

# Michel Linder

## List of Publications by Year in descending order

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95  
papers

4,536  
citations

136950

32  
h-index

106344

65  
g-index

95  
all docs

95  
docs citations

95  
times ranked

6130  
citing authors

| #  | ARTICLE   | IF   | CITATIONS |
|----|---|------|-----------|
| 1  | Encapsulation of probiotic living cells: From laboratory scale to industrial applications. <i>Journal of Food Engineering</i> , 2011, 104, 467-483.   | 5.2  | 670       |
| 2  | Fatty acid profiles of 80 vegetable oils with regard to their nutritional potential. <i>European Journal of Lipid Science and Technology</i> , 2007, 109, 710-732.                              | 1.5  | 481       |
| 3  | Liposomes: A Review of Manufacturing Techniques and Targeting Strategies. <i>Current Nanoscience</i> , 2011, 7, 436-452.  | 1.2  | 272       |
| 4  | Beneficial effects and oxidative stability of omega-3 long-chain polyunsaturated fatty acids. <i>Trends in Food Science and Technology</i> , 2012, 25, 24-33.                                   | 15.1 | 230       |
| 5  | A new insight into cell walls of Chlorophyta. <i>Algal Research</i> , 2017, 25, 333-371.  | 4.6  | 170       |
| 6  | Liposome encapsulation of curcumin: Physico-chemical characterizations and effects on MCF7 cancer cell proliferation. <i>International Journal of Pharmaceutics</i> , 2014, 461, 519-528.       | 5.2  | 164       |
| 7  | Active Food Packaging Evolution: Transformation from Micro- to Nanotechnology. <i>Critical Reviews in Food Science and Nutrition</i> , 2010, 50, 799-821.                                       | 10.3 | 146       |
| 8  | Calcein release behavior from liposomal bilayer; influence of physicochemical/mechanical/structural properties of lipids. <i>Biochimie</i> , 2013, 95, 2018-2033.                               | 2.6  | 123       |
| 9  | Oxidative kinetics of salmon oil in bulk and in nanoemulsion stabilized by marine lecithin. <i>Process Biochemistry</i> , 2010, 45, 187-195.  | 3.7  | 107       |
| 10 | Analysis of lipids extracted from salmon ( <i>Salmo salar</i> ) heads by commercial proteolytic enzymes. <i>European Journal of Lipid Science and Technology</i> , 2006, 108, 766-775.          | 1.5  | 96        |
| 11 | Proteolytic Extraction of Salmon Oil and PUFA Concentration by Lipases. <i>Marine Biotechnology</i> , 2005, 7, 70-76.   | 2.4  | 83        |
| 12 | Influence of lipid composition on physicochemical properties of nanoliposomes encapsulating natural dipeptide antioxidant l-carnosine. <i>Food Chemistry</i> , 2012, 134, 632-640.              | 8.2  | 79        |
| 13 | Preparation, Characterization, and Release Kinetics of Chitosan-Coated Nanoliposomes Encapsulating Curcumin in Simulated Environments. <i>Molecules</i> , 2019, 24, 2023.                       | 3.8  | 77        |
| 14 | Liposomal nanodelivery systems using soy and marine lecithin to encapsulate food biopreservative nisin. <i>LWT - Food Science and Technology</i> , 2015, 62, 341-349.                           | 5.2  | 76        |
| 15 | Synthesis and Characterization of Nanofunctionalized Gelatin Methacrylate Hydrogels. <i>International Journal of Molecular Sciences</i> , 2017, 18, 2675.                                       | 4.1  | 73        |
| 16 | Formulation, characterization and pharmacokinetic studies of coenzyme Q10 PUFA nanoemulsions. <i>European Journal of Pharmaceutical Sciences</i> , 2012, 47, 305-312.                           | 4.0  | 69        |
| 17 | Influence of lecithin lipid composition on physico-chemical properties of nanoliposomes loaded with a hydrophobic molecule. <i>Colloids and Surfaces B: Biointerfaces</i> , 2014, 115, 197-204. | 5.0  | 66        |
| 18 | Physico-chemical characterization of nano-emulsions in cosmetic matrix enriched on omega-3. <i>Journal of Nanobiotechnology</i> , 2011, 9, 41.  | 9.1  | 62        |

