

# Tom A Gill

## List of Publications by Year in descending order

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25  
papers

997  
citations

430754

18  
h-index

580701

25  
g-index

25  
all docs

25  
docs citations

25  
times ranked

1231  
citing authors

#	ARTICLE	IF	CITATIONS
1	Glucoregulatory and Anti-Inflammatory Activities of Peptide Fractions Separated by Electrodialysis with Ultrafiltration Membranes from Salmon Protein Hydrolysate and Identification of Four Novel Glucoregulatory Peptides. <i>Membranes</i> , 2021, 11, 528.	1.4	3
2	Salmon peptides limit obesity-associated metabolic disorders by modulating a gut-liver axis in vitamin D-deficient mice. <i>Obesity</i> , 2021, 29, 1635-1649.	1.5	8
3	How Charge and Triple Size-Selective Membrane Separation of Peptides from Salmon Protein Hydrolysate Orientate their Biological Response on Glucose Uptake. <i>International Journal of Molecular Sciences</i> , 2019, 20, 1939.	1.8	19
4	Identification of risk factors to be considered for food establishments' risk assessment models. <i>Microbial Risk Analysis</i> , 2019, 11, 1-10.	1.3	8
5	Enhancement of glucose uptake in muscular cell by peptide fractions separated by electrodialysis with filtration membrane from salmon frame protein hydrolysate. <i>Journal of Functional Foods</i> , 2016, 22, 337-346.	1.6	49
6	Kinetics of the inhibition of renin and angiotensin I-converting enzyme by cod ( <i>Gadus morhua</i> ) protein hydrolysates and their antihypertensive effects in spontaneously hypertensive rats. <i>Food and Nutrition Research</i> , 2015, 59, 29788.	1.2	31
7	Low-Molecular-Weight Peptides from Salmon Protein Prevent Obesity-Linked Glucose Intolerance, Inflammation, and Dyslipidemia in LDLR <sup>-/-</sup> /ApoB100/100 Mice. <i>Journal of Nutrition</i> , 2015, 145, 1415-1422.	1.3	53
8	Encapsulation of bioactive salmon protein hydrolysates with chitosan-coated liposomes. <i>Journal of Functional Foods</i> , 2015, 19, 733-743.	1.6	112
9	Evaluation of the in vitro antioxidant properties of a cod ( <i>Gadus morhua</i> ) protein hydrolysate and peptide fractions. <i>Food Chemistry</i> , 2015, 173, 652-659.	4.2	117
10	Interaction of protamine with gram-negative bacteria membranes: possible alternative mechanisms of internalization in <i>Escherichia coli</i> , <i>Salmonella typhimurium</i> and <i>Pseudomonas aeruginosa</i> . <i>Journal of Peptide Science</i> , 2014, 20, 240-250.	0.8	15
11	Antioxidant properties of Salmon ( <i>Salmo salar</i> ) protein hydrolysate and peptide fractions isolated by reverse-phase HPLC. <i>Food Research International</i> , 2013, 52, 315-322.	2.9	89
12	Physical interactions of fish protamine and antiseptic peptide drugs with bacterial membranes revealed by combination of specular x-ray reflectivity and grazing-incidence x-ray fluorescence. <i>Physical Review E</i> , 2013, 88, 012705.	0.8	33
13	A Method to Detect Anti-metabolic Factors in Fermentations. <i>Journal of the Institute of Brewing</i> , 2010, 116, 280-284.	0.8	3
14	Crucial roles of charged saccharide moieties in survival of gram negative bacteria against protamine revealed by combination of grazing incidence x-ray structural characterizations and Monte Carlo simulations. <i>Physical Review E</i> , 2010, 81, 041901.	0.8	39
15	<i>Pseudoalteromonas</i> Bacteria Are Capable of Degrading Paralytic Shellfish Toxins. <i>Applied and Environmental Microbiology</i> , 2009, 75, 6919-6923.	1.4	35
16	Physical mechanisms of bacterial survival revealed by combined grazing-incidence X-ray scattering and Monte Carlo simulation. <i>Comptes Rendus Chimie</i> , 2009, 12, 209-217.	0.2	42
17	Modelling of Yeast in Suspension During Malt Fermentation Assays. <i>Journal of the Institute of Brewing</i> , 2009, 115, 296-299.	0.8	5
18	Bacterial degradation of paralytic shellfish toxins. <i>Toxicon</i> , 2008, 52, 91-100.	0.8	50

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19	Miniaturizing the Fermentation Assay: Effects of Fermentor Size and Fermentation Kinetics on Detection of Premature Yeast Flocculation. <i>Journal of the American Society of Brewing Chemists</i> , 2008, 66, 94-102.	0.8	29
20	Astaxanthin binding protein in Atlantic salmon. <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 2006, 144, 206-214.	0.7	54
21	Purification and analysis of protamine. <i>Process Biochemistry</i> , 2006, 41, 1875-1882.	1.8	39
22	Development of a method to assess binding of astaxanthin to Atlantic salmon <i>Salmo salar</i> L. muscle proteins. <i>Aquaculture Research</i> , 2005, 36, 336-343.	0.9	12
23	Inhibition of foodborne bacteria by native and modified protamine: Importance of electrostatic interactions. <i>International Journal of Food Microbiology</i> , 2005, 103, 23-34.	2.1	62
24	Antibacterial effect of protamine in combination with EDTA and refrigeration. <i>International Journal of Food Microbiology</i> , 2001, 66, 149-161.	2.1	71
25	Effect of Cold-Smoking and Drying on the Textural Properties of Farmed Atlantic Salmon ( <i>Salmo</i> )	0.784314	19