

# Thomas Haertl

## List of Publications by Citations

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153  
papers

4,442  
citations

39  
h-index

59  
g-index

156  
ext. papers

4,789  
ext. citations

5  
avg, IF

5.1  
L-index

| #   | Paper   | IF   | Citations |
|-----|---|------|-----------|
| 153 | Improvement of functional properties of $\beta$ -lactoglobulin glycated through the Maillard reaction is related to the nature of the sugar. <i>International Dairy Journal</i> , <b>2001</b> , 11, 145-152                             | 3.5  | 210       |
| 152 | Probing the fatty acid binding site of beta-lactoglobulins. <i>The Protein Journal</i> , <b>1993</b> , 12, 443-9  |      | 141       |
| 151 | Effects of heating and glycation of beta-lactoglobulin on its recognition by IgE of sera from cow milk allergy patients. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 4974-82                                  | 5.7  | 139       |
| 150 | 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> , <b>2000</b> , 267, 2833-9                            |      | 132       |
| 149 | Purification and characterization of two bacteriocins produced by lactic acid bacteria isolated from Mongolian airag. <i>Journal of Applied Microbiology</i> , <b>2006</b> , 101, 837-48  | 4.7  | 118       |
| 148 | Amyloidogenic unfolding intermediates differentiate sheep prion protein variants. <i>Journal of Molecular Biology</i> , <b>2002</b> , 322, 799-814  | 6.5  | 107       |
| 147 | Alpha-lactalbumin: A new carrier for vitamin D3 food enrichment. <i>Food Hydrocolloids</i> , <b>2015</b> , 45, 124-131  | 10.6 | 102       |
| 146 | Scavenging of free radicals, antimicrobial, and cytotoxic activities of the Maillard reaction products of beta-lactoglobulin glycated with several sugars. <i>Journal of Agricultural and Food Chemistry</i> , <b>2001</b> , 49, 5031-8 | 5.7  | 100       |
| 145 | Spectroscopic and theoretical investigation of oxali-palladium interactions with $\beta$ -lactoglobulin. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , <b>2014</b> , 118, 1038-46                      | 4.4  | 95        |
| 144 | Beta-lactoglobulin binds retinol and protoporphyrin IX at two different binding sites. <i>FEBS Letters</i> , <b>1990</b> , 277, 223-6   | 3.8  | 95        |
| 143 | Induction of new physicochemical and functional properties by the glycosylation of whey proteins. <i>The Protein Journal</i> , <b>1998</b> , 17, 495-503  |      | 93        |
| 142 | Role of Copper in the Onset of Alzheimer's Disease Compared to Other Metals. <i>Frontiers in Aging Neuroscience</i> , <b>2017</b> , 9, 446  | 5.3  | 92        |
| 141 | Sequential generation of two structurally distinct ovine prion protein soluble oligomers displaying different biochemical reactivities. <i>Journal of Molecular Biology</i> , <b>2005</b> , 347, 665-79                                 | 6.5  | 86        |
| 140 | Binding of retinoids and beta-carotene to beta-lactoglobulin. Influence of protein modifications. <i>BBA - Proteins and Proteomics</i> , <b>1991</b> , 1079, 316-20   |      | 76        |
| 139 | Alcohol-induced changes of beta-lactoglobulin-retinol-binding stoichiometry. <i>Protein Engineering, Design and Selection</i> , <b>1990</b> , 4, 185-90   | 1.9  | 73        |
| 138 | Maillard glycation of beta-lactoglobulin induces conformation changes. <i>Molecular Nutrition and Food Research</i> , <b>2002</b> , 46, 58-63   |      | 72        |
| 137 | Technological properties of candidate probiotic <i>Lactobacillus plantarum</i> strains. <i>International Dairy Journal</i> , <b>2009</b> , 19, 696-702  | 3.5  | 69        |

