

Alan Carne

List of Publications by Year in descending order

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117
papers

3,700
citations

101384

36
h-index

161609

54
g-index

117
all docs

117
docs citations

117
times ranked

3706
citing authors

#	ARTICLE	IF	CITATIONS
1	Slaughterhouse Blood: An Emerging Source of Bioactive Compounds. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2013, 12, 314-331.	5.9	188
2	Characterisation of commercial papain, bromelain, actinidin and zingibain protease preparations and their activities toward meat proteins. <i>Food Chemistry</i> , 2012, 134, 95-105.	4.2	154
3	Marine omega-3 (n-3) phospholipids: A comprehensive review of their properties, sources, bioavailability, and relation to brain health. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 64-123.	5.9	129
4	Towards generation of bioactive peptides from meat industry waste proteins: Generation of peptides using commercial microbial proteases. <i>Food Chemistry</i> , 2016, 208, 42-50.	4.2	101
5	Effect of extraction method on functional properties of flaxseed protein concentrates. <i>Food Chemistry</i> , 2017, 215, 417-424.	4.2	93
6	A second gene for a secreted aspartate proteinase in <i>Candida albicans</i> . <i>Journal of Bacteriology</i> , 1992, 174, 7848-7853.	1.0	92
7	Marine shells: Potential opportunities for extraction of functional and health-promoting materials. <i>Critical Reviews in Environmental Science and Technology</i> , 2016, 46, 1047-1116.	6.6	88
8	Solid-Phase Sequence Analysis of Polypeptides Eluted from Polyacrylamide Gels. An Aid to Interpretation of DNA Sequences Exemplified by the <i>Escherichia coli</i> unc Operon and Bacteriophage Lambda. <i>FEBS Journal</i> , 1982, 123, 253-260.	0.2	83
9	Effect of the defatting process, acid and alkali extraction on the physicochemical and functional properties of hemp, flax and canola seed cake protein isolates. <i>Journal of Food Measurement and Characterization</i> , 2014, 8, 92-104.	1.6	83
10	Physical Interventions to Manipulate Texture and Tenderness of Fresh Meat: A Review. <i>International Journal of Food Properties</i> , 2014, 17, 433-453.	1.3	72
11	Bioactive peptides derived from egg proteins: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 2508-2530.	5.4	70
12	Effect of repeated pulsed electric field treatment on the quality of hot-boned beef loins and topsides. <i>Meat Science</i> , 2016, 111, 139-146.	2.7	69
13	Effect of pulsed electric field on the proteolysis of cold boned beef <i>M. Longissimus lumborum</i> and <i>M. Semimembranosus</i> . <i>Meat Science</i> , 2015, 100, 222-226.	2.7	68
14	Effects of pH, temperature and pulsed electric fields on the turbidity and protein aggregation of ovomucin-depleted egg white. <i>Food Research International</i> , 2017, 91, 161-170.	2.9	68
15	Evaluation of keratin extraction from wool by chemical methods for bio-polymer application. <i>Journal of Bioactive and Compatible Polymers</i> , 2017, 32, 163-177.	0.8	68
16	Effect of Dietary Protein and Food Restriction on Milk Production and Composition, Maternal Tissues and Enzymes in Lactating Rats. <i>Journal of Nutrition</i> , 1987, 117, 1247-1258.	1.3	64
17	Antioxidant and ACE-inhibitory activities of hemp (<i>Cannabis sativa</i> L.) protein hydrolysates produced by the proteases AFP, HT, Pro-G, actinidin and zingibain. <i>Food Chemistry</i> , 2016, 203, 199-206.	4.2	64
18	An improved method for solubilisation of wool keratin using peracetic acid. <i>Journal of Environmental Chemical Engineering</i> , 2017, 5, 1977-1984.	3.3	62

