Sylvie L Turgeon

List of Publications by Year
in descending order

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116 papers	7,152 citations	66234 42 h-index	58464 82 g-index
118 all docs	118 docs citations	118 times ranked	6199 citing authors

#	Article	IF	Citations
1	Protein/polysaccharide complexes and coacervates in food systems. Advances in Colloid and Interface Science, 2011, 167, 63-70.	7.0	669
2	Proteinâ€"polysaccharide complexes and coacervates. Current Opinion in Colloid and Interface Science, 2007, 12, 166-178.	3.4	515
3	Characterization of polysaccharides extracted from brown seaweeds. Carbohydrate Polymers, 2007, 69, 530-537.	5.1	450
4	Proteinâ€"polysaccharide interactions: phase-ordering kinetics, thermodynamic and structural aspects. Current Opinion in Colloid and Interface Science, 2003, 8, 401-414.	3.4	391
5	Formation and functional properties of proteinâ€"polysaccharide electrostatic hydrogels in comparison to protein or polysaccharide hydrogels. Advances in Colloid and Interface Science, 2017, 239, 127-135.	7.0	205
6	Alpha-amylase and alpha-glucosidase inhibition is differentially modulated by fucoidan obtained from Fucus vesiculosus and Ascophyllum nodosum. Phytochemistry, 2014, 98, 27-33.	1.4	198
7	The harmonized INFOGEST in vitro digestion method: From knowledge to action. Food Research International, 2016, 88, 217-225.	2.9	180
8	Structural characterization of laminaran and galactofucan extracted from the brown seaweed Saccharina longicruris. Phytochemistry, 2010, 71, 1586-1595.	1.4	175
9	Interbiopolymer complexing between Î²-lactoglobulin and low- and high-methylated pectin measured by potentiometric titration and ultrafiltration. Food Hydrocolloids, 2002, 16, 585-591.	5.6	157
10	Food matrix impact on macronutrients nutritional properties. Food Hydrocolloids, 2011, 25, 1915-1924.	5.6	152
11	Thermodynamic Parameters of Î²-Lactoglobulinâ^'Pectin Complexes Assessed by Isothermal Titration Calorimetry. Journal of Agricultural and Food Chemistry, 2003, 51, 4450-4455.	2.4	145
12	Rheology of Îº-carrageenan and Î²-lactoglobulin mixed gels. Food Hydrocolloids, 2000, 14, 29-40.	5.6	129
13	Improvement and modification of whey protein gel texture using polysaccharides. Food Hydrocolloids, 2001, 15, 583-591.	5.6	127
14	Interfacial properties of tryptic peptides of .beta.-lactoglobulin. Journal of Agricultural and Food Chemistry, 1992, 40, 669-675.	2.4	119
15	Effect of season on the composition of bioactive polysaccharides from the brown seaweed Saccharina longicruris. Phytochemistry, 2009, 70, 1069-1075.	1.4	117
16	Seaweeds: A traditional ingredients for new gastronomic sensation. Food Hydrocolloids, 2017, 68, 255-265.	5.6	113
17	Characterization of antibacterial activity from protein hydrolysates of the macroalga Saccharina longicruris and identification of peptides implied in bioactivity. Journal of Functional Foods, 2015, 17, 685-697.	1.6	99
18	Rheological and structural study of electrostatic cross-linked xanthan gum hydrogels induced by Î²-lactoglobulin. Soft Matter, 2013, 9, 3063.	1.2	91

