Milena Corredig

List of Publications by Year in Descending Order

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	RuBisCO from alfalfa □hative subunits preservation through sodium sulfite addition and reduced solubility after acid precipitation followed by freeze-drying. *LWT - Food Science and Technology*, **2022**, 154, 112682	5.4	3
274	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. *Food Microbiology*, **2022**, 102, 103921	6	1
273	Cellular lipids and protein alteration during biodegradation of expanded polystyrene by mealworm larvae under different feeding conditions.. *Chemosphere*, **2022**, 134420	8.4	1
272	Kinetic aspects of casein micelle cross-linking by transglutaminase at different volume fractions. *Food Hydrocolloids*, **2022**, 128, 107603	10.6	1
271	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	11.5	5
270	Plant-dairy protein blends: gelation behaviour in a filled particle matrix. *Food Structure*, **2021**, 29, 100198	4.3	2
269	Design future foods using plant protein blends for best nutritional and technological functionality. *Trends in Food Science and Technology*, **2021**, 113, 139-150	15.3	13
268	Time-dependent aggregation of casein micelle concentrates. *Journal of Dairy Science*, **2021**, 104, 92-101	4	1
267	Pectin nanoemulsions in multiple emulsions: Stability and encapsulation efficiency. *Food Research International*, **2021**, 139, 109950	7	3
266	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	6.1	7
265	A semi dynamic digestion study of milk protein concentrate dispersions structured with different polysaccharides. *Current Research in Food Science*, **2021**, 4, 250-261	5.6	6
264	Molecular details of the formation of soluble aggregates during ultrafiltration or microfiltration combined with diafiltration of skim milk. *Food Hydrocolloids*, **2021**, 107244	10.6	3
263	Gut Microbiome and Degradation Product Formation during Biodegradation of Expanded Polystyrene by Mealworm Larvae under Different Feeding Strategies.. *Molecules*, **2021**, 26,	4.8	4
262	Diafiltration affects the gelation properties of concentrated casein micelle suspensions obtained by filtration. *Journal of Dairy Research*, **2020**, 87, 248-254	1.6	1
261	Applicability of Confocal Raman Microscopy to Observe Microstructural Modifications of Cream Cheeses as Influenced by Freezing. *Foods*, **2020**, 9,	4.9	6
260	Water status and dynamics of high-moisture Mozzarella cheese as affected by frozen and refrigerated storage. *Food Research International*, **2020**, 137, 109415	7	12
259	Effects of pH-modification on the rennet coagulation of concentrated casein micelles suspensions. *Food Chemistry*, **2020**, 316, 126199	8.5	3

258	Acid induced gelation behavior of skim milk concentrated by membrane filtration. *Journal of Texture Studies*, **2020**, 51, 101-110	3.6	7
257	Food proteins: processing solutions and challenges. *Current Opinion in Food Science*, **2020**, 35, 49-53	9.8	2
256	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	7	17
255	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	3.3	7
254	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	4	8
253	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	5.5	3
252	Invited review: Understanding the behavior of caseins in milk concentrates. *Journal of Dairy Science*, **2019**, 102, 4772-4782	4	40
251	INFOGEST static in vitro simulation of gastrointestinal food digestion. *Nature Protocols*, **2019**, 14, 991-1014	13.8	706
250	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. *Food and Function*, **2019**, 10, 1870-1879	6.1	2
249	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	0.9	3
248	Effect of milk protein composition and amount of □-casein on growth performance, gut hormones, and inflammatory cytokines in an in vivo piglet model. *Journal of Dairy Science*, **2019**, 102, 8604-8613	4	4
247	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	1.6	17
246	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	4	5
245	Short communication: Determination of the whey protein index in milk protein concentrates. *Journal of Dairy Science*, **2019**, 102, 7760-7764	4	6
244	Concentration of hepatitis A virus in milk using protamine-coated iron oxide (FeO) magnetic nanoparticles. *Food Microbiology*, **2019**, 84, 103236	6	8
243	Protein matrices ensure safe and functional delivery of rosmarinic acid from marjoram (Origanum majorana) extracts. *Journal of the Science of Food and Agriculture*, **2019**, 99, 2629-2635	4.3	7
242	Effect of calcium chelators on heat stability and heat-induced changes of milk microfiltered concentrates. *International Dairy Journal*, **2018**, 82, 4-10	3.5	7
241	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	5.1	9

