

Forough Jahandideh

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2265569/publications.pdf>

Version: 2024-02-01

19
papers

939
citations

759055

12
h-index

940416

16
g-index

20
all docs

20
docs citations

20
times ranked

1217
citing authors

#	ARTICLE	IF	CITATIONS
1	A comprehensive review on the glucoregulatory properties of food-derived bioactive peptides. <i>Food Chemistry: X</i> , 2022, 13, 100222.	1.8	11
2	Characterization of Systemic and Regional Hemodynamics and Vascular Dysfunction in Mice with Fecal Induced Peritonitis. <i>Biomedicines</i> , 2022, 10, 470.	1.4	0
3	A review on mechanisms of action of bioactive peptides against glucose intolerance and insulin resistance. <i>Food Science and Human Wellness</i> , 2022, 11, 1441-1454.	2.2	7
4	Novel technologies for the production of bioactive peptides. <i>Trends in Food Science and Technology</i> , 2021, 108, 27-39.	7.8	157
5	Applications in medicine: hypoglycemic peptides. , 2021, , 607-628.		0
6	Late-pregnancy uterine artery ligation increases susceptibility to postnatal Western diet-induced fat accumulation in adult female offspring. <i>Scientific Reports</i> , 2020, 10, 6926.	1.6	1
7	Perspectives on the Potential Benefits of Antihypertensive Peptides towards Metabolic Syndrome. <i>International Journal of Molecular Sciences</i> , 2020, 21, 2192.	1.8	23
8	Egg white hydrolysate enhances insulin sensitivity in high-fat diet-induced insulin-resistant rats via Akt activation. <i>British Journal of Nutrition</i> , 2019, 122, 14-24.	1.2	20
9	122 - Egg White Hydrolysate Effects in Adipose Tissue of High Fat Diet-Induced Insulin Resistant Rats. <i>Canadian Journal of Diabetes</i> , 2019, 43, S42.	0.4	2
10	Purification and identification of adipogenic-differentiating peptides from egg white hydrolysate. <i>Food Chemistry</i> , 2018, 259, 25-30.	4.2	36
11	Milk-Derived Tripeptides IPP (Ile-Pro-Pro) and VPP (Val-Pro-Pro) Enhance Insulin Sensitivity and Prevent Insulin Resistance in 3T3-F442A Preadipocytes. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 10179-10187.	2.4	24
12	Egg Protein-Derived Bioactive Peptides: Preparation, Efficacy, and Absorption. <i>Advances in Food and Nutrition Research</i> , 2018, 85, 1-58.	1.5	34
13	Egg white hydrolysate shows insulin mimetic and sensitizing effects in 3T3-F442A pre-adipocytes. <i>PLoS ONE</i> , 2017, 12, e0185653.	1.1	32
14	Egg white protein hydrolysate reduces blood pressure, improves vascular relaxation and modifies aortic angiotensin II receptors expression in spontaneously hypertensive rats. <i>Journal of Functional Foods</i> , 2016, 27, 667-673.	1.6	56
15	Antioxidant Peptides Identified from Ovotransferrin by the ORAC Method Did Not Show Anti-Inflammatory and Antioxidant Activities in Endothelial Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 113-119.	2.4	44
16	Food-Derived Bioactive Peptides on Inflammation and Oxidative Stress. <i>BioMed Research International</i> , 2014, 2014, 1-11.	0.9	264
17	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. <i>PLoS ONE</i> , 2014, 9, e115006.	1.1	33
18	Utilization of <i>Echium amoenum</i> Extract as a Growth Medium for the Production of Organic Acids by Selected Lactic Acid Bacteria. <i>Food and Bioprocess Technology</i> , 2012, 5, 2275-2279.	2.6	11

#	ARTICLE	IF	CITATIONS
19	Development and characterization of a novel biodegradable edible film obtained from psyllium seed (<i>Plantago ovata</i> Forsk). <i>Journal of Food Engineering</i> , 2012, 109, 745-751.	2.7	179