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List of Publications by Year
in descending order

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46 papers	2,492 citations	236925 25 h-index	197818 49 g-index
51 all docs	51 docs citations	51 times ranked	3352 citing authors

#	Article	IF	Citations
1	The role of reducing intakes of saturated fat in the prevention of cardiovascular disease: where does the evidence stand in 2010?. American Journal of Clinical Nutrition, 2011, 93, 684-688.	4.7	407
2	Temporal changes in dietary fats: Role of nâ^'6 polyunsaturated fatty acids in excessive adipose tissue development and relationship to obesity. Progress in Lipid Research, 2006, 45, 203-236.	11.6	389
3	Linoleic acid: Between doubts and certainties. Biochimie, 2014, 96, 14-21.	2.6	138
4	Plasma palmitoleic acid, a product of stearoyl-coA desaturase activity, is an independent marker of triglyceridemia and abdominal adiposity. Nutrition, Metabolism and Cardiovascular Diseases, 2008, 18, 436-440.	2.6	128
5	The n-3 docosapentaenoic acid (DPA): A new player in the n-3 long chain polyunsaturated fatty acid family. Biochimie, 2019, 159, 36-48.	2.6	106
6	Effects of Introducing Linseed in Livestock Diet on Blood Fatty Acid Composition of Consumers of Animal Products. Annals of Nutrition and Metabolism, 2002, 46, 182-191.	1.9	101
7	May omega-3 fatty acid dietary supplementation help reduce severe complications in Covid-19 patients?. Biochimie, 2020, 179, 275-280.	2.6	93
8	The Complex and Important Cellular and Metabolic Functions of Saturated Fatty Acids. Lipids, 2010, 45, 941-946.	1.7	90
9	Dietary myristic acid at physiologically relevant levels increases the tissue content of C20:5 n-3 and C20:3 n-6 in the rat. Reproduction, Nutrition, Development, 2005, 45, 599-612.	1.9	67
10	Saturated fatty acids: simple molecular structures with complex cellular functions. Current Opinion in Clinical Nutrition and Metabolic Care, 2007, 10, 752-758.	2.5	62
11	Myristic acid, unlike palmitic acid, is rapidly metabolized in cultured rat hepatocytes. Journal of Nutritional Biochemistry, 2000, 11, 198-207.	4.2	58
12	Myristic acid increases Î"6-desaturase activity in cultured rat hepatocytes. Reproduction, Nutrition, Development, 2004, 44, 131-140.	1.9	55
13	Inhibiting Î"9-Desaturase Activity Impairs Triacylglycerol Secretion in Cultured Chicken Hepatocytes. Journal of Nutrition, 1997, 127, 249-256.	2.9	52
14	Revisiting the metabolism and physiological functions of caprylic acid (C8:0) with special focus on ghrelin octanoylation. Biochimie, 2016, 120, 40-48.	2.6	52
15	Maternal high-fat diet during suckling programs visceral adiposity and epigenetic regulation of adipose tissue stearoyl-CoA desaturase-1 in offspring. International Journal of Obesity, 2019, 43, 2381-2393.	3.4	47
16	Myristic acid increases the activity of dihydroceramide Î"4-desaturase 1 through its N-terminal myristoylation. Biochimie, 2007, 89, 1553-1561.	2.6	46
17	The Consumption of Food Products from Linseedâ€Fed Animals Maintains Erythrocyte Omegaâ€3 Fatty Acids in Obese Humans. Lipids, 2010, 45, 11-19.	1.7	46
18	Excessive dietary linoleic acid induces proinflammatory markers in rats. Journal of Nutritional Biochemistry, 2015, 26, 1434-1441.	4.2	37

