

Laurent Bazinet

List of Publications by Year in descending order

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249
papers

7,340
citations

50273

46
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106340

65
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all docs

254
docs citations

254
times ranked

4669
citing authors

#	ARTICLE	IF	CITATIONS
1	Beneficial effects of fish and fish peptides on main metabolic syndrome associated risk factors: Diabetes, obesity and lipemia. Critical Reviews in Food Science and Nutrition, 2023, 63, 7896-7944.	10.3	8
2	Immunomodulatory effects of fish peptides on cardiometabolic syndrome associated risk factors: A review. Food Reviews International, 2023, 39, 3926-3969.	8.4	8
3	Mathematical Modeling of the Effect of Pulsed Electric Field Mode and Solution Flow Rate on Protein Fouling during Bipolar Membrane Electroacidification of Caseinate Solution. Membranes, 2022, 12, 193.	3.0	3
4	Functional Properties of Casein and Caseinate Produced by Electrodialysis with Bipolar Membrane Coupled to an Ultrafiltration Module. Membranes, 2022, 12, 270.	3.0	4
5	Isolation of Immunomodulatory Biopeptides from Atlantic Mackerel (<i>Scomber scombrus</i>) Protein Hydrolysate based on Molecular Weight, Charge, and Hydrophobicity. Food and Bioprocess Technology, 2022, 15, 852-874.	4.7	8
6	Semi-Industrial Production of a DPP-IV and ACE Inhibitory Peptide Fraction from Whey Protein Concentrate Hydrolysate by Electrodialysis with Ultrafiltration Membrane. Membranes, 2022, 12, 409.	3.0	3
7	High voltage electrical treatments can eco-efficiently promote the production of high added value peptides during chymotryptic hydrolysis of β -lactoglobulin. Food Bioscience, 2022, 47, 101610.	4.4	2
8	Bioactivity of mackerel peptides on obesity and insulin resistance, an in-vivo study. Food Bioscience, 2022, 47, 101641.	4.4	5
9	Production of Demineralized Antibacterial, Antifungal and Antioxidant Peptides from Bovine Hemoglobin Using an Optimized Multiple-Step System: Electrodialysis with Bipolar Membrane. Membranes, 2022, 12, 512.	3.0	1
10	Impacts of pH and Base Substitution during Deaerator Treatments of Herring Milt Hydrolysate on the Odorous Content and the Antioxidant Activity. Foods, 2022, 11, 1829.	4.3	0
11	Phospholipid recovery from sweet whey by combination of electrodialytic processes and understanding of specific mechanisms involved. Chemical Engineering Journal, 2022, 448, 137165.	12.7	6
12	Production of antihypertensive and antidiabetic peptide fractions from quinoa (<i>Chenopodium quinoa</i>) Tj ETQq0 0 0 rgBT /Overlock 10 T 1650-1659.	4.9	9
13	Biodiversity and Phylogenetic Relationships of Novel Bacteriocinogenic Strains Isolated from Animalâ€™s Droppings at the Zoological Garden of Lille, France. Probiotics and Antimicrobial Proteins, 2021, 13, 218-228.	3.9	5
14	Compatibility, Cytotoxicity, and Gastrointestinal Tenacity of Bacteriocin-Producing Bacteria Selected for a Consortium Probiotic Formulation to Be Used in Livestock Feed. Probiotics and Antimicrobial Proteins, 2021, 13, 208-217.	3.9	8
15	Slaughterhouse By-Product Valorization: Hydrolysis Degree Modification for Higher Antimicrobial Recovery by Electroseparation. Waste and Biomass Valorization, 2021, 12, 1977-1989.	3.4	5
16	In silico analyses of the genomes of three new bacteriocin-producing bacteria isolated from animalâ€™s faeces. Archives of Microbiology, 2021, 203, 205-217.	2.2	1
17	Effect of cranberry juice deacidification on its antibacterial activity against periodontal pathogens and its anti-inflammatory properties in an oral epithelial cell model. Food and Function, 2021, 12, 10470-10483.	4.6	7
18	Understanding of Adsorption and Desorption Mechanisms of Anthocyanins and Proanthocyanidins on Heterogeneous and Homogeneous Cation-Exchange Membranes. Membranes, 2021, 11, 136.	3.0	9

