Rotimi Emmanuel Aluko

List of Publications by Year
in descending order

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232	14,385	14614	25716
papers	citations	66 h-index	108 g-index

234	234	234	9261
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Food Proteinâ€Derived Bioactive Peptides: Production, Processing, and Potential Health Benefits. Journal of Food Science, 2012, 77, R11-24.	1.5	690
2	Structural Requirements of Angiotensin I-Converting Enzyme Inhibitory Peptides:â€‰ Quantitative Structureâ^'Activity Relationship Study of Di- and Tripeptides. Journal of Agricultural and Food Chemistry, 2006, 54, 732-738.	2.4	456
3	Plant food anti-nutritional factors and their reduction strategies: an overview. Food Production Processing and Nutrition, 2020, 2, .	1.1	372
4	Amino Acid Composition and Antioxidant Properties of Pea Seed (Pisum sativum L.) Enzymatic Protein Hydrolysate Fractions. Journal of Agricultural and Food Chemistry, 2010, 58, 4712-4718.	2.4	364
5	Antihypertensive Peptides from Food Proteins. Annual Review of Food Science and Technology, 2015, 6, 235-262.	5.1	265
6	Potential of resveratrol in anticancer and anti-inflammatory therapy. Nutrition Reviews, 2008, 66, 445-454.	2.6	259
7	Antioxidant activities of enzymatic rapeseed protein hydrolysates and the membrane ultrafiltration fractions. Journal of Functional Foods, 2013, 5, 219-227.	1.6	258
8	Functional properties of protein fractions obtained from commercial yellow field pea (Pisum sativum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	4.2	250
9	Chemometric Analysis of the Amino Acid Requirements of Antioxidant Food Protein Hydrolysates. International Journal of Molecular Sciences, 2011, 12, 3148-3161.	1.8	246
10	Structural and functional properties of food protein-derived antioxidant peptides. Journal of Food Biochemistry, 2019, 43, e12761.	1.2	231
11	Soybean Foods and Their Benefits: Potential Mechanisms of Action. Nutrition Reviews, 2005, 63, 272-283.	2.6	229
12	Modification of plant proteins for improved functionality: A review. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 198-224.	5.9	228
13	Effect of Peptide Size on Antioxidant Properties of African Yam Bean Seed (Sphenostylis stenocarpa) Protein Hydrolysate Fractions. International Journal of Molecular Sciences, 2011, 12, 6685-6702.	1.8	223
14	Structural and functional characterization of hemp seed (Cannabis sativa L.) protein-derived antioxidant and antihypertensive peptides. Journal of Functional Foods, 2014, 6, 384-394.	1.6	207
15	In Vitro Antioxidant Properties of Hemp Seed (Cannabis sativa L.) Protein Hydrolysate Fractions. JAOCS, Journal of the American Oil Chemists' Society, 2011, 88, 381-389.	0.8	192
16	Kinetics of the inhibition of renin and angiotensin I-converting enzyme by flaxseed protein hydrolysate fractions. Journal of Functional Foods, 2009, 1, 199-207.	1.6	188
17	Potential Health Benefits of Plant Food-Derived Bioactive Components: An Overview. Foods, 2021, 10, 839.	1.9	187
18	Identification and Inhibitory Properties of Multifunctional Peptides from Pea Protein Hydrolysate. Journal of Agricultural and Food Chemistry, 2010, 58, 11471-11476.	2.4	173

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19	Structural and Functional Properties of Hemp Seed Protein Products. Journal of Food Science, 2014, 79, C1512-21.	1.5	173
20	The anti-carcinogenic and anti-atherogenic effects of lycopene: a review. Trends in Food Science and Technology, 2005, 16, 344-350.	7.8	172
21	Health benefits of polyphenols: A concise review. Journal of Food Biochemistry, 2022, 46, .	1.2	170
22	Emulsifying and Foaming Properties of Commercial Yellow Pea (Pisum sativumL.) Seed Flours. Journal of Agricultural and Food Chemistry, 2009, 57, 9793-9800.	2.4	155
