Milena Corredig

List of Publications by Year
in descending order

276	15,677	26567 56	22102 113
papers	citations	h-index	g-index

279	279	279	11105
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	A standardised static<i>in vitro</i>digestion method suitable for food â€“ an international consensus. Food and Function, 2014, 5, 1113-1124.	2.1	3,730
2	INFOGEST static in vitro simulation of gastrointestinal food digestion. Nature Protocols, 2019, 14, 991-1014.	5.5	1,873
3	The Structure of the Casein Micelle of Milk and Its Changes During Processing. Annual Review of Food Science and Technology, 2012, 3, 449-467.	5.1	445
4	Stability and biological activity of wild blueberry (Vaccinium angustifolium) polyphenols during simulated in vitro gastrointestinal digestion. Food Chemistry, 2014, 165, 522-531.	4.2	248
5	The mechanisms of the heat-induced interaction of whey proteins with casein micelles in milk. International Dairy Journal, 1999, 9, 233-236.	1.5	177
6	Polysaccharideâ€“protein interactions in dairy matrices, control and design of structures. Food Hydrocolloids, 2011, 25, 1833-1841.	5.6	165
7	Heat-induced changes in oil-in-water emulsions stabilized with soy protein isolate. Food Hydrocolloids, 2009, 23, 2141-2148.	5.6	162
8	Heating of milk alters the binding of curcumin to casein micelles. A fluorescence spectroscopy study. Food Chemistry, 2012, 132, 1143-1149.	4.2	156
9	Effect of temperature and pH on the interactions of whey proteins with casein micelles in skim milk. Food Research International, 1996, 29, 49-55.	2.9	155
10	Effect of different heat treatments on the strong binding interactions between whey proteins and milk fat globules in whole milk. Journal of Dairy Research, 1996, 63, 441-449.	0.7	125
11	Impact of interfacial composition on emulsion digestion and rate of lipid hydrolysis using different in vitro digestion models. Colloids and Surfaces B: Biointerfaces, 2011, 83, 321-330.	2.5	125
12	Effect of Dynamic High Pressure Homogenization on the Aggregation State of Soy Protein. Journal of Agricultural and Food Chemistry, 2009, 57, 3556-3562.	2.4	123
13	Structural changes of soy proteins at the oilâ€“water interface studied by fluorescence spectroscopy. Colloids and Surfaces B: Biointerfaces, 2012, 93, 41-48.	2.5	115
14	Emulsifying properties of soybean soluble polysaccharide. Food Hydrocolloids, 2004, 18, 795-803.	5.6	112
15	Production of a Novel Ingredient from Buttermilk. Journal of Dairy Science, 2003, 86, 2744-2750.	1.4	109
16	Study of the Role of the Carbohydrate and Protein Moieties of Soy Soluble Polysaccharides in Their Emulsifying Properties. Journal of Agricultural and Food Chemistry, 2004, 52, 5506-5512.	2.4	98
17	Isolates from Industrial Buttermilk:Â Emulsifying Properties of Materials Derived from the Milk Fat Globule Membrane. Journal of Agricultural and Food Chemistry, 1997, 45, 4595-4600.	2.4	97
18	Interactions between tea catechins and casein micelles and their impact on renneting functionality. Food Chemistry, 2014, 143, 27-32.	4.2	96

#	Article	IF	Citations
19	The role of pectin in orange juice stabilization: Effect of pectin methylesterase and pectinase activity on the size of cloud particles. Food Hydrocolloids, 2006, 20, 961-965.	5.6	95
20	Effect of hydrocolloid type on texture of pureed carrots: Rheological and sensory measures. Food Hydrocolloids, 2017, 63, 478-487.	5.6	89
21	The stabilizing behaviour of soybean soluble polysaccharide and pectin in acidified milk beverages. International Dairy Journal, 2006, 16, 361-369.	1.5	88
22	Structural Changes Imposed on Whey Proteins by UV Irradiation in a Continuous UV Light Reactor. Journal of Agricultural and Food Chemistry, 2012, 60, 6204-6209.	2.4	88
23	Food emulsions studied by DWS: recent advances. Trends in Food Science and Technology, 2008, 19, 67-75.	7.8	87
24	Effects of the amount and type of fatty acids present in millets on their inÂvitro starch digestibility and expected glycemic index (eGI). Journal of Cereal Science, 2015, 64, 76-81.	1.8	85
25	Effect of Emulsifier on Oxidation Properties of Fish Oil-Based Structured Lipid Emulsions. Journal of Agricultural and Food Chemistry, 2002, 50, 2957-2961.	2.4	82
26	Interactions at the interface between hydrophobic and hydrophilic emulsifiers: Polyglycerol polyricinoleate (PGPR) and milk proteins, studied by drop shape tensiometry. Food Hydrocolloids, 2012, 29, 193-198.	5.6	80
27	Effect of soluble calcium on the renneting properties of casein micelles as measured by rheology and diffusing wave spectroscopy. Journal of Dairy Science, 2012, 95, 75-82.	1.4	79
28	Incorporation of phytosterols in soy phospholipids nanoliposomes: Encapsulation efficiency and stability. LWT - Food Science and Technology, 2012, 47, 427-436.	2.5	77
29	Whey protein nanoparticles prepared with desolvation with ethanol: Characterization, thermal stability and interfacial behavior. Food Hydrocolloids, 2012, 29, 258-264.	5.6	76
30	Utilization of solid lipid nanoparticles for enhanced delivery of curcumin in cocultures of HT29-MTX and Caco-2 cells. Food and Function, 2013, 4, 1410.	2.1	73
31	Soy soluble polysaccharide stabilization at oilâ€“water interfaces. Food Hydrocolloids, 2006, 20, 277-283.	5.6	72
32	Antiproliferative activity of tea catechins associated with casein micelles, using HT29 colon cancer cells. Journal of Dairy Science, 2014, 97, 672-678.	1.4	72
33	Addition of Pectin and Soy Soluble Polysaccharide Affects the Particle Size Distribution of Casein Suspensions Prepared from Acidified Skim Milk. Journal of Agricultural and Food Chemistry, 2006, 54, 6241-6246.	2.4	71
34	Surface adsorption alters the susceptibility of whey proteins to pepsin-digestion. Journal of Colloid and Interface Science, 2010, 344, 372-381.	5.0	71
35	Emulsifying Properties of Fractions Prepared from Commercial Buttermilk by Microfiltration. Journal of Dairy Science, 2004, 87, 4080-4087.	1.4	70
36	Heat-Induced Soyâ^'Whey Proteins Interactions:â€‰ Formation of Soluble and Insoluble Protein Complexes. Journal of Agricultural and Food Chemistry, 2005, 53, 3476-3482.	2.4	69