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|----|---|------|-----------|
| 19 | Relationships between Dairy Powder Surface Composition and Wetting Properties during Storage: Importance of Residual Lipids. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 6561-6567.                     | 5.2  | 60        |
| 20 | Optimization and characterization of liposome formulation by mixture design. <i>Analyst, The</i> , 2012, 137, 773-786.  | 3.5  | 60        |
| 21 | Enrichment of salmon oil with n-3 PUFA by lipolysis, filtration and enzymatic re-esterification. <i>European Journal of Lipid Science and Technology</i> , 2002, 104, 455-462.  | 1.5  | 59        |
| 22 | Oils of insects and larvae consumed in Africa: potential sources of polyunsaturated fatty acids. <i>Oleagineux Corps Gras Lipides</i> , 2009, 16, 230-235.  | 0.2  | 55        |
| 23 | Elaboration and characterization of nanoliposome made of soya; rapeseed and salmon lecithins: Application to cell culture. <i>Colloids and Surfaces B: Biointerfaces</i> , 2012, 95, 75-81.                               | 5.0  | 55        |
| 24 | Inhibition of <i>Bacillus licheniformis</i> spore growth in milk by nisin, monolaurin, and pH combinations. <i>Journal of Applied Microbiology</i> , 1999, 86, 311-324.   | 3.1  | 51        |
| 25 | Growth-Inhibitory Effect of Chitosan-Coated Liposomes Encapsulating Curcumin on MCF-7 Breast Cancer Cells. <i>Marine Drugs</i> , 2020, 18, 217.   | 4.6  | 48        |
| 26 | In Vivo and In Vitro Digestibility of Soybean, Lupine, and Rapeseed Meal Proteins after Various Technological Processes. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 1762-1769.                         | 5.2  | 47        |
| 27 | Inhibitory combinations of nisin, sodium chloride, and pH on <i>Listeria monocytogenes</i> ATCC 15313 in broth by an experimental design approach. <i>International Journal of Food Microbiology</i> , 2000, 54, 109-115. | 4.7  | 44        |
| 28 | Control of salmon oil photo-oxidation during storage in HPMC packaging film: Influence of film colour. <i>Food Chemistry</i> , 2010, 120, 395-401.  | 8.2  | 42        |
| 29 | Effects of nanoliposomes based on soya, rapeseed and fish lecithins on chitosan thin films designed for tissue engineering. <i>Carbohydrate Polymers</i> , 2012, 88, 618-627.   | 10.2 | 41        |
| 30 | Changes in proteolysis and volatile fraction during ripening of Darfiyeh, a Lebanese artisanal raw goat's milk cheese. <i>Small Ruminant Research</i> , 2010, 90, 75-82.  | 1.2  | 40        |
| 31 | Studies of <i>Irvingia gabonensis</i> Seed Kernels: Oil Technological Applications. <i>Pakistan Journal of Nutrition</i> , 2009, 8, 151-157.  | 0.2  | 39        |
| 32 | The Positive Role of Curcumin-Loaded Salmon Nanoliposomes on the Culture of Primary Cortical Neurons. <i>Marine Drugs</i> , 2018, 16, 218.  | 4.6  | 37        |
| 33 | Protein Recovery from Veal Bones by Enzymatic Hydrolysis. <i>Journal of Food Science</i> , 1995, 60, 949-952.   | 3.1  | 31        |
| 34 | Shea butter solid nanoparticles for curcumin encapsulation: Influence of nanoparticles size on drug loading. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 1168-1178.                              | 1.5  | 30        |
| 35 | Response Surface Methodology: An Extensive Potential to Optimize in vivo Photodynamic Therapy Conditions. <i>International Journal of Radiation Oncology Biology Physics</i> , 2009, 75, 244-252.                         | 0.8  | 29        |
| 36 | Physicochemical characterizations of gum Arabic modified with oxidation products of ferulic acid. <i>Food Hydrocolloids</i> , 2020, 107, 105919.  | 10.7 | 29        |

