Laurent Bazinet

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/5658938/publications.pdf

Version: 2024-02-01

249 papers	7,340 citations	57681 46 h-index	120465 65 g-index
254 all docs	254 docs citations	254 times ranked	5082 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.	5.4	8
2	Immunomodulatory effects of fish peptides on cardiometabolic syndrome associated risk factors: A review. Food Reviews International, 2023, 39, 3926-3969.	4.3	8
3	Mathematical Modeling of the Effect of Pulsed Electric Field Mode and Solution Flow Rate on Protein Fouling during Bipolar Membrane Electroacidificaiton of Caseinate Solution. Membranes, 2022, 12, 193.	1.4	3
4	Functional Properties of Casein and Caseinate Produced by Electrodialysis with Bipolar Membrane Coupled to an Ultrafiltration Module. Membranes, 2022, 12, 270.	1.4	4
5	Isolation of Immunomodulatory Biopeptides from Atlantic Mackerel (Scomber scombrus) Protein Hydrolysate based on Molecular Weight, Charge, and Hydrophobicity. Food and Bioprocess Technology, 2022, 15, 852-874.	2.6	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.	1.4	3
7	High voltage electrical treatments can eco-efficiently promote the production of high added value peptides during chymotryptic hydrolysis of Î²-lactoglobulin. Food Bioscience, 2022, 47, 101610.	2.0	2
8	Bioactivity of mackerel peptides on obesity and insulin resistance, an in-vivo study. Food Bioscience, 2022, 47, 101641.	2.0	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.	1.4	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.	1.9	0
11	Phospholipid recovery from sweet whey by combination of electrodialytic processes and understanding of specific mechanisms involved. Chemical Engineering Journal, 2022, 448, 137165.	6.6	6
12	Production of antihypertensive and antidiabetic peptide fractions from quinoa (Chenopodium quinoa) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 1650-1659.	2.2	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.	1.9	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.	1.9	8
15	Slaughterhouse By-Product Valorization: Hydrolysis Degree Modification for Higher Antimicrobial Recovery by Electroseparation. Waste and Biomass Valorization, 2021, 12, 1977-1989.	1.8	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.	1.0	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.	2.1	7
18	Understanding of Adsorption and Desorption Mechanisms of Anthocyanins and Proanthocyanidins on Heterogeneous and Homogeneous Cation-Exchange Membranes. Membranes, 2021, 11, 136.	1.4	9

#	Article	IF	Citations
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. Journal of Membrane Science, 2021, 619, 118175.	4.1	12
20	Towards Water, Sodium Chloride and Natural Organic Matter Recovery from Ion Exchange Spent Brine. Membranes, 2021, 11, 262.	1.4	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. Foods, 2021, 10, 884.	1.9	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. Journal of Nutrition, 2021, 151, 1175-1189.	1.3	5
23	Special Issue â€œMembrane Technologies for Sustainable Biofood Production Linesâ€• Membranes, 2021, 11, 485.	1.4	1
24	Scale-Up and Long-Term Study of Electrodialysis with Ultrafiltration Membrane for the Separation of a Herring Milt Hydrolysate. Membranes, 2021, 11, 558.	1.4	8
25	Fouling Mitigation by Optimizing Flow Rate and Pulsed Electric Field during Bipolar Membrane Electroacidification of Caseinate Solution. Membranes, 2021, 11, 534.	1.4	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. Foods, 2021, 10, 1634.	1.9	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. Membranes, 2021, 11, 528.	1.4	3
28	Effects of Herring Milt Hydrolysates and Fractions in a Diet-Induced Obesity Model. Foods, 2021, 10, 2046.	1.9	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. Separation and Purification Technology, 2021, 269, 118650.	3.9	13
30	Salmon peptides limit obesityâ€associated metabolic disorders by modulating a gutâ€liver axis in vitamin Dâ€deficient mice. Obesity, 2021, 29, 1635-1649.	1.5	8
31	Effect of pH on the Antimicrobial Activity and Peptide Population of Pepsin Hydrolysates Derived from Bovine and Porcine Hemoglobins. ACS Food Science & Technology, 2021, 1, 1687-1701.	1.3	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. Future Foods, 2021, 4, 100052.	2.4	8
33	The Concentration of Organic Acids in Cranberry Juice Modulates the Gut Microbiota in Mice. International Journal of Molecular Sciences, 2021, 22, 11537.	1.8	4
34	Eco-Circular Production of Demineralized Bioactive Peptides from Bovine Hemoglobin by Performing the Necessary Steps Simultaneously Using Bipolar Membrane Electrodialysis. ACS Sustainable Chemistry and Engineering, 2021, 9, 16905-16917.	3.2	4
35	Harnessing slaughterhouse by-products: From wastes to high-added value natural food preservative. Food Chemistry, 2020, 304, 125448.	4.2	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. Separation and Purification Technology, 2020, 235, 116205.	3.9	35

