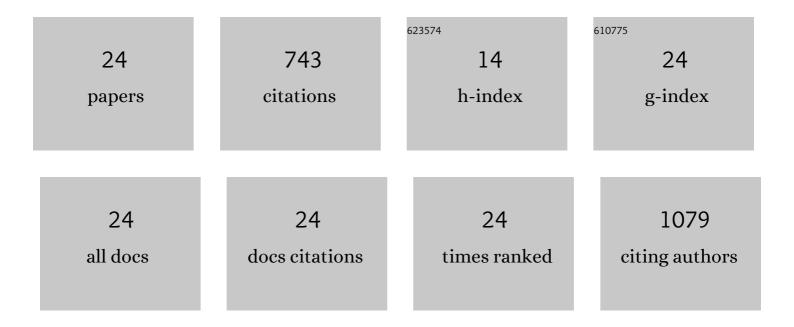
## Cristian De Gobba

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/3724076/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Angiotensin I-converting enzyme inhibitory activity and antioxidant capacity of bioactive peptides derived from enzymatic hydrolysis ofÂbuffalo milk proteins. International Dairy Journal, 2017, 66, 91-98.	1.5	132
2	Bioactive peptides from caseins released by cold active proteolytic enzymes from Arsukibacterium ikkense. Food Chemistry, 2014, 165, 205-215.	4.2	73
3	Antioxidant peptides from goat milk protein fractions hydrolysed by two commercial proteases. International Dairy Journal, 2014, 39, 28-40.	1.5	62
4	Antibacterial activity of papain hydrolysed camel whey and its fractions. International Dairy Journal, 2016, 61, 91-98.	1.5	57
5	Angiotensin I-converting enzyme inhibitory activity of enzymatic hydrolysates of goat milk protein fractions. International Dairy Journal, 2013, 32, 175-183.	1.5	55
6	Liquid chromatography quadrupole-Orbitrap mass spectrometry for the simultaneous analysis of advanced glycation end products and protein-derived cross-links in food and biological matrices. Journal of Chromatography A, 2020, 1615, 460767.	1.8	44
7	Antioxidant and antibacterial activities of bioactive peptides in buffalo's yoghurt fermented with different starter cultures. Food Science and Biotechnology, 2017, 26, 1325-1332.	1.2	43
8	Purification and characterization of angiotensin-converting enzyme-inhibitory peptides from Nile tilapia (Oreochromis niloticus) skin gelatine produced by an enzymatic membrane reactor. Journal of Functional Foods, 2017, 36, 243-254.	1.6	41
9	Protein hydrolysates of porcine hemoglobin and blood: Peptide characteristics in relation to taste attributes and formation of volatile compounds. Food Research International, 2019, 121, 28-38.	2.9	32
10	Digestion patterns of proteins in pasteurized and ultra-high temperature milk using in vitro gastric models of adult and elderly. Journal of Food Engineering, 2021, 292, 110305.	2.7	29
11	Proteolytic Activity of Escherichia coli Oligopeptidase B Against Proline-Rich Antimicrobial Peptides. Journal of Microbiology and Biotechnology, 2014, 24, 160-167.	0.9	28
12	Production of Taste Enhancers from Protein Hydrolysates of Porcine Hemoglobin and Meat Using <i>Bacillus amyloliquefaciens</i> γ-Glutamyltranspeptidase. Journal of Agricultural and Food Chemistry, 2020, 68, 11782-11789.	2.4	23
13	Bioactive proteins in bovine colostrum and effects of heating, drying and irradiation. Food and Function, 2020, 11, 2309-2327.	2.1	23
14	Angiotensin-I converting enzyme inhibitory and antioxidant activity of bioactive peptides produced by enzymatic hydrolysis of skin from grass carp ( <i>Ctenopharyngodon idella</i> ). International Journal of Food Properties, 2017, 20, 1129-1144.	1.3	18
15	Quantitation of Protein Cysteine–Phenol Adducts in Minced Beef Containing 4-Methyl Catechol. Journal of Agricultural and Food Chemistry, 2020, 68, 2506-2515.	2.4	15
16	Rhamnogalacturonan-I Based Microcapsules for Targeted Drug Release. PLoS ONE, 2016, 11, e0168050.	1.1	13
17	Urine Metabolome Profiling Reveals Imprints of Food Heating Processes after Dietary Intervention with Differently Cooked Potatoes. Journal of Agricultural and Food Chemistry, 2020, 68, 6122-6131.	2.4	12
18	Gastric Digestion of Milk Proteins in Adult and Elderly: Effect of High-Pressure Processing. Foods, 2021, 10, 786.	1.9	12

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#	Article	IF	CITATIONS
19	Components of wheat flour as activator of commercial enzymes for bread improvement. European Food Research and Technology, 2016, 242, 1647-1654.	1.6	10
20	Carprofen-induced depletion of proton motive force reverses TetK-mediated doxycycline resistance in methicillin-resistant Staphylococcus pseudintermedius. Scientific Reports, 2019, 9, 17834.	1.6	7
21	The multifunctional activity of waterâ€soluble peptides' extract of Domiati cheese during accelerated ripening by Neutrase. Journal of Food Processing and Preservation, 2020, 44, e14434.	0.9	6
22	New Advanced Glycation End Products Observed in Rat Urine by Untargeted Metabolomics after Feeding with Heatâ€Treated Skimmed Milk Powder. Molecular Nutrition and Food Research, 2021, 65, 2001049.	1.5	3
23	Effect of the addition of cheese powder and salt content on sensory profile, physicochemical properties and γ-glutamyl kokumi peptides content in dry fermented sausages. European Food Research and Technology, 2021, 247, 2027-2037.	1.6	3
24	Casein–casein interactions in the presence of dairy associated carbohydrates analysed using surface plasmon resonance. International Dairy Journal, 2020, 105, 104686.	1.5	2