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19	Surface Activity and Related Functional Properties of Peptides Obtained from Whey Proteins. Journal of Dairy Science, 1993, 76, 321-328.	1.4	87
20	Improved gelling properties of whey protein isolate by addition of xanthan gum. Food Hydrocolloids, 2007, 21, 159-166.	5.6	87
21	Formation of native whey protein isolateâ€“low methoxyl pectin complexes as a matrix for hydro-soluble food ingredient entrapment in acidic foods. Food Hydrocolloids, 2008, 22, 836-844.	5.6	85
22	Emulsifying Property of Whey Peptide Fractions as a Function of pH and ionic Strength. Journal of Food Science, 1992, 57, 601-604.	1.5	83
23	Associative phase separation of Î²-lactoglobulin/pectin solutions: a kinetic study by small angle static light scattering. Colloids and Surfaces B: Biointerfaces, 2004, 35, 15-22.	2.5	82
24	Interfacial and emulsifying properties of whey peptide fractions obtained with a two-step ultrafiltration process. Journal of Agricultural and Food Chemistry, 1991, 39, 673-676.	2.4	81
25	Rheology, texture and microstructure of whey proteins/low methoxyl pectins mixed gels with added calcium. International Dairy Journal, 2001, 11, 961-967.	1.5	80
26	Effect of preparation conditions on the characteristics of whey proteinâ€”xanthan gum complexes. Food Hydrocolloids, 2000, 14, 305-314.	5.6	77
27	In vitro digestibility of bioactive peptides derived from bovine Î²-lactoglobulin. International Dairy Journal, 2006, 16, 294-302.	1.5	76
28	Influence of cheese matrix on lipid digestion in a simulated gastro-intestinal environment. Food and Function, 2012, 3, 724.	2.1	75
29	Rheological characterisation of polysaccharides extracted from brown seaweeds. Journal of the Science of Food and Agriculture, 2007, 87, 1630-1638.	1.7	74
30	Seaweed carbohydrates. , 2015, , 141-192.		71
31	Quantification of the Interactions between Î²-Lactoglobulin and Pectin through Capillary Electrophoresis Analysis. Journal of Agricultural and Food Chemistry, 2003, 51, 6043-6049.	2.4	68
32	Effect of pH, ionic strength, and composition on emulsion stabilising properties of chitosan in a model system containing whey protein isolate. Food Hydrocolloids, 2005, 19, 721-729.	5.6	66
33	Gelation of Native Î²-Lactoglobulin Induced by Electrostatic Attractive Interaction with Xanthan Gum. Langmuir, 2006, 22, 7351-7357.	1.6	65
34	Gel formation and rheological properties of fermented milk with in situ exopolysaccharide production by lactic acid bacteria. Dairy Science and Technology, 2011, 91, 645-661.	2.2	64
35	Whey Peptide Fractions Obtained with a Two-Step Ultrafiltration Process: Production and Characterization. Journal of Food Science, 1990, 55, 106-110.	1.5	61
36	Influence of food structure on dairy protein, lipid and calcium bioavailability: A narrative review of evidence. Critical Reviews in Food Science and Nutrition, 2019, 59, 1987-2010.	5.4	61

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37	Thermodynamics of Binding Interactions between Bovine Î²-Lactoglobulin A and the Antihypertensive Peptide Î²-Lg f142-148. Biomacromolecules, 2006, 7, 419-426.	2.6	59
38	Formula Optimization of a Lowâ€fat Food System Containing Whey Protein Isolateâ€•Xanthan Gum Complexes as Fat Replacer. Journal of Food Science, 2005, 70, s513.	1.5	57
39	InÂvitro gastrointestinal digestion of liquid and semi-liquid dairy matrixes. LWT - Food Science and Technology, 2014, 57, 99-105.	2.5	56
40	InÂvitro bioaccessibility of peptides and amino acids from yogurt made with starch, pectin, or Î²-glucan. International Dairy Journal, 2015, 46, 39-45.	1.5	56
41	Stabilization of Whey Protein Isolateâˆ'Pectin Complexes by Heat. Journal of Agricultural and Food Chemistry, 2010, 58, 7051-7058.	2.4	51
42	Protein + Polysaccharide Coacervates and Complexes. , 2009, , 327-363.		49
43	Commercial cheeses with different texture have different disintegration and protein/peptide release rates during simulated inÂvitro digestion. International Dairy Journal, 2016, 56, 169-178.	1.5	47
44	Emulsion stabilizing properties of various chitosans in the presence of whey protein isolate. Carbohydrate Polymers, 2005, 59, 425-434.	5.1	44
45	Molecular weight and sulfate content modulate the inhibition of Î±-amylase by fucoidan relevant for type 2 diabetes management. PharmaNutrition, 2015, 3, 108-114.	0.8	43
46	Emulsifying Properties of Whey Protein-Carboxymethylcellulose Complexes. Journal of Food Science, 2002, 67, 113-119.	1.5	41
47	Emulsion-stabilizing properties of chitosan in the presence of whey protein isolate: Effect of the mixture ratio, ionic strength and pH. Carbohydrate Polymers, 2006, 65, 479-487.	5.1	41
48	Exopolysaccharideâ€"milk protein interactions in a dairy model system simulating yoghurt conditions. Dairy Science and Technology, 2013, 93, 255-271.	2.2	38
49	Changes in the physical properties of xanthan gum induced by a dynamic high-pressure treatment. Carbohydrate Polymers, 2013, 92, 2327-2336.	5.1	38
50	Effect of calcium enrichment of Cheddar cheese on its structure, inÂvitro digestion and lipid bioaccessibility. International Dairy Journal, 2016, 53, 1-9.	1.5	38
51	Textural and waterbinding behaviors of Î²-lactoglobulin-xanthan gum electrostatic hydrogels in relation to their microstructure. Food Hydrocolloids, 2015, 49, 216-223.	5.6	36
52	Stability and rheological properties of salad dressing containing peptidic fractions of whey proteins. International Dairy Journal, 1996, 6, 645-658.	1.5	34
53	Bioassay-guided fractionation approach for determination of protein precursors of proteolytic bioactive metabolites from macroalgae. Journal of Applied Phycology, 2015, 27, 2059-2074.	1.5	34
54	The formation of heat-induced protein aggregates in whey protein/pectin mixtures studied by size exclusion chromatography coupled with multi-angle laser light scattering detection. Food Hydrocolloids, 2005, 19, 803-812.	5.6	33

