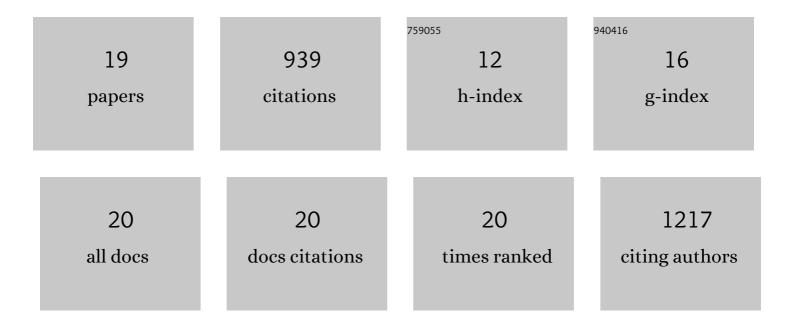
Forough Jahandideh

List of Publications by Year in descending order

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#	Article	IF	CITATIONS
1	Food-Derived Bioactive Peptides on Inflammation and Oxidative Stress. BioMed Research International, 2014, 2014, 1-11.	0.9	264
2	Development and characterization of a novel biodegradable edible film obtained from psyllium seed (Plantago ovata Forsk). Journal of Food Engineering, 2012, 109, 745-751.	2.7	179
3	Novel technologies for the production of bioactive peptides. Trends in Food Science and Technology, 2021, 108, 27-39.	7.8	157
4	Egg white protein hydrolysate reduces blood pressure, improves vascular relaxation and modifies aortic angiotensin II receptors expression in spontaneously hypertensive rats. Journal of Functional Foods, 2016, 27, 667-673.	1.6	56
5	Antioxidant Peptides Identified from Ovotransferrin by the ORAC Method Did Not Show Anti-Inflammatory and Antioxidant Activities in Endothelial Cells. Journal of Agricultural and Food Chemistry, 2016, 64, 113-119.	2.4	44
6	Purification and identification of adipogenic-differentiating peptides from egg white hydrolysate. Food Chemistry, 2018, 259, 25-30.	4.2	36
7	Egg Protein-Derived Bioactive Peptides: Preparation, Efficacy, and Absorption. Advances in Food and Nutrition Research, 2018, 85, 1-58.	1.5	34
8	Beneficial Effects of Simulated Gastro-Intestinal Digests of Fried Egg and Its Fractions on Blood Pressure, Plasma Lipids and Oxidative Stress in Spontaneously Hypertensive Rats. PLoS ONE, 2014, 9, e115006.	1.1	33
9	Egg white hydrolysate shows insulin mimetic and sensitizing effects in 3T3-F442A pre-adipocytes. PLoS ONE, 2017, 12, e0185653.	1.1	32
10	Milk-Derived Tripeptides IPP (Ile-Pro-Pro) and VPP (Val-Pro-Pro) Enhance Insulin Sensitivity and Prevent Insulin Resistance in 3T3-F442A Preadipocytes. Journal of Agricultural and Food Chemistry, 2018, 66, 10179-10187.	2.4	24
11	Perspectives on the Potential Benefits of Antihypertensive Peptides towards Metabolic Syndrome. International Journal of Molecular Sciences, 2020, 21, 2192.	1.8	23
12	Egg white hydrolysate enhances insulin sensitivity in high-fat diet-induced insulin-resistant rats via Akt activation. British Journal of Nutrition, 2019, 122, 14-24.	1.2	20
13	Utilization of Echium amoenum Extract as a Growth Medium for the Production of Organic Acids by Selected Lactic Acid Bacteria. Food and Bioprocess Technology, 2012, 5, 2275-2279.	2.6	11
14	A comprehensive review on the glucoregulatory properties of food-derived bioactive peptides. Food Chemistry: X, 2022, 13, 100222.	1.8	11
15	A review on mechanisms of action of bioactive peptides against glucose intolerance and insulin resistance. Food Science and Human Wellness, 2022, 11, 1441-1454.	2.2	7
16	122 - Egg White Hydrolysate Effects in Adipose Tissue of High Fat Diet-Induced Insulin Resistant Rats. Canadian Journal of Diabetes, 2019, 43, S42.	0.4	2
17	Late-pregnancy uterine artery ligation increases susceptibility to postnatal Western diet-induced fat accumulation in adult female offspring. Scientific Reports, 2020, 10, 6926.	1.6	1

Applications in medicine: hypoglycemic peptides. , 2021, , 607-628.

#	Article	IF	CITATIONS
19	Characterization of Systemic and Regional Hemodynamics and Vascular Dysfunction in Mice with Fecal Induced Peritonitis. Biomedicines, 2022, 10, 470.	1.4	0