

Milena Corredig

List of Publications by Citations

Source: <https://exaly.com/author-pdf/6719827/milena-corredig-publications-by-citations.pdf>

Version: 2024-04-26

This document has been generated based on the publications and citations recorded by exaly.com. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

275
papers

11,231
citations

49
h-index

94
g-index

279
ext. papers

13,376
ext. citations

5.7
avg, IF

6.61
L-index

#	Paper	IF	Citations
275	A standardised static in vitro digestion method suitable for food - an international consensus. <i>Food and Function</i> , 2014 , 5, 1113-24	6.1	2421
274	INFOGEST static in vitro simulation of gastrointestinal food digestion. <i>Nature Protocols</i> , 2019 , 14, 991-1018	10.8	706
273	The structure of the casein micelle of milk and its changes during processing. <i>Annual Review of Food Science and Technology</i> , 2012 , 3, 449-67	14.7	336
272	Stability and biological activity of wild blueberry (<i>Vaccinium angustifolium</i>) polyphenols during simulated in vitro gastrointestinal digestion. <i>Food Chemistry</i> , 2014 , 165, 522-31	8.5	190
271	The mechanisms of the heat-induced interaction of whey proteins with casein micelles in milk. <i>International Dairy Journal</i> , 1999 , 9, 233-236	3.5	161
270	Effect of temperature and pH on the interactions of whey proteins with casein micelles in skim milk. <i>Food Research International</i> , 1996 , 29, 49-55	7	138
269	Polysaccharide-protein interactions in dairy matrices, control and design of structures. <i>Food Hydrocolloids</i> , 2011 , 25, 1833-1841	10.6	137
268	Heat-induced changes in oil-in-water emulsions stabilized with soy protein isolate. <i>Food Hydrocolloids</i> , 2009 , 23, 2141-2148	10.6	129
267	Heating of milk alters the binding of curcumin to casein micelles. A fluorescence spectroscopy study. <i>Food Chemistry</i> , 2012 , 132, 1143-1149	8.5	123
266	Impact of interfacial composition on emulsion digestion and rate of lipid hydrolysis using different in vitro digestion models. <i>Colloids and Surfaces B: Biointerfaces</i> , 2011 , 83, 321-30	6	110
265	Effect of different heat treatments on the strong binding interactions between whey proteins and milk fat globules in whole milk. <i>Journal of Dairy Research</i> , 1996 , 63, 441-449	1.6	109
264	Effect of dynamic high pressure homogenization on the aggregation state of soy protein. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 3556-62	5.7	105
263	Production of a novel ingredient from buttermilk. <i>Journal of Dairy Science</i> , 2003 , 86, 2744-50	4	98
262	Emulsifying properties of soybean soluble polysaccharide. <i>Food Hydrocolloids</i> , 2004 , 18, 795-803	10.6	95
261	Structural changes of soy proteins at the oil-water interface studied by fluorescence spectroscopy. <i>Colloids and Surfaces B: Biointerfaces</i> , 2012 , 93, 41-8	6	85
260	Isolates from Industrial Buttermilk: Emulsifying Properties of Materials Derived from the Milk Fat Globule Membrane. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 4595-4600	5.7	85
259	Study of the role of the carbohydrate and protein moieties of soy soluble polysaccharides in their emulsifying properties. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 5506-12	5.7	83

258	Interactions between tea catechins and casein micelles and their impact on renneting functionality. <i>Food Chemistry</i> , 2014 , 143, 27-32	8.5	82
257	The role of pectin in orange juice stabilization: Effect of pectin methylesterase and pectinase activity on the size of cloud particles. <i>Food Hydrocolloids</i> , 2006 , 20, 961-965	10.6	79
256	Effect of emulsifier on oxidation properties of fish oil-based structured lipid emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 2957-61	5.7	74
255	The stabilizing behaviour of soybean soluble polysaccharide and pectin in acidified milk beverages. <i>International Dairy Journal</i> , 2006 , 16, 361-369	3.5	73
254	Food emulsions studied by DWS: recent advances. <i>Trends in Food Science and Technology</i> , 2008 , 19, 67-75	5.3	70
253	Surface adsorption alters the susceptibility of whey proteins to pepsin-digestion. <i>Journal of Colloid and Interface Science</i> , 2010 , 344, 372-81	9.3	68
252	Utilization of solid lipid nanoparticles for enhanced delivery of curcumin in cocultures of HT29-MTX and Caco-2 cells. <i>Food and Function</i> , 2013 , 4, 1410-9	6.1	67
251	Interactions at the interface between hydrophobic and hydrophilic emulsifiers: Polyglycerol polyricinoleate (PGPR) and milk proteins, studied by drop shape tensiometry. <i>Food Hydrocolloids</i> , 2012 , 29, 193-198	10.6	67
250	Whey protein nanoparticles prepared with desolvation with ethanol: Characterization, thermal stability and interfacial behavior. <i>Food Hydrocolloids</i> , 2012 , 29, 258-264	10.6	65
249	Effects of the amount and type of fatty acids present in millets on their <i>in vitro</i> starch digestibility and expected glycemic index (eGI). <i>Journal of Cereal Science</i> , 2015 , 64, 76-81	3.8	63
248	Antiproliferative activity of tea catechins associated with casein micelles, using HT29 colon cancer cells. <i>Journal of Dairy Science</i> , 2014 , 97, 672-8	4	63
247	Structural changes imposed on whey proteins by UV irradiation in a continuous UV light reactor. <i>Journal of Agricultural and Food Chemistry</i> , 2012 , 60, 6204-9	5.7	63
246	Incorporation of phytosterols in soy phospholipids nanoliposomes: Encapsulation efficiency and stability. <i>LWT - Food Science and Technology</i> , 2012 , 47, 427-436	5.4	61
245	Soy soluble polysaccharide stabilization at oil/water interfaces. <i>Food Hydrocolloids</i> , 2006 , 20, 277-283	10.6	61
244	Changes in the molecular weight distribution of three commercial pectins after valve homogenization. <i>Food Hydrocolloids</i> , 2001 , 15, 17-23	10.6	61
243	Release of lipophilic molecules during <i>in vitro</i> digestion of soy protein-stabilized emulsions. <i>Molecular Nutrition and Food Research</i> , 2011 , 55 Suppl 2, S278-89	5.9	58
242	Heat-induced soy-whey proteins interactions: formation of soluble and insoluble protein complexes. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 3476-82	5.7	58
241	Addition of pectin and soy soluble polysaccharide affects the particle size distribution of casein suspensions prepared from acidified skim milk. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 6247-6	5.7	58

