Chibuike C Udenigwe

List of Publications by Year
in descending order

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187	8,361	53939 47	64407 83
papers	citations	h-index	g-index

200	200	200	8333
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Buckwheat proteins: functionality, safety, bioactivity, and prospects as alternative plant-based proteins in the food industry. Critical Reviews in Food Science and Nutrition, 2022, 62, 1752-1764.	5.4	39
2	Sialic acid-based strategies for the prevention and treatment of Helicobacter pylori infection: Emerging trends in food industry. Critical Reviews in Food Science and Nutrition, 2022, 62, 1713-1724.	5.4	13
3	Inhibition of lowâ€density lipoprotein oxidation, antioxidative and bile acidâ€binding capacities of hydrolyzed proteins from carbohydraseâ€treated oat bran. Journal of Food Biochemistry, 2022, 46, e13675.	1.2	2
4	Molecular Interactions of Pea Globulin, Albumin and Glutelin With Curcumin: Formation and Gastric Release Mechanisms of Curcumin-loaded Bio-nanocomplexes. Food Biophysics, 2022, 17, 10-25.	1.4	8
5	In vitro antioxidant activity and antidiabetic effect of fractionated potato protein hydrolysate via ultrafiltration and adsorption chromatography. LWT - Food Science and Technology, 2022, 154, 112765.	2.5	14
6	Peptidomic analysis of whey protein hydrolysates and prediction of their antioxidant peptides. Food Science and Human Wellness, 2022, 11, 349-355.	2.2	5
7	Epitope mapping and the effects of various factors on the immunoreactivity of main allergens in egg white. Food and Function, 2022, 13, 38-51.	2.1	12
8	Role of structural properties of bioactive peptides in their stability during simulated gastrointestinal digestion: A systematic review. Trends in Food Science and Technology, 2022, 120, 265-273.	7.8	45
9	Differential Influence of Microwave and Conventional Thermal Treatments on Digestibility and Molecular Structure of Buckwheat Protein Isolates. Food Biophysics, 2022, 17, 198-208.	1.4	8
10	Disaggregation of Islet Amyloid Polypeptide Fibrils as a Potential Anti-Fibrillation Mechanism of Tetrapeptide TNGQ. International Journal of Molecular Sciences, 2022, 23, 1972.	1.8	7
11	Maillard-Type Proteinâ€“Polysaccharide Conjugates and Electrostatic Proteinâ€“Polysaccharide Complexes as Delivery Vehicles for Food Bioactive Ingredients: Formation, Types, and Applications. Gels, 2022, 8, 135.	2.1	23
12	Chemical and functional characterization of major protein fractions extracted from nontoxicJatropha curcasbyproduct meals. JAOCS, Journal of the American Oil Chemists' Society, 2022, 99, 511-523.	0.8	4
13	A review on the technoâ€functional, biological, and healthâ€promoting properties of hempseedâ€derived proteins and peptides. Journal of Food Biochemistry, 2022, 46, e14127.	1.2	7
14	Curcuminâ€“Induced Stabilization of Proteinâ€“Based Nano-Delivery Vehicles Reduces Disruption of Zwitterionic Giant Unilamellar Vesicles. Molecules, 2022, 27, 1941.	1.7	1
15	Anti-COVID-19 potential of Azadirachta indica (Neem) leaf extract. Scientific African, 2022, 16, e01184.	0.7	5
16	Peptide-Mucin Binding and Biosimilar Mucus-Permeating Properties. Gels, 2022, 8, 1.	2.1	10
17	Inhibition of Islet Amyloid Polypeptide Fibrillation by Structurally Diverse Phenolic Compounds and Fibril Disaggregation Potential of Rutin and Quercetin. Journal of Agricultural and Food Chemistry, 2022, 70, 392-402.	2.4	9
18	Targeting Glucose Transport Proteins for Diabetes Management: Regulatory Roles of Food-Derived Compounds. Journal of Agricultural and Food Chemistry, 2022, 70, 5284-5290.	2.4	8