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|----|--|------|-----------|
| 37 | Optimization of butylgalactoside synthesis by $\beta$ -galactosidase from <i>Aspergillus oryzae</i> . <i>Enzyme and Microbial Technology</i> , 1999, 25, 208-213.  | 3.2  | 28        |
| 38 | Changes of lipids in insect ( <i>Rhynchophorus phoenicis</i> ) during cooking and storage. <i>European Journal of Lipid Science and Technology</i> , 2013, 115, 186-195.   | 1.5  | 28        |
| 39 | Response Surface Methodology, an approach to predict the effects of a lactoperoxidase system, Nisin, alone or in combination, on <i>Listeria monocytogenes</i> in skim milk. <i>Journal of Applied Microbiology</i> , 1999, 86, 642-652.                                 | 3.1  | 27        |
| 40 | Functional Properties of Veal Bone Hydrolysates. <i>Journal of Food Science</i> , 1996, 61, 712-716.   | 3.1  | 25        |
| 41 | Oxidative stabilization of RBD palm olein under forced storage conditions by old Cameroonian green tea leaves methanolic extract. <i>NFS Journal</i> , 2016, 3, 33-40.   | 4.3  | 25        |
| 42 | Gum Arabic and chitosan self-assembly: Thermodynamic and mechanism aspects. <i>Food Hydrocolloids</i> , 2019, 96, 463-474.   | 10.7 | 25        |
| 43 | From Krill to Whale: an overview of marine fatty acids and lipid compositions. <i>Oleagineux Corps Gras Lipides</i> , 2010, 17, 194-204.   | 0.2  | 24        |
| 44 | Morphological and Physical Analysis of Natural Phospholipids-Based Biomembranes. <i>PLoS ONE</i> , 2014, 9, e107435.   | 2.5  | 24        |
| 45 | Effect of Boiling and roasting on lipid quality, proximate composition, and mineral content of walnut seeds ( <i>Tetracarpidium conophorum</i> ) produced and commercialized in Kumba, South West Region Cameroon. <i>Food Science and Nutrition</i> , 2018, 6, 417-423. | 3.4  | 23        |
| 46 | Polar lipids: n-3 PUFA carriers for membranes and brain: nutritional interest and emerging processes. <i>Oleagineux Corps Gras Lipides</i> , 2007, 14, 224-229.  | 0.2  | 20        |
| 47 | Effets combinés de la nisine, de l'acide lactique et du sorbate de potassium sur les spores de <i>Bacillus licheniformis</i> dans le lait. <i>Dairy Science and Technology</i> , 1998, 78, 117-128.  | 0.9  | 20        |
| 48 | Nutritional Value of Veal Bone Hydrolysate. <i>Journal of Food Science</i> , 1997, 62, 183-189.  | 3.1  | 19        |
| 49 | Predictive models of the combined effects of curvaticin 13, NaCl and pH on the behaviour of <i>Listeria monocytogenes</i> ATCC 15313 in broth. <i>Journal of Applied Microbiology</i> , 2000, 88, 919-929.   | 3.1  | 19        |
| 50 | Chitosan - Shea butter solid nanoparticles assemblies for the preparation of a novel nanoparticles in microparticles system containing curcumin. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2018, 553, 359-367.                           | 4.7  | 18        |
| 51 | A selective enumeration medium for <i>Carnobacterium maltaromaticum</i> . <i>Journal of Microbiological Methods</i> , 2007, 68, 516-521.   | 1.6  | 17        |
| 52 | Mechanism of Bioactive Transfer through Liposomal Bilayers. <i>Current Drug Targets</i> , 2011, 12, 531-545.   | 2.1  | 17        |
| 53 | Curcumin Loaded Nanoliposomes Localization by Nanoscale Characterization. <i>International Journal of Molecular Sciences</i> , 2020, 21, 7276.   | 4.1  | 17        |
| 54 | Effects of Bioactive Marine-Derived Liposomes on Two Human Breast Cancer Cell Lines. <i>Marine Drugs</i> , 2020, 18, 211.  | 4.6  | 17        |

