

Saïd Bouhallab

List of Publications by Year in descending order

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84
papers

3,399
citations

117453

34
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161609

54
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86
all docs

86
docs citations

86
times ranked

3249
citing authors

#	ARTICLE	IF	CITATIONS
1	The structure of infant formulas impacts their lipolysis, proteolysis and disintegration during in vitro gastric digestion. <i>Food Chemistry</i> , 2015, 182, 224-235.	4.2	170
2	Milk proteins as encapsulation devices and delivery vehicles: Applications and trends. <i>Trends in Food Science and Technology</i> , 2014, 37, 5-20.	7.8	165
3	Identification of C-terminal peptides of bovine β -casein that enhance proliferation of rat lymphocytes. <i>Immunology Letters</i> , 1992, 33, 41-46.	1.1	117
4	Bovine β -lactoglobulin/fatty acid complexes: binding, structural, and biological properties. <i>Dairy Science and Technology</i> , 2014, 94, 409-426.	2.2	107
5	Dietary bioactive peptides: Human studies. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 335-343.	5.4	100
6	Biopeptides of milk: caseinophosphopeptides and mineral bioavailability. <i>Reproduction, Nutrition, Development</i> , 2004, 44, 493-498.	1.9	95
7	Modification of Bovine β -Lactoglobulin by Glycation in a Powdered State or in an Aqueous Solution: Effect on Association Behavior and Protein Conformation. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 83-91.	2.4	93
8	Stable monomeric intermediate with exposed Cys-119 is formed during heat denaturation of β -lactoglobulin. <i>Biochemical and Biophysical Research Communications</i> , 2003, 301, 465-471.	1.0	84
9	Heating and glycation of β -lactoglobulin and β -casein: Aggregation and in vitro digestion. <i>Food Research International</i> , 2014, 55, 70-76.	2.9	80
10	Influence of Various Phosphopeptides of Caseins on Iron Absorption. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 7127-7130.	2.4	79
11	Temperature Affects the Supramolecular Structures Resulting from β -Lactalbumin-Lysozyme Interaction. <i>Biochemistry</i> , 2007, 46, 1248-1255.	1.2	79
12	Milk Proteins and Iron Absorption: Contrasting Effects of Different Caseinophosphopeptides. <i>Pediatric Research</i> , 2005, 58, 731-734.	1.1	75
13	Influence of pH on the dry heat-induced denaturation/aggregation of whey proteins. <i>Food Chemistry</i> , 2011, 129, 110-116.	4.2	73
14	Spectroscopic characterization of heat-induced nonnative β -lactoglobulin monomers. <i>Protein Science</i> , 2004, 13, 1340-1346.	3.1	70
15	Glycation of bovine beta-Lactoglobulin: effect on the protein structure. <i>International Journal of Food Science and Technology</i> , 1999, 34, 429-435.	1.3	68
16	Heteroprotein complex coacervation: A generic process. <i>Advances in Colloid and Interface Science</i> , 2017, 239, 115-126.	7.0	67
17	Polar lipid composition of bioactive dairy co-products buttermilk and butterserum: Emphasis on sphingolipid and ceramide isoforms. <i>Food Chemistry</i> , 2018, 240, 67-74.	4.2	66
18	Interactions between aroma compounds and β -lactoglobulin in the heat-induced molten globule state. <i>Food Chemistry</i> , 2010, 119, 1550-1556.	4.2	64