#	Article	IF	Citations
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.	2.7	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.	2.7	19
39	Impact of calcium on the interactions between epigallocatechin-3-gallate and Î±S1-casein. International Dairy Journal, 2020, 102, 104608.	1.5	2
40	Bovine Hemoglobin Enzymatic Hydrolysis by a New Eco-Efficient Process-Part II: Production of Bioactive Peptides. Membranes, 2020, 10, 268.	1.4	17
41	Bovine Hemoglobin Enzymatic Hydrolysis by a New Ecoefficient Processâ€"Part I: Feasibility of Electrodialysis with Bipolar Membrane and Production of Neokyotorphin (Î±137-141). Membranes, 2020, 10, 257.	1.4	12
42	Predictive models for determination of peptide fouling based on the physicochemical characteristics of filtration membranes. Separation and Purification Technology, 2020, 240, 116602.	3.9	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.	1.7	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.	1.4	9
45	Substantial Improvement of Tryptic and Chymotryptic Hydrolysis of Î²-Lactoglobulin Pretreated with High Voltage Electrical Treatments. ACS Sustainable Chemistry and Engineering, 2020, 8, 14775-14785.	3.2	12
46	Electrodialytic Processes: Market Overview, Membrane Phenomena, Recent Developments and Sustainable Strategies. Membranes, 2020, 10, 221.	1.4	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.	1.8	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.	1.4	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.	1.4	19
50	Defatting of sweet whey by electrodialysis with bipolar membranes: Effect of protein concentration factor. Separation and Purification Technology, 2020, 251, 117248.	3.9	9
51	Systematic Study of the Impact of Pulsed Electric Field Parameters (Pulse/Pause Duration and) Tj ETQq1 1 0.784314 rgBT /Overlock 1	1.4	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.	4.1	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.	1.4	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.	1.8	7

#	Article	IF	Citations
55	Electroseparation of Slaughterhouse By-Product: Antimicrobial Peptide Enrichment by pH Modification. Membranes, 2020, 10, 90.	1.4	14
56	Simultaneous double cationic and anionic molecule separation from herring milt hydrolysate and impact on resulting fraction bioactivities. Separation and Purification Technology, 2019, 210, 431-441.	3.9	34
57	Identification of A Novel Antibacterial Peptide from Atlantic Mackerel belonging to the GAPDH-Related Antimicrobial Family and Its In Vitro Digestibility. Marine Drugs, 2019, 17, 413.	2.2	23
58	Eco-efficient treatment of ion exchange spent brine via electrodialysis to recover NaCl and minimize waste disposal. Science of the Total Environment, 2019, 690, 400-409.	3.9	22
59	Antihypertensive and Angiotensin-I-Converting Enzyme (ACE)-Inhibitory Peptides from Fish as Potential Cardioprotective Compounds. Marine Drugs, 2019, 17, 613.	2.2	59
60	The cost is not enough - An alternative eco-efficiency approach applied to cranberry de-acidification. Journal of Cleaner Production, 2019, 232, 391-399.	4.6	12
61	How Charge and Triple Size-Selective Membrane Separation of Peptides from Salmon Protein Hydrolysate Orientate their Biological Response on Glucose Uptake. International Journal of Molecular Sciences, 2019, 20, 1939.	1.8	19
62	Use of redundancy analysis and multivariate regression models to select the significant membrane properties affecting peptide migration during electrodialysis with filtration membranes. Separation and Purification Technology, 2019, 221, 114-125.	3.9	25
63	Positive Impact of Pulsed Electric Field on Lactic Acid Removal, Demineralization and Membrane Scaling during Acid Whey Electrodialysis. International Journal of Molecular Sciences, 2019, 20, 797.	1.8	46
64	Use of cation-coated filtration membranes for demineralization by electrodialysis. Separation and Purification Technology, 2019, 218, 70-80.	3.9	16
65	Effects of high hydrostatic pressure and polysaccharidases on the extraction of antioxidant compounds from red macroalgae, Palmaria palmata and Solieria chordalis. Journal of Food Engineering, 2019, 252, 53-59.	2.7	49
66	How Molecular Weight Cut-Offs and Physicochemical Properties of Polyether Sulfone Membranes Affect Peptide Migration and Selectivity during Electrodialysis with Filtration Membranes. Membranes, 2019, 9, 153.	1.4	29
67	Voltage spike and electroconvective vortices generation during electrodialysis under pulsed electric field: Impact on demineralization process efficiency and energy consumption. Innovative Food Science and Emerging Technologies, 2019, 52, 221-231.	2.7	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. Food Research International, 2019, 115, 467-473.	2.9	63
70	Impact of a high hydrostatic pressure pretreatment on the separation of bioactive peptides from flaxseed protein hydrolysates by electrodialysis with ultrafiltration membranes. Separation and Purification Technology, 2019, 211, 242-251.	3.9	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. Hypertension in Pregnancy, 2018, 37, 68-80.	0.5	9
72	Fouling prevention of peptides from a tryptic whey hydrolysate during electromembrane processes by use of monovalent ion permselective membranes. Journal of Membrane Science, 2018, 549, 486-494.	4.1	21

