

Michel Linder

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/6538979/publications.pdf>

Version: 2024-02-01

95
papers

4,536
citations

136740

32
h-index

106150

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.	2.7	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.	1.0	481
3	Liposomes: A Review of Manufacturing Techniques and Targeting Strategies. <i>Current Nanoscience</i> , 2011, 7, 436-452.	0.7	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.	7.8	230
5	A new insight into cell walls of Chlorophyta. <i>Algal Research</i> , 2017, 25, 333-371.	2.4	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.	2.6	164
7	Active Food Packaging Evolution: Transformation from Micro- to Nanotechnology. <i>Critical Reviews in Food Science and Nutrition</i> , 2010, 50, 799-821.	5.4	146
8	Calcein release behavior from liposomal bilayer; influence of physicochemical/mechanical/structural properties of lipids. <i>Biochimie</i> , 2013, 95, 2018-2033.	1.3	123
9	Oxidative kinetics of salmon oil in bulk and in nanoemulsion stabilized by marine lecithin. <i>Process Biochemistry</i> , 2010, 45, 187-195.	1.8	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.	1.0	96
11	Proteolytic Extraction of Salmon Oil and PUFA Concentration by Lipases. <i>Marine Biotechnology</i> , 2005, 7, 70-76.	1.1	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.	4.2	79
13	Preparation, Characterization, and Release Kinetics of Chitosan-Coated Nanoliposomes Encapsulating Curcumin in Simulated Environments. <i>Molecules</i> , 2019, 24, 2023.	1.7	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.	2.5	76
15	Synthesis and Characterization of Nanofunctionalized Gelatin Methacrylate Hydrogels. <i>International Journal of Molecular Sciences</i> , 2017, 18, 2675.	1.8	73
16	Formulation, characterization and pharmacokinetic studies of coenzyme Q10 PUFA nanoemulsions. <i>European Journal of Pharmaceutical Sciences</i> , 2012, 47, 305-312.	1.9	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.	2.5	66
18	Physico-chemical characterization of nano-emulsions in cosmetic matrix enriched on omega-3. <i>Journal of Nanobiotechnology</i> , 2011, 9, 41.	4.2	62

#	ARTICLE	IF	CITATIONS
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.	2.4	60
20	Optimization and characterization of liposome formulation by mixture design. <i>Analyst, The</i> , 2012, 137, 773-786.	1.7	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.	1.0	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.	2.5	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.	1.4	51
25	Growth-Inhibitory Effect of Chitosan-Coated Liposomes Encapsulating Curcumin on MCF-7 Breast Cancer Cells. <i>Marine Drugs</i> , 2020, 18, 217.	2.2	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.	2.4	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.	2.1	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.	4.2	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.	5.1	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.	0.6	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.	2.2	37
33	Protein Recovery from Veal Bones by Enzymatic Hydrolysis. <i>Journal of Food Science</i> , 1995, 60, 949-952.	1.5	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.	1.0	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.	0.4	29
36	Physicochemical characterizations of gum Arabic modified with oxidation products of ferulic acid. <i>Food Hydrocolloids</i> , 2020, 107, 105919.	5.6	29

#	ARTICLE	IF	CITATIONS
37	Optimization of butylgalactoside synthesis by β -galactosidase from <i>Aspergillus oryzae</i> . <i>Enzyme and Microbial Technology</i> , 1999, 25, 208-213.	1.6	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.	1.0	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.	1.4	27
40	Functional Properties of Veal Bone Hydrolysates. <i>Journal of Food Science</i> , 1996, 61, 712-716.	1.5	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.	1.9	25
42	Gum Arabic and chitosan self-assembly: Thermodynamic and mechanism aspects. <i>Food Hydrocolloids</i> , 2019, 96, 463-474.	5.6	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.	1.1	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.	1.5	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.	1.5	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.	1.4	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.	2.3	18
51	A selective enumeration medium for <i>Carnobacterium maltaromaticum</i> . <i>Journal of Microbiological Methods</i> , 2007, 68, 516-521.	0.7	17
52	Mechanism of Bioactive Transfer through Liposomal Bilayers. <i>Current Drug Targets</i> , 2011, 12, 531-545.	1.0	17
53	Curcumin Loaded Nanoliposomes Localization by Nanoscale Characterization. <i>International Journal of Molecular Sciences</i> , 2020, 21, 7276.	1.8	17
54	Effects of Bioactive Marine-Derived Liposomes on Two Human Breast Cancer Cell Lines. <i>Marine Drugs</i> , 2020, 18, 211.	2.2	17

