

# Uri Lesmes

## List of Publications by Year in descending order

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Version: 2024-02-01

59  
papers

8,787  
citations

109137

35  
h-index

149479

56  
g-index

60  
all docs

60  
docs citations

60  
times ranked

7277  
citing authors

#	ARTICLE	IF	CITATIONS
1	Impact of silkworm pupae ( <i>Bombyx mori</i> ) powder on cream foaming, ice cream properties and palatability. <i>Innovative Food Science and Emerging Technologies</i> , 2022, 75, 102874.	2.7	17
2	Bovine alpha-lactalbumin particulates for controlled delivery: Impact of dietary fibers on stability, digestibility, and gastro-intestinal release of capsaicin. <i>Food Hydrocolloids</i> , 2022, 128, 107536.	5.6	4
3	Big opportunities for tiny bugs: Processing effects on the techno-functionality and digestibility of edible insects. <i>Trends in Food Science and Technology</i> , 2022, 122, 265-274.	7.8	24
4	An in vitro digestion model accounting for sex differences in gastro-intestinal functions and its application to study differential protein digestibility. <i>Food Hydrocolloids</i> , 2022, 132, 107850.	5.6	13
5	The impact of chemical structure on polyphenol bioaccessibility, as a function of processing, cell wall material and pH: A model system. <i>Journal of Food Engineering</i> , 2021, 289, 110304.	2.7	19
6	Lipid Digestion: In Vitro and In Vivo Models and Insights. , 2021, , 47-64.		1
7	Mechanisms of absorption of vitamin D <sub>3</sub> delivered in protein nanoparticles in the absence and presence of fat. <i>Food and Function</i> , 2021, 12, 4935-4946.	2.1	6
8	Bovine alpha-lactalbumin assemblies with capsaicin: Formation, interactions, loading and physicochemical characterization. <i>Food Chemistry</i> , 2021, 352, 129306.	4.2	14
9	Capsaicin stability and bio-accessibility affected by complexation with high-amylose corn starch (HACS). <i>Food and Function</i> , 2021, 12, 6992-7000.	2.1	7
10	The impact of food-grade carrageenans and consumer age on the in vitro proteolysis of whey proteins. <i>Food Research International</i> , 2020, 130, 108964.	2.9	18
11	Controlling lipid intestinal digestibility using various oil structuring mechanisms. <i>Food and Function</i> , 2020, 11, 7495-7508.	2.1	12
12	Addition of Anionic Polysaccharide Stabilizers Modulates In Vitro Digestive Proteolysis of a Chocolate Milk Drink in Adults and Children. <i>Foods</i> , 2020, 9, 1253.	1.9	11
13	Impact of pilot-scale processing (thermal, PEF, HPP) on the stability and bioaccessibility of polyphenols and proteins in mixed protein- and polyphenol-rich juice systems. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 64, 102426.	2.7	31
14	Impact of different oil gelators and oleogelation mechanisms on digestive lipolysis of canola oil oleogels. <i>Food Hydrocolloids</i> , 2019, 97, 105218.	5.6	73
15	Digestibility, antioxidative activity and stability of plant protein-rich products after processing and formulation with polyphenol-rich juices: kale and kale strawberry as a model. <i>European Food Research and Technology</i> , 2019, 245, 2499-2514.	1.6	11
16	Impact of thermal processing on physicochemical properties of silk moth pupae ( <i>Bombyx mori</i> ) flour and in-vitro gastrointestinal proteolysis in adults and seniors. <i>Food Research International</i> , 2019, 123, 11-19.	2.9	15
17	INFOGEST static in vitro simulation of gastrointestinal food digestion. <i>Nature Protocols</i> , 2019, 14, 991-1014.	5.5	1,873
18	Reply to the Comment on "Revisiting the carrageenan controversy: do we really understand the digestive fate and safety of carrageenan in our foods?" by M. Weiner and J. McKim, <i>Food Funct.</i> , 2019, 10, 1763-1766. DOI: 10.1039/C8FO01282B.	2.1	6

