Thomas HaertlÃ©

List of Publications by Year
in descending order

#	Article	IF	Citations
1	Improvement of functional properties of Î²-lactoglobulin glycated through the Maillard reaction is related to the nature of the sugar. International Dairy Journal, 2001, 11, 145-152.	3.0	231
2	Effects of Heating and Glycation of Î²-Lactoglobulin on Its Recognition by IgE of Sera from Cow Milk Allergy Patients. Journal of Agricultural and Food Chemistry, 2009, 57, 4974-4982.	5.2	167
3	Probing the fatty acid binding site of ?-lactoglobulins. The Protein Journal, 1993, 12, 443-449.	1.1	150
4	High yield purification and physico-chemical properties of full-length recombinant allelic variants of sheep prion protein linked to scrapie susceptibility. FEBS Journal, 2000, 267, 2833-2839.	0.2	145
5	Role of Copper in the Onset of Alzheimerâ€™s Disease Compared to Other Metals. Frontiers in Aging Neuroscience, 2017, 9, 446.	3.4	141
6	Purification and characterization of two bacteriocins produced by lactic acid bacteria isolated from Mongolian airag. Journal of Applied Microbiology, 2006, 101, 837-848.	3.1	138
7	Alpha-lactalbumin: A new carrier for vitamin D3 food enrichment. Food Hydrocolloids, 2015, 45, 124-131.	10.7	124
8	Scavenging of Free Radicals, Antimicrobial, and Cytotoxic Activities of the Maillard Reaction Products of Î²-Lactoglobulin Glycated with Several Sugars. Journal of Agricultural and Food Chemistry, 2001, 49, 5031-5038.	5.2	113
9	Amyloidogenic Unfolding Intermediates Differentiate Sheep Prion Protein Variants. Journal of Molecular Biology, 2002, 322, 799-814.	4.2	113
10	Spectroscopic and theoretical investigation of oxaliâ€“palladium interactions with Î²-lactoglobulin. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2014, 118, 1038-1046.	3.9	107
11	Î²-Lactoglobulin binds retinol and protoporphyrin IX at two different binding sites. FEBS Letters, 1990, 277, 223-226.	2.8	102
12	Induction of new physicochemical and functional properties by the glycosylation of whey proteins. The Protein Journal, 1998, 17, 495-503.	1.1	97
13	Sequential Generation of Two Structurally Distinct Ovine Prion Protein Soluble Oligomers Displaying Different Biochemical Reactivities. Journal of Molecular Biology, 2005, 347, 665-679.	4.2	92
14	Maillard glycation of Î²-lactoglobulin induces conformation changes. Molecular Nutrition and Food Research, 2002, 46, 58-63.	0.0	83
15	Binding of retinoids and Î²-carotene to Î²-lactoglobulin. Influence of protein modifications. BBA - Proteins and Proteomics, 1991, 1079, 316-320.	2.1	80
16	Technological properties of candidate probiotic Lactobacillus plantarum strains. International Dairy Journal, 2009, 19, 696-702.	3.0	80
17	Alcohol-induced changes of Î²-lactoglobulin - retinol-binding stoichiometry. Protein Engineering, Design and Selection, 1990, 4, 185-190.	2.1	75
18	Interaction of bovine -lactalbumin with fatty acids as determined by partition equilibrium and fluorescence spectroscopy. International Dairy Journal, 2006, 16, 18-25.	3.0	72

#	ARTICLE	IF	CITATIONS
19	Binding of Î²-carotene to whey proteins: Multi-spectroscopic techniques and docking studies. Food Chemistry, 2019, 277, 96-106.	8.2	72
20	Effect of Pulsed-Light Treatment on Milk Proteins and Lipids. Journal of Agricultural and Food Chemistry, 2008, 56, 1984-1991.	5.2	71
21	A health concern regarding the protein corona, aggregation and disaggregation. Biochimica Et Biophysica Acta - General Subjects, 2019, 1863, 971-991.	2.4	71
