

# Alice B Nongonierma

## List of Publications by Citations

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55  
papers

2,877  
citations

33  
h-index

53  
g-index

55  
ext. papers

3,314  
ext. citations

5.8  
avg. IF

5.91  
L-index

#	Paper	IF	Citations
55	Partitioning of starter bacteria and added exogenous enzyme activities between curd and whey during Cheddar cheese manufacture. <i>International Dairy Journal</i> , <b>2014</b> , 34, 159-166	3.5	210
54	Dipeptidyl peptidase IV inhibitory and antioxidative properties of milk protein-derived dipeptides and hydrolysates. <i>Peptides</i> , <b>2013</b> , 39, 157-63	3.8	161
53	The scientific evidence for the role of milk protein-derived bioactive peptides in humans: A Review. <i>Journal of Functional Foods</i> , <b>2015</b> , 17, 640-656	5.1	144
52	An in silico model to predict the potential of dietary proteins as sources of dipeptidyl peptidase IV (DPP-IV) inhibitory peptides. <i>Food Chemistry</i> , <b>2014</b> , 165, 489-98	8.5	114
51	Food protein hydrolysates as a source of dipeptidyl peptidase IV inhibitory peptides for the management of type 2 diabetes. <i>Proceedings of the Nutrition Society</i> , <b>2014</b> , 73, 34-46	2.9	109
50	Susceptibility of milk protein-derived peptides to dipeptidyl peptidase IV (DPP-IV) hydrolysis. <i>Food Chemistry</i> , <b>2014</b> , 145, 845-52	8.5	108
49	Inhibition of dipeptidyl peptidase IV and xanthine oxidase by amino acids and dipeptides. <i>Food Chemistry</i> , <b>2013</b> , 141, 644-53	8.5	91
48	In silico approaches to predict the potential of milk protein-derived peptides as dipeptidyl peptidase IV (DPP-IV) inhibitors. <i>Peptides</i> , <b>2014</b> , 57, 43-51	3.8	90
47	Quinoa ( <i>Chenopodium quinoa</i> Willd.) protein hydrolysates with in vitro dipeptidyl peptidase IV (DPP-IV) inhibitory and antioxidant properties. <i>Journal of Cereal Science</i> , <b>2015</b> , 65, 112-118	3.8	83
46	Identification of novel dipeptidyl peptidase IV (DPP-IV) inhibitory peptides in camel milk protein hydrolysates. <i>Food Chemistry</i> , <b>2018</b> , 244, 340-348	8.5	81
45	Dipeptidyl peptidase IV inhibitory properties of a whey protein hydrolysate: Influence of fractionation, stability to simulated gastrointestinal digestion and food/drug interaction. <i>International Dairy Journal</i> , <b>2013</b> , 32, 33-39	3.5	79
44	Tryptophan-containing milk protein-derived dipeptides inhibit xanthine oxidase. <i>Peptides</i> , <b>2012</b> , 37, 263-378	3.8	79
43	Bioactive properties of milk proteins in humans: A review. <i>Peptides</i> , <b>2015</b> , 73, 20-34	3.8	74
42	Inhibition of dipeptidyl peptidase IV (DPP-IV) by proline containing casein-derived peptides. <i>Journal of Functional Foods</i> , <b>2013</b> , 5, 1909-1917	5.1	71
41	Structure activity relationship modelling of milk protein-derived peptides with dipeptidyl peptidase IV (DPP-IV) inhibitory activity. <i>Peptides</i> , <b>2016</b> , 79, 1-7	3.8	70
40	The impact of reduced sodium chloride content on Cheddar cheese quality. <i>International Dairy Journal</i> , <b>2013</b> , 28, 45-55	3.5	68
39	Strategies for the discovery and identification of food protein-derived biologically active peptides. <i>Trends in Food Science and Technology</i> , <b>2017</b> , 69, 289-305	15.3	67