23	Antioxidant properties of Australian canola meal protein hydrolysates. Food Chemistry, 2014, 146, 500-506.	4.2	155
24	Improved method for direct high-performance liquid chromatography assay of angiotensin-converting enzyme-catalyzed reactions. Journal of Chromatography A, 2002, 950, 125-130.	1.8	145
25	A comparative study of the structural and functional properties of isolated hemp seed (Cannabis) Tj ETQq1 1 0.784314 rgBT /Overloc	5.6	142
26	Kinetics of Enzyme Inhibition and Antihypertensive Effects of Hemp Seed (Cannabis sativa L.) Protein Hydrolysates. JAOCS, Journal of the American Oil Chemists' Society, 2011, 88, 1767-1774.	0.8	136
27	Multifunctional peptides from egg white lysozyme. Food Research International, 2010, 43, 848-855.	2.9	132
28	Flaxseed protein-derived peptide fractions: Antioxidant properties and inhibition of lipopolysaccharide-induced nitric oxide production in murine macrophages. Food Chemistry, 2009, 116, 277-284.	4.2	131
29	Antioxidant activities of rapeseed peptides produced by solid state fermentation. Food Research International, 2012, 49, 432-438.	2.9	125
30	Antihypertensive and free radical scavenging properties of enzymatic rapeseed protein hydrolysates. Food Chemistry, 2013, 141, 153-159.	4.2	121
31	Polypeptide profile and functional properties of defatted meals and protein isolates of canola seeds. Journal of the Science of Food and Agriculture, 2001, 81, 391-396.	1.7	119
32	Evaluation of the in vitro antioxidant properties of a cod (Gadus morhua) protein hydrolysate and peptide fractions. Food Chemistry, 2015, 173, 652-659.	4.2	117
33	In vitro antioxidant properties of chicken skin enzymatic protein hydrolysates and membrane fractions. Food Chemistry, 2014, 150, 366-373.	4.2	115
34	Effects of High Pressure and Heat Treatments on Physicochemical and Gelation Properties of Rapeseed Protein Isolate. Food and Bioprocess Technology, 2014, 7, 1344-1353.	2.6	113
35	Lutein and zeaxanthin: Production technology, bioavailability, mechanisms of action, visual function, and health claim status. Trends in Food Science and Technology, 2016, 49, 74-84.	7.8	112
36	Blood Pressure Lowering Effect of a Pea Protein Hydrolysate in Hypertensive Rats and Humans. Journal of Agricultural and Food Chemistry, 2011, 59, 9854-9860.	2.4	111

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37	Peptide identification in a salmon gelatin hydrolysate with antihypertensive, dipeptidyl peptidase IV inhibitory and antioxidant activities. Food Research International, 2017, 100, 112-120.	2.9	102
38	Anti-diabetic and antihypertensive activities of two flaxseed protein hydrolysate fractions revealed following their simultaneous separation by electrodialysis with ultrafiltration membranes. Food Chemistry, 2014, 145, 66-76.	4.2	101
39	Red Beetroot Betalains: Perspectives on Extraction, Processing, and Potential Health Benefits. Journal of Agricultural and Food Chemistry, 2020, 68, 11595-11611.	2.4	100
40	Considering food matrix and gastrointestinal effects in enhancing bioactive peptide absorption and bioavailability. Journal of Functional Foods, 2020, 64, 103680.	1.6	99
41	Physicochemical and functional properties of high pressure-treated isolated pea protein. Innovative Food Science and Emerging Technologies, 2018, 45, 179-185.	2.7	97
42	Antioxidant and Angiotensin Converting Enzyme-Inhibitory Properties of a Flaxseed Protein-Derived High Fischer Ratio Peptide Mixture. Journal of Agricultural and Food Chemistry, 2010, 58, 4762-4768.	2.4	94
43	Revalorisation of bovine collagen as a potential precursor of angiotensin I-converting enzyme (ACE) inhibitory peptides based on in silico and in vitro protein digestions. Journal of Functional Foods, 2016, 24, 196-206.	1.6	94
