

Rotimi Emmanuel Aluko

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Maillard reaction of food-derived peptides as a potential route to generate meat flavor compounds: A review.. <i>Food Research International</i> , 2022 , 151, 110823	7	9
221	Amino acid composition, mineral profile, free radical scavenging ability, and carbohydrase inhibitory properties of Moringa oleifera seed globulin, hydrolysates, and membrane fractions.. <i>Journal of Food Biochemistry</i> , 2022 , e14131	3.3	
220	Physicochemical and Functional Properties of Membrane-Fractionated Heat-Induced Pea Protein Aggregates.. <i>Frontiers in Nutrition</i> , 2022 , 9, 852225	6.2	0
219	How does a celiac iceberg really float? The relationship between celiac disease and gluten.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-29	11.5	0
218	In vitro antioxidant and antihypertensive properties of sesame seed enzymatic protein hydrolysate and ultrafiltration peptide fractions. <i>Journal of Food Biochemistry</i> , 2021 , 45, e13587	3.3	12
217	Inhibition of the Activities of Amylase and Pancreatic Lipase by Aqueous Extracts of and Leaves. <i>Frontiers in Nutrition</i> , 2021 , 8, 772903	6.2	2
216	Liposomes loaded with betel leaf (Piper betle L.) ethanolic extract prepared by thin film hydration and ethanol injection methods: Characteristics and antioxidant activities. <i>Journal of Food Biochemistry</i> , 2021 , 45, e14012	3.3	2
215	Maillard-reacted peptides from glucosamine-induced glycation exhibit a pronounced salt taste-enhancing effect.. <i>Food Chemistry</i> , 2021 , 374, 131776	8.5	2
214	Functional Characterization of Mung Bean Meal Protein-Derived Antioxidant Peptides. <i>Molecules</i> , 2021 , 26,	4.8	3
213	Generation of phenolic-rich extracts from brewers' spent grain and characterisation of their in vitro and in vivo activities. <i>Innovative Food Science and Emerging Technologies</i> , 2021 , 68, 102617	6.8	4
212	Enhancing Micronutrients Bioavailability through Fermentation of Plant-Based Foods: A Concise Review. <i>Fermentation</i> , 2021 , 7, 63	4.7	13
211	Potential Health Benefits of Plant Food-Derived Bioactive Components: An Overview. <i>Foods</i> , 2021 , 10,	4.9	48
210	Application of Metabolomics in Bioactive Peptides Studies 2021 , 425-446		
209	Effect of Protease Type and Peptide Size on the In Vitro Antioxidant, Antihypertensive and Anti-Diabetic Activities of Eggplant Leaf Protein Hydrolysates. <i>Foods</i> , 2021 , 10,	4.9	1
208	Insights into formation, detection and removal of the beany flavor in soybean protein. <i>Trends in Food Science and Technology</i> , 2021 , 112, 336-347	15.3	12
207	Impact of Hydrolyzed Collagen from Defatted Sea Bass Skin on Proliferation and Differentiation of Preosteoblast MC3T3-E1 Cells. <i>Foods</i> , 2021 , 10,	4.9	5
206	Preparation, receptors, bioactivity and bioavailability of Eglutamyl peptides: A comprehensive review. <i>Trends in Food Science and Technology</i> , 2021 , 113, 301-314	15.3	4

205	Effect of hydrolyzed collagen from defatted Asian sea bass () skin on fibroblast proliferation, migration and antioxidant activities. <i>Journal of Food Science and Technology</i> , 2021 , 58, 541-551	3.3	6
204	Amino acid composition and antioxidant properties of the enzymatic hydrolysate of calabash nutmeg (<i>Monodora myristica</i>) and its membrane ultrafiltration peptide fractions. <i>Journal of Food Biochemistry</i> , 2021 , 45, e13437	3.3	6
203	Thermoase-hydrolysed pigeon pea protein and its membrane fractions possess in vitro bioactive properties (antioxidative, antihypertensive, and antidiabetic). <i>Journal of Food Biochemistry</i> , 2021 , 45, e13429	3.3	2
202	Chemical composition and in vitro antioxidant properties of water-soluble extracts obtained from Bangladesh vegetables. <i>Journal of Food Biochemistry</i> , 2021 , 45, e13357	3.3	1
