

# Anthony Fardet

## 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.

62  
papers

2,438  
citations

23  
h-index

49  
g-index

66  
ext. papers

2,892  
ext. citations

5.4  
avg, IF

6.16  
L-index

#	Paper	IF	Citations
62	New hypotheses for the health-protective mechanisms of whole-grain cereals: what is beyond fibre?. <i>Nutrition Research Reviews</i> , <b>2010</b> , 23, 65-134	7	671
61	Is the in vitro antioxidant potential of whole-grain cereals and cereal products well reflected in vivo?. <i>Journal of Cereal Science</i> , <b>2008</b> , 48, 258-276	3.8	255
60	Associations between food and beverage groups and major diet-related chronic diseases: an exhaustive review of pooled/meta-analyses and systematic reviews. <i>Nutrition Reviews</i> , <b>2014</b> , 72, 741-62	6.4	129
59	Parameters controlling the glycaemic response to breads. <i>Nutrition Research Reviews</i> , <b>2006</b> , 19, 18-25	7	126
58	Minimally processed foods are more satiating and less hyperglycemic than ultra-processed foods: a preliminary study with 98 ready-to-eat foods. <i>Food and Function</i> , <b>2016</b> , 7, 2338-46	6.1	112
57	Toward a new philosophy of preventive nutrition: from a reductionist to a holistic paradigm to improve nutritional recommendations. <i>Advances in Nutrition</i> , <b>2014</b> , 5, 430-46	10	92
56	Whole-grain and refined wheat flours show distinct metabolic profiles in rats as assessed by a 1H NMR-based metabolomic approach. <i>Journal of Nutrition</i> , <b>2007</b> , 137, 923-9	4.1	71
55	Current food classifications in epidemiological studies do not enable solid nutritional recommendations for preventing diet-related chronic diseases: the impact of food processing. <i>Advances in Nutrition</i> , <b>2015</b> , 6, 629-38	10	66
54	A liquid chromatography-quadrupole time-of-flight (LC-QTOF)-based metabolomic approach reveals new metabolic effects of catechin in rats fed high-fat diets. <i>Journal of Proteome Research</i> , <b>2008</b> , 7, 2388-98	5.6	62
53	In vitro and in vivo antioxidant potential of milks, yoghurts, fermented milks and cheeses: a narrative review of evidence. <i>Nutrition Research Reviews</i> , <b>2018</b> , 31, 52-70	7	56
52	Metabolomics provide new insight on the metabolism of dietary phytochemicals in rats. <i>Journal of Nutrition</i> , <b>2008</b> , 138, 1282-7	4.1	52
51	Processing of oat: the impact on oat's cholesterol lowering effect. <i>Food and Function</i> , <b>2018</b> , 9, 1328-1343	6.1	50
50	A shift toward a new holistic paradigm will help to preserve and better process grain products' food structure for improving their health effects. <i>Food and Function</i> , <b>2015</b> , 6, 363-82	6.1	48
49	Influence of food structure on dairy protein, lipid and calcium bioavailability: A narrative review of evidence. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2019</b> , 59, 1987-2010	11.5	46
48	Ultra-Processed Foods and Food System Sustainability: What Are the Links?. <i>Sustainability</i> , <b>2020</b> , 12, 6280	6.6	41
47	Involvement of dietary saturated fats, from all sources or of dairy origin only, in insulin resistance and type 2 diabetes. <i>Nutrition Reviews</i> , <b>2016</b> , 74, 33-47	6.4	39
46	Characterization of the Degree of Food Processing in Relation With Its Health Potential and Effects. <i>Advances in Food and Nutrition Research</i> , <b>2018</b> , 85, 79-129	6	34

