

Dufour Æric

List of Publications by Year in descending order

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127
papers

5,860
citations

44042

48
h-index

88593

70
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127
all docs

127
docs citations

127
times ranked

4075
citing authors

#	ARTICLE	IF	CITATIONS
1	Potency and Selectivity of the Cathepsin L Propeptide as an Inhibitor of Cysteine Proteases. <i>Biochemistry</i> , 1996, 35, 8149-8157.	1.2	196
2	Antibacterial activity of lactic acid bacteria against spoilage and pathogenic bacteria isolated from the same meat small-scale facility. <i>Food Control</i> , 2006, 17, 454-461.	2.8	171
3	Probing the fatty acid binding site of β -lactoglobulins. <i>The Protein Journal</i> , 1993, 12, 443-449.	1.1	150
4	The use of front face fluorescence spectroscopy to classify the botanical origin of honey samples produced in Switzerland. <i>Food Chemistry</i> , 2007, 101, 314-323.	4.2	142
5	Antibacterial activity of lactic acid bacteria against spoilage and pathogenic bacteria isolated from the same meat small-scale facility. <i>Food Control</i> , 2006, 17, 462-468.	2.8	124
6	Autocatalytic Processing of Recombinant Human Procathepsin L. <i>Journal of Biological Chemistry</i> , 1998, 273, 4478-4484.	1.6	123
7	Phase transition of triglycerides during semi-hard cheese ripening. <i>International Dairy Journal</i> , 2000, 10, 81-93.	1.5	113
8	β -lactoglobulin binding properties during its folding changes studied by fluorescence spectroscopy. <i>BBA - Proteins and Proteomics</i> , 1994, 1205, 105-112.	2.1	112
9	Front-Face Fluorescence Spectroscopy Allows the Characterization of Mild Heat Treatments Applied to Milk. Relations with the Denaturation of Milk Proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 502-507.	2.4	112
10	High-pressure effects on β -lactoglobulin interactions with ligands studied by fluorescence. <i>BBA - Proteins and Proteomics</i> , 1994, 1206, 166-172.	2.1	110
11	Monitoring the identity of bacteria using their intrinsic fluorescence. <i>FEMS Microbiology Letters</i> , 2002, 211, 147-153.	0.7	109
12	Development of a rapid method based on front-face fluorescence spectroscopy for the monitoring of fish freshness. <i>Food Research International</i> , 2003, 36, 415-423.	2.9	107
13	The potential of combined infrared and fluorescence spectroscopies as a method of determination of the geographic origin of Emmental cheeses. <i>International Dairy Journal</i> , 2005, 15, 287-298.	1.5	105
14	β -Lactoglobulin binds retinol and protoporphyrin IX at two different binding sites. <i>FEBS Letters</i> , 1990, 277, 223-226.	1.3	102
15	Spectroscopic techniques coupled with chemometric tools for structure and texture determinations in dairy products. <i>International Dairy Journal</i> , 2003, 13, 607-620.	1.5	96
16	Utilisation of a rapid technique based on front-face fluorescence spectroscopy for differentiating between fresh and frozen-thawed fish fillets. <i>Food Research International</i> , 2006, 39, 349-355.	2.9	91
17	Binding affinities of β -ionone and related flavor compounds to β -lactoglobulin: effects of chemical modifications. <i>Journal of Agricultural and Food Chemistry</i> , 1990, 38, 1691-1695.	2.4	89
18	Determination of lactulose and furosine in milk using front-face fluorescence spectroscopy. <i>Dairy Science and Technology</i> , 2002, 82, 725-735.	0.9	88

