

# Didier Remond

## 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.

48  
papers

1,710  
citations

19  
h-index

41  
g-index

52  
ext. papers

2,108  
ext. citations

5.1  
avg, IF

4.87  
L-index

#	Paper	IF	Citations
48	Whole dairy matrix or single nutrients in assessment of health effects: current evidence and knowledge gaps. <i>American Journal of Clinical Nutrition</i> , <b>2017</b> , 105, 1033-1045	7	182
47	Cooking temperature is a key determinant of in vitro meat protein digestion rate: investigation of underlying mechanisms. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 2569-76	5.7	163
46	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> , <b>2013</b> , 136, 1203-12	8.5	128
45	Understanding the gastrointestinal tract of the elderly to develop dietary solutions that prevent malnutrition. <i>Oncotarget</i> , <b>2015</b> , 6, 13858-98	3.3	113
44	Muscle wasting and resistance of muscle anabolism: the "anabolic threshold concept" for adapted nutritional strategies during sarcopenia. <i>Scientific World Journal, The</i> , <b>2012</b> , 2012, 269531	2.2	99
43	Postprandial whole-body protein metabolism after a meat meal is influenced by chewing efficiency in elderly subjects. <i>American Journal of Clinical Nutrition</i> , <b>2007</b> , 85, 1286-92	7	93
42	Effects of meat cooking, and of ingested amount, on protein digestion speed and entry of residual proteins into the colon: a study in minipigs. <i>PLoS ONE</i> , <b>2013</b> , 8, e61252	3.7	79
41	A Scoping Review: Metabolomics Signatures Associated With Animal or Plant Protein Intake and Their Potential Relation to Cardiometabolic Risk. <i>Current Developments in Nutrition</i> , <b>2021</b> , 5, 509-509	0.4	78
40	Study Protocol: A 2-Month Cross-Over Controlled Feeding Trial Investigating the Effect of Animal and Plant Protein Intake on the Metabolome and Cardiometabolic Health. <i>Current Developments in Nutrition</i> , <b>2021</b> , 5, 1281-1281	0.4	78
39	Nutritional Composition and Bioactive Content of Legumes: Characterization of Pulses Frequently Consumed in France and Effect of the Cooking Method. <i>Nutrients</i> , <b>2018</b> , 10,	6.7	73
38	Presence of low-grade inflammation impaired postprandial stimulation of muscle protein synthesis in old rats. <i>Journal of Nutritional Biochemistry</i> , <b>2010</b> , 21, 325-31	6.3	66
37	Impact of the Dairy Matrix Structure on Milk Protein Digestion Kinetics: Mechanistic Modelling Based on Mini-pig In Vivo Data. <i>Food and Bioprocess Technology</i> , <b>2014</b> , 7, 1099-1113	5.1	51
36	Fruits, vegetables and their polyphenols protect dietary lipids from oxidation during gastric digestion. <i>Food and Function</i> , <b>2014</b> , 5, 2166-74	6.1	50
35	Contrarily to whey and high protein diets, dietary free leucine supplementation cannot reverse the lack of recovery of muscle mass after prolonged immobilization during ageing. <i>Journal of Physiology</i> , <b>2012</b> , 590, 2035-49	3.9	49
34	Nutritional strategies to counteract muscle atrophy caused by disuse and to improve recovery. <i>Nutrition Research Reviews</i> , <b>2013</b> , 26, 149-65	7	49
33	The muscle protein synthetic response to food ingestion. <i>Meat Science</i> , <b>2015</b> , 109, 96-100	6.4	45
32	Intestinal inflammation increases gastrointestinal threonine uptake and mucin synthesis in enterally fed minipigs. <i>Journal of Nutrition</i> , <b>2009</b> , 139, 720-6	4.1	42

