Shehu Muhammad Auwal

List of Publications by Year
in descending order

9	214	1163065 8	1474186 9
papers	citations	h-index	g-index

10	10	10	275
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Identification, structure-activity relationship and in silico molecular docking analyses of five novel angiotensin I-converting enzyme (ACE)-inhibitory peptides from stone fish (Actinopyga lecanora) hydrolysates. PLoS ONE, 2019, 14, e0197644.	2.5	49
2	Optimization of Bromelain-Aided Production of Angiotensin I-Converting Enzyme Inhibitory Hydrolysates from Stone Fish Using Response Surface Methodology. Marine Drugs, 2017, 15, 104.	4.6	31
3	Enhanced physicochemical stability and efficacy of angiotensin I-converting enzyme (ACE) - inhibitory biopeptides by chitosan nanoparticles optimized using Box-Behnken design. Scientific Reports, 2018, 8, 10411.	3.3	31
4	Improved In Vivo Efficacy of Anti-Hypertensive Biopeptides Encapsulated in Chitosan Nanoparticles Fabricated by Ionotropic Gelation on Spontaneously Hypertensive Rats. Nanomaterials, 2017, 7, 421.	4.1	30
5	Response Surface Optimisation for the Production of Antioxidant Hydrolysates from Stone Fish Protein Using Bromelain. Evidence-based Complementary and Alternative Medicine, 2017, 2017, 1-10.	1.2	28
6	Angiotensin Converting Enzyme (ACE)-Peptide Interactions: Inhibition Kinetics, In Silico Molecular Docking and Stability Study of Three Novel Peptides Generated from Palm Kernel Cake Proteins. Biomolecules, 2019, 9, 569.	4.0	15
7	Whey Protein Concentrate as a Novel Source of Bifunctional Peptides with Angiotensin-I Converting Enzyme Inhibitory and Antioxidant Properties: RSM Study. Foods, 2020, 9, 64.	4.3	14
8	Multifunctional hydrolysates from kenaf (Hibiscus cannabinus L.) seed protein with high antihypertensive activity in vitro and in vivo. Journal of Food Measurement and Characterization, 2021, 15, 652-663.	3.2	12
9	Comparative physicochemical stability and efficacy study of lipoid S75-biopeptides nanoliposome composite produced by conventional and direct heating methods. International Journal of Food Properties, 2018, 21, 1646-1660.	3.0	4