44	Maillard reaction products derived from food protein-derived peptides: insights into flavor and bioactivity. Critical Reviews in Food Science and Nutrition, 2020, 60, 3429-3442.	5.4	93
45	Preventive and treatment effects of a hemp seed (Cannabis sativa L.) meal protein hydrolysate against high blood pressure in spontaneously hypertensive rats. European Journal of Nutrition, 2014, 53, 1237-1246.	1.8	92
46	Purification and hypotensive activity of rapeseed protein-derived renin and angiotensin converting enzyme inhibitory peptides. Journal of Functional Foods, 2013, 5, 781-789.	1.6	91
47	Exploration of collagen recovered from animal by-products as a precursor of bioactive peptides: Successes and challenges. Critical Reviews in Food Science and Nutrition, 2019, 59, 2011-2027.	5.4	90
48	Antioxidant properties of Salmon (Salmo salar) protein hydrolysate and peptide fractions isolated by reverse-phase HPLC. Food Research International, 2013, 52, 315-322.	2.9	89
49	Structure and function of plant protein-derived antihypertensive peptides. Current Opinion in Food Science, 2015, 4, 44-50.	4.1	89
50	Inhibition of the inÂvitro activities of Î±â€amylase, Î±â€glucosidase and pancreatic lipase by yellow field pea (Pisum sativum L.) protein hydrolysates. International Journal of Food Science and Technology, 2019, 54, 2021-2034.	1.3	89
51	Structural and Antihypertensive Properties of Enzymatic Hemp Seed Protein Hydrolysates. Nutrients, 2015, 7, 7616-7632.	1.7	88
52	Low molecular weight flaxseed protein-derived arginine-containing peptides reduced blood pressure of spontaneously hypertensive rats faster than amino acid form of arginine and native flaxseed protein. Food Chemistry, 2012, 132, 468-475.	4.2	85
53	Antioxidant activities of bambara groundnut (Vigna subterranea) protein hydrolysates and their membrane ultrafiltration fractions. Food and Function, 2016, 7, 2431-2437.	2.1	85
54	Kinetics and Molecular Docking Studies of the Inhibitions of Angiotensin Converting Enzyme and Renin Activities by Hemp Seed (Cannabis sativa L.) Peptides. Journal of Agricultural and Food Chemistry, 2014, 62, 4135-4144.	2.4	82

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55	A Novel Hemp Seed Meal Protein Hydrolysate Reduces Oxidative Stress Factors in Spontaneously Hypertensive Rats. Nutrients, 2014, 6, 5652-5666.	1.7	81
56	Tryptophan Released From Mother's Milk Has Antioxidant Properties. Pediatric Research, 2009, 66, 614-618.	1.1	80
57	Blood pressure lowering effects of Australian canola protein hydrolysates in spontaneously hypertensive rats. Food Research International, 2014, 55, 281-287.	2.9	80
58	Potential of a Renin Inhibitory Peptide from the Red Seaweed Palmaria palmata as a Functional Food Ingredient Following Confirmation and Characterization of a Hypotensive Effect in Spontaneously Hypertensive Rats. Journal of Agricultural and Food Chemistry, 2014, 62, 8352-8356.	2.4	80
59	Maillard reaction of food-derived peptides as a potential route to generate meat flavor compounds: A review. Food Research International, 2022, 151, 110823.	2.9	78
60	Rice bran protein-based nanoemulsion carrier for improving stability and bioavailability of quercetin. Food Hydrocolloids, 2020, 108, 106042.	5.6	77
61	Insights into formation, detection and removal of the beany flavor in soybean protein. Trends in Food Science and Technology, 2021, 112, 336-347.	7.8	76
62	Conversion of a low protein hemp seed meal into a functional protein concentrate through enzymatic digestion of fibre coupled with membrane ultrafiltration. Innovative Food Science and Emerging Technologies, 2015, 31, 151-159.	2.7	75
