Dufour Ãric

List of Publications by Year
in descending order

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127 papers	5,860 citations	44069 48 h-index	88630 70 g-index
127 all docs	127 docs citations	127 times ranked	4075 citing authors

#	Article	IF	Citations
1	Potency and Selectivity of the Cathepsin L Propeptide as an Inhibitor of Cysteine Proteases. Biochemistry, 1996, 35, 8149-8157.	2.5	196
2	Antibacterial activity of lactic acid bacteria against spoilage and pathogenic bacteria isolated from the same meat small-scale facility. Food Control, 2006, 17, 454-461.	5.5	171
3	Probing the fatty acid binding site of ?-lactoglobulins. The Protein Journal, 1993, 12, 443-449.	1.1	150
4	The use of front face fluorescence spectroscopy to classify the botanical origin of honey samples produced in Switzerland. Food Chemistry, 2007, 101, 314-323.	8.2	142
5	Antibacterial activity of lactic acid bacteria against spoilage and pathogenic bacteria isolated from the same meat small-scale facility. Food Control, 2006, 17, 462-468.	5.5	124
6	Autocatalytic Processing of Recombinant Human Procathepsin L. Journal of Biological Chemistry, 1998, 273, 4478-4484.	3.4	123
7	Phase transition of triglycerides during semi-hard cheese ripening. International Dairy Journal, 2000, 10, 81-93.	3.0	113
8	Î²-lactoglobulin binding properties during its folding changes studied by fluorescence spectroscopy. BBA - Proteins and Proteomics, 1994, 1205, 105-112.	2.1	112
9	Front-Face Fluorescence Spectroscopy Allows the Characterization of Mild Heat Treatments Applied to Milk. Relations with the Denaturation of Milk Proteins. Journal of Agricultural and Food Chemistry, 2005, 53, 502-507.	5.2	112
10	High-pressure effects on Î²-lactoglobulin interactions with ligands studied by fluorescence. BBA - Proteins and Proteomics, 1994, 1206, 166-172.	2.1	110
11	Monitoring the identity of bacteria using their intrinsic fluorescence. FEMS Microbiology Letters, 2002, 211, 147-153.	1.8	109
12	Development of a rapid method based on front-face fluorescence spectroscopy for the monitoring of fish freshness. Food Research International, 2003, 36, 415-423.	6.2	107
13	The potential of combined infrared and fluorescence spectroscopies as a method of determination of the geographic origin of Emmental cheeses. International Dairy Journal, 2005, 15, 287-298.	3.0	105
14	Î²-Lactoglobulin binds retinol and protoporphyrin IX at two different binding sites. FEBS Letters, 1990, 277, 223-226.	2.8	102
15	Spectroscopic techniques coupled with chemometric tools for structure and texture determinations in dairy products. International Dairy Journal, 2003, 13, 607-620.	3.0	96
16	Utilisation of a rapid technique based on front-face fluorescence spectroscopy for differentiating between fresh and frozenâ€“thawed fish fillets. Food Research International, 2006, 39, 349-355.	6.2	91
17	Binding affinities of .beta.-ionone and related flavor compounds to .beta.-lactoglobulin: effects of chemical modifications. Journal of Agricultural and Food Chemistry, 1990, 38, 1691-1695.	5.2	89
18	Determination of lactulose and furosine in milk using front-face fluorescence spectroscopy. Dairy Science and Technology, 2002, 82, 725-735.	0.9	88

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19	Characterization and selection of Lactobacillus sakei strains isolated from traditional dry sausage for their potential use as starter cultures. Food Microbiology, 2005, 22, 529-538.	4.2	85
20	Binding of retinoids and Î²-carotene to Î²-lactoglobulin. Influence of protein modifications. BBA - Proteins and Proteomics, 1991, 1079, 316-320.	2.1	80
21	Proteolysis of Î²-lactoglobulin and Î²-casein by pepsin in ethanolic media. International Dairy Journal, 1995, 5, 1-14.	3.0	79