201	Antioxidant and enzymes inhibitory properties of Amaranth leaf protein hydrolyzates and ultrafiltration peptide fractions. <i>Journal of Food Biochemistry</i> , 2021 , 45, e13396	3.3	7
200	Pacific white shrimp (<i>Litopenaeus vannamei</i>) shell chitosan and the conjugate with epigallocatechin gallate: Antioxidative and antimicrobial activities. <i>Journal of Food Biochemistry</i> , 2021 , 45, e13569	3.3	7
199	Modification of plant proteins for improved functionality: A review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021 , 20, 198-224	16.4	69
198	Functional properties of sesame (<i>Sesamum indicum</i> Linn) seed protein fractions. <i>Food Production Processing and Nutrition</i> , 2021 , 3,	4.6	2
197	Bioactive peptides in the management of lifestyle-related diseases: Current trends and future perspectives. <i>Critical Reviews in Food Science and Nutrition</i> , 2021 , 1-14	11.5	9
196	Food-derived Acetylcholinesterase Inhibitors as Potential Agents against Alzheimer's Disease. <i>EFood</i> , 2021 , 2, 49	1.9	2
195	antioxidant and wound-healing activities of hydrolyzed collagen from defatted Asian sea bass skin as influenced by different enzyme types and hydrolysis processes.. <i>RSC Advances</i> , 2021 , 11, 18144-18153	3.7	5
194	Antioxidant and enzyme-inhibitory properties of sesame seed protein fractions and their isolate and hydrolyzate. <i>International Journal of Food Properties</i> , 2021 , 24, 780-795	3	3
193	Physical and chemical characteristics of Asian sea bass bio-calcium powders as affected by ultrasonication treatment and drying method. <i>Journal of Food Biochemistry</i> , 2021 , 45, e13652	3.3	0
192	Comparative Study of the Structural and Functional Properties of Membrane-Isolated and Isoelectric pH Precipitated Green Lentil Seed Protein Isolates. <i>Membranes</i> , 2021 , 11,	3.8	2
191	Hydrolyzed collagen from defatted sea bass skin and its conjugate with epigallocatechin gallate: In vitro antioxidant, anti-inflammatory, wound-healing and anti-obesity activities. <i>Food Bioscience</i> , 2021 , 43, 101303	4.9	3
190	Cardiovascular benefits of food protein-derived bioactive peptides 2021 , 581-606		
189	Etiology and management of Alzheimer's disease: Potential role of gut microbiota modulation with probiotics supplementation.. <i>Journal of Food Biochemistry</i> , 2021 , e14043	3.3	3
188	Rice bran protein-based nanoemulsion carrier for improving stability and bioavailability of quercetin. <i>Food Hydrocolloids</i> , 2020 , 108, 106042	10.6	33

187	Comparative study of the structural and functional properties of protein isolates prepared from edible vegetable leaves. <i>International Journal of Food Properties</i> , 2020 , 23, 955-970	3	10
186	Plant food anti-nutritional factors and their reduction strategies: an overview. <i>Food Production Processing and Nutrition</i> , 2020 , 2,	4.6	131
185	Enzymatically derived sunflower protein hydrolysate and peptides inhibit NFB and promote monocyte differentiation to a dendritic cell phenotype. <i>Food Chemistry</i> , 2020 , 319, 126563	8.5	11
184	Composition and some functional properties of Bambara groundnuts vicilin fraction. <i>LWT - Food Science and Technology</i> , 2020 , 125, 109256	5.4	4
183	Inhibitory Activities of Polyphenolic Extracts of Bangladeshi Vegetables against α -Amylase, β -Glucosidase, Pancreatic Lipase, Renin, and Angiotensin-Converting Enzyme. <i>Foods</i> , 2020 , 9,	4.9	10
182	Rice bran attenuated obesity via alleviating dyslipidemia, browning of white adipocytes and modulating gut microbiota in high-fat diet-induced obese mice. <i>Food and Function</i> , 2020 , 11, 2406-2417	6.1	23