#	Article	IF	Citations
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. Journal of Membrane Science, 2018, 555, 105-114.	4.1	25
74	Liposome encapsulation of anionic and cationic whey peptides: Influence of peptide net charge on properties of the nanovesicles. LWT - Food Science and Technology, 2018, 87, 40-46.	2.5	36
75	Milk protein production by a more environmentally sustainable process: bipolar membrane electrodialysis coupled with ultrafiltration. Green Chemistry, 2018, 20, 449-456.	4.6	40
76	Redundancy analysis for determination of the main physicochemical characteristics of filtration membranes explaining their fouling by peptides. Journal of Membrane Science, 2018, 563, 708-717.	4.1	21
77	How electrodialysis configuration influences acid whey deacidification and membrane scaling. Journal of Dairy Science, 2018, 101, 7833-7850.	1.4	42
78	Production of calcium- and magnesium-enriched caseins and caseinates by an ecofriendly technology. Journal of Dairy Science, 2018, 101, 7002-7012.	1.4	11
79	Antioxidants, mechanisms, and recovery by membrane processes. Critical Reviews in Food Science and Nutrition, 2017, 57, 677-700.	5.4	41
80	A feasibility study of a novel electro-membrane based process to acidify Kraft black liquor and extract lignin. Chemical Engineering Research and Design, 2017, 106, 68-75.	2.7	22
81	Comparative Study of in Situ and ex Situ Enzymatic Hydrolysis of Milk Protein and Separation of Bioactive Peptides in an Electromembrane Reactor. ACS Sustainable Chemistry and Engineering, 2017, 5, 5330-5340.	3.2	20
82	Optimization of cranberry juice deacidification by electrodialysis with bipolar membrane: Impact of pulsed electric field conditions. Separation and Purification Technology, 2017, 186, 106-116.	3.9	34
83	Prevention of peptide fouling on ion-exchange membranes during electrodialysis in overlimiting conditions. Journal of Membrane Science, 2017, 543, 212-221.	4.1	34
84	Formation of peptide layers and adsorption mechanisms on a negatively charged cation-exchange membrane. Journal of Colloid and Interface Science, 2017, 508, 488-499.	5.0	28
85	Effect of membrane material chemistry and properties on biofouling susceptibility during milk and cheese whey ultrafiltration. Journal of Membrane Science, 2017, 542, 208-216.	4.1	16
86	Effect of skim milk treated with high hydrostatic pressure on permeate flux and fouling during ultrafiltration. Journal of Dairy Science, 2017, 100, 7071-7082.	1.4	17
87	Electrochemical acidification of Kraft black liquor: Impacts of pulsed electric field application on bipolar membrane colloidal fouling and process intensification. Journal of Membrane Science, 2017, 524, 482-492.	4.1	19
88	Electrochemical acidification of Kraft black liquor by electrodialysis with bipolar membrane: Ion exchange membrane fouling identification and mechanisms. Journal of Colloid and Interface Science, 2017, 488, 39-47.	5.0	36
89	Pretreatment of flaxseed protein isolate by high hydrostatic pressure: Impacts on protein structure, enzymatic hydrolysis and final hydrolysate antioxidant capacities. Food Chemistry, 2017, 221, 1805-1812.	4.2	61
90	Electrochemical Acidification of Kraft Black Liquor: Effect of Fouling and Chemical Cleaning on Ion Exchange Membrane Integrity. ACS Sustainable Chemistry and Engineering, 2017, 5, 168-178.	3.2	16

#	Article	IF	Citations
91	High Voltage Electrical Treatments To Improve the Protein Susceptibility to Enzymatic Hydrolysis. ACS Sustainable Chemistry and Engineering, 2017, 5, 11706-11714.	3.2	23
92	Effect of various calcium concentrations on the interactions between Î²-lactoglobulin and epigallocatechin-3-gallate. International Dairy Journal, 2016, 59, 85-90.	1.5	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.	4.1	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.	6.6	11
95	Deacidification of cranberry juice protects against disruption of in-vitro intestinal cell barrier integrity. Journal of Functional Foods, 2016, 26, 208-216.	1.6	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.	4.1	31
97	Effect of transmembrane pressure control on energy efficiency during skim milk concentration by ultrafiltration at 10 and 50Â°C. Journal of Dairy Science, 2016, 99, 8655-8664.	1.4	33
98	Selective separation and concentration of antihypertensive peptides from rapeseed protein hydrolysate by electrodialysis with ultrafiltration membranes. Food Chemistry, 2016, 197, 1008-1014.	4.2	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.	3.9	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.	7.0	296
101	Food peptides: purification, identification and role in the metabolism. Current Opinion in Food Science, 2016, 7, 101-107.	4.1	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.	1.6	49
103	Effect of the consumption of Î²-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.	1.3	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.	3.9	49
106	Antioxidant activity and nutrient release from polyphenol-enriched cheese in a simulated gastrointestinal environment. Food and Function, 2016, 7, 1634-1644.	2.1	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.	4.0	65
108	Feasibility of antibiotic and sulfate ions separation from wastewater using electrodialysis with ultrafiltration membrane. Journal of Cleaner Production, 2016, 112, 3097-3105.	4.6	50

