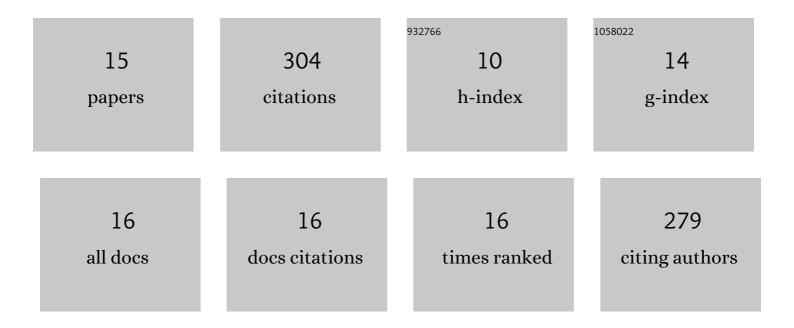


List of Publications by Year in descending order

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יואיים

#	Article	IF	CITATIONS
1	Biological and conventional food processing modifications on food proteins: Structure, functionality, and bioactivity. Biotechnology Advances, 2020, 40, 107491.	6.0	55
2	Identification of an ACE-Inhibitory Peptide from Walnut Protein and Its Evaluation of the Inhibitory Mechanism. International Journal of Molecular Sciences, 2018, 19, 1156.	1.8	37
3	Isolation and Characterization of Lactoferrin Peptides with Stimulatory Effect on Osteoblast Proliferation. Journal of Agricultural and Food Chemistry, 2017, 65, 7179-7185.	2.4	30
4	Antioxidant and ACE Inhibitory Activity of Enzymatic Hydrolysates from Ruditapes philippinarum. Molecules, 2018, 23, 1189.	1.7	30
5	Enhancing the thermal stability of soy proteins by preheat treatment at lower protein concentration. Food Chemistry, 2020, 306, 125593.	4.2	28
6	Advancement of foodâ€derived mixed protein systems: Interactions, aggregations, and functional properties. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 627-651.	5.9	28
7	Strong fish gelatin hydrogels double crosslinked by transglutaminase and carrageenan. Food Chemistry, 2022, 376, 131873.	4.2	28
8	Application of a Mytilus edulis-derived promoting calcium absorption peptide in calcium phosphate cements for bone. Biomaterials, 2022, 282, 121390.	5.7	18
9	Characterizations and the Mechanism Underlying Osteogenic Activity of Peptides from Enzymatic Hydrolysates of <i>Stichopus japonicus</i> . Journal of Agricultural and Food Chemistry, 2021, 69, 15611-15623.	2.4	18
10	Effect of Ball Mill Treatment on the Physicochemical Properties and Digestibility of Protein Extracts Generated from Scallops (Chlamys farreri). International Journal of Molecular Sciences, 2018, 19, 531.	1.8	15
11	Inhibitory effects of Atlantic cod (<i>Gadus morhua</i>) peptides on RANKL-induced osteoclastogenesis <i>in vitro</i> and osteoporosis in ovariectomized mice. Food and Function, 2022, 13, 1975-1988.	2.1	9
12	A novel anticoagulant peptide discovered from <i>Crassostrea gigas</i> by combining bioinformatics with the enzymolysis strategy: inhibitory kinetics and mechanisms. Food and Function, 2021, 12, 10136-10146.	2.1	4
13	Identification and analysis of bioactive peptides from scallops (Chlamys farreri) protein by simulated gastrointestinal digestion. Journal of Food Processing and Preservation, 2018, 42, e13760.	0.9	3
14	Physicochemical properties of hydrophobic and hydrophilic peptides from oyster protein. International Journal of Food Science and Technology, 2022, 57, 2611-2618.	1.3	0
15	Autoregressive Modeling and Prediction of the Activity of Antihypertensive Peptides. Frontiers in Genetics, 2021, 12, 801728.	1.1	0