22	Dynamic testing rheology and fluorescence spectroscopy investigations of surface to centre differences in ripened soft cheeses. International Dairy Journal, 2003, 13, 973-985.	3.0	78
23	Monitoring the geographic origin of both experimental French Jura hard cheeses and Swiss GruyÃ¨re and Lâ€™Etivaz PDO cheeses using mid-infrared and fluorescence spectroscopies: a preliminary investigation. International Dairy Journal, 2005, 15, 275-286.	3.0	78
24	Alcohol-induced changes of Î²-lactoglobulin - retinol-binding stoichiometry. Protein Engineering, Design and Selection, 1990, 4, 185-190.	2.1	75
25	Investigation of variety, typicality and vintage of French and German wines using front-face fluorescence spectroscopy. Analytica Chimica Acta, 2006, 563, 292-299.	5.4	75
26	Hydrolysis of Î²-lactoglobulin by thermolysin and pepsin under high hydrostatic pressure. Biopolymers, 1995, 35, 475-483.	2.4	74
27	Common components and specific weights analysis: A chemometric method for dealing with complexity of food products. Chemometrics and Intelligent Laboratory Systems, 2006, 81, 41-49.	3.5	73
28	Chemical characterisation of European Emmental cheeses by near infrared spectroscopy using chemometric tools. International Dairy Journal, 2006, 16, 1211-1217.	3.0	71
29	Chemometric methods for the coupling of spectroscopic techniques and for the extraction of the relevant information contained in the spectral data tables. Chemometrics and Intelligent Laboratory Systems, 2002, 63, 57-68.	3.5	70
30	Authentication of the Botanical Origin of Honey by Front-Face Fluorescence Spectroscopy. A Preliminary Study. Journal of Agricultural and Food Chemistry, 2005, 53, 1343-1347.	5.2	70
31	Determining the geographic origin of Emmental cheeses produced during winter and summer using a technique based on the concatenation of MIR and fluorescence spectroscopic data. European Food Research and Technology, 2004, 219, 184.	3.3	69
32	Phenotypic and genotypic identification of lactic acid bacteria isolated from a small-scale facility producing traditional dry sausages. Food Microbiology, 2005, 22, 373-382.	4.2	67
33	Mid-infrared spectrometry: A tool for the determination of chemical parameters in Emmental cheeses produced during winter. Dairy Science and Technology, 2006, 86, 83-97.	0.9	64
34	Peptide Aldehydes and Nitriles as Transition State Analog Inhibitors of Cysteine Proteases. Biochemistry, 1995, 34, 9136-9143.	2.5	63
35	Reversible effects of medium dielectric constant on structural transformation of Î²-lactoglobulin and its retinol binding. Biopolymers, 1993, 33, 589-598.	2.4	61
36	Delineation of the structure of soft cheeses at the molecular level by fluorescence spectroscopyâ€”relationship with texture. International Dairy Journal, 2001, 11, 465-473.	3.0	61

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37	Synchronous front-face fluorescence spectroscopy as a promising tool for the rapid determination of spoilage bacteria on chicken breast fillet. Food Research International, 2011, 44, 471-480.	6.2	61
38	Potentiality of front-face fluorescence spectroscopy to determine the geographic origin of milks from the Haute-Loire department (France). Dairy Science and Technology, 2005, 85, 223-236.	0.9	58
39	A rapid method based on front-face fluorescence spectroscopy for the monitoring of the texture of meat emulsions and frankfurters. Meat Science, 2004, 67, 219-229.	5.5	57
40	Engineering nitrile hydratase activity into a cysteine protease by a single mutation. Biochemistry, 1995, 34, 16382-16388.	2.5	56
41	Purification and amino acid sequence of chicken liver cathepsin L. Biochemistry, 1987, 26, 5689-5695.	2.5	55
42	Monitoring the Secondary Structure of Proteins by Near-Infrared Spectroscopy. Applied Spectroscopy, 1999, 53, 226-232.	2.2	53