#	Article	IF	Citations
37	Coagulation properties of ultrafiltered milk retentates measured using rheology and diffusing wave spectroscopy. Food Research International, 2011, 44, 951-956.	2.9	68
38	Changes in the molecular weight distribution of three commercial pectins after valve homogenization. Food Hydrocolloids, 2001, 15, 17-23.	5.6	66
39	Flaxseed gums and their adsorption on whey protein-stabilized oil-in-water emulsions. Food Hydrocolloids, 2009, 23, 611-618.	5.6	66
40	The role of exopolysaccharide produced by Lactococcus lactis subsp. cremoris in structure formation and recovery of acid milk gels. International Dairy Journal, 2011, 21, 656-662.	1.5	66
41	Denaturation of soy proteins in solution and at the oilâ€"water interface: A fluorescence study. Food Hydrocolloids, 2011, 25, 620-626.	5.6	66
42	Invited review: Understanding the behavior of caseins in milk concentrates. Journal of Dairy Science, 2019, 102, 4772-4782.	1.4	66
43	Release of lipophilic molecules during in vitro digestion of soy proteinâ€stabilized emulsions. Molecular Nutrition and Food Research, 2011, 55, S278-89.	1.5	64
44	Interactions between polyglycerol polyricinoleate (PGPR) and pectins at the oilâ€"water interface and their influence on the stability of water-in-oil emulsions. Food Hydrocolloids, 2014, 34, 154-160.	5.6	64
45	Characterization of soluble aggregates from whey protein isolate. Food Hydrocolloids, 2003, 17, 685-692.	5.6	62
46	Studies of the acid gelation of milk using ultrasonic spectroscopy and diffusing wave spectroscopy. Food Hydrocolloids, 2004, 18, 747-755.	5.6	62
47	Interactions Between Milk Proteins and Exopolysaccharides Produced by Lactococcus lactis Observed by Scanning Electron Microscopy. Journal of Dairy Science, 2008, 91, 2583-2590.	1.4	62
48	Acid induced gelation of soymilk, comparison between gels prepared with lactic acid bacteria and glucono-Î´-lactone. Food Chemistry, 2013, 141, 1716-1721.	4.2	62
49	Effect of concentration and incubation temperature on the acid induced aggregation of soymilk. Food Hydrocolloids, 2013, 30, 463-469.	5.6	62
50	Encapsulation of ascorbic acid in liposomes prepared with milk fat globule membrane-derived phospholipids. Dairy Science and Technology, 2012, 92, 353-366.	2.2	61
51	Effect of Heating of Cream on the Properties of Milk Fat Globule Membrane Isolates. Journal of Agricultural and Food Chemistry, 1998, 46, 2533-2540.	2.4	60
52	Characterization of immune-active peptides obtained from milk fermented by<i>Lactobacillus helveticus</i>. Journal of Dairy Research, 2010, 77, 129-136.	0.7	60
53	Physicochemical characterization of soymilk after step-wise centrifugation. Food Research International, 2008, 41, 286-294.	2.9	59
54	Interfacial design of protein-stabilized emulsions for optimal delivery of nutrients. Food and Function, 2010, 1, 141.	2.1	59

#	Article	IF	Citations
55	Storage Stability and Physical Characteristics of Tea-Polyphenol-Bearing Nanoliposomes Prepared with Milk Fat Globule Membrane Phospholipids. Journal of Agricultural and Food Chemistry, 2013, 61, 3242-3251.	2.4	59
56	Molecular characterization of commercial pectins by separation with linear mix gel permeation columns in-line with multi-angle light scattering detection. Food Hydrocolloids, 2000, 14, 41-47.	5.6	57
57	Zinc incorporation capacity of whey protein nanoparticles prepared with desolvation with ethanol. Food Chemistry, 2012, 135, 770-774.	4.2	56
58	Design future foods using plant protein blends for best nutritional and technological functionality. Trends in Food Science and Technology, 2021, 113, 139-150.	7.8	56
59	Heat-Induced Changes Occurring in Oil/Water Emulsions Stabilized by Soy Glycinin and Î²-Conglycinin. Journal of Agricultural and Food Chemistry, 2010, 58, 9171-9180.	2.4	55
60	Vegetable protein isolate-stabilized emulsions for enhanced delivery of conjugated linoleic acid in Caco-2 cells. Food Hydrocolloids, 2016, 55, 144-154.	5.6	55
61	A differential microcalorimetric study of whey proteins and their behaviour in oil-in-water emulsions. Colloids and Surfaces B: Biointerfaces, 1995, 4, 411-422.	2.5	54
62	Pectin stabilization of soy protein isolates at low pH. Food Research International, 2007, 40, 101-110.	2.9	54
63	Varietal differences of carbohydrates in defatted soybean flour and soy protein isolate by-products. Carbohydrate Polymers, 2008, 72, 664-672.	5.1	54
64	Production, isolation and characterization of exopolysaccharides produced by Lactococcus lactis subsp. cremoris JFR1 and their interaction with milk proteins: Effect of pH and media composition. International Dairy Journal, 2008, 18, 1109-1118.	1.5	54
65	Effect of soy protein subunit composition and processing conditions on stability and particle size distribution of soymilk. LWT - Food Science and Technology, 2009, 42, 1245-1252.	2.5	54
66	Influence of thermal processing on the properties of dairy colloids. Current Opinion in Colloid and Interface Science, 2003, 8, 359-364.	3.4	52
67	The application of ultrasonic spectroscopy to the study of the gelation of milk components. Food Research International, 2004, 37, 557-565.	2.9	52
68	Particle Size Distribution of Orange Juice Cloud after Addition of Sensitized Pectin. Journal of Agricultural and Food Chemistry, 2001, 49, 2523-2526.	2.4	50
69	Capsule Formation by Nonropy Starter Cultures Affects the Viscoelastic Properties of Yogurt During Structure Formation. Journal of Dairy Science, 2002, 85, 716-720.	1.4	50
70	Micellization of Betaâ€Carotene from Soyâ€Protein Stabilized Oilâ€inâ€Water Emulsions under In Vitro Conditions of Lipolysis. JAOCS, Journal of the American Oil Chemists' Society, 2011, 88, 1397-1407.	0.8	49
71	Phase behaviour, rheological properties, and microstructure of oat Î²-glucan-milk mixtures. Food Hydrocolloids, 2014, 41, 274-280.	5.6	49
72	Changes in WPI-Stabilized Emulsion Interfacial Properties in Relation to Lipolysis and ÃŸ-Carotene Transfer During Exposure to Simulated Gastricâ€"Duodenal Fluids of Variable Composition. Food Digestion, 2010, 1, 14-27.	0.9	47

