

# Valerie Micard

## 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.

71  
papers

2,906  
citations

32  
h-index

53  
g-index

72  
ext. papers

3,353  
ext. citations

6.5  
avg, IF

5.16  
L-index

#	Paper	IF	Citations
71	Ferulated Pectins and Ferulated Arabinoxylans Mixed Gel for Entrapment in Electrospayed Microbeads. <i>Molecules</i> , <b>2021</b> , 26,	4.8	2
70	Whole grain Fractions and Their Utilization in Foods <b>2021</b> , 31-53		
69	Replacement of animal proteins in food: How to take advantage of nutritional and gelling properties of alternative protein sources. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-27	11.5	3
68	Artificial Oral Processing of Extruded Pea Flour Snacks. <i>Food Engineering Reviews</i> , <b>2021</b> , 13, 247-261	6.5	2
67	Fermentation of Ferulated Arabinoxylan Recovered from the Maize Bioethanol Industry. <i>Processes</i> , <b>2021</b> , 9, 165	2.9	1
66	Processing a 100% legume pasta in a classical extruder without agglomeration during mixing. <i>Journal of Food Science</i> , <b>2021</b> , 86, 724-729	3.4	0
65	Metabolomics of Pigmented Rice Coproducts Applying Conventional or Deep Eutectic Extraction Solvents Reveal a Potential Antioxidant Source for Human Nutrition. <i>Metabolites</i> , <b>2021</b> , 11,	5.6	3
64	Effect of protein aggregation in wheat-legume mixed pasta diets on their in vitro digestion kinetics in comparison to "rapid" and "slow" animal proteins. <i>PLoS ONE</i> , <b>2020</b> , 15, e0232425	3.7	7
63	Rubisco: A promising plant protein to enrich wheat-based food without impairing dough viscoelasticity and protein polymerisation. <i>Food Hydrocolloids</i> , <b>2020</b> , 109, 106101	10.6	1
62	Anabolic Properties of Mixed Wheat-Legume Pasta Products in Old Rats: Impact on Whole-Body Protein Retention and Skeletal Muscle Protein Synthesis. <i>Nutrients</i> , <b>2020</b> , 12,	6.7	4
61	Decreased plasma serotonin and other metabolite changes in healthy adults after consumption of wholegrain rye: an untargeted metabolomics study. <i>American Journal of Clinical Nutrition</i> , <b>2019</b> , 109, 1630-1639	7	11
60	The Role of the Anabolic Properties of Plant- versus Animal-Based Protein Sources in Supporting Muscle Mass Maintenance: A Critical Review. <i>Nutrients</i> , <b>2019</b> , 11,	6.7	106
59	Contribution of gut microbiota to metabolism of dietary glycine betaine in mice and in vitro colonic fermentation. <i>Microbiome</i> , <b>2019</b> , 7, 103	16.6	32
58	Legume enriched cereal products: A generic approach derived from material science to predict their structuring by the process and their final properties. <i>Trends in Food Science and Technology</i> , <b>2019</b> , 86, 131-143	15.3	48
57	La structure des p�es influence-t-elle leurs propri�es nutritionnelles?. <i>Cahiers De Nutrition Et De Dietetique</i> , <b>2019</b> , 54, 151-163	0.2	
56	Enzymatically cross-linked arabinoxylan microspheres as oral insulin delivery system. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 126, 952-959	7.9	26
55	Nutritional evaluation of mixed wheat-faba bean pasta in growing rats: impact of protein source and drying temperature on protein digestibility and retention. <i>British Journal of Nutrition</i> , <b>2019</b> , 121, 496-507	3.6	9

