

Pascal Dhulster

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126
papers

2,990
citations

31
h-index

48
g-index

129
ext. papers

3,501
ext. citations

5.1
avg, IF

5.09
L-index

#	Paper	IF	Citations
126	Biofilm formation and persistence on abiotic surfaces in the context of food and medical environments. <i>Archives of Microbiology</i> , 2014 , 196, 453-72	3	147
125	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. <i>Food Chemistry</i> , 2015 , 170, 519-25	8.5	141
124	Concentration and selective separation of bioactive peptides from an alfalfa white protein hydrolysate by electrodialysis with ultrafiltration membranes. <i>Journal of Membrane Science</i> , 2009 , 329, 60-67	9.6	104
123	ACE inhibitory and antioxidative activities of Goby (<i>Zosterisessor ophiocephalus</i>) fish protein hydrolysates: Effect on meat lipid oxidation. <i>Food Research International</i> , 2013 , 54, 552-561	7	95
122	Production of Bioactive Peptides by Species: From Gene to Application. <i>Frontiers in Microbiology</i> , 2018 , 9, 2354	5.7	84
121	Production of surfactin and fengycin by <i>Bacillus subtilis</i> in a bubbleless membrane bioreactor. <i>Applied Microbiology and Biotechnology</i> , 2010 , 87, 499-507	5.7	78
120	Kinetics of ultrasound-assisted extraction of antioxidant polyphenols from food by-products: Extraction and energy consumption optimization. <i>Ultrasonics Sonochemistry</i> , 2016 , 32, 137-146	8.9	77
119	Antibacterial activity of a pepsin-derived bovine hemoglobin fragment. <i>FEBS Letters</i> , 2001 , 491, 159-63	3.8	75
118	Purification and identification of novel antioxidant peptides from enzymatic hydrolysate of chickpea (<i>Cicer arietinum</i> L.) protein concentrate. <i>Journal of Functional Foods</i> , 2015 , 12, 516-525	5.1	74
117	Production of an antimicrobial peptide derived from slaughterhouse by-product and its potential application on meat as preservative. <i>Food Chemistry</i> , 2016 , 211, 306-13	8.5	74
116	Plasmid inheritability and biomass production: comparison between free and immobilized cell cultures of <i>Escherichia coli</i> BZ18(pTG201) without selection pressure. <i>Journal of Bacteriology</i> , 1986 , 165, 871-7	3.5	71
115	Effect of pps disruption and constitutive expression of <i>srfA</i> on surfactin productivity, spreading and antagonistic properties of <i>Bacillus subtilis</i> 168 derivatives. <i>Journal of Applied Microbiology</i> , 2010 , 109, 480-491	4.7	65
114	Obtaining antimicrobial peptides by controlled peptic hydrolysis of bovine hemoglobin. <i>International Journal of Biological Macromolecules</i> , 2011 , 49, 143-53	7.9	61
113	Anticoagulant activities of goby muscle protein hydrolysates. <i>Food Chemistry</i> , 2012 , 133, 835-841	8.5	56
112	New integrated bioprocess for the continuous production, extraction and purification of lipopeptides produced by <i>Bacillus subtilis</i> in membrane bioreactor. <i>Process Biochemistry</i> , 2013 , 48, 25-32 ^{4.8}		52
111	Antibacterial peptides from barbel muscle protein hydrolysates: Activity against some pathogenic bacteria. <i>LWT - Food Science and Technology</i> , 2014 , 55, 183-188	5.4	49
110	Impact of growth temperature and surface type on the resistance of <i>Pseudomonas aeruginosa</i> and <i>Staphylococcus aureus</i> biofilms to disinfectants. <i>International Journal of Food Microbiology</i> , 2015 , 214, 38-47	5.8	45