181	Debittering of salmon (<i>Salmo salar</i>) frame protein hydrolysate using 2-butanol in combination with β -cyclodextrin: Impact on some physicochemical characteristics and antioxidant activities. <i>Food Chemistry</i> , 2020 , 321, 126686	8.5	15
180	A double-blind, randomized, crossover trial protocol of whole hemp seed protein and hemp seed protein hydrolysate consumption for hypertension. <i>Trials</i> , 2020 , 21, 354	2.8	9
179	Proximate Composition, Mineral Profile and Trypsin-Inhibitory Activity of West African Leafy Vegetables: Influence of Urea Micro-Dosing and Harvest Time. <i>Polish Journal of Food and Nutrition Sciences</i> , 2020 , 70, 179-188	3.1	0
178	In Vitro Characterization of Fluted Pumpkin Leaf Protein Hydrolysates and Ultrafiltration of Peptide Fractions: Antioxidant and Enzyme-Inhibitory Properties. <i>Polish Journal of Food and Nutrition Sciences</i> , 2020 , 70, 429-443	3.1	4
177	Identification of antihypertensive peptides from mung bean protein hydrolysate and their effects in spontaneously hypertensive rats. <i>Journal of Functional Foods</i> , 2020 , 64, 103635	5.1	29
176	Antihypertensive and antioxidant activities of enzymatic wheat bran protein hydrolysates. <i>Journal of Food Biochemistry</i> , 2020 , 44, e13090	3.3	16
175	Maillard reaction products derived from food protein-derived peptides: insights into flavor and bioactivity. <i>Critical Reviews in Food Science and Nutrition</i> , 2020 , 60, 3429-3442	11.5	33
174	In vitro digestibility, structural and functional properties of Moringa oleifera seed proteins. <i>Food Hydrocolloids</i> , 2020 , 101, 105574	10.6	30
173	Considering food matrix and gastrointestinal effects in enhancing bioactive peptide absorption and bioavailability. <i>Journal of Functional Foods</i> , 2020 , 64, 103680	5.1	51
172	Structural and functional characterization of rice starch-based superabsorbent polymer materials. <i>International Journal of Biological Macromolecules</i> , 2020 , 153, 1291-1298	7.9	9
171	Structure and Function of Mung Bean Protein-Derived Iron-Binding Antioxidant Peptides. <i>Foods</i> , 2020 , 9,	4.9	4
170	Red Beetroot Betalains: Perspectives on Extraction, Processing, and Potential Health Benefits. <i>Journal of Agricultural and Food Chemistry</i> , 2020 , 68, 11595-11611	5.7	31

169	Technological Properties of Acetylated Pigeon Pea Starch and Its Stabilized Set-Type Yoghurt. <i>Foods</i> , 2020 , 9,	4.9	2
168	Stability of tuna trypsin-loaded alginate-chitosan beads in acidic stomach fluid and the release of active enzyme in a simulated intestinal tract environment. <i>Journal of Food Biochemistry</i> , 2020 , 44, e13453	3.3	0
167	Influence of acetylation on physicochemical and morphological characteristics of pigeon pea starch. <i>Food Hydrocolloids</i> , 2020 , 100, 105424	10.6	11
166	Glycated Beef Protein Hydrolysates as Sources of Bitter Taste Modifiers. <i>Nutrients</i> , 2019 , 11,	6.7	6
165	Enhanced Asian sea bass skin defatting using porcine lipase with the aid of pulsed electric field pretreatment and vacuum impregnation. <i>Process Biochemistry</i> , 2019 , 86, 58-64	4.8	19
164	Inhibition of the in vitro activities of α-amylase, α-glucosidase and pancreatic lipase by yellow field pea (<i>Pisum sativum</i> L.) protein hydrolysates. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 2021-2034	3.8	51
163	In vitro antihypertensive and antioxidative properties of trypsin-derived seed globulin hydrolyzate and its membrane fractions. <i>Food Science and Nutrition</i> , 2019 , 7, 132-138	3.2	12
162	Advanced Glycation End-Products Can Activate or Block Bitter Taste Receptors. <i>Nutrients</i> , 2019 , 11,	6.7	6
161	Enzymatic Pea Protein Hydrolysates Are Active Trypsin and Chymotrypsin Inhibitors. <i>Foods</i> , 2019 , 8,	4.9	6
