

Thomas HaertlÃ©

List of Publications by Year in descending order

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152
papers

5,230
citations

81743

39
h-index

110170

64
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156
docs citations

156
times ranked

4888
citing authors

#	ARTICLE	IF	CITATIONS
1	Improvement of functional properties of β -lactoglobulin glycated through the Maillard reaction is related to the nature of the sugar. <i>International Dairy Journal</i> , 2001, 11, 145-152.	1.5	231
2	Effects of Heating and Glycation of β -Lactoglobulin on Its Recognition by IgE of Sera from Cow Milk Allergy Patients. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 4974-4982.	2.4	167
3	Probing the fatty acid binding site of β -lactoglobulins. <i>The Protein Journal</i> , 1993, 12, 443-449.	1.1	150
4	High yield purification and physico-chemical properties of full-length recombinant allelic variants of sheep prion protein linked to scrapie susceptibility. <i>FEBS Journal</i> , 2000, 267, 2833-2839.	0.2	145
5	Role of Copper in the Onset of Alzheimer's Disease Compared to Other Metals. <i>Frontiers in Aging Neuroscience</i> , 2017, 9, 446.	1.7	141
6	Purification and characterization of two bacteriocins produced by lactic acid bacteria isolated from Mongolian airag. <i>Journal of Applied Microbiology</i> , 2006, 101, 837-848.	1.4	138
7	Alpha-lactalbumin: A new carrier for vitamin D3 food enrichment. <i>Food Hydrocolloids</i> , 2015, 45, 124-131.	5.6	124
8	Scavenging of Free Radicals, Antimicrobial, and Cytotoxic Activities of the Maillard Reaction Products of β -Lactoglobulin Glycated with Several Sugars. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 5031-5038.	2.4	113
9	Amyloidogenic Unfolding Intermediates Differentiate Sheep Prion Protein Variants. <i>Journal of Molecular Biology</i> , 2002, 322, 799-814.	2.0	113
10	Spectroscopic and theoretical investigation of oxalate-palladium interactions with β -lactoglobulin. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2014, 118, 1038-1046.	2.0	107
11	β -Lactoglobulin binds retinol and protoporphyrin IX at two different binding sites. <i>FEBS Letters</i> , 1990, 277, 223-226.	1.3	102
12	Induction of new physicochemical and functional properties by the glycosylation of whey proteins. <i>The Protein Journal</i> , 1998, 17, 495-503.	1.1	97
13	Sequential Generation of Two Structurally Distinct Ovine Prion Protein Soluble Oligomers Displaying Different Biochemical Reactivities. <i>Journal of Molecular Biology</i> , 2005, 347, 665-679.	2.0	92
14	Maillard glycation of β -lactoglobulin induces conformation changes. <i>Molecular Nutrition and Food Research</i> , 2002, 46, 58-63.	0.0	83
15	Binding of retinoids and β -carotene to β -lactoglobulin. Influence of protein modifications. <i>BBA - Proteins and Proteomics</i> , 1991, 1079, 316-320.	2.1	80
16	Technological properties of candidate probiotic <i>Lactobacillus plantarum</i> strains. <i>International Dairy Journal</i> , 2009, 19, 696-702.	1.5	80
17	Alcohol-induced changes of β -lactoglobulin - retinol-binding stoichiometry. <i>Protein Engineering, Design and Selection</i> , 1990, 4, 185-190.	1.0	75
18	Interaction of bovine α -lactalbumin with fatty acids as determined by partition equilibrium and fluorescence spectroscopy. <i>International Dairy Journal</i> , 2006, 16, 18-25.	1.5	72

