

Articles in peer reviewed international journals

Upcoming

Laillou A, Gauthier L, Wieringa F, Berger J, Samnang C, Poirot E: **Reducing stunting and wasting in Cambodia. A modelling exercise to prioritize multi-sectoral interventions.** *Matern Child Health J* 2019 (Accepted) [doi: <http://dx.doi.org/10.1111/mcn.12770>].

2020 (n=5)

Hemery YM, Fontan L, Laillou A, Jallier V, Moench-Pfanner R, Avallone S, Berger J: **Influence of storage conditions and packaging of fortified wheat flour on microbial load and stability of folate and vitamin B12.** *Food chemistry: X* 2020, 5:100076 [Epub 2020/01/01] [doi: <http://dx.doi.org/10.1016/j.fochx.2019.100076>].

Savy M, Fortin S, Kameli Y, Renault S, Couderc C, Gamli A, Amouzou K, Perenze ML, Martin-Prevel Y: **Impact of a food voucher program in alleviating household food insecurity in two cities in Senegal during a food price crisis.** *Food Security* 2020 [Epub 2020/01/09] [doi: <https://doi.org/10.1007/s12571-019-00996-x>].

Bationo F, Humblot C, Songré Ouattara LT, Hama Ba F, Le Merrer M, Chapron M, Kariluoto S, Hemery Y: **Total folate in West-African cereal-based fermented foods: bioaccessibility and influence of processing.** *Journal Food Compost Anal* 2020, 85:103309 [doi: <https://doi.org/10.1016/j.jfca.2019.103309>].

Tamene A, Baye K, Kariluoto S, Edelmann M, Bationo F, Leconte N, Humblot C: **Lactobacillus plantarum P2R3FA Isolated from Traditional Cereal-Based Fermented Food Increase Folate Status in Deficient Rats.** *Nutrients* 2020, 20(1):16 [Epub 2020/01/08] [doi: <http://dx.doi.org/10.1186/s12884-019-2693-9>].

Seyoum Y, Humblot C, Nicolas G, Thomas M, Baye K: **Iron deficiency and anemia in adolescent girls consuming predominantly plant-based diets in rural Ethiopia.** *Scientific Reports* 2020, 9(1):17244 [Epub 2019/11/23] [doi: <http://dx.doi.org/10.1038/s41598-019-53836-5>].

2019 (n=26)

Wirth JP, Kitilya B, Petry N, PrayGod G, Veryser S, Mngara J, Zwahlen C, Wieringa F, Berger J, de Onis M, Rohner F, Becquey E: **Growth Status, Inflammation, and Enteropathy in Young Children in Northern Tanzania.** *The American journal of tropical medicine and hygiene* 2019, 100(1):192-201 [Epub 2018/11/07] [doi: <http://dx.doi.org/10.4269/ajtmh.17-0720>].

Borg B, Mhrshahi S, Laillou A, Sigh S, Sok D, Peters R, Chamnan C, Berger J, Prak S, Roos N, Griffin M, Wieringa FT: **Development and testing of locally-produced ready-to-use therapeutic and supplementary foods (RUTFs and RUSFs) in Cambodia: lessons learned.** *BMC Public Health* 2019, 19(1):1200 [doi: <http://dx.doi.org/10.1186/s12889-019-7445-2>].

Skau KJH, Grenov B, Chamnan C, Mary C, Wieringa FT, Dijkhuizen MA, Ritz C, Wells JC, Berger J, Filteau S, Roos N, Michaelsen KF, Friis H: **Stunting, wasting and breastfeeding as correlates of body composition in Cambodian children at 6 and 15 months of age.** *Br J Nutr* 2019:1-23 [Epub 2019/01/24] [doi: <http://dx.doi.org/10.1017/S0007114518003884>].

Le Port A, Zongrone A, Savy M, Fortin S, Kameli Y, Sessou E, Dogui Diatta A, Koulidiati J, Kodjo N, Fainke K, Mahamadou T, Martin-Prevel Y, Ruel M: **Program impact pathway analysis reveals a limited incentive value of cash in a conditional cash transfer program aimed at improving maternal and child preventive health care use in Mali.** *Current Developments in Nutrition* 2019, 3(9):nzz084 [doi: <https://doi.org/10.1093/cdn/nzz084>].

Wieringa FT, Dijkhuizen MA, Berger J: **Micronutrient deficiencies and their public health implications for South-East Asia.** *Current Opinion in Clinical Nutrition & Metabolic Care* 2019, 22(6):479-482 [doi: <http://dx.doi.org/10.1097/mco.0000000000000603>].

Moustiés C, Bourlieu C, Barea B, Servent A, Alter P, Lebrun M, Hemery YM, Laillou A, Avallone S: **Lipid Composition and State of Oxidation of Fortified Infant Flours in Low-Income Countries Are Not Optimal and Strongly Affected by the Time of Storage.** *European Journal of Lipid Science and Technology* 2019, 121(11):1900173 [doi: <http://dx.doi.org/10.1002/ejlt.201900173>].

Bationo F, Songré-Ouattara LT, Hama-Ba F, Baye K, Hemery YM, Parkouda C, Lingani-Sawadogo H, Diawara B, Humblot C: **Folate Status of Women and Children in Africa – Current Situation and Improvement Strategies.** *Food Reviews International* 2019:1-14 [doi: <http://dx.doi.org/10.1080/87559129.2019.1608558>].

Hama-Ba F, Mouquet-Rivier C, Diawara B, Weltzien E, Icard-Verniere C: **Traditional African Dishes Prepared From Local Biofortified Varieties of Pearl Millet: Acceptability and Potential Contribution to Iron and Zinc Intakes of Burkinabe Young Children.** *Front Nutr* 2019, 6:115 [Epub 2019/09/03] [doi: <http://dx.doi.org/10.3389/fnut.2019.00115>].

Summo C, De Angelis D, Rochette I, Mouquet-Rivier C, Pasqualone A: **Influence of the preparation process on the chemical composition and nutritional value of canned puree of kabuli and Apulian black chickpeas.** *Heliyon* 2019, 5(3):e01361 [Epub 2019/04/09] [doi: <http://dx.doi.org/10.1016/j.heliyon.2019.e01361>].

Akissoe FL, Hemery MY, Icard-Verniere C, Madode Y, Roger A, Hounhouigan DJ, Mouquet-Rivier C: **Fréquence et formes de consommation du niébé en milieu urbain au Bénin et freins potentiels à cette consommation.** *Innovations Agronomiques* 2019, 74:176-182 [doi: <http://dx.doi.org/10.15454/nggiap>].

Mouquet-Rivier C, Amiot MJ: **Les légumineuses dans nos assiettes : que nous dit la science ? Nutriment et composés bioactifs.** *Innovations Agronomiques* 2019, 74:203-213 [doi: <http://dx.doi.org/10.15454/uvixvr>].

Njoumi S, Amiot MJ, Rochette I, Bellagha S, Mouquet-Rivier C: **Soaking and cooking modify the alpha-galacto-oligosaccharide and dietary fiber content in five Mediterranean legumes.** *International Journal of Food Sciences and Nutrition* 2019:1-11 [Epub 2019/01/08] [doi: <http://dx.doi.org/10.1080/09637486.2018.1544229>].

- Tamene A, Kariluoto S, Baye K, **Humblot C**: **Quantification of folate in the main steps of traditional processing of tef injera, a cereal based fermented staple food.** *Journal of Cereal Science* 2019, **87**:225-230 [doi: <http://dx.doi.org/10.1016/j.jcs.2019.04.005>].
- Maka Taga C, Jiokap Nono Y, **Icard-Vernière C**, Desmorieux H, Kapseu C, **Mouquet-Rivier C**: **Formulation and processing of gruels made from local ingredients, thin enough to flow by gravity in enteral tube feeding.** *Journal of Food Science and Technology* 2019, **56**(8):3609-3619 [doi: <http://dx.doi.org/10.1007/s13197-019-03787-6>].
- Bationo F**, Songré-Ouattara LT, **Hemery YM**, Hama-Ba F, Parkouda C, **Chapron M**, Le Merrer M, **Leconte N**, Sawadogo-Lingani H, Diawara B, **Humblot C**: **Improved processing for the production of cereal-based fermented porridge enriched in folate using selected lactic acid bacteria and a back slopping process.** *LWT - Food Science and Technology* 2019, **106**:172-178 [doi: <https://doi.org/10.1016/j.lwt.2019.02.048>].
- Berger J**, Roos N, Dijkhuizen MA, **Wieringa FT**: **Driving policy change to improve micronutrient status in women of reproductive age and children in Southeast Asia: the SMILING project.** *Matern Child Health J* 2019 [Epub 2019/02/03] [doi: <https://doi.org/10.1007/s10995-018-02730-z>].
- Borg B, Sok D, Mhrshahi S, Griffin M, Chamnan C, Laillou A, **Wieringa FT**: **Acceptability of a Locally-Produced Multiple Micronutrient-Fortified Ready-to-Use Supplementary Food (RUSF) for Children Under Two Years in Cambodia: a Cluster Randomised Trial.** *Matern Child Health J* 2019:e12780 [Epub 2019/01/29] [doi: <http://dx.doi.org/10.1111/mcn.12780>].
- Dijkhuizen MA, **Greffeuille V**, Roos N, **Berger J**, **Wieringa FT**: **Interventions to Improve Micronutrient Status of Women of Reproductive Age in Southeast Asia: A Narrative Review on What Works, What Might Work, and What Doesn't Work.** *Matern Child Health J* 2019, **23**(Suppl 1):18-28 [Epub 2018/10/26] [doi: <http://dx.doi.org/10.1007/s10995-018-2637-4>].
- Ferguson EL, Watson L, **Berger J**, Chea M, Chittchang U, Fahmida U, Khov K, Kounnavong S, Le BM, Rojroongwasinkul N, Santika O, Sok S, Sok D, Do TT, Thi LT, Vonglokhom M, **Wieringa F**, Wasantwisut E, Winichagoon P: **Realistic Food-Based Approaches Alone May Not Ensure Dietary Adequacy for Women and Young Children in South-East Asia.** *Matern Child Health J* 2019, **23**(Suppl 1):55-66 [Epub 2018/10/01] [doi: <http://dx.doi.org/10.1007/s10995-018-2638-3>].
- Greffeuille V**, Kameli Y, Chamnan C, Chea M, Daream S, Winichagoon P, Butryee C, Le BM, Lua TT, Muslimatum S, Roshita A, Kounnavong S, **Wieringa FT**, **Berger J**: **Multi-criteria Mapping of Stakeholders' Viewpoints in Five Southeast Asian Countries on Strategies to Reduce Micronutrient Deficiencies Among Children and Women of Reproductive Age: Findings from the SMILING Project.** *Matern Child Health J* 2019, **23**(Suppl 1):67-78 [Epub 2018/10/07] [doi: <http://dx.doi.org/10.1007/s10995-018-2636-5>].
- Poirot E, Vicheth Som S, **Wieringa FT**, Treglown S, **Berger J**, Laillou A: **Water quality for young children in Cambodia - High contamination at collection and consumption level.** *Matern Child Health J* 2018, **75**:e12744 [doi: <http://dx.doi.org/10.1111/mcn.12744>].
- Roos N, Ponce MC, Doak CM, Dijkhuizen M, Polman K, Chamnan C, Khov K, Chea M, Prak S, Kounnavong S, Akkhavong K, Mai LB, Lua TT, Muslimatum S, Famida U, Wasantwisut E, Winichagoon P, Doets E, **Greffeuille V**, **Wieringa FT**, **Berger J**: **Micronutrient status of populations and preventive nutrition interventions in South East Asia.** *Matern Child Health J* 2019, **23**(Suppl 1):29-45 [Epub 2018/12/07] [doi: <http://dx.doi.org/10.1007/s10995-018-2639-2>].
- Wieringa F**, Roos N, **Greffeuille V**, Dijkhuizen M, **Berger J**: **Improving Micronutrient Status of Vulnerable Groups in South-East Asia: The SMILING Experience.** *Matern Child Health J* 2019 [Epub 2019/01/05] [doi: <http://dx.doi.org/10.1007/s10995-018-02700-5>].
- Pham T-P-T, Alou MT, Bachar D, Levasseur A, Brah S, Alhousseini D, Sokhna C, Diallo A, **Wieringa F**, Million M, Raoult D: **Gut Microbiota Alteration is Characterized by a Proteobacteria and Fusobacteria Bloom in Kwashiorkor and a Bacteroidetes Paucity in Marasmus** *Nature Scientific Reports* 2019, **9** [doi: <http://dx.doi.org/10.1038/s41598-019-45611-3>].
- Manzoni G, Laillou A, Samnang C, Hong R, **Wieringa FT**, **Berger J**, Poirot E, Checchi F: **Child-Sensitive WASH Composite Score and the Nutritional Status in Cambodian Children.** *Nutrients* 2019, **11**(9) [Epub 2019/09/07] [doi: <https://doi.org/10.3390/nu11092142>].
- Agbota G, Polman K, **Wieringa FT**, Campos-Ponce M, Accrombessi M, Yovo E, Roucher C, Ezinmegnon S, Marcos JY, Vachot L, Tissieres P, Massougbdji A, Fievet N, Cot M, Briand V: **Maternal malaria but not schistosomiasis is associated with a higher risk of febrile infection in infant during the first 3 months of life: A mother-child cohort in Benin.** *PLoS One* 2019, **14**(9):e0222864 [Epub 2019/09/20] [doi: <http://dx.doi.org/10.1371/journal.pone.0222864>].

