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Emulsifying properties of proteins: evaluation of a turbidimetric technique

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1112	Effect of Extraction Temperature on Functional Properties and Antioxidative Activities of Gelatin from Shark Skin. <b>2012</b> , 5, 2646-2654	33
1111	Comparisons on the Functional Properties and Antioxidant Activity of Spray-Dried and Freeze-Dried Egg White Protein Hydrolysate. <b>2012</b> , 5, 2342-2352	91
1110	Production of coconut protein powder from coconut wet processing waste and its characterization. <b>2012</b> , 167, 1290-302	37
1109	Protein hydrolysates from Bluefin Tuna (Thunnus thynnus) heads as influenced by the extent of enzymatic hydrolysis. <b>2012</b> , 17, 841-852	33
1108	Functional properties of protein hydrolysates from different body parts of horse mackerel (Magalaspis cordyla) and croaker (Otolithes ruber). <b>2012</b> , 5, 105-110	14
1107	Chemical composition and functional properties of gum exudates from the trunk of the almond tree (Prunus dulcis). <b>2012</b> , 18, 241-50	63
1106	Jojoba Oil/Water Emulsions Stabilized by BSA and Egg Proteins: A Study Using Conductivity Technique. <b>2012</b> , 33, 1000-1005	5
1105	Evaluation of physicochemical and antioxidant properties of peanut protein hydrolysate. <b>2012</b> , 7, e37863	21
1104	Bioactive Soy Co-Products. <b>2012</b> , 117-131	

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1103	Antioxidant Phenolic Compounds. <b>2012</b> , 89, 825-836	24
1102	Nutritional potential, bioaccessibility of minerals and antioxidant properties of niger (Guizotia abyssinicacass.) seed protein. <b>2012</b> , 47, 656-663	5
1101	ANTIOXIDANT, ACE INHIBITORY ACTIVITIES AND FUNCTIONAL PROPERTIES OF EGG WHITE PROTEIN HYDROLYSATE. <b>2012</b> , 36, 383-394	31
1100	Physicochemical and comparative properties of pectins extracted from Akebia trifoliata var. australis peel. <b>2012</b> , 87, 1663-1669	68
1099	Complexation of curcumin with soy protein isolate and its implications on solubility and stability of curcumin. <b>2012</b> , 130, 960-965	206
1098	Nutrients and antinutrients in cowpea and horse gram flours in comparison to chickpea flour: Evaluation of their flour functionality. <b>2012</b> , 131, 462-468	141
1097	Effects of ozone on functional properties of proteins. <b>2012</b> , 134, 647-54	48
1096	Interfacial and emulsifying properties of lentil protein isolate. <b>2012</b> , 134, 1343-53	103
1095	Enzymatic hydrolysis of rice dreg protein: effects of enzyme type on the functional properties and antioxidant activities of recovered proteins. <b>2012</b> , 134, 1360-7	139
1094	Seasonal differences in the properties of gelatins extracted from skin of silver carp (Hypophthalmichthys molitrix). <b>2012</b> , 29, 100-105	12
1093	Characteristics and functional properties of gelatin from splendid squid (Loligo formosana) skin as affected by extraction temperatures. <b>2012</b> , 29, 389-397	188
1092	Functional properties of protein hydrolysates from pea (Pisum sativum, L) seeds. <b>2012</b> , 47, 1457-1467	35
1091	Influences of food matrices on cytotoxicity of asiatic acid in mammalian cell models. <b>2012</b> , 47, 1970-1976	3
1090	Simple pH treatment as an effective tool to improve the functional properties of ovomucin. <b>2012</b> , 77, C740-5	8
1089	Antioxidant activities and functional properties of grass carp (Ctenopharyngodon idellus) protein hydrolysates. <b>2012</b> , 92, 292-8	50
1088	Endogenous Proteases in Pacific Whiting (Merluccius productus) Muscle as A Processing Aid in Functional Fish Protein Hydrolysate Production. <b>2012</b> , 5, 130-137	20
1087	Influence of degree of hydrolysis on functional properties, antioxidant and ACE inhibitory activities of egg white protein hydrolysate. <b>2012</b> , 21, 27-34	56
1086	EFFECT OF PHOSPHOLIPASE A1 ON THE PHYSICOCHEMICAL AND FUNCTIONAL PROPERTIES OF HEN'S EGG YOLK, PLASMA AND GRANULES. <b>2013</b> , 37, 70-79	15

1085	Antioxidant and functional properties of protein hydrolysates from pink perch (Nemipterus japonicus) muscle. <b>2013</b> , 50, 972-8	55
1084	Physicochemical and functional properties of gelatins extracted from turkey and chicken heads. <b>2013</b> , 92, 2463-74	33
1083	Effects of Spray Drying and Freeze Drying on the Properties of Protein Isolate from Rice Dreg Protein. <b>2013</b> , 6, 1759-1769	64
1082	Emulsifying Property and Antioxidative Activity of Cuttlefish Skin Gelatin Modified with Oxidized Linoleic Acid and Oxidized Tannic Acid. <b>2013</b> , 6, 870-881	17
1081	Enhancement of Emulsifying Properties of Cuttlefish Skin Gelatin by Modification with N-hydroxysuccinimide Esters of Fatty Acids. <b>2013</b> , 6, 671-681	12
1080	Effect of glycosylation via maillard reaction and acylation on African yam bean (Sphenostylis stenocarpa) protein functionality. <b>2013</b> , 22, 951-960	2
1079	The Effectiveness of Cryoprotectants in Inhibiting Multiple Freeze-Thaw-Induced Functional and Rheological Changes in the Myofibrillar Proteins of Common Carp (Cyprinus carpio) Surimi. <b>2013</b> , 8, 302-310	23
1078	Physico-chemical and functional properties of flours from Indian kidney bean (Phaseolus vulgaris L.) cultivars. <b>2013</b> , 53, 278-284	52
1077	Antioxidative and Functional Properties of Pumpkin Oil Cake Globulin Hydrolysates. 2013, 90, 1157-1165	29
1076	Influence of average molecular weight on antioxidant and functional properties of cartilage collagen hydrolysates from Sphyrna lewini, Dasyatis akjei and Raja porosa. <b>2013</b> , 51, 283-293	97
1075	Protein folding at emulsion oil/water interfaces. 2013, 18, 257-271	108
1074	The effects of limited enzymatic hydrolysis on the physicochemical and emulsifying properties of a lentil protein isolate. <b>2013</b> , 51, 162-169	110
1073	Application of high density steam flash-explosion in protein extraction of soybean meal. 2013, 116, 430-435	22
1072	Effect of Drying Processes on the Functional Properties of Collagen Peptides Produced from Chicken Skin. <b>2013</b> , 31, 1653-1660	23
1071	Chemical and biophysical properties of gelatins extracted from alkali-pretreated skin of cuttlefish (Sepia officinalis) using pepsin. <b>2013</b> , 54, 1680-1687	56
1070	Physicochemical Properties of Dry-Heated Peanut Protein Isolate Conjugated with Dextran or Gum Arabic. <b>2013</b> , 90, 1801-1807	11
1069	Antigenicity and functional properties of <code>#actoglobulin</code> conjugated with fructo-oligosaccharides in relation to conformational changes. <b>2013</b> , 96, 2808-15	20
1068	Optimization of production yield and functional properties of pectin extracted from sugar beet pulp. <b>2013</b> , 95, 233-40	46

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1067	generated by transglutaminase. <b>2013</b> , 48, 2595-2602	27
1066	Functional Properties of Water-Soluble Proteins from Silver Carp (Hypophthalmichthys molitrix) at Different pHs. <b>2013</b> , 22, 487-495	1
1065	Effects of protein solubilisation and precipitation pH values on the functional properties of defatted wheat germ protein isolates. <b>2013</b> , 48, 1490-1497	16
1064	Functional and antioxidative properties of protein hydrolysates from Cape hake by-products prepared by three different methodologies. <b>2013</b> , 93, 771-80	19
1063	Use of food-grade proteases to recover umami proteinpeptide mixtures from rice middlings. <b>2013</b> , 50, 420-427	24
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1061	Functional properties of limited hydrolysed cross-linked caseingelatin composites. 2013, 48, 260-266	7
1060	Molecular and functional properties of gelatin from the skin of unicorn leatherjacket as affected by extracting temperatures. <b>2013</b> , 138, 1431-7	49
1059	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
1058	pH treatment as an effective tool to select the functional and structural properties of yak milk caseins. <b>2013</b> , 96, 5494-500	7
1057	Structural changes of the myofibrillar proteins in common carp (Cyprinus carpio) muscle exposed to a hydroxyl radical-generating system. <b>2013</b> , 48, 863-870	56
1056	Emulsifying and foaming properties of ⊞actoglobulin modified by heat treatment. <b>2013</b> , 51, 1-7	33
1055	Transglutaminase-set soy globulin-stabilized emulsion gels: Influence of soy tonglycinin/glycinin ratio on properties, microstructure and gelling mechanism. <b>2013</b> , 51, 804-812	26
1054	Hydroxyl Radical-Stressed Whey Protein Isolate: Functional and Rheological Properties. <b>2013</b> , 6, 169-176	22
1053	Physicochemical and functional properties of flours from three Black gram (Phaseolus mungo L.) cultivars. <b>2013</b> , 48, 771-777	42
1052	EFFECTS OF ISOLATION CONDITIONS ON THE FUNCTIONAL PROPERTIES OF AFRICAN YAM BEAN (SPHENOSTYLIS STENOCARPA HOCHST. EX A. RICH.) PROTEINS. <b>2013</b> , 37, 555-567	11
1051	Preparation of recombined milk using modified butterfats containing Hinolenic acid. 2013, 78, C17-24	2
1050	The role of glycinin in the formation of gel-like soy protein-stabilized emulsions. <b>2013</b> , 32, 97-105	32

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1046	Preparation and functional characterisation of fish skin gelatin and comparison with commercial gelatin. <b>2013</b> , 48, 1093-1102	33
1045	Physical and flow properties of d-limonene-in-water emulsions stabilized with whey protein concentrate and wild sage (Salvia macrosiphon) seed gum. <b>2013</b> , 53, 312-318	35
1044	Comparison between gelatines extracted from mackerel and blue whiting bones after different pre-treatments. <b>2013</b> , 139, 347-54	35
1043	Functional, conformational and topographical changes of succinic acid deamidated wheat gluten upon freeze- and spray-drying: A comparative study. <b>2013</b> , 50, 177-184	31
1042	Potential of Turkish Kabuli type chickpea and green and red lentil cultivars as source of soy and animal origin functional protein alternatives. <b>2013</b> , 50, 686-694	51
1041	Characterization of complexes of soy protein and chitosan heated at low pH. <b>2013</b> , 50, 657-664	29
1040	Functional properties of caprine whey protein concentrates obtained from clarified cheese whey. <b>2013</b> , 110, 52-56	17
1039	Optimization of hexametaphosphate-assisted extraction and functional characterization of palm kernel cake protein. <b>2013</b> , 19, 109-22	6
1038	Effects of high hydrostatic pressure on physicochemical and functional properties of walnut (Juglans regia L.) protein isolate. <b>2013</b> , 93, 1105-11	55
1037	Functional properties of Maillard reaction products of rice protein hydrolysates with mono-, oligo- and polysaccharides. <b>2013</b> , 30, 53-60	119
1036	Characterization of emulsions prepared by egg yolk phosvitin with pectin, glycerol and trehalose. <b>2013</b> , 30, 123-129	26
1035	pH-dependent characteristics of gel-like emulsion stabilized by threadfin bream sarcoplasmic proteins. <b>2013</b> , 30, 315-322	18
1034	Effect of Lepidium perfoliatum seed gum addition on whey protein concentrate stabilized emulsions stored at cold and ambient temperature. <b>2013</b> , 30, 292-301	36
1033	Improvement of Emulsifying Properties of Soybean Protein Isolate through Glycosylation Modification. <b>2013</b> , 781-784, 1495-1499	3
1032	Functional Characters of Corn Steeping Water Protein Concentrate. <b>2013</b> , 647, 607-611	

1031	SEDIMENTATION FIELD-FLOW FRACTIONATION AS A TOOL FOR THE STUDY OF MILK PROTEIN-STABILIZED MODEL OIL-IN-WATER EMULSIONS: EFFECT OF PROTEIN CONCENTRATION AND HOMOGENIZATION PRESSURE. <b>2013</b> , 36, 288-303	5
1030	Emulsifying and Foaming Properties of Wheat Gluten Influenced by High Pressure Microfluidization. <b>2013</b> , 690-693, 1327-1330	3
1029	Functional properties of a cross-linked soy protein-gelatin composite towards limited tryptic digestion of two extents. <b>2013</b> , 93, 3785-91	4
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1027	Pancreatic lipase activity in emulsions containing seed meals: Effect of extrusion. <b>2013</b> , 115, 217-223	4
1026	Storage study and quality evaluation of coconut protein powder. <b>2013</b> , 78, S1784-92	5
1025	Effects of high hydrostatic pressure on the physicochemical and emulsifying properties of sweet potato protein. <b>2013</b> , 48, 1260-1268	17
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1023	Functional Properties of Fish Protein Hydrolysates. <b>2013</b> , 59-75	2
1022	Proteolytic Activity in Actomyosinfrom Mantle and Fin of Squid (Illexargentinus) Stored at 2-4°C. Influence on the Physicochemical and Functional Properties of the Protein. <b>2013</b> , 2, 55	3
1021	Effects of increasing acylation and enzymatic hydrolysis on functional properties of bambara bean (Vigna subterranea) protein concentrate. <b>2014</b> , 43, 574-583	4
1020	Antioxidant Effect and Functional Properties of Hydrolysates Derived from Egg-White Protein. <b>2014</b> , 34, 362-71	23
1019	Emulsifying and gelling properties of weakfish myofibrillar proteins as affected by squid mantle myofibrillar proteins in a model system. <b>2014</b> , 17, 8-18	6
1018	Development of O/W emulsions containing Euterpe oleracea extract and evaluation of photoprotective efficacy. <b>2014</b> , 50, 639-652	10
1017	Effects of pH-Shift Processing and Microbial Transglutaminase on the Gel and Emulsion Characteristics of Porcine Myofibrillar System. <b>2014</b> , 34, 207-13	4
1016	Novel Pragmatic Turbidimetric Data Analysis Method for Evaluating the Stability of Emulsions. <b>2014</b> , 17, 1264-1274	4
1015	Effect of High Temperature and Humidity in Storage on Emulsibility of Soy Protein Isolate. <b>2014</b> , 1004-1005, 823-826	
1014	Characterization and potential use of cuttlefish skin gelatin hydrolysates prepared by different microbial proteases. <b>2014</b> , 2014, 461728	49