160	Kinetics of acetylcholinesterase inhibition by hemp seed protein-derived peptides. <i>Journal of Food Biochemistry</i> , 2019 , 43, e12897	3.3	15
159	In situ oxidation of canola meal sinapic acid by horseradish peroxidase (type II) and tyrosinase. <i>Journal of Food Biochemistry</i> , 2019 , 43, e12884	3.3	0
158	Hydrolyzed collagen from porcine lipase-defatted seabass skin: Antioxidant, fibroblast cell proliferation, and collagen production activities. <i>Journal of Food Biochemistry</i> , 2019 , 43, e12825	3.3	21
157	Antihypertensive Foods: Protein Hydrolysates and Peptides 2019 , 237-247		1
156	Polyphenol composition and antioxidant properties of vegetable leaf-fortified bread. <i>Journal of Food Biochemistry</i> , 2019 , 43, e12625	3.3	7
155	A systematic evaluation of various methods for quantifying food protein hydrolysate peptides. <i>Food Chemistry</i> , 2019 , 270, 25-31	8.5	18
154	Metabolomics as a tool to study the mechanism of action of bioactive protein hydrolysates and peptides: A review of current literature. <i>Trends in Food Science and Technology</i> , 2019 , 91, 625-633	15.3	13
153	Identification of bioactive peptides from brewers spent grain and contribution of Leu/Ile to bioactive potency. <i>Journal of Functional Foods</i> , 2019 , 60, 103455	5.1	27
152	Effect of Pulsed Electric Field-Assisted Process in Combination with Porcine Lipase on Defatting of Seabass Skin. <i>Journal of Food Science</i> , 2019 , 84, 1799-1805	3.4	17

151	MORINGA OLEIFERA FLOUR PROTEIN FRACTIONS AS FOOD INGREDIENTS WITH ANTIOXIDANT PROPERTIES. <i>SDRP Journal of Food Science & Technology</i> , 2019 , 4, 720-728	0.6	3
150	Solanum macrocarpon Leaf Extracts Reduced Blood Pressure and Heart Rate After Oral Administration to Spontaneously Hypertensive Rats. <i>Current Topics in Nutraceutical Research</i> , 2019 , 17, 282-290	0.2	5
149	Food protein-derived renin-inhibitory peptides: in vitro and in vivo properties. <i>Journal of Food Biochemistry</i> , 2019 , 43, e12648	3.3	31
148	In vitro antihypertensive and antioxidative properties of alcalase-derived Moringa oleifera seed globulin hydrolysate and its membrane fractions. <i>Journal of Food Processing and Preservation</i> , 2019 , 43, e13862	2.1	8
147	Structural and functional properties of food protein-derived antioxidant peptides. <i>Journal of Food Biochemistry</i> , 2019 , 43, e12761	3.3	122
146	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	5.7	12
145	Anti-allergic activity of mung bean (<i>Vigna radiata</i> (L.) Wilczek) protein hydrolysates produced by enzymatic hydrolysis using non-gastrointestinal and gastrointestinal enzymes. <i>Journal of Food Biochemistry</i> , 2019 , 43, e12674	3.3	4
144	Exploration of collagen recovered from animal by-products as a precursor of bioactive peptides: Successes and challenges. <i>Critical Reviews in Food Science and Nutrition</i> , 2019 , 59, 2011-2027	11.5	44
143	Physicochemical and emulsification properties of flaxseed (<i>Linum usitatissimum</i>) albumin and globulin fractions. <i>Food Chemistry</i> , 2018 , 255, 216-225	8.5	34
142	Antihypertensive properties of aqueous extracts of vegetable leaf-fortified bread after oral administration to spontaneously hypertensive rats. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 1705-1716	3.8	8
141	A brief review on emerging trends in global polyphenol research. <i>Journal of Food Biochemistry</i> , 2018 , 42, e12519	3.3	41
140	Modification of the structural, emulsifying, and foaming properties of an isolated pea protein by thermal pretreatment. <i>CYTA - Journal of Food</i> , 2018 , 16, 357-366	2.3	37
139	Structural and functional characterization of legume seed ferritin concentrates. <i>Journal of Food Biochemistry</i> , 2018 , 42, e12498	3.3	4