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19	Bioavailability of caseinophosphopeptide-bound iron. <i>Translational Research</i> , 2002, 140, 290-294.	2.4	61
20	Yogurts enriched with milk proteins: Texture properties, aroma release and sensory perception. <i>Trends in Food Science and Technology</i> , 2020, 98, 140-149.	7.8	61
21	Spontaneous co-assembly of lactoferrin and Î²-lactoglobulin as a promising biocarrier for vitamin B9. <i>Food Hydrocolloids</i> , 2016, 57, 280-290.	5.6	57
22	Kinetics of lactose crystallization and crystal size as monitored by refractometry and laser light scattering: effect of proteins. <i>Dairy Science and Technology</i> , 2005, 85, 253-260.	0.9	52
23	Essential Oils in Livestock: From Health to Food Quality. <i>Antioxidants</i> , 2021, 10, 330.	2.2	51
24	Charge and Size Drive Spontaneous Self-Assembly of Oppositely Charged Globular Proteins into Microspheres. <i>Journal of Physical Chemistry B</i> , 2010, 114, 4138-4144.	1.2	50
25	Heat-Induced Covalent Complex between Casein Micelles and Î²-Lactoglobulin from Goat's Milk: Identification of an Involved Disulfide Bond. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 185-191.	2.4	49
26	Interfacial and foaming properties of sulfhydryl-modified bovine Î²-lactoglobulin. <i>Journal of Colloid and Interface Science</i> , 2006, 302, 32-39.	5.0	46
27	Selective coacervation between lactoferrin and the two isoforms of Î²-lactoglobulin. <i>Food Hydrocolloids</i> , 2015, 48, 238-247.	5.6	44
28	Improvement of zinc intestinal absorption and reduction of zinc/iron interaction using metal bound to the caseinophosphopeptide 1-25 of Î²-casein. <i>Reproduction, Nutrition, Development</i> , 1998, 38, 465-472.	1.9	43
29	Adsorption of gastric lipase onto multicomponent model lipid monolayers with phase separation. <i>Colloids and Surfaces B: Biointerfaces</i> , 2016, 143, 97-106.	2.5	43
30	Current ways to modify the structure of whey proteins for specific functionalitiesâ€”a review. <i>Dairy Science and Technology</i> , 2015, 95, 795-814.	2.2	42
31	Î²-Lactoglobulin as a Molecular Carrier of Linoleate: Characterization and Effects on Intestinal Epithelial Cells in Vitro. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 9476-9483.	2.4	41
32	Formation of Stable Covalent Dimer Explains the High Solubility at pH 4.6 of Lactose-Î²-Lactoglobulin Conjugates Heated near Neutral pH. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 1489-1494.	2.4	40
33	Heat-Induced Denaturation, Aggregation and Gelation of Whey Proteins. , 2016, , 155-178.		39
34	Glucose Slows Down the Heat-Induced Aggregation of Î²-Lactoglobulin at Neutral pH. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 214-219.	2.4	38
35	Modification of protein structures by altering the whey protein profile and heat treatment affects <i>in vitro</i> static digestion of model infant milk formulas. <i>Food and Function</i> , 2020, 11, 6933-6945.	2.1	36
36	Iron Tissue Storage and Hemoglobin Levels of Deficient Rats Repleted with Iron Bound to the Caseinophosphopeptide 1âˆ²25 of Î²-Casein. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 2786-2790.	2.4	35

