Marie-Josphe Amiot

List of Publications by Year in Descending Order

118 papers	8,287 citations	49 h-index	90 g-index
120 ext. papers	9,250 ext. citations	4.6 avg, IF	5.7 L-index

#	Paper	IF	Citations
118	How do food safety concerns affect consumer behaviors and diets in low- and middle-income countries? A systematic review. *Global Food Security*, **2022**, 32, 100606	8.3	9
117	Vitamin D Supplementation on Carotid Remodeling and Stiffness in Obese Adolescents. *Nutrients*, **2022**, 14, 2296	6.7	0
116	Intake Estimation of Phytochemicals in a French Well-Balanced Diet. *Nutrients*, **2021**, 13,	6.7	3
115	Effect of vitamin D supplementation on microvascular reactivity in obese adolescents: A randomized controlled trial. *Nutrition, Metabolism and Cardiovascular Diseases*, **2021**, 31, 2474-2483	4.5	1
114	Caribbean nutrition transition: what can we learn from dietary patterns in the French West Indies?. *European Journal of Nutrition*, **2021**, 60, 1111-1124	5.2	4
113	Key Findings of the French BioNutriNet Project on Organic Food-Based Diets: Description, Determinants, and Relationships to Health and the Environment. *Advances in Nutrition*, **2021**,	10	2
112	Demographic and socio-economic shifts partly explain the Martinican nutrition transition: an analysis of 10-year health and dietary changes (2003-2013) using decomposition models. *Public Health Nutrition*, **2021**, 1-12	3.3	0
111	Does a better diet reduce dependence on imports? The case of Tunisia. *Agricultural Economics (United Kingdom)*, **2020**, 51, 567-575	2.8	0
110	How to meet nutritional recommendations and reduce diet environmental impact in the Mediterranean region? An optimization study to identify more sustainable diets in Tunisia. *Global Food Security*, **2019**, 23, 227-235	8.3	16
109	Crossing Sociological, Ecological, and Nutritional Perspectives on Agrifood Systems Transitions: Towards a Transdisciplinary Territorial Approach. *Sustainability*, **2019**, 11, 1284	3.6	20
108	Improvement of diet sustainability with increased level of organic food in the diet: findings from the BioNutriNet cohort. *American Journal of Clinical Nutrition*, **2019**, 109, 1173-1188	7	25
107	Prise en compte de la biodisponibilit?des nutriments lors de l?dentification de r?imes alimentaires plus durables : la consommation de viande est-elle toujours r?duire ?. *Cahiers De Nutrition Et De Dietetique*, **2019**, 54, 336-346	0.2	0
106	Dataset on potential environmental impacts of water deprivation and land use for food consumption in France and Tunisia. *Data in Brief*, **2019**, 27, 104661	1.2	1
105	Peer-Reviewed Literature on Grain Legume Species in the WoS (1980?018): A Comparative Analysis of Soybean and Pulses. *Sustainability*, **2019**, 11, 6833	3.6	9
104	Socioeconomic inequalities in metabolic syndrome in the French West Indies. *BMC Public Health*, **2019**, 19, 1620	4.1	8
103	Some Differences in Nutritional Biomarkers are Detected Between Consumers and Nonconsumers of Organic Foods: Findings from the BioNutriNet Project. *Current Developments in Nutrition*, **2019**, 3, nzy090	0.4	6
102	Soaking and cooking modify the alpha-galacto-oligosaccharide and dietary fibre content in five Mediterranean legumes. *International Journal of Food Sciences and Nutrition*, **2019**, 70, 551-561	3.7	16

