

# CITATION REPORT

List of articles citing

## CERTAIN FUNCTIONAL PROPERTIES OF SUNFLOWER MEAL PRODUCTS

DOI: 10.1111/j.1365-2621.1974.tb02896.x  
Journal of Food Science, 1974, 39, 368-370.

**Source:** <https://exaly.com/paper-pdf/11817909/citation-report.pdf>

**Version:** 2024-04-24

This report has been generated based on the citations recorded by exaly.com for the above article. For the latest version of this publication list, visit the link given above.

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

#	Paper	IF	Citations
633	FUNCTIONAL PROPERTIES OF PEANUT PASTE AS AFFECTED BY MOIST HEAT TREATMENT OF FULL-FAT PEANUTS. <i>Journal of Food Science</i> , <b>1975</b> , 40, 1205-1209	3.4	35
632	FUNCTIONAL PROPERTY CHANGES RESULTING FROM FUNGAL FERMENTATION OF PEANUT FLOUR. <i>Journal of Food Science</i> , <b>1975</b> , 40, 475-478	3.4	35
631	Use of sunflower seed in food products. <b>1975</b> , 6, 201-240		55
630	Quality of Wieners Supplemented with Sunflower and Soy Products. <b>1975</b> , 8, 97-101		23
629	Functional Properties of Ten Legume Flours. <b>1976</b> , 9, 66-69		78
628	Functional properties of proteins in foods: A survey. <b>1976</b> , 7, 219-280		812
627	FUNCTIONAL PROPERTIES OF ENZYME-MODIFIED ACYLATED FISH PROTEIN DERIVATIVES. <i>Journal of Food Science</i> , <b>1976</b> , 41, 268-272	3.4	57
626	FUNCTIONAL PROPERTIES OF NOVEL PROTEINS: ALFALFA LEAF PROTEIN. <i>Journal of Food Science</i> , <b>1976</b> , 41, 286-292	3.4	307
625	FUNCTIONAL PROPERTIES OF ALFALFA LEAF PROTEIN: FOAMING. <i>Journal of Food Science</i> , <b>1976</b> , 41, 498-501	3.4	29
624	FUNCTIONAL PROPERTIES OF RAPESEED FLOURS, CONCENTRATES AND ISOLATE. <i>Journal of Food Science</i> , <b>1976</b> , 41, 1349-1352	3.4	185
623	Coprecipitation of Rapeseed and Cheese Whey Proteins Using Acid and Heat Treatment. <b>1977</b> , 10, 43-48		15
622	Chemical, functional, and nutritional properties of sunflower protein products. <b>1977</b> , 54, 100A-104A		56
621	FUNCTIONAL PROPERTIES OF A SOY CONCENTRATE AND A SOY ISOLATE IN SIMPLE SYSTEMS.. <i>Journal of Food Science</i> , <b>1977</b> , 42, 454-456	3.4	34
620	FUNCTIONAL PROPERTIES OF A SOY CONCENTRATE AND A SOY ISOLATE IN SIMPLE SYSTEMS AND IN A FOOD SYSTEM.. <i>Journal of Food Science</i> , <b>1977</b> , 42, 457-460	3.4	29
619	EMULSIFICATION, FOAMING AND PROTEIN SOLUBILITY PROPERTIES OF DEFATTED SOYBEAN, PEANUT, FIELD PEA AND PECAN FLOURS. <i>Journal of Food Science</i> , <b>1977</b> , 42, 1444-1447	3.4	83
618	POTATO PROTEIN CONCENTRATES: THE INFLUENCE OF VARIOUS METHODS OF RECOVERY UPON YIELD, COMPOSITIONAL AND FUNCTIONAL CHARACTERISTICS. <b>1977</b> , 1, 235-247		71
617	COPRECIPITATION OF CHEESE WHEY WITH SOYBEAN AND COTTONSEED PROTEINS USING ACID AND HEAT TREATMENT. <i>Journal of Food Science</i> , <b>1978</b> , 43, 790-792	3.4	11

616	EFFECTS OF RIBONUCLEIC ACID REMOVAL METHODS ON COMPOSITION AND FUNCTIONAL PROPERTIES OF <i>Candida utilis</i> . <i>Journal of Food Science</i> , <b>1978</b> , 43, 1705-1713	3-4	13
615	Some functional properties of pea and soy bean protein preparations. <b>1979</b> , 23, 681-686		11
614	CORN PROTEIN CONCENTRATE: FUNCTIONAL AND NUTRITIONAL PROPERTIES. <i>Journal of Food Science</i> , <b>1979</b> , 44, 1152-1155	3-4	29
613	PHYSICO-CHEMICAL AND FUNCTIONAL PROPERTIES OF COWPEA POWDERS PROCESSED TO REDUCE BEANY FLAVOR. <i>Journal of Food Science</i> , <b>1979</b> , 44, 1235-1240	3-4	87
612	CHARACTERIZATION OF SUNFLOWER PROTEINS. <i>Journal of Food Science</i> , <b>1979</b> , 44, 579-582	3-4	35
611	Yield and functional properties of air-classified protein and starch fractions from eight legume flours. <b>1979</b> , 56, 292-5		103
610	Development of safflower protein. <b>1979</b> , 56, 454-7		10
609	Yield and Properties of Cottonseed-Cheese whey Protein Coprecipitate Prepared Using Sodium Hexametaphosphate. <b>1979</b> , 12, 108-113		3
608	EFFECT OF RECOVERY METHODS ON YIELD, QUALITY AND FUNCTIONAL PROPERTIES OF POTATO PROTEIN CONCENTRATES. <i>Journal of Food Science</i> , <b>1980</b> , 45, 1183-1186	3-4	39
607	CERTAIN FUNCTIONAL PROPERTIES OF MICROWAVE AND HOT-WATER PROCESSED CRAMBE MEALS. <i>Journal of Food Science</i> , <b>1980</b> , 45, 1367-1369	3-4	5
606	EMULSIFICATION IN SYSTEMS CONTAINING SOY PROTEIN ISOLATES, SALT AND STARCH. <i>Journal of Food Science</i> , <b>1980</b> , 45, 1713-1716	3-4	8
605	Influence of Ante- and Postmortem Treatments Upon Muscle Composition and Meat Quality. <b>1980</b> , 53-213		51
604	Modification of Heat Coagulated Whey Protein Concentrates by Succinylation. <b>1980</b> , 63, 715-721		36
603	Studies on Extraction of Protein Isolates from Turkish sunflowerseed and Cottonseed Extraction Cakes and on their Functional Properties. <b>1981</b> , 83, 474-477		8
602	Functional properties of four types of mung bean flour. <b>1981</b> , 32, 175-180		49
601	Selected functional properties of sesame ( <i>Sesamum indicum</i> L.) flour and two protein isolates. <b>1981</b> , 32, 557-564		52
600	Functional properties of plant proteins. Part 2. Selected physicochemical properties of native and denatured protein isolates from faba beans, soybeans, and sunflower seed. <b>1981</b> , 25, 59-69		37
599	Functional Properties of Guar Proteins. <i>Journal of Food Science</i> , <b>1981</b> , 46, 1255-1259	3-4	30

598	Pilot Plant Production of an Edible Alfalfa Protein Concentrate. <i>Journal of Food Science</i> , <b>1981</b> , 46, 1514-1517	3-4	16
597	Removal of Polyphenols from Sunflower Meal by Various Solvents: Effects on Functional Properties. <i>Journal of Food Science</i> , <b>1981</b> , 46, 1521-1522	3-4	16
596	Functional Properties of the Great Northern Bean ( <i>Phaseolus vulgaris</i> L.) Proteins: Emulsion, Foaming, Viscosity, and Gelation Properties. <i>Journal of Food Science</i> , <b>1981</b> , 46, 71-81	3-4	310
595	S. <b>1982</b> , 1698-1985		
594	Fractionation and Properties of Oocystis Algal Proteins. <b>1982</b> , 15, 120-130		4
593	Chemical, biochemical, functional, and nutritional characteristics of collagen in food systems. <b>1982</b> , 28, 231-372		107
592	Einfluß von Fremdproteinen auf die Eigenschaften von erhitztem Fleischbrühe. <b>1982</b> , 26, 65-76		11
591	Functional properties of sunflower protein isolates in a meat model system. <b>1982</b> , 26, 457-463		5
590	Extraction of nitrogenous material from winged bean [ <i>Psophocarpus tetragonolobus</i> (L.) DC] flour and the preparation and properties of protein isolates. <b>1982</b> , 33, 173-184		27
589	Functional Properties of Raw and Heat Processed Winged Bean ( <i>Psophocarpus tetragonolobus</i> ) Flour. <i>Journal of Food Science</i> , <b>1982</b> , 47, 1534-1538	3-4	159
588	Functional Properties and Food Applications of Rapeseed Protein Concentrate. <i>Journal of Food Science</i> , <b>1982</b> , 47, 1175-1180	3-4	52
587	Functional Properties of Lupin Seed ( <i>Lupinus mutabilis</i> ) Proteins and Protein Concentrates. <i>Journal of Food Science</i> , <b>1982</b> , 47, 491-497	3-4	244
586	Functional Properties of Winged Bean [ <i>Psophocarpus tetragonolobus</i> (L.) DC] Proteins. <i>Journal of Food Science</i> , <b>1982</b> , 47, 503-509	3-4	174
585	Effect of Heat Treatment for Trypsin Inhibitor Inactivation on Physical and Functional Properties of Peanut Protein. <i>Journal of Food Science</i> , <b>1982</b> , 47, 917-923	3-4	14
584	Modification of the Sodium Hexametaphosphate Extraction-Precipitation Technique of Rapeseed Protein Concentrate Preparation. <i>Journal of Food Science</i> , <b>1982</b> , 47, 982-988	3-4	19
583	Effect of Chitin as Coagulating Aid on Protein Yield, Composition and Functionality of Tomato Seed Protein Concentrates. <i>Journal of Food Science</i> , <b>1983</b> , 48, 1587-1590	3-4	14
582	Functional Properties of Wheat-Bean Composite Flours. <i>Journal of Food Science</i> , <b>1983</b> , 48, 1659-1662	3-4	40
581	Flow Characteristics of Soybean Constituents Controlled by Ratio of Total to Imbibed Water. <i>Journal of Food Science</i> , <b>1983</b> , 48, 691-694	3-4	13

580	PREPARATION, ULTRASTRUCTURE, AND FUNCTIONAL PROPERTIES OF EGG ALBUMIN AND CORN ZEIN MODIFIED VIA THE PLASTEIN REACTION. <b>1983</b> , 7, 131-141		2
579	Functional properties of plant proteins. Part IV. Foaming properties of modified proteins from faba beans. <b>1983</b> , 27, 335-50		18
578	Preparation and application of vegetable proteins, especially proteins from sunflower seed, for human consumption. An approach. <b>1983</b> , 27, 351-69		43
577	Preparation, Composition and Functional Properties of Oat Protein Isolates. <b>1983</b> , 16, 201-205		38
576	Modification of plant proteins by immobilized proteases. <b>1984</b> , 21, 289-322		4
575	Functional Properties of Acylated Oat Protein. <i>Journal of Food Science</i> , <b>1984</b> , 49, 1128-1131	3-4	47
574	Functional Properties of Blood Globin. <i>Journal of Food Science</i> , <b>1984</b> , 49, 370-372	3-4	17
573	Functional Properties of Protein Products of Mass Cultivated Blue-Green Alga <i>Spirulina Platensis</i> . <i>Journal of Food Science</i> , <b>1984</b> , 49, 24-27	3-4	40
572	Functional Properties of Edible Rice Bran in Model Systems. <i>Journal of Food Science</i> , <b>1984</b> , 49, 310-311	3-4	15
571	Einfluß der Extrusionsbedingungen auf die Eigenschaften von Ackerbohnenproteinrohstoffen für die Fleischsubstitution in gebratenem Hackfleisch. <b>1984</b> , 28, 135-142		1
570	Sonnenblumensamen und deren Verarbeitungsprodukte 3. Mitt. Funktionelle Eigenschaften und Applikation proteinangereicherter Produkte. <b>1984</b> , 28, 933-953		2
569	Effluent Proteins from Rapeseed-Cheese Whey Protein Coprecipitation Process. <b>1984</b> , 17, 137-142		2
568	Functional Properties of Dry Milled Fractions From Wild Oats ( <i>Avena fatua</i> L.). <i>Journal of Food Science</i> , <b>1985</b> , 50, 1143-1147	3-4	13
567	Foaming properties of oilseed proteins. <b>1985</b> , 29, 201-207		4
566	Physicochemical and Functional Properties of Oilseed Proteins with Emphasis on Soy Proteins. <b>1985</b> , 107-179		86
565	Nutritional composition, processing, and utilization of horse gram and moth bean. <b>1985</b> , 22, 1-26		53
564	Functional Properties of Canola Meals Produced by a Two-phase Solvent Extraction System. <i>Journal of Food Science</i> , <b>1985</b> , 50, 1685-1688	3-4	93
563	Functional Properties of Oat Concentrate Treated with Linoleate or Trypsin. <b>1985</b> , 18, 79-84		19