138	Antioxidant Properties of Flaxseed Protein Hydrolysates: Influence of Hydrolytic Enzyme Concentration and Peptide Size. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2018 , 95, 1105-1118	1.8	15
137	Beef Protein-Derived Peptides as Bitter Taste Receptor T2R4 Blockers. <i>Journal of Agricultural and Food Chemistry</i> , 2018 , 66, 4902-4912	5.7	21
136	Physicochemical and functional properties of high pressure-treated isolated pea protein. <i>Innovative Food Science and Emerging Technologies</i> , 2018 , 45, 179-185	6.8	53
135	Pigeon pea enzymatic protein hydrolysates and ultrafiltration peptide fractions as potential sources of antioxidant peptides: An in vitro study. <i>LWT - Food Science and Technology</i> , 2018 , 97, 269-278	5.4	33
134	Influence of nitrogen fertilizer micro-dosing on phenolic content, antioxidant, and anticholinesterase properties of aqueous extracts of three tropical leafy vegetables. <i>Journal of Food Biochemistry</i> , 2018 , 42, e12566	3.3	9

133	Structural and functional properties of Buchholzia coriacea seed flour and protein concentrate at different pH and protein concentrations. <i>Food Hydrocolloids</i> , 2018 , 74, 275-288	10.6	23
132	Development of value-added nutritious crackers with high antidiabetic properties from blends of () and blanched Pigeon pea (). <i>Food Science and Nutrition</i> , 2018 , 6, 1791-1802	3.2	15
131	Amino acid composition and antioxidant properties of seed protein isolate and enzymatic hydrolysates. <i>Heliyon</i> , 2018 , 4, e00877	3.6	47
130	Structural and functional characterization of calcium and iron-binding peptides from mung bean protein hydrolysate. <i>Journal of Functional Foods</i> , 2018 , 49, 333-341	5.1	32
129	Antioxidant properties, ACE/renin inhibitory activities of pigeon pea hydrolysates and effects on systolic blood pressure of spontaneously hypertensive rats. <i>Food Science and Nutrition</i> , 2018 , 6, 1879-1889	3.2	23
128	Influence of enzymatic hydrolysis, pH and storage temperature on the emulsifying properties of canola protein isolate and hydrolysates. <i>International Journal of Food Science and Technology</i> , 2018 , 53, 2316-2324	3.8	9
127	Effect of Membrane Processing on Amino Acid Composition and Antioxidant Properties of Marble Vine Seed (<i>Dioclea reflexa</i>) Protein Hydrolysate. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e12917	2.1	3
126	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	3.8	26
125	Peptide identification in a porcine gelatin prolyl endoproteinase hydrolysate with angiotensin converting enzyme (ACE) inhibitory and hypotensive activity. <i>Journal of Functional Foods</i> , 2017 , 34, 77-88	5.1	48
124	Antihypertensive and bovine plasma oxidation-inhibitory activities of spent hen meat protein hydrolysates. <i>Journal of Food Biochemistry</i> , 2017 , 41, e12378	3.3	16
123	Transport of angiotensin converting enzyme and renin dual inhibitory peptides LY, RALP and TF across Caco-2 cell monolayers. <i>Journal of Functional Foods</i> , 2017 , 35, 303-314	5.1	22
122	Enzyme inhibition kinetics and molecular interactions of patatin peptides with angiotensin I-converting enzyme and renin. <i>International Journal of Biological Macromolecules</i> , 2017 , 101, 207-213	7.9	45
121	Extraction Optimization and Antioxidant Properties of African Eggplant (<i>Solanum macrocarpon</i>) Leaf Polyphenols. <i>Journal of Food Quality</i> , 2017 , 2017, 1-14	2.7	4
120	Ribulose-1,5-bisphosphate carboxylase as a sustainable and promising plant source of bioactive peptides for food applications. <i>Trends in Food Science and Technology</i> , 2017 , 69, 74-82	15.3	25
119	Polypeptide Profile, Amino Acid Composition and Some Functional Properties of Calabash Nutmeg (<i>Monodora myristica</i>) Flour and Protein Products. <i>JAOCs, Journal of the American Oil Chemists Society</i> , 2017 , 94, 1361-1371	1.8	5