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19	Quantifying Digestion Products: Physicochemical Aspects. , 2019, , 231-253.		1
20	Impact of fatty acids unsaturation on stability and intestinal lipolysis of bioactive lipid droplets. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2019, 561, 70-78.	2.3	15
21	Revisiting the carrageenan controversy: do we really understand the digestive fate and safety of carrageenan in our foods?. Food and Function, 2018, 9, 1344-1352.	2.1	83
22	Effects of thermal treatments on the colloidal properties, antioxidant capacity and in-vitro proteolytic degradation of cricket flour. Food Hydrocolloids, 2018, 79, 48-54.	5.6	45
23	Emulsion and protein degradation in the elderly: Qualitative insights from a study coupling a dynamic in vitro digestion model with proteomic analyses. Food Hydrocolloids, 2017, 69, 393-401.	5.6	31
24	Re-assembled casein micelles improve in vitro bioavailability of vitamin D in a Caco-2 cell model. Food and Function, 2017, 8, 2133-2141.	2.1	50
25	Implications of the Maillard reaction on bovine alpha-lactalbumin and its proteolysis during in vitro infant digestion. Food and Function, 2017, 8, 2295-2308.	2.1	36
26	Extending in vitro digestion models to specific human populations: Perspectives, practical tools and bio-relevant information. Trends in Food Science and Technology, 2017, 60, 52-63.	7.8	134
27	Digestive fate of dietary carrageenan: Evidence of interference with digestive proteolysis and disruption of gut epithelial function. Molecular Nutrition and Food Research, 2017, 61, 1600545.	1.5	54
28	The harmonized INFOGEST in vitro digestion method: From knowledge to action. Food Research International, 2016, 88, 217-225.	2.9	180
29	Antioxidant activity of bovine alpha lactalbumin Maillard products and evaluation of their in vitro gastro-duodenal digestive proteolysis. Food and Function, 2015, 6, 1229-1240.	2.1	43
30	Characterization of oil-in-water emulsions stabilized by tyrosinase-crosslinked soy glycinin. Food Hydrocolloids, 2015, 43, 493-500.	5.6	26
31	A standardised static in vitro digestion method suitable for food – an international consensus. Food and Function, 2014, 5, 1113-1124.	2.1	3,730
32	Bi-compartmental elderly or adult dynamic digestion models applied to interrogate protein digestibility. Food and Function, 2014, 5, 2402-2409.	2.1	61
33	Responsiveness of emulsions stabilized by lactoferrin nano-particles to simulated intestinal conditions. Food and Function, 2014, 5, 65-73.	2.1	66
34	The impact of the Maillard reaction on the in vitro proteolytic breakdown of bovine lactoferrin in adults and infants. Food and Function, 2014, 5, 1898-1908.	2.1	51
35	Behavior of Emulsions Stabilized by a Hydrophobically Modified Inulin Under Bio-Relevant Conditions of the Human Gastro-Intestine. Food Biophysics, 2014, 9, 416-423.	1.4	11
36	Characterization of Pickering O/W Emulsions Stabilized by Silica Nanoparticles and Their Responsiveness to In vitro Digestion Conditions. Food Biophysics, 2014, 9, 406-415.	1.4	58