#	Article	IF	Citations
73	Encapsulation of Tea Polyphenols in Nanoliposomes Prepared with Milk Phospholipids and Their Effect on the Viability of HT-29 Human Carcinoma Cells. Food Digestion, 2012, 3, 36-45.	0.9	47
74	Characterization of the interface of an oil-in-water emulsion stabilized by milk fat globule membrane material. Journal of Dairy Research, 1998, 65, 465-477.	0.7	46
75	Stabilizing Behavior of Soy Soluble Polysaccharide or High Methoxyl Pectin in Soy Protein Isolate Emulsions at Low pH. Journal of Agricultural and Food Chemistry, 2006, 54, 1434-1441.	2.4	46
76	Bioefficacy of tea catechins encapsulated in casein micelles tested on a normal mouse cell line (4D/WT) and its cancerous counterpart (D/v-src) before and after in vitro digestion. Food and Function, 2014, 5, 1160.	2.1	45
77	Calcium release from milk concentrated by ultrafiltration and diafiltration. Journal of Dairy Science, 2014, 97, 5294-5302.	1.4	45
78	Stabilization of Caseinate-Covered Oil Droplets during Acidification with High Methoxyl Pectin. Journal of Agricultural and Food Chemistry, 2005, 53, 8600-8606.	2.4	44
79	Comparison on the Effect of High-Methoxyl Pectin or Soybean-Soluble Polysaccharide on the Stability of Sodium Caseinate-Stabilized Oil/Water Emulsions. Journal of Agricultural and Food Chemistry, 2007, 55, 6270-6278.	2.4	44
80	Physicochemical properties of whey protein isolate stabilized oil-in-water emulsions when mixed with flaxseed gum at neutral pH. Food Research International, 2008, 41, 964-972.	2.9	44
81	Tea polyphenols association to caseinate-stabilized oilâ€"water interfaces. Food Hydrocolloids, 2015, 51, 95-100.	5.6	44
82	Aggregation of soy/milk mixes during acidification. Food Research International, 2004, 37, 209-215.	2.9	42
83	Aggregation of casein micelles and Îº-carrageenan in reconstituted skim milk. Food Hydrocolloids, 2008, 22, 56-64.	5.6	42
84	Does ultrafiltration have a lasting effect on the physico-chemical properties of the casein micelles?. Dairy Science and Technology, 2011, 91, 151-170.	2.2	42
85	In vitro digestion behavior of water-in-oil-in-water emulsions with gelled oil-water inner phases. Food Research International, 2018, 105, 41-51.	2.9	42
86	Characterization of Oil-in-Water Emulsions Prepared with Commercial Soy Protein Concentrate. Journal of Food Science, 2002, 67, 2837-2842.	1.5	41
87			

#	Article	IF	Citations
91	Protein Subunit Composition Effects on the Thermal Denaturation at Different Stages During the Soy Protein Isolate Processing and Gelation Profiles of Soy Protein Isolates. JAOCS, Journal of the American Oil Chemists' Society, 2008, 85, 581-590.	0.8	40
92	Heat-Induced Interactions of Whey Proteins and Casein Micelles with Different Concentrations of Î±-Lactalbumin and Î²-Lactoglobulin. Journal of Agricultural and Food Chemistry, 1997, 45, 4806-4813.	2.4	39
93	In situ study of flocculation of whey protein-stabilized emulsions caused by addition of high methoxyl pectin. Food Hydrocolloids, 2006, 20, 293-298.	5.6	39
94	Interactions of Soy Protein Fractions with High-Methoxyl Pectin. Journal of Agricultural and Food Chemistry, 2008, 56, 4726-4735.	2.4	39
95	Buttermilk Properties in Emulsions with Soybean Oil as Affected by Fat Globule Membrane-Derived Proteins. Journal of Food Science, 1998, 63, 476-480.	1.5	38
96	Interactions of High Methoxyl Pectin with Whey Proteins at Oil/Water Interfaces at Acid pH. Journal of Agricultural and Food Chemistry, 2005, 53, 2236-2241.	2.4	38
97	Extraction of consumer texture preferences for yogurt: Comparison of the preferred attribute elicitation method to conventional profiling. Food Quality and Preference, 2013, 27, 215-222.	2.3	38
98	Diffusing wave spectroscopy of gelling food systems: The importance of the photon transport mean free path (l*) parameter. Food Hydrocolloids, 2006, 20, 325-331.	5.6	37
99	Addition of Soluble Soybean Polysaccharides to Dairy Products as a Source of Dietary Fiber. Journal of Food Science, 2010, 75, C478-84.	1.5	37
100	Prediction of milk fatty acid content with mid-infrared spectroscopy in Canadian dairy cattle using differently distributed model development sets. Journal of Dairy Science, 2017, 100, 5073-5081.	1.4	37
101	Effect of Soy Protein Subunit Composition on the Rheological Properties of Soymilk during Acidification. Food Biophysics, 2011, 6, 26-36.	1.4	36
102	Mucus interactions with liposomes encapsulating bioactives: Interfacial tensiometry and cellular uptake on Caco-2 and cocultures of Caco-2/HT29-MTX. Food Research International, 2017, 92, 128-137.	2.9	36
103	Effect of Processing on Physicochemical Characteristics and Bioefficacy of Î²-Lactoglobulinâ€“Epigallocatechin-3-gallate Complexes. Journal of Agricultural and Food Chemistry, 2014, 62, 8357-8364.	2.4	35
104	The formation of heat-induced protein aggregates in whey protein/pectin mixtures studied by size exclusion chromatography coupled with multi-angle laser light scattering detection. Food Hydrocolloids, 2005, 19, 803-812.	5.6	33
105	Nonsuppressed ion chromatographic determination of total calcium in milk. Journal of Dairy Science, 2010, 93, 1788-1793.	1.4	33
106	Effect of interfacial composition on uptake of curcuminâ€“piperine mixtures in oil in water emulsions by Caco-2 cells. Food and Function, 2014, 5, 1218.	2.1	33
107	Clarification of Juice by Thermolabile Valencia Pectinmethylesterase Is Accelerated by Cations. Journal of Agricultural and Food Chemistry, 2002, 50, 4091-4095.	2.4	32
108	Heat-Induced Changes in the Ultrasonic Properties of Whey Proteins. Journal of Agricultural and Food Chemistry, 2004, 52, 4465-4471.	2.4	32