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19	Lentil Protein and Tannic Acid Interaction Limits in Vitro Peptic Hydrolysis and Alters Peptidomic Profiles of the Proteins. Journal of Agricultural and Food Chemistry, 2022, 70, 6519-6529.	2.4	12
20	Linking Changes in Fatty Acid Composition to Postharvest Needle Abscission Resistance in Balsam Fir Trees. Forests, 2022, 13, 800.	0.9	2
21	Bioinformatics analysis of adhesin-binding potential and ADME/Tox profile of anti-Helicobacter pylori peptides derived from wheat germ proteins. Heliyon, 2022, 8, e09629.	1.4	5
22	TNKPVI, a Putative Bioaccessible Pharmacophore of Anti-Inflammatory Potato Patatin-Derived Decapeptide DIKTNKPVIF. Molecules, 2022, 27, 3869.	1.7	3
23	Effects of sonication on the in vitro digestibility and structural properties of buckwheat protein isolates. Ultrasonics Sonochemistry, 2021, 70, 105348.	3.8	73
24	Drug delivery systems for cardiovascular ailments. , 2021, , 567-599.		3
25	Effect of maize germ protein hydrolysate addition on digestion, in vitro antioxidant activity and quality characteristics of bread. Journal of Cereal Science, 2021, 97, 103148.	1.8	31
26	Mechanisms of plastein formation influence the IgE-binding activity of egg white protein hydrolysates after simulated static digestion. Food Chemistry, 2021, 345, 128783.	4.2	9
27	Food fortification technologies: Influence on iron, zinc and vitamin A bioavailability and potential implications on micronutrient deficiency in sub-Saharan Africa. Scientific African, 2021, 11, e00667.	0.7	19
28	Bioinformatics and Chemometrics for Discovering Biologically Active Peptides From Food Proteins. , 2021, , 482-494.		3
29	CHAPTER 3. Food Protein Allergenicity: Characterization, Epitope Mapping and Deactivation. Food Chemistry, Function and Analysis, 2021, , 58-96.	0.1	0
30	Whey peptides exacerbate body weight gain and perturb systemic glucose and tissue lipid metabolism in male high-fat fed mice. Food and Function, 2021, 12, 3552-3561.	2.1	0
31	Prospects of food-derived Î±-glucosidase inhibitors in the management of diabetes. , 2021, , 219-233.		0
32	Potential applications of microalgae-derived proteins and peptides in the food industry. , 2021, , 97-126.		6
33	CHAPTER 2. Research Advances in Food Protein Digestibility. Food Chemistry, Function and Analysis, 2021, , 34-57.	0.1	0
34	CHAPTER 13. Food Peptides in Energy Metabolism. Food Chemistry, Function and Analysis, 2021, , 311-346.	0.1	0
35	Identification of zinc-binding peptides in ADAM17-inhibiting whey protein hydrolysates using IMAC-Zn2+ coupled with shotgun peptidomics. Food Production Processing and Nutrition, 2021, 3, .	1.1	5
36	Impact of succinylation on pea protein-curcumin interaction, polyelectrolyte complexation with chitosan, and gastrointestinal release of curcumin in loaded-biopolymer nano-complexes. Journal of Molecular Liquids, 2021, 325, 115248.	2.3	26

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37	Allergic Effects of Bioactive Peptides Produced from Different Food Sources. , 2021, , 363-393.		1
38	Influence of fish protein hydrolysate-pistachio green hull extract interactions on antioxidant activity and inhibition of Î±-glucosidase, Î±-amylase, and DPP-IV enzymes. LWT - Food Science and Technology, 2021, 142, 111019.	2.5	33
39	Emerging and practical food innovations for achieving the Sustainable Development Goals (SDG) target 2.2. Trends in Food Science and Technology, 2021, 111, 783-789.	7.8	26
40	Potential of peptides and phytochemicals in attenuating different phases of islet amyloid polypeptide fibrillation for type 2 diabetes management. Food Science and Human Wellness, 2021, 10, 259-269.	2.2	3
