

Determination of the degree of hydrolysis of food proteins
with 2,4,6-trinitrobenzenesulfonic acid

Journal of Agricultural and Food Chemistry

27, 1256-1262

DOI: 10.1021/jf60226a042

Citation Report

#	ARTICLE	IF	CITATIONS
1	Application of Ultra- and Hyperfiltration During Production of Enzymatically Modified Proteins. ACS Symposium Series, 1981, , 133-169.	0.5	10
2	TASTE AND TASTE EVALUATION OF SOY PROTEIN HYDROLYZATES. , 1982, , 149-169.		9
3	Protein hydrolysates from meat industry by-products. Meat Science, 1982, 7, 147-157.	2.7	54
4	Funktionelle Eigenschaften von Pflanzenproteinen. 5. Mitt. Einfluß einer enzymatischen Partialhydrolyse auf ausgewählte funktionelle Eigenschaften von Weizenkleber. Molecular Nutrition and Food Research, 1983, 27, 659-668.	0.0	7
6	ĐŸĐ¾Đ»ŃfŃ†Đ°Đ°Đ½Đµ Đ½Đ° ĐµĐ½Đ-Đ,Đ½Đ, Đ±ĐµĐ»Ń,ŃšŃ†Đ½Đ, Ń...Đ,Đ ŃĐ¾Đ»Đ,Đ-Đ°Ń,Đ, Đ¾Ń,Đ-ĐµĐ»ĐµĐ½Đ,Đ½Đ		
7	Nutritive value of acetylated and hydrolysed rapeseed proteins in rats. Qualitas Plantarum Plant Foods for Human Nutrition, 1987, 37, 265-274.	0.4	2
8	Kinetic description of proteolysis Part 4. Hydrolysis kinetics of partial protein hydrolysates. Molecular Nutrition and Food Research, 1987, 31, 777-782.	0.0	3
9	Specific limited hydrolysis and phosphorylation of food proteins for improvement of functional and nutritional properties. JAOCS, Journal of the American Oil Chemists' Society, 1987, 64, 1704-1711.	0.8	23
10	Deamidation of Protein in a Soy Extract by Ion Exchange Resin Catalysis. Journal of Food Science, 1987, 52, 1529-1531.	1.5	31
11	Effect of Acetylation on Composition of Phenolic Acids and Proteolysis of Rapeseed Flour. Journal of Food Science, 1987, 52, 1552-1556.	1.5	4
12	Methionine Enrichment of Milk Protein by Enzymatic Peptide Modification. Journal of Food Science, 1988, 53, 739-742.	1.5	22
13	Stability of Vacuum Cook-in-Bag Turkey Breast Rolls during Refrigerated Storage. Journal of Food Science, 1988, 53, 46-48.	1.5	27
14	Immunogenicity and Allergenicity of Whey Protein Hydrolysates. Journal of Food Science, 1988, 53, 1208-1211.	1.5	53
15	Enzymatic hydrolysis of cell proteins in green algae Chlorella and Scenedesmus after extraction with organic solvents. Enzyme and Microbial Technology, 1988, 10, 233-238.	1.6	24
16	Solubility and emulsifying properties of caseins and whey proteins modified enzymically by trypsin. Journal of Agricultural and Food Chemistry, 1988, 36, 883-892.	2.4	279
17	A simple procedure using trinitrobenzenesulphonic acid for monitoring proteolysis in cheese. Journal of Dairy Research, 1988, 55, 585-596.	0.7	62
18	Investigation of functional properties of partially hydrolyzed proteins. Molecular Nutrition and Food Research, 1989, 33, 9-15.	0.0	16
19	SOLUBILITY AND EMULSIFYING PROPERTIES OF BETACASEIN MODIFIED ENZYMATIALLY BY TRYPSIN. Journal of Food Biochemistry, 1989, 13, 335-352.	1.2	20