38	Biofunctional properties of caseinophosphopeptides in the oral cavity. <i>Caries Research</i> , <b>2012</b> , 46, 234-67	4.2	66
37	Dipeptidyl peptidase IV (DPP-IV) inhibitory properties of camel milk protein hydrolysates generated with trypsin. <i>Journal of Functional Foods</i> , <b>2017</b> , 34, 49-58	5.1	62
36	Strategies for the discovery, identification and validation of milk protein-derived bioactive peptides. <i>Trends in Food Science and Technology</i> , <b>2016</b> , 50, 26-43	15.3	62
35	Mechanisms of Extraction of Aroma Compounds from Foods, Using Adsorbents. Effect of Various Parameters. <i>Food Reviews International</i> , <b>2006</b> , 22, 51-94	5.5	61
34	Generation and identification of angiotensin converting enzyme (ACE) inhibitory peptides from a brewers spent grain protein isolate. <i>Food Chemistry</i> , <b>2015</b> , 176, 64-71	8.5	60
33	Enzymatic generation of whey protein hydrolysates under pH-controlled and non pH-controlled conditions: Impact on physicochemical and bioactive properties. <i>Food Chemistry</i> , <b>2016</b> , 199, 246-51	8.5	60
32	Inhibition of dipeptidyl peptidase IV (DPP-IV) by tryptophan containing dipeptides. <i>Food and Function</i> , <b>2013</b> , 4, 1843-9	6.1	59
31	A whey protein hydrolysate promotes insulinotropic activity in a clonal pancreatic $\beta$ cell line and enhances glycemic function in ob/ob mice. <i>Journal of Nutrition</i> , <b>2013</b> , 143, 1109-14	4.1	59
30	Learnings from quantitative structure-activity relationship (QSAR) studies with respect to food protein-derived bioactive peptides: a review. <i>RSC Advances</i> , <b>2016</b> , 6, 75400-75413	3.7	58
29	Improved short peptide identification using HILIC-MS/MS: retention time prediction model based on the impact of amino acid position in the peptide sequence. <i>Food Chemistry</i> , <b>2015</b> , 173, 847-54	8.5	54
28	Prospects for the management of type 2 diabetes using food protein-derived peptides with dipeptidyl peptidase IV (DPP-IV) inhibitory activity. <i>Current Opinion in Food Science</i> , <b>2016</b> , 8, 19-24	9.8	50
27	Release of dipeptidyl peptidase IV (DPP-IV) inhibitory peptides from milk protein isolate (MPI) during enzymatic hydrolysis. <i>Food Research International</i> , <b>2017</b> , 94, 79-89	7	49
26	Milk proteins as a source of tryptophan-containing bioactive peptides. <i>Food and Function</i> , <b>2015</b> , 6, 2115-21	3.1	43
25	Identification of short peptide sequences in the nanofiltration permeate of a bioactive whey protein hydrolysate. <i>Food Research International</i> , <b>2015</b> , 77, 534-539	7	39
24	Flavour release at gas/matrix interfaces of stirred yoghurt models. <i>International Dairy Journal</i> , <b>2006</b> , 16, 102-110	3.5	38
23	Isolation of peptides from a novel brewers spent grain protein isolate with potential to modulate glycaemic response. <i>International Journal of Food Science and Technology</i> , <b>2017</b> , 52, 146-153	3.8	34
22	Evaluation of commercial enzyme systems to accelerate Cheddar cheese ripening. <i>International Dairy Journal</i> , <b>2012</b> , 26, 50-57	3.5	32
21	Insulinotropic properties of whey protein hydrolysates and impact of peptide fractionation on insulinotropic response. <i>International Dairy Journal</i> , <b>2013</b> , 32, 163-168	3.5	28