1013	Physicochemical, pasting, and functional properties of amaranth seed flours: effects of lipids removal. <b>2014</b> , 79, C1271-7	49
1012	Dehydration of coconut skim milk and evaluation of functional properties. <b>2014</b> , 12, 227-234	8
1011	Influence of carbohydrates on self-association of mung bean protein hydrolysate in the presence of amphiphilic asiatic acid. <b>2014</b> , 49, 1294-1301	1
1010	Semi-Dry Method for Improving Emulsification of Soybean Protein Isolate. <b>2014</b> , 37, 169-176	2
1009	Antioxidant activities and functional properties of soy protein isolate hydrolysates obtained using microbial proteases. <b>2014</b> , 49, 317-328	23
1008	Physicochemical stability of egg protein-stabilised oil-in-water emulsions supplemented with vegetable powders. <b>2014</b> , 49, 2433-2440	11
1007	Preparation and characterization of W/O microemulsion for removal of oily make-up cosmetics. <b>2014</b> , 36, 606-12	16
1006	Cross-linking of bovine and caprine caseins by microbial transglutaminase and their use as microencapsulating agents for n-3 fatty acids. <b>2014</b> , 49, 1530-1543	7
1005	Effects of sequential enzymatic hydrolysis on structural, bioactive and functional properties of Phaseolus lunatus protein isolate. <b>2014</b> , 34, 441-448	24
1004	Production, characterization and foamability of <code>Hactalbumin/glycomacropeptide</code> supramolecular structures. <b>2014</b> , 64, 157-165	20
1003	Relationship between physicochemical and functional properties of amaranth (Amaranthus hypochondriacus) protein isolates. <b>2014</b> , 49, 541-550	69
1002	Evaluation of cashew tree gum (Anacardium occidentale L.) emulsifying properties. <b>2014</b> , 59, 1325-1331	34
1001	Scale-up of the process to obtain functional ingredients based in plasma protein concentrates from porcine blood. <b>2014</b> , 96, 304-10	20
1000	Comparison and synergistic effects of intact proteins and their hydrolysates on the functional properties and antioxidant activities in a simultaneous process of enzymatic hydrolysis. <b>2014</b> , 92, 80-88	27
999	Physical, chemical and biochemical properties of casein hydrolyzed by three proteases: partial characterizations. <b>2014</b> , 155, 146-54	77
998	Comparative studies on the physicochemical properties of peanut protein isolatepolysaccharide conjugates prepared by ultrasonic treatment or classical heating. <b>2014</b> , 57, 1-7	94
997	Antioxidant activities and functional properties of protein and peptide fractions isolated from salted herring brine. <b>2014</b> , 142, 318-26	61
996	Effects of Maillard reaction conditions on the functional properties of WPI chitosan oligosaccharide conjugates. <b>2014</b> , 51, 3794-802	13

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994	Effect of ultrasound treatment on the wet heating Maillard reaction between 毗onglycinin and maltodextrin and on the emulsifying properties of conjugates. <b>2014</b> , 238, 129-138	35
993	Emulsifying Properties of Lecithin Containing Different Fatty Acids Obtained by Immobilized Lecitase Ultra-Catalyzed Reaction. <b>2014</b> , 91, 579-590	10
992	The Effect of pH and NaCl Levels on the Physicochemical and Emulsifying Properties of a Cruciferin Protein Isolate. <b>2014</b> , 9, 105-113	40
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990	Digestive acid protease from zebra blenny (Salaria basilisca): Characteristics and application in gelatin extraction. <b>2014</b> , 57, 218-224	16
989	Antioxidant activity of Cod (Gadus morhua) protein hydrolysates: in vitro assays and evaluation in 5% fish oil-in-water emulsion. <b>2014</b> , 149, 326-34	115
988	Biochemical and antioxidant properties of peptidic fraction of carotenoproteins generated from shrimp by-products by enzymatic hydrolysis. <b>2014</b> , 148, 445-52	80
987	The Effect of pH and Heat Pre-Treatments on the Physicochemical and Emulsifying Properties of ℍactoglobulin. <b>2014</b> , 9, 20-28	23
986	Oxidation and Structural Modification of Full-Fat and Defatted Flour Based Soy Protein Isolates Induced by Natural and Synthetic Extraction Chemicals. <b>2014</b> , 9, 193-202	10
985	Effects of maltodextrin glycosylation following limited enzymatic hydrolysis on the functional and conformational properties of soybean protein isolate. <b>2014</b> , 238, 957-968	26
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983	Soy proteins: A review on composition, aggregation and emulsification. <b>2014</b> , 39, 301-318	523
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981	The influence of superchilling and cryoprotectants on protein oxidation and structural changes in the myofibrillar proteins of common carp (Cyprinus carpio) surimi. <b>2014</b> , 57, 603-611	48
980	Emulsifying properties of proteins extracted from Australian canola meal. <b>2014</b> , 57, 376-382	31
979	Characteristics and functional properties of gelatin from zebra blenny (Salaria basilisca) skin. <b>2014</b> , 58, 602-608	20
978	Functional and bioactive properties of Velvet bean (Mucuna pruriens) protein hydrolysates produced by enzymatic treatments. <b>2014</b> , 8, 61-69	5

977	Functional properties of whey protein concentrate texturized at acidic pH: Effect of extrusion temperature. <b>2014</b> , 57, 290-298		43
976	Optimising functional properties during preparation of cowpea protein concentrate. <b>2014</b> , 154, 32-7		14
975	Characteristics and functional properties of gelatin from thornback ray skin obtained by pepsin-aided process in comparison with commercial halal bovine gelatin. <b>2014</b> , 41, 309-318		64
974	Characterisation of mucilages extracted from seven Italian cultivars of flax. <b>2014</b> , 148, 60-9		69
973	Ultrasonic preparation of stable flax seed oil emulsions in dairy systems IPhysicochemical characterization. <b>2014</b> , 39, 151-162		132
972	Characterization of structural and functional properties of fish protein hydrolysates from surimi processing by-products. <b>2014</b> , 151, 459-65		93
971	Physicochemical and functional properties of beany flavour-free bambara groundnut protein isolate. <b>2014</b> , 94, 1238-47		7
970	Freeze drying for microencapsulation of <code>Hinolenic</code> acid rich oil: A functional ingredient from Lepidium sativum seeds. <b>2014</b> , 116, n/a-n/a		15
969	Antioxidant and Functional Properties of Fish Protein Hydrolysates from Fresh Water Carp (Catla catla) as Influenced by the Nature of Enzyme. <b>2014</b> , 38, 1207-1214		64
968	Antioxidant activities and functional properties of tea seed protein hydrolysates (Camellia oleifera Abel.) influenced by the degree of enzymatic hydrolysis. <b>2014</b> , 23, 2075-2082		21
967	Synergy of licorice extract and pea protein hydrolysate for oxidative stability of soybean oil-in-water emulsions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 8204-13	5.7	23
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965	Effect of succinylation on the functional properties of yak caseins: a comparison with cow caseins. <b>2014</b> , 94, 359-372		12
964	Investigation into the Maillard reaction between e-polylysine and dextran in subcritical water and evaluation of the functional properties of the conjugates. <b>2014</b> , 57, 612-617		22
963	Nutrients and antinutrients in foxtail and proso millet milled fractions: Evaluation of their flour functionality. <b>2014</b> , 59, 889-895		46
962	Functional properties and Angiotensin-I converting enzyme inhibitory activity of soy-whey proteins and fractions. <b>2014</b> , 64, 598-602		13
961	Comparison of physicochemical properties, antioxidant and metal-chelating activities of protein hydrolysates from Phaseolus lunatus and hard-to-cook Phaseolus vulgaris. <b>2014</b> , 49, 1859-1868		12
960	Effect of power ultrasound pre-treatment on the physical and functional properties of reconstituted milk protein concentrate. <b>2014</b> , 124, 11-18		191

959	Stable emulsions formed by self-assembly of interfacial networks of dipeptide derivatives. <b>2014</b> , 8, 7005-13	102
958	Effect of candelilla wax on functional properties of biopolymer emulsion films IA comparative study. <b>2014</b> , 41, 195-209	78
957	Pilot study of recovery of whey soy proteins from soy whey wastewater using batch foam fractionation. <b>2014</b> , 142, 201-209	41
956	CO2-defatted oats: Solubility, emulsification and foaming properties. <b>2014</b> , 60, 37-41	25
955	Oral fat perception is related with body mass index, preference and consumption of high-fat foods. <b>2014</b> , 129, 36-42	37
954	Physicochemical and emulsifying properties of protein extracted from soybean meal assisted by steam flash-explosion. <b>2014</b> , 23, 131-137	13
953	Functional properties of ovalbumin glycosylated with carboxymethyl cellulose of different substitution degree. <b>2014</b> , 40, 1-8	48
952	The effects of pH and high hydrostatic pressure on the physicochemical properties of a sweet potato protein emulsion. <b>2014</b> , 35, 209-216	28
951	Study of chemical stability of lemon oil components in sodium caseinate-lactose glycoconjugate-stabilized oil-in-water emulsions using solid-phase microextraction-gas chromatography. <b>2014</b> , 5, 1495-505	3
950	Functional properties and growth promotion of bifidobacteria and lactic acid bacteria strains by protein hydrolysates using a statistical mixture design. <b>2014</b> , 7, 19-30	9
949	Structure, trypsin inhibitor activity and functional properties of germinated soybean protein isolate. <b>2014</b> , 49, 911-919	11
948	Relating the variation of secondary structure of gelatin at fish oil-water interface to adsorption kinetics, dynamic interfacial tension and emulsion stability. <b>2014</b> , 143, 484-91	40
947	Characteristics of Isolation and Functionality of Protein from Tomato Pomace Produced with Different Industrial Processing Methods. <b>2014</b> , 7, 532-541	25
946	Antioxidant and functional properties of collagen hydrolysates from Spanish mackerel skin as influenced by average molecular weight. <b>2014</b> , 19, 11211-30	117
945	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
944	Effects of rice bran protein hydrolysates on the physicochemical stability of oil-in-water emulsions. <b>2014</b> , 63, 1231-41	5
943	Characteristics and functionality enhancement by glycosylation of bitter melon (Momordica charantia) seed protein. <b>2014</b> , 79, C2215-21	12
942	From water-in-oil to oil-in-water emulsions to optimize the production of fatty acids using ionic liquids in micellar systems. <b>2015</b> , 31, 1473-80	5

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940	Physicochemical and Functional Properties of Chinese Jujube (ziziphus jujube mill.) Seeds Protein Concentrate. <b>2015</b> , 21, 95-102	2
939	Selection of wall material for encapsulation by spray drying. <b>2015</b> , 77-100	6
938	Caseinate-gelatin and caseinate-hydrolyzed gelatin composites formed via transglutaminase: chemical and functional properties. <b>2015</b> , 95, 2981-8	13
937	Salmon Protamine Decreases Serum and Liver Lipid Contents by Inhibiting Lipid Absorption in an In Vitro Gastrointestinal Digestion Model and in Rats. <b>2015</b> , 80, H2346-53	6
936	Food properties of egg white protein modified by rare ketohexoses through Maillard reaction. <b>2015</b> , 50, 194-202	37
935	Influence of Degree of Hydrolysis on the Functional Properties of Cowpea Protein Hydrolysates. <b>2015</b> , 39, 2386-2392	18
934	Optimizing Functional Properties of Bambara Bean Protein Concentrate by Enzymatic Hydrolysis Using Pancreatin. <b>2015</b> , 39, 2572-2580	6
933	Physicochemical and Functional Properties of Vegetable and Cereal Proteins as Potential Sources of Novel Food Ingredients. <b>2015</b> , 53, 269-277	21
932	Functional, Physical and Sensory Properties of Pulse Ingredients Incorporated into Orange and Apple Juice Beverages. <b>2015</b> , 4, 143	6
931	Comparison of Enzymatic and Ultrasonic Extraction of Albumin from Defatted Pumpkin ()?Seed Powder. <b>2015</b> , 53, 479-487	1
930	Effect of NaCl Concentration on the Emulsifying Properties of Myofibrilla Protein in the Soybean Oil and Fish Oil Emulsion. <b>2015</b> , 35, 315-21	7
929	Preparation of Yeast Hydrolysate Enriched in Cyclo-His-Pro (CHP) by Enzymatic Hydrolysis and Evaluation of Its Functionality. <b>2015</b> , 20, 284-91	3
928	Antioxidant Activity and Functional Properties of Polymerized Whey Products by Glycation Process. <b>2015</b> , 2015, 1-10	8
927	Chemical and Functional Characterization of Sarcoplasmic Proteins from Giant Squid (Dosidicus gigas) Mantle. <b>2015</b> , 2015, 1-10	15
926	Structural and Functional Properties of Ovalbumin Glycated by Dry-Heating in the Presence of Maltodextrin. <b>2015</b> , 18, 1326-1333	17
925	Optimisation of production yield by ultrasound-/microwave-assisted acid method and functional property of pectin from sugar beet pulp. <b>2015</b> , 50, 758-765	17
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923	Effect of succinylation on physicochemical and functional properties of milk protein concentrate. <b>2015</b> , 72, 223-230	74
922	Cape hake protein hydrolysates prepared from alkaline solubilised proteins pre-treated with citric acid and calcium ions: Functional properties and ACE inhibitory activity. <b>2015</b> , 50, 1006-1015	20
921	Functional properties of protein isolates from different pea cultivars. <b>2015</b> , 24, 827-833	41
920	Physicochemical and functional properties of quinoa protein isolate. <b>2015</b> , 60, 297-305	103
919	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
918	Effect of limited enzymatic hydrolysis on physico-chemical properties of soybean protein isolate-maltodextrin conjugates. <b>2015</b> , 50, 226-232	8
917	Characterizing the structural and surface properties of proteins isolated before and after enzymatic demulsification of the aqueous extract emulsion of peanut seeds. <b>2015</b> , 47, 51-60	28
916	The effect of deamidation on the structural, functional, and rheological properties of glutelin prepared from Akebia trifoliata var. australis seed. <b>2015</b> , 178, 96-105	28
915	Lower ultrafiltration temperature improves membrane performance and emulsifying properties of milk protein concentrates. <b>2015</b> , 95, 15-31	31
914	Production and properties of tragacanthin-conjugated lysozyme as a new multifunctional biopolymer. <b>2015</b> , 47, 69-78	21
913	Structural, functional, and ACE inhibitory properties of water-soluble polysaccharides from chickpea flours. <b>2015</b> , 75, 276-82	109
912	Structural characterization and functional evaluation of lactoferrinpolyphenol conjugates formed by free-radical graft copolymerization. <b>2015</b> , 5, 15641-15651	124
911	Comparison of soy protein concentrates produced using membrane ultrafiltration and acid precipitation. <b>2015</b> , 24, 67-73	8
910	Antioxidant activity and functional properties of enzymatic protein hydrolysates from common carp (Cyprinus carpio) roe (egg). <b>2015</b> , 52, 5817-25	47
909	Improved functional properties of glycosylated soy protein isolate using D-glucose and xanthan gum. <b>2015</b> , 52, 6067-72	21
908	Extraction and evaluation of functional properties of groundnut protein concentrate. <b>2015</b> , 52, 6655-62	24
907	Emulsifying Properties of Angum Gum (Amygdalus scoparia Spach) Conjugated to Lactoglobulin through Maillard-Type Reaction. <b>2015</b> , 18, 2042-2055	24
906	Antiproliferative, ACE-inhibitory and functional properties of protein hydrolysates from rohu (Labeo rohita) roe (egg) prepared by gastrointestinal proteases. <b>2015</b> , 52, 8300-7	14

