

Didier Remond

List of Publications by Year in descending order

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Version: 2024-02-01

52
papers

2,204
citations

361045

20
h-index

223531

46
g-index

52
all docs

52
docs citations

52
times ranked

3148
citing authors

#	ARTICLE	IF	CITATIONS
1	Targeting the gut to prevent and counteract metabolic disorders and pathologies during aging. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 11185-11210.	5.4	2
2	Food matrix structure (from Biscuit to Custard) has an impact on folate bioavailability in healthy volunteers. <i>European Journal of Nutrition</i> , 2021, 60, 411-423.	1.8	5
3	True ileal amino acid digestibility and digestible indispensable amino acid scores (DIAASs) of plant-based protein foods. <i>Food Chemistry</i> , 2021, 338, 128020.	4.2	43
4	Food-dependent set-up of the DiDGIÂ® dynamic in vitro system: Correlation with the porcine model for protein digestion of soya-based food. <i>Food Chemistry</i> , 2021, 341, 128276.	4.2	6
5	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> , 2021, 5, 509.	0.1	0
6	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> , 2021, 5, 1281.	0.1	0
7	A Scoping Review: Metabolomics Signatures Associated with Animal and Plant Protein Intake and Their Potential Relation with Cardiometabolic Risk. <i>Advances in Nutrition</i> , 2021, 12, 2112-2131.	2.9	14
8	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> , 2021, 80, 207-220.	0.4	20
9	A Mix of Dietary Fibres Changes Interorgan Nutrients Exchanges and Muscle-Adipose Energy Handling in Overfed Mini-Pigs. <i>Nutrients</i> , 2021, 13, 4202.	1.7	2
10	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> , 2021, 56, 333-333.	0.2	0
11	Temporal changes in postprandial intragastric pH: Comparing measurement methods, food structure effects, and kinetic modelling. <i>Food Research International</i> , 2020, 128, 108784.	2.9	17
12	Postprandial NMR-Based Metabolic Exchanges Reflect Impaired Phenotypic Flexibility across Splanchnic Organs in the Obese Yucatan Mini-Pig. <i>Nutrients</i> , 2020, 12, 2442.	1.7	3
13	Effect of apple food matrix on plasma flavan-3-ols distribution and nutrigenomic profile in response to a nutritional challenge in minipigs. <i>Proceedings of the Nutrition Society</i> , 2020, 79, .	0.4	0
14	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> , 2020, 11, 5077-5090.	2.1	19
15	Arterio-venous metabolomics exploration reveals major changes across liver and intestine in the obese Yucatan minipig. <i>Scientific Reports</i> , 2019, 9, 12527.	1.6	14
16	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> , 2019, 11, 434.	1.7	5
17	Post Meal Energy Boluses Do Not Increase the Duration of Muscle Protein Synthesis Stimulation in Two Anabolic Resistant Situations. <i>Nutrients</i> , 2019, 11, 727.	1.7	1
18	A mix of dietary fermentable fibers improves lipids handling by the liver of overfed minipigs. <i>Journal of Nutritional Biochemistry</i> , 2019, 65, 72-82.	1.9	11

