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### List of Publications:

1. Menard, O., Lesmes, U., Shani-Levi, C.S., ...**Egger, L.**, ..., Brodkorb, A., Mackie, A., and Dupont, D., 2023, "Static in vitro digestion model adapted to the general older adult population: an INFOGEST international consensus". *Food & Function*, 14(10): p. 4569-4582.
2. Sousa, R., Portmann, R., Recio, I., Dubois, S. and **Egger, L.**, "Comparison of in vitro digestibility and DIAAR between vegan and meat burgers before and after grilling". *Food Research International*, 166: p. 112569.
3. Sousa, R., Recio, I., Heimo, D., Dubois, S., Moughan, P.J., Hodgkinson, S. M., Portmann, R. and **L. Egger**, (2023), In vitro digestibility of dietary proteins and in vitro DIAAS analytical workflow based on the INFOGEST static protocol and its validation with in vivo data. *Food Chemistry*, 404 (2023) 134720
4. Walther, B., Guggisbert, D., Badertscher, R., **Egger, L.**, Portmann, R., Dubois, S., Haldimann, M., Kopf-Bolanz, K., Rhy, P., Zoller, O., Veraguth, R. and Rezzi, S. (2022), "Comparison of nutritional composition between plant-based drinks and cow's milk. *Frontiers in Nutrition*, doi: 10.3389/fnut.2022.988707.
5. Widmer, J., Descloux, L., Brügger, C., Jäger, M. L., Berger, T. and **Egger, L.** (2022), "Direct labeling of milk cells without centrifugation for counting total and differential somatic cells using flow cytometry". *Journal of Dairy Science* 105:8705-8717.
6. 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.
7. 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.
8. **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.
9. 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.
10. 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.*
11. 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.
12. 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.
13. **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.

14. **Egger, L.**, O. Ménard and R. Portmann (2018). Interdisciplinary Approaches to Food Digestion, Chapter: Quantitative Characterization of Digestion Processes, Springer.
15. A. Moser, K. Schafroth, 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.
16. 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.
17. **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>.
18. **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.
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20. 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.
21. **Egger, L.** and O. Ménard, *Update on bioactive peptides after milk and cheese digestion*. *Current Opinion in Food Science*, 2017. **14**: p. 116-121.
22. **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.
23. **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.
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25. 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.
26. 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. Vergeres, *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.
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31. **Egger, L.**, *Caspase-Independent Apoptotic Cell Death*, in *Beyond Apoptosis*. 2008, CRC Press. p. 93-108.
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