Christophe Chambon

List of Publications by Year
in descending order

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122 papers	4,606 citations	81900 39 h-index	118850 62 g-index
122 all docs	122 docs citations	122 times ranked	5119 citing authors

#	Article	IF	Citations
1	Proteome Changes during Meat Aging in Tough and Tender Beef Suggest the Importance of Apoptosis and Protein Solubility for Beef Aging and Tenderization. Journal of Agricultural and Food Chemistry, 2009, 57, 10755-10764.	5.2	193
2	Proteome Analysis of the Sarcoplasmic Fraction of PigSemimembranosusMuscle:Â Implications on Meat Color Development. Journal of Agricultural and Food Chemistry, 2006, 54, 2732-2737.	5.2	177
3	Proteomic analysis of bovine skeletal muscle hypertrophy. Proteomics, 2005, 5, 490-500.	2.2	161
4	Mapping of bovine skeletal muscle proteins using two-dimensional gel electrophoresis and mass spectrometry. Proteomics, 2004, 4, 1811-1824.	2.2	155
5	Differential proteome analysis of aging in rat skeletal muscle. FASEB Journal, 2005, 19, 1143-1145.	0.5	154
6	Identification of novel GAPDH-derived antimicrobial peptides secreted by Saccharomyces cerevisiae and involved in wine microbial interactions. Applied Microbiology and Biotechnology, 2014, 98, 843-853.	3.6	142
7	Muscle proteome and meat eating qualities of Longissimus thoracis of â€œBlonde dâ€™Aquitaineâ€•young bulls: A central role of HSP27 isoforms. Meat Science, 2008, 78, 297-304.	5.5	131
8	Proteome changes during pork meat ageing following use of two different pre-slaughter handling procedures. Meat Science, 2004, 67, 689-696.	5.5	122
9	Adapted tolerance to benzalkonium chloride in Escherichia coli K-12 studied by transcriptome and proteome analyses. Microbiology (United Kingdom), 2007, 153, 935-946.	1.8	100
10	Proteomic and morphological analysis of early stages of wheat grain development. Proteomics, 2010, 10, 2901-2910.	2.2	89
11	Xylan degradation by the human gut Bacteroides xylanisolvens XB1AT involves two distinct gene clusters that are linked at the transcriptional level. BMC Genomics, 2016, 17, 326.	2.8	81
12	Small peptides (<5kDa) found in ready-to-eat beef meat. Meat Science, 2006, 74, 658-666.	5.5	80
13	Proteomic analysis of ovine muscle hypertrophy1. Journal of Animal Science, 2006, 84, 3266-3276.	0.5	78
14	The p300/CBP-associated factor (PCAF) is a cofactor of ATF4 for amino acid-regulated transcription of CHOP. Nucleic Acids Research, 2007, 35, 5954-5965.	14.5	75
15	Listeria monocytogenesferritin protects against multiple stresses and is required for virulence. FEMS Microbiology Letters, 2005, 250, 253-261.	1.8	74
16	Pig Longissimus lumborum proteome: Part II: Relationships between protein content and meat quality. Meat Science, 2008, 80, 982-996.	5.5	73
17	Twoâ€dimensional electrophoresis database of Listeria monocytogenes EGDe proteome and proteomic analysis of midâ€log and stationary growth phase cells. Proteomics, 2004, 4, 3187-3201.	2.2	71
18	Inter-individual variability of protein patterns in saliva of healthy adults. Journal of Proteomics, 2009, 72, 822-830.	2.4	71

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19	Modifications of Trout (Oncorhynchus mykiss) Muscle Proteins by Preslaughter Activity. Journal of Agricultural and Food Chemistry, 2006, 54, 2997-3001.	5.2	68
20	Comparison of Sarcoplasmic Proteomes between Two Groups of Pig Muscles Selected for Shear Force of Cooked Meat. Journal of Agricultural and Food Chemistry, 2007, 55, 5834-5841.	5.2	68
21	Proteomics of muscle chronological ageing in post-menopausal women. BMC Genomics, 2014, 15, 1165.	2.8	64
