

Pascal Dhulster

List of Publications by Year in descending order

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129
papers

4,034
citations

126901

33
h-index

155644

55
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129
all docs

129
docs citations

129
times ranked

4421
citing authors

#	ARTICLE	IF	CITATIONS
1	Biofilm formation and persistence on abiotic surfaces in the context of food and medical environments. Archives of Microbiology, 2014, 196, 453-472.	2.2	224
2	Nine novel angiotensin I-converting enzyme (ACE) inhibitory peptides from cuttlefish (<i>Sepia officinalis</i>) muscle protein hydrolysates and antihypertensive effect of the potent active peptide in spontaneously hypertensive rats. Food Chemistry, 2015, 170, 519-525.	8.2	174
3	Production of Bioactive Peptides by <i>Lactobacillus</i> Species: From Gene to Application. Frontiers in Microbiology, 2018, 9, 2354.	3.5	161
4	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.	8.2	118
5	Production of an antimicrobial peptide derived from slaughterhouse by-product and its potential application on meat as preservative. Food Chemistry, 2016, 211, 306-313.	8.2	111
6	ACE inhibitory and antioxidative activities of Goby (<i>Zosterisessor ophiocephalus</i>) fish protein hydrolysates: Effect on meat lipid oxidation. Food Research International, 2013, 54, 552-561.	6.2	110
7	Kinetics of ultrasound-assisted extraction of antioxidant polyphenols from food by-products: Extraction and energy consumption optimization. Ultrasonics Sonochemistry, 2016, 32, 137-146.	8.2	105
8	Production of surfactin and fengycin by <i>Bacillus subtilis</i> in a bubbleless membrane bioreactor. Applied Microbiology and Biotechnology, 2010, 87, 499-507.	3.6	98
9	Antibacterial activity of a pepsin-derived bovine hemoglobin fragment. FEBS Letters, 2001, 491, 159-163.	2.8	95
10	Purification and identification of novel antioxidant peptides from enzymatic hydrolysate of chickpea (<i>Cicer arietinum</i> L.) protein concentrate. Journal of Functional Foods, 2015, 12, 516-525.	3.4	95
11	Plasmid inheritability and biomass production: comparison between free and immobilized cell cultures of <i>Escherichia coli</i> BZ18(pTG201) without selection pressure. Journal of Bacteriology, 1986, 165, 871-877.	2.2	83
12	Effect of <i>pps</i> disruption and constitutive expression of <i>srfA</i> on surfactin productivity, spreading and antagonistic properties of <i>Bacillus subtilis</i> 168 derivatives. Journal of Applied Microbiology, 2010, 109, 480-491.	3.1	79
13	Obtaining antimicrobial peptides by controlled peptic hydrolysis of bovine hemoglobin. International Journal of Biological Macromolecules, 2011, 49, 143-153.	7.5	74
14	Impact of growth temperature and surface type on the resistance of <i>Pseudomonas aeruginosa</i> and <i>Staphylococcus aureus</i> biofilms to disinfectants. International Journal of Food Microbiology, 2015, 214, 38-47.	4.7	62
15	Anticoagulant activities of goby muscle protein hydrolysates. Food Chemistry, 2012, 133, 835-841.	8.2	61
16	New integrated bioprocess for the continuous production, extraction and purification of lipopeptides produced by <i>Bacillus subtilis</i> in membrane bioreactor. Process Biochemistry, 2013, 48, 25-32.	3.7	61
17	Antibacterial peptides from barbel muscle protein hydrolysates: Activity against some pathogenic bacteria. LWT - Food Science and Technology, 2014, 55, 183-188.	5.2	61
18	Microbial lipopeptide production and purification bioprocesses, current progress and future challenges. Biotechnology Journal, 2017, 12, 1600566.	3.5	61