2018 (n=10)

- Pisa PT, Landais E, Margetts B, Vorster HH, Friedenreich CM, Huybrechts I, Martin-Prével Y, Branca F, Lee WT, Leclercq C, Jerling J, Zotor F, Amuna P, Al Jawaldeh A, Aderibigbe OR, Amoussa WH, Anderson CA, Aounallah-Skhiri H, Atek M, Benhura C, Chifamba J, Covic N, Dary O, Delisle H, El Ati J, El Hamdouchi A, El Rhazi K, Faber M, Kalimbira A, Korkalo L, Kruger A, Ledo J, Machiweni T, Mahachi C, Mathe N, Mokori A, **Mouquet-Rivier C**, Mutie C, Nashandi HL, Norris SA, Onabanjo OO, Rangeloson Z, Saha FBU, Ubaoui KI, Zaghoul S, Slimani N: **Inventory on the dietary assessment tools available and needed in Africa: a prerequisite for setting up a common methodological research infrastructure for nutritional surveillance, research and prevention of diet-related non-communicable diseases.** *Crit Rev Food Sci Nutr* 2018, **58**(1):37-61 [doi: <http://dx.doi.org/10.1080/10408398.2014.981630>].
- Ponce de León R MdC**, **Guyot JP**, **Laurent C**: **Intestinal in vitro cell culture models and their potential to study the effect of food components on intestinal inflammation.** *Crit Rev Food Sci Nutr* 2018 2018:1-19 [Epub 2018/10/03] [doi: <http://dx.doi.org/10.1080/10408398.2018.1506734>]
- Hemery YM**, Laillou A, Fontan L, Jallier V, Moench-Pfanner R, **Berger J**, **Avallone S**: **Storage conditions and packaging greatly affects the stability of fortified wheat flour: Influence on vitamin A, iron, zinc, and oxidation.** *Food Chemistry* 2018, **240**:43-50 [Epub 2017/07/18] [doi: <http://dx.doi.org/10.1016/j.foodchem.2017.07.084>].
- Njouni S, Bellagha S, **Icard-Vernière C**, **Picq C**, Amiot MJ, **Mouquet-Rivier C**: **Effects of cooking and food matrix on estimated mineral bioavailability in Mloukhiya, a Mediterranean dish based on jute leaves and meat.** *Food Research International* 2018, **105**:233-240 [doi: <http://dx.doi.org/10.1016/j.foodres.2017.11.020>].
- Verger EO**, Perignon M, El Ati J, Darmon N, **Dop MC**, Drogue S, Gaillard C, Sinfort C, Amiot M-J, **The MEDINA Study Group**: **A "fork-to-farm" multi-scale approach to promote sustainable food systems for nutrition and health: a perspective for the Mediterranean region.** *Frontiers in Nutrition* 2018, **5**(30) [doi: <http://dx.doi.org/10.3389/fnut.2018.00030>].
- Saubade F, **Hemery YM**, **Rochette I**, **Guyot JP**, **Humblot C**: **Influence of fermentation and other processing steps on the folate content of a traditional African cereal-based fermented food.** *Int J Food Microbiol* 2018, **266**:79-86 [Epub 2017/11/28] [doi: <http://dx.doi.org/10.1016/j.ijfoodmicro.2017.11.015>].
- Turpin W, Weiman M, **Guyot J-P**, Lajus A, Cruveiller S, **Humblot C**: **The genomic and transcriptomic basis of the potential of Lactobacillus plantarum A6 to improve the nutritional quality of a cereal based fermented food.** *International Journal of Food Microbiology* 2018, **266**:346-354 [doi: <https://doi.org/10.1016/j.ijfoodmicro.2017.10.011>].
- Baye K, Tariku A, **Mouquet-Rivier C**: **Caregiver-infant's feeding behaviours are associated with energy intake of 9-11 month-old infants in rural Ethiopia.** *Maternal & child nutrition* 2018, **14**(1) [Epub 2017/07/05] [doi: <http://dx.doi.org/10.1111/mcn.12487>].
- Kampstra NA, Van Hoan N, Koenders D, Schoop R, Broersen BC, **Mouquet-Rivier C**, Traore T, Bruins MJ, de Pee S: **Energy and nutrient intake increased by 47-67% when amylase was added to fortified blended foods-a study among 12- to 35-month-old Burkinabe children.** *Maternal & child nutrition* 2018, **14**(1) [Epub 2017/05/04] [doi: <http://dx.doi.org/10.1111/mcn.12459>].

Dimaria SA, Schwartz H, Icard-Verniere C, Picq C, Zagre NM, Mouquet-Rivier C: **Adequacy of Some Locally Produced Complementary Foods Marketed in Benin, Burkina Faso, Ghana, and Senegal.** *Nutrients* 2018, **10**(6) [Epub 2018/06/19] [doi: <http://dx.doi.org/10.3390/nu10060785>].

2017 (n=9)

Baye K, Guyot JP, Mouquet-Rivier C: **The unresolved role of dietary fibers on mineral absorption.** *Crit Rev Food Sci Nutr* 2017, **57**(5):949-957 [doi: <http://dx.doi.org/10.1080/10408398.2014.953030>].

Saubade F, Hemery YM, Guyot JP, Humblot C: **Lactic acid fermentation as a tool for increasing the folate content of foods.** *Crit Rev Food Sci Nutr* 2017, **57**(18):3894-3910 [doi: <http://dx.doi.org/10.1080/10408398.2016.1192986>].

Greppi A, Saubade F, Botta C, Humblot C, Guyot JP, Cocolin L: **Potential probiotic *Pichia kudriavzevii* strains and their ability to enhance folate content of traditional cereal-based African fermented food.** *Food Microbiol* 2017, **62**:169-177 [doi: <http://dx.doi.org/10.1016/j.fm.2016.09.016>].

Saubade F, Humblot C, Hemery YM, Guyot JP: **PCR screening of an African fermented pearl-millet porridge metagenome to investigate the nutritional potential of its microbiota.** *Int J Food Microbiol* 2017, **244**:103-110 [doi: <http://dx.doi.org/10.1016/j.ijfoodmicro.2016.12.020>].

Greppi A, Hemery Y, Berrazaga I, Almaksour Z, Humblot C: **Ability of lactobacilli isolated from traditional cereal-based fermented food to produce folate in culture media under different growth conditions.** *Lwt-Food Sci Technol* 2017, **86**:277-284 [doi: <http://dx.doi.org/10.1016/j.lwt.2017.08.007>].

Sriwichai W, Collin M, Tranbarger TJ, Berger J, Avallone S: **Improvement of the content in bioaccessible lipophilic micronutrients in raw and processed drumstick leaves (*Moringa oleifera* Lam.).** *LWT - Food Science and Technology* 2017, **75**:279-285 [doi: <http://dx.doi.org/10.1016/j.lwt.2016.09.001>].

Laurent-Babot C, Guyot JP: **Should Research on the Nutritional Potential and Health Benefits of Fermented Cereals Focus More on the General Health Status of Populations in Developing Countries?** *Microorganisms* 2017, **5**(3) [Epub 2017/08/02] [doi: <http://dx.doi.org/10.3390/microorganisms5030040>].

Cases J, Romain C, Marin-Pagan C, Chung LH, Rubio-Perez JM, Laurent C, Gaillet S, Prost-Camus E, Prost M, Alcaraz PE: **Supplementation with a Polyphenol-Rich Extract, PerfLoad(R), Improves Physical Performance during High-Intensity Exercise: A Randomized, Double Blind, Crossover Trial.** *Nutrients* 2017, **9**(4) [Epub 2017/04/27] [doi: <http://dx.doi.org/10.3390/nu9040421>].

Romain C, Freitas TT, Martinez-Noguera FJ, Laurent C, Gaillet S, Chung LH, Alcaraz PE, Cases J: **Supplementation with a Polyphenol-Rich Extract, TensLess(R), Attenuates Delayed Onset Muscle Soreness and Improves Muscle Recovery from Damages After Eccentric Exercise.** *Phytother Res* 2017 [doi: <http://dx.doi.org/10.1002/ptr.5902>].

2016 (n=6)

Mouquet-Rivier C, Traore T, Soma A, Kabore C, Treche S: **Both encouraging feeding style and high energy density may increase energy intakes from fermented millet gruels eaten by infants and toddlers in Ouagadougou.** *Appetite* 2016, **99**:245-253 [doi: <http://dx.doi.org/10.1016/j.appet.2016.01.024>].

