

Publications

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Articles scientifiques

2023

- [English version of an article] SIGRIST Marie, BIANQUIS Isabelle, **MICHAUD Maxime**, "The informal commercial cooking of Brazilian women in France: Between assignment, emancipation and networking", Revue européenne des migrations internationales, 2022/1-2 (Vol. 38), p. 239-260. DOI: 10.4000/remi.20535.
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- **Riantiningtyas R.**, Carrouel F., Bruyas A., Bredie W., Kwiecien C., **Giboreau A., Dougkas A.** (2023). Oral somatosensory alterations in head and neck cancer patients - an overview of the evidence and causes. Cancers (IF 6.575), Disponible en ligne : <chrome-extension://efaidnbmnnibpcajpcglclefindmkaj/https://univ-lyon1.hal.science/hal-03981572v1/preview/Riar>

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Chapitres d'ouvrages et ouvrages 2016 - 2007

Collection « Alimentation & Bien être » Institut Paul Bocuse & Apicil

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- "[Mieux comprendre les rejets alimentaires des jeunes enfants](#)", livret issu de la thèse de Damien Foinant, de la collection "Alimentation et Bien-être" Institut Paul Bocuse & Apicil

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2019

- "[Snacking, Grignotage...un impact de poids](#)", issu de la thèse de Xavier Allirot, de la collection "Alimentation & bien-être", Institut Paul Bocuse & Apicil

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