#	Article	IF	Citations
109	Hybrid bipolar membrane electrodialysis/ultrafiltration technology assisted by a pulsed electric field for casein production. Green Chemistry, 2016, 18, 307-314.	4.6	36
110	Antioxidant Recovery by Membranes. , 2016, , 90-94.		0
111	Deacidification of Cranberry Juice by Electrodialysis with Bipolar Membranes. Journal of Agricultural and Food Chemistry, 2015, 63, 642-651.	2.4	39
112	Effect of commercial grape extracts on the cheese-making properties of milk. Journal of Dairy Science, 2015, 98, 1552-1562.	1.4	46
113	Low-Molecular-Weight Peptides from Salmon Protein Prevent Obesity-Linked Glucose Intolerance, Inflammation, and Dyslipidemia in LDLRâ^'/â^'/ApoB100/100 Mice. Journal of Nutrition, 2015, 145, 1415-1422.	1.3	53
114	Presence of free amino acids in protein hydrolysate during electroseparation of peptides: Impact on system efficiency and membrane physicochemical properties. Separation and Purification Technology, 2015, 147, 227-236.	3.9	22
115	Encapsulation of food protein hydrolysates and peptides: a review. RSC Advances, 2015, 5, 79270-79278.	1.7	167
116	Impact of calcium on the interactions between epigallocatechin-3-gallate and Î²-lactoglobulin. Food Research International, 2015, 77, 565-571.	2.9	22
117	Characterization of protein, peptide and amino acid fouling on ion-exchange and filtration membranes: Review of current and recently developed methods. Journal of Membrane Science, 2015, 496, 267-283.	4.1	78
118	Promising results of cranberry in the prevention of oralCandidabiofilms. Pathogens and Disease, 2014, 70, 432-439.	0.8	19
119	Intensification of demineralization process and decrease in scaling by application of pulsed electric field with short pulse/pause conditions. Journal of Membrane Science, 2014, 468, 389-399.	4.1	65
120	Recovery of valuable peptides from marine protein hydrolysate by electrodialysis with ultrafiltration membrane: impact of ionic strength. Food Research International, 2014, 65, 407-415.	2.9	39
121	A 2-Stage, Single-Arm, Phase 2 Study of Epigallocatechin Gallateâ€"Enriched Green Tea Drink as a Maintenance Therapy in Women With Advanced-Stage Ovarian Cancer. Obstetrical and Gynecological Survey, 2014, 69, 207-208.	0.2	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. Food Chemistry, 2014, 147, 124-130.	4.2	47
123	Anti-diabetic and antihypertensive activities of two flaxseed protein hydrolysate fractions revealed following their simultaneous separation by electrodialysis with ultrafiltration membranes. Food Chemistry, 2014, 145, 66-76.	4.2	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. Journal of Colloid and Interface Science, 2014, 426, 221-234.	5.0	33
125	Mathematical sigmoid-model approach for the determination of limiting and over-limiting current density values. Journal of Membrane Science, 2014, 452, 453-459.	4.1	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. LWT - Food Science and Technology, 2014, 55, 131-138.	2.5	17

#	Article	IF	Citations
127	Interaction of green tea polyphenols with dairy matrices in a simulated gastrointestinal environment. Food and Function, 2014, 5, 2621-2631.	2.1	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.	1.6	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.	3.9	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.	2.4	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.	1.5	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.	3.9	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.	4.2	15
135	Selective anthocyanins enrichment of cranberry juice by electrodialysis with ultrafiltration membranes stacked. Innovative Food Science and Emerging Technologies, 2013, 17, 153-162.	2.7	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.	4.1	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.	4.1	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.	4.1	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.	0.6	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.	4.1	19
141	Effect of catechins on the growth of oxygen-sensitive probiotic bacteria. Food Research International, 2013, 53, 751-757.	2.9	33
142	Use of an electrodialytic reactor for the simultaneous Î²-lactoglobulin enzymatic hydrolysis and fractionation of generated bioactive peptides. Food Chemistry, 2013, 136, 1193-1202.	4.2	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.	5.0	20
144	Electrodialytic phenomena, associated electromembrane technologies and applications in the food, beverage and nutraceutical industries. , 2013, , 202-218.		2

