

# Charlotte Egger

## List of Publications by Year in Descending Order

**Source:** <https://exaly.com/author-pdf/718453/charlotte-egger-publications-by-year.pdf>

**Version:** 2024-04-28

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

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	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
29	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
28	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	
27	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
26	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
25	Protein digestion of different protein sources using the INFOGEST static digestion model. <i>Food Research International</i> , <b>2020</b> , 130, 108996	7	38
24	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
23	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
22	INFOGEST static in vitro simulation of gastrointestinal food digestion. <i>Nature Protocols</i> , <b>2019</b> , 14, 991-1014	11.8	706
21	Quantitative Characterization of Digestion Processes <b>2019</b> , 159-184		1
20	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
19	Detection of lactose in products with low lactose content. <i>International Dairy Journal</i> , <b>2018</b> , 83, 17-19	3.5	22
18	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
17	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
16	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
15	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
14	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

13	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
12	The harmonized INFOGEST in vitro digestion method: From knowledge to action. <i>Food Research International</i> , <b>2016</b> , 88, 217-225	7	132
11	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
10	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
9	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
8	The NutriChip project--translating technology into nutritional knowledge. <i>British Journal of Nutrition</i> , <b>2012</b> , 108, 762-8	3.6	15
7	The case of botulinum toxin in milk: experimental data. <i>Applied and Environmental Microbiology</i> , <b>2010</b> , 76, 3293-300	4.8	41
6	ACE-inhibitory activity and ACE-inhibiting peptides in different cheese varieties. <i>Dairy Science and Technology</i> , <b>2010</b> , 90, 47-73		63
5	A calpain-like protease inhibits autophagic cell death. <i>Autophagy</i> , <b>2007</b> , 3, 519-22	10.2	39
4	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
3	Caspase-3 mediates hippocampal apoptosis in pneumococcal meningitis. <i>Acta Neuropathologica</i> , <b>2003</b> , 105, 499-507	14.3	71
2	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
1	Apoptotic crosstalk between the endoplasmic reticulum and mitochondria controlled by Bcl-2. <i>Oncogene</i> , <b>2000</b> , 19, 2286-95	9.2	275