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19	Characterization and selection of <i>Lactobacillus sakei</i> strains isolated from traditional dry sausage for their potential use as starter cultures. <i>Food Microbiology</i> , 2005, 22, 529-538.	2.1	85
20	Binding of retinoids and β -carotene to β -lactoglobulin. Influence of protein modifications. <i>BBA - Proteins and Proteomics</i> , 1991, 1079, 316-320.	2.1	80
21	Proteolysis of β -lactoglobulin and β -casein by pepsin in ethanolic media. <i>International Dairy Journal</i> , 1995, 5, 1-14.	1.5	79
22	Dynamic testing rheology and fluorescence spectroscopy investigations of surface to centre differences in ripened soft cheeses. <i>International Dairy Journal</i> , 2003, 13, 973-985.	1.5	78
23	Monitoring the geographic origin of both experimental French Jura hard cheeses and Swiss Gruyère and L'Étivaz PDO cheeses using mid-infrared and fluorescence spectroscopies: a preliminary investigation. <i>International Dairy Journal</i> , 2005, 15, 275-286.	1.5	78
24	Alcohol-induced changes of β -lactoglobulin - retinol-binding stoichiometry. <i>Protein Engineering, Design and Selection</i> , 1990, 4, 185-190.	1.0	75
25	Investigation of variety, typicality and vintage of French and German wines using front-face fluorescence spectroscopy. <i>Analytica Chimica Acta</i> , 2006, 563, 292-299.	2.6	75
26	Hydrolysis of β -lactoglobulin by thermolysin and pepsin under high hydrostatic pressure. <i>Biopolymers</i> , 1995, 35, 475-483.	1.2	74
27	Common components and specific weights analysis: A chemometric method for dealing with complexity of food products. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2006, 81, 41-49.	1.8	73
28	Chemical characterisation of European Emmental cheeses by near infrared spectroscopy using chemometric tools. <i>International Dairy Journal</i> , 2006, 16, 1211-1217.	1.5	71
29	Chemometric methods for the coupling of spectroscopic techniques and for the extraction of the relevant information contained in the spectral data tables. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2002, 63, 57-68.	1.8	70
30	Authentication of the Botanical Origin of Honey by Front-Face Fluorescence Spectroscopy. A Preliminary Study. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 1343-1347.	2.4	70
31	Determining the geographic origin of Emmental cheeses produced during winter and summer using a technique based on the concatenation of MIR and fluorescence spectroscopic data. <i>European Food Research and Technology</i> , 2004, 219, 184.	1.6	69
32	Phenotypic and genotypic identification of lactic acid bacteria isolated from a small-scale facility producing traditional dry sausages. <i>Food Microbiology</i> , 2005, 22, 373-382.	2.1	67
33	Mid-infrared spectrometry: A tool for the determination of chemical parameters in Emmental cheeses produced during winter. <i>Dairy Science and Technology</i> , 2006, 86, 83-97.	0.9	64
34	Peptide Aldehydes and Nitriles as Transition State Analog Inhibitors of Cysteine Proteases. <i>Biochemistry</i> , 1995, 34, 9136-9143.	1.2	63
35	Reversible effects of medium dielectric constant on structural transformation of β -lactoglobulin and its retinol binding. <i>Biopolymers</i> , 1993, 33, 589-598.	1.2	61
36	Delineation of the structure of soft cheeses at the molecular level by fluorescence spectroscopy relationship with texture. <i>International Dairy Journal</i> , 2001, 11, 465-473.	1.5	61

