

Anthony Fardet

List of Publications by Year in Descending Order

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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	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> , 2021 , 99, 103848	4.1	8
61	A Sustainable and Global Health Perspective of the Dietary Pattern of French Population during the 1998-2015 Period from INCA Surveys. <i>Sustainability</i> , 2021 , 13, 7433	3.6	5
60	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> , 2021 , 24, 5561-5575	3.3	3
59	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> , 2021 , 1-12	3.7	2
58	Food Composition Databases: Does It Matter to Human Health?. <i>Nutrients</i> , 2021 , 13,	6.7	9
57	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> , 2021 , 1-14	11.5	1
56	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> , 2020 , 1-16	11.5	8
55	The holistic-reductionist Siga classification according to the degree of food processing: an evaluation of ultra-processed foods in French supermarkets. <i>Food and Function</i> , 2020 , 11, 2026-2039	6.1	19
54	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> , 2020 , 60, 3233-3258	11.5	4
53	Ultra-Processed Foods and Food System Sustainability: What Are the Links?. <i>Sustainability</i> , 2020 , 12, 6289	9.6	41
52	Ultra-processed foods: A new holistic paradigm?. <i>Trends in Food Science and Technology</i> , 2019 , 93, 174-184	5.3	28
51	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> , 2019 , 77, 376-387	6.4	13
50	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> , 2019 , 59, 1987-2010	11.5	46
49	Processing of oat: the impact on oat's cholesterol lowering effect. <i>Food and Function</i> , 2018 , 9, 1328-1343	6.1	50
48	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> , 2018 , 9, 561-572	6.1	24
47	In vitro and in vivo antioxidant potential of milks, yoghurts, fermented milks and cheeses: a narrative review of evidence. <i>Nutrition Research Reviews</i> , 2018 , 31, 52-70	7	56
46	Characterization of the Degree of Food Processing in Relation With Its Health Potential and Effects. <i>Advances in Food and Nutrition Research</i> , 2018 , 85, 79-129	6	34

45	Vers une classification des aliments selon leur degré de transformation: approches holistique et/ou réductionniste. <i>Pratiques En Nutrition</i> , 2018 , 14, 32-36	0	3
44	Perspective: Reductionist Nutrition Research Has Meaning Only within the Framework of Holistic and Ethical Thinking. <i>Advances in Nutrition</i> , 2018 , 9, 655-670	10	23
43	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> , 2017 , 8, 651-658	6.1	33
42	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> , 2017 , 119, 94-112	7	20
41	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> , 2017 , 57, 1906-1921	11.5	13
40	New Concepts and Paradigms for the Protective Effects of Plant-Based Food Components in Relation to Food Complexity 2017 , 293-312		7
39	L'effet matrice des aliments, un nouveau concept. <i>Pratiques En Nutrition</i> , 2017 , 13, 37-40	0	3
38	Vers une approche plus holistique de la nutrition. <i>Cahiers De Nutrition Et De Dietetique</i> , 2016 , 51, 81-87	0.2	0
37	Involvement of dietary saturated fats, from all sources or of dairy origin only, in insulin resistance and type 2 diabetes. <i>Nutrition Reviews</i> , 2016 , 74, 33-47	6.4	39
36	Do the Physical Structure and Physicochemical Characteristics of Dietary Fibers Influence their Health Effects? 2016 , 1-19		2
35	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> , 2016 , 7, 2338-46	6.1	112
34	Wheat-based foods and non celiac gluten/wheat sensitivity: Is drastic processing the main key issue?. <i>Medical Hypotheses</i> , 2015 , 85, 934-9	3.8	13
33	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> , 2015 , 6, 629-38	10	66
32	Comparison of total energy expenditure assessed by two devices in controlled and free-living conditions. <i>European Journal of Sport Science</i> , 2015 , 15, 391-9	3.9	12
31	Donner un nouvel avenir au pain dans le cadre d'une alimentation durable et préventive. <i>Cahiers De Nutrition Et De Dietetique</i> , 2015 , 50, 39-46	0.2	6
30	From a Reductionist to a Holistic Approach in Preventive Nutrition to Define New and More Ethical Paradigms. <i>Healthcare (Switzerland)</i> , 2015 , 3, 1054-63	3.4	21
29	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> , 2015 , 6, 363-82	6.1	48
28	Nutrient Bioavailability and Kinetics of Release is a Neglected Key Issue When Comparing Complex Food Versus Supplement Health Potential. <i>Journal of Nutritional Health & Food Engineering</i> , 2015 , 2,		1

