Rotimi Emmanuel Aluko

List of Publications by Citations

222 papers	9,590 citations	53 h-index	89 g-index
234 ext. papers	11,736 ext. citations	5.3 avg, IF	7.09 L-index

#	Paper	IF	Citations
222	Food protein-derived bioactive peptides: production, processing, and potential health benefits. *Journal of Food Science*, **2012**, 77, R11-24	3.4	538
221	Structural requirements of Angiotensin I-converting enzyme inhibitory peptides: quantitative structure-activity relationship study of di- and tripeptides. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 732-8	5.7	380
220	Amino acid composition and antioxidant properties of pea seed (Pisum sativum L.) enzymatic protein hydrolysate fractions. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 4712-8	5.7	282
219	Potential of resveratrol in anticancer and anti-inflammatory therapy. *Nutrition Reviews*, **2008**, 66, 445-54	6.4	212
218	Antioxidant activities of enzymatic rapeseed protein hydrolysates and the membrane ultrafiltration fractions. *Journal of Functional Foods*, **2013**, 5, 219-227	5.1	195
217	Chemometric analysis of the amino acid requirements of antioxidant food protein hydrolysates. *International Journal of Molecular Sciences*, **2011**, 12, 3148-61	6.3	192
216	Soybean foods and their benefits: potential mechanisms of action. *Nutrition Reviews*, **2005**, 63, 272-83	6.4	191
215	Antihypertensive peptides from food proteins. *Annual Review of Food Science and Technology*, **2015** , 6, 235-62	14.7	185
214	Effect of peptide size on antioxidant properties of African yam bean seed (Sphenostylis stenocarpa) protein hydrolysate fractions. *International Journal of Molecular Sciences*, **2011**, 12, 6685-702	6.3	178
213	Functional properties of protein fractions obtained from commercial yellow field pea (Pisum sativum L.) seed protein isolate. *Food Chemistry*, **2011**, 128, 902-908	8.5	171
212	Kinetics of the inhibition of renin and angiotensin I-converting enzyme by flaxseed protein hydrolysate fractions. *Journal of Functional Foods*, **2009**, 1, 199-207	5.1	162
211	Identification and inhibitory properties of multifunctional peptides from pea protein hydrolysate. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 11471-6	5.7	152
210	Structural and functional characterization of hemp seed (Cannabis sativa L.) protein-derived antioxidant and antihypertensive peptides. *Journal of Functional Foods*, **2014**, 6, 384-394	5.1	148
209	The anti-carcinogenic and anti-atherogenic effects of lycopene: a review. *Trends in Food Science and Technology*, **2005**, 16, 344-350	15.3	145
208	In Vitro Antioxidant Properties of Hemp Seed (Cannabis sativa L.) Protein Hydrolysate Fractions. *JAOCS, Journal of the American Oil Chemistsl Society*, **2011**, 88, 381-389	1.8	140
207	Plant food anti-nutritional factors and their reduction strategies: an overview. *Food Production Processing and Nutrition*, **2020**, 2,	4.6	131
206	Improved method for direct high-performance liquid chromatography assay of angiotensin-converting enzyme-catalyzed reactions. *Journal of Chromatography A*, **2002**, 950, 125-30	4.5	127