45	The degree of processing of foods which are most widely consumed by the French elderly population is associated with satiety and glycemic potentials and nutrient profiles. <i>Food and Function</i> , <b>2017</b> , 8, 651-658	6.1	33
44	Plant-based foods as a source of lipotropes for human nutrition: a survey of in vivo studies. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2013</b> , 53, 535-90	11.5	32
43	Ultra-processed foods: A new holistic paradigm?. <i>Trends in Food Science and Technology</i> , <b>2019</b> , 93, 174-184	8.3	28
42	Associations between diet-related diseases and impaired physiological mechanisms: a holistic approach based on meta-analyses to identify targets for preventive nutrition. <i>Nutrition Reviews</i> , <b>2013</b> , 71, 643-56	6.4	25
41	Beyond nutrient-based food indices: a data mining approach to search for a quantitative holistic index reflecting the degree of food processing and including physicochemical properties. <i>Food and Function</i> , <b>2018</b> , 9, 561-572	6.1	24
40	Wheat germ supplementation of a low vitamin E diet in rats affords effective antioxidant protection in tissues. <i>Journal of the American College of Nutrition</i> , <b>2008</b> , 27, 222-8	3.5	24
39	Perspective: Reductionist Nutrition Research Has Meaning Only within the Framework of Holistic and Ethical Thinking. <i>Advances in Nutrition</i> , <b>2018</b> , 9, 655-670	10	23
38	From a Reductionist to a Holistic Approach in Preventive Nutrition to Define New and More Ethical Paradigms. <i>Healthcare (Switzerland)</i> , <b>2015</b> , 3, 1054-63	3.4	21
37	Do alcoholic beverages, obesity and other nutritional factors modify the risk of familial colorectal cancer? A systematic review. <i>Critical Reviews in Oncology/Hematology</i> , <b>2017</b> , 119, 94-112	7	20
36	The search for a new paradigm to study micronutrient and phytochemical bioavailability: from reductionism to holism. <i>Medical Hypotheses</i> , <b>2014</b> , 82, 181-6	3.8	20
35	In vitro fermentation of beet fibre and barley bran, of their insoluble residues after digestion and of ileal effluents. <i>Journal of the Science of Food and Agriculture</i> , <b>1997</b> , 75, 315-325	4.3	20
34	The holistico-reductionist Siga classification according to the degree of food processing: an evaluation of ultra-processed foods in French supermarkets. <i>Food and Function</i> , <b>2020</b> , 11, 2026-2039	6.1	19
33	Restricted Bovine Serum Albumin Diffusion through the Protein Network of Pasta. <i>Journal of Agricultural and Food Chemistry</i> , <b>1998</b> , 46, 4635-4641	5.7	15
32	Association between consumption of fruit or processed fruit and chronic diseases and their risk factors: a systematic review of meta-analyses. <i>Nutrition Reviews</i> , <b>2019</b> , 77, 376-387	6.4	13
31	Wheat-based foods and non celiac gluten/wheat sensitivity: Is drastic processing the main key issue?. <i>Medical Hypotheses</i> , <b>2015</b> , 85, 934-9	3.8	13
30	Influence of phytosterol and phytostanol food supplementation on plasma liposoluble vitamins and provitamin A carotenoid levels in humans: An updated review of the evidence. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2017</b> , 57, 1906-1921	11.5	13
29	Comparison of total energy expenditure assessed by two devices in controlled and free-living conditions. <i>European Journal of Sport Science</i> , <b>2015</b> , 15, 391-9	3.9	12
28	How can both the health potential and sustainability of cereal products be improved? A French perspective. <i>Journal of Cereal Science</i> , <b>2014</b> , 60, 540-548	3.8	12