562	Effect of Heat on the Functional Properties of Pea Flour and Pea Protein Concentrate. <b>1986</b> , 19, 174-180		13
561	Functional properties of safflower protein isolates: Water absorption, whipping and emulsifying characteristics. <b>1986</b> , 37, 1104-1108		35
560	Whole-plant utilization: The potential of soybean. <b>1986</b> , 10, 195-206		6
559	Functional Properties of Commercially Produced Wheat Flour Solubles. <b>1987</b> , 20, 81-88		6
558	Review: Soya protein products-their processing, functionality, and application aspects. <b>1987</b> , 3, 1-32		26
557	Composition, functional properties, and biological evaluation of a plastein from cassava leaf protein. <b>1987</b> , 37, 85-96		3
556	Evaluation of the water binding properties of meat binders, substitutes and extenders by different physical and chemical methods. <b>1987</b> , 31, 889-98		6
555	Functional Properties of Deamidated Oat Protein Isolates. <i>Journal of Food Science</i> , <b>1987</b> , 52, 1583-1587	3.4	54
554	Microscopic, Nutritional and Functional Properties of Cowpea Flours and Protein Concentrates During Storage. <i>Journal of Food Science</i> , <b>1987</b> , 52, 700-706	3.4	22
553	Functionality of Flours, Protein Fractions and Isolates from Field Peas and Faba Bean. <i>Journal of Food Science</i> , <b>1987</b> , 52, 1010-1014	3.4	135
552	Physicochemical and Functional Properties of Winged Bean Flour and Isolate Compared with Soy Isolate. <i>Journal of Food Science</i> , <b>1988</b> , 53, 450-454	3.4	204
551	Functional Properties of Raw and Heat Processed Cowpea ( <i>Vigna unguiculata</i> , Walp) Flour. <i>Journal of Food Science</i> , <b>1988</b> , 53, 1775-1777	3.4	118
550	Preparation and Functional Properties of Linseed Protein Products Containing Differing Levels of Mucilage. <i>Journal of Food Science</i> , <b>1988</b> , 53, 1834-1837	3.4	49
549	Processing, Functional, and Nutritional Properties of Okra Seed Products. <i>Journal of Food Science</i> , <b>1988</b> , 53, 810-816	3.4	26
548	Isolation and Characterization of Adzuki Bean ( <i>Vigna angularis</i> cv Takara) Proteins. <i>Journal of Food Science</i> , <b>1988</b> , 53, 1438-1443	3.4	51
547	Effect of Natural Fermentation on the Functional Properties of Protein-Enriched Composite Flour. <i>Journal of Food Science</i> , <b>1988</b> , 53, 218-221	3.4	10
546	Some functional properties of acetylated and succinylated oat protein concentrates and a blend of succinylated oat protein and whey protein concentrates. <i>Food Chemistry</i> , <b>1988</b> , 29, 109-118	8.5	15
545	Effect of chemical and enzymatic degradation on the functional properties of fraction-1-protein. <b>1988</b> , 36, 445-450		9

544	Milk and Soy Proteins: Their Status in Review. <b>1988</b> , 21, 477-493		4
543	A simple method for determining the spontaneous oil absorption capacity of proteins and the kinetics of oil uptake. <b>1989</b> , 66, 809-812		2
542	Functional properties of air-classified yellow pea ( <i>Pisum sativum</i> ) fractions. <b>1989</b> , 49, 493-497		7
541	Functional properties of pigeon pea ( <i>Cajanus cajan</i> ) flour. <i>Food Chemistry</i> , <b>1989</b> , 34, 187-191	8.5	79
540	Physicochemical and Functional Properties of Dry and Wet Milling Products of Red Cowpeas. <b>1989</b> , 41, 255-261		5
539	Variasië in lipied- en proteïënhoud van sonneblomsaad en oliekoekmele in Suid-Afrika. <b>1989</b> , 6, 212-214		3
538	Effect of Temperature on Properties of Extrudates from High Starch Fractions of Navy, Pinto and Garbanzo Beans. <i>Journal of Food Science</i> , <b>1990</b> , 55, 466-469	3-4	84
537	Functional properties and protein extractability of dielectric heated soybeans. <b>1990</b> , 34, 337-343		3
536	Preparation of detoxified high functional rapeseed flours. <b>1990</b> , 51, 391-405		9
535	Functional Properties of Extrudates from High Starch Fractions of Navy and Pinto Beans and Corn Meal Blended with Legume High Protein Fractions. <i>Journal of Food Science</i> , <b>1991</b> , 56, 431-435	3-4	49
534	Feed Moisture Effects on Functional Properties, Trypsin Inhibitor and Hemagglutinating Activities of Extruded Bean High Starch Fractions. <i>Journal of Food Science</i> , <b>1991</b> , 56, 443-447	3-4	33
533	Chickpea Protein Isolates: Physicochemical, Functional and Nutritional Characterization. <i>Journal of Food Science</i> , <b>1991</b> , 56, 726-729	3-4	138
532	Proximate composition, nutritionally valuable minerals and functional properties of <i>Adenopus breviflorus</i> benth seed flour and protein concentrate. <i>Food Chemistry</i> , <b>1992</b> , 45, 79-83	8.5	36
531	Removal of cellulose from sunflower meal by fractionation. <b>1992</b> , 69, 890-893		4
530	Functional properties of dehulled sesame ( <i>sesamum indicum</i> L.) seed flour. <b>1992</b> , 69, 819-822		18
529	Certain functional properties of defatted pumpkin seed flour. <b>1992</b> , 42, 257-73		31
528	Vergleichende Untersuchungen zur Qualität nach traditionellen und neuartigen Verfahren gewonnener Rohle und Proteinisolate 3. Mitt. Über prozeßspezifische Einflüsse auf chemische, physikochemische und funktionelle Eigenschaften der Proteinisolate aus Sonnenblumensamen. <b>1992</b> , 36, 559-568		
527	Physico-chemical and functional properties of proteins from spray dried algae ( <i>Spirulina platensis</i> ). <b>1992</b> , 36, 569-577		22

526	Effect of aqueous ethanol washing on the physicochemical and functional properties of safflower ( <i>Carthamus tinctorius</i> ) seed proteins. <b>1992</b> , 59, 237-244		4
525	Proximate composition and functional properties of raw and processed full-fat fluted pumpkin ( <i>Telfairia occidentalis</i> ) seed flour. <b>1992</b> , 59, 321-325		63
524	The effect of nematicides on the nutritive value and functional properties of cowpea seeds ( <i>Vigna unguiculata</i> L. Walp). <i>Food Chemistry</i> , <b>1993</b> , 46, 337-341	8.5	21
523	Effect of processing on the proximate composition and functional properties of cowpea ( <i>Vigna unguiculata</i> ) flour. <i>Food Chemistry</i> , <b>1993</b> , 47, 153-158	8.5	66
522	Functional properties of haemagglutinins (lectins) extracted from some edible varieties of lima beans ( <i>Phaseolus lunatus</i> Linn). <i>International Journal of Food Sciences and Nutrition</i> , <b>1993</b> , 44, 133-136	3.7	5
521	Protein isolates with reduced gossypol content from screw-pressed cottonseed meal. <b>1993</b> , 41, 918-922		28
520	Proximate composition, some nutritionally valuable minerals and functional properties of three varieties of Lima bean ( <i>Phaseolus lunatus</i> Linn.) flour. <i>International Journal of Food Sciences and Nutrition</i> , <b>1993</b> , 43, 181-186	3.7	39
519	Effect of the Maillard Reaction on Functional Properties of Chitosan.. <b>1993</b> , 59, 1915-1921		16
518	Functional properties of some varieties of African yam bean ( <i>Sphenostylis stenocarpa</i> ) flour II. <i>International Journal of Food Sciences and Nutrition</i> , <b>1994</b> , 45, 115-126	3.7	16
517	Functional properties of protein isolate from <i>Leucaena leucocephala</i> seeds. <i>International Journal of Food Sciences and Nutrition</i> , <b>1994</b> , 45, 35-39	3.7	1
516	Comparison of processing treatments on the composition and functional properties of rapeseed preparations ( <i>Brassica campestris</i> L. var. toria). <b>1994</b> , 38, 578-87		7
515	Chemical composition and functional properties of raw, heat-treated and partially proteolysed wild mango ( <i>Irvingia gabonensis</i> ) seed flour. <i>Food Chemistry</i> , <b>1994</b> , 49, 237-243	8.5	26
514	Functional properties and amino-acid composition of solvent-extracted flaxseed meals. <i>Food Chemistry</i> , <b>1994</b> , 49, 45-51	8.5	21
513	COMPOSITION, FUNCTIONALITY and SOME CHEMICAL and PHYSICAL PROPERTIES of EIGHT COMMERCIAL FULL-FAT SOY FLOURS. <b>1994</b> , 18, 229-252		8
512	Functional Properties of Chinese Rapeseed Protein Isolates. <i>Journal of Food Science</i> , <b>1994</b> , 59, 1127-1130.4		36
511	Amino Acid and Mineral Compositions and Functional Properties of Some Oilseeds. <b>1994</b> , 42, 878-881		49
510	Wheat Germ Protein Flour Solubility and Water Retention. <i>Journal of Food Science</i> , <b>1995</b> , 60, 845-848	3.4	25
509	A HIGH PROTEIN PRODUCT FROM CHICKPEAS ( <i>Cicer arietinum</i> L.) BY ULTRAFILTRATION. PREPARATION and FUNCTIONAL PROPERTIES. <b>1995</b> , 19, 319-329		7



508	Changes in chemical composition, nutritional quality, physico-chemical and functional properties of peach kernel meal during detoxification. <i>Food Chemistry</i> , <b>1995</b> , 52, 143-148	8.5	4
507	Chemical, nutritional and functional characterization of proteins extracted from wild mustard ( <i>Brassica campestris</i> , Brassicaceae) seeds from Nuevo Leon, Mexico. <b>1995</b> , 49, 260-268		5
506	Functionality of the 2S Albumin Seed Storage Proteins from Sunflower ( <i>Helianthus annuus</i> L.). <b>1996</b> , 44, 1184-1189		34
505	Dye Binding Capacity of Commercial Chitin Products. <b>1996</b> , 44, 1939-1942		8
504	Isolation and characterization of proteins from soymilk residue (okara)*. <b>1996</b> , 29, 799-805		70
503	Emulsifying capacity of coconut proteins as a function of salt, phosphate, and temperature. <b>1996</b> , 73, 1669-1673		9
502	Effect of dehulling methods and desolventizing temperatures on proximate composition and some functional properties of sesame ( <i>Sesamum indicum</i> L.) seed flour. <b>1996</b> , 73, 1133-1136		10
501	Effect of processing on the physico-chemical properties of African yambean, <i>Sphenostylis stenocarpa</i> (Hochst ex A. Rich) Harms. <b>1996</b> , 40, 184-188		4
500	Effects of debittering methods on the proximate composition, organoleptic and functional properties of sesame ( <i>Sesamum indicum</i> L.) seed flour. <b>1996</b> , 49, 119-26		8
499	Nutritional, functional and sensory properties of wheat, rice and fababean blends texturized by drum drying. <b>1996</b> , 31, 257-266		5
498	Soybean Protein Products. <b>1997</b> , 379-411		19
497	Functional properties of some varieties of African yam bean ( <i>Sphenostylis stenocarpa</i> ) flour--III. <i>International Journal of Food Sciences and Nutrition</i> , <b>1997</b> , 48, 243-50	3.7	18
496	Some Nutritional and Functional Properties of Karkade ( <i>Hibiscus sabdariffa</i> ) Seed Products. <b>1997</b> , 74, 352-355		28
495	Chemical composition of extracted dried olive pomaces containing two and three phases. <b>1997</b> , 11, 273-291		33
494	Wet-milling, composition and functional properties of starch and protein isolated from buckwheat groats. <b>1997</b> , 30, 493-502		43
493	Extraction and Functional Properties of Barley $\beta$ Glucan as Affected by Temperature and pH. <i>Journal of Food Science</i> , <b>1997</b> , 62, 1194-1201	3.4	96
492	Proximate composition and functional properties of fullfat and defatted beniseed ( <i>Sesamum indicum</i> L.) flour. <b>1997</b> , 51, 35-41		26
491	Influence of enzymatic hydrolysis on functionality of plant proteins. <b>1997</b> , 49, 831-837		7

490	Effect of salts on some of the functional properties of bovine plasma protein concentrate. <i>Food Chemistry</i> , <b>1997</b> , 59, 333-338	8.5	25
489	Effects of acetylation and succinylation on the functional properties of the canola 12S globulin. <i>Food Chemistry</i> , <b>1997</b> , 60, 513-520	8.5	53
488	The chemical composition, the nutritive value and the functional properties of malt sprout and its components (acrospires, rootlets and husks). <b>1997</b> , 75, 50-56		19
487	Proximate composition and functional properties of four cultivars of bambara groundnut ( <i>Voandzeia subterranea</i> ). <b>1999</b> , 53, 153-8		27
486	Emulsifying properties of some legume proteins. <b>1998</b> , 33, 239-246		10
485	Optimization of the enzymatic treatment during aqueous oil extraction from sunflower seeds. <i>Food Chemistry</i> , <b>1998</b> , 61, 467-474	8.5	49
484	Influence of enzymatic treatment on the nutritional and functional properties of pea flour. <i>Food Chemistry</i> , <b>1998</b> , 63, 71-78	8.5	43
483	Enzymatic hydrolysis of soy protein isolate and effect of succinylation on the functional properties of resulting protein hydrolysates. <b>1998</b> , 31, 617-623		110
482	Functional Properties of Soy Proteins. <b>1998</b> , 80-95		23
481	Propriedades funcionais de concentrado protéico extrusado de sementes de girassol. <b>1999</b> , 42,		1
480	Effect of different sun-drying surfaces on the functional properties, cooking and insect infestation of cowpea seeds. <b>1999</b> , 69, 87-90		2
479	Protein isolates from chickpea ( <i>Cicer arietinum</i> L.): chemical composition, functional properties and protein characterization. <i>Food Chemistry</i> , <b>1999</b> , 64, 237-243	8.5	188
478	Effects of NaCl, ionic strength and pH on the foaming and gelation of pigeon pea ( <i>Cajanus cajan</i> ) protein concentrates. <i>Food Chemistry</i> , <b>1999</b> , 66, 51-56	8.5	88
477	The physico-functional characteristics of starches from cowpea ( <i>Vigna unguiculata</i> ), pigeon pea ( <i>Cajanus cajan</i> ) and yambean ( <i>Sphenostylis stenocarpa</i> ). <i>Food Chemistry</i> , <b>1999</b> , 65, 469-474	8.5	46
476	Chemical composition, antinutritional factors and effect of cooking on nutritional quality of rice bean [ <i>Vigna umbellata</i> (Thunb; Ohwi and Ohashi)]. <i>Food Chemistry</i> , <b>1999</b> , 67, 347-352	8.5	46
475	Effects of isolation technique and conditions on the extractability, physicochemical and functional properties of pigeonpea ( <i>Cajanus cajan</i> ) and cowpea ( <i>Vigna unguiculata</i> ) protein isolates. II. Functional properties. <i>Food Chemistry</i> , <b>1999</b> , 67, 445-452	8.5	31
474	Effects of rigor state and tumbling time on quality of goat hams. <b>1999</b> , 42, 103-107		26
473	Application of egg white and plasma powders as muscle food binding agents. <b>1999</b> , 42, 147-151		34