63	Reverse-phase HPLC Separation of Hemp Seed (Cannabis sativa L.) Protein Hydrolysate Produced Peptide Fractions with Enhanced Antioxidant Capacity. Plant Foods for Human Nutrition, 2013, 68, 39-46.	1.4	73
64	Modification of the structural, emulsifying, and foaming properties of an isolated pea protein by thermal pretreatment. CYTA - Journal of Food, 2018, 16, 357-366.	0.9	71
65	Angiotensin Iâ€“converting enzymeâ€“inhibitory peptides from bovine collagen: insights into inhibitory mechanism and transepithelial transport. Food Research International, 2016, 89, 373-381.	2.9	70
66	Enzyme inhibition kinetics and molecular interactions of patatin peptides with angiotensin I-converting enzyme and renin. International Journal of Biological Macromolecules, 2017, 101, 207-213.	3.6	70
67	Purification of angiotensin I-converting enzyme-inhibitory peptides from the enzymatic hydrolysate of defatted canola meal. Food Chemistry, 2008, 111, 942-950.	4.2	69
68	Physicochemical and emulsification properties of flaxseed (Linum usitatissimum) albumin and globulin fractions. Food Chemistry, 2018, 255, 216-225.	4.2	69
69	Amino acid composition and antioxidant properties of Moringa oleifera seed protein isolate and enzymatic hydrolysates. Heliyon, 2018, 4, e00877.	1.4	68
70	Bitter taste receptor T2R1 is activated by dipeptides and tripeptides. Biochemical and Biophysical Research Communications, 2010, 398, 331-335.	1.0	67
71	Polypeptide composition and functional properties of African yam bean seed (Sphenostylis stenocarpa) albumin, globulin and protein concentrate. Food Hydrocolloids, 2016, 56, 189-200.	5.6	67
72	Functional Foods and Nutraceuticals. Food Science Text Series, 2012, , .	0.3	66

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73	Structural and functional characterization of calcium and iron-binding peptides from mung bean protein hydrolysate. Journal of Functional Foods, 2018, 49, 333-341.	1.6	66
74	Effects of exopeptidase treatment on antihypertensive activity and taste attributes of enzymatic whey protein hydrolysates. Journal of Functional Foods, 2015, 13, 262-275.	1.6	65
75	Identification of antihypertensive peptides from mung bean protein hydrolysate and their effects in spontaneously hypertensive rats. Journal of Functional Foods, 2020, 64, 103635.	1.6	65
76	Pigeon pea enzymatic protein hydrolysates and ultrafiltration peptide fractions as potential sources of antioxidant peptides: An in vitro study. LWT - Food Science and Technology, 2018, 97, 269-278.	2.5	64
77	Peptide identification in a porcine gelatin prolyl endoproteinase hydrolysate with angiotensin converting enzyme (ACE) inhibitory and hypotensive activity. Journal of Functional Foods, 2017, 34, 77-88.	1.6	60
78	In vitro digestibility, structural and functional properties of Moringa oleifera seed proteins. Food Hydrocolloids, 2020, 101, 105574.	5.6	59
79	Effect of pressure or temperature pretreatment of isolated pea protein on properties of the enzymatic hydrolysates. Food Research International, 2013, 54, 1528-1534.	2.9	58
80	In Vitro Acetylcholinesteraseâ€Inhibitory Properties of Enzymatic Hemp Seed Protein Hydrolysates. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 411-420.	0.8	58
81	Evaluating Molecular Mechanism of Hypotensive Peptides Interactions with Renin and Angiotensin Converting Enzyme. PLoS ONE, 2014, 9, e91051.	1.1	56
82	Enzymatic protein hydrolysates from high pressure-pretreated isolated pea proteins have better antioxidant properties than similar hydrolysates produced from heat pretreatment. Food Chemistry, 2015, 188, 510-516.	4.2	55
83	Identification of bioactive peptides from a papain hydrolysate of bovine serum albumin and assessment of an antihypertensive effect in spontaneously hypertensive rats. Food Research International, 2016, 81, 91-99.	2.9	55