Dhuique-Mayer C, Servent A, Descalzo A, Mouquet-Rivier C, Amiot MJ, Achir N: **Culinary practices mimicking a polysaccharide-rich recipe enhance the bioaccessibility of fat-soluble micronutrients.** *Food Chem* 2016, **210**:182-188 [doi: <http://dx.doi.org/10.1016/j.foodchem.2016.04.037>].

Icard-Verniere C, Picq C, Courbis L, Mouquet-Rivier C: **The type of fortificant and the leaf matrix both influence iron and zinc bioaccessibility in iron-fortified green leafy vegetable sauces from Burkina Faso.** *Food Funct* 2016, **7**(2):1103-1110 [doi: <http://dx.doi.org/10.1039/c5fo01227a>].

Sriwichai W, Berger J, Picq C, Avallone S: **Determining Factors of Lipophilic Micronutrient Bioaccessibility in Several Leafy Vegetables.** *J Agric Food Chem* 2016, **64**(8):1695-1701 [doi: <http://dx.doi.org/10.1021/acs.jafc.5b05364>].

Amare E, Mouquet-Rivier C, Rochette I, Adish A, Haki GD: **Effect of popping and fermentation on proximate composition, minerals and absorption inhibitors, and mineral bioavailability of *Amaranthus caudatus* grain cultivated in Ethiopia.** *J Food Sci Technol* 2016, **53**(7):2987-2994 [doi: <http://dx.doi.org/10.1007/s13197-016-2266-0>].

Turpin W, Renaud C, Avallone S, Hammoumi A, Guyot JP, Humblot C: **PCR of crtNM combined with analytical biochemistry: An efficient way to identify carotenoid producing lactic acid bacteria.** *Syst Appl Microbiol* 2016, **39**(2):115-121 [doi: <http://dx.doi.org/10.1016/j.syapm.2015.12.003>].

2015 (n=4)

Amare E, Mouquet-Rivier C, Servent A, Morel G, Adish A, Haki G: **Protein Quality of Amaranth Grains Cultivated in Ethiopia as Affected by Popping and Fermentation.** *Food and Nutrition Sciences* 2015, **6**(01) [doi: <http://dx.doi.org/10.4236/fns.2015.61005>].

Baye K, Guyot JP, Icard-Verniere C, Rochette I, Mouquet-Rivier C: **Enzymatic degradation of phytate, polyphenols and dietary fibers in Ethiopian injera flours: effect on iron bioaccessibility.** *Food Chem* 2015, **174**:60-67 [doi: <http://dx.doi.org/10.1016/j.foodchem.2014.11.012>].

Hemery YM, Fontan L, Moench-Pfanner R, Laillou A, Berger J, Renaud C, Avallone S: **Influence of light exposure and oxidative status on the stability of vitamins A and D(3) during the storage of fortified soybean oil.** *Food Chem* 2015, **184**:90-98 [doi: <http://dx.doi.org/10.1016/j.foodchem.2015.03.096>].

Icard-Verniere C, Olive F, Picq C, Mouquet-Rivier C: **Contribution of leafy vegetable sauces to dietary iron, zinc, vitamin A and energy requirements in children and their mothers in Burkina Faso.** *Plant Foods Hum Nutr* 2015, **70**(1):63-70 [Epub 2015/02/11] [doi: <http://dx.doi.org/10.1007/s11130-014-0462-5>].

2014 (n=8)

Poulaert M, Gunata Z, During A, Reboul E, Laurent C, Gaillet S, Dhuique-Mayer C: **Hesperidin increases intestinal beta,beta-carotene 15-15' monooxygenase 1 (BCMO1) activity in Mongolian gerbils (*Meriones unguiculatus*) fed with beta-carotene-free diet.** *Food Chem* 2014, **159**:477-485 [doi: <http://dx.doi.org/10.1016/j.foodchem.2014.03.018>].

Laillou A, Renaud C, Berger J, Moench-Pfanner R, Fontan L, Avallone S: **Assessment of a portable device to quantify vitamin A in fortified foods (flour, sugar, and milk) for quality control.** *Food and nutrition bulletin* 2014, **35**(4):449-457 [Epub 2015/02/03] [doi: <http://dx.doi.org/10.1177/156482651403500407>].

Espirito-Santo ApD, Mouquet-Rivier C, Humblot C, Cazevielle C, Icard-Verniere C, Soccol CR, Guyot JP: **Influence of cofermentation by amyolytic *Lactobacillus* strains and probiotic bacteria on the fermentation process, viscosity and microstructure of gruels made of rice, soy milk and passion fruit fiber.** *Food Research International* 2014, **57**:104-113 [doi: <http://dx.doi.org/10.1016/j.foodres.2014.01.028>].

Humblot C, Turpin W, Chevalier F, Picq C, Rochette I, Guyot JP: **Determination of expression and activity of genes involved in starch metabolism in *Lactobacillus plantarum* A6 during fermentation of a cereal-based gruel.** *Int J Food Microbiol* 2014, **185**:103-111 [doi: <http://dx.doi.org/10.1016/j.ijfoodmicro.2014.05.016>].

Picq C, Asplanato M, Bernillon N, Fabre C, Roubex M, Ricort JM: **Effects of water soaking and/or sodium polystyrene sulfonate addition on potassium content of foods.** *Int J Food Sci Nutr* 2014, **65**(6):673-677 [doi: <http://dx.doi.org/10.3109/09637486.2014.908172>].

Baye K, Mouquet-Rivier C, Icard-Verniere C, Picq C, Guyot J-P: **Changes in mineral absorption inhibitors consequent to fermentation of Ethiopian injera: implications for predicted iron bioavailability and bioaccessibility.** *International Journal of Food Science & Technology* 2014, **49**(1):174-180 [doi: <http://dx.doi.org/10.1111/ijfs.12295>].

Cercamondi CI, Icard-Verniere C, Egli IM, Vernay M, Hama F, Brouwer ID, Zeder C, Berger J, Hurrell RF, Mouquet-Rivier C: **A higher proportion of iron-rich leafy vegetables in a typical Burkinabe maize meal does not increase the amount of iron absorbed in young women.** *J Nutr* 2014, **144**(9):1394-1400 [doi: <http://dx.doi.org/10.3945/jn.114.194670>].

Nocca D, Nedelcu M, Nedelcu A, Noel P, Leger P, Skalli M, Lefebvre P, Coisel Y, Laurent C, Lemaitre F, Fabre JM: **Laparoscopic sleeve gastrectomy for late adolescent population.** *Obes Surg* 2014, **24**(6):861-865 [doi: <http://dx.doi.org/10.1007/s11695-014-1200-7>].

2013 (n=14)

Lassarre C, Legay C, Karam M, Ricort JM: **Platelet-derived growth factor negatively regulates the insulin-like growth factor signaling pathway through the coordinated action of phosphatidylinositol 3-kinase and protein kinase C beta I.** *Biochimica et biophysica acta* 2013, **1833**(6):1367-1377 [Epub 2013/03/14] [doi: <http://dx.doi.org/10.1016/j.bbamcr.2013.02.019>].

Baye K, Mouquet-Rivier C, Icard-Verniere C, Rochette I, Guyot JP: **Influence of flour blend composition on fermentation kinetics and phytate hydrolysis of sourdough used to make injera.** *Food Chem* 2013, **138**(1):430-436 [doi: <http://dx.doi.org/10.1016/j.foodchem.2012.10.075>].

Courraud J, Berger J, Cristol JP, Avallone S: **Stability and bioaccessibility of different forms of carotenoids and vitamin A during in vitro digestion.** *Food Chem* 2013, **136**(2):871-877 [Epub 2012/11/06] [doi: <http://dx.doi.org/10.1016/j.foodchem.2012.08.076>].

Laillou A, Icard-Verniere C, Rochette I, Picq C, Berger J, Sambath P, Mouquet-Rivier C: **Rapid quantification of iron content in fish sauce and soy sauce: a promising tool for monitoring fortification programs.** *Food and nutrition bulletin* 2013, **34**(2 Suppl):S124-132 [Epub 2013/09/21].

Renaud C, Berger J, Laillou A, Avallone S: **Quantification of vitamin A in fortified rapeseed, groundnut and soya oils using a simple portable device: comparison to high performance liquid chromatography.** *Int J Vitam Nutr Res* 2013, **83**(2):122-128 [Epub 2014/02/05] [doi: <http://dx.doi.org/10.1024/0300-9831/a000154>].

Amoussa-Hounkpatin W, Mouquet-Rivier C, Kayodé APP, Hounhouigan JD, Avallone S: **Effect of a multi-step preparation of amaranth and palm nut sauces on their carotenoid content and retinol activity equivalent values.** *International Journal of Food Science & Technology* 2013, **48**(1):204-210 [doi: <http://dx.doi.org/10.1111/j.1365-2621.2012.03178.x>].

Proietti I, Mantovani A, Mouquet-Rivier C, Guyot JP: **Modulation of chelating factors, trace minerals and their estimated bioavailability in Italian and African sorghum (*Sorghum bicolor* (L.) Moench) porridges.** *International Journal of Food Science & Technology* 2013, **48**(7):1526-1532 [doi: <http://dx.doi.org/10.1111/jifs.12121>].

Icard-Verniere C, Hama F, Guyot JP, Picq C, Diawara B, Mouquet-Rivier C: **Iron contamination during in-field milling of millet and sorghum.** *J Agric Food Chem* 2013, **61**(43):10377-10383 [doi: <http://dx.doi.org/10.1021/jf402612k>].

Kayode AP, Mertz C, Guyot JP, Brat P, Mouquet-Rivier C: **Fate of phytochemicals during malting and fermentation of type III tannin sorghum and impact on product bioavailability.** *J Agric Food Chem* 2013, **61**(8):1935-1942 [Epub 2013/02/05] [doi: <http://dx.doi.org/10.1021/jf304967t>].

Feillet-Coudray C, Fouret G, Bonafos B, Aoun M, Carillon J, Sutra T, Laurent C, Rouanet J, Lacan D, Cristol J-P, Coudray C: **Xanthine oxidase is variably involved in nutritional and physio-pathologic oxidative stress situations.** *J Physiol Biochem Metab* 2013, **2**(1).

Fiorentino M, Bastard G, Sembene M, Fortin S, Traissac P, Landais E, Icard-Verniere C, Wieringa FT, Berger J: **Anthropometric and Micronutrient Status of School-Children in an Urban West Africa Setting: A Cross-Sectional Study in Dakar (Senegal).** *PLoS One* 2013, **8**(12):e84328 [Epub 2014/01/07] [doi: <http://dx.doi.org/10.1371/journal.pone.0084328>].

Seurin D, Lombet A, Babajko S, Godeau F, Ricort JM: **Insulin-like growth factor binding proteins increase intracellular calcium levels in two different cell lines.** *PLoS One* 2013, **8**(3):e59323 [Epub 2013/03/26] [doi: <http://dx.doi.org/10.1371/journal.pone.0059323>].

Turpin W, Humblot C, Noordine ML, Wrzosek L, Tomas J, Mayeur C, Cherbuy C, Guyot JP, Thomas M: **Behavior of lactobacilli isolated from fermented slurry (ben-saalga) in gnotobiotic rats.** *PLoS One* 2013, **8**(4):e57711 [doi: <http://dx.doi.org/10.1371/journal.pone.0057711>].