472	Composition and functional properties of raw and heat processed velvet bean ( <i>Mucuna pruriens</i> (L.) DC. var utilis) flours. <b>1999</b> , 34, 131-135		13
471	Studies of the physico-chemical properties and polyphenoloxidase activity in seeds from hybrid sunflower ( <i>Helianthus annuus</i> ) varieties grown in India. <i>Food Chemistry</i> , <b>1999</b> , 66, 241-247	8.5	17
470	Preparation and properties of flours and protein concentrates from raw, fermented and germinated fluted pumpkin ( <i>Telfairia occidentalis</i> Hook) seeds. <b>1999</b> , 54, 67-77		13
469	Effect of blanching and ripening on functional properties of plantain ( <i>Musa aab</i> ) flour. <b>1999</b> , 54, 261-9		42
468	Functional properties of globin protein obtained from bovine blood by decolorisation of the red cell fraction. <b>1999</b> , 79, 793-796		13
467	Influence of double enzymic hydrolyses on gluten functionality. <b>1999</b> , 79, 1048-1053		20
466	A comparative study of the functional properties of amaranth and soybean globulin isolates. <b>1999</b> , 43, 368-373		39
465	Natural fermentation of lentils. Functional properties and potential in breadmaking of fermented lentil flour. <b>1999</b> , 43, 396-401		13
464	Chemical composition, amino acid analysis and functional properties of breadnut ( <i>Artocarpus altilis</i> ) flour. <b>1999</b> , 43, 402-405		9
463	Chemical composition, nutritionally valuable minerals and functional properties of benniseed ( <i>Sesamum radiatum</i> ), pearl millet ( <i>Pennisetum typhoides</i> ) and quinoa ( <i>Chenopodium quinoa</i> ) flours. <i>International Journal of Food Sciences and Nutrition</i> , <b>1999</b> , 50, 325-31	3.7	61
462	Effect of saponin on the surface properties of quinoa proteins. <b>1999</b> , 2, 13-22		15
461	Functional properties of dietary fibre prepared from defatted rice bran. <i>Food Chemistry</i> , <b>2000</b> , 68, 15-19	8.5	320
460	Effect of rigor state and curing time on quality of goat ham. <b>2000</b> , 45, 147-151		1
459	Functional properties and in vitro digestibility of almond ( <i>Prunus dulcis</i> L.) protein isolate. <i>Food Chemistry</i> , <b>2000</b> , 69, 153-160	8.5	99
458	Physico-chemical properties and food utilization possibilities of RF-treated mustard seed. <b>2000</b> , 1, 251-254		15
457	Proximate composition and functional properties of African breadfruit kernel and flour blends. <b>2000</b> , 33, 707-712		48
456	Flow behavior and functional properties of barley and oat water-soluble $\beta$ -D-glucan rich extractions. <b>2000</b> , 3, 259-274		9
455	Bleaching and Fractionation of Dietary Fiber and Protein from Wheat-Based Stillage. <b>2001</b> , 34, 159-167		5

454	Pilot Scale Recovery of Proteins from a Pea Whey Discharge by Ultrafiltration. <b>2001</b> , 34, 149-158		10
453	Soy protein isolate added to vacuum-packaged chorizos: effect on drip loss, quality characteristics and stability during refrigerated storage. <b>2001</b> , 57, 437-43		25
452	Effect of Processing on Functional Properties of Yam Beans( <i>Sphenostylis stenocarpa</i> ).. <b>2001</b> , 7, 319-322		5
451	Functional properties of hydrothermally cooked soy protein products. <b>2001</b> , 78, 189-195		60
450	Extraction and functionality of membrane-concentrated protein from defatted <i>Rosa rubiginosa</i> seeds. <i>Food Chemistry</i> , <b>2001</b> , 74, 327-339	8.5	24
449	Functional properties of protein isolates from beach pea ( <i>Lathyrus maritimus</i> L.). <i>Food Chemistry</i> , <b>2001</b> , 74, 177-187	8.5	165
448	Functional properties of raw and processed pigeonpea ( <i>Cajanus cajan</i> ) flour. <i>International Journal of Food Sciences and Nutrition</i> , <b>2001</b> , 52, 343-6	3.7	12
447	Functional and Digestive Characteristics of Extruded Rice Flour. <b>2001</b> , 78, 131-137		66
446	Simple physical treatment as an effective tool to improve the functional properties of rapeseed ( <i>Brassica campestris</i> var. toria) and sesame seed ( <i>Sesamum indicum</i> ) meals. <i>International Journal of Food Sciences and Nutrition</i> , <b>2002</b> , 53, 455-63	3.7	6
445	Simple physical treatment as an effective tool to improve the functional properties or rapeseed ( <i>Brassica campestris</i> var. toria) and sesame seed ( <i>Sesamum indicum</i> ) meals. <i>International Journal of Food Sciences and Nutrition</i> , <b>2002</b> , 53, 93-102	3.7	1
444	Malted weaning food made from maize, soybean, groundnut and cooking banana. <b>2002</b> , 82, 513-516		22
443	Lupinus angustifolius protein isolates: chemical composition, functional properties and protein characterization. <i>Food Chemistry</i> , <b>2002</b> , 76, 349-356	8.5	116
442	Chemical composition, physicochemical and functional properties of akee ( <i>Bilphia sapida</i> ) pulp and seed flours. <i>Food Chemistry</i> , <b>2002</b> , 77, 333-336	8.5	24
441	Chemical composition of common leafy vegetables and functional properties of their leaf protein concentrates. <i>Food Chemistry</i> , <b>2002</b> , 78, 63-68	8.5	127
440	A Study of how Size Distribution of Gluten Proteins, Surface Properties of Gluten and Dough Mixing Properties Relate to Baking Properties of Wheat Flours. <i>Journal of Cereal Science</i> , <b>2002</b> , 35, 201-214	3.8	49
439	Proximate composition and functional properties of <i>Pleurotus tuberregium sclerotia</i> flour and protein concentrate. <b>2003</b> , 58, 1-9		3
438	Chemical composition and functional properties of conophor nut ( <i>Tetracarpidium conophorum</i> ) flour. <b>2003</b> , 38, 729-734		12
437	Foaming, gelation and electrophoretic characteristics of mucuna bean ( <i>Mucuna pruriens</i> ) protein concentrates. <i>Food Chemistry</i> , <b>2003</b> , 83, 237-246	8.5	95

436	Nutritional evaluation and functional properties of quinoa ( <i>Chenopodium quinoa</i> ) flour. <i>International Journal of Food Sciences and Nutrition</i> , <b>2003</b> , 54, 153-8	3.7	89
435	Effect of Particle Size on Surface Properties of Apple Pomace. <b>2003</b> , 6, 1-7		21
434	Evaluation of Nutritive Value and Some Functional Properties of Kerstings Groundnut Seeds for Optimum Utilisation as a Food and Feed Resource. <b>2003</b> , 68, 173-181		3
433	Preparation of spent brewer's yeast $\beta$ glucans for potential applications in the food industry. <b>2004</b> , 39, 21-29		86
432	The functional properties of popped, flaked, extruded and roller-dried foxtail millet ( <i>Setaria italica</i> ). <b>2004</b> , 39, 907-915		30
431	Processing optimization and functional properties of gelatin from shark ( <i>Isurus oxyrinchus</i> ) cartilage. <i>Food Hydrocolloids</i> , <b>2004</b> , 18, 573-579	10.6	149
430	Functionality of African locust bean ( <i>Parkia biglobossa</i> ) protein isolate: effects of pH, ionic strength and various protein concentrations. <i>Food Chemistry</i> , <b>2004</b> , 86, 345-355	8.5	111
429	Brassica carinata protein isolates: chemical composition, protein characterization and improvement of functional properties by protein hydrolysis. <i>Food Chemistry</i> , <b>2004</b> , 88, 337-346	8.5	103
428	Study on furundu, a traditional Sudanese fermented roselle ( <i>Hibiscus sabdariffa</i> L.) seed: effect on in vitro protein digestibility, chemical composition, and functional properties of the total proteins. <b>2004</b> , 52, 6143-50		36
427	Physico-Chemical and Functional Properties of Proteins from Pelagic Fatty Fish ( <i>Sardinella longiceps</i> ) as a Function of Water Washing. <b>2004</b> , 7, 353-365		15
426	Physico-Chemical Characteristics of Rice Bran Processed by Dry Heating and Extrusion Cooking. <b>2004</b> , 7, 603-614		74
425	Comparative study of the functional properties of bambarra groundnut ( <i>Voandzeia subterranean</i> ), jack bean ( <i>Canavalia ensiformis</i> ) and mucuna bean ( <i>Mucuna pruriens</i> ) flours. <b>2004</b> , 37, 355-365		123
424	Studies on functional, thermal and pasting properties of flours from different chickpea ( <i>Cicer arietinum</i> L.) cultivars. <i>Food Chemistry</i> , <b>2005</b> , 91, 403-411	8.5	200
423	The effect of rice flour on pasting and particle size distribution of green gram ( <i>Phaseolus radiata</i> , L. Wilczek) dried batter. <b>2005</b> , 40, 935-942		10
422	Partially Purified Collagen from Refiner Discharge of Pacific Whiting Surimi Processing. <i>Journal of Food Science</i> , <b>2005</b> , 70, c511-c516	3.4	31
421	The Effects of Ripening on the Functional Properties of Plantain and Plantain Based Cake. <b>2005</b> , 8, 347-353		12
420	Controlled Low-Temperature Vacuum Dehydration and Tunnel Drying: A Comparative Study. <b>2005</b> , 8, 529-542		8
419	Physicochemical and Functional Properties of Freeze-Dried and Oven Dried Corn Gluten Meals. <b>2005</b> , 23, 975-988		39

4 <sup>18</sup>	Formation and stability of foams made with sunflower ( <i>Helianthus annuus</i> ) proteins. <b>2005</b> , 53, 6469-76		17
4 <sup>17</sup>	Properties of soy protein isolate prepared from aqueous alcohol washed soy flakes. <b>2005</b> , 38, 273-279		39
4 <sup>16</sup>	Preparation of canola protein materials using membrane technology and evaluation of meals functional properties. <b>2005</b> , 38, 223-231		89
4 <sup>15</sup>	Physicochemical, functional and cooking properties of under explored legumes, <i>Canavalia</i> of the southwest coast of India. <b>2005</b> , 38, 803-814		82
4 <sup>14</sup>	Physical and biochemical properties of maize hardness and extrudates of selected hybrids. <b>2006</b> , 54, 4260-9		25
4 <sup>13</sup>	Functionality of oilseed protein products: A review. <b>2006</b> , 39, 945-963		35 <sup>1</sup>
4 <sup>12</sup>	In vitro binding of bile acids and triglycerides by selected chitosan preparations and their physico-chemical properties. <b>2006</b> , 39, 1087-1092		77
4 <sup>11</sup>	The effect of radio frequency heat treatment on nutritional and colloid-chemical properties of different white mustard ( <i>Sinapis alba</i> L.) varieties. <b>2006</b> , 7, 74-79		34
4 <sup>10</sup>	Processing, Nutritional Evaluation, and Utilization of Whole Mesquite Flour ( <i>Prosopis laevigata</i> ). <i>Journal of Food Science</i> , <b>2006</b> , 71, S315-S320	3-4	18
4 <sup>09</sup>	Functional Characteristics of Protein Flaxseed Concentrate Obtained Applying a Response Surface Methodology. <i>Journal of Food Science</i> , <b>2006</b> , 71, C495-C498	3-4	28
4 <sup>08</sup>	Physico-Chemical Properties of the Flour, Protein Concentrate, and Protein Isolate of the Cupuassu ( <i>Theobroma grandiflorum</i> Schum) Seed. <i>Journal of Food Science</i> , <b>2006</b> , 71, S573-S578	3-4	13
4 <sup>07</sup>	TOASTING (DRY HEAT) AND NUTRIENT COMPOSITION, FUNCTIONAL PROPERTIES AND ANTINUTRITIONAL FACTORS OF PIGEON PEA ( <i>CAJANUS CAJAN</i> ) FLOUR. <b>2006</b> , 30, 742-753		14
4 <sup>06</sup>	Functional Properties of Glycated Soy 11S Glycinin. <i>Journal of Food Science</i> , <b>2006</b> , 70, C269-C274	3-4	66
4 <sup>05</sup>	Effect of water washing on the functional and rheological properties of proteins from threadfin bream ( <i>Nemipterus japonicus</i> ) meat. <b>2006</b> , 41, 1002-1010		23
4 <sup>04</sup>	Composition and Functional Properties of Soy Protein Isolates Prepared Using Alternative Defatting and Extraction Procedures. <i>Journal of Food Science</i> , <b>2006</b> , 71, C137-C145	3-4	75
4 <sup>03</sup>	Nitrogen extractability and functional properties of defatted <i>Erythrina variegata</i> flour. <i>Food Chemistry</i> , <b>2006</b> , 96, 242-247	8,5	11
4 <sup>02</sup>	Functional characterization of Tef ( <i>Eragostis tef</i> ) protein concentrate: Influence of altered chemical environment on its gelation, foaming, and water hydration properties. <i>Food Hydrocolloids</i> , <b>2006</b> , 20, 831-838	10.6	5
4 <sup>01</sup>	Effect of ionic strength and/or pH on Extractability and physico-functional characterization of broad bean ( <i>Vicia faba</i> L.) Protein concentrate. <i>Food Hydrocolloids</i> , <b>2006</b> , 20, 1124-1134	10.6	26