54	Formulation, process conditions, and biological evaluation of dairy mixed gels containing fava bean and milk proteins: Effect on protein retention in growing young rats. <i>Journal of Dairy Science</i> , <b>2019</b> , 102, 1066-1082	4	11
53	Multi-scale structural changes of starch and proteins during pea flour extrusion. <i>Food Research International</i> , <b>2018</b> , 108, 203-215	7	32
52	Proteins for the future: A soft matter approach to link basic knowledge and innovative applications. <i>Innovative Food Science and Emerging Technologies</i> , <b>2018</b> , 46, 18-28	6.8	9
51	Pulses for Sustainability: Breaking Agriculture and Food Sectors Out of Lock-In. <i>Frontiers in Sustainable Food Systems</i> , <b>2018</b> , 2,	4.8	48
50	Diets rich in whole grains increase betainized compounds associated with glucose metabolism. <i>American Journal of Clinical Nutrition</i> , <b>2018</b> , 108, 971-979	7	26
49	Evidence of a Synergistic Effect between Pea Seed and Wheat Grain Endogenous Phytase Activities. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 12034-12041	5.7	6
48	How the structure, nutritional and sensory attributes of pasta made from legume flour is affected by the proportion of legume protein. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 79, 471-478	5.4	39
47	Reaching Nutritional Adequacy Does Not Necessarily Increase Exposure to Food Contaminants: Evidence from a Whole-Diet Modeling Approach. <i>Journal of Nutrition</i> , <b>2016</b> , 146, 2149-2157	4.1	16
46	In vitro degradation of covalently cross-linked arabinoxylan hydrogels by bifidobacteria. <i>Carbohydrate Polymers</i> , <b>2016</b> , 144, 76-82	10.3	41
45	Protein enriched pasta: structure and digestibility of its protein network. <i>Food and Function</i> , <b>2016</b> , 7, 1196-207	6.1	33
44	Effect of bioprocessing and fractionation on the structural, textural and sensory properties of gluten-free faba bean pasta. <i>LWT - Food Science and Technology</i> , <b>2016</b> , 67, 27-36	5.4	66
43	Structural, Culinary, Nutritional and Anti-Nutritional Properties of High Protein, Gluten Free, 100% Legume Pasta. <i>PLoS ONE</i> , <b>2016</b> , 11, e0160721	3.7	53
42	Isolation and structural features of an antiradical polysaccharide of <i>Capsicum annum</i> that interacts with BSA. <i>International Journal of Biological Macromolecules</i> , <b>2015</b> , 75, 144-51	7.9	7
41	Amino acid-derived betaines dominate as urinary markers for rye bran intake in mice fed high-fat diet--A nontargeted metabolomics study. <i>Molecular Nutrition and Food Research</i> , <b>2015</b> , 59, 1550-62	5.9	25
40	How does wheat grain, bran and aleurone structure impact their nutritional and technological properties?. <i>Trends in Food Science and Technology</i> , <b>2015</b> , 41, 118-134	15.3	61
39	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. <i>Food and Function</i> , <b>2015</b> , 6, 2996-3005	6.1	25
38	Spaghetti from durum wheat: effect of drying conditions on heat damage, ultrastructure and in vitro digestibility. <i>Food Chemistry</i> , <b>2014</b> , 149, 40-6	8.5	42
37	Impact of wheat aleurone structure on metabolic disorders caused by a high-fat diet in mice. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 10101-9	5.7	12

36	Interaction with bovine serum albumin of an anti-oxidative pectic arabinogalactan from <i>Andrographis paniculata</i> . <i>Carbohydrate Polymers</i> , <b>2014</b> , 101, 342-8	10.3	13
35	Structure du pain et index glycémique. <i>Cahiers De Nutrition Et De Dietetique</i> , <b>2014</b> , 49, 61-66	0.2	5
34	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. <i>Nutrition and Metabolism</i> , <b>2014</b> , 11, 1	4.6	85
33	Exposure or release of ferulic acid from wheat aleurone: impact on its antioxidant capacity. <i>Food Chemistry</i> , <b>2013</b> , 141, 2355-62	8.5	39
32	Ultra-fine grinding increases the antioxidant capacity of wheat bran. <i>Journal of Cereal Science</i> , <b>2013</b> , 57, 84-90	3.8	101
31	Antioxidative carbohydrate polymer from <i>Enhydra fluctuans</i> and its interaction with bovine serum albumin. <i>Biomacromolecules</i> , <b>2013</b> , 14, 1761-8	6.9	26
30	Effects of disintegration on in vitro fermentation and conversion patterns of wheat aleurone in a metabolical colon model. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 5805-16	5.7	25
29	Structure, fluorescence quenching and antioxidant activity of a carbohydrate polymer from <i>Eugenia jambolana</i> . <i>International Journal of Biological Macromolecules</i> , <b>2012</b> , 51, 158-64	7.9	6
28	The peroxidase/H <sub>2</sub> O <sub>2</sub> system as a free radical-generating agent for gelling maize bran arabinoxylans: rheological and structural properties. <i>Molecules</i> , <b>2011</b> , 16, 8410-8	4.8	20
27	Fortification of pasta with split pea and faba bean flours: Pasta processing and quality evaluation. <i>Food Research International</i> , <b>2010</b> , 43, 634-641	7	243
26	Aliment mixte « blé dur-légumineuse » : influence de la structuration de leurs constituants sur leurs qualités nutritionnelles et organoleptiques. <i>Cahiers De Nutrition Et De Dietetique</i> , <b>2010</b> , 45, 237-245	0.2	1
25	Impact of Legume Flour Addition on Pasta Structure: Consequences on Its In Vitro Starch Digestibility. <i>Food Biophysics</i> , <b>2010</b> , 5, 284-299	3.2	40
24	Legume-Fortified Pasta. Impact of Drying and Precooking Treatments on Pasta Structure and Inherent In Vitro Starch Digestibility. <i>Food Biophysics</i> , <b>2010</b> , 5, 309-320	3.2	23
23	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. <i>Food Chemistry</i> , <b>2009</b> , 116, 401-412	8.5	111
22	Structuring of pasta components during processing: impact on starch and protein digestibility and allergenicity. <i>Trends in Food Science and Technology</i> , <b>2009</b> , 20, 521-532	15.3	112
21	Maize bran gum: Extraction, characterization and functional properties. <i>Carbohydrate Polymers</i> , <b>2007</b> , 69, 280-285	10.3	93
20	Arabinoxylan/protein gels: Structural, rheological and controlled release properties. <i>Food Hydrocolloids</i> , <b>2006</b> , 20, 53-61	10.6	53
19	Arabinoxylan gels: impact of the feruloylation degree on their structure and properties. <i>Biomacromolecules</i> , <b>2005</b> , 6, 309-17	6.9	117

