

Pascal Dhulster

List of Publications by Year in Descending Order

Source: <https://exaly.com/author-pdf/5959115/pascal-dhulster-publications-by-year.pdf>

Version: 2024-04-28

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Bioprocesses for the Biodiesel Production from Waste Oils and Valorization of Glycerol. <i>Energies</i> , 2022 , 15, 3381	3.1	3
125	Production of Demineralized Antibacterial, Antifungal and Antioxidant Peptides from Bovine Hemoglobin Using an Optimized Multiple-Step System: Electrodialysis with Bipolar Membrane. <i>Membranes</i> , 2022 , 12, 512	3.8	
124	Slaughterhouse By-Product Valorization: Hydrolysis Degree Modification for Higher Antimicrobial Recovery by Electroseparation. <i>Waste and Biomass Valorization</i> , 2021 , 12, 1977-1989	3.2	2
123	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
122	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	8.3	5
121	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
120	Growth Dynamics of Bacterial Populations in a Two-Compartment Biofilm Bioreactor Designed for Continuous Surfactin Biosynthesis. <i>Microorganisms</i> , 2020 , 8,	4.9	5
119	Probiotic Lactobacillus strains from Mongolia improve calcium transport and uptake by intestinal cells in vitro. <i>Food Research International</i> , 2020 , 133, 109201	7	8
118	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
117	Electroreparation of Slaughterhouse By-Product: Antimicrobial Peptide Enrichment by pH Modification. <i>Membranes</i> , 2020 , 10,	3.8	8
116	Proteolytic activity of Lactobacillus strains isolated from Mongolian traditional dairy products: A multiparametric analysis. <i>Food Chemistry</i> , 2020 , 304, 125415	8.5	12
115	Bovine Hemoglobin Enzymatic Hydrolysis by a New Eco-Efficient Process-Part II: Production of Bioactive Peptides. <i>Membranes</i> , 2020 , 10,	3.8	7
114	Bovine Hemoglobin Enzymatic Hydrolysis by a New Ecoefficient Process-Part I: Feasibility of Electrodialysis with Bipolar Membrane and Production of Neokyotorphin (K37-141). <i>Membranes</i> , 2020 , 10,	3.8	7
113	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
112	Harnessing slaughterhouse by-products: From wastes to high-added value natural food preservative. <i>Food Chemistry</i> , 2020 , 304, 125448	8.5	14
111	Molecular strategies for adapting Bacillus subtilis 168 biosurfactant production to biofilm cultivation mode. <i>Bioresource Technology</i> , 2019 , 293, 122090	11	10
110	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

109	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
108	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
107	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
106	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
105	Food-Derived Hemorphins Cross Intestinal and Blood-Brain Barriers. <i>Frontiers in Endocrinology</i> , 2018 , 9, 159	5.7	9
104	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
103	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
102	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
101	Production of Bioactive Peptides by Species: From Gene to Application. <i>Frontiers in Microbiology</i> , 2018 , 9, 2354	5.7	84
100	From a Sequential Chemo-Enzymatic Approach to a Continuous Process for HMF Production from Glucose. <i>Catalysts</i> , 2018 , 8, 335	4	7
99	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
98	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
97	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
96	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
95	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
94	Microbial lipopeptide production and purification bioprocesses, current progress and future challenges. <i>Biotechnology Journal</i> , 2017 , 12, 1600566	5.6	33
93	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
92	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

91	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
90	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
89	Recent Trends in Membrane Bioreactors 2017 , 279-311		7
88	Protein Digestion-Derived Peptides and the Peripheral Regulation of Food Intake. <i>Frontiers in Endocrinology</i> , 2017 , 8, 85	5.7	23
87	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
86	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
85	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
84	Food peptides: purification, identification and role in the metabolism. <i>Current Opinion in Food Science</i> , 2016 , 7, 101-107	9.8	22
83	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
82	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
81	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
80	Protein digestion and energy homeostasis: How generated peptides may impact intestinal hormones?. <i>Food Research International</i> , 2016 , 88, 310-318	7	13
79	Investigation of the Effect of Plasma Polymerized Siloxane Coating for Enzyme Immobilization and Microfluidic Device Conception. <i>Catalysts</i> , 2016 , 6, 209	4	7
78	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
77	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
76	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
75	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
74	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