101	Effects of Exercise Intensity on Microvascular Function in Obese Adolescents. *International Journal of Sports Medicine*, **2018**, 39, 450-455	3.6	13
100	Alimentation biologique : tat des lieux et perspectives. *Cahiers De Nutrition Et De Dietetique*, **2018**, 53, 141-150	0.2	3
99	The bioavailability of iron, zinc, protein and vitamin A is highly variable in French individual diets: Impact on nutrient inadequacy assessment and relation with the animal-to-plant ratio of diets. *Food Chemistry*, **2018**, 238, 73-81	8.5	20
98	Dterminants et corrlats de la consommation dliments issus de lagriculture biologique. Rsultats du projet BioNutriNet. *Cahiers De Nutrition Et De Dietetique*, **2018**, 53, 43-52	0.2	4
97	Involvement of bilitranslocase and beta-glucuronidase in the vascular protection by hydroxytyrosol and its glucuronide metabolites in oxidative stress conditions. *Journal of Nutritional Biochemistry*, **2018**, 51, 8-15	6.3	16
96	A "Fork-to-Farm" Multi-Scale Approach to Promote Sustainable Food Systems for Nutrition and Health: A Perspective for the Mediterranean Region. *Frontiers in Nutrition*, **2018**, 5, 30	6.2	14
95	Integrating nutrient bioavailability and co-production links when identifying sustainable diets: How low should we reduce meat consumption?. *PLoS ONE*, **2018**, 13, e0191767	3.7	31
94	Explorer les liens entre agriculture et scurit alimentaire : une enqute auprs des femmes du gouvernorat de Sidi-Bouzid en Tunisie. *Cahiers Agricultures*, **2018**, 27, 15501	0.9	2
93	Effects of cooking and food matrix on estimated mineral bioavailability in Mloukhiya, a Mediterranean dish based on jute leaves and meat. *Food Research International*, **2018**, 105, 233-240	7	5
92	Nutritional Composition and Bioactive Content of Legumes: Characterization of Pulses Frequently Consumed in France and Effect of the Cooking Method. *Nutrients*, **2018**, 10,	6.7	73
91	Fat-soluble micronutrients and metabolic syndrome. *Current Opinion in Clinical Nutrition and Metabolic Care*, **2017**, 20, 492-497	3.8	25
90	Food Choice Motives When Purchasing in Organic and Conventional Consumer Clusters: Focus on Sustainable Concerns (The NutriNet-Sant Cohort Study). *Nutrients*, **2017**, 9,	6.7	57
89	Hydroxytyrosol in the Prevention of the Metabolic Syndrome and Related Disorders. *Nutrients*, **2017**, 9,	6.7	70
88	How low can dietary greenhouse gas emissions be reduced without impairing nutritional adequacy, affordability and acceptability of the diet? A modelling study to guide sustainable food choices. *Public Health Nutrition*, **2016**, 19, 2662-74	3.3	90
87	Reaching Nutritional Adequacy Does Not Necessarily Increase Exposure to Food Contaminants: Evidence from a Whole-Diet Modeling Approach. *Journal of Nutrition*, **2016**, 146, 2149-2157	4.1	16
86	Pinoresinol of olive oil decreases vitamin D intestinal absorption. *Food Chemistry*, **2016**, 206, 234-8	8.5	12
85	A Consensus Proposal for Nutritional Indicators to Assess the Sustainability of a Healthy Diet: The Mediterranean Diet as a Case Study. *Frontiers in Nutrition*, **2016**, 3, 37	6.2	45
84	Culinary practices mimicking a polysaccharide-rich recipe enhance the bioaccessibility of fat-soluble micronutrients. *Food Chemistry*, **2016**, 210, 182-8	8.5	17

83	Effects of dietary polyphenols on metabolic syndrome features in humans: a systematic review. *Obesity Reviews*, **2016**, 17, 573-86	10.6	260
82	Can we trust untargeted metabolomics? Results of the metabo-ring initiative, a large-scale, multi-instrument inter-laboratory study. *Metabolomics*, **2015**, 11, 807-821	4.7	84
81	Micellar lipid composition affects micelle interaction with class B scavenger receptor extracellular loops. *Journal of Lipid Research*, **2015**, 56, 1123-33	6.3	16
80	Fat-soluble vitamin intestinal absorption: absorption sites in the intestine and interactions for absorption. *Food Chemistry*, **2015**, 172, 155-60	8.5	99
79	Independent positive association of plasma β-carotene concentrations with adiponectin among non-diabetic obese subjects. *European Journal of Nutrition*, **2015**, 54, 447-54	5.2	20
78	The Transcriptional Effects of PCB118 and PCB153 on the Liver, Adipose Tissue, Muscle and Colon of Mice: Highlighting of Glut4 and Lipin1 as Main Target Genes for PCB Induced Metabolic Disorders. *PLoS ONE*, **2015**, 10, e0128847	3.7	16
77	Vitamin D protects against diet-induced obesity by enhancing fatty acid oxidation. *Journal of Nutritional Biochemistry*, **2014**, 25, 1077-83	6.3	79
76	Multivitamin restriction increases adiposity and disrupts glucose homeostasis in mice. *Genes and Nutrition*, **2014**, 9, 410	4.3	7
75	Olive oil and vitamin D synergistically prevent bone loss in mice. *PLoS ONE*, **2014**, 9, e115817	3.7	15
74	Comparable reduction in cholesterol absorption after two different ways of phytosterol administration in humans. *European Journal of Nutrition*, **2013**, 52, 1215-22	5.2	5
73	Fatty acids affect micellar properties and modulate vitamin D uptake and basolateral efflux in Caco-2 cells. *Journal of Nutritional Biochemistry*, **2013**, 24, 1751-7	6.3	48
72	LDL-cholesterol-lowering effect of a dietary supplement with plant extracts in subjects with moderate hypercholesterolemia. *European Journal of Nutrition*, **2013**, 52, 547-57	5.2	36
71	Citrus flavanones enhance carotenoid uptake by intestinal Caco-2 cells. *Food and Function*, **2013**, 4, 1625-31	6.31	22
70	Optimization of trans-Resveratrol bioavailability for human therapy. *Biochimie*, **2013**, 95, 1233-8	4.6	67
69	Vitamin D reduces the inflammatory response and restores glucose uptake in adipocytes. *Molecular Nutrition and Food Research*, **2012**, 56, 1771-82	5.9	94
68	CYP1A1 induction in the colon by serum: involvement of the PPARβ pathway and evidence for a new specific human PPRE site. *PLoS ONE*, **2011**, 6, e14629	3.7	22
67	Phytosterols can impair vitamin D intestinal absorption in vitro and in mice. *Molecular Nutrition and Food Research*, **2011**, 55 Suppl 2, S303-11	5.9	42
66	Mediterranean diet pyramid today. Science and cultural updates. *Public Health Nutrition*, **2011**, 14, 2274-84	3.3	893