240	Characterization of soluble aggregates from whey protein isolate. <i>Food Hydrocolloids</i> , 2003 , 17, 685-692	10.6	58
239	Emulsifying properties of fractions prepared from commercial buttermilk by microfiltration. <i>Journal of Dairy Science</i> , 2004 , 87, 4080-7	4	58
238	Studies of the acid gelation of milk using ultrasonic spectroscopy and diffusing wave spectroscopy. <i>Food Hydrocolloids</i> , 2004 , 18, 747-755	10.6	56
237	Effect of soluble calcium on the renneting properties of casein micelles as measured by rheology and diffusing wave spectroscopy. <i>Journal of Dairy Science</i> , 2012 , 95, 75-82	4	55
236	Flaxseed gums and their adsorption on whey protein-stabilized oil-in-water emulsions. <i>Food Hydrocolloids</i> , 2009 , 23, 611-618	10.6	55
235	Effect of hydrocolloid type on texture of pureed carrots: Rheological and sensory measures. <i>Food Hydrocolloids</i> , 2017 , 63, 478-487	10.6	54
234	The role of exopolysaccharide produced by <i>Lactococcus lactis</i> subsp. <i>cremoris</i> in structure formation and recovery of acid milk gels. <i>International Dairy Journal</i> , 2011 , 21, 656-662	3.5	54
233	Coagulation properties of ultrafiltered milk retentates measured using rheology and diffusing wave spectroscopy. <i>Food Research International</i> , 2011 , 44, 951-956	7	53
232	Molecular characterization of commercial pectins by separation with linear mix gel permeation columns in-line with multi-angle light scattering detection. <i>Food Hydrocolloids</i> , 2000 , 14, 41-47	10.6	53
231	Zinc incorporation capacity of whey protein nanoparticles prepared with desolvation with ethanol. <i>Food Chemistry</i> , 2012 , 135, 770-4	8.5	51
230	Effect of Heating of Cream on the Properties of Milk Fat Globule Membrane Isolates. <i>Journal of Agricultural and Food Chemistry</i> , 1998 , 46, 2533-2540	5.7	51
229	Encapsulation of ascorbic acid in liposomes prepared with milk fat globule membrane-derived phospholipids. <i>Dairy Science and Technology</i> , 2012 , 92, 353-366		50
228	Production, isolation and characterization of exopolysaccharides produced by <i>Lactococcus lactis</i> subsp. <i>cremoris</i> JFR1 and their interaction with milk proteins: Effect of pH and media composition. <i>International Dairy Journal</i> , 2008 , 18, 1109-1118	3.5	50
227	A differential microcalorimetric study of whey proteins and their behaviour in oil-in-water emulsions. <i>Colloids and Surfaces B: Biointerfaces</i> , 1995 , 4, 411-422	6	50
226	Characterization of immune-active peptides obtained from milk fermented by <i>Lactobacillus helveticus</i> . <i>Journal of Dairy Research</i> , 2010 , 77, 129-36	1.6	49
225	Interfacial design of protein-stabilized emulsions for optimal delivery of nutrients. <i>Food and Function</i> , 2010 , 1, 141-8	6.1	49
224	Interactions between milk proteins and exopolysaccharides produced by <i>Lactococcus lactis</i> observed by scanning electron microscopy. <i>Journal of Dairy Science</i> , 2008 , 91, 2583-90	4	49
223	Storage stability and physical characteristics of tea-polyphenol-bearing nanoliposomes prepared with milk fat globule membrane phospholipids. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 3242-51	5.7	48

222	Influence of thermal processing on the properties of dairy colloids. <i>Current Opinion in Colloid and Interface Science</i> , 2003 , 8, 359-364	7.6	48
221	Interactions between polyglycerol polyricinoleate (PGPR) and pectins at the oil/water interface and their influence on the stability of water-in-oil emulsions. <i>Food Hydrocolloids</i> , 2014 , 34, 154-160	10.6	47
220	Denaturation of soy proteins in solution and at the oil/water interface: A fluorescence study. <i>Food Hydrocolloids</i> , 2011 , 25, 620-626	10.6	47
219	Heat-Induced changes occurring in oil/water emulsions stabilized by soy glycinin and β -conglycinin. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 9171-80	5.7	47
218	Physicochemical characterization of soymilk after step-wise centrifugation. <i>Food Research International</i> , 2008 , 41, 286-294	7	47
217	Pectin stabilization of soy protein isolates at low pH. <i>Food Research International</i> , 2007 , 40, 101-110	7	47
216	Particle size distribution of orange juice cloud after addition of sensitized pectin. <i>Journal of Agricultural and Food Chemistry</i> , 2001 , 49, 2523-6	5.7	47
215	The application of ultrasonic spectroscopy to the study of the gelation of milk components. <i>Food Research International</i> , 2004 , 37, 557-565	7	46
214	Vegetable protein isolate-stabilized emulsions for enhanced delivery of conjugated linoleic acid in Caco-2 cells. <i>Food Hydrocolloids</i> , 2016 , 55, 144-154	10.6	45
213	Varietal differences of carbohydrates in defatted soybean flour and soy protein isolate by-products. <i>Carbohydrate Polymers</i> , 2008 , 72, 664-672	10.3	45
212	Acid induced gelation of soymilk, comparison between gels prepared with lactic acid bacteria and glucono- δ -lactone. <i>Food Chemistry</i> , 2013 , 141, 1716-21	8.5	44
211	Effect of concentration and incubation temperature on the acid induced aggregation of soymilk. <i>Food Hydrocolloids</i> , 2013 , 30, 463-469	10.6	44
210	Micellization of Beta-Carotene from Soy-Protein Stabilized Oil-in-Water Emulsions under In Vitro Conditions of Lipolysis. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2011 , 88, 1397-1407	1.8	44
209	Capsule formation by nonropy starter cultures affects the viscoelastic properties of yogurt during structure formation. <i>Journal of Dairy Science</i> , 2002 , 85, 716-20	4	44
208	Changes in WPI-Stabilized Emulsion Interfacial Properties in Relation to Lipolysis and β -Carotene Transfer During Exposure to Simulated Gastric/Duodenal Fluids of Variable Composition. <i>Food Digestion</i> , 2010 , 1, 14-27		43
207	Comparison on the effect of high-methoxyl pectin or soybean-soluble polysaccharide on the stability of sodium caseinate-stabilized oil/water emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 6270-8	5.7	41
206	Stabilizing behavior of soy soluble polysaccharide or high methoxyl pectin in soy protein isolate emulsions at low pH. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 1434-41	5.7	41
205	Characterization of the interface of an oil-in-water emulsion stabilized by milk fat globule membrane material. <i>Journal of Dairy Research</i> , 1998 , 65, 465-477	1.6	41