27	Gastrointestinal or simulated in vitro digestion changes dietary fibre properties and their fermentation. <i>Journal of the Science of Food and Agriculture</i> , <b>1998</b> , 77, 327-333	4.3	12
26	Lipotropic capacity of raw plant-based foods: A new index that reflects their lipotrope density profile. <i>Journal of Food Composition and Analysis</i> , <b>2011</b> , 24, 895-915	4.1	10
25	Food Composition Databases: Does It Matter to Human Health?. <i>Nutrients</i> , <b>2021</b> , 13,	6.7	9
24	Exclusive reductionism, chronic diseases and nutritional confusion: the degree of processing as a lever for improving public health. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 1-16	11.5	8
23	Influence of sourdough prefermentation, of steam cooking suppression and of decreased sucrose content during wheat flakes processing on the plasma glucose and insulin responses and satiety of healthy subjects. <i>Journal of the American College of Nutrition</i> , <b>2009</b> , 28, 30-6	3.5	8
22	A study of ultra-processing marker profiles in 22,028 packaged ultra-processed foods using the Siga classification. <i>Journal of Food Composition and Analysis</i> , <b>2021</b> , 99, 103848	4.1	8
21	New Concepts and Paradigms for the Protective Effects of Plant-Based Food Components in Relation to Food Complexity <b>2017</b> , 293-312		7
20	Food Health Potential is Primarily Due to Its Matrix Structure, then Nutrient Composition: A New Paradigm for Food Classification according to Technological Processes Applied. <i>Journal of Nutritional Health &amp; Food Engineering</i> , <b>2014</b> , 1,		7
19	Donner un nouvel avenir au pain dans le cadre d'une alimentation durable et préventive. <i>Cahiers De Nutrition Et De Dietetique</i> , <b>2015</b> , 50, 39-46	0.2	6
18	Thermal and refining processes, not fermentation, tend to reduce lipotropic capacity of plant-based foods. <i>Food and Function</i> , <b>2011</b> , 2, 483-504	6.1	6
17	Quels types de produits ciblés pour le petit déjeuner?. <i>Cahiers De Nutrition Et De Dietetique</i> , <b>2007</b> , 42, 309-319	0.2	5
16	A Sustainable and Global Health Perspective of the Dietary Pattern of French Population during the 1998-2015 Period from INCA Surveys. <i>Sustainability</i> , <b>2021</b> , 13, 7433	3.6	5
15	Nutrient density and bioaccessibility, and the antioxidant, satiety, glycemic, and alkalinizing potentials of fruit-based foods according to the degree of processing: a narrative review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 60, 3233-3258	11.5	4
14	Lipotropes from plant-based foods supplied by a standard French diet vs. food guide pyramid recommendations: Grain products are the best sources at lower cost. <i>Journal of Food Composition and Analysis</i> , <b>2012</b> , 28, 135-148	4.1	3
13	Grain-Based Products, Food Structure and Health Potential: Holism Vs Reductionism. <i>Journal of Nutritional Health &amp; Food Engineering</i> , <b>2014</b> , 1,		3
12	Foods and Health Potential: Is Food Engineering the Key Issue?. <i>Journal of Nutritional Health &amp; Food Engineering</i> , <b>2014</b> , 1,		3
11	L'effet matrice des aliments, un nouveau concept. <i>Pratiques En Nutrition</i> , <b>2017</b> , 13, 37-40	0	3
10	Vers une classification des aliments selon leur degré de transformation: approches holistique et/ou réductionniste. <i>Pratiques En Nutrition</i> , <b>2018</b> , 14, 32-36	0	3

9	Nutrition transition and chronic diseases in China (1990-2019): industrially processed and animal calories rather than nutrients and total calories as potential determinants of the health impact. <i>Public Health Nutrition</i> , <b>2021</b> , 24, 5561-5575	3.3	3
8	Do the Physical Structure and Physicochemical Characteristics of Dietary Fibers Influence their Health Effects? <b>2016</b> , 1-19		2
7	Organic food retailing: to what extent are foods processed and do they contain markers of ultra-processing?. <i>International Journal of Food Sciences and Nutrition</i> , <b>2021</b> , 1-12	3.7	2
6	Procédés technologiques, valeurs santé des aliments, et diabète de type 2. <i>Medicine Des Maladies Metaboliques</i> , <b>2014</b> , 8, 608-611	0.1	1
5	Caractérisation du potentiel lipotropique des produits alimentaires d'origine végétale. <i>Cahiers De Nutrition Et De Dietetique</i> , <b>2012</b> , 47, 291-302	0.2	1
4	Nutrient Bioavailability and Kinetics of Release is a Neglected Key Issue When Comparing Complex Food Versus Supplement Health Potential. <i>Journal of Nutritional Health &amp; Food Engineering</i> , <b>2015</b> , 2,		1
3	Empirico-inductive and/or hypothetico-deductive methods in food science and nutrition research: which one to favor for a better global health?. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-14	11.5	1
2	Vers une approche plus holistique de la nutrition. <i>Cahiers De Nutrition Et De Dietetique</i> , <b>2016</b> , 51, 81-87	0.2	0
1	The compliance of French purchasing behaviors with a healthy and sustainable diet: a 1-yr follow-up of regular customers in hypermarkets. <i>Renewable Agriculture and Food Systems</i> , 1-11	1.8	