22	Digestion of cooked meat proteins is slightly affected by age as assessed using the dynamic gastrointestinal TIM model and mass spectrometry. Food and Function, 2016, 7, 2682-2691.	4.6	61
23	Collagen type I from bovine bone. Effect of animal age, bone anatomy and drying methodology on extraction yield, self-assembly, thermal behaviour and electrokinetic potential. International Journal of Biological Macromolecules, 2017, 97, 55-66.	7.5	59
24	Characterisation of PSE zones in semimembranosus pig muscle. Meat Science, 2005, 70, 167-172.	5.5	58
25	Peptides reproducibly released byin vivodigestion of beef meat and trout flesh in pigs. British Journal of Nutrition, 2007, 98, 1187-1195.	2.3	58
26	Quantification of peptides released during in vitro digestion of cooked meat. Food Chemistry, 2016, 197, 1311-1323.	8.2	56
27	Extraction and Proteome Analysis of Starch Granule-Associated Proteins in Mature Wheat Kernel (Triticum aestivum L.). Journal of Proteome Research, 2010, 9, 3299-3310.	3.7	53
28	Increased Serpina3n release into circulation during glucocorticoidâ€mediated muscle atrophy. Journal of Cachexia, Sarcopenia and Muscle, 2018, 9, 929-946.	7.3	53
29	Comparative Subproteome Analyses of Planktonic and Sessile Staphylococcus xylosus C2a: New Insight in Cell Physiology of a Coagulase-Negative Staphylococcus in Biofilm. Journal of Proteome Research, 2009, 8, 1797-1809.	3.7	49
30	Proteomes of hard and soft near-isogenic wheat lines reveal that kernel hardness is related to the amplification of a stress response during endosperm development. Journal of Experimental Botany, 2012, 63, 1001-1011.	4.8	49
31	Label-free Quantitative Protein Profiling of vastus lateralis Muscle During Human Aging. Molecular and Cellular Proteomics, 2014, 13, 283-294.	3.8	49
32	Listeria monocytogenes Biofilm Adaptation to Different Temperatures Seen Through Shotgun Proteomics. Frontiers in Nutrition, 2019, 6, 89.	3.7	48
33	Expression Profiling of Starchy Endosperm Metabolic Proteins at 21 Stages of Wheat Grain Development. Journal of Proteome Research, 2012, 11, 2754-2773.	3.7	46
34	In vivo proteome dynamics during early bovine myogenesis. Proteomics, 2008, 8, 4236-4248.	2.2	45
35	Early post-mortem sarcoplasmic proteome of porcine muscle related to protein oxidation. Food Chemistry, 2011, 127, 1097-1104.	8.2	45
36	Proteomic Analysis Reveals Changes in the Liver Protein Pattern of Rats Exposed to Dietary Folate Deficiency. Journal of Nutrition, 2005, 135, 2524-2529.	2.9	43

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37	Comprehensive Appraisal of the Extracellular Proteins from a Monoderm Bacterium: Theoretical and Empirical Exoproteomes ofListeria monocytogenesEGD-e by Secretomics. Journal of Proteome Research, 2010, 9, 5076-5092.	3.7	43
38	Muscle composition slightly affects in vitro digestion of aged and cooked meat: Identification of associated proteomic markers. Food Chemistry, 2013, 136, 1249-1262.	8.2	43
39	Differential expression of sarcoplasmic proteins in four heterogeneous ovine skeletal muscles. Proteomics, 2007, 7, 271-280.	2.2	41
40	Proteomic profile of dry-cured ham relative to PRKAG3 or CAST genotype, level of salt and pastiness. Meat Science, 2011, 88, 657-667.	5.5	41
41	Role of Meprins to Protect Ileal Mucosa of Crohn's Disease Patients from Colonization by Adherent-Invasive E. coli. PLoS ONE, 2011, 6, e21199.	2.5	41
42	Comparative Analysis of Extracellular and Intracellular Proteomes ofListeria monocytogenesStrains Reveals a Correlation between Protein Expression and Serovar. Applied and Environmental Microbiology, 2008, 74, 7399-7409.	3.1	40