905	Succinylation of sodium caseinate and its effect on physicochemical and functional properties of protein. <b>2015</b> , 64, 1270-1277	43
904	Biodegradation of diesel oil hydrocarbons enhanced with Mucor circinelloides enzyme preparation. <b>2015</b> , 104, 142-148	21
903	Effect of freezethaw cycles on the emulsion activity and structural characteristics of soy protein isolate. <b>2015</b> , 50, 1607-1613	55
902	Effect of drying methods on physico-chemical and functional properties of chickpea protein concentrates. <b>2015</b> , 165, 179-188	83
901	Effect of solid-state fermentation with Cordyceps militaris SN-18 on physicochemical and functional properties of chickpea (Cicer arietinum L.) flour. <b>2015</b> , 63, 1317-1324	39
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899	Effects of enzymatic hydrolysis on conformational and functional properties of chickpea protein isolate. <b>2015</b> , 187, 322-30	143
898	Characteristics of Gelatin from Giant Grouper (Epinephelus Lanceolatus) Skin. <b>2015</b> , 18, 2339-2348	9
897	Effects of limited enzymatic hydrolysis, pH, ionic strength and temperature on physicochemical and functional properties of palm (Elaeis guineensis Jacq.) kernel expeller protein. <b>2015</b> , 52, 6940-6952	10
896	Cowpea protein isolates: Functional properties and application in gluten-free rice muffins. <b>2015</b> , 63, 927-933	104
895	Ultra-High Pressure Homogenization enhances physicochemical properties of soy protein isolate-stabilized emulsions. <b>2015</b> , 75, 357-366	67
894	Physicochemical composition and techno-functional properties of bee pollen collected in Serbia. <b>2015</b> , 62, 301-309	43
893	Effect of Detoxification on Conformational and Functional Properties of Jatropha curcas Proteins. <b>2015</b> , 18, 1524-1534	6
892	Biochemical Properties and Stability of Antioxidative Activity of Half-Fin Anchovy (Setipinna taty) Fermented Product. <b>2015</b> , 24, 397-410	3
891	Atmospheric pressure cold plasma (ACP) treatment of whey protein isolate model solution. <b>2015</b> , 29, 247-254	126
890	Effects of high hydrostatic pressure on secondary structure and emulsifying behavior of sweet potato protein. <b>2015</b> , 35, 189-202	14
889	Optimization of arachin extraction from defatted peanut (Arachis hypogaea) cakes and effects of ultra-high pressure (UHP) treatment on physiochemical properties of arachin. <b>2015</b> , 95, 38-46	19
888	Physical and oxidative stability of whey protein oil-in-water emulsions produced by conventional and ultra high-pressure homogenization: Effects of pressure and protein concentration on emulsion characteristics. <b>2015</b> , 32, 79-90	70

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884	Effect of pH and NaCl on the Emulsifying Properties of a Napin Protein Isolate. <b>2015</b> , 10, 30-38	29
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882	Green extraction by aqueous two-phase systems of porcine pancreatic and snake venom phospholipase A2. <b>2015</b> , 141, 25-30	8
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88o	Effect of high intensity ultrasound on physicochemical and functional properties of aggregated soybean tonglycinin and glycinin. <b>2015</b> , 45, 102-110	108
879	Physico-chemical and functional properties of native and hydrolysed protein isolates from Indian black gram (Phaseolus mungo L.) cultivars. <b>2015</b> , 60, 848-854	31
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876	Optimization of formulation and influence of environmental stresses on stability of lycopene-microemulsion. <b>2015</b> , 60, 999-1008	21
875	Solubilization by freeze-milling of water-insoluble subunits in rice proteins. <b>2015</b> , 6, 423-30	24
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868	Effects of high hydrostatic pressure on emulsifying properties of sweet potato protein in model protein-hydrocolloids system. <b>2015</b> , 169, 448-54	22
867	The effect of pH and temperature pre-treatments on the physicochemical and emulsifying properties of whey protein isolate. <b>2015</b> , 60, 427-434	68
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858	Effect of genotype on the physicochemical and functional attributes of faba bean (L.) protein isolates. <b>2016</b> , 25, 1513-1522	17
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847	Bioactive and functional properties of protein hydrolysates from fish frame processing waste using plant proteases. <b>2016</b> , 23, 24901-24911		41
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834	Obtaining of functional components from cooked shrimp (Penaeus vannamei) by enzymatic hydrolysis. <b>2016</b> , 15, 55-63		19

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813	Combined Superfine Grinding and Heat-Shearing Treatment for the Microparticulation of Whey Proteins. <b>2016</b> , 9, 378-386	14
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809	Characteristics and functional properties of gelatin extracted from squid (Loligo vulgaris) skin. <b>2016</b> , 65, 924-931	42
808	Effects of freeze-milling on the physicochemical properties of rice protein isolates. <b>2016</b> , 65, 832-839	23
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793	Differences in the functionality and characterization of kafirins extracted from decorticated sorghum flour or gluten meal treated with protease. <b>2017</b> , 73, 174-182	6
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791	Physicochemical and functional properties of protein extracts from Torreya grandis seeds. <b>2017</b> , 227, 453-460	33
790	Demulsification of oil-rich emulsion and characterization of protein hydrolysates from peanut cream emulsion of aqueous extraction processing. <b>2017</b> , 204, 64-72	25
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782	Study of the functional properties and anti-oxidant activity of pea protein irradiated by electron beam. <b>2017</b> , 41, 124-129	17
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779	Improving solubility and emulsifying property of wheat gluten by deamidation with four different acids: Effect of replacement of folded conformation by extended structure. <b>2017</b> , 72, 105-114	38
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777	Chia seeds products: an overview. <b>2017</b> , 16, 745-760	59
776	Physicochemical and functional properties of livetins fraction from hen egg yolk. <b>2017</b> , 18, 38-45	38
775	Solubility, functional properties, ACE-I inhibitory and DPPH scavenging activities of Alcalase hydrolysed soy protein hydrolysates. <b>2017</b> , 52, 196-204	12
774	Functional properties of tropical banded cricket (Gryllodes sigillatus) protein hydrolysates. <b>2017</b> , 224, 414-422	116
773	Bio-functional properties of sardine protein hydrolysates obtained by brewer's spent yeast and commercial proteases. <b>2017</b> , 97, 5414-5422	13
77²	Physicochemical, conformational and functional properties of silver carp myosin glycated with konjac oligo-glucomannan: Implications for structure-function relationships. <b>2017</b> , 72, 136-144	29
771	Physicochemical and functional properties of ultrasonic-treated tragacanth hydrogels cross-linked to lysozyme. <b>2017</b> , 103, 948-956	10
770	Effect of formulation on structure-function relationships of concentrated emulsions: Rheological, tribological, and microstructural characterization. <b>2017</b> , 72, 11-26	59
769	Isolation of Egg Yolk Granules as Low-Cholesterol Emulsifying Agent in Mayonnaise. <b>2017</b> , 82, 1588-1593	19
768	Effect of various acids on physicochemical and functional characteristics of gelatin from swim bladder of rohu (). <b>2017</b> , 54, 2540-2550	7
767	Effects of ultrasound-assisted alkaline extraction on the physiochemical and functional characteristics of chicken liver protein isolate. <b>2017</b> , 96, 2975-2985	21
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765	Effect of roller milled fenugreek fiber incorporation on functional, thermal and rheological characteristics of whole wheat flour. <b>2017</b> , 11, 1315-1325	O
764	Changes in physicochemical and functional properties of whey protein concentrate upon succinylation. <b>2017</b> , 70, 137-145	7
763	protein hydrolysates: characterization, antioxidant and functional properties. <b>2017</b> , 54, 1442-1454	17
762	Fabrication and characterisation of soy protein isolate-grafted dextran biopolymer: A novel ingredient in spray-dried soy beverage formulation. <b>2017</b> , 102, 297-307	50

761	Physicochemical, functional, thermal and structural properties of isolated Kabuli chickpea proteins as affected by processing approaches. <b>2017</b> , 52, 1147-1154	29
760	A comparative study of physicochemical and functional properties of silver carp myofibrillar protein glycated with glucose and maltodextrin. <b>2017</b> , 7, 1008-1015	8
759	Effect of fish gelatin-gum arabic interactions on structural and functional properties of concentrated emulsions. <b>2017</b> , 102, 1-7	34
75 <sup>8</sup>	Antioxidant, functional properties and amino acid composition of pepsin-derived protein hydrolysates from whole tilapia waste as influenced by pre-processing ice storage. <b>2017</b> , 54, 4257-4267	13
757	Sequential ultrasound and transglutaminase treatments improve functional, rheological, and textural properties of whey protein concentrate. <b>2017</b> , 43, 207-215	26
756	Effect of microwave and conventional heating on structural, functional and antioxidant properties of bovine serum albumin-maltodextrin conjugates through Maillard reaction. <b>2017</b> , 100, 289-297	61
755	Biochemical and antioxidant properties of peptidic fraction generated from crab (Portunus trituberculatus) shells by enzymatic hydrolysis. <b>2017</b> , 52, 2479-2488	12
754	Physical, Rheological, Functional, and Film Properties of a Novel Emulsifier: Frost Grape Polysaccharide from Vitis riparia Michx. <i>Journal of Agricultural and Food Chemistry</i> , <b>2017</b> , 65, 8754-8762 5.7	5
753	Antioxidant and emulsion properties of freshwater carps (, , ) protein hydrolysates prepared using flavorzyme. <b>2017</b> , 26, 1169-1176	2
75 <sup>2</sup>	Comparative Studies on Physicochemical Properties of Bovine Serum Albuminulucose and Galactose Conjugates Formed by Glycation Combined with Ultrasonic Pretreatment. <b>2017</b> , 13,	3
751	Functional and Film-forming Properties of Mechanically Deboned Chicken Meat Proteins. 2017, 13,	7
75°	Formation and characterization of thiol-modified fibrillated whey protein isolate solution with enhanced functionalities. <b>2017</b> , 214, 277-286	5
749	Germination-Assisted Enzymatic Hydrolysis Can Improve the Quality of Soybean Protein. <b>2017</b> , 82, 1814-1819	6
748	Water-soluble myofibrillar proteins prepared by high-pressure homogenisation: a comparison study on the composition and functionality. <b>2017</b> , 52, 2334-2342	5
747	Potential application of high pressure homogenization (HPH) for improving functional and rheological properties of mechanically deboned chicken meat (MDCM) proteins. <b>2017</b> , 215, 161-171	27
746	Characterization and functional properties of protein isolates from wild almond. <b>2017</b> , 11, 1725-1733	16
745	Characterization of Spray-Dried Hydrolyzed Proteins from Pink Perch Meat Added with Maltodextrin and Gum Arabic. <b>2017</b> , 26, 913-928	7
744	Use of a mixer-type rheometer for predicting the stability of O/W protein-based emulsions. <b>2017</b> , 85, 75-81	1

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743	Physicochemical properties of soybean protein isolate affected by the cross-linking with horseradish peroxidase, glucose oxidase and glucose. <b>2017</b> , 11, 1196-1202	3
742	Functionalizing soy protein nano-aggregates with pH-shifting and mano-thermo-sonication. <b>2017</b> , 505, 836-846	64
741	A comparison of chemical, structural and functional properties of fenugreek (Trigonella foenum graecum) protein isolates produced using different defatting solvents. <b>2017</b> , 105, 27-35	16
740	Physicochemical and functional properties of gelatin extracted from Yak skin. <b>2017</b> , 95, 1246-1253	28
739	Comparative study of potato protein concentrates extracted using ammonium sulfate and isoelectric precipitation. <b>2017</b> , 20, 2113-2127	20
738	Poultry Processing Waste as an Alternative Source for Mammalian Gelatin: Extraction and Characterization of Gelatin from Chicken Feet Using Food Grade Acids. <b>2017</b> , 8, 2583-2593	21
737	Comparison of physicochemical and functional properties of duck feet and bovine gelatins. <b>2017</b> , 97, 1663-1671	25
736	Enhancement of Functional Properties of Rice Bran Proteins by High Pressure Treatment and Their Correlation with Surface Hydrophobicity. <b>2017</b> , 10, 317-327	48
735	Use of soluble chitosans in Maillard reaction products with flactoglobulin. Emulsifying and antioxidant properties. <b>2017</b> , 75, 440-446	27
734	Extraction and Characterization of Gelatin from the Head Waste of Tiger Tooth Croaker (Otolithes ruber). <b>2017</b> , 8, 851-858	12
733	Effects of pH and Salt Concentration on Functional Properties of Pumpkin Seed Protein Fractions. <b>2017</b> , 41, e13073	10
732	Effect of extraction method on functional properties of flaxseed protein concentrates. 2017, 215, 417-24	54
731	Effect of extraction temperature on composition, structure and functional properties of flaxseed gum. <b>2017</b> , 215, 333-40	53
730	Effect of Hydrolysis Degree on Structural and Interfacial Properties of Sunflower Protein Isolates. <b>2017</b> , 41, e13092	12
729	Optimization of polysaccharides extraction from watermelon rinds: Structure, functional and biological activities. <b>2017</b> , 216, 355-64	133
728	Production and characterization of cowpea protein hydrolysate with optimum nitrogen solubility by enzymatic hydrolysis using pepsin. <b>2017</b> , 97, 2561-2568	8
727	Physicochemical properties of Indica rice starch modified by mechanical activation and octenyl succinic anhydride. <b>2017</b> , 69, 1600008	4
726	Alkali solution extraction of rice residue protein isolates: Influence of alkali concentration on protein functional, structural properties and lysinoalanine formation. <b>2017</b> , 218, 207-215	93