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19	Production of bioactive peptide hydrolysates from deer, sheep, pig and cattle red blood cell fractions using plant and fungal protease preparations. <i>Food Chemistry</i> , 2016, 202, 458-466.	4.2	60
20	Elucidation of the structure of SA-FF22, a lanthionine-containing antibacterial peptide produced by <i>Streptococcus pyogenes</i> strain FF22. <i>FEBS Journal</i> , 1994, 220, 455-462.	0.2	59
21	Marine Waste Utilization as a Source of Functional and Health Compounds. <i>Advances in Food and Nutrition Research</i> , 2019, 87, 187-254.	1.5	59
22	Effect of pulsed electric field treatment on hot-boned muscles of different potential tenderness. <i>Meat Science</i> , 2015, 105, 25-31.	2.7	58
23	Effect of low and high pulsed electric field on the quality and nutritional minerals in cold boned beef <i>M. longissimus et lumborum</i> . <i>Innovative Food Science and Emerging Technologies</i> , 2017, 41, 135-143.	2.7	55
24	Active edible packaging based on milk proteins: A route to carry and deliver nutraceuticals. <i>Trends in Food Science and Technology</i> , 2021, 111, 688-705.	7.8	52
25	In-Depth Characterization of Sheep (<i>Ovis aries</i>) Milk Whey Proteome and Comparison with Cow (<i>Bos</i>) Tj ETQq1 1 0,784314 rgBT /Overl 1.1 51	1.1	51
26	Amino acid sequence of atrial natriuretic peptides in human coronary sinus plasma. <i>Biochemical and Biophysical Research Communications</i> , 1987, 146, 832-839.	1.0	50
27	Characterisation of kiwifruit and asparagus enzyme extracts, and their activities toward meat proteins. <i>Food Chemistry</i> , 2013, 136, 989-998.	4.2	50
28	Identification and Characterization of a Bacitracin Resistance Network in <i>Enterococcus faecalis</i> . <i>Antimicrobial Agents and Chemotherapy</i> , 2014, 58, 1425-1433.	1.4	49
29	Production of bioactive peptide hydrolysates from deer, sheep and pig plasma using plant and fungal protease preparations. <i>Food Chemistry</i> , 2015, 176, 54-63.	4.2	47
30	The isolation, purification and amino-acid sequence of insulin from the teleost fish <i>Cottus scorpius</i> (daddy sculpin). <i>FEBS Journal</i> , 1986, 158, 117-123.	0.2	46
31	Salivaricin E and abundant dextranase activity may contribute to the anti-cariogenic potential of the probiotic candidate <i>Streptococcus salivarius</i> JH. <i>Microbiology (United Kingdom)</i> , 2016, 162, 476-486.	0.7	45
32	Effect of Pulsed Electric Field Treatment on the Eating and Keeping Qualities of Cold-Boned Beef Loins: Impact of Initial pH and Fibre Orientation. <i>Food and Bioprocess Technology</i> , 2015, 8, 1355-1365.	2.6	44
33	Microwave and pulsed electric field assisted extractions of polyphenols from defatted canola seed cake. <i>International Journal of Food Science and Technology</i> , 2015, 50, 1109-1115.	1.3	42
34	Antioxidant and functional properties of protein hydrolysates obtained from squid pen chitosan extraction effluent. <i>Food Chemistry</i> , 2017, 227, 194-201.	4.2	42
35	Effect of Repeated Pulsed Electric Field Treatment on the Quality of Cold-Boned Beef Loins and Topsides. <i>Food and Bioprocess Technology</i> , 2015, 8, 1218-1228.	2.6	39
36	Characterisation of novel fungal and bacterial protease preparations and evaluation of their ability to hydrolyse meat myofibrillar and connective tissue proteins. <i>Food Chemistry</i> , 2015, 172, 197-206.	4.2	38