27	The search for a new paradigm to study micronutrient and phytochemical bioavailability: from reductionism to holism. <i>Medical Hypotheses</i> , 2014 , 82, 181-6	3.8	20
26	How can both the health potential and sustainability of cereal products be improved? A French perspective. <i>Journal of Cereal Science</i> , 2014 , 60, 540-548	3.8	12
25	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> , 2014 , 72, 741-62	6.4	129
24	Procédés technologiques, valeurs santé des aliments, et diabète de type 2. <i>Medecine Des Maladies Metaboliques</i> , 2014 , 8, 608-611	0.1	1
23	Toward a new philosophy of preventive nutrition: from a reductionist to a holistic paradigm to improve nutritional recommendations. <i>Advances in Nutrition</i> , 2014 , 5, 430-46	10	92
22	Grain-Based Products, Food Structure and Health Potential: Holism Vs Reductionism. <i>Journal of Nutritional Health & Food Engineering</i> , 2014 , 1,		3
21	Foods and Health Potential: Is Food Engineering the Key Issue?. <i>Journal of Nutritional Health & Food Engineering</i> , 2014 , 1,		3
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 & Food Engineering</i> , 2014 , 1,		7
19	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> , 2013 , 71, 643-56	6.4	25
18	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> , 2013 , 53, 535-90	11.5	32
17	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> , 2012 , 28, 135-148	4.1	3
16	Caractérisation du potentiel lipotropique des produits alimentaires d'origine végétale. <i>Cahiers De Nutrition Et De Dietetique</i> , 2012 , 47, 291-302	0.2	1
15	Lipotropic capacity of raw plant-based foods: A new index that reflects their lipotrope density profile. <i>Journal of Food Composition and Analysis</i> , 2011 , 24, 895-915	4.1	10
14	Thermal and refining processes, not fermentation, tend to reduce lipotropic capacity of plant-based foods. <i>Food and Function</i> , 2011 , 2, 483-504	6.1	6
13	New hypotheses for the health-protective mechanisms of whole-grain cereals: what is beyond fibre?. <i>Nutrition Research Reviews</i> , 2010 , 23, 65-134	7	671
12	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> , 2009 , 28, 30-6	3.5	8
11	Is the in vitro antioxidant potential of whole-grain cereals and cereal products well reflected in vivo?. <i>Journal of Cereal Science</i> , 2008 , 48, 258-276	3.8	255
10	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> , 2008 , 7, 2388-98	5.6	62

9	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> , 2008 , 27, 222-8	3.5	24
8	Metabolomics provide new insight on the metabolism of dietary phytochemicals in rats. <i>Journal of Nutrition</i> , 2008 , 138, 1282-7	4.1	52
7	Quels types de produits céréaliers pour le petit déjeuner ?. <i>Cahiers De Nutrition Et De Dietetique</i> , 2007 , 42, 309-319	0.2	5
6	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> , 2007 , 137, 923-9	4.1	71
5	Parameters controlling the glycaemic response to breads. <i>Nutrition Research Reviews</i> , 2006 , 19, 18-25	7	126
4	Gastrointestinal or simulated in vitro digestion changes dietary fibre properties and their fermentation. <i>Journal of the Science of Food and Agriculture</i> , 1998 , 77, 327-333	4.3	12
3	Restricted Bovine Serum Albumin Diffusion through the Protein Network of Pasta. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 4635-4641	5.7	15
2	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> , 1997 , 75, 315-325	4.3	20
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	