65	Lycopene inhibits proinflammatory cytokine and chemokine expression in adipose tissue. *Journal of Nutritional Biochemistry*, **2011**, 22, 642-8	6.3	103
64	Phytosterol ester processing in the small intestine: impact on cholesterol availability for absorption and chylomicron cholesterol incorporation in healthy humans. *Journal of Lipid Research*, **2011**, 52, 1256-1264	6.3	37
63	Cholesterol-absorber status modifies the LDL cholesterol-lowering effect of a Mediterranean-type diet in adults with moderate cardiovascular risk factors. *Journal of Nutrition*, **2011**, 141, 1791-8	4.1	3
62	Individual diet modeling translates nutrient recommendations into realistic and individual-specific food choices. *American Journal of Clinical Nutrition*, **2010**, 91, 421-30	7	80
61	Gene expression profiling of 3T3-L1 adipocytes exposed to phloretin. *Journal of Nutritional Biochemistry*, **2010**, 21, 645-52	6.3	19
60	To meet nutrient recommendations, most French adults need to expand their habitual food repertoire. *Journal of Nutrition*, **2009**, 139, 1721-7	4.1	36
59	Nutrigenetics: links between genetic background and response to Mediterranean-type diets. *Public Health Nutrition*, **2009**, 12, 1601-6	3.3	25
58	Adiponectin expression is induced by vitamin E via a peroxisome proliferator-activated receptor gamma-dependent mechanism. *Endocrinology*, **2009**, 150, 5318-25	4.8	96
57	Digestion and absorption of lipophilic food micronutrients **2009**, 171-193		
56	Purified low-density lipoprotein and bovine serum albumin efficiency to internalise lycopene into adipocytes. *Food and Chemical Toxicology*, **2008**, 46, 3832-6	4.7	38
55	Comparison of different vehicles to study the effect of tocopherols on gene expression in intestinal cells. *Free Radical Research*, **2008**, 42, 523-30	4	33
54	Fruit and vegetables, cardiovascular disease, diabetes and obesity **2008**, 95-118		4
53	Effect of water cooking on free phytosterol levels in beans and vegetables. *Food Chemistry*, **2008**, 107, 1379-1386	8.5	20
52	Effects of red wine polyphenols on postischemic neovascularization model in rats: low doses are proangiogenic, high doses anti-angiogenic. *FASEB Journal*, **2007**, 21, 3511-21	0.9	66
51	Effect of the main dietary antioxidants (carotenoids, gamma-tocopherol, polyphenols, and vitamin C) on alpha-tocopherol absorption. *European Journal of Clinical Nutrition*, **2007**, 61, 1167-73	5.2	48
50	Differential effect of dietary antioxidant classes (carotenoids, polyphenols, vitamins C and E) on lutein absorption. *British Journal of Nutrition*, **2007**, 97, 440-6	3.6	71
49	Beta-cryptoxanthin from citrus juices: assessment of bioaccessibility using an in vitro digestion/Caco-2 cell culture model. *British Journal of Nutrition*, **2007**, 97, 883-90	3.6	87
48	Phloretin enhances adipocyte differentiation and adiponectin expression in 3T3-L1 cells. *Biochemical and Biophysical Research Communications*, **2007**, 361, 208-13	3.4	81