205	Structural and functional properties of food protein-derived antioxidant peptides. *Journal of Food Biochemistry*, **2019**, 43, e12761	3.3	122
204	Emulsifying and foaming properties of commercial yellow pea (Pisum sativum L.) seed flours. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 9793-800	5.7	120
203	Multifunctional peptides from egg white lysozyme. *Food Research International*, **2010**, 43, 848-855	7	116
202	Antioxidant properties of Australian canola meal protein hydrolysates. *Food Chemistry*, **2014**, 146, 500-6	8.5	113
201	Kinetics of Enzyme Inhibition and Antihypertensive Effects of Hemp Seed (Cannabis sativa L.) Protein Hydrolysates. *JAOCS, Journal of the American Oil Chemistsl Society*, **2011**, 88, 1767-1774	1.8	112
200	Antihypertensive and free radical scavenging properties of enzymatic rapeseed protein hydrolysates. *Food Chemistry*, **2013**, 141, 153-9	8.5	104
199	Flaxseed protein-derived peptide fractions: Antioxidant properties and inhibition of lipopolysaccharide-induced nitric oxide production in murine macrophages. *Food Chemistry*, **2009**, 116, 277-284	8.5	104
198	Antioxidant activities of rapeseed peptides produced by solid state fermentation. *Food Research International*, **2012**, 49, 432-438	7	102
197	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	4.3	101
196	Structural and functional properties of hemp seed protein products. *Journal of Food Science*, **2014**, 79, C1512-21	3.4	100
195	Evaluation of the in vitro antioxidant properties of a cod (Gadus morhua) protein hydrolysate and peptide fractions. *Food Chemistry*, **2015**, 173, 652-9	8.5	91
194	A comparative study of the structural and functional properties of isolated hemp seed (Cannabis sativa L.) albumin and globulin fractions. *Food Hydrocolloids*, **2015**, 43, 743-752	10.6	87
193	In vitro antioxidant properties of chicken skin enzymatic protein hydrolysates and membrane fractions. *Food Chemistry*, **2014**, 150, 366-73	8.5	86
192	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	15.3	84
191	Blood pressure lowering effect of a pea protein hydrolysate in hypertensive rats and humans. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 9854-60	5.7	84
190	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	8.5	79
189	Purification and hypotensive activity of rapeseed protein-derived renin and angiotensin converting enzyme inhibitory peptides. *Journal of Functional Foods*, **2013**, 5, 781-789	5.1	78
188	Peptide identification in a salmon gelatin hydrolysate with antihypertensive, dipeptidyl peptidase IV inhibitory and antioxidant activities. *Food Research International*, **2017**, 100, 112-120	7	78

187	Antioxidant properties of Salmon (Salmo salar) protein hydrolysate and peptide fractions isolated by reverse-phase HPLC. *Food Research International*, **2013**, 52, 315-322	7	77
186	Effects of High Pressure and Heat Treatments on Physicochemical and Gelation Properties of Rapeseed Protein Isolate. *Food and Bioprocess Technology*, **2014**, 7, 1344-1353	5.1	76
185	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, 4762-8	5.7	76
184	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, 1237-46	5.2	75
183	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	5.1	70
182	Modification of plant proteins for improved functionality: A review. *Comprehensive Reviews in Food Science and Food Safety*, **2021**, 20, 198-224	16.4	69
181	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, 8352-6	5.7	67
180	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, 468-75	8.5	67
179	Tryptophan released from mother's milk has antioxidant properties. *Pediatric Research*, **2009**, 66, 614-8	3.2	67
178	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, 4135-44	5.7	64
177	Blood pressure lowering effects of Australian canola protein hydrolysates in spontaneously hypertensive rats. *Food Research International*, **2014**, 55, 281-287	7	63
176	Structural and Antihypertensive Properties of Enzymatic Hemp Seed Protein Hydrolysates. *Nutrients*, **2015**, 7, 7616-32	6.7	62
175	A novel hemp seed meal protein hydrolysate reduces oxidative stress factors in spontaneously hypertensive rats. *Nutrients*, **2014**, 6, 5652-66	6.7	60
174	Angiotensin I-converting enzyme-inhibitory peptides from bovine collagen: insights into inhibitory mechanism and transepithelial transport. *Food Research International*, **2016**, 89, 373-381	7	59
173	Purification of angiotensin I-converting enzyme-inhibitory peptides from the enzymatic hydrolysate of defatted canola meal. *Food Chemistry*, **2008**, 111, 942-950	8.5	57
172	Antioxidant activities of bambara groundnut (Vigna subterranea) protein hydrolysates and their membrane ultrafiltration fractions. *Food and Function*, **2016**, 7, 2431-7	6.1	56
171	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	3.9	54
170	Structure and function of plant protein-derived antihypertensive peptides. *Current Opinion in Food Science*, **2015**, 4, 44-50	9.8	54