118	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	3.3	1
117	Effect of Pea Flours with Different Particle Sizes on Antioxidant Activity in Pan Breads. <i>Cereal Chemistry</i> , 2017 , 94, 866-872	2.4	5
116	Antihypertensive properties of tilapia (.) frame and skin enzymatic protein hydrolysates. <i>Food and Nutrition Research</i> , 2017 , 61, 1391666	3.1	24

115	Peptide identification in a salmon gelatin hydrolysate with antihypertensive, dipeptidyl peptidase IV inhibitory and antioxidant activities. <i>Food Research International</i> , 2017 , 100, 112-120	7	78
114	Inhibitory properties of bambara groundnut protein hydrolysate and peptide fractions against angiotensin-converting enzymes, renin and free radicals. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 2834-2841	4.3	23
113	Modulation of the secondary and tertiary structures of African yam bean (<i>Sphenostylis stenocarpa</i>) seed globulins, albumins and protein concentrate by pH and NaCl. <i>Journal of Food Biochemistry</i> , 2017 , 41, e12321	3.3	
112	Angiotensin I-converting enzyme-inhibitory peptides from bovine collagen: insights into inhibitory mechanism and transepithelial transport. <i>Food Research International</i> , 2016 , 89, 373-381	7	59
111	Antihypertensive Properties of a Pea Protein Hydrolysate during Short- and Long-Term Oral Administration to Spontaneously Hypertensive Rats. <i>Journal of Food Science</i> , 2016 , 81, H1281-7	3.4	15
110	Selective separation and concentration of antihypertensive peptides from rapeseed protein hydrolysate by electro dialysis with ultrafiltration membranes. <i>Food Chemistry</i> , 2016 , 197, 1008-14	8.5	36
109	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	5.1	17
108	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	5.1	15
107	Identification of bioactive peptides from a papain hydrolysate of bovine serum albumin and assessment of an antihypertensive effect in spontaneously hypertensive rats. <i>Food Research International</i> , 2016 , 81, 91-99	7	47
106	Addition of an Enzymatic Hydrolysate of Bovine Globulins to Bread and Determination of Hypotensive Effects in Spontaneously Hypertensive Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 1741-50	5.7	31
105	Polypeptide composition and functional properties of African yam bean seed (<i>Sphenostylis stenocarpa</i>) albumin, globulin and protein concentrate. <i>Food Hydrocolloids</i> , 2016 , 56, 189-200	10.6	38
104	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	15.3	84
103	In Vitro Acetylcholinesterase-Inhibitory Properties of Enzymatic Hemp Seed Protein Hydrolysates. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2016 , 93, 411-420	1.8	39
102	Boarfish protein recovery using the pH-shift process and generation of protein hydrolysates with ACE-I and antihypertensive bioactivities in spontaneously hypertensive rats. <i>Innovative Food Science and Emerging Technologies</i> , 2016 , 37, 253-260	6.8	42
101	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. <i>Journal of Functional Foods</i> , 2016 , 24, 196-206	5.1	70
100	Antioxidant activities of bambara groundnut (<i>Vigna subterranea</i>) protein hydrolysates and their membrane ultrafiltration fractions. <i>Food and Function</i> , 2016 , 7, 2431-7	6.1	56
99	Effects of canola proteins and hydrolysates on adipogenic differentiation of C3H10T/2 mesenchymal stem cells. <i>Food Chemistry</i> , 2015 , 185, 226-32	8.5	7
98	Antihypertensive peptides from food proteins. <i>Annual Review of Food Science and Technology</i> , 2015 , 6, 235-62	14.7	185

97	Enzymatic protein hydrolysates from high pressure-pretreated isolated pea proteins have better antioxidant properties than similar hydrolysates produced from heat pretreatment. <i>Food Chemistry</i> , 2015 , 188, 510-6	8.5	40
