## Frédéric F Sannier

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/4972422/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Production of heparin and λ-carrageenan anti-heparanase derivatives using a combination of physicochemical depolymerization and glycol splitting. Carbohydrate Polymers, 2017, 166, 156-165.	10.2	10
2	Family of Bioactive Heparin-Coated Iron Oxide Nanoparticles with Positive Contrast in Magnetic Resonance Imaging for Specific Biomedical Applications. Biomacromolecules, 2017, 18, 3156-3167.	5.4	37
3	Assessment of Heparanase-Mediated Angiogenesis Using Microvascular Endothelial Cells: Identification of λ-Carrageenan Derivative as a Potent Anti Angiogenic Agent. Marine Drugs, 2017, 15, 134.	4.6	36
4	Alteration of cathepsin D trafficking induced by hypoxia and extracellular acidification in MCF-7 breast cancer cells. Biochimie, 2016, 121, 123-130.	2.6	7
5	Anti-heparanase activity of ultra-low-molecular-weight heparin produced by physicochemical depolymerization. Carbohydrate Polymers, 2016, 135, 316-323.	10.2	22
6	Di and tripeptides from marine sources can target adipogenic process and contribute to decrease adipocyte number and functions. Journal of Functional Foods, 2015, 17, 1-10.	3.4	15
7	Ultrasonic-assisted preparation of a low molecular weight heparin (LMWH) with anticoagulant activity. Carbohydrate Polymers, 2013, 97, 684-689.	10.2	26
8	Cathepsin D activity and selectivity in the acidic conditions of a tumor microenvironment: Utilization in the development of a novel Cathepsin D substrate for simultaneous cancer diagnosis and therapy. Biochimie, 2013, 95, 2010-2017.	2.6	14
9	Measuring Angiotensin-I Converting Enzyme Inhibitory Activity by Micro Plate Assays: Comparison Using Marine Cryptides and Tentative Threshold Determinations with Captopril and Losartan. Journal of Agricultural and Food Chemistry, 2013, 61, 10685-10690.	5.2	47
10	Evaluation of thermomechanical pretreatment for enzymatic hydrolysis of pure microcrystalline cellulose and cellulose from Brewers' spent grain. Journal of Cereal Science, 2011, 54, 305-310.	3.7	24
11	High-performance hydrolysis of wheat straw using cellulase and thermomechanical pretreatment. Process Biochemistry, 2011, 46, 2194-2200.	3.7	29
12	Effects of lactokinins from fermented acid goat whey on lipid content and adipogenesis of immortalised human adipocytes. International Dairy Journal, 2010, 20, 642-645.	3.0	3
13	Crude goat whey fermentation by <i>Kluyveromyces marxianus</i> and <i>Lactobacillus rhamnosus</i> : contribution to proteolysis and ACE inhibitory activity. Journal of Dairy Research, 2009, 76, 152-157.	1.4	33
14	Goat whey fermentation by Kluyveromyces marxianus and Lactobacillus rhamnosus release tryptophan and tryptophan-lactokinin from a cryptic zone of alpha-lactalbumin. Journal of Dairy Research, 2009, 76, 379-383.	1.4	9
15	A Thermomechanical Preprocessing for Pectin Isolation from Orange Peel with Optimisation by Response Surface Methodology. International Journal of Food Engineering, 2008, 4, .	1.5	17
16	Preparation of angiotensin-l-converting enzyme inhibitory hydrolysates from unsupplemented caprine whey fermentation by various cheese microflora. International Dairy Journal, 2006, 16, 976-983.	3.0	26
17	Antiproliferative activity of fish protein hydrolysates on human breast cancer cell lines. Process Biochemistry, 2006, 41, 1217-1222.	3.7	186
18	Peptides released from acid goat whey by a yeast-lactobacillus association isolated from cheese microflora. Journal of Dairy Research, 2006, 73, 163-170.	1.4	21

Frédéric F Sannier

#	Article	IF	CITATIONS
19	Effect of protein concentration, pH, lactose content and pasteurization on thermal gelation of acid caprine whey protein concentrates. Journal of Dairy Research, 2005, 72, 34-38.	1.4	19
20	Reduced Level of Opioid Peptides, Hemorphin-7 Peptides, in Serum of Diabetic Patients. Diabetes Care, 2003, 26, 2480-2480.	8.6	11
21	HPLC PREPARATION OF FISH WASTE HYDROLYSATE FRACTIONS. EFFECT ON GUINEA PIG ILEUM AND ACE ACTIVITY. Preparative Biochemistry and Biotechnology, 2002, 32, 65-77.	1.9	40
22	Comparative effects of angiotensin IV and two hemorphins on angiotensin-converting enzyme activity. Peptides, 2002, 23, 1465-1470.	2.4	41
23	Characterization of a goat whey peptic hydrolysate produced by an ultrafiltration membrane enzymic reactor. Journal of Dairy Research, 2000, 67, 551-559.	1.4	16
24	Purification of goat β-lactoglobulin from whey by an ultrafiltration membrane enzymic reactor. Journal of Dairy Research, 2000, 67, 43-51.	1.4	31
25	Identification of hemorphins in a cathepsin D bovine hemoglobin hydrolysate by radioimmunoassay and photodiode array detections. International Journal of Peptide Research and Therapeutics, 1997, 4, 293-296.	0.1	1
26	Generation of VV-hemorphin-7 from globin by peritoneal macrophages. FEBS Letters, 1996, 382, 37-42.	2.8	37
27	Kinetics of appearance of four hemorphins from bovine hemoglobin peptic hydrolysates by HPLC coupled with photodiode array detection. BBA - Proteins and Proteomics, 1996, 1295, 73-80.	2.1	28
28	Reversed-phase high-performance liquid chromatography coupled with second-order derivative spectroscopy for the quantitation of aromatic amino acids in peptides: application to hemorphins. Journal of Chromatography A, 1996, 723, 35-41.	3.7	39
29	Quantitative Determination of Aromatic Amino Acids at Protein Surface by Size Exclusion HPLC Coupled with Second Order Derivative Spectroscopy. Journal of Liquid Chromatography and Related Technologies, 1996, 19, 1551-1566.	1.0	3
30	A Rapid Detection and Identification of Hemorphins Released from Bovine Hemoglobin Enzymatic Hydrolysis by Use of HPLC Coupled with Photodiode Array Detector. Journal of Liquid Chromatography and Related Technologies, 1995, 18, 93-103.	1.0	33
31	Identification of Hemorphins from Bovine Hemoglobin Hydrolysate: Application of UV Second Order Derivative Spectroscopy. Journal of Liquid Chromatography and Related Technologies, 1995, 18, 1077-1092.	1.0	21
32	Peptic Hemoglobin Hydrolysis in an Ultrafiltration Reactor at Pilot Plant Scale Generates Opioid Peptides. Annals of the New York Academy of Sciences, 1995, 750, 452-458.	3.8	9
33	Inhibition and Inhibition Kinetics of Angiotensin Converting Enzyme Activity by Hemorphins, Isolated from a Peptic Bovine Hemoglobin Hydrolysate. Biochemical and Biophysical Research Communications, 1994, 204, 216-223.	2.1	77
34	Stability of a mineral membrane ultrafiltration reactor for peptide hydrolysis of hemoglobin. Journal of Chemical Technology and Biotechnology, 1994, 61, 43-47.	3.2	17
35	Use of hemoglobin enzymic hydrolysates, prepared on a pilot-plant scale, as a nitrogen source for the cultivation of three species of Tetrahymena. Enzyme and Microbial Technology, 1989, 11, 165-169.	3.2	16