#	Article	IF	Citations
145	Separation of Bioactive Peptides by Membrane Processes: Technologies and Devices. Recent Patents on Biotechnology, 2013, 7, 9-27.	0.4	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.	1.4	3
147	Green tea for ovarian cancer prevention and treatment: A systematic review of the in vitro, in vivo and epidemiological studies. Gynecologic Oncology, 2012, 126, 491-498.	0.6	36
148	Screening of in vitro bioactivities of a soy protein hydrolysate separated by hollow fiber and spiral-wound ultrafiltration membranes. Food Research International, 2012, 46, 237-249.	2.9	40
149	Control of Mineral Membrane Fouling through Water Splitting Proton-Barriers and their Optimization by Accurate Pulsed Modes of Electrodialysis. Procedia Engineering, 2012, 44, 2033-2034.	1.2	0
150	Inhibitory Effects of Commercial and Enriched Green Tea Extracts on the Growth of Brochothrix thermosphacta, Pseudomonas putida and Escherichia coli. Journal of Food Research, 2012, 2, 1.	0.1	6
151	Thermal Oxidation Studies on Reduced Folate, Lâ€5â€Methyltetrahydrofolic Acid (Lâ€5â€MTHF) and Strategies for Stabilization Using Food Matrices. Journal of Food Science, 2012, 77, C236-43.	1.5	21
152	Low molecular weight flaxseed protein-derived arginine-containing peptides reduced blood pressure of spontaneously hypertensive rats faster than amino acid form of arginine and native flaxseed protein. Food Chemistry, 2012, 132, 468-475.	4.2	85
153	Electroseparation of an antibacterial peptide fraction from snow crab by-products hydrolysate by electrodialysis with ultrafiltration membranes. Food Chemistry, 2012, 132, 1177-1184.	4.2	55
154	The use of cyclic voltammetry to study the oxidation of l-5-methyltetrahydrofolate and its preservation by ascorbic acid. Food Chemistry, 2012, 132, 1429-1435.	4.2	16
155	Multistep mineral fouling growth on a cation-exchange membrane ruled by gradual sieving effects of magnesium and carbonate ions and its delay by pulsed modes of electrodialysis. Journal of Colloid and Interface Science, 2012, 372, 217-230.	5.0	37
156	Evolution of cranberry juice physico-chemical parameters during phenolic antioxidant enrichment by electrodialysis with filtration membrane. Separation and Purification Technology, 2012, 87, 31-39.	3.9	53
157	Comparative application of pressure- and electrically-driven membrane processes for isolation of bioactive peptides from soy protein hydrolysate. Journal of Membrane Science, 2012, 403-404, 15-24.	4.1	41
158	Impact of Ultrafiltration Membrane Material on Peptide Separation from a Snow Crab Byproduct Hydrolysate by Electrodialysis with Ultrafiltration Membranes. Journal of Agricultural and Food Chemistry, 2011, 59, 1784-1792.	2.4	54
159	Demonstration of in vitro anticancer properties of peptide fractions from a snow crab by-products hydrolysate after separation by electrodialysis with ultrafiltration membranes. Separation and Purification Technology, 2011, 78, 321-329.	3.9	71
160	Impact of redox potential electrochemical modification and storage conditions on the oxidation reaction prevention in dairy emulsion. Dairy Science and Technology, 2011, 91, 541-554.	2.2	6
161	Optimization of milk electroreduction: impact of low anode/cathode voltage difference application on its redox potential modulation during treatment and storage. Dairy Science and Technology, 2011, 91, 525-540.	2.2	2
162	Coupling of porous filtration and ion-exchange membranes in an electrodialysis stack and impact on cation selectivity: A novel approach for sea water demineralization and the production of physiological water. Desalination, 2011, 277, 356-363.	4.0	28