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19	Binding of β -carotene to whey proteins: Multi-spectroscopic techniques and docking studies. <i>Food Chemistry</i> , 2019, 277, 96-106.	4.2	72
20	Effect of Pulsed-Light Treatment on Milk Proteins and Lipids. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 1984-1991.	2.4	71
21	A health concern regarding the protein corona, aggregation and disaggregation. <i>Biochimica Et Biophysica Acta - General Subjects</i> , 2019, 1863, 971-991.	1.1	71
22	β -Lactoglobulin: An efficient nanocarrier for advanced delivery systems. <i>Nanomedicine: Nanotechnology, Biology, and Medicine</i> , 2017, 13, 1685-1692.	1.7	70
23	Role of free Cys121 in stabilization of bovine beta-lactoglobulin B. <i>Protein Engineering, Design and Selection</i> , 1998, 11, 1065-1073.	1.0	65
24	Interactions of β -Lactoglobulin Variants A and B with Vitamin A. Competitive Binding of Retinoids and Carotenoids. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 4114-4119.	2.4	62
25	Proteolytic action of <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> CRL 656 reduces antigenic response to bovine β -lactoglobulin. <i>Food Chemistry</i> , 2011, 127, 487-492.	4.2	61
26	Maillard glycation of β -lactoglobulin with several sugars: comparative study of the properties of the obtained polymers and of the substituted sites. <i>Dairy Science and Technology</i> , 2001, 81, 651-666.	0.9	61
27	Potential use of lactic acid bacteria for reduction of allergenicity and for longer conservation of fermented foods. <i>Trends in Food Science and Technology</i> , 2011, 22, 509-516.	7.8	60
28	Assessment of the immunoglobulin E-mediated immune response to milk-specific proteins in allergic patients using microarrays. <i>Clinical and Experimental Allergy</i> , 2008, 38, 686-693.	1.4	55
29	A Recombinant C121S Mutant of Bovine β -Lactoglobulin Is More Susceptible to Peptic Digestion and to Denaturation by Reducing Agents and Heating. <i>Biochemistry</i> , 2004, 43, 6312-6321.	1.2	53
30	Conformational Stability and Binding Properties of Porcine Odorant Binding Protein. <i>Biochemistry</i> , 1999, 38, 15043-15051.	1.2	52
31	Combined microwave and enzymatic treatments for β -lactoglobulin and bovine whey proteins and their effect on the IgE immunoreactivity. <i>European Food Research and Technology</i> , 2011, 233, 859-867.	1.6	52
32	Characterization of mare caseins. Identification of α_{S1} - and α_{S2} -caseins. <i>Dairy Science and Technology</i> , 2000, 80, 223-235.	0.9	51
33	Structure-function relationship of β -lactoglobulin in the presence of dodecyltrimethyl ammonium bromide. <i>Colloids and Surfaces B: Biointerfaces</i> , 2010, 75, 268-274.	2.5	50
34	Impact of Maillard type glycation on properties of beta-lactoglobulin. <i>Biotechnology Advances</i> , 2006, 24, 629-632.	6.0	49
35	Angiotensin I-converting-enzyme (ACE)-inhibitory activity of tryptic peptides of ovine β -lactoglobulin and of milk yoghurts obtained by using different starters. <i>Dairy Science and Technology</i> , 2005, 85, 141-152.	0.9	49
36	CHARACTERIZATION OF THE MAILLARD REACTION PRODUCTS OF β -LACTOGLOBULIN GLUCOSYLATED IN MILD CONDITIONS. <i>Journal of Food Biochemistry</i> , 2001, 25, 33-55.	1.2	46

