# Marie-HÃ©lÃ¨ne Famelart

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/6550195/publications.pdf

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|---|---|---|---|
| 21 papers | 549 citations | 759233<br>12 h-index | 713466<br>21 g-index |
| 21 all docs | 21 docs citations | 21 times ranked | 665 citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Mixed dairy and plant-based yogurt alternatives: Improving their physical and sensorial properties through formulation and lactic acid bacteria cocultures. Current Research in Food Science, 2022, 5, 665-676. | 5.8 | 13 |
| 2 | Atomic force microscopy to assess the mechanical properties of individual casein micelles. Food Hydrocolloids, 2022, 128, 107577. | 10.7 | 6 |
| 3 | Rheological properties of enzymatic milk gel: Effect of ion partitioning in casein micelles. Food Hydrocolloids, 2022, 130, 107739. | 10.7 | 8 |
| 4 | Optimisation of microparticle formation by dry heating of whey proteins. Journal of Food Engineering, 2021, 291, 110221. | 5.2 | 2 |
| 5 | Mixing milk, egg and plant resources to obtain safe and tasty foods with environmental and health benefits. Trends in Food Science and Technology, 2021, 108, 119-132. | 15.1 | 32 |
| 6 | Combining plant and dairy proteins in food colloid design. Current Opinion in Colloid and Interface Science, 2021, 56, 101507. | 7.4 | 9 |
| 7 | 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. Food Quality and Preference, 2020, 80, 103789. | 4.6 | 18 |
| 8 | Yogurts enriched with milk proteins: Texture properties, aroma release and sensory perception. Trends in Food Science and Technology, 2020, 98, 140-149. | 15.1 | 61 |
| 9 | Influence of lactose on the formation of whey protein microparticles obtained by dry heating at alkaline pH. Food Hydrocolloids, 2019, 87, 477-486. | 10.7 | 7 |
| 10 | 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 |
| 11 | Controlled whey protein aggregates to modulate the texture of fat-free set-type yoghurts. International Dairy Journal, 2019, 92, 28-36. | 3.0 | 19 |
| 12 | Major Role of Voluminosity in the Compressibility and Solâ€“Gel Transition of Casein Micelle Dispersions Concentrated at 7 Â°C and 20 Â°C. Foods, 2019, 8, 652. | 4.3 | 9 |
| 13 | Dry heating a freeze-dried whey protein powder: Formation of microparticles at pH 9.5. Journal of Food Engineering, 2018, 224, 112-120. | 5.2 | 12 |
| 14 | Gastric Emptying and Dynamic In Vitro Digestion of Drinkable Yogurts: Effect of Viscosity and Composition. Nutrients, 2018, 10, 1308. | 4.1 | 32 |
| 15 | Dry heating of whey proteins leads to formation of microspheres with useful functional properties. Food Research International, 2018, 113, 210-220. | 6.2 | 13 |
| 16 | Dry heating of whey proteins. Food Research International, 2017, 100, 31-44. | 6.2 | 23 |
| 17 | Acid gelation of whey protein microbeads of different sizes. Dairy Science and Technology, 2016, 96, 213-225. | 2.2 | 6 |
| 18 | Current ways to modify the structure of whey proteins for specific functionalitiesâ€"a review. Dairy Science and Technology, 2015, 95, 795-814. | 2.2 | 42 |

| # | Article | IF | Citations |
|---|---|---|---|
| 19 | Model mixtures evidence the respective roles of whey protein particles and casein micelles during acid gelation. Food Hydrocolloids, 2014, 37, 203-212. | 10.7 | 37 |
| 20 | The heat treatment and the gelation are strong determinants of the kinetics of milk proteins digestion and of the peripheral availability of amino acids. Food Chemistry, 2013, 136, 1203-1212. | 8.2 | 154 |
| 21 | Comprehensive study of acid gelation of heated milk with model protein systems. International Dairy Journal, 2004, 14, 313-321. | 3.0 | 43 |