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19	How physicochemical properties of filtration membranes impact peptide migration and selectivity during electrodialysis with filtration membranes: Development of predictive statistical models and understanding of mechanisms involved. <i>Journal of Membrane Science</i> , 2021, 619, 118175.	8.2	12
20	Towards Water, Sodium Chloride and Natural Organic Matter Recovery from Ion Exchange Spent Brine. <i>Membranes</i> , 2021, 11, 262.	3.0	2
21	Development of a New Deodorization Method of Herring Milt Hydrolysate: Impacts of pH, Stirring with Nitrogen and Deaerator Treatment on the Odorous Content. <i>Foods</i> , 2021, 10, 884.	4.3	3
22	Cholecalciferol Supplementation Does Not Prevent the Development of Metabolic Syndrome or Enhance the Beneficial Effects of Omega-3 Fatty Acids in Obese Mice. <i>Journal of Nutrition</i> , 2021, 151, 1175-1189.	2.9	5
23	Special Issue "Membrane Technologies for Sustainable Biofood Production Lines". <i>Membranes</i> , 2021, 11, 485.	3.0	1
24	Scale-Up and Long-Term Study of Electrodialysis with Ultrafiltration Membrane for the Separation of a Herring Milt Hydrolysate. <i>Membranes</i> , 2021, 11, 558.	3.0	8
25	Fouling Mitigation by Optimizing Flow Rate and Pulsed Electric Field during Bipolar Membrane Electroacidification of Caseinate Solution. <i>Membranes</i> , 2021, 11, 534.	3.0	7
26	Deacidification of Cranberry Juice Reduces Its Antibacterial Properties against Oral Streptococci but Preserves Barrier Function and Attenuates the Inflammatory Response of Oral Epithelial Cells. <i>Foods</i> , 2021, 10, 1634.	4.3	3
27	Glucoregulatory and Anti-Inflammatory Activities of Peptide Fractions Separated by Electrodialysis with Ultrafiltration Membranes from Salmon Protein Hydrolysate and Identification of Four Novel Glucoregulatory Peptides. <i>Membranes</i> , 2021, 11, 528.	3.0	3
28	Effects of Herring Milt Hydrolysates and Fractions in a Diet-Induced Obesity Model. <i>Foods</i> , 2021, 10, 2046.	4.3	3
29	Impact of conductivity on the performances of electro-acidification and enzymatic hydrolysis phases of bovine hemoglobin by electrodialysis with bipolar membranes for the production of bioactive peptides. <i>Separation and Purification Technology</i> , 2021, 269, 118650.	7.9	13
30	Salmon peptides limit obesity-associated metabolic disorders by modulating a gut-liver axis in vitamin D-deficient mice. <i>Obesity</i> , 2021, 29, 1635-1649.	3.0	8
31	Effect of pH on the Antimicrobial Activity and Peptide Population of Pepsin Hydrolysates Derived from Bovine and Porcine Hemoglobins. <i>ACS Food Science & Technology</i> , 2021, 1, 1687-1701.	2.7	11
32	Phospholipid recovery from sweet whey and whey protein concentrate: Use of electrodialysis with bipolar membrane combined with a dilution factor as an ecoefficient method. <i>Future Foods</i> , 2021, 4, 100052.	5.4	8
33	The Concentration of Organic Acids in Cranberry Juice Modulates the Gut Microbiota in Mice. <i>International Journal of Molecular Sciences</i> , 2021, 22, 11537.	4.1	4
34	Eco-Circular Production of Demineralized Bioactive Peptides from Bovine Hemoglobin by Performing the Necessary Steps Simultaneously Using Bipolar Membrane Electrodialysis. <i>ACS Sustainable Chemistry and Engineering</i> , 2021, 9, 16905-16917.	6.7	4
35	Harnessing slaughterhouse by-products: From wastes to high-added value natural food preservative. <i>Food Chemistry</i> , 2020, 304, 125448.	8.2	28
36	Screening for metabolic syndrome application of a herring by-product hydrolysate after its separation by electrodialysis with ultrafiltration membrane and identification of novel anti-inflammatory peptides. <i>Separation and Purification Technology</i> , 2020, 235, 116205.	7.9	35