400	Relationships Between Selected Properties of Seeds, Flours, and Starches from Different Chickpea Cultivars. <b>2006</b> , 9, 597-608		30
399	Effect of Acid Modification and Heat Treatments on Resistant Starch Formation and Functional Properties of Corn Starch. <b>2007</b> , 10, 691-702		28
398	Use of Guar Gum and Gum Arabic as Bread Improvers for the Production of Bakery Products from Sorghum Flour. <b>2007</b> , 13, 327-331		8
397	Functional properties of native and chemically modified protein concentrates from bambarra groundnut. <b>2007</b> , 40, 1003-1011		86
396	Effect of some traditional processing operations on the functional properties of African breadfruit seed ( <i>Treculia africana</i> ) flour. <b>2007</b> , 40, 513-519		10
395	Relationships between various functional, thermal and pasting properties of flours from different Indian black gram ( <i>Phaseolus mungo</i> L.) cultivars. <b>2007</b> , 87, 974-984		22
394	A comparison between the properties of seed, starch, flour and protein separated from chemically hardened and normal kidney beans. <b>2007</b> , 87, 729-737		18
393	Sunflower proteins: overview of their physicochemical, structural and functional properties. <b>2007</b> , 87, 2173-2191		185
392	Characterization of protein isolates from different Indian chickpea ( <i>Cicer arietinum</i> L.) cultivars. <i>Food Chemistry</i> , <b>2007</b> , 102, 366-374	8.5	151
391	Comparative study of the functional, thermal and pasting properties of flours from different field pea ( <i>Pisum sativum</i> L.) and pigeon pea ( <i>Cajanus cajan</i> L.) cultivars. <i>Food Chemistry</i> , <b>2007</b> , 104, 259-267	8.5	98
390	Functional properties and amino acid content of a protein isolate from mung bean flour*. <b>2007</b> , 12, 473-484		324
389	Functional properties of acetylated and succinylated sunflower protein isolate. <b>2007</b> , 17, 235-249		56
388	PROCESSING AND FUNCTIONAL PROPERTIES OF YAM BEANS ( <i>SPHENOSTYLIS STENOCARPA</i> ). <b>2007</b> , 31, 240-249		16
387	Physical properties of extruded products from three Mexican common beans ( <i>Phaseolus vulgaris</i> L.) cultivars. <b>2008</b> , 63, 99-104		24
386	Comparison of Canola Meals Obtained with Conventional Methods and Supercritical CO <sub>2</sub> with and without Ethanol. <b>2008</b> , 85, 667-675		26
385	Nutritional implications and flour functionality of popped/expanded horse gram. <i>Food Chemistry</i> , <b>2008</b> , 108, 891-9	8.5	33
384	Chemical composition and functional properties of raw and roasted Nigerian benniseed ( <i>Sesamum indicum</i> ) and bambara groundnut ( <i>Vigna subterranean</i> ). <i>Food Chemistry</i> , <b>2008</b> , 111, 277-82	8.5	61
383	EFFECT OF DEFATTED MELON ( <i>CITRULLUS VULGARIS</i> SCHRAD.) KERNEL FLOUR SUPPLEMENTATION ON THE STORAGE STABILITY AND MICROBIOLOGICAL QUALITY OF REFRIGERATED BEEF-BASED SAUSAGES. <b>2008</b> , 32, 143-158		2

382	PARTIAL REPLACEMENT OF MEAT BY PEA FIBER AND WHEAT FIBER: EFFECT ON THE CHEMICAL COMPOSITION, COOKING CHARACTERISTICS AND SENSORY PROPERTIES OF BEEF BURGERS. <b>2008</b> , 31, 480-489		55
381	EMULSION CAPACITY AND FOAM STABILITY OF RE-EXTRACTED SUNFLOWER MEAL ( <i>Helianthus annuus</i> ). <i>Journal of Food Science</i> , <b>2008</b> , 41, 965-966	3.4	5
380	Composition and functional properties of raw and electron beam-irradiated <i>Mucuna pruriens</i> seeds. <b>2008</b> , 43, 1338-1351		42
379	Functional and Biochemical Characterization of Proteins Remaining in Solution After Isoelectric Precipitation. <b>2008</b> , 17, 60-72		2
378	Effect of Various Pre-treatments on Functional, Physicochemical, and Cooking Properties of Pigeon pea ( <i>Cajanus cajan</i> L). <b>2008</b> , 14, 487-495		22
377	Functional properties of protein concentrate from <i>Ailanthus excelsa</i> Roxb. Seed. <b>2009</b> , 38, 437-450		2
376	Effect of Modified Oat Starch and Protein on Batter Properties and Quality of Cake. <b>2009</b> , 86, 685-691		14
375	Purification and characterization of the surface active proteins of black gram ( <i>Phaseolus mungo</i> ). <b>1978</b> , 12, 93-102		16
374	Effect of partially hydrolyzed oat $\beta$ -glucan on the weight gain and lipid profile of mice. <i>Food Hydrocolloids</i> , <b>2009</b> , 23, 2016-2021	10.6	73
373	Cladodes from <i>Opuntia ficus indica</i> as a source of dietary fiber: Effect on dough characteristics and cake making. <b>2009</b> , 30, 40-47		147
372	Physicochemical and functional properties of ten cultivars of seem ( <i>Lablab purpureus</i> L.), an underexploited bean in Bangladesh. <b>2009</b> , 89, 1277-1283		5
371	Physical and functional properties of arrowroot starch extrudates. <i>Journal of Food Science</i> , <b>2009</b> , 74, E97-104	3.4	35
370	Functional properties of protein concentrates and isolates produced from cashew ( <i>Anacardium occidentale</i> L.) nut. <i>Food Chemistry</i> , <b>2009</b> , 115, 852-858	8.5	167
369	Bayberry ( <i>Myrica rubra</i> Sieb. et Zucc.) kernel: A new protein source. <i>Food Chemistry</i> , <b>2009</b> , 112, 469-473	8.5	21
368	Effects of succinylation and deamidation on functional properties of oat protein isolate. <i>Food Chemistry</i> , <b>2009</b> , 114, 127-131	8.5	118
367	Effect of enrichment with hemicellulose from rice bran on chemical and functional properties of bread. <i>Food Chemistry</i> , <b>2009</b> , 115, 839-842	8.5	66
366	Functional properties of raw and processed canola meal. <b>2009</b> , 42, 1119-1124		77
365	Evaluation of some chemical and physicochemical properties of meals from pretreated tigernut seeds ( <i>Cyperus esculentus</i> ). <b>2009</b> , 39, 142-150		3



364	Effects of resistant starch, apricot kernel flour, and fiber-rich fruit powders on low-fat cookie quality. <b>2010</b> , 19, 979-986		23
363	Functional, thermal and pasting characteristics of flours from different lentil ( <i>Lens culinaris</i> ) cultivars. <b>2010</b> , 47, 273-8		23
362	Nonmeat Protein Alternatives as Meat Extenders and Meat Analogs. <b>2010</b> , 9, 513-529		193
361	Milling behavior of hulled barley and its thermal and pasting properties. <b>2010</b> , 97, 329-334		31
360	Influence of grain germination on functional properties of sorghum flour. <i>Food Chemistry</i> , <b>2010</b> , 121, 387-392	8.5	116
359	Protein isolates from two Mediterranean legumes: <i>Lathyrus clymenum</i> and <i>Lathyrus annuus</i> . Chemical composition, functional properties and protein characterisation. <i>Food Chemistry</i> , <b>2010</b> , 122, 533-538	8.5	24
358	Improvement of functional properties of chickpea proteins by hydrolysis with immobilised Alcalase. <i>Food Chemistry</i> , <b>2010</b> , 122, 1212-1217	8.5	89
357	PHYSICO-FUNCTIONAL PROPERTIES OF PEANUT MEAL FLOUR AS AFFECTED BY PROCESSING METHODS. <i>Journal of Food Biochemistry</i> , <b>2010</b> , 34, 229-243	3.3	4
356	DEVELOPMENT OF FIBER-ENRICHED BISCUITS FORMULA BY A MIXTURE DESIGN. <b>2010</b> , 41, 472-491		15
355	Characteristics of sixteen mung bean cultivars and their protein isolates. <b>2010</b> , 45, 1205-1211		33
354	Chemical composition, physicochemical and functional properties of lupin ( <i>Lupinus albus</i> ) seeds grown in Ethiopia. <b>2010</b> , 10,		11
353	Chemical composition and functional properties of <i>Vicia faba</i> L. from Bangladesh. <b>2010</b> , 38, 93-97		6
352	Physical and functional characteristics of selected dry bean ( <i>Phaseolus vulgaris</i> L.) flours. <b>2010</b> , 43, 232-237		84
351	Improvement of functional properties of whey soy protein phosphorylated by dry-heating in the presence of pyrophosphate. <b>2010</b> , 43, 919-925		26
350	Quality evaluation of beef patties formulated with bambara groundnut ( <i>Vigna subterranean</i> L.) seed flour. <b>2010</b> , 85, 215-23		45
349	Comparison of the functional properties of pea, chickpea and lentil protein concentrates processed using ultrafiltration and isoelectric precipitation techniques. <b>2010</b> , 43, 537-546		370
348	Characterization of chickpea ( <i>Cicer arietinum</i> L.) flours and application in low-fat pork bologna as a model system. <b>2010</b> , 43, 617-626		62
347	Foaming and emulsifying properties of porcine red cell protein concentrate. <b>2010</b> , 16, 289-96		5

346	Thermal processing effects on the functional properties and microstructure of lentil, chickpea, and pea flours. <b>2011</b> , 44, 2534-2544		177
345	Certain physicochemical and functional properties of fibre fractions from pulses. <b>2011</b> , 44, 2515-2523		27
344	Chemical composition and characteristics of skin gelatin from grey triggerfish ( <i>Balistes capriscus</i> ). <b>2011</b> , 44, 1965-1970		63
343	Canola proteins: composition, extraction, functional properties, bioactivity, applications as a food ingredient and allergenicity A practical and critical review. <b>2011</b> , 22, 21-39		151
342	Influence of Water Activity on Physico-Chemical Properties of Proteins from Selected Oilseed Flours. <b>2011</b> , 17, 257-266		
341	EFFECT OF DATE FLESH FIBER CONCENTRATE ADDITION ON DOUGH PERFORMANCE AND BREAD QUALITY. <b>2011</b> , 42, 300-308		24
340	Canola proteins for human consumption: extraction, profile, and functional properties. <i>Journal of Food Science</i> , <b>2011</b> , 76, R16-28	3.4	150
339	Extraction and functional properties of gelatin from the skin of cuttlefish ( <i>Sepia officinalis</i> ) using smooth hound crude acid protease-aided process. <i>Food Hydrocolloids</i> , <b>2011</b> , 25, 943-950	10.6	80
338	Chemical composition and functional properties of <i>Ulva lactuca</i> seaweed collected in Tunisia. <i>Food Chemistry</i> , <b>2011</b> , 128, 895-901	8.5	187
337	Effects of oxidative treatment on the physicochemical, rheological and functional properties of oat $\beta$ -glucan. <i>Food Chemistry</i> , <b>2011</b> , 128, 982-987	8.5	36
336	Effect of drying methods on physico-chemical and antioxidant properties of date fibre concentrates. <i>Food Chemistry</i> , <b>2011</b> , 125, 1194-1201	8.5	50
335	Effect of Ultrafine Pulverization on Properties of Apple Pomace Powder. <b>2011</b> , 236-238, 2560-2563		8
334	Chemical composition and functional properties of leaf protein concentrates of <i>Amaranthus hybridus</i> and <i>Telfairia occidentalis</i> . <b>2011</b> , 2, 499-511		3
333	Pasting, Thermal, Hydration, and Functional Properties of Annealed and Heat-Moisture Treated Starch of Sword Bean ( <i>Canavalia gladiata</i> ). <b>2011</b> , 14, 157-174		20
332	Composition, structure and functional properties of protein concentrates and isolates produced from walnut ( <i>Juglans regia</i> L.). <b>2012</b> , 13, 1561-81		104
331	Physicochemical and Textural Characteristics of Expanded Finger Millet. <b>2012</b> , 15, 336-349		15
330	Comparative study of physicochemical, functional, antinutritional and pasting properties of taro ( <i>Colocasia esculenta</i> ), rice ( <i>Oryza sativa</i> ) flour, pigeonpea ( <i>Cajanus cajan</i> ) flour and their blends. <b>2012</b> , 48, 59-68		144
329	Recovery and physicochemical properties of smooth hound ( <i>mustelus mustelus</i> ) skin gelatin. <b>2012</b> , 48, 248-254		25