#	Article	IF	Citations
163	Ion-exchange membrane fouling by peptides: A phenomenon governed by electrostatic interactions. Journal of Membrane Science, 2011, 369, 359-366.	4.1	67
164	Impact of pulsed electric field on electrodialysis process performance and membrane fouling during consecutive demineralization of a model salt solution containing a high magnesium/calcium ratio. Journal of Colloid and Interface Science, 2011, 361, 79-89.	5.0	81
165	Recent Patented Applications of Ion-Exchange Membranes in the Agrifood Sector. Recent Patents on Chemical Engineering, 2011, 4, 207-216.	0.5	6
166	Electroseparation of bovine lactoferrin from model and whey solutions. Separation and Purification Technology, 2010, 74, 93-99.	3.9	41
167	Investigation of the large-scale bioseparation of an antihypertensive peptide from alfalfa white protein hydrolysate by an electromembrane process. Journal of Membrane Science, 2010, 355, 175-181.	4.1	50
168	Relative contributions of charged species to conductivity changes in skim milk during electrochemical acidification. Journal of Membrane Science, 2010, 352, 32-40.	4.1	10
169	Effect of haem on the fractionation of bovine haemoglobin peptic hydrolysate by electrodialysis with ultrafiltration membranes. Journal of Membrane Science, 2010, 365, 16-24.	4.1	23
170	Effect of process unit operations and long-term storage on catechin contents in EGCG-enriched tea drink. Food Research International, 2010, 43, 1692-1701.	2.9	45
171	Bilayered Self-Oriented Membrane Fouling and Impact of Magnesium on CaCO₃ Formation during Consecutive Electrodialysis Treatments. Langmuir, 2010, 26, 854-859.	1.6	12
172	Cationic balance and current efficiency of a three-compartment bipolar membrane electrodialysis system during the preparation of chitosan oligomers. Journal of Membrane Science, 2009, 341, 46-50.	4.1	20
173	Effect of flow rate and acid molarity on redox potential modulation during electroreduction of milk and simulated milk aqueous mineral phase. Food Chemistry, 2009, 114, 919-926.	4.2	6
174	Concentration and selective separation of bioactive peptides from an alfalfa white protein hydrolysate by electrodialysis with ultrafiltration membranes. Journal of Membrane Science, 2009, 329, 60-67.	4.1	118
175	Electrodialysis of model salt solution containing whey proteins: Enhancement by pulsed electric field and modified cell configuration. Journal of Membrane Science, 2009, 328, 238-245.	4.1	62
176	Effect of solution flow velocity and electric field strength on chitosan oligomer electromigration kinetics and their separation in an electrodialysis with ultrafiltration membrane (EDUF) system. Separation and Purification Technology, 2009, 69, 63-70.	3.9	18
177	Production of a Phenolic Antioxidant Enriched Cranberry Juice by Electrodialysis with Filtration Membrane. Journal of Agricultural and Food Chemistry, 2009, 57, 10245-10251.	2.4	56
178	Membrane Processes and Devices for Separation of Bioactive Peptides. Recent Patents on Biotechnology, 2009, 3, 61-72.	0.4	60
179	Effect of pH and cell configuration on the selective and specific electrodialytic separation of chitosan oligomers. Separation and Purification Technology, 2008, 63, 612-619.	3.9	17
180	Effect of magnesium/calcium ratios in solutions treated by electrodialysis: Morphological characterization and identification of anion-exchange membrane fouling. Journal of Colloid and Interface Science, 2008, 322, 215-223.	5.0	26

#	Article	IF	Citations
181	Microscopic approach for the identification of cationic membrane fouling during cheddar cheese whey electroacidification. Journal of Colloid and Interface Science, 2008, 322, 551-557.	5.0	22
182	Electroseparation of chitosan oligomers by electrodialysis with ultrafiltration membrane (EDUF) and impact on electrodialytic parameters. Journal of Membrane Science, 2008, 309, 222-232.	4.1	43
183	Impact of electrodialytic parameters on cation migration kinetics and fouling nature of ion-exchange membranes during treatment of solutions with different magnesium/calcium ratios. Journal of Membrane Science, 2008, 325, 570-579.	4.1	69
184	Utilization of tofu whey pre-treated by electromembrane process as a growth medium for Lactobacillus plantarum LB17. Desalination, 2008, 229, 192-203.	4.0	34
185	Separation of chitosan oligomers by immobilized metal affinity chromatography. Journal of Chromatography A, 2008, 1194, 165-171.	1.8	43
186	Catechin stability of EGC- and EGCG-enriched tea drinks produced by a two-step extraction procedure. Food Chemistry, 2008, 111, 139-143.	4.2	36
187	Performing a Three-Step Process for Conversion of Chitosan to Its Oligomers Using a Unique Bipolar Membrane Electrodialysis System. Journal of Agricultural and Food Chemistry, 2008, 56, 10019-10026.	2.4	19
188	Electrochemical modification of the redox potential of different milk products and its evolution during storage. Innovative Food Science and Emerging Technologies, 2008, 9, 255-264.	2.7	14
189	Potential of continuous electrophoresis without and with porous membranes (CEPM) in the bio-food industry: review. Trends in Food Science and Technology, 2008, 19, 351-362.	7.8	15
190	Effect of bipolar membrane electrobasification on chitosanase activity during chitosan hydrolysis. Journal of Biotechnology, 2008, 134, 305-311.	1.9	19
191	Impact of Feed Solution Flow Rate on Peptide Fractionation by Electrodialysis with Ultrafiltration Membrane. Journal of Agricultural and Food Chemistry, 2008, 56, 2007-2011.	2.4	28
192	Developments of Bipolar Membrane Technology in Food and Bio-Industries. , 2008, , 581-657.		6
193	Delipidation of a Whey Protein Concentrate by Electroacidification with Bipolar Membranes. Journal of Agricultural and Food Chemistry, 2007, 55, 3985-3989.	2.4	29
194	Effect of Conditioning Ultrafiltration Membranes on their Performances in Electrodialysis with Ultrafiltration Membrane. Separation Science and Technology, 2007, 42, 2501-2518.	1.3	10
195	Partial demineralization of maple sap by electrodialysis: impact on syrup sensory and physicochemical characteristics. Journal of the Science of Food and Agriculture, 2007, 87, 1691-1698.	1.7	14
196	Application of relaxation periods during electrodialysis of a casein solution: Impact on anion-exchange membrane fouling. Journal of Membrane Science, 2007, 287, 41-50.	4.1	85
197	Chitosan solubilization by bipolar membrane electroacidification: Reduction of membrane fouling. Journal of Membrane Science, 2007, 290, 29-35.	4.1	14
198	Production of green tea EGC- and EGCG-enriched fractions by a two-step extraction procedure. Separation and Purification Technology, 2007, 56, 53-56.	3.9	40