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55	Study of the interactions between pectin in a blueberry puree and whey proteins: Functionality and application. Food Hydrocolloids, 2019, 87, 61-70.	5.6	33
56	Peptides from milk protein hydrolysates to improve the growth of human keratinocytes in culture. International Dairy Journal, 2004, 14, 619-626.	1.5	31
57	Effect of calcium on fatty acid bioaccessibility during in vitro digestion of Cheddar-type cheeses prepared with different milk fat fractions. Journal of Dairy Science, 2017, 100, 2454-2470.	1.4	31
58	Studying stirred yogurt microstructure and its correlation to physical properties: A review. Food Hydrocolloids, 2021, 121, 106970.	5.6	31
59	Differential impact of the cheese matrix on the postprandial lipid response: a randomized, crossover, controlled trial. American Journal of Clinical Nutrition, 2017, 106, 1358-1365.	2.2	30
60	Influence of shearing on the physical characteristics and rheological behaviour of an aqueous whey protein isolateâ€"Îºappa-carrageenan mixture. Food Hydrocolloids, 2009, 23, 1243-1252.	5.6	29
61	Disintegration and nutrients release from cheese with different textural properties during in vitro digestion. Food Research International, 2016, 88, 276-283.	2.9	29
62	Characterization of syneresis phenomena in stirred acid milk gel using low frequency nuclear magnetic resonance on hydrogen and image analyses. Food Hydrocolloids, 2020, 106, 105907.	5.6	28
63	Separation of minor protein components from whey protein isolates by heparin affinity chromatography. International Dairy Journal, 2008, 18, 1043-1050.	1.5	27
64	Microstructure and stability of skim milk acid gels containing an anionic bacterial exopolysaccharide and commercial polysaccharides. International Dairy Journal, 2014, 37, 5-15.	1.5	26
65	Impact of starch and exopolysaccharide-producing lactic acid bacteria on the properties of set and stirred yoghurts. International Dairy Journal, 2016, 55, 79-86.	1.5	26
66	Effet de la concentration en phospholipides de babeurre dans le lait de fromagerie sur la production et la composition de fromages allÃ©gÃ©s de type Cheddar. Dairy Science and Technology, 2001, 81, 429-442.	0.9	26
67	Use of membrane processing to concentrate TGF-Î²2 and IGF-I from bovine milk and whey. Journal of Membrane Science, 2009, 326, 435-440.	4.1	25
68	Functionality of Cricket and Mealworm Hydrolysates Generated after Pretreatment of Meals with High Hydrostatic Pressures. Molecules, 2020, 25, 5366.	1.7	25
69	Studying stirred yogurt microstructure using optical microscopy: How smoothing temperature and storage time affect microgel size related to syneresis. Journal of Dairy Science, 2020, 103, 2139-2152.	1.4	25
70	An International Network for Improving Health Properties of Food by Sharing our Knowledge on the Digestive Process. Food Digestion, 2011, 2, 23-25.	0.9	24
71	The Ratio of Casein to Whey Protein Impacts Yogurt Digestion In Vitro. Food Digestion, 2012, 3, 25-35.	0.9	24
72	Role of seaweed laminaran from Saccharina longicruris on matrix deposition during dermal tissue-engineered production. International Journal of Biological Macromolecules, 2015, 75, 13-20.	3.6	24