#	Article	IF	Citations
109	Changes in the calcium cluster distribution of ultrafiltered and diafiltered fresh skim milk as observed by Small Angle Neutron Scattering. Journal of Dairy Research, 2011, 78, 349-356.	0.7	32
110	Interactions of chitin nanocrystals with Î²-lactoglobulin at the oilâ€“water interface, studied by drop shape tensiometry. Colloids and Surfaces B: Biointerfaces, 2013, 111, 672-679.	2.5	32
111	The ultrasonic properties of skim milk related to the release of calcium from casein micelles during acidification. International Dairy Journal, 2005, 15, 1105-1112.	1.5	31
112	Emulsifying properties of enzyme-digested soybean soluble polysaccharide. Food Hydrocolloids, 2006, 20, 1029-1038.	5.6	31
113	Invited review: Milk phospholipid vesicles, their colloidal properties, and potential as delivery vehicles for bioactive molecules. Journal of Dairy Science, 2017, 100, 4213-4222.	1.4	31
114	Addition of sodium caseinate to skim milk inhibits rennet-induced aggregation of casein micelles. Food Hydrocolloids, 2012, 26, 405-411.	5.6	30
115	Milk fat globule membrane isolate induces apoptosis in HT-29 human colon cancer cells. Food and Function, 2013, 4, 222-230.	2.1	30
116	Colloidal properties of concentrated heated milk. Soft Matter, 2013, 9, 3815.	1.2	30
117	Studying the structure of Î²-casein-depleted bovine casein micelles using electron microscopy and fluorescent polyphenols. Food Hydrocolloids, 2014, 42, 171-177.	5.6	30
118	Changes in the physico-chemical properties of casein micelles in the presence of sodium chloride in untreated and concentrated milk protein. Dairy Science and Technology, 2015, 95, 87-99.	2.2	30
119	Vitamin D3 and phytosterols affect the properties of polyglycerol polyricinoleate (PGPR) and protein interfaces. Food Hydrocolloids, 2016, 54, 278-283.	5.6	30
120	Rheological Properties of Rennet Gels Containing Milk Protein Concentrates. Journal of Dairy Science, 2008, 91, 959-969.	1.4	29
121	Influence of shearing on the physical characteristics and rheological behaviour of an aqueous whey protein isolateâ€“Îºappa-carrageenan mixture. Food Hydrocolloids, 2009, 23, 1243-1252.	5.6	29
122	Short communication: Separation and quantification of caseins and casein macropeptide using ion-exchange chromatography. Journal of Dairy Science, 2010, 93, 893-900.	1.4	29
123	Change in Color and Volatile Composition of Skim Milk Processed with Pulsed Electric Field and Microfiltration Treatments or Heat Pasteurization. Foods, 2014, 3, 250-268.	1.9	29
124	Influence of sodium chloride on the colloidal and rennet coagulation properties of concentrated casein micelle suspensions. Journal of Dairy Science, 2016, 99, 6036-6045.	1.4	29
125	Îº-Carrageenan and Î²-lactoglobulin interactions visualized by atomic force microscopy. Food Hydrocolloids, 2004, 18, 429-439.	5.6	28
126	Changes in the physico-chemical properties of casein micelles during ultrafiltration combined with diafiltration. LWT - Food Science and Technology, 2014, 59, 173-180.	2.5	28

#	Article	IF	Citations
127	Variation in fat globule size in bovine milk and its prediction using mid-infrared spectroscopy. Journal of Dairy Science, 2017, 100, 1640-1649.	1.4	28
128	Thermal stability of reconstituted milk protein concentrates: Effect of partial calcium depletion during membrane filtration. Food Research International, 2017, 102, 409-418.	2.9	28
129	A comparative study of mayonnaise and italian dressing prepared with lipase-catalyzed transesterified olive oil and caprylic acid. JAOCS, Journal of the American Oil Chemists' Society, 2001, 78, 771-774.	0.8	27
130	Metal-Catalyzed Oxidation of a Structured Lipid Model Emulsion. Journal of Agricultural and Food Chemistry, 2002, 50, 7114-7119.	2.4	27
131	Diffusing wave spectroscopy and rheological studies of rennet-induced gelation ofÂskim milk in the presence of pectin and Îº-carrageenan. International Dairy Journal, 2010, 20, 328-335.	1.5	27
132	A peptidic fraction from milk fermented with LactobacillusÂhelveticus protects mice against Salmonella infection. International Dairy Journal, 2011, 21, 607-614.	1.5	27
133	InÂvitro digestion of sodium caseinate emulsions loaded with epigallocatechin gallate. Food Hydrocolloids, 2017, 69, 350-358.	5.6	27
134	Effect of milk protein composition of a model infant formula on the physicochemical properties of in vivo gastric digestates. Journal of Dairy Science, 2018, 101, 2851-2861.	1.4	27
135	Clarification of Citrus Juice is Influenced by Specific Activity of Thermolabile Pectinmethylesterase and Inactive PME-Pectin Complexes. Journal of Food Science, 2002, 67, 2529-2533.	1.5	26
136	The impact of the concentration of casein micelles and whey protein-stabilized fat globules on the rennet-induced gelation of milk. Colloids and Surfaces B: Biointerfaces, 2009, 68, 154-162.	2.5	26
137	Rennet induced gelation of reconstituted milk protein concentrates: The role ofÂcalcium and soluble proteins during reconstitution. International Dairy Journal, 2013, 29, 68-74.	1.5	26
138	Influence of heating treatment and membrane concentration on the formation of soluble aggregates. Food Research International, 2015, 76, 309-316.	2.9	26
139	Effect of partial whey protein depletion during membrane filtration on thermal stability of milk concentrates. Journal of Dairy Science, 2018, 101, 8757-8766.	1.4	26
140	Study of the Effect of Soy Proteins on the Acid-Induced Gelation of Casein Micelles. Journal of Agricultural and Food Chemistry, 2006, 54, 8236-8243.	2.4	25
141	Gelation of recombined soymilk and cow's milk gels: Effect ofÂhomogenization order and mode of gelation on microstructure andÂtexture of the final matrix. Food Hydrocolloids, 2014, 35, 69-77.	5.6	25
142	Physico-chemical properties of casein micelles in unheated skim milk concentrated by osmotic stressing: Interactions and changes in the composition ofÂthe serum phase. Food Hydrocolloids, 2014, 34, 46-53.	5.6	25
143	An International Network for Improving Health Properties of Food by Sharing our Knowledge on the Digestive Process. Food Digestion, 2011, 2, 23-25.	0.9	24
144	Binding of curcumin to milk proteins increases after static high pressure treatment of skim milk. Journal of Dairy Research, 2013, 80, 152-158.	0.7	24