43	Mapping and proteomic analysis of albumin and globulin proteins in hexaploid wheat kernels (Triticum) Tj ETQq1 1 0.784314 rgBT /Ov	3.6	38
44	Insight into the core and variant exoproteomes of Listeria monocytogenes species by comparative subproteomic analysis. Proteomics, 2009, 9, 3136-3155.	2.2	38
45	Saliva electrophoretic protein profiles in infants: Changes with age and impact of teeth eruption and diet transition. Archives of Oral Biology, 2011, 56, 634-642.	1.8	38
46	Human infant saliva peptidome is modified with age and diet transition. Journal of Proteomics, 2012, 75, 3665-3673.	2.4	38
47	Alkylation of Î²-Tubulin on Glu 198 by a Microtubule Disrupter. Molecular Pharmacology, 2005, 68, 1415-1422.	2.3	37
48	Exoproteomic analysis of the SecA2-dependent secretion in Listeria monocytogenes EGD-e. Journal of Proteomics, 2013, 80, 183-195.	2.4	37
49	Proteomic analysis of semimembranosus and biceps femoris muscles from Bayonne dry-cured ham. Meat Science, 2011, 88, 82-90.	5.5	36
50	Peptides in rainbow trout (Oncorhynchus mykiss) muscle subjected to ice storage and cooking. Food Chemistry, 2007, 100, 1566-1572.	8.2	35
51	Pig Longissimus lumborum proteome: Part I. Effects of genetic background, rearing environment and gender. Meat Science, 2008, 80, 968-981.	5.5	34
52	Mapping of alkaline proteins in bovine skeletal muscle. Proteomics, 2006, 6, 2571-2575.	2.2	32
53	Micropropagation of olive (Olea europaea L.) and application of mycorrhiza to improve plantlet establishment. In Vitro Cellular and Developmental Biology - Plant, 2007, 43, 473-478.	2.1	31
54	Proteome analysis of apical and basal regions of poplar stems under gravitropic stimulation. Physiologia Plantarum, 2009, 136, 193-208.	5.2	30

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55	Functional genomics of the muscle response to restraint and transport in chickens1. Journal of Animal Science, 2011, 89, 2717-2730.	0.5	29
56	A New Method of Purification of Proteasome Substrates Reveals Polyubiquitination of 20 S Proteasome Subunits*. Journal of Biological Chemistry, 2007, 282, 5302-5309.	3.4	28
57	Proteomic analysis of the mature kernel aleurone layer in common and durum wheat. Journal of Cereal Science, 2012, 55, 323-330.	3.7	28
58	Comparison of three methods for cell surface proteome extraction ofListeria monocytogenesbiofilms. OMICS A Journal of Integrative Biology, 2018, 22, 779-787.	2.0	27
59	Isolation of the wheat aleurone layer for 2D electrophoresis and proteomics analysis. Journal of Cereal Science, 2008, 48, 709-714.	3.7	26
60	The origin of Listeria monocytogenes 4b isolates is signified by subproteomic profiling. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2009, 1794, 1530-1536.	2.3	26
61	Identification by Proteomic Analysis of Early Post-mortem Markers Involved in the Variability in Fat Loss during Cooking of Mule Duck â€œFoie Grasâ€. Journal of Agricultural and Food Chemistry, 2011, 59, 12617-12628.	5.2	26
62	Lactobacillus role during conditioning of refrigerated and vacuum-packaged Argentinean meat. Meat Science, 2008, 79, 603-610.	5.5	25
63	Cellular and molecular largeâ€scale features of fetal adipose tissue: Is bovine perirenal adipose tissue Brown1685. Journal of Cellular Physiology, 2012, 227, 1688-1700.	4.1	25
64	Characterization of pro-invasive mechanisms and N-terminal cleavage of ANXA1 in melanoma. Archives of Dermatological Research, 2014, 306, 903-914.	1.9	25