328	Use of endoxylanase treated cereal brans for development of dietary fiber enriched cakes. <b>2012</b> , 13, 207-214		48
327	Mineral composition and the functional attributes of Nigerian okra seed ( <i>Abelmoschus esculentus</i> Moench) flour. <b>2012</b> , 47, 348-352		16
326	Sesame protein isolate: Fractionation, secondary structure and functional properties. <b>2012</b> , 46, 360-369		89
325	Functional properties of protein isolates from <i>Caragana korshinskii</i> Kom. extracted by three different methods. <b>2012</b> , 60, 10337-42		15
324	Process for extracting gelatin from marine snail ( <i>Hexaplex trunculus</i> ): Chemical composition and functional properties. <b>2012</b> , 47, 1779-1784		23
323	Composition of by-products from cooked fruit processing and potential use in food products. <b>2012</b> , 27, 61-69		42
322	Effect of Different Supplementation Levels of Soybean Flour on Pearl Millet Functional Properties. <b>2012</b> , 03, 1-6		4
321	Functional Food Ingredients Based on Sunflower Protein Concentrates Naturally Enriched with Antioxidant Phenolic Compounds. <b>2012</b> , 89, 825-836		24
320	Influence of Oven-Drying Temperature on Physicochemical and Functional Properties of Date Fibre Concentrates. <b>2012</b> , 5, 1541-1551		23
319	Properties of acetylated potato protein preparations. <i>Food Chemistry</i> , <b>2012</b> , 133, 1283-1291	8.5	22
318	Nutritional and functional properties of <i>Vicia faba</i> protein isolates and related fractions. <i>Food Chemistry</i> , <b>2012</b> , 132, 67-72	8.5	87
317	EXTRUDABILITY OF FOUR COMMON BEANS ( <i>PHASEOLUS VULGARIS</i> L.). <b>2013</b> , 37, 676-683		3
316	Physicochemical and antioxidative properties of Korean nanopowdered white ginseng. <b>2013</b> , 48, n/a-n/a		1
315	Extrusion of Hulled Barley Affecting $\beta$ Glucan and Properties of Extrudates. <b>2013</b> , 6, 1374-1389		49
314	Extraction Technology and Physicochemical Properties of Broccoli Protein. <b>2013</b> , 319, 174-177		
313	Hydrolysis of chickpea proteins with Flavourzyme immobilized on glyoxyl-agarose gels improves functional properties. <b>2013</b> , 19, 217-23		17
312	Application of high density steam flash-explosion in protein extraction of soybean meal. <b>2013</b> , 116, 430-435		22
311	Particle size distribution of rice flour affecting the starch enzymatic hydrolysis and hydration properties. <b>2013</b> , 98, 421-7		121

310	Binding of cholesterol and bile acid to hemicelluloses from rice bran. <i>International Journal of Food Sciences and Nutrition</i> , <b>2013</b> , 64, 461-6	3.7	20
309	Studies on physicochemical and pasting properties of Taro ( <i>Colocasia esculenta</i> L.) flour in comparison with a cereal, tuber and legume flour. <b>2013</b> , 50, 94-100		67
308	Functional properties of limited hydrolysed cross-linked casein-gelatin composites. <b>2013</b> , 48, 260-266		7
307	Preparation and functional properties of protein from heat-denatured soybean meal assisted by steam flash-explosion with dilute acid soaking. <b>2013</b> , 119, 56-64		34
306	Effect of pH on phosphorylation of potato protein isolate. <i>Food Chemistry</i> , <b>2013</b> , 138, 2321-6	8.5	21
305	Wheat gluten in extruded fish feed: effects on morphology and on physical and functional properties. <b>2013</b> , 19, 845-859		16
304	EFFECTS OF ISOLATION CONDITIONS ON THE FUNCTIONAL PROPERTIES OF AFRICAN YAM BEAN ( <i>SPHENOSTYLIS STENOCARPA</i> HOCHST. EX A. RICH.) PROTEINS. <b>2013</b> , 37, 555-567		11
303	Physicochemical and functional properties of protein concentrates from pulses. <b>2013</b> , 52, 445-451		88
302	Functional Characters of Corn Steeping Water Protein Concentrate. <b>2013</b> , 647, 607-611		
301	Study on the Emulsifying Properties of Tilapia Skin Gelatin. <b>2013</b> , 690-693, 1390-1394		1
300	Functional properties of a cross-linked soy protein-gelatin composite towards limited tryptic digestion of two extents. <b>2013</b> , 93, 3785-91		4
299	Functional Properties of Cowpea ( <i>Vigna Ungiculata</i> L.Walp), and Lupin ( <i>Lupinus Termis</i> ) Flour and Protein Isolates. <b>2013</b> , 03,		3
298	Application of dairy proteins as technological and nutritional improvers of calcium-supplemented gluten-free bread. <b>2013</b> , 5, 4503-20		38
297	Effects of Synthetic and Natural Extraction Chemicals on Functional Properties, Polyphenol Content and Antioxidant Activity of Soy Protein Isolates Extracted from Full-Fat and Defatted Flours. <b>2013</b> , 5, 1443-1449		2
296	Extrapolating nutritional potentials of ensiled wild sunflower ( <i>Tithonia diversifolia</i> ) leaf meal: proximate composition and functional properties. <b>2014</b> , 8, 8		
295	Texturization of deoiled cake of sunflower, soybean and flaxseed into food grade meal and its utilization in preparation of cookies. <b>2014</b> , 44, 576-585		3
294	Chemical composition, techno-functional and sensory properties and effects of three dietary fibers on the quality characteristics of Tunisian beef sausage. <b>2014</b> , 96, 521-5		38
293	Relationship between physicochemical and functional properties of amaranth ( <i>Amaranthus hypochondriacus</i> ) protein isolates. <b>2014</b> , 49, 541-550		69

292	High moisture extrusion cooking of pea protein isolates: Raw material characteristics, extruder responses, and texture properties. <b>2014</b> , 127, 67-74		162
291	Improving the properties of fodder potato protein concentrate by enzymatic hydrolysis. <i>Food Chemistry</i> , <b>2014</b> , 159, 512-8	8.5	19
290	Storage influence on the functional, sensory and keeping quality of quality protein maize flour. <b>2014</b> , 51, 3154-62		13
289	Chemical composition, molecular weight distribution, secondary structure and effect of NaCl on functional properties of walnut ( <i>Juglans regia</i> L) protein isolates and concentrates. <b>2014</b> , 51, 1473-82		21
288	Effect of boiling time on chemical composition and physico-functional properties of flours from taro ( <i>Colocasia esculenta</i> cv fou) corm grown in Cte d'Ivoire. <b>2014</b> , 51, 855-64		14
287	Storage stability and quality assessment of processed cereal brans. <b>2014</b> , 51, 583-8		17
286	Preparation, composition, and functional properties of a protein isolate from a defatted mamey sapote ( <i>Pouteria sapota</i> ) seed meal. <b>2014</b> , 12, 176-182		4
285	Effect of the defatting process, acid and alkali extraction on the physicochemical and functional properties of hemp, flax and canola seed cake protein isolates. <i>Journal of Food Measurement and Characterization</i> , <b>2014</b> , 8, 92-104	2.8	52
284	Biochemical and antioxidant properties of peptidic fraction of carotenoproteins generated from shrimp by-products by enzymatic hydrolysis. <i>Food Chemistry</i> , <b>2014</b> , 148, 445-52	8.5	80
283	Physicochemical and structural characterisation of marine algae <i>Kappaphycus alvarezii</i> and the ability of its dietary fibres to bind mutagenic amines. <b>2014</b> , 26, 2183-2191		11
282	Functional, antioxidant and antibacterial properties of protein hydrolysates prepared from fish meat fermented by <i>Bacillus subtilis</i> A26. <b>2014</b> , 49, 963-972		101
281	Cookie making behavior of wheatBarley flour blends and effects on antioxidant properties. <b>2014</b> , 55, 301-307		67
280	Optimising functional properties during preparation of cowpea protein concentrate. <i>Food Chemistry</i> , <b>2014</b> , 154, 32-7	8.5	14
279	Characteristics and functional properties of gelatin from thornback ray skin obtained by pepsin-aided process in comparison with commercial halal bovine gelatin. <i>Food Hydrocolloids</i> , <b>2014</b> , 41, 309-318	10.6	64
278	Isolation and characterization of protein isolated from defatted cashew nut shell: Influence of pH and NaCl on solubility and functional properties. <b>2014</b> , 55, 621-626		47
277	Water-soluble polysaccharides from agro-industrial by-products: functional and biological properties. <b>2014</b> , 69, 236-43		75
276	Characterization of two prickly pear species flowers growing in Tunisia at four flowering stages. <b>2014</b> , 59, 448-454		13
275	Comparative study of the functional properties of lupin, green pea, fava bean, hemp, and buckwheat flours as affected by pH. <b>2014</b> , 2, 802-10		45

274	Processing and Utilization of Oilseed Sunflower. <b>2015</b> , 407-440		1
273	Functional, Physical and Sensory Properties of Pulse Ingredients Incorporated into Orange and Apple Juice Beverages. <b>2015</b> , 4, 143		6
272	Physical and functional properties of breakfast cereals from maize, African yam bean and coconut cake. <b>2015</b> , 13, 7		4
271	Development of Value Added Products from Byproducts of Ethiopian Wheat Milling Industries. <b>2015</b> , 06,		2
270	Utilization of Sunflower Proteins. <b>2015</b> , 395-439		5
269	Properties and Processing of Oilseed Sunflower. <b>2015</b> , 709-745		9
268	Improving the nutritional value of canola seed by gamma irradiationPeer review under responsibility of The Egyptian Society of Radiation Sciences and Applications.View all notes. <b>2015</b> , 8, 328-333		12
267	Study of the functional properties of canola protein concentrates and isolates extracted by electro-activated solutions as non-invasive extraction method. <b>2015</b> , 12, 128-138		19
266	Development of protein enriched noodles using texturized defatted meal from sunflower, flaxseed and soybean. <b>2015</b> , 52, 5882-9		22
265	Structural, functional, and ACE inhibitory properties of water-soluble polysaccharides from chickpea flours. <b>2015</b> , 75, 276-82		109
264	Influence of germination time of brown rice in relation to flour and gluten free bread quality. <b>2015</b> , 52, 6591-8		51
263	Physicochemical properties of long rice grain varieties in relation to gluten free bread quality. <b>2015</b> , 62, 1203-1210		53
262	Green mussel ( <i>Perna canaliculus</i> ) as a marine ingredient to enrich gluten free pasta: product quality, microstructure and biofunctional evaluation. <i>Journal of Food Measurement and Characterization</i> , <b>2015</b> , 9, 76-85	2.8	27
261	Effect of Irradiation on structural, functional and antioxidant properties of βglucan extracted from button mushroom ( <i>Agaricus bisporus</i> ). <b>2015</b> , 31, 123-130		39
260	Effect of drying methods on physico-chemical and functional properties of chickpea protein concentrates. <b>2015</b> , 165, 179-188		83
259	Tailoring physicochemical and sensorial properties of defatted soybean flour using jet-milling technology. <i>Food Chemistry</i> , <b>2015</b> , 187, 106-11	8.5	29
258	Isolation, characterization of wheat gluten and its regeneration properties. <b>2015</b> , 52, 5930-7		31
257	Investigating the effect of roasting on functional properties of defatted hazelnut flour by response surface methodology (RSM). <b>2015</b> , 63, 758-765		21

256	Functional Properties of Protein Concentrates of Cowpea and Bambara Bean Involving Different Drying Techniques. <b>2015</b> , 39, 2304-2313		16
255	Total dietary fibre and antioxidant activity of gluten free cookies made from raw and germinated amaranth ( <i>Amaranthus</i> spp.) flour. <b>2015</b> , 63, 939-945		84
254	Development of an Improved Electrical Resistance Method for Determining Emulsifying Capacity of Pulse and Soy Materials <sup>1</sup> . <b>2015</b> , 92, 253-257		4
253	Effect of hemicellulose from rice bran on low fat meatballs chemical and functional properties. <i>Food Chemistry</i> , <b>2015</b> , 186, 239-43	8.5	27
252	Some properties of rice grains, flour and starches: A comparison of organic and conventional modes of farming. <b>2015</b> , 61, 152-157		12
251	Molecular structure and granule morphology of native and heat-moisture-treated pinhão starch. <b>2015</b> , 50, 282-289		21
250	Optimization of taro-wheat composite flour cake using Taguchi technique. <i>Journal of Food Measurement and Characterization</i> , <b>2015</b> , 9, 35-51	2.8	15
249	Development and analysis of composite flour bread. <b>2015</b> , 52, 4156-65		30
248	Physico-chemical and functional properties of native and hydrolyzed kidney bean ( <i>Phaseolus vulgaris</i> L.) protein isolates. <b>2015</b> , 76, 11-18		87
247	Effects of annealing, acid hydrolysis and citric acid modifications on physical and functional properties of starches from four yam ( <i>Dioscorea</i> spp.) cultivars. <i>Food Hydrocolloids</i> , <b>2015</b> , 43, 529-539	10.6	56
246	Recovery, viscoelastic and functional properties of Barbel skin gelatine: investigation of anti-DPP-IV and anti-prolyl endopeptidase activities of generated gelatine polypeptides. <i>Food Chemistry</i> , <b>2015</b> , 168, 478-86	8.5	51
245	Enhancement of attributes of cereals by germination and fermentation: a review. <b>2015</b> , 55, 1575-89		105
244	Functional properties of select seed flours. <b>2015</b> , 60, 325-331		57
243	Functional Properties of <i>Leucaena Leucocephala</i> Protein Concentrates Resulted Separation of Ultrafiltration Membrane. <b>2016</b> , 58, 01012		0
242	Effects of hydrocolloids on acorn starch physical properties. <b>2016</b> , 68, 1169-1179		9
241	Physicochemical and functional properties of <i>Moringa oleifera</i> seed and leaf flour. <b>2016</b> , 2,		11
240	Genetic diversity of physical, nutritional and functional properties of cowpea grain and relationships among the traits. <b>2016</b> , 14, 67-76		13
239	Valorisation of tuna processing waste biomass for recovery of functional and antioxidant peptides using enzymatic hydrolysis and membrane fractionation process. <b>2016</b> , 23, 21070-21085		6