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19	Comparative effects of dietary n-3 docosapentaenoic acid (DPA), DHA and EPA on plasma lipid parameters, oxidative status and fatty acid tissue composition. Journal of Nutritional Biochemistry, 2019, 63, 186-196.	4.2	37
20	N-Myristoylation targets dihydroceramide Î”4-desaturase 1 to mitochondria: Partial involvement in the apoptotic effect of myristic acid. Biochimie, 2009, 91, 1411-1419.	2.6	35
21	Short Chain Saturated Fatty Acids Decrease Circulating Cholesterol and Increase Tissue PUFA Content in the Rat. Lipids, 2010, 45, 975-986.	1.7	32
22	Conversion of hexadecanoic acid to hexadecenoic acid by rat Î”6-desaturase. Journal of Lipid Research, 2003, 44, 450-454.	4.2	30
23	Exogenous myristic acid acylates proteins in cultured rat hepatocytes. Journal of Nutritional Biochemistry, 2002, 13, 66-74.	4.2	27
24	Specific roles of saturated fatty acids: Beyond epidemiological data. European Journal of Lipid Science and Technology, 2015, 117, 1489-1499.	1.5	27
25	Although it is rapidly metabolized in cultured rat hepatocytes, lauric acid is used for protein acylation. Reproduction, Nutrition, Development, 2003, 43, 419-430.	1.9	26
26	Update of French Nutritional Recommendations for Fatty Acids. World Review of Nutrition and Dietetics, 2011, 102, 137-143.	0.3	26
27	Identification and characterization of recombinant and native rat myristoyl-CoA: protein N-myristoyltransferases. Molecular and Cellular Biochemistry, 2006, 286, 161-170.	3.1	24
28	Stearoyl-CoA desaturase activity in primary culture of chicken hepatocytes. influence of insulin, glucocorticoid, fatty acids and cordycepin. International Journal of Biochemistry & Cell Biology, 1994, 26, 777-785.	0.5	23
29	Maternal omega-3 PUFA supplementation prevents hyperoxia-induced pulmonary hypertension in the offspring. American Journal of Physiology - Lung Cellular and Molecular Physiology, 2018, 315, L116-L132.	2.9	21
30	Lauric acid is desaturated to 12âˆ¶1nâˆ’3 by hepatocytes and rat liver homogenates. Lipids, 2002, 37, 569-572.	1.7	20
31	Physical and chemical modulation of lipid rafts by a dietary n-3 polyunsaturated fatty acid increases ethanol-induced oxidative stress. Free Radical Biology and Medicine, 2011, 51, 2018-2030.	2.9	20
32	Dietary linoleic acid requirements in the presence of Î±-linolenic acid are lower than the historical 2Â% of energy intake value, study in rats. British Journal of Nutrition, 2015, 113, 1056-1068.	2.3	19
33	Dietary caprylic acid and ghrelin O-acyltransferase activity to modulate octanoylated ghrelin functions: What is new in this nutritional field?. Prostaglandins Leukotrienes and Essential Fatty Acids, 2018, 135, 121-127.	2.2	19
34	Interactive effects of maternal and weaning high linoleic acid intake on hepatic lipid metabolism, oxylipins profile and hepatic steatosis in offspring. Journal of Nutritional Biochemistry, 2020, 75, 108241.	4.2	18
35	Perspective: Moving Toward Desirable Linoleic Acid Content in Infant Formula. Advances in Nutrition, 2021, 12, 2085-2098.	6.4	14
36	Myristic Acid Increases Dihydroceramide Î”4â€Ðesaturase 1 (DES1) Activity in Cultured Rat Hepatocytes. Lipids, 2012, 47, 117-128.	1.7	13

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37	Beneficial impact of a mix of dairy fat with rapeseed oil on n-6 and n-3 PUFA metabolism in the rat: A small enrichment in dietary alpha-linolenic acid greatly increases its conversion to DHA in the liver. European Journal of Lipid Science and Technology, 2015, 117, 281-290.	1.5	12
38	Conversion of dietary trans-vaccenic acid to trans11,cis13-conjugated linoleic acid in the rat lactating mammary gland by Fatty Acid Desaturase 3-catalyzed methyl-end Î”13-desaturation. Biochemical and Biophysical Research Communications, 2018, 505, 385-391.	2.1	12
39	Incorporation of Dairy Lipids in the Diet Increased Long-Chain Omega-3 Fatty Acids Status in Post-weaning Rats. Frontiers in Nutrition, 2018, 5, 42.	3.7	12
40	Impact of n-3 Docosapentaenoic Acid Supplementation on Fatty Acid Composition in Rat Differs Depending upon Tissues and Is Influenced by the Presence of Dairy Lipids in the Diet. Journal of Agricultural and Food Chemistry, 2018, 66, 9976-9988.	5.2	10
41	Influence of the cis-9, cis-12 and cis-15 double bond position in octadecenoic acid (18:1) isomers on the rat FADS2-catalyzed Î”6-desaturation. Chemistry and Physics of Lipids, 2015, 187, 10-19.	3.2	8
42	Maternal Linoleic Acid Overconsumption Alters Offspring Gut and Adipose Tissue Homeostasis in Young but Not Older Adult Rats. Nutrients, 2020, 12, 3451.	4.1	5
43	Nouvelle approche pour les recommandations nutritionnelles en lipides. Oleagineux Corps Gras Lipides, 2013, 20, 75-78.	0.2	3
44	Fatty Acid Desaturase 3 (FADS3) Is a Specific â^†13-Desaturase of Ruminant <i>trans</i>-Vaccenic Acid. Lifestyle Genomics, 2019, 12, 18-24.	1.7	3
45	Chemical Synthesis and Isolation ofTransâ€Palmitoleic Acid (Transâ€C16:1 nâ€7) Suitable for Nutritional Studies. European Journal of Lipid Science and Technology, 2020, 122, 1900409.	1.5	1
46	Acides gras saturÃ©s et acylation des protÃ©inesÂ: des aspects fonctionnels Ã lâ€™approche nutritionnelle. Cahiers De Nutrition Et De Dietetique, 2016, 51, 296-303.	0.3	0