

# Dufour Æric

## List of Publications by Year in descending order

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127  
papers

5,860  
citations

44042

48  
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88593

70  
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docs citations

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times ranked

4075  
citing authors

#	ARTICLE	IF	CITATIONS
1	Monitoring of thermal changes in meat by synchronous fluorescence spectroscopy. <i>Journal of Food Engineering</i> , 2016, 168, 160-165.	2.7	43
2	Classification and characterization of beef muscles using front-face fluorescence spectroscopy. <i>Meat Science</i> , 2015, 100, 69-72.	2.7	22
3	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
4	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
5	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
6	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
7	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
8	Structural Changes of Milk Components during Acid-Induced Coagulation Kinetics as Studied by Synchronous Fluorescence and Mid-Infrared Spectroscopy. <i>Applied Spectroscopy</i> , 2011, 65, 284-292.	1.2	17
9	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
10	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
11	Utilisation of attenuated total reflectance MIR and front-face fluorescence spectroscopies for the identification of Saint-Nectaire cheeses varying by manufacturing conditions. <i>European Food Research and Technology</i> , 2010, 231, 873-882.	1.6	14
12	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
13	Principles of Infrared Spectroscopy. , 2009, , 1-27.		17
14	Fluorescence Spectroscopy as a Promising Tool for a Polyphasic Approach to Pseudomonad Taxonomy. <i>Current Microbiology</i> , 2009, 58, 39-46.	1.0	29
15	Synchronous Front-face 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
16	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
17	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. <i>Applied Spectroscopy</i> , 2009, 63, 1134-1141.	1.2	15
18	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

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19	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
20	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
21	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
22	Development of a portable spectrofluorometer for measuring the quality of cheese. <i>Dairy Science and Technology</i> , 2008, 88, 477-494.	2.2	11
23	Characterization of different blue cheeses using a custom-design multispectral imager. <i>Dairy Science and Technology</i> , 2008, 88, 537-548.	2.2	18
24	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
25	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
26	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
27	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
28	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
29	Investigation of the physicochemical and sensory homogeneity of traditional French dry sausages. <i>Meat Science</i> , 2007, 75, 359-370.	2.7	16
30	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
31	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
32	Utilisation of mid-infrared spectroscopy for determination of the geographic origin of Gruyère PDO and L'Évaz PDO Swiss cheeses. <i>Food Chemistry</i> , 2007, 105, 847-854.	4.2	35
33	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
34	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
35	Prediction of colour of European Emmental cheeses by using near infrared spectroscopy: a feasibility study. <i>European Food Research and Technology</i> , 2007, 226, 63-69.	1.6	13
36	Interactions between Bovine $\beta$ -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

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37	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
38	Microbial ecology of a small-scale facility producing traditional dry sausage. <i>Food Control</i> , 2006, 17, 446-453.	2.8	51
39	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
40	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
41	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
42	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
43	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
44	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
45	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
46	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
47	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
48	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
49	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
50	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
51	Relations between the know-how of small-scale facilities and the sensory diversity of traditional dry sausages from the Massif Central in France. <i>European Food Research and Technology</i> , 2006, 222, 580-589.	1.6	14
52	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
53	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
54	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

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55	Utilisation of front-face fluorescence spectroscopy for the determination of some selected chemical parameters in soft cheeses. <i>Dairy Science and Technology</i> , 2006, 86, 155-169.	0.9	18
56	New Spectroscopic Techniques for Online Monitoring of Meat Quality. <i>Food Additives</i> , 2006, , 87-129.	0.1	2
57	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
58	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
59	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
60	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
61	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
62	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
63	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
64	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
65	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
66	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
67	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
68	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
69	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
70	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
71	Monitoring bacteria growth using their intrinsic fluorescence. <i>Sciences Des Aliments</i> , 2004, 24, 207-220.	0.2	8
72	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