#	Article	IF	Citations
199	Nature identification and morphology characterization of anion-exchange membrane fouling during conventional electrodialysis. Journal of Colloid and Interface Science, 2007, 308, 182-190.	5.0	37
200	Effect of magnesium/calcium ratio in solutions subjected to electrodialysis: Characterization of cation-exchange membrane fouling. Journal of Colloid and Interface Science, 2007, 315, 544-554.	5.0	34
201	Improved peptide fractionation by electrodialysis with ultrafiltration membrane: Influence of ultrafiltration membrane stacking and electrical field strength. Journal of Membrane Science, 2007, 299, 83-90.	4.1	76
202	Simultaneous separation of acid and basic bioactive peptides by electrodialysis with ultrafiltration membrane. Journal of Biotechnology, 2006, 123, 314-328.	1.9	96
203	Solubilization of Chitosan by Bipolar Membrane Electroacidification. Journal of Agricultural and Food Chemistry, 2006, 54, 6760-6764.	2.4	16
204	Electromigration of Chitosand-Glucosamine and Oligomers in Dilute Aqueous Solutions. Journal of Agricultural and Food Chemistry, 2006, 54, 6352-6357.	2.4	17
205	Electromigration Behavior of a Mixture of Chitosan Oligomers at Different Concentrations. Journal of Agricultural and Food Chemistry, 2006, 54, 10170-10176.	2.4	17
206	Electrochemical Modification of the Redox Potential of Pasteurized Milk and Its Evolution during Storage. Journal of Agricultural and Food Chemistry, 2006, 54, 4651-4657.	2.4	33
207	Effect of a combination of electrodialysis with bipolar membranes and mild heat treatment on the browning and opalescence stability of cloudy apple juice. Food Research International, 2006, 39, 755-760.	2.9	30
208	Effect of pulsed electric field on anion-exchange membrane fouling during electrodialysis of a casein solution. Desalination, 2006, 200, 208-209.	4.0	3
209	Electrodialysis of calcium and carbonate high-concentration solutions and impact on membrane fouling. Desalination, 2006, 200, 624.	4.0	4
210	Chitosan solubilization by bipolar membrane electro-acidification. Desalination, 2006, 200, 623.	4.0	1
211	Effect of milk fractions on the oxidoreduction potential evolution during electroreduction of milk. Desalination, 2006, 200, 621-622.	4.0	1
212	Separation of bioactive peptides by electrodialysis with ultrafiltration membrane. Desalination, 2006, 200, 620.	4.0	5
213	Effect of Mg/Ca ratio in treated solutions on membrane fouling during electrodialysis. Desalination, 2006, 200, 618-619.	4.0	1
214	Effect of brewing temperature and duration on green tea catechin solubilization: Basis for production of EGC and EGCG-enriched fractions. Separation and Purification Technology, 2006, 49, 1-9.	3.9	68
215	Nature identification and morphology characterization of cation-exchange membrane fouling during conventional electrodialysis. Journal of Colloid and Interface Science, 2006, 300, 663-672.	5.0	36
216	Effect of membrane type on cation migration during green tea electromigration and equivalent mass transported calculation. Journal of Membrane Science, 2006, 275, 220-228.	4.1	26

