Publication list – Marie Paulsson


Thermal Behavior of Bovine Lactoferrin in relation to Bacterial Interaction and Antibacterial Activity.

Rheology of Build-up, Breakdown and Rebodying of Acid Casein Gels.

The Effect of Heat Treatment on Bovine Immunoglobulins.


Denaturation of Whey Proteins.

Heat Induced Aggregation of β-Lactoglobulin studied by Dynamic Light Scattering.

Heat Induced Depositions of Milk Components onto a Rotating Disk.


Bovine Milk Sphingomyelin at the air/water Interface and its Interaction with Xanthine Oxidase.

Calorimetric Studies of Interactions Between β-Lactoglobulin and Phospholipids in Solution.

Adsorption of β-Lactoglobulin A and B in relation to Self-Association: Effect of Concentration and pH.

Rennet Coagulation of Heat Treated Retentate from Cross-Flow Microfiltration of Skim Milk.

Predicting Limiting Flux in Cross-Flow Microfiltration of Skim Milk.

Effect of Heat-Treatment on Whey Proteins in Raw Milk.

Crystallization of High Concentrated Cream and its Effects on the Spreadability of Blends.


Thermal Aggregation, High Pressure Homogenization and Sensory Characteristics of Whey Protein Concentrates and Isolates. Karlsson, M., Jelen, P., Paulsson, M., and Dejmek, P. Manuscript


Adsorption Behaviour of beta-Lactoglobulin on Different Types of Stainless Steel Surfaces


Permeability of rennet-induced skim milk gels. Manuscript. Lodaité, K., Paulsson, M. and Dejmek, P.


Interactions between vesicular model milk membrane lipids and proteins. Waninge, R., Chaomar, K., Paulsson, M., Nylander, T., and Bergenståhl, B. Submitted to Chemistry and Physics of Lipids.


Adsorption Behaviour of beta-Lactoglobulin on Different Types of Stainless Steel Surfaces.

Adsorption Behaviour of beta-Lactoglobulin on Different Types of Stainless Steel Surfaces. 

Study of whey protein adsorption under turbulent flow. 

Surface characterization of modified stainless steel surfaces targeted to reduce milk fouling. 

Fusion of skim milk cheese curd grains: Effects of pH, temperature and protein concentration. 
Lodaitė, K., Archambault, E-L., Östergren, K., Paulsson, M. and Dejmek, P. Submitted to Int. Dairy J.

Modelling the rheological behaviour of rennet-induced skim milk gels at large deformations 
Lodaitė, K., Paulsson, M. and Dejmek, P. Manuscript.

Heat-Induced Redistribution of Disulphide Bonds in Milk Proteins. 

Effect of Genetic Variation on the Tryptic Hydrolysis of Bovine b-Lactoglobulin A, B, and C. 

Renneted, fully concentrated MF retentate as a model for fat-free cheese. 1: Effect of storage on physical properties. 

Renneted, fully concentrated MF retentate as a model for fat-free cheese. 2: Effect of storage on microstructure and primary proteolysis. 
Larsson, M., Ardö, Y., Paulsson, M., and Dejmek, P Submitted to Int Dairy Journal

2-Dimension electrophoreses studies of milk systems. 

Effect of surface material on fouling caused by milk products. 
Rosmaninho, Santos, Nylander, Paulsson, Beuf, Benezech, Yiantsios, Andritsos, Karabelas, Rizzo, Müller-Steinhagen and Melo. Accepted in Journal of Food Engineering.

Renneted, fully concentrated MF retentate as a model for fat-free cheese. 1: Effect of storage on physical properties. 

Renneted, fully concentrated MF retentate as a model for fat-free cheese. 2: Effect of storage on microstructure and primary proteolysis. 
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Nano rheological Properties of Casein

Fouling vid processing.

An atomic force microscope study of thin layers from whole casein and ß-casein solutions adsorbed on graphite.

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Somatic cells and individual leukocyte population in relation to milk components in bovine udder quarter milk

Modified stainless steel surfaces targeted to reduce fouling – Evaluation of fouling by milk components

Liquid droplet-like behaviour of whole casein aggregates adsorbed on graphite studied by nano-indentation in AFM.

Permeability of constrained rennet-induced skim milk gels.

Evaluation of UHT milk processed by steam injection and steam infusion technology. 1. Enzymatic activity by CE and HPLC,

Evaluation of UHT milk processed by steam injection and steam infusion technology. 2. Microstructure during processing steps by TEM,

Evaluation of UHT milk processed by steam injection and steam infusion technology. 3. structure and stability during storage,

The role of osteopontin in tumour progression and metastasis in breast cancer.
Rodrigues LR, Teixeira JA, Schmitt F, Paulsson M, Lindmark Måsson H
Lactoferrin and cancer disease prevention.

Significance of osteopontin expression in human invasive breast carcinomas.

The Effects of Lactoferricin on Cell Cycle Progression of a Human Colon Cancer Cell Line.

Comparison of milk composition and technological properties in milk from Swedish Red and Swedish Holstein cow breeds

Characterization of biomacromolecules and food colloids using field-flow fractionation

Characterization of casein micelle sizes in milk from Swedish Red and Swedish Holstein cow breeds.

Total amount of papers: 99

Lund May 2008
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