240	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	4	17
239	Effect of partial whey protein depletion during membrane filtration on thermal stability of milk concentrates. *Journal of Dairy Science*, **2018**, 101, 8757-8766	4	17
238	In vitro digestion behavior of water-in-oil-in-water emulsions with gelled oil-water inner phases. *Food Research International*, **2018**, 105, 41-51	7	27
237	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	1.6	3
236	Variation in fat globule size in bovine milk and its prediction using mid-infrared spectroscopy. *Journal of Dairy Science*, **2017**, 100, 1640-1649	4	20
235	In vitro digestion of sodium caseinate emulsions loaded with epigallocatechin gallate. *Food Hydrocolloids*, **2017**, 69, 350-358	10.6	21
234	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	4	24
233	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	4	5
232	In vitro uptake and immune functionality of digested Rosemary extract delivered through food grade vehicles. *Food Research International*, **2017**, 97, 71-77	7	7
231	Invited review: Milk phospholipid vesicles, their colloidal properties, and potential as delivery vehicles for bioactive molecules. *Journal of Dairy Science*, **2017**, 100, 4213-4222	4	22
230	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	4	4
229	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	7	24
228	Thermal stability of reconstituted milk protein concentrates: Effect of partial calcium depletion during membrane filtration. *Food Research International*, **2017**, 102, 409-418	7	18
227	Effect of hydrocolloid type on texture of pureed carrots: Rheological and sensory measures. *Food Hydrocolloids*, **2017**, 63, 478-487	10.6	54
226	Vitamin D3 and phytosterols affect the properties of polyglycerol polyricinoleate (PGPR) and protein interfaces. *Food Hydrocolloids*, **2016**, 54, 278-283	10.6	24
225	Lactococcus lactis subsp. cremoris strain JFR1 attenuates Salmonella adhesion to human intestinal cells in vitro. *Food Research International*, **2016**, 90, 147-153	7	6
224	Influence of sodium chloride on the colloidal and rennet coagulation properties of concentrated casein micelle suspensions. *Journal of Dairy Science*, **2016**, 99, 6036-6045	4	21
223	Short communication: Variation of total immunoglobulin G and β-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	4	9

222	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		3
221	In vitro screening of mare's milk antimicrobial effect and antiproliverative activity. *FEMS Microbiology Letters*, **2016**, 363, fnv234	2.9	7
220	Vegetable protein isolate-stabilized emulsions for enhanced delivery of conjugated linoleic acid in Caco-2 cells. *Food Hydrocolloids*, **2016**, 55, 144-154	10.6	45
219	Enzymatic Coagulation of Milk **2016**, 287-307		7
218	0396 Genetic variation of predicted milk fatty acids groups in Canadian Holsteins. *Journal of Animal Science*, **2016**, 94, 192-192	0.7	1
217	Selection of Streptococcus thermophilus strains able to produce exopolysaccharides in milk. *International Journal of Dairy Technology*, **2016**, 69, 569-575	3.7	10
216	Acid induced destabilization of emulsions prepared with sodium caseinate–epigallocatechin-gallate complexes. *Food Hydrocolloids*, **2016**, 61, 113-118	10.6	6
215	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	4	10
214	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, 3319-36	6.1	19
213	Colloidal properties of casein micelles suspensions as a function of pH during concentration by osmotic stressing. *Food Hydrocolloids*, **2016**, 60, 445-452	10.6	15
212	Effects of the amount and type of fatty acids present in millets on their in vitro starch digestibility and expected glycemic index (eGI). *Journal of Cereal Science*, **2015**, 64, 76-81	3.8	63
211	Influence of heating treatment and membrane concentration on the formation of soluble aggregates. *Food Research International*, **2015**, 76, 309-316	7	21
210	Pulsed electric field processing preserves the antiproliferative activity of the milk fat globule membrane on colon carcinoma cells. *Journal of Dairy Science*, **2015**, 98, 2867-74	4	11
209	Dynamics of Phase Separation in Oat β-glucan/Milk Mixtures Studied with Ultrasonic and Diffusing Wave Spectroscopy. *Food Biophysics*, **2015**, 10, 66-75	3.2	7
208	A Better Understanding of the Factors Affecting In vitro Lipolysis Using Static Mono-compartmental Models. *Food Digestion*, **2015**, 6, 10		5
207	Complex formation of blueberry (Vaccinium angustifolium) anthocyanins during freeze-drying and its influence on their biological activity. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 2935-46	5.7	11
206	Partial calcium depletion during membrane filtration affects gelation of reconstituted milk protein concentrates. *Journal of Dairy Science*, **2015**, 98, 8454-63	4	7
205	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, 3642-51	6.1	10

