

Ifeanyi Daniel Nwachukwu

List of Publications by Year in descending order

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Version: 2024-02-01

30
papers

1,739
citations

448610

19
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563245

28
g-index

31
all docs

31
docs citations

31
times ranked

2808
citing authors

#	ARTICLE	IF	CITATIONS
1	Amino acid profile, physicochemical and sensory properties of noodles produced from wheat-Bambara protein isolate. <i>Measurement Food</i> , 2022, 5, 100020.	0.8	6
2	Mechanisms of plastein formation influence the IgE-binding activity of egg white protein hydrolysates after simulated static digestion. <i>Food Chemistry</i> , 2021, 345, 128783.	4.2	9
3	Functional properties of sesame (<i>Sesamum indicum</i> Linn) seed protein fractions. <i>Food Production Processing and Nutrition</i> , 2021, 3, .	1.1	24
4	A Concise Review of Current In Vitro Chemical and Cell-Based Antioxidant Assay Methods. <i>Molecules</i> , 2021, 26, 4865.	1.7	22
5	In vitro digestibility, structural and functional properties of Moringa oleifera seed proteins. <i>Food Hydrocolloids</i> , 2020, 101, 105574.	5.6	59
6	Composition and some functional properties of Bambara groundnuts vicilin fraction. <i>LWT - Food Science and Technology</i> , 2020, 125, 109256.	2.5	8
7	A systematic evaluation of various methods for quantifying food protein hydrolysate peptides. <i>Food Chemistry</i> , 2019, 270, 25-31.	4.2	37
8	Structural and functional properties of food protein-derived antioxidant peptides. <i>Journal of Food Biochemistry</i> , 2019, 43, e12761.	1.2	231
9	Transport, Bioavailability, Safety, and Calmodulin-Dependent-Phosphodiesterase-Inhibitory Properties of Flaxseed-Derived Bioactive Peptides. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 1429-1436.	2.4	20
10	Physicochemical and emulsification properties of flaxseed (<i>Linum usitatissimum</i>) albumin and globulin fractions. <i>Food Chemistry</i> , 2018, 255, 216-225.	4.2	69
11	Antioxidant Properties of Flaxseed Protein Hydrolysates: Influence of Hydrolytic Enzyme Concentration and Peptide Size. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2018, 95, 1105-1118.	0.8	31
12	Structure, composition and functional properties of storage proteins extracted from bambara groundnut (<i>Vigna subterranea</i>) landraces. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1211-1220.	1.3	39
13	Advances on the Production and Application of Peptides for Promoting Human Health and Food Security. , 2017, , 195-219.		1
14	The role of omega-3 fatty acids in skeletal muscle anabolism, strength, and function in healthy and diseased states. <i>Journal of Food Biochemistry</i> , 2017, 41, e12435.	1.2	3
15	Inhibitory properties of bambara groundnut protein hydrolysate and peptide fractions against angiotensinâ€converting enzymes, renin and free radicals. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 2834-2841.	1.7	34
16	Antioxidant activities of bambara groundnut (<i>Vigna subterranea</i>) protein hydrolysates and their membrane ultrafiltration fractions. <i>Food and Function</i> , 2016, 7, 2431-2437.	2.1	85
17	Antihypertensive Properties of a Pea Protein Hydrolysate during Shortâ€and Longâ€Term Oral Administration to Spontaneously Hypertensive Rats. <i>Journal of Food Science</i> , 2016, 81, H1281-7.	1.5	21
18	A metabolomics approach for investigating urinary and plasma changes in spontaneously hypertensive rats (SHR) fed with chicken skin protein hydrolysates diets. <i>Journal of Functional Foods</i> , 2016, 22, 20-33.	1.6	21

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19	Kinetics of in vitro enzyme inhibition and blood pressure-lowering effects of salmon (<i>Salmo salar</i>) protein hydrolysates in spontaneously hypertensive rats. <i>Journal of Functional Foods</i> , 2016, 20, 43-53.	1.6	17
20	Development of functional beverages from blends of <i>Hibiscus sabdariffa</i> extract and selected fruit juices for optimal antioxidant properties. <i>Food Science and Nutrition</i> , 2016, 4, 679-685.	1.5	23
21	Lutein and zeaxanthin: Production technology, bioavailability, mechanisms of action, visual function, and health claim status. <i>Trends in Food Science and Technology</i> , 2016, 49, 74-84.	7.8	112
22	Kinetics of the inhibition of renin and angiotensin I-converting enzyme by cod (<i>Gadus morhua</i>) protein hydrolysates and their antihypertensive effects in spontaneously hypertensive rats. <i>Food and Nutrition Research</i> , 2015, 59, 29788.	1.2	31
23	Cholesterol-lowering properties of oat β -glucan and the promotion of cardiovascular health: did Health Canada make the right call?. <i>Applied Physiology, Nutrition and Metabolism</i> , 2015, 40, 535-542.	0.9	13
24	Curcumin and cancer: barriers to obtaining a health claim. <i>Nutrition Reviews</i> , 2015, 73, 155-165.	2.6	165
25	Thermoase-Derived Flaxseed Protein Hydrolysates and Membrane Ultrafiltration Peptide Fractions Have Systolic Blood Pressure-Lowering Effects in Spontaneously Hypertensive Rats. <i>International Journal of Molecular Sciences</i> , 2014, 15, 18131-18147.	1.8	39
26	Allicin: Chemistry and Biological Properties. <i>Molecules</i> , 2014, 19, 12591-12618.	1.7	522
27	Evaluation of freshly prepared juice from garlic (<i>Allium sativum</i> L.) as a biopesticide against the maize weevil, <i>Sitophilus zeamais</i> (Motsch.) (Coleoptera: Curculionidae). <i>Journal of Plant Protection Research</i> , 2014, 54, 132-138.	1.0	14
28	The inducible soybean glyceollin phytoalexins with multifunctional health-promoting properties. <i>Food Research International</i> , 2013, 54, 1208-1216.	2.9	39
29	Sulfur and Sulfur Compounds in Plant Defence. <i>Natural Product Communications</i> , 2012, 7, 1934578X1200700.	0.2	29
30	Antioxidant and Renin-Angiotensin System Inhibitory Properties of Cashew Nut and Fluted-Pumpkin Protein Hydrolysates. <i>Polish Journal of Food and Nutrition Sciences</i> , 0, , 275-289.	0.6	13