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19	Sulfur Amino Acids and Skeletal Muscle. , 2019, , 335-363.		9
20	L'efficacité nette de conversion des aliments par les animaux d'élevage : une nouvelle approche pour évaluer la contribution de l'élevage à l'alimentation humaine. INRA Productions Animales, 2019, 31, 269-288.	0.3	24
21	Opposite Effects of the Spinach Food Matrix on Lutein Bioaccessibility and Intestinal Uptake Lead to Unchanged Bioavailability Compared to Pure Lutein. Molecular Nutrition and Food Research, 2018, 62, e1800185.	1.5	8
22	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. Food and Function, 2018, 9, 2922-2930.	2.1	5
23	Metabolic adaptations to HFHS overfeeding: how whole body and tissues postprandial metabolic flexibility adapt in Yucatan mini-pigs. European Journal of Nutrition, 2018, 57, 119-135.	1.8	15
24	The matrix of fruit & vegetables modulates the gastrointestinal bioaccessibility of polyphenols and their impact on dietary protein digestibility. Food Chemistry, 2018, 240, 314-322.	4.2	51
25	Time-course changes in circulating branched-chain amino acid levels and metabolism in obese Yucatan minipig. Nutrition, 2018, 50, 66-73.	1.1	15
26	Peripheral Blood Mononuclear Cell Metabolism Acutely Adapted to Postprandial Transition and Mainly Reflected Metabolic Adipose Tissue Adaptations to a High-Fat Diet in Minipigs. Nutrients, 2018, 10, 1816.	1.7	10
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. Food and Function, 2018, 9, 6526-6534.	2.1	20
28	Nutritional Composition and Bioactive Content of Legumes: Characterization of Pulses Frequently Consumed in France and Effect of the Cooking Method. Nutrients, 2018, 10, 1668.	1.7	144
29	Whole dairy matrix or single nutrients in assessment of health effects: current evidence and knowledge gaps. American Journal of Clinical Nutrition, 2017, 105, 1033-1045.	2.2	267
30	In the elderly, meat protein assimilation from rare meat is lower than that from meat that is well done. American Journal of Clinical Nutrition, 2017, 106, 1257-1266.	2.2	30
31	Dietary supplementation with cysteine prevents adverse metabolic outcomes of repeated cures with paracetamol in old rats. British Journal of Nutrition, 2017, 118, 889-896.	1.2	3
32	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. PLoS ONE, 2017, 12, e0186204.	1.1	7
33	A Proof of Concept to Bridge the Gap between Mass Spectrometry Imaging, Protein Identification and Relative Quantitation: MSI-LC-MS/MS-LF. Proteomes, 2016, 4, 32.	1.7	15
34	Looking at the metabolic consequences of the colchicine-based in vivo autophagic flux assay. Autophagy, 2016, 12, 343-356.	4.3	35
35	Understanding the gastrointestinal tract of the elderly to develop dietary solutions that prevent malnutrition. Oncotarget, 2015, 6, 13858-13898.	0.8	195
36	The muscle protein synthetic response to food ingestion. Meat Science, 2015, 109, 96-100.	2.7	63

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37	Postprandial metabolic events in mini-pigs: new insights from a combined approach using plasma metabolomics, tissue gene expression, and enzyme activity. <i>Metabolomics</i> , 2015, 11, 964-979.	1.4	6
38	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> , 2014, 7, 1099-1113.	2.6	60
39	Fruits, vegetables and their polyphenols protect dietary lipids from oxidation during gastric digestion. <i>Food and Function</i> , 2014, 5, 2166.	2.1	61
40	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> , 2014, 9, e109098.	1.1	18
41	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.	4.2	154
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> , 2013, 8, e61252.	1.1	94
43	Nutritional strategies to counteract muscle atrophy caused by disuse and to improve recovery. <i>Nutrition Research Reviews</i> , 2013, 26, 149-165.	2.1	61
44	A Dietary Supplementation with Leucine and Antioxidants Is Capable to Accelerate Muscle Mass Recovery after Immobilization in Adult Rats. <i>PLoS ONE</i> , 2013, 8, e81495.	1.1	19
45	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> , 2012, 590, 2035-2049.	1.3	50
46	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> , 2012, 60, 2569-2576.	2.4	218
47	Muscle Wasting and Resistance of Muscle Anabolism: The "Anabolic Threshold Concept" for Adapted Nutritional Strategies during Sarcopenia. <i>Scientific World Journal</i> , The, 2012, 2012, 1-6.	0.8	124
48	Presence of low-grade inflammation impaired postprandial stimulation of muscle protein synthesis in old rats. <i>Journal of Nutritional Biochemistry</i> , 2010, 21, 325-331.	1.9	84
49	Intestinal Inflammation Increases Gastrointestinal Threonine Uptake and Mucin Synthesis in Enterally Fed Minipigs. <i>Journal of Nutrition</i> , 2009, 139, 720-726.	1.3	52
50	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> , 2009, 102, 370-381.	1.2	10
51	Postprandial whole-body protein metabolism after a meat meal is influenced by chewing efficiency in elderly subjects. <i>American Journal of Clinical Nutrition</i> , 2007, 85, 1286-1292.	2.2	115
52	Quelle place pour les produits animaux dans l'alimentation de demain ?. <i>INRA Productions Animales</i> , 0, , .	0.3	0