725	Structural and Functional Properties Changes of Conglycinin Exposed to Hydroxyl Radical-Generating Systems. <b>2017</b> , 22,	13
724	Extraction and characterisation of gelatin from the skin of striped catfish (Pangasianodon hypophthalmus) and studies on its colour improvement. <b>2017</b> , 16, 1-9	2
723	Comparative Study on Compositions and Functional Properties of Porcine, Chicken and Duck Blood. <b>2017</b> , 37, 228-241	21
722	Modification of wheat gluten for improvement of binding capacity with keratin in hair. <b>2018</b> , 5, 171216	3
721	Combined high-power ultrasound and high-pressure homogenization nanoemulsification: The effect of energy density, oil content and emulsifier type and content. <b>2018</b> , 107, 700-707	18
720	Effect of plant protein-polysaccharide complexes produced by mano-thermo-sonication and pH-shifting on the structure and stability of oil-in-water emulsions. <b>2018</b> , 47, 317-325	35
719	Effect of high pressure treatment on functional, rheological and structural properties of kidney bean protein isolate. <b>2018</b> , 91, 191-197	57
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717	Phytochemical content and emulsifying ability of pulses cooking water. <b>2018</b> , 244, 1647-1655	29
716	Dynamic high-pressure microfluidization assisting octenyl succinic anhydride modification of rice starch. <b>2018</b> , 193, 336-342	26
715	Comparative study of structural and functional characterization of bran protein concentrates from superfine, fine and coarse rice cultivars. <b>2018</b> , 111, 281-288	25
714	Food grade microemulsion systems: Sunflower oil/castor oil derivative-ethanol/water. Rheological and physicochemical analysis. <b>2018</b> , 107, 41-47	11
713	A two-tier modified starch-oxidation followed by n-octenyl succinylation as gum Arabic substitute: Process details and characterization. <b>2018</b> , 226, 96-104	5
712	Effect of dynamic high pressure on emulsifying and encapsulant properties of cashew tree gum. <b>2018</b> , 186, 350-357	7
711	Effect of glucose glycosylation following limited enzymatic hydrolysis on functional and conformational properties of black bean protein isolate. <b>2018</b> , 244, 1111-1120	9
710	Impact of storage conditions on solubility, heat stability and emulsifying properties of selected spray dried whey protein concentrates. <b>2018</b> , 92, 16-21	7
709	Application of ultrasound treatment for improving the physicochemical, functional and rheological properties of myofibrillar proteins. <b>2018</b> , 111, 139-147	135
708	Functional and antioxidant properties of protein hydrolysates obtained from white shrimp (). <b>2018</b> , 55, 721-729	33

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707	Encapsulation templated approach to valorization of cocoa husk, poppy and hemp macrostructural and bioactive constituents. <b>2018</b> , 112, 402-411		9
706	Optimization of coconut protein deamidation using protein-glutaminase and its effect on solubility, emulsification, and foaming properties of the proteins. <b>2018</b> , 79, 197-207		29
705	Whey proteins. <b>2018</b> , 93-126		19
704	Soy as a food ingredient. <b>2018</b> , 149-186		11
703	Mimicking gluten functionality with ⊞onglycinin concentrate: Evaluation in gluten free yeast-leavened breads. <b>2018</b> , 106, 64-70		19
702	Effect of Porcine Plasma Protein with Limited Hydrolyzation Coupled with Tween 20 on the Physical and Oxidative Stability of Oil-in-Water Emulsions. <b>2018</b> , 13, 60-70		10
701	Evaluation of Variation in Protein Composition on Solubility, Emulsifying and Gelling Properties of Soybean Genotypes Synthesizing \$\pi\subunit\$. <b>2018</b> , 95, 123-134		4
700	Toward the enhancement of sensory profile of sausage "Merguez" with chickpea protein concentrate. <b>2018</b> , 143, 74-80		17
699	Effect of high intensity ultrasound pretreatment on functional and structural properties of micellar casein concentrates. <b>2018</b> , 47, 10-16		44
698	Enzymatic Preparation of a Homologous Series of Long-Chain 6- O-Acylglucose Esters and Their Evaluation as Emulsifiers. <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 3949-3956	5.7	21
697	Effect of high pressure homogenization (HPH) on functional and rheological properties of hazelnut meal proteins obtained from hazelnut oil industry by-products. <b>2018</b> , 233, 98-108		45
696	Influence of ultrasound probe treatment time and protease type on functional and physicochemical characteristics of egg white protein hydrolysates. <b>2018</b> , 97, 2218-2229		20
695	Effect of pH and ionic strength on the emulsifying properties of two Octenylsuccinate starches in comparison with gum Arabic. <b>2018</b> , 76, 96-102		28
694	Ethanol-in-oil emulsion (E/O) stabilized by polyglycerol polyricinoleate: A potential delivery system for ethanolic extract. <b>2018</b> , 39, 234-240		1
693	Antioxidant activity, functional properties and bioaccessibility of whey protein hydrolysates. <b>2018</b> , 71, 243-252		10
692	The functional properties and application of gelatin derived from the skin of channel catfish (Ictalurus punctatus). <b>2018</b> , 239, 464-469		31
691	A study of storage impact on ovalbumin structure of chicken egg. <b>2018</b> , 219, 1-7		49
690	Enhanced functionality of pea-rice protein isolate blends through direct steam injection processing. <b>2018</b> , 243, 338-344		32

689	Ovalbumin at oilwater interfaces: Adsorption and emulsification. <b>2018</b> , 39, 1126-1133	3
688	Physicochemical and functional properties of protein concentrate from by-product of coconut processing. <b>2018</b> , 241, 364-371	47
687	Effects of ultrasound-assisted hmylase degradation treatment with multiple modes on the extraction of rice protein. <b>2018</b> , 40, 890-899	35
686	The influence of ultrasound on the stability of dairy-based, emulsifier-free emulsions: rheological and morphological aspect. <b>2018</b> , 244, 409-421	24
685	Structure and functional properties of rice proteindextran conjugates prepared by the Maillard reaction. <b>2018</b> , 53, 372-380	20
684	Effect of drying methods on the structure, thermo and functional properties of fenugreek (Trigonella foenum graecum) protein isolate. <b>2018</b> , 98, 1880-1888	11
683	Swirling cavitation improves the emulsifying properties of commercial soy protein isolate. <b>2018</b> , 42, 471-481	52
682	Fermented Shrimp Waste Hydrolysates: Promising Source of Functional Molecules with Antioxidant Properties. <b>2018</b> , 16, 357-377	4
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680	Physiochemical and functional properties of tiger puffer (Takifugu rubripes) skin gelatin as affected by extraction conditions. <b>2018</b> , 109, 1045-1053	9
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678	Camel milk protein hydrolysates with improved technofunctional properties and enhanced antioxidant potential in in vitro and in food model systems. <b>2018</b> , 101, 47-60	54
677	Effects of (-)-epigallocatechin-3-gallate incorporation on the physicochemical and oxidative stability of myofibrillar protein-soybean oil emulsions. <b>2018</b> , 245, 439-445	46
676	Properties of bovine gelatin as affected by a cross-linking induced by horseradish peroxidase, glucose oxidase and glucose. <b>2018</b> , 12, 728-735	1
675	Functional properties of Chinese yam ( Thunb. cv. Baiyu) soluble protein. 2018, 55, 381-388	8
674	Extraction of unsaturated fatty acid-rich oil from common carp (Cyprinus carpio) roe and production of defatted roe hydrolysates with functional, antioxidant, and antibacterial properties. <b>2018</b> , 98, 1407-1415	7
673	Foam and emulsion properties of potato protein isolate and purified fractions. 2018, 74, 367-378	62
672	Functional and technological aspects of whey powder and whey protein products. <b>2018</b> , 71, 454-459	8

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670	Emulsifying Properties of Hemicelluloses. 2018,	3
669	Nanocharacterization of liposomes for the encapsulation of water soluble compounds from CS1197 by a supercritical gas anti-solvent technique <b>2018</b> , 8, 34634-34649	16
668	The Molecular Properties of Peanut Protein: Impact of Temperature, Relative Humidity and Vacuum Packaging during Storage. <b>2018</b> , 23,	7
667	Effects of Mild Oxidative and Structural Modifications Induced by Argon Plasma on Physicochemical Properties of Actomyosin from King Prawn (Litopenaeus vannamei). <i>Journal of Agricultural and Food Chemistry</i> , <b>2018</b> , 66, 13285-13294	53
666	Biosurfactant production and hydrocarbon degradation activity of endophytic bacteria isolated from Chelidonium majus L. <b>2018</b> , 17, 171	40
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663	Effect of pH and heating conditions on the properties of Alaska pollock (Theragra chalcogramma) surimi gel fortified with fish oil. <b>2018</b> , 49, 595-603	О
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660	Surface Hydrophobicity and Functional Properties of Citric Acid Cross-Linked Whey Protein Isolate: The Impact of pH and Concentration of Citric Acid. <b>2018</b> , 23,	19
659	畇lucan from different Indian oat (Avena sativa) cultivars: Chemical, functional, structural, and rheological properties. <b>2018</b> , 42, e13788	3
658	ATR-FTIR AND SPECTROSCOPIC METHODS FOR ANALYSIS OF BLACK SEED OIL FROM ALGINATE BEADS. <b>2018</b> , 10, 147	7
657	PIGEON PEA PROTEIN CONCENTRATE (CAJANUS CAJAN) SEEDS GROWN IN ECUADOR FUNCTIONAL PROPERTIES. <b>2018</b> , 11, 430	3
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654	Effects of Modified Processing Methods on Structural Changes of Black Soybean Protein Isolate. <b>2018</b> , 23,	7

653	Identification of polysaccharides extracted from pea pod by-products and evaluation of their biological and functional properties. <b>2018</b> , 116, 947-954	10
652	Effects of high pressure homogenization on faba bean protein aggregation in relation to solubility and interfacial properties. <b>2018</b> , 83, 275-286	97
651	Physicochemical properties of water-soluble polysaccharides from black cumin seeds. <b>2018</b> , 117, 937-946	28
650	Enhanced foaming and emulsifying properties of high-pressure-jet-processed skim milk. <b>2018</b> , 87, 60-66	18
649	Conformational and Functional Properties of Soybean Proteins Produced by Extrusion-Hydrolysis Approach. <b>2018</b> , 2018, 9182508	6
648	Cooking water of yellow soybeans as emulsifier in gluten-free crackers. <b>2018</b> , 244, 2141-2148	21
647	Molecular and Functional Properties of Protein Fractions and Isolate from Cashew Nut (Anacardium occidentale L.). <b>2018</b> , 23,	29
646	Rheological and functional properties of asafoetida gum. <b>2018</b> , 118, 1168-1173	11
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644	Alteration of the structure of rice proteins by their interaction with soy protein isolates to design novel protein composites. <b>2018</b> , 9, 4282-4291	32
643	Sapucaia nut (Lecythis pisonis Cambess.) flour as a new industrial ingredient: Physicochemical, thermal, and functional properties. <b>2018</b> , 109, 572-582	16
642	Effect of heat treatment on physicochemical and emulsifying properties of polymerized whey protein concentrate and polymerized whey protein isolate. <b>2018</b> , 98, 134-140	37
641	Stability and rheology properties of oil-in-water emulsions prepared with mucilage extracted from Opuntia ficus-indica (L). Miller. <b>2018</b> , 84, 154-165	16
640	Systematical characterization of functional and antioxidative properties of heat-induced polymerized whey proteins. <b>2018</b> , 27, 1619-1626	6
639	Effect of emulsifying stability of myofibrillar protein on the gel properties of emulsified surimi gel. <b>2018</b> , 6, 1229-1237	13
638	Effects of deodorization by powdered activated carbon, tyclodextrin and yeast on odor and functional properties of tiger puffer (Takifugu rubripes) skin gelatin. <b>2018</b> , 118, 116-123	13
637	Physicochemical and functional properties of leftover egg yolk granules after phosvitin extraction. <b>2018</b> , 268, 369-377	9
636	Effect of alkaline electrolyzed water on physicochemical and structural properties of apricot protein isolate. <b>2019</b> , 28, 15-23	10

635	Effects of zein hydrolysates coupled with sage (salvia officinalis) extract on the emulsifying and oxidative stability of myofibrillar protein prepared oil-in-water emulsions. <b>2019</b> , 87, 149-157	51
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633	Effect of ultrasound on the structure and functional properties of transglutaminase-crosslinked whey protein isolate exposed to prior heat treatment. <b>2019</b> , 88, 79-88	27
632	Modifying the structure, emulsifying and rheological properties of water-soluble protein from chicken liver by low-frequency ultrasound treatment. <b>2019</b> , 139, 810-817	18
631	Functional properties of Grass pea protein concentrates prepared using various precipitation methods. <b>2019</b> , 56, 4799-4808	10
630	Wet-milled chickpea coproduct as an alternative to obtain protein isolates. <b>2019</b> , 115, 108468	14
629	Modulating functional and antioxidant properties of proteins from defatted garden cress (Lepidium sativum) seed meal by Alcalase hydrolysis. <b>2019</b> , 13, 3257-3266	7
628	. <b>2019</b> , 44,	4
627	Enhanced stability of emulsions made with super-critical carbon dioxide extruded whey protein concentrate. <b>2019</b> , 42, e13183	4
626	Quinoa protein: Composition, structure and functional properties. <b>2019</b> , 299, 125161	82
625	Physicochemical characteristics of chia seed (Salvia hispanica) protein hydrolysates produced using ultrasonication followed by microwave-assisted hydrolysis. <b>2019</b> , 97, 105187	36
624	The rheological properties and emulsifying behavior of polysaccharides sequentially extracted from Amana edulis. <b>2019</b> , 137, 160-168	8
623	Effects of ultrasonic pretreatment on the structure and functionality of chicken bone protein prepared by enzymatic method. <b>2019</b> , 299, 125103	33
622	Techno-functional attribute and antioxidative capacity of edible insect protein preparations and hydrolysates thereof: Effect of multiple mode sonochemical action. <b>2019</b> , 58, 104676	21
621	Effect of pH on Protein Extraction from Mahaleb Kernels and Functional Properties of Resulting Protein Concentrate. <b>2019</b> , 15,	2
620	Effect of Chlorogenic Acid on the Physicochemical and Functional Properties of Coregonus Peled Myofibrillar Protein through Hydroxyl Radical Oxidation. <b>2019</b> , 24,	14
619	The Effect of (-)-Epigallocatechin-3-Gallate Non-Covalent Interaction with the Glycosylated Protein on the Emulsion Property. <b>2019</b> , 11,	11
618	Preparation and Characterization of ZnO & TiO2 Nanocatalysts For Photo Degradation of Bentazon existing in Polluted water. <b>2019</b> , 1310, 012015	2