22	Î²-Lactoglobulin: An efficient nanocarrier for advanced delivery systems. Nanomedicine: Nanotechnology, Biology, and Medicine, 2017, 13, 1685-1692.	3.3	70
23	Role of free Cys121 in stabilization of bovine beta-lactoglobulin B. Protein Engineering, Design and Selection, 1998, 11, 1065-1073.	2.1	65
24	Interactions of Î²-Lactoglobulin Variants A and B with Vitamin A. Competitive Binding of Retinoids and Carotenoids. Journal of Agricultural and Food Chemistry, 2013, 61, 4114-4119.	5.2	62
25	Proteolytic action of Lactobacillus delbrueckii subsp. bulgaricus CRL 656 reduces antigenic response to bovine Î²-lactoglobulin. Food Chemistry, 2011, 127, 487-492.	8.2	61
26	Maillard glycation of eta-lactoglobulin with several sugars: comparative study of the properties of the obtained polymers and of the substituted sites. Dairy Science and Technology, 2001, 81, 651-666.	0.9	61
27	Potential use of lactic acid bacteria for reduction of allergenicity and for longer conservation of fermented foods. Trends in Food Science and Technology, 2011, 22, 509-516.	15.1	60
28	Assessment of the immunoglobulin Eâ€mediated immune response to milkâ€specific proteins in allergic patients using microarrays. Clinical and Experimental Allergy, 2008, 38, 686-693.	2.9	55
29	A Recombinant C121S Mutant of Bovine Î²-Lactoglobulin Is More Susceptible to Peptic Digestion and to Denaturation by Reducing Agents and Heatingâ€. Biochemistry, 2004, 43, 6312-6321.	2.5	53
30	Conformational Stability and Binding Properties of Porcine Odorant Binding Protein. Biochemistry, 1999, 38, 15043-15051.	2.5	52
31	Combined microwave and enzymatic treatments for Î²-lactoglobulin and bovine whey proteins and their effect on the IgE immunoreactivity. European Food Research and Technology, 2011, 233, 859-867.	3.3	52
32	Characterization of mare caseins. Identification of $alpha_{{f S1}}$- and $alpha_{{f S2}}$-caseins. Dairy Science and Technology, 2000, 80, 223-235.	0.9	51
33	Structureâ€"function relationship of Î²-lactoglobulin in the presence of dodecyltrimethyl ammonium bromide. Colloids and Surfaces B: Biointerfaces, 2010, 75, 268-274.	5.0	50
34	Impact of Maillard type glycation on properties of beta-lactoglobulin. Biotechnology Advances, 2006, 24, 629-632.	11.7	49
35	Angiotensin I-converting-enzyme (ACE)-inhibitory activity of tryptic peptides of ovine Î²-lactoglobulin and of milk yoghurts obtained by using different starters. Dairy Science and Technology, 2005, 85, 141-152.	0.9	49
36	CHARACTERIZATION OF THE MAILLARD REACTION PRODUCTS OF ?-LACTOGLOBULIN GLUCOSYLATED IN MILD CONDITIONS. Journal of Food Biochemistry, 2001, 25, 33-55.	2.9	46

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37	Peptic hydrolysis of ovine Î²-lactoglobulin and Î±-lactalbumin Exceptional susceptibility of native ovine Î²-lactoglobulin to pepsinolysis. International Dairy Journal, 2005, 15, 17-27.	3.0	46
38	Screening of strains of Lactococci isolated from Egyptian dairy products for their proteolytic activity. Food Chemistry, 2010, 120, 758-764.	8.2	45
39	Binding of benzo(?)pyrene, ellipticine, and cis-parinaric acid to ?-lactoglobulin: Influence of protein modifications. The Protein Journal, 1992, 11, 645-652.	1.1	42
40	Purification and biochemical characterization of stable alkaline protease Prot-2 from Botrytis cinerea. Process Biochemistry, 2011, 46, 2301-2310.	3.7	42
41	Glycodelin and Î²-lactoglobulin, lipocalins with a high structural similarity, differ in ligand binding properties. FEBS Letters, 1999, 450, 158-162.	2.8	39
