Alice B Nongonierma

List of Publications by Year in Descending Order

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

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	Functional properties of bovine milk protein isolate and associated enzymatic hydrolysates. *International Dairy Journal*, **2018**, 81, 113-121	3.5	13
54	Identification of novel dipeptidyl peptidase IV (DPP-IV) inhibitory peptides in camel milk protein hydrolysates. *Food Chemistry*, **2018**, 244, 340-348	8.5	81
53	Impact of enzyme inactivation conditions during the generation of whey protein hydrolysates on their physicochemical and bioactive properties. *International Journal of Food Science and Technology*, **2018**, 53, 219-227	3.8	11
52	Generation of dipeptidyl peptidase IV (DPP-IV) inhibitory peptides during the enzymatic hydrolysis of tropical banded cricket (Gryllodes sigillatus) proteins. *Food and Function*, **2018**, 9, 407-416	6.1	24
51	Response surface methodology applied to the generation of casein hydrolysates with antioxidant and dipeptidyl peptidase IV inhibitory properties. *Journal of the Science of Food and Agriculture*, **2017**, 97, 1093-1101	4.3	21
50	Release of dipeptidyl peptidase IV (DPP-IV) inhibitory peptides from milk protein isolate (MPI) during enzymatic hydrolysis. *Food Research International*, **2017**, 94, 79-89	7	49
49	Dipeptidyl peptidase IV (DPP-IV) inhibitory properties of camel milk protein hydrolysates generated with trypsin. *Journal of Functional Foods*, **2017**, 34, 49-58	5.1	62
48	Generation of wheat gluten hydrolysates with dipeptidyl peptidase IV (DPP-IV) inhibitory properties. *Food and Function*, **2017**, 8, 2249-2257	6.1	17
47	Peptide composition and dipeptidyl peptidase IV inhibitory properties of β-lactoglobulin hydrolysates having similar extents of hydrolysis while generated using different enzyme-to-substrate ratios. *Food Research International*, **2017**, 99, 84-90	7	11
46	Milk protein isolate (MPI) as a source of dipeptidyl peptidase IV (DPP-IV) inhibitory peptides. *Food Chemistry*, **2017**, 231, 202-211	8.5	27
45	Bitterness in sodium caseinate hydrolysates: role of enzyme preparation and degree of hydrolysis. *Journal of the Science of Food and Agriculture*, **2017**, 97, 4652-4655	4.3	7
44	Strategies for the discovery and identification of food protein-derived biologically active peptides. *Trends in Food Science and Technology*, **2017**, 69, 289-305	15.3	67
43	Isolation of peptides from a novel brewers spent grain protein isolate with potential to modulate glycaemic response. *International Journal of Food Science and Technology*, **2017**, 52, 146-153	3.8	34
42	A casein hydrolysate protects mice against high fat diet induced hyperglycemia by attenuating NLRP3 inflammasome-mediated inflammation and improving insulin signaling. *Molecular Nutrition and Food Research*, **2016**, 60, 2421-2432	5.9	16
41	Structure activity relationship modelling of milk protein-derived peptides with dipeptidyl peptidase IV (DPP-IV) inhibitory activity. *Peptides*, **2016**, 79, 1-7	3.8	70
40	Prospects for the management of type 2 diabetes using food protein-derived peptides with dipeptidyl peptidase IV (DPP-IV) inhibitory activity. *Current Opinion in Food Science*, **2016**, 8, 19-24	9.8	50
39	Strategies for the discovery, identification and validation of milk protein-derived bioactive peptides. *Trends in Food Science and Technology*, **2016**, 50, 26-43	15.3	62