41	Antibiotics threats on vegetables and the perils of low income nations practices. Sustainable Chemistry and Pharmacy, 2021, 21, 100448.	1.6	4
42	Phytoglycoproteins and Human Health: Current Knowledge and Future Applications. Applied Sciences (Switzerland), 2021, 11, 5532.	1.3	7
43	Zanthoxylum Species: A Comprehensive Review of Traditional Uses, Phytochemistry, Pharmacological and Nutraceutical Applications. Molecules, 2021, 26, 4023.	1.7	24
44	Bioaccessibility of bioactive peptides: recent advances and perspectives. Current Opinion in Food Science, 2021, 39, 182-189.	4.1	53
45	Effects of processing conditions on hydrolysates of proteins from whole whey and formation of Maillard reaction products. Journal of Food Processing and Preservation, 2021, 45, e15469.	0.9	3
46	Anti-Salmonella Activity and Peptidomic Profiling of Peptide Fractions Produced from Sturgeon Fish Skin Collagen (Huso huso) Using Commercial Enzymes. Nutrients, 2021, 13, 2657.	1.7	9
47	A Concise Review of Current In Vitro Chemical and Cell-Based Antioxidant Assay Methods. Molecules, 2021, 26, 4865.	1.7	22
48	Editorial: Biotechnology and Bioengineering Applications for Egg-Derived Biomaterials. Frontiers in Bioengineering and Biotechnology, 2021, 9, 756058.	2.0	1
49	Zanthoxylum Species: A Review of Traditional Uses, Phytochemistry and Pharmacology in Relation to Cancer, Infectious Diseases and Sickle Cell Anemia. Frontiers in Pharmacology, 2021, 12, 713090.	1.6	25
50	Î²-Glucan Interaction with Lentil (Lens culinaris) and Yellow Pea (Pisum sativum) Proteins Suppresses Their In Vitro Digestibility. Journal of Agricultural and Food Chemistry, 2021, 69, 10630-10637.	2.4	13
51	Germination alters the microstructure, in vitro protein digestibility, Î±â€glucosidase and dipeptidyl peptidaseâ€IV inhibitory activities of bioaccessible fraction of pigeon pea (<scp>Cajanus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf		9
52	Encapsulation technology for protection and delivery of bioactive peptides. , 2021, , 331-356.		7
53	CHAPTER 4. Food Proteins as Biomaterial for Delivery Functions. Food Chemistry, Function and Analysis, 2021, , 97-126.	0.1	1
54	Production, Purification, and Potential Health Applications of Edible Seedsâ€™ Bioactive Peptides: A Concise Review. Foods, 2021, 10, 2696.	1.9	15

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55	Mutual Pan-African support paradigm to produce scientific evidence of traditional medical practices for use against COVID-19 and emerging pandemics. Scientific African, 2021, 14, e01046.	0.7	1
56	Lipid and fatty acid changes linked to postharvest needle abscission in balsam fir, Abies balsamea. Trees - Structure and Function, 2020, 34, 297-305.	0.9	4
57	Bioinformatics of edible yellow mealworm (Tenebrio molitor) proteome reveal the cuticular proteins as promising precursors of dipeptidyl peptidaseâ€IV inhibitors. Journal of Food Biochemistry, 2020, 44, e13121.	1.2	9
58	Formation and characterization of protein-based films from yellow pea (Pisum sativum) protein isolate and concentrate for edible applications. Current Research in Food Science, 2020, 2, 61-69.	2.7	58
59	Considering food matrix and gastrointestinal effects in enhancing bioactive peptide absorption and bioavailability. Journal of Functional Foods, 2020, 64, 103680.	1.6	99
60	Bile acid-binding capacity of lobster shell-derived chitin, chitosan and chitooligosaccharides. Food Bioscience, 2020, 33, 100476.	2.0	32
61	Peptideâ€“Mineral Complexes: Understanding Their Chemical Interactions, Bioavailability, and Potential Application in Mitigating Micronutrient Deficiency. Foods, 2020, 9, 1402.	1.9	38