204	Invited review: Understanding the behavior of caseins in milk concentrates. <i>Journal of Dairy Science</i> , 2019 , 102, 4772-4782	4	40
203	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. <i>Food and Function</i> , 2014 , 5, 1160-6	6.1	39
202	Stabilization of caseinate-covered oil droplets during acidification with high methoxyl pectin. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 8600-6	5.7	39
201	Encapsulation of Tea Polyphenols in Nanoliposomes Prepared with Milk Phospholipids and Their Effect on the Viability of HT-29 Human Carcinoma Cells. <i>Food Digestion</i> , 2012 , 3, 36-45		38
200	Aggregation of casein micelles and κ -carrageenan in reconstituted skim milk. <i>Food Hydrocolloids</i> , 2008 , 22, 56-64	10.6	38
199	Microstructure and rheology of an acid-coagulated cheese (Karish) made with an exopolysaccharide-producing <i>Streptococcus thermophilus</i> strain and its exopolysaccharide non-producing genetic variant. <i>Journal of Dairy Research</i> , 2004 , 71, 116-20	1.6	38
198	Interactions of κ -Lactoglobulin and High-methoxyl Pectins in Acidified Systems. <i>Journal of Food Science</i> , 2003 , 68, 1673-1679	3.4	38
197	Effect of soy protein subunit composition and processing conditions on stability and particle size distribution of soymilk. <i>LWT - Food Science and Technology</i> , 2009 , 42, 1245-1252	5.4	37
196	Physicochemical properties of whey protein isolate stabilized oil-in-water emulsions when mixed with flaxseed gum at neutral pH. <i>Food Research International</i> , 2008 , 41, 964-972	7	37
195	Interactions of high methoxyl pectin with whey proteins at oil/water interfaces at acid pH. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 2236-41	5.7	37
194	Aggregation of soy/milk mixes during acidification. <i>Food Research International</i> , 2004 , 37, 209-215	7	37
193	Calcium release from milk concentrated by ultrafiltration and diafiltration. <i>Journal of Dairy Science</i> , 2014 , 97, 5294-302	4	36
192	In situ study of flocculation of whey protein-stabilized emulsions caused by addition of high methoxyl pectin. <i>Food Hydrocolloids</i> , 2006 , 20, 293-298	10.6	36
191	Characterization of Oil-in-Water Emulsions Prepared with Commercial Soy Protein Concentrate. <i>Journal of Food Science</i> , 2002 , 67, 2837-2842	3.4	36
190	Effect of protein supplementation on the rheological characteristics of milk permeates fermented with exopolysaccharide-producing <i>Lactococcus lactis</i> subsp. <i>cremoris</i> . <i>Food Hydrocolloids</i> , 2009 , 23, 1299-1304	10.6	35
189	Changes in the physical properties, solubility, and heat stability of milk protein concentrates prepared from partially acidified milk. <i>Journal of Dairy Science</i> , 2014 , 97, 7394-401	4	34
188	Protein Subunit Composition Effects on the Thermal Denaturation at Different Stages During the Soy Protein Isolate Processing and Gelation Profiles of Soy Protein Isolates. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2008 , 85, 581-590	1.8	34
187	Diffusing wave spectroscopy of gelling food systems: The importance of the photon transport mean free path (l^*) parameter. <i>Food Hydrocolloids</i> , 2006 , 20, 325-331	10.6	34

186	Phase behaviour, rheological properties, and microstructure of oat β -glucan-milk mixtures. <i>Food Hydrocolloids</i> , 2014 , 41, 274-280	10.6	32
185	Does ultrafiltration have a lasting effect on the physico-chemical properties of the casein micelles?. <i>Dairy Science and Technology</i> , 2011 , 91, 151-170		32
184	Heat-Induced Interactions of Whey Proteins and Casein Micelles with Different Concentrations of β -Lactalbumin and β -Lactoglobulin. <i>Journal of Agricultural and Food Chemistry</i> , 1997 , 45, 4806-4813	5.7	32
183	Interactions of soy protein fractions with high-methoxyl pectin. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 4726-35	5.7	32
182	Effect of processing on physicochemical characteristics and bioefficacy of β -Lactoglobulin-epigallocatechin-3-gallate complexes. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 8357-64	5.7	31
181	Tea polyphenols association to caseinate-stabilized oil/water interfaces. <i>Food Hydrocolloids</i> , 2015 , 51, 95-100	10.6	31
180	Buttermilk Properties in Emulsions with Soybean Oil as Affected by Fat Globule Membrane-Derived Proteins. <i>Journal of Food Science</i> , 1998 , 63, 476-480	3.4	31
179	Addition of soluble soybean polysaccharides to dairy products as a source of dietary fiber. <i>Journal of Food Science</i> , 2010 , 75, C478-84	3.4	30
178	Heat-induced changes in the ultrasonic properties of whey proteins. <i>Journal of Agricultural and Food Chemistry</i> , 2004 , 52, 4465-71	5.7	30
177	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. <i>Food Hydrocolloids</i> , 2005 , 19, 803-812	10.6	30
176	Extraction of consumer texture preferences for yogurt: Comparison of the preferred attribute elicitation method to conventional profiling. <i>Food Quality and Preference</i> , 2013 , 27, 215-222	5.8	29
175	Nonsuppressed ion chromatographic determination of total calcium in milk. <i>Journal of Dairy Science</i> , 2010 , 93, 1788-93	4	29
174	Emulsifying properties of enzyme-digested soybean soluble polysaccharide. <i>Food Hydrocolloids</i> , 2006 , 20, 1029-1038	10.6	29
173	Effect of interfacial composition on uptake of curcumin-piperine mixtures in oil in water emulsions by Caco-2 cells. <i>Food and Function</i> , 2014 , 5, 1218-23	6.1	28
172	Effect of Soy Protein Subunit Composition on the Rheological Properties of Soymilk during Acidification. <i>Food Biophysics</i> , 2011 , 6, 26-36	3.2	28
171	The ultrasonic properties of skim milk related to the release of calcium from casein micelles during acidification. <i>International Dairy Journal</i> , 2005 , 15, 1105-1112	3.5	28
170	Clarification of juice by thermolabile valencia pectinmethylsterase is accelerated by cations. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 4091-5	5.7	28
169	Interactions of chitin nanocrystals with β -Lactoglobulin at the oil-water interface, studied by drop shape tensiometry. <i>Colloids and Surfaces B: Biointerfaces</i> , 2013 , 111, 672-9	6	27