#	Article	IF	Citations
217	Effect of concentrate solution pH and mineral composition of a whey protein diluate solution on membrane fouling formation during conventional electrodialysis. Journal of Membrane Science, 2006, 280, 790-801.	4.1	64
218	Effect of calcium and carbonate concentrations on anionic membrane fouling during electrodialysis. Journal of Colloid and Interface Science, 2006, 296, 242-247.	5.0	40
219	Enhanced tobacco polyphenol electromigration and impact on membrane integrity. Journal of Membrane Science, 2005, 254, 111-118.	4.1	17
220	Electrodialysis of calcium and carbonate high concentration solutions and impact on composition in cations of membrane fouling. Journal of Colloid and Interface Science, 2005, 286, 639-646.	5.0	24
221	Electromigration feasibility of green tea catechins. Journal of Membrane Science, 2005, 254, 101-109.	4.1	56
222	Electromigration of tobacco polyphenols. Separation and Purification Technology, 2005, 41, 101-107.	3.9	57
223	Relationship between electrical conductivity and demineralization rate during electroacidification of cheddar cheese whey. Journal of Membrane Science, 2005, 262, 100-106.	4.1	20
224	Effect of calcium and carbonate concentrations on cationic membrane fouling during electrodialysis. Journal of Colloid and Interface Science, 2005, 281, 188-196.	5.0	75
225	Precipitation of Cheddar Cheese Whey Lipids by Electrochemical Acidification. Journal of Agricultural and Food Chemistry, 2005, 53, 5635-5639.	2.4	25
226	Electrodialytic Phenomena and Their Applications in the Dairy Industry: A Review. Critical Reviews in Food Science and Nutrition, 2005, 45, 307-326.	5.4	67
227	Rheological Behavior of WPI Dispersion as a Function of pH and Protein Concentration. Journal of Agricultural and Food Chemistry, 2004, 52, 5366-5371.	2.4	14
228	Effect of Conductivity Control on the Separation of Whey Proteins by Bipolar Membrane Electroacidification. Journal of Agricultural and Food Chemistry, 2004, 52, 1980-1984.	2.4	13
229	Fractionation of whey proteins by bipolar membrane electroacidification. Innovative Food Science and Emerging Technologies, 2004, 5, 17-25.	2.7	48
230	Electrodialytic Phenomena and Their Applications in the Dairy Industry: A Review. Critical Reviews in Food Science and Nutrition, 2004, 44, 525-544.	5.4	46
231	Neutralization of hydroxide generated during skim milk electroacidification and its effect on bipolar and cationic membrane integrity. Journal of Membrane Science, 2003, 216, 229-239.	4.1	22
232	Effects of Type of Added Salt and Ionic Strength on Physicochemical and Functional Properties of Casein Isolates Produced by Electroacidification. Journal of Agricultural and Food Chemistry, 2002, 50, 6875-6881.	2.4	9
233	Comparison between reconstituted and fresh skim milk chemical and electrochemical acidifications. Journal of the Science of Food and Agriculture, 2002, 82, 1356-1364.	1.7	6
234	Bipolar Membrane Electroacidification of Demineralized Skim Milk. Journal of Agricultural and Food Chemistry, 2001, 49, 2812-2818.	2.4	19

#	Article	IF	Citations
235	Effect of added salt and increase in ionic strength on skim milk electroacidification performances. Journal of Dairy Research, 2001, 68, 237-250.	0.7	15
236	Identification of Skim Milk Electroacidification Fouling: A Microscopic Approach. Journal of Colloid and Interface Science, 2001, 237, 62-69.	5.0	50
237	Cationic balance in skim milk during bipolar membrane electroacidification. Journal of Membrane Science, 2000, 173, 201-209.	4.1	58
238	Effect of membrane permselectivity on the fouling of cationic membranes during skim milk electroacidification. Journal of Membrane Science, 2000, 174, 97-110.	4.1	38
239	Effect of Temperature on the Separation of Soybean 11 S and 7 S Protein Fractions during Bipolar Membrane Electroacidification. Biotechnology Progress, 2000, 16, 292-295.	1.3	12
240	Effect of Cationic Membrane Permselectivity on the Efficiency of Skim Milk Electroacidification. Journal of Agricultural and Food Chemistry, 2000, 48, 2595-2601.	2.4	10
241	Ionic balance: a closer look at the K+ migrated and H+ generated during bipolar membrane electro-acidification of soybean proteins. Journal of Membrane Science, 1999, 154, 61-71.	4.1	18
242	Recovery of magnesium and protein from soy tofu whey by electrodialytic configurations. Journal of Chemical Technology and Biotechnology, 1999, 74, 663-668.	1.6	22
243	Bipolar Membrane Electroacidification To Produce Bovine Milk Casein Isolate. Journal of Agricultural and Food Chemistry, 1999, 47, 5291-5296.	2.4	64
244	Bipolar-membrane electrodialysis: Applications of electrodialysis in the food industry. Trends in Food Science and Technology, 1998, 9, 107-113.	7.8	194
245	Comparison of Chemical and Bipolar-Membrane Electrochemical Acidification for Precipitation of Soybean Proteins. Journal of Agricultural and Food Chemistry, 1998, 46, 2013-2019.	2.4	28
246	Effect of Number of Bipolar Membranes and Temperature on the Performance of Bipolar Membrane Electroacidification. Journal of Agricultural and Food Chemistry, 1997, 45, 3788-3794.	2.4	22
247	Effect of KCl and Soy Protein Concentrations on the Performance of Bipolar Membrane Electroacidification. Journal of Agricultural and Food Chemistry, 1997, 45, 2419-2425.	2.4	35
248	Combined Effect of pH and Temperature during Electroreduction of Whey Proteins. Journal of Agricultural and Food Chemistry, 1997, 45, 101-107.	2.4	26
249	Ionomerâ€coated filtration membranes as an alternative to ionâ€exchange membranes for demineralization by electrodialysis. Journal of Polymer Science, 0, , .	2.0	2