204	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	4	7
203	The Colloidal Behavior of Pectin Containing Water in Oil Emulsions as a Function of Emulsifier Concentration. *Food Biophysics*, **2015**, 10, 57-65	3.2	8
202	Tea polyphenols association to caseinate-stabilized oil–water interfaces. *Food Hydrocolloids*, **2015**, 51, 95-100	10.6	31
201	Functional Properties of Food Proteins **2015**, 47-73		2
200	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		18
199	The effect of calcium on the composition and physical properties of whey protein particles prepared using emulsification. *Food Chemistry*, **2015**, 177, 72-80	8.5	15
198	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. *Food Hydrocolloids*, **2014**, 35, 69-77	10.6	15
197	A standardised static in vitro digestion method suitable for food - an international consensus. *Food and Function*, **2014**, 5, 1113-24	6.1	2421
196	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, 1160-6	6.1	39
195	Effect of interfacial composition on uptake of curcumin-piperine mixtures in oil in water emulsions by Caco-2 cells. *Food and Function*, **2014**, 5, 1218-23	6.1	28
194	Calcium release from milk concentrated by ultrafiltration and diafiltration. *Journal of Dairy Science*, **2014**, 97, 5294-302	4	36
193	Differential effects of lactobacilli on activation and maturation of mouse dendritic cells. *Beneficial Microbes*, **2014**, 5, 323-34	4.9	13
192	Bioefficacy of Tea Catechins Associated with Milk Caseins Tested Using Different In Vitro Digestion Models. *Food Digestion*, **2014**, 5, 8-18		17
191	The antiproliferative properties of the milk fat globule membrane are affected by extensive heating. *Dairy Science and Technology*, **2014**, 94, 439-453		15
190	Effect of processing on physicochemical characteristics and bioefficacy of lactoglobulin-epigallocatechin-3-gallate complexes. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 8357-64	5.7	31
189	Physico-chemical properties of casein micelles in unheated skim milk concentrated by osmotic stressing: Interactions and changes in the composition of the serum phase. *Food Hydrocolloids*, **2014**, 34, 46-53	10.6	19
188	Studying the structure of casein-depleted bovine casein micelles using electron microscopy and fluorescent polyphenols. *Food Hydrocolloids*, **2014**, 42, 171-177	10.6	26
187	Stability and biological activity of wild blueberry (Vaccinium angustifolium) polyphenols during simulated in vitro gastrointestinal digestion. *Food Chemistry*, **2014**, 165, 522-31	8.5	190

186	Phase behaviour, rheological properties, and microstructure of oat -glucan-milk mixtures. *Food Hydrocolloids*, **2014**, 41, 274-280	10.6	32
185	Antiproliferative activity of tea catechins associated with casein micelles, using HT29 colon cancer cells. *Journal of Dairy Science*, **2014**, 97, 672-8	4	63
184	Changes in the physico-chemical properties of casein micelles during ultrafiltration combined with diafiltration. *LWT - Food Science and Technology*, **2014**, 59, 173-180	5.4	19
183	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	4.9	17
182	The use of advanced spectroscopic techniques to understand texture in dairy foods **2014**, 378-401		
181	Dairy Materials as Delivery Tools for Bioactive Components in Dairy Platforms **2014**, 465-488		2
180	Changes in the physical properties, solubility, and heat stability of milk protein concentrates prepared from partially acidified milk. *Journal of Dairy Science*, **2014**, 97, 7394-401	4	34
179	Interactions between polyglycerol polyricinoleate (PGPR) and pectins at the oil–water interface and their influence on the stability of water-in-oil emulsions. *Food Hydrocolloids*, **2014**, 34, 154-160	10.6	47
178	Modulation of immune function by milk fat globule membrane isolates. *Journal of Dairy Science*, **2014**, 97, 2017-26	4	20
177	Interactions between tea catechins and casein micelles and their impact on renneting functionality. *Food Chemistry*, **2014**, 143, 27-32	8.5	82
176	Utilization of solid lipid nanoparticles for enhanced delivery of curcumin in cocultures of HT29-MTX and Caco-2 cells. *Food and Function*, **2013**, 4, 1410-9	6.1	67
175	Heating of Milk Before or After Homogenization Changes its Coagulation Behaviour During Acidification. *Food Biophysics*, **2013**, 8, 81-89	3.2	12
174	Interactions of chitin nanocrystals with -lactoglobulin at the oil-water interface, studied by drop shape tensiometry. *Colloids and Surfaces B: Biointerfaces*, **2013**, 111, 672-9	6	27
173	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	7	4
172	Milk fat globule membrane isolate induces apoptosis in HT-29 human colon cancer cells. *Food and Function*, **2013**, 4, 222-30	6.1	26
171	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	5.8	29
170	Acid induced gelation of soymilk, comparison between gels prepared with lactic acid bacteria and glucono-lactone. *Food Chemistry*, **2013**, 141, 1716-21	8.5	44
169	Rennet induced gelation of reconstituted milk protein concentrates: The role of calcium and soluble proteins during reconstitution. *International Dairy Journal*, **2013**, 29, 68-74	3.5	21

