Audrey M Wall

List of Publications by Year
in descending order

9 papers	95 citations	1478280 6 h-index	1474057 9 g-index
9 all docs	9 docs citations	9 times ranked	42 citing authors

#	Article	IF	Citations
1	An Artificial Intelligence Characterised Functional Ingredient, Derived from Rice, Inhibits TNF-α and Significantly Improves Physical Strength in an Inflammaging Population. Foods, 2020, 9, 1147.	1.9	16
2	Characterising the efficacy and bioavailability of bioactive peptides identified for attenuating muscle atrophy within a Vicia faba-derived functional ingredient. Current Research in Food Science, 2021, 4, 224-232.	2.7	15
3	Discovery through Machine Learning and Preclinical Validation of Novel Anti-Diabetic Peptides. Biomedicines, 2021, 9, 276.	1.4	14
4	Preclinical Evaluation of a Food-Derived Functional Ingredient to Address Skeletal Muscle Atrophy. Nutrients, 2020, 12, 2274.	1.7	13
5	Artificial Intelligence in Functional Food Ingredient Discovery and Characterisation: A Focus on Bioactive Plant and Food Peptides. Frontiers in Genetics, 2021, 12, 768979.	1.1	13
6	An Artificial-Intelligence-Discovered Functional Ingredient, NRT_N0G5IJ, Derived from Pisum sativum, Decreases HbA1c in a Prediabetic Population. Nutrients, 2021, 13, 1635.	1.7	12
7	Human milk and infant formulae: Peptide differences and the opportunity to address the functional gap. Current Research in Food Science, 2020, 3, 217-226.	2.7	6
8	pep_35E7UW, a natural peptide with cutaneous anti-ageing effects discovered within the Oryza sativa proteome through machine learning. Journal of Dermatology & Cosmetology, 2020, 4, 109-116.	0.1	4
9	Using Peptidomics and Machine Learning to Assess Effects of Drying Processes on the Peptide Profile within a Functional Ingredient. Processes, 2021, 9, 425.	1.3	2