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73	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
74	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
75	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
76	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
77	Measure of meat tenderness using front-face fluorescence spectroscopy. <i>Sciences Des Aliments</i> , 2003, 23, 142-145.	0.2	17
78	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
79	Monitoring the texture of meat emulsions by front-face fluorescence spectroscopy. <i>Sciences Des Aliments</i> , 2003, 23, 128-131.	0.2	2
80	Improvement of food quality and safety in meat traditional workshops. <i>Sciences Des Aliments</i> , 2003, 23, 101-103.	0.2	0
81	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
82	Monitoring the identity of bacteria using their intrinsic fluorescence. <i>FEMS Microbiology Letters</i> , 2002, 211, 147-153.	0.7	109
83	Monitoring the identity of bacteria using their intrinsic fluorescence. <i>FEMS Microbiology Letters</i> , 2002, 211, 147-153.	0.7	2
84	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
85	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
86	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
87	Phase transition of triglycerides during semi-hard cheese ripening. <i>International Dairy Journal</i> , 2000, 10, 81-93.	1.5	113
88	Gelation by phase separation in a whey protein system: in-situ kinetics of aggregation. <i>Journal of Biotechnology</i> , 2000, 79, 231-244.	1.9	15
89	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
90	Structural investigation of $\beta$ -lactoglobulin gelation in ethanol/water solutions. <i>International Journal of Biological Macromolecules</i> , 1999, 26, 35-44.	3.6	41

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91	Monitoring the Secondary Structure of Proteins by Near-Infrared Spectroscopy. Applied Spectroscopy, 1999, 53, 226-232.	1.2	53
92	Whey proteins modify the phase transition of milk fat globule phospholipids. Dairy Science and Technology, 1999, 79, 217-228.	0.9	27
93	Multiple fluorescence labelling of proteins, lipids and whey in dairy products using confocal microscopy. Dairy Science and Technology, 1999, 79, 567-575.	0.9	26
94	Conformation of $\hat{\text{I}}^2$ -Lactoglobulin at an Oil/Water Interface as Determined from Proteolysis and Spectroscopic Methods. Journal of Colloid and Interface Science, 1998, 207, 264-272.	5.0	41
95	Investigation of $\hat{\text{I}}^2$ -Lactoglobulin Gelation in Water/Ethanol Solutions. International Dairy Journal, 1998, 8, 87-93.	1.5	27
96	Synthesis of amidrazones using an engineered papain nitrile hydratase1. FEBS Letters, 1998, 433, 78-82.	1.3	14
97	Autocatalytic Processing of Recombinant Human Procathepsin L. Journal of Biological Chemistry, 1998, 273, 4478-4484.	1.6	123
98	Potency and Selectivity of the Cathepsin L Propeptide as an Inhibitor of Cysteine Proteasesâ€€. Biochemistry, 1996, 35, 8149-8157.	1.2	196
99	Proteolysis of type III collagen by collagenase and cathepsin B under high hydrostatic pressure. Meat Science, 1996, 42, 261-269.	2.7	14
100	HOW TO INCREASE $\hat{\text{I}}^2$ -LACTOGLOBULIN SUSCEPTIBILITY TO PEPTIC HYDROLYSIS. Journal of Food Biochemistry, 1996, 20, 439-462.	1.2	21
101	Hydrolysis of $\hat{\text{I}}^2$ -lactoglobulin by thermolysin and pepsin under high hydrostatic pressure. Biopolymers, 1995, 35, 475-483.	1.2	74
102	Proteolysis of $\hat{\text{I}}^2$ -lactoglobulin and $\hat{\text{I}}^2$ -casein by pepsin in ethanolic media. International Dairy Journal, 1995, 5, 1-14.	1.5	79
103	Engineering nitrile hydratase activity into a cysteine protease by a single mutation. Biochemistry, 1995, 34, 16382-16388.	1.2	56
104	Peptide Aldehydes and Nitriles as Transition State Analog Inhibitors of Cysteine Proteases. Biochemistry, 1995, 34, 9136-9143.	1.2	63
105	Conformation changes of $\hat{\text{I}}^2$ -lactoglobulin: An ATR infrared spectroscopic study of the effect of pH and ethanol. The Protein Journal, 1994, 13, 143-149.	1.1	28
106	$\hat{\text{I}}^2$ -lactoglobulin binding properties during its folding changes studied by fluorescence spectroscopy. BBA - Proteins and Proteomics, 1994, 1205, 105-112.	2.1	112
107	High-pressure effects on $\hat{\text{I}}^2$ -lactoglobulin interactions with ligands studied by fluorescence. BBA - Proteins and Proteomics, 1994, 1206, 166-172.	2.1	110
108	Binding of Heme-CO to Bovine and Porcine $\hat{\text{I}}^2$ -Lactoglobulins. Archives of Biochemistry and Biophysics, 1994, 311, 258-262.	1.4	16