65	MALDI mass spectrometry imaging and in situ microproteomics of Listeria monocytogenes biofilms. Journal of Proteomics, 2018, 187, 152-160.	2.4	25
66	Proteomic changes inDebaryomyces hanseniiupon exposure to NaCl stress. FEMS Yeast Research, 2007, 7, 293-303.	2.3	24
67	Short-Term Modification of Human Salivary Proteome Induced by Two Bitter Tastants, Urea and Quinine. Chemosensory Perception, 2009, 2, 133-142.	1.2	24
68	Proteome evolution of wheat (Triticum aestivum L.) aleurone layer at fifteen stages of grain development. Journal of Proteomics, 2015, 123, 29-41.	2.4	24
69	Pathways and biomarkers of marbling and carcass fat deposition in bovine revealed by a combination of gel-based and gel-free proteomic analyses. Meat Science, 2019, 156, 146-155.	5.5	24
70	Proteomic Analysis of Cell Envelope fromStaphylococcusxylosusC2a, a Coagulase-Negative Staphylococcus. Journal of Proteome Research, 2007, 6, 3566-3580.	3.7	23
71	Proteome dynamics during contractile and metabolic differentiation of bovine foetal muscle. Animal, 2009, 3, 980-1000.	3.3	23
72	Analyses of albumins, globulins and amphiphilic proteins by proteomic approach give new insights on waxy wheat starch metabolism. Journal of Cereal Science, 2011, 53, 160-169.	3.7	23

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73	Proteomic profile evolution during steatosis development in ducks. Poultry Science, 2012, 91, 112-120.	3.4	23
74	Using 2â€ÐE for the differentiation of local chicken breeds. Proteomics, 2011, 11, 2613-2619.	2.2	22
75	A proteomic-based approach for the characterization of some major structural proteins involved in hostâ€“parasite relationships from the silkworm parasiteNosema bombycis (Microsporidia). Proteomics, 2007, 7, 1461-1472.	2.2	20
76	Calcium Homeostasis and Muscle Energy Metabolism Are Modified in HspB1-Null Mice. Proteomes, 2016, 4, 17.	3.5	20
77	Early post-mortem sarcoplasmic proteome of porcine muscle related to lipid oxidation in aged and cooked meat. Food Chemistry, 2012, 135, 2238-2244.	8.2	18
78	Contribution of the multiple Type I signal peptidases to the secretome of Listeria monocytogenes: Deciphering their specificity for secreted exoproteins by exoproteomic analysis. Journal of Proteomics, 2015, 117, 95-105.	2.4	17
79	Surfaceome and exoproteome of a clinical sequence type 398 methicillin resistant Staphylococcus aureus strain. Biochemistry and Biophysics Reports, 2015, 3, 7-13.	1.3	17
80	Deciphering PSE-like muscle defect in cooked hams: A signature from the tissue to the molecular scale. Food Chemistry, 2019, 270, 359-366.	8.2	17
81	Serum Proteome Analysis for Profiling Predictive Protein Markers Associated with the Severity of Skin Lesions Induced by Ionizing Radiation. Proteomes, 2013, 1, 40-69.	3.5	16
82	Characterization of the Covalent Binding ofN-Phenyl-Nâ€²-(2-chloroethyl)ureas to Î²-Tubulin: Importance of Glu198 in Microtubule Stability. Journal of Pharmacology and Experimental Therapeutics, 2011, 336, 460-467.	2.5	15
83	A Proof of Concept to Bridge the Gap between Mass Spectrometry Imaging, Protein Identification and Relative Quantitation: MSI–LC-MS/MS-LF. Proteomes, 2016, 4, 32.	3.5	15
84	Impacts of experimentally induced and clinically acquired quinolone resistance on the membrane and intracellular subproteomes of Salmonella Typhimurium DT104B. Journal of Proteomics, 2016, 145, 46-59.	2.4	15
85	Muscle Proteomic and Transcriptomic Profiling of Healthy Aging and Metabolic Syndrome in Men. International Journal of Molecular Sciences, 2021, 22, 4205.	4.1	15