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37	Synchronous front-face fluorescence spectroscopy as a promising tool for the rapid determination of spoilage bacteria on chicken breast fillet. <i>Food Research International</i> , 2011, 44, 471-480.	2.9	61
38	Potentiality of front-face fluorescence spectroscopy to determine the geographic origin of milks from the Haute-Loire department (France). <i>Dairy Science and Technology</i> , 2005, 85, 223-236.	0.9	58
39	A rapid method based on front-face fluorescence spectroscopy for the monitoring of the texture of meat emulsions and frankfurters. <i>Meat Science</i> , 2004, 67, 219-229.	2.7	57
40	Engineering nitrile hydratase activity into a cysteine protease by a single mutation. <i>Biochemistry</i> , 1995, 34, 16382-16388.	1.2	56
41	Purification and amino acid sequence of chicken liver cathepsin L. <i>Biochemistry</i> , 1987, 26, 5689-5695.	1.2	55
42	Monitoring the Secondary Structure of Proteins by Near-Infrared Spectroscopy. <i>Applied Spectroscopy</i> , 1999, 53, 226-232.	1.2	53
43	Microbial ecology of a small-scale facility producing traditional dry sausage. <i>Food Control</i> , 2006, 17, 446-453.	2.8	51
44	Characterisation of soft cheese by front face fluorescence spectroscopy coupled with chemometric tools: Effect of the manufacturing process and sampling zone. <i>Food Chemistry</i> , 2007, 100, 632-642.	4.2	51
45	Sequence homologies, hydrophobic profiles and secondary structures of cathepsins B, H and L: comparison with papain and actinidin. <i>Biochimie</i> , 1988, 70, 1335-1342.	1.3	50
46	Alteration of raw-milk cheese by <i>Pseudomonas</i> spp.: monitoring the sources of contamination using fluorescence spectroscopy and metabolic profiling. <i>Journal of Microbiological Methods</i> , 2004, 59, 33-41.	0.7	50
47	A comparison and joint use of NIR and MIR spectroscopic methods for the determination of some parameters in European Emmental cheese. <i>European Food Research and Technology</i> , 2006, 223, 44-50.	1.6	50
48	Front face fluorescence spectroscopy coupled with chemometric tools for monitoring the oxidation of semi-hard cheeses throughout ripening. <i>Food Chemistry</i> , 2007, 101, 1305-1314.	4.2	50
49	Identification by fluorescence spectroscopy of lactic acid bacteria isolated from a small-scale facility producing traditional dry sausages. <i>Journal of Microbiological Methods</i> , 2004, 59, 271-281.	0.7	48
50	Investigation at the molecular level of soft cheese quality and ripening by infrared and fluorescence spectroscopies and chemometrics relationships with rheology properties. <i>International Dairy Journal</i> , 2005, 15, 669-678.	1.5	48
51	Fluorescence spectroscopy: A tool for the investigation of cheese melting - Correlation with rheological characteristics. <i>Dairy Science and Technology</i> , 2003, 83, 251-264.	0.9	48
52	Effects of Mild Heating and Acidification on the Molecular Structure of Milk Components as Investigated by Synchronous Front-Face Fluorescence Spectroscopy Coupled with Parallel Factor Analysis. <i>Applied Spectroscopy</i> , 2008, 62, 490-496.	1.2	47
53	Fluorescence and infrared spectroscopies: a tool for the determination of the geographic origin of Emmental cheeses manufactured during summer. <i>Dairy Science and Technology</i> , 2004, 84, 359-374.	0.9	45
54	The Composition of the Milk Fat Globule Surface Alters the Structural Characteristics of the Coagulum. <i>Journal of Colloid and Interface Science</i> , 2001, 233, 241-249.	5.0	44