Baye K, Guyot JP, Icard-Verniere C, Mouquet-Rivier C: **Nutrient intakes from complementary foods consumed by young children (aged 12-23 months) from North Wollo, northern Ethiopia: the need for agro-ecologically adapted interventions.** *Public Health Nutr* 2013, **16**(10):1741-1750 [doi: <http://dx.doi.org/10.1017/S1368980012005277>].

2012 (n=13)

Karam M, Lassarre C, Legay C, Ricort JM: **Phosphatidylinositol 3-kinase and protein kinase D1 specifically cooperate to negatively regulate the insulin-like growth factor signaling pathway.** *Biochimica et biophysica acta* 2012, **1823**(2):558-569 [Epub 2012/01/10] [doi: <http://dx.doi.org/10.1016/j.bbamcr.2011.12.007>].

Brouns F, Hemery Y, Price R, Anson NM: **Wheat aleurone: separation, composition, health aspects, and potential food use.** *Crit Rev Food Sci Nutr* 2012, **52**(6):553-568 [doi: <http://dx.doi.org/10.1080/10408398.2011.589540>].

Younes-Sakr L, Senesse P, Laurent C, Rouanet JM, Rugani N, Cristol JP, Gaillet S: **Validation of a surgical technique for rat intestinal irradiation: potential side effects prevention by dietary grape phenolics.** *Digestive diseases and sciences* 2012, **57**(10):2562-2570 [Epub 2012/05/23] [doi: <http://dx.doi.org/10.1007/s10620-012-2211-7>].

Karam M, Legay C, Auclair C, Ricort JM: **Protein kinase D1 stimulates proliferation and enhances tumorigenesis of MCF-7 human breast cancer cells through a MEK/ERK-dependent signaling pathway.** *Experimental cell research* 2012, **318**(5):558-569 [Epub 2012/01/17] [doi: <http://dx.doi.org/10.1016/j.yexcr.2012.01.001>].

Amoussa-Hounkpatin W, Mouquet-Rivier C, Dossa RAM, Picq C, Avallone S: **Contribution of plant-based sauces to the vitamin A intake of young children in Benin.** *Food Chemistry* 2012, **131**(3):948-955 [doi: <https://dx.doi.org/10.1016/j.foodchem.2011.09.085>].

Mateo Anson N, Hemery YM, Bast A, Haenen GR: **Optimizing the bioactive potential of wheat bran by processing.** *Food Funct* 2012, **3**(4):362-375 [Epub 2012/02/18] [doi: <http://dx.doi.org/10.1039/c2fo10241b>].

Laurent C, Chabi B, Fouret G, Py G, Sairafi B, Elong C, Gaillet S, Cristol JP, Coudray C, Feillet-Coudray C: **Polyphenols decreased liver NADPH oxidase activity, increased muscle mitochondrial biogenesis and decreased gastrocnemius age-dependent autophagy in aged rats.** *Free radical research* 2012, **46**(9):1140-1149 [Epub 2012/05/23] [doi: <http://dx.doi.org/10.3109/10715762.2012.694428>].

Guyot JP: **Cereal-based fermented foods in developing countries: ancient foods for modern research.** *International Journal of Food Science & Technology* 2012, **47**(6):1109-1114 [doi: <http://dx.doi.org/10.1111/j.1365-2621.2012.02969.x>].

Hama F, Icard-Verniere C, Guyot J-P, Rochette I, Diawara B, Mouquet-Rivier C: **Potential of non-GMO biofortified pearl millet (*Pennisetum glaucum*) for increasing iron and zinc content and their estimated bioavailability during abrasive decortication.** *International Journal of Food Science & Technology* 2012, **47**(8):1660-1668 [doi: <http://dx.doi.org/10.1111/j.1365-2621.2012.03017.x>].

Haydersah J, Chevallier I, Rochette I, Mouquet-Rivier C, Picq C, Marianne-Pepin T, Icard-Verniere C, Guyot JP: **Fermentation by amyolytic lactic acid bacteria and consequences for starch digestibility of plantain, breadfruit, and sweet potato flours.** *Journal of food science* 2012, **77**(8):M466-472 [Epub 2012/08/07] [doi: <http://dx.doi.org/10.1111/j.1750-3841.2012.02811.x>].

Nurmi T, Lampi A-M, Nyström L, Hemery Y, Rouau X, Piironen V: **Distribution and composition of phytosterols and steryl ferulates in wheat grain and bran fractions.** *Journal of Cereal Science* 2012, **56**(2):379-388 [doi: <https://dx.doi.org/10.1016/j.jcs.2012.04.010>].

Humblot C, Perez-Pulido R, Akaki D, Loiseau G, Guyot JP: **Prevalence and Fate of *Bacillus cereus* in African Traditional Cereal-Based Foods Used as Infant Foods.** *Journal of Food Protection* 2012, **75**(9):1642-1645 [doi: <http://dx.doi.org/10.4315/0362-028x.Jfp-11-450>].

Invited oral presentations

- Humblot C, Guyot JP: **Rôle des bactéries lactiques dans les propriétés nutritionnelles des céréales.** 15^{ème} congrès de la Société Française de Microbiologie (SFM) - "Microbes": 30 septembre - 2 octobre 2019; Cité des sciences et de l'industrie, Paris, France.
- Humblot C, Guyot JP: **Rôle des bactéries lactiques dans les propriétés nutritionnelles des céréales.** *Microbes - 15^{ème} congrès national de la Société Française de Microbiologie: 30 sept-2 oct 2019; Paris, France.*
- Moustiés C, Bourliou-Lacanal C, Hemery YM, Avallone S: **Vitamines liposolubles : hétérogénéité et instabilité dans les matrices alimentaires complexes.** 19^{ème} journée scientifique de l'Institut Multidisciplinaire de Biochimie des Lipides: 21 mai 2019; Montpellier, France.
- Moustiés C, Bourliou-Lacanal C, Barea B, Servent A, Hemery YM, Avallone S: **Stability of fortified infant formulas in the real food system.** 1st International Conference on Innovations in Food Ingredients & Food Safety (IFIFS): 12-14 September 2018; Bangkok, Thailand.
- Mouquet-Rivier C, Amiot MJ: **Les légumineuses dans nos assiettes : que nous dit la science ? (partie 2).** *Rencontres Francophones sur les légumineuses RFL2: 17-18 octobre 2018; Toulouse, France.*
- Mouquet-Rivier C: **Les céréales des zones arides et semi-arides : pilier de l'alimentation et de la nutrition africaines ?** *Congrès Graines 2017: 17-19 octobre 2017; Montpellier, France.*
- Hemery Y, Saubade F, Berrazega I, Almousa Almaksour Z, Picq C, Guyot JP, Humblot C: **The use of in situ fortification to improve nutritional quality of traditional fermented foods.** *The 4th African Food and Nutrition Forum: 27-29 October 2015; Addis Ababa, Ethiopia.*
- Dop MC, Kefi F, Karous O, Ghrabi Z, El Ati J, Hemery Y, Mouquet-Rivier C, Avallone S, Termote C, Kennedy G, The MEDINA study group: **Studying the contribution of wild foods to nutrition in Central Tunisia, the Sidi Bouzid case study: preliminary results, methodological challenges and reflections on linkages with agricultural and biodiversity policies.** 11th International Food Data Conference (IFDC): *Bioversity International Workshop on "Biodiversity for improved nutrition and health : the critical role of food composition in decision making for agriculture and nutrition programming and policy": November 2nd 2015; Hyderabad, India.*
- Mouquet-Rivier C: **The infant and young child feeding in the global South and challenges to improve it.** *Conférence organisée par GRANAROLO "Food and security for children in the five continents", Exposition Universelle de Milan: 5 septembre 2015; Milan, Italie.*
- Icard-Vernière C, Mouquet-Rivier C: **Storage and post-harvest technologies for existing and emerging markets.** *Research for development planning meeting of Dryland Cereals CP-CGIAR: 2014; Patancheru, India.*
- Guyot JP: **Metagenomic of African fermented cereal foods.** 113th Congress of the American Society for Microbiology: May 2013; Denver, Colorado, USA.
- Guyot JP: **Metagenomic and genomic applied to investigated traditional fermented cereal foods.** XV National Congress of Biotechnology and Bioengineering: June 2013; Cancun, Mexico.
- Guyot JP: **A metagenomic and genomic approach to investigate the diversity and the functional role of themicrobiota of cereal-based fermented foods.** 1^{er} Congreso Internacional de Biotecnología de la Universidad Popular Autonoma del Estado de Puebla (UPAEP): March 2012; Puebla, Mexico.

Contributed oral presentations

- Humblot C, Greffeuille V, Turpin W, Parker M, Burja K, Berger J, Chamnan C, Kuong K, Sinuon M, Fortin S, Wieringa F: **Intestinal microbiota of Cambodian schoolchildren is associated with anthropometrical indicators and blood biomarkers of micronutrient status.** 5th International Conference on Microbial Diversity 2019 - *Microbial diversity as a source of novelty: function, adaptation and exploitation: 2019; Catania, Italy.*
- Akissoé F, Hemery Y, Icard-Vernière C, Madodé Y, Roger A, Hounhouigan D, Mouquet-Rivier C: **Fréquence et formes de consommation du niébé en milieu urbain au Bénin et freins potentiels à cette consommation.** *Rencontres Francophones sur les légumineuses RFL2: 17-18 octobre 2018; Toulouse, France.*
- Ponce de León Rodríguez MdC, Guyot JP, Boudard F, Guzman C, Dhuique-Mayer C, Leconte N, Laurent C: **An intestinal inflammation cell tri-culture model: study of the interaction with a citrus carotenoid (β -cryptoxanthin).** *Biologically Active Compounds in Food 2nd International Conference: 9-10 November 2017; Łódź, Poland.*
- Ponce de León Rodríguez MdC, Boudard F, Guzman C, Dhuique-Mayer C, Leconte N, Guyot JP, Laurent C: **Micro-constituants alimentaires et inflammation intestinale : développement d'un modèle de tri-culture cellulaire.** *Journées Francophones de Nutrition: 13-15 décembre 2017; Nantes, France.*
- Bationo F, Humblot C, Songré Ouattara L, Hama Ba F, Parkouda C, Chapron M, Le Merrer M, Lingani Sawadogo H, Diawara B, Hemery Y: **Etude du potentiel de contribution des aliments céréaliers fermentés à la couverture des besoins en folates (vitamine B9) au Burkina Faso : impact des procédés sur les teneurs en folates.** *Symposium International sur la Science et la Technologie: 4-8 décembre 2017; Ouagadougou, Burkina-Faso.*
- Hemery Y, Fontan L, Moench-Pfanner R, Laillou A, Berger J, Renaud C, Avallone S: **Influence of light exposure and oxidative status on the stability of vitamins A and D3 during the storage of fortified soybean oil.** *The 4th African Food and Nutrition Forum: 27-29 October 2015; Addis Ababa, Ethiopia.*
- Mouquet-Rivier C, Baye K, Traoré T, Trèche S: **To be nutritive enough, a complementary food should be eaten in sufficient quantities** *The 4th African Food and Nutrition Forum: 27-29 October 2015; Addis Ababa, Ethiopia.*
- Saubade F, Hemery YM, Humblot C, Guyot JP: **Influence of fermentation and other process steps on folate content of a traditional African pearl-millet based fermented food.** *VI Sourdough Symposium: 30 septembre 2015; Nantes, France.*
- Saubade F, Almaksour Z, Hemery YM, Humblot C, Picq C, Guyot JP: **Is it possible to increase folate content in cereal based fermented foods using lactic acid bacteria?** *Food Micro 2014 2014; Nantes, France.*
- Turpin W, Humblot C, Weiman M, Lajus A, Cruveiller S, Guyot JP: **Comment l'aliment amylicé module l'expression du génome de Lactobacillus plantarum A6.** *Colloque du Club des Bactéries Lactiques: 22-24 mai 2012; Clermont-Ferrand.*
- Humblot C, Avallone S, Turpin W, Thomas M, Guyot JP: **Toward an evaluation of probiotic and nutritional potential of lactic acid bacteria through genetic screening.** *EFFoST Annual meeting: a lunch box for tomorrow: 20-23 novembre 2012; Montpellier.*
- Mouquet-Rivier C, Icard-Vernière C, Diawara B, Hounhouigan J: **Post-harvest processing studies aiming to improve micronutrient status in sub-Saharan Africa.** *Nutrition Congress Africa "Transforming the nutrition landscape of Africa": 1-4 October 2012; Bloemfontein, South Africa.*

