Julien Jardin

List of Publications by Year in descending order

92 papers	3,708 citations	101384 36 h-index	143772 57 g-index
92 all docs	92 docs citations	92 times ranked	3699 citing authors

#	Article	IF	Citations
1	Sequential release of milk proteinâ€“derived bioactive peptides in the jejunum in healthy humans. American Journal of Clinical Nutrition, 2013, 97, 1314-1323.	2.2	242
2	Comparative resistance of food proteins to adult and infant in vitro digestion models. Molecular Nutrition and Food Research, 2010, 54, 767-780.	1.5	196
3	The Complete Genome of Propionibacterium freudenreichii CIRM-BIA1T, a Hardy Actinobacterium with Food and Probiotic Applications. PLoS ONE, 2010, 5, e11748.	1.1	177
4	Development and Application of a upp -Based Counterselective Gene Replacement System for the Study of the S-Layer Protein SlpX of Lactobacillus acidophilus NCFM. Applied and Environmental Microbiology, 2009, 75, 3093-3105.	1.4	141
5	Food processing increases casein resistance to simulated infant digestion. Molecular Nutrition and Food Research, 2010, 54, 1677-1689.	1.5	131
6	Surface proteins of Propionibacterium freudenreichii are involved in its anti-inflammatory properties. Journal of Proteomics, 2015, 113, 447-461.	1.2	97
7	Tracking the in vivo release of bioactive peptides in the gut during digestion: Mass spectrometry peptidomic characterization of effluents collected in the gut of dairy matrix fed mini-pigs. Food Research International, 2014, 63, 147-156.	2.9	95
8	Casein Micelle Dispersions under Osmotic Stress. Biophysical Journal, 2009, 96, 693-706.	0.2	93
9	The structural properties of egg white gels impact the extent of inÂvitro protein digestion and the nature of peptides generated. Food Hydrocolloids, 2016, 54, 315-327.	5.6	91
10	In vivo digestion of infant formula in piglets: protein digestion kinetics and release of bioactive peptides. British Journal of Nutrition, 2012, 108, 2105-2114.	1.2	79
11	The extent of ovalbumin in vitro digestion and the nature of generated peptides are modulated by the morphology of protein aggregates. Food Chemistry, 2014, 157, 429-438.	4.2	78
12	Molecular Basis of Virulence in Staphylococcus aureus Mastitis. PLoS ONE, 2011, 6, e27354.	1.1	77
13	Proteomic profiling of camel and cow milk proteins under heat treatment. Food Chemistry, 2017, 216, 161-169.	4.2	73
14	Invited review: Proteomics of milk and bacteria used in fermented dairy products: From qualitative to quantitative advances. Journal of Dairy Science, 2009, 92, 811-825.	1.4	68
15	Proteolysis of milk proteins by AprX, an extracellular protease identified in Pseudomonas LBSA1 isolated from bulk raw milk, and implications for the stability of UHT milk. International Dairy Journal, 2015, 49, 78-88.	1.5	64
16	Hyperconcentrated Sweet Whey, a New Culture Medium That Enhances Propionibacterium freudenreichii Stress Tolerance. Applied and Environmental Microbiology, 2016, 82, 4641-4651.	1.4	63
17	Simultaneous Presence of PrtH and PrtH2 Proteinases in Lactobacillus helveticus Strains Improves Breakdown of the Pure Î± _{s1} -Casein. Applied and Environmental Microbiology, 2011, 77, 179-186.	1.4	60
18	Effect of digestive enzymes on antimicrobial, radical scavenging and angiotensin I-converting enzyme inhibitory activities of camel colostrum and milk proteins. Dairy Science and Technology, 2014, 94, 205-224.	2.2	59