62	Production of low glycemic potential sponge cake by pomegranate peel extract (PPE) as natural enriched polyphenol extract: Textural, color and consumer acceptability. LWT - Food Science and Technology, 2020, 134, 109973.	2.5	18
63	Phytochemical profiles and antioxidant capacity of improved cowpea varieties and landraces grown in Ethiopia. Food Bioscience, 2020, 37, 100732.	2.0	2
64	Extraction technology impacts on the structure-function relationship between sodium alginate extracts and their in vitro prebiotic activity. Food Bioscience, 2020, 37, 100672.	2.0	29
65	Nutritional quality and bioactive properties of proteins and peptides from microalgae. , 2020, , 493-531.		15
66	Wheat Germ-Derived Peptides Exert Antiadhesive Activity against Helicobacter pylori: Insights into Structural Characteristics of Identified Peptides. Journal of Agricultural and Food Chemistry, 2020, 68, 11954-11974.	2.4	16
67	Microbial Keratinase: Next Generation Green Catalyst and Prospective Applications. Frontiers in Microbiology, 2020, 11, 580164.	1.5	54
68	Whey protein hydrolysate as a multi-functional ingredient in diets for Arctic charr: Effect on growth response and hepatic antioxidative status. Animal Feed Science and Technology, 2020, 270, 114698.	1.1	6
69	Microwave treatment increased protein digestibility of pigeon pea (Cajanus cajan) flour: Elucidation of underlying mechanisms. Food Chemistry, 2020, 329, 127196.	4.2	72
70	Biochemical and structural characterization of sturgeon fish skin collagen (Huso huso). Journal of Food Biochemistry, 2020, 44, e13256.	1.2	39
71	Effect of enzyme immobilization andin vitrodigestion on the immune-reactivity and sequence of IgE epitopes in egg white proteins. Food and Function, 2020, 11, 6632-6642.	2.1	12
72	Chemistry and Biofunctional Significance of Bioactive Peptide Interactions with Food and Gut Components. Journal of Agricultural and Food Chemistry, 2020, 68, 12972-12977.	2.4	30

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73	Utilization of insect proteins to formulate nutraceutical delivery systems: Encapsulation and release of curcumin using mealworm protein-chitosan nano-complexes. International Journal of Biological Macromolecules, 2020, 151, 333-343.	3.6	49
74	Effects of high power ultrasound on the enzymolysis and structures of sweet potato starch. Journal of the Science of Food and Agriculture, 2020, 100, 3498-3506.	1.7	17
75	Physicochemical characterisation, molecular docking, and drug-likeness evaluation of hypotensive peptides encrypted in flaxseed proteome. Current Research in Food Science, 2020, 3, 41-50.	2.7	46
76	Germination as a bioprocess for enhancing the quality and nutritional prospects of legume proteins. Trends in Food Science and Technology, 2020, 101, 213-222.	7.8	102
77	Whey Peptides Stimulate Differentiation and Lipid Metabolism in Adipocytes and Ameliorate Lipotoxicity-Induced Insulin Resistance in Muscle Cells. Nutrients, 2020, 12, 425.	1.7	22
78	Changing the Landscape: An Introduction to the Agricultural and Food Chemistry Technical Program at the 258th American Chemical Society National Meeting in San Diego. Journal of Agricultural and Food Chemistry, 2020, 68, 12769-12772.	2.4	0
79	Beneficial Role of Vitexin and Isovitexin Flavonoids in the Vascular Endothelium and Cardiovascular System. Current Nutraceuticals, 2020, 01, .	0.1	3
80	The Role of Bioinformatics in the Discovery of Bioactive Peptides. , 2019, , 337-344.		5
81	Protein-Based Nanodelivery Systems for Food Applications. , 2019, , 719-726.		3
82	Role of food-derived opioid peptides in the central nervous and gastrointestinal systems. Journal of Food Biochemistry, 2019, 43, e12629.	1.2	44