168	Rheological properties of rennet gels containing milk protein concentrates. <i>Journal of Dairy Science</i> , 2008 , 91, 959-69	4	27
167	In vitro digestion behavior of water-in-oil-in-water emulsions with gelled oil-water inner phases. <i>Food Research International</i> , 2018 , 105, 41-51	7	27
166	Studying the structure of κ -casein-depleted bovine casein micelles using electron microscopy and fluorescent polyphenols. <i>Food Hydrocolloids</i> , 2014 , 42, 171-177	10.6	26
165	Milk fat globule membrane isolate induces apoptosis in HT-29 human colon cancer cells. <i>Food and Function</i> , 2013 , 4, 222-30	6.1	26
164	Diffusing wave spectroscopy and rheological studies of rennet-induced gelation of skim milk in the presence of pectin and κ -carrageenan. <i>International Dairy Journal</i> , 2010 , 20, 328-335	3.5	26
163	Changes in the calcium cluster distribution of ultrafiltered and diafiltered fresh skim milk as observed by Small Angle Neutron Scattering. <i>Journal of Dairy Research</i> , 2011 , 78, 349-56	1.6	26
162	Short communication: separation and quantification of caseins and casein macropeptide using ion-exchange chromatography. <i>Journal of Dairy Science</i> , 2010 , 93, 893-900	4	25
161	Influence of shearing on the physical characteristics and rheological behaviour of an aqueous whey protein isolate- κ -carrageenan mixture. <i>Food Hydrocolloids</i> , 2009 , 23, 1243-1252	10.6	25
160	Clarification of Citrus Juice is Influenced by Specific Activity of Thermolabile Pectinmethylesterase and Inactive PME-Pectin Complexes. <i>Journal of Food Science</i> , 2002 , 67, 2529-2533	3.4	25
159	Vitamin D3 and phytosterols affect the properties of polyglycerol polyricinoleate (PGPR) and protein interfaces. <i>Food Hydrocolloids</i> , 2016 , 54, 278-283	10.6	24
158	Prediction of milk fatty acid content with mid-infrared spectroscopy in Canadian dairy cattle using differently distributed model development sets. <i>Journal of Dairy Science</i> , 2017 , 100, 5073-5081	4	24
157	Mucus interactions with liposomes encapsulating bioactives: Interfacial tensiometry and cellular uptake on Caco-2 and cocultures of Caco-2/HT29-MTX. <i>Food Research International</i> , 2017 , 92, 128-137	7	24
156	The impact of the concentration of casein micelles and whey protein-stabilized fat globules on the rennet-induced gelation of milk. <i>Colloids and Surfaces B: Biointerfaces</i> , 2009 , 68, 154-62	6	24
155	Study of the effect of soy proteins on the acid-induced gelation of casein micelles. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 8236-43	5.7	24
154	A peptidic fraction from milk fermented with <i>Lactobacillus helveticus</i> protects mice against Salmonella infection. <i>International Dairy Journal</i> , 2011 , 21, 607-614	3.5	23
153	κ -Carrageenan and κ -Lactoglobulin interactions visualized by atomic force microscopy. <i>Food Hydrocolloids</i> , 2004 , 18, 429-439	10.6	23
152	A comparative study of mayonnaise and italian dressing prepared with lipase-catalyzed transesterified olive oil and caprylic acid. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2001 , 78, 771-774	1.8	23
151	Metal-catalyzed oxidation of a structured lipid model emulsion. <i>Journal of Agricultural and Food Chemistry</i> , 2002 , 50, 7114-9	5.7	23

150	Invited review: Milk phospholipid vesicles, their colloidal properties, and potential as delivery vehicles for bioactive molecules. <i>Journal of Dairy Science</i> , 2017 , 100, 4213-4222	4	22
149	Colloidal properties of concentrated heated milk. <i>Soft Matter</i> , 2013 , 9, 3815	3.6	22
148	Separation of thermostable pectinmethylesterase from marsh grapefruit pulp. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 4918-23	5.7	22
147	In vitro digestion of sodium caseinate emulsions loaded with epigallocatechin gallate. <i>Food Hydrocolloids</i> , 2017 , 69, 350-358	10.6	21
146	Influence of heating treatment and membrane concentration on the formation of soluble aggregates. <i>Food Research International</i> , 2015 , 76, 309-316	7	21
145	Influence of sodium chloride on the colloidal and rennet coagulation properties of concentrated casein micelle suspensions. <i>Journal of Dairy Science</i> , 2016 , 99, 6036-6045	4	21
144	Rennet induced gelation of reconstituted milk protein concentrates: The role of calcium and soluble proteins during reconstitution. <i>International Dairy Journal</i> , 2013 , 29, 68-74	3.5	21
143	Addition of sodium caseinate to skim milk inhibits rennet-induced aggregation of casein micelles. <i>Food Hydrocolloids</i> , 2012 , 26, 405-411	10.6	21
142	Binding of curcumin to milk proteins increases after static high pressure treatment of skim milk. <i>Journal of Dairy Research</i> , 2013 , 80, 152-8	1.6	21
141	Gelation properties of casein micelles during combined renneting and bacterial fermentation: Effect of concentration by ultrafiltration. <i>International Dairy Journal</i> , 2011 , 21, 848-856	3.5	21
140	Variation in fat globule size in bovine milk and its prediction using mid-infrared spectroscopy. <i>Journal of Dairy Science</i> , 2017 , 100, 1640-1649	4	20
139	Modulation of immune function by milk fat globule membrane isolates. <i>Journal of Dairy Science</i> , 2014 , 97, 2017-26	4	20
138	Phase Behavior of Whey Protein Aggregates/ECarrageenan Mixtures: Experiment and Theory. <i>Food Biophysics</i> , 2010 , 5, 103-113	3.2	20
137	Diffusing wave spectroscopy study of the colloidal interactions occurring between casein micelles and emulsion droplets: comparison to hard-sphere behavior. <i>Langmuir</i> , 2008 , 24, 3794-800	4	20
136	Competitive adsorption of soy soluble polysaccharides in oil-in-water emulsions. <i>Food Research International</i> , 2004 , 37, 823-831	7	20
135	Physico-chemical properties of casein micelles in unheated skim milk concentrated by osmotic stressing: Interactions and changes in the composition of the serum phase. <i>Food Hydrocolloids</i> , 2014 , 34, 46-53	10.6	19
134	Changes in the physico-chemical properties of casein micelles during ultrafiltration combined with diafiltration. <i>LWT - Food Science and Technology</i> , 2014 , 59, 173-180	5.4	19
133	An International Network for Improving Health Properties of Food by Sharing our Knowledge on the Digestive Process. <i>Food Digestion</i> , 2011 , 2, 23-25		19