169	Physicochemical and functional properties of high pressure-treated isolated pea protein. *Innovative Food Science and Emerging Technologies*, **2018**, 45, 179-185	6.8	53
168	Bitter taste receptor T2R1 is activated by dipeptides and tripeptides. *Biochemical and Biophysical Research Communications*, **2010**, 398, 331-5	3.4	53
167	Inhibition of the in vitro activities of α-amylase, α-glucosidase and pancreatic lipase by yellow field pea (Pisum sativum L.) protein hydrolysates. *International Journal of Food Science and Technology*, **2019**, 54, 2021-2034	3.8	51
166	Effects of exopeptidase treatment on antihypertensive activity and taste attributes of enzymatic whey protein hydrolysates. *Journal of Functional Foods*, **2015**, 13, 262-275	5.1	51
165	Considering food matrix and gastrointestinal effects in enhancing bioactive peptide absorption and bioavailability. *Journal of Functional Foods*, **2020**, 64, 103680	5.1	51
164	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	6.8	49
163	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	5.1	48
162	Effect of pressure or temperature pretreatment of isolated pea protein on properties of the enzymatic hydrolysates. *Food Research International*, **2013**, 54, 1528-1534	7	48
161	Potential Health Benefits of Plant Food-Derived Bioactive Components: An Overview. *Foods*, **2021**, 10,	4.9	48
160	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	7	47
159	Amino acid composition and antioxidant properties of seed protein isolate and enzymatic hydrolysates. *Heliyon*, **2018**, 4, e00877	3.6	47
158	Evaluating molecular mechanism of hypotensive peptides interactions with renin and angiotensin converting enzyme. *PLoS ONE*, **2014**, 9, e91051	3.7	46
157	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	7.9	45
156	Functional Foods and Nutraceuticals. *Food Science Text Series*, **2012**,	2	44
155	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	11.5	44
154	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	6.8	42
153	A brief review on emerging trends in global polyphenol research. *Journal of Food Biochemistry*, **2018**, 42, e12519	3.3	41
152	Relationship of hydrophobicity and solubility with some functional properties of cowpea (Vigna unguiculata) protein isolate. *Journal of the Science of Food and Agriculture*, **1993**, 62, 331-335	4.3	41

151	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, 510-6	8.5	40
150	Characterization of oil-in-water emulsions stabilized by hen's egg yolk granule. *Food Hydrocolloids*, **1998**, 12, 203-210	10.6	40
149	In Vitro Acetylcholinesterase-Inhibitory Properties of Enzymatic Hemp Seed Protein Hydrolysates. *JAOCS, Journal of the American Oil Chemistsl Society*, **2016**, 93, 411-420	1.8	39
148	Multifunctional cationic peptide fractions from flaxseed protein hydrolysates. *Plant Foods for Human Nutrition*, **2012**, 67, 1-9	3.9	39
147	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, 8396-402	5.7	39
146	Polypeptide composition and functional properties of African yam bean seed (Sphenostylis stenocarpa) albumin, globulin and protein concentrate. *Food Hydrocolloids*, **2016**, 56, 189-200	10.6	38
145	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, 958-66	5.9	38
144	Modification of the structural, emulsifying, and foaming properties of an isolated pea protein by thermal pretreatment. *CYTA - Journal of Food*, **2018**, 16, 357-366	2.3	37
143	Selective separation and concentration of antihypertensive peptides from rapeseed protein hydrolysate by electrodialysis with ultrafiltration membranes. *Food Chemistry*, **2016**, 197, 1008-14	8.5	36
142	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	5.1	35
141	Physicochemical and emulsification properties of flaxseed (Linum usitatissimum) albumin and globulin fractions. *Food Chemistry*, **2018**, 255, 216-225	8.5	34
140	Quantitative structure-activity relationship modeling of renin-inhibiting dipeptides. *Amino Acids*, **2012**, 42, 1379-86	3.5	34
139	Effects of cationic property on the in vitro antioxidant activities of pea protein hydrolysate fractions. *Food Research International*, **2011**, 44, 1069-1074	7	34
138	Rice bran protein-based nanoemulsion carrier for improving stability and bioavailability of quercetin. *Food Hydrocolloids*, **2020**, 108, 106042	10.6	33
137	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	5.4	33
136	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	11.5	33
135	Effects of NaCl and pH on the structural conformations of kidney bean vicilin. *Food Chemistry*, **2013**, 139, 624-30	8.5	32
134	Structural and functional characterization of calcium and iron-binding peptides from mung bean protein hydrolysate. *Journal of Functional Foods*, **2018**, 49, 333-341	5.1	32