238	Extraction and characterization of three polysaccharides extracted from <i>Opuntia ficus indica</i> cladodes. <b>2016</b> , 92, 441-450		79
237	New acidic proteases from <i>Liza aurata</i> viscera: Characterization and application in gelatin production. <b>2016</b> , 92, 533-542		14
236	Changes in Phytochemical and Antioxidant Potential of Tempeh Common Bean Flour from Two Selected Cultivars Influenced by Temperature and Fermentation Time. <b>2016</b> , 40, 270-278		9
235	Assessment of functionality of sesame meal and sesame protein isolate from Indian cultivar. <i>Journal of Food Measurement and Characterization</i> , <b>2016</b> , 10, 520-526	2.8	15
234	Development of low fat beef patty using <i>Cucurbita maxima</i> Duchesne defatted seeds flour paste. <i>Journal of Food Measurement and Characterization</i> , <b>2016</b> , 10, 480-492	2.8	3
233	Structural characterization and functional properties of antihypertensive <i>Cymodocea nodosa</i> sulfated polysaccharide. <b>2016</b> , 151, 511-522		52
232	Assessing rice flour-starch-protein mixtures to produce gluten free sugar-snap cookies. <b>2016</b> , 67, 127-132		55
231	In vitro physicochemical, phytochemical and functional properties of fiber rich fractions derived from by-products of six fruits. <b>2016</b> , 53, 1496-504		20
230	Effect of roasting on physicochemical and functional properties of flaxseed flour. <b>2016</b> , 3, 1145-566		11
229	Influence of blanching and drying methods on molecular structure and functional properties of elephant foot yam ( <i>Amorphophallus paeoniifolius</i> ) flour. <b>2016</b> , 68, 235-243		25
228	Structural, thermal, functional, antioxidant & antimicrobial properties of $\beta$ -glucan extracted from baker's yeast ( <i>Saccharomyces cerevisiae</i> )-Effect of $\gamma$ irradiation. <b>2016</b> , 140, 442-50		40
227	Influence of milling methods and particle size on hydration properties of sorghum flour and quality of sorghum biscuits. <b>2016</b> , 67, 8-13		42
226	Effects of Extraction Conditions on the Functional Properties of Bambara Bean Protein Concentrates. <b>2016</b> , 12, 195-201		5
225	Characteristics and functional properties of gelatin extracted from squid ( <i>Loligo vulgaris</i> ) skin. <b>2016</b> , 65, 924-931		42
224	Functional Properties of Rice Bran Protein Isolate at Different pH Levels. <b>2016</b> , 93, 58-63		23
223	Effect of pH on the functional properties of <i>Arthrospira (Spirulina) platensis</i> protein isolate. <i>Food Chemistry</i> , <b>2016</b> , 194, 1056-63	8.5	118
222	Physical, functional and structural characterization of the cell wall fractions from baker's yeast <i>Saccharomyces cerevisiae</i> . <i>Food Chemistry</i> , <b>2016</b> , 194, 1149-55	8.5	18
221	Physicochemical and in vitro binding properties of barley $\beta$ -glucan treated with hydrogen peroxide. <i>Food Chemistry</i> , <b>2016</b> , 192, 729-35	8.5	24



220	Effect of toasting on physical, functional and antioxidant properties of flour from oat ( <i>Avena sativa</i> L.) cultivars. <b>2017</b> , 16, 197-203		18
219	Bioactive components and functional properties of biologically activated cereal grains: A bibliographic review. <b>2017</b> , 57, 3051-3071		54
218	Preparation and characterization of baru ( <i>Dipteryx alata</i> Vog) nut protein isolate and comparison of its physico-chemical properties with commercial animal and plant protein isolates. <b>2017</b> , 97, 151-157		11
217	Barley: Impact of processing on physicochemical and thermal properties—A review. <b>2017</b> , 33, 359-381		20
216	Functional properties of sonicated and non-sonicated extracted leaf protein concentrate from <i>Diplazium esculentum</i> . <b>2017</b> , 20, 1051-1061		5
215	Comparative Study of the Effects of Processing on the Nutritional, Physicochemical and Functional Properties of Lentil. <b>2017</b> , 41, e12824		25
214	Structure, functional and antioxidant properties in Tunisian beef sausage of a novel polysaccharide from <i>Trigonella foenum-graecum</i> seeds. <b>2017</b> , 98, 169-181		41
213	Application of genetic algorithm to optimize extrusion condition for soy-based meat analogue texturization. <b>2017</b> , 54, 1119-1125		11
212	Ultrasonic extraction of pectin from <i>Opuntia ficus indica</i> cladodes after mucilage removal: Optimization of experimental conditions and evaluation of chemical and functional properties. <i>Food Chemistry</i> , <b>2017</b> , 235, 275-282	8.5	66
211	Bio-functional properties of sardine protein hydrolysates obtained by brewer's spent yeast and commercial proteases. <b>2017</b> , 97, 5414-5422		13
210	Influence of pH and salt concentration on functional properties of walnut protein from different extraction methods. <b>2017</b> , 54, 2833-2841		17
209	Effect of partial replacement of wheat flour with varying levels of flaxseed flour on physicochemical, antioxidant and sensory characteristics of cookies. <b>2017</b> , 9, 14-20		44
208	Effect of precooking on drying kinetics of taro ( <i>Colocasia esculenta</i> ) slices and quality of its flours. <b>2017</b> , 20, 178-186		11
207	Biochemical and antioxidant properties of peptidic fraction generated from crab ( <i>Portunus trituberculatus</i> ) shells by enzymatic hydrolysis. <b>2017</b> , 52, 2479-2488		12
206	Physicochemical and functional characterization of wheat milling co-products: Fine grinding to achieve high fiber antioxidant-rich fractions. <i>Journal of Cereal Science</i> , <b>2017</b> , 77, 228-234	3.8	6
205	Structural, rheological, antioxidant, and functional properties of $\beta$ -glucan extracted from edible mushrooms <i>Agaricus bisporus</i> , <i>Pleurotus ostreatus</i> and <i>Coprinus atramentarius</i> . <b>2017</b> , 11, 67-74		35
204	Characterization and physicochemical properties of pectins extracted from agroindustrial by-products. <b>2017</b> , 54, 3111-3117		27
203	Effect of germination on enzymatic, functional and bioactive attributes of different Pakistani legume cultivars. <i>Journal of Food Measurement and Characterization</i> , <b>2017</b> , 11, 2076-2086	2.8	4

202	Physicochemical properties of soybean protein isolate affected by the cross-linking with horseradish peroxidase, glucose oxidase and glucose. <i>Journal of Food Measurement and Characterization</i> , <b>2017</b> , 11, 1196-1202	2.8	3
201	Mineral and amino acid contents of different flaxseed cultivars in relation to its selected functional properties. <i>Journal of Food Measurement and Characterization</i> , <b>2017</b> , 11, 500-511	2.8	10
200	Comparative study on proximate, functional, mineral, and antinutrient composition of fermented, defatted, and protein isolate of seed. <b>2017</b> , 5, 139-147		10
199	Physicochemical, functional, and nutritional characteristics of stabilized rice bran form tarom cultivar. <b>2017</b> , 5, 407-414		22
198	Optimization of polysaccharides extraction from watermelon rinds: Structure, functional and biological activities. <i>Food Chemistry</i> , <b>2017</b> , 216, 355-64	8.5	133
197	Effects of almond gum as texture and sensory quality improver in wheat bread. <b>2017</b> , 52, 205-213		2
196	Chemical and functional properties of different common Brazilian bean ( <i>Phaseolus vulgaris</i> L.) cultivars. <b>2017</b> , 20,		2
195	Utilization of the Fine Particles Obtained from Cold Pressed Vegetable Oils: A Case Study in Organic Rice Bran, Sunflower and Sesame Oils. <b>2017</b> , 66, 21-29		8
194	Influence of Fluidized Bed Jet Milling on Structural and Functional Properties of Normal Maize Starch. <b>2018</b> , 70, 1700290		11
193	Innovative Nanofibrillated Cellulose from Rice Straw as Dietary Fiber for Enhanced Health Benefits Prepared by a Green and Scale Production Method. <b>2018</b> , 6, 3481-3492		24
192	Effect of incorporation of flaxseed to wheat rusks: Antioxidant, nutritional, sensory characteristics, and in vitro DNA damage protection activity. <b>2018</b> , 42, e13585		8
191	Impact of processing on the chemistry and functionality of food proteins. <b>2018</b> , 27-45		30
190	Physicochemical, techno-functional, and antioxidant properties of a novel bacterial exopolysaccharide in cooked beef sausage. <b>2018</b> , 111, 11-18		21
189	Toward the enhancement of sensory profile of sausage "Merguez" with chickpea protein concentrate. <b>2018</b> , 143, 74-80		17
188	Composition and Physicochemical Characterization of Fiber-Rich Food Processing Byproducts. <i>Journal of Food Science</i> , <b>2018</b> , 83, 956-965	3.4	10
187	Composition, digestibility, and functional properties of yellow pea as affected by processing. <b>2018</b> , 42, e13375		12
186	Optimization of enzymatic extraction of pectin from <i>Opuntia ficus indica</i> cladodes after mucilage removal. <i>Food Chemistry</i> , <b>2018</b> , 241, 127-134	8.5	54
185	Effect of the addition of soluble (nutriose, inulin and polydextrose) and insoluble (bamboo, potato and pea) fibres on the quality of sugar-snap cookies. <b>2018</b> , 53, 129-136		23

184	Influence of germination period on physicochemical, pasting and antioxidant properties of Indian wheat cultivars. <i>Journal of Food Measurement and Characterization</i> , <b>2018</b> , 12, 68-77	2.8	3
183	Textural, in vitro antioxidant activity and sensory characteristics of cookies made from blends of wheat-quinoa grown in India. <b>2018</b> , 42, e13542		4
182	Use of air classification technology to produce protein-enriched barley ingredients. <b>2018</b> , 222, 169-177		16
181	Effect of isolation techniques on the characteristics of pigeon pea () protein isolates. <b>2018</b> , 6, 146-152		15
180	Extraction of unsaturated fatty acid-rich oil from common carp ( <i>Cyprinus carpio</i> ) roe and production of defatted roe hydrolysates with functional, antioxidant, and antibacterial properties. <b>2018</b> , 98, 1407-1415		7
179	Purification, characterization and antioxidant properties of a novel polysaccharide extracted from <i>Sorghum bicolor</i> (L.) seeds in sausage. <b>2018</b> , 106, 168-178		41
178	β-glucan from different Indian oat ( <i>Avena sativa</i> ) cultivars: Chemical, functional, structural, and rheological properties. <b>2018</b> , 42, e13788		3
177	Bambara groundnut ( <i>Vigna subterranea</i> (L.) Verdc.) flour: A functional ingredient to favour the use of an unexploited sustainable protein source. <b>2018</b> , 13, e0205776		18
176	Production of Bambara Groundnut Substituted Whole Wheat Bread: Functional Properties and Quality Characteristics. <b>2018</b> , 08,		1
175	PENGARUH pH EKSTRAKSI TERHADAP RENDEMEN, SIFAT FISIKO-KIMIA DAN FUNGSIONAL KONSENTRAT PROTEIN KACANG GUDE ( <i>Cajanus cajan</i> (L.) Millsp.). <b>2018</b> , 7, 1		1
174	Physicochemical properties of water-soluble polysaccharides from black cumin seeds. <b>2018</b> , 117, 937-946		28
173	A new nanofibrillated and hydrophobic grafted dietary fibre derived from bamboo leaves: enhanced physicochemical properties and real adsorption capacity of oil. <b>2018</b> , 53, 2394-2404		3
172	Characterization of mucilages extracted from different flaxseed ( <i>Linum usitatissimum</i> L.) cultivars: A heteropolysaccharide with desirable functional and rheological properties. <b>2018</b> , 117, 919-927		27
171	Novel gel demineralizing method for protein recovery from fat rendering waste stream based on its gelling properties. <i>Food Hydrocolloids</i> , <b>2018</b> , 84, 529-536	10.6	1
170	Functional Properties of Select Dry Bean Seeds and Flours. <i>Journal of Food Science</i> , <b>2018</b> , 83, 2052-2061	3.4	18
169	Molecular and Functional Properties of Protein Fractions and Isolate from Cashew Nut ( <i>Anacardium occidentale</i> L.). <b>2018</b> , 23,		29
168	Functional properties of flours and protein concentrates of 3 strains of the edible mushroom. <b>2018</b> , 55, 3892-3901		7
167	Incorporation of <i>Opuntia macrorhiza</i> Engelm. in cake-making: Physical and sensory characteristics. <b>2018</b> , 90, 15-21		8