#	ARTICLE	IF	CITATIONS
20	Preparation and Functional Properties of Enzymatically Deamidated Soy Proteins. <i>Journal of Food Science</i> , 1989, 54, 598-601.	1.5	55
21	Free Amino Acids in Cheddar Cheese: Comparison of Quantitation Methods. <i>Journal of Food Science</i> , 1990, 55, 1552-1554.	1.5	23
22	Deamidation During Treatment of Soy Protein with Protease. <i>Journal of Food Science</i> , 1990, 55, 127-129.	1.5	28
23	Changes of the oligomeric structure of legumin from pea (<i>Pisum sativum</i> L.) after succinylation. <i>FEBS Journal</i> , 1990, 194, 621-627.	0.2	55
24	Volatile components of fish protein hydrolysates.. <i>Nippon Nogeikagaku Kaishi</i> , 1990, 64, 1461-1465.	0.0	1
25	Binding affinities of .beta.-ionone and related flavor compounds to .beta.-lactoglobulin: effects of chemical modifications. <i>Journal of Agricultural and Food Chemistry</i> , 1990, 38, 1691-1695.	2.4	89
26	Effect of Various Humectants and Aw on Proteolysis, Yeast and Mold Growth and Shelf-Life During Cold Storage of Yogurt. <i>Canadian Institute of Food Science and Technology Journal</i> , 1990, 23, 101-108.	0.3	6
27	Gouda Cheese Made from Ultrafiltered Milk: Effects of Concentration Factor, Rennet Concentration, and Coagulation Temperature. <i>Journal of Dairy Science</i> , 1990, 73, 1420-1428.	1.4	22
28	Factors Controlling Histamine Production in Swiss Cheese Inoculated with <i>Lactobacillus buchneri</i> . <i>Journal of Dairy Science</i> , 1990, 73, 3050-3058.	1.4	45
29	Enzymic Protein Hydrolysates. <i>Biotechnology and Biotechnological Equipment</i> , 1991, 5, 32-36.	0.5	1
30	Comparaison de trois méthodes pour la mesure du degré d'hydrolyse de protéines laitières modifiées enzymatiquement. <i>Canadian Institute of Food Science and Technology Journal</i> , 1991, 24, 14-18.	0.3	10
31	A Simple Method for Monitoring the Enzymatic Hydrolysis of Fish Meat:Determination of Amino Groups Using Glutaraldehyde.. <i>Nippon Nogeikagaku Kaishi</i> , 1991, 65, 1229-1231.	0.0	2
32	Hypotensive effect of fish protein hydrolysate.. <i>Nippon Nogeikagaku Kaishi</i> , 1991, 65, 35-43.	0.0	38
33	Binding of retinoids and β -carotene to β -lactoglobulin. Influence of protein modifications. <i>BBA - Proteins and Proteomics</i> , 1991, 1079, 316-320.	2.1	80
34	Effect of Anions on the Deamidation of Soy Protein. <i>Journal of Food Science</i> , 1991, 56, 452-454.	1.5	21
35	ENZYMIC PROTEIN HYDROLYSATES FROM MALT SPROUTS. <i>Journal of the Institute of Brewing</i> , 1992, 98, 139-142.	0.8	5
36	Antigenicity of Whey Protein Hydrolysates Fractionated with Ultrafiltration Membrane.. <i>Journal of the Japanese Society for Food Science and Technology</i> , 1992, 39, 113-116.	0.2	5
37	Autolysed fish silage as a feed ingredient for atlantic salmon (<i>Salmo Salar</i>). <i>Comparative Biochemistry and Physiology A, Comparative Physiology</i> , 1992, 103, 369-372.	0.7	41

#	ARTICLE	IF	CITATIONS
38	Effects of heat and proteolysis on deamidation of food proteins using peptidoglutaminase. <i>Journal of Agricultural and Food Chemistry</i> , 1992, 40, 719-723.	2.4	45
39	Electroassisted glycosylation of bovine casein: an alternative to the use of reducing chemicals in N-alkylation of proteins. <i>Journal of Agricultural and Food Chemistry</i> , 1992, 40, 760-763.	2.4	10
40	Antigenicity of Whey Protein Hydrolysates Prepared with Various Proteases Against Rabbit Antiserum to Bovine β -lactoglobulin. <i>Nihon Chikusan Gakkaiho</i> , 1992, 63, 814-817.	0.0	0
41	Solubility and reactivity of caseins and β -lactoglobulin in protic solvents. <i>The Protein Journal</i> , 1992, 11, 613-621.	1.1	5
42	Binding of benzo(?)pyrene, ellipticine, and cis-parinaric acid to β -lactoglobulin: Influence of protein modifications. <i>The Protein Journal</i> , 1992, 11, 645-652.	1.1	42
43	Physico-chemical and enzymatic studies on acetylated protein isolates from faba beans (<i>Vicia faba</i> L.). <i>Molecular Nutrition and Food Research</i> , 1993, 37, 258-268.	0.0	13
44	Limited enzymic hydrolysis of casein in the presence of ethanol. <i>Enzyme and Microbial Technology</i> , 1993, 15, 974-978.	1.6	12
45	Stabilization of pepsin on duolite for the continuous hydrolysis of bovine haemoglobin at pH2 and 40°C. <i>Biotechnology Letters</i> , 1993, 7, 25-30.	0.5	9
46	Production of casein hydrolysates by extracellular acid proteinases of immobilized <i>Humicola lutea</i> cells. <i>Applied Microbiology and Biotechnology</i> , 1993, 39, 512-514.	1.7	2
47	Protein Hydrolysis and Quality Deterioration of Refrigerated and Frozen Seafood Due to Obligately Psychrophilic Bacteria. <i>Journal of Food Science</i> , 1993, 58, 310-313.	1.5	29
48	GLIADIN MODIFICATIONS CATALYZED BY GUINEA PIG LIVER TRANSGLUTAMINASE. <i>Journal of Food Biochemistry</i> , 1993, 17, 267-282.	1.2	49
49	Wheat γ -gliadin as substrate for bovine plasma factor XIII. <i>Journal of Agricultural and Food Chemistry</i> , 1993, 41, 2208-2214.	2.4	14
50	Proteases. , 1993, , 159-203.		20
51	Cheese: Methods of Chemical Analysis. , 1993, , 341-388.		32
52	Prophylactic nutritional modification of the incidence of diabetes in autoimmune non-obese diabetic (NOD) mice. <i>British Journal of Nutrition</i> , 1993, 69, 597-607.	1.2	86
53	Production of Casein Hydrolysates During the Cultivation of <i>Humicola Lutea</i> Cells, Producing Acid Proteinases. <i>Biotechnology and Biotechnological Equipment</i> , 1994, 8, 81-84.	0.5	0
54	Rheological properties of interphase adsorption layers of gossypin at a liquid-liquid phase separation boundary. III. Influence of chemical modification. <i>Chemistry of Natural Compounds</i> , 1994, 30, 487-491.	0.2	0
55	Comparison of in-vitro proteolysis of casein and gluten as edible films or as untreated proteins. <i>Food Chemistry</i> , 1994, 51, 275-280.	4.2	10