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37	Electromembrane approach to substantially improve the ecoefficiency of deacidified cranberry juice production: Physicochemical properties, life cycle assessment and ecoefficiency score. Journal of Food Engineering, 2020, 273, 109802.	5.2	18
38	Alkalinization of acid whey by means of electrodialysis with bipolar membranes and analysis of induced membrane fouling. Journal of Food Engineering, 2020, 277, 109891.	5.2	19
39	Impact of calcium on the interactions between epigallocatechin-3-gallate and β -casein. International Dairy Journal, 2020, 102, 104608.	3.0	2
40	Bovine Hemoglobin Enzymatic Hydrolysis by a New Eco-Efficient Process-Part II: Production of Bioactive Peptides. Membranes, 2020, 10, 268.	3.0	17
41	Bovine Hemoglobin Enzymatic Hydrolysis by a New Ecoefficient Processâ€”Part I: Feasibility of Electrodialysis with Bipolar Membrane and Production of Neokytorphin (β -137-141). Membranes, 2020, 10, 257.	3.0	12
42	Predictive models for determination of peptide fouling based on the physicochemical characteristics of filtration membranes. Separation and Purification Technology, 2020, 240, 116602.	7.9	15
43	Animal and Cellular Studies Demonstrate Some of the Beneficial Impacts of Herring Milt Hydrolysates on Obesity-Induced Glucose Intolerance and Inflammation. Nutrients, 2020, 12, 3235.	4.1	11
44	Impacts of Flow Rate and Pulsed Electric Field Current Mode on Protein Fouling Formation during Bipolar Membrane Electroacidification of Skim Milk. Membranes, 2020, 10, 200.	3.0	9
45	Substantial Improvement of Tryptic and Chymotryptic Hydrolysis of β -Lactoglobulin Pretreated with High Voltage Electrical Treatments. ACS Sustainable Chemistry and Engineering, 2020, 8, 14775-14785.	6.7	12
46	Electrodialytic Processes: Market Overview, Membrane Phenomena, Recent Developments and Sustainable Strategies. Membranes, 2020, 10, 221.	3.0	77
47	Adsorption of Anthocyanins by Cation and Anion Exchange Resins with Aromatic and Aliphatic Polymer Matrices. International Journal of Molecular Sciences, 2020, 21, 7874.	4.1	22
48	Assessment of the Performance of Electrodialysis in the Removal of the Most Potent Odor-Active Compounds of Herring Milt Hydrolysate: Focus on Ion-Exchange Membrane Fouling and Water Dissociation as Limiting Process Conditions. Membranes, 2020, 10, 127.	3.0	11
49	How Overlimiting Current Condition Influences Lactic Acid Recovery and Demineralization by Electrodialysis with Nanofiltration Membrane: Comparison with Conventional Electrodialysis. Membranes, 2020, 10, 113.	3.0	19
50	Defatting of sweet whey by electrodialysis with bipolar membranes: Effect of protein concentration factor. Separation and Purification Technology, 2020, 251, 117248.	7.9	9
51	Systematic Study of the Impact of Pulsed Electric Field Parameters (Pulse/Pause Duration and) Tj ETQq1 1 0.784314 rgBT /Overlock 100	3.0	21
52	How demineralization duration by electrodialysis under high frequency pulsed electric field can be the same as in continuous current condition and that for better performances?. Journal of Membrane Science, 2020, 603, 117878.	8.2	32
53	Evolution of cranberry juice compounds during in vitro digestion and identification of the organic acid responsible for the disruption of in vitro intestinal cell barrier integrity. Journal of Food Science and Technology, 2020, 57, 2329-2342.	2.8	11
54	Impact of Preheating Temperature on the Separation of Whey Proteins When Combined with Chemical or Bipolar Membrane Electrochemical Acidification. International Journal of Molecular Sciences, 2020, 21, 2792.	4.1	7