43	Microbial ecology of a small-scale facility producing traditional dry sausage. Food Control, 2006, 17, 446-453.	5.5	51
44	Characterisation of soft cheese by front face fluorescence spectroscopy coupled with chemometric tools: Effect of the manufacturing process and sampling zone. Food Chemistry, 2007, 100, 632-642.	8.2	51
45	Sequence homologies, hydrophobic profiles and secondary structures of cathepsins B, H and L: comparison with papain and actinidin. Biochimie, 1988, 70, 1335-1342.	2.6	50
46	Alteration of raw-milk cheese by Pseudomonas spp.: monitoring the sources of contamination using fluorescence spectroscopy and metabolic profiling. Journal of Microbiological Methods, 2004, 59, 33-41.	1.6	50
47	A comparison and joint use of NIR and MIR spectroscopic methods for the determination of some parameters in European Emmental cheese. European Food Research and Technology, 2006, 223, 44-50.	3.3	50
48	Front face fluorescence spectroscopy coupled with chemometric tools for monitoring the oxidation of semi-hard cheeses throughout ripening. Food Chemistry, 2007, 101, 1305-1314.	8.2	50
49	Identification by fluorescence spectroscopy of lactic acid bacteria isolated from a small-scale facility producing traditional dry sausages. Journal of Microbiological Methods, 2004, 59, 271-281.	1.6	48
50	Investigation at the molecular level of soft cheese quality and ripening by infrared and fluorescence spectroscopies and chemometricsâ€"relationships with rheology properties. International Dairy Journal, 2005, 15, 669-678.	3.0	48
51	Fluorescence spectroscopy: A tool for the investigation of cheese melting - Correlation with rheological characteristics. Dairy Science and Technology, 2003, 83, 251-264.	0.9	48
52	Effects of Mild Heating and Acidification on the Molecular Structure of Milk Components as Investigated by Synchronous Front-Face Fluorescence Spectroscopy Coupled with Parallel Factor Analysis. Applied Spectroscopy, 2008, 62, 490-496.	2.2	47
53	Fluorescence and infrared spectroscopies: a tool for the determination of the geographic origin of Emmental cheeses manufactured during summer. Dairy Science and Technology, 2004, 84, 359-374.	0.9	45
54	The Composition of the Milk Fat Globule Surface Alters the Structural Characteristics of the Coagulum. Journal of Colloid and Interface Science, 2001, 233, 241-249.	9.4	44

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55	Development of Intrinsic Fluorescent Multispectral Imagery Specific for Fat, Connective Tissue, and Myofibers in Meat. Journal of Food Science, 2003, 68, 1161-1168.	3.1	44
56	Front-Face Fluorescence Spectroscopy as a Rapid and Nondestructive Tool for Differentiating Various Cereal Products:Â A Preliminary Investigation. Journal of Agricultural and Food Chemistry, 2006, 54, 2027-2034.	5.2	44
57	Common components and specific weight analysis and multiple co-inertia analysis applied to the coupling of several measurement techniques. Journal of Chemometrics, 2006, 20, 172-183.	1.3	43
58	Monitoring of thermal changes in meat by synchronous fluorescence spectroscopy. Journal of Food Engineering, 2016, 168, 160-165.	5.2	43
59	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
60	Protein Structure and Network Orientation in Edible Films Prepared by Spinning Process. Journal of Food Science, 1999, 64, 313-316.	3.1	42
61	Conformation of Î²-Lactoglobulin at an Oil/Water Interface as Determined from Proteolysis and Spectroscopic Methods. Journal of Colloid and Interface Science, 1998, 207, 264-272.	9.4	41
62	Structural investigation of Î²-lactoglobulin gelation in ethanol/water solutions. International Journal of Biological Macromolecules, 1999, 26, 35-44.	7.5	41