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|-----|--|------|----|
| 136 | Interaction of bovine -lactalbunin with fatty acids as determined by partition equilibrium and fluorescence spectroscopy. <i>International Dairy Journal</i> , <b>2006</b> , 16, 18-25   | 3.5  | 65 |
| 135 | Effect of pulsed-light treatment on milk proteins and lipids. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 1984-91  | 5.7  | 61 |
| 134 | Role of free Cys121 in stabilization of bovine beta-lactoglobulin B. <i>Protein Engineering, Design and Selection</i> , <b>1998</b> , 11, 1065-73  | 1.9  | 59 |
| 133 | Maillard glycation of $\beta$ -lactoglobulin with several sugars: comparative study of the properties of the obtained polymers and of the substituted sites. <i>Dairy Science and Technology</i> , <b>2001</b> , 81, 651-666             |      | 57 |
| 132 | $\beta$ -Lactoglobulin: An efficient nanocarrier for advanced delivery systems. <i>Nanomedicine: Nanotechnology, Biology, and Medicine</i> , <b>2017</b> , 13, 1685-1692   | 6    | 52 |
| 131 | Interactions of $\beta$ -lactoglobulin variants A and B with Vitamin A. Competitive binding of retinoids and carotenoids. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 4114-9                                   | 5.7  | 52 |
| 130 | Structure-function relationship of beta-lactoglobulin in the presence of dodecyltrimethyl ammonium bromide. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2010</b> , 75, 268-74   | 6    | 48 |
| 129 | A health concern regarding the protein corona, aggregation and disaggregation. <i>Biochimica Et Biophysica Acta - General Subjects</i> , <b>2019</b> , 1863, 971-991   | 4    | 48 |
| 128 | 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> , <b>2011</b> , 22, 509-516  | 15.3 | 46 |
| 127 | A recombinant C121S mutant of bovine beta-lactoglobulin is more susceptible to peptic digestion and to denaturation by reducing agents and heating. <i>Biochemistry</i> , <b>2004</b> , 43, 6312-21                                      | 3.2  | 46 |
| 126 | Proteolytic action of <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> CRL 656 reduces antigenic response to bovine $\beta$ -lactoglobulin. <i>Food Chemistry</i> , <b>2011</b> , 127, 487-92                                   | 8.5  | 45 |
| 125 | Assessment of the immunoglobulin E-mediated immune response to milk-specific proteins in allergic patients using microarrays. <i>Clinical and Experimental Allergy</i> , <b>2008</b> , 38, 686-93  | 4.1  | 45 |
| 124 | Conformational stability and binding properties of porcine odorant binding protein. <i>Biochemistry</i> , <b>1999</b> , 38, 15043-51   | 3.2  | 45 |
| 123 | Impact of Maillard type glycation on properties of beta-lactoglobulin. <i>Biotechnology Advances</i> , <b>2006</b> , 24, 629-32  | 17.8 | 44 |
| 122 | Combined microwave and enzymatic treatments for $\beta$ -lactoglobulin and bovine whey proteins and their effect on the IgE immunoreactivity. <i>European Food Research and Technology</i> , <b>2011</b> , 233, 859-867                  | 3.4  | 43 |
| 121 | CHARACTERIZATION OF THE MAILLARD REACTION PRODUCTS OF $\beta$ -LACTOGLOBULIN GLUCOSYLATED IN MILD CONDITIONS. <i>Journal of Food Biochemistry</i> , <b>2001</b> , 25, 33-55  | 3.3  | 43 |
| 120 | Binding of benzo(a)pyrene, ellipticine, and cis-parinaric acid to beta-lactoglobulin: influence of protein modifications. <i>The Protein Journal</i> , <b>1992</b> , 11, 645-52  |      | 42 |
| 119 | Angiotensin I-converting-enzyme (ACE)-inhibitory activity of tryptic peptides of ovine $\beta$ -lactoglobulin and of milk yoghurts obtained by using different starters. <i>Dairy Science and Technology</i> , <b>2005</b> , 85, 141-152 |      | 41 |

