Yoav D Livney

List of Publications by Year
in descending order

77 papers	6,359 citations	76196 40 h-index	76769 74 g-index
78 all docs	78 docs citations	78 times ranked	6514 citing authors

#	Article	IF	Citations
1	Milk proteins as vehicles for bioactives. Current Opinion in Colloid and Interface Science, 2010, 15, 73-83.	3.4	766
2	Casein micelle as a natural nano-capsular vehicle for nutraceuticals. Food Hydrocolloids, 2007, 21, 936-942.	5.6	464
3	Nanomedicine for targeted cancer therapy: Towards the overcoming of drug resistance. Drug Resistance Updates, 2011, 14, 150-163.	6.5	415
4	Beta-lactoglobulin and its nanocomplexes with pectin as vehicles for Ï‰-3 polyunsaturated fatty acids. Food Hydrocolloids, 2009, 23, 1120-1126.	5.6	331
5	Thermally-induced proteinâ€“polyphenol co-assemblies: beta lactoglobulin-based nanocomplexes as protective nanovehicles for EGCG. Food Hydrocolloids, 2010, 24, 735-743.	5.6	278
6	Targeted nanomedicine for cancer therapeutics: Towards precision medicine overcoming drug resistance. Drug Resistance Updates, 2017, 31, 15-30.	6.5	242
7	Re-assembled casein micelles and casein nanoparticles as nano-vehicles for Ï‰-3 polyunsaturated fatty acids. Food Hydrocolloids, 2011, 25, 1270-1276.	5.6	228
8	Stability and bioavailability of vitamin D nanoencapsulated in casein micelles. Food and Function, 2012, 3, 737.	2.1	205
9	Thermally-induced Î²-lactoglobulinâ€“EGCG nanovehicles: Loading, stability, sensory and digestive-release study. Food Hydrocolloids, 2012, 29, 57-67.	5.6	185
10	Rationally designed nanovehicles to overcome cancer chemoresistance. Advanced Drug Delivery Reviews, 2013, 65, 1716-1730.	6.6	185
11	Extraction of proteins from two marine macroalgae, Ulva sp. and Gracilaria sp., for food application, and evaluating digestibility, amino acid composition and antioxidant properties of the protein concentrates. Food Hydrocolloids, 2019, 87, 194-203.	5.6	152
12	Beta-lactoglobulinâ€“polysaccharide complexes as nanovehicles for hydrophobic nutraceuticals in non-fat foods and clear beverages. International Dairy Journal, 2010, 20, 686-693.	1.5	147
13	Nanostructured delivery systems in food: latest developments and potential future directions. Current Opinion in Food Science, 2015, 3, 125-135.	4.1	135
14	Arabinogalactanâ˜Folic Acidâ˜Drug Conjugate for Targeted Delivery and Target-Activated Release of Anticancer Drugs to Folate Receptor-Overexpressing Cells. Biomacromolecules, 2010, 11, 294-303.	2.6	120
15	Beta-casein nanovehicles for oral delivery of chemotherapeutic drugs. Nanomedicine: Nanotechnology, Biology, and Medicine, 2010, 6, 119-126.	1.7	118
16	Î²-Casein nanoparticle-based oral drug delivery system for potential treatment of gastric carcinoma: Stability, target-activated release and cytotoxicity. European Journal of Pharmaceutics and Biopharmaceutics, 2012, 80, 298-305.	2.0	118
17	Maillard-conjugate based coreâ€“shell co-assemblies for nanoencapsulation of hydrophobic nutraceuticals in clear beverages. Food and Function, 2012, 3, 262-270.	2.1	116
18	Micellization of Bovine Î²-Casein Studied by Isothermal Titration Microcalorimetry and Cryogenic Transmission Electron Microscopy. Journal of Agricultural and Food Chemistry, 2006, 54, 5555-5561.	2.4	113