109	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	4.8	45
108	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	9.6	44
107	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	6.4	43
106	Rotating discs bioreactor, a new tool for lipopeptides production. <i>Process Biochemistry</i> , 2012 , 47, 2020-2024	4.4	42
105	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, 2597-607	5.7	41
104	Solubility of Heme in Heme-Iron Enriched Bovine Hemoglobin Hydrolysates. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 5017-5025	5.7	38
103	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, 444-52	3.9	34
102	Microbial lipopeptide production and purification bioprocesses, current progress and future challenges. <i>Biotechnology Journal</i> , 2017 , 12, 1600566	5.6	33
101	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	8.5	33
100	Culture and bioconversion use of plasmid-harboring strain of immobilized <i>E. coli</i> . <i>Applied Microbiology and Biotechnology</i> , 1984 , 20, 87	5.7	33
99	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	5.5	33
98	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	10.3	32
97	Adsorption of surfactin produced from <i>Bacillus subtilis</i> using nonwoven PET (polyethylene terephthalate) fibrous membranes functionalized with chitosan. <i>Colloids and Surfaces B: Biointerfaces</i> , 2012 , 90, 137-43	6	32
96	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	7	31
95	High-throughput strategies for the discovery and engineering of enzymes for biocatalysis. <i>Bioprocess and Biosystems Engineering</i> , 2017 , 40, 161-180	3.7	28
94	Nisin adsorption on hydrophilic and hydrophobic surfaces: evidence of its interactions and antibacterial activity. <i>Journal of Peptide Science</i> , 2013 , 19, 377-85	2.1	27
93	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	8.3	26
92	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	5.1	25

91	Apelin stimulates both cholecystokinin and glucagon-like peptide 1 secretions in vitro and in vivo in rodents. <i>Peptides</i> , 2013 , 48, 134-6	3.8	24
90	In situ microscopic cytometry enables noninvasive viability assessment of animal cells by measuring entropy states. <i>Biotechnology and Bioengineering</i> , 2011 , 108, 2884-93	4.9	24
89	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	3.8	24
88	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	3.2	23
87	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	9.3	23
86	Protein Digestion-Derived Peptides and the Peripheral Regulation of Food Intake. <i>Frontiers in Endocrinology</i> , 2017 , 8, 85	5.7	23
85	Using Caco-2 cells as novel identification tool for food-derived DPP-IV inhibitors. <i>Food Research International</i> , 2017 , 92, 113-118	7	22
84	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	5.1	22
83	Food peptides: purification, identification and role in the metabolism. <i>Current Opinion in Food Science</i> , 2016 , 7, 101-107	9.8	22
82	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	5.1	22
81	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, 187-94	2.8	22
80	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	5.7	22
79	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, 944-52	11	21
78	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, 10321-8	5.7	21
77	Comparative Study on Biochemical Properties and Antioxidative Activity of Cuttlefish (<i>Sepia officinalis</i>) Protein Hydrolysates Produced by Alcalase and <i>Bacillus licheniformis</i> NH1 Proteases. <i>Journal of Amino Acids</i> , 2011 , 2011, 107179		21
76	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	7	20
75	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	9.6	19
74	Production of microbial alginate in a membrane bioreactor. <i>Enzyme and Microbial Technology</i> , 2002 , 30, 656-661	3.8	19

73	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	4.6	18
72	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	5.1	17
71	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	9.6	17
70	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		17
69	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, 933-9	3.8	17
68	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	3.2	16
67	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	2.9	16
66	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, 317-24	2.8	16
65	Stability of a mineral membrane ultrafiltration reactor for peptide hydrolysis of hemoglobin. <i>Journal of Chemical Technology and Biotechnology</i> , 1994 , 61, 43-47	3.5	16
64	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, 1116-26	2.5	15
63	Selective fengycin production in a modified rotating discs bioreactor. <i>Bioprocess and Biosystems Engineering</i> , 2014 , 37, 107-14	3.7	15
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	5.1	15
61	The viability of animal cell cultures in bioreactors: Can it be estimated online by using in situ microscopy?. <i>Process Biochemistry</i> , 2010 , 45, 288-291	4.8	15
60	Food peptidomics of in vitro gastrointestinal digestions of partially purified bovine hemoglobin: low-resolution versus high-resolution LC-MS/MS analyses. <i>Electrophoresis</i> , 2016 , 37, 1814-22	3.6	14
59	Harnessing slaughterhouse by-products: From wastes to high-added value natural food preservative. <i>Food Chemistry</i> , 2020 , 304, 125448	8.5	14
58	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	3.7	13
57	Protein digestion and energy homeostasis: How generated peptides may impact intestinal hormones?. <i>Food Research International</i> , 2016 , 88, 310-318	7	13
56	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	3.2	12