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37	Peptic hydrolysis of ovine β -lactoglobulin and α -lactalbumin Exceptional susceptibility of native ovine β -lactoglobulin to pepsinolysis. <i>International Dairy Journal</i> , 2005, 15, 17-27.	1.5	46
38	Screening of strains of Lactococci isolated from Egyptian dairy products for their proteolytic activity. <i>Food Chemistry</i> , 2010, 120, 758-764.	4.2	45
39	Binding of benzo(?)pyrene, ellipticine, and cis-parinaric acid to β -lactoglobulin: Influence of protein modifications. <i>The Protein Journal</i> , 1992, 11, 645-652.	1.1	42
40	Purification and biochemical characterization of stable alkaline protease Prot-2 from <i>Botrytis cinerea</i> . <i>Process Biochemistry</i> , 2011, 46, 2301-2310.	1.8	42
41	Glycodelin and β -lactoglobulin, lipocalins with a high structural similarity, differ in ligand binding properties. <i>FEBS Letters</i> , 1999, 450, 158-162.	1.3	39
42	Beta-casein and its complexes with chitosan as nanovehicles for delivery of a platinum anticancer drug. <i>Colloids and Surfaces B: Biointerfaces</i> , 2013, 112, 362-367.	2.5	39
43	<i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> CRL 454 cleaves allergenic peptides of β -lactoglobulin. <i>Food Chemistry</i> , 2015, 170, 407-414.	4.2	39
44	Modifications of the charges at the N-terminus of bovine β -casein: Consequences on its structure and its micellisation. <i>Food Hydrocolloids</i> , 2007, 21, 180-190.	5.6	37
45	Nucleoside conformations. <i>Biochimie</i> , 1974, 56, 501-507.	1.3	36
46	Impact of esterification on the folding and the susceptibility to peptic proteolysis of β -lactoglobulin. <i>BBA - Proteins and Proteomics</i> , 1995, 1248, 170-176.	2.1	36
47	Chaperone activities of bovine and camel β -caseins: Importance of their surface hydrophobicity in protection against alcohol dehydrogenase aggregation. <i>International Journal of Biological Macromolecules</i> , 2008, 42, 392-399.	3.6	34
48	Chaperone-like activities of different molecular forms of β -casein. Importance of polarity of N-terminal hydrophilic domain. <i>Biopolymers</i> , 2009, 91, 623-632.	1.2	34
49	Comparative analysis of β -casein proteolysis by PrtP proteinase from <i>Lactobacillus paracasei</i> subsp. <i>paracasei</i> BGHN14, PrtR proteinase from <i>Lactobacillus rhamnosus</i> BGT10 and PrtH proteinase from <i>Lactobacillus helveticus</i> BGRA43. <i>International Dairy Journal</i> , 2011, 21, 863-868.	1.5	34
50	Thiol-induced oligomerization of α -lactalbumin at high pressure. <i>The Protein Journal</i> , 1996, 15, 501-509.	1.1	33
51	Interpretation of DSC data on protein denaturation complicated by kinetic and irreversible effects. <i>Journal of Biotechnology</i> , 2000, 79, 269-280.	1.9	33
52	STUDY OF FACTORS INFLUENCING PROTEIN ESTERIFICATION USING β -LACTOGLOBULIN AS A MODEL. <i>Journal of Food Biochemistry</i> , 2000, 24, 381-398.	1.2	32
53	Sheep Prion Protein Synthetic Peptide Spanning Helix 1 and β -Strand 2 (Residues 142-166) Shows β -Hairpin Structure in Solution. <i>Journal of Biological Chemistry</i> , 2001, 276, 46364-46370.	1.6	32
54	β -Lactoglobulin Structure and Retinol Binding Changes in Presence of Anionic and Neutral Detergents. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 7528-7534.	2.4	32