42	Beta-casein and its complexes with chitosan as nanovehicles for delivery of a platinum anticancer drug. Colloids and Surfaces B: Biointerfaces, 2013, 112, 362-367.	5.0	39
43	Lactobacillus delbrueckii subsp. bulgaricus CRL 454 cleaves allergenic peptides of Î²-lactoglobulin. Food Chemistry, 2015, 170, 407-414.	8.2	39
44	Modifications of the charges at the N-terminus of bovine Î²-casein: Consequences on its structure and its micellisation. Food Hydrocolloids, 2007, 21, 180-190.	10.7	37
45	Nucleoside conformations. Biochimie, 1974, 56, 501-507.	2.6	36
46	Impact of esterification on the folding and the susceptibility to peptic proteolysis of Î²-lactoglobulin. BBA - Proteins and Proteomics, 1995, 1248, 170-176.	2.1	36
47	Chaperone activities of bovine and camel Î²-caseins: Importance of their surface hydrophobicity in protection against alcohol dehydrogenase aggregation. International Journal of Biological Macromolecules, 2008, 42, 392-399.	7.5	34
48	Chaperoneâ€like activities of different molecular forms of Î²â€casein. Importance of polarity of Nâ€terminal hydrophilic domain. Biopolymers, 2009, 91, 623-632.	2.4	34
49	Comparative analysis of Î²-casein proteolysis by PrtP proteinase from Lactobacillus paracasei subsp. paracasei BGHN14, PrtR proteinase from Lactobacillus rhamnosus BGT10 and PrtH proteinase from Lactobacillus helveticus BGRA43. International Dairy Journal, 2011, 21, 863-868.	3.0	34
50	Thiol-induced oligomerization of Î±-lactalbumin at high pressure. The Protein Journal, 1996, 15, 501-509.	1.1	33
51	Interpretation of DSC data on protein denaturation complicated by kinetic and irreversible effects. Journal of Biotechnology, 2000, 79, 269-280.	3.8	33
52	STUDY OF FACTORS INFLUENCING PROTEIN ESTERIFICATION USING ?-LACTOGLOBULIN AS A MODEL. Journal of Food Biochemistry, 2000, 24, 381-398.	2.9	32
53	Sheep Prion Protein Synthetic Peptide Spanning Helix 1 and Î²-Strand 2 (Residues 142â€"166) Shows Î²-Hairpin Structure in Solution. Journal of Biological Chemistry, 2001, 276, 46364-46370.	3.4	32
54	Î²-Lactoglobulin Structure and Retinol Binding Changes in Presence of Anionic and Neutral Detergents. Journal of Agricultural and Food Chemistry, 2008, 56, 7528-7534.	5.2	32

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55	Kinetics of Î²-casein hydrolysis by wild-type and engineered trypsin. Biopolymers, 2000, 54, 355-364.	2.4	31
56	Interactions of Î²â€lactoglobulin with serotonin and arachidonyl serotonin. Biopolymers, 2011, 95, 871-880.	2.4	31
57	Soymilk fermentation by Enterococcus faecalis VB43 leads to reduction in the immunoreactivity of allergenic proteins Î²-conglycinin (7S) and glycinin (11S). Beneficial Microbes, 2017, 8, 635-643.	2.4	31
58	Olfactory-like receptor cDNAs are present in human lingual cDNA libraries. Biochemical and Biophysical Research Communications, 2005, 333, 264-272.	2.1	30
59	Antiviral Activity of Esterified Î±-Lactalbumin and Î²-Lactoglobulin against Herpes Simplex Virus Type 1. Comparison with the Effect of Acyclovir and <scp>l</scp>-Polylysines. Journal of Agricultural and Food Chemistry, 2007, 55, 10214-10220.	5.2	30
60	Baric Oligomerization in Î±-Lactalbumin/Î²-Lactoglobulin Mixtures. Journal of Agricultural and Food Chemistry, 1997, 45, 19-22.	5.2	27
61	Ethanol-induced conformational transitions in holo-Î±-lactalbumin: Spectral and calorimetric studies. , 1998, 46, 253-265.		27
62	Peptic hydrolysis of bovine betaâ€lactoglobulin under microwave treatment reduces its allergenicity in an <i>ex vivo</i> murine allergy model. International Journal of Food Science and Technology, 2015, 50, 356-364.	2.7	27