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19	Identification of proteins involved in the anti-inflammatory properties of Propionibacterium freudenreichii by means of a multi-strain study. Scientific Reports, 2017, 7, 46409.	1.6	57
20	Staphylococcus aureus Extracellular Vesicles Elicit an Immunostimulatory Response in vivo on the Murine Mammary Gland. Frontiers in Cellular and Infection Microbiology, 2018, 8, 277.	1.8	54
21	A mixture of milk and vegetable lipids in infant formula changes gut digestion, mucosal immunity and microbiota composition in neonatal piglets. European Journal of Nutrition, 2018, 57, 463-476.	1.8	53
22	Proteolysis of ultra high temperature-treated casein micelles by AprX enzyme from Pseudomonas fluorescens F induces their destabilisation. International Dairy Journal, 2013, 31, 55-61.	1.5	52
23	The food matrix affects the anthocyanin profile of fortified egg and dairy matrices during processing and in vitro digestion. Food Chemistry, 2017, 214, 486-496.	4.2	50
24	Quantitative proteomic analysis of bacterial enzymes released in cheese during ripening. International Journal of Food Microbiology, 2012, 155, 19-28.	2.1	47
25	Single-strain starter experimental cheese reveals anti-inflammatory effect of Propionibacterium freudenreichii CIRM BIA 129 in TNBS-colitis model. Journal of Functional Foods, 2015, 18, 575-585.	1.6	47
26	Propionibacterium freudenreichii Surface Protein SlpB Is Involved in Adhesion to Intestinal HT-29 Cells. Frontiers in Microbiology, 2017, 8, 1033.	1.5	45
27	Extracellular Vesicles Produced by the Probiotic Propionibacterium freudenreichii CIRM-BIA 129 Mitigate Inflammation by Modulating the NF-Î²B Pathway. Frontiers in Microbiology, 2020, 11, 1544.	1.5	45
28	Extracellular vesicles produced by human and animal Staphylococcus aureus strains share a highly conserved core proteome. Scientific Reports, 2020, 10, 8467.	1.6	45
29	Preparation and characterisation of a milk polar lipids enriched ingredient from fresh industrial liquid butter serum: Combination of physico-chemical modifications and technological treatments. International Dairy Journal, 2016, 52, 26-34.	1.5	44
30	Staphylococcus aureus seroproteomes discriminate ruminant isolates causing mild or severe mastitis. Veterinary Research, 2011, 42, 35.	1.1	43
31	Proteolysis of casein micelles by Pseudomonas fluorescens CNRZ 798 contributes to the destabilisation of UHT milk during its storage. Dairy Science and Technology, 2011, 91, 413-429.	2.2	39
32	Lactobacillus helveticus as a tool to change proteolysis and functionality in Swiss-type cheeses. Journal of Dairy Science, 2013, 96, 1455-1470.	1.4	39
33	Î²-Casein(94-123)-derived peptides differently modulate production of mucins in intestinal goblet cells. Journal of Dairy Research, 2015, 82, 36-46.	0.7	39
34	The Influence of Peptidases in Intestinal Brush Border Membranes on the Absorption of Oligopeptides from Whey Protein Hydrolysate: An Ex Vivo Study Using an Ussing Chamber. Foods, 2020, 9, 1415.	1.9	39
35	Heat Treatment of Milk During Powder Manufacture Increases Casein Resistance to Simulated Infant Digestion. Food Digestion, 2010, 1, 28-39.	0.9	38
36	Quantitative and qualitative variability of the caseinolytic potential of different strains of Pseudomonas fluorescens: Implications for the stability of casein micelles of UHT milks during their storage. Food Chemistry, 2012, 135, 2593-2603.	4.2	37

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37	Emmental Cheese Environment Enhances Propionibacterium freudenreichii Stress Tolerance. PLoS ONE, 2015, 10, e0135780.	1.1	37
38	Succinimidyl Residue Formation in Hen Egg-White Lysozyme Favors the Formation of Intermolecular Covalent Bonds without Affecting Its Tertiary Structure. Biomacromolecules, 2011, 12, 156-166.	2.6	36
39	Impact of human milk pasteurization on the kinetics of peptide release during in vitro dynamic digestion at the preterm newborn stage. Food Chemistry, 2019, 281, 294-303.	4.2	36
40	Antifungal activity of fermented dairy ingredients: Identification of antifungal compounds. International Journal of Food Microbiology, 2020, 322, 108574.	2.1	36
41	Glycosylations of Îº-Casein-Derived Caseinomacropeptide Reduce Its Accessibility to Endo- but Not Exointestinal Brush Border Membrane Peptidases. Journal of Agricultural and Food Chemistry, 2008, 56, 8166-8173.	2.4	34
42	Fine-tuned characterization of Staphylococcus aureus Newbould 305, a strain associated with mild and chronic mastitis in bovines. Veterinary Research, 2014, 45, 106.	1.1	34
43	Investigating the impact of egg white gel structure on peptide kinetics profile during in vitro digestion. Food Research International, 2016, 88, 302-309.	2.9	31
44	Use of a free form of the Streptococcus thermophilus cell envelope protease PrtS as a tool to produce bioactive peptides. International Dairy Journal, 2014, 38, 104-115.	1.5	30
45	Identification of bioactive peptides derived from caseins, glycosylation-dependent cell adhesion molecule-1 (GlyCAM-1), and peptidoglycan recognition protein-1 (PGRP-1) in fermented camel milk. International Dairy Journal, 2016, 56, 159-168.	1.5	30
46	Growth in Hyper-Concentrated Sweet Whey Triggers Multi Stress Tolerance and Spray Drying Survival in Lactobacillus casei BL23: From the Molecular Basis to New Perspectives for Sustainable Probiotic Production. Frontiers in Microbiology, 2018, 9, 2548.	1.5	30
47	Ovotransferrin Plays a Major Role in the Strong Bactericidal Effect of Egg White against the Bacillus cereus Group. Journal of Food Protection, 2014, 77, 955-962.	0.8	29
48	Phenolâ€soluble modulinÎ±induces G2/M phase transition delay in eukaryotic HeLa cells. FASEB Journal, 2015, 29, 1950-1959.	0.2	29
49	Hydrolysis of milk-derived bioactive peptides by cell-associated extracellular peptidases of Streptococcus thermophilus. Applied Microbiology and Biotechnology, 2013, 97, 9787-9799.	1.7	28
50	Comparison of electrospray and matrix-assisted laser desorption ionization on the same hybrid quadrupole time-of-flight tandem mass spectrometer. Journal of Chromatography A, 2009, 1216, 2424-2432.	1.8	27
51	Identification of a Secreted Lipolytic Esterase in Propionibacterium freudenreichii, a Ripening Process Bacterium Involved in Emmental Cheese Lipolysis. Applied and Environmental Microbiology, 2010, 76, 1181-1188.	1.4	27
52	Uncommonly Thorough Hydrolysis of Peptides during Ripening of Ragusano Cheese Revealed by Tandem Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2011, 59, 12443-12452.	2.4	27
53	Spectrin-like Repeats 11â€“15 of Human Dystrophin Show Adaptations to a Lipidic Environment. Journal of Biological Chemistry, 2011, 286, 30481-30491.	1.6	27
54	A Temporal -omic Study of Propionibacterium freudenreichii CIRM-BIA1T Adaptation Strategies in Conditions Mimicking Cheese Ripening in the Cold. PLoS ONE, 2012, 7, e29083.	1.1	26