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19	Beta-casein Nanoparticles as an Oral Delivery System for Chemotherapeutic Drugs: Impact of Drug Structure and Properties on Co-assembly. Pharmaceutical Research, 2010, 27, 2175-2186.	1.7	111
20	Î²-Lactoglobulinâ€“naringenin complexes: Nano-vehicles for the delivery of a hydrophobic nutraceutical. Food Hydrocolloids, 2014, 40, 214-224.	5.6	78
21	Starch from the sea: The green macroalga Ulva ohnoi as a potential source for sustainable starch production in the marine biorefinery. Algal Research, 2019, 37, 215-227.	2.4	78
22	Î²-caseinâ€“based nanovehicles for oral delivery of chemotherapeutic drugs: drug-protein interactions and mitoxantrone loading capacity. Nanomedicine: Nanotechnology, Biology, and Medicine, 2010, 6, 547-555.	1.7	74
23	Hyaluronic acid-serum albumin conjugate-based nanoparticles for targeted cancer therapy. Oncotarget, 2017, 8, 24337-24353.	0.8	73
24	Microcalorimetric Study of the Effects of a Chaotropic Salt, KSCN, on the Lower Critical Solution Temperature (LCST) of Aqueous Poly(N-isopropylacrylamide) (PNIPA) Solutions. Macromolecules, 2010, 43, 480-487.	2.2	72
25	Î²-casein nanovehicles for oral delivery of chemotherapeutic drug combinations overcoming P-glycoprotein-mediated multidrug resistance in human gastric cancer cells. Oncotarget, 2016, 7, 23322-23334.	0.8	69
26	Potato protein- based carriers for enhancing bioavailability of astaxanthin. Food Hydrocolloids, 2019, 96, 72-80.	5.6	65
27	Potato protein based nanovehicles for health promoting hydrophobic bioactives in clear beverages. Food Hydrocolloids, 2016, 57, 229-235.	5.6	61
28	Interactions between inorganic salts and polyacrylamide in aqueous solutions and gels. Journal of Polymer Science, Part B: Polymer Physics, 2003, 41, 508-519.	2.4	57
29	Albumin and Hyaluronic Acid-Coated Superparamagnetic Iron Oxide Nanoparticles Loaded with Paclitaxel for Biomedical Applications. Molecules, 2017, 22, 1030.	1.7	56
30	Steric Effects Governing Disulfide Bond Interchange during Thermal Aggregation in Solutions of Î²-Lactoglobulin B and Î±-Lactalbumin. Journal of Agricultural and Food Chemistry, 2003, 51, 8098-8106.	2.4	55
31	Cancer cell-selective, clathrin-mediated endocytosis of aptamer decorated nanoparticles. Oncotarget, 2018, 9, 20993-21006.	0.8	55
32	A Study of Î²-Casein Tertiary Structure by Intramolecular Crosslinking and Mass Spectrometry. Journal of Dairy Science, 2004, 87, 3638-3647.	1.4	54
33	Plant-Based Seafood Analogs. Molecules, 2021, 26, 1559.	1.7	53
34	Influence of thermal processing on the properties of dairy colloids. Current Opinion in Colloid and Interface Science, 2003, 8, 359-364.	3.4	52
35	Bioavailability, rheology and sensory evaluation of fat-free yogurt enriched with VD₃encapsulated in re-assembled casein micelles. Food and Function, 2016, 7, 1477-1482.	2.1	52
36	Delivery of bioactives in food for optimal efficacy: What inspirations and insights can be gained from pharmaceutics?. Trends in Food Science and Technology, 2019, 91, 557-573.	7.8	51

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37	Re-assembled casein micelles improve in vitro bioavailability of vitamin D in a Caco-2 cell model. Food and Function, 2017, 8, 2133-2141.	2.1	50
38	Self-assembly of hydrophobin and its co-assembly with hydrophobic nutraceuticals in aqueous solutions: Towards application as delivery systems. Food Hydrocolloids, 2014, 35, 28-35.	5.6	46
39	Functional Protein Concentrates Extracted from the Green Marine Macroalga Ulva sp., by High Voltage Pulsed Electric Fields and Mechanical Press. ACS Sustainable Chemistry and Engineering, 2018, 6, 13696-13705.	3.2	45
40	Specificity of Disulfide Bond Formation during Thermal Aggregation in Solutions of Î²-Lactoglobulin B and Îº-Casein A. Journal of Agricultural and Food Chemistry, 2004, 52, 5527-5532.	2.4	43
41	Soybean Î²-Conglycinin Nanoparticles for delivery of hydrophobic nutraceuticals. Food Biophysics, 2014, 9, 332-340.	1.4	43
42	High-Voltage Pulsed Electric Field Preprocessing Enhances Extraction of Starch, Proteins, and Ash from Marine Macroalgae Ulva ohnoi. ACS Sustainable Chemistry and Engineering, 2019, 7, 17453-17463.	3.2	43
43	Improved antioxidant activity, bioaccessibility and bioavailability of EGCG by delivery in Î²-lactoglobulin particles. Journal of Functional Foods, 2019, 52, 121-130.	1.6	40
44	Soy Î²-Conglycininâ^'Curcumin Nanocomplexes for Enrichment of Clear Beverages. Food Biophysics, 2015, 10, 195-206.	1.4	38
45	Selective eradication of human non-small cell lung cancer cells using aptamer-decorated nanoparticles harboring a cytotoxic drug cargo. Cell Death and Disease, 2019, 10, 702.	2.7	33
46	The role of dietary proteins and carbohydrates in gut microbiome composition and activity: A review. Food Hydrocolloids, 2021, 120, 106911.	5.6	33
47	Swelling of dextran gel and osmotic pressure of soluble dextran in the presence of salts. Journal of Polymer Science, Part B: Polymer Physics, 2001, 39, 2740-2750.	2.4	30
48	Proteinâ€oligosaccharide conjugates as novel prebiotics. Polymers for Advanced Technologies, 2019, 30, 2577-2585.	1.6	30
49	Î²-Casein micelles for oral delivery of SN-38 and elacridar to overcome BCRP-mediated multidrug resistance in gastric cancer. European Journal of Pharmaceutics and Biopharmaceutics, 2018, 133, 240-249.	2.0	29
50	The bioavailability of vitamin D3, a model hydrophobic nutraceutical, in casein micelles, as model protein nanoparticles: Human clinical trial results. Journal of Functional Foods, 2017, 30, 321-325.	1.6	28
51	Saccharideâ€structure effects on poly Nâ€isopropylacrylamide phase transition in aqueous media; Reflections on protein stability. Journal of Polymer Science, Part B: Polymer Physics, 2008, 46, 2307-2318.	2.4	24
52	The effect of sugar stereochemistry on protein self-assembly: the case of Î²-casein micellization in different aldohexose solutions. Physical Chemistry Chemical Physics, 2015, 17, 3599-3606.	1.3	24
53	Sugar stereochemistry effects on water structure and on protein stability: The templating concept. Food Hydrocolloids, 2015, 48, 27-37.	5.6	23
54	A milkfat globule membrane-inspired approach for encapsulation of emulsion oil droplets. Food Hydrocolloids, 2017, 65, 121-129.	5.6	23