86	A new phosphorylated form of Ku70 identified in resistant leukemic cells confers fast but unfaithful dna repair in cancer cell lines. Oncotarget, 2015, 6, 27980-28000.	1.8	14
87	Changes in the nuclear proteome of developing wheat (Triticum aestivum L.) grain. Frontiers in Plant Science, 2015, 6, 905.	3.6	13
88	Wheat glutenin: the â€œtailâ€•of the 1By protein subunits. Journal of Proteomics, 2017, 169, 136-142.	2.4	13
89	Mammary Gland Transcriptome and Proteome Modifications by Nutrient Restriction in Early Lactation Holstein Cows Challenged with Intra-Mammary Lipopolysaccharide. International Journal of Molecular Sciences, 2019, 20, 1156.	4.1	13
90	Effect of the three waxy null alleles on enzymes associated to wheat starch granules using proteomic approach. Journal of Cereal Science, 2010, 52, 466-474.	3.7	12

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91	Purification of the skeletal muscle protein Endopin 1B and characterization of the genes encoding Endopin 1A and 1B isoforms. FEBS Letters, 2006, 580, 3477-3484.	2.8	11
92	Phospho-proteomic approach to identify new targets of leucine deprivation in muscle cells. Analytical Biochemistry, 2008, 381, 148-150.	2.4	11
93	Proteomic identification of CBM37-containing cellulases produced by the rumen cellulolytic bacterium Ruminococcus albus 20 and their putative involvement in bacterial adhesion to cellulose. Archives of Microbiology, 2009, 191, 379-388.	2.2	11
94	Proteomic Analysis of Duck Fatty Liver during Post-Mortem Storage Related to the Variability of Fat Loss during Cooking of â€œFoie Grasâ€. Journal of Agricultural and Food Chemistry, 2013, 61, 920-930.	5.2	11
95	Synthesis of (5-azido-2-nitrobenzoyl)amido, (4-azido-2-nitrophenyl)amino, and (5-azido-2-nitro-3,4,6-trifluorophenyl)amino derivatives of 17ÃŽÂ±-methylamino-, 17ÃŽÂ±-ethylamino-, and 17ÃŽÂ±-propylamino-5ÃŽÂ±-dihydrotestosterone as reagents of different linker lengths for the photoaffinity labeling of sex hormone binding globulins and androgen receptors. Steroids, 2000, 65, 459-481.	1.8	10
96	Comparative subproteomic analysis of clinically acquired fluoroquinolone resistance and ciprofloxacin stress in Salmonella Typhimurium DT104B. Proteomics - Clinical Applications, 2017, 11, 1600107.	1.6	10
97	Biological Markers for Meat Tenderness of the Three Main French Beef Breeds Using 2-DE and MS Approach. , 2013, , 127-146.		9
98	Toward the prediction of PSE-like muscle defect in hams: Using chemometrics for the spectral fingerprinting of plasma. Food Control, 2020, 109, 106929.	5.5	9
99	Specific proteins allow classification of pigs according to sire breed, rearing environment and gender. Livestock Science, 2009, 122, 119-129.	1.6	8
100	The Secretome landscape of Escherichia coli O157:H7: Deciphering the cell-surface, outer membrane vesicle and extracellular subproteomes. Journal of Proteomics, 2021, 232, 104025.	2.4	8
101	Synthesis and characterization by 1H and 13C nuclear magnetic resonance spectroscopy of 17Î±-cyano, 17Î±-aminomethyl, and 17Î±-alkylamidomethyl derivatives of 5Î±-dihydrotestosterone and testosterone. Steroids, 1997, 62, 603-620.	1.8	7
102	Photoaffinity Labeling of Homologous Met-133 and Met-139 Amino Acids of Rabbit and Sheep Sex Hormone-Binding Globulins with the Unsubstituted Î”6-Testosterone Photoreagentâ€. Biochemistry, 1998, 37, 14088-14097.	2.5	7
103	Photoaffinity Labeling of Human Sex Hormone-Binding Globulin Using 17Î±-Alkylamine Derivatives of 3Î²-Androstanediol Substituted with Azidonitrophenylamido, Azidonitrophenylamino, or Trifluoroazidonitrophenylamino Chromophores. Localization of Trp-84 in the Vicinity of the Steroid-Binding Site. Biochemistry, 2001, 40, 15424-15435.	2.5	7