31	The matrix of fruit & vegetables modulates the gastrointestinal bioaccessibility of polyphenols and their impact on dietary protein digestibility. <i>Food Chemistry</i> , <b>2018</b> , 240, 314-322	8.5	39
30	Looking at the metabolic consequences of the colchicine-based in vivo autophagic flux assay. <i>Autophagy</i> , <b>2016</b> , 12, 343-56	10.2	25
29	High whey protein intake delayed the loss of lean body mass in healthy old rats, whereas protein type and polyphenol/antioxidant supplementation had no effects. <i>PLoS ONE</i> , <b>2014</b> , 9, e109098	3.7	17
28	A dietary supplementation with leucine and antioxidants is capable to accelerate muscle mass recovery after immobilization in adult rats. <i>PLoS ONE</i> , <b>2013</b> , 8, e81495	3.7	14
27	A meal with mixed soy/whey proteins is as efficient as a whey meal in counteracting the age-related muscle anabolic resistance only if the protein content and leucine levels are increased. <i>Food and Function</i> , <b>2018</b> , 9, 6526-6534	6.1	14
26	L'efficacite nette de conversion des aliments par les animaux d'levage : une nouvelle approche pour valuer la contribution de l'levage a l'alimentation humaine. <i>INRA Productions Animales</i> , <b>2019</b> , 31, 269-288	0.5	13
25	A Proof of Concept to Bridge the Gap between Mass Spectrometry Imaging, Protein Identification and Relative Quantitation: MSI~LC-MS/MS-LF. <i>Proteomes</i> , <b>2016</b> , 4,	4.6	13
24	In the elderly, meat protein assimilation from rare meat is lower than that from meat that is well done. <i>American Journal of Clinical Nutrition</i> , <b>2017</b> , 106, 1257-1266	7	12
23	True ileal amino acid digestibility and digestible indispensable amino acid scores (DIAASs) of plant-based protein foods. <i>Food Chemistry</i> , <b>2021</b> , 338, 128020	8.5	12
22	Effects of the apple matrix on the postprandial bioavailability of flavan-3-ols and nutrigenomic response of apple polyphenols in minipigs challenged with a high fat meal. <i>Food and Function</i> , <b>2020</b> , 11, 5077-5090	6.1	11
21	Metabolic adaptations to HFHS overfeeding: how whole body and tissues postprandial metabolic flexibility adapt in Yucatan mini-pigs. <i>European Journal of Nutrition</i> , <b>2018</b> , 57, 119-135	5.2	11
20	Time-course changes in circulating branched-chain amino acid levels and metabolism in obese Yucatan minipig. <i>Nutrition</i> , <b>2018</b> , 50, 66-73	4.8	11
19	Temporal changes in postprandial intragastric pH: Comparing measurement methods, food structure effects, and kinetic modelling. <i>Food Research International</i> , <b>2020</b> , 128, 108784	7	10
18	Partitioning of nutrient net fluxes across the portal-drained viscera in sheep fed twice daily: effect of dietary protein degradability. <i>British Journal of Nutrition</i> , <b>2009</b> , 102, 370-81	3.6	9
17	Arterio-venous metabolomics exploration reveals major changes across liver and intestine in the obese Yucatan minipig. <i>Scientific Reports</i> , <b>2019</b> , 9, 12527	4.9	7
16	A mix of dietary fermentable fibers improves lipids handling by the liver of overfed minipigs. <i>Journal of Nutritional Biochemistry</i> , <b>2019</b> , 65, 72-82	6.3	7
15	Peripheral Blood Mononuclear Cell Metabolism Acutely Adapted to Postprandial Transition and Mainly Reflected Metabolic Adipose Tissue Adaptations to a High-Fat Diet in Minipigs. <i>Nutrients</i> , <b>2018</b> , 10,	6.7	7
14	Postprandial metabolic events in mini-pigs: new insights from a combined approach using plasma metabolomics, tissue gene expression, and enzyme activity. <i>Metabolomics</i> , <b>2015</b> , 11, 964-979	4.7	6

13	At same leucine intake, a whey/plant protein blend is not as effective as whey to initiate a transient post prandial muscle anabolic response during a catabolic state in mini pigs. <i>PLoS ONE</i> , <b>2017</b> , 12, e0186204	3.7	6
12	Opposite Effects of the Spinach Food Matrix on Lutein Bioaccessibility and Intestinal Uptake Lead to Unchanged Bioavailability Compared to Pure Lutein. <i>Molecular Nutrition and Food Research</i> , <b>2018</b> , 62, e1800185	5.9	5
11	Effects of nutritional state, aging and high chronic intake of sucrose on brain protein synthesis in rats: modulation of it by rutin and other micronutrients. <i>Food and Function</i> , <b>2018</b> , 9, 2922-2930	6.1	4
10	Important determinants to take into account to optimize protein nutrition in the elderly: solutions to a complex equation. <i>Proceedings of the Nutrition Society</i> , <b>2021</b> , 80, 207-220	2.9	4
9	Sulfur Amino Acids and Skeletal Muscle <b>2019</b> , 335-363		4
8	Food-dependent set-up of the DiDIGI dynamic in vitro system: Correlation with the porcine model for protein digestion of soya-based food. <i>Food Chemistry</i> , <b>2021</b> , 341, 128276	8.5	4
7	Food matrix structure (from Biscuit to Custard) has an impact on folate bioavailability in healthy volunteers. <i>European Journal of Nutrition</i> , <b>2021</b> , 60, 411-423	5.2	2
6	Profound Changes in Net Energy and Nitrogen Metabolites Fluxes within the Splanchnic Area during Overfeeding of Yucatan Mini Pigs That Remain Euglycemic. <i>Nutrients</i> , <b>2019</b> , 11,	6.7	1
5	Post Meal Energy Boluses Do Not Increase the Duration of Muscle Protein Synthesis Stimulation in Two Anabolic Resistant Situations. <i>Nutrients</i> , <b>2019</b> , 11,	6.7	1
4	Dietary supplementation with cysteine prevents adverse metabolic outcomes of repeated cures with paracetamol in old rats. <i>British Journal of Nutrition</i> , <b>2017</b> , 118, 889-896	3.6	1
3	Postprandial NMR-Based Metabolic Exchanges Reflect Impaired Phenotypic Flexibility across Splanchnic Organs in the Obese Yucatan Mini-Pig. <i>Nutrients</i> , <b>2020</b> , 12,	6.7	1
2	A Scoping Review: Metabolomics Signatures Associated with Animal and Plant Protein Intake and Their Potential Relation with Cardiometabolic Risk. <i>Advances in Nutrition</i> , <b>2021</b> , 12, 2112-2131	10	1
1	Quels sont les déterminants importants à prendre en compte pour optimiser la nutrition protéique chez les personnes âgées : une équation complexe mais avec des solutions. <i>Cahiers De Nutrition Et De Diététique</i> , <b>2021</b> , 56, 333-333	0.2	