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55	Kinetics of \hat{I}^2 -casein hydrolysis by wild-type and engineered trypsin. <i>Biopolymers</i> , 2000, 54, 355-364.	1.2	31
56	Interactions of $\hat{I}^2\hat{A}\hat{E}$ -lactoglobulin with serotonin and arachidonyl serotonin. <i>Biopolymers</i> , 2011, 95, 871-880.	1.2	31
57	Soy milk fermentation by <i>Enterococcus faecalis</i> VB43 leads to reduction in the immunoreactivity of allergenic proteins \hat{I}^2 -conglycinin (7S) and glycinin (11S). <i>Beneficial Microbes</i> , 2017, 8, 635-643.	1.0	31
58	Olfactory-like receptor cDNAs are present in human lingual cDNA libraries. <i>Biochemical and Biophysical Research Communications</i> , 2005, 333, 264-272.	1.0	30
59	Antiviral Activity of Esterified \hat{I}^{\pm} -Lactalbumin and \hat{I}^2 -Lactoglobulin against Herpes Simplex Virus Type 1. Comparison with the Effect of Acyclovir and \hat{I}^{\pm} -Polylysines. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 10214-10220.	2.4	30
60	Baric Oligomerization in \hat{I}^{\pm} -Lactalbumin/ \hat{I}^2 -Lactoglobulin Mixtures. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 19-22.	2.4	27
61	Ethanol-induced conformational transitions in holo- \hat{I}^{\pm} -lactalbumin: Spectral and calorimetric studies. , 1998, 46, 253-265.		27
62	Peptic hydrolysis of bovine \hat{I}^2 -lactoglobulin under microwave treatment reduces its allergenicity in an <i>ex vivo</i> murine allergy model. <i>International Journal of Food Science and Technology</i> , 2015, 50, 356-364.	1.3	27
63	Regulation of trypsin activity by Cu^{2+} chelation of the substrate binding site. <i>Protein Engineering, Design and Selection</i> , 1997, 10, 551-560.	1.0	26
64	Production and Epitopic Characterization of Monoclonal Antibodies Against Bovine \hat{I}^2 -Lactoglobulin. <i>Journal of Dairy Science</i> , 1997, 80, 1977-1987.	1.4	26
65	Peptide and immunochemical mapping of the ectodomain of the porcine LH receptor. <i>Journal of Molecular Endocrinology</i> , 1996, 16, 15-25.	1.1	25
66	Anticytomegaloviral Activity of Esterified Milk Proteins and \hat{I}^{\pm} -Polylysines. <i>Journal of Molecular Microbiology and Biotechnology</i> , 2007, 13, 255-258.	1.0	25
67	Beneficial Protective Role of Endogenous Lactic Acid Bacteria Against Mycotic Contamination of Honeybee Beebread. <i>Probiotics and Antimicrobial Proteins</i> , 2018, 10, 638-646.	1.9	25
68	Thymidylate Synthetase from <i>Escherichia coli</i> K12. Purification, and Dependence of Kinetic Properties on Sugar Conformation and Size of the 2' Substituent. <i>FEBS Journal</i> , 1979, 102, 223-230.	0.2	24
69	Phosphorylation of \hat{I}^2 -Lactoglobulin under Mild Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 59-62.	2.4	24
70	Immunization against exon 1 decapeptides from the lutropin/choriogonadotropin receptor or the follitropin receptor as potential male contraceptive. <i>Journal of Reproductive Immunology</i> , 1996, 32, 37-54.	0.8	24
71	Binding studies of crocin to \hat{I}^2 -Lactoglobulin and its impacts on both components. <i>Food Hydrocolloids</i> , 2020, 108, 106003.	5.6	24
72	Influence of pH on the structural changes of \hat{I}^2 -lactoglobulin studied by tryptic hydrolysis. <i>BBA - Proteins and Proteomics</i> , 1991, 1077, 31-34.	2.1	23

