

Stefan P Clerens

List of Publications by Year in descending order

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91
papers

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citations

147726

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189801

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91
all docs

91
docs citations

91
times ranked

3071
citing authors

#	ARTICLE	IF	CITATIONS
1	Identification of 26RFa, a hypothalamic neuropeptide of the RFamide peptide family with orexigenic activity. Proceedings of the National Academy of Sciences of the United States of America, 2003, 100, 15247-15252.	3.3	172
2	Cooking-Induced Protein Modifications in Meat. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 141-159.	5.9	152
3	Fructan 1-Exohydrolases. Î²-(2,1)-Trimmers during Graminan Biosynthesis in Stems of Wheat? Purification, Characterization, Mass Mapping, and Cloning of Two Fructan 1-Exohydrolase Isoforms. Plant Physiology, 2003, 131, 621-631.	2.3	137
4	Arabidopsis AtcwINV3 and 6 are not invertases but are fructan exohydrolases (FEHs) with different substrate specificities. Plant, Cell and Environment, 2005, 28, 432-443.	2.8	122
5	Defoliation Induces Fructan 1-Exohydrolase II in Witloof Chicory Roots. Cloning and Purification of Two Isoforms, Fructan 1-Exohydrolase IIa and Fructan 1-Exohydrolase IIb. Mass Fingerprint of the Fructan 1-Exohydrolase II Enzymes. Plant Physiology, 2001, 126, 1186-1195.	2.3	86
6	Purification, cloning and functional characterization of a fructan 6-exohydrolase from wheat (<i>Triticum aestivum</i> L.). Journal of Experimental Botany, 2006, 57, 213-223.	2.4	85
7	Cloning, characterization and functional analysis of novel 6-kestose exohydrolases (6KEHs) from wheat (<i>Triticum aestivum</i>). New Phytologist, 2005, 166, 917-932.	3.5	82
8	Effect of beef ultimate pH and large structural protein changes with aging on meat tenderness. Meat Science, 2014, 98, 637-645.	2.7	82
9	Reversed-phase high-performance liquid chromatography prefractionation prior to two-dimensional difference gel electrophoresis and mass spectrometry identifies new differentially expressed proteins between striate cortex of kitten and adult cat. Electrophoresis, 2003, 24, 1471-1481.	1.3	79
10	Thermal effects of ionic liquid dissolution on the structures and properties of regenerated wool keratin. Polymer Degradation and Stability, 2014, 108, 108-115.	2.7	77
11	An Updated Nomenclature for Keratin-Associated Proteins (KAPs). International Journal of Biological Sciences, 2012, 8, 258-264.	2.6	68
12	Differential expression of brain proteins in glycogen synthase kinase-3 transgenic mice: A proteomics point of view. Proteomics, 2002, 2, 94-104.	1.3	65
13	Fluorescent two-dimensional difference gel electrophoresis and mass spectrometry identify age-related protein expression differences for the primary visual cortex of kitten and adult cat. Journal of Neurochemistry, 2003, 85, 193-205.	2.1	65
14	Unexpected presence of fructan 6-exohydrolases (6-FEHs) in non-fructan plants: characterization, cloning, mass mapping and functional analysis of a novel "cell-wall invertase-like" specific 6-FEH from sugar beet (<i>Beta vulgaris</i> L.). Plant Journal, 2003, 36, 697-710.	2.8	61
15	Effect of Cooking on Meat Proteins: Mapping Hydrothermal Protein Modification as a Potential Indicator of Bioavailability. Journal of Agricultural and Food Chemistry, 2014, 62, 8187-8196.	2.4	59
16	The rice genome encodes two vacuolar invertases with fructan exohydrolase activity but lacks the related fructan biosynthesis genes of the Pooideae. New Phytologist, 2007, 173, 50-62.	3.5	58
17	Unexpected Presence of Graminan- and Levan-Type Fructans in the Evergreen Frost-Hardy Eudicot <i>Pachysandra terminalis</i> (Buxaceae): Purification, Cloning, and Functional Analysis of a 6-SST/6-SFT Enzyme. Plant Physiology, 2011, 155, 603-614.	2.3	53
18	Proteomic evaluation of the biodegradation of wool fabrics in experimental burials. International Biodeterioration and Biodegradation, 2013, 80, 48-59.	1.9	48

