SaÃ¯d Bouhallab

List of Publications by Year
in descending order

84 papers	3,399 citations	117453 34 h-index	161609 54 g-index
86 all docs	86 docs citations	86 times ranked	3249 citing authors

#	Article	IF	Citations
1	Protein structure in model infant milk formulas impacts their kinetics of hydrolysis under in vitro dynamic digestion. Food Hydrocolloids, 2022, 126, 107368.	5.6	20
2	Rheological characterization of Î²-lactoglobulin/lactoferrin complex coacervates. LWT - Food Science and Technology, 2022, 163, 113577.	2.5	3
3	Mixing milk, egg and plant resources to obtain safe and tasty foods with environmental and health benefits. Trends in Food Science and Technology, 2021, 108, 119-132.	7.8	32
4	Application in nutrition: mineral binding. , 2021, , 455-494.		1
5	Essential Oils in Livestock: From Health to Food Quality. Antioxidants, 2021, 10, 330.	2.2	51
6	Combining plant and dairy proteins in food colloid design. Current Opinion in Colloid and Interface Science, 2021, 56, 101507.	3.4	9
7	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. Food Quality and Preference, 2020, 80, 103789.	2.3	18
8	Kinetics of heat-induced denaturation of proteins in model infant milk formulas as a function of whey protein composition. Food Chemistry, 2020, 302, 125296.	4.2	30
9	Physico-chemical behaviors of human and bovine milk membrane extracts and their influence on gastric lipase adsorption. Biochimie, 2020, 169, 95-105.	1.3	14
10	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
11	Unraveling the molecular mechanisms underlying interactions between caseins and lutein. Food Research International, 2020, 138, 109781.	2.9	16
12	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. Food and Function, 2020, 11, 6933-6945.	2.1	36
13	Yogurts enriched with milk proteins: Texture properties, aroma release and sensory perception. Trends in Food Science and Technology, 2020, 98, 140-149.	7.8	61
14	Structural characterization of heat-induced protein aggregates in model infant milk formulas. Food Hydrocolloids, 2020, 107, 105928.	5.6	14
15	Contrasting Assemblies of Oppositely Charged Proteins. Langmuir, 2019, 35, 9923-9933.	1.6	14
16	Controlled whey protein aggregates to modulate the texture of fat-free set-type yoghurts. International Dairy Journal, 2019, 92, 28-36.	1.5	19
17	Soft-Matter Approaches for Controlling Food Protein Interactions and Assembly. Annual Review of Food Science and Technology, 2019, 10, 521-539.	5.1	29
18	The Role of Proteins in the Development of Food Structure. Food Chemistry, Function and Analysis, 2019, , 29-58.	0.1	0

#	Article	IF	Citations
19	pH- and ionic strength-dependent interaction between cyanidin-3-O-glucoside and sodium caseinate. Food Chemistry, 2018, 267, 52-59.	4.2	23
20	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
21	Polar lipid composition of bioactive dairy co-products buttermilk and butterserum: Emphasis on sphingolipid and ceramide isoforms. Food Chemistry, 2018, 240, 67-74.	4.2	66
22	Dietary bioactive peptides: Human studies. Critical Reviews in Food Science and Nutrition, 2017, 57, 335-343.	5.4	100
23	Heteroprotein complex coacervation: A generic process. Advances in Colloid and Interface Science, 2017, 239, 115-126.	7.0	67
24	Scale-up production of vitamin loaded heteroprotein coacervates and their protective property. Journal of Food Engineering, 2017, 206, 67-76.	2.7	20
25	How the presence of a small molecule affects the complex coacervation between lactoferrin and Î²-lactoglobulin. International Journal of Biological Macromolecules, 2017, 102, 192-199.	3.6	14
26	Coacervates of whey proteins to protect and improve the oral delivery of a bioactive molecule. Journal of Functional Foods, 2017, 38, 197-204.	1.6	18
27	Adsorption of gastric lipase onto multicomponent model lipid monolayers with phase separation. Colloids and Surfaces B: Biointerfaces, 2016, 143, 97-106.	2.5	43
28	Structure and Dynamics of Heteroprotein Coacervates. Langmuir, 2016, 32, 7821-7828.	1.6	20
29	Spontaneous co-assembly of lactoferrin and Î²-lactoglobulin as a promising biocarrier for vitamin B9. Food Hydrocolloids, 2016, 57, 280-290.	5.6	57
30	Heat-Induced Denaturation, Aggregation and Gelation of Whey Proteins. , 2016, , 155-178.		39
31	Current ways to modify the structure of whey proteins for specific functionalitiesâ€”a review. Dairy Science and Technology, 2015, 95, 795-814.	2.2	42
32	Selective coacervation between lactoferrin and the two isoforms ofÂÎ²-lactoglobulin. Food Hydrocolloids, 2015, 48, 238-247.	5.6	44
33	Effect of Caseinophosphopeptides from Î±_s- and Î²-Casein on Iron Bioavailability in HuH7 Cells. Journal of Agricultural and Food Chemistry, 2015, 63, 6757-6763.	2.4	10
34	The structure of infant formulas impacts their lipolysis, proteolysis and disintegration during in vitro gastric digestion. Food Chemistry, 2015, 182, 224-235.	4.2	170
35	Binding of Folic Acid Induces Specific Self-Aggregation of Lactoferrin: Thermodynamic Characterization. Langmuir, 2015, 31, 12481-12488.	1.6	21
36	Bovine Î²-lactoglobulin/fatty acid complexes: binding, structural, and biological properties. Dairy Science and Technology, 2014, 94, 409-426.	2.2	107