166	Solubility and Functional Properties of <i>Kleinhovia hospita</i> Linn. Seed Protein Isolate. <b>2018</b> , 8, 519-527		1
165	Effect of protein incorporation on functional, thermal, textural and overall quality characteristics of instant noodles. <i>Journal of Food Measurement and Characterization</i> , <b>2018</b> , 12, 2218-2229	2.8	10
164	Effect of brewing waste (malt bagasse) addition on the physicochemical properties of hamburgers. <b>2019</b> , 43, e14135		11
163	Wet-milled chickpea coproduct as an alternative to obtain protein isolates. <b>2019</b> , 115, 108468		14
162	Effect of rapeseed press cake and peel on the extruder response and physical pellet quality in extruded fish feed. <b>2019</b> , 512, 734316		8
161	Investigation of techno-functional and physicochemical properties of <i>Spirulina platensis</i> protein concentrate for food enrichment. <b>2019</b> , 114, 108267		16
160	Potential benefits of polysaccharides derived from marine alga <i>Ulva lactuca</i> against hepatotoxicity and nephrotoxicity induced by thiacloprid, an insecticide pollutant. <b>2019</b> , 34, 1165-1176		9
159	Physico-chemical and functional properties of dried male date palm flowers. <b>2019</b> , 31, 100441		5
158	Comparison of the physico-chemical and functional properties of mango kernel flour with wheat flour and development of mango kernel flour based composite cakes. <b>2019</b> , 17, 1-7		12
157	Effect of pH and defatting on the functional attributes of safflower, sunflower, canola, and hemp protein concentrates. <b>2019</b> , 96, 1036-1047		8
156	Production of edible mycoprotein using agroindustrial wastes: Influence on nutritional, chemical and biological properties. <b>2019</b> , 58, 102227		10
155	Characterization of gelatin obtained from unicorn leatherjacket ( <i>Aluterus monoceros</i> ) and reef cod ( <i>Epinephelus diacanthus</i> ) skins. <b>2019</b> , 116, 108586		12
154	Production of nutrient-enhanced millet-based composite flour using skimmed milk powder and vegetables. <b>2019</b> , 7, 22-34		15
153	Effect of roasting on physicochemical and antioxidant properties of kalonji ( <i>Nigella sativa</i> ) seed flour. <i>Journal of Food Measurement and Characterization</i> , <b>2019</b> , 13, 1364-1372	2.8	8
152	Waste from brewing (trub) as a source of protein for the food industry. <b>2019</b> , 54, 1247-1255		7
151	Effect of ultrasound-assisted extraction on physicochemical properties and TLR2-affinity binding of the polysaccharides from <i>Pholiota nameko</i> . <b>2019</b> , 135, 1020-1027		5
150	Phenolic compounds and the physicochemical, nutritional, antioxidant, and functional characteristics of peel, flesh, and kernel of <i>Medemia argun</i> (argun palm) fruit. <i>Journal of Food Measurement and Characterization</i> , <b>2019</b> , 13, 2275-2287	2.8	1
149	Particle Size and Hydration Properties of Dried Apple Pomace: Effect on Dough Viscoelasticity and Quality of Sugar-Snap Cookies. <b>2019</b> , 12, 1083-1092		16

148	Effect of hot melt extrusion on physical and functional properties of insect based extruded products. <b>2019</b> , 259, 44-51		25
147	Evolution of functional, thermal and pasting properties of sprouted whole durum wheat flour with sprouting time. <b>2019</b> , 54, 2718-2724		7
146	Broken rice grains pregelatinized flours incorporated with lyophilized apple pulp and the effect of extrusion on their physicochemical properties. <b>2019</b> , 56, 1337-1348		5
145	Physicochemical, nutritional, functional, rheological, and microbiological properties of sorghum flour fermented with baobab fruit pulp flour as starter. <b>2019</b> , 7, 689-699		1
144	Functional Attributes of Seeds of Two Coastal Germplasms of Sesbania. <b>2019</b> , 517-540		2
143	Utilization of Jamun seed powder in composite cake formulation. <b>2019</b> , 17, 599-605		4
142	Effect of bleaching and variety on the physico-chemical, functional and rheological properties of three new Irish potatoes (, and ) flours grown in the locality of Dschang (West region of Cameroon). <b>2019</b> , 5, e02982		7
141	Physicochemical properties, antioxidant activity and in vitro gastrointestinal digestion of purified proteins from black cumin seeds. <b>2019</b> , 126, 454-465		14
140	Prickly pear peels as a valuable resource of added-value polysaccharide: Study of structural, functional and film forming properties. <b>2019</b> , 126, 238-245		21
139	Extruded Unripe Plantain Flour as an Indigestible Carbohydrate-Rich Ingredient. <b>2019</b> , 6, 2		8
138	Rheological measurements of composite flour containing Jackfruit ( <i>Artocarpus heterophyllus</i> Lam.) flesh flour and its identification by pattern recognition methods. <i>Journal of Food Measurement and Characterization</i> , <b>2019</b> , 13, 404-420	2.8	0
137	Characterization, Surface Properties and Biological Activities of Protein Hydrolysates Obtained from Hake ( <i>Merluccius merluccius</i> ) Heads. <i>Waste and Biomass Valorization</i> , <b>2019</b> , 10, 287-297	3.2	11
136	Difference in protein content of wheat ( <i>Triticum aestivum</i> L.): Effect on functional, pasting, color and antioxidant properties. <b>2019</b> , 18, 378-384		16
135	Feather Protein Hydrolysates: A Study of Physicochemical, Functional Properties and Antioxidant Activity. <i>Waste and Biomass Valorization</i> , <b>2020</b> , 11, 51-62	3.2	4
134	A comparative study of the functional properties and antioxidant activity of soybean meal extracts obtained by conventional extraction and electro-activated solutions. <i>Food Chemistry</i> , <b>2020</b> , 307, 125547	8.5	5
133	Effect of roasting as a premilling treatment on the functional and bread baking properties of whole yellow pea flour. <b>2020</b> , 97, 183-195		14
132	Polysaccharides from sunflower stalk pith: Chemical, structural and functional characterization. <i>Food Hydrocolloids</i> , <b>2020</b> , 100, 105082	10.6	16
131	Purification, composition and biological activities of a novel heteropolysaccharide extracted from <i>Linum usitatissimum</i> L. seeds on laser burn wound. <b>2020</b> , 144, 781-790		6

130	Extraction, characterization and biological properties of polysaccharide derived from green seaweed "Chaetomorpha linum" and its potential application in Tunisian beef sausages. <b>2020</b> , 148, 1156-1168	17
129	Legume Seeds Treated by High Hydrostatic Pressure: Effect on Functional Properties of Flours. <b>2020</b> , 13, 323-340	4
128	Partially hydrolyzed pectin extracted from passion fruit peel: Molar mass and physicochemical properties. <b>2020</b> , 21, 100206	4
127	Effect of debittered fenugreek ( <i>Trigonella foenum-graecum</i> L.) flour addition on physical, nutritional, antioxidant, and sensory properties of wheat flour rusk. <b>2020</b> , 2, e21	9
126	Scale up fractionation of components from novel glabrous brown and yellow canary seeds ( <i>Phalaris canariensis</i> L.) and techno-functional properties of the resulting protein isolates. <b>2020</b> , 137, 109751	0
125	Physico-chemical and textural (sensorial and electromyographic) evaluation of idlis formulated with brown rice and pearl millet flours. <i>Journal of Food Measurement and Characterization</i> , <b>2020</b> , 14, 2898-2906	4 <sup>2,8</sup>
124	Formulation and characterization of cookies prepared from the composite flour of germinated kidney bean, chickpea, and wheat. <b>2020</b> , 2, e42	1
123	Complex coacervation between oak protein isolate and gum Arabic: optimization & functional characterization. <b>2020</b> , 23, 1854-1873	4
122	Development of a method for determining oil absorption capacity in pulse flours and protein materials. <b>2020</b> , 97, 1111-1117	5
121	Flour and bread making properties of whole and split yellow peas treated with dry and steam heat used as premilling treatment. <b>2020</b> , 97, 1290-1302	4
120	Optimization of acorn ( <i>Quercus suber</i> L.) muffin formulations: Effect of using hydrocolloids by a mixture design approach. <i>Food Chemistry</i> , <b>2020</b> , 328, 127082	8.5 7
119	Influence of processing on the physicochemical, functional and pasting properties of Nigerian <i>Amaranthus viridis</i> seed flour: a multivariate analysis approach. <b>2020</b> , 2, 1	4
118	Characterization of partial acid hydrolysates of citrus pectin for their pasting, rheological and thermal properties. <b>2020</b> , 57, 2681-2692	5
117	Effect of extraction methods on the physicochemical, structural, functional, and antioxidant properties of the dietary fiber concentrates from male date palm flowers. <i>Journal of Food Biochemistry</i> , <b>2020</b> , 44, e13202	3.3 4
116	Microalgal liquid biofertilizer and biostimulant effect on green gram ( <i>Vigna radiata</i> L) an experimental cultivation. <b>2020</b> , 1	7
115	Conception and characterization of a multi-sensitive composite chitosan-red marine alga-polysaccharide hydrogels for insulin controlled-release. <b>2020</b> , 236, 116046	19
114	Effect of sprouting time on dough and cookies properties. <i>Journal of Food Measurement and Characterization</i> , <b>2020</b> , 14, 1595-1600	2.8 4
113	A study on physicochemical, antioxidant and microbial properties of germinated wheat flour and its utilization in breads. <b>2020</b> , 57, 2800-2808	6

112	Is dehulling of peas and faba beans necessary prior to dry fractionation for the production of protein- and starch-rich fractions? Impact on physical properties, chemical composition and techno-functional properties. <b>2020</b> , 278, 109937		35
111	Effect of ultrasonication on functional properties of tamarind seed protein isolates. <b>2020</b> , 57, 2070-2078		13
110	Faba bean protein in reduced fat/cholesterol mayonnaise: extraction and physico-chemical modification process. <b>2020</b> , 57, 1774-1785		12
109	Quantification of phenolic acids and antioxidant potential of wheat rusks as influenced by partial replacement with barley flour. <b>2020</b> , 57, 3782-3791		3
108	A novel blue crab chitosan/protein composite hydrogel enriched with carotenoids endowed with distinguished wound healing capability: In vitro characterization and in vivo assessment. <b>2020</b> , 113, 110978		12
107	Chemical, physical and sensory characteristics of biscuits enriched with jujube (L.) flour and fiber concentrate. <b>2021</b> , 58, 1411-1419		3
106	Effects of extrusion processing on the physiochemical and functional properties of lupin kernel fibre. <i>Food Hydrocolloids</i> , <b>2021</b> , 111, 106222	10.6	11
105	Impact of ultra-fine milling and air classification on biochemical and techno-functional characteristics of wheat and rye bran. <b>2021</b> , 139, 109971		8
104	Effects of the pre-frying process on the cooking quality of rice. <b>2021</b> , 140, 110743		0
103	Structural elucidation and interfacial properties of a levan isolated from <i>Bacillus mojavensis</i> . <i>Food Chemistry</i> , <b>2021</b> , 343, 128456	8.5	16
102	Optimization of gluten-free sponge cake fortified with whey protein concentrate using mixture design methodology. <i>Food Chemistry</i> , <b>2021</b> , 343, 128457	8.5	6
101	Characterization of acid hydrolysates from barley $\beta$ -glucan concentrate for their physico-chemical and rheological properties. <b>2021</b> , 58, 3280-3292		1
100	Physico-chemical and textural (sensorial and electromyographic) evaluation of cookies formulated using different ratios of brown rice flour and refined wheat flour. <i>Journal of Food Measurement and Characterization</i> , <b>2021</b> , 15, 219-227	2.8	2
99	Enzymatic Production of Novel European Eel Proteins Hydrolysates: Biological Activities, Techno-Functional Properties and Maltodextrin-Hydrolysates Efficient Electrosprayability. <b>2021</b> , 27, 1129-1148		1
98	Nutritional, textural, and sensory quality of oil fried donut enriched with extracted dietary fiber and okara flour. <b>2021</b> , 45, e15310		1
97	Molecular, functional and nutritional properties of chickpea ( <i>Cicer arietinum</i> L.) protein isolates prepared by modified solubilization methods. <i>Journal of Food Measurement and Characterization</i> , <b>2021</b> , 15, 2352-2368	2.8	1
96	A review on protein extracts from sunflower cake: techno-functional properties and promising modification methods. <b>2021</b> , 1-16		4
95	Improvement in the functional properties of quinoa ( <i>Chenopodium quinoa</i> ) protein isolates after the application of controlled heat-treatment: Effect on structural properties. <b>2021</b> , 28, 100189		12

94	Effect of Germination Time on Physicochemical, Electrophoretic, Rheological, and Functional Performance of Chickpea Protein Isolates. <b>2021</b> , 1, 802-812		1
93	Effect of post-processing treatments on the quality of three-dimensional printed rice starch constructs. <i>Journal of Food Process Engineering</i> , <b>2021</b> , 44, e13772	2.4	3
92	Effect of sunflower protein meal and electrostatic complexes of sunflower meal-pectin on the cake crumb structure and color.. <b>2022</b> , 59, 1419-1428		
91	Conception of active food packaging films based on crab chitosan and gelatin enriched with crustacean protein hydrolysates with improved functional and biological properties. <i>Food Hydrocolloids</i> , <b>2021</b> , 116, 106639	10.6	22
90	Development of emulsion gelatin gels for food application: Physicochemical, rheological, structural and thermal characterization. <b>2021</b> , 182, 1-10		3
89	Structure-function relationship of black cumin seeds protein isolates: Amino-acid profiling, surface characteristics, and thermal properties. <b>2021</b> , 29, 100203		0
88	Combined effect of pH treatment and the extraction pH on the physicochemical, functional and rheological characteristics of amaranth ( <i>Amaranthus hypochondriacus</i> ) seed protein isolates. <i>Food Chemistry</i> , <b>2021</b> , 353, 129466	8.5	8
87	Process Standardization for Bread Preparation using Composite Blend of Wheat and Pearl Millet: Nutritional, Antioxidant and Sensory Approach. <b>2021</b> , 9, 511-520		2
86	Effect of germination, roasting, and variety on physicochemical, techno-functional, and antioxidant properties of chickpea (L.) protein isolate powder. <b>2021</b> , 7, e08081		1
85	Characteristics of Soy Protein Prepared Using an Aqueous Ethanol Washing Process. <i>Foods</i> , <b>2021</b> , 10,	4.9	4
84	Effect of partial substitution of soybean flour with cricket flour on the nutritional composition, in vitro-protein digestibility and functional properties of complementary porridge flour. 1		0
83	Antihypertensive and Antioxidant Activity of Chia Protein Techno-Functional Extensive Hydrolysates. <i>Foods</i> , <b>2021</b> , 10,	4.9	1
82	Isochoric moisture heating as a tool to control the functionality of soy protein. <b>2021</b> , 150, 111979		4
81	Obtaining cashew kernel protein concentrate from nut processing by-product and its use to formulate vegetal burger. 24,		0
80	Irvingia gabonensis: Phytochemical Constituents, Bioactive Compounds, Traditional and Medicinal Uses. <b>2019</b> , 253-270		2
79	Soy Protein As Biopolymer. <b>1998</b> , 144-176		16
78	Sunflower Seed Protein. <b>1985</b> , 393-433		10
77	CHAPTER 8: Storage Proteins. <b>2011</b> , 123-142		7