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55	Development of Intrinsic Fluorescent Multispectral Imagery Specific for Fat, Connective Tissue, and Myofibers in Meat. <i>Journal of Food Science</i> , 2003, 68, 1161-1168.	1.5	44
56	Front-Face Fluorescence Spectroscopy as a Rapid and Nondestructive Tool for Differentiating Various Cereal Products: A Preliminary Investigation. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 2027-2034.	2.4	44
57	Common components and specific weight analysis and multiple co-inertia analysis applied to the coupling of several measurement techniques. <i>Journal of Chemometrics</i> , 2006, 20, 172-183.	0.7	43
58	Monitoring of thermal changes in meat by synchronous fluorescence spectroscopy. <i>Journal of Food Engineering</i> , 2016, 168, 160-165.	2.7	43
59	Binding of benzo(?)pyrene, ellipticine, and cis-parinaric acid to ?-lactoglobulin: Influence of protein modifications. <i>The Protein Journal</i> , 1992, 11, 645-652.	1.1	42
60	Protein Structure and Network Orientation in Edible Films Prepared by Spinning Process. <i>Journal of Food Science</i> , 1999, 64, 313-316.	1.5	42
61	Conformation of \hat{I}^2 -Lactoglobulin at an Oil/Water Interface as Determined from Proteolysis and Spectroscopic Methods. <i>Journal of Colloid and Interface Science</i> , 1998, 207, 264-272.	5.0	41
62	Structural investigation of \hat{I}^2 -lactoglobulin gelation in ethanol/water solutions. <i>International Journal of Biological Macromolecules</i> , 1999, 26, 35-44.	3.6	41
63	Application of the MIR for the determination of some chemical parameters in European Emmental cheeses produced during summer. <i>European Food Research and Technology</i> , 2006, 222, 165-170.	1.6	40
64	Synchronous Frontâ€œFace Fluorescence Spectroscopy Coupled with Parallel Factors (PARAFAC) Analysis to Study the Effects of Cooking Time on Meat. <i>Journal of Food Science</i> , 2009, 74, E534-9.	1.5	37
65	Cheese-Matrix Characteristics During Heating and Cheese Melting Temperature Prediction by Synchronous Fluorescence and Mid-infrared Spectroscopies. <i>Food and Bioprocess Technology</i> , 2012, 5, 273-284.	2.6	37
66	Common components and specific weights analysis: A tool for monitoring the molecular structure of semi-hard cheese throughout ripening. <i>Analytica Chimica Acta</i> , 2006, 572, 125-133.	2.6	35
67	Utilisation of mid-infrared spectroscopy for determination of the geographic origin of GruyÃˆre PDO and Lâ€™Etivaz PDO Swiss cheeses. <i>Food Chemistry</i> , 2007, 105, 847-854.	4.2	35
68	Front face fluorescence spectroscopy and visible spectroscopy coupled with chemometrics have the potential to characterise ripening of Cabernet Franc grapes. <i>Analytica Chimica Acta</i> , 2008, 621, 8-18.	2.6	34
69	Diversity of the sensory characteristics of traditional dry sausages from the centre of France: Relation with regional manufacturing practice. <i>Food Quality and Preference</i> , 2007, 18, 517-530.	2.3	33
70	Front-face fluorescence spectroscopy as a tool to classify seven bovine muscles according to their chemical and rheological characteristics. <i>Meat Science</i> , 2009, 83, 672-677.	2.7	33
71	Infrared and Fluorescence Spectroscopic Techniques for the Determination of Nutritional Constituents in Foods. <i>International Journal of Food Properties</i> , 2007, 10, 299-320.	1.3	31
72	Fluorescence Spectroscopy as a Promising Tool for a Polyphasic Approach to Pseudomonad Taxonomy. <i>Current Microbiology</i> , 2009, 58, 39-46.	1.0	29

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73	Conformation changes of β -lactoglobulin: An ATR infrared spectroscopic study of the effect of pH and ethanol. <i>The Protein Journal</i> , 1994, 13, 143-149.	1.1	28
74	Investigation of the selective bactericidal effect of several decontaminating solutions on bacterial biofilms including useful, spoilage and/or pathogenic bacteria. <i>Food Microbiology</i> , 2004, 21, 11-17.	2.1	28
75	Potential of synchronous fluorescence spectroscopy coupled with chemometrics to determine the heterocyclic aromatic amines in grilled meat. <i>European Food Research and Technology</i> , 2010, 231, 803-812.	1.6	28
76	Use of Fourier transform-infrared spectroscopy to predict spoilage bacteria on aerobically stored chicken breast fillets. <i>LWT - Food Science and Technology</i> , 2014, 56, 315-320.	2.5	28
77	Investigation of β -Lactoglobulin Gelation in Water/Ethanol Solutions. <i>International Dairy Journal</i> , 1998, 8, 87-93.	1.5	27
78	Whey proteins modify the phase transition of milk fat globule phospholipids. <i>Dairy Science and Technology</i> , 1999, 79, 217-228.	0.9	27
79	Multiple fluorescence labelling of proteins, lipids and whey in dairy products using confocal microscopy. <i>Dairy Science and Technology</i> , 1999, 79, 567-575.	0.9	26
80	Delineation of chicken cathepsin L secondary structure; relationship between pH dependence activity and helix content. <i>BBA - Proteins and Proteomics</i> , 1988, 955, 58-64.	2.1	25
81	Prediction of the rheology parameters of ripened semi-hard cheeses using fluorescence spectra in the UV and visible ranges recorded at a young stage. <i>International Dairy Journal</i> , 2006, 16, 1490-1497.	1.5	25
82	Recent advances in the analysis of dairy product quality using methods based on the interactions of light with matter. <i>International Journal of Dairy Technology</i> , 2011, 64, 153-165.	1.3	25
83	Monitoring the molecular changes by front face fluorescence spectroscopy throughout ripening of a semi-hard cheese. <i>Food Chemistry</i> , 2007, 104, 409-420.	4.2	24
84	Influence of pH on the structural changes of β -lactoglobulin studied by tryptic hydrolysis. <i>BBA - Proteins and Proteomics</i> , 1991, 1077, 31-34.	2.1	23
85	Classification and characterization of beef muscles using front-face fluorescence spectroscopy. <i>Meat Science</i> , 2015, 100, 69-72.	2.7	22
86	HOW TO INCREASE β -LACTOGLOBULIN SUSCEPTIBILITY TO PEPTIC HYDROLYSIS. <i>Journal of Food Biochemistry</i> , 1996, 20, 439-462.	1.2	21
87	Characterisation of lady finger batters and biscuits by fluorescence spectroscopy – Relation with density, color and texture. <i>Journal of Food Engineering</i> , 2006, 77, 896-909.	2.7	21
88	A comparison and joint use of VIS-NIR and MIR spectroscopic methods for the determination of some chemical parameters in soft cheeses at external and central zones: a preliminary study. <i>European Food Research and Technology</i> , 2006, 223, 363-371.	1.6	20
89	Investigation of the effects of season, milking region, sterilisation process and storage conditions on milk and UHT milk physico-chemical characteristics: a multidimensional statistical approach. <i>Dairy Science and Technology</i> , 2008, 88, 291-312.	2.2	20
90	Lysosomal proteinase-sensitive regions in fast and slow skeletal muscle myosins. <i>Biochimie</i> , 1989, 71, 625-632.	1.3	19

