich in whole grains increase betainized compounds associated with glucose metabolism. American Journal of Clinical Nutrition, 2018, 108, 971-979.	2.2	47
35	Protein enriched pasta: structure and digestibility of its protein network. Food and Function, 2016, 7, 1196-1207.	2.1	41
36	Enzymatically cross-linked arabinoxylan microspheres as oral insulin delivery system. International Journal of Biological Macromolecules, 2019, 126, 952-959.	3.6	38

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37	Antioxidative Carbohydrate Polymer from Enhydra fluctuans and Its Interaction with Bovine Serum Albumin. Biomacromolecules, 2013, 14, 1761-1768.	2.6	33
38	Enrichment of pasta with faba bean does not impact glycemic or insulin response but can enhance satiety feeling and digestive comfort when dried at very high temperature. Food and Function, 2015, 6, 2996-3005.	2.1	32
39	Effects of Disintegration on in Vitro Fermentation and Conversion Patterns of Wheat Aleurone in a Metabolical Colon Model. Journal of Agricultural and Food Chemistry, 2013, 61, 5805-5816.	2.4	30
40	End-products of enzymic saccharification of beet pulp, with a special attention to feruloylated oligosaccharides. Carbohydrate Polymers, 1997, 32, 283-292.	5.1	29
41	Amino acidâ€derived betaines dominate as urinary markers for rye bran intake in mice fed highâ€fat dietâ€"A nontargeted metabolomics study. Molecular Nutrition and Food Research, 2015, 59, 1550-1562.	1.5	28
42	Legume-Fortified Pasta. Impact of Drying and Precooking Treatments on Pasta Structure and Inherent In Vitro Starch Digestibility. Food Biophysics, 2010, 5, 309-320.	1.4	27
43	Decreased plasma serotonin and other metabolite changes in healthy adults after consumption of wholegrain rye: an untargeted metabolomics study. American Journal of Clinical Nutrition, 2019, 109, 1630-1639.	2.2	23
44	The Peroxidase/H2O2 System as a Free Radical-Generating Agent for Gelling Maize Bran Arabinoxylans: Rheological and Structural Properties. Molecules, 2011, 16, 8410-8418.	1.7	22
45	Nutritional evaluation of mixed wheatâ€"faba bean pasta in growing rats: impact of protein source and drying temperature on protein digestibility and retention. British Journal of Nutrition, 2019, 121, 496-507.	1.2	21
46	Replacement of animal proteins in food: How to take advantage of nutritional and gelling properties of alternative protein sources. Critical Reviews in Food Science and Nutrition, 2023, 63, 920-946.	5.4	20
47	Reaching Nutritional Adequacy Does Not Necessarily Increase Exposure to Food Contaminants: Evidence from a Whole-Diet Modeling Approach. Journal of Nutrition, 2016, 146, 2149-2157.	1.3	17
48	Influence of Pretreatments on Enzymic Degradation of a Cellulose-rich Residue from Sugar-beet Pulp. LWT - Food Science and Technology, 1997, 30, 284-291.	2.5	16
49	Interaction with bovine serum albumin of an anti-oxidative pectic arabinogalactan from Andrographis paniculata. Carbohydrate Polymers, 2014, 101, 342-348.	5.1	16
50	Impact of Wheat Aleurone Structure on Metabolic Disorders Caused by a High-Fat Diet in Mice. Journal of Agricultural and Food Chemistry, 2014, 62, 10101-10109.	2.4	16
51	Metabolomics of Pigmented Rice Coproducts Applying Conventional or Deep Eutectic Extraction Solvents Reveal a Potential Antioxidant Source for Human Nutrition. Metabolites, 2021, 11, 110.	1.3	16
52	Formulation, process conditions, and biological evaluation of dairy mixed gels containing fava bean and milk proteins: Effect on protein retention in growing young rats. Journal of Dairy Science, 2019, 102, 1066-1082.	1.4	14
53	Rubisco: A promising plant protein to enrich wheat-based food without impairing dough viscoelasticity and protein polymerisation. Food Hydrocolloids, 2020, 109, 106101.	5.6	13
54	Effect of protein aggregation in wheat-legume mixed pasta diets on their in vitro digestion kinetics in comparison to â€œrapidâ€•and â€œslowâ€•animal proteins. PLoS ONE, 2020, 15, e0232425.	1.1	12

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55	Isolation and structural features of an antiradical polysaccharide of Capsicum annuum that interacts with BSA. International Journal of Biological Macromolecules, 2015, 75, 144-151.	3.6	11
56	Anabolic Properties of Mixed Wheat-Legume Pasta Products in Old Rats: Impact on Whole-Body Protein Retention and Skeletal Muscle Protein Synthesis. Nutrients, 2020, 12, 1596.	1.7	11
57	Demethylation of Ferulic Acid and Feruloyl-arabinoxylan by Microbial Cell Extracts. LWT - Food Science and Technology, 2002, 35, 272-276.	2.5	10
58	Proteins for the future: A soft matter approach to link basic knowledge and innovative applications. Innovative Food Science and Emerging Technologies, 2018, 46, 18-28.	2.7	10
59	Evidence of a Synergistic Effect between Pea Seed and Wheat Grain Endogenous Phytase Activities. Journal of Agricultural and Food Chemistry, 2018, 66, 12034-12041.	2.4	10
60	Structure, fluorescence quenching and antioxidant activity of a carbohydrate polymer from Eugenia jambolana. International Journal of Biological Macromolecules, 2012, 51, 158-164.	3.6	9
61	Artificial Oral Processing of Extruded Pea Flour Snacks. Food Engineering Reviews, 2021, 13, 247-261.	3.1	7
62	Ferulated Pectins and Ferulated Arabinoxylans Mixed Gel for Saccharomyces boulardii Entrapment in Electrosprayed Microbeads. Molecules, 2021, 26, 2478.	1.7	7
63	Processing a 100% legume pasta in a classical extruder without agglomeration during mixing. Journal of Food Science, 2021, 86, 724-729.	1.5	5
64	Feruloylated arabinoxylan and arabinoxylan-protein solutions do not gel upon Î³-irradiation. Food Hydrocolloids, 2003, 17, 297-304.	5.6	3
65	Arabinoxylan networks as affected by ovalbumin content. Macromolecular Symposia, 2003, 200, 129-136.	0.4	3
66	Fermentation of Ferulated Arabinoxylan Recovered from the Maize Bioethanol Industry. Processes, 2021, 9, 165.	1.3	3
67	Formation And Properties Of Wheat Gluten Films And Coatings. , 2002, , .		2
68	Making Dense Covalent Arabinoxylan Gels with High Swelling Properties: A Strategy Based on Water Extraction through Osmotic Compression. ACS Applied Polymer Materials, 2021, 3, 6176-6185.	2.0	2