104	Mass-Spectrometry Based Characterisation of Infant Whole Saliva Peptidome. International Journal of Peptide Research and Therapeutics, 2009, 15, 177-185.	1.9	7
105	Proteomic Comparison of the Aleurone Layer in Triticum Aestivum and Triticum Monococcum Wheat Varieties. Current Proteomics, 2014, 11, 71-77.	0.3	7
106	Proteome analysis applied to the study of muscle development and sensorial qualities of bovine meat. Sciences Des Aliments, 2003, 23, 75-78.	0.2	7
107	Proteome changes in rat serum after a chronic ingestion of enriched uranium: Toward a biological signature of internal contamination and radiological effect. Toxicology Letters, 2016, 257, 44-59.	0.8	6
108	Myofiber metabolic type determination by mass spectrometry imaging. Journal of Mass Spectrometry, 2017, 52, 493-496.	1.6	6

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109	Proteomic analysis of aorta of <scp>LDLR</scp>^{â˜'/â˜'} mice given omegaâ€3 fatty acids reveals modulation of energy metabolism and oxidative stress pathway. European Journal of Lipid Science and Technology, 2013, 115, 1492-1498.	1.5	5
110	The salivary proteome reflects some traits of dietary habits in diabetic and non-diabetic older adults. European Journal of Nutrition, 2021, 60, 4331-4344.	3.9	4
111	Impact of Tannin Supplementation on Proteolysis during Post-Ruminal Digestion in Wethers Using a Dynamic In Vitro System: A Plant (Medicago sativa) Digestomic Approach. Journal of Agricultural and Food Chemistry, 2022, 70, 2221-2230.	5.2	4
112	Characterization of the Skeletal Muscle Proteome in Undernourished Old Rats. International Journal of Molecular Sciences, 2022, 23, 4762.	4.1	4
113	Effect of a high-fat challenge on the proteome of human postprandial plasma. Clinical Nutrition, 2013, 32, 468-471.	5.0	3
114	Deep impact of the inactivation of the SecA2-only protein export pathway on the proteosurfaceome of Listeria monocytogenes. Journal of Proteomics, 2021, 250, 104388.	2.4	3
115	Intramolecular cyclization of N-phenyl Nâ€²(2-chloroethyl)ureas leads to active N-phenyl-4,5-dihydrooxazol-2-amines alkylating Î²-tubulin Glu198 and prohibitin Asp40. Biochemical Pharmacology, 2011, 81, 1116-1123.	4.4	2
116	Prediction of the Secretome and the Surfaceome: A Strategy to Decipher the Crosstalk between Adipose Tissue and Muscle during Fetal Growth. International Journal of Molecular Sciences, 2020, 21, 4375.	4.1	2
117	Detection of Frozenâ€“Thawed Duck Fatty Liver by MALDI-TOF Mass Spectrometry: A Chemometrics Study. Molecules, 2021, 26, 3508.	3.8	2
118	A Single Bout of Ultra-Endurance Exercise Reveals Early Signs of Muscle Aging in Master Athletes. International Journal of Molecular Sciences, 2022, 23, 3713.	4.1	2
119	Subproteomic signature comparison of in vitro selected fluoroquinolone resistance and ciprofloxacin stress in Salmonella Typhimurium DT104B. Expert Review of Proteomics, 2017, 14, 941-961.	3.0	1
120	Corrigendum to: Ã¢Â€ÂœListeria monocytogenesferritin protects against multiple stresses and is required for virulenceÃ¢Â€Â•[FEMS Microbiol. Lett. 250 (2005) 253Ã¢Â€Â“261]. FEMS Microbiology Letters, 2005, 253, 341-342.	1.8	0
121	Comparison of Different Peptidic Hydrolyses to Identify Wheat Storage Proteins using MALDI-TOF. Special Publication - Royal Society of Chemistry, 2007, , 38-41.	0.0	0
122	Could transformation mechanisms of acetylase-harboring pMdT1 plasmid be evaluated through proteomic tools in Escherichia coli?. Journal of Proteomics, 2016, 145, 103-111.	2.4	0