84	A brief review on emerging trends in global polyphenol research. Journal of Food Biochemistry, 2018, 42, e12519.	1.2	54
85	Selective separation and concentration of antihypertensive peptides from rapeseed protein hydrolysate by electrodialysis with ultrafiltration membranes. Food Chemistry, 2016, 197, 1008-1014.	4.2	53
86	Boarfish protein recovery using the pH-shift process and generation of protein hydrolysates with ACE-I and antihypertensive bioactivities in spontaneously hypertensive rats. Innovative Food Science and Emerging Technologies, 2016, 37, 253-260.	2.7	52
87	Food protein-derived renin-inhibitory peptides:in vitroandin vivoproperties. Journal of Food Biochemistry, 2019, 43, e12648.	1.2	51
88	Enhancing Micronutrients Bioavailability through Fermentation of Plant-Based Foods: A Concise Review. Fermentation, 2021, 7, 63.	1.4	50
89	Bioactive peptides in the management of lifestyle-related diseases: Current trends and future perspectives. Critical Reviews in Food Science and Nutrition, 2022, 62, 4593-4606.	5.4	49
90	Multifunctional Cationic Peptide Fractions from Flaxseed Protein Hydrolysates. Plant Foods for Human Nutrition, 2012, 67, 1-9.	1.4	48

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91	Rice bran attenuated obesity via alleviating dyslipidemia, browning of white adipocytes and modulating gut microbiota in high-fat diet-induced obese mice. Food and Function, 2020, 11, 2406-2417.	2.1	48
92	Glycinyl-Histidinyl-Serine (GHS), a Novel Rapeseed Protein-Derived Peptide Has Blood Pressure-Lowering Effect in Spontaneously Hypertensive Rats. Journal of Agricultural and Food Chemistry, 2013, 61, 8396-8402.	2.4	47
93	Structural and functional characterization of yellow field pea seed (Pisum sativum L.) protein-derived antihypertensive peptides. Food Research International, 2015, 77, 10-16.	2.9	46
94	Identification of bioactive peptides from brewersâ€™ spent grain and contribution of Leu/Ile to bioactive potency. Journal of Functional Foods, 2019, 60, 103455.	1.6	46
95	Relationship of hydrophobicity and solubility with some functional properties of cowpea (Vigna) Tj ETQq1 1 0.784314 rgBT /Overlock 1	1.7	45
96	Characterization of oil-in-water emulsions stabilized by hen's egg yolk granule. Food Hydrocolloids, 1998, 12, 203-210.	5.6	45
97	Effect of cationic flaxseed protein hydrolysate fractions on the in vitro structure and activity of calmodulin-dependent endothelial nitric oxide synthase. Molecular Nutrition and Food Research, 2006, 50, 958-966.	1.5	44
98	Quantitative structureâ€“activity relationship modeling of renin-inhibiting dipeptides. Amino Acids, 2012, 42, 1379-1386.	1.2	44
99	Kinetics of in vitro renin and angiotensin converting enzyme inhibition by chicken skin protein hydrolysates and their blood pressure lowering effects in spontaneously hypertensive rats. Journal of Functional Foods, 2015, 14, 133-143.	1.6	43
100	Ribulose-1,5-bisphosphate carboxylase as a sustainable and promising plant source of bioactive peptides for food applications. Trends in Food Science and Technology, 2017, 69, 74-82.	7.8	43
101	Influence of acetylation on physicochemical and morphological characteristics of pigeon pea starch. Food Hydrocolloids, 2020, 100, 105424.	5.6	43
102	Antihypertensive and antioxidant activities of enzymatic wheat bran protein hydrolysates. Journal of Food Biochemistry, 2020, 44, e13090.	1.2	42
103	Mechanism of the inhibition of calmodulin-dependent neuronal nitric oxide synthase by flaxseed protein hydrolysates. JAOCS, Journal of the American Oil Chemists' Society, 2006, 83, 335-340.	0.8	40
104	Effects of NaCl and pH on the structural conformations of kidney bean vicilin. Food Chemistry, 2013, 139, 624-630.	4.2	40