132	Modification to the renneting functionality of casein micelles caused by nonionic surfactants. <i>Journal of Dairy Science</i> , 2010 , 93, 506-14	4	19
131	Designing food delivery systems: challenges related to the in vitro methods employed to determine the fate of bioactives in the gut. <i>Food and Function</i> , 2016 , 7, 3319-36	6.1	19
130	Thermal stability of reconstituted milk protein concentrates: Effect of partial calcium depletion during membrane filtration. <i>Food Research International</i> , 2017 , 102, 409-418	7	18
129	Changes in the physico-chemical properties of casein micelles in the presence of sodium chloride in untreated and concentrated milk protein. <i>Dairy Science and Technology</i> , 2015 , 95, 87-99		18
128	Bovine milk fat globule membrane affects virulence expression in Escherichia coli O157:H7. <i>Journal of Dairy Science</i> , 2012 , 95, 6313-9	4	18
127	Adsorption of Soy Protein Isolate in Oil-in-Water Emulsions: Difference Between Native and Spray Dried Isolate. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2011 , 88, 1593-1602	1.8	18
126	Diffusing Wave and Ultrasonic Spectroscopy of Rennet-Induced Gelation of Milk in the Presence of High-Methoxyl Pectin. <i>Food Biophysics</i> , 2009 , 4, 249-259	3.2	18
125	Effect of milk protein composition of a model infant formula on the physicochemical properties of in vivo gastric digestates. <i>Journal of Dairy Science</i> , 2018 , 101, 2851-2861	4	17
124	Effect of partial whey protein depletion during membrane filtration on thermal stability of milk concentrates. <i>Journal of Dairy Science</i> , 2018 , 101, 8757-8766	4	17
123	A comparison of the heat stability of fresh milk protein concentrates obtained by microfiltration, ultrafiltration and diafiltration. <i>Journal of Dairy Research</i> , 2019 , 86, 347-353	1.6	17
122	Bioefficacy of Tea Catechins Associated with Milk Caseins Tested Using Different In Vitro Digestion Models. <i>Food Digestion</i> , 2014 , 5, 8-18		17
121	Change in Color and Volatile Composition of Skim Milk Processed with Pulsed Electric Field and Microfiltration Treatments or Heat Pasteurization. <i>Foods</i> , 2014 , 3, 250-268	4.9	17
120	The effect of milk fat globules on adherence and internalization of Salmonella Enteritidis to HT-29 cells. <i>Journal of Dairy Science</i> , 2012 , 95, 6937-45	4	17
119	Assessment of the effects of soy protein isolates with different protein compositions on gluten thermosetting gelation. <i>Food Research International</i> , 2010 , 43, 1684-1691	7	17
118	Phase Separation Behavior of Caseins in Milk Containing Flaxseed Gum and Carrageenan: A Light-Scattering and Ultrasonic Spectroscopy Study. <i>Food Biophysics</i> , 2010 , 5, 138-147	3.2	17
117	Nanoemulsions and acidified milk gels as a strategy for improving stability and antioxidant activity of yarrow phenolic compounds after gastrointestinal digestion. <i>Food Research International</i> , 2020 , 130, 108922	7	17
116	GELATION OF MIXTURES OF SOYMILK AND RECONSTITUTED SKIM MILK SUBJECTED TO COMBINED ACID AND RENNET. <i>Journal of Texture Studies</i> , 2012 , 43, 468-476	3.6	16
115	Influence of Cross-linked Waxy Maize Starch on the Aggregation Behavior of Casein Micelles During Acid-induced Gelation. <i>Food Biophysics</i> , 2010 , 5, 227-237	3.2	16

114	Effect of milling method on selected physical and functional properties of cowpea (<i>Vigna unguiculata</i>) paste. <i>International Journal of Food Science and Technology</i> , 2005 , 40, 525-536	3.8	16
113	Gelation of recombined soymilk and cow's milk gels: Effect of homogenization order and mode of gelation on microstructure and texture of the final matrix. <i>Food Hydrocolloids</i> , 2014 , 35, 69-77	10.6	15
112	The antiproliferative properties of the milk fat globule membrane are affected by extensive heating. <i>Dairy Science and Technology</i> , 2014 , 94, 439-453		15
111	The effect of calcium on the composition and physical properties of whey protein particles prepared using emulsification. <i>Food Chemistry</i> , 2015 , 177, 72-80	8.5	15
110	Probing the colloidal properties of skim milk using acoustic and electroacoustic spectroscopy. Effect of concentration, heating and acidification. <i>Journal of Colloid and Interface Science</i> , 2010 , 351, 493-500	9.3	15
109	Studies on the susceptibility of membrane-derived proteins to proteolysis as related to changes in their emulsifying properties. <i>Food Research International</i> , 1997 , 30, 689-697	7	15
108	Influence of heating on oil-in-water emulsions prepared with soybean soluble polysaccharide. <i>Journal of Agricultural and Food Chemistry</i> , 2007 , 55, 502-9	5.7	15
107	Interactions between Whey Protein Isolate and Soy Protein Fractions at Oil/Water Interfaces: Effects of Heat and Concentration of Protein in the Aqueous Phase. <i>Journal of Food Science</i> , 2006 , 71, E343-E349	3.4	15
106	Isolation of a phospholipid fraction from inedible egg. <i>Journal of Supercritical Fluids</i> , 2004 , 30, 303-313	4.2	15
105	Microstructure of Feta Cheese Made Using Different Cultures as Determined by Confocal Scanning Laser Microscopy. <i>Journal of Food Science</i> , 2002 , 67, 2750-2753	3.4	15
104	Colloidal properties of casein micelles suspensions as a function of pH during concentration by osmotic stressing. <i>Food Hydrocolloids</i> , 2016 , 60, 445-452	10.6	15
103	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. <i>International Dairy Journal</i> , 2010 , 20, 785-791	3.5	14
102	Whey protein aggregate formation during heating in the presence of κ -carrageenan. <i>Food Chemistry</i> , 2009 , 115, 1479-1485	8.5	14
101	Rennet-induced aggregation of homogenized milk: Impact of the presence of fat globules on the structure of casein gels. <i>Dairy Science and Technology</i> , 2010 , 90, 623-639		14
100	Investigation of interactions between two different polysaccharides with sodium caseinate-stabilized emulsions using complementary spectroscopic techniques: Diffusing wave and ultrasonic spectroscopy. <i>Food Hydrocolloids</i> , 2008 , 22, 47-55	10.6	14
99	Differential effects of lactobacilli on activation and maturation of mouse dendritic cells. <i>Beneficial Microbes</i> , 2014 , 5, 323-34	4.9	13
98	Gelation of casein micelles in κ -casein reduced milk prepared using membrane filtration. <i>Food Research International</i> , 2011 , 44, 667-671	7	13
97	Investigation of the colloidal interactions at play in combined acidification and rennet of different heat-treated milks. <i>Journal of Agricultural and Food Chemistry</i> , 2010 , 58, 4915-22	5.7	13