63	Regulation of trypsin activity by Cu2+ chelation of the substrate binding site. Protein Engineering, Design and Selection, 1997, 10, 551-560.	2.1	26
64	Production and Epitopic Characterization of Monoclonal Antibodies Against Bovine Î²-Lactoglobulin. Journal of Dairy Science, 1997, 80, 1977-1987.	3.4	26
65	Peptide and immunochemical mapping of the ectodomain of the porcine LH receptor. Journal of Molecular Endocrinology, 1996, 16, 15-25.	2.5	25
66	Anticytomegaloviral Activity of Esterified Milk Proteins and <i>L</i>-Polylysines. Journal of Molecular Microbiology and Biotechnology, 2007, 13, 255-258.	1.0	25
67	Beneficial Protective Role of Endogenous Lactic Acid Bacteria Against Mycotic Contamination of Honeybee Beebread. Probiotics and Antimicrobial Proteins, 2018, 10, 638-646.	3.9	25
68	Thymidylate Synthetase from Escherichia coli K12. Purification, and Dependence of Kinetic Properties on Sugar Conformation and Size of the 2' Substituent. FEBS Journal, 1979, 102, 223-230.	0.2	24
69	Phosphorylation of .beta.-Lactoglobulin under Mild Conditions. Journal of Agricultural and Food Chemistry, 1995, 43, 59-62.	5.2	24
70	Immunization against exon 1 decapeptides from the lutropin/choriogonadotropin receptor or the follitropin receptor as potential male contraceptive. Journal of Reproductive Immunology, 1996, 32, 37-54.	1.9	24
71	Binding studies of crocin to Î²-Lactoglobulin and its impacts on both components. Food Hydrocolloids, 2020, 108, 106003.	10.7	24
72	Influence of pH on the structural changes of Î²-lactoglobulin studied by tryptic hydrolysis. BBA - Proteins and Proteomics, 1991, 1077, 31-34.	2.1	23

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73	How the Substitution of K188 of Trypsin Binding Site by Aromatic Amino Acids Can Influence the Processing of Î²-Casein. Biochemical and Biophysical Research Communications, 1998, 246, 847-858.	2.1	22
74	RECENT PROGRESS IN PROCESSING OF DAIRY PROTEINS: A REVIEW. Journal of Food Biochemistry, 1999, 23, 367-407.	2.9	22
75	New GPCRs from a Human Lingual cDNA Library. Chemical Senses, 2001, 26, 1157-1166.	2.0	22
76	Inhibition of Bacteriophage M13 Replication with Esterified Milk Proteins. Journal of Agricultural and Food Chemistry, 2006, 54, 3800-3806.	5.2	22
77	Cu(II) induces small-size aggregates with amyloid characteristics in two alleles of recombinant ovine prion proteins. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2006, 1764, 1218-1226.	2.3	22
78	Secondary structure and colloidal stability of beta-casein in microheterogeneous water-ethanol solutions. Food Hydrocolloids, 2017, 63, 349-355.	10.7	22
79	N-homocysteinylation of ovine prion protein induces amyloid-like transformation. Archives of Biochemistry and Biophysics, 2012, 526, 29-37.	3.0	21
80	Proteolytic activity of Enterococcus faecalis VB63F for reduction of allergenicity of bovine milk proteins. Journal of Dairy Science, 2016, 99, 5144-5154.	3.4	21
81	Brazilian artisanal ripened cheeses as sources of proteolytic lactic acid bacteria capable of reducing cow milk allergy. Journal of Applied Microbiology, 2018, 125, 564-574.	3.1	21
82	Chemometric study of the aggregation of alcohol dehydrogenase and its suppression by Î²-caseins: A mechanistic perspective. Analytica Chimica Acta, 2008, 613, 40-47.	5.4	20
83	Ethanol Effect on the Structure of Î²-Lactoglobulin B and Its Ligand Binding. Journal of Agricultural and Food Chemistry, 2008, 56, 8680-8684.	5.2	19
84	Proteolytic activities and safety of use of Enterococci strains isolated from traditional Azerbaijani dairy products. European Food Research and Technology, 2011, 233, 131-140.	3.3	19
