

# 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	A simple method for enrichment of Î²-lactoglobulin from bovine milk whey involving selective hydrolysis by two fungal protease preparations. <i>Food Chemistry</i> , 2022, 368, 130820.	4.2	5
2	Macronutrients and mineral composition of wild harvested <i>Prionoplus reticularis</i> edible insect at various development stages: nutritional and mineral safety implications. <i>International Journal of Food Science and Technology</i> , 2022, 57, 6270-6278.	1.3	8
3	Effect of Pulsed Electric Fields on the Lipidomic Profile of Lipid Extracted from Hoki Fish Male Gonad. <i>Foods</i> , 2022, 11, 610.	1.9	5
4	The effect of pulsed electric fields on the extracted total lipid yield and the lipidomic profile of hoki roe. <i>Food Chemistry</i> , 2022, 384, 132476.	4.2	8
5	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
6	Phosphorus-31 nuclear magnetic resonance (31P 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
7	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
8	Amino Acid Sequences of Lactoferrin from Red Deer ( <i>Cervus elaphus</i> ) Milk and Antimicrobial Activity of Its Derived Peptides Lactoferricin and Lactoferrampin. <i>Foods</i> , 2021, 10, 1305.	1.9	8
9	Omega-3 phospholipids in Pacific blue mackerel ( <i>Scomber australasicus</i> ) processing by-products. <i>Food Chemistry</i> , 2021, 353, 129451.	4.2	29
10	Effect of salted-drying on bioactive compounds and microbiological changes during the processing of karasumi-like Chinook salmon ( <i>Oncorhynchus tshawytscha</i> ) roe product. <i>Food Chemistry</i> , 2021, 357, 129780.	4.2	8
11	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
12	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
13	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
14	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
15	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
16	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
17	Effect of PEF treatment on meat quality attributes, ultrastructure and metabolite profiles of wet and dry aged venison <i>Longissimus dorsi</i> muscle. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 65, 102457.	2.7	21
18	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

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19	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. <i>LWT - Food Science and Technology</i> , 2020, 131, 109817.	2.5	6
20	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. <i>Nutrients</i> , 2020, 12, 594.	1.7	6
21	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
22	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
23	Interactions of Milk Proteins With Minerals. , 2019, , 395-403.		0
24	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
25	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
26	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
27	Effect of pulsed electric fields (PEF) on physico-chemical properties, $\beta$ -carotene and antioxidant activity of air-dried apricots. <i>Food Chemistry</i> , 2019, 291, 253-262.	4.2	36
28	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
29	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
30	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
31	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
32	Bioactive peptides derived from egg proteins: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 2508-2530.	5.4	70
33	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
34	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
35	Self-assembling dairy proteins for the production of novel bionanomaterials. <i>International Journal of Nanotechnology</i> , 2018, 15, 773.	0.1	0
36	Use of Plant Proteolytic Enzymes for Meat Processing. , 2018, , 43-67.		6

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37	Naphthoquinones of the spinochrome class: occurrence, isolation, biosynthesis and biomedical applications. RSC Advances, 2018, 8, 32637-32650.	1.7	26
38	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
39	Carotenoid composition of a New Zealand ( <i>Evechinus chloroticus</i> ) and an Australian ( <i>Heliocidaris</i> ) Tj ETQq1 1 0.784314 rgBT <sub>1</sub> /Overlo	0.9	1
40	Do Dairy Minerals Have a Positive Effect on Bone Health?. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 989-1005.	5.9	18
41	Impact of different milk fat globule membrane preparations on protein composition, xanthine oxidase activity, and redox potential. International Dairy Journal, 2017, 64, 14-21.	1.5	13
42	Antioxidant and functional properties of protein hydrolysates obtained from squid pen chitosan extraction effluent. Food Chemistry, 2017, 227, 194-201.	4.2	42
43	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
44	The potential use of dairy by-products for the production of nonfood biomaterials. Critical Reviews in Environmental Science and Technology, 2017, 47, 621-642.	6.6	19
45	An improved method for solubilisation of wool keratin using peracetic acid. Journal of Environmental Chemical Engineering, 2017, 5, 1977-1984.	3.3	62
46	In vitro peptic digestion of ovomucin-depleted egg white affected by pH, temperature and pulsed electric fields. Food Chemistry, 2017, 231, 165-174.	4.2	21
47	Comparison of bioactive peptides prepared from sheep cheese whey using a food-grade bacterial and a fungal protease preparation. International Journal of Food Science and Technology, 2017, 52, 1252-1259.	1.3	13
48	Effect of low and high pulsed electric field on the quality and nutritional minerals in cold boned beef <i>M. longissimus et lumborum</i> . Innovative Food Science and Emerging Technologies, 2017, 41, 135-143.	2.7	55
49	Effects of pH, temperature and pulsed electric fields on the turbidity and protein aggregation of ovomucin-depleted egg white. Food Research International, 2017, 91, 161-170.	2.9	68
50	Effect of extraction method on functional properties of flaxseed protein concentrates. Food Chemistry, 2017, 215, 417-424.	4.2	93
51	Evaluation of keratin extraction from wool by chemical methods for bio-polymer application. Journal of Bioactive and Compatible Polymers, 2017, 32, 163-177.	0.8	68
52	Minerals in Sheep Milk. , 2017, , 345-362.		8
53	Towards generation of bioactive peptides from meat industry waste proteins: Generation of peptides using commercial microbial proteases. Food Chemistry, 2016, 208, 42-50.	4.2	101
54	Effect of repeated pulsed electric field treatment on the quality of hot-boned beef loins and topsides. Meat Science, 2016, 111, 139-146.	2.7	69