20	Milk protein isolate (MPI) as a source of dipeptidyl peptidase IV (DPP-IV) inhibitory peptides. <i>Food Chemistry</i> , <b>2017</b> , 231, 202-211	8.5	27
19	Generation of dipeptidyl peptidase IV (DPP-IV) inhibitory peptides during the enzymatic hydrolysis of tropical banded cricket ( <i>Gryllobes sigillatus</i> ) proteins. <i>Food and Function</i> , <b>2018</b> , 9, 407-416	6.1	24
18	Strategies for the release of dipeptidyl peptidase IV (DPP-IV) inhibitory peptides in an enzymatic hydrolyzate of $\beta$ -lactalbumin. <i>Food and Function</i> , <b>2016</b> , 7, 3437-43	6.1	22
17	Response surface methodology applied to the generation of casein hydrolysates with antioxidant and dipeptidyl peptidase IV inhibitory properties. <i>Journal of the Science of Food and Agriculture</i> , <b>2017</b> , 97, 1093-1101	4.3	21
16	Utilisation of the isobole methodology to study dietary peptide-drug and peptide-peptide interactive effects on dipeptidyl peptidase IV (DPP-IV) inhibition. <i>Food and Function</i> , <b>2015</b> , 6, 313-20	6.1	18
15	Evaluation of two food grade proliposomes to encapsulate an extract of a commercial enzyme preparation by microfluidization. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 3291-7	5.7	18
14	Generation of wheat gluten hydrolysates with dipeptidyl peptidase IV (DPP-IV) inhibitory properties. <i>Food and Function</i> , <b>2017</b> , 8, 2249-2257	6.1	17
13	A casein hydrolysate protects mice against high fat diet induced hyperglycemia by attenuating NLRP3 inflammasome-mediated inflammation and improving insulin signaling. <i>Molecular Nutrition and Food Research</i> , <b>2016</b> , 60, 2421-2432	5.9	16
12	Milk protein hydrolysates activate 5-HT <sub>2C</sub> serotonin receptors: influence of the starting substrate and isolation of bioactive fractions. <i>Food and Function</i> , <b>2013</b> , 4, 728-37	6.1	14
11	Functional properties of bovine milk protein isolate and associated enzymatic hydrolysates. <i>International Dairy Journal</i> , <b>2018</b> , 81, 113-121	3.5	13
10	Peptide composition and dipeptidyl peptidase IV inhibitory properties of $\beta$ -lactoglobulin hydrolysates having similar extents of hydrolysis while generated using different enzyme-to-substrate ratios. <i>Food Research International</i> , <b>2017</b> , 99, 84-90	7	11
9	Impact of enzyme inactivation conditions during the generation of whey protein hydrolysates on their physicochemical and bioactive properties. <i>International Journal of Food Science and Technology</i> , <b>2018</b> , 53, 219-227	3.8	11
8	Milk protein-derived peptides induce 5-HT <sub>2C</sub> -mediated satiety in vivo. <i>International Dairy Journal</i> , <b>2014</b> , 38, 55-64	3.5	11
7	Influence of flavour transfer between different gel phases on perceived aroma. <i>Food Chemistry</i> , <b>2007</b> , 100, 297-305	8.5	9
6	Impact of enzyme preparation and degree of hydrolysis on peptide profile and nitrogen solubility of sodium caseinate hydrolysates. <i>International Journal of Food Science and Technology</i> , <b>2016</b> , 51, 2123-2131	3.8	9
5	Encapsulation of a Lactic Acid Bacteria Cell-Free Extract in Liposomes and Use in Cheddar Cheese Ripening. <i>Foods</i> , <b>2013</b> , 2, 100-119	4.9	8
4	Transfers of small analytes in a multiphasic stirred fruit yoghurt model. <i>Food Hydrocolloids</i> , <b>2007</b> , 21, 287-296	10.6	8
3	Bitterness in sodium caseinate hydrolysates: role of enzyme preparation and degree of hydrolysis. <i>Journal of the Science of Food and Agriculture</i> , <b>2017</b> , 97, 4652-4655	4.3	7

- 2 Flavour release at the interfaces of stirred fruit yoghurt models. *Developments in Food Science*, **2006**, 453-456 o
- 1 Requirement for a global design to remove fat from flavoured yoghurts. *Developments in Food Science*, **2006**, 43, 457-460