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73	Affinage de fromages allÃ©gÃ©s de type Cheddar fabriquÃ©s Ã partir de laits enrichis en phospholipides. Dairy Science and Technology, 2002, 82, 209-223.	0.9	21
74	Symposium review: The dairy matrixâ€"Bioaccessibility and bioavailability of nutrients and physiological effects. Journal of Dairy Science, 2020, 103, 6727-6736.	1.4	21
75	Interactions between Bovine Î²-Lactoglobulin and Peptides under Different Physicochemical Conditions. Journal of Agricultural and Food Chemistry, 2002, 50, 1587-1592.	2.4	20
76	Study of the shear effects on the mixture of whey protein/polysaccharidesâ€"2: Application of flow models in the study of the shear effects on WPI/polysaccharide system. Food Hydrocolloids, 2007, 21, 1014-1021.	5.6	20
77	Phase Behavior of Whey Protein Aggregates/Îº-Carrageenan Mixtures: Experiment and Theory. Food Biophysics, 2010, 5, 103-113.	1.4	20
78	Effects of apple juice-based beverages enriched with dietary fibres and xanthan gum on the glycemic response and appetite sensations in healthy men. Bioactive Carbohydrates and Dietary Fibre, 2014, 4, 39-47.	1.5	20
79	Individual and sequential effects of stirring, smoothing, and cooling on the rheological properties of nonfat yogurts stirred with a technical scale unit. Journal of Dairy Science, 2019, 102, 190-201.	1.4	19
80	Acceptability of insect ingredients by innovative student chefs: An exploratory study. International Journal of Gastronomy and Food Science, 2021, 24, 100362.	1.3	18
81	Shear effects on the rheology of Î²-lactoglobulin/Î²-carrageenan mixed gels. Food Hydrocolloids, 2006, 20, 946-951.	5.6	17
82	Effect of xanthan gum on the degradation of cereal Î²-glucan by ascorbic acid. Journal of Cereal Science, 2010, 52, 260-262.	1.8	17
83	Human skin fibroblast response is differentially regulated by galactofucan and low molecular weight galactofucan. Bioactive Carbohydrates and Dietary Fibre, 2013, 1, 105-110.	1.5	17
84	Effect of processing treatments and storage conditions on stability of fruit juice based beverages enriched with dietary fibers alone and in mixture with xanthan gum. LWT - Food Science and Technology, 2014, 55, 131-138.	2.5	17
85	Acute effects of protein composition and fibre enrichment of yogurt consumed as snacks on appetite sensations and subsequent ad libitum energy intake in healthy men. Applied Physiology, Nutrition and Metabolism, 2015, 40, 980-989.	0.9	16
86	Smoothing temperature and ratio of casein to whey protein: Two tools to improve nonfat stirred yogurt properties. Journal of Dairy Science, 2021, 104, 10485-10499.	1.4	16
87	Identification of texture parameters influencing commercial cheese matrix disintegration and lipid digestion using an in vitro static digestion model. Food Research International, 2019, 121, 269-277.	2.9	15
88	Natural plant fibers obtained from agricultural residue used as an ingredient in food matrixes or packaging materials: A review. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 371-415.	5.9	15
89	Insulin and glucose responses after ingestion of different loads and forms of vegetable or animal proteins in protein enriched fruit beverages. Journal of Functional Foods, 2014, 10, 95-103.	1.6	14
90	Effects of juices enriched with xanthan and Î²-glucan on the glycemic response and satiety of healthy men. Applied Physiology, Nutrition and Metabolism, 2013, 38, 410-414.	0.9	13