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37	Generation of bioactive peptide hydrolysates from cattle plasma using plant and fungal proteases. <i>Food Chemistry</i> , 2016, 213, 98-107.	4.2	38
38	Proteolytic pattern, protein breakdown and peptide production of ovomucin-depleted egg white processed with heat or pulsed electric fields at different pH. <i>Food Research International</i> , 2018, 108, 465-474.	2.9	37
39	Composition and biological activities of slaughterhouse blood from red deer, sheep, pig and cattle. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 79-89.	1.7	36
40	Effect of pulsed electric fields (PEF) on physico-chemical properties, β -carotene and antioxidant activity of air-dried apricots. <i>Food Chemistry</i> , 2019, 291, 253-262.	4.2	36
41	The amino-acid sequences of sculpin islet somatostatin-28 and peptide YY. <i>FEBS Letters</i> , 1987, 214, 57-61.	1.3	33
42	Comparison of the Proteolytic Activities of New Commercially Available Bacterial and Fungal Proteases toward Meat Proteins. <i>Journal of Food Science</i> , 2013, 78, C170-7.	1.5	32
43	The Use of Microwave and Pulsed Electric Field as a Pretreatment Step in Ultrasonic Extraction of Polyphenols from Defatted Hemp Seed Cake (<i>Cannabis sativa</i>) Using Response Surface Methodology. <i>Food and Bioprocess Technology</i> , 2014, 7, 3064-3076.	2.6	32
44	l-Asparaginase from developing seeds of <i>Lupinus arboreus</i> . <i>Phytochemistry</i> , 1992, 31, 1519-1527.	1.4	29
45	Isolation, Cloning, and Characterisation of a trp Homologue from Squid (<i>Loligo forbesi</i>) Photoreceptor Membranes. <i>Journal of Neurochemistry</i> , 2002, 67, 2227-2235.	2.1	29
46	Omega-3 phospholipids in Pacific blue mackerel (<i>Scomber australasicus</i>) processing by-products. <i>Food Chemistry</i> , 2021, 353, 129451.	4.2	29
47	Lantibiotic-mediated anti-lactobacillus activity of a vaginal <i>Staphylococcus aureus</i> isolate. <i>FEMS Microbiology Letters</i> , 1992, 93, 97-102.	0.7	28
48	Proteomic Analysis of Chinook Salmon (<i>Oncorhynchus tshawytscha</i>) Ovarian Fluid. <i>PLoS ONE</i> , 2014, 9, e104155.	1.1	28
49	Molecular cloning of a cDNA encoding aspartate aminotransferase-P2 from lupin root nodules. <i>Plant Molecular Biology</i> , 1992, 19, 465-472.	2.0	27
50	Modifying the Functional Properties of Egg Proteins Using Novel Processing Techniques: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 986-1002.	5.9	27
51	Fractionation of whey proteins from red deer (<i>Cervus elaphus</i>) milk and comparison with whey proteins from cow, sheep and goat milks. <i>Small Ruminant Research</i> , 2014, 120, 125-134.	0.6	26
52	Naphthoquinones of the spinochrome class: occurrence, isolation, biosynthesis and biomedical applications. <i>RSC Advances</i> , 2018, 8, 32637-32650.	1.7	26
53	Positional distribution of fatty acids and phospholipid composition in King salmon (<i>Oncorhynchus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 2021, 363, 130302.	4.2	25
54	Effect of low and high pulsed electric field processing on macro and micro minerals in beef and chicken. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 45, 273-279.	2.7	24

