

Adeola M Alashi

List of Publications by Year in descending order

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35
papers

1,305
citations

430442

18
h-index

377514

34
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35
all docs

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docs citations

35
times ranked

1225
citing authors

#	ARTICLE	IF	CITATIONS
1	Physicochemical and functional properties of albumin, globulin and glutelin fractions of green lentil seed. <i>International Journal of Food Science and Technology</i> , 2022, 57, 3967-3981.	1.3	18
2	Thermoaseâ€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.	1.2	17
3	Antioxidant and enzymes inhibitory properties of Amaranth leaf protein hydrolyzates and ultrafiltration peptide fractions. <i>Journal of Food Biochemistry</i> , 2021, 45, e13396.	1.2	17
4	Functional properties of sesame (<i>Sesamum indicum</i> Linn) seed protein fractions. <i>Food Production Processing and Nutrition</i> , 2021, 3, .	1.1	24
5	Functional Characterization of Mung Bean Meal Protein-Derived Antioxidant Peptides. <i>Molecules</i> , 2021, 26, 1515.	1.7	24
6	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, 1112.	1.9	19
7	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, 694.	1.4	16
8	Inhibition of the in vitro Activities of Î±-Amylase and Pancreatic Lipase by Aqueous Extracts of <i>Amaranthus viridis</i> , <i>Solanum macrocarpon</i> and <i>Telfairia occidentalis</i> Leaves. <i>Frontiers in Nutrition</i> , 2021, 8, 772903.	1.6	18
9	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.	1.6	65
10	In vitro digestibility, structural and functional properties of <i>Moringa oleifera</i> seed proteins. <i>Food Hydrocolloids</i> , 2020, 101, 105574.	5.6	59
11	Structure and Function of Mung Bean Protein-Derived Iron-Binding Antioxidant Peptides. <i>Foods</i> , 2020, 9, 1406.	1.9	17
12	Technological Properties of Acetylated Pigeon Pea Starch and Its Stabilized Set-Type Yoghurt. <i>Foods</i> , 2020, 9, 957.	1.9	8
13	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.	1.3	21
14	Inhibitory Activities of Polyphenolic Extracts of Bangladeshi Vegetables against Î±-Amylase, Î±-Glucosidase, Pancreatic Lipase, Renin, and Angiotensin-Converting Enzyme. <i>Foods</i> , 2020, 9, 844.	1.9	28
15	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.	0.6	8
16	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.	0.6	6
17	Polyphenol composition and antioxidant properties of vegetable leafâ€fortified bread. <i>Journal of Food Biochemistry</i> , 2019, 43, e12625.	1.2	12
18	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.	1.2	9

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19	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.	0.1	5
20	Antihypertensive properties of aqueous extracts of vegetable leafâ€­fortified bread after oral administration to spontaneously hypertensive rats. <i>International Journal of Food Science and Technology</i> , 2018, 53, 1705-1716.	1.3	11
21	Amino acid composition and antioxidant properties of Moringa oleifera seed protein isolate and enzymatic hydrolysates. <i>Heliyon</i> , 2018, 4, e00877.	1.4	68
22	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.	1.5	40
23	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.	1.3	15
24	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.	2.5	64
25	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.	3.6	70
26	Antihypertensive properties of tilapia (<i>Oreochromis spp</i>) frame and skin enzymatic protein hydrolysates. <i>Food and Nutrition Research</i> , 2017, 61, 1391666.	1.2	31
27	Inhibitory properties of bambara groundnut protein hydrolysate and peptide fractions against angiotensinâ€­converting enzymes, renin and free radicals. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 2834-2841.	1.7	34
28	Antioxidant activities of bambara groundnut (<i>Vigna subterranea</i>) protein hydrolysates and their membrane ultrafiltration fractions. <i>Food and Function</i> , 2016, 7, 2431-2437.	2.1	85
29	Effects of canola proteins and hydrolysates on adipogenic differentiation of C3H10T/2 mesenchymal stem cells. <i>Food Chemistry</i> , 2015, 185, 226-232.	4.2	11
30	Blood pressure lowering effects of Australian canola protein hydrolysates in spontaneously hypertensive rats. <i>Food Research International</i> , 2014, 55, 281-287.	2.9	80
31	Antioxidant properties of Australian canola meal protein hydrolysates. <i>Food Chemistry</i> , 2014, 146, 500-506.	4.2	155
32	Antihypertensive and free radical scavenging properties of enzymatic rapeseed protein hydrolysates. <i>Food Chemistry</i> , 2013, 141, 153-159.	4.2	121
33	Technological and Bioactive Functionalities of Canola Meal Proteins and Hydrolysates. <i>Food Reviews International</i> , 2013, 29, 231-260.	4.3	32
34	Purification and hypotensive activity of rapeseed protein-derived renin and angiotensin converting enzyme inhibitory peptides. <i>Journal of Functional Foods</i> , 2013, 5, 781-789.	1.6	91
35	Antihypertensive effect of aqueous polyphenol extracts of <i>Amaranthusviridis</i> and <i>Telfairiaoccidentalis</i> leaves in spontaneously hypertensive rats. <i>Journal of Food Bioactives: an Official Scientific Publication of the International Society of Nutraceuticals and Functional Foods (ISNFF)</i> , 0, 1, .	2.4	6