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|----|--|------|-----------|
| 55 | Effects of Ar <sup>+</sup> H <sup>+</sup> N <sup>2</sup> microwave plasma on chitosan and its nanoliposomes blend thin films designed for tissue engineering applications. <i>Carbohydrate Polymers</i> , 2013, 93, 401-411. | 10.2 | 15        |
| 56 | Nanoliposomes and Nanoemulsions Based on Chia Seed Lipids: Preparation and Characterization. <i>International Journal of Molecular Sciences</i> , 2020, 21, 9079.  | 4.1  | 15        |
| 57 | Phosphoinositides Are Involved in Control of the Glucose-Dependent Growth Resumption That Follows the Transition Phase in <i>Streptomyces lividans</i> . <i>Journal of Bacteriology</i> , 2007, 189, 741-749.                | 2.2  | 14        |
| 58 | Lysophosphatidylserine form DHA maybe the most effective as substrate for brain DHA accretion. <i>Biocatalysis and Agricultural Biotechnology</i> , 2014, 3, 303-309.  | 3.1  | 13        |
| 59 | Encapsulation of Salmon Peptides in Marine Liposomes: Physico-Chemical Properties, Antiradical Activities and Biocompatibility Assays. <i>Marine Drugs</i> , 2022, 20, 249.  | 4.6  | 13        |
| 60 | Proposition de classement des sources végétales d'acides gras en fonction de leur profil nutritionnel. <i>Oleagineux Corps Gras Lipides</i> , 2008, 15, 56-75.   | 0.2  | 12        |
| 61 | Vibrational, calorimetric, and molecular conformational study on calcein interaction with model lipid membrane. <i>Journal of Nanoparticle Research</i> , 2013, 15, 1.   | 1.9  | 12        |
| 62 | Formulation of submicron emulsions containing docosahexaenoic acid esterified in triacylglycerols or phospholipids. <i>European Journal of Lipid Science and Technology</i> , 2013, 115, 1294-1308.                          | 1.5  | 12        |
| 63 | Anxiolytic-Like Effect of a Salmon Phospholipopeptidic Complex Composed of Polyunsaturated Fatty Acids and Bioactive Peptides. <i>Marine Drugs</i> , 2013, 11, 4294-4317.  | 4.6  | 12        |
| 64 | Neurotrophic Effect of Fish-Lecithin Based Nanoliposomes on Cortical Neurons. <i>Marine Drugs</i> , 2019, 17, 406.   | 4.6  | 12        |
| 65 | Valorization of sour sop flowers ( <i>Annona muricata</i> L.) as potent source of natural antioxidants for stabilization of palm olein during accelerated storage. <i>Food Science and Nutrition</i> , 2016, 4, 802-810.     | 3.4  | 11        |
| 66 | Optimization of the components concentrations of the lactoperoxidase system by RSM. <i>Journal of Applied Microbiology</i> , 2006, 100, 1034-1042.   | 3.1  | 10        |
| 67 | Enzyme-assisted hexane extraction of <i>Ricinodendron heudelotii</i> (Bail.) Pierre ex Pax seeds oil. <i>International Journal of Food Science and Technology</i> , 2008, 43, 1169-1175.                                     | 2.7  | 10        |
| 68 | Nanoliposomes from Agro-Resources as Promising Delivery Systems for Chondrocytes. <i>International Journal of Molecular Sciences</i> , 2020, 21, 3436.   | 4.1  | 10        |
| 69 | Effects of Ar <sup>+</sup> N <sup>2</sup> O <sup>2</sup> Microwave Plasma on Poly-L-Lactic Acid Thin Films Designed for Tissue Engineering. <i>Plasma Processes and Polymers</i> , 2013, 10, 535-543.                        | 3.0  | 9         |
| 70 | Effect of refrigeration time on the lipid oxidation and fatty acid profiles of catfish ( <i>Arius</i> ) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50  | 0.9  | 9         |
| 71 | Efficient TGF- $\beta$ 1 Delivery to Articular Chondrocytes In Vitro Using Agro-Based Liposomes. <i>International Journal of Molecular Sciences</i> , 2022, 23, 2864.  | 4.1  | 9         |
| 72 | Solvent and enzymatic extraction of Safou and Kolo oils. <i>European Journal of Lipid Science and Technology</i> , 2004, 106, 289-293.   | 1.5  | 8         |