#	Article	IF	Citations
145	Separation of Thermostable Pectinmethylesterase from Marsh Grapefruit Pulp. Journal of Agricultural and Food Chemistry, 2000, 48, 4918-4923.	2.4	23
146	Effect of milling method on selected physical and functional properties of cowpea (Vigna) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 702 Td (	1.3	23
147	Gelation properties of casein micelles during combined renneting and bacterial fermentation: Effect of concentration by ultrafiltration. International Dairy Journal, 2011, 21, 848-856.	1.5	23
148	Bovine milk fat globule membrane affects virulence expression in Escherichia coli O157:H7. Journal of Dairy Science, 2012, 95, 6313-6319.	1.4	23
149	Modulation of immune function by milk fat globule membrane isolates. Journal of Dairy Science, 2014, 97, 2017-2026.	1.4	23
150	Bioefficacy of Tea Catechins Associated with Milk Caseins Tested Using Different In Vitro Digestion Models. Food Digestion, 2014, 5, 8-18.	0.9	23
151	Water status and dynamics of high-moisture Mozzarella cheese as affected by frozen and refrigerated storage. Food Research International, 2020, 137, 109415.	2.9	23
152	Adsorption of Soy Protein Isolate in Oilâ€inâ€Water Emulsions: Difference Between Native and Spray Dried Isolate. JAOCS, Journal of the American Oil Chemists' Society, 2011, 88, 1593-1602.	0.8	22
153	The effect of calcium on the composition and physical properties of whey protein particles prepared using emulsification. Food Chemistry, 2015, 177, 72-80.	4.2	22
154	Colloidal properties of casein micelles suspensions as a function of pH during concentration by osmotic stressing. Food Hydrocolloids, 2016, 60, 445-452.	5.6	22
155	Diffusing Wave Spectroscopy Study of the Colloidal Interactions Occurring between Casein Micelles and Emulsion Droplets:â€‰ Comparison to Hard-Sphere Behavior. Langmuir, 2008, 24, 3794-3800.	1.6	21
156	Modification to the renneting functionality of casein micelles caused by nonionic surfactants. Journal of Dairy Science, 2010, 93, 506-514.	1.4	21
157	The antiproliferative properties of the milk fat globule membrane are affected by extensive heating. Dairy Science and Technology, 2014, 94, 439-453.	2.2	21
158	Nanoemulsions and acidified milk gels as a strategy for improving stability and antioxidant activity of yarrow phenolic compounds after gastrointestinal digestion. Food Research International, 2020, 130, 108922.	2.9	21
159	Effect of heat treatment on the digestion behavior of pea and rice protein dispersions and their blends, studied using the semi-dynamic INFOGEST digestion method. Food and Function, 2021, 12, 8747-8759.	2.1	21
160	Competitive adsorption of soy soluble polysaccharides in oil-in-water emulsions. Food Research International, 2004, 37, 823-831.	2.9	20
161	Phase Behavior of Whey Protein Aggregates/Îº-Carrageenan Mixtures: Experiment and Theory. Food Biophysics, 2010, 5, 103-113.	1.4	20
162	Assessment of the effects of soy protein isolates with different protein compositions on gluten thermosetting gelation. Food Research International, 2010, 43, 1684-1691.	2.9	20

#	Article	IF	Citations
163	Acid coagulation behavior of homogenized milk: effect of interacting and non-interacting droplets observed by rheology and diffusing wave spectroscopy. Dairy Science and Technology, 2011, 91, 185-201.	2.2	20
164	The effect of milk fat globules on adherence and internalization of Salmonella Enteritidis to HT-29 cells. Journal of Dairy Science, 2012, 95, 6937-6945.	1.4	20
165	Designing food delivery systems: challenges related to the in vitro methods employed to determine the fate of bioactives in the gut. Food and Function, 2016, 7, 3319-3336.	2.1	20
166	Applicability of Confocal Raman Microscopy to Observe Microstructural Modifications of Cream Cheeses as Influenced by Freezing. Foods, 2020, 9, 679.	1.9	20
167	Microstructure of Feta Cheese Made Using Different Cultures as Determined by Confocal Scanning Laser Microscopy. Journal of Food Science, 2002, 67, 2750-2753.	1.5	19
168	Probing the colloidal properties of skim milk using acoustic and electroacoustic spectroscopy. Effect of concentration, heating and acidification. Journal of Colloid and Interface Science, 2010, 351, 493-500.	5.0	19
169	Pulsed electric field processing preserves the antiproliferative activity of the milk fat globule membrane on colon carcinoma cells. Journal of Dairy Science, 2015, 98, 2867-2874.	1.4	19
170	A comparison of the heat stability of fresh milk protein concentrates obtained by microfiltration, ultrafiltration and diafiltration. Journal of Dairy Research, 2019, 86, 347-353.	0.7	19
171	Influence of Heating on Oil-in-Water Emulsions Prepared with Soybean Soluble Polysaccharide. Journal of Agricultural and Food Chemistry, 2007, 55, 502-509.	2.4	18
172	Diffusing Wave and Ultrasonic Spectroscopy of Rennet-Induced Gelation of Milk in the Presence of High-Methoxyl Pectin. Food Biophysics, 2009, 4, 249-259.	1.4	18
173	Effect of calcium chelators on heat stability and heat-induced changes of milk microfiltered concentrates. International Dairy Journal, 2018, 82, 4-10.	1.5	18
174	Studies on the susceptibility of membrane-derived proteins to proteolysis as related to changes in their emulsifying properties. Food Research International, 1997, 30, 689-697.	2.9	17
175	Isolation of a phospholipid fraction from inedible egg. Journal of Supercritical Fluids, 2004, 30, 303-313.	1.6	17
176	Interactions between Whey Protein Isolate and Soy Protein Fractions at Oil?Water Interfaces: Effects of Heat and Concentration of Protein in the Aqueous Phase. Journal of Food Science, 2006, 71, E343-E349.	1.5	17
177	Composition, Applications, Fractionation, Technological and Nutritional Significance of Milk Fat Globule Membrane Material. , 2006, , 213-244.		17
178	Rennet-induced aggregation of homogenized milk: Impact of the presence of fat globules on the structure of casein gels. Dairy Science and Technology, 2010, 90, 623-639.	2.2	17
179	Phase Separation Behavior of Caseins in Milk Containing Flaxseed Gum and Î º-Carrageenan: A Light-Scattering and Ultrasonic Spectroscopy Study. Food Biophysics, 2010, 5, 138-147.	1.4	17
180	Influence of Cross-linked Waxy Maize Starch on the Aggregation Behavior of Casein Micelles During Acid-induced Gelation. Food Biophysics, 2010, 5, 227-237.	1.4	17