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91	Acylation and alkylation of bovine β -lactoglobulin in organic solvents. Journal of Agricultural and Food Chemistry, 1992, 40, 184-190.	2.4	18
92	Characterization of different blue cheeses using a custom-design multispectral imager. Dairy Science and Technology, 2008, 88, 537-548.	2.2	18
93	Utilisation of front-face fluorescence spectroscopy for the determination of some selected chemical parameters in soft cheeses. Dairy Science and Technology, 2006, 86, 155-169.	0.9	18
94	Principles of Infrared Spectroscopy. , 2009, , 1-27.		17
95	Structural Changes of Milk Components during Acid-Induced Coagulation Kinetics as Studied by Synchronous Fluorescence and Mid-Infrared Spectroscopy. Applied Spectroscopy, 2011, 65, 284-292.	1.2	17
96	Measure of meat tenderness using front-face fluorescence spectroscopy. Sciences Des Aliments, 2003, 23, 142-145.	0.2	17
97	Temperature-induced folding changes of β -lactoglobulin in hydro-methanolic solutions. International Journal of Biological Macromolecules, 1993, 15, 293-297.	3.6	16
98	Binding of Heme-CO to Bovine and Porcine β -Lactoglobulins. Archives of Biochemistry and Biophysics, 1994, 311, 258-262.	1.4	16
99	Investigation of the physicochemical and sensory homogeneity of traditional French dry sausages. Meat Science, 2007, 75, 359-370.	2.7	16
100	Gelation by phase separation in a whey protein system: in-situ kinetics of aggregation. Journal of Biotechnology, 2000, 79, 231-244.	1.9	15
101	Effects of Added Minerals (Calcium, Phosphate, and Citrate) on the Molecular Structure of Skim Milk as Investigated by Mid-Infrared and Synchronous Fluorescence Spectroscopies Coupled with Chemometrics. Applied Spectroscopy, 2009, 63, 1134-1141.	1.2	15
102	Proteolysis of type III collagen by collagenase and cathepsin B under high hydrostatic pressure. Meat Science, 1996, 42, 261-269.	2.7	14
103	Synthesis of amidrazones using an engineered papain nitrile hydratase1. FEBS Letters, 1998, 433, 78-82.	1.3	14
104	Relations between the know-how of small-scale facilities and the sensory diversity of traditional dry sausages from the Massif Central in France. European Food Research and Technology, 2006, 222, 580-589.	1.6	14
105	Utilisation of attenuated total reflectance MIR and front-face fluorescence spectroscopies for the identification of Saint-Nectaire cheeses varying by manufacturing conditions. European Food Research and Technology, 2010, 231, 873-882.	1.6	14
106	Insect Sex Pheromone Binding by Bovine β -Lactoglobulin. Journal of Agricultural and Food Chemistry, 1994, 42, 695-699.	2.4	13
107	Prediction of colour of European Emmental cheeses by using near infrared spectroscopy: a feasibility study. European Food Research and Technology, 2007, 226, 63-69.	1.6	13
108	Limited proteolysis of β -lactoglobulin using thermolysin. Effects of calcium on the outcome of proteolysis. International Journal of Biological Macromolecules, 1994, 16, 37-41.	3.6	12

