Isabelle Adt

List of Publications by Year
in descending order

22 papers	620 citations	759055 12 h-index	713332 21 g-index
22 all docs	22 docs citations	22 times ranked	948 citing authors

#	Article	IF	Citations
1	Fourier Transform Infrared and Raman Spectroscopy for Characterization of Listeria monocytogenes Strains. Applied and Environmental Microbiology, 2006, 72, 228-232.	1.4	79
2	Combined Fourier transform infrared and Raman spectroscopic approach for identification of multidrug resistance phenotype in cancer cell lines. Biopolymers, 2006, 82, 462-470.	1.2	74
3	Correcting Attenuated Total Reflectionâ€"Fourier Transform Infrared Spectra for Water Vapor and Carbon Dioxide. Applied Spectroscopy, 2006, 60, 1029-1039.	1.2	70
4	FTIR spectroscopy as a potential tool to analyse structural modifications during morphogenesis of Candida albicans. Archives of Microbiology, 2006, 185, 277-285.	1.0	59
5	Effect of digestive enzymes on antimicrobial, radical scavenging and angiotensin I-converting enzyme inhibitory activities of camel colostrum and milk proteins. Dairy Science and Technology, 2014, 94, 205-224.	2.2	59
6	FTIR spectroscopy in medical mycology: applications to the differentiation and typing of Candida. Analytical and Bioanalytical Chemistry, 2007, 387, 1729-1737.	1.9	50
7	Pre-processing in biochemometrics: correction for path-length and temperature effects of water in FTIR bio-spectroscopy by EMSC. Journal of Chemometrics, 2006, 20, 402-417.	0.7	43
8	Identification of caseinophosphopeptides generated through in vitro gastro-intestinal digestion of Beaufort cheese. International Dairy Journal, 2011, 21, 129-134.	1.5	32
9	Thermodynamic and physiochemical insights into chickpea protein-Persian gum interactions and environmental effects. International Journal of Biological Macromolecules, 2018, 119, 1052-1058.	3.6	29
10	Plants: A natural solution to enhance raw milk cheese preservation?. Food Research International, 2020, 130, 108883.	2.9	21
11	FTIR spectroscopic discrimination of Saccharomyces cerevisiae and Saccharomyces bayanus strains. Canadian Journal of Microbiology, 2010, 56, 793-801.	0.8	19
12	A chromatographic procedure for semi-quantitative evaluation of caseinphosphopeptides in cheese. Dairy Science and Technology, 2009, 89, 519-529.	2.2	16
13	Casesidin-like anti-bacterial peptides in peptic hydrolysate of camel milk Î²-casein. International Dairy Journal, 2018, 86, 49-56.	1.5	14
14	Antilisterial activity of dromedary lactoferrin peptic hydrolysates. Journal of Dairy Science, 2019, 102, 4844-4856.	1.4	13
15	Assessment of the mode of action of polyhexamethylene biguanide against Listeria innocua by Fourier transformed infrared spectroscopy and fluorescence anisotropy analysis. Canadian Journal of Microbiology, 2012, 58, 1353-1361.	0.8	11
16	Antioxidant activities of enzymaticâ€hydrolysed proteins of dromedary (Camelus dromedarius) colostrum. International Journal of Dairy Technology, 2020, 73, 333-340.	1.3	8
17	Effect of crosslinking by microbial transglutaminase of gelatin films on lysozyme kinetics of release in food simulants. Food Bioscience, 2022, 48, 101816.	2.0	6
18	Partial characterisation of peptides inhibiting Listeria growth in two Alpine cheeses. Dairy Science and Technology, 2014, 94, 61-72.	2.2	5

#	Article	IF	Citations
19	Dromedary Milk Protein Hydrolysates Show Enhanced Antioxidant and Functional Properties. Food Technology and Biotechnology, 2020, 58, 147-158.	0.9	5
20	Increase of the ATP-dependent phosphoenolpyruvate carboxykinase activity in Sinorhizobium meliloti (Rhizobium meliloti) during hypothermic environmental conditions. International Journal of Food Microbiology, 2000, 55, 69-72.	2.1	4
21	Poly(butylene succinateâ€coâ€butylene adipate)/polyethylene oxide blends for controlled release materials: A morphological study. Journal of Applied Polymer Science, 2016, 133, .	1.3	3
22	99mTc-Labeled human and camel lactoferrin for detection of Staphylococcus aureus infections. Journal of Radioanalytical and Nuclear Chemistry, 2018, 317, 177-185.	0.7	0