#	ARTICLE	IF	CITATIONS
56	Maillard reaction products as antioxidants in pre-cooked ground beef. <i>Food Chemistry</i> , 1994, 51, 311-318.	4.2	39
57	Rapid characterization of soy protein and hydrolysates by capillary electrophoresis. <i>Journal of Chromatography A</i> , 1994, 680, 413-417.	1.8	11
58	METHIONINE LIBERATION BY PEPSIN-PANCREATIN HYDROLYSIS OF BEAN PROTEIN FRACTIONS: ESTIMATION OF METHIONINE BIOAVAILABILITY. <i>Journal of Food Biochemistry</i> , 1994, 18, 311-324.	1.2	4
59	Soy Protein Hydrolysate Debittering by Lysine-Acetylation. <i>Journal of Food Science</i> , 1994, 59, 1123-1126.	1.5	14
60	Continuous monitoring of enzymatic whey protein hydrolysis. Correlation of base consumption with soluble nitrogen content. <i>Process Biochemistry</i> , 1994, 29, 257-262.	1.8	33
61	Freezing Qualities of Cheddar-Type Cheeses Containing Varied Percentages of Fat, Moisture, and Salt. <i>Journal of Dairy Science</i> , 1994, 77, 1771-1782.	1.4	19
62	Effect of crude extract of <i>Lactobacillus</i> in increasing the amino N and acetaldehyde levels in yogurt. <i>Journal of Dairy Research</i> , 1994, 61, 581-585.	0.7	4
63	Some aspects of reactions of benzyl isothiocyanate with bovine sarcoplasmic proteins. <i>Molecular Nutrition and Food Research</i> , 1995, 39, 465-474.	0.0	12
64	Surface properties of the reserve globulins of cotton seeds and the products of their proteolysis. <i>Chemistry of Natural Compounds</i> , 1995, 31, 240-242.	0.2	0
65	Antioxidative Activity of Maillard Reaction Products in Cooked Ground Beef, Sensory and TBA Values. <i>Journal of Food Science</i> , 1995, 60, 234-236.	1.5	31
66	Enzymatic Hydrolysis of Crayfish Processing By-products. <i>Journal of Food Science</i> , 1995, 60, 929-935.	1.5	92
67	Analytical Peptide Mapping of a Complex Yellowfin Tuna Myoglobin Peptic Hydrolysate by High Performance Liquid Chromatography. <i>Journal of Liquid Chromatography and Related Technologies</i> , 1995, 18, 2353-2371.	0.9	13
68	Production of cheddar cheese using a <i>Lactococcus lactis</i> ssp. <i>Cremoris</i> SK11 derivative with enhanced aminopeptidase activity. <i>International Dairy Journal</i> , 1995, 5, 367-379.	1.5	59
69	Bitter peptide from hemoglobin hydrolysate: Isolation and characterization. <i>FEBS Letters</i> , 1995, 364, 115-119.	1.3	37
70	Effects of Dissociation, Deamidation, and Reducing Treatment on Structural and Surface Active Properties of Soy Glycinin. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 1993-2000.	2.4	95
71	Enzymatic hydrolysis of sodium caseinate in a continuous ultrafiltration reactor using an inorganic membrane. <i>Applied Microbiology and Biotechnology</i> , 1995, 42, 692-696.	1.7	5
72	Production of Peptic Hemoglobin Hydrolyzates: Bitterness Demonstration and Characterization. <i>Journal of Agricultural and Food Chemistry</i> , 1995, 43, 1982-1988.	2.4	29
73	Effect of Limited Proteolysis on the Enzymatic Phosphorylation of Soy Protein. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 759-762.	2.4	11