617	Characterisation of peanut protein concentrates from industrial aqueous extraction processing prepared by spray and freeze drying methods. <b>2019</b> , 54, 1597-1608	7
616	Effect of high-pressure treatment prior to enzymatic hydrolysis on rheological, thermal, and antioxidant properties of lentil protein isolate. <b>2019</b> , 1, e10	21
615	Functional and Antioxidant Properties of Gelatin Hydrolysates Prepared from Skin and Scale of Sole Fish. <b>2019</b> , 28, 976-986	6
614	Influence of transglutaminase-assisted ultrasound treatment on the structure and functional properties of soy protein isolate. <b>2019</b> , 43, e14203	11
613	Functional properties and dynamic rheology of protein isolates extracted from male and female common carp (Cyprinus carpio) muscle subjected to pH-shifting method. <b>2019</b> , 43, e14181	2
612	Milled black gram by-product as a promising food ingredient: functional, pasting and thermal characteristics. <b>2019</b> , 13, 3329-3339	5
611	Amylose Inclusion Complexes as Emulsifiers for Garlic and Asafoetida Essential Oils for Mosquito Control. <b>2019</b> , 10,	4
610	Physicochemical properties of mealworm (Tenebrio molitor) powders manufactured by different industrial processes. <b>2019</b> , 116, 108514	16
609	Characterization and Functional Properties of Gelatin Extracted from Chinese Giant Salamander (Andrias Davidianus) Skin. <b>2019</b> , 28, 861-876	10
608	Characterization of gelatin obtained from unicorn leatherjacket (Aluterus monoceros) and reef cod (Epinephelus diacanthus) skins. <b>2019</b> , 116, 108586	12
607	Modified atmosphere packaging of eggs: Effects on the functional properties of albumen. <b>2019</b> , 22, 100377	6
606	Formation of soy protein isolate (SPI)-citrus pectin (CP) electrostatic complexes under a high-intensity ultrasonic field: Linking the enhanced emulsifying properties to physicochemical and structural properties. <b>2019</b> , 59, 104748	28
605	Mild and Efficient Preparation of Phytosteryl Amino Acid Ester Hydrochlorides and Their Emulsifying Properties. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 1749-1759	5
604	Characterization and evaluation of emulsifying properties of high pressure microfluidized and pH shifted corn gluten meal. <b>2019</b> , 52, 179-188	14
603	Relationship between surface functional properties and flexibility of soy protein isolate-glucose conjugates. <b>2019</b> , 95, 349-357	51
602	Aquafaba as an egg white substitute in food foams and emulsions: Protein composition and functional behavior. <b>2019</b> , 96, 354-364	38
601	Effect of NaCl on oxidative stability and protein properties of oil bodies from different oil crops. <b>2019</b> , 113, 108263	9
600	Optimization of gamma-aminobutyric acid production in a model system containing soy protein and inulin by Lactobacillus brevis fermentation. <b>2019</b> , 13, 2626-2636	6

599	Comparing the kinetics of the hydrolysis of by-product from channel catfish (Ictalurus punctatus) fillet processing by eight proteases. <b>2019</b> , 111, 809-820	10
598	Improved antioxidant activity and oxidative stability of spray dried European eel (Anguilla anguilla) oil microcapsules: Effect of emulsification process and eel protein isolate concentration. <b>2019</b> , 104, 109867	10
597	Membrane filtration and isoelectric precipitation technological approaches for the preparation of novel, functional and sustainable protein isolate from lentils. <b>2019</b> , 245, 1855-1869	18
596	Optimal Ultrasound-Assisted Process Extraction, Characterization, and Functional Product Development from Flaxseed Meal Derived Polysaccharide Gum. <b>2019</b> , 7, 189	9
595	Physicochemical and functional properties of proteins extracted from three microalgal species. <b>2019</b> , 96, 510-517	25
594	Effects of enzymatic hydrolysis and ultrafiltration on physicochemical and functional properties of faba bean protein. <b>2019</b> , 96, 725-741	34
593	Optimization of ultrasound-assisted extraction of sheep abomasum protein concentrates by response surface methodology and evaluation of their properties. <b>2019</b> , 39, 85-92	2
592	Spray drying of high pressure jet-processed condensed skim milk. <b>2019</b> , 261, 1-8	10
591	Changes on the Structural and Physicochemical Properties of Conjugates Prepared by the Maillard Reaction of Black Bean Protein Isolates and Glucose with Ultrasound Pretreatment. <b>2019</b> , 11,	24
590	High Homogenization Speeds for Preparing Unstable Myofibrillar Protein-Olive Oil Emulsions. <b>2019</b> , 84, 1113-1121	5
589	Enzyme-assisted aqueous extraction of oil and protein hydrolysate from sesame seed. <b>2019</b> , 13, 2118-2129	10
588	Effect of electron beam irradiation on the structural characteristics and functional properties of rice proteins <b>2019</b> , 9, 13550-13560	17
587	Consequences of ball-milling treatment on the physicochemical, rheological and emulsifying properties of egg phosvitin. <b>2019</b> , 95, 418-425	23
586	Effect of pH on protein extraction from sour cherry kernels and functional properties of resulting protein concentrate. <b>2019</b> , 56, 3023-3032	11
585	Impact of ultrasonic power on the structure and emulsifying properties of whey protein isolate under various pH conditions. <b>2019</b> , 81, 113-122	45
584	Relationship between Molecular Flexibility and Emulsifying Properties of Soy Protein Isolate-Glucose Conjugates. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 4089-4097	39
583	Formation of whey protein isolate nanofibrils by endoproteinase GluC and their emulsifying properties. <b>2019</b> , 94, 71-79	23
582	Complexation between flaxseed protein isolate and phenolic compounds: Effects on interfacial, emulsifying and antioxidant properties of emulsions. <b>2019</b> , 94, 20-29	50

581	Preparation, characterization and functional properties of seed protein isolate. <b>2019</b> , 56, 2093-2104	15
580	Effects of Maillard reaction on physicochemical and functional properties of walnut protein isolate. <b>2019</b> , 28, 1391-1399	4
579	Structure and property changes of the soy protein isolate glycated with maltose in an ionic liquid through the Maillard reaction. <b>2019</b> , 10, 1948-1957	21
578	Functional properties of endosperm protein from size-fractionated broken rice kernels generated after milling of parboiled and nonparboiled rice. <b>2019</b> , 96, 590-604	5
577	Preparation and characterization of rice bran protein-stabilized emulsion by using ultrasound homogenization. <b>2019</b> , 96, 478-486	11
576	Fermented Malt Beverages and Their Biomedicinal Health Potential: Classification, Composition, Processing, and Bio-Functional Properties. <b>2019</b> , 369-400	2
575	Extruded soy protein as a novel emulsifier: Structure, interfacial activity and emulsifying property. <b>2019</b> , 93, 361-373	37
574	Impact of enzymatic hydrolysis followed by transglutaminase-induced cross-linking on decreasing antigenicity and reserving partial interfacial properties of whey protein isolate. <b>2019</b> , 10, 1653-1660	14
573	Effect of pH on Freeze-thaw Stability of Glycated Soy Protein Isolate. <b>2019</b> , 68, 281-290	4
572	Preparation of high-quality sunflower seed protein with a new chlorogenic acid hydrolase from Aspergillus niger. <b>2019</b> , 41, 565-574	5
571	Physiochemical and functional properties of gelatin obtained from tuna, frog and chicken skins. <b>2019</b> , 287, 273-279	31
570	Extraction and characterization of acid soluble collagen from fish waste: Development of collagen-chitosan blend as food packaging film. <b>2019</b> , 7, 102983	60
569	Effect of extraction pH on the yield and physicochemical properties of polysaccharides extracts from peanut sediment of aqueous extraction process. <b>2019</b> , 106, 137-144	16
568	Study on the fabrication and in vitro digestion behavior of curcumin-loaded emulsions stabilized by succinylated whey protein hydrolysates. <b>2019</b> , 287, 76-84	51
567	Chickpea Cultivar Selection to Produce Aquafaba with Superior Emulsion Properties. 2019, 8,	13
566	Effect of electron beam irradiation on the functional properties and antioxidant activity of wheat germ protein hydrolysates. <b>2019</b> , 54, 192-199	17
565	Extraction, characterization and functional properties of soluble proteins from edible grasshopper (Schistocerca gregaria) and honey bee (Apis mellifera). <b>2019</b> , 116, 697-706	66
564	Antioxidant and functional properties of protein hydrolysates obtained from starry triggerfish muscle using trypsin from albacore tuna liver. <b>2019</b> , 17, 447-454	19

563	Physicochemical properties, antioxidant activity and in vitro gastrointestinal digestion of purified proteins from black cumin seeds. <b>2019</b> , 126, 454-465	14
562	Emulsification properties of amylose-fatty sodium salt inclusion complexes. <b>2019</b> , 90, 490-499	10
561	Structural changes and emulsion properties of goose liver proteins obtained by isoelectric solubilisation/precipitation processes. <b>2019</b> , 102, 190-196	14
560	Application of a dry heat treatment to enhance the functionality of low-heat nonfat dry milk. <b>2019</b> , 102, 1096-1107	4
559	Effects of Change in PH and Addition of Sucrose and NaCl on the Emulsifying Properties of Mucilage Obtained from Pereskia aculeata Miller. <b>2019</b> , 12, 486-498	5
558	Liposomal vesicles-protein interaction: Influences of iron liposomes on emulsifying properties of whey protein. <b>2019</b> , 89, 602-612	18
557	Recovery and Extraction of Technofunctional Proteins from Porcine Spleen Using Response Surface Methodology. <b>2019</b> , 12, 298-312	5
556	Characterisation of the bioactive properties and microstructure of chickpea protein-based oil in water emulsions. <b>2019</b> , 121, 577-585	22
555	Effects of small laccase from Streptomyces coelicolor on the solution and gel properties of whey protein isolate. <b>2019</b> , 101, 17-24	6
554	A new functional protein-polysaccharide conjugate based on protein concentrate from sesame processing by-products: Functional and physico-chemical properties. <b>2019</b> , 122, 659-666	27
553	High-pressure assisted enzymatic proteolysis of kidney beans protein isolates and characterization of hydrolysates by functional, structural, rheological and antioxidant properties. <b>2019</b> , 100, 231-236	40
552	Applying native proteases from melon to hydrolyze kilka fish proteins (Clupeonella cultriventris caspia) compared to commercial enzyme Alcalase. <b>2019</b> , 277, 314-322	12
551	Physicochemical property, antioxidant activity, and cytoprotective effect of the germinated soybean proteins. <b>2019</b> , 7, 120-131	15
550	Interaction between soybean protein and tea polyphenols under high pressure. <b>2019</b> , 277, 632-638	55
549	Recycling fish skin for utilization in food industry as an effective emulsifier and foam stabilizing agent. <b>2019</b> , 44, 332-343	4
548	Optimization of the Extraction Process by Response Surface Methodology of Protein Isolate from Defatted Jujube (Zizyphus lotus L.) Seeds. <b>2019</b> , 25, 1509-1521	9
547	Comparative characterization of protein and lipid fractions from camel and cow milk, their functionality, antioxidant and antihypertensive properties upon simulated gastro-intestinal digestion. <b>2019</b> , 279, 328-338	38
546	Effect of pH on physicochemical properties of oil bodies from different oil crops. <b>2019</b> , 56, 49-58	10

545	Characterization and structure of cold-extruded whey protein isolate: impact of ball milling. <b>2019</b> , 9, 423-433	4
544	Effect of ultrasonication time on the functional properties of giant squid (Dosidicus gigas) mantle protein concentrate. <b>2019</b> , 27, 1-5	7
543	Structure and property changes of the maltose-glycated caseinate prepared through the Maillard reaction in an ionic liquid medium. <b>2019</b> , 99, 483-489	7
542	Effects of microbial transglutaminase treatment on physiochemical properties and emulsifying functionality of faba bean protein isolate. <b>2019</b> , 99, 396-403	34
541	Effects of different proteases on the emulsifying capacity, rheological and structure characteristics of preserved egg white hydrolysates. <b>2019</b> , 87, 933-942	40
540	Preparation of casein non-phosphopeptideBoybean polypeptide complex, its structure and emulsifying propertiesEvaluation. <b>2019</b> , 245, 355-363	2
539	Influence of spray-drying, freeze-drying and vacuum-drying on physicochemical and functional properties of gelatin from Labeo rohita swim bladder. <b>2019</b> , 121, 135-141	25
538	Liposome-whey protein interactions and its relation to emulsifying properties. <b>2019</b> , 99, 505-512	17
537	Characterization, Surface Properties and Biological Activities of Protein Hydrolysates Obtained from Hake (Merluccius merluccius) Heads. <b>2019</b> , 10, 287-297	11
536	Value-Addition of Defatted Peanut Cake by Proteolysis: Effects of Proteases and Degree of Hydrolysis on Functional Properties and Antioxidant Capacity of Peptides. <b>2019</b> , 10, 1251-1259	16
535	Evaluation of the Properties of Spray Dried Visceral Protein Hydrolysate from Pangasianodon hypophthalmus (Sauvage, 1978) Extracted by Enzymatic and Chemical Methods. <b>2019</b> , 10, 2547-2558	8
534	Feather Protein Hydrolysates: A Study of Physicochemical, Functional Properties and Antioxidant Activity. <b>2020</b> , 11, 51-62	4
533	Comparison of emulsifying characteristics of different macromolecule emulsifiers and their effects on the physical properties of lycopene nanoemulsions. <b>2020</b> , 41, 618-627	9
532	Comparison of hydrodynamic and ultrasonic cavitation effects on soy protein isolate functionality. <b>2020</b> , 265, 109697	36
531	Effect of ultrasonication on the yield, functional and physicochemical characteristics of collagen-II from chicken sternal cartilage. <b>2020</b> , 307, 125544	9
530	Insight into the conformational and functional properties of myofibrillar protein modified by mulberry polyphenols. <b>2020</b> , 308, 125592	45
529	Interfacial and emulsification properties of sono-emulsified grape seed oil emulsions stabilized with milk proteins. <b>2020</b> , 309, 125758	10
528	Glycation-induced structural modification of myofibrillar protein and its relation to emulsifying properties. <b>2020</b> , 117, 108664	29

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527	Okara flours from chickpea and soy are thickeners: increased dough viscosity and moisture content in gluten-free bread. <b>2020</b> , 55, 805-812	11
526	Impact of oil phase concentration on physical and oxidative stability of oil-in-water emulsions stabilized by sodium caseinate and ultra-high pressure homogenization. <b>2020</b> , 42, 46-57	1
525	Effects of (+)-catechin on a rice bran protein oil-in-water emulsion: Droplet size, zeta-potential, emulsifying properties, and rheological behavior. <b>2020</b> , 98, 105306	68
524	Emulsifying stability of enzymatically hydrolyzed egg yolk granules and structural analysis. <b>2020</b> , 101, 105521	19
523	Physicochemical and functional properties of proso millet storage protein fractions. <b>2020</b> , 108, 105497	11
522	Comparative study on emulsifying and physico-chemical properties of bovine and camel acid and sweet wheys. <b>2020</b> , 268, 109741	10
521	Applications of soy protein hydrolysates in the emerging functional foods: a review. <b>2020</b> , 55, 421-428	32
520	Consequences of superfine grinding treatment on structure, physicochemical and rheological properties of transglutaminase-crosslinked whey protein isolate. <b>2020</b> , 309, 125757	21
519	Analysis in protein profile, antioxidant activity and structure-activity relationship based on ultrasound-assisted liquid-state fermentation of soybean meal with Bacillus subtilis. <b>2020</b> , 64, 104846	14
518	Corrosion fatigue crack growth behavior of alloy 52 M in high-temperature water. <b>2020</b> , 528, 151848	4
517	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
516	Proximate composition, amino acid profile, pasting and process characteristics of flour from different Tartary buckwheat varieties. <b>2020</b> , 130, 108946	22
515	The effect of heat treatment on the microstructure and functional properties of whey protein from goat milk. <b>2020</b> , 103, 1289-1302	12
514	Functional and conformational properties of proteolytic enzyme-modified potato protein isolate. <b>2020</b> , 100, 1320-1327	14
513	Whey protein isolate conjugated with xylo-oligosaccharides via maillard reaction: Characterization, antioxidant capacity, and application for lycopene microencapsulation. <b>2020</b> , 118, 108837	25
512	The effect of native and denaturated flaxseed meal extract on physiochemical properties of low fat mayonnaises. <b>2020</b> , 14, 1135-1145	7
511	Application of Ultrasound-Ultrafiltration-Assisted alkaline isoelectric precipitation (UUAAIP) technique for producing alfalfa protein isolate for human consumption: Optimization, comparison, physicochemical, and functional properties. <b>2020</b> , 130, 108907	26
510	Physicochemical and Emulsifying Properties of Protein Extracted from Zanthoxylum armatum Seed Kernel. <b>2020</b> , 44, 65-73	2