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19	Characterization of an antihypertensive peptide from an Alfalfa white protein hydrolysate produced by a continuous enzymatic membrane reactor. <i>Process Biochemistry</i> , 2006, 41, 1961-1966.	3.7	56
20	Rotating discs bioreactor, a new tool for lipopeptides production. <i>Process Biochemistry</i> , 2012, 47, 2020-2024.	3.7	55
21	Simulated GI digestion of dietary protein: Release of new bioactive peptides involved in gut hormone secretion. <i>Food Research International</i> , 2016, 89, 382-390.	6.2	54
22	High-throughput fermentation screening for the yeast <i>Yarrowia lipolytica</i> with real-time monitoring of biomass and lipid production. <i>Microbial Cell Factories</i> , 2016, 15, 147.	4.0	52
23	Investigation of the large-scale bioseparation of an antihypertensive peptide from alfalfa white protein hydrolysate by an electromembrane process. <i>Journal of Membrane Science</i> , 2010, 355, 175-181.	8.2	50
24	Effect of growth temperature, surface type and incubation time on the resistance of <i>Staphylococcus aureus</i> biofilms to disinfectants. <i>Applied Microbiology and Biotechnology</i> , 2014, 98, 2597-2607.	3.6	49
25	Comparative LCA of ultrasound-assisted extraction of polyphenols from chicory grounds under different operational conditions. <i>Journal of Cleaner Production</i> , 2018, 196, 1116-1123.	9.3	49
26	From sequential chemoenzymatic synthesis to integrated hybrid catalysis: taking the best of both worlds to open up the scope of possibilities for a sustainable future. <i>Catalysis Science and Technology</i> , 2018, 8, 5708-5734.	4.1	46
27	Solubility of Heme in Heme-Iron Enriched Bovine Hemoglobin Hydrolysates. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 5017-5025.	5.2	44
28	Culture and bioconversion use of plasmid-harboring strain of immobilized <i>E. coli</i> . <i>Applied Microbiology and Biotechnology</i> , 1984, 20, 87.	3.6	42
29	Adsorptive removal of polyphenols from an alfalfa white proteins concentrate: Adsorbent screening, adsorption kinetics and equilibrium study. <i>Separation and Purification Technology</i> , 2017, 178, 29-39.	7.9	40
30	Production, in continuous enzymatic membrane reactor, of an anti-hypertensive hydrolysate from an industrial alfalfa white protein concentrate exhibiting ACE inhibitory and opioid activities. <i>Food Chemistry</i> , 2006, 98, 120-126.	8.2	36
31	Novel angiotensin I-converting enzyme inhibitory peptides from enzymatic hydrolysates of goby (<i>Zosterisessor ophiocephalus</i>) muscle proteins. <i>Journal of Proteomics</i> , 2013, 91, 444-452.	2.4	36
32	Protein Digestion-Derived Peptides and the Peripheral Regulation of Food Intake. <i>Frontiers in Endocrinology</i> , 2017, 8, 85.	3.5	36
33	Adsorption of surfactin produced from <i>Bacillus subtilis</i> using nonwoven PET (polyethylene) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tt 50. <i>Biointerfaces</i> , 2012, 90, 137-143.	5.0	35
34	High-throughput strategies for the discovery and engineering of enzymes for biocatalysis. <i>Bioprocess and Biosystems Engineering</i> , 2017, 40, 161-180.	3.4	35
35	Using Caco-2 cells as novel identification tool for food-derived DPP-IV inhibitors. <i>Food Research International</i> , 2017, 92, 113-118.	6.2	34
36	Antibacterial activity of novel peptides isolated from protein hydrolysates of RuBisCO purified from green juice alfalfa. <i>Journal of Functional Foods</i> , 2015, 18, 703-713.	3.4	33

