

Thomas Haertl

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Probable Reasons for Neuron Copper Deficiency in the Brain of Patients with Alzheimer's Disease: The Complex Role of Amyloid. <i>Inorganics</i> , 2022 , 10, 6	2.9	0
152	Retracted articles in oncology in the last three decades: frequency, reasons, and themes. <i>Scientometrics</i> , 2022 , 127, 1841-1865	3	
151	Efficiency of milk proteins in eliminating practical limitations of β -carotene in hydrated polar solution. <i>Food Chemistry</i> , 2020 , 330, 127218	8.5	0
150	Binding studies of crocin to β -lactoglobulin and its impacts on both components. <i>Food Hydrocolloids</i> , 2020 , 108, 106003	10.6	11
149	Physicochemical, microbiological characterization and proteolysis of Algerian traditional Bouhezza cheese prepared from goat's raw milk. <i>Analytical Letters</i> , 2020 , 53, 905-921	2.2	1
148	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	4.4	6
147	A health concern regarding the protein corona, aggregation and disaggregation. <i>Biochimica Et Biophysica Acta - General Subjects</i> , 2019 , 1863, 971-991	4	48
146	Binding of β -carotene to whey proteins: Multi-spectroscopic techniques and docking studies. <i>Food Chemistry</i> , 2019 , 277, 96-106	8.5	41
145	Modification of IgE binding to β -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	3.7	6
144	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	4.7	9
143	Beneficial Protective Role of Endogenous Lactic Acid Bacteria Against Mycotic Contamination of Honeybee Beebread. <i>Probiotics and Antimicrobial Proteins</i> , 2018 , 10, 638-646	5.5	15
142	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	7.9	9
141	A biophysical study on the mechanism of interactions of DOX or PTX with β -actalbumin as a delivery carrier. <i>Scientific Reports</i> , 2018 , 8, 17345	4.9	12
140	β -Cyclodextrin-Modified Magnetic Nanoparticles Immobilized on Sepharose Surface Provide an Effective Matrix for Protein Refolding. <i>Journal of Physical Chemistry B</i> , 2018 , 122, 9907-9919	3.4	3
139	β -Lactoglobulin: An efficient nanocarrier for advanced delivery systems. <i>Nanomedicine: Nanotechnology, Biology, and Medicine</i> , 2017 , 13, 1685-1692	6	52
138	Soy milk fermentation by <i>Enterococcus faecalis</i> VB43 leads to reduction in the immunoreactivity of allergenic proteins β -conglycinin (7S) and glycinin (11S). <i>Beneficial Microbes</i> , 2017 , 8, 635-643	4.9	16
137	Role of Copper in the Onset of Alzheimer's Disease Compared to Other Metals. <i>Frontiers in Aging Neuroscience</i> , 2017 , 9, 446	5.3	92

136	Secondary structure and colloidal stability of beta-casein in microheterogeneous water-ethanol solutions. <i>Food Hydrocolloids</i> , 2017 , 63, 349-355	10.6	15
135	Characterization of fructophilic lactic microbiota of <i>Apis mellifera</i> from the Caucasus Mountains. <i>Annals of Microbiology</i> , 2016 , 66, 1387-1395	3.2	8
134	Enzymes: Analysis and Food Processing 2016 , 524-531		1
133	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	4	13
132	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		12
131	β-Lactoglobulin mutant Lys69Asn has attenuated IgE and increased retinol binding activity. <i>Journal of Biotechnology</i> , 2015 , 212, 181-8	3.7	10
130	<i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> CRL 454 cleaves allergenic peptides of β-lactoglobulin. <i>Food Chemistry</i> , 2015 , 170, 407-14	8.5	26
129	Alpha-lactalbumin: A new carrier for vitamin D3 food enrichment. <i>Food Hydrocolloids</i> , 2015 , 45, 124-131	10.6	102
128	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> , 2015 , 50, 356-364	3.8	24
127	Diversity of bacteriocinogenic lactic acid bacteria isolated from Mediterranean fish viscera. <i>World Journal of Microbiology and Biotechnology</i> , 2014 , 30, 1207-17	4.4	13
126	Spectroscopic and theoretical investigation of oxali-palladium interactions with β-lactoglobulin. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2014 , 118, 1038-46	4.4	95
125	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	3.2	19
124	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, 231-47	3.2	10
123	Micellar properties of β-casein/βationic surfactant solutions. <i>Monatshefte Für Chemie</i> , 2013 , 144, 1291-1297	1.4	5
122	Selective Introduction of Sulfhydryl Groups into Recombinant Proteins for Study of Protein-Protein Interactions. <i>Chromatographia</i> , 2013 , 76, 621-628	2.1	3
121	β-casein micelle formation in water-ethanol solutions. <i>Doklady Biochemistry and Biophysics</i> , 2013 , 448, 36-9	0.8	7
120	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, 362-7	6	34
119	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, 4114-9	5.7	52