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55	Electro separation of Slaughterhouse By-Product: Antimicrobial Peptide Enrichment by pH Modification. <i>Membranes</i> , 2020, 10, 90.	3.0	14
56	Simultaneous double cationic and anionic molecule separation from herring milt hydrolysate and impact on resulting fraction bioactivities. <i>Separation and Purification Technology</i> , 2019, 210, 431-441.	7.9	34
57	Identification of A Novel Antibacterial Peptide from Atlantic Mackerel belonging to the GAPDH-Related Antimicrobial Family and Its In Vitro Digestibility. <i>Marine Drugs</i> , 2019, 17, 413.	4.6	23
58	Eco-efficient treatment of ion exchange spent brine via electrodialysis to recover NaCl and minimize waste disposal. <i>Science of the Total Environment</i> , 2019, 690, 400-409.	8.0	22
59	Antihypertensive and Angiotensin-I-Converting Enzyme (ACE)-Inhibitory Peptides from Fish as Potential Cardioprotective Compounds. <i>Marine Drugs</i> , 2019, 17, 613.	4.6	59
60	The cost is not enough - An alternative eco-efficiency approach applied to cranberry de-acidification. <i>Journal of Cleaner Production</i> , 2019, 232, 391-399.	9.3	12
61	How Charge and Triple Size-Selective Membrane Separation of Peptides from Salmon Protein Hydrolysate Orientate their Biological Response on Glucose Uptake. <i>International Journal of Molecular Sciences</i> , 2019, 20, 1939.	4.1	19
62	Use of redundancy analysis and multivariate regression models to select the significant membrane properties affecting peptide migration during electrodialysis with filtration membranes. <i>Separation and Purification Technology</i> , 2019, 221, 114-125.	7.9	25
63	Positive Impact of Pulsed Electric Field on Lactic Acid Removal, Demineralization and Membrane Scaling during Acid Whey Electrodialysis. <i>International Journal of Molecular Sciences</i> , 2019, 20, 797.	4.1	46
64	Use of cation-coated filtration membranes for demineralization by electrodialysis. <i>Separation and Purification Technology</i> , 2019, 218, 70-80.	7.9	16
65	Effects of high hydrostatic pressure and polysaccharidases on the extraction of antioxidant compounds from red macroalgae, <i>Palmaria palmata</i> and <i>Solieria chordalis</i> . <i>Journal of Food Engineering</i> , 2019, 252, 53-59.	5.2	49
66	How Molecular Weight Cut-Offs and Physicochemical Properties of Polyether Sulfone Membranes Affect Peptide Migration and Selectivity during Electrodialysis with Filtration Membranes. <i>Membranes</i> , 2019, 9, 153.	3.0	29
67	Voltage spike and electroconvective vortices generation during electrodialysis under pulsed electric field: Impact on demineralization process efficiency and energy consumption. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 52, 221-231.	5.6	33
68	Electrodialysis-Based Separation Technologies in the Food Industry. , 2019, , 349-381.		8
69	High hydrostatic pressure-assisted enzymatic hydrolysis improved protein digestion of flaxseed protein isolate and generation of peptides with antioxidant activity. <i>Food Research International</i> , 2019, 115, 467-473.	6.2	63
70	Impact of a high hydrostatic pressure pretreatment on the separation of bioactive peptides from flaxseed protein hydrolysates by electrodialysis with ultrafiltration membranes. <i>Separation and Purification Technology</i> , 2019, 211, 242-251.	7.9	28
71	Changes in endothelial function, arterial stiffness and blood pressure in pregnant women after consumption of high-flavanol and high-theobromine chocolate: a double blind randomized clinical trial. <i>Hypertension in Pregnancy</i> , 2018, 37, 68-80.	1.1	9
72	Fouling prevention of peptides from a tryptic whey hydrolysate during electromembrane processes by use of monovalent ion permselective membranes. <i>Journal of Membrane Science</i> , 2018, 549, 486-494.	8.2	21