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37	An improvement of surfactin production by <i>B. subtilis</i> BBG131 using design of experiments in microbioreactors and continuous process in bubbleless membrane bioreactor. <i>Bioresource Technology</i> , 2016, 218, 944-952.	9.6	33
38	Nisin adsorption on hydrophilic and hydrophobic surfaces: evidence of its interactions and antibacterial activity. <i>Journal of Peptide Science</i> , 2013, 19, 377-385.	1.4	32
39	Probiotic <i>Lactobacillus</i> strains from Mongolia improve calcium transport and uptake by intestinal cells in vitro. <i>Food Research International</i> , 2020, 133, 109201.	6.2	32
40	Novel probiotic evidence of lactobacilli on immunomodulation and regulation of satiety hormones release in intestinal cells. <i>Journal of Functional Foods</i> , 2016, 24, 276-286.	3.4	31
41	Comparative Study on Biochemical Properties and Antioxidative Activity of Cuttlefish (<i>Sepia</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Proteases. <i>Journal of Amino Acids</i> , 2011, 2011, 1-11.	5.8	29
42	Purification, identification and structural modelling of DPP-IV inhibiting peptides from barbel protein hydrolysate. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2016, 1008, 260-269.	2.3	29
43	Kinetic study of the appearance of an anti-bacterial peptide in the course of bovine haemoglobin peptic hydrolysis. <i>Biotechnology and Applied Biochemistry</i> , 2002, 36, 187.	3.1	28
44	In situ microscopic cytometry enables noninvasive viability assessment of animal cells by measuring entropy states. <i>Biotechnology and Bioengineering</i> , 2011, 108, 2884-2893.	3.3	28
45	Antibacterial activity of new peptides from barbel protein hydrolysates and mode of action via a membrane damage mechanism against <i>Listeria monocytogenes</i> . <i>Journal of Functional Foods</i> , 2014, 11, 322-329.	3.4	28
46	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
47	Harnessing slaughterhouse by-products: From wastes to high-added value natural food preservative. <i>Food Chemistry</i> , 2020, 304, 125448.	8.2	28
48	Proteolytic activity of <i>Lactobacillus</i> strains isolated from Mongolian traditional dairy products: A multiparametric analysis. <i>Food Chemistry</i> , 2020, 304, 125415.	8.2	28
49	Production of microbial alginate in a membrane bioreactor. <i>Enzyme and Microbial Technology</i> , 2002, 30, 656-661.	3.2	27
50	Apelin stimulates both cholecystokinin and glucagon-like peptide 1 secretions in vitro and in vivo in rodents. <i>Peptides</i> , 2013, 48, 134-136.	2.4	27
51	Antibacterial activity of new peptide from bovine casein hydrolyzed by a serine metalloprotease of <i>Lactococcus lactis</i> subsp <i>lactis</i> BR16. <i>Journal of Functional Foods</i> , 2017, 32, 112-122.	3.4	27
52	Improved method for immobilizing invertase-active whole cells of <i>Saccharomyces cerevisiae</i> in gelatin. <i>Enzyme and Microbial Technology</i> , 1983, 5, 65-69.	3.2	25
53	In vitro evidence for gut hormone stimulation release and dipeptidyl-peptidase IV inhibitory activity of protein hydrolysate obtained from cuttlefish (<i>Sepia officinalis</i>) viscera. <i>Food Research International</i> , 2015, 78, 238-245.	6.2	25
54	Purification and Recovery of RuBisCO Protein from Alfalfa Green Juice: Antioxidative Properties of Generated Protein Hydrolysate. <i>Waste and Biomass Valorization</i> , 2017, 8, 493-504.	3.4	25

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55	Nisin-activated hydrophobic and hydrophilic surfaces: assessment of peptide adsorption and antibacterial activity against some food pathogens. <i>Applied Microbiology and Biotechnology</i> , 2013, 97, 10321-10328.	3.6	24
56	Food peptides: purification, identification and role in the metabolism. <i>Current Opinion in Food Science</i> , 2016, 7, 101-107.	8.0	24
57	Influence of oxygen supply on the stability of recombinant plasmid pTG201 in immobilized <i>E. coli</i> cells. <i>Applied Microbiology and Biotechnology</i> , 1988, 28, 455-462.	3.6	23
58	Effect of haem on the fractionation of bovine haemoglobin peptic hydrolysate by electro dialysis with ultrafiltration membranes. <i>Journal of Membrane Science</i> , 2010, 365, 16-24.	8.2	23
59	Study of nisin adsorption on plasma-treated polymer surfaces for setting up materials with antibacterial properties. <i>Reactive and Functional Polymers</i> , 2013, 73, 1473-1479.	4.1	23
60	Protein digestion and energy homeostasis: How generated peptides may impact intestinal hormones?. <i>Food Research International</i> , 2016, 88, 310-318.	6.2	22
61	Agitation rate effects on plasmid stability in immobilized and free-cell continuous cultures of recombinant <i>E. coli</i> . <i>Enzyme and Microbial Technology</i> , 1990, 12, 933-939.	3.2	21
62	Changes in arterial blood pressure after single oral administration of cuttlefish (<i>Sepia officinalis</i>) muscle derived peptides in spontaneously hypertensive rats. <i>Journal of Functional Foods</i> , 2012, 4, 611-617.	3.4	21
63	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
64	Bio-emulsifying and biodegradation activities of syringafactin producing <i>Pseudomonas</i> spp. strains isolated from oil contaminated soils. <i>Biodegradation</i> , 2019, 30, 259-272.	3.0	21
65	Continuous production of a peptidic fraction containing the intermediate opioid peptide LVV-haemorphin-7 (LVVh-7) by peptic hydrolysis of bovine haemoglobin in a continuous membrane reactor. <i>Biotechnology and Applied Biochemistry</i> , 2003, 37, 317.	3.1	20
66	Study on the effect of plasma treatment of woven polyester fabrics with respect to nisin adsorption and antibacterial activity. <i>Journal of Applied Polymer Science</i> , 2013, 129, 866-873.	2.6	20
67	Facile immobilization of enzyme by entrapment using a plasma-deposited organosilicon thin film. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2014, 110, 77-86.	1.8	20
68	Thermodynamic Prediction of Growth Temperature Dependence in the Adhesion of <i>Pseudomonas aeruginosa</i> and <i>Staphylococcus aureus</i> to Stainless Steel and Polycarbonate. <i>Journal of Food Protection</i> , 2014, 77, 1116-1126.	1.7	20
69	Selective fengycin production in a modified rotating discs bioreactor. <i>Bioprocess and Biosystems Engineering</i> , 2014, 37, 107-114.	3.4	19
70	Food peptidomics of <i>in vitro</i> gastrointestinal digestions of partially purified bovine hemoglobin: low-resolution versus high-resolution LC-MS/MS analyses. <i>Electrophoresis</i> , 2016, 37, 1814-1822.	2.4	19
71	The viability of animal cell cultures in bioreactors: Can it be estimated online by using <i>in situ</i> microscopy?. <i>Process Biochemistry</i> , 2010, 45, 288-291.	3.7	18
72	Concentration and selective fractionation of an antihypertensive peptide from an alfalfa white proteins hydrolysate by mixed ion-exchange centrifugal partition chromatography. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2012, 905, 23-30.	2.3	18