83	Antioxidant peptides encrypted in flaxseed proteome: An in silico assessment. Food Science and Human Wellness, 2019, 8, 306-314.	2.2	37
84	Enzymatic release of dipeptidyl peptidaseâ€4 inhibitors (gliptins) from pigeon pea (Cajanus cajan) nutrient reservoir proteins: In silico and in vitro assessments. Journal of Food Biochemistry, 2019, 43, e13071.	1.2	12
85	Bioprocessing of common pulses changed seed microstructures, and improved dipeptidyl peptidase-IV and Î±-glucosidase inhibitory activities. Scientific Reports, 2019, 9, 15308.	1.6	44
86	Structural basis of detection, stability, bioavailability, property, and function of food-derived peptides. Journal of Food Biochemistry, 2019, 43, e12768.	1.2	0
87	Valorization of Residues From Beverage Production. , 2019, , 451-494.		7
88	Occurrence, properties and biological significance of pyroglutamyl peptides derived from different food sources. Food Science and Human Wellness, 2019, 8, 268-274.	2.2	30
89	Naturally Occurring Exosome Vesicles as Potential Delivery Vehicle for Bioactive Compounds. Frontiers in Sustainable Food Systems, 2019, 3, .	1.8	162
90	Rapeseed protein-derived peptides, LY, RALP, and GHS, modulates key enzymes and intermediate products of reninâ€“angiotensin system pathway in spontaneously hypertensive rat. Npj Science of Food, 2019, 3, 1.	2.5	65

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91	Influence of conventional and recent extraction technologies on physicochemical properties of bioactive macromolecules from natural sources: A review. Food Research International, 2019, 116, 827-839.	2.9	43
92	Structure-informed separation of bioactive peptides. Journal of Food Biochemistry, 2019, 43, e12765.	1.2	41
93	The comparative influence of novel extraction technologies on in vitro prebiotic-inducing chemical properties of fucoidan extracts from Ascophyllum nodosum. Food Hydrocolloids, 2019, 90, 462-471.	5.6	53
94	Pancreas-Stimulating Foods: Cholecystokinin Enhancers. , 2019, , 487-496.		0
95	Potential Roles of Fatty Acids and Lipids in Postharvest Needle Abscission Physiology. American Journal of Plant Sciences, 2019, 10, 1069-1089.	0.3	8
96	Bioinformatics and peptidomics approaches to the discovery and analysis of food-derived bioactive peptides. Analytical and Bioanalytical Chemistry, 2018, 410, 3463-3472.	1.9	127
97	Functional significance and structureâ€“activity relationship of food-derived Î±-glucosidase inhibitors. Current Opinion in Food Science, 2018, 20, 7-12.	4.1	76
98	Yield, physicochemical, and antioxidant properties of Atlantic salmon visceral hydrolysate: Comparison of lactic acid bacterial fermentation with Flavourzyme proteolysis and formic acid treatment. Journal of Food Processing and Preservation, 2018, 42, e13620.	0.9	21
99	Polyelectrolyte Complex Nanoparticles from Chitosan and Acylated Rapeseed Cruciferin Protein for Curcumin Delivery. Journal of Agricultural and Food Chemistry, 2018, 66, 2685-2693.	2.4	68
100	Impact of processing on the chemistry and functionality of food proteins. , 2018, , 27-45.		62
101	Detection and deactivation of allergens in food. , 2018, , 367-387.		14
102	Molecular mechanisms of cholesterol-lowering peptides derived from food proteins. Current Opinion in Food Science, 2018, 20, 58-63.	4.1	33
103	Influence of structural and surface properties of whey-derived peptides on zinc-chelating capacity, and in vitro gastric stability and bioaccessibility of the zinc-peptide complexes. Food Chemistry, 2018, 240, 1227-1232.	4.2	74