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|-----|--|------|----|
| 118 | Binding of $\beta$ -carotene to whey proteins: Multi-spectroscopic techniques and docking studies. <i>Food Chemistry</i> , <b>2019</b> , 277, 96-106   | 8.5  | 41 |
| 117 | Screening of strains of Lactococci isolated from Egyptian dairy products for their proteolytic activity. <i>Food Chemistry</i> , <b>2010</b> , 120, 758-764  | 8.5  | 40 |
| 116 | Characterization of mare caseins. Identification of $\alpha_{S1}$ - and $\alpha_{S2}$ - caseins. <i>Dairy Science and Technology</i> , <b>2000</b> , 80, 223-235   |      | 40 |
| 115 | Peptic hydrolysis of ovine $\beta$ -lactoglobulin and $\beta$ -lactalbumin Exceptional susceptibility of native ovine $\beta$ -lactoglobulin to pepsinolysis. <i>International Dairy Journal</i> , <b>2005</b> , 15, 17-27                     | 3.5  | 39 |
| 114 | Impact of esterification on the folding and the susceptibility to peptic proteolysis of beta-lactoglobulin. <i>BBA - Proteins and Proteomics</i> , <b>1995</b> , 1248, 170-6   |      | 36 |
| 113 | Glycodelin and beta-lactoglobulin, lipocalins with a high structural similarity, differ in ligand binding properties. <i>FEBS Letters</i> , <b>1999</b> , 450, 158-62  | 3.8  | 35 |
| 112 | Beta-casein and its complexes with chitosan as nanovehicles for delivery of a platinum anticancer drug. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2013</b> , 112, 362-7   | 6    | 34 |
| 111 | Nucleoside conformations. XIII. Circular dichroism of guanosine gels and the conformation of GpG and poly (G). <i>Biochimie</i> , <b>1974</b> , 56, 501-7  | 4.6  | 34 |
| 110 | Purification and biochemical characterization of stable alkaline protease Prot-2 from <i>Botrytis cinerea</i> . <i>Process Biochemistry</i> , <b>2011</b> , 46, 2301-2310  | 4.8  | 33 |
| 109 | Modifications of the charges at the N-terminus of bovine $\beta$ -casein: Consequences on its structure and its micellisation. <i>Food Hydrocolloids</i> , <b>2007</b> , 21, 180-190   | 10.6 | 33 |
| 108 | Chaperone activities of bovine and camel beta-caseins: Importance of their surface hydrophobicity in protection against alcohol dehydrogenase aggregation. <i>International Journal of Biological Macromolecules</i> , <b>2008</b> , 42, 392-9 | 7.9  | 31 |
| 107 | Sheep prion protein synthetic peptide spanning helix 1 and beta-strand 2 (residues 142-166) shows beta-hairpin structure in solution. <i>Journal of Biological Chemistry</i> , <b>2001</b> , 276, 46364-70                                     | 5.4  | 31 |
| 106 | Beta-lactoglobulin structure and retinol binding changes in presence of anionic and neutral detergents. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 7528-34  | 5.7  | 30 |
| 105 | Interpretation of DSC data on protein denaturation complicated by kinetic and irreversible effects. <i>Journal of Biotechnology</i> , <b>2000</b> , 79, 269-80   | 3.7  | 30 |
| 104 | Thio-induced oligomerization of alpha-lactalbumin at high pressure. <i>The Protein Journal</i> , <b>1996</b> , 15, 501-9   |      | 30 |
| 103 | Chaperone-like activities of different molecular forms of beta-casein. Importance of polarity of N-terminal hydrophilic domain. <i>Biopolymers</i> , <b>2009</b> , 91, 623-32  | 2.2  | 28 |
| 102 | Kinetics of beta-casein hydrolysis by wild-type and engineered trypsin. <i>Biopolymers</i> , <b>2000</b> , 54, 355-64  | 2.2  | 28 |
| 101 | Olfactory-like receptor cDNAs are present in human lingual cDNA libraries. <i>Biochemical and Biophysical Research Communications</i> , <b>2005</b> , 333, 264-72  | 3.4  | 27 |