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73	Integrated extraction-adsorption process for selective recovery of antioxidant phenolics from food industry by-product. <i>Chemical Engineering and Processing: Process Intensification</i> , 2018, 127, 83-92.	3.6	18
74	Stability of a mineral membrane ultrafiltration reactor for peptide hydrolysis of hemoglobin. <i>Journal of Chemical Technology and Biotechnology</i> , 1994, 61, 43-47.	3.2	17
75	Effects of oxygen diffusion on recombinant <i>E. coli</i> B (pTG201) plasmid stability, growth rate, biomass production, and enzyme activity in immobilized and free bacteria during continuous culture. <i>Journal of Chemical Technology and Biotechnology</i> , 1989, 45, 259-269.	3.2	17
76	Chymotrypsin from the hepatopancreas of cuttlefish (<i>Sepia officinalis</i>) with high activity in the hydrolysis of long chain peptide substrates: Purification and biochemical characterisation. <i>Food Chemistry</i> , 2012, 130, 475-484.	8.2	17
77	Molecular strategies for adapting <i>Bacillus subtilis</i> 168 biosurfactant production to biofilm cultivation mode. <i>Bioresource Technology</i> , 2019, 293, 122090.	9.6	17
78	Bovine Hemoglobin Enzymatic Hydrolysis by a New Eco-Efficient Process-Part II: Production of Bioactive Peptides. <i>Membranes</i> , 2020, 10, 268.	3.0	17
79	Pilot scale demonstration of integrated extraction-adsorption eco-process for selective recovery of antioxidants from berries wastes. <i>Journal of Food Engineering</i> , 2015, 158, 1-7.	5.2	16
80	Hybrid Conversion of 5-Hydroxymethylfurfural to 2-Aminomethylfuran-2-carboxylic acid: Toward New Bio-sourced Polymers. <i>ChemCatChem</i> , 2021, 13, 247-259.	3.7	16
81	From a Sequential Chemo-Enzymatic Approach to a Continuous Process for HMF Production from Glucose. <i>Catalysts</i> , 2018, 8, 335.	3.5	14
82	Electro-separation of Slaughterhouse By-Product: Antimicrobial Peptide Enrichment by pH Modification. <i>Membranes</i> , 2020, 10, 90.	3.0	14
83	Hydrolysis of hemoglobin surveyed by infrared spectroscopy. <i>Analytica Chimica Acta</i> , 1999, 396, 241-251.	5.4	13
84	Continuous preparation of two opioid peptides and recycling of organic solvent using liquid/liquid extraction coupled with aluminium oxide column during haemoglobin hydrolysis by immobilized pepsin. <i>Process Biochemistry</i> , 2008, 43, 431-437.	3.7	13
85	Hybrid Catalysis: A Suitable Concept for the Valorization of Biosourced Saccharides to Value-Added Chemicals. <i>ChemCatChem</i> , 2017, 9, 2080-2084.	3.7	13
86	Food-Derived Hemorphins Cross Intestinal and Blood-Brain Barriers In Vitro. <i>Frontiers in Endocrinology</i> , 2018, 9, 159.	3.5	13
87	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
88	Effect of culture conditions on the resistance of <i>Pseudomonas aeruginosa</i> biofilms to disinfecting agents. <i>Biofouling</i> , 2015, 31, 49-59.	2.2	12
89	Synthesis and antibacterial activity of new peptides from Alfalfa RuBisCO protein hydrolysates and mode of action via a membrane damage mechanism against <i>Listeria innocua</i> . <i>Microbial Pathogenesis</i> , 2018, 115, 41-49.	2.9	12
90	Bovine Hemoglobin Enzymatic Hydrolysis by a New Eco-efficient Process-Part I: Feasibility of Electrodialysis with Bipolar Membrane and Production of Neokytotorphin (137-141). <i>Membranes</i> , 2020, 10, 257.	3.0	12