104	Liposome encapsulation of anionic and cationic whey peptides: Influence of peptide net charge on properties of the nanovesicles. LWT - Food Science and Technology, 2018, 87, 40-46.	2.5	36
105	Prospects in the use of aptamers for characterizing the structure and stability of bioactive proteins and peptides in food. Analytical and Bioanalytical Chemistry, 2018, 410, 297-306.	1.9	14
106	Potential Use of Digital Photographic Technique to Examine Wild Blueberry Ripening in Relation to Time of Harvest. Applied Engineering in Agriculture, 2018, 34, 299-308.	0.3	3
107	Plant RuBisCo: An Underutilized Protein for Food Applications. JAOCS, Journal of the American Oil Chemists' Society, 2018, 95, 1063-1074.	0.8	54
108	Peptidomics of potato protein hydrolysates: implications of post-translational modifications in food peptide structure and behaviour. Royal Society Open Science, 2018, 5, 172425.	1.1	13

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109	Cover Image, Volume 42, Issue 6. Journal of Food Processing and Preservation, 2018, 42, e13739.	0.9	0
110	Structural Characterization and Functional Properties of Proteins from Oat Milling Fractions. JAOCS, Journal of the American Oil Chemists' Society, 2018, 95, 991-1000.	0.8	23
111	Structural Basis of Bioactivity of Food Peptides in Promoting Metabolic Health. Advances in Food and Nutrition Research, 2018, 84, 145-181.	1.5	17
112	Peptides for biopharmaceutical applications. , 2018, , 231-251.		8
113	Microwave irradiation effects on vermicasts potency, and plant growth and antioxidant activity in seedlings of Chinese cabbage (Brassica rapa subsp. pekinensis). Journal of Radiation Research and Applied Sciences, 2017, 10, 110-116.	0.7	11
114	Antihypertensive and bovine plasma oxidation-inhibitory activities of spent hen meat protein hydrolysates. Journal of Food Biochemistry, 2017, 41, e12378.	1.2	21
115	Food matrix interaction and bioavailability of bioactive peptides: Two faces of the same coin?. Journal of Functional Foods, 2017, 35, 9-12.	1.6	98
116	Advances on the Production and Application of Peptides for Promoting Human Health and Food Security. , 2017, , 195-219.		1
117	Ribulose-1,5-bisphosphate carboxylase as a sustainable and promising plant source of bioactive peptides for food applications. Trends in Food Science and Technology, 2017, 69, 74-82.	7.8	43
118	Prospects of brown seaweed polysaccharides (BSP) as prebiotics and potential immunomodulators. Journal of Food Biochemistry, 2017, 41, e12392.	1.2	67
119	Structural features underlying prebiotic activity of conventional and potential prebiotic oligosaccharides in food and health. Journal of Food Biochemistry, 2017, 41, e12389.	1.2	33
120	Inhibition of ADAM17/TACE activity by zinc-chelating rye secalin-derived tripeptides and analogues. RSC Advances, 2017, 7, 26361-26369.	1.7	20
121	Revisiting the mechanisms of ACE inhibitory peptides from food proteins. Trends in Food Science and Technology, 2017, 69, 214-219.	7.8	131
122	Prospects of microalgae proteins in producing peptide-based functional foods for promoting cardiovascular health. Trends in Food Science and Technology, 2017, 59, 30-36.	7.8	134
123	Editorial (Thematic Issue : Emerging Biopharmaceuticals from Bioactive Peptides). Protein and Peptide Letters, 2017, 24, 92-93.	0.4	0
124	Preclinical Evidence on the Anticancer Properties of Food Peptides. Protein and Peptide Letters, 2017, 24, 126-136.	0.4	10
125	Nanochemistry of Protein-Based Delivery Agents. Frontiers in Chemistry, 2016, 4, 31.	1.8	20
126	Clinical evidence of resveratrol bioactivity in cardiovascular disease. Current Opinion in Food Science, 2016, 8, 68-73.	4.1	9