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55	Production, purification and functional validation of human secreted amyloid precursor proteins for use as neuropharmacological reagents. <i>Journal of Neuroscience Methods</i> , 2007, 164, 68-74.	1.3	21
56	In vitro peptic digestion of ovomucin-depleted egg white affected by pH, temperature and pulsed electric fields. <i>Food Chemistry</i> , 2017, 231, 165-174.	4.2	21
57	Effect of PEF treatment on meat quality attributes, ultrastructure and metabolite profiles of wet and dry aged venison Longissimus dorsi muscle. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 65, 102457.	2.7	21
58	Structure of equine corticotropin releasing factor. <i>Peptides</i> , 1991, 12, 1437-1440.	1.2	20
59	Simple and Efficient One-Pot Extraction Method for Phospholipidomic Profiling of Total Oil and Lecithin by Phosphorus-31 Nuclear Magnetic Resonance Measurements. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 14286-14296.	2.4	20
60	Ovine atrial natriuretic factor: Sequence of circulating forms and metabolism in plasma. <i>Peptides</i> , 1991, 12, 279-283.	1.2	19
61	<i>Streptococcus mutans</i> strain N produces a novel low molecular mass non-lantibiotic bacteriocin. <i>FEMS Microbiology Letters</i> , 2000, 183, 165-169.	0.7	19
62	ef1097 and ypkK encode enterococcal V583 and corynicin JK, members of a new family of antimicrobial proteins (bacteriocins) with modular structure from Gram-positive bacteria. <i>Microbiology (United Kingdom)</i> 150, 10, 2006, 2777-2787.	1.7	19
63	Optimization of polyphenol extraction and antioxidant activities of extracts from defatted flax seed cake (<i>Linum usitatissimum</i> L.) using microwave-assisted and pulsed electric field (PEF) technologies with response surface methodology. <i>Food Science and Biotechnology</i> , 2015, 24, 1649-1659.	1.2	19
64	The potential use of dairy by-products for the production of nonfood biomaterials. <i>Critical Reviews in Environmental Science and Technology</i> , 2017, 47, 621-642.	6.6	19
65	Do Dairy Minerals Have a Positive Effect on Bone Health?. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 989-1005.	5.9	18
66	Quality and Nutritional Minerals in Chicken Breast Muscle Treated with Low and High Pulsed Electric Fields. <i>Food and Bioprocess Technology</i> , 2018, 11, 122-131.	2.6	17
67	Evaluation of Dairy Co-product Containing Composite Solutions for the Formation of Bioplastic Films. <i>Journal of Polymers and the Environment</i> , 2020, 28, 725-736.	2.4	17
68	Purification, Partial Characterization and Peptide Sequences of Vitellogenin from a Reptile, the Tuatara (<i>Sphenodon punctatus</i>). <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 1997, 117, 159-168.	0.7	16
69	Identification of a 130-kDa albumin in tuatara (<i>Sphenodon</i>) and detection of a novel albumin polymorphism. <i>Biochemical Genetics</i> , 1995, 33, 189-204.	0.8	15
70	Extraction and analysis of carotenoids from the New Zealand sea urchin <i>Evechinus chloroticus</i> gonads. <i>Acta Biochimica Polonica</i> , 2012, 59, .	0.3	15
71	Protein Synthesis in Mammary Acini Isolated from Lactating Rats: Effect of Maternal Diet. <i>Journal of Nutrition</i> , 1987, 117, 769-775.	1.3	13
72	Effect of Extended Lactation and Diet on Transferrin Concentrations in Rat Milk. <i>Journal of Nutrition</i> , 1988, 118, 669-674.	1.3	13