118	N-homocysteinylation of ovine prion protein induces amyloid-like transformation. <i>Archives of Biochemistry and Biophysics</i> , 2012 , 526, 29-37	4.1	20
117	Comparative analysis of κ -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	3.5	24
116	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	15.3	46
115	Purification and biochemical characterization of stable alkaline protease Prot-2 from <i>Botrytis cinerea</i> . <i>Process Biochemistry</i> , 2011 , 46, 2301-2310	4.8	33
114	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	3.4	15
113	Combined microwave and enzymatic treatments for κ -lactoglobulin and bovine whey proteins and their effect on the IgE immunoreactivity. <i>European Food Research and Technology</i> , 2011 , 233, 859-867	3.4	43
112	Characterization of enterococci isolated from homemade Bulgarian cheeses and katuk. <i>European Food Research and Technology</i> , 2011 , 233, 1029-1040	3.4	9
111	Mutational analysis of major IgE-binding epitopes of recombinant bovine β 1-casein. <i>Clinical and Translational Allergy</i> , 2011 , 1,	5.2	2
110	Interactions of κ -lactoglobulin with serotonin and arachidonyl serotonin. <i>Biopolymers</i> , 2011 , 95, 871-80	2.2	24
109	Proteolytic action of <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> CRL 656 reduces antigenic response to bovine κ -lactoglobulin. <i>Food Chemistry</i> , 2011 , 127, 487-92	8.5	45
108	Influenza virus A subtype H1N1 is inhibited by methylated κ -lactoglobulin. <i>Journal of Dairy Research</i> , 2010 , 77, 411-8	1.6	12
107	Antiviral Action of Methylated κ -lactoglobulin on the Human Influenza Virus A Subtype H3N2. <i>Probiotics and Antimicrobial Proteins</i> , 2010 , 2, 104-11	5.5	11
106	Structure-function relationship of beta-lactoglobulin in the presence of dodecyltrimethyl ammonium bromide. <i>Colloids and Surfaces B: Biointerfaces</i> , 2010 , 75, 268-74	6	48
105	Screening of strains of Lactococci isolated from Egyptian dairy products for their proteolytic activity. <i>Food Chemistry</i> , 2010 , 120, 758-764	8.5	40
104	Engineering of caseins and modulation of their structures and interactions. <i>Biotechnology Advances</i> , 2009 , 27, 1124-1131	17.8	11
103	Chaperone-like activities of different molecular forms of beta-casein. Importance of polarity of N-terminal hydrophilic domain. <i>Biopolymers</i> , 2009 , 91, 623-32	2.2	28
102	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> , 2009 , 71, 300-5	6	12
101	Phospholipids influence the aggregation of recombinant ovine prions. From rapid extensive aggregation to amyloidogenic conversion. <i>Biochimica Et Biophysica Acta - Proteins and Proteomics</i> , 2009 , 1794, 506-11	4	9

100	Micellisation and immunoreactivities of dimeric beta-caseins. <i>Biochimica Et Biophysica Acta - Proteins and Proteomics</i> , 2009 , 1794, 1775-83	4	5
99	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> , 2009 , 57, 4974-82	5.7	139
98	Technological properties of candidate probiotic <i>Lactobacillus plantarum</i> strains. <i>International Dairy Journal</i> , 2009 , 19, 696-702	3.5	69
97	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> , 2009 , 45, 511-7	7.9	8
96	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, 686-93	4.1	45
95	Beta-lactoglobulin structure and retinol binding changes in presence of anionic and neutral detergents. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 7528-34	5.7	30
94	Effect of pulsed-light treatment on milk proteins and lipids. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 1984-91	5.7	61
93	The effect of bovine whey proteins on the ability of poliovirus and Coxsackie virus to infect Vero cell cultures. <i>International Dairy Journal</i> , 2008 , 18, 658-668	3.5	15
92	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> , 2008 , 42, 392-9	7.9	31
91	Engineering of dairy proteins and the modulation of their structures, interactions and immunoreactivities. <i>Journal of Biotechnology</i> , 2008 , 136, S171	3.7	
90	Ethanol effect on the structure of beta-lactoglobulin b and its ligand binding. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 8680-4	5.7	15
89	Changes in structure and in interactions of heat-treated bovine beta-lactoglobulin. <i>Protein and Peptide Letters</i> , 2008 , 15, 818-25	1.9	16
88	Chemometric study of the aggregation of alcohol dehydrogenase and its suppression by beta-caseins: a mechanistic perspective. <i>Analytica Chimica Acta</i> , 2008 , 613, 40-7	6.6	20
87	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> , 2007 , 55, 10214-20	5.7	26
86	Do G protein-coupled receptors expressed in human lingual epithelium interact with HPV11?. <i>Journal of Medical Virology</i> , 2007 , 79, 1545-54	19.7	1
85	Modifications of the charges at the N-terminus of bovine E-casein: Consequences on its structure and its micellisation. <i>Food Hydrocolloids</i> , 2007 , 21, 180-190	10.6	33
84	Anticytomegaloviral activity of esterified milk proteins and L-polylysines. <i>Journal of Molecular Microbiology and Biotechnology</i> , 2007 , 13, 255-8	0.9	18
83	Impact of Maillard type glycation on properties of beta-lactoglobulin. <i>Biotechnology Advances</i> , 2006 , 24, 629-32	17.8	44