#	Article	IF	Citations
181	GELATION OF MIXTURES OF SOYMILK AND RECONSTITUTED SKIM MILK SUBJECTED TO COMBINED ACID AND RENNET. Journal of Texture Studies, 2012, 43, 468-476.	1.1	17
182	Differential effects of lactobacilli on activation and maturation of mouse dendritic cells. Beneficial Microbes, 2014, 5, 323-334.	1.0	17
183	Effect of fermented milk from Lactococcus lactis ssp. cremoris strain JFR1 on Salmonella invasion of intestinal epithelial cells. Journal of Dairy Science, 2019, 102, 6802-6819.	1.4	17
184	Effect of frozen and refrigerated storage on proteolysis and physicochemical properties of high-moisture citric mozzarella cheese. Journal of Dairy Science, 2020, 103, 7775-7790.	1.4	17
185	A semi dynamic in vitro digestion study of milk protein concentrate dispersions structured with different polysaccharides. Current Research in Food Science, 2021, 4, 250-261.	2.7	17
186	Investigation of interactions between two different polysaccharides with sodium caseinate-stabilized emulsions using complementary spectroscopic techniques: Diffusing wave and ultrasonic spectroscopy. Food Hydrocolloids, 2008, 22, 47-55.	5.6	16
187	Whey protein aggregate formation during heating in the presence of Îº-carrageenan. Food Chemistry, 2009, 115, 1479-1485.	4.2	16
188	A diffusing wave spectroscopy study of the dynamics of interactions between high methoxyl pectin and sodium caseinate emulsions during acidification. Colloids and Surfaces B: Biointerfaces, 2007, 59, 164-170.	2.5	15
189	Investigation of the Colloidal Interactions at Play in Combined Acidification and Rennet of Different Heat-Treated Milks. Journal of Agricultural and Food Chemistry, 2010, 58, 4915-4922.	2.4	15
190	Sol gel transitions during acid gelation of milk containing modified waxy maize starch. Differences between chemical and bacterial acidification measured using rheological and spectroscopic techniques. International Dairy Journal, 2010, 20, 785-791.	1.5	15
191	Short communication: Isolation of a whey fraction rich in Î±-lactalbumin from skim milk using tangential flow ultrafiltration. Journal of Dairy Science, 2012, 95, 5604-5607.	1.4	15
192	Rennet-induced gelation of concentrated milk in the presence of sodium caseinate: Differences between milk concentration using ultrafiltration and osmotic stressing. Journal of Dairy Science, 2015, 98, 27-36.	1.4	15
193	Freezing as a solution to preserve the quality of dairy products: the case of milk, curds and cheese. Critical Reviews in Food Science and Nutrition, 2021, 61, 3340-3360.	5.4	15
194	Interactions between flaxseed gums and WPI-stabilized emulsion droplets assessed in situ using diffusing wave spectroscopy. Colloids and Surfaces B: Biointerfaces, 2009, 68, 145-153.	2.5	14
195	Gelation of casein micelles in Î²-casein reduced milk prepared using membrane filtration. Food Research International, 2011, 44, 667-671.	2.9	14
196	Interfacial dilational properties of tea polyphenols and milk proteins with gut epithelia and the role of mucus in nutrient adsorption. Food and Function, 2015, 6, 3642-3651.	2.1	14
197	Short communication: Serum composition of milk subjected to re-equilibration by dialysis at different temperatures, after pH adjustments. Journal of Dairy Science, 2016, 99, 2588-2593.	1.4	14
198	Acid induced gelation behavior of skim milk concentrated by membrane filtration. Journal of Texture Studies, 2020, 51, 101-110.	1.1	14