105	Antioxidant properties, ACE/renin inhibitory activities of pigeon pea hydrolysates and effects on systolic blood pressure of spontaneously hypertensive rats. Food Science and Nutrition, 2018, 6, 1879-1889.	1.5	40
106	Antioxidant properties of chlorophyll-enriched and chlorophyll-depleted polyphenolic fractions from leaves of Vernonia amygdalina and Gongronema latifolium. Food Research International, 2011, 44, 2435-2441.	2.9	39
107	Effects of cationic property on the in vitro antioxidant activities of pea protein hydrolysate fractions. Food Research International, 2011, 44, 1069-1074.	2.9	39
108	Thermoase-Derived Flaxseed Protein Hydrolysates and Membrane Ultrafiltration Peptide Fractions Have Systolic Blood Pressure-Lowering Effects in Spontaneously Hypertensive Rats. International Journal of Molecular Sciences, 2014, 15, 18131-18147.	1.8	39

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109	Structure, composition and functional properties of storage proteins extracted from bambara groundnut (Vigna subterranea) landraces. International Journal of Food Science and Technology, 2017, 52, 1211-1220.	1.3	39
110	Beef Protein-Derived Peptides as Bitter Taste Receptor T2R4 Blockers. Journal of Agricultural and Food Chemistry, 2018, 66, 4902-4912.	2.4	39
111	Functional properties of yellow field pea (Pisum sativum L.) seed flours and the in vitro bioactive properties of their polyphenols. Food Research International, 2010, 43, 582-588.	2.9	38
112	Inhibitions of renin and angiotensin converting enzyme activities by enzymatic chicken skin protein hydrolysates. Food Research International, 2013, 53, 260-267.	2.9	38
113	Structural and functional properties of Buchholzia coriacea seed flour and protein concentrate at different pH and protein concentrations. Food Hydrocolloids, 2018, 74, 275-288.	5.6	38
114	Angiotensin-converting enzyme inhibition and free-radical scavenging properties of cationic peptides derived from soybean protein hydrolysates. International Journal of Food Sciences and Nutrition, 2008, 59, 428-437.	1.3	37
115	Amino acid profile, protein digestibility, thermal and functional properties of Conophor nut (Tetracarpidium conophorum) defatted flour, protein concentrate and isolates. International Journal of Food Science and Technology, 2012, 47, 731-739.	1.3	37
116	A systematic evaluation of various methods for quantifying food protein hydrolysate peptides. Food Chemistry, 2019, 270, 25-31.	4.2	37
117	Addition of an Enzymatic Hydrolysate of Bovine Globulins to Bread and Determination of Hypotensive Effects in Spontaneously Hypertensive Rats. Journal of Agricultural and Food Chemistry, 2016, 64, 1741-1750.	2.4	36
118	Inhibitory properties of bambara groundnut protein hydrolysate and peptide fractions against angiotensinâ€converting enzymes, renin and free radicals. Journal of the Science of Food and Agriculture, 2017, 97, 2834-2841.	1.7	34
119	Debittering of salmon (Salmo salar) frame protein hydrolysate using 2-butanol in combination with Î²-cyclodextrin: Impact on some physicochemical characteristics and antioxidant activities. Food Chemistry, 2020, 321, 126686.	4.2	34
120	Hydrolyzed collagen from porcine lipaseâ€defatted seabass skin: Antioxidant, fibroblast cell proliferation, and collagen production activities. Journal of Food Biochemistry, 2019, 43, e12825.	1.2	33
121	In vitro antioxidant and antihypertensive properties of sesame seed enzymatic protein hydrolysate and ultrafiltration peptide fractions. Journal of Food Biochemistry, 2021, 45, e13587.	1.2	33
122	Angiotensin I Converting Enzyme-Inhibitory Peptides from Commercial Wet- and Dry-Milled Corn Germ. Journal of Agricultural and Food Chemistry, 2008, 56, 2620-2623.	2.4	32