63	Application of the MIR for the determination of some chemical parameters in European Emmental cheeses produced during summer. European Food Research and Technology, 2006, 222, 165-170.	3.3	40
64	Synchronous Frontâ€Face Fluorescence Spectroscopy Coupled with Parallel Factors (PARAFAC) Analysis to Study the Effects of Cooking Time on Meat. Journal of Food Science, 2009, 74, E534-9.	3.1	37
65	Cheese-Matrix Characteristics During Heating and Cheese Melting Temperature Prediction by Synchronous Fluorescence and Mid-infrared Spectroscopies. Food and Bioprocess Technology, 2012, 5, 273-284.	4.7	37
66	Common components and specific weights analysis: A tool for monitoring the molecular structure of semi-hard cheese throughout ripening. Analytica Chimica Acta, 2006, 572, 125-133.	5.4	35
67	Utilisation of mid-infrared spectroscopy for determination of the geographic origin of GruyÃ¨re PDO and Lâ€™Etivaz PDO Swiss cheeses. Food Chemistry, 2007, 105, 847-854.	8.2	35
68	Front face fluorescence spectroscopy and visible spectroscopy coupled with chemometrics have the potential to characterise ripening of Cabernet Franc grapes. Analytica Chimica Acta, 2008, 621, 8-18.	5.4	34
69	Diversity of the sensory characteristics of traditional dry sausages from the centre of France: Relation with regional manufacturing practice. Food Quality and Preference, 2007, 18, 517-530.	4.6	33
70	Front-face fluorescence spectroscopy as a tool to classify seven bovine muscles according to their chemical and rheological characteristics. Meat Science, 2009, 83, 672-677.	5.5	33
71	Infrared and Fluorescence Spectroscopic Techniques for the Determination of Nutritional Constituents in Foods. International Journal of Food Properties, 2007, 10, 299-320.	3.0	31
72	Fluorescence Spectroscopy as a Promising Tool for a Polyphasic Approach to Pseudomonad Taxonomy. Current Microbiology, 2009, 58, 39-46.	2.2	29

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73	Conformation changes ofÎ²-lactoglobulin: An ATR infrared spectroscopic study of the effect ofpH and ethanol. The Protein Journal, 1994, 13, 143-149.	1.1	28
74	Investigation of the selective bactericidal effect of several decontaminating solutions on bacterial biofilms including useful, spoilage and/or pathogenic bacteria. Food Microbiology, 2004, 21, 11-17.	4.2	28
75	Potential of synchronous fluorescence spectroscopy coupled with chemometrics to determine the heterocyclic aromatic amines in grilled meat. European Food Research and Technology, 2010, 231, 803-812.	3.3	28
76	Use of Fourier transform-infrared spectroscopy to predict spoilage bacteria on aerobically stored chicken breast fillets. LWT - Food Science and Technology, 2014, 56, 315-320.	5.2	28
77	Investigation of Î²-Lactoglobulin Gelation in Water/Ethanol Solutions. International Dairy Journal, 1998, 8, 87-93.	3.0	27
78	Whey proteins modify the phase transition of milk fat globule phospholipids. Dairy Science and Technology, 1999, 79, 217-228.	0.9	27
79	Multiple fluorescence labelling of proteins, lipids and whey in dairy products using confocal microscopy. Dairy Science and Technology, 1999, 79, 567-575.	0.9	26
80	Delineation of chicken cathepsin L secondary structure; relationship between pH dependence activity and helix content. BBA - Proteins and Proteomics, 1988, 955, 58-64.	2.1	25
81	Prediction of the rheology parameters of ripened semi-hard cheeses using fluorescence spectra in the UV and visible ranges recorded at a young stage. International Dairy Journal, 2006, 16, 1490-1497.	3.0	25
82	Recent advances in the analysis of dairy product quality using methods based on the interactions of light with matter. International Journal of Dairy Technology, 2011, 64, 153-165.	2.8	25
83	Monitoring the molecular changes by front face fluorescence spectroscopy throughout ripening of a semi-hard cheese. Food Chemistry, 2007, 104, 409-420.	8.2	24