#	Article	IF	Citations
37	Milk proteins as encapsulation devices and delivery vehicles: Applications andÂtrends. Trends in Food Science and Technology, 2014, 37, 5-20.	7.8	165
38	Heating and glycation of Î²-lactoglobulin and Î²-casein: Aggregation and in vitro digestion. Food Research International, 2014, 55, 70-76.	2.9	80
39	Caseinomacropeptide modifies the heat-induced denaturationâ€"aggregation process of Î²-lactoglobulin. International Dairy Journal, 2014, 36, 55-64.	1.5	17
40	Structural consequences of dry heating on alpha-lactalbumin and beta-lactoglobulin at pH 6.5. Food Research International, 2013, 51, 899-906.	2.9	20
41	Complexes between linoleate and native or aggregated Î²-lactoglobulin: Interaction parameters and in vitro cytotoxic effect. Food Chemistry, 2013, 141, 2305-2313.	4.2	29
42	Î²-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
43	Spontaneous Assembly and Induced Aggregation of Food Proteins. Advances in Polymer Science, 2013, , 67-101.	0.4	20
44	Kinetics of the formation of Î²-casein/tannin mixed micelles. RSC Advances, 2012, 2, 3934.	1.7	13
45	Glucose Slows Down the Heat-Induced Aggregation of Î²-Lactoglobulin at Neutral pH. Journal of Agricultural and Food Chemistry, 2012, 60, 214-219.	2.4	38
46	The physicochemical parameters during dry heating strongly influence the gelling properties of whey proteins. Journal of Food Engineering, 2012, 112, 296-303.	2.7	26
47	Î²-Lactoglobulin as a Molecular Carrier of Linoleate: Characterization and Effects on Intestinal Epithelial Cells in Vitro. Journal of Agricultural and Food Chemistry, 2012, 60, 9476-9483.	2.4	41
48	Investigation at Residue Level of the Early Steps during the Assembly of Two Proteins into Supramolecular Objects. Biomacromolecules, 2011, 12, 2200-2210.	2.6	18
49	Kinetics and Structure during Self-Assembly of Oppositely Charged Proteins in Aqueous Solution. Biomacromolecules, 2011, 12, 1920-1926.	2.6	27
50	Influence of pH on the dry heat-induced denaturation/aggregation of whey proteins. Food Chemistry, 2011, 129, 110-116.	4.2	73
51	Interactions between aroma compounds and Î²-lactoglobulin in the heat-induced molten globule state. Food Chemistry, 2010, 119, 1550-1556.	4.2	64
52	Dynamic and supramolecular organisation of Î±-lactalbumin/lysozyme microspheres: A microscopic study. Biophysical Chemistry, 2010, 146, 30-35.	1.5	29
53	Charge and Size Drive Spontaneous Self-Assembly of Oppositely Charged Globular Proteins into Microspheres. Journal of Physical Chemistry B, 2010, 114, 4138-4144.	1.2	50
54	Formation and stability of Î±-lactalbuminâ€"lysozyme spherical particles: Involvement of electrostatic forces. Food Hydrocolloids, 2009, 23, 510-518.	5.6	33