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37	Bioavailability of caseinophosphopeptide bound iron in the young rat. <i>Journal of Nutritional Biochemistry</i> , 1997, 8, 190-194.	1.9	34
38	Formation and stability of $\hat{\pm}$ -lactalbumin-lysozyme spherical particles: Involvement of electrostatic forces. <i>Food Hydrocolloids</i> , 2009, 23, 510-518.	5.6	33
39	Molecular interaction between apo or holo $\hat{\pm}$ -lactalbumin and lysozyme: Formation of heterodimers as assessed by fluorescence measurements. <i>Biochimica Et Biophysica Acta - Proteins and Proteomics</i> , 2009, 1794, 709-715.	1.1	33
40	Mixing milk, egg and plant resources to obtain safe and tasty foods with environmental and health benefits. <i>Trends in Food Science and Technology</i> , 2021, 108, 119-132.	7.8	32
41	Separation of small cationic bioactive peptides by strong ion-exchange chromatography. <i>Journal of Chromatography A</i> , 1996, 724, 137-145.	1.8	30
42	Kinetics of heat-induced denaturation of proteins in model infant milk formulas as a function of whey protein composition. <i>Food Chemistry</i> , 2020, 302, 125296.	4.2	30
43	Dynamic and supramolecular organisation of $\hat{\pm}$ -lactalbumin/lysozyme microspheres: A microscopic study. <i>Biophysical Chemistry</i> , 2010, 146, 30-35.	1.5	29
44	Complexes between linoleate and native or aggregated $\hat{2}$ -lactoglobulin: Interaction parameters and in vitro cytotoxic effect. <i>Food Chemistry</i> , 2013, 141, 2305-2313.	4.2	29
45	Soft-Matter Approaches for Controlling Food Protein Interactions and Assembly. <i>Annual Review of Food Science and Technology</i> , 2019, 10, 521-539.	5.1	29
46	Modification of Bovine $\hat{2}$ -Lactoglobulin by Glycation in a Powdered State or in an Aqueous Solution: Immunochemical Characterization. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 4543-4548.	2.4	27
47	Apo $\hat{\pm}$ -lactalbumin and lysozyme are colocalized in their subsequently formed spherical supramolecular assembly. <i>FEBS Journal</i> , 2007, 274, 6085-6093.	2.2	27
48	Kinetics and Structure during Self-Assembly of Oppositely Charged Proteins in Aqueous Solution. <i>Biomacromolecules</i> , 2011, 12, 1920-1926.	2.6	27
49	The physicochemical parameters during dry heating strongly influence the gelling properties of whey proteins. <i>Journal of Food Engineering</i> , 2012, 112, 296-303.	2.7	26
50	Improved absorption of caseinophosphopeptide-bound iron: role of alkaline phosphatase. <i>Journal of Nutritional Biochemistry</i> , 2005, 16, 398-401.	1.9	25
51	pH- and ionic strength-dependent interaction between cyanidin-3-O-glucoside and sodium caseinate. <i>Food Chemistry</i> , 2018, 267, 52-59.	4.2	23
52	SÃ©charge des lactosÃ©rums et dÃ©rivÃ©s : rÃ©le du lactose et de la dynamique de lâ€™eau. <i>Dairy Science and Technology</i> , 2004, 84, 243-268.	0.9	23
53	In vitro digestion of caseinophosphopeptide-iron complex. <i>Journal of Dairy Research</i> , 2000, 67, 125-129.	0.7	22
54	Reduction of iron/zinc interactions using metal bound to the caseinophosphopeptide 1Ã©25 of $\hat{2}$ -casein. <i>Nutrition Research</i> , 1999, 19, 1655-1663.	1.3	21

