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List of Publications:

1. Martín-Hernández, M. d. C., D. Burnand, C. Jud, R. Portmann and **L. Egger** (2021). "Interaction of magnetic silica nanoparticles with food proteins during in vitro digestion." *LWT* 152: 112303.
2. Authority, E. F. S., I. Clawin-Rädecker, J. De Block, **L. Egger**, C. Willis, M. T. Da Silva Felicio and W. Messens (2021). "The use of alkaline phosphatase and possible alternative testing to verify pasteurisation of raw milk, colostrum, dairy and colostrum-based products." *EFSA Journal* 19(4): e06576.
3. **Egger, L.**, O. Ménard, L. Abbühl, D. Duerr, H. Stoffers, H. Berthoud, M. Meola, R. Badertscher, C. Blaser, D. Dupont and R. Portmann (2021). "Higher microbial diversity in raw than in pasteurized milk Raclette-type cheese enhances peptide and metabolite diversity after in vitro digestion." *Food Chemistry* 340: 128154.
4. Sousa, R., R. Portmann, S. Dubois, I. Recio and **L. Egger** (2020). "Protein digestion of different protein sources using the INFOGEST static digestion model." *Food Research International* 130: 108996.
5. Mulet-Cabero, A. I., **L. Egger**, R. Portmann, O. Menard, S. Marze, M. Minekus, S. Le Feunteun, A. Sarkar, M. M. Grundy, F. Carriere, M. Golding, D. Dupont, I. Recio, A. Brodkorb and A. Mackie (2020). "A standardised semi-dynamic in vitro digestion method suitable for food - an international consensus." *Food Funct.*
6. Bär, C., M. Sutter, C. Kopp, P. Neuhaus, R. Portmann, **L. Egger**, B. Reidy and W. Bisig (2020). "Impact of herbage proportion, animal breed, lactation stage and season on the fatty acid and protein composition of milk." *International Dairy Journal*: 104785.
7. Verhoeckx, K., K. Bøgh, D. Dupont, **L. Egger**, G. Gadermaier, C. Larre, A. Mackie, O. Menard, K. Adel-Patient, G. Picariello, R. Portmann, J. Smit, P. Turner, E. Untersmayr and M. M. Epstein (2019). "The relevance of a digestibility evaluation in the allergenicity risk assessment of novel proteins. Opinion of a joint initiative of COST action ImpARAS and COST action INFOGEST." *Food and Chemical Toxicology* 129.
8. **Egger, L.**, O. Ménard, C. Baumann, D. Duerr, P. Schlegel, P. Stoll, G. Vergères, D. Dupont and R. Portmann (2019). "Digestion of milk proteins: Comparing static and dynamic in vitro digestion systems with in vivo data." *Food Research International* 118: 32-39.
9. **Egger, L.**, O. Ménard and R. Portmann (2018). *Interdisciplinary Approaches to Food Digestion*, Chapter: Quantitative Characterization of Digestion Processes, Springer.
10. A. Moser, K. Schaefroth, L. Meile, **L. Egger**, R. Badertscher and S. Irmeler, *Population Dynamics of Lactobacillus helveticus in Swiss Gruyere-Type Cheese Manufactured With Natural Whey Cultures*, *Frontiers in microbiology*, 2018, 9, 637.
11. D. Gille, B. Walther, R. Badertscher, A. Bosshart, C. Brügger, M. Brühlhart, R. Gauch, P. Noth, G. Vergères and **L. Egger**, *Detection of lactose in products with low lactose content*, *International Dairy Journal*, 2018, 83, 17-19.
12. **L. Egger**, O. Ménard, C. Baumann, D. Duerr, P. Schlegel, P. Stoll, G. Vergères, D. Dupont and R. Portmann, *Digestion of milk proteins: Comparing static and dynamic in vitro digestion systems with in vivo data*, *Food Research International*, 2017, DOI: <https://doi.org/10.1016/j.foodres.2017.12.049>.
13. **Egger, L.**, P. Schlegel, C. Baumann, H. Stoffers, D. Guggisberg, C. Brügger, D. Dürr, P. Stoll, G. Vergères and R. Portmann, *Physiological comparability of the harmonized INFOGEST in vitro digestion method to in vivo pig digestion*. *Food Research International*, 2017.