82	Study of ethanol-induced conformational changes of holo and apo alpha-lactalbumin by spectroscopy and limited proteolysis. <i>Molecular Nutrition and Food Research</i> , 2006 , 50, 34-43	5.9	17
81	Inhibition of bacteriophage m13 replication with esterified milk proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 3800-6	5.7	20
80	Expression of tryptophan hydroxylase in developing mouse taste papillae. <i>FEBS Letters</i> , 2006 , 580, 5371-538	5.8	9
79	Mouse orthologs of human olfactory-like receptors expressed in the tongue. <i>Gene</i> , 2006 , 381, 42-8	3.8	16
78	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	3.5	65
77	Copper-dependent degradation of recombinant ovine prion protein. Phosphatidylinositol stimulates aggregation and copper-driven disappearance of prion protein. <i>FEBS Journal</i> , 2006 , 273, 1959-1965	5.7	10
76	STUDY OF CONFORMATIONAL CHANGES OF EWE'S HOLO (NATIVE) AND APO- α -LACTALBUMIN BY SPECTROSCOPY AND TRYPSINOLYSIS. <i>Journal of Food Biochemistry</i> , 2006 , 30, 390-404	3.3	2
75	Purification and characterization of two bacteriocins produced by lactic acid bacteria isolated from Mongolian airag. <i>Journal of Applied Microbiology</i> , 2006 , 101, 837-48	4.7	118
74	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, 1218-26	4	21
73	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, 3727-34	5.7	14
72	Sequential generation of two structurally distinct ovine prion protein soluble oligomers displaying different biochemical reactivities. <i>Journal of Molecular Biology</i> , 2005 , 347, 665-79	6.5	86
71	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	3.5	39
70	Olfactory-like receptor cDNAs are present in human lingual cDNA libraries. <i>Biochemical and Biophysical Research Communications</i> , 2005 , 333, 264-72	3.4	27
69	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		41
68	Purification and physicochemical characterization of ovine beta-lactoglobulin and alpha-lactalbumin. <i>Molecular Nutrition and Food Research</i> , 2004 , 48, 177-83		8
67	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> , 2004 , 43, 6312-21	3.2	46
66	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> , 2003 , 51, 2665-73	5.7	10
65	Maillard glycation of beta-lactoglobulin induces conformation changes. <i>Molecular Nutrition and Food Research</i> , 2002 , 46, 58-63		72