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55	Binding of Folic Acid Induces Specific Self-Aggregation of Lactoferrin: Thermodynamic Characterization. <i>Langmuir</i> , 2015, 31, 12481-12488.	1.6	21
56	Determination of Exposed Sulfhydryl Groups in Heated β -Lactoglobulin A Using IAEDANS and Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 7107-7113.	2.4	20
57	Structural consequences of dry heating on alpha-lactalbumin and beta-lactoglobulin at pH 6.5. <i>Food Research International</i> , 2013, 51, 899-906.	2.9	20
58	Spontaneous Assembly and Induced Aggregation of Food Proteins. <i>Advances in Polymer Science</i> , 2013, , 67-101.	0.4	20
59	Structure and Dynamics of Heteroprotein Coacervates. <i>Langmuir</i> , 2016, 32, 7821-7828.	1.6	20
60	Scale-up production of vitamin loaded heteroprotein coacervates and their protective property. <i>Journal of Food Engineering</i> , 2017, 206, 67-76.	2.7	20
61	Protein structure in model infant milk formulas impacts their kinetics of hydrolysis under in vitro dynamic digestion. <i>Food Hydrocolloids</i> , 2022, 126, 107368.	5.6	20
62	Controlled whey protein aggregates to modulate the texture of fat-free set-type yoghurts. <i>International Dairy Journal</i> , 2019, 92, 28-36.	1.5	19
63	Investigation at Residue Level of the Early Steps during the Assembly of Two Proteins into Supramolecular Objects. <i>Biomacromolecules</i> , 2011, 12, 2200-2210.	2.6	18
64	Coacervates of whey proteins to protect and improve the oral delivery of a bioactive molecule. <i>Journal of Functional Foods</i> , 2017, 38, 197-204.	1.6	18
65	Contribution of temporal dominance of sensations performed by modality (M-TDS) to the sensory perception of texture and flavor in semi-solid products: A case study on fat-free strawberry yogurts. <i>Food Quality and Preference</i> , 2020, 80, 103789.	2.3	18
66	Caseinomacropptide modifies the heat-induced denaturation and aggregation process of β -lactoglobulin. <i>International Dairy Journal</i> , 2014, 36, 55-64.	1.5	17
67	Unraveling the molecular mechanisms underlying interactions between caseins and lutein. <i>Food Research International</i> , 2020, 138, 109781.	2.9	16
68	Copper-catalyzed formation of disulfide-linked dimer of bovine β -lactoglobulin. <i>Dairy Science and Technology</i> , 2004, 84, 517-525.	0.9	15
69	Iron and exercise induced alterations in antioxidant status. Protection by dietary milk proteins. <i>Free Radical Research</i> , 2006, 40, 535-542.	1.5	14
70	How the presence of a small molecule affects the complex coacervation between lactoferrin and β -lactoglobulin. <i>International Journal of Biological Macromolecules</i> , 2017, 102, 192-199.	3.6	14
71	Contrasting Assemblies of Oppositely Charged Proteins. <i>Langmuir</i> , 2019, 35, 9923-9933.	1.6	14
72	Physico-chemical behaviors of human and bovine milk membrane extracts and their influence on gastric lipase adsorption. <i>Biochimie</i> , 2020, 169, 95-105.	1.3	14

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73	Structural characterization of heat-induced protein aggregates in model infant milk formulas. Food Hydrocolloids, 2020, 107, 105928.	5.6	14
74	Kinetics of the formation of β -casein/tannin mixed micelles. RSC Advances, 2012, 2, 3934.	1.7	13
75	Caseinophosphopeptide-Bound Iron: Protective Effect against Gut Peroxidation. Annals of Nutrition and Metabolism, 2008, 52, 177-180.	1.0	12
76	Aroma-retention capacities of functional whey protein aggregates: Study of a strawberry aroma in solutions and in fat-free yogurts. Food Research International, 2020, 136, 109491.	2.9	11
77	β -Lactoglobulin-linoleate complexes: In vitro digestion and the role of protein in fatty acid uptake. Journal of Dairy Science, 2013, 96, 4258-4268.	1.4	10
78	Effect of Caseinophosphopeptides from β - and β -Casein on Iron Bioavailability in HuH7 Cells. Journal of Agricultural and Food Chemistry, 2015, 63, 6757-6763.	2.4	10
79	Proteins for the future: A soft matter approach to link basic knowledge and innovative applications. Innovative Food Science and Emerging Technologies, 2018, 46, 18-28.	2.7	10
80	Combining plant and dairy proteins in food colloid design. Current Opinion in Colloid and Interface Science, 2021, 56, 101507.	3.4	9
81	Effects of trace elements and calcium on diabetes and obesity, and their complications: Protective effect of dairy products – A mini-review. Dairy Science and Technology, 2009, 89, 213-218.	2.2	6
82	Rheological characterization of β -lactoglobulin/lactoferrin complex coacervates. LWT - Food Science and Technology, 2022, 163, 113577.	2.5	3
83	Application in nutrition: mineral binding. , 2021, , 455-494.		1
84	The Role of Proteins in the Development of Food Structure. Food Chemistry, Function and Analysis, 2019, , 29-58.	0.1	0