133	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, 1741-50	5.7	31
132	Inhibitions of renin and angiotensin converting enzyme activities by enzymatic chicken skin protein hydrolysates. *Food Research International*, **2013**, 53, 260-267	7	31
131	Red Beetroot Betalains: Perspectives on Extraction, Processing, and Potential Health Benefits. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 11595-11611	5.7	31
130	Food protein-derived renin-inhibitory peptides: in vitro and in vivo properties. *Journal of Food Biochemistry*, **2019**, 43, e12648	3.3	31
129	Mechanism of the inhibition of calmodulin-dependent neuronal nitric oxide synthase by flaxseed protein hydrolysates. *JAOCS, Journal of the American Oil Chemistsl Society*, **2006**, 83, 335-340	1.8	30
128	In vitro digestibility, structural and functional properties of Moringa oleifera seed proteins. *Food Hydrocolloids*, **2020**, 101, 105574	10.6	30
127	Structural and functional characterization of yellow field pea seed (Pisum sativum L.) protein-derived antihypertensive peptides. *Food Research International*, **2015**, 77, 10-16	7	29
126	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, 18131-47	6.3	29
125	Kinetics of the inhibition of calcium/calmodulin-dependent protein kinase II by pea protein-derived peptides. *Journal of Nutritional Biochemistry*, **2005**, 16, 656-62	6.3	29
124	Identification of antihypertensive peptides from mung bean protein hydrolysate and their effects in spontaneously hypertensive rats. *Journal of Functional Foods*, **2020**, 64, 103635	5.1	29
123	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, 428-37	3.7	28
122	Identification of bioactive peptides from brewers spent grain and contribution of Leu/Ile to bioactive potency. *Journal of Functional Foods*, **2019**, 60, 103455	5.1	27
121	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	3.8	27
120	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	7	27
119	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	5.7	27
118	Comparative study of the polypeptide profiles and functional properties of Sinapis alba and Brassica juncea seed meals and protein concentrates. *Journal of the Science of Food and Agriculture*, **2005**, 85, 1931-1937	4.3	27
117	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	3.8	26
116	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	3.1	26