85	Neutral Serine Protease from Penicillium italicum. Purification, Biochemical Characterization, and Use for Antioxidative Peptide Preparation from Scorpaena notata Muscle. Applied Biochemistry and Biotechnology, 2014, 174, 186-205.	2.9	19
86	Electrochemical modifications of proteins: disulfide bonds reduction. Food Chemistry, 2002, 77, 309-315.	8.2	18
87	Milk protein-based nanodelivery systems for the cancer treatment. Journal of Nanostructure in Chemistry, 2021, 11, 483-500.	9.1	18
88	Mouse orthologs of human olfactory-like receptors expressed in the tongue. Gene, 2006, 381, 42-48.	2.2	17
89	Study of ethanol-induced conformational changes of holo and apo Î±-lactalbumin by spectroscopy and limited proteolysis. Molecular Nutrition and Food Research, 2006, 50, 34-43.	3.3	17
90	The effect of bovine whey proteins on the ability of poliovirus and Coxsackie virus to infect Vero cell cultures. International Dairy Journal, 2008, 18, 658-668.	3.0	17

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91	Changes in Structure and in Interactions of Heat-Treated Bovine β-Lactoglobulin. Protein and Peptide Letters, 2008, 15, 818-825.	0.9	17
92	Protection of honeybee Apis mellifera by its endogenous and exogenous lactic flora against bacterial infections. Annals of Agrarian Science, 2016, 14, 177-181.	1.2	17
93	A biophysical study on the mechanism of interactions of DOX or PTX with Î±-lactalbumin as a delivery carrier. Scientific Reports, 2018, 8, 17345.	3.3	17
94	On the nonâ€respect of the thermodynamic cycle by DsbA variants. Protein Science, 1999, 8, 106-112.	7.6	16
95	Polymyxins interaction to the human serum albumin: A thermodynamic and computational study. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2019, 217, 155-163.	3.9	16
96	Esterified Whey Proteins Can Protect Lactococcus lactis against Bacteriophage Infection. Comparison with the Effect of Native Basic Proteins and l-Polylysines. Journal of Agricultural and Food Chemistry, 2005, 53, 3727-3734.	5.2	15
97	2â€²-Deoxy-2â€²-fluorouridine-5â€²-phosphate: an alternative substrate for thymidylate synthetase from Escherichia coli K12. Nucleic Acids Research, 1978, 5, 4753-4760.	14.5	14
98	Effect of pea and bovine trypsin inhibitors on wild-type and modified trypsins. FEBS Letters, 1998, 423, 167-172.	2.8	14
99	Antiviral Action of Methylated Î²-Lactoglobulin on the Human Influenza Virus A Subtype H3N2. Probiotics and Antimicrobial Proteins, 2010, 2, 104-111.	3.9	14
100	Expression of tryptophan hydroxylase in developing mouse taste papillae. FEBS Letters, 2006, 580, 5371-5376.	2.8	13
101	Effect of salts and sodium dodecyl sulfate on chaperone activity of camel Î±S1-CN: Insulin as the target protein. Colloids and Surfaces B: Biointerfaces, 2009, 71, 300-305.	5.0	13
102	Influenza virus A subtype H1N1 is inhibited by methylated Î²-lactoglobulin. Journal of Dairy Research, 2010, 77, 411-418.	1.4	13
103	Diversity of bacteriocinogenic lactic acid bacteria isolated from Mediterranean fish viscera. World Journal of Microbiology and Biotechnology, 2014, 30, 1207-1217.	3.6	13
104	Modification of IgE binding to Î±S1-casein by proteolytic activity of Enterococcus faecium isolated from Iranian camel milk samples. Journal of Biotechnology, 2018, 276-277, 10-14.	3.8	13
105	Thermodynamic, crystallographic and computational studies of non-mammalian fatty acid binding to bovine Î²-Lactoglobulin. International Journal of Biological Macromolecules, 2018, 118, 296-303.	7.5	13