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73	A comparison of the structural polypeptides of three iridescent viruses (types 6, 9, and 16) and the mapping of the DNA region coding for their major capsid polypeptides. <i>Archives of Virology</i> , 1992, 123, 229-237.	0.9	13
74	Impact of different milk fat globule membrane preparations on protein composition, xanthine oxidase activity, and redox potential. <i>International Dairy Journal</i> , 2017, 64, 14-21.	1.5	13
75	Comparison of bioactive peptides prepared from sheep cheese whey using a food-grade bacterial and a fungal protease preparation. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1252-1259.	1.3	13
76	In vitro antioxidant and antimicrobial activities, and in vivo anti-inflammatory activity of crude and fractionated PHNQs from sea urchin (<i>Evechinus chloroticus</i>). <i>Food Chemistry</i> , 2020, 316, 126339.	4.2	13
77	A Novel Fatty Acid-Binding Protein-Like Carotenoid-Binding Protein from the Gonad of the New Zealand Sea Urchin <i>Evechinus chloroticus</i> . <i>PLoS ONE</i> , 2014, 9, e106465.	1.1	13
78	The β -subunit of the principal G-protein from squid (<i>Loligo forbesi</i>) photoreceptors contains a novel N-terminal sequence. <i>FEBS Letters</i> , 1992, 312, 241-244.	1.3	12
79	Isolation and Sequencing of Deer and Sheep Insulin-like Growth Factors-I and -II. <i>General and Comparative Endocrinology</i> , 1993, 92, 302-310.	0.8	12
80	Lipidomic signature of Pacific lean fish species head and skin using gas chromatography and nuclear magnetic resonance spectroscopy. <i>Food Chemistry</i> , 2021, 365, 130637.	4.2	12
81	Effects of l- and iso-ascorbic acid on meat protein hydrolyzing activity of four commercial plant and three microbial protease preparations. <i>Food Chemistry</i> , 2014, 149, 1-9.	4.2	11
82	Consumption of sheep milk compared to cow milk can affect trabecular bone ultrastructure in a rat model. <i>Food and Function</i> , 2019, 10, 163-171.	2.1	11
83	Pulsed electric fields treatment at different pH enhances the antioxidant and anti-inflammatory activity of ovomucin-depleted egg white. <i>Food Chemistry</i> , 2019, 276, 164-173.	4.2	11
84	The isolation and characterization of a cDNA clone encoding <i>Lupinus angustifolius</i> root nodule glutamine synthetase. <i>Plant Molecular Biology</i> , 1989, 13, 481-490.	2.0	10
85	A β -subclass phosphatidylinositol-specific phospholipase C from squid (<i>Loligo forbesi</i>) photoreceptors exhibiting a truncated C-terminus. <i>FEBS Letters</i> , 1995, 372, 243-248.	1.3	10
86	Fractionation of sheep cheese whey by a scalable method to sequentially isolate bioactive proteins. <i>Food Chemistry</i> , 2016, 203, 165-174.	4.2	10
87	Phosphorus-31 nuclear magnetic resonance (^{31}P NMR) for quantitative measurements of phospholipids derived from natural products: Effect of analysis conditions. <i>LWT - Food Science and Technology</i> , 2021, 142, 110991.	2.5	10
88	Whey proteins of the common brushtail possum (<i>Trichosurus vulpecula</i>): isolation, characterization and changes in concentration in milk during lactation of transferrin, β -lactalbumin and serum albumin. <i>Comparative Biochemistry and Physiology Part B: Comparative Biochemistry</i> , 1991, 98, 451-459.	0.2	9
89	Fundamental characterisation of caseins harvested by dissolved air flotation from dairy wastewater and comparison with skim milk powder. <i>International Dairy Journal</i> , 2018, 78, 112-121.	1.5	9
90	Extraction, structural characterization and stability of polyhydroxylated naphthoquinones from shell and spine of New Zealand sea urchin (<i>Evechinus chloroticus</i>). <i>Food Chemistry</i> , 2019, 272, 379-387.	4.2	9

