

Cristian De Gobba

List of Publications by Year in descending order

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Version: 2024-02-01

24
papers

743
citations

623574

14
h-index

610775

24
g-index

24
all docs

24
docs citations

24
times ranked

1079
citing authors

#	ARTICLE	IF	CITATIONS
1	Digestion patterns of proteins in pasteurized and ultra-high temperature milk using in vitro gastric models of adult and elderly. <i>Journal of Food Engineering</i> , 2021, 292, 110305.	2.7	29
2	New Advanced Glycation End Products Observed in Rat Urine by Untargeted Metabolomics after Feeding with Heat-Treated Skimmed Milk Powder. <i>Molecular Nutrition and Food Research</i> , 2021, 65, 2001049.	1.5	3
3	Gastric Digestion of Milk Proteins in Adult and Elderly: Effect of High-Pressure Processing. <i>Foods</i> , 2021, 10, 786.	1.9	12
4	Effect of the addition of cheese powder and salt content on sensory profile, physicochemical properties and \hat{I}^3 -glutamyl kokumi peptides content in dry fermented sausages. <i>European Food Research and Technology</i> , 2021, 247, 2027-2037.	1.6	3
5	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. <i>Journal of Chromatography A</i> , 2020, 1615, 460767.	1.8	44
6	Production of Taste Enhancers from Protein Hydrolysates of Porcine Hemoglobin and Meat Using <i>Bacillus amyloliquefaciens</i> \hat{I}^3 -Glutamyltranspeptidase. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 11782-11789.	2.4	23
7	The multifunctional activity of water-soluble peptides™ extract of Domiati cheese during accelerated ripening by Neutrase. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14434.	0.9	6
8	Casein-casein interactions in the presence of dairy associated carbohydrates analysed using surface plasmon resonance. <i>International Dairy Journal</i> , 2020, 105, 104686.	1.5	2
9	Quantitation of Protein Cysteine-Phenol Adducts in Minced Beef Containing 4-Methyl Catechol. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 2506-2515.	2.4	15
10	Bioactive proteins in bovine colostrum and effects of heating, drying and irradiation. <i>Food and Function</i> , 2020, 11, 2309-2327.	2.1	23
11	Urine Metabolome Profiling Reveals Imprints of Food Heating Processes after Dietary Intervention with Differently Cooked Potatoes. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 6122-6131.	2.4	12
12	Protein hydrolysates of porcine hemoglobin and blood: Peptide characteristics in relation to taste attributes and formation of volatile compounds. <i>Food Research International</i> , 2019, 121, 28-38.	2.9	32
13	Carprofen-induced depletion of proton motive force reverses TetK-mediated doxycycline resistance in methicillin-resistant <i>Staphylococcus pseudintermedius</i> . <i>Scientific Reports</i> , 2019, 9, 17834.	1.6	7
14	Antioxidant and antibacterial activities of bioactive peptides in buffalo™s yoghurt fermented with different starter cultures. <i>Food Science and Biotechnology</i> , 2017, 26, 1325-1332.	1.2	43
15	Purification and characterization of angiotensin-converting enzyme-inhibitory peptides from Nile tilapia (<i>Oreochromis niloticus</i>) skin gelatine produced by an enzymatic membrane reactor. <i>Journal of Functional Foods</i> , 2017, 36, 243-254.	1.6	41
16	Angiotensin I-converting enzyme inhibitory activity and antioxidant capacity of bioactive peptides derived from enzymatic hydrolysis of Buffalo milk proteins. <i>International Dairy Journal</i> , 2017, 66, 91-98.	1.5	132
17	Angiotensin-I converting enzyme inhibitory and antioxidant activity of bioactive peptides produced by enzymatic hydrolysis of skin from grass carp (<i>Ctenopharyngodon idella</i>). <i>International Journal of Food Properties</i> , 2017, 20, 1129-1144.	1.3	18
18	Rhamnogalacturonan-I Based Microcapsules for Targeted Drug Release. <i>PLoS ONE</i> , 2016, 11, e0168050.	1.1	13

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19	Antibacterial activity of papain hydrolysed camel whey and its fractions. International Dairy Journal, 2016, 61, 91-98.	1.5	57
20	Components of wheat flour as activator of commercial enzymes for bread improvement. European Food Research and Technology, 2016, 242, 1647-1654.	1.6	10
21	Antioxidant peptides from goat milk protein fractions hydrolysed by two commercial proteases. International Dairy Journal, 2014, 39, 28-40.	1.5	62
22	Bioactive peptides from caseins released by cold active proteolytic enzymes from <i>Arsukibacterium ikkense</i> . Food Chemistry, 2014, 165, 205-215.	4.2	73
23	Proteolytic Activity of <i>Escherichia coli</i> Oligopeptidase B Against Proline-Rich Antimicrobial Peptides. Journal of Microbiology and Biotechnology, 2014, 24, 160-167.	0.9	28
24	Angiotensin I-converting enzyme inhibitory activity of enzymatic hydrolysates of goat milk protein fractions. International Dairy Journal, 2013, 32, 175-183.	1.5	55