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91	Short communication: Effect of stirring operations on changes in physical and rheological properties of nonfat yogurts during storage. Journal of Dairy Science, 2020, 103, 210-214.	1.4	13
92	Environmental Evaluation of New Brewerâ€™s Spent Grain Preservation Pathways for Further Valorization in Human Nutrition. ACS Sustainable Chemistry and Engineering, 2020, 8, 17335-17344.	3.2	13
93	The applications of conventional and innovative mechanical technologies to tailor structural and functional features of dietary fibers from plant wastes: A review. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 2149-2199.	5.9	13
94	Interactions between Bovine Î²-Lactoglobulin A and Various Bioactive Peptides As Studied by Front-Face Fluorescence Spectroscopy. Journal of Agricultural and Food Chemistry, 2006, 54, 4962-4969.	2.4	12
95	Physicochemical characterization and in vitro digestibility of Î²-lactoglobulin/Î²-Lg f142-148 complexes. International Dairy Journal, 2007, 17, 471-480.	1.5	10
96	Rheological study of the effect of shearing process and Îº-carrageenan concentration on the formation of whey protein microgels at pH 7. Journal of Food Engineering, 2009, 95, 254-263.	2.7	10
97	Effect of heating on the distribution of transforming growth factor-Î²2 in bovine milk. Food Research International, 2011, 44, 28-32.	2.9	9
98	Postprandial lipemia and fecal fat excretion in rats is affected by the calcium content and type of milk fat present in Cheddar-type cheeses. Food Research International, 2018, 107, 589-595.	2.9	9
99	Production of set yoghurts using thermophilic starters composed of two strains with different growth biocompatibilities and producing different exopolysaccharides. International Dairy Journal, 2018, 79, 33-42.	1.5	9
100	Impact of Ultra-High-Pressure Homogenization of Buttermilk for the Production of Yogurt. Foods, 2021, 10, 1757.	1.9	8
101	What do stirred yogurt microgels look like? Comparison of laser diffraction, 2D dynamic image analysis and 3D reconstruction. Food Structure, 2019, 20, 100107.	2.3	7
102	An experimental approach for removing caseins from bovine colostrum using anionic polysaccharides. International Journal of Dairy Technology, 2008, 61, 43-50.	1.3	6
103	The Effect of Shear Rate on the Molecular Mass Distribution of Heat-Induced Aggregates of Mixtures Containing Whey Proteins and Îº-Carrageenan. Food Biophysics, 2009, 4, 13-22.	1.4	6
104	Lowâ€Temperature Blanching as a Tool to Modulate the Structure of Pectin in Blueberry Purees. Journal of Food Science, 2017, 82, 2070-2077.	1.5	6
105	Relationship between smoothing temperature, storage time, syneresis and rheological properties of stirred yogurt. International Dairy Journal, 2020, 109, 104742.	1.5	6
106	Impact of temperature and cooking time on the physicochemical properties and sensory potential of seaweed water extracts of Palmaria palmata and Saccharina longicruris. Journal of Applied Phycology, 2022, 34, 1731-1747.	1.5	6
107	Environmental conditions influence on the physicochemical properties of wild and cultivated Palmaria palmata in the Canadian Atlantic shore. Journal of Applied Phycology, 2022, 34, 2565-2578.	1.5	6
108	Effect of milk thermal history on the recovery of TGF-Î²2 by acid precipitation of whey protein concentrates. Dairy Science and Technology, 2011, 91, 615-627.	2.2	5

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109	Separation of transforming growth factor-beta2 (TGF-Î²2) from whey protein isolates by crossflow microfiltration in the presence of a ligand. Journal of Membrane Science, 2010, 351, 189-195.	4.1	4
110	Correlating in vitro digestion viscosities and bioaccessible nutrients of milks containing enhanced protein concentration and normal or modified protein ratio to human trials. Food and Function, 2019, 10, 7687-7696.	2.1	3
111	Analysis of Microbiota Persistence in Quebecâ€™s Terroir Cheese Using a Metabarcoding Approach. Microorganisms, 2022, 10, 1381.	1.6	3
112	Reprint of "Postprandial lipemia and fecal fat excretion in rats is affected by the calcium content and type of milk fat present in Cheddar-type cheeses". Food Research International, 2019, 118, 65-71.	2.9	2
113	Role of Amino Acids in Blood Glucose Changes in Young Adults Consuming Cereal with Milks Varying in Casein and Whey Concentrations and Their Ratio. Journal of Nutrition, 2020, 150, 3103-3113.	1.3	2
114	How do smoothing conditions and storage time change syneresis, rheological and microstructural properties of nonfat stirred acid milk gel?. International Dairy Journal, 2020, 109, 104780.	1.5	2
115	Role of the Matrix on the Digestibility of Dairy Fat and Health Consequences. , 2020, , 153-202.		2
116	Dairy research in Canadian universities. International Journal of Dairy Technology, 2006, 59, 159-165.	1.3	0