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|----|--|------|-----------|
| 73 | Extraction, fractionnement et concentration des huiles marines. <i>Oleagineux Corps Gras Lipides</i> , 2004, 11, 123-130.  | 0.2  | 7         |
| 74 | A comparison of disruption procedures for the analysis of phospholipids from <i>Streptomyces pristinaespiralis</i> . <i>Process Biochemistry</i> , 2007, 42, 700-703.  | 3.7  | 7         |
| 75 | RSM applied for optimization of deep-fat fried ripe plantain slices and study of oxidation kinetics of oil by a DSC and polar methods. <i>Journal of Food Science and Technology</i> , 2016, 53, 269-280.  | 2.8  | 7         |
| 76 | Crossflow filtration of oils: selective adsorption of butter oil triglycerides on a support characterised by various hydrophobicity. <i>European Journal of Lipid Science and Technology</i> , 2000, 102, 7-14.  | 1.5  | 6         |
| 77 | Molecular interaction of triglycerides on a modified silica (Kieselguhr G): a thermodynamical approach by surface tension calculation and DSC measurements. <i>European Journal of Lipid Science and Technology</i> , 2001, 103, 576-582.                        | 1.5  | 6         |
| 78 | Structural, hydration, and phase transition properties of phosphatidylcholine from salmon heads. <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 744-755.   | 1.5  | 6         |
| 79 | Mixture design applied for formulation and characterization of vegetal-based fermented products. <i>LWT - Food Science and Technology</i> , 2021, 146, 111336.   | 5.2  | 6         |
| 80 | BIOCHEMISTRY AND BIOENGINEERING – NEW APPLICATION OF LIPASES IN LIPID TRANSFORMATION – Enzyme-catalysed enrichment of n-3 polyunsaturated fatty acids of salmon oil: optimisation of reaction conditions. <i>Oleagineux Corps Gras Lipides</i> , 2001, 8, 73-77. | 0.2  | 5         |
| 81 | Cell envelope analysis of insensitive, susceptible or resistant strains of <i>Leuconostoc</i> and <i>Weissella</i> genus to <i>Leuconostoc mesenteroides</i> FR 52 bacteriocins. <i>FEMS Microbiology Letters</i> , 2004, 241, 49-55.                            | 1.8  | 5         |
| 82 | Effects of natural antioxidants extracted from Cameroonian ginger roots on the oxidative stability of refined palm olein. <i>European Food Research and Technology</i> , 2018, 244, 1015-1025.   | 3.3  | 5         |
| 83 | Study and optimization of core-shell capsules produced by annular jet breaking coextrusion. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2021, 629, 127475.   | 4.7  | 5         |
| 84 | Use of Active Salmon-Lecithin Nanoliposomes to Increase Polyunsaturated Fatty Acid Bioavailability in Cortical Neurons and Mice. <i>International Journal of Molecular Sciences</i> , 2021, 22, 11859.   | 4.1  | 5         |
| 85 | Application du procédé de friture aux amandes de karité : influence sur la composition en matières insaponifiables du beurre. <i>Oleagineux Corps Gras Lipides</i> , 2007, 14, 366-370.  | 0.2  | 4         |
| 86 | Lipides polaires marins. <i>Oleagineux Corps Gras Lipides</i> , 2004, 11, 142-145.   | 0.2  | 3         |
| 87 | De nouveaux procédés d'extraction des huiles pour des produits finis de haute qualité. <i>Oleagineux Corps Gras Lipides</i> , 2004, 11, 377-380.   | 0.2  | 3         |
| 88 | Physicochemical Properties and Liposomal Formulations of Hydrolysate Fractions of Four Sea Cucumbers (Holothuroidea: Echinodermata) from the Northwestern Algerian Coast. <i>Molecules</i> , 2020, 25, 2972.   | 3.8  | 3         |
| 89 | Polymer functionalization through an enzymatic process: Intermediate products characterization and their grafting onto gum Arabic. <i>International Journal of Biological Macromolecules</i> , 2021, 169, 480-491.   | 7.5  | 3         |
| 90 | Polysaccharides enzymatic modification to control the coacervation or the aggregation behavior: A thermodynamic study. <i>Food Hydrocolloids</i> , 2022, 122, 107092.  | 10.7 | 3         |

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|----|--|-----|-----------|
| 91 | Preservative Effect of Ginger Root ( <i>Zingiber officinale</i> R.) Extract in Refined Palm Olein Subjected to Accelerated Thermal Oxidation. <i>Journal of Food Quality</i> , 2022, 2022, 1-11.   | 2.6 | 3         |
| 92 | Fractions lipidiques obtenues à partir des co-produits de la filière halieutique. <i>Oleagineux Corps Gras Lipides</i> , 2006, 13, 12-15.  | 0.2 | 2         |
| 93 | Lipid Composition of Liposomal Membrane Largely Affects Its Transport and Uptake through Small Intestinal Epithelial Cell Models. <i>Lipids</i> , 2020, 55, 671-682.   | 1.7 | 2         |
| 94 | Transfer across goatskin barrier of 2-butanone, 2,3-butanedione and 2-butanol during maturation of traditional Lebanese cheese, Darfiyeh: Comparison between experimental aqueous model solution and goatskin system. <i>Small Ruminant Research</i> , 2015, 133, 36-42. | 1.2 | 0         |
| 95 | Les membranes en lipotransformation : bilan, résultats, perspectives. <i>Oleagineux Corps Gras Lipides</i> , 2005, 12, 407-413.  | 0.2 | 0         |