#	Article	IF	Citations
199	Does structure affect biological function? Modifications to the protein and phospholipids fraction of the milk fat globule membrane after extraction affect the antiproliferative activity of colon cancer cells. Journal of Food Biochemistry, 2020, 44, e13104.	1.2	14
200	Cellular lipids and protein alteration during biodegradation of expanded polystyrene by mealworm larvae under different feeding conditions. Chemosphere, 2022, 300, 134420.	4.2	14
201	Influence of the emulsion droplet type on the rheological characteristics and microstructure of rennet gels from reconstituted milk. Journal of Dairy Research, 2009, 76, 349-355.	0.7	13
202	Short communication: Variation of total immunoglobulin G and Î²-lactoglobulin concentrations in colostrum and milk from Canadian Holsteins classified as high, average, or low immune responders. Journal of Dairy Science, 2016, 99, 2358-2363.	1.4	13
203	<i>In vitro</i>screening of mare's milk antimicrobial effect and antiproliverative activity. FEMS Microbiology Letters, 2016, 363, fnv234.	0.7	13
204	Sodium caseinate stabilized emulsions as a delivery system for epigallocatechin-gallate: Bioaccessibility, anti-proliferative activity and intestinal absorption. Journal of Functional Foods, 2018, 44, 166-172.	1.6	13
205	RuBisCO from alfalfa â€“ native subunits preservation through sodium sulfite addition and reduced solubility after acid precipitation followed by freeze-drying. LWT - Food Science and Technology, 2022, 154, 112682.	2.5	13
206	Juice Clarification by Thermostable Fractions of Marsh Grapefruit Pectinmethylesterase. Journal of Food Science, 2002, 67, 1668-1671.	1.5	12
207	Changes in Colloidal Properties of Oil in Water Emulsions Stabilized with Sodium Caseinate Observed by Acoustic and Electroacoustic Spectroscopy. Food Biophysics, 2011, 6, 534-542.	1.4	12
208	Complexation of high methoxyl pectin with ethanol desolvated whey protein nanoparticles: physico-chemical properties and encapsulation behaviour. Food and Function, 2012, 3, 859.	2.1	12
209	Heating of Milk Before or After Homogenization Changes its Coagulation Behaviour During Acidification. Food Biophysics, 2013, 8, 81-89.	1.4	12
210	Combined acidâ€•and rennetâ€induced gelation of a mixed soya milkâ€“cow's milk system. International Journal of Food Science and Technology, 2013, 48, 2306-2314.	1.3	12
211	Complex Formation of Blueberry (<i>Vaccinium angustifolium</i>) Anthocyanins during Freeze-Drying and Its Influence on Their Biological Activity. Journal of Agricultural and Food Chemistry, 2015, 63, 2935-2946.	2.4	12
212	Enzymatic Coagulation of Milk. , 2016, , 287-307.		12
213	Concentration of hepatitis A virus in milk using protamine-coated iron oxide (Fe3O4) magnetic nanoparticles. Food Microbiology, 2019, 84, 103236.	2.1	12
214	Effects of pH-modification on the rennet coagulation of concentrated casein micelles suspensions. Food Chemistry, 2020, 316, 126199.	4.2	12
215	Characterization of Î²-Lactoglobulin A Gelation in the Presence of Sodium Caprate by Ultrasound Spectroscopy and Electron Microscopy. Biomacromolecules, 2007, 8, 2542-2548.	2.6	11
216	Sodium caseinate-stabilized fat globules inhibition of the rennet-induced gelation of casein micelles studied by Diffusing Wave Spectroscopy. Food Hydrocolloids, 2009, 23, 1134-1138.	5.6	11

#	Article	IF	Citations
217	Partial calcium depletion during membrane filtration affects gelation of reconstituted milk protein concentrates. Journal of Dairy Science, 2015, 98, 8454-8463.	1.4	11
218	Selection of <i>Streptococcus thermophilus</i> strains able to produce exopolysaccharides in milk. International Journal of Dairy Technology, 2016, 69, 569-575.	1.3	11
219	Food proteins: processing solutions and challenges. Current Opinion in Food Science, 2020, 35, 49-53.	4.1	11
220	Gut Microbiome and Degradation Product Formation during Biodegradation of Expanded Polystyrene by Mealworm Larvae under Different Feeding Strategies. Molecules, 2021, 26, 7568.	1.7	11
221	Protein Recovery in Soymilk and Various Soluble Fractions as a Function of Genotype Differences, Changes during Heating, and Homogenization. Journal of Agricultural and Food Chemistry, 2008, 56, 10893-10900.	2.4	10
222	Rheological study of the effect of shearing process and Îº-carrageenan concentration on the formation of whey protein microgels at pH 7. Journal of Food Engineering, 2009, 95, 254-263.	2.7	10
223	Probing protein conformations at the oil dropletâ€"water interface using single-molecule force spectroscopy. Soft Matter, 2011, 7, 10274.	1.2	10
224	Impact of Structure Modification on Texture of a Soymilk and Cow's Milk Gel Assessed Using the <scp>N</scp>apping Procedure. Journal of Texture Studies, 2013, 44, 238-246.	1.1	10
225	Selenized milk casein in the diet of BALB/c nude mice reduces growth of intramammary MCF-7 tumors. BMC Cancer, 2013, 13, 492.	1.1	10
226	In vitro uptake and immune functionality of digested Rosemary extract delivered through food grade vehicles. Food Research International, 2017, 97, 71-77.	2.9	10
227	Effect of milk protein composition and amount of Î²-casein on growth performance, gut hormones, and inflammatory cytokines in an in vivo piglet model. Journal of Dairy Science, 2019, 102, 8604-8613.	1.4	10
228	Short communication: Determination of the whey protein index in milk protein concentrates. Journal of Dairy Science, 2019, 102, 7760-7764.	1.4	10
229	Plant-dairy protein blends: gelation behaviour in a filled particle matrix. Food Structure, 2021, 29, 100198.	2.3	10
230	Molecular details of the formation of soluble aggregates during ultrafiltration or microfiltration combined with diafiltration of skim milk. Food Hydrocolloids, 2022, 124, 107244.	5.6	10
231	Impact of the Structural Modifications of Potato Protein in the Digestibility Process under Semi-Dynamic Simulated Human Gastrointestinal In Vitro System. Nutrients, 2022, 14, 2505.	1.7	10
232	Characterization of lactoferrin oil-in-water emulsions and their stability in recombined milk. Journal of Dairy Research, 2010, 77, 445-451.	0.7	9
233	Rennet-induced aggregation of milk containing homogenized fat globules. Effect of interacting and non-interacting fat globules observed using diffusing wave spectroscopy. International Dairy Journal, 2011, 21, 679-684.	1.5	9
234	Physico-Chemical Characterization of Soymilk Particles as a Function of Their Volume Fraction: Comparison with Theoretical Systems. Food Biophysics, 2012, 7, 244-257.	1.4	9