123	Competitive Adsorption of Hen's Egg Yolk Granule Lipoproteins and Phosvitin in Oil-in-Water Emulsions. Journal of Agricultural and Food Chemistry, 1997, 45, 4564-4570.	2.4	31
124	Comparative study of the polypeptide profiles and functional properties ofSinapis alba andBrassica juncea seed meals and protein concentrates. Journal of the Science of Food and Agriculture, 2005, 85, 1931-1937.	1.7	31
125	Kinetics of the inhibition of renin and angiotensin I-converting enzyme by cod (Gadus morhua) protein hydrolysates and their antihypertensive effects in spontaneously hypertensive rats. Food and Nutrition Research, 2015, 59, 29788.	1.2	31
126	Antihypertensive properties of tilapia (Oreochromis spp.) frame and skin enzymatic protein hydrolysates. Food and Nutrition Research, 2017, 61, 1391666.	1.2	31

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127	Antioxidant Properties of Flaxseed Protein Hydrolysates: Influence of Hydrolytic Enzyme Concentration and Peptide Size. JAOCS, Journal of the American Oil Chemists' Society, 2018, 95, 1105-1118.	0.8	31
128	Electrophoretic and functional properties of mustard seed meals and protein concentrates. JAOCS, Journal of the American Oil Chemists' Society, 2004, 81, 679.	0.8	30
129	Kinetics of the inhibition of calcium/calmodulin-dependent protein kinase II by pea protein-derived peptides. Journal of Nutritional Biochemistry, 2005, 16, 656-662.	1.9	30
130	Development of valueâ€added nutritious crackers with high antidiabetic properties from blends of Acha (Digitaria exilis) and blanched Pigeon pea (Cajanus cajan). Food Science and Nutrition, 2018, 6, 1791-1802.	1.5	30
131	Renin and angiotensin converting enzyme inhibition with antioxidant properties of African yam bean protein hydrolysate and reverse-phase HPLC-separated peptide fractions. Food Research International, 2013, 52, 437-444.	2.9	29
132	Maillard-reacted peptides from glucosamine-induced glycation exhibit a pronounced salt taste-enhancing effect. Food Chemistry, 2022, 374, 131776.	4.2	29
133	Competitive adsorption between egg yolk lipoproteins and whey proteins on oil-in-water interfaces. Colloids and Surfaces B: Biointerfaces, 1998, 10, 385-393.	2.5	28
134	Isolation and structural properties of the major protein fraction in Australian wattle seed (Acacia) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 4	4.2	28
135	Inhibitory Activities of Polyphenolic Extracts of Bangladeshi Vegetables against Î±-Amylase, Î±-Glucosidase, Pancreatic Lipase, Renin, and Angiotensin-Converting Enzyme
. Foods, 2020, 9, 844.	1.9	28
136	Pacific white shrimp (Litopenaeus vannamei) shell chitosan and the conjugate with epigallocatechin gallate: Antioxidative and antimicrobial activities. Journal of Food Biochemistry, 2021, 45, e13569.	1.2	27
137	Preparation, receptors, bioactivity and bioavailability of Î³-glutamyl peptides: A comprehensive review. Trends in Food Science and Technology, 2021, 113, 301-314.	7.8	27
138	Comparative study of the emulsifying and foaming properties of defatted coriander (Coriandrum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.9	26
139	Bioactive Peptides. Food Science Text Series, 2012, , 37-61.	0.3	26
140	Novel Indole Alkaloids from Nauclea latifolia and Their Reninâ€Inhibitory Activities. Chemistry and Biodiversity, 2013, 10, 401-410.	1.0	26
141	Transport of angiotensin converting enzyme and renin dual inhibitory peptides LY, RALP and TF across Caco-2 cell monolayers. Journal of Functional Foods, 2017, 35, 303-314.	1.6	26
142	Kinetics of acetylcholinesterase inhibition by hemp seed proteinâ€derived peptides. Journal of Food Biochemistry, 2019, 43, e12897.	1.2	26
