

Martina B O'keeffe

List of Publications by Year in descending order

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Version: 2024-02-01

31
papers

1,714
citations

257101

24
h-index

454577

30
g-index

31
all docs

31
docs citations

31
times ranked

1783
citing authors

#	ARTICLE	IF	CITATIONS
1	Purification and identification of dipeptidyl peptidase (DPP) IV inhibitory peptides from the macroalga <i>Palmaria palmata</i> . <i>Food Chemistry</i> , 2015, 172, 400-406.	4.2	149
2	Bioactive peptides from Atlantic salmon (<i>Salmo salar</i>) with angiotensin converting enzyme and dipeptidyl peptidase IV inhibitory, and antioxidant activities. <i>Food Chemistry</i> , 2017, 218, 396-405.	4.2	130
3	Fractionation and identification of antioxidant peptides from an enzymatically hydrolysed <i>Palmaria palmata</i> protein isolate. <i>Food Research International</i> , 2017, 100, 416-422.	2.9	104
4	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.	2.9	102
5	Extraction of antioxidant and ACE inhibitory peptides from Thai traditional fermented shrimp pastes. <i>Food Chemistry</i> , 2015, 176, 441-447.	4.2	93
6	Atlantic salmon (<i>Salmo salar</i>) co-product-derived protein hydrolysates: A source of antidiabetic peptides. <i>Food Research International</i> , 2018, 106, 598-606.	2.9	82
7	Fractionation and identification of Alaska pollock skin collagen-derived mineral chelating peptides. <i>Food Chemistry</i> , 2015, 173, 536-542.	4.2	81
8	Generation and identification of angiotensin converting enzyme (ACE) inhibitory peptides from a brewers' spent grain protein isolate. <i>Food Chemistry</i> , 2015, 176, 64-71.	4.2	79
9	Peptide identification from a <i>Porphyra dioica</i> protein hydrolysate with antioxidant, angiotensin converting enzyme and dipeptidyl peptidase IV inhibitory activities. <i>Food and Function</i> , 2019, 10, 3421-3429.	2.1	64
10	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.	1.6	60
11	Identification of short peptide sequences in complex milk protein hydrolysates. <i>Food Chemistry</i> , 2015, 184, 140-146.	4.2	58
12	Antioxidant effects of enzymatic hydrolysates of whey protein concentrate on cultured human endothelial cells. <i>International Dairy Journal</i> , 2014, 36, 128-135.	1.5	56
13	Tumour cell radiosensitization using constitutive (CMV) and radiation inducible (WAF1) promoters to drive the iNOS gene: a novel suicide gene therapy. <i>Gene Therapy</i> , 2002, 9, 263-269.	2.3	51
14	Antioxidant activity of bovine casein hydrolysates produced by <i>Ficus carica</i> L.-derived proteinase. <i>Food Chemistry</i> , 2014, 156, 305-311.	4.2	51
15	Blue whiting (<i>Micromesistius poutassou</i>) muscle protein hydrolysate with in vitro and in vivo antidiabetic properties. <i>Journal of Functional Foods</i> , 2018, 40, 137-145.	1.6	51
16	Identification and characterisation of peptides from a boarfish (<i>Capros aper</i>) protein hydrolysate displaying in vitro dipeptidyl peptidase-IV (DPP-IV) inhibitory and insulinotropic activity. <i>Food Research International</i> , 2020, 131, 108989.	2.9	51
17	Purification and identification of antioxidant peptides from gelatin hydrolysate of seabass skin. <i>Journal of Food Biochemistry</i> , 2017, 41, e12350.	1.2	48
18	Characterisation of the hydrolytic specificity of <i>Aspergillus niger</i> derived prolyl endoproteinase on bovine β -casein and determination of ACE inhibitory activity. <i>Food Chemistry</i> , 2014, 156, 29-36.	4.2	46

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19	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.	1.6	46
20	Isolation of peptides from a novel brewers spent grain protein isolate with potential to modulate glycaemic response. <i>International Journal of Food Science and Technology</i> , 2017, 52, 146-153.	1.3	43
21	Milk Protein Hydrolysates and Bioactive Peptides. , 2016, , 417-482.		38
22	Investigation of Pericytes, Hypoxia, and Vascularity in Bladder Tumors: Association With Clinical Outcomes. <i>Oncology Research</i> , 2008, 17, 93-101.	0.6	37
23	Identification of angiotensin converting enzyme inhibitory and antioxidant peptides in a whey protein concentrate hydrolysate produced at semi-pilot scale. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1751-1759.	1.3	35
24	Recycling of the human prostacyclin receptor is regulated through a direct interaction with Rab11a GTPase. <i>Cellular Signalling</i> , 2008, 20, 2332-2346.	1.7	30
25	15-Deoxy Delta12,14-prostaglandin J2 suppresses transcription by promoter 3 of the human thromboxane A2 receptor gene through peroxisome proliferator-activated receptor gamma in human erythroleukemia cells. <i>FEBS Journal</i> , 2005, 272, 4754-4773.	2.2	27
26	Agonist-dependent internalization and trafficking of the human prostacyclin receptor: A direct role for Rab5a GTPase. <i>Biochimica Et Biophysica Acta - Molecular Cell Research</i> , 2008, 1783, 1914-1928.	1.9	24
27	Peptide identification and angiotensin converting enzyme (ACE) inhibitory activity in prolyl endoproteinase digests of bovine κ -casein. <i>Food Chemistry</i> , 2015, 188, 210-217.	4.2	23
28	Homologous desensitization of signalling by the alpha (κ) isoform of the human thromboxane A2 receptor: A specific role for nitric oxide signalling. <i>Biochimica Et Biophysica Acta - Molecular Cell Research</i> , 2007, 1773, 970-989.	1.9	21
29	Substrate specificity of glutamyl endopeptidase (GE): Hydrolysis studies with a bovine κ -casein preparation. <i>Food Chemistry</i> , 2013, 136, 501-512.	4.2	20
30	Whey protein hydrolysate induced modulation of endothelial cell gene expression. <i>Journal of Functional Foods</i> , 2018, 40, 102-109.	1.6	10
31	Immunomodulatory activity of 5 kDa permeate fractions of casein hydrolysates generated using a range of enzymes in Jurkat T cells and RAW264.7 macrophages. <i>International Dairy Journal</i> , 2019, 91, 9-17.	1.5	4