14. Bohn, T., F. Carriere, L. Day, A. Deglaire, **L. Egger**, D. Freitas, M. Golding, S. Le Feunteun, A. Macierzanka, O. Menard, B. Miralles, A. Moscovici, R. Portmann, I. Recio, D. Remond, V. Sante-Lhoutelier, T. J. Wooster, U. Lesmes, A. R. Mackie and D. Dupont (2017), *Correlation*

- between in vitro and in vivo data on food digestion. What can we predict with static in vitro digestion models?* Crit Rev Food Sci Nutr, 2017: p. 0.
15. Guggisberg, D., H. Winkler, U. Bütikofer, M.-T. Fröhlich-Wyder, **L. Egger**, R. Badertscher and D. Wechsler, et al., *Influence of chemical and biochemical characteristics on the texture of Appenzeller® cheese*. International Dairy Journal, 2017. **75**: p. 111-119.
 16. **Egger, L.** and O. Ménard, *Update on bioactive peptides after milk and cheese digestion*. Current Opinion in Food Science, 2017. **14**: p. 116-121.
 17. **Egger, L.**, O. Ménard, C. Delgado-Andrade, P. Alvito, R. Assunção, S. Balance, R. Barberá, A. Brodkorb, T. Cattenoz, A. Clemente, I. Comi, D. Dupont, G. Garcia-Llatas, M. J. Lagarda, S. Le Feunteun, L. JanssenDuijghuijsen, S. Karakaya, U. Lesmes, A. R. Mackie, C. Martins, A. Meynier, B. Miralles, B. S. Murray, A. Pihlanto, G. Picariello, C. N. Santos, S. Simsek, I. Recio, N. Rigby, L.-E. Rioux, H. Stoffers, A. Tavares, L. Tavares, S. Turgeon, E. K. Ulleberg, G. E. Vegarud, G. Vergères and R. Portmann, *The harmonized INFOGEST in vitro digestion method: From knowledge to action*. Food Research International, 2016. **88**: p. 217-225.
 18. **Egger, L.**, M. Nicolas, and L. Pellegrino, *Alkaline phosphatase activity in cheese as a tracer for cheese milk pasteurization*. LWT - Food Science and Technology, 2016. **65**: p. 963-968.
 19. Minekus, M., M. Alminger, P. Alvito, S. Ballance, T. Bohn, C. Bourlieu, F. Carriere, R. Boutrou, M. Corredig, D. Dupont, C. Dufour, **L. Egger**, M. Golding, S. Karakaya, B. Kirkhus, S. Le Feunteun, U. Lesmes, A. Macierzanka, A. Mackie, S. Marze, D. J. McClements, O. Menard, I. Recio, C. N. Santos, R. P. Singh, G. E. Vegarud, M. S. Wickham, W. Weitschies and A. Brodkorb, *A standardised static in vitro digestion method suitable for food - an international consensus*. Food Funct, 2014. **5**(6): p. 1113-24.
 20. Kopf-Bolan, K. A., F. Schwander, M. Gijs, G. Vergères, R. Portmann and **L. Egger**, *Impact of milk processing on the generation of peptides during digestion*. International Dairy Journal, 2014. **35**(2): p. 130-138.
 21. Schwander, F., K. A. Kopf-Bolan, C. Buri, R. Portmann, **L. Egger**, M. Chollet, P. G. McTernan, M. K. Piya, M. A. Gijs, N. Vionnet, F. Pralong, K. Laederach and G. Vergères, *A dose-response strategy reveals differences between normal-weight and obese men in their metabolic and inflammatory responses to a high-fat meal*. J Nutr, 2014. **144**(10): p. 1517-23.
 22. Guggisberg, D., M. Chollet, K. Schreier, R. Portmann and **L. Egger**, et al., *Effects of heat treatment of cream on the physical-chemical properties of model oil-in-buttermilk emulsions*. International Dairy Journal, 2012. **26**(1): p. 88-93.
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 25. Andreas, B., D. Gille, **L. Egger**, *Problemzucker Laktose*. Alimenta, 2010(20).
 26. **Egger, L.**, *Caspase-Independent Apoptotic Cell Death, in Beyond Apoptosis*. 2008, CRC Press. p. 93-108.
 27. Madden, D.T., **L. Egger**, and D.E. Bredesen, *A calpain-like protease inhibits autophagic cell death*. Autophagy, 2007. **3**(5): p. 519-22.
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33. Gianinazzi, C., D. Grandgirard, H. Imboden, **L. Egger**, D. N. Meli, Y. D. Bifrare, P. C. Joss, M. G. Tauber, C. Borner and S. L. Leib, *Caspase-3 mediates hippocampal apoptosis in pneumococcal meningitis.* Acta Neuropathol, 2003. **105**(5): p. 499-507.
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