73	Valorization of cruor slaughterhouse by-product by enzymatic hydrolysis for the production of antibacterial peptides: focus on β -32 family peptides mechanism and kinetics modeling. <i>Bioprocess and Biosystems Engineering</i> , 2015 , 38, 1867-77	3.7	2
72	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
71	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
70	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
69	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
68	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
67	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
66	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
65	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
64	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
63	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
62	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
61	Mechanism and kinetics modeling of the enzymatic hydrolysis of β -32 antibacterial peptide. <i>Bioprocess and Biosystems Engineering</i> , 2014 , 37, 1315-23	3.7	6
60	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
59	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
58	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
57	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
56	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

55	Selective fengycin production in a modified rotating discs bioreactor. <i>Bioprocess and Biosystems Engineering</i> , 2014 , 37, 107-14	3.7	15
54	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
53	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
52	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
51	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}	4.8	52
50	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
49	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
48	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
47	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
46	Bioactivation of PET woven fabrics using alginate biopolymer and the bacteriocin nisin. <i>Textile Reseach Journal</i> , 2013 , 83, 1120-1129	1.7	9
45	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
44	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
43	Rotating discs bioreactor, a new tool for lipopeptides production. <i>Process Biochemistry</i> , 2012 , 47, 2020-2024	4.2	42
42	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}	5.1	15
41	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
40	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
39	Anticoagulant activities of goby muscle protein hydrolysates. <i>Food Chemistry</i> , 2012 , 133, 835-841	8.5	56
38	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

37	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
36	Obtaining antimicrobial peptides by controlled peptic hydrolysis of bovine hemoglobin. <i>International Journal of Biological Macromolecules</i> , 2011 , 49, 143-53	7.9	61
35	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
34	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
33	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
32	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
31	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
30	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
29	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
28	Effect of haem on the fractionation of bovine haemoglobin peptic hydrolysate by electrodialysis with ultrafiltration membranes. <i>Journal of Membrane Science</i> , 2010 , 365, 16-24	9.6	19
27	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
26	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
25	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
24	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
23	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
22	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
21	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
20	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

19	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
18	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
17	Production of microbial alginate in a membrane bioreactor. <i>Enzyme and Microbial Technology</i> , 2002 , 30, 656-661	3.8	19
16	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
15	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
14	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
13	Antibacterial activity of a pepsin-derived bovine hemoglobin fragment. <i>FEBS Letters</i> , 2001 , 491, 159-63	3.8	75
12	Hydrolysis of hemoglobin surveyed by infrared spectroscopy. <i>Analytica Chimica Acta</i> , 1999 , 396, 241-251	16.6	10
11	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
10	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
9	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
8	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
7	Agitation rate effects on plasmid stability in immobilized and free-cell continuous cultures of recombinant E. coli. <i>Enzyme and Microbial Technology</i> , 1990 , 12, 933-9	3.8	17
6	Influence of oxygen supply on the stability of recombinant plasmid pTG201 in immobilized E. coli cells. <i>Applied Microbiology and Biotechnology</i> , 1988 , 28, 455-462	5.7	22
5	Immobilized bacteria and plasmid stability. <i>Annals of the New York Academy of Sciences</i> , 1987 , 501, 317-20	5	11
4	Nitrate reduction in simulated microniches by a denitrifying marine bacterium. <i>Canadian Journal of Microbiology</i> , 1987 , 33, 276-279	3.2	5
3	Plasmid inheritability and biomass production: comparison between free and immobilized cell cultures of Escherichia coli BZ18(pTG201) without selection pressure. <i>Journal of Bacteriology</i> , 1986 , 165, 871-7	3.5	71
2	Culture and bioconversion use of plasmid-harboring strain of immobilized E. coli. <i>Applied Microbiology and Biotechnology</i> , 1984 , 20, 87	5.7	33

- 1 Improved method for immobilizing invertase-active whole cells of *Saccharomyces cerevisiae* in gelatin. *Enzyme and Microbial Technology*, **1983**, 5, 65-69 3.8 24