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127	Old products, new applications? Considering the multiple bioactivities of plastein in peptide-based functional food design. Current Opinion in Food Science, 2016, 8, 8-13.	4.1	15
128	Prospects of enhancing dietary zinc bioavailability with food-derived zinc-chelating peptides. Food and Function, 2016, 7, 4137-4144.	2.1	80
129	Encapsulation of bioactive whey peptides in soy lecithin-derived nanoliposomes: Influence of peptide molecular weight. Food Chemistry, 2016, 213, 143-148.	4.2	97
130	Peptidomics of Peptic Digest of Selected Potato Tuber Proteins: Post-Translational Modifications and Limited Cleavage Specificity. Journal of Agricultural and Food Chemistry, 2016, 64, 2432-2437.	2.4	22
131	Lutein and zeaxanthin: Production technology, bioavailability, mechanisms of action, visual function, and health claim status. Trends in Food Science and Technology, 2016, 49, 74-84.	7.8	112
132	Antioxidant mechanism of potato protein hydrolysates against in vitro oxidation of reduced glutathione. Journal of Functional Foods, 2016, 20, 195-203.	1.6	59
133	Towards rice bran protein utilization: In silico insight on the role of oryzacystatins in biologically-active peptide production. Food Chemistry, 2016, 191, 135-138.	4.2	33
134	Peptide Aggregation during Plastein Reaction Enhanced Bile Acid-Binding Capacity of Enzymatic Chicken Meat Hydrolysates. Journal of Food Biochemistry, 2015, 39, 344-348.	1.2	19
135	Mechanisms of plastein formation, and prospective food and nutraceutical applications of the peptide aggregates. Biotechnology Reports (Amsterdam, Netherlands), 2015, 5, 63-69.	2.1	33
136	The Role of Food Peptides in Lipid Metabolism during Dyslipidemia and Associated Health Conditions. International Journal of Molecular Sciences, 2015, 16, 9303-9313.	1.8	57
137	The prospects of Jerusalem artichoke in functional food ingredients and bioenergy production. Biotechnology Reports (Amsterdam, Netherlands), 2015, 5, 77-88.	2.1	111
138	Encapsulation of food protein hydrolysates and peptides: a review. RSC Advances, 2015, 5, 79270-79278.	1.7	167
139	Modification of peptide functionality during enzymatic hydrolysis of whey proteins. RSC Advances, 2015, 5, 97400-97407.	1.7	36
140	Towards the design of hypolipidaemic peptides: Deoxycholate binding affinity of hydrophobic peptide aggregates of casein plastein. Journal of Functional Foods, 2015, 18, 129-136.	1.6	27
141	Evaluation of the in vitro antioxidant properties of a cod (Gadus morhua) protein hydrolysate and peptide fractions. Food Chemistry, 2015, 173, 652-659.	4.2	117
142	Dipeptide Phe-Cys derived from in silico thermolysin-hydrolysed RuBisCO large subunit suppresses oxidative stress in cultured human hepatocytes. Food Chemistry, 2015, 171, 287-291.	4.2	35
143	Bioinformatics approaches, prospects and challenges of food bioactive peptide research. Trends in Food Science and Technology, 2014, 36, 137-143.	7.8	241
144	Anti-diabetic and antihypertensive activities of two flaxseed protein hydrolysate fractions revealed following their simultaneous separation by electrodialysis with ultrafiltration membranes. Food Chemistry, 2014, 145, 66-76.	4.2	101

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145	Revisiting the Prospects of Plastein: Thermal and Simulated Gastric Stability in Relation to the Antioxidative Capacity of Casein Plastein. Journal of Agricultural and Food Chemistry, 2014, 62, 130-135.	2.4	21
146	Mechanisms of food protein-derived antihypertensive peptides other than ACE inhibition. Journal of Functional Foods, 2014, 8, 45-52.	1.6	114