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55	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
56	Generation of bioactive peptide hydrolysates from cattle plasma using plant and fungal proteases. <i>Food Chemistry</i> , 2016, 213, 98-107.	4.2	38
57	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
58	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
59	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
60	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
61	The impact of cream churning conditions on xanthine oxidase activity and oxidationâ€“reduction potential in model emulsion systems. <i>International Dairy Journal</i> , 2016, 60, 55-61.	1.5	5
62	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
63	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 /Ove	1.1	51
64	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
65	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
66	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
67	Effect of pulsed electric field on the proteolysis of cold boned beef M. Longissimus lumborum and M. Semimembranosus. <i>Meat Science</i> , 2015, 100, 222-226.	2.7	68
68	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
69	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
70	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
71	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
72	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

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73	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
74	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
75	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
76	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
77	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
78	Proteomic Analysis of Chinook Salmon ( <i>Oncorhynchus tshawytscha</i> ) Ovarian Fluid. <i>PLoS ONE</i> , 2014, 9, e104155.	1.1	28
79	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
80	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
81	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
82	Characterisation of kiwifruit and asparagus enzyme extracts, and their activities toward meat proteins. <i>Food Chemistry</i> , 2013, 136, 989-998.	4.2	50
83	Proteomic Analysis of Aortae from Human Lipoprotein(a) Transgenic Mice Shows an Early Metabolic Response Independent of Atherosclerosis. <i>PLoS ONE</i> , 2012, 7, e30383.	1.1	7
84	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
85	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
86	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
87	ef1097 and ypkK encode enterococcin 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> 151, 1074-1084.	0.78	4
88	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
89	A nitrogen balance experiment using simulated urine samples. <i>Biochemistry and Molecular Biology Education</i> , 2006, 34, 289-293.	0.5	2
90	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

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91	Streptococcus mutans strain N produces a novel low molecular mass non-antibiotic bacteriocin. FEMS Microbiology Letters, 2000, 183, 165-169.	0.7	19
92	The ordered visual transduction complex of the squid photoreceptor membrane. Molecular Neurobiology, 1999, 20, 61-80.	1.9	4
93	Purification, Partial Characterization and Peptide Sequences of Vitellogenin from a Reptile, the Tuatara (Sphenodon punctatus). Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology, 1997, 117, 159-168.	0.7	16
94	Identification and partial characterization of $\beta_2$ -macroglobulin from the tuatara (Sphenodon) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 627 113, 731-736.	0.7	4
95	Identification of a 130-kDa albumin in tuatara (Sphenodon) and detection of a novel albumin polymorphism. Biochemical Genetics, 1995, 33, 189-204.	0.8	15
96	A $\beta_2$ -subclass phosphatidylinositol-specific phospholipase C from squid (Loligo forbesi) photoreceptors exhibiting a truncated C-terminus. FEBS Letters, 1995, 372, 243-248.	1.3	10
97	Elucidation of the structure of SA-FF22, a lanthionine-containing antibacterial peptide produced by Streptococcus pyogenes strain FF22. FEBS Journal, 1994, 220, 455-462.	0.2	59
98	Differential feeding-related regulation of ubiquitin and calbindin 9kDa, in rat duodenum. Biochimica Et Biophysica Acta - General Subjects, 1994, 1200, 191-196.	1.1	6
99	Isolation and Sequencing of Deer and Sheep Insulin-like Growth Factors-I and -II. General and Comparative Endocrinology, 1993, 92, 302-310.	0.8	12
100	The Purification of Ovine Pancreatic Lipase that is Free of Colipase Using an Improved Delipidation Method. Pancreas, 1992, 7, 45-51.	0.5	5
101	The $\beta_3$ -subunit of the principal G-protein from squid (Loligo forbesi) photoreceptors contains a novel N-terminal sequence. FEBS Letters, 1992, 312, 241-244.	1.3	12
102	A second gene for a secreted aspartate proteinase in Candida albicans. Journal of Bacteriology, 1992, 174, 7848-7853.	1.0	92
103	Molecular cloning of a cDNA encoding aspartate aminotransferase-P2 from lupin root nodules. Plant Molecular Biology, 1992, 19, 465-472.	2.0	27
104	Antibiotic-mediated anti-lactobacillus activity of a vaginal Staphylococcus aureus isolate. FEMS Microbiology Letters, 1992, 93, 97-102.	0.7	28
105	L-Asparaginase from developing seeds of Lupinus arboreus. Phytochemistry, 1992, 31, 1519-1527.	1.4	29
106	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. Archives of Virology, 1992, 123, 229-237.	0.9	13
107	Ovine atrial natriuretic factor: Sequence of circulating forms and metabolism in plasma. Peptides, 1991, 12, 279-283.	1.2	19
108	Structure of equine corticotropin releasing factor. Peptides, 1991, 12, 1437-1440.	1.2	20

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109	Whey proteins of the common brushtail possum ( <i>Trichosurus vulpecula</i> ): isolation, characterization and changes in concentration in milk during lactation of transferrin, $\hat{I}$ -lactalbumin and serum albumin. <i>Comparative Biochemistry and Physiology Part B: Comparative Biochemistry</i> , 1991, 98, 451-459.	0.2	9
110	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
111	Effect of Extended Lactation and Diet on Transferrin Concentrations in Rat Milk. <i>Journal of Nutrition</i> , 1988, 118, 669-674.	1.3	13
112	The amino-acid sequences of sculpin islet somatostatin-28 and peptide YY. <i>FEBS Letters</i> , 1987, 214, 57-61.	1.3	33
113	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
114	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
115	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
116	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
117	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