47	Thermal degradation of antioxidant micronutrients in citrus juice: kinetics and newly formed compounds. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 4209-16	5.7	161
46	Effect of storage and heating on phytosterol concentrations in vegetable oils determined by GC/MS. *Journal of the Science of Food and Agriculture*, **2006**, 86, 220-225	4.3	55
45	Daily polyphenol intake in France from fruit and vegetables. *Journal of Nutrition*, **2006**, 136, 2368-73	4.1	200
44	Rapid determination of polyphenols and vitamin C in plant-derived products. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 1370-3	5.7	443
43	Varietal and interspecific influence on micronutrient contents in citrus from the Mediterranean area. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 2140-5	5.7	153
42	Lutein transport by Caco-2 TC-7 cells occurs partly by a facilitated process involving the scavenger receptor class B type I (SR-BI). *Biochemical Journal*, **2005**, 387, 455-61	3.8	207
41	Southern French thyme oils: chromatographic study of chemotypes. *Journal of the Science of Food and Agriculture*, **2005**, 85, 2437-2444	4.3	27
40	Molecular mechanisms of the naringin low uptake by intestinal Caco-2 cells. *Molecular Nutrition and Food Research*, **2005**, 49, 957-62	5.9	19
39	Enrichment of tomato paste with 6% tomato peel increases lycopene and beta-carotene bioavailability in men. *Journal of Nutrition*, **2005**, 135, 790-4	4.1	54
38	The Medi-RIVAGE study: reduction of cardiovascular disease risk factors after a 3-mo intervention with a Mediterranean-type diet or a low-fat diet. *American Journal of Clinical Nutrition*, **2005**, 82, 964-71	7	206
37	The Medi-RIVAGE study (Mediterranean Diet, Cardiovascular Risks and Gene Polymorphisms): rationale, recruitment, design, dietary intervention and baseline characteristics of participants. *Public Health Nutrition*, **2004**, 7, 531-42	3.3	41
36	Effect of tomato product consumption on the plasma status of antioxidant microconstituents and on the plasma total antioxidant capacity in healthy subjects. *Journal of the American College of Nutrition*, **2004**, 23, 148-56	3.5	53
35	Influence of organic versus conventional agricultural practice on the antioxidant microconstituent content of tomatoes and derived purees; consequences on antioxidant plasma status in humans. *Journal of Agricultural and Food Chemistry*, **2004**, 52, 6503-9	5.7	168
34	Characterization and identification of some phenolic compounds in Apricot fruit (Prunus armeniaca L .). *Sciences Des Aliments*, **2004**, 24, 173-184		12
33	Determination of the Most Bioactive Phenolic Compounds from Rosemary Against Listeria Monocytogenes: Influence of Concentration, pH, and NaCl. *Journal of Food Science*, **2003**, 68, 2066-2071	3.4	15
32	Influence of mineral fertilization (NPK) on the quality of apricot fruit (cv. Canino). The effect of the mode of nitrogen supply. *Agronomy for Sustainable Development*, **2003**, 23, 737-745		29
31	Vegetable-borne lutein, lycopene, and beta-carotene compete for incorporation into chylomicrons, with no adverse effect on the medium-term (3-wk) plasma status of carotenoids in humans. *American Journal of Clinical Nutrition*, **2002**, 75, 526-34	7	99
30	Influence of procyanidins on the color stability of oenin solutions. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 3299-305	5.7	52