2019

Moustiés C, Bourlieu-Lacanal C, Guillard V, Barea B, Servent A, Alter P, Lebrun M, Hemery YM, Avallone S: **Evolution of the lipid profile and oxidative status of fortified infant flours during retailing and storage: contribution of mathematical modelling.** 2nd Food Chemistry Conference « Shaping the Future of Food Quality, Safety, Nutrition and Health »: 17-19 September 2019; Sevilla, Spain.

Seyoum Y, Humblot C, Noordine M, Mayeur C, Baye K, Nicolas G, Thomas M: **Role of Gut microbiota coming from human donors with different iron status on iron metabolism of mice.** 5th International Conference on Microbial Diversity 2019 - Microbial diversity as a source of novelty: function, adaptation and exploitation: 2019; Catania, Italy.

Moustiés C, Bourlieu-Lacanal C, Guillard V, Barea B, Servent A, Alter P, Lebrun M, Hemery YM, Avallone S: **Lipid composition, oxidative status of fortified infant flours in low income countries and mathematical predictive modelling.** 19^{ème} journée scientifique de l'Institut Multidisciplinaire de Biochimie des Lipides: 21 mai 2019; Montpellier, France.

2018

Kariluoto S, Hemery Y, Baye K, Ouattara-Songré L, Ba-Hama F, Piironen V, Humblot C: **Contribution of cereal-based fermented foods to folate intake in European and African countries.** 5th International Vitamin Conference: 8-10 August 2018; Sydney, Australia.

Moustiés C, Bourlieu-Lacanal C, Guillard V, Barea B, Servent A, Alter P, Lebrun M, Hemery YM, Laillou A, Avallone S: **Nutritional quality and oxidative stability of fortified infant flour formulas in developing countries.** Journée de l'école doctorale GAIA: 15 juin 2018; Montpellier, France.

Chapron M, Mouquet-Rivier C, Pianelli G, Laoualy I, Moussa H, Denizeau M, Hemery Y: **Conditions de conservation des aliments de complément du jeune enfant au Niger : un risque pour la qualité des produits ?** Journées Francophones de Nutrition: 28-30 novembre 2018; Nice, France.

Chapron M, Mouquet-Rivier C, Pianelli G, Laoualy I, Moussa H, Denizeau M, Hemery Y: **Conditions de conservation des aliments de complément du jeune enfant au Niger : un risque pour la qualité des produits ?** Journées Francophones de Nutrition: 28-30 novembre 2018; Nice, France.

Akissoé F, Madodé Y, Donadjé V, Icard-Vernière C, Hemery Y, Briffaz A, Hounhouigan D, Mouquet-Rivier C: **La sévérité des procédés de transformation compromet-elle l'intérêt nutritionnel du niébé dans les plats traditionnels Ouest-Africains ?** Rencontres Francophones sur les légumineuses RFL2: 17-18 octobre 2018; Toulouse, France.

Njoumi S, Amiot M, Bellagha S, Rochette I, Mouquet-Rivier C: **Effets de pratiques culinaires traditionnelles sur la teneur en fibres, solubles et insolubles, et en alpha-galactosides de cinq légumineuses à la base de plats typiques Méditerranéens.** Rencontres Francophones sur les légumineuses RFL2: 17-18 octobre 2018; Toulouse, France.

2017

Mousties C, Bourlieu-Lacanal C, Barea B, Servent A, Hemery Y, Avallone S: **Qualité nutritionnelle, microbiologique et stabilité à l'oxydation de formules infantiles fortifiées ou aliments thérapeutiques dans les pays du sud.** Journées Francophones de Nutrition: 13-15 décembre 2017; Nantes, France.

Andres M, Icard-Vernière C, Mouquet-Rivier C: **Augmenter la part des produits animaux dans la diète subsaharienne des jeunes enfants est-il pertinent ?** Journées Francophones de Nutrition: 13-15 décembre 2017; Nantes, France.

Bationo F, Humblot C, Songré Ouattara L, Hama Ba F, Parkouda C, Kariluoto S, Chapron M, Le Merrer M, Lingani Sawadogo H, Diawara B, Hemery Y: **Mise au point d'une méthode d'évaluation de la bioaccessibilité des folates (vitamine B9): Application à des aliments céréaliers fermentés.** Symposium International sur la Science et la Technologie: 4-8 décembre 2017; Ouagadougou, Burkina-Faso.

Bationo F, Humblot C, Songré Ouattara L, Hama Ba F, Parkouda C, Chapron M, Le Merrer M, Lingani Sawadogo H, Diawara B, Hemery Y: **Fortification in situ de la bouillie de mil fermenté de type ben-saalga en vitamine B9 (folates) par des bactéries lactiques.** Symposium International sur la Science et la Technologie: 4-8 décembre 2017; Ouagadougou, Burkina-Faso.

2016

Kariluoto S, Hemery YM, Baye K, Songre-Ouattara LT, Fatoumata H, Piironen V, Humblot C: **Contribution of cereal-based fermented foods to folate intake in European and African countries.** 4th International Vitamin Conference May 2016 2016; Copenhagen, Denmark.

Njoumi S, Bellagha S, Rochette I, Amiot M, Mouquet-Rivier C: **Physicochemical properties of mucilages from Mloukhiya, a traditional Tunisian dish based on jute (Corchorus olitorius) powder.** 5th International Symposium on Medicinal & Aromatic Plants "SIPAM 2016": 16-18 December 2016; Djerba, Tunisia.

Maka Taga C, Mouquet-Rivier C, Jiokap Nono Y, Icard-Vernière C, Desmorieux H, Kapseu C: **Design of a local enteral food in Cameroun with appropriate flowing properties for enteral tube feeding.** 30th Effost International Conference: 28-30 November 2016; Vienna, Austria.

Greppi A, Saubade F, Humblot C, Guyot JP, Cocolin L: **Potential use of probiotic pichia kudriavzevii strains in traditional cereal-based African fermented foods to enhance folate intake.** Food Micro: July 19-22 2016; Dublin, Ireland.

Hemery YM, Mouquet-Rivier C, Songre-Ouattara LT, Hama F, Saubade F, Berrazaga I, Almaksour Z, Picq C, Baye K, Kariluoto S, Guyot JP, Humblot C: **Contribution of cereal-based fermented foods to folate intake in European and African countries: The FOIEA project.** Food Micro: July 19-22 2016; Dublin, Ireland.

Njoumi S, Bellagha S, Icard-Vernière C, Amiot M, Mouquet-Rivier C: **Evaluation de la teneur en fer et de sa biodisponibilité d'un plat traditionnel méditerranéen à base de corète.** Journées Francophones de Nutrition: 30 nov-2 déc 2016; Montpellier, France.

Ponce de León R MdC, Boudard F, Guzman C, Dhuique-Mayer C, Guyot J-P, Laurent C: **Micro-constituants alimentaires et inflammation intestinale : premières étapes du développement d'un modèle 3D de co-culture cellulaire.** Journées Francophones de Nutrition: 30 nov-2 déc 2016; Montpellier, France.

Hemery YM, Kariluoto S, Baye K, Songre-Ouattara LT, Hama F, Saubade F, Tamene A, Bationo F, Mouquet-Rivier C, Piironen V, Guyot JP, Humblot C: **Contribution des aliments céréaliers fermentés aux apports en folates dans des contextes Africains et Européens: le projet FOIEA.** Journées Francophones de Nutrition: 30 nov-2 déc 2016; Montpellier, France.

Icard-Vernière C, Mouquet-Rivier C, Hama F, Vernay M: **Disponibilité et consommation des légumes-feuilles à Ouagadougou.** Journées Francophones de Nutrition: 30 nov-2 déc 2016; Montpellier, France.

Greppi A, Saubade F, Humblot C, Cocolin L: **Biofortificazione di folati in alimenti fermentati africani XIII Convegno AISSA: 26-27 novembre 2016; Torino, Italy.**

2015

- Di Maria S, Icard-Vernière C, Baye K, Mengesha S, Mouquet-Rivier C: **Designing high- and low- fibre complementary foods to assess their potential effect on Ethiopian infant's appetite.** *The 4th African Food and Nutrition Forum: 27-29 October 2015; Addis Ababa, Ethiopia.*
- Saubade F, Hemery Y, Guyot J, Humblot C: **Influence of spontaneous fermentations on the folate content of a pearl-millet based gruel.** *The 4th African Food and Nutrition Forum: 27-29 October 2015; Addis Ababa, Ethiopia.*
- Icard-Vernière C, Bedo A, Dussert S, Mouquet-Rivier C: **Essential fatty acids in the traditional diet of young children in Burkina Faso.** *12th European Nutrition Conference - FENS 2015: 20-23 October 2015; Berlin, Germany; [Abstract Published in: Annals of Nutrition and Metabolism 2015, 67:153] [doi: <http://dx.doi.org/10.1159/000440895>].*
- Mouquet-Rivier C, Hama F, Vernay M, Icard-Vernière C: **Leafy vegetable consumption by young children and their mother in Ouagadougou (Burkina Faso).** *12th European Nutrition Conference - FENS 2015: 20-23 October 2015; Berlin, Germany; [Abstract Published in: Annals of Nutrition and Metabolism 2015, 67:153] [doi: <http://dx.doi.org/10.1159/000440895>].*
- Fernández-Pérez R, Tenorino C, Avallone S, Humblot C, Ruiz-Larrea F: **Efecto de bacterias lácticas fermentadoras de mijo sobre la biodisponibilidad del hierro y del ácido gálico de la que son autores.** *Congreso Nacional de Microbiología: July 7-10 2015; Lgroño, Spain.*
- Mouquet-Rivier C, Baye K, Icard-Vernière C, Guyot JP: **Iron contamination in cereal-based products in Africa can challenge the accurate estimation of iron intakes.** *The Micronutrient Forum Global Conference – "Bridging Discovery and Delivery": 2-6 June 2014; Addis Ababa, Ethiopia; [Abstract Published in: European Journal of Nutrition & Food safety 2015, 5:469-470] [doi: <http://dx.doi.org/10.9734/EJNFS/2015/20916>].*