509	Physicochemical properties of enzymatically modified pea protein-enriched flour treated by different enzymes to varying levels of hydrolysis. <b>2020</b> , 97, 326-338	5
508	Extraction and characterization of collagen from sheep slaughter by-products. <b>2020</b> , 102, 838-846	16
507	Effect of wet and dry milling on the functional properties of whole sorghum grain flour and kafirin. <b>2020</b> , 57, 1100-1109	3
506	Change in the structural and functional properties of goat milk protein due to pH and heat. <b>2020</b> , 103, 1337-1351	8
505	Physicochemical Properties and Stabilities of Crude and Purified Oil Bodies Extracted from High Oleic Peanuts. <b>2020</b> , 122, 1900183	2
504	Effects of pH and different sugars on the structures and emulsification properties of whey protein isolate-sugar conjugates. <b>2020</b> , 33, 100507	12
503	Study on the antioxidant activity and emulsifying properties of flaxseed gum-whey protein isolate conjugates prepared by Maillard reaction. <b>2020</b> , 153, 1157-1164	20
502	Effects of Tween 20 and Transglutaminase Modifications on the Functional Properties of Peanut Proteins. <b>2020</b> , 97, 93-103	5
501	Characterization of Flaxseed Oil Bimodal Emulsions Prepared with Flaxseed Oil Cake Extract Applied as a Natural Emulsifying Agent. <b>2020</b> , 12,	12
500	Characteristics and emulsifying properties of structured phospholipids from palm pressed fiber and omega-3 fatty acid concentrates from by-products of fish processing by enzymatic acidolysis. <b>2021</b> , 58, 3689-3700	O
499	Isolation and characterization of angiotensin I-converting enzyme (ACE-I) inhibition and antioxidant peptide from by-catch shrimp (Oratosquilla woodmasoni) waste. <b>2020</b> , 29, 101770	9
498	Synthesis and comparative study of emulsifying and biological properties of triazolated glucolipids. <b>2020</b> , 76, 131517	4
497	Scale up fractionation of components from novel glabrous brown and yellow canary seeds (Phalaris canariensis L.) and techno-functional properties of the resulting protein isolates. <b>2020</b> , 137, 109751	0
496	Effects of drying techniques on the physicochemical, functional, thermal, structural and rheological properties of mung bean (Vigna radiata) protein isolate powder. <b>2020</b> , 138, 109783	16
495	Structure and physiochemical characteristics of whey protein isolate conjugated with xylose through Maillard reaction at different degrees. <b>2020</b> , 13, 8051-8059	5
494	Effect of Maillard reaction conditions on the solubility and molecular properties of wheat gluten-maltose conjugates. <b>2020</b> , 8, 5898-5906	2
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490	Ultrasonic treatment affects emulsifying properties and molecular flexibility of soybean protein isolate-glucose conjugates. <b>2020</b> , 38, 100747	20
489	Simultaneous green extraction of fat and bioactive compounds of cocoa shell and protein fraction functionalities evaluation. <b>2020</b> , 137, 109622	7
488	Effect of Peroxyl-Radicals-Induced Oxidative Modification in the Physicochemical and Emulsifying Properties of Walnut Protein. <b>2020</b> , 98, 903	1
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486	Sucrose fatty acid esters: synthesis, emulsifying capacities, biological activities and structure-property profiles. <b>2021</b> , 61, 3297-3317	15
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484	Camel Hactalbumin at the oil-water interface: Effect of protein concentration and pH change on surface characteristics and emulsifying properties. <b>2020</b> , 189, 110654	12
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482	Antioxidant and antibacterial activities, interfacial and emulsifying properties of the apo and holo forms of purified camel and bovine <code>Hactalbumin</code> . <b>2020</b> , 165, 205-213	4
481	Effects of ultrasound frequency mode on myofibrillar protein structure and emulsifying properties. <b>2020</b> , 163, 1768-1779	20
480	Quality Evaluation of <b>E</b> ufulProduced from Sweet Cassava (Manihot Esculenta) and Guinea Corn (Sorghum Bicolor) Flour. <b>2020</b> , 1-31	1
479	Texturized mung bean protein as a sustainable food source: techno-functionality, anti-nutrient properties, protein quality and toxicity. <b>2020</b> , 11, 8918-8930	О
478	Emulsifying properties of milk protein concentrate functionalized by supercritical fluid extrusion. <b>2020</b> , 44, e14754	8
477	Interfacial Concentrations of Hydroxytyrosol Derivatives in Fish Oil-in-Water Emulsions and Nanoemulsions and Its Influence on Their Lipid Oxidation: Droplet Size Effects. <b>2020</b> , 9,	6
476	RSM Optimization for the Recovery of Technofunctional Protein Extracts from Porcine Hearts. <b>2020</b> , 9,	1
475	Enhanced molecular flexibility of Bein in different polar solvents. <b>2020</b> , 96, 103097	3
474	Comparison of Physicochemical, Functional and Nutritional Properties between Proteins of Soybean and a Novel Mixture of Soybean-Maize. <b>2020</b> , 10, 6998	2

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472	Conjugation of soy protein isolate (SPI) with pectin by ultrasound treatment. <b>2020</b> , 108, 106056	18
471	Enzymatic hydrolysis of Carioca bean (Phaseolus vulgaris L.) protein as an alternative to commercially rejected grains. <b>2020</b> , 125, 109191	7
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468	Effect of reaction temperature on the protein structure and the ability to encapsulate 毗arotene of WPI-dextran conjugates. <b>2020</b> , 85, 1707-1716	2
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466	Preparation of phytosteryl ornithine ester hydrochloride and improvement of its bioaccessibility and cholesterol-reducing activity in vitro. <b>2020</b> , 331, 127200	5
465	Combined adjustment of pH and ultrasound treatments modify techno-functionalities of pea protein concentrates. <b>2020</b> , 603, 125156	19
464	Biological and functional properties of peptide fractions obtained from collagen hydrolysate derived from mixed by-products of different fish species. <b>2020</b> , 331, 127350	24
463	Enhancement of gel properties of Scomberomorus niphonius myofibrillar protein using phlorotannin extracts under UVA irradiation. <b>2020</b> , 85, 2050-2059	8
462	Effects of freeze-thaw cycles on the structure and emulsifying properties of peanut protein isolates. <b>2020</b> , 330, 127215	23
461	Low pH-shifting treatment would improve functional properties of black turtle bean (Phaseolus vulgaris L.) protein isolate with immunoreactivity reduction. <b>2020</b> , 330, 127217	14
460	Evaluation of NaCl and KCl Salting Effects on Technological Properties of Pre- and Post-Rigor Chicken Breasts at Various Ionic Strengths. <b>2020</b> , 9,	O
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456	Classification, Composition, Extraction, Functional Modification and Application of Rice (Oryza sativa) Seed Protein: A Comprehensive Review. <b>2020</b> , 1-30	11

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455	Optimising enzymatic conditions of monkfish (Lophius vomerinus) heads hydrolysis towards potential waste biomass valorisation. <b>2020</b> , 1	3
454	Effect of thermal and high-pressure processing on the thermo-rheological and functional properties of common bean (Phaseolus vulgaris L.) flours. <b>2020</b> , 127, 109325	10
453	Extraction of collagen-II with pepsin and ultrasound treatment from chicken sternal cartilage; physicochemical and functional properties. <b>2020</b> , 64, 105053	18
452	Physicochemical Characteristics of Protein Isolated from Thraustochytrid Oilcake. <b>2020</b> , 9,	4
451	Subunit composition affects formation and stabilization of o/w emulsions by 11S seed storage protein cruciferin. <b>2020</b> , 137, 109387	3
450	Biochemical and functional characterization of albumins and globulins of Brosimum alicastrum seeds. <b>2020</b> , 44, e14679	O
449	Property changes of caseinate in response to its dityrosine formation induced by horseradish peroxidase, glucose oxidase and d-glucose. <b>2020</b> , 100, 5136-5144	3
448	Thermal and emulsifying properties of globulins from chan (Hyptis suaveolens L. Poit) seeds. <b>2020</b> , 44, e14652	O
447	Structure and emulsifying properties of whey protein isolate: Effect of safflower yellow concentration. <b>2020</b> , 123, 109079	3
446	Colloidal characteristics, emulsifying activities, and interfacial properties of Hactalbumin-chitosan electrostatic complexes: effects of mass ratio and pH. <b>2020</b> , 11, 1740-1753	5
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444	Microencapsulation of Fish Oil Using Fish Protein Hydrolysate, Maltodextrin, and Gum Arabic: Effect on Structural and Oxidative Stability. <b>2020</b> , 29, 293-306	5
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442	Structural and functional properties of hydrolyzed/glycosylated ovalbumin under spray drying and microwave freeze drying. <b>2020</b> , 9, 80-87	10
441	Characterization and enhanced functionality of nanoparticles based on linseed protein and linseed gum biocomplexes. <b>2020</b> , 151, 116-123	8
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439	Preparation of allicin-whey protein isolate conjugates: Allicin extraction by water, conjugates' ultrasound-assisted binding and its stability, solubility and emulsibility analysis. <b>2020</b> , 63, 104981	7
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436	Changes of amino acid composition and protein technical functionality of edible insects by extracting steps. <b>2020</b> , 23, 298-305	31
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432	Effect of protein and oil volume concentrations on emulsifying properties of acorn protein isolate. <b>2020</b> , 324, 126894	7
431	An efficient ultrasound-assisted extraction method of pea protein and its effect on protein functional properties and biological activities. <b>2020</b> , 127, 109348	41
430	Rheological, Physico-chemical, and Surface-Active Properties of Gelatin Extracted from Bigeye Tuna (Thunnus obesus) Skin Waste. <b>2020</b> , 29, 428-444	9
429	Upcycling Legume Water: from wastewater to food ingredients. 2020,	8
428	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
428 427		5
	distinguished wound healing capability: In vitro characterization and in vivo assessment. <b>2020</b> , 113, 110978  Valorization of an Abundant Slaughterhouse By-product as a Source of Highly Technofunctional	
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418	Optimization of extraction and deamidation of edible protein from evening primrose (Oenothera biennis L.) oil processing by-products and its effect on structural and techno-functional properties. <b>2021</b> , 334, 127613	30
417	Gelling, microstructure and water-holding properties of alpha-lactalbumin emulsion gel: Impact of combined ultrasound pretreatment and laccase cross-linking. <b>2021</b> , 110, 106122	18
416	Effects of covalent modification with epigallocatechin-3-gallate on oleosin structure and ability to stabilize artificial oil body emulsions. <b>2021</b> , 341, 128272	10
415	Nanoencapsulation of zeaxanthin extracted from Lycium barbarum L. by complex coacervation with gelatin and CMC. <b>2021</b> , 112, 106280	13
414	Jackfruit (Artocarpus heterophyllus Lam) leaf as a new source to obtain protein hydrolysates: Physicochemical characterization, techno-functional properties and antioxidant capacity. <b>2021</b> , 112, 106319	15
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409	Evaluation of functional and chemical properties of crust from dry-aged beef loins as a novel food ingredient. <b>2021</b> , 173, 108403	7
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380	Optimization of High Hydrostatic Pressure Treatments on Soybean Protein Isolate to Improve Its Functionality and Evaluation of Its Application in Yogurt. <b>2021</b> , 10,	4
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215	Evaluating the quality stability of black vinegar-based salad sauce during storage. <b>2019</b> , 26, 141-147	
214	Effect of Homogenization at a Lower Pressure on Structural and Functional Properties of Soy Protein Isolate. <b>2020</b> , 69, 1417-1426	Ο
213	Soaking Water Functional Properties. <b>2020</b> , 41-54	
212	Cooking Water Functional Properties. <b>2020</b> , 87-103	
212	Cooking Water Functional Properties. 2020, 87-103  Effect of the application of ultrasound on sarcoplasmic proteins from giant squid (Dosidicus gigas) mantle. 2020, 40, 956-962	
	Effect of the application of ultrasound on sarcoplasmic proteins from giant squid (Dosidicus gigas)	0
211	Effect of the application of ultrasound on sarcoplasmic proteins from giant squid (Dosidicus gigas) mantle. <b>2020</b> , 40, 956-962  Structure and property changes of whey protein isolate in response to the chemical modification	O
211	Effect of the application of ultrasound on sarcoplasmic proteins from giant squid (Dosidicus gigas) mantle. <b>2020</b> , 40, 956-962  Structure and property changes of whey protein isolate in response to the chemical modification mediated by horseradish peroxidase, glucose oxidase and d-glucose. <b>2022</b> , 373, 131328	O
211 210 209	Effect of the application of ultrasound on sarcoplasmic proteins from giant squid (Dosidicus gigas) mantle. 2020, 40, 956-962  Structure and property changes of whey protein isolate in response to the chemical modification mediated by horseradish peroxidase, glucose oxidase and d-glucose. 2022, 373, 131328  Bioactive Compounds of Plum Mango (Bouea microphylla Griffith). 2020, 529-541  Effect of thermal and high-pressure processing on the thermo-rheological and functional	0
211 210 209 208	Effect of the application of ultrasound on sarcoplasmic proteins from giant squid (Dosidicus gigas) mantle. 2020, 40, 956-962  Structure and property changes of whey protein isolate in response to the chemical modification mediated by horseradish peroxidase, glucose oxidase and d-glucose. 2022, 373, 131328  Bioactive Compounds of Plum Mango (Bouea microphylla Griffith). 2020, 529-541  Effect of thermal and high-pressure processing on the thermo-rheological and functional properties of common bean (Phaseolus vulgaris L.) flours.  Glycosylation of rice protein with dextran via the Maillard reaction in a macromolecular crowding	
211 210 209 208 207	Effect of the application of ultrasound on sarcoplasmic proteins from giant squid (Dosidicus gigas) mantle. 2020, 40, 956-962  Structure and property changes of whey protein isolate in response to the chemical modification mediated by horseradish peroxidase, glucose oxidase and d-glucose. 2022, 373, 131328  Bioactive Compounds of Plum Mango (Bouea microphylla Griffith). 2020, 529-541  Effect of thermal and high-pressure processing on the thermo-rheological and functional properties of common bean (Phaseolus vulgaris L.) flours.  Glycosylation of rice protein with dextran via the Maillard reaction in a macromolecular crowding condition to improve solubility. 2022, 103, 103374  Low temperature extrusion promotes transglutaminase cross-linking of whey protein isolate and	1