64	Electrochemical modifications of proteins: disulfide bonds reduction. <i>Food Chemistry</i> , 2002 , 77, 309-315	8.5	14
63	WHEN POSITIVELY CHARGED MILK PROTEINS CAN BIND TO DNA. <i>Journal of Food Biochemistry</i> , 2002 , 26, 511-532	3.3	7
62	Amyloidogenic unfolding intermediates differentiate sheep prion protein variants. <i>Journal of Molecular Biology</i> , 2002 , 322, 799-814	6.5	107
61	CHARACTERIZATION OF THE MAILLARD REACTION PRODUCTS OF β-LACTOGLOBULIN GLUCOSYLATED IN MILD CONDITIONS. <i>Journal of Food Biochemistry</i> , 2001 , 25, 33-55	3.3	43
60	FACTORS INFLUENCING PEPSINOLYSIS OF METHYL-, ETHYL- AND PROPYL- ESTER DERIVATIVES OF β-LACTOGLOBULIN. <i>Journal of Food Biochemistry</i> , 2001 , 25, 181-198	3.3	11
59	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> , 2001 , 276, 46364-70	5.4	31
58	New GPCRs from a human lingual cDNA library. <i>Chemical Senses</i> , 2001 , 26, 1157-66	4.8	20
57	Susceptibility to trypsinolysis of esterified milk proteins. <i>International Journal of Biological Macromolecules</i> , 2001 , 28, 263-71	7.9	8
56	Conformational stability and in vitro bioactivity of porcine luteinizing hormone. <i>Molecular and Cellular Endocrinology</i> , 2001 , 176, 129-34	4.4	6
55	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	3.5	210
54	Study of the formation of complexes between DNA and esterified dairy proteins. <i>International Dairy Journal</i> , 2001 , 11, 873-883	3.5	8
53	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> , 2001 , 49, 5031-8	5.7	100
52	Animal farms 2001. <i>Spectroscopy</i> , 2001 , 15, 125-126		
51	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		57
50	Kinetics of beta-casein hydrolysis by wild-type and engineered trypsin. <i>Biopolymers</i> , 2000 , 54, 355-64	2.2	28
49	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, 2833-9		132
48	STUDY OF FACTORS INFLUENCING PROTEIN ESTERIFICATION USING β-LACTOGLOBULIN AS A MODEL. <i>Journal of Food Biochemistry</i> , 2000 , 24, 381-398	3.3	27
47	Why has porcine VEG protein unusually high stability and suppressed binding ability?. <i>BBA - Proteins and Proteomics</i> , 2000 , 1478, 267-79		7

46	Reducer driven baric denaturation and oligomerisation of whey proteins. <i>Journal of Biotechnology</i> , 2000 , 79, 205-9	3.7	9
45	Interpretation of DSC data on protein denaturation complicated by kinetic and irreversible effects. <i>Journal of Biotechnology</i> , 2000 , 79, 269-80	3.7	30
44	Characterization of mare caseins. Identification of α_{S1} - and α_{S2} - caseins. <i>Dairy Science and Technology</i> , 2000 , 80, 223-235		40
43	On the non-respect of the thermodynamic cycle by DsbA variants. <i>Protein Science</i> , 1999 , 8, 106-12	6.3	15
42	RECENT PROGRESS IN PROCESSING OF DAIRY PROTEINS: A REVIEW. <i>Journal of Food Biochemistry</i> , 1999 , 23, 367-407	3.3	21
41	Impact of the lysine-188 and aspartic acid-189 inversion on activity of trypsin. <i>FEBS Letters</i> , 1999 , 442, 43-7	3.8	10
40	Glycodelin and beta-lactoglobulin, lipocalins with a high structural similarity, differ in ligand binding properties. <i>FEBS Letters</i> , 1999 , 450, 158-62	3.8	35
39	Conformational stability and binding properties of porcine odorant binding protein. <i>Biochemistry</i> , 1999 , 38, 15043-51	3.2	45
38	Induction of new physicochemical and functional properties by the glycosylation of whey proteins. <i>The Protein Journal</i> , 1998 , 17, 495-503		93
37	INFLUENCE OF G187W/K188F/D189Y MUTATION IN THE SUBSTRATE BINDING POCKET OF TRYPSIN ON β CASEIN PROCESSING. <i>Journal of Food Biochemistry</i> , 1998 , 22, 529-545	3.3	4
36	Ethanol-induced conformational transitions in holo-alpha-lactalbumin: spectral and calorimetric studies. <i>Biopolymers</i> , 1998 , 46, 253-65	2.2	25
35	Engineering of trypsin and its impact on beta-casein processing. <i>Molecular Nutrition and Food Research</i> , 1998 , 42, 135-8		2
34	What May Be Bovine β Lactoglobulin Cys121 Good For?. <i>International Dairy Journal</i> , 1998 , 8, 83-86	3.5	10
33	Effect of pea and bovine trypsin inhibitors on wild-type and modified trypsins. <i>FEBS Letters</i> , 1998 , 423, 167-72	3.8	13
32	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> , 1998 , 246, 847-58	3.4	18
31	Role of free Cys121 in stabilization of bovine beta-lactoglobulin B. <i>Protein Engineering, Design and Selection</i> , 1998 , 11, 1065-73	1.9	59
30	Regulation of trypsin activity by Cu ²⁺ chelation of the substrate binding site. <i>Protein Engineering, Design and Selection</i> , 1997 , 10, 551-60	1.9	24
29	Baric Oligomerization in β Lactalbumin/ β Lactoglobulin Mixtures. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 19-22	5.7	24