2014

- Amare E, Mouquet-Rivier C, Rochette I, Picq C, Adish A, Desse G: **Adequacy of iron and zinc contents and estimated bioavailability in commercially available complementary foods in Ethiopia.** *The Micronutrient Forum Global Conference – "Bridging Discovery and Delivery": 2-6 June 2014; Addis Ababa, Ethiopia; [Abstract Published in: European Journal of Nutrition & Food safety 2015, 5:438-439] [doi: <http://dx.doi.org/10.9734/EJNFS/2015/20899>].*

2013

- Hemery Y, Ralison C, Andrianalizah TA, Ranovona Z, Danthu P, Avallone S: **Hydrothermal cooking modulates the influence of chelating compounds on the bioaccessibility of iron, zinc and calcium from green leafy vegetables.** *2nd International Conference on Food Digestion: March 6-8 2013; Madrid, Spain; [Abstract Published in: Proceedings of the 2nd International Conference on Food Digestion:126].*
- Baye K, Guyot J, Icard-Vernière C, Mouquet-Rivier C: **Nutritional and safety evaluation of legume-based complementary foods consumed by young children in north Wollo, Ethiopia: a difficult compromise.** *IUNS 20th International Congress of Nutrition: September 15-20 2013; Granada (Spain); [Abstract Published in: Annals of Nutrition and Metabolism 2013, 63(Suppl.1):1464].*
- Brouwer I, Melse-Boonstra A, Mouquet-Rivier C, Hurrell R, Kvalsvig J, Hounhouigan J, Mwangi A, Weltzien E, Diawara B, Maziya-Dixon B, Boy E, Verhoef H: **INSTAPA: Identifying innovative staple food-based strategies to alleviate micronutrient deficiencies for health and development of women and children in Africa.** *IUNS 20th International Congress of Nutrition: September 15-20 2013; Granada (Spain); [Abstract Published in: Annals of Nutrition and Metabolism 2013, 63(Suppl.1):924].*
- Laillou A, Icard-Vernière C, Rochette I, Picq C, Berger J, Sambath J, Mouquet-Rivier C: **Assessment of a device to quantify iron content in fish and soy sauce – a tool for daily monitoring.** *IUNS 20th International Congress of Nutrition: September 15-20 2013; Granada (Spain); [Abstract Published in: Annals of Nutrition and Metabolism 2013, 63(Suppl.1):1417].*
- Mouquet-Rivier C, Icard-Vernière C, Olive F: **Could leafy vegetables be useful to fight iron deficiency in sub-Saharan Africa?** *IUNS 20th International Congress of Nutrition: September 15-20 2013; Granada (Spain); [Abstract Published in: Annals of Nutrition and Metabolism 2013, 63(Suppl.1):1427].*
- Renaud C, Berger J, Laillou A, Avallone S: **Quantification of vitamin A in fortified oils using a fast and simple portable device: evaluation and comparison to high-performance liquid chromatography.** *IUNS 20th International Congress of Nutrition: 15-20 September 2013; Granada (Spain); [Abstract Published in: Annals of Nutrition and Metabolism 2013:1101].*
- Traoré T, Mouquet-Rivier C, Kaboré C, Bruyeron O: **Efficacy of different fortified gruels on the recovery from moderate acute malnutrition in Burkinabe 6-23 month-old children.** *IUNS 20th International Congress of Nutrition: September 15-20 2013; Granada (Spain); [Abstract Published in: Annals of Nutrition and Metabolism 2013, 63(Suppl.1):1024].*

2012

- Baccigaluppi C, Lemaistre M, Peyron S, Guillard V, Avallone S, Chalier P: **Carotenoid degradation in a multi-vitamins juice as affected by storage conditions.** *EFFoST Annual meeting: a lunch box for tomorrow: 20-23 novembre 2012; Montpellier.*
- Poulaert M, During A, Laurent C, Gaillet S, Gunata Z, Dhuique Mayer C: **Hesperidin Increases Intestinal β,β -carotene 15-15' Mono-oxygenase 1 (BCMO1) Activity in Mongolian Gerbils (Meriones unguiculatus) Fed with β -carotene-Free Diet.** *EFFoST Annual meeting: a lunch box for tomorrow: 20-23 novembre 2012; Montpellier.*
- Icard-Vernière C, Hama F, Guyot J, Diawara B, Mouquet-Rivier C: **Iron contamination during decortication and milling of millet and sorghum - influence on bioavailability assessment.** *Nutrition Congress Africa "Transforming the nutrition landscape of Africa": 1-4 October 2012; Bloemfontein, South Africa.*

Presentations in national or international workshops

- Humblot C: **Improvement of nutritional density of complementary food for young children needs to be combined with responsive feeding to reduce undernutrition.** *Friedman School of Nutrition Science and Policy, Tufts University, USAID, Chair of the National Nutrition Monitoring, Evaluation and Research Steering Committee, EPHI, 4th Nutrition, Agriculture and WASH Project Research and Learning Working Group meeting: March 20 2019; Addis Ababa, Ethiopia.*
- Seyoum Y, Humblot C, Noordine M, Mayeur C, Baye K, Nicolas G, Thomas M: **Role of Gut microbiota coming from human donors with different irons status on iron metabolism of mice.** *5th International Conference on Microbial Diversity 2019 - Microbial diversity as a source of novelty: function, adaptation and exploitation: 2019; Catania, Italy.*
- El Ati J, Doggui R, Béji C, Ben Gharbia H, Cherif S, Bahrini A, Trabelsi T, Verger EO, Traissac P, Landais E, Delpeuch F, Mouquet-Rivier C, Dop MC: **Update on status and progress on Tunisian Food Composition Database.** *WHO and Quadram Institute workshop - Dietary Monitoring and Public Health Nutrition in the Eastern Mediterranean Region: April 24-26 2019; Amman, Jordan.*
- Humblot C: **Use of lactic acid bacteria of nutritional interest isolated from cereal based fermented foods to improve their nutritional quality.** *Center for Food Science and Nutrition College of Natural Sciences, Addis Ababa University: June 2018; Addis Ababa, Ethiopia.*
- Humblot C: **Beneficial Microbes.** *Centre Français des Etudes Ethiopiennes: April 2018; Addis Abeba, Ethiopie.*

- Hemery Y: Habitudes de consommation du niébé à Cotonou et impacts nutritionnels.** *Second workshop of the ICOWPEA project: 19-21 June 2018; Cotonou, Benin.*
- Humblot C: Folate production by lactic acid bacteria in cereal based fermented foods.** *Final meeting of the FoIEA project: 12-13 October 2017; Cape Town, South Africa.*
- Hemery Y: Impact of processing of cereal-based fermented foods from Burkina-Faso and bioaccessibility of folate.** *Final meeting of the FoIEA project: 12-13 October 2017; Cape Town, South Africa.*
- Hemery Y: Vitamine B9 : rôle nutritionnel & impact des procédés.** *First workshop of the ICOWPEA project: 7-9 June 2017; Cotonou, Benin.*
- Humblot C: Les relations aliments-microbiotes-hôte.** *Journées Utafifi: 17-19 octobre 2016; Nairobi, Kenya.*
- Hemery Y: Folate content of cereal-based fermented foods from Burkina-Faso and bioaccessibility of folate.** *Second annual meeting of the FoIEA project: 12-13 December 2016; Ouagadougou, Burkina-Faso.*
- Humblot C: Selection of folate producing lactic acid bacteria strains.** *Second annual meeting of the FoIEA project: 12-13 December 2016; Ouagadougou, Burkina-Faso.*
- Hemery Y: Folate content of cereal-based fermented foods and bioaccessibility-bioavailability assays.** *First annual meeting of the FoIEA project: 30-31 October 2015; Debre Zeit, Ethiopia.*
- Humblot C: Screening of bacterial strains in different cereal based fermented foods.** *First annual meeting of the FoIEA project: 30-31 October 2015; Debre Zeit, Ethiopia.*
- Guyot JP: Traditional fermented foods for modern research: latest news?** *Workshop UMR NUTRIPASS - UMR QualiSud - Université de Turin: 29 janvier 2015; Montpellier, France.*
- Humblot C: Functions of nutritional interest from lactic acid bacteria isolated from cereal based fermented foods.** *Workshop UMR NUTRIPASS - UMR QualiSud - Université de Turin: 29 janvier 2015; Montpellier, France.*
- Saubade F: Is it possible to increase the folate content in cereal based fermented foods using lactic acid bacteria?** *Workshop UMR NUTRIPASS - UMR QualiSud - Université de Turin: 29 janvier 2015; Montpellier, France.*
- Hemery Y: Contribution of cereal-based fermented foods to folate intake in European and African countries.** *Kick-off meeting of the FoIEA project: 13-14 November 2014; Montpellier, France.*
- Humblot C: Contribution of cereal-based fermented foods to folate intake in European and African countries.** *Kick-off meeting of the FoIEA project: 13-14 November 2014; Montpellier, France.*
- Humblot C: The food-matrix / microbiota / host relations.** *Center for Food Science and Nutrition, Addis Ababa University: November 2012; Addis Ababa, Ethiopia.*
- Avallone S, Hemery Y: Déterminants de la bioaccessibilité du fer dans les légumes et impact de la formulation et du procédé.** *Séminaire organisé par l'UMR NUTRIPASS "Le fer dans sa dimension aliment-nutrition-santé": 14 mai 2012; Montpellier, France.*
- Humblot C: Fer et microbiote intestinal.** *Séminaire organisé par l'UMR NUTRIPASS "Le fer dans sa dimension aliment-nutrition-santé": 14 mai 2012; Montpellier, France.*
- Mouquet-Rivier C: Le fer dans les aliments.** *Séminaire organisé par l'UMR NUTRIPASS "Le fer dans sa dimension aliment-nutrition-santé": 14 mai 2012; Montpellier, France.*
- Verniere C: Méthodes d'évaluation de la biodisponibilité du fer.** *Séminaire organisé par l'UMR NUTRIPASS "Le fer dans sa dimension aliment-nutrition-santé": 14 mai 2012; Montpellier, France.*
- Guyot JP: Screening of functional properties of lactic acid bacteria.** *Workshop "Biotransformations et Fermentation" du « Food Science & Technology, Bioprocessing Group» (Centre de Recherche Nestlé): 29 mars 2012; Lausanne, Switzerland.*