96	A diffusing wave spectroscopy study of the dynamics of interactions between high methoxyl pectin and sodium caseinate emulsions during acidification. <i>Colloids and Surfaces B: Biointerfaces</i> , 2007 , 59, 164-70	6	13
95	Design future foods using plant protein blends for best nutritional and technological functionality. <i>Trends in Food Science and Technology</i> , 2021 , 113, 139-150	15.3	13
94	Water status and dynamics of high-moisture Mozzarella cheese as affected by frozen and refrigerated storage. <i>Food Research International</i> , 2020 , 137, 109415	7	12
93	Heating of Milk Before or After Homogenization Changes its Coagulation Behaviour During Acidification. <i>Food Biophysics</i> , 2013 , 8, 81-89	3.2	12
92	Short communication: isolation of a whey fraction rich in β -lactalbumin from skim milk using tangential flow ultrafiltration. <i>Journal of Dairy Science</i> , 2012 , 95, 5604-7	4	12
91	Acid coagulation behavior of homogenized milk: effect of interacting and non-interacting droplets observed by rheology and diffusing wave spectroscopy. <i>Dairy Science and Technology</i> , 2011 , 91, 185-201		12
90	Changes in Colloidal Properties of Oil in Water Emulsions Stabilized with Sodium Caseinate Observed by Acoustic and Electroacoustic Spectroscopy. <i>Food Biophysics</i> , 2011 , 6, 534-542	3.2	12
89	Interactions between flaxseed gums and WPI-stabilized emulsion droplets assessed in situ using diffusing wave spectroscopy. <i>Colloids and Surfaces B: Biointerfaces</i> , 2009 , 68, 145-53	6	12
88	Composition, Applications, Fractionation, Technological and Nutritional Significance of Milk Fat Globule Membrane Material 2006 , 213-244		12
87	Pulsed electric field processing preserves the antiproliferative activity of the milk fat globule membrane on colon carcinoma cells. <i>Journal of Dairy Science</i> , 2015 , 98, 2867-74	4	11
86	Complex formation of blueberry (<i>Vaccinium angustifolium</i>) anthocyanins during freeze-drying and its influence on their biological activity. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 2935-46	5.7	11
85	Complexation of high methoxyl pectin with ethanol desolvated whey protein nanoparticles: physico-chemical properties and encapsulation behaviour. <i>Food and Function</i> , 2012 , 3, 859-66	6.1	11
84	Influence of the emulsion droplet type on the rheological characteristics and microstructure of rennet gels from reconstituted milk. <i>Journal of Dairy Research</i> , 2009 , 76, 349-55	1.6	11
83	Sodium caseinate-stabilized fat globules inhibition of the rennet-induced gelation of casein micelles studied by Diffusing Wave Spectroscopy. <i>Food Hydrocolloids</i> , 2009 , 23, 1134-1138	10.6	11
82	Characterization of beta-lactoglobulin A gelation in the presence of sodium caprate by ultrasound spectroscopy and electron microscopy. <i>Biomacromolecules</i> , 2007 , 8, 2542-8	6.9	11
81	Interfacial dilational properties of tea polyphenols and milk proteins with gut epithelia and the role of mucus in nutrient adsorption. <i>Food and Function</i> , 2015 , 6, 3642-51	6.1	10
80	Impact of Structure Modification on Texture of a Soymilk and Cow's Milk Gel Assessed Using the Napping Procedure. <i>Journal of Texture Studies</i> , 2013 , 44, 238-246	3.6	10
79	Probing protein conformations at the oil droplet-water interface using single-molecule force spectroscopy. <i>Soft Matter</i> , 2011 , 7, 10274	3.6	10