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109	Interactions between Bovine β -Lactoglobulin A and Various Bioactive Peptides As Studied by Front-Face Fluorescence Spectroscopy. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 4962-4969.	2.4	12
110	Development of a portable spectrofluorometer for measuring the quality of cheese. <i>Dairy Science and Technology</i> , 2008, 88, 477-494.	2.2	11
111	Utilisation of front face fluorescence spectroscopy as a tool for the prediction of some chemical parameters and the melting point of semi-hard and hard cheeses: a preliminary study. <i>European Food Research and Technology</i> , 2008, 226, 1119-1126.	1.6	10
112	Relations Between Spectral and Physicochemical Properties of Cheese, Milk, and Whey Examined Using Multidimensional Analysis. <i>Food and Bioprocess Technology</i> , 2010, 3, 247-256.	2.6	9
113	A comparison and joint use of mid infrared and fluorescence spectroscopic methods for differentiating between manufacturing processes and sampling zones of ripened soft cheeses. <i>European Food Research and Technology</i> , 2008, 226, 861-870.	1.6	8
114	Optical fiber-based synchronous fluorescence spectroscopy for bacterial discrimination directly from colonies on agar plates. <i>Analytical Methods</i> , 2011, 3, 133-143.	1.3	8
115	Monitoring bacteria growth using their intrinsic fluorescence. <i>Sciences Des Aliments</i> , 2004, 24, 207-220.	0.2	8
116	Action des protéinases musculaires sur les myosines rapide et lente. Relation avec la protéolyse post-mortem dans des muscles de type contractile variable. <i>Reproduction, Nutrition, Development</i> , 1988, 28, 839-844.	1.9	7
117	Potential of a custom-designed fluorescence imager combined with multivariate statistics for the study of chemical and mechanical characteristics of beef meat. <i>Food Chemistry</i> , 2012, 131, 1030-1036.	4.2	7
118	Development of a monoclonal antibody-based immunoassay for specific quantification of bovine milk alkaline phosphatase. <i>Journal of Dairy Research</i> , 2007, 74, 290-295.	0.7	6
119	Proteolytic specificity of chicken cathepsin L on bovine β -casein. <i>Bioscience Reports</i> , 1988, 8, 185-191.	1.1	5
120	Solubility and reactivity of caseins and β -lactoglobulin in protic solvents. <i>The Protein Journal</i> , 1992, 11, 613-621.	1.1	5
121	Joint analysis of sensory and instrumental data applied to the investigation of the texture of Charolais meat. <i>Sciences Des Aliments</i> , 2003, 23, 172-176.	0.2	5
122	Monitoring the identity of bacteria using their intrinsic fluorescence. <i>FEMS Microbiology Letters</i> , 2002, 211, 147-153.	0.7	2
123	Monitoring the texture of meat emulsions by front-face fluorescence spectroscopy. <i>Sciences Des Aliments</i> , 2003, 23, 128-131.	0.2	2
124	New Spectroscopic Techniques for Online Monitoring of Meat Quality. <i>Food Additives</i> , 2006, , 87-129.	0.1	2
125	A Comparison and Joint Use of VIS-NIR, MIR and Fluorescence Spectroscopic Methods for Differentiating Between the Manufacturing Process and Sampling Zones of Ripened Soft Cheese. , 2006, , .		0
126	Use of Response Surface Methodology to Study the Influence of Water Content and Air Pressure on Cake Batter Quality. <i>International Journal of Food Engineering</i> , 2007, 3, .	0.7	0

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127	Improvement of food quality and safety in meat traditional workshops. Sciences Des Aliments, 2003, 23, 101-103.	0.2	0