55	Effect of culture conditions on the resistance of <i>Pseudomonas aeruginosa</i> biofilms to disinfecting agents. <i>Biofouling</i> , 2015 , 31, 49-59	3.3	12
54	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	8.5	12
53	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> , 2007 , 45, 259-269	3.5	12
52	Proteolytic activity of <i>Lactobacillus</i> strains isolated from Mongolian traditional dairy products: A multiparametric analysis. <i>Food Chemistry</i> , 2020 , 304, 125415	8.5	12
51	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	4.1	12
50	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	6	11
49	Immobilized bacteria and plasmid stability. <i>Annals of the New York Academy of Sciences</i> , 1987 , 501, 317-205	20.5	11
48	Molecular strategies for adapting <i>Bacillus subtilis</i> 168 biosurfactant production to biofilm cultivation mode. <i>Bioresource Technology</i> , 2019 , 293, 122090	11	10
47	Hydrolysis of hemoglobin surveyed by infrared spectroscopy. <i>Analytica Chimica Acta</i> , 1999 , 396, 241-251	16.6	10
46	Food-Derived Hemorphins Cross Intestinal and Blood-Brain Barriers. <i>Frontiers in Endocrinology</i> , 2018 , 9, 159	5.7	9
45	Antioxidant and Free Radical-Scavenging Activities of Goby (<i>Zosterisessor ophiocephalus</i>) Muscle Protein Hydrolysates Obtained by Enzymatic Treatment. <i>Food Biotechnology</i> , 2012 , 26, 266-279	2.2	9
44	Bioactivation of PET woven fabrics using alginate biopolymer and the bacteriocin nisin. <i>Textile Reseach Journal</i> , 2013 , 83, 1120-1129	1.7	9
43	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	4.8	9
42	Advancement in intermediate opioid peptide production in an enzymatic membrane reactor assisted by solvent extraction. <i>Desalination</i> , 2002 , 148, 221-226	10.3	9
41	Hybrid Catalysis: A Suitable Concept for the Valorization of Biosourced Saccharides to Value-Added Chemicals. <i>ChemCatChem</i> , 2017 , 9, 2080-2084	5.2	8
40	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	7	8
39	Bioactivities of hemorphins released from bovine haemoglobin gastrointestinal digestion: Dual effects on intestinal hormones and DPP-IV regulations. <i>Journal of Functional Foods</i> , 2017 , 36, 9-17	5.1	8
38	Electroreparation of Slaughterhouse By-Product: Antimicrobial Peptide Enrichment by pH Modification. <i>Membranes</i> , 2020 , 10,	3.8	8

