


Our general terms and conditions apply to all work performed.
Peptides from Its Own Hydrolysate. JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY 61:4218-4225.


intestinal resistance to Salmonella infection in rats. BRITISH JOURNAL OF NUTRITION 105:489-495.


194. Burseg KMM, Camacho S, Knoop J, Bult JHF. 2010. Sweet taste intensity is enhanced by temporal fluctuation of aroma and taste, and depends on phase shift. PHYSIOLOGY & BEHAVIOR 101:726-730.

195. Burseg KMM, Brattinga C, de Kok PMT, Bult JHF. 2010. Sweet taste enhancement through pulsatile stimulation depends on pulsation period not on conscious pulse perception. PHYSIOLOGY & BEHAVIOR 100:327-331.


252. de Wijk RA, Polet IA, Bult JHF. 2009. Bitesize is Affected by Food Aroma Presented at Sub- or Peri Threshold Concentrations. CHEMICAL SENSES 34:A38-A38.


<table>
<thead>
<tr>
<th>Page</th>
<th>Author(s)</th>
<th>Title</th>
<th>Journal</th>
<th>Volume</th>
<th>Issue</th>
<th>Pages</th>
</tr>
</thead>
<tbody>
<tr>
<td>452</td>
<td>Noordman WH, Reissbrodt R, Bongers RS, Rademaker JLW, Bockelmann W, Smit G.</td>
<td>Growth stimulation of Brevibacterium sp by siderophores.</td>
<td>JOURNAL OF APPLIED MICROBIOLOGY</td>
<td>101</td>
<td></td>
<td>637-646</td>
</tr>
<tr>
<td>453</td>
<td>Nicolai T, Pouzot M, Durand D, Weijers M, Visschers RW.</td>
<td>Iso-scattering points during heat-induced aggregation and gelation of globular proteins indicating micro-phase separation.</td>
<td>EUROPHYSICS LETTERS</td>
<td>73</td>
<td></td>
<td>299-305</td>
</tr>
<tr>
<td>454</td>
<td>Marco ML, Pavan S, Kleerebezem M.</td>
<td>Towards understanding molecular modes of probiotic action.</td>
<td>CURRENT OPINION IN BIOTECHNOLOGY</td>
<td>17</td>
<td></td>
<td>204-210</td>
</tr>
<tr>
<td>456</td>
<td>Liu M, Siezen R.</td>
<td>Comparative genomics of flavour-forming pathways in lactic acid bacteria.</td>
<td>AUSTRALIAN JOURNAL OF DAIRY TECHNOLOGY</td>
<td>61</td>
<td></td>
<td>61-68</td>
</tr>
<tr>
<td>457</td>
<td>Lillford PJ, van Vliet T, van de Velde F.</td>
<td>Discussion session on solid food materials.</td>
<td>FOOD HYDROCOLLOIDS</td>
<td>20</td>
<td></td>
<td>432-437</td>
</tr>
<tr>
<td>459</td>
<td>Kuipers BJH, van Koningsveld GA, Alting AC, Driehuis F, Voragen AGJ, Gruppen H.</td>
<td>Opposite contributions of glycinin- and beta-conglycinin-derived peptides to the aggregation behavior of soy protein isolate hydrolysates.</td>
<td>FOOD BIOPHYSICS</td>
<td>1</td>
<td></td>
<td>178-188</td>
</tr>
<tr>
<td>460</td>
<td>Kokini J, van Aken G.</td>
<td>Discussion session on food emulsions and foams.</td>
<td>FOOD HYDROCOLLOIDS</td>
<td>20</td>
<td></td>
<td>438-445</td>
</tr>
<tr>
<td>461</td>
<td>Kleerebezem M.</td>
<td>Editorial overview: Molecular advances and novel directions in food biotechnology innovation.</td>
<td>CURRENT OPINION IN BIOTECHNOLOGY</td>
<td>17</td>
<td></td>
<td>179-182</td>
</tr>
<tr>
<td>462</td>
<td>Juriaanse AC.</td>
<td>Challenges ahead for food science.</td>
<td>INTERNATIONAL JOURNAL OF DAIRY TECHNOLOGY</td>
<td>59</td>
<td></td>
<td>55-57</td>
</tr>
<tr>
<td>463</td>
<td>Huppertz T, Kelly AL, de Kruif CG.</td>
<td>Disruption and reassociation of casein micelles under high pressure.</td>
<td>JOURNAL OF DAIRY RESEARCH</td>
<td>73</td>
<td></td>
<td>294-298</td>
</tr>
<tr>
<td>464</td>
<td>Huppertz T, Fox PF, de Kruif KG, Kelly AL.</td>
<td>High pressure-induced changes in bovine milk proteins: A review.</td>
<td>BIOCHIMICA ET BIOPHYSICA ACTA-PROTEINS AND PROTEOMICS</td>
<td>1764</td>
<td></td>
<td>593-598</td>
</tr>
<tr>
<td>465</td>
<td>Huppertz T, De Kruif CG.</td>
<td>Disruption and reassociation of casein micelles under high pressure: Influence of milk serum composition and casein micelle concentration.</td>
<td>JOURNAL OF AGRICULTURAL AND FOOD CHEMISTRY</td>
<td>54</td>
<td></td>
<td>5903-5909</td>
</tr>
<tr>
<td>467</td>
<td>Graveland-Bikker JF, Schaap IAT, Schmidt CF, de Kruif CG.</td>
<td>Structural and mechanical study of a self-assembling protein nanotube.</td>
<td>NANO LETTERS</td>
<td>6</td>
<td></td>
<td>616-621</td>
</tr>
<tr>
<td>469</td>
<td>Graveland-Bikker JF, de Kruif CG.</td>
<td>Unique milk protein based nanotubes: Food and nanotechnology meet.</td>
<td>TRENDS IN FOOD SCIENCE &amp; TECHNOLOGY</td>
<td>17</td>
<td></td>
<td>196-203</td>
</tr>
<tr>
<td>470</td>
<td>Goffin P, Muscariello L, Lorquet F, Stukkens A, Prozzi D, Sacco M, Kleerebezem M, Hols P.</td>
<td>Involvement of pyruvate oxidase activity and acetate production in the survival of...</td>
<td>NIZO food research B.V.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Lactobacillus plantarum during the stationary phase of aerobic growth. APPLIED AND ENVIRONMENTAL MICROBIOLOGY 72:7933-7940.


611. **Vasbinder AJ, Rollema HS, Bot A, de Kruif CG.** 2003. Gelation mechanism of milk as influenced by temperature and pH; Studied by the use of transglutaminase cross-linked casein micelles. JOURNAL OF DAIRY SCIENCE **86:**1556-1563.


636. **Kosters HA, de Jongh HHJ.** 2003. Spectrophotometric tool for the determination of the total carboxylate content in proteins; Molar extinction coefficient of the enol ester from Woodward's reagent K reacted with protein carboxylates. ANALYTICAL CHEMISTRY 75:2512-2516.


728. Cabo ML, Braber AF, Koenraad P. 2002. Apparent antifungal activity of several lactic acid bacteria against Penicillium discolor is due to acetic acid in the medium. JOURNAL OF FOOD PROTECTION 65:1309-1316.


919. de Kruif CG. 1998. Supra-aggregates of casein micelles as a prelude to coagulation. JOURNAL OF DAIRY SCIENCE 81:3019-3028.


subsp. bulgaricus NCFB 2772 grown in continuous culture on glucose and fructose. APPLIED MICROBIOLOGY AND BIOTECHNOLOGY 48:516-521.


Our general terms and conditions apply to all work performed.


Our general terms and conditions apply to all work performed.