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73	Drastic energy consumption reduction and ecoefficiency improvement of cranberry juice deacidification by electrodialysis with bipolar membranes at semi-industrial scale: Reuse of the recovery solution. <i>Journal of Membrane Science</i> , 2018, 555, 105-114.	8.2	25
74	Liposome encapsulation of anionic and cationic whey peptides: Influence of peptide net charge on properties of the nanovesicles. <i>LWT - Food Science and Technology</i> , 2018, 87, 40-46.	5.2	36
75	Milk protein production by a more environmentally sustainable process: bipolar membrane electrodialysis coupled with ultrafiltration. <i>Green Chemistry</i> , 2018, 20, 449-456.	9.0	40
76	Redundancy analysis for determination of the main physicochemical characteristics of filtration membranes explaining their fouling by peptides. <i>Journal of Membrane Science</i> , 2018, 563, 708-717.	8.2	21
77	How electrodialysis configuration influences acid whey deacidification and membrane scaling. <i>Journal of Dairy Science</i> , 2018, 101, 7833-7850.	3.4	42
78	Production of calcium- and magnesium-enriched caseins and caseinates by an ecofriendly technology. <i>Journal of Dairy Science</i> , 2018, 101, 7002-7012.	3.4	11
79	Antioxidants, mechanisms, and recovery by membrane processes. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 677-700.	10.3	41
80	A feasibility study of a novel electro-membrane based process to acidify Kraft black liquor and extract lignin. <i>Chemical Engineering Research and Design</i> , 2017, 106, 68-75.	5.6	22
81	Comparative Study of <i>in Situ</i> and <i>ex Situ</i> Enzymatic Hydrolysis of Milk Protein and Separation of Bioactive Peptides in an Electromembrane Reactor. <i>ACS Sustainable Chemistry and Engineering</i> , 2017, 5, 5330-5340.	6.7	20
82	Optimization of cranberry juice deacidification by electrodialysis with bipolar membrane: Impact of pulsed electric field conditions. <i>Separation and Purification Technology</i> , 2017, 186, 106-116.	7.9	34
83	Prevention of peptide fouling on ion-exchange membranes during electrodialysis in overlimiting conditions. <i>Journal of Membrane Science</i> , 2017, 543, 212-221.	8.2	34
84	Formation of peptide layers and adsorption mechanisms on a negatively charged cation-exchange membrane. <i>Journal of Colloid and Interface Science</i> , 2017, 508, 488-499.	9.4	28
85	Effect of membrane material chemistry and properties on biofouling susceptibility during milk and cheese whey ultrafiltration. <i>Journal of Membrane Science</i> , 2017, 542, 208-216.	8.2	16
86	Effect of skim milk treated with high hydrostatic pressure on permeate flux and fouling during ultrafiltration. <i>Journal of Dairy Science</i> , 2017, 100, 7071-7082.	3.4	17
87	Electrochemical acidification of Kraft black liquor: Impacts of pulsed electric field application on bipolar membrane colloidal fouling and process intensification. <i>Journal of Membrane Science</i> , 2017, 524, 482-492.	8.2	19
88	Electrochemical acidification of Kraft black liquor by electrodialysis with bipolar membrane: Ion exchange membrane fouling identification and mechanisms. <i>Journal of Colloid and Interface Science</i> , 2017, 488, 39-47.	9.4	36
89	Pretreatment of flaxseed protein isolate by high hydrostatic pressure: Impacts on protein structure, enzymatic hydrolysis and final hydrolysate antioxidant capacities. <i>Food Chemistry</i> , 2017, 221, 1805-1812.	8.2	61
90	Electrochemical Acidification of Kraft Black Liquor: Effect of Fouling and Chemical Cleaning on Ion Exchange Membrane Integrity. <i>ACS Sustainable Chemistry and Engineering</i> , 2017, 5, 168-178.	6.7	16