38	Enzymatic generation of whey protein hydrolysates under pH-controlled and non pH-controlled conditions: Impact on physicochemical and bioactive properties. *Food Chemistry*, **2016**, 199, 246-51	8.5	60
37	Strategies for the release of dipeptidyl peptidase IV (DPP-IV) inhibitory peptides in an enzymatic hydrolyzate of β-lactalbumin. *Food and Function*, **2016**, 7, 3437-43	6.1	22
36	Learnings from quantitative structure–activity relationship (QSAR) studies with respect to food protein-derived bioactive peptides: a review. *RSC Advances*, **2016**, 6, 75400-75413	3.7	58
35	Impact of enzyme preparation and degree of hydrolysis on peptide profile and nitrogen solubility of sodium caseinate hydrolysates. *International Journal of Food Science and Technology*, **2016**, 51, 2123-2131	3.8	9
34	Quinoa (Chenopodium quinoa Willd.) protein hydrolysates with in vitro dipeptidyl peptidase IV (DPP-IV) inhibitory and antioxidant properties. *Journal of Cereal Science*, **2015**, 65, 112-118	3.8	83
33	The scientific evidence for the role of milk protein-derived bioactive peptides in humans: A Review. *Journal of Functional Foods*, **2015**, 17, 640-656	5.1	144
32	Bioactive properties of milk proteins in humans: A review. *Peptides*, **2015**, 73, 20-34	3.8	74
31	Identification of short peptide sequences in the nanofiltration permeate of a bioactive whey protein hydrolysate. *Food Research International*, **2015**, 77, 534-539	7	39
30	Improved short peptide identification using HILIC-MS/MS: retention time prediction model based on the impact of amino acid position in the peptide sequence. *Food Chemistry*, **2015**, 173, 847-54	8.5	54
29	Generation and identification of angiotensin converting enzyme (ACE) inhibitory peptides from a brewers' spent grain protein isolate. *Food Chemistry*, **2015**, 176, 64-71	8.5	60
28	Utilisation of the isobole methodology to study dietary peptide-drug and peptide-peptide interactive effects on dipeptidyl peptidase IV (DPP-IV) inhibition. *Food and Function*, **2015**, 6, 313-20	6.1	18
27	Milk proteins as a source of tryptophan-containing bioactive peptides. *Food and Function*, **2015**, 6, 2115-21	6.1	43
26	In silico approaches to predict the potential of milk protein-derived peptides as dipeptidyl peptidase IV (DPP-IV) inhibitors. *Peptides*, **2014**, 57, 43-51	3.8	90
25	Food protein hydrolysates as a source of dipeptidyl peptidase IV inhibitory peptides for the management of type 2 diabetes. *Proceedings of the Nutrition Society*, **2014**, 73, 34-46	2.9	109
24	Susceptibility of milk protein-derived peptides to dipeptidyl peptidase IV (DPP-IV) hydrolysis. *Food Chemistry*, **2014**, 145, 845-52	8.5	108
23	Milk protein-derived peptides induce 5-HT2C-mediated satiety in vivo. *International Dairy Journal*, **2014**, 38, 55-64	3.5	11
22	An in silico model to predict the potential of dietary proteins as sources of dipeptidyl peptidase IV (DPP-IV) inhibitory peptides. *Food Chemistry*, **2014**, 165, 489-98	8.5	114
21	Partitioning of starter bacteria and added exogenous enzyme activities between curd and whey during Cheddar cheese manufacture. *International Dairy Journal*, **2014**, 34, 159-166	3.5	210

20	Insulinotropic properties of whey protein hydrolysates and impact of peptide fractionation on insulinotropic response. *International Dairy Journal*, **2013**, 32, 163-168	3.5	28
19	Dipeptidyl peptidase IV inhibitory and antioxidative properties of milk protein-derived dipeptides and hydrolysates. *Peptides*, **2013**, 39, 157-63	3.8	161
18	Inhibition of dipeptidyl peptidase IV (DPP-IV) by tryptophan containing dipeptides. *Food and Function*, **2013**, 4, 1843-9	6.1	59
17	Inhibition of dipeptidyl peptidase IV and xanthine oxidase by amino acids and dipeptides. *Food Chemistry*, **2013**, 141, 644-53	8.5	91
16	Dipeptidyl peptidase IV inhibitory properties of a whey protein hydrolysate: Influence of fractionation, stability to simulated gastrointestinal digestion and food□rug interaction. *International Dairy Journal*, **2013**, 32, 33-39	3.5	79
15	Milk protein hydrolysates activate 5-HT(2C) serotonin receptors: influence of the starting substrate and isolation of bioactive fractions. *Food and Function*, **2013**, 4, 728-37	6.1	14
14	Inhibition of dipeptidyl peptidase IV (DPP-IV) by proline containing casein-derived peptides. *Journal of Functional Foods*, **2013**, 5, 1909-1917	5.1	71
13	The impact of reduced sodium chloride content on Cheddar cheese quality. *International Dairy Journal*, **2013**, 28, 45-55	3.5	68
12	A whey protein hydrolysate promotes insulinotropic activity in a clonal pancreatic □cell line and enhances glycemic function in ob/ob mice. *Journal of Nutrition*, **2013**, 143, 1109-14	4.1	59
11	Encapsulation of a Lactic Acid Bacteria Cell-Free Extract in Liposomes and Use in Cheddar Cheese Ripening. *Foods*, **2013**, 2, 100-119	4.9	8
10	Evaluation of commercial enzyme systems to accelerate Cheddar cheese ripening. *International Dairy Journal*, **2012**, 26, 50-57	3.5	32
9	Tryptophan-containing milk protein-derived dipeptides inhibit xanthine oxidase. *Peptides*, **2012**, 37, 263-73	3.8	79
8	Biofunctional properties of caseinophosphopeptides in the oral cavity. *Caries Research*, **2012**, 46, 234-67	4.2	66
7	Evaluation of two food grade proliposomes to encapsulate an extract of a commercial enzyme preparation by microfluidization. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 3291-7	5.7	18
6	Influence of flavour transfer between different gel phases on perceived aroma. *Food Chemistry*, **2007**, 100, 297-305	8.5	9
5	Transfers of small analytes in a multiphasic stirred fruit yoghurt model. *Food Hydrocolloids*, **2007**, 21, 287-296	10.6	8
4	Flavour release at the interfaces of stirred fruit yoghurt models. *Developments in Food Science*, **2006**, 453-456		0
3	Mechanisms of Extraction of Aroma Compounds from Foods, Using Adsorbents. Effect of Various Parameters. *Food Reviews International*, **2006**, 22, 51-94	5.5	61

2	Flavour release at gas/matrix interfaces of stirred yoghurt models. *International Dairy Journal*, **2006**, 16, 102-110	3.5	38
1	Requirement for a global design to remove fat from flavoured yoghurts. *Developments in Food Science*, **2006**, 43, 457-460		