168	Colloidal properties of concentrated heated milk. *Soft Matter*, **2013**, 9, 3815	3.6	22
167	Impact of Structure Modification on Texture of a Soymilk and Cow's Milk Gel Assessed Using the Napping Procedure. *Journal of Texture Studies*, **2013**, 44, 238-246	3.6	10
166	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, 3242-51	5.7	48
165	Effect of concentration and incubation temperature on the acid induced aggregation of soymilk. *Food Hydrocolloids*, **2013**, 30, 463-469	10.6	44
164	Combined acid- and rennet-induced gelation of a mixed soya milk–cow's milk system. *International Journal of Food Science and Technology*, **2013**, 48, n/a-n/a	3.8	3
163	Binding of curcumin to milk proteins increases after static high pressure treatment of skim milk. *Journal of Dairy Research*, **2013**, 80, 152-8	1.6	21
162	Selenized milk casein in the diet of BALB/c nude mice reduces growth of intramammary MCF-7 tumors. *BMC Cancer*, **2013**, 13, 492	4.8	9
161	GELATION OF MIXTURES OF SOYMILK AND RECONSTITUTED SKIM MILK SUBJECTED TO COMBINED ACID AND RENNET. *Journal of Texture Studies*, **2012**, 43, 468-476	3.6	16
160	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	4	55
159	The structure of the casein micelle of milk and its changes during processing. *Annual Review of Food Science and Technology*, **2012**, 3, 449-67	14.7	336
158	Structural changes imposed on whey proteins by UV irradiation in a continuous UV light reactor. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 6204-9	5.7	63
157	Incorporation of phytosterols in soy phospholipids nanoliposomes: Encapsulation efficiency and stability. *LWT - Food Science and Technology*, **2012**, 47, 427-436	5.4	61
156	Zinc incorporation capacity of whey protein nanoparticles prepared with desolvation with ethanol. *Food Chemistry*, **2012**, 135, 770-4	8.5	51
155	Short communication: isolation of a whey fraction rich in α-lactalbumin from skim milk using tangential flow ultrafiltration. *Journal of Dairy Science*, **2012**, 95, 5604-7	4	12
154	Bovine milk fat globule membrane affects virulence expression in Escherichia coli O157:H7. *Journal of Dairy Science*, **2012**, 95, 6313-9	4	18
153	The effect of milk fat globules on adherence and internalization of Salmonella Enteritidis to HT-29 cells. *Journal of Dairy Science*, **2012**, 95, 6937-45	4	17
152	Physico-Chemical Characterization of Soymilk Particles as a Function of Their Volume Fraction: Comparison with Theoretical Systems. *Food Biophysics*, **2012**, 7, 244-257	3.2	7
151	Complexation of high methoxyl pectin with ethanol desolvated whey protein nanoparticles: physico-chemical properties and encapsulation behaviour. *Food and Function*, **2012**, 3, 859-66	6.1	11

150	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		38
149	MILK PHOSPHOLIPIDS: A NANOCARRIER SYSTEM FOR DELIVERY OF BIOACTIVE COMPOUNDS **2012**, 53-68		1
148	Encapsulation of ascorbic acid in liposomes prepared with milk fat globule membrane-derived phospholipids. *Dairy Science and Technology*, **2012**, 92, 353-366		50
147	Heating of milk alters the binding of curcumin to casein micelles. A fluorescence spectroscopy study. *Food Chemistry*, **2012**, 132, 1143-1149	8.5	123
146	Addition of sodium caseinate to skim milk inhibits rennet-induced aggregation of casein micelles. *Food Hydrocolloids*, **2012**, 26, 405-411	10.6	21
145	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	10.6	67
144	Whey protein nanoparticles prepared with desolvation with ethanol: Characterization, thermal stability and interfacial behavior. *Food Hydrocolloids*, **2012**, 29, 258-264	10.6	65
143	Structural changes of soy proteins at the oil-water interface studied by fluorescence spectroscopy. *Colloids and Surfaces B: Biointerfaces*, **2012**, 93, 41-8	6	85
142	Soy Protein Functionality: Emulsion and Gels **2011**, 543-551		3
141	Milk Lipids | Buttermilk and Milk Fat Globule Membrane Fractions **2011**, 691-697		2
140	Gelation of casein micelles in κ-casein reduced milk prepared using membrane filtration. *Food Research International*, **2011**, 44, 667-671	7	13
139	Coagulation properties of ultrafiltered milk retentates measured using rheology and diffusing wave spectroscopy. *Food Research International*, **2011**, 44, 951-956	7	53
138	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	3.5	9
137	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	3.5	54
136	A peptidic fraction from milk fermented with Lactobacillus helveticus protects mice against Salmonella infection. *International Dairy Journal*, **2011**, 21, 607-614	3.5	23
135	Gelation properties of casein micelles during combined renneting and bacterial fermentation: Effect of concentration by ultrafiltration. *International Dairy Journal*, **2011**, 21, 848-856	3.5	21
134	Short communication: determination of inulin in milk using high-performance liquid chromatography with evaporative light scattering detection. *Journal of Dairy Science*, **2011**, 94, 3316-21	4	6
133	Denaturation of soy proteins in solution and at the oil–water interface: A fluorescence study. *Food Hydrocolloids*, **2011**, 25, 620-626	10.6	47

