## Isabelle Adt

## List of Publications by Year in descending order

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

#	Article	IF	CITATIONS
1	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
2	Antioxidant activities of enzymaticâ€hydrolysed proteins of dromedary ( <i>Camelus dromedarius</i> ) colostrum. International Journal of Dairy Technology, 2020, 73, 333-340.	1.3	8
3	Plants: A natural solution to enhance raw milk cheese preservation?. Food Research International, 2020, 130, 108883.	2.9	21
4	Dromedary Milk Protein Hydrolysates Show Enhanced Antioxidant and Functional Properties. Food Technology and Biotechnology, 2020, 58, 147-158.	0.9	5
5	Antilisterial activity of dromedary lactoferrin peptic hydrolysates. Journal of Dairy Science, 2019, 102, 4844-4856.	1.4	13
6	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
7	Casesidin-like anti-bacterial peptides in peptic hydrolysate of camel milk $\hat{l}^2$ -casein. International Dairy Journal, 2018, 86, 49-56.	1.5	14
8	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
9	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
10	Partial characterisation of peptides inhibiting Listeria growth in two Alpine cheeses. Dairy Science and Technology, 2014, 94, 61-72.	2.2	5
11	Effect of digestive enzymes on antimicrobial, radical scavenging and angiotensin l-converting enzyme inhibitory activities of camel colostrum and milk proteins. Dairy Science and Technology, 2014, 94, 205-224.	2.2	59
12	Assessment of the mode of action of polyhexamethylene biguanide against <i>Listeria innocua</i> by Fourier transformed infrared spectroscopy and fluorescence anisotropy analysis. Canadian Journal of Microbiology, 2012, 58, 1353-1361.	0.8	11
13	Identification of caseinophosphopeptides generated through in vitro gastro-intestinal digestion of Beaufort cheese. International Dairy Journal, 2011, 21, 129-134.	1.5	32
14	FTIR spectroscopic discrimination of Saccharomyces cerevisiae and Saccharomyces bayanus strains. Canadian Journal of Microbiology, 2010, 56, 793-801.	0.8	19
15	A chromatographic procedure for semi-quantitative evaluation of caseinphosphopeptides in cheese. Dairy Science and Technology, 2009, 89, 519-529.	2.2	16
16	FTIR spectroscopy in medical mycology: applications to the differentiation and typing of Candida. Analytical and Bioanalytical Chemistry, 2007, 387, 1729-1737.	1.9	50
17	Correcting Attenuated Total Reflection—Fourier Transform Infrared Spectra for Water Vapor and Carbon Dioxide. Applied Spectroscopy, 2006, 60, 1029-1039.	1.2	70
18	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

#	Article	IF	CITATION
19	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
20	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
21	Fourier Transform Infrared and Raman Spectroscopy for Characterization of Listeria monocytogenes Strains. Applied and Environmental Microbiology, 2006, 72, 228-232.	1.4	79
22	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