29	Color stability of commercial anthocyanin-based extracts in relation to the phenolic composition. Protective effects by intra- and intermolecular copigmentation. *Journal of Agricultural and Food Chemistry*, **2001**, 49, 170-6	5.7	236
28	Effects of a water-soluble extract of rosemary and its purified component rosmarinic acid on xenobiotic-metabolizing enzymes in rat liver. *Food and Chemical Toxicology*, **2001**, 39, 109-17	4.7	56
27	Induction of cytochrome P450 and/or detoxication enzymes by various extracts of rosemary: description of specific patterns. *Food and Chemical Toxicology*, **2001**, 39, 907-18	4.7	63
26	Effect of onion consumption by rats on hepatic drug-metabolizing enzymes. *Food and Chemical Toxicology*, **2001**, 39, 981-7	4.7	47
25	Mild oxidative cleavage of β-carotene by dioxygen induced by a ruthenium porphyrin catalyst: characterization of products and of some possible intermediates. *New Journal of Chemistry*, **2001**, 25, 203-206	3.6	34
24	Antimicrobial effect of rosemary extracts. *Journal of Food Protection*, **2000**, 63, 1359-68	2.5	136
23	Effect of gamma-irradiation on phenolic compounds and phenylalanine ammonia-lyase activity during storage in relation to peel injury from peel of Citrus clementina hort. Ex. tanaka. *Journal of Agricultural and Food Chemistry*, **2000**, 48, 559-65	5.7	129
22	Antioxidant composition and activity of barley (Hordeum vulgare) and malt extracts and of isolated phenolic compounds **1999**, 79, 1625-1634		338
21	Flavonoids in food and natural antioxidants in wine. *Current Opinion in Lipidology*, **1999**, 10, 23-8	4.4	61
20	The influence of gamma irradiation on flavonoïds content during storage of irradiated clementina. *Radiation Physics and Chemistry*, **1998**, 52, 107-112	2.5	15
19	Flavonoid metabolism in Forsythia flowers. *Plant Science*, **1998**, 139, 133-140	5.3	7
18	Effects of nitrogen and potassium fertilization on the growth, yield and pitburn of apricot (cv. Bergeron). *Journal of Horticultural Science and Biotechnology*, **1998**, 73, 387-392	1.9	11
17	Phenolic Composition, Browning Susceptibility, and Carotenoid Content of Several Apricot Cultivars at Maturity. *Hortscience: A Publication of the American Society for Hortcultural Science*, **1997**, 32, 1087-1091	2.4	49
16	Flavonoids of Honey and Propolis: Characterization and Effects on Hepatic Drug-Metabolizing Enzymes and Benzo[a]pyrene-DNA Binding in Rats. *Journal of Agricultural and Food Chemistry*, **1996**, 44, 2297-2301	5.7	57
15	Enzymatic Browning of Model Solutions and Apple Phenolic Extracts by Apple Polyphenoloxidase. *Journal of Food Science*, **1995**, 60, 497-501	3.4	52
14	Evolution of Chlorogenic Acid o-Quinones in Model Solutions. *ACS Symposium Series*, **1995**, 144-158	0.4	3
13	Influence of Cultivar, Maturity Stage, and Storage Conditions on Phenolic Composition and Enzymic Browning of Pear Fruits. *Journal of Agricultural and Food Chemistry*, **1995**, 43, 1132-1137	5.7	147
12	Antimicrobial activity of shredded carrot extracts on food-borne bacteria and yeast. *Journal of Applied Bacteriology*, **1994**, 76, 135-41		41

11	Enzymatic browning reactions in apple and apple products. *Critical Reviews in Food Science and Nutrition*, **1994**, 34, 109-57	11.5	455
10	Identification of Some Phenolics in Pear Fruit. *Journal of Agricultural and Food Chemistry*, **1994**, 42, 1261-1265	5.7	61
9	Changes in Phenolic Content in Fresh Ready-to-use Shredded Carrots during Storage. *Journal of Food Science*, **1993**, 58, 351-356	3.4	83
8	Accumulation of Chlorogenic Acid in Shredded Carrots During Storage in an Oriented Polypropylene Film. *Journal of Food Science*, **1993**, 58, 840-841	3.4	16
7	Identification of Flavonoids in Sunflower Honey. *Journal of Food Science*, **1992**, 57, 773-774	3.4	61
6	Phenolic Composition and Browning Susceptibility of Various Apple Cultivars at Maturity. *Journal of Food Science*, **1992**, 57, 958-962	3.4	185
5	Enzymic browning, oleuropein content, and diphenol oxidase activity in olive cultivars (Olea europaea L.). *Journal of Agricultural and Food Chemistry*, **1991**, 39, 92-95	5.7	45
4	Characterization of Flavonoids in Three Hive Products: Bee Pollen, Propolis, and Honey. *Planta Medica*, **1990**, 56, 580-581	3.1	13
3	Accumulation of oleuropein derivatives during olive maturation. *Phytochemistry*, **1989**, 28, 67-69	4	190
2	Les composš phňoliques des miels : ťude prľiminaire sur l'identification et la quantification par familles. *Apidologie*, **1989**, 20, 115-125	2.3	87
1	Importance and evolution of phenolic compounds in olive during growth and maturation. *Journal of Agricultural and Food Chemistry*, **1986**, 34, 823-826	5.7	308