28	Production and epitopic characterization of monoclonal antibodies against bovine beta-lactoglobulin. <i>Journal of Dairy Science</i> , 1997 , 80, 1977-87	4	23
27	Interaction of alpha s2- and beta-casein signal peptides with DMPC and DMPG liposomes. <i>Peptides</i> , 1997 , 18, 463-72	3.8	1
26	Peptide and immunochemical mapping of the ectodomain of the porcine LH receptor. <i>Journal of Molecular Endocrinology</i> , 1996 , 16, 15-25	4.5	24
25	Thio-induced oligomerization of alpha-lactalbumin at high pressure. <i>The Protein Journal</i> , 1996 , 15, 501-9		30
24	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	4.2	20
23	Peptic proteolysis of esterified beta-casein and beta-lactoglobulin. <i>International Journal of Peptide and Protein Research</i> , 1995 , 46, 30-6		9
22	Phosphorylation of beta-lactoglobulin using amino acids as the sole base and nucleophile of the reaction. <i>The Protein Journal</i> , 1995 , 14, 145-50		2
21	Impact of esterification on the folding and the susceptibility to peptic proteolysis of beta-lactoglobulin. <i>BBA - Proteins and Proteomics</i> , 1995 , 1248, 170-6		36
20	Amino acid grafting of beta-lactoglobulin mediated by phosphorus oxychloride. <i>International Journal of Biological Macromolecules</i> , 1995 , 17, 269-72	7.9	6
19	Phosphorylation of .beta.-Lactoglobulin under Mild Conditions. <i>Journal of Agricultural and Food Chemistry</i> , 1995 , 43, 59-62	5.7	19
18	Functional properties of βactoglobulin phosphorylated in the presence of different aliphatic amines. <i>Dairy Science and Technology</i> , 1995 , 75, 503-512		4
17	Study of tensioactive properties of casein signal peptides and their interactions with phospholipids. <i>International Journal of Peptide and Protein Research</i> , 1994 , 43, 537-45		2
16	Probing the fatty acid binding site of beta-lactoglobulins. <i>The Protein Journal</i> , 1993 , 12, 443-9		141
15	SYNTHESIS, PURIFICATION AND INTERACTIONS OF CASEIN SIGNAL PEPTIDES 1993 , 239-248		1
14	Synthesis and purification of casein signal peptides 1993 , 377-378		
13	Binding of benzo(a)pyrene, ellipticine, and cis-parinaric acid to beta-lactoglobulin: influence of protein modifications. <i>The Protein Journal</i> , 1992 , 11, 645-52		42
12	Binding of retinoids and beta-carotene to beta-lactoglobulin. Influence of protein modifications. <i>BBA - Proteins and Proteomics</i> , 1991 , 1079, 316-20		76
11	Influence of pH on the structural changes of beta-lactoglobulin studied by tryptic hydrolysis. <i>BBA - Proteins and Proteomics</i> , 1991 , 1077, 31-4		22

10	Limited Proteolysis of Solvent-Induced Folding Changes of β Lactoglobulin. <i>ACS Symposium Series</i> , 1991 , 86-96	0.4	8
9	Alcohol-induced changes of beta-lactoglobulin-retinol-binding stoichiometry. <i>Protein Engineering, Design and Selection</i> , 1990 , 4, 185-90	1.9	73
8	Beta-lactoglobulin binds retinol and protoporphyrin IX at two different binding sites. <i>FEBS Letters</i> , 1990 , 277, 223-6	3.8	95
7	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		9
6	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> , 1979 , 102, 223-30		22
5	Increased scintillation counting of ^3H -amino acids bound to transfer RNA. <i>Analytical Biochemistry</i> , 1978 , 88, 321-6	3.1	2
4	2'-Deoxy-2'-fluorouridine-5'-phosphate: an alternative substrate for thymidylate synthetase from Escherichia coli K12. <i>Nucleic Acids Research</i> , 1978 , 5, 4753-9	20.1	14
3	Nucleoside conformations. XIII. Circular dichroism of guanosine gels and the conformation of GpG and poly (G). <i>Biochimie</i> , 1974 , 56, 501-7	4.6	34
2	Isolation and chromatographic behaviour of phenylalanine tRNA from barley embryos. <i>Nucleic Acids Research</i> , 1974 , 1, 1703-12	20.1	9
1	Milk protein-based nanodelivery systems for the cancer treatment. <i>Journal of Nanostructure in Chemistry</i> , 1	7.6	4