#	ARTICLE	IF	CITATIONS
55	Effects of Ar ⁺ H ⁺ N ² microwave plasma on chitosan and its nanoliposomes blend thin films designed for tissue engineering applications. <i>Carbohydrate Polymers</i> , 2013, 93, 401-411.	5.1	15
56	Nanoliposomes and Nanoemulsions Based on Chia Seed Lipids: Preparation and Characterization. <i>International Journal of Molecular Sciences</i> , 2020, 21, 9079.	1.8	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.	1.0	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.	1.5	13
59	Encapsulation of Salmon Peptides in Marine Liposomes: Physico-Chemical Properties, Antiradical Activities and Biocompatibility Assays. <i>Marine Drugs</i> , 2022, 20, 249.	2.2	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.	0.8	12
62	Formulation of sub-micron emulsions containing docosahexaenoic acid esterified in triacylglycerols or phospholipids. <i>European Journal of Lipid Science and Technology</i> , 2013, 115, 1294-1308.	1.0	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.	2.2	12
64	Neurotrophic Effect of Fish-Lecithin Based Nanoliposomes on Cortical Neurons. <i>Marine Drugs</i> , 2019, 17, 406.	2.2	12
65	Valorization of soursop 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.	1.5	11
66	Optimization of the components concentrations of the lactoperoxidase system by RSM. <i>Journal of Applied Microbiology</i> , 2006, 100, 1034-1042.	1.4	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.	1.3	10
68	Nanoliposomes from Agro-Resources as Promising Delivery Systems for Chondrocytes. <i>International Journal of Molecular Sciences</i> , 2020, 21, 3436.	1.8	10
69	Effects of Ar ⁺ N ² O ² Microwave Plasma on Poly-L-Lactic Acid Thin Films Designed for Tissue Engineering. <i>Plasma Processes and Polymers</i> , 2013, 10, 535-543.	1.6	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	0.3	9
71	Efficient TGF- β 1 Delivery to Articular Chondrocytes In Vitro Using Agro-Based Liposomes. <i>International Journal of Molecular Sciences</i> , 2022, 23, 2864.	1.8	9
72	Solvent and enzymatic extraction of Safou and Kolo oils. <i>European Journal of Lipid Science and Technology</i> , 2004, 106, 289-293.	1.0	8

#	ARTICLE	IF	CITATIONS
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.	1.8	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.	1.4	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.	1.0	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.	1.0	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.	1.0	6
79	Mixture design applied for formulation and characterization of vegetal-based fermented products. <i>LWT - Food Science and Technology</i> , 2021, 146, 111336.	2.5	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.	0.7	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.	1.6	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.	2.3	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.	1.8	5
85	Application du procédé de charge-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.	1.7	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.	3.6	3
90	Polysaccharides enzymatic modification to control the coacervation or the aggregation behavior: A thermodynamic study. <i>Food Hydrocolloids</i> , 2022, 122, 107092.	5.6	3

#	ARTICLE	IF	CITATIONS
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.	1.4	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.	0.7	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.	0.6	0
95	Les membranes en lipotransformation : bilan, résultats, perspectives. <i>Oleagineux Corps Gras Lipides</i> , 2005, 12, 407-413.	0.2	0