76	Soy Protein. <b>1998</b> , 183-197	1
75	Yellow Mealworm Protein for Food Purposes - Extraction and Functional Properties. <b>2016</b> , 11, e0147791	110
74	Características físico-químicas e propriedades funcionais tecnológicas do bagaço de mirtilo fermentado e suas farinhas. <b>2014</b> , 36, 980-987	5
73	Feasibility of ultrasound-assisted optimized process of high purity rice bran protein extraction. <b>2020</b> , 50,	1
72	Physical characteristics of different oat cultivars: influence on pasting, functional and antioxidant properties. <b>2017</b> , 9, 285-293	4
71	Comparative Evaluation of the Nutritional Quality, Functional Properties and Amino Acid Profile of Co-Fermented Maize/Cowpea and Sorghum/Cowpea Ogi as Infant Complementary Food. <b>2008</b> , 1, 31-39	8
70	The Nutritive Value and Antimicrobial Property of Sorghum bicolor L. Stem (Poporo Flour Used as Food Colour Additive and its Infusion Drink. <b>2007</b> , 2, 79-86	7
69	Composition and Functional Properties of Cowpea ( <i>Vigna unguiculata</i> L. Walp) Flour and Protein Isolates. <b>2012</b> , 7, 113-122	16
68	Effect of Citrus Orange ( <i>Citrus sinensis</i> ) By-product Dietary Fiber Preparations on the Quality Characteristics of Frozen Dough Bread. <b>2012</b> , 8, 43-53	17
67	An Enrichment of Xylanolytic Organism with High pH Optima. <b>2004</b> , 4, 49-55	4
66	The Proximate and Effect of Salt Applications on Some Functional Properties of Quinoa ( <i>Chenopodium quinoa</i> ) Flour. <b>2008</b> , 8, 49-52	18
65	Development and Evaluation of Weaning Foods from Pigeon Pea and Millet. <b>2009</b> , 8, 725-730	9
64	Fermentation of Millet ( <i>Pennisetum americanum</i> ) and Pigeon Pea ( <i>Cajanus cajan</i> ) Seeds for Flour Production: Effects on Composition and Selected Functional Properties. <b>2009</b> , 8, 737-744	24
63	Chemical and Functional Properties of Full Fat and Defatted Cassia fistula Seed Flours. <b>2009</b> , 8, 765-769	13
62	Study on the Effects of Enzymatic Hydrolysis on the Physical, Functional and Chemical Properties of Peanut Protein Isolates Extracted from Defatted Heat Pressed Peanut Meal Flour ( <i>Arachis hypogaea</i> L.). <b>2009</b> , 8, 818-825	8
61	Characterization of Ready-to-Eat Composite Porridge Flours Made by Soy-Maize-Sorghum-Wheat Extrusion Cooking Process. <b>2010</b> , 9, 171-178	13
60	Nutritional and Functional Properties of Some Promising Legumes Protein Isolates. <b>2010</b> , 9, 373-379	99
59	The Effects of Processing on the Functional Properties of >Oze[( <i>Bosqueia angolensis</i> ) Seeds. <b>2010</b> , 9, 781-786	10

58	Nutritional Potential of Bambara Bean Protein Concentrate. <b>2011</b> , 10, 112-119	23
57	Comparative Evaluation of Amino Acid Composition and Volatile Organic Compounds of Selected Nigerian Cucurbit Seeds. <b>2012</b> , 11, 1161-1165	5
56	Functional Properties of Four Cucurbits Found in Nigeria. <b>2012</b> , 11, 507-510	4
55	Functional Properties of Sorghum ( <i>S. bicolor</i> L.) - Pigeonpea ( <i>Cajanus cajan</i> ) Flour Blends and Storage Stability of a Flaked Breakfast Formulated from Blends. <b>2013</b> , 12, 382-397	6
54	Selected Functional Properties, Proximate Composition of Flours and Sensory Characteristics of Cookies from Wheat and Millet-Pigeon Pea Flour Blends. <b>2015</b> , 14, 581-585	2
53	Comparative Influence of Dehulling on the Composition, Antioxidative and Functional Properties of Sorrel (&i>Hibiscus sabdariffa&i> L.) Seed. <b>2019</b> , 10, 148-173	1
52	Physicochemical properties of crust derived from dry-aged and loin. <b>2020</b> , 62, 692-701	2
51	Utilization of Pigments and Tunic Components of Ascidian as an Improved Feed Aids for Aquaculture -3. Functional Properties of Sulfated Polysaccharides from Ascidian ( <i>Halocynthia roretzi</i> ) Tunic. <b>2002</b> , 35, 671-675	3
50	Characteristics of Sweet Potato Powders from Eight Korean Varieties. <b>2011</b> , 27, 19-29	15
49	Production and characterization of yeast extracts produced by , and. <b>2021</b> , 1-11	0
48	Production and Characteristics of Protein Hydrolysate from Sharp Toothed Eel ( <i>Muraenesox cinereus</i> ). <b>2002</b> , 35, 97-104	2
47	Effects of Adsorption Condition on Fat-binding Characteristics of Chitosan. <b>2004</b> , 37, 359-365	
46	Flow Properties of Sulfated Polysaccharides in the Tunic of the Ascidin <i>Halocynthia roretzi</i> . <b>2007</b> , 40, 68-72	
45	Proximate Composition, Nutritionally Valuable Minerals, Protein Functional Properties and Anti-Nutrient Contents of <i>Mucuna Preta</i> , <i>Mucuna Ghana</i> and <i>Mucuna Veracruz Mottle</i> . <b>2009</b> , 8, 1204-1208	1
44	A Comparative Study of the Processing Aptitudes of the Muffins Produced by Rice Cultivars. <b>2012</b> , 28, 541-547	3
43	Quality Characteristics of Freeze-Dried Soymilk Powder. <b>2014</b> , 27, 89-98	
42	WATER AND LIPID INTERACTIONS OF PLANT ADDITIVES AS RELATED TO THE QUALITY OF FOODS AND BEVERAGES. <b>1981</b> , 221-240	
41	KARAKTERISTIK FUNGSIONAL PROTEIN MISELIUM JAMUR TIRAM MERAH MUDA DAN MERANG. <b>2014</b> , 25, 72-77	

40	Evaluation of Physicochemical Properties and Enhancement of Antioxidant Activities of Dioscorea batatas by Stepwise Steaming Process. <b>2015</b> , 25, 1049		2
39	Nutritional and structural evaluation of selected Black gram varieties for preparation of Fermented Thick Pancake (Dosa). 001-009		
38	Technological characteristics of fermented milk product manufactured by milk-dates mixtures. <b>2020</b> , 25, 27-35		1
37	Nutritional Characteristics Assessment of Sunflower Seeds, Oil and Cake. Perspective of Using Sunflower Oilcakes as a Functional Ingredient. <b>2021</b> , 10,		10
36	Physicochemical, anti-nutritional, and functional properties of air-classified protein concentrates from commercially grown Canadian yellow pea ( <i>Pisum sativum</i> ) varieties with variable protein levels.		1
35	Physico-chemical and antioxidant properties of oils and by-products obtained by cold press-extraction of Tunisian <i>Opuntia</i> spp. seeds. <b>2021</b> , 100024		2
34	New polysaccharides extracted from <i>Malcolmia triloba</i> : Structure characterization, biological properties and application to beef meat preservation. <b>2022</b> , 107, 104380		1
33	Impact of high moisture contents on the structure and functional properties of pea protein isolate during extrusion. <i>Food Hydrocolloids</i> , <b>2022</b> , 127, 107508	10.6	0
32	Nutritional and technological potential of Umbu ( <i>Spondias tuberosa</i> Arr. Cam.) processing by-product flour.. <i>Anais Da Academia Brasileira De Ciencias</i> , <b>2022</b> , 94, e20200940	1.4	
31	Characterization and regeneration potential of vital wheat gluten treated with non-thermal plasma. <i>Journal of Cereal Science</i> , <b>2022</b> , 104, 103402	3.8	0
30	Sensory Qualities of Plant Protein Foods. <b>2022</b> , 313-342		
29	Functional Performance of Plant Proteins.. <i>Foods</i> , <b>2022</b> , 11,	4.9	5
28	Functional Properties of Casein and Caseinate Produced by Electrodialysis with Bipolar Membrane Coupled to an Ultrafiltration Module.. <i>Membranes</i> , <b>2022</b> , 12,	3.8	0
27	Polysaccharides Extracted From <i>Deverra Tortuosa</i> Wastes: Structural, Functional, Antioxidant, Antihypertensive and Cytotoxic Properties. <i>Waste and Biomass Valorization</i> , 1	3.2	0
26	Effect of different processing methods on the proximate composition, mineral content and functional properties of snail ( <i>Archachatina marginata</i> ) meat. <i>Journal of Agriculture and Food Research</i> , <b>2022</b> , 8, 100298	2.6	0
25	Effects of induced voltage on pectin extraction from apple pomace compared with conventional heat extraction. <i>Journal of Food Process Engineering</i> ,	2.4	0
24	Radish leaf protein concentrates: optimization of alkaline extraction for production and characterization of an alternative plant protein concentrate. <i>Journal of Food Measurement and Characterization</i> , 1	2.8	0
23	Impact of Low-Temperature Storage on the Microstructure, Digestibility, and Absorption Capacity of Cooked Rice. <i>Foods</i> , <b>2022</b> , 11, 1642	4.9	

22	Effects of $\beta$ -glucan extracted from <i>Saccharomyces cerevisiae</i> on the quality of bio-yoghurts: in vitro and in vivo evaluation. <i>Journal of Food Measurement and Characterization</i> ,	2.8	1
21	Comparative study on physicochemical characteristics, $\beta$ -glucosidase inhibitory effect, and hypoglycemic activity of pectins from normal and Huanglongbing-infected navel orange peels. <i>Journal of Food Biochemistry</i> ,	3.3	
20	Physicochemical, thermal and rheological properties of prickly pear peel flours and fibers. <i>Journal of Food Measurement and Characterization</i> ,	2.8	
19	Brewing by-product valorisation: trub debittered for nutritional and quality improvement of pasta. <i>International Journal of Food Sciences and Nutrition</i> , 1-12	3.7	1
18	High-pressure homogenization: a potential technique for transforming insoluble pea protein isolates into soluble aggregates. <i>Food Chemistry</i> , <b>2022</b> , 133684	8.5	1
17	Optimization using response surface methodology of amyolytic capacity of maize Atp-Y and coca-sr varieties: In vitro digestibility capacity, physico-chemical and functional properties of optimal sample. <i>Journal of Agriculture and Food Research</i> , <b>2022</b> , 100342	2.6	
16	Effect of processing treatments on physicochemical, functional and thermal characteristics of lentils ( <i>Lens Culinaris</i> ).		
15	Nutritional, techno-functional, structural, and rheological properties of potato peel powder: A valuable biowaste being potential source of dietary fiber and antioxidants in cookie formulation.		
14	Impact of Electric Arcs and Pulsed Electric Fields on the Functional Properties of Beta-Lactoglobulin. <b>2022</b> , 11, 2992		0
13	Mango ( <i>Mangifera indica</i> L.) fiber concentrates: Processing, modification and utilization as a food ingredient. <b>2022</b> , 2, 100096		0
12	Determination of Physico-Chemical and Functional Properties of Plum Seed Cakes for Estimation of Their Further Industrial Applications. <b>2022</b> , 14, 12601		1
11	Production of hydrolysates and peptides from a new protein source: <i>Diplodus annularis</i> . <b>2022</b> , 50, 102129		0
10	Extraction of <i>Arthrospira platensis</i> ( <i>Spirulina</i> ) proteins via Osborne sequential procedure: Structural and functional characterizations. <b>2023</b> , 115, 104984		0
9	Continuous fast microwave-assisted extraction of radish leaves polysaccharides: optimization, preliminary characterization, biological, and techno-functional properties.		0
8	Value added convenience food from composite sorghum-maize-sweet potato flour blends. <b>2019</b> , 89,		2
7	Alpha-amylase-assisted extraction of protein concentrates from <i>Raphanus sativus</i> L. leaves.		0
6	Physical, structural and sensory characteristics of gluten-free madeleines made from colored flours.		0
5	Air Classification of Plant Proteins. <b>2023</b> , 31-59		0

- 4 Transformation of endoxylanase treated red rice bran into a potential ready-to-use functional food ingredient through drum drying: Impact on physicochemical, nutraceutical, storage, and product forming properties. **2023**, 103640
- 3 Protein Isolates and Concentrates. **2012**, 85-106
- 2 Overview on pulse proteins for future foods: ingredient development and novel applications. **2023**, 3, 340-356
- 1 Quality Evaluation of Complementary Food Produced by Solid-State Fermentation of Fonio, Soybean and Orange-Fleshed Sweet Potato Blends. **2023**, 9, 250