147	The Effect of Thermal and Ultrasonic Treatment on Amino Acid Composition, Radical Scavenging and Reducing Potential of Hydrolysates Obtained from Simulated Gastrointestinal Digestion of Cowpea Proteins. Plant Foods for Human Nutrition, 2013, 68, 31-38.	1.4	34
148	Novel Indole Alkaloids from Nauclea latifolia and Their Reninâ€Inhibitory Activities. Chemistry and Biodiversity, 2013, 10, 401-410.	1.0	26
149	Zinc Deficiency and Taste Perception in the Elderly. Critical Reviews in Food Science and Nutrition, 2013, 53, 245-250.	5.4	22
150	Meat proteome as source of functional biopeptides. Food Research International, 2013, 54, 1021-1032.	2.9	85
151	Almond protein hydrolysate fraction modulates the expression of proinflammatory cytokines and enzymes in activated macrophages. Food and Function, 2013, 4, 777.	2.1	32
152	Phytoalexins from the Poaceae: Biosynthesis, function and prospects in food preservation. Food Research International, 2013, 52, 167-177.	2.9	35
153	In silico analysis of the large and small subunits of cereal RuBisCO as precursors of cryptic bioactive peptides. Process Biochemistry, 2013, 48, 1794-1799.	1.8	81
154	Antioxidant properties of Salmon (Salmo salar) protein hydrolysate and peptide fractions isolated by reverse-phase HPLC. Food Research International, 2013, 52, 315-322.	2.9	89
155	Reverse-phase HPLC Separation of Hemp Seed (Cannabis sativa L.) Protein Hydrolysate Produced Peptide Fractions with Enhanced Antioxidant Capacity. Plant Foods for Human Nutrition, 2013, 68, 39-46.	1.4	73
156	Mechanisms and prospects of foodprotein hydrolysates and peptide-induced hypolipidaemia. Food and Function, 2013, 4, 40-51.	2.1	86
157	The inducible soybean glyceollin phytoalexins with multifunctional health-promoting properties. Food Research International, 2013, 54, 1208-1216.	2.9	39
158	Aroma and Taste Perceptions With Alzheimer Disease and Stroke. Critical Reviews in Food Science and Nutrition, 2013, 53, 760-769.	5.4	27
159	Multifunctional Cationic Peptide Fractions from Flaxseed Protein Hydrolysates. Plant Foods for Human Nutrition, 2012, 67, 1-9.	1.4	48
160	Food Proteinâ€Derived Bioactive Peptides: Production, Processing, and Potential Health Benefits. Journal of Food Science, 2012, 77, R11-24.	1.5	690
161	Low molecular weight flaxseed protein-derived arginine-containing peptides reduced blood pressure of spontaneously hypertensive rats faster than amino acid form of arginine and native flaxseed protein. Food Chemistry, 2012, 132, 468-475.	4.2	85
162	Quantitative structureâ€“activity relationship modeling of renin-inhibiting dipeptides. Amino Acids, 2012, 42, 1379-1386.	1.2	44

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163	Blood Pressure Lowering Effect of a Pea Protein Hydrolysate in Hypertensive Rats and Humans. Journal of Agricultural and Food Chemistry, 2011, 59, 9854-9860.	2.4	111
164	Antioxidant properties of chlorophyll-enriched and chlorophyll-depleted polyphenolic fractions from leaves of Vernonia amygdalina and Gongronema latifolium. Food Research International, 2011, 44, 2435-2441.	2.9	39
165	Effects of cationic property on the in vitro antioxidant activities of pea protein hydrolysate fractions. Food Research International, 2011, 44, 1069-1074.	2.9	39
166	In Vitro Antioxidant Properties of Hemp Seed (Cannabis sativa L.) Protein Hydrolysate Fractions. JAOCS, Journal of the American Oil Chemists' Society, 2011, 88, 381-389.	0.8	192
167	Kinetics of Enzyme Inhibition and Antihypertensive Effects of Hemp Seed (Cannabis sativa L.) Protein Hydrolysates. JAOCS, Journal of the American Oil Chemists' Society, 2011, 88, 1767-1774.	0.8	136
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