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List of Publications by Year
in descending order

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35 papers	1,305 citations	430442 18 h-index	377514 34 g-index
35 all docs	35 docs citations	35 times ranked	1225 citing authors

#	Article	IF	Citations
1	Antioxidant properties of Australian canola meal protein hydrolysates. Food Chemistry, 2014, 146, 500-506.	4.2	155
2	Antihypertensive and free radical scavenging properties of enzymatic rapeseed protein hydrolysates. Food Chemistry, 2013, 141, 153-159.	4.2	121
3	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
4	Antioxidant activities of bambara groundnut (Vigna subterranea) protein hydrolysates and their membrane ultrafiltration fractions. Food and Function, 2016, 7, 2431-2437.	2.1	85
5	Blood pressure lowering effects of Australian canola protein hydrolysates in spontaneously hypertensive rats. Food Research International, 2014, 55, 281-287.	2.9	80
6	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
7	Amino acid composition and antioxidant properties of Moringa oleifera seed protein isolate and enzymatic hydrolysates. Heliyon, 2018, 4, e00877.	1.4	68
8	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
9	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
10	In vitro digestibility, structural and functional properties of Moringa oleifera seed proteins. Food Hydrocolloids, 2020, 101, 105574.	5.6	59
11	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
12	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
13	Technological and Bioactive Functionalities of Canola Meal Proteins and Hydrolysates. Food Reviews International, 2013, 29, 231-260.	4.3	32
14	Antihypertensive properties of tilapia (Oreochromis spp.) frame and skin enzymatic protein hydrolysates. Food and Nutrition Research, 2017, 61, 1391666.	1.2	31
15	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
16	Functional properties of sesame (Sesamum indicum Linn) seed protein fractions. Food Production Processing and Nutrition, 2021, 3, .	1.1	24
17	Functional Characterization of Mung Bean Meal Protein-Derived Antioxidant Peptides. Molecules, 2021, 26, 1515.	1.7	24
18	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

#	Article	IF	Citations
19	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
20	Inhibition of the in vitro Activities of Î±-Amylase and Pancreatic Lipase by Aqueous Extracts of Amaranthus viridis, Solanum macrocarpon and Telfairia occidentalis Leaves. Frontiers in Nutrition, 2021, 8, 772903.	1.6	18
21	Physicochemical and functional properties of albumin, globulin and glutelin fractions of green lentil seed. International Journal of Food Science and Technology, 2022, 57, 3967-3981.	1.3	18
22	Structure and Function of Mung Bean Protein-Derived Iron-Binding Antioxidant Peptides. Foods, 2020, 9, 1406.	1.9	17
23	Thermoaseâ€hydrolysed pigeon pea protein and its membrane fractions possess in vitro bioactive properties (antioxidative, antihypertensive, and antidiabetic). Journal of Food Biochemistry, 2021, 45, e13429.	1.2	17
24	Antioxidant and enzymes inhibitory properties of Amaranth leaf protein hydrolyzates and ultrafiltration peptide fractions. Journal of Food Biochemistry, 2021, 45, e13396.	1.2	17
25	Comparative Study of the Structural and Functional Properties of Membrane-Isolated and Isoelectric pH Precipitated Green Lentil Seed Protein Isolates. Membranes, 2021, 11, 694.	1.4	16
26	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.	1.3	15
27	Polyphenol composition and antioxidant properties of vegetable leafâ€fortified bread. Journal of Food Biochemistry, 2019, 43, e12625.	1.2	12
28	Effects of canola proteins and hydrolysates on adipogenic differentiation of C3H10T/2 mesenchymal stem cells. Food Chemistry, 2015, 185, 226-232.	4.2	11
29	Antihypertensive properties of aqueous extracts of vegetable leafâ€fortified bread after oral administration to spontaneously hypertensive rats. International Journal of Food Science and Technology, 2018, 53, 1705-1716.	1.3	11
30	Anti-allergic activity of mung bean (Vigna radiata (L.) Wilczek) protein hydrolysates produced by enzymatic hydrolysis using non- gastrointestinal and gastrointestinal enzymes. Journal of Food Biochemistry, 2019, 43, e12674.	1.2	9
31	Technological Properties of Acetylated Pigeon Pea Starch and Its Stabilized Set-Type Yoghurt. Foods, 2020, 9, 957.	1.9	8
32	In Vitro Characterization of Fluted Pumpkin Leaf Protein Hydrolysates and Ultrafiltration of Peptide Fractions: Antioxidant and Enzyme-Inhibitory Properties. Polish Journal of Food and Nutrition Sciences, 2020, 70, 429-443.	0.6	8
33	Antihypertensive effect of aqueous polyphenol extracts of Amaranthusviridis and Telfairiaoccidentalis leaves in spontaneously hypertensive rats. Journal of Food Bioactives: an Official Scientific Publication of the International Society of Nutraceuticals and Functional Foods (ISNFF), 0, 1, .	2.4	6
34	Proximate Composition, Mineral Profile and Trypsin-Inhibitory Activity of West African Leafy Vegetables: Influence of Urea Micro-Dosing and Harvest Time. Polish Journal of Food and Nutrition Sciences, 2020, 70, 179-188.	0.6	6
35	Solanum macrocarpon Leaf Extracts Reduced Blood Pressure and Heart Rate After Oral Administration to Spontaneously Hypertensive Rats. Current Topics in Nutraceutical Research, 2019, 17, 282-290.	0.1	5