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|-----|---|-----|----|
| 100 | STUDY OF FACTORS INFLUENCING PROTEIN ESTERIFICATION USING $\beta$ LACTOGLOBULIN AS A MODEL. <i>Journal of Food Biochemistry</i> , <b>2000</b> , 24, 381-398   | 3.3 | 27 |
| 99  | Lactobacillus delbrueckii subsp. bulgaricus CRL 454 cleaves allergenic peptides of $\beta$ Lactoglobulin. <i>Food Chemistry</i> , <b>2015</b> , 170, 407-14   | 8.5 | 26 |
| 98  | Antiviral activity of esterified alpha-lactalbumin and beta-lactoglobulin against herpes simplex virus type 1. Comparison with the effect of acyclovir and L-polylysines. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 10214-20  | 5.7 | 26 |
| 97  | Ethanol-induced conformational transitions in holo-alpha-lactalbumin: spectral and calorimetric studies. <i>Biopolymers</i> , <b>1998</b> , 46, 253-65  | 2.2 | 25 |
| 96  | Peptic hydrolysis of bovine beta-lactoglobulin under microwave treatment reduces its allergenicity in an ex vivo murine allergy model. <i>International Journal of Food Science and Technology</i> , <b>2015</b> , 50, 356-364  | 3.8 | 24 |
| 95  | Comparative analysis of $\beta$ casein proteolysis by PrtP proteinase from Lactobacillus paracasei subsp. paracasei BGHN14, PrtR proteinase from Lactobacillus rhamnosus BGT10 and PrtH proteinase from Lactobacillus helveticus BGRA43. <i>International Dairy Journal</i> , <b>2011</b> , 21, 863-868 | 3.5 | 24 |
| 94  | Interactions of $\beta$ Lactoglobulin with serotonin and arachidonyl serotonin. <i>Biopolymers</i> , <b>2011</b> , 95, 871-80   | 2.2 | 24 |
| 93  | Peptide and immunochemical mapping of the ectodomain of the porcine LH receptor. <i>Journal of Molecular Endocrinology</i> , <b>1996</b> , 16, 15-25  | 4.5 | 24 |
| 92  | Regulation of trypsin activity by Cu <sup>2+</sup> chelation of the substrate binding site. <i>Protein Engineering, Design and Selection</i> , <b>1997</b> , 10, 551-60   | 1.9 | 24 |
| 91  | Baric Oligomerization in $\beta$ Lactalbumin/ $\beta$ Lactoglobulin Mixtures. <i>Journal of Agricultural and Food Chemistry</i> , <b>1997</b> , 45, 19-22   | 5.7 | 24 |
| 90  | Production and epitopic characterization of monoclonal antibodies against bovine beta-lactoglobulin. <i>Journal of Dairy Science</i> , <b>1997</b> , 80, 1977-87  | 4   | 23 |
| 89  | Influence of pH on the structural changes of beta-lactoglobulin studied by tryptic hydrolysis. <i>BBA - Proteins and Proteomics</i> , <b>1991</b> , 1077, 31-4  |     | 22 |
| 88  | Thymidylate synthetase from Escherichia coli K12. Purification, and dependence of kinetic properties on sugar conformation and size of the 2' substituent. <i>FEBS Journal</i> , <b>1979</b> , 102, 223-30  |     | 22 |
| 87  | 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> , <b>2006</b> , 1764, 1218-26  | 4   | 21 |
| 86  | RECENT PROGRESS IN PROCESSING OF DAIRY PROTEINS: A REVIEW. <i>Journal of Food Biochemistry</i> , <b>1999</b> , 23, 367-407  | 3.3 | 21 |
| 85  | N-homocysteinylation of ovine prion protein induces amyloid-like transformation. <i>Archives of Biochemistry and Biophysics</i> , <b>2012</b> , 526, 29-37  | 4.1 | 20 |
| 84  | Chemometric study of the aggregation of alcohol dehydrogenase and its suppression by beta-caseins: a mechanistic perspective. <i>Analytica Chimica Acta</i> , <b>2008</b> , 613, 40-7   | 6.6 | 20 |
| 83  | Inhibition of bacteriophage m13 replication with esterified milk proteins. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 3800-6   | 5.7 | 20 |