37	Evidence for an antihypertensive effect of a land snail (<i>Helix aspersa</i>) by-product hydrolysate □ Identification of involved peptides. <i>Journal of Functional Foods</i> , 2016 , 22, 602-611	5.1	7
36	Recent Trends in Membrane Bioreactors 2017 , 279-311		7
35	Bovine Hemoglobin Enzymatic Hydrolysis by a New Eco-Efficient Process-Part II: Production of Bioactive Peptides. <i>Membranes</i> , 2020 , 10,	3.8	7
34	Bovine Hemoglobin Enzymatic Hydrolysis by a New Ecoefficient Process-Part I: Feasibility of Electrodialysis with Bipolar Membrane and Production of Neokyotorphin (¶37-141). <i>Membranes</i> , 2020 , 10,	3.8	7
33	Investigation of the Effect of Plasma Polymerized Siloxane Coating for Enzyme Immobilization and Microfluidic Device Conception. <i>Catalysts</i> , 2016 , 6, 209	4	7
32	Modeling and Optimization of Extraction and Energy Consumption during Ultrasound-Assisted Extraction of Antioxidant Polyphenols from Pomegranate Peels. <i>Environmental Progress and Sustainable Energy</i> , 2019 , 38, 13148	2.5	7
31	Modelling and optimisation of gas-liquid mass transfer in a microporous hollow fiber membrane aerated bioreactor used to produce surfactin. <i>Biochemical Engineering Journal</i> , 2019 , 145, 109-119	4.2	7
30	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	3.8	7
29	From a Sequential Chemo-Enzymatic Approach to a Continuous Process for HMF Production from Glucose. <i>Catalysts</i> , 2018 , 8, 335	4	7
28	Melanosis in <i>Penaeus monodon</i> : Involvement of the Laccase-like Activity of Hemocyanin. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 663-70	5.7	6
27	Mechanism and kinetics modeling of the enzymatic hydrolysis of ¶-32 antibacterial peptide. <i>Bioprocess and Biosystems Engineering</i> , 2014 , 37, 1315-23	3.7	6
26	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	5.1	6
25	Controlled Enzymatic Hydrolysis: A New Strategy for the Discovery of Antimicrobial Peptides. <i>Probiotics and Antimicrobial Proteins</i> , 2013 , 5, 176-86	5.5	6
24	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. <i>Journal of Membrane Science</i> , 2011 , 383, 26-34	9.6	6
23	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, 1683-8	3.2	6
22	Secretagogue and bacteriostatic active fractions derived from a peptic hydro- lysate of alfalfa RuBisCO small purified subunit. <i>Journal of the Science of Food and Agriculture</i> , 2007 , 87, 534-540	4.3	6
21	Hybrid Conversion of 5 -Hydroxymethylfurfural to 5 -Aminomethyl- 2 -furancarboxylic acid: Toward New Bio-sourced Polymers. <i>ChemCatChem</i> , 2021 , 13, 247-259	5.2	6
20	Novel approach to identify phenoloxidases inhibitors: Optimization of spectrophotometric MBTH assay for high throughput use enzymatic assays and analysis. <i>Food Control</i> , 2018 , 93, 83-91	6.2	6

19	Elucidating membrane surface properties for preventing fouling of bioreactor membranes by surfactin. <i>Journal of Applied Polymer Science</i> , 2015 , 132, n/a-n/a	2.9	5
18	Growth Dynamics of Bacterial Populations in a Two-Compartment Biofilm Bioreactor Designed for Continuous Surfactin Biosynthesis. <i>Microorganisms</i> , 2020 , 8,	4.9	5
17	Large-scale production of a hypoallergenic preparation of F(ab?) ₂ fragments from bovine colostrum. <i>Journal of Chemical Technology and Biotechnology</i> , 1996 , 66, 79-85	3.5	5
16	Nitrate reduction in simulated microniches by a denitrifying marine bacterium. <i>Canadian Journal of Microbiology</i> , 1987 , 33, 276-279	3.2	5
15	Impact of conductivity on the performances of electro-acidification and enzymatic hydrolysis phases of bovine hemoglobin by electro-dialysis with bipolar membranes for the production of bioactive peptides. <i>Separation and Purification Technology</i> , 2021 , 269, 118650	8.3	5
14	Development of a pilot process for the production of alfalfa peptide isolate. <i>Journal of Chemical Technology and Biotechnology</i> , 2003 , 78, 518-528	3.5	4
13	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, 173-81	2.8	4
12	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	3.5	3
11	High Added-Value Co-Product: the Porcine Cruor is an Attractive Source of Active Peptides. <i>Journal of Nutritional Health & Food Science</i> , 2020 , 8, 1-9	1	3
10	Bioprocesses for the Biodiesel Production from Waste Oils and Valorization of Glycerol. <i>Energies</i> , 2022 , 15, 3381	3.1	3
9	Valorization of cruor slaughterhouse by-product by enzymatic hydrolysis for the production of antibacterial peptides: focus on α -32 family peptides mechanism and kinetics modeling. <i>Bioprocess and Biosystems Engineering</i> , 2015 , 38, 1867-77	3.7	2
8	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	2
7	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	3.5	2
6	Integrated Continuous Bioprocess Development for ACE-Inhibitory Peptide Production by Strains in Membrane Bioreactor. <i>Frontiers in Bioengineering and Biotechnology</i> , 2020 , 8, 585815	5.8	2
5	Slaughterhouse By-Product Valorization: Hydrolysis Degree Modification for Higher Antimicrobial Recovery by Electro-separation. <i>Waste and Biomass Valorization</i> , 2021 , 12, 1977-1989	3.2	2
4	Sustainable efficient way for opioid peptide LVV-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, 24-8	3.2	1
3	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
2	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	8.3	1

- 1 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 3.8