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19	Characterisation of novel keratin peptide markers for species identification in keratinous tissues using mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2013, 27, 2685-2698.	0.7	46
20	Proteomic evaluation and location of UVB-induced photo-oxidation in wool. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2010, 98, 118-127.	1.7	45
21	Cloning and functional analysis of a high DP fructan:fructan 1-fructosyl transferase from <i>Echinops ritro</i> (Asteraceae): comparison of the native and recombinant enzymes. <i>Journal of Experimental Botany</i> , 2006, 57, 775-789.	2.4	43
22	Direct profiling and identification of peptide expression differences in the pancreas of control and ob/ob mice by imaging mass spectrometry. <i>Proteomics</i> , 2008, 8, 3763-3774.	1.3	43
23	Anti- α -enolase Antibodies in Patients with Inflammatory Bowel Disease. <i>Clinical Chemistry</i> , 2008, 54, 534-541.	1.5	41
24	Early dysregulation of hippocampal proteins in transgenic rats with Alzheimer's disease-linked mutations in amyloid precursor protein and presenilin 1. <i>Molecular Brain Research</i> , 2004, 132, 241-259.	2.5	40
25	An organelle proteomic method to study neurotransmission-related proteins, applied to a neurodevelopmental model of schizophrenia. <i>Proteomics</i> , 2007, 7, 3569-3579.	1.3	40
26	The Proteome of the Wool Cuticle. <i>Journal of Proteome Research</i> , 2010, 9, 2920-2928.	1.8	40
27	Characterization of the exocuticle α -layer proteins of wool. <i>Experimental Dermatology</i> , 2007, 16, 951-960.	1.4	37
28	Influence of feed restriction on the wool proteome: A combined iTRAQ and fiber structural study. <i>Journal of Proteomics</i> , 2014, 103, 170-177.	1.2	37
29	Developing the wool proteome. <i>Journal of Proteomics</i> , 2010, 73, 1722-1731.	1.2	36
30	Modeling Deamidation in Sheep Keratin Peptides and Application to Archeological Wool Textiles. <i>Analytical Chemistry</i> , 2014, 86, 567-575.	3.2	35
31	The proteomics of wool fibre morphogenesis. <i>Journal of Structural Biology</i> , 2015, 191, 341-351.	1.3	34
32	Interspecies Comparison of Morphology, Ultrastructure, and Proteome of Mammalian Keratin Fibers of Similar Diameter. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 2434-2446.	2.4	31
33	Proteomic investigation of protein profile changes and amino acid residue-level modification in cooked lamb longissimus thoracis et lumborum: The effect of roasting. <i>Meat Science</i> , 2016, 119, 80-88.	2.7	31
34	LC MS/MS identification of large structural proteins from bull muscle and their degradation products during post mortem storage. <i>Food Chemistry</i> , 2014, 150, 137-144.	4.2	30
35	Proteomic Investigation of Protein Profile Changes and Amino Acid Residue Level Modification in Cooked Lamb Meat: The Effect of Boiling. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 9112-9123.	2.4	29
36	CreateTarget and Analyze This!: new software assisting imaging mass spectrometry on Bruker Reflex IV and Ultraflex II instruments. <i>Rapid Communications in Mass Spectrometry</i> , 2006, 20, 3061-3066.	0.7	28