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91	Immobilized Bacteria and Plasmid Stability. Annals of the New York Academy of Sciences, 1987, 501, 317-329.	3.8	11
92	Bioactivation of PET woven fabrics using alginate biopolymer and the bacteriocin nisin. Textile Reseach Journal, 2013, 83, 1120-1129.	2.2	11
93	Recent Trends in Membrane Bioreactors. , 2017, , 279-311.		11
94	Modeling and Optimization of Extraction and Energy Consumption during Ultrasound-Assisted Extraction of Antioxidant Polyphenols from Pomegranate Peels. Environmental Progress and Sustainable Energy, 2019, 38, 13148.	2.3	11
95	Modelling and optimisation of gas-liquid mass transfer in a microporous hollow fiber membrane aerated bioreactor used to produce surfactin. Biochemical Engineering Journal, 2019, 145, 109-119.	3.6	11
96	Advancement in intermediate opioid peptide production in an enzymatic membrane reactor assisted by solvent extraction. Desalination, 2002, 148, 221-226.	8.2	10
97	An original use of size exclusion-HPLC for predicting the performances of batch ultrafiltration implemented to enrich a complex protein hydrolysate in a targeted bioactive peptide. Journal of Membrane Science, 2011, 383, 26-34.	8.2	10
98	Antioxidant and Free Radical-Scavenging Activities of Goby (<i>Zosterisessor ophiocephalus</i>) Muscle Protein Hydrolysates Obtained by Enzymatic Treatment. Food Biotechnology, 2012, 26, 266-279.	1.5	10
99	Bioactivities of hemorphins released from bovine haemoglobin gastrointestinal digestion: Dual effects on intestinal hormones and DPP-IV regulations. Journal of Functional Foods, 2017, 36, 9-17.	3.4	10
100	High Added-Value Co-Product: the Porcine Cruor is an Attractive Source of Active Peptides. Journal of Nutritional Health & Food Science, 2020, 8, 1-9.	0.3	10
101	Secretagogue and bacteriostatic active fractions derived from a peptic hydro-lysate of alfalfa RuBisCO small purified subunit. Journal of the Science of Food and Agriculture, 2007, 87, 534-540.	3.5	9
102	Investigation of the Effect of Plasma Polymerized Siloxane Coating for Enzyme Immobilization and Microfluidic Device Conception. Catalysts, 2016, 6, 209.	3.5	9
103	Melanosis in <i>Penaeus monodon</i> : Involvement of the Laccase-like Activity of Hemocyanin. Journal of Agricultural and Food Chemistry, 2016, 64, 663-670.	5.2	9
104	Bioprocesses for the Biodiesel Production from Waste Oils and Valorization of Glycerol. Energies, 2022, 15, 3381.	3.1	9
105	Controlled Enzymatic Hydrolysis: A New Strategy for the Discovery of Antimicrobial Peptides. Probiotics and Antimicrobial Proteins, 2013, 5, 176-186.	3.9	8
106	Evidence for an antihypertensive effect of a land snail (<i>Helix aspersa</i>) by-product hydrolysate – Identification of involved peptides. Journal of Functional Foods, 2016, 22, 602-611.	3.4	8
107	Novel approach to identify phenoloxidases inhibitors: Optimization of spectrophotometric MBTH assay for high throughput use enzymatic assays and analysis. Food Control, 2018, 93, 83-91.	5.5	8
108	Integrated Continuous Bioprocess Development for ACE-Inhibitory Peptide Production by <i>Lactobacillus helveticus</i> Strains in Membrane Bioreactor. Frontiers in Bioengineering and Biotechnology, 2020, 8, 585815.	4.1	8