#	Article	IF	Citations
55	Molecular interaction between apo or holo Î±-lactalbumin and lysozyme: Formation of heterodimers as assessed by fluorescence measurements. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2009, 1794, 709-715.	1.1	33
56	Effects of trace elements and calcium on diabetes and obesity, and their complications: Protective effect of dairy products â€“ A mini-review. Dairy Science and Technology, 2009, 89, 213-218.	2.2	6
57	Caseinophosphopeptide-Bound Iron: Protective Effect against Gut Peroxidation. Annals of Nutrition and Metabolism, 2008, 52, 177-180.	1.0	12
58	Temperature Affects the Supramolecular Structures Resulting from Î±-Lactalbuminâˆ’Lysozyme Interaction. Biochemistry, 2007, 46, 1248-1255.	1.2	79
59	Determination of Exposed Sulfhydryl Groups in Heated Î²-Lactoglobulin A Using IAEDANS and Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2007, 55, 7107-7113.	2.4	20
60	Apoâ€ƒÎ±â€lactalbumin and lysozyme are colocalized in their subsequently formed spherical supramolecular assembly. FEBS Journal, 2007, 274, 6085-6093.	2.2	27
61	Iron and exercise induced alterations in antioxidant status. Protection by dietary milk proteins. Free Radical Research, 2006, 40, 535-542.	1.5	14
62	Interfacial and foaming properties of sulfydryl-modified bovine Î²-lactoglobulin. Journal of Colloid and Interface Science, 2006, 302, 32-39.	5.0	46
63	Improved absorption of caseinophosphopeptide-bound iron: role of alkaline phosphatase. Journal of Nutritional Biochemistry, 2005, 16, 398-401.	1.9	25
64	Milk Proteins and Iron Absorption: Contrasting Effects of Different Caseinophosphopeptides. Pediatric Research, 2005, 58, 731-734.	1.1	75
65	Kinetics of lactose crystallization and crystal size as monitored by refractometry and laser light scattering: effect of proteins. Dairy Science and Technology, 2005, 85, 253-260.	0.9	52
66	Biopeptides of milk: caseinophosphopeptides and mineral bioavailability. Reproduction, Nutrition, Development, 2004, 44, 493-498.	1.9	95
67	Copper-catalyzed formation of disulfide-linked dimer of bovineÎ²-lactoglobulin. Dairy Science and Technology, 2004, 84, 517-525.	0.9	15
68	Spectroscopic characterization of heat-induced nonnative Î²-lactoglobulin monomers. Protein Science, 2004, 13, 1340-1346.	3.1	70
69	SÃ©chage des lactosÃ©rums et dÃ©rivÃ©s : rÃ´le du lactose et de la dynamique de lâ€™eau. Dairy Science and Technology, 2004, 84, 243-268.	0.9	23
70	Stable monomeric intermediate with exposed Cys-119 is formed during heat denaturation of Î²-lactoglobulin. Biochemical and Biophysical Research Communications, 2003, 301, 465-471.	1.0	84
71	Influence of Various Phosphopeptides of Caseins on Iron Absorption. Journal of Agricultural and Food Chemistry, 2002, 50, 7127-7130.	2.4	79
72	Heat-Induced Covalent Complex between Casein Micelles and Î²-Lactoglobulin from Goat's Milk: Identification of an Involved Disulfide Bond. Journal of Agricultural and Food Chemistry, 2002, 50, 185-191.	2.4	49

#	Article	IF	Citations
73	Bioavailability of caseinophosphopeptide-bound iron. Translational Research, 2002, 140, 290-294.	2.4	61
74	In vitro digestion of caseinophosphopeptideâ€"iron complex. Journal of Dairy Research, 2000, 67, 125-129.	0.7	22
75	Glycation of bovine beta-Lactoglobulin: effect on the protein structure. International Journal of Food Science and Technology, 1999, 34, 429-435.	1.3	68
76	Reduction of iron/zinc interactions using metal bound to the caseinophosphopeptide 1â€"25 of Î²-casein. Nutrition Research, 1999, 19, 1655-1663.	1.3	21
77	Modification of Bovine Î²-Lactoglobulin by Glycation in a Powdered State or in an Aqueous Solution:Â Immunochemical Characterization. Journal of Agricultural and Food Chemistry, 1999, 47, 4543-4548.	2.4	27
78	Iron Tissue Storage and Hemoglobin Levels of Deficient Rats Repleted with Iron Bound to the Caseinophosphopeptide 1âˆ'25 of Î²-Casein. Journal of Agricultural and Food Chemistry, 1999, 47, 2786-2790.	2.4	35
79	Formation of Stable Covalent Dimer Explains the High Solubility at pH 4.6 of Lactoseâˆ'Î²-Lactoglobulin Conjugates Heated near Neutral pH. Journal of Agricultural and Food Chemistry, 1999, 47, 1489-1494.	2.4	40
80	Modification of Bovine Î²-Lactoglobulin by Glycation in a Powdered State or in an Aqueous Solution:Â Effect on Association Behavior and Protein Conformation. Journal of Agricultural and Food Chemistry, 1999, 47, 83-91.	2.4	93
81	Improvement of zinc intestinal absorption and reduction of zinc/iron interaction using metal bound to the caseinophosphopeptide 1-25 of Î²-casein. Reproduction, Nutrition, Development, 1998, 38, 465-472.	1.9	43
82	Bioavailability of caseinophosphopeptide bound iron in the young rat. Journal of Nutritional Biochemistry, 1997, 8, 190-194.	1.9	34
83	Separation of small cationic bioactive peptides by strong ion-exchange chromatography. Journal of Chromatography A, 1996, 724, 137-145.	1.8	30
84	Identification of C-terminal peptides of bovine Î²-casein that enhance proliferation of rat lymphocytes. Immunology Letters, 1992, 33, 41-46.	1.1	117