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37	Purification, cloning and functional differences of a third fructan 1-exohydrolase (1-FEHw3) from wheat (<i>Triticum aestivum</i>). <i>Physiologia Plantarum</i> , 2008, 133, 242-253.	2.6	28
38	Development and plasticity-related changes in protein expression patterns in cat visual cortex: A fluorescent two-dimensional difference gel electrophoresis approach. <i>Proteomics</i> , 2006, 6, 3821-3832.	1.3	27
39	Proteomic tracking of hydrothermal Maillard and redox modification in lactoferrin and β -lactoglobulin: Location of lactosylation, carboxymethylation, and oxidation sites. <i>Journal of Dairy Science</i> , 2016, 99, 3295-3304.	1.4	27
40	N-glycosylation affects substrate specificity of chicory fructan 1-exohydrolase: evidence for the presence of an inulin binding cleft. <i>New Phytologist</i> , 2007, 176, 317-324.	3.5	26
41	Characterisation of low abundance wool proteins through novel differential extraction techniques. <i>Electrophoresis</i> , 2010, 31, 1937-1946.	1.3	25
42	Proteomic Profiling of the Photo-Oxidation of Silk Fibroin: Implications for Historic Tin-Weighted Silk. <i>Photochemistry and Photobiology</i> , 2012, 88, 1217-1226.	1.3	25
43	Sweet Substitute: A software tool for in silico fragmentation of peptide-linked N-glycans. <i>Proteomics</i> , 2004, 4, 629-632.	1.3	24
44	Molecular modification associated with the heat treatment of bovine milk. <i>International Dairy Journal</i> , 2017, 73, 74-83.	1.5	24
45	Direct profiling of myelinated and demyelinated regions in mouse brain by imaging mass spectrometry. <i>International Journal of Mass Spectrometry</i> , 2007, 260, 185-194.	0.7	23
46	Redox proteomic evaluation of bleaching and alkali damage in human hair. <i>International Journal of Cosmetic Science</i> , 2013, 35, 555-561.	1.2	23
47	A Multi-Bioassay Integrated Approach to Assess the Antifouling Potential of the Cyanobacterial Metabolites Portoamides. <i>Marine Drugs</i> , 2019, 17, 111.	2.2	22
48	Changes in Milk Protein Interactions and Associated Molecular Modification Resulting from Thermal Treatments and Storage. <i>Journal of Food Science</i> , 2019, 84, 1737-1745.	1.5	21
49	Differential expression of c-fos in subtypes of GABAergic cells following sensory stimulation in the cat primary visual cortex. <i>European Journal of Neuroscience</i> , 2002, 16, 1620-1626.	1.2	20
50	Protein Expression in Orthocortical and Paracortical Cells of Merino Wool Fibers. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 2174-2180.	2.4	20
51	Electrophoretic mapping of highly homologous keratins: A novel marker peptide approach. <i>Electrophoresis</i> , 2010, 31, 2894-2902.	1.3	20
52	Unravelling the proteome of wool: Towards markers of wool quality traits. <i>Journal of Proteomics</i> , 2012, 75, 4315-4324.	1.2	20
53	The in vitro digestibility of beef varies with its inherent ultimate pH. <i>Food and Function</i> , 2014, 5, 2759-2767.	2.1	20
54	First proteomic analysis of <i>Legionella pneumophila</i> based on its developing genome sequence. <i>Research in Microbiology</i> , 2005, 156, 119-129.	1.0	19

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55	Mapping the accessibility of the disulfide crosslink network in the wool fiber cortex. <i>Proteins: Structure, Function and Bioinformatics</i> , 2015, 83, 224-234.	1.5	18
56	Effect of a single in ovo injection of 2,3,7,8-tetrachlorodibenzo-p-dioxin on protein expression in liver and ovary of the one-day-old chick analyzed by fluorescent two-dimensional difference gel electrophoresis and mass spectrometry. <i>Proteomics</i> , 2006, 6, 2576-2585.	1.3	17
57	Higher sequence coverage and improved confidence in the identification of cysteine-rich proteins from the wool cuticle using combined chemical and enzymatic digestion. <i>Journal of Proteomics</i> , 2009, 73, 323-330.	1.2	17
58	Emerging issues with the current keratin-associated protein nomenclature. <i>International Journal of Trichology</i> , 2010, 2, 104.	0.1	17
59	Ionic liquid-assisted extraction of wool keratin proteins as an aid to MS identification. <i>Analytical Methods</i> , 2014, 6, 7305-7311.	1.3	16
60	In-depth characterisation of the lamb meat proteome from longissimus lumborum. <i>EuPA Open Proteomics</i> , 2015, 6, 28-41.	2.5	16
61	Protein Expression Dynamics during Postnatal Mouse Brain Development. <i>Journal of Experimental Neuroscience</i> , 2013, 7, JEN.S12453.	2.3	15
62	Proteomic and peptidomic differences and similarities between four muscle types from New Zealand raised Angus steers. <i>Meat Science</i> , 2016, 121, 53-63.	2.7	15
63	Oxidative Modification in Human Hair: The Effect of the Levels of Cu (II) Ions, UV Exposure and Hair Pigmentation. <i>Photochemistry and Photobiology</i> , 2016, 92, 144-149.	1.3	15
64	Identification and characterization of novel chromogranin B-derived peptides from porcine chromaffin granules by liquid chromatography/electrospray tandem MS. <i>FEBS Journal</i> , 2001, 268, 235-242.	0.2	14
65	Photoproducts Formed in the Photoyellowing of Collagen in the Presence of a Fluorescent Whitening Agent. <i>Photochemistry and Photobiology</i> , 2009, 85, 1314-1321.	1.3	14
66	Spatial and temporal mass spectrometric profiling and imaging of lipid degradation in bovine M. longissimus dorsi lumborum. <i>Journal of Food Composition and Analysis</i> , 2014, 33, 203-209.	1.9	14
67	Human Oral Isolate <i>Lactobacillus fermentum</i> AGR1487 Reduces Intestinal Barrier Integrity by Increasing the Turnover of Microtubules in Caco-2 Cells. <i>PLoS ONE</i> , 2013, 8, e78774.	1.1	14
68	Identification of cGnRH-II in the median eminence of Japanese quail (<i>Coturnix coturnix japonica</i>). <i>General and Comparative Endocrinology</i> , 2003, 131, 48-56.	0.8	13
69	Light-induced Fos expression in phosphate-activated glutaminase- and neurofilament protein-immunoreactive neurons in cat primary visual cortex. <i>Brain Research</i> , 2005, 1035, 60-66.	1.1	13
70	Differential polymorphism in cutaneous glands of archaic <i>Leiopelma</i> species. <i>Journal of Morphology</i> , 2011, 272, 1116-1130.	0.6	13
71	Combination of acid labile detergent and C18 Empore [®] disks for improved identification and sequence coverage of in-gel digested proteins. <i>Analytical and Bioanalytical Chemistry</i> , 2011, 400, 415-421.	1.9	12
72	Application of redox proteomics to the study of oxidative degradation products in archaeological wool. <i>Journal of Cultural Heritage</i> , 2015, 16, 896-903.	1.5	12