Expert assessments, communications in expert meetings

- Moustiés C, Bourlieu-Lacanal C, Hemery YM, Avallone S: Stabilité à l'oxydation des aliments fortifiés en vitamines dans les pays du Sud : détermination des leviers d'amélioration via un modèle prédictif.** *Groupe Lipides et Nutrition: 20 mars 2019; Paris, France.*
- Mouquet-Rivier C, Baye K, Icard-Vernière C, Guyot J: How -and to what extent- iron can be liberated from cereal-based food matrices?** *Meeting of the COST Action FA0905: Mineral-improved crop production for healthy food and feed meeting 28-29 October 2013; Norwich, UK.*
- Mouquet-Rivier C, Icard-Vernière C: Influence of food processing on mineral composition of plant foods.** *Meeting of the COST Action FA0905: Mineral-improved crop production for healthy food and feed meeting June 4-5 2012; Zurich, Switzerland.*

Presentations in internal scientific animation meetings

- Chapron M, Pianelli G, Hemery Y: Présentation du sujet de stage de M2 avec le GRET "Etude de la conservation de farines infantiles fortifiées locales au Niger".** *Animation scientifique des équipes "Nutrition Publique & Nutrition Aliments" de l'UMR NUTRIPASS: 13 mars 2018; Montpellier (France).*
- Lasserre M, Fioroni N: Présentation des sujets de stage de M2 avec le GRET dans le cadre du PFOA (Programme de Fortification Alimentaire pour les populations vulnérables à Madagascar) : - développement d'un produit fortifié pour les femmes en âge de procréer, - développement d'un aliment fortifié pour les enfants d'âge scolaire de 6 à 14 ans.** *Animation scientifique des équipes "Nutrition Publique & Nutrition Aliments" de l'UMR NUTRIPASS: 27 février 2018; Montpellier (France).*
- Humblot C: Gut microbiota.** *Workshop of the Center for Food Science and Nutrition, Addis Ababa University: February 1st 2018; Addis Ababa, Ethiopia.*
- Humblot C: Influence de l'aliment sur le microbiote intestinal.** *Animation scientifique de l'axe transversal "Aliments - Microbiotes - Hôtes" de l'UMR NUTRIPASS: 4 juillet 2017; Montpellier, France.*
- Yohannes S, Baye K, Thomas M, Humblot C: Study on the interaction of microbiota and iron metabolism.** *Animation scientifique de l'axe transversal "Aliments - Microbiotes - Hôtes" de l'UMR NUTRIPASS: 4 juillet 2017; Montpellier, France.*
- Humblot C: Aliments Microbiotes Hôtes.** *Animation scientifique de l'axe transversal "Aliments - Microbiotes - Hôtes" de l'UMR NUTRIPASS: juillet 2016; Montpellier, France.*
- Mouquet-Rivier C: Présentation du projet FF- IID: Feeding style and Fibre - Infant Intake Determinants ?** *Animation scientifique de l'équipe "Nutrition - Aliments" de l'UMR NUTRIPASS: 30 mars 2015; Montpellier, France.*
- Greffeuille V, Wieringa F, Turpin W, M'Rabt R, Berger J, Fortin S, Humblot C: Fortified Rice for Schoolchildren in Cambodia: the FORISCA project.** *Séminaire d'animation scientifique de l'UMR NUTRIPASS: 12 mai 2015; Montpellier, France.*
- Mouquet-Rivier C: Etude d'absorption du fer à partir de sauces à base de légumes-feuilles du Burkina Faso.** *Séminaire d'animation scientifique de l'UMR NUTRIPASS: 10 avril 2014; Montpellier, France.*

Humblot C, Avallone S: **Les tannases chez les bactéries lactiques**. Séminaire d'animation scientifique de l'UMR NUTRIPASS: octobre 2012; Montpellier, France.

Humblot C, Turpin W, Chevalier F, Picq C, Rochette I, Guyot JP: **Mécanismes moléculaires sous-tendant l'hydrolyse de l'amidon par des bactéries lactiques au cours de la fermentation d'une pâte de mil**. Séminaire d'animation scientifique de l'UMR NUTRIPASS: avril 2012; Montpellier, France.

PhD (« Doctorat ») & HDR (« Habilitation à Diriger les Recherches ») theses

Tamene A: **Screening of Folate Producing Bacteria from Injera: Implication on Folate Production during Fermentation and Bioavailability**. PhD Thesis. University of Addis Abeba, Center for Food Science and Nutrition; 2018; [Direction: Humblot C, Baye K]

Bationo F: **Les aliments céréaliers fermentés africains : un autre moyen de participer à la couverture des besoins en folates**. Thèse de Doctorat. Université de Montpellier, Ecole Doctorale GAIA; 2018; [Direction: Humblot C, Hemery Y]

Saubade F: **Potentiel nutritionnel du microbiote d'aliments fermentés à base de céréales : le cas des folates**. Thèse de Doctorat. Université de Montpellier, Ecole Doctorale GAIA; 2016; [Direction: Guyot JP, Humblot C, Hemery Y]

Mouquet-Rivier C: **Améliorer l'alimentation des jeunes enfants dans les Pays du Sud**. Mémoire d'Habilitation à Diriger les Recherches en Sciences du Vivant. Université de Montpellier, Ecole doctorale Sciences des Procédés - Sciences des Aliments; 2016

Amare E: **Nutritional Qualities, Health Benefits and Potential for Complementary Food Formulation of Three Varieties of Amaranth Grains Cultivated in Ethiopia as Affected by Processing**. Thèse de Doctorat. University of Addis Ababa, College of Natural Sciences; 2015; [Direction: Adish A, Mouquet-Rivier C]

Humblot C: **Les relations aliments-microbiotes-hôte**. Mémoire d'Habilitation à Diriger les Recherches en Sciences du Vivant. Université de Montpellier, Ecole doctorale Sciences des Procédés - Sciences des Aliments; 2015

Baye K: **Approches alimentaires d'amélioration de la biodisponibilité du fer et du zinc dans les aliments de complément consommés par les jeunes enfants en Ethiopie**. Thèse de Doctorat. Université Montpellier 2, Sciences Alimentaires; 2013; [Direction: Guyot JP, Mouquet-Rivier C]

Fatoumata H: **Optimisation de la rétention et de la biodisponibilité du fer et du zinc dans les plats à base de mil, sorgho ou maïs consommés par les jeunes enfants au Burkina Faso**. Thèse de Doctorat. Université Montpellier 2, Sciences Alimentaires; 2012; [Direction: Mouquet-Rivier C, Guyot JP]

Other theses (e.g. Masters)

2019

Bourbon G: **Évaluation de la mise en œuvre de la stratégie de supplémentation en vitamine A et du déparasitage en routine en Côte d'Ivoire**. Mémoire de Master 2. Université de Montpellier, Master Nutrition, Sciences des Aliments Parcours Nutrition Internationale; 2019; [Direction: Woi Messe L, Garnier D, Wieringa FT]

Maurel M: **Etude transversale de la disponibilité des produits alimentaires de grande consommation enrichis en micronutriment en Mauritanie : état des lieux et analyse des goulots d'étranglement à des fins de plaidoyers**. Mémoire de Master 2. Université de Montpellier, Master Nutrition, Sciences des Aliments Parcours Nutrition Internationale; 2019; [Direction: Baro M, Cissé D, Vernière C]

Tesfaye G: **Increasing the folate content of injera using highly folate producing LAB (Lactobacillus plantarum); commercial yeast powder (Saccharomyces cerevisiae) and their combination** Msc Thesis. Addis Ababa University, School of Graduate Studies, College of Natural Science, Food Science and Nutrition Center; 2019; [Direction: Baye K, Humblot C]

2018

Chapuis A: **Bioaccessibilité de la vitamine B9 dans un aliment fermenté traditionnel du Burkina-Faso : évaluation de l'impact du type de fermentation**. Mémoire de Master 1. Université de Montpellier, Master Nutrition, Sciences des Aliments; 2018; [Direction: Hemery Y]

Chapron M: **Comment optimiser l'efficacité nutritionnelle des farines infantiles fortifiées produites au Niger ?** Mémoire de Master 2. Université de Montpellier, Master Nutrition, Sciences des Aliments Parcours Nutrition Internationale; 2018; [Direction: Denizeau M, Hemery Y]

Fioroni N: **Contribuer au développement d'un aliment fortifié permettant de lutter contre les carences en micronutriments des femmes en âge de procréer (15-49 ans) à Madagascar**. Mémoire de Master 2. Université de Montpellier, Master Nutrition, Sciences des Aliments Parcours Nutrition Internationale; 2018; [Direction: Razakandrainy A, Mouquet-Rivier C]

Zoungrana S: **Caractérisation de la consommation du safou à Yaoundé et dans ses zones de production**. Mémoire de Master 2. Université de Montpellier, Master Nutrition, Sciences des Aliments Parcours Nutrition Internationale; 2018; [Direction: Icard-Vernière C]

2017

Roger A: **Diagnostic de la consommation du niébé auprès des adultes à Cotonou, Bénin**. ISTOM-AgroParisTech, Diplôme d'ingénieur d'ISTOM en agro-développement international; 2017; [Direction: Hemery Y]

Gueye D: **Bioaccessibilité de la vitamine B9 dans les aliments céréaliers fermentés : cas des produits consommés au Burkina-Faso**. Mémoire de Master 1. Université de Bordeaux, Master Nutrition et Sciences des Aliments; 2017; [Direction: Hemery Y]

Fioroni N: **Bioaccessibilité des folates dans des aliments céréaliers fermentés consommés au Burkina-Faso** Mémoire de Master 1. Université de Montpellier, Master Nutrition, Sciences des Aliments; 2017; [Direction: Hemery Y]

Margaill A: **Inventaire des aliments de complément commercialisés dans les régions extrême-Nord, Nord, Adamaoua et Est du Cameroun**. Mémoire de Master 2. Université de Montpellier, Master Nutrition, Sciences des Aliments Parcours Nutrition Internationale; 2017; [Direction: Mouquet-Rivier C, Nankap M]

Desalegn A: **Assessment of microbiological quality of bottled water brands available in Addis Ababa at different storage condition**. Msc Thesis. Addis Ababa, University, School of Graduate Studies, College of Natural Science, Food Science and Nutrition Center; 2017; [Direction: Baye K, Humblot C]

2016

Randriamanana A: **Diagnostic de la filière et caractérisation nutritionnelle des principaux aliments d'origine animale (Animal-Source Food) et importance dans l'alimentation des femmes et des jeunes enfants Burkinabés**. Mémoire de stage ingénieur. Agrocampus Ouest; 2016; [Direction: Mouquet-Rivier C, Vernière C]

Mulubrhan K: **Formulation of context-specific responsive feeding messages and evaluation of their cultural acceptability and feasibility in Mecha District, Ethiopia**. Msc Thesis. University of Addis Ababa, Center for Food Science & Nutrition; 2016; [Direction: Baye K, Mouquet-Rivier C]