143	Enzymatically derived sunflower protein hydrolysate and peptides inhibit NFÎºB and promote monocyte differentiation to a dendritic cell phenotype. Food Chemistry, 2020, 319, 126563.	4.2	25
144	Functional properties of sesame (Sesamum indicum Linn) seed protein fractions. Food Production Processing and Nutrition, 2021, 3, .	1.1	24

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145	Functional Characterization of Mung Bean Meal Protein-Derived Antioxidant Peptides. Molecules, 2021, 26, 1515.	1.7	24
146	Kinetics of the Inhibition of Renin and Angiotensin I Converting Enzyme by Polar and Non-polar Polyphenolic Extracts of Vernonia Amygdalina and Gongronema Latifolium Leaves. Plant Foods for Human Nutrition, 2011, 66, 320-327.	1.4	23
147	Enhanced Asian sea bass skin defatting using porcine lipase with the aid of pulsed electric field pretreatment and vacuum impregnation. Process Biochemistry, 2019, 86, 58-64.	1.8	23
148	In vitro antihypertensive and antioxidative properties of trypsinâ€derived Moringa oleifera seed globulin hydrolyzate and its membrane fractions. Food Science and Nutrition, 2019, 7, 132-138.	1.5	23
149	Size of the aliphatic chain of sodium houttuyfonate analogs determines their affinity for renin and angiotensin I converting enzyme. International Journal of Biological Macromolecules, 2007, 41, 274-280.	3.6	22
150	A Concise Review of Current In Vitro Chemical and Cell-Based Antioxidant Assay Methods. Molecules, 2021, 26, 4865.	1.7	22
151	Antihypertensive Properties of a Pea Protein Hydrolysate during Shortâ€and Longâ€Term Oral Administration to Spontaneously Hypertensive Rats. Journal of Food Science, 2016, 81, H1281-7.	1.5	21
152	A metabolomics approach for investigating urinary and plasma changes in spontaneously hypertensive rats (SHR) fed with chicken skin protein hydrolysates diets. Journal of Functional Foods, 2016, 22, 20-33.	1.6	21
153	Antihypertensive and bovine plasma oxidation-inhibitory activities of spent hen meat protein hydrolysates. Journal of Food Biochemistry, 2017, 41, e12378.	1.2	21
154	Structural and functional characterization of rice starch-based superabsorbent polymer materials. International Journal of Biological Macromolecules, 2020, 153, 1291-1298.	3.6	21
155	Comparative study of the structural and functional properties of protein isolates prepared from edible vegetable leaves. International Journal of Food Properties, 2020, 23, 955-970.	1.3	21
156	Transport, Bioavailability, Safety, and Calmodulin-Dependent-Phosphodiesterase-Inhibitory Properties of Flaxseed-Derived Bioactive Peptides. Journal of Agricultural and Food Chemistry, 2019, 67, 1429-1436.	2.4	20
157	Structural modulation of calmodulin and calmodulin-dependent protein kinase II by pea protein hydrolysates. International Journal of Food Sciences and Nutrition, 2006, 57, 178-189.	1.3	19
158	Metabolomics as a tool to study the mechanism of action of bioactive protein hydrolysates and peptides: A review of current literature. Trends in Food Science and Technology, 2019, 91, 625-633.	7.8	19
159	Effect of Pulsed Electric Fieldâ€Assisted Process in Combination with Porcine Lipase on Defatting of Seabass Skin. Journal of Food Science, 2019, 84, 1799-1805.	1.5	19
160	Enzymatic Pea Protein Hydrolysates Are Active Trypsin and Chymotrypsin Inhibitors. Foods, 2019, 8, 200.	1.9	19
161	Effect of Protease Type and Peptide Size on the In Vitro Antioxidant, Antihypertensive and Anti-Diabetic Activities of Eggplant Leaf Protein Hydrolysates. Foods, 2021, 10, 1112.	1.9	19
162	Effect of hydrolyzed collagen from defatted Asian sea bass (Lates calcarifer) skin on fibroblast proliferation, migration and antioxidant activities. Journal of Food Science and Technology, 2021, 58, 541-551.	1.4	18

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