78	Rheological study of the effect of shearing process and Carrageenan concentration on the formation of whey protein microgels at pH 7. <i>Journal of Food Engineering</i> , 2009 , 95, 254-263	6	10
77	Protein recovery in soymilk and various soluble fractions as a function of genotype differences, changes during heating, and homogenization. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 10893-900	5.7	10
76	Juice Clarification by Thermostable Fractions of Marsh Grapefruit Pectinmethylesterase. <i>Journal of Food Science</i> , 2002 , 67, 1668-1671	3.4	10
75	Selection of Streptococcus thermophilus strains able to produce exopolysaccharides in milk. <i>International Journal of Dairy Technology</i> , 2016 , 69, 569-575	3.7	10
74	Short communication: Serum composition of milk subjected to re-equilibration by dialysis at different temperatures, after pH adjustments. <i>Journal of Dairy Science</i> , 2016 , 99, 2588-2593	4	10
73	Sodium caseinate stabilized emulsions as a delivery system for epigallocatechin-gallate: Bioaccessibility, anti-proliferative activity and intestinal absorption. <i>Journal of Functional Foods</i> , 2018 , 44, 166-172	5.1	9
72	Short communication: Variation of total immunoglobulin G and Lactoglobulin concentrations in colostrum and milk from Canadian Holsteins classified as high, average, or low immune responders. <i>Journal of Dairy Science</i> , 2016 , 99, 2358-2363	4	9
71	Selenized milk casein in the diet of BALB/c nude mice reduces growth of intramammary MCF-7 tumors. <i>BMC Cancer</i> , 2013 , 13, 492	4.8	9
70	Rennet-induced aggregation of milk containing homogenized fat globules. Effect of interacting and non-interacting fat globules observed using diffusing wave spectroscopy. <i>International Dairy Journal</i> , 2011 , 21, 679-684	3.5	9
69	Characterization of lactoferrin oil-in-water emulsions and their stability in recombined milk. <i>Journal of Dairy Research</i> , 2010 , 77, 445-51	1.6	9
68	The Colloidal Behavior of Pectin Containing Water in Oil Emulsions as a Function of Emulsifier Concentration. <i>Food Biophysics</i> , 2015 , 10, 57-65	3.2	8
67	Concentration of hepatitis A virus in milk using protamine-coated iron oxide (FeO) magnetic nanoparticles. <i>Food Microbiology</i> , 2019 , 84, 103236	6	8
66	Production and functional properties of micellar casein/Carrageenan aggregates. <i>International Dairy Journal</i> , 2008 , 18, 64-71	3.5	8
65	Effect of frozen and refrigerated storage on proteolysis and physicochemical properties of high-moisture citric mozzarella cheese. <i>Journal of Dairy Science</i> , 2020 , 103, 7775-7790	4	8
64	In vitro uptake and immune functionality of digested Rosemary extract delivered through food grade vehicles. <i>Food Research International</i> , 2017 , 97, 71-77	7	7
63	Dynamics of Phase Separation in Oat β -glucan/Milk Mixtures Studied with Ultrasonic and Diffusing Wave Spectroscopy. <i>Food Biophysics</i> , 2015 , 10, 66-75	3.2	7
62	Partial calcium depletion during membrane filtration affects gelation of reconstituted milk protein concentrates. <i>Journal of Dairy Science</i> , 2015 , 98, 8454-63	4	7
61	Rennet-induced gelation of concentrated milk in the presence of sodium caseinate: differences between milk concentration using ultrafiltration and osmotic stressing. <i>Journal of Dairy Science</i> , 2015 , 98, 27-36	4	7

60	Effect of calcium chelators on heat stability and heat-induced changes of milk microfiltered concentrates. <i>International Dairy Journal</i> , 2018 , 82, 4-10	3.5	7
59	In vitro screening of mare's milk antimicrobial effect and antiproliferative activity. <i>FEMS Microbiology Letters</i> , 2016 , 363, fmv234	2.9	7
58	Enzymatic Coagulation of Milk 2016 , 287-307		7
57	Acid induced gelation behavior of skim milk concentrated by membrane filtration. <i>Journal of Texture Studies</i> , 2020 , 51, 101-110	3.6	7
56	Physico-Chemical Characterization of Soymilk Particles as a Function of Their Volume Fraction: Comparison with Theoretical Systems. <i>Food Biophysics</i> , 2012 , 7, 244-257	3.2	7
55	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. <i>Journal of Food Biochemistry</i> , 2020 , 44, e13104	3.3	7
54	Protein matrices ensure safe and functional delivery of rosmarinic acid from marjoram (<i>Origanum majorana</i>) extracts. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 2629-2635	4.3	7
53	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. <i>Food and Function</i> , 2021 , 12, 8747-8759	6.1	7
52	Applicability of Confocal Raman Microscopy to Observe Microstructural Modifications of Cream Cheeses as Influenced by Freezing. <i>Foods</i> , 2020 , 9,	4.9	6
51	<i>Lactococcus lactis</i> subsp. <i>cremoris</i> strain JFR1 attenuates <i>Salmonella</i> adhesion to human intestinal cells in vitro. <i>Food Research International</i> , 2016 , 90, 147-153	7	6
50	Short communication: Determination of the whey protein index in milk protein concentrates. <i>Journal of Dairy Science</i> , 2019 , 102, 7760-7764	4	6
49	Short communication: determination of inulin in milk using high-performance liquid chromatography with evaporative light scattering detection. <i>Journal of Dairy Science</i> , 2011 , 94, 3316-21	4	6
48	The Effect of Shear Rate on the Molecular Mass Distribution of Heat-Induced Aggregates of Mixtures Containing Whey Proteins and κ -Carrageenan. <i>Food Biophysics</i> , 2009 , 4, 13-22	3.2	6
47	Real-Time Determination of Structural Changes of Sodium Caseinate-Stabilized Emulsions Containing Pectin Using High Resolution Ultrasonic Spectroscopy. <i>Food Biophysics</i> , 2007 , 2, 67-75	3.2	6
46	Dairy-derived ingredients 2009 ,		6
45	Spectroscopic methods to determine in situ changes in dairy systems Ultrasonic and light scattering. <i>Dairy Science and Technology</i> , 2007 , 87, 435-442		6
44	Acid induced destabilization of emulsions prepared with sodium caseinate-pigallocatechin-gallate complexes. <i>Food Hydrocolloids</i> , 2016 , 61, 113-118	10.6	6
43	A semi dynamic digestion study of milk protein concentrate dispersions structured with different polysaccharides. <i>Current Research in Food Science</i> , 2021 , 4, 250-261	5.6	6