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109	Growth Dynamics of Bacterial Populations in a Two-Compartment Biofilm Bioreactor Designed for Continuous Surfactin Biosynthesis. <i>Microorganisms</i> , 2020, 8, 679.	3.6	8
110	Nitrate reduction in simulated microniches by a denitrifying marine bacterium. <i>Canadian Journal of Microbiology</i> , 1987, 33, 276-279.	1.7	7
111	A simple method for the two-step preparation of two pure haemorphins from a total haemoglobin peptic hydrolysate by conventional low-pressure chromatographies. <i>Biotechnology and Applied Biochemistry</i> , 2001, 34, 173.	3.1	7
112	Ion-pairing separation of bioactive peptides using an aqueous/octan-1-ol micro-extraction system from bovine haemoglobin complex hydrolysates. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2009, 877, 1683-1688.	2.3	7
113	Mechanism and kinetics modeling of the enzymatic hydrolysis of Î±1â€“32 antibacterial peptide. <i>Bioprocess and Biosystems Engineering</i> , 2014, 37, 1315-1323.	3.4	7
114	Haem extraction from peptidic hydrolysates of bovine haemoglobin using temperature sensitive C10E4/O/W microemulsion system. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2014, 454, 135-143.	4.7	7
115	Elucidating membrane surface properties for preventing fouling of bioreactor membranes by surfactin. <i>Journal of Applied Polymer Science</i> , 2015, 132, .	2.6	7
116	Fractionation at pilot-plant scale of an haemoglobin hydrolysate by strong anionic exchange chromatography: application to the preparation of an amphiphilic peptide. <i>Journal of Chemical Technology and Biotechnology</i> , 1998, 71, 35-42.	3.2	6
117	Large-Scale Production of a Hypoallergenic Preparation of F(abâ€“2) Fragments from Bovine Colostrum. <i>Journal of Chemical Technology and Biotechnology</i> , 1996, 66, 79-85.	3.2	5
118	Study of a continuous reactor for selective solvent extraction of haemorphins in the course of peptic haemoglobin hydrolysis. <i>Journal of Chemical Technology and Biotechnology</i> , 2006, 81, 1433-1440.	3.2	5
119	Slaughterhouse By-Product Valorization: Hydrolysis Degree Modification for Higher Antimicrobial Recovery by Electroseparation. <i>Waste and Biomass Valorization</i> , 2021, 12, 1977-1989.	3.4	5
120	Development of a pilot process for the production of alfalfa peptide isolate. <i>Journal of Chemical Technology and Biotechnology</i> , 2003, 78, 518-528.	3.2	4
121	Valorization of cruor slaughterhouse by-product by enzymatic hydrolysis for the production of antibacterial peptides: focus on Î±1â€“32 family peptides mechanism and kinetics modeling. <i>Bioprocess and Biosystems Engineering</i> , 2015, 38, 1867-1877.	3.4	4
122	Ultrafiltration Fractionation of Bovine Hemoglobin Hydrolysates: Prediction of Separation Performances for Optimal Enrichment in Antimicrobial Peptide. <i>Membranes</i> , 2021, 11, 73.	3.0	4
123	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
124	Optimization of Peptide Separation from Complex Peptide Mixture in a Foaming-Draining System. <i>Separation Science and Technology</i> , 2012, 47, 654-662.	2.5	3
125	Sustainable efficient way for opioid peptide LWV-h7 preparation from enzymatic proteolysis in a microfluidic-based reaction-extraction process with solvent recycling. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2016, 1020, 24-28.	2.3	2
126	SIMPLE ECO-FRIENDLY BETA-GALACTOSIDASE IMMOBILIZATION ON FUNCTIONALIZED MAGNETIC PARTICLES FOR LACTOSE HYDROLYSIS. <i>Environmental Engineering and Management Journal</i> , 2015, 14, 631-638.	0.6	1

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127	Effect of Enzymatic Hydrolysis on the Interfacial and Surface Properties of Cuttlefish (Sepia) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T	0.3	1
128	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
129	From a Sequential to a Continuous Approach for LVV-h7 Preparation during Enzymatic Proteolysis in a Microfluidic- Based Extraction Process. , 2019, , .		0