A standardised staticin vitrodigestion method su consensus

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Citation Report

#	Article	IF	Citations
5	Culinary Herbs and Spices: Their Bioactive Properties, the Contribution of Polyphenols and the Challenges in Deducing Their True Health Benefits. International Journal of Molecular Sciences, 2014, 15, 19183-19202.	1.8	140
6	Gastric digestion of Î±-lactalbumin in adult human subjects using capsule endoscopy and nasogastric tube sampling. British Journal of Nutrition, 2014, 112, 638-646.	1.2	21
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8	Digestive diversity and kinetic intrigue among heated and unheated Î²-lactoglobulin species. Food and Function, 2014, 5, 2783-2791.	2.1	12
9	Bi-compartmental elderly or adult dynamic digestion models applied to interrogate protein digestibility. Food and Function, 2014, 5, 2402-2409.	2.1	61
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12	Phosphatidyl Derivative of Hydroxytyrosol. In Vitro Intestinal Digestion, Bioaccessibility, and Its Effect on Antioxidant Activity. Journal of Agricultural and Food Chemistry, 2014, 62, 9751-9759.	2.4	11
13	Mind the gapâ€"deficits in our knowledge of aspects impacting the bioavailability of phytochemicals and their metabolitesâ€"a position paper focusing on carotenoids and polyphenols. Molecular Nutrition and Food Research, 2015, 59, 1307-1323.	1.5	204
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20	Impact of a yogurt matrix and cell microencapsulation on the survival of Lactobacillus reuteri in three in vitro gastric digestion procedures. Beneficial Microbes, 2015, 6, 753-763.	1.0	12
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