

# Charlotte Egger

## List of Publications by Citations

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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.

30  
papers

2,426  
citations

20  
h-index

30  
g-index

30  
ext. papers

3,194  
ext. citations

6  
avg, IF

4.51  
L-index

#	Paper	IF	Citations
30	INFOGEST static in vitro simulation of gastrointestinal food digestion. <i>Nature Protocols</i> , <b>2019</b> , 14, 991-1018	11.8	706
29	Nephrin and CD2AP associate with phosphoinositide 3-OH kinase and stimulate AKT-dependent signaling. <i>Molecular and Cellular Biology</i> , <b>2003</b> , 23, 4917-28	4.8	320
28	Apoptotic crosstalk between the endoplasmic reticulum and mitochondria controlled by Bcl-2. <i>Oncogene</i> , <b>2000</b> , 19, 2286-95	9.2	275
27	Volatile anesthetics induce caspase-dependent, mitochondria-mediated apoptosis in human T lymphocytes in vitro. <i>Anesthesiology</i> , <b>2005</b> , 102, 1147-57	4.3	145
26	The harmonized INFOGEST in vitro digestion method: From knowledge to action. <i>Food Research International</i> , <b>2016</b> , 88, 217-225	7	132
25	A standardised semi-dynamic in vitro digestion method suitable for food - an international consensus. <i>Food and Function</i> , <b>2020</b> , 11, 1702-1720	6.1	106
24	Validation of an in vitro digestive system for studying macronutrient decomposition in humans. <i>Journal of Nutrition</i> , <b>2012</b> , 142, 245-50	4.1	103
23	Physiological comparability of the harmonized INFOGEST in vitro digestion method to in vivo pig digestion. <i>Food Research International</i> , <b>2017</b> , 102, 567-574	7	73
22	Caspase-3 mediates hippocampal apoptosis in pneumococcal meningitis. <i>Acta Neuropathologica</i> , <b>2003</b> , 105, 499-507	14.3	71
21	ACE-inhibitory activity and ACE-inhibiting peptides in different cheese varieties. <i>Dairy Science and Technology</i> , <b>2010</b> , 90, 47-73		63
20	Impact of milk processing on the generation of peptides during digestion. <i>International Dairy Journal</i> , <b>2014</b> , 35, 130-138	3.5	58
19	Digestion of milk proteins: Comparing static and dynamic in vitro digestion systems with in vivo data. <i>Food Research International</i> , <b>2019</b> , 118, 32-39	7	53
18	The case of botulinum toxin in milk: experimental data. <i>Applied and Environmental Microbiology</i> , <b>2010</b> , 76, 3293-300	4.8	41
17	A calpain-like protease inhibits autophagic cell death. <i>Autophagy</i> , <b>2007</b> , 3, 519-22	10.2	39
16	Protein digestion of different protein sources using the INFOGEST static digestion model. <i>Food Research International</i> , <b>2020</b> , 130, 108996	7	38
15	A dose-response strategy reveals differences between normal-weight and obese men in their metabolic and inflammatory responses to a high-fat meal. <i>Journal of Nutrition</i> , <b>2014</b> , 144, 1517-23	4.1	33
14	The relevance of a digestibility evaluation in the allergenicity risk assessment of novel proteins. Opinion of a joint initiative of COST action ImpARAS and COST action INFOGEST. <i>Food and Chemical Toxicology</i> , <b>2019</b> , 129, 405-423	4.7	31

13	Update on bioactive peptides after milk and cheese digestion. <i>Current Opinion in Food Science</i> , <b>2017</b> , 14, 116-121	9.8	23
12	Detection of lactose in products with low lactose content. <i>International Dairy Journal</i> , <b>2018</b> , 83, 17-19	3.5	22
11	Protein profile of dairy products: Simultaneous quantification of twenty bovine milk proteins. <i>International Dairy Journal</i> , <b>2019</b> , 97, 167-175	3.5	20
10	Population Dynamics of in Swiss Gruyère-Type Cheese Manufactured With Natural Whey Cultures. <i>Frontiers in Microbiology</i> , <b>2018</b> , 9, 637	5.7	18
9	The NutriChip project--translating technology into nutritional knowledge. <i>British Journal of Nutrition</i> , <b>2012</b> , 108, 762-8	3.6	15
8	Impact of herbage proportion, animal breed, lactation stage and season on the fatty acid and protein composition of milk. <i>International Dairy Journal</i> , <b>2020</b> , 109, 104785	3.5	10
7	Higher microbial diversity in raw than in pasteurized milk Raclette-type cheese enhances peptide and metabolite diversity after in vitro digestion. <i>Food Chemistry</i> , <b>2021</b> , 340, 128154	8.5	10
6	Alkaline phosphatase activity in cheese as a tracer for cheese milk pasteurization. <i>LWT - Food Science and Technology</i> , <b>2016</b> , 65, 963-968	5.4	9
5	Mass spectrometry data of and pig digestion of skim milk powder. <i>Data in Brief</i> , <b>2018</b> , 21, 911-917	1.2	6
4	Influence of chemical and biochemical characteristics on the texture of Appenzeller A cheese. <i>International Dairy Journal</i> , <b>2017</b> , 75, 111-119	3.5	3
3	The use of alkaline phosphatase and possible alternative testing to verify pasteurisation of raw milk, colostrum, dairy and colostrum-based products. <i>EFSA Journal</i> , <b>2021</b> , 19, e06576	2.3	2
2	Quantitative Characterization of Digestion Processes <b>2019</b> , 159-184		1
1	Interaction of magnetic silica nanoparticles with food proteins during in vitro digestion. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 152, 112303	5.4	