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73	How the Substitution of K188 of Trypsin Binding Site by Aromatic Amino Acids Can Influence the Processing of \hat{I}^2 -Casein. <i>Biochemical and Biophysical Research Communications</i> , 1998, 246, 847-858.	1.0	22
74	RECENT PROGRESS IN PROCESSING OF DAIRY PROTEINS: A REVIEW. <i>Journal of Food Biochemistry</i> , 1999, 23, 367-407.	1.2	22
75	New GPCRs from a Human Lingual cDNA Library. <i>Chemical Senses</i> , 2001, 26, 1157-1166.	1.1	22
76	Inhibition of Bacteriophage M13 Replication with Esterified Milk Proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 3800-3806.	2.4	22
77	Cu(II) induces small-size aggregates with amyloid characteristics in two alleles of recombinant ovine prion proteins. <i>Biochimica Et Biophysica Acta - Proteins and Proteomics</i> , 2006, 1764, 1218-1226.	1.1	22
78	Secondary structure and colloidal stability of beta-casein in microheterogeneous water-ethanol solutions. <i>Food Hydrocolloids</i> , 2017, 63, 349-355.	5.6	22
79	N-homocysteinylation of ovine prion protein induces amyloid-like transformation. <i>Archives of Biochemistry and Biophysics</i> , 2012, 526, 29-37.	1.4	21
80	Proteolytic activity of <i>Enterococcus faecalis</i> VB63F for reduction of allergenicity of bovine milk proteins. <i>Journal of Dairy Science</i> , 2016, 99, 5144-5154.	1.4	21
81	Brazilian artisanal ripened cheeses as sources of proteolytic lactic acid bacteria capable of reducing cow milk allergy. <i>Journal of Applied Microbiology</i> , 2018, 125, 564-574.	1.4	21
82	Chemometric study of the aggregation of alcohol dehydrogenase and its suppression by \hat{I}^2 -caseins: A mechanistic perspective. <i>Analytica Chimica Acta</i> , 2008, 613, 40-47.	2.6	20
83	Ethanol Effect on the Structure of \hat{I}^2 -Lactoglobulin B and Its Ligand Binding. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 8680-8684.	2.4	19
84	Proteolytic activities and safety of use of Enterococci strains isolated from traditional Azerbaijani dairy products. <i>European Food Research and Technology</i> , 2011, 233, 131-140.	1.6	19
85	Neutral Serine Protease from <i>Penicillium italicum</i> . Purification, Biochemical Characterization, and Use for Antioxidative Peptide Preparation from <i>Scorpaena notata</i> Muscle. <i>Applied Biochemistry and Biotechnology</i> , 2014, 174, 186-205.	1.4	19
86	Electrochemical modifications of proteins: disulfide bonds reduction. <i>Food Chemistry</i> , 2002, 77, 309-315.	4.2	18
87	Milk protein-based nanodelivery systems for the cancer treatment. <i>Journal of Nanostructure in Chemistry</i> , 2021, 11, 483-500.	5.3	18
88	Mouse orthologs of human olfactory-like receptors expressed in the tongue. <i>Gene</i> , 2006, 381, 42-48.	1.0	17
89	Study of ethanol-induced conformational changes of holo and apo \hat{I}^{\pm} -lactalbumin by spectroscopy and limited proteolysis. <i>Molecular Nutrition and Food Research</i> , 2006, 50, 34-43.	1.5	17
90	The effect of bovine whey proteins on the ability of poliovirus and Cocksackie virus to infect Vero cell cultures. <i>International Dairy Journal</i> , 2008, 18, 658-668.	1.5	17

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91	Changes in Structure and in Interactions of Heat-Treated Bovine β -Lactoglobulin. <i>Protein and Peptide Letters</i> , 2008, 15, 818-825.	0.4	17
92	Protection of honeybee <i>Apis mellifera</i> by its endogenous and exogenous lactic flora against bacterial infections. <i>Annals of Agrarian Science</i> , 2016, 14, 177-181.	1.2	17
93	A biophysical study on the mechanism of interactions of DOX or PTX with β -lactalbumin as a delivery carrier. <i>Scientific Reports</i> , 2018, 8, 17345.	1.6	17
94	On the non-respect of the thermodynamic cycle by DsbA variants. <i>Protein Science</i> , 1999, 8, 106-112.	3.1	16
95	Polymyxins interaction to the human serum albumin: A thermodynamic and computational study. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2019, 217, 155-163.	2.0	16
96	Esterified Whey Proteins Can Protect <i>Lactococcus lactis</i> against Bacteriophage Infection. Comparison with the Effect of Native Basic Proteins and l-Polylysines. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 3727-3734.	2.4	15
97	2-Deoxy-2-fluorouridine-5-phosphate: an alternative substrate for thymidylate synthetase from <i>Escherichia coli</i> K12. <i>Nucleic Acids Research</i> , 1978, 5, 4753-4760.	6.5	14
98	Effect of pea and bovine trypsin inhibitors on wild-type and modified trypsins. <i>FEBS Letters</i> , 1998, 423, 167-172.	1.3	14
99	Antiviral Action of Methylated β -Lactoglobulin on the Human Influenza Virus A Subtype H3N2. <i>Probiotics and Antimicrobial Proteins</i> , 2010, 2, 104-111.	1.9	14
100	Expression of tryptophan hydroxylase in developing mouse taste papillae. <i>FEBS Letters</i> , 2006, 580, 5371-5376.	1.3	13
101	Effect of salts and sodium dodecyl sulfate on chaperone activity of camel β -S1-CN: Insulin as the target protein. <i>Colloids and Surfaces B: Biointerfaces</i> , 2009, 71, 300-305.	2.5	13
102	Influenza virus A subtype H1N1 is inhibited by methylated β -lactoglobulin. <i>Journal of Dairy Research</i> , 2010, 77, 411-418.	0.7	13
103	Diversity of bacteriocinogenic lactic acid bacteria isolated from Mediterranean fish viscera. <i>World Journal of Microbiology and Biotechnology</i> , 2014, 30, 1207-1217.	1.7	13
104	Modification of IgE binding to β -S1-casein by proteolytic activity of <i>Enterococcus faecium</i> isolated from Iranian camel milk samples. <i>Journal of Biotechnology</i> , 2018, 276-277, 10-14.	1.9	13
105	Thermodynamic, crystallographic and computational studies of non-mammalian fatty acid binding to bovine β -Lactoglobulin. <i>International Journal of Biological Macromolecules</i> , 2018, 118, 296-303.	3.6	13
106	Impact of the lysine-188 and aspartic acid-189 inversion on activity of trypsin. <i>FEBS Letters</i> , 1999, 442, 43-47.	1.3	12
107	FACTORS INFLUENCING PEPSINOLYSIS OF METHYL-, ETHYL- AND PROPYL- ESTER DERIVATIVES OF β -LACTOGLOBULIN. <i>Journal of Food Biochemistry</i> , 2001, 25, 181-198.	1.2	12
108	Copper-dependent degradation of recombinant ovine prion protein. <i>FEBS Journal</i> , 2006, 273, 1959-1965.	2.2	12