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|----|--|------|----|
| 82 | New GPCRs from a human lingual cDNA library. <i>Chemical Senses</i> , <b>2001</b> , 26, 1157-66  | 4.8  | 20 |
| 81 | Immunization against exon 1 decapeptides from the lutropin/choriogonadotropin receptor or the follitropin receptor as potential male contraceptive. <i>Journal of Reproductive Immunology</i> , <b>1996</b> , 32, 37-54  | 4.2  | 20 |
| 80 | 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> , <b>2014</b> , 174, 186-205 | 3.2  | 19 |
| 79 | Phosphorylation of $\beta$ -Lactoglobulin under Mild Conditions. <i>Journal of Agricultural and Food Chemistry</i> , <b>1995</b> , 43, 59-62   | 5.7  | 19 |
| 78 | Anticytomegaloviral activity of esterified milk proteins and L-polylysines. <i>Journal of Molecular Microbiology and Biotechnology</i> , <b>2007</b> , 13, 255-8   | 0.9  | 18 |
| 77 | How the substitution of K188 of trypsin binding site by aromatic amino acids can influence the processing of $\beta$ -casein. <i>Biochemical and Biophysical Research Communications</i> , <b>1998</b> , 246, 847-58   | 3.4  | 18 |
| 76 | Study of ethanol-induced conformational changes of holo and apo $\alpha$ -lactalbumin by spectroscopy and limited proteolysis. <i>Molecular Nutrition and Food Research</i> , <b>2006</b> , 50, 34-43  | 5.9  | 17 |
| 75 | Soy milk fermentation by <i>Enterococcus faecalis</i> VB43 leads to reduction in the immunoreactivity of allergenic proteins $\beta$ -conglycinin (7S) and glycinin (11S). <i>Beneficial Microbes</i> , <b>2017</b> , 8, 635-643                                     | 4.9  | 16 |
| 74 | Changes in structure and in interactions of heat-treated bovine $\beta$ -lactoglobulin. <i>Protein and Peptide Letters</i> , <b>2008</b> , 15, 818-25  | 1.9  | 16 |
| 73 | Mouse orthologs of human olfactory-like receptors expressed in the tongue. <i>Gene</i> , <b>2006</b> , 381, 42-8   | 3.8  | 16 |
| 72 | Beneficial Protective Role of Endogenous Lactic Acid Bacteria Against Mycotic Contamination of Honeybee Beebread. <i>Probiotics and Antimicrobial Proteins</i> , <b>2018</b> , 10, 638-646   | 5.5  | 15 |
| 71 | Secondary structure and colloidal stability of $\beta$ -casein in microheterogeneous water-ethanol solutions. <i>Food Hydrocolloids</i> , <b>2017</b> , 63, 349-355  | 10.6 | 15 |
| 70 | Proteolytic activities and safety of use of <i>Enterococci</i> strains isolated from traditional Azerbaijani dairy products. <i>European Food Research and Technology</i> , <b>2011</b> , 233, 131-140   | 3.4  | 15 |
| 69 | The effect of bovine whey proteins on the ability of poliovirus and Coxsackie virus to infect Vero cell cultures. <i>International Dairy Journal</i> , <b>2008</b> , 18, 658-668   | 3.5  | 15 |
| 68 | Ethanol effect on the structure of $\beta$ -lactoglobulin b and its ligand binding. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 8680-4   | 5.7  | 15 |
| 67 | On the non-respect of the thermodynamic cycle by DsbA variants. <i>Protein Science</i> , <b>1999</b> , 8, 106-12   | 6.3  | 15 |
| 66 | 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> , <b>2005</b> , 53, 3727-34                 | 5.7  | 14 |
| 65 | Electrochemical modifications of proteins: disulfide bonds reduction. <i>Food Chemistry</i> , <b>2002</b> , 77, 309-315  | 8.5  | 14 |