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73	Photo-oxidation of whey proteins: Molecular markers of modification. <i>International Dairy Journal</i> , 2017, 66, 56-60.	1.5	12
74	Differences between ultrastructure and protein composition in straight hair fibres. <i>Zoology</i> , 2019, 133, 40-53.	0.6	12
75	Method developments to extract proteins from oil palm chromoplast for proteomic analysis. <i>SpringerPlus</i> , 2015, 4, 791.	1.2	11
76	The effects of blanching on composition and modification of proteins in navy beans (<i>Phaseolus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62	4.2	11
77	The wool proteome and fibre characteristics of three distinct genetic ovine breeds from Portugal. <i>Journal of Proteomics</i> , 2020, 225, 103853.	1.2	10
78	Molecular cloning and differential expression of the cat immediate early gene c-fos. <i>Molecular Brain Research</i> , 2003, 111, 198-210.	2.5	9
79	Proteomic Differences between <i>Listeria monocytogenes</i> Isolates from Food and Clinical Environments. <i>Pathogens</i> , 2014, 3, 920-933.	1.2	9
80	Application of a Mass Spectrometric Approach to Detect the Presence of Fatty Acid Biosynthetic Phosphopeptides. <i>Protein Journal</i> , 2016, 35, 163-170.	0.7	9
81	In silico modeling of protein hydrolysis by endoproteases: a case study on pepsin digestion of bovine lactoferrin. <i>Food and Function</i> , 2017, 8, 4404-4413.	2.1	9
82	The effects of a wool hydrolysate on short-chain fatty acid production and fecal microbial composition in the domestic cat (<i>Felis catus</i>). <i>Food and Function</i> , 2018, 9, 4107-4121.	2.1	9
83	Data for in-depth characterisation of the lamb meat proteome from longissimus lumborum. <i>Data in Brief</i> , 2015, 3, 143-148.	0.5	7
84	Multi-parameter evaluation of the effect of processing conditions on meat protein modification. <i>Heliyon</i> , 2020, 6, e04185.	1.4	6
85	From Natural Xanthenes to Synthetic C-1 Aminated 3,4-Dioxygenated Xanthenes as Optimized Antifouling Agents. <i>Marine Drugs</i> , 2021, 19, 638.	2.2	6
86	MALDI-MS redox lipidomics applied to human hair: A first look. <i>International Journal of Trichology</i> , 2011, 3, 25.	0.1	4
87	Identification of new regional marker proteins to map mouse brain by 2â€ difference gel electrophoresis screening. <i>Electrophoresis</i> , 2008, 29, 1518-1524.	1.3	3
88	Efferent intestinal lymph protein responses in nematode-resistant, -resilient and -susceptible lambs under challenge with <i>Trichostrongylus colubriformis</i> . <i>Journal of Proteomics</i> , 2014, 109, 356-367.	1.2	3
89	Skin Gland Morphology and Secretory Peptides in Naturalized <i>Litoria</i> Species in New Zealand. <i>Journal of Herpetology</i> , 2013, 47, 565-574.	0.2	1
90	Redox proteomics analysis of hair shaft proteins upon hydrothermal and alkaline insult. <i>International Journal of Cosmetic Science</i> , 2021, , .	1.2	1

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91	Improved Detection and Fragmentation of Disulphide-Linked Peptides. Methods and Protocols, 2018, 1, 33.	0.9	0