#	Article	IF	Citations
235	The Colloidal Behavior of Pectin Containing Water in Oil Emulsions as a Function of Emulsifier Concentration. Food Biophysics, 2015, 10, 57-65.	1.4	9
236	Effect of protein composition of a model dairy matrix containing various levels of beta-casein on the structure and anti-inflammatory activity of<i>in vitro</i>digestates. Food and Function, 2019, 10, 1870-1879.	2.1	9
237	Protein matrices ensure safe and functional delivery of rosmarinic acid from marjoram (<i>Origanum) Tj ETQq1 1 0.784314 rgBT /Overlo	1.7	9
238	Pectin nanoemulsions in multiple emulsions: Stability and encapsulation efficiency. Food Research International, 2021, 139, 109950.	2.9	9
239	Kinetic aspects of casein micelle cross-linking by transglutaminase at different volume fractions. Food Hydrocolloids, 2022, 128, 107603.	5.6	9
240	Production and functional properties of micellar casein/Îº-carrageenan aggregates. International Dairy Journal, 2008, 18, 64-71.	1.5	8
241	Dynamics of Phase Separation in Oat Î²-glucan/Milk Mixtures Studied with Ultrasonic and Diffusing Wave Spectroscopy. Food Biophysics, 2015, 10, 66-75.	1.4	8
242	Addition of glycerol to lactating cow diets stimulates dry matter intake and milk protein yield to a greater extent than addition of corn grain. Journal of Dairy Science, 2017, 100, 6139-6150.	1.4	8
243	Acid induced destabilization of emulsions prepared with sodium caseinateâ€"epigallocatechin-gallate complexes. Food Hydrocolloids, 2016, 61, 113-118.	5.6	7
244	Dairy-derived ingredients. , 2009, , .		7
245	Efficient capturing and sensitive detection of hepatitis A virus from solid foods (green onion,) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf real-time RT-PCR. Food Microbiology, 2022, 102, 103921.	2.1	7
246	Real-Time Determination of Structural Changes of Sodium Caseinate-Stabilized Emulsions Containing Pectin Using High Resolution Ultrasonic Spectroscopy. Food Biophysics, 2007, 2, 67-75.	1.4	6
247	The Effect of Shear Rate on the Molecular Mass Distribution of Heat-Induced Aggregates of Mixtures Containing Whey Proteins and Îº-Carrageenan. Food Biophysics, 2009, 4, 13-22.	1.4	6
248	Short communication: Determination of inulin in milk using high-performance liquid chromatography with evaporative light scattering detection. Journal of Dairy Science, 2011, 94, 3316-3321.	1.4	6
249	On line diffusing wave spectroscopy during rheological measurements: A new instrumental setup to measure colloidal instability and structure formation in situ. Food Research International, 2013, 54, 367-372.	2.9	6
250	Lactococcus lactis subsp. cremoris strain JFR1 attenuates Salmonella adhesion to human intestinal cells in vitro. Food Research International, 2016, 90, 147-153.	2.9	6
251	Changes in particle size, calcium and phosphate solubilization, and microstructure of rehydrated milk protein concentrates, prepared from partially acidified milk. Dairy Science and Technology, 2016, 96, 329-343.	2.2	6
252	Heritabilities of measured and mid-infrared predicted milk fat globule size, milk fat and protein percentages, and their genetic correlations. Journal of Dairy Science, 2017, 100, 3735-3741.	1.4	6

#	Article	IF	Citations
253	Spectroscopic methods to determine inÂsitu changes in dairy systems â€“ ultrasonic and light scattering. Dairy Science and Technology, 2007, 87, 435-442.	0.9	6
254	MULTIFACTORIAL STUDY OF HAZE FORMATION IN MODEL WINE SYSTEMS. Journal of Food Quality, 2002, 25, 91-105.	1.4	5
255	Î²-Casein aids in the formation of a sodium caprate-induced Î²-lactoglobulin B gel. Colloids and Surfaces B: Biointerfaces, 2011, 84, 442-446.	2.5	5
256	A Better Understanding of the Factors Affecting In vitro Lipolysis Using Static Mono-compartmental Models. Food Digestion, 2015, 6, 10.	0.9	5
257	Role of Cations in the Catalysis of Thermostable Pectinmethylesterase Extracted from Marsh Grapefruit Pulp. Journal of Agricultural and Food Chemistry, 2000, 48, 3238-3244.	2.4	4
258	OPTIMIZING STABILITY OF ORANGE JUICE FORTIFIED WITH WHEY PROTEIN AT LOW pH VALUES. Journal of Food Quality, 2003, 26, 337-352.	1.4	4
259	Molecular understanding of the interaction of dairy proteins with other food biopolymers. , 2009, , 371-393.		4
260	Soy Protein Functionality. , 2011, , 543-551.		4
261	Rennet coagulation properties of milk in the presence of oil droplets stabilised by a combination of sodium caseinate and whey protein isolate. Dairy Science and Technology, 2011, 91, 719-737.	2.2	4
262	Delivery of Curcumin Using Skim Milk or Oil in Water Emulsions: Effect of the Matrices on Cellular Uptake. Journal of Oleo Science, 2018, 67, 641-649.	0.6	4
263	Phenotypic investigation of fine milk components in bovine milk and their prediction using mid-infrared spectroscopy. Canadian Journal of Animal Science, 2019, 99, 218-227.	0.7	4
264	Downregulation of Salmonella Virulence Gene Expression During Invasion of Epithelial Cells Treated with Lactococcus lactis subsp. cremoris JFR1 Requires OppA. Probiotics and Antimicrobial Proteins, 2020, 12, 577-588.	1.9	4
265	Time-dependent aggregation of casein micelle concentrates. Journal of Dairy Science, 2021, 104, 92-101.	1.4	4
266	Heat Stability of Aggregated Particles of Casein Micelles and Îºâ€Carrageenan. Journal of Food Science, 2010, 75, C433-8.	1.5	3
267	Sodium caseinate hinders chymosin-induced aggregation of caseins in concentrated milk: The role of soluble caseins and calcium ions. JDS Communications, 2021, , .	0.5	3
268	Milk Lipids | Buttermilk and Milk Fat Globule Membrane Fractions. , 2011, , 691-697.		2
269	MILK PHOSPHOLIPIDS: A NANOCARRIER SYSTEM FOR DELIVERY OF BIOACTIVE COMPOUNDS. , 2012, , 53-68.		2
270	Dairy Materials as Delivery Tools forÂBioactive Components inÂDairyÂPlatforms. , 2014, , 465-488.		2

#	Article	IF	Citations
271	Diafiltration affects the gelation properties of concentrated casein micelle suspensions obtained by filtration. Journal of Dairy Research, 2020, 87, 248-254.	0.7	2
272	0396 Genetic variation of predicted milk fatty acids groups in Canadian Holsteins. Journal of Animal Science, 2016, 94, 192-192.	0.2	1
273	Pasteurization Affects Aggregation of Acidified Milk Dispersions and Pectin. ACS Symposium Series, 2006, , 115-122.	0.5	0
274	Real Time Monitoring of Interactions in Oil-in-Water Emulsions: Diffusing Wave and Ultrasonic Spectroscopy. ACS Symposium Series, 2009, , 157-168.	0.5	0
275	0705 Effect of milk protein composition on in vivo gastric digestion of a model infant formula. Journal of Animal Science, 2016, 94, 337-338.	0.2	0
276	Soy Protein Functionality: Emulsion and Gels. , 2011, , 577-585.		0