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109	Engineering of caseins and modulation of their structures and interactions. <i>Biotechnology Advances</i> , 2009, 27, 1124-1131.	6.0	12
110	Characterization of enterococci isolated from homemade Bulgarian cheeses and katuk. <i>European Food Research and Technology</i> , 2011, 233, 1029-1040.	1.6	12
111	MS Analysis and Molecular Characterization of <i>Botrytis cinerea</i> Protease Prot-2. Use in Bioactive Peptides Production. <i>Applied Biochemistry and Biotechnology</i> , 2013, 170, 231-247.	1.4	12
112	Characterization of fructophilic lactic microbiota of <i>Apis mellifera</i> from the Caucasus Mountains. <i>Annals of Microbiology</i> , 2016, 66, 1387-1395.	1.1	12
113	What May Be Bovine β -Lactoglobulin Cys121 Good For?. <i>International Dairy Journal</i> , 1998, 8, 83-86.	1.5	11
114	Effects of Hydration, Lipids, and Temperature on the Binding of the Volatile Aroma Terpenes by β -Lactoglobulin Powders. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 2665-2673.	2.4	11
115	Purification and physicochemical characterization of ovine β -lactoglobulin and α -lactalbumin. <i>Molecular Nutrition and Food Research</i> , 2004, 48, 177-183.	0.0	11
116	Phospholipids influence the aggregation of recombinant ovine prions. <i>Biochimica Et Biophysica Acta - Proteins and Proteomics</i> , 2009, 1794, 506-511.	1.1	11
117	β -Lactoglobulin mutant Lys69Asn has attenuated IgE and increased retinol binding activity. <i>Journal of Biotechnology</i> , 2015, 212, 181-188.	1.9	11
118	Condensation of glycosidic and aromatic structures on amino groups of β -lactoglobulin B via reductive alkylation. Solubility and emulsifying properties of the protein derivatives. <i>Dairy Science and Technology</i> , 1990, 70, 205-215.	0.9	11
119	Why has porcine VEG protein unusually high stability and suppressed binding ability?. <i>BBA - Proteins and Proteomics</i> , 2000, 1478, 267-279.	2.1	10
120	Study of the formation of complexes between DNA and esterified dairy proteins. <i>International Dairy Journal</i> , 2001, 11, 873-883.	1.5	10
121	Dual behavior of sodium dodecyl sulfate as enhancer or suppressor of insulin aggregation and chaperone-like activity of camel α S1-casein. <i>International Journal of Biological Macromolecules</i> , 2009, 45, 511-517.	3.6	10
122	Isolation and chromatographic behaviour of phenylalanine tRNA from barley embryos. <i>Nucleic Acids Research</i> , 1974, 1, 1703-1720.	6.5	9
123	Reducer driven baric denaturation and oligomerisation of whey proteins. <i>Journal of Biotechnology</i> , 2000, 79, 205-209.	1.9	9
124	Susceptibility to trypsinolysis of esterified milk proteins. <i>International Journal of Biological Macromolecules</i> , 2001, 28, 263-271.	3.6	9
125	WHEN POSITIVELY CHARGED MILK PROTEINS CAN BIND TO DNA. <i>Journal of Food Biochemistry</i> , 2002, 26, 511-532.	1.2	9
126	Peptic proteolysis of esterified β -casein and β -lactoglobulin. <i>International Journal of Peptide and Protein Research</i> , 1995, 46, 30-36.	0.1	9