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55	Phosphorylation and Coordination Bond of Mineral Inhibit the Hydrolysis of the Î²-Casein (1â˜’25) Peptide by Intestinal Brush-Border Membrane Enzymes. Journal of Agricultural and Food Chemistry, 2010, 58, 7955-7961.	2.4	25
56	Copper modulates the heat-induced sulfhydryl/disulfide interchange reactions of Î²-Lactoglobulin. Food Chemistry, 2009, 116, 884-891.	4.2	24
57	Investigating the impact of ovalbumin aggregate morphology on in vitro ovalbumin digestion using label-free quantitative peptidomics and multivariate data analysis. Food Research International, 2014, 63, 192-202.	2.9	23
58	Impact of human milk pasteurization on the kinetics of peptide release during in vitro dynamic term newborn digestion. Electrophoresis, 2016, 37, 1839-1850.	1.3	23
59	The pattern of peptides released from dairy and egg proteins is highly dependent on the simulated digestion scenario. Food and Function, 2020, 11, 5240-5256.	2.1	21
60	Structural consequences of dry heating on alpha-lactalbumin and beta-lactoglobulin at pH 6.5. Food Research International, 2013, 51, 899-906.	2.9	20
61	Protein structure in model infant milk formulas impacts their kinetics of hydrolysis under in vitro dynamic digestion. Food Hydrocolloids, 2022, 126, 107368.	5.6	20
62	The naturally competent strain Streptococcus thermophilus LMD-9 as a new tool to anchor heterologous proteins on the cell surface. Microbial Cell Factories, 2014, 13, 82.	1.9	19
63	Ser2 from Serratia liquefaciens L53: A new heat stable protease able to destabilize UHT milk during its storage. Food Chemistry, 2017, 229, 104-110.	4.2	18
64	Spatial Distribution of Lactococcus lactis Colonies Modulates the Production of Major Metabolites during the Ripening of a Model Cheese. Applied and Environmental Microbiology, 2016, 82, 202-210.	1.4	17
65	A chromatographic procedure for semi-quantitative evaluation of caseinphosphopeptides in cheese. Dairy Science and Technology, 2009, 89, 519-529.	2.2	16
66	Proteolysis of casein micelles by heat-stable protease secreted by Serratia liquefaciens leads to the destabilisation of UHT milk during its storage. International Dairy Journal, 2017, 68, 38-45.	1.5	16
67	The stressing life of Lactobacillus delbrueckii subsp. bulgaricus in soy milk. Food Microbiology, 2022, 106, 104042.	2.1	16
68	Propionibacterium freudenreichii CIRM-BIA 129 Osmoadaptation Coupled to Acid-Adaptation Increases Its Viability During Freeze-Drying. Frontiers in Microbiology, 2019, 10, 2324.	1.5	15
69	Contribution of sortase SrtA2 to Lactobacillus casei BL23 inhibition of Staphylococcus aureus internalization into bovine mammary epithelial cells. PLoS ONE, 2017, 12, e0174060.	1.1	14
70	Casesidin-like anti-bacterial peptides in peptic hydrolysate of camel milk Î²-casein. International Dairy Journal, 2018, 86, 49-56.	1.5	14
71	Benefits and drawbacks of osmotic adjustment in Propionibacterium freudenreichii. Journal of Proteomics, 2019, 204, 103400.	1.2	14
72	Serological proteome analysis of Corynebacterium pseudotuberculosis isolated from different hosts reveals novel candidates for prophylactics to control caseous lymphadenitis. Veterinary Microbiology, 2014, 174, 255-260.	0.8	13