84	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
85	Classification and characterization of beef muscles using front-face fluorescence spectroscopy. Meat Science, 2015, 100, 69-72.	5.5	22
86	HOW TO INCREASE ?-LACTOGLOBULIN SUSCEPTIBILITY TO PEPTIC HYDROLYSIS. Journal of Food Biochemistry, 1996, 20, 439-462.	2.9	21
87	Characterisation of lady finger batters and biscuits by fluorescence spectroscopyâ€"Relation with density, color and texture. Journal of Food Engineering, 2006, 77, 896-909.	5.2	21
88	A comparison and joint use of VIS-NIR and MIR spectroscopic methods for the determination of some chemical parameters in soft cheeses at external and central zones: a preliminary study. European Food Research and Technology, 2006, 223, 363-371.	3.3	20
89	Investigation of the effects of season, milking region, sterilisation process and storage conditions on milk and UHT milk physico-chemical characteristics: a multidimensional statistical approach. Dairy Science and Technology, 2008, 88, 291-312.	2.2	20
90	Lysosomal proteinase-sensitive regions in fast and slow skeletal muscle myosins. Biochimie, 1989, 71, 625-632.	2.6	19

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91	Acylation and alkylation of bovine .beta.-lactoglobulin in organic solvents. Journal of Agricultural and Food Chemistry, 1992, 40, 184-190.	5.2	18
92	Characterization of different blue cheeses using a custom-design multispectral imager. Dairy Science and Technology, 2008, 88, 537-548.	2.2	18
93	Utilisation of front-face fluorescence spectroscopy for the determination of some selected chemical parameters in soft cheeses. Dairy Science and Technology, 2006, 86, 155-169.	0.9	18
94	Principles of Infrared Spectroscopy. , 2009, , 1-27.		17
95	Structural Changes of Milk Components during Acid-Induced Coagulation Kinetics as Studied by Synchronous Fluorescence and Mid-Infrared Spectroscopy. Applied Spectroscopy, 2011, 65, 284-292.	2.2	17
96	Measure of meat tenderness using front-face fluorescence spectroscopy. Sciences Des Aliments, 2003, 23, 142-145.	0.2	17
97	Temperature-induced folding changes of Î²-lactoglobulin in hydro-methanolic solutions. International Journal of Biological Macromolecules, 1993, 15, 293-297.	7.5	16
98	Binding of Heme-CO to Bovine and Porcine Î²-Lactoglobulins. Archives of Biochemistry and Biophysics, 1994, 311, 258-262.	3.0	16
99	Investigation of the physicochemical and sensory homogeneity of traditional French dry sausages. Meat Science, 2007, 75, 359-370.	5.5	16
100	Gelation by phase separation in a whey protein system: in-situ kinetics of aggregation. Journal of Biotechnology, 2000, 79, 231-244.	3.8	15
101	Effects of Added Minerals (Calcium, Phosphate, and Citrate) on the Molecular Structure of Skim Milk as Investigated by Mid-Infrared and Synchronous Fluorescence Spectroscopies Coupled with Chemometrics. Applied Spectroscopy, 2009, 63, 1134-1141.	2.2	15
102	Proteolysis of type III collagen by collagenase and cathepsin B under high hydrostatic pressure. Meat Science, 1996, 42, 261-269.	5.5	14
103	Synthesis of amidrazones using an engineered papain nitrile hydratase1. FEBS Letters, 1998, 433, 78-82.	2.8	14
104	Relations between the know-how of small-scale facilities and the sensory diversity of traditional dry sausages from the Massif Central in France. European Food Research and Technology, 2006, 222, 580-589.	3.3	14
105	Utilisation of attenuated total reflectance MIR and front-face fluorescence spectroscopies for the identification of Saint-Nectaire cheeses varying by manufacturing conditions. European Food Research and Technology, 2010, 231, 873-882.	3.3	14
106	Insect Sex Pheromone Binding by Bovine .beta.-Lactoglobulin. Journal of Agricultural and Food Chemistry, 1994, 42, 695-699.	5.2	13