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55	Influence of temperature on crystallization of lactose in iceâ€cream. International Journal of Food Science and Technology, 1995, 30, 311-320.	1.3	21
56	Delivery to the gut microbiota: A rapidly proliferating research field. Advances in Colloid and Interface Science, 2019, 274, 102038.	7.0	20
57	Targeted nanomedicine modalities for prostate cancer treatment. Drug Resistance Updates, 2021, 56, 100762.	6.5	20
58	Isomeric sugar effects on thermal phase transition of aqueous PNIPA solutions, probed by ATR-FTIR spectroscopy; insights to protein protection by sugars. Colloid and Polymer Science, 2011, 289, 281-290.	1.0	18
59	Mechanisms of saccharide protection against epigallocatechin-3-gallate deterioration in aqueous solutions. Food Chemistry, 2013, 139, 1105-1112.	4.2	17
60	Î²-Lactoglobulin delivery system for enhancing EGCG biological efficacy in HFD obesity mice model. Journal of Functional Foods, 2019, 59, 362-370.	1.6	17
61	Developing Body-Components-Based Theranostic Nanoparticles for Targeting Ovarian Cancer. Pharmaceutics, 2019, 11, 216.	2.0	17
62	Oligosaccharide-lactoferrin shell-crosslinked particles for selective targeting of proteins to probiotic bacteria in the colon. Food Hydrocolloids, 2021, 120, 106973.	5.6	17
63	Interactions of glucose and polyacrylamide in solutions and gels. Journal of Polymer Science, Part B: Polymer Physics, 2003, 41, 3053-3063.	2.4	16
64	Harnessing proteins to control crystal size and morphology, for improved delivery performance of hydrophobic bioactives, using genistein as a model. Food Hydrocolloids, 2017, 63, 97-107.	5.6	15
65	Sugar beet pectin as a natural carrier for curcumin, a water-insoluble bioactive for food and beverage enrichment: Formation and characterization. Innovative Food Science and Emerging Technologies, 2021, 74, 102858.	2.7	13
66	Hydrationâ€mediated effects of saccharide stereochemistry on poly(Nâ€isopropylacrylamide) gel swelling. Journal of Polymer Science, Part B: Polymer Physics, 2011, 49, 523-530.	2.4	12
67	Targeted Nanoparticles Harboring Jasmine-Oil-Entrapped Paclitaxel for Elimination of Lung Cancer Cells. International Journal of Molecular Sciences, 2021, 22, 1019.	1.8	10
68	Novel Selectively Targeted Multifunctional Nanostructured Lipid Carriers for Prostate Cancer Treatment. Pharmaceutics, 2022, 14, 88.	2.0	9
69	Mechanisms of absorption of vitamin D₃ delivered in protein nanoparticles in the absence and presence of fat. Food and Function, 2021, 12, 4935-4946.	2.1	6
70	Physicochemical, rheological and digestibility characterization of starch extracted from the marine green macroalga Ulva ohnoi. Food Hydrocolloids, 2021, 120, 106892.	5.6	6
71	Enhancing the bioavailability of encapsulated hydrophobic nutraceuticals: Insights from in vitro, in vivo,Âand clinical studies. Current Opinion in Food Science, 2022, 45, 100832.	4.1	6
72	Enhancing the oral bioavailability of natural astaxanthin using plant-based micro- and nano-encapsulation materials: Results of an In vitro evaluation and a cross-over study in humans. Precision Nanomedicine, 2020, 3, .	0.4	5

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73	Nanoencapsulation Technologies. Food Engineering Series, 2017, , 143-169.	0.3	4
74	Delivery of Functionality in Complex Food Systems: Physically Inspired Approaches from Nanoscale to Microscale: 5th Symposium. Food Biophysics, 2014, 9, 301.	1.4	1
75	Hydration-Mediated Effects of Saccharide Stereochemistry on Protein Heat Stability. ACS Symposium Series, 2017, , 171-195.	0.5	0
76	8th International symposium on delivery of functionality in complex food systems (DOF 2019). Food and Function, 2020, 11, 9316-9316.	2.1	0
77	Polyelectrolytes, Properties. , 2014, , 1639-1650.		0