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73	Antilisterial activity of dromedary lactoferrin peptic hydrolysates. Journal of Dairy Science, 2019, 102, 4844-4856.	1.4	13
74	Human gastrointestinal conditions affectin vitrodigestibility of peanut and bread proteins. Food and Function, 2020, 11, 6921-6932.	2.1	13
75	Effect of protein aggregation in wheat-legume mixed pasta diets on their in vitro digestion kinetics in comparison to â€œrapidâ€•and â€œslowâ€•animal proteins. PLoS ONE, 2020, 15, e0232425.	1.1	12
76	Differential Adaptation of Propionibacterium freudenreichii CIRM-BIA129 to Cowâ€™s Milk Versus Soymilk Environments Modulates Its Stress Tolerance and Proteome. Frontiers in Microbiology, 2020, 11, 549027.	1.5	11
77	Mutation of the Surface Layer Protein SlpB Has Pleiotropic Effects in the Probiotic Propionibacterium freudenreichii CIRM-BIA 129. Frontiers in Microbiology, 2018, 9, 1807.	1.5	10
78	Report on EFSA project OC/EFSA/GMO/2017/01 â€œIn vitro protein digestibilityâ€•(Allergestion). EFSA Supporting Publications, 2019, 16, 1765E.	0.3	10
79	In vitro dynamic digestion of model infant formulae containing lactoferrin and medium chain triacylglycerols. Food Hydrocolloids, 2021, 118, 106787.	5.6	10
80	Statistical modeling of in vitro pepsin specificity. Food Chemistry, 2021, 362, 130098.	4.2	9
81	Environmental Conditions Modulate the Protein Content and Immunomodulatory Activity of Extracellular Vesicles Produced by the Probiotic Propionibacterium freudenreichii. Applied and Environmental Microbiology, 2021, 87, .	1.4	8
82	Staphylococcus aureus proteins differentially recognized by the ovine immune response in mastitis or nasal carriage. Veterinary Microbiology, 2012, 157, 439-447.	0.8	7
83	Physico-chemical characterization of dairy gel obtained by a proteolytic extract from Calotropis procera â€“ A comparison with chymosin. Food Chemistry, 2017, 232, 405-412.	4.2	6
84	Staphylococcus aureus proteins differentially produced in ewe gangrenous mastitis or ewe milk. Veterinary Microbiology, 2013, 164, 150-157.	0.8	5
85	Simulated dynamic digestion reveals different peptide releases from human milk processed by means of holder or high temperature-short time pasteurization. Food Chemistry, 2022, 369, 130998.	4.2	4
86	Gastrointestinal digestion enhances the endothelium-dependent vasodilation of a whey hydrolysate in rat aortic rings. Food Research International, 2020, 133, 109188.	2.9	3
87	Data from an integrative approach decipher the surface proteome of Propionibacterium freudenreichii. Data in Brief, 2014, 1, 46-50.	0.5	2
88	Data from a proteomic analysis highlight different osmoadaptations in two strain of Propionibacterium freudenreichii. Data in Brief, 2020, 28, 104932.	0.5	2
89	Identification of New Antimicrobial Peptides that Contribute to the Bactericidal Activity of Egg White against Salmonella enterica Serovar Enteritidis at 45 Â°C. Journal of Agricultural and Food Chemistry, 2021, 69, 2118-2128.	2.4	2
90	Positive Interactions Between Lactic Acid Bacteria Could Be Mediated by Peptides Containing Branched-Chain Amino Acids. Frontiers in Microbiology, 2021, 12, 793136.	1.5	1

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91	Little Impact of NaCl Reduction in Swiss-Type Cheese. Frontiers in Nutrition, 0, 9, .	1.6	1
92	Human Dystrophin Rod 11-15 Sub-Domain: A Membrane Interacting Zone Modulated by Lipid Packing. Biophysical Journal, 2011, 100, 508a.	0.2	0