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91	High Voltage Electrical Treatments To Improve the Protein Susceptibility to Enzymatic Hydrolysis. ACS Sustainable Chemistry and Engineering, 2017, 5, 11706-11714.	6.7	23
92	Effect of various calcium concentrations on the interactions between β^2 -lactoglobulin and epigallocatechin-3-gallate. International Dairy Journal, 2016, 59, 85-90.	3.0	5
93	Effect of pulsed electric field and polarity reversal on peptide/amino acid migration, selectivity and fouling mitigation. Journal of Membrane Science, 2016, 510, 405-416.	8.2	38
94	Effect of process variables on the performance of electrochemical acidification of Kraft black liquor by electrodialysis with bipolar membrane. Chemical Engineering Journal, 2016, 304, 977-985.	12.7	11
95	Deacidification of cranberry juice protects against disruption of in-vitro intestinal cell barrier integrity. Journal of Functional Foods, 2016, 26, 208-216.	3.4	16
96	How peptide physicochemical and structural characteristics affect anion-exchange membranes fouling by a tryptic whey protein hydrolysate. Journal of Membrane Science, 2016, 520, 914-923.	8.2	31
97	Effect of transmembrane pressure control on energy efficiency during skim milk concentration by ultrafiltration at 10 and 50°C. Journal of Dairy Science, 2016, 99, 8655-8664.	3.4	33
98	Selective separation and concentration of antihypertensive peptides from rapeseed protein hydrolysate by electrodialysis with ultrafiltration membranes. Food Chemistry, 2016, 197, 1008-1014.	8.2	53
99	Simultaneous electroseparation of anionic and cationic peptides: Impact of feed peptide concentration on migration rate, selectivity and relative energy consumption. Separation and Purification Technology, 2016, 157, 53-59.	7.9	19
100	Fouling on ion-exchange membranes: Classification, characterization and strategies of prevention and control. Advances in Colloid and Interface Science, 2016, 229, 34-56.	14.7	296
101	Food peptides: purification, identification and role in the metabolism. Current Opinion in Food Science, 2016, 7, 101-107.	8.0	24
102	Enhancement of glucose uptake in muscular cell by peptide fractions separated by electrodialysis with filtration membrane from salmon frame protein hydrolysate. Journal of Functional Foods, 2016, 22, 337-346.	3.4	49
103	Effect of the consumption of β^2 -lactoglobulin and epigallocatechin-3-gallate with or without calcium on glucose tolerance in C57BL/6 mice. International Journal of Food Sciences and Nutrition, 2016, 67, 298-304.	2.8	1
104	Electrodialysis in Food Processing. , 2016, , .		3
105	Deacidification of cranberry juice by electrodialysis: Impact of membrane types and configurations on acid migration and juice physicochemical characteristics. Separation and Purification Technology, 2016, 163, 228-237.	7.9	49
106	Antioxidant activity and nutrient release from polyphenol-enriched cheese in a simulated gastrointestinal environment. Food and Function, 2016, 7, 1634-1644.	4.6	32
107	How physico-chemical and surface properties of cation-exchange membrane affect membrane scaling and electroconvective vortices: Influence on performance of electrodialysis with pulsed electric field. Desalination, 2016, 393, 102-114.	8.2	65
108	Feasibility of antibiotic and sulfate ions separation from wastewater using electrodialysis with ultrafiltration membrane. Journal of Cleaner Production, 2016, 112, 3097-3105.	9.3	50