106	Impact of the lysine-188 and aspartic acid-189 inversion on activity of trypsin. FEBS Letters, 1999, 442, 43-47.	2.8	12
107	FACTORS INFLUENCING PEPSINOLYSIS OF METHYL-, ETHYL- AND PROPYL- ESTER DERIVATIVES OF ?-LACTOGLOBULIN. Journal of Food Biochemistry, 2001, 25, 181-198.	2.9	12
108	Copper-dependent degradation of recombinant ovine prion protein. FEBS Journal, 2006, 273, 1959-1965.	4.7	12

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109	Engineering of caseins and modulation of their structures and interactions. Biotechnology Advances, 2009, 27, 1124-1131.	11.7	12
110	Characterization of enterococci isolated from homemade Bulgarian cheeses and katuk. European Food Research and Technology, 2011, 233, 1029-1040.	3.3	12
111	MS Analysis and Molecular Characterization of Botrytis cinerea Protease Prot-2. Use in Bioactive Peptides Production. Applied Biochemistry and Biotechnology, 2013, 170, 231-247.	2.9	12
112	Characterization of fructophilic lactic microbiota of Apis mellifera from the Caucasus Mountains. Annals of Microbiology, 2016, 66, 1387-1395.	2.6	12
113	What May Be Bovine Î²-Lactoglobulin Cys121 Good For?. International Dairy Journal, 1998, 8, 83-86.	3.0	11
114	Effects of Hydration, Lipids, and Temperature on the Binding of the Volatile Aroma Terpenes by Î²-Lactoglobulin Powders. Journal of Agricultural and Food Chemistry, 2003, 51, 2665-2673.	5.2	11
115	Purification and physicochemical characterization of ovineÎ²-lactoglobulin andÎ±-lactalbumin. Molecular Nutrition and Food Research, 2004, 48, 177-183.	0.0	11
116	Phospholipids influence the aggregation of recombinant ovine prions. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2009, 1794, 506-511.	2.3	11
117	Î²-Lactoglobulin mutant Lys69Asn has attenuated IgE and increased retinol binding activity. Journal of Biotechnology, 2015, 212, 181-188.	3.8	11
118	Condensation of glycosidic and aromatic structures on amino groups of Î²-lactoglobulin B via reductive alkylation. Solubility and emulsifying properties of the protein derivatives. Dairy Science and Technology, 1990, 70, 205-215.	0.9	11
119	Why has porcine VEG protein unusually high stability and suppressed binding ability?. BBA - Proteins and Proteomics, 2000, 1478, 267-279.	2.1	10
120	Study of the formation of complexes between DNA and esterified dairy proteins. International Dairy Journal, 2001, 11, 873-883.	3.0	10
121	Dual behavior of sodium dodecyl sulfate as enhancer or suppressor of insulin aggregation and chaperone-like activity of camel Î±S1-casein. International Journal of Biological Macromolecules, 2009, 45, 511-517.	7.5	10
122	Isolation and chromatographic behaviour of phenylalanine tRNA from barley embryos. Nucleic Acids Research, 1974, 1, 1703-1720.	14.5	9
123	Reducer driven baric denaturation and oligomerisation of whey proteins. Journal of Biotechnology, 2000, 79, 205-209.	3.8	9
124	Susceptibility to trypsinolysis of esterified milk proteins. International Journal of Biological Macromolecules, 2001, 28, 263-271.	7.5	9
125	WHEN POSITIVELY CHARGED MILK PROTEINS CAN BIND TO DNA. Journal of Food Biochemistry, 2002, 26, 511-532.	2.9	9
126	Peptic proteolysis of esterified Î²â€casein and Î²â€lactoglobulin. International Journal of Peptide and Protein Research, 1995, 46, 30-36.	0.1	9

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127	Limited Proteolysis of Solvent-Induced Folding Changes of Î²-Lactoglobulin. ACS Symposium Series, 1991, , 86-96.	0.5	8
128	Î²-casein micelle formation in water-ethanol solutions. Doklady Biochemistry and Biophysics, 2013, 448, 36-39.	0.9	8