115	Angiotensin I converting enzyme-inhibitory peptides from commercial wet- and dry-milled corn germ. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 2620-3	5.7	26
114	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	15.3	25
113	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	7	25
112	Competitive adsorption between egg yolk lipoproteins and whey proteins on oil-in-water interfaces. *Colloids and Surfaces B: Biointerfaces*, **1998**, 10, 385-393	6	25
111	Antihypertensive properties of tilapia (.) frame and skin enzymatic protein hydrolysates. *Food and Nutrition Research*, **2017**, 61, 1391666	3.1	24
110	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	6.1	23
109	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	7	23
108	Inhibitory properties of bambara groundnut protein hydrolysate and peptide fractions against angiotensin-converting enzymes, renin and free radicals. *Journal of the Science of Food and Agriculture*, **2017**, 97, 2834-2841	4.3	23
107	Bioactive Peptides. *Food Science Text Series*, **2012**, 37-61	2	23
106	Isolation and structural properties of the major protein fraction in Australian wattle seed (Acacia victoriae Bentham). *Food Chemistry*, **2009**, 115, 1187-1193	8.5	23
105	Electrophoretic and functional properties of mustard seed meals and protein concentrates. *JAOCS, Journal of the American Oil Chemistsl Society*, **2004**, 81, 679	1.8	23
104	Comparative study of the emulsifying and foaming properties of defatted coriander (Coriandrum sativum) seed flour and protein concentrate. *Food Research International*, **2001**, 34, 733-738	7	23
103	Structural and functional properties of Buchholzia coriacea seed flour and protein concentrate at different pH and protein concentrations. *Food Hydrocolloids*, **2018**, 74, 275-288	10.6	23
102	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	3.3	23
101	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	5.1	22
100	Hydrolyzed collagen from porcine lipase-defatted seabass skin: Antioxidant, fibroblast cell proliferation, and collagen production activities. *Journal of Food Biochemistry*, **2019**, 43, e12825	3.3	21
99	Beef Protein-Derived Peptides as Bitter Taste Receptor T2R4 Blockers. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 4902-4912	5.7	21
98	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, 320-7	3.9	21

97	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, 274-80	7.9	20
96	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	4.8	19
95	A systematic evaluation of various methods for quantifying food protein hydrolysate peptides. *Food Chemistry*, **2019**, 270, 25-31	8.5	18
94	Structural modulation of calmodulin and calmodulin-dependent protein kinase II by pea protein hydrolysates. *International Journal of Food Sciences and Nutrition*, **2006**, 57, 178-89	3.7	18
93	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	5.1	17
92	Effect of Pulsed Electric Field-Assisted Process in Combination with Porcine Lipase on Defatting of Seabass Skin. *Journal of Food Science*, **2019**, 84, 1799-1805	3.4	17
91	Novel indole alkaloids from Nauclea latifolia and their renin-inhibitory activities. *Chemistry and Biodiversity*, **2013**, 10, 401-10	2.5	17
90	Antihypertensive and bovine plasma oxidation-inhibitory activities of spent hen meat protein hydrolysates. *Journal of Food Biochemistry*, **2017**, 41, e12378	3.3	16
89	Antihypertensive and antioxidant activities of enzymatic wheat bran protein hydrolysates. *Journal of Food Biochemistry*, **2020**, 44, e13090	3.3	16
88	Kinetics of acetylcholinesterase inhibition by hemp seed protein-derived peptides. *Journal of Food Biochemistry*, **2019**, 43, e12897	3.3	15
87	Debittering of salmon (Salmo salar) frame protein hydrolysate using 2-butanol in combination with Ecyclodextrin: Impact on some physicochemical characteristics and antioxidant activities. *Food Chemistry*, **2020**, 321, 126686	8.5	15
86	Antioxidant Properties of Flaxseed Protein Hydrolysates: Influence of Hydrolytic Enzyme Concentration and Peptide Size. *JAOCS, Journal of the American Oil Chemistsl Society*, **2018**, 95, 1105-1118	1.8	15
85	Antihypertensive Properties of a Pea Protein Hydrolysate during Short- and Long-Term Oral Administration to Spontaneously Hypertensive Rats. *Journal of Food Science*, **2016**, 81, H1281-7	3.4	15
84	Kinetics of in vitro enzyme inhibition and blood pressure-lowering effects of salmon (Salmo salar) protein hydrolysates in spontaneously hypertensive rats. *Journal of Functional Foods*, **2016**, 20, 43-53	5.1	15
83	Development of value-added nutritious crackers with high antidiabetic properties from blends of () and blanched Pigeon pea (). *Food Science and Nutrition*, **2018**, 6, 1791-1802	3.2	15
82	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	15.3	13
81	Enhancing Micronutrients Bioavailability through Fermentation of Plant-Based Foods: A Concise Review. *Fermentation*, **2021**, 7, 63	4.7	13
80	In vitro antihypertensive and antioxidative properties of trypsin-derived seed globulin hydrolyzate and its membrane fractions. *Food Science and Nutrition*, **2019**, 7, 132-138	3.2	12