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37	Milk protein-vitamin interactions: Formation of beta-lactoglobulin/folic acid nano-complexes and their impact on in vitro gastro-duodenal proteolysis. Food Hydrocolloids, 2014, 38, 40-47.	5.6	55
38	Impact of the Maillard reaction on the antioxidant capacity of bovine lactoferrin. Food Chemistry, 2013, 141, 3796-3802.	4.2	40
39	Emulsions stabilization by lactoferrin nano-particles under in vitro digestion conditions. Food Hydrocolloids, 2013, 33, 264-272.	5.6	114
40	Comparative performance of milk proteins and their emulsions under dynamic in vitro adult and infant gastric digestion. Food Hydrocolloids, 2013, 32, 349-357.	5.6	65
41	Impact of dietary fibers on the properties and proteolytic digestibility of lactoferrin nano-particles. Food Hydrocolloids, 2013, 31, 33-41.	5.6	67
42	Impact of dietary fiber coatings on behavior of protein-stabilized lipid droplets under simulated gastrointestinal conditions. Food and Function, 2012, 3, 58-66.	2.1	53
43	Development of oral food-grade delivery systems: Current knowledge and future challenges. Food and Function, 2012, 3, 10-21.	2.1	100
44	Controlling lipid digestibility: Response of lipid droplets coated by $\beta$ -lactoglobulin-dextran Maillard conjugates to simulated gastrointestinal conditions. Food Hydrocolloids, 2012, 26, 221-230.	5.6	110
45	Prebiotics: Modulators of the Human Gut Microflora. , 2012, , 265-279.		0
46	Modulation of physicochemical properties of lipid droplets using $\beta$ -lactoglobulin and/or lactoferrin interfacial coatings. Food Hydrocolloids, 2011, 25, 1181-1189.	5.6	61
47	Wolfram Demonstrations: Free Interactive Software for Food Engineering Education and Practice. Food Engineering Reviews, 2010, 2, 157-167.	3.1	8
48	Structural characterization of amylose-long chain fatty acid complexes produced via the acidification method. Food Hydrocolloids, 2010, 24, 347-357.	5.6	105
49	Effect of polysaccharide charge on formation and properties of biopolymer nanoparticles created by heat treatment of $\beta$ -lactoglobulin-pectin complexes. Food Hydrocolloids, 2010, 24, 374-383.	5.6	189
50	Fabrication and characterization of filled hydrogel particles based on sequential segregative and aggregative biopolymer phase separation. Food Hydrocolloids, 2010, 24, 689-701.	5.6	72
51	Impact of surface deposition of lactoferrin on physical and chemical stability of omega-3 rich lipid droplets stabilised by caseinate. Food Chemistry, 2010, 123, 99-106.	4.2	57
52	Fabrication and Morphological Characterization of Biopolymer Particles Formed by Electrostatic Complexation of Heat Treated Lactoferrin and Anionic Polysaccharides. Langmuir, 2010, 26, 9827-9834.	1.6	105
53	Impact of Electrostatic Deposition of Anionic Polysaccharides on the Stability of Oil Droplets Coated by Lactoferrin. Journal of Agricultural and Food Chemistry, 2010, 58, 9825-9832.	2.4	68
54	Impact of Interfacial Composition on Physical Stability and In Vitro Lipase Digestibility of Triacylglycerol Oil Droplets Coated with Lactoferrin and/or Caseinate. Journal of Agricultural and Food Chemistry, 2010, 58, 7962-7969.	2.4	55

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55	Effects of long chain fatty acid unsaturation on the structure and controlled release properties of amylose complexes. <i>Food Hydrocolloids</i> , 2009, 23, 667-675.	5.6	163
56	Studying different dimensions of amylose–long chain fatty acid complexes: Molecular, nano and micro level characteristics. <i>Food Hydrocolloids</i> , 2009, 23, 1918-1925.	5.6	150
57	Structure–function relationships to guide rational design and fabrication of particulate food delivery systems. <i>Trends in Food Science and Technology</i> , 2009, 20, 448-457.	7.8	143
58	Effects of Resistant Starch Type III Polymorphs on Human Colon Microbiota and Short Chain Fatty Acids in Human Gut Models. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 5415-5421.	2.4	109
59	Continuous dual feed homogenization for the production of starch inclusion complexes for controlled release of nutrients. <i>Innovative Food Science and Emerging Technologies</i> , 2008, 9, 507-515.	2.7	68