107	Prediction of colour of European Emmental cheeses by using near infrared spectroscopy: a feasibility study. European Food Research and Technology, 2007, 226, 63-69.	3.3	13
108	Limited proteolysis of Î²-lactoglobulin using thermolysin. Effects of calcium on the outcome of proteolysis. International Journal of Biological Macromolecules, 1994, 16, 37-41.	7.5	12

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109	Interactions between Bovine Î²-Lactoglobulin A and Various Bioactive Peptides As Studied by Front-Face Fluorescence Spectroscopy. Journal of Agricultural and Food Chemistry, 2006, 54, 4962-4969.	5.2	12
110	Development of a portable spectrofluorometer for measuring the quality of cheese. Dairy Science and Technology, 2008, 88, 477-494.	2.2	11
111	Utilisation of front face fluorescence spectroscopy as a tool for the prediction of some chemical parameters and the melting point of semi-hard and hard cheeses: a preliminary study. European Food Research and Technology, 2008, 226, 1119-1126.	3.3	10
112	Relations Between Spectral and Physicochemical Properties of Cheese, Milk, and Whey Examined Using Multidimensional Analysis. Food and Bioprocess Technology, 2010, 3, 247-256.	4.7	9
113	A comparison and joint use of mid infrared and fluorescence spectroscopic methods for differentiating between manufacturing processes and sampling zones of ripened soft cheeses. European Food Research and Technology, 2008, 226, 861-870.	3.3	8
114	Optical fiber-based synchronous fluorescence spectroscopy for bacterial discrimination directly from colonies on agar plates. Analytical Methods, 2011, 3, 133-143.	2.7	8
115	Monitoring bacteria growth using their intrinsic fluorescence. Sciences Des Aliments, 2004, 24, 207-220.	0.2	8
116	Action des protÃ©inases musculaires sur les myosines rapide et lente. Relation avec la protÃ©olyse post-mortem dans des muscles de type contractile variable. Reproduction, Nutrition, Development, 1988, 28, 839-844.	1.9	7
117	Potential of a custom-designed fluorescence imager combined with multivariate statistics for the study of chemical and mechanical characteristics of beef meat. Food Chemistry, 2012, 131, 1030-1036.	8.2	7
118	Development of a monoclonal antibody-based immunoassay for specific quantification of bovine milk alkaline phosphatase. Journal of Dairy Research, 2007, 74, 290-295.	1.4	6
119	Proteolytic specificity of chicken cathepsin L on bovine Î²-casein. Bioscience Reports, 1988, 8, 185-191.	2.4	5
120	Solubility and reactivity of caseins and ?-lactoglobulin in protic solvents. The Protein Journal, 1992, 11, 613-621.	1.1	5
121	Joint analysis of sensory and instrumental data applied to the investigation of the texture of Charolais meat. Sciences Des Aliments, 2003, 23, 172-176.	0.2	5
122	Monitoring the identity of bacteria using their intrinsic fluorescence. FEMS Microbiology Letters, 2002, 211, 147-153.	1.8	2
123	Monitoring the texture of meat emulsions by front-face fluorescence spectroscopy. Sciences Des Aliments, 2003, 23, 128-131.	0.2	2
124	New Spectroscopic Techniques for Online Monitoring of Meat Quality. Food Additives, 2006, , 87-129.	0.1	2
125	A Comparison and Joint Use of VIS-NIR, MIR and Fluorescence Spectroscopic Methods for Differentiating Between the Manufacturing Process and Sampling Zones of Ripened Soft Cheese. , 2006, , .		0
126	Use of Response Surface Methodology to Study the Influence of Water Content and Air Pressure on Cake Batter Quality. International Journal of Food Engineering, 2007, 3, .	1.5	0

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127	Improvement of food quality and safety in meat traditional workshops. Sciences Des Aliments, 2003, 23, 101-103.	0.2	0