132	Polysaccharide–protein interactions in dairy matrices, control and design of structures. *Food Hydrocolloids*, **2011**, 25, 1833-1841	10.6	137
131	Does ultrafiltration have a lasting effect on the physico-chemical properties of the casein micelles?. *Dairy Science and Technology*, **2011**, 91, 151-170		32
130	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		12
129	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		4
128	An International Network for Improving Health Properties of Food by Sharing our Knowledge on the Digestive Process. *Food Digestion*, **2011**, 2, 23-25		19
127	Effect of Soy Protein Subunit Composition on the Rheological Properties of Soymilk during Acidification. *Food Biophysics*, **2011**, 6, 26-36	3.2	28
126	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	3.2	12
125	Micellization of Beta-Carotene from Soy-Protein Stabilized Oil-in-Water Emulsions under In Vitro Conditions of Lipolysis. *JAOCS, Journal of the American Oil ChemistspSociety*, **2011**, 88, 1397-1407	1.8	44
124	Adsorption of Soy Protein Isolate in Oil-in-Water Emulsions: Difference Between Native and Spray Dried Isolate. *JAOCS, Journal of the American Oil ChemistspSociety*, **2011**, 88, 1593-1602	1.8	18
123	Release of lipophilic molecules during in vitro digestion of soy protein-stabilized emulsions. *Molecular Nutrition and Food Research*, **2011**, 55 Suppl 2, S278-89	5.9	58
122	Probing protein conformations at the oil droplet–water interface using single-molecule force spectroscopy. *Soft Matter*, **2011**, 7, 10274	3.6	10
121	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, 321-30	6	110
120	-Casein aids in the formation of a sodium caprate-induced -lactoglobulin B gel. *Colloids and Surfaces B: Biointerfaces*, **2011**, 84, 442-6	6	4
119	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, 349-56	1.6	26
118	Soy Protein Functionality: Emulsion and Gels **2011**, 577-585		
117	Heat stability of aggregated particles of casein micelles and kappa-carrageenan. *Journal of Food Science*, **2010**, 75, C433-8	3.4	3
116	Addition of soluble soybean polysaccharides to dairy products as a source of dietary fiber. *Journal of Food Science*, **2010**, 75, C478-84	3.4	30
115	Characterization of lactoferrin oil-in-water emulsions and their stability in recombined milk. *Journal of Dairy Research*, **2010**, 77, 445-51	1.6	9

114	Characterization of immune-active peptides obtained from milk fermented by Lactobacillus helveticus. *Journal of Dairy Research*, **2010**, 77, 129-36	1.6	49
113	Heat-Induced changes occurring in oil/water emulsions stabilized by soy glycinin and β-conglycinin. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 9171-80	5.7	47
112	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, 4915-22	5.7	13
111	Diffusing wave spectroscopy and rheological studies of rennet-induced gelation of skim milk in the presence of pectin and κ-carrageenan. *International Dairy Journal*, **2010**, 20, 328-335	3.5	26
110	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	3.5	14
109	Assessment of the effects of soy protein isolates with different protein compositions on gluten thermosetting gelation. *Food Research International*, **2010**, 43, 1684-1691	7	17
108	Nonsuppressed ion chromatographic determination of total calcium in milk. *Journal of Dairy Science* , **2010**, 93, 1788-93	4	29
107	Modification to the renneting functionality of casein micelles caused by nonionic surfactants. *Journal of Dairy Science*, **2010**, 93, 506-14	4	19
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