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|----|---|------|----|
| 64 | 2'-Deoxy-2'-fluorouridine-5'-phosphate: an alternative substrate for thymidylate synthetase from <i>Escherichia coli</i> K12. <i>Nucleic Acids Research</i> , <b>1978</b> , 5, 4753-9                           | 20.1 | 14 |
| 63 | Diversity of bacteriocinogenic lactic acid bacteria isolated from Mediterranean fish viscera. <i>World Journal of Microbiology and Biotechnology</i> , <b>2014</b> , 30, 1207-17                                | 4.4  | 13 |
| 62 | Effect of pea and bovine trypsin inhibitors on wild-type and modified trypsins. <i>FEBS Letters</i> , <b>1998</b> , 423, 167-72   | 3.8  | 13 |
| 61 | Proteolytic activity of <i>Enterococcus faecalis</i> VB63F for reduction of allergenicity of bovine milk proteins. <i>Journal of Dairy Science</i> , <b>2016</b> , 99, 5144-5154                                | 4    | 13 |
| 60 | Influenza virus A subtype H1N1 is inhibited by methylated $\beta$ -lactoglobulin. <i>Journal of Dairy Research</i> , <b>2010</b> , 77, 411-8  | 1.6  | 12 |
| 59 | Effect of salts and sodium dodecyl sulfate on chaperone activity of camel alphaS(1)-CN: insulin as the target protein. <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2009</b> , 71, 300-5                  | 6    | 12 |
| 58 | Protection of honeybee <i>Apis mellifera</i> by its endogenous and exogenous lactic flora against bacterial infections. <i>Annals of Agrarian Science</i> , <b>2016</b> , 14, 177-181                           |      | 12 |
| 57 | A biophysical study on the mechanism of interactions of DOX or PTX with $\beta$ -lactalbumin as a delivery carrier. <i>Scientific Reports</i> , <b>2018</b> , 8, 17345  | 4.9  | 12 |
| 56 | Engineering of caseins and modulation of their structures and interactions. <i>Biotechnology Advances</i> , <b>2009</b> , 27, 1124-1131   | 17.8 | 11 |
| 55 | Antiviral Action of Methylated $\beta$ -Lactoglobulin on the Human Influenza Virus A Subtype H3N2. <i>Probiotics and Antimicrobial Proteins</i> , <b>2010</b> , 2, 104-11                                       | 5.5  | 11 |
| 54 | FACTORS INFLUENCING PEPSINOLYSIS OF METHYL-, ETHYL- AND PROPYL- ESTER DERIVATIVES OF $\beta$ -LACTOGLOBULIN. <i>Journal of Food Biochemistry</i> , <b>2001</b> , 25, 181-198                                    | 3.3  | 11 |
| 53 | Binding studies of crocin to $\beta$ -Lactoglobulin and its impacts on both components. <i>Food Hydrocolloids</i> , <b>2020</b> , 108, 106003   | 10.6 | 11 |
| 52 | $\beta$ -Lactoglobulin mutant Lys69Asn has attenuated IgE and increased retinol binding activity. <i>Journal of Biotechnology</i> , <b>2015</b> , 212, 181-8  | 3.7  | 10 |
| 51 | MS analysis and molecular characterization of <i>Botrytis cinerea</i> protease Prot-2. Use in bioactive peptides production. <i>Applied Biochemistry and Biotechnology</i> , <b>2013</b> , 170, 231-47          | 3.2  | 10 |
| 50 | What May Be Bovine $\beta$ -Lactoglobulin Cys121 Good For?. <i>International Dairy Journal</i> , <b>1998</b> , 8, 83-86   | 3.5  | 10 |
| 49 | Copper-dependent degradation of recombinant ovine prion protein. Phosphatidylinositol stimulates aggregation and copper-driven disappearance of prion protein. <i>FEBS Journal</i> , <b>2006</b> , 273, 1959-65 | 5.7  | 10 |
| 48 | Effects of hydration, lipids, and temperature on the binding of the volatile aroma terpenes by beta-lactoglobulin powders. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 2665-73        | 5.7  | 10 |
| 47 | Impact of the lysine-188 and aspartic acid-189 inversion on activity of trypsin. <i>FEBS Letters</i> , <b>1999</b> , 442, 43-7  | 3.8  | 10 |