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91	Minerals in Sheep Milk. , 2017, , 345-362.		8
92	The Distribution of Essential, Trace, and Nonessential Minerals in Weanling Male Rats Fed Sheep or Cow Milk. Molecular Nutrition and Food Research, 2018, 62, e1800482.	1.5	8
93	Amino Acid Sequences of Lactoferrin from Red Deer (<i>Cervus elaphus</i>) Milk and Antimicrobial Activity of Its Derived Peptides Lactoferricin and Lactoferrampin. Foods, 2021, 10, 1305.	1.9	8
94	Effect of salted-drying on bioactive compounds and microbiological changes during the processing of karasumi-like Chinook salmon (<i>Oncorhynchus tshawytscha</i>) roe product. Food Chemistry, 2021, 357, 129780.	4.2	8
95	Macronutrients and mineral composition of wild harvested <i>Prionoplus reticularis</i> edible insect at various development stages: nutritional and mineral safety implications. International Journal of Food Science and Technology, 2022, 57, 6270-6278.	1.3	8
96	The effect of pulsed electric fields on the extracted total lipid yield and the lipidomic profile of hoki roe. Food Chemistry, 2022, 384, 132476.	4.2	8
97	Proteomic Analysis of Aortae from Human Lipoprotein(a) Transgenic Mice Shows an Early Metabolic Response Independent of Atherosclerosis. PLoS ONE, 2012, 7, e30383.	1.1	7
98	Differential feeding-related regulation of ubiquitin and calbindin9kDa, in rat duodenum. Biochimica Et Biophysica Acta - General Subjects, 1994, 1200, 191-196.	1.1	6
99	Comparison of the bioactivity of whole and skimmed digested sheep milk with that of digested goat and cow milk in functional cell culture assays. Small Ruminant Research, 2017, 149, 202-208.	0.6	6
100	Use of Plant Proteolytic Enzymes for Meat Processing. , 2018, , 43-67.		6
101	Macroporous resin extraction of PHNQs from <i>Evechinus chloroticus</i> sea urchin and their in vitro antioxidant, anti-bacterial and in silico anti-inflammatory activities. LWT - Food Science and Technology, 2020, 131, 109817.	2.5	6
102	The Effect of Sheep and Cow Milk Supplementation of a Low Calcium Diet on the Distribution of Macro and Trace Minerals in the Organs of Weanling Rats. Nutrients, 2020, 12, 594.	1.7	6
103	The Purification of Ovine Pancreatic Lipase that is Free of Colipase Using an Improved Delipidation Method. Pancreas, 1992, 7, 45-51.	0.5	5
104	The impact of cream churning conditions on xanthine oxidase activity and oxidation-reduction potential in model emulsion systems. International Dairy Journal, 2016, 60, 55-61.	1.5	5
105	A simple method for enrichment of β -lactoglobulin from bovine milk whey involving selective hydrolysis by two fungal protease preparations. Food Chemistry, 2022, 368, 130820.	4.2	5
106	Effect of Pulsed Electric Fields on the Lipidomic Profile of Lipid Extracted from Hoki Fish Male Gonad. Foods, 2022, 11, 610.	1.9	5
107	Identification and partial characterization of β -2-macroglobulin from the tuatara (<i>Sphenodon</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T 113, 731-736.	0.7	4
108	The ordered visual transduction complex of the squid photoreceptor membrane. Molecular Neurobiology, 1999, 20, 61-80.	1.9	4

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109	The Effect of the Supplementation of a Diet Low in Calcium and Phosphorus with Either Sheep Milk or Cow Milk on the Physical and Mechanical Characteristics of Bone using A Rat Model. <i>Foods</i> , 2020, 9, 1070.	1.9	4
110	Edible insects: A bibliometric analysis and current trends of published studies (1953â€“2021). <i>International Journal of Tropical Insect Science</i> , 2022, 42, 3335-3355.	0.4	4
111	PHNQ from <i>Evechinus chloroticus</i> Sea Urchin Supplemented with Calcium Promotes Mineralization in Saos-2 Human Bone Cell Line. <i>Marine Drugs</i> , 2020, 18, 373.	2.2	3
112	Analysis of peptides in a sheep beta lactoglobulin hydrolysate as a model to evaluate the effect of peptide amino acid sequence on bioactivity. <i>Food Chemistry</i> , 2021, 365, 130346.	4.2	3
113	Extraction and analysis of carotenoids from the New Zealand sea urchin <i>Evechinus chloroticus</i> gonads. <i>Acta Biochimica Polonica</i> , 2012, 59, 83-5.	0.3	3
114	A nitrogen balance experiment using simulated urine samples. <i>Biochemistry and Molecular Biology Education</i> , 2006, 34, 289-293.	0.5	2
115	Carotenoid composition of a New Zealand (<i>Evechinus chloroticus</i>) and an Australian (<i>Heliocidaris</i>) Tj ETQq1 1 0.784314 rgBT ₁ /Overlock 0,9	0.9	1
116	Self-assembling dairy proteins for the production of novel bionanomaterials. <i>International Journal of Nanotechnology</i> , 2018, 15, 773.	0.1	0
117	Interactions of Milk Proteins With Minerals. , 2019, , 395-403.		0