203	Extraction concentration of NaCl on structural, physicochemical and functional properties of Moringa oleifera seeds protein. <b>2022</b> , 155, 112988	O
202	Emulsifying and foaming properties of a hydrophobin-based food ingredient from Trichoderma reesei: A phenomenological comparative study. <b>2022</b> , 157, 113060	
201	Modification of hemp seed protein isolate (Cannabis sativa L.) by high-intensity ultrasound treatment. Part 1: Functional properties <b>2021</b> , 375, 131843	1
200	Structural and rheological properties of mung bean protein emulsion as a liquid egg substitute: The effect of pH shifting and calcium. <b>2022</b> , 126, 107485	1
199	Value addition of broken pulse proteins as emulsifying agents. <b>2022</b> , 16, 1367	2
198	Simulated natural and high temperature solid-state fermentation of soybean meal: A comparative study regarding microorganisms, functional properties and structural characteristics. <b>2022</b> , 159, 113125	1
197	Effect of hydrocolloids on functionality of proteins <b>2022</b> , 31, 243-251	O
196	Food proteins from animals and plants: Differences in the nutritional and functional properties. <b>2022</b> , 119, 428-442	14
195	Comparison of oil-in-water emulsions prepared by ultrasound, high-pressure homogenization and high-speed homogenization <b>2021</b> , 82, 105885	5
194	Effect of pretreatment-assisted extraction on the physicochemical and structural properties of Rhinobatos cemiculus skin gelatin. 1	
193	Optimization of the Recovery of Secondary Metabolites from Defatted Meal and Its Effects on the Extractability and Functional Properties of Proteins <b>2022</b> , 11,	
192	Functionalization of legume proteins using high pressure processing: Effect on technofunctional properties and digestibility of legume proteins. <b>2022</b> , 158, 113106	3
191	Conjugation of the glutelin hydrolysates-glucosamine by transglutaminase and functional properties and antioxidant activity of the products <b>2022</b> , 380, 132210	1
190	Understanding the impact of enzyme-assisted aqueous extraction on the structural, physicochemical, and functional properties of protein extracts from full-fat almond flour. <b>2022</b> , 127, 107534	1
189	Pine nuts (Pinus pinea L.) as a potential novel plant-based source of functional protein isolates: optimization of alkali extraction conditions, evaluation of functional properties and biochemical characterization.	
188	Preparation of deer oil powder and its effect on acute gastric mucosal injury in rats 2022, e14088	
187	Comparative study of the effects of ultrasonic power on the structure and functional properties of gliadin in wheat and green wheat <b>2022</b> ,	3
186	Functional Performance of Plant Proteins <b>2022</b> , 11,	5

185	The effects of different protease treatments on the techno-functional, structural, and bioactive properties of bovine casein <b>2022</b> , 1-12	
184	Polysaccharides Extracted From Deverra Tortuosa Wastes: Structural, Functional, Antioxidant, Antihypertensive and Cytotoxic Properties. 1	О
183	Bioactive Peptide Fractions from Collagen Hydrolysate of Common Carp Fish Byproduct: Antioxidant and Functional Properties <b>2022</b> , 11,	1
182	Chemical and functional characterization of major protein fractions extracted from nontoxic Jatropha curcas byproduct meals.	2
181	Combination of Ultrasound and Heat in the Extraction of Chia Seed (Salvia hispanica L.) Mucilage: Impact on Yield and Technological Properties. <b>2022</b> , 10, 519	2
180	Techno-functional properties of black soldier fly (Hermetia illucens) larvae. 1-14	1
179	Influence of ultrasonic treatment on functional properties and structure of tussah pupa protein isolate. 1-16	О
178	Proposed Methods for Testing and Comparing the Emulsifying Properties of Proteins from Animal, Plant, and Alternative Sources. <b>2022</b> , 6, 19	1
177	Physicochemical and Functional Properties of Membrane-Fractionated Heat-Induced Pea Protein Aggregates <b>2022</b> , 9, 852225	О
176	Interfacial Properties and Antioxidant Activity of Whey Protein-Phenolic Complexes: Effect of Phenolic Type and Concentration. <b>2022</b> , 12, 2916	О
175	Glycation of rice protein and d-xylose pretreated through hydrothermal cooking-assisted high hydrostatic pressure: Focus on the structural and functional properties. <b>2022</b> , 160, 113194	0
174	Revealing substitution priority and pattern of octenylsuccinic groups along the starch chain under a continuous mode <b>2022</b> , 388, 132909	О
173	Effects of salidroside on functional and structural changes in highland barley proteins. 2022, 160, 113310	О
172	Effect of ultrasound-assisted ionic liquid pretreatment on the structure and interfacial properties of soy protein isolate. <b>2022</b> , 115, 160-168	2
171	Functional properties of peptides obtained from whey proteins by ficin extract hydrolysis. 2022, 101707	О
170	Structural characteristics and emulsifying properties of lotus seed protein isolate-dextran glycoconjugates induced by a dynamic high pressure microfluidization Maillard reaction. <b>2022</b> , 160, 113309	1
169	Ultrasonic-assisted foam fractionation for recovering bovine serum albumin from aqueous solution: Structure and function evaluation. <b>2022</b> , 174, 108845	O
168	Effect of enzymatic hydrolysis followed after extrusion pretreatment on the structure and emulsibility of soybean protein. <b>2022</b> , 116, 173-184	O

167	Comparative structural and emulsifying properties of ultrasound-treated pea (Pisum sativum L.) protein isolate and the legumin and vicilin fractions. <b>2022</b> , 156, 111179	3
166	Effects of enzymatic cross-linking combined with ultrasound on the oil adsorption capacity of chickpea protein <b>2022</b> , 383, 132641	1
165	Molecular structure and functional properties of glycinin conjugated to Etarrageenan and guar gum: A comparative study <b>2022</b> , 386, 132810	1
164	Characterization of structural and functional properties of soybean 11S globulin during the renaturation after the guanidine hydrochloride denaturation. <b>2022</b> , 130, 107715	0
163	Role of Disulfide Bonds and Sulfhydryl Blocked by -Ethylmaleimide on the Properties of Different Protein-Stabilized Emulsions <b>2021</b> , 10,	0
162	The effect of dynamic high-pressure microfluidization on the physicochemical and digestive properties of proteins in insoluble fraction of edible bird's nest.	1
161	Construction, stability and photodynamic germicidal efficacy of curcumin nanoemulsion stabilised with Maillard conjugate of Wpi-Rha. <b>2022</b> , 57, 1609-1620	0
160	A Comparative Functional Analysis of Pea Protein and Grass Carp Protein Mixture via Blending and Co-Precipitation <b>2021</b> , 10,	O
159	Mechanisms of Change in Emulsifying Capacity Induced by Protein Denaturation and Aggregation in Quick-Frozen Pork Patties with Different Fat Levels and Freeze-Thaw Cycles <b>2021</b> , 11,	3
158	Analysis of the Physical Properties of the Crust Derived from Dry-Aged Beef Loin and the Possibility of Materialization into Food. <b>2021</b> , 3, 55-62	
157	Antimicrobial Effect of a Proteolytic Enzyme From the Fruits of (Dunal) Against <b>2021</b> , 8, 699955	1
156	Effect of carbohydrate type on the structural and functional properties of Maillard-reacted black bean protein <b>2021</b> ,	0
155	Functional Properties of Yellowfin Tuna (Thunnus albacares) Skin Collagen Hydrolysate Fraction obtained by Ultrafiltration Purification. <b>2021</b> , 9, 841-854	0
154	Response Surface Methodology for Optimization of L-Arabinose/Glycine Maillard Reaction through Microwave Heating. <b>2022</b> , 2022, 1-10	
153	Effects of heat treatment and pH on the physicochemical and emulsifying properties of coconut (Cocos nucifera L.) globulins <b>2022</b> , 388, 133031	0
152	Continuous cyclic wet heating glycation to prepare myofibrillar protein-glucose conjugates: A study on the structures, solubility and emulsifying properties <b>2022</b> , 388, 133035	Ο
151	Radical Scavenging Activity and Physicochemical Properties of Aquafaba-Based Mayonnaises and Their Functional Ingredients <b>2022</b> , 11,	1
150	Assessment of the biotechnological activity of wheat hydrolysates prepared with the Biarum bovei extract. 1	

149	Effect of 🛘 rradiation on the physicochemical and functional properties of rice protein. 42,	2
148	Enzymatic Hydrolysis of Pulse Proteins as a Tool to Improve Techno-Functional Properties <b>2022</b> , 11,	1
147	Effect of cavitation jet on the structural, emulsifying properties and rheological properties of soybean protein oxidized aggregates.	1
146	Impact of covalent grafting of two flavonols (kaemperol and quercetin) to caseinate on in vitro digestibility and emulsifying properties of the caseinate-flavonol grafts <b>2022</b> , 390, 133210	O
145	Quality and functional features of gelatine extracted from chicken skin in comparison with commercial gelatines from porcine, bovine and piscine. <b>2022</b> ,	
144	Effects of Defatting Methods on the Physicochemical Properties of Proteins Extracted from Hermetia illucens Larvae. <b>2022</b> , 11, 1400	3
143	A functional analysis of the effects of the molecular weight of dextran on Epolylysine-dextran conjugate created through the lard reaction <b>2022</b> , 390, 133212	0
142	Stability study of fortified low-fat spreads with preservatives.	
141	Use of physical processes to maximize goat milk cream hydrolysis: Impact on structure and enzymatic hydrolysis. <b>2022</b> , 156, 111343	1
140	Effect of bleaching and defatting treatment of camel skin on the color, structural and interfacial properties of extracted gelatin. <b>2022</b> , 33, 100275	O
139	Role of partial replacement of NaCl by KCl combined with other components on structure and gel properties of porcine myofibrillar protein <b>2022</b> , 190, 108832	O
138	Effect of wet- and dry-salting with various salt concentrations on pork skin for extraction of gelatin. <b>2022</b> , 131, 107772	O
137	Physicochemical and Functional Properties of Okra Leaf Polysaccharides Extracted at Different pHs. <b>2022</b> , 4, 405-418	2
136	Influence of peroxyl radical-induced oxidation on structural characteristics, emulsifying, and foaming properties of <code>Hactalbumin</code> . <b>2022</b> , 113590	1
135	Effects of ultrasound on the structural and emulsifying properties and interfacial properties of oxidized soybean protein aggregates. <b>2022</b> , 87, 106046	O
134	Physicochemical properties and application in film preparation of prolamin from distiller grains.	
133	Targeted hydrolysis of native potato protein: A novel route for obtaining hydrolysates with improved interfacial properties.	0
132	Enzyme-assisted extraction of chicken skin protein hydrolysates and fat: Degree of hydrolysis affects the physicochemical and functional properties.	O

131	Antioxidative Effect of Chlorella Pyrenoidosa Protein Hydrolysates and Their Application in Krill Oil-in-Water Emulsions. <b>2022</b> , 20, 345	Ο
130	Hydrophobic surface modification of citrus fiber using octenyl succinic anhydride (OSA): Preparation, characterization and emulsifying properties. <b>2022</b> , 107832	Ο
129	The Emulsion Properties of Chicken Liver Protein Recovered through Isoelectric Solubilization/Precipitation Processes. <b>2022</b> , 11, 1644	
128	Tryptophan front-face fluorescence and functional properties of whey: A preliminary study. <b>2022</b> , 163, 113589	0
127	Composition and Functional Properties of Hemp Seed Protein Isolates from Various Hemp Cultivars.	
126	Effects of hydrodynamic cavitation at different pH values on the physicochemical properties and aggregation behavior of soybean glycinin. <b>2022</b> , 163, 113615	O
125	Impact of high-power sonication on yield, molecular structure, and functional properties of soy protein isolate. <b>2022</b> , 79, 103034	0
124	Preparation and Characterization of the Soybean Protein Isolate Chitosan Oligosaccharide Maillard Reaction Products via Wet-Heating.	
123	Scaling up the Two-Stage Countercurrent Extraction of Oil and Protein from Green Coffee Beans: Impact of Proteolysis on Extractability, Protein Functionality, and Oil Recovery.	0
122	Microencapsulation of Lactobacillus plantarum with enzymatic hydrolysate of soybean protein isolate for improved acid resistance and gastrointestinal survival in vitro. <b>2022</b> ,	Ο
121	Investigation on physicochemical, structural, and functional properties of protein from pecan (Carya illinoinensis (wangenh.) K. Koch) treated by three different peeling methods.	
120	Effects of pH and Ionic Salts on the Emulsifying and Rheological Properties of Acorn Protein Isolate. <b>2022</b> , 27, 3646	Ο
119	Impact of ethanol shock on the structural change and emulsifying capacity of bovine lactoferrin. <b>2022</b> , 107894	0
118	Combined effect of chitosan and bovine serum albumin/whey protein isolate on the characteristics and stability of shrimp oil-in-water emulsion.	1
117	Technological Performance of Cricket Powder (Acheta domesticus L.) in Wheat-Based Formulations. <b>2022</b> , 13, 546	1
116	Changes in the textural and flavor characteristics of egg white emulsion gels induced by lipid and thermal treatment. <b>2022</b> , 79, 103054	O
115	Modification of grass pea protein isolate (Lathyrus sativus L.) using high intensity ultrasound treatment: Structure and functional properties. <b>2022</b> , 158, 111520	0
114	Characterisation of de-structured starch and its shear-thickening mechanism. <b>2022</b> , 132, 107864	

113	Are quinoa proteins a promising alternative to be applied in plant-based emulsion gel formulation?. <b>2022</b> , 394, 133485	1
112	Comparison of the effect of different desugarization techniques on the functionality of egg white protein hydrolysates. <b>2022</b> , 2, 100152	1
111	Physico-Chemical and Functional Properties of Protein Concentrate from Lima Beans (Phaseolus lunatus). <b>2022</b> , 48-56	
110	Whey protein-derived peptides: the impact of chicken pepsin hydrolysis upon whey proteins concentrate on their biological and technological properties. <b>2022</b> , 105442	
109	Pistachio hull as an alternative pectin source: its extraction and use in oil in water emulsion system. 1-10	1
108	Glycosylation with bioactive polysaccharide obtained from Rosa roxburghii Tratt fruit to enhance the oxidative stability of whey protein isolate emulsion. <b>2022</b> ,	O
107	Physicochemical and Techno-Functional Properties of Dried and Defatted Porcine Liver. <b>2022</b> , 12, 926	
106	Impact of different extraction conditions on yield, physicochemical and functional characteristics of gelatin from Labeo rohita swim bladder.	
105	Interactional, Functional and Biological Properties of Lactone Sophorolipid (LSL) and Collagen Oligopeptides (COP) in Aqueous Solution.	1
104	Extraction optimization and functional properties of muskmelon seed protein concentrate.	
103	The temporal evolution mechanism of structure and function of oxidized soy protein aggregates. <b>2022</b> , 15, 100382	O
102	Properties of sodium caseinate as affected by the #Easein phenotypes. <b>2022</b> , 626, 939-950	O
101	Antioxidant activity and functional properties of grey mullet (Mugil cephalus) protein hydrolysates. <b>2021</b> , 28, 827-838	
100	Effect of oxidation on the structural and functional properties of myofibrillar in Coregonus peled. <b>2021</b> , 28, 960-968	
99	Comparative evaluation of the functionality of faba bean protein isolates with major legume proteins in the market.	O
98	Modulation of native structural architecture and hydrodynamic properties of apple seed protein isolates. <b>2022</b> , 80, 103083	
97	Coconut Palm: Food, Feed, and Nutraceutical Properties. <b>2022</b> , 12, 2107	2
96	The effects of germination on the composition and functional properties of hemp seed protein isolate. <b>2022</b> , 108085	1