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| 46 | Brazilian artisanal ripened cheeses as sources of proteolytic lactic acid bacteria capable of reducing cow milk allergy. <i>Journal of Applied Microbiology</i> , <b>2018</b> , 125, 564-574   | 4-7  | 9 |
| 45 | Thermodynamic, crystallographic and computational studies of non-mammalian fatty acid binding to bovine $\beta$ -lactoglobulin. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 118, 296-303                                     | 7-9  | 9 |
| 44 | Characterization of enterococci isolated from homemade Bulgarian cheeses and katuk. <i>European Food Research and Technology</i> , <b>2011</b> , 233, 1029-1040  | 3-4  | 9 |
| 43 | Phospholipids influence the aggregation of recombinant ovine prions. From rapid extensive aggregation to amyloidogenic conversion. <i>Biochimica Et Biophysica Acta - Proteins and Proteomics</i> , <b>2009</b> , 1794, 506-11                             | 4    | 9 |
| 42 | Peptic proteolysis of esterified beta-casein and beta-lactoglobulin. <i>International Journal of Peptide and Protein Research</i> , <b>1995</b> , 46, 30-6   |      | 9 |
| 41 | Expression of tryptophan hydroxylase in developing mouse taste papillae. <i>FEBS Letters</i> , <b>2006</b> , 580, 5371-368   |      | 9 |
| 40 | Reducer driven baric denaturation and oligomerisation of whey proteins. <i>Journal of Biotechnology</i> , <b>2000</b> , 79, 205-9  | 3-7  | 9 |
| 39 | Isolation and chromatographic behaviour of phenylalanine tRNA from barley embryos. <i>Nucleic Acids Research</i> , <b>1974</b> , 1, 1703-12  | 20-1 | 9 |
| 38 | Condensation of glycosidic and aromatic structures on amino groups of $\beta$ -lactoglobulin B via reductive alkylation. Solubility and emulsifying properties of the protein derivatives. <i>Dairy Science and Technology</i> , <b>1990</b> , 70, 205-215 |      | 9 |
| 37 | Characterization of fructophilic lactic microbiota of <i>Apis mellifera</i> from the Caucasus Mountains. <i>Annals of Microbiology</i> , <b>2016</b> , 66, 1387-1395   | 3-2  | 8 |
| 36 | Dual behavior of sodium dodecyl sulfate as enhancer or suppressor of insulin aggregation and chaperone-like activity of camel alphaS(1)-casein. <i>International Journal of Biological Macromolecules</i> , <b>2009</b> , 45, 511-7                        | 7-9  | 8 |
| 35 | Purification and physicochemical characterization of ovine beta-lactoglobulin and alpha-lactalbumin. <i>Molecular Nutrition and Food Research</i> , <b>2004</b> , 48, 177-83   |      | 8 |
| 34 | Susceptibility to trypsinolysis of esterified milk proteins. <i>International Journal of Biological Macromolecules</i> , <b>2001</b> , 28, 263-71  | 7-9  | 8 |
| 33 | Study of the formation of complexes between DNA and esterified dairy proteins. <i>International Dairy Journal</i> , <b>2001</b> , 11, 873-883  | 3-5  | 8 |
| 32 | Limited Proteolysis of Solvent-Induced Folding Changes of $\beta$ -Lactoglobulin. <i>ACS Symposium Series</i> , <b>1991</b> , 86-96  | 0-4  | 8 |
| 31 | $\beta$ -casein micelle formation in water-ethanol solutions. <i>Doklady Biochemistry and Biophysics</i> , <b>2013</b> , 448, 36-9   | 0-8  | 7 |
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| 8  | Physicochemical, microbiological characterization and proteolysis of Algerian traditional Bouhezza cheese prepared from goat's raw milk. <i>Analytical Letters</i> , <b>2020</b> , 53, 905-921 | 2.2  | 1 |
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