

List of Publications:

1. Guggisberg D., Zbinden D., Fehér N., Eggerschwiler L., Bosshart A., Portmann R., **Egger L.**, Raemy M., Schmidt R.S., (2025). "κ-casein genotypes and minerals in raw milk and their impact on coagulation properties." *International Dairy Journal* 164: 106204.
2. Blanco-Doval, A., Sousa, R., Barron, L. J. R., Portmann, R., **Egger, L.**, & Aldai, N. (2024). Assessment of in vitro digestibility and post-digestion peptide release of mare milk in relation to different management systems and lactation stages. *J Dairy Sci.*
3. Mashiah, L., Medini O., Calahorra A., Skaret J., Shani Levi C., **Egger L.**, Portmann R., Varela P., Sarkar A., Lesmes U. (2024). "Tailored Co-Extruded Cereals for Seniors: Fabrication, Palatability, and in vitro Digestibility." *Food Science and Human Wellness.*
4. Guggisberg, D., **Egger, L.**, Bosshart, A., Fehér, N., Eggerschwiler, L., Schmidt, R. S., & Portmann, R. (2024). Impact of genetic κ-casein variants (A, B, E) on chymosin-induced milk coagulation properties: Application of a new LC-MS-based genotyping method. *International Dairy Journal*, 105973.
5. Herrmann, M., Mehner, E., **Egger, L.**, Portmann, R., Hammer, L., & Nemecek, T. (2024). A comparative nutritional life cycle assessment of processed and unprocessed soy-based meat and milk alternatives including protein quality adjustment. *Frontiers in Sustainable Food Systems*, 8.
6. Reiche, A. M., Martín-Hernández, M. C., Spengler Neff, A., Bapst, B., Fleuti, C., Dohme-Meier, F., Hess, H. D., **Egger, L.**, & Portmann, R. (2024). The A1/A2 κ-casein genotype of cows, but not their horn status, influences peptide generation during simulated digestion of milk. *Journal of Dairy Science.*
7. Santos-Sánchez, G., Miralles, B., Brodkorb, A., Dupont, D., **Egger, L.**, & Recio, I. (2024). Current advances for in vitro protein digestibility. *Frontiers in Nutrition*, 11.
8. Hammer, L., Moretti, D., Béatrix, C.-A., Kandiah, P., Pellegrini, A., Abbühl-Eng, L., Portmann, R., & **Egger, L.** (2024). In vitro DIAAS of Swiss soybean cultivars using the INFOGEST model: increase in protein quality from soybean to soymilk and tofu. *Food Research International*, 113947.
9. Hammer, L., Moretti, D., Abbühl-Eng, L., Kandiah, P., Hilaj, N., Portmann, R., & **Egger, L.** (2023). Mealworm larvae (*Tenebrio molitor*) and crickets (*Acheta domesticus*) show high total protein in vitro digestibility and can provide good-to-excellent protein quality as determined by in vitro DIAAS. *Front Nutr*, 10, 1150581.
10. 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.
11. Romanò, A., Ivanovic, I., Segessemann, T., Vazquez Rojo, L., Widmer, J., **Egger, L.**, Dreier, M., Sesso, L., Vaccani, M., Schuler, M., Frei, D., Frey, J., Ahrens, C. H., Steiner, A., & Graber, H. U. (2023). Elucidation of the Bovine Intramammary Bacteriome and Resistome from healthy cows of Swiss dairy farms in the Canton Tessin. *Front Microbiol*, 14.
12. Sousa, R., Portmann, R., Recio, I., Dubois, S. and **Egger, L.**, 2023, "Comparison of in vitro digestibility and DIAAR between vegan and meat burgers before and after grilling". *Food Research International*, 166: p. 112569.
13. 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
14. Walther, B., Guggisbert, D., Badertscher, R., **Egger, L.**, Portmann, R., Dubois, S., Haldimann, M., Kopf-Bolan, K., Rhyn, 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.
15. 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.
16. 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.
17. 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.

18. **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.
19. 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.
20. 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.*
21. 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.
22. 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.
23. **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.
24. **Egger, L.**, O. Ménard and R. Portmann (2018). *Interdisciplinary Approaches to Food Digestion, Chapter: Quantitative Characterization of Digestion Processes*, Springer.
25. 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.
26. 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.
27. **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>.
28. **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.
29. 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.
30. 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.
31. **Egger, L.** and O. Ménard, *Update on bioactive peptides after milk and cheese digestion*. *Current Opinion in Food Science*, 2017. **14**: p. 116-121.