42	Addition of glycerol to lactating cow diets stimulates dry matter intake and milk protein yield to a greater extent than addition of corn grain. <i>Journal of Dairy Science</i> , 2017 , 100, 6139-6150	4	5
41	A Better Understanding of the Factors Affecting In vitro Lipolysis Using Static Mono-compartmental Models. <i>Food Digestion</i> , 2015 , 6, 10		5
40	Effect of fermented milk from <i>Lactococcus lactis</i> ssp. <i>cremoris</i> strain JFR1 on <i>Salmonella</i> invasion of intestinal epithelial cells. <i>Journal of Dairy Science</i> , 2019 , 102, 6802-6819	4	5
39	MULTIFACTORIAL STUDY OF HAZE FORMATION IN MODEL WINE SYSTEMS. <i>Journal of Food Quality</i> , 2002 , 25, 91-105	2.7	5
38	Freezing as a solution to preserve the quality of dairy products: the case of milk, curds and cheese. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 61, 3340-3360	11.5	5
37	Heritabilities of measured and mid-infrared predicted milk fat globule size, milk fat and protein percentages, and their genetic correlations. <i>Journal of Dairy Science</i> , 2017 , 100, 3735-3741	4	4
36	Effect of milk protein composition and amount of κ -casein on growth performance, gut hormones, and inflammatory cytokines in an in vivo piglet model. <i>Journal of Dairy Science</i> , 2019 , 102, 8604-8613	4	4
35	On line diffusing wave spectroscopy during rheological measurements: A new instrumental setup to measure colloidal instability and structure formation in situ. <i>Food Research International</i> , 2013 , 54, 367-372	7	4
34	Rennet coagulation properties of milk in the presence of oil droplets stabilised by a combination of sodium caseinate and whey protein isolate. <i>Dairy Science and Technology</i> , 2011 , 91, 719-737		4
33	κ -Casein aids in the formation of a sodium caprate-induced κ -lactoglobulin B gel. <i>Colloids and Surfaces B: Biointerfaces</i> , 2011 , 84, 442-6	6	4
32	OPTIMIZING STABILITY OF ORANGE JUICE FORTIFIED WITH WHEY PROTEIN AT LOW pH VALUES. <i>Journal of Food Quality</i> , 2003 , 26, 337-352	2.7	4
31	Role of cations in the catalysis of thermostable pectinmethylesterase extracted from Marsh grapefruit pulp. <i>Journal of Agricultural and Food Chemistry</i> , 2000 , 48, 3238-44	5.7	4
30	Gut Microbiome and Degradation Product Formation during Biodegradation of Expanded Polystyrene by Mealworm Larvae under Different Feeding Strategies.. <i>Molecules</i> , 2021 , 26,	4.8	4
29	Effects of pH-modification on the rennet coagulation of concentrated casein micelles suspensions. <i>Food Chemistry</i> , 2020 , 316, 126199	8.5	3
28	Changes in particle size, calcium and phosphate solubilization, and microstructure of rehydrated milk protein concentrates, prepared from partially acidified milk. <i>Dairy Science and Technology</i> , 2016 , 96, 329-343		3
27	Phenotypic investigation of fine milk components in bovine milk and their prediction using mid-infrared spectroscopy. <i>Canadian Journal of Animal Science</i> , 2019 , 99, 218-227	0.9	3
26	Combined acid- and rennet-induced gelation of a mixed soya milk flow\$ milk system. <i>International Journal of Food Science and Technology</i> , 2013 , 48, n/a-n/a	3.8	3
25	Soy Protein Functionality: Emulsion and Gels 2011 , 543-551		3

24	Heat stability of aggregated particles of casein micelles and kappa-carrageenan. <i>Journal of Food Science</i> , 2010 , 75, C433-8	3.4	3
23	Molecular understanding of the interaction of dairy proteins with other food biopolymers 2009 , 371-393		3
22	RuBisCO from alfalfa thylakoid subunits preservation through sodium sulfite addition and reduced solubility after acid precipitation followed by freeze-drying. <i>LWT - Food Science and Technology</i> , 2022 , 154, 112682	5.4	3
21	Downregulation of Salmonella Virulence Gene Expression During Invasion of Epithelial Cells Treated with Lactococcus lactis subsp. cremoris JFR1 Requires OppA. <i>Probiotics and Antimicrobial Proteins</i> , 2020 , 12, 577-588	5.5	3
20	Pectin nanoemulsions in multiple emulsions: Stability and encapsulation efficiency. <i>Food Research International</i> , 2021 , 139, 109950	7	3
19	Delivery of Curcumin Using Skim Milk or Oil in Water Emulsions: Effect of the Matrices on Cellular Uptake. <i>Journal of Oleo Science</i> , 2018 , 67, 641-649	1.6	3
18	Molecular details of the formation of soluble aggregates during ultrafiltration or microfiltration combined with diafiltration of skim milk. <i>Food Hydrocolloids</i> , 2021 , 107244	10.6	3
17	Effect of protein composition of a model dairy matrix containing various levels of beta-casein on the structure and anti-inflammatory activity of in vitro digestates. <i>Food and Function</i> , 2019 , 10, 1870-1879	6.1	2
16	Functional Properties of Food Proteins 2015 , 47-73		2
15	Dairy Materials as Delivery Tools for Bioactive Components in Dairy Platforms 2014 , 465-488		2
14	Milk Lipids Buttermilk and Milk Fat Globule Membrane Fractions 2011 , 691-697		2
13	Food proteins: processing solutions and challenges. <i>Current Opinion in Food Science</i> , 2020 , 35, 49-53	9.8	2
12	Plant-dairy protein blends: gelation behaviour in a filled particle matrix. <i>Food Structure</i> , 2021 , 29, 100198	4.3	2
11	Diafiltration affects the gelation properties of concentrated casein micelle suspensions obtained by filtration. <i>Journal of Dairy Research</i> , 2020 , 87, 248-254	1.6	1
10	MILK PHOSPHOLIPIDS: A NANOCARRIER SYSTEM FOR DELIVERY OF BIOACTIVE COMPOUNDS 2012 , 53-68		1
9	Efficient capturing and sensitive detection of hepatitis A virus from solid foods (green onion, strawberry, and mussel) using protamine-coated iron oxide (FeO) magnetic nanoparticles and real-time RT-PCR. <i>Food Microbiology</i> , 2022 , 102, 103921	6	1
8	Q396 Genetic variation of predicted milk fatty acids groups in Canadian Holsteins. <i>Journal of Animal Science</i> , 2016 , 94, 192-192	0.7	1
7	Time-dependent aggregation of casein micelle concentrates. <i>Journal of Dairy Science</i> , 2021 , 104, 92-101	4	1

- 6 Cellular lipids and protein alteration during biodegradation of expanded polystyrene by mealworm larvae under different feeding conditions.. *Chemosphere*, **2022**, 134420 8.4 1
- 5 Kinetic aspects of casein micelle cross-linking by transglutaminase at different volume fractions. *Food Hydrocolloids*, **2022**, 128, 107603 10.6 1
- 4 The use of advanced spectroscopic techniques to understand texture in dairy foods **2014**, 378-401
- 3 Real Time Monitoring of Interactions in Oil-in-Water Emulsions: Diffusing Wave and Ultrasonic Spectroscopy. *ACS Symposium Series*, **2009**, 157-168 0.4
- 2 Pasteurization Affects Aggregation of Acidified Milk Dispersions and Pectin. *ACS Symposium Series*, **2006**, 115-122 0.4
- 1 Soy Protein Functionality: Emulsion and Gels **2011**, 577-585