

Marie-HÃ©lÃ¨ne Famelart

List of Publications by Year in descending order

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Version: 2024-02-01

21
papers

549
citations

759233

12
h-index

713466

21
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21
all docs

21
docs citations

21
times ranked

665
citing authors

#	ARTICLE	IF	CITATIONS
1	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, 1203-1212.	8.2	154
2	Yogurts enriched with milk proteins: Texture properties, aroma release and sensory perception. <i>Trends in Food Science and Technology</i> , 2020, 98, 140-149.	15.1	61
3	Comprehensive study of acid gelation of heated milk with model protein systems. <i>International Dairy Journal</i> , 2004, 14, 313-321.	3.0	43
4	Current ways to modify the structure of whey proteins for specific functionalities—a review. <i>Dairy Science and Technology</i> , 2015, 95, 795-814.	2.2	42
5	Model mixtures evidence the respective roles of whey protein particles and casein micelles during acid gelation. <i>Food Hydrocolloids</i> , 2014, 37, 203-212.	10.7	37
6	Gastric Emptying and Dynamic In Vitro Digestion of Drinkable Yogurts: Effect of Viscosity and Composition. <i>Nutrients</i> , 2018, 10, 1308.	4.1	32
7	Mixing milk, egg and plant resources to obtain safe and tasty foods with environmental and health benefits. <i>Trends in Food Science and Technology</i> , 2021, 108, 119-132.	15.1	32
8	Dry heating of whey proteins. <i>Food Research International</i> , 2017, 100, 31-44.	6.2	23
9	Controlled whey protein aggregates to modulate the texture of fat-free set-type yoghurts. <i>International Dairy Journal</i> , 2019, 92, 28-36.	3.0	19
10	Contribution of temporal dominance of sensations performed by modality (M-TDS) to the sensory perception of texture and flavor in semi-solid products: A case study on fat-free strawberry yogurts. <i>Food Quality and Preference</i> , 2020, 80, 103789.	4.6	18
11	Dry heating of whey proteins leads to formation of microspheres with useful functional properties. <i>Food Research International</i> , 2018, 113, 210-220.	6.2	13
12	Mixed dairy and plant-based yogurt alternatives: Improving their physical and sensorial properties through formulation and lactic acid bacteria cocultures. <i>Current Research in Food Science</i> , 2022, 5, 665-676.	5.8	13
13	Dry heating a freeze-dried whey protein powder: Formation of microparticles at pH 9.5. <i>Journal of Food Engineering</i> , 2018, 224, 112-120.	5.2	12
14	Major Role of Voluminosity in the Compressibility and Sol-Gel Transition of Casein Micelle Dispersions Concentrated at 7 Å°C and 20 Å°C. <i>Foods</i> , 2019, 8, 652.	4.3	9
15	Combining plant and dairy proteins in food colloid design. <i>Current Opinion in Colloid and Interface Science</i> , 2021, 56, 101507.	7.4	9
16	Rheological properties of enzymatic milk gel: Effect of ion partitioning in casein micelles. <i>Food Hydrocolloids</i> , 2022, 130, 107739.	10.7	8
17	Influence of lactose on the formation of whey protein microparticles obtained by dry heating at alkaline pH. <i>Food Hydrocolloids</i> , 2019, 87, 477-486.	10.7	7
18	Acid gelation of whey protein microbeads of different sizes. <i>Dairy Science and Technology</i> , 2016, 96, 213-225.	2.2	6

#	ARTICLE	IF	CITATIONS
19	Atomic force microscopy to assess the mechanical properties of individual casein micelles. Food Hydrocolloids, 2022, 128, 107577.	10.7	6
20	Influence of casein on the formation of whey protein microparticles obtained by dry heating at an alkaline pH. Food Research International, 2019, 122, 96-104.	6.2	3
21	Optimisation of microparticle formation by dry heating of whey proteins. Journal of Food Engineering, 2021, 291, 110221.	5.2	2