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127	Limited Proteolysis of Solvent-Induced Folding Changes of β -Lactoglobulin. ACS Symposium Series, 1991, , 86-96.	0.5	8
128	β -casein micelle formation in water-ethanol solutions. Doklady Biochemistry and Biophysics, 2013, 448, 36-39.	0.3	8
129	Conformational stability and in vitro bioactivity of porcine luteinizing hormone. Molecular and Cellular Endocrinology, 2001, 176, 129-134.	1.6	7
130	Amino acid grafting of β -lactoglobulin mediated by phosphorus oxychloride. International Journal of Biological Macromolecules, 1995, 17, 269-272.	3.6	6
131	Micellisation and immunoreactivities of dimeric β -caseins. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2009, 1794, 1775-1783.	1.1	6
132	INFLUENCE OF G187W/K188F/D189Y MUTATION IN THE SUBSTRATE BINDING POCKET OF TRYPSIN ON β -CASEIN PROCESSING. Journal of Food Biochemistry, 1998, 22, 529-545.	1.2	5
133	Micellar properties of β -casein cationic surfactant solutions. Monatshefte für Chemie, 2013, 144, 1291-1297.	0.9	5
134	Probable Reasons for Neuron Copper Deficiency in the Brain of Patients with Alzheimer's Disease: The Complex Role of Amyloid. Inorganics, 2022, 10, 6.	1.2	5
135	Physicochemical, microbiological characterization and proteolysis of Algerian traditional Bouhezza cheese prepared from goat's raw milk. Analytical Letters, 2020, 53, 905-921.	1.0	4
136	Efficiency of milk proteins in eliminating practical limitations of β -carotene in hydrated polar solution. Food Chemistry, 2020, 330, 127218.	4.2	4
137	Functional properties of β -lactoglobulin phosphorylated in the presence of different aliphatic amines. Dairy Science and Technology, 1995, 75, 503-512.	0.9	4
138	Selective Introduction of Sulfhydryl Groups into Recombinant Proteins for Study of Protein-Protein Interactions. Chromatographia, 2013, 76, 621-628.	0.7	3
139	Enzymes: Analysis and Food Processing. , 2016, , 524-531.		3
140	β -Cyclodextrin-Modified Magnetic Nanoparticles Immobilized on Sepharose Surface Provide an Effective Matrix for Protein Refolding. Journal of Physical Chemistry B, 2018, 122, 9907-9919.	1.2	3
141	Increased scintillation counting of 3H-amino acids bound to transfer RNA. Analytical Biochemistry, 1978, 88, 321-326.	1.1	2
142	Phosphorylation of β -lactoglobulin using amino acids as the sole base and nucleophile of the reaction. The Protein Journal, 1995, 14, 145-150.	1.1	2
143	Engineering of trypsin and its impact on β -casein processing. Molecular Nutrition and Food Research, 1998, 42, 135-138.	0.0	2
144	STUDY OF CONFORMATIONAL CHANGES OF EWE'S HOLO (NATIVE) AND APO- β -LACTALBUMIN BY SPECTROSCOPY AND TRYPSINOLYSIS. Journal of Food Biochemistry, 2006, 30, 390-404.	1.2	2

#	ARTICLE	IF	CITATIONS
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