79	In vitro antioxidant and antihypertensive properties of sesame seed enzymatic protein hydrolysate and ultrafiltration peptide fractions. *Journal of Food Biochemistry*, **2021**, 45, e13587	3.3	12
78	Insights into formation, detection and removal of the beany flavor in soybean protein. *Trends in Food Science and Technology*, **2021**, 112, 336-347	15.3	12
77	Transport, Bioavailability, Safety, and Calmodulin-Dependent-Phosphodiesterase-Inhibitory Properties of Flaxseed-Derived Bioactive Peptides. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 1429-1436	5.7	12
76	Enzymatically derived sunflower protein hydrolysate and peptides inhibit NFB and promote monocyte differentiation to a dendritic cell phenotype. *Food Chemistry*, **2020**, 319, 126563	8.5	11
75	Effect of high pressure treatment on rapeseed protein microparticle properties and gastrointestinal release behavior of the encapsulated peptides. *Food Research International*, **2015**, 77, 549-555	7	11
74	Structural and Functional Properties of a Partially Purified Cowpea (Vigna unguiculata) Globulin Modified with Protein Kinase and Glycopeptidase. *Journal of Agricultural and Food Chemistry*, **1997**, 45, 2907-2913	5.7	11
73	Effect of a microbial calcium-independent transglutaminase on functional properties of a partially purified cowpea (vigna unguiculata) globulin. *Journal of the Science of Food and Agriculture*, **1999**, 79, 286-290	4.3	11
72	Antioxidant and antihypertensive activities of wonderful cola (Buchholzia coriacea) seed protein and enzymatic protein hydrolysates. *Journal of Food Bioactives: an Official Scientific Publication of the International Society of Nutraceuticals and Functional Foods (ISNFF)*,3, 133-143	3.7	11
71	Influence of acetylation on physicochemical and morphological characteristics of pigeon pea starch. *Food Hydrocolloids*, **2020**, 100, 105424	10.6	11
70	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	3	10
69	Inhibitory Activities of Polyphenolic Extracts of Bangladeshi Vegetables against Amylase, Glucosidase, Pancreatic Lipase, Renin, and Angiotensin-Converting Enzyme. *Foods*, **2020**, 9,	4.9	10
68	A double-blind, randomized, crossover trial protocol of whole hemp seed protein and hemp seed protein hydrolysate consumption for hypertension. *Trials*, **2020**, 21, 354	2.8	9
67	Influence of nitrogen fertilizer micro-dosing on phenolic content, antioxidant, and anticholinesterase properties of aqueous extracts of three tropical leafy vegetables. *Journal of Food Biochemistry*, **2018**, 42, e12566	3.3	9
66	Technology for the production and utilization of food protein-derived anti-hypertensive peptides: a review. *Recent Patents on Biotechnology*, **2007**, 1, 260-7	2.2	9
65	Maillard reaction of food-derived peptides as a potential route to generate meat flavor compounds: A review.. *Food Research International*, **2022**, 151, 110823	7	9
64	Structural and functional characterization of rice starch-based superabsorbent polymer materials. *International Journal of Biological Macromolecules*, **2020**, 153, 1291-1298	7.9	9
63	Bioactive peptides in the management of lifestyle-related diseases: Current trends and future perspectives. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-14	11.5	9
62	Influence of enzymatic hydrolysis, pH and storage temperature on the emulsifying properties of canola protein isolate and hydrolysates. *International Journal of Food Science and Technology*, **2018**, 53, 2316-2324	3.8	9

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