129	Conformational stability and in vitro bioactivity of porcine luteinizing hormone. Molecular and Cellular Endocrinology, 2001, 176, 129-134.	3.2	7
130	Amino acid grafting of Î²-lactoglobulin mediated by phosphorus oxychloride. International Journal of Biological Macromolecules, 1995, 17, 269-272.	7.5	6
131	Micellisation and immunoreactivities of dimeric Î²-caseins. Biochimica Et Biophysica Acta - Proteins and Proteomics, 2009, 1794, 1775-1783.	2.3	6
132	INFLUENCE OF G187W/K188F/D189Y MUTATION IN THE SUBSTRATE BINDING POCKET OF TRYPSIN ON ?-CASEIN PROCESSING. Journal of Food Biochemistry, 1998, 22, 529-545.	2.9	5
133	Micellar properties of Î²-caseinâ€"cationic surfactant solutions. Monatshefte FÃ¼r Chemie, 2013, 144, 1291-1297.	1.8	5
134	Probable Reasons for Neuron Copper Deficiency in the Brain of Patients with Alzheimerâ€™s Disease: The Complex Role of Amyloid. Inorganics, 2022, 10, 6.	2.7	5
135	Physicochemical, microbiological characterization and proteolysis of Algerian traditional<i>Bouhezza</i>cheese prepared from goatâ€™s raw milk. Analytical Letters, 2020, 53, 905-921.	1.8	4
136	Efficiency of milk proteins in eliminating practical limitations of Î²-carotene in hydrated polar solution. Food Chemistry, 2020, 330, 127218.	8.2	4
137	Functional properties of Î²-lactoglobulin phosphorylated in the presence of different aliphatic amines. Dairy Science and Technology, 1995, 75, 503-512.	0.9	4
138	Selective Introduction of Sulfhydryl Groups into Recombinant Proteins for Study of Proteinâ€"Protein Interactions. Chromatographia, 2013, 76, 621-628.	1.3	3
139	Enzymes: Analysis and Food Processing. , 2016, , 524-531.		3
140	Î²-Cyclodextrin-Modified Magnetic Nanoparticles Immobilized on Sepharose Surface Provide an Effective Matrix for Protein Refolding. Journal of Physical Chemistry B, 2018, 122, 9907-9919.	2.6	3
141	Increased scintillation counting of 3H-amino acids bound to transfer RNA. Analytical Biochemistry, 1978, 88, 321-326.	2.4	2
142	Phosphorylation of Î²-lactoglobulin using amino acids as the sole base and nucleophile of the reaction. The Protein Journal, 1995, 14, 145-150.	1.1	2
143	Engineering of trypsin and its impact on Î²-casein processing. Molecular Nutrition and Food Research, 1998, 42, 135-138.	0.0	2
144	STUDY OF CONFORMATIONAL CHANGES OF EWE'S HOLO (NATIVE) AND APO-Î±-LACTALBUMIN BY SPECTROSCOPY AND TRYPSINOLYSIS. Journal of Food Biochemistry, 2006, 30, 390-404.	2.9	2

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145	Study of tensioactive properties of casein signal peptides and their interactions with phospholipids. International Journal of Peptide and Protein Research, 1994, 43, 537-545.	0.1	2
146	Mutational analysis of major IgE-binding epitopes of recombinant bovine Î±S1-casein. Clinical and Translational Allergy, 2011, 1, .	3.2	2
147	Interaction of Î±s2- and Î²-Casein Signal Peptides with DMPC and DMPG Liposomes. Peptides, 1997, 18, 463-472.	2.4	1
148	Do G protein-coupled receptors expressed in human lingual epithelium interact with HPV11?. Journal of Medical Virology, 2007, 79, 1545-1554.	5.0	1
149	SYNTHESIS, PURIFICATION AND INTERACTIONS OF CASEIN SIGNAL PEPTIDES. , 1993, , 239-248.		1
150	Animal farms 2001. Spectroscopy, 2001, 15, 125-126.	0.8	0
151	Engineering of dairy proteins and the modulation of their structures, interactions and immunoreactivities. Journal of Biotechnology, 2008, 136, S171.	3.8	0
152	Synthesis and purification of casein signal peptides. , 1993, , 377-378.		0