96	Structural and functional characterization of yellow field pea seed (<i>Pisum sativum</i> L.) protein-derived antihypertensive peptides. <i>Food Research International</i> , 2015 , 77, 10-16	7	29
95	Effects of exopeptidase treatment on antihypertensive activity and taste attributes of enzymatic whey protein hydrolysates. <i>Journal of Functional Foods</i> , 2015 , 13, 262-275	5.1	51
94	Conversion of a low protein hemp seed meal into a functional protein concentrate through enzymatic digestion of fibre coupled with membrane ultrafiltration. <i>Innovative Food Science and Emerging Technologies</i> , 2015 , 31, 151-159	6.8	49
93	Evaluation of the in vitro antioxidant properties of a cod (<i>Gadus morhua</i>) protein hydrolysate and peptide fractions. <i>Food Chemistry</i> , 2015 , 173, 652-9	8.5	91
92	A comparative study of the structural and functional properties of isolated hemp seed (<i>Cannabis sativa</i> L.) albumin and globulin fractions. <i>Food Hydrocolloids</i> , 2015 , 43, 743-752	10.6	87
91	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	3.1	26
90	Structural and Antihypertensive Properties of Enzymatic Hemp Seed Protein Hydrolysates. <i>Nutrients</i> , 2015 , 7, 7616-32	6.7	62
89	Structure and function of plant protein-derived antihypertensive peptides. <i>Current Opinion in Food Science</i> , 2015 , 4, 44-50	9.8	54
88	Effect of high pressure treatment on rapeseed protein microparticle properties and gastrointestinal release behavior of the encapsulated peptides. <i>Food Research International</i> , 2015 , 77, 549-555	7	11
87	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. <i>Journal of Functional Foods</i> , 2015 , 14, 133-143	5.1	35
86	Anti-diabetic and antihypertensive activities of two flaxseed protein hydrolysate fractions revealed following their simultaneous separation by electro dialysis with ultrafiltration membranes. <i>Food Chemistry</i> , 2014 , 145, 66-76	8.5	79
85	Blood pressure lowering effects of Australian canola protein hydrolysates in spontaneously hypertensive rats. <i>Food Research International</i> , 2014 , 55, 281-287	7	63
84	Structural and functional characterization of hemp seed (<i>Cannabis sativa</i> L.) protein-derived antioxidant and antihypertensive peptides. <i>Journal of Functional Foods</i> , 2014 , 6, 384-394	5.1	148
83	Antioxidant properties of Australian canola meal protein hydrolysates. <i>Food Chemistry</i> , 2014 , 146, 500-68.5		113
82	Potential of a renin inhibitory peptide from the red seaweed <i>Palmaria palmata</i> as a functional food ingredient following confirmation and characterization of a hypotensive effect in spontaneously hypertensive rats. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 8352-6	5.7	67
81	Kinetics and molecular docking studies of the inhibitions of angiotensin converting enzyme and renin activities by hemp seed (<i>Cannabis sativa</i> L.) peptides. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 4135-44	5.7	64
80	In vitro antioxidant properties of chicken skin enzymatic protein hydrolysates and membrane fractions. <i>Food Chemistry</i> , 2014 , 150, 366-73	8.5	86

79	A novel hemp seed meal protein hydrolysate reduces oxidative stress factors in spontaneously hypertensive rats. <i>Nutrients</i> , 2014 , 6, 5652-66	6.7	60
78	Evaluating molecular mechanism of hypotensive peptides interactions with renin and angiotensin converting enzyme. <i>PLoS ONE</i> , 2014 , 9, e91051	3.7	46
77	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, 18131-47	6.3	29
76	Structural and functional properties of hemp seed protein products. <i>Journal of Food Science</i> , 2014 , 79, C1512-21	3.4	100
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