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109	Hybrid bipolar membrane electrodialysis/ultrafiltration technology assisted by a pulsed electric field for casein production. <i>Green Chemistry</i> , 2016, 18, 307-314.	9.0	36
110	Antioxidant Recovery by Membranes. , 2016, , 90-94.		0
111	Deacidification of Cranberry Juice by Electrodialysis with Bipolar Membranes. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 642-651.	5.2	39
112	Effect of commercial grape extracts on the cheese-making properties of milk. <i>Journal of Dairy Science</i> , 2015, 98, 1552-1562.	3.4	46
113	Low-Molecular-Weight Peptides from Salmon Protein Prevent Obesity-Linked Glucose Intolerance, Inflammation, and Dyslipidemia in LDLR ^{-/-} /ApoB100/100 Mice. <i>Journal of Nutrition</i> , 2015, 145, 1415-1422.	2.9	53
114	Presence of free amino acids in protein hydrolysate during electroseparation of peptides: Impact on system efficiency and membrane physicochemical properties. <i>Separation and Purification Technology</i> , 2015, 147, 227-236.	7.9	22
115	Encapsulation of food protein hydrolysates and peptides: a review. <i>RSC Advances</i> , 2015, 5, 79270-79278.	3.6	167
116	Impact of calcium on the interactions between epigallocatechin-3-gallate and β -lactoglobulin. <i>Food Research International</i> , 2015, 77, 565-571.	6.2	22
117	Characterization of protein, peptide and amino acid fouling on ion-exchange and filtration membranes: Review of current and recently developed methods. <i>Journal of Membrane Science</i> , 2015, 496, 267-283.	8.2	78
118	Promising results of cranberry in the prevention of oral <i>Candida</i> biofilms. <i>Pathogens and Disease</i> , 2014, 70, 432-439.	2.0	19
119	Intensification of demineralization process and decrease in scaling by application of pulsed electric field with short pulse/pause conditions. <i>Journal of Membrane Science</i> , 2014, 468, 389-399.	8.2	65
120	Recovery of valuable peptides from marine protein hydrolysate by electrodialysis with ultrafiltration membrane: impact of ionic strength. <i>Food Research International</i> , 2014, 65, 407-415.	6.2	39
121	A 2-Stage, Single-Arm, Phase 2 Study of Epigallocatechin Gallate “Enriched Green Tea Drink as a Maintenance Therapy in Women With Advanced-Stage Ovarian Cancer. <i>Obstetrical and Gynecological Survey</i> , 2014, 69, 207-208.	0.4	1
122	Enhancement of glucose uptake in muscular cell by soybean charged peptides isolated by electrodialysis with ultrafiltration membranes (EDUF): Activation of the AMPK pathway. <i>Food Chemistry</i> , 2014, 147, 124-130.	8.2	47
123	Anti-diabetic and antihypertensive activities of two flaxseed protein hydrolysate fractions revealed following their simultaneous separation by electrodialysis with ultrafiltration membranes. <i>Food Chemistry</i> , 2014, 145, 66-76.	8.2	101
124	Mechanisms of mineral membrane fouling growth modulated by pulsed modes of current during electrodialysis: Evidences of water splitting implications in the appearance of the amorphous phases of magnesium hydroxide and calcium carbonate. <i>Journal of Colloid and Interface Science</i> , 2014, 426, 221-234.	9.4	33
125	Mathematical sigmoid-model approach for the determination of limiting and over-limiting current density values. <i>Journal of Membrane Science</i> , 2014, 452, 453-459.	8.2	23
126	Effect of processing treatments and storage conditions on stability of fruit juice based beverages enriched with dietary fibers alone and in mixture with xanthan gum. <i>LWT - Food Science and Technology</i> , 2014, 55, 131-138.	5.2	17