- Le Merrer M: **Potentiel nutritionnel d'aliments céréaliers fermentés traditionnels du Burkina-Faso : teneurs totales en folates et bioaccessibilité de la vitamine B9** », Stage réalisé de mars à août 2016. *Mémoire de Master 2*. Université de Montpellier-SupAgro, Master "Sciences et Procédés des Agroressources pour l'Alimentation et l'Environnement"; 2016; [Direction: [Hemery Y](#)]
- Chapron M: **Développement de méthodes pour suivre l'évolution de la teneur en vitamine B9 au cours des étapes du procédé de production d'un aliment traditionnel du Burkina-Faso**. *Mémoire de Master 1*. Université de Montpellier, Master Chimie des Biomolécules; 2016; [Direction: [Hemery Y](#)]
- Dimaria SA: **Inventaire des aliments de complément locaux dans la région d'Afrique de l'Ouest et du Centre**. *Mémoire de Master 2*. Université de Montpellier, Master Nutrition, Sciences des Aliments Parcours Nutrition Internationale; 2016; [Direction: [Mouquet-Rivier C](#), [Schwartz H](#), [Zagré N](#)]

2015

- Tariku A: **Effect of Feeding Style on Intake of Complementary Foods, Appetite, and Nutritional Status of Infants Aged 9-11 Months in West Gojam, Ethiopia**. *Msc Thesis*. University of Addis Ababa, Center for Food Science & Nutrition; 2015; [Direction: [Baye K](#), [Mouquet-Rivier C](#)]
- Bensouilah F: **Caractérisation du comportement des micronutriments d'intérêt et des composés antinutritionnels des pois chiches et du niébé au cours des procédés de transformation**. *Mémoire de stage ingénieur*. SupAgro Montpellier, IARC; 2015; [Direction: [Dhuique-Meyer C](#), [Mouquet-Rivier C](#)]
- Cuenot-hodister A: **Adaptation de méthodes de dosage des vitamines B9 et B12, et application au suivi de la production de ces vitamines par des microorganismes**. *Mémoire de Master 1*. Université de Montpellier, Master Biologie Santé Spécialité Nutrition, Agrovalorisation, Sécurité de l'aliment; 2015; [Direction: [Hemery Y](#)]
- Dimaria SA: **Caractérisation de la fraction fibre d'aliments de complément à base de céréales et de légumineuses destinés à de jeunes enfants éthiopiens**. *Mémoire de Master 1*. Université de Montpellier, Master Biologie Santé Spécialité Nutrition, Agrovalorisation, Sécurité de l'aliment; 2015; [Direction: [Mouquet-Rivier C](#)]
- Ponce de Leon Rodriguez MdC: **Mise au point d'une méthode d'évaluation de la biodisponibilité des folates utilisant un modèle de digestion in vitro associé aux cellules CaCo-2 - Application à un aliment céréalier fermenté**. *Mémoire de Master 2*. Université de Montpellier, Master EDAMUS "Sustainable Management of Food Quality"; 2015; [Direction: [Hemery Y](#)]
- Picq P: **Impact de deux interventions de fortification des aliments sur la composition du microbiote intestinal d'enfants scolarisés au Cambodge**. *Mémoire de Master 2*. Université de Bordeaux, Master Sciences et Technologies; 2015; [Direction: [Humblot C](#)]
- Berrazega I: **Production et consommation de la vitamine B9 par les bactéries lactiques isolées d'un aliment céréalier fermenté**. *Mémoire d'ingénieur & de Master 2*. Montpellier SupAgro & Université Montpellier 1, Option IASS (Industries Agroalimentaires au Sud) & Master Biologie Santé Spécialité Valorisation agroalimentaire et en produits de santé des ressources tropicales et méditerranéennes; 2015; [Direction: [Humblot C](#)]

2014

- Baldit E: **Etude de l'influence du procédé de séchage solaire traditionnel sur la teneur en folate et en minéraux de légumes-feuilles consommés au Burkina Faso**. *Mémoire de Master 1*. Université Montpellier 1, Master Biologie Santé Spécialité Nutrition, Agrovalorisation, Sécurité de l'aliment; 2014; [Direction: [Mouquet-Rivier C](#)]
- Megret P: **Etude de l'influence des conditions de stockage sur la stabilité des vitamines A, B9 et B12 dans une farine de blé fortifiée**. *Mémoire de Master 1*. Université de Montpellier, Master Biologie Santé Spécialité Nutrition, Agrovalorisation, Sécurité de l'aliment; 2014; [Direction: [Hemery Y](#)]
- El Hadrati B: **Caractérisation des procédés de transformation de certains plats traditionnels à fort potentiel nutritionnel de la région de Sidi Bouzid en Tunisie et évaluation de leur influence sur la valeur nutritionnelle de ces plats**. *Mémoire de Master 2*. Université Montpellier 1, Master Biologie Santé Spécialité Nutrition, Agrovalorisation, Sécurité de l'aliment Parcours Nutrition dans les pays en développement; 2014; [Direction: [Mouquet-Rivier C](#)]
- Diouf R: **Etude de la consommation des biscuits en tant qu'aliment de complément au lait maternel dans la région du Brakna en Mauritanie, en vue d'une éventuelle production, commercialisation et promotion locale de biscuits fortifiés**. *Mémoire de Master 2*. Institut d'Administration des Entreprises, Master entrepreneuriat et management des petites et moyennes organisations; 2014; [Direction: [Herzele C](#), [Mouquet-Rivier C](#)]

2013

- Almoussa Almaksour Z: **Les bactéries lactiques peuvent-elles contribuer à l'enrichissement en folates d'un aliment céréalier fermenté ?**. *Mémoire de Master 2*. Université Montpellier 1, Master Biologie Santé Spécialité Nutrition, Agrovalorisation, Sécurité de l'aliment; 2013; [Direction: [Hemery Y](#), [Humblot C](#)]
- Bedo A: **Développement de la méthode de dosage des acides gras essentiels dans des aliments traditionnels d'Afrique de l'Ouest (extraction, méthylation, chromatographie en phase gazeuse)**. *Mémoire de Master 1*. Université Montpellier 1, Master Biologie Santé Spécialité Nutrition, Agrovalorisation, Sécurité de l'aliment; 2013; [Direction: [Mouquet-Rivier C](#), [Verniere C](#)]
- Courbis L: **Etude de la bioaccessibilité du fer et du zinc dans des sauces à base de légumes-feuilles améliorées, fortifiées ou non, consommées seules ou en accompagnement du tô, plat amylicé de base**. *Mémoire de Master 1*. Université Montpellier 1, Master Biologie Santé Spécialité Nutrition, Agrovalorisation, Sécurité de l'aliment; 2013; [Direction: [Mouquet-Rivier C](#), [Verniere C](#)]
- M'Rabt R: **Analyse du microbiote intestinal sous l'influence de paramètres physiologiques: approche par TTGE et PCR en temps réel**. *Mémoire de Master 2*. Université Montpellier 1, Master Biologie Santé Spécialité Nutrition, Agrovalorisation, Sécurité de l'aliment; 2013; [Direction: [Humblot C](#), [Ricort JM](#)]
- Almoussa Almaksour Z: **Contribution des bactéries lactiques à l'enrichissement en folates d'un aliment céréalier**. *Mémoire de Master 2*. Université de Montpellier I, Master Biologie Santé Spécialité Nutrition, Agrovalorisation, Sécurité de l'aliment Parcours Nutrition dans les pays en développement; 2013; [Direction: [Hemery Y](#)]

2012

- Andriamasinandriana M: **Etude de la consommation et de la valeur nutritionnelle des graines de légumineuses cultivées et consommées dans l'Androy**. *Mémoire de Master*. Université d'Antananarivo, Sciences de la Vie, Option Biochimie Appliquée aux Sciences de l'Alimentation et à la Nutrition; 2012; [Direction: [Hemery Y](#)]
- Andrianalindah TA: **Mesure de la digestibilité in vitro du fer et du zinc dans des espèces de légumes feuilles couramment consommés à Madagascar**. *Mémoire de Master*. Université d'Antananarivo, Sciences de la Vie, Option Biochimie Appliquée aux Sciences de l'Alimentation et à la Nutrition; 2012; [Direction: [Hemery Y](#)]
- Andrianjafimanana JM: **Capacité antioxydante des huiles extraites des graines de sept espèces de baobabs malgaches et détermination de leurs teneurs en composés phénoliques**. *Mémoire de Master*. Université d'Antananarivo, Sciences de la Vie, Option Biochimie Appliquée aux Sciences de l'Alimentation et à la Nutrition; 2012; [Direction: [Hemery Y](#)]
- Randrianantenaina F: **Caractéristiques nutritionnelles et facteurs antinutritionnels des feuilles des sept espèces de baobab (Adansonia) malgaches**. *Mémoire de Master*. Université d'Antananarivo, Sciences de la Vie, Option Biochimie Appliquée aux Sciences de l'Alimentation et à la Nutrition; 2012; [Direction: [Hemery Y](#)]

- Ranovona Z: **Capacité antioxydante, caractéristiques nutritionnelles et teneurs en facteurs antinutritionnels de légumes feuilles malgaches fréquemment consommés** *Mémoire de Master*. Université d'Antananarivo, Sciences de la Vie, Option Biochimie Appliquée aux Sciences de l'Alimentation et à la Nutrition; 2012; [Direction: [Hemery Y](#)]
- Feno MR: **Etude de la consommation des légumineuses à Antananarivo, et contribution des différentes variétés à l'équilibre nutritionnel des ménages**. *Mémoire de Master*. Université d'Antananarivo, Sciences de la Vie, Option Biochimie Appliquée aux Sciences de l'Alimentation et à la Nutrition; 2011; [Direction: [Hemery Y](#)]
- Rahelimandimby H: **Etude de la consommation des légumineuses à Antananarivo, et de l'influence des modes de préparation sur la réduction des teneurs en phytates**. *Mémoire de Master*. Université d'Antananarivo, Sciences de la Vie, Option Biochimie Appliquée aux Sciences de l'Alimentation et à la Nutrition; 2011; [Direction: [Hemery Y](#)]

Material for the general public: newspaper articles, radio, television, internet

- [Humblot C](#): **Santé en transition - Les dangers de la transition nutritionnelle - En Ethiopie, palier les carences avec l'injera**. *IRD - Le Mag'*: 16 octobre 2019.
- [Humblot C](#): **What to put in the lunch boxes of your kids** *Présentation au Lycée Guebre Mariam 2017; Addis Abeba, Ethiopie*.
- [Mouquet-Rivier C](#): **Le Yin et le Yang des légumineuses : du champ à l'assiette**. *Conférence : "Les Rendez vous du Mardi"* - Centre IRD 31 mai 2016; Montpellier, France.
- Exposition Fabuleuses Légumineuses**. 2016; [Direction: Baudouin E, Chevallier T, [Mouquet-Rivier C](#)] <http://expositions.ird.fr>
- [Humblot C](#): **Nutrition et santé** *Présentation au Lycée Guebre Mariam 2015; Addis Abeba, Ethiopie*.
- Site Web du projet Folea (Contribution of cereal-based fermented foods to Folate intake in European and African countries)** [<http://www.folea.eu/>] (Access Date: September 13th 2018).
- [Avallone S, Berger J](#): **Santé : les paradoxes de l'huile de palme**. In *Sciences au Sud*. Paris: IRD; 2013.
-