18	Impact of the structure of arabinoxylan gels on their rheological and protein transport properties. <i>Carbohydrate Polymers</i> , <b>2005</b> , 60, 431-438	10.3	50
17	Storage stability of laccase induced arabinoxylan gels. <i>Carbohydrate Polymers</i> , <b>2005</b> , 59, 181-188	10.3	71
16	Oxidative gelation of feruloylated arabinoxylan as affected by protein. Influence on protein enzymatic hydrolysis. <i>Food Hydrocolloids</i> , <b>2004</b> , 18, 557-564	10.6	86
15	Arabinoxylan networks as affected by ovalbumin content. <i>Macromolecular Symposia</i> , <b>2003</b> , 200, 129-136	0.8	3
14	Feruloylated arabinoxylan and arabinoxylan-protein solutions do not gel upon irradiation. <i>Food Hydrocolloids</i> , <b>2003</b> , 17, 297-304	10.6	2
13	Demethylation of Ferulic Acid and Feruloyl-arabinoxylan by Microbial Cell Extracts. <i>LWT - Food Science and Technology</i> , <b>2002</b> , 35, 272-276	5.4	7
12	Formation And Properties Of Wheat Gluten Films And Coatings <b>2002</b> ,		1
11	Thermal properties of raw and processed wheat gluten in relation with protein aggregation. <i>Polymer</i> , <b>2001</b> , 42, 477-485	3.9	61
10	Thermal behavior of native and hydrophobized wheat gluten, gliadin and glutenin-rich fractions by modulated DSC. <i>International Journal of Biological Macromolecules</i> , <b>2000</b> , 27, 229-36	7.9	87
9	Properties of chemically and physically treated wheat gluten films. <i>Journal of Agricultural and Food Chemistry</i> , <b>2000</b> , 48, 2948-53	5.7	156
8	Protein insolubilization and thiol oxidation in sulfite-treated wheat gluten films during aging at various temperatures and relative humidities. <i>Journal of Agricultural and Food Chemistry</i> , <b>2000</b> , 48, 186-92	5.7	57
7	Oxidative gelation of sugar-beet pectins: use of laccases and hydration properties of the cross-linked pectins. <i>Carbohydrate Polymers</i> , <b>1999</b> , 39, 265-273	10.3	77
6	Fungal Bioconversion of Agricultural By-Products to Vanillin. <i>LWT - Food Science and Technology</i> , <b>1998</b> , 31, 530-536	5.4	46
5	Influence of Pretreatments on Enzymic Degradation of a Cellulose-rich Residue from Sugar-beet Pulp. <i>LWT - Food Science and Technology</i> , <b>1997</b> , 30, 284-291	5.4	13
4	End-products of enzymic saccharification of beet pulp, with a special attention to feruloylated oligosaccharides. <i>Carbohydrate Polymers</i> , <b>1997</b> , 32, 283-292	10.3	29
3	Dehydrodiferulic acids from sugar-beet pulp. <i>Phytochemistry</i> , <b>1997</b> , 44, 1365-1368	4	67
2	Enzymatic saccharification of sugar-beet pulp. <i>Enzyme and Microbial Technology</i> , <b>1996</b> , 19, 162-170	3.8	105
1	Studies on Enzymic Release of Ferulic Acid from Sugar-Beet Pulp. <i>LWT - Food Science and Technology</i> , <b>1994</b> , 27, 59-66	5.4	68