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109	Limited proteolysis of $\hat{I}^2$ -lactoglobulin using thermolysin. Effects of calcium on the outcome of proteolysis. International Journal of Biological Macromolecules, 1994, 16, 37-41.	3.6	12
110	Insect Sex Pheromone Binding by Bovine .beta.-Lactoglobulin. Journal of Agricultural and Food Chemistry, 1994, 42, 695-699.	2.4	13
111	Reversible effects of medium dielectric constant on structural transformation of $\hat{I}^2$ -lactoglobulin and its retinol binding. Biopolymers, 1993, 33, 589-598.	1.2	61
112	Probing the fatty acid binding site of $\hat{I}^2$ -lactoglobulins. The Protein Journal, 1993, 12, 443-449.	1.1	150
113	Temperature-induced folding changes of $\hat{I}^2$ -lactoglobulin in hydro-methanolic solutions. International Journal of Biological Macromolecules, 1993, 15, 293-297.	3.6	16
114	Acylation and alkylation of bovine .beta.-lactoglobulin in organic solvents. Journal of Agricultural and Food Chemistry, 1992, 40, 184-190.	2.4	18
115	Solubility and reactivity of caseins and $\hat{I}^2$ -lactoglobulin in protic solvents. The Protein Journal, 1992, 11, 613-621.	1.1	5
116	Binding of benzo(?)pyrene, ellipticine, and cis-parinaric acid to $\hat{I}^2$ -lactoglobulin: Influence of protein modifications. The Protein Journal, 1992, 11, 645-652.	1.1	42
117	Binding of retinoids and $\hat{I}^2$ -carotene to $\hat{I}^2$ -lactoglobulin. Influence of protein modifications. BBA - Proteins and Proteomics, 1991, 1079, 316-320.	2.1	80
118	Influence of pH on the structural changes of $\hat{I}^2$ -lactoglobulin studied by tryptic hydrolysis. BBA - Proteins and Proteomics, 1991, 1077, 31-34.	2.1	23
119	Alcohol-induced changes of $\hat{I}^2$ -lactoglobulin - retinol-binding stoichiometry. Protein Engineering, Design and Selection, 1990, 4, 185-190.	1.0	75
120	Binding affinities of .beta.-ionone and related flavor compounds to .beta.-lactoglobulin: effects of chemical modifications. Journal of Agricultural and Food Chemistry, 1990, 38, 1691-1695.	2.4	89
121	$\hat{I}^2$ -Lactoglobulin binds retinol and protoporphyrin IX at two different binding sites. FEBS Letters, 1990, 277, 223-226.	1.3	102
122	Lysosomal proteinase-sensitive regions in fast and slow skeletal muscle myosins. Biochimie, 1989, 71, 625-632.	1.3	19
123	Delineation of chicken cathepsin L secondary structure; relationship between pH dependence activity and helix content. BBA - Proteins and Proteomics, 1988, 955, 58-64.	2.1	25
124	Proteolytic specificity of chicken cathepsin L on bovine $\hat{I}^2$ -casein. Bioscience Reports, 1988, 8, 185-191.	1.1	5
125	Sequence homologies, hydrophobic profiles and secondary structures of cathepsins B, H and L: comparison with papain and actinidin. Biochimie, 1988, 70, 1335-1342.	1.3	50
126	Action des protÃ©inases musculaires sur les myosines rapide et lente. Relation avec la protÃ©olyse post-mortem dans des muscles de type contractile variable. Reproduction, Nutrition, Development, 1988, 28, 839-844.	1.9	7



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127	Purification and amino acid sequence of chicken liver cathepsin L. <i>Biochemistry</i> , 1987, 26, 5689-5695.	1.2	55