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127	Interaction of green tea polyphenols with dairy matrices in a simulated gastrointestinal environment. Food and Function, 2014, 5, 2621-2631.	4.6	126
128	Insulin and glucose responses after ingestion of different loads and forms of vegetable or animal proteins in protein enriched fruit beverages. Journal of Functional Foods, 2014, 10, 95-103.	3.4	14
129	Electrodialytic separation of peptides from snow crab by-product hydrolysate: Effect of cell configuration on peptide selectivity and local electric field. Separation and Purification Technology, 2014, 127, 29-38.	7.9	33
130	Rapid HPLC-MS Method for the Simultaneous Determination of Tea Catechins and Folates. Journal of Agricultural and Food Chemistry, 2014, 62, 4241-4250.	5.2	30
131	Antioxidant Recovery by Membranes. , 2014, , 1-5.		0
132	Blood pressure and endothelial function in healthy, pregnant women after acute and daily consumption of flavanol-rich chocolate: a pilot, randomized controlled trial. Nutrition Journal, 2013, 12, 41.	3.4	30
133	Production of lactobionic acid by means of a process comprising the catalytic oxidation of lactose and bipolar membrane electrodialysis. Separation and Purification Technology, 2013, 109, 23-32.	7.9	29
134	Redox properties of catechins and enriched green tea extracts effectively preserve l-5-methyltetrahydrofolate: Assessment using cyclic voltammetry analysis. Food Chemistry, 2013, 138, 1982-1991.	8.2	15
135	Selective anthocyanins enrichment of cranberry juice by electrodialysis with ultrafiltration membranes stacked. Innovative Food Science and Emerging Technologies, 2013, 17, 153-162.	5.6	23
136	Impact of water splitting phenomenon during electrodialysis with ultrafiltration membranes on peptide selectivity and migration. Journal of Membrane Science, 2013, 428, 349-356.	8.2	25
137	Water splitting proton-barriers for mineral membrane fouling control and their optimization by accurate pulsed modes of electrodialysis. Journal of Membrane Science, 2013, 447, 433-441.	8.2	36
138	Impact of pH on ultrafiltration membrane selectivity during electrodialysis with ultrafiltration membrane (EDUF) purification of soy peptides from a complex matrix. Journal of Membrane Science, 2013, 435, 207-217.	8.2	35
139	A two-stage, single-arm, phase II study of EGCG-enriched green tea drink as a maintenance therapy in women with advanced stage ovarian cancer. Gynecologic Oncology, 2013, 131, 357-361.	1.4	43
140	Selective anthocyanins enrichment of cranberry juice by electrodialysis with filtration membrane: Influence of membranes characteristics. Journal of Membrane Science, 2013, 448, 114-124.	8.2	19
141	Effect of catechins on the growth of oxygen-sensitive probiotic bacteria. Food Research International, 2013, 53, 751-757.	6.2	33
142	Use of an electrodialytic reactor for the simultaneous β -lactoglobulin enzymatic hydrolysis and fractionation of generated bioactive peptides. Food Chemistry, 2013, 136, 1193-1202.	8.2	33
143	How pulse modes affect proton-barriers and anion-exchange membrane mineral fouling during consecutive electrodialysis treatments. Journal of Colloid and Interface Science, 2013, 392, 396-406.	9.4	20
144	Electrodialytic phenomena, associated electromembrane technologies and applications in the food, beverage and nutraceutical industries. , 2013, , 202-218.		2

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145	Separation of Bioactive Peptides by Membrane Processes: Technologies and Devices. Recent Patents on Biotechnology, 2013, 7, 9-27.	0.8	50
146	Ultrathin Sicopion Composite Cation-Exchange Membranes: Characteristics and Electrodialytic Performance following a Conditioning Procedure. International Journal of Chemical Engineering, 2012, 2012, 1-12.	2.4	3
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