95	fRadial discharge high shear homogenization and ultrasonication assisted pH-shift processing of herring co-products with antioxidant-rich materials for maximum protein yield and functionality. <b>2022</b> , 133986	O
94	Asclepain cI, a proteolytic enzyme from Asclepias curassavica L., a south American plant, against Helicobacter pylori. 13,	
93	Gelatin extracted from jundißkin (Rhamdia quelen): an alternative to the discarded by-product. <b>2022</b> , 111829	
92	Effects of Oxidation Modification by Malondialdehyde on the Structure and Functional Properties of Walnut Protein. <b>2022</b> , 11, 2432	2
91	Characterization of exopolysaccharide derived from Enterobacter ludwigii and its possible role as an emulsifier. <b>2022</b> , 12,	
90	Characterization and emulsifying properties of mantle proteins from scallops (Patinopecten yessoensis) treated by high hydrostatic pressure treatment. <b>2022</b> , 167, 113865	o
89	Preparation, characterization, and in vitro antioxidant activities of natural selenium-enriched peanut protein fractions. <b>2022</b> , 49, 101923	
88	Gellan gum conjugation with soy protein via Maillard-driven molecular interactions and subsequent clustering lead to conjugates with tuned technological functionality. <b>2022</b> , 15, 100408	1
87	Methylated radiation depolymerized Guar gum- a novel wall material for flavour encapsulation. <b>2022</b> , 1, 100102	О
86	Obtention and evaluation of physico-chemical and techno-functional properties of macauba (Acrocomia aculeata) kernel protein isolate. <b>2022</b> , 161, 111848	O
85	Modification of soy protein isolate using dielectric barrier discharge cold plasma assisted by modified atmosphere packaging. <b>2023</b> , 401, 134158	1
84	Tracking the driving forces for the unfolding and folding of kidney bean protein isolates: Revealing mechanisms of dynamic changes in structure and function. <b>2023</b> , 402, 134230	O
83	Influence of extraction times on physical and functional properties of gelatin from salted jellyfish by-products. <b>2022</b> , 355, 02014	0
82	Antioxidant Activity, Functional Properties, and Cytoprotective Effects on HepG2 Cells of Tree Peony (Paeonia suffruticosa Andr.) Seed Protein Hydrolysate as Influenced by Molecular Weights Fractionation. <b>2022</b> , 11, 2592	0
81	Effects of High-Intensity Ultrasound Treatments on the Physicochemical and Structural Characteristics of Sodium Caseinate (SC) and the Stability of SC-Coated Oil-in-Water (O/W) Emulsions. <b>2022</b> , 11, 2817	О
80	Heat treatment of quinoa (Chenopodium quinoa Willd.) albumin: Effect on structural, functional, and in vitro digestion properties. 9,	O
79	Ultrasound-Assisted Extraction of Artocarpus heterophyllus L. Leaf Protein Concentrate: Solubility, Foaming, Emulsifying, and Antioxidant Properties of Protein Hydrolysates. <b>2022</b> , 6, 50	О
78	Effects of High-power Ultrasound on the in vitro digestibility, Physicochemical and Functional Properties of Proso Millet Prolamin and Glutelin Proteins.	1

77	Functional improvements in <code>tonglycinin</code> by edible bioconjugation with carboxymethyl dextran.	0
76	Collagen extracted from rabbit: meat and by-products: isolation and physicochemical assessment. <b>2022</b> , 111967	O
75	Functional improvements in ⊯onglycinin by preparing edible bioconjugates with ⊞olylysine and dextran.	0
74	Changes in partial properties of glycosylated egg white powder during storage.	O
73	In vitro analysis of antioxidant peptides from an enzymatically hydrolysed Channa punctata protein isolate.	О
72	Ultrasound-assisted freezing retards the deterioration of functional properties of myofibrillar protein in chicken breast during long-term frozen storage. <b>2022</b> , 114064	O
71	Improving emulsifying properties using mixed natural emulsifiers: tea saponin and golden pompano protein. <b>2022</b> , 130311	О
70	Maillard reaction between pea protein isolate and maltodextrin via wet-heating route for emulsion stabilisation. <b>2022</b> , 6, 100193	1
69	Nutritional Quality, Chemical, and Functional Characteristics of Hemp (Cannabis sativa ssp. sativa) Protein Isolate. <b>2022</b> , 11, 2825	1
68	Functional and physiochemical properties of the yoghurt modified by heat lactosylation and microbial transglutaminase cross-linking of milk proteins.	O
67	Functionality of Pea-Grass Carp Co-Precipitated Dual-Protein as Affected by Extraction pH. <b>2022</b> , 11, 3136	О
66	Structural transformation of egg white protein particles modified by preheating combined with pH-shifting: Mechanism of enhancing heat stability. <b>2022</b> , 170, 114114	O
65	Production of hydrolysates and peptides from a new protein source: Diplodus annularis. <b>2022</b> , 50, 102129	0
64	Physicochemical property analysis of lyophilized fresh, wet-, and dry-aged beef powders: Application of dry-aged beef crust as a food additive. <b>2023</b> , 195, 109014	O
63	The structural characterization and color stabilization of the pigment protein-phycoerythrin glycosylated with oligochitosan. <b>2023</b> , 136, 108241	1
62	Impacts of the Dynamic High-Pressure Pre-Treatment and Post-Treatment of Whey Protein Aggregates on Their Physicochemical Properties and Emulsifying Activities. <b>2022</b> , 11, 3588	O
61	Production of Protein Concentrates from Macauba (Acrocomia acuelata and Acrocomia totai) Kernels by Sieve Fractionation. <b>2022</b> , 11, 3608	0
60	Different breeding lines of quinoa significantly influence the quality of baked cookies and cooked grains.	O

59	Targeted hydrolysis of native potato protein: A novel workflow for obtaining hydrolysates with improved interfacial properties. <b>2022</b> , 108299	1
58	Maillard reaction-based conjugation of Spirulina protein with maltodextrin using wet-heating route and characterisation of conjugates. <b>2022</b> , 134931	1
57	Wheat Glu-A1a encoded 1Ax1 subunit enhances gluten physicochemical properties and molecular structures that confer superior breadmaking quality. <b>2022</b> ,	1
56	Structural diversity and physicochemical properties of polysaccharides isolated from pumpkin (Cucurbita moschata) by different methods. <b>2022</b> , 112157	3
55	Effect of Alcalase Modification of Yellow Lupin (Lupinus luteus L.) Protein Isolate on Some Functional Properties and Antioxidant Activity. <b>2022</b> , 2022, 1-10	0
54	Effects of catechin types found in tea polyphenols on the structural and functional properties of soybean protein isolateBatechin covalent complexes. <b>2023</b> , 173, 114336	Ο
53	Interfacial characteristics of artificial oil body emulsions (O / W) prepared using extrinsic and intrinsic proteins: Inspired by natural oil body. <b>2023</b> , 173, 114270	0
52	Comparative evaluation of different separation and concentration procedures on some quality and functional properties of fish gelatin. <b>2023</b> , 83, 103237	2
51	Effect of ferulic acid covalent conjugation on the functional properties and antigenicity of	0
50	Effects of hexane on protein profile and techno-functional properties of pea protein isolates. <b>2023</b> , 406, 135069	Ο
49	Interfacial properties and inter-relationship of sarcoplasmic and myofibrillar proteins in simulated muscle protein extracts: Effect of salt reduction and pea protein. <b>2023</b> , 137, 108418	Ο
48	Conjugation of soy protein isolate with carboxymethyl cellulose through dielectric barrier discharge (DBD) plasma. <b>2023</b> , 407, 135059	O
47	Improved egg yolk pasteurization using sublethal moderate pressure pre-treatments. 2023, 2, 100166	Ο
46	Structure and rheological properties of extruded whey protein isolate: Impact of inulin. 2022,	Ο
45	Characterization of Tenebrio molitor Larvae Protein Preparations Obtained by Different Extraction Approaches. <b>2022</b> , 11, 3852	Ο
44	Atmospheric-cold plasma (ACP) performance on coliform inactivation, dehydration and functional properties in powder form materials (wheat flour and whey protein isolate).	Ο
43	Functional improvements in <code>tonglycinin</code> by edible bioconjugation with carboxymethyl dextran.	0
42	Exploring the Amino-Acid Composition, Secondary Structure, and Physicochemical and Functional Properties of Chickpea Protein Isolates.	Ο

41	Fabrication and characterization of nanoemulsions for encapsulation and delivery of vitexin: antioxidant activity, storage stability and in vitro digestibility.	O
40	Determination of the best interaction of inulin with different proteins by using interfacial rheology: the relationship with the emulsion activity and stability in emulsion systems. <b>2022</b> ,	O
39	Improving the Functional Performance of Date Seed Protein Concentrate by High-Intensity Ultrasonic Treatment. <b>2023</b> , 28, 209	O
38	Combined NeutraseAlcalase Protein Hydrolysates from Hazelnut Meal, a Potential Functional Food Ingredient.	O
37	Application of ultrasound-assisted alkaline extraction for improving the solubility and emulsifying properties of pale, soft, and exudative (PSE)-like chicken breast meat protein isolate. <b>2022</b> , 172, 114234	1
36	Production of Cookies Enriched with Bioactive Compounds through the Partial Replacement of Wheat Flour by Cocoa Bean Shells. <b>2023</b> , 12, 436	O
35	Effects of fabrication of conjugates between different polyphenols and bovine bone proteins on their structural and functional properties. <b>2023</b> , 102375	O
34	Functional improvements in $\blacksquare$ onglycinin by preparing edible bioconjugates with $\blacksquare$ olylysine and dextran.	O
33	Structure and functional properties of whey protein conjugated with carboxymethyl cellulose through maillard reaction. <b>2023</b> , 174, 114406	O
32	Effects of octenyl succinylation on the properties of starches with distinct crystalline types and their Pickering emulsions. <b>2023</b> , 230, 123183	O
31	Encapsulation of Cumin (Cuminum cyminum L.) Seed Essential Oil in the Chickpea Protein Maltodextrin Matrix. <b>2023</b> , 8, 4156-4164	O
30	Quinoa protein. <b>2023</b> , 117-149	O
29	Characterization of the Technofunctional Properties and Three-Dimensional Structure Prediction of 11S Globulins from Amaranth (Amaranthus hypochondriacus L.) Seeds. <b>2023</b> , 12, 461	1
28	Protein Isolates and Concentrates. <b>2012</b> , 85-106	O
27	Pulse Grain Quality Criteria. <b>2012</b> , 280-300	O
26	Evaluation of Processing Conditions and Hydrocolloid Addition on Functional Properties of Aquafaba. <b>2023</b> , 12, 775	O
25	Influence of amino acid profiles, and secondary structure on nutritional and functional properties of Trichilia emetica and Trichilia dregeana protein concentrates.	О
24	Physicochemical and structural characterization of whey protein concentrate-tomato pectin conjugates.	O

23	Synthesis, characterization, antibacterial and emulsifying properties of agar benzoate. <b>2023</b> , 239, 124254	O
22	Changes of structure and functional properties of rice protein in the fresh edible rice during the seed development. <b>2023</b> , 12, 1850-1860	O
21	The role of &ubunit in emulsifying performance of &conglycinin. <b>2023</b> , 141, 108694	O
20	Utilization of ultrasound and glycation to improve functional properties and encapsulated efficiency of proteins in anthocyanins. <b>2023</b> , 419, 135899	Ο
19	Microencapsulation of tomato seed oil using phlorotannins-adducted pea protein isolate-chitosan and pea protein isolate-chitosan complex coacervates. <b>2023</b> , 419, 136091	0
18	Overview on pulse proteins for future foods: ingredient development and novel applications. <b>2023</b> , 3, 340-356	Ο
17	High-Pressure Effects on Selected Properties of Pea and Soy Protein Isolates. 2023, 13, 2359	O
16	Soy protein nanoparticles prepared by enzymatic cross-linking with enhanced emulsion stability. <b>2023</b> , 19, 2099-2109	O
15	Impact of Cavitation Jet on the Structural, Emulsifying Features and Interfacial Features of Soluble Soybean Protein Oxidized Aggregates. <b>2023</b> , 12, 909	0
14	Enzymatic Conversion of Red Tilapia (Oreochromis niloticus) By-Products in Functional and Bioactive Products. 1-23	O
13	Ultrasound-Assisted Extraction of Protein from Moringa oleifera Seeds and Its Impact on Techno-Functional Properties. <b>2023</b> , 28, 2554	0
12	Stabilization of Olive Oil in Water Emulsion with Dairy Ingredients by Pulsed and Continuous High Intensity Ultrasound. <b>2023</b> , 8, 11425-11432	O
11	Mung bean protein isolate treated with high-intensity pulsed electric field: characteristics and its use for encapsulation of Asian seabass oil. 1-15	O
10	Valorisation through Lactic Fermentation of Industrial Wastewaters from a Bean Blanching Treatment. <b>2023</b> , 9, 350	Ο
9	Effects of hydrolysis degree on the functional properties of hydrolysates from sour cherry kernel protein concentrate. <b>2023</b> , 197-206	О
8	Pickering Emulsion Stabilized by Fish Myofibrillar Proteins Modified with Tannic Acid, as Influenced by Different Drying Methods. <b>2023</b> , 12, 1556	O
7	Fabrication of a Novel Antioxidant Emulsifier Through Tuning the Molecular Interaction between Soy Protein Isolates and Young Apple Polyphenols. <b>2023</b> , 136110	0
6	Effect of canola meal fermentation and protein extraction method on the functional properties of resulting protein products.	Ο

5	Extrusion for reducing malondialdehyde-induced whey protein isolate oxidation in relation with its physicochemical, functional and intro digestive properties. <b>2023</b> , 108730	О
4	Squalene encapsulation by emulsification and freeze-drying process: Effects on bread fortification.	O
3	pH-Shifting combined with ultrasound treatment of emulsion-filled 毗onglycinin gels as 毗arotene carriers: Effect of emulsion concentration on gel properties. <b>2023</b> , 95, 106412	Ο
2	Structural Characterization, Technofunctional and Rheological Properties of Sesame Proteins Treated by High-Intensity Ultrasound. <b>2023</b> , 12, 1791	О
1	Screening of protein hydrolysates from malt rootlets and their relationship with technological properties. <b>2023</b> , 182, 114864	О