#	ARTICLE	IF	CITATIONS
74	Enhancing the functionality of food proteins by enzymatic modification. Trends in Food Science and Technology, 1996, 7, 120-125.	7.8	427
75	Influence of milk type, coagulant, salting procedure and ripening time on the final characteristics of Picante cheese. International Dairy Journal, 1996, 6, 1099-1116.	1.5	39
76	Thiocalsin: a thioredoxin-linked, substrate-specific protease dependent on calcium.. Proceedings of the National Academy of Sciences of the United States of America, 1996, 93, 3169-3175.	3.3	94
77	Kinetics of appearance of four hemorphins from bovine hemoglobin peptic hydrolysates by HPLC coupled with photodiode array detection. BBA - Proteins and Proteomics, 1996, 1295, 73-80.	2.1	28
78	Characterization of a glutaraldehyde stabilized yeast cell biocatalyst with β -galactosidase activity. Journal of Bioscience and Bioengineering, 1996, 81, 524-529.	0.9	7
79	Bitterness intensity of soybean protein hydrolysates—chemical and organoleptic characterization. European Food Research and Technology, 1996, 203, 272-276.	0.6	22
80	Study of the structure of the lectins of <i>Datura innoxia</i> seeds. III. Resistance of the lectins to the action of various proteases. Chemistry of Natural Compounds, 1996, 32, 74-76.	0.2	0
81	Kinetic of in vitro generation of some hemorphins: early release of LW-hemorphin-7, precursor of VW-hemorphin-7. Neuropeptides, 1996, 30, 1-5.	0.9	11
82	Functional Properties of Veal Bone Hydrolysates. Journal of Food Science, 1996, 61, 712-716.	1.5	25
83	Effects of pH, Temperature, and Reactant Molar Ratio on Leucine and Glucose Maillard Browning Reaction in an Aqueous System. Journal of Agricultural and Food Chemistry, 1997, 45, 3782-3787.	2.4	43
84	Analytic and Immunologic Characterization of Chickpea (<i>Cicer arietinum</i>) Protein Hydrolysates Obtained by Bromelain and β -Chymotrypsin. Journal of Agricultural and Food Chemistry, 1997, 45, 4758-4762.	2.4	7
85	Protein Hydrolysates from Pacific Whiting Solid Wastes. Journal of Agricultural and Food Chemistry, 1997, 45, 3423-3430.	2.4	472
86	Enzymatic Recovery of Cod Frame Proteins with Crude Proteinase from Tuna Pyloric Caeca. Fisheries Science, 1997, 63, 421-427.	0.7	39
87	Functional and Immunological Properties of Casein Hydrolysate Produced from a Two-Stage Membrane System. Journal of Food Science, 1997, 62, 480-483.	1.5	24
88	Debittering Casein Hydrolysates with Octadecyl-Siloxane (C18) Columns. Journal of Food Science, 1997, 62, 665-670.	1.5	22
89	Enzymatic hydrolysis of wheat proteins Part I. Enzymatic kinetics and study of limited hydrolysis in a batch stirred reactor. Chemical Engineering Journal, 1997, 65, 187-194.	6.6	16
90	Effect of different proteases on bitterness of hemoglobin hydrolysates. Applied Biochemistry and Biotechnology, 1997, 67, 127-138.	1.4	13
91	Hydrophobically modified human IgG: surface and biological activities. Colloids and Surfaces B: Biointerfaces, 1997, 9, 147-155.	2.5	30

#	ARTICLE	IF	CITATIONS
92	Effects of ripening time and combination of ovine and caprine milks on proteolysis of Picante cheese. Food Chemistry, 1997, 60, 219-229.	4.2	40
93	An evaluation of open and closed systems for in vitro protein digestion of fish meal. Aquaculture Nutrition, 1997, 3, 153-159.	1.1	27
94	Opioid peptides derived from hemoglobin: Hemorphins. , 1997, 43, 75-98.		93
95	The Quantification of Protein Amino Groups by the Trinitrobenzenesulfonic Acid Method: A Reexamination. Analytical Biochemistry, 1997, 249, 184-200.	1.1	158
96	Adsorption of Hydrophobized Glucose Oxidase at Solution/Air Interface. Journal of Colloid and Interface Science, 1997, 190, 313-317.	5.0	42
97	Formation of Surface Active Gelatin by Covalent Attachment of Hydrophobic Chains. Journal of Colloid and Interface Science, 1997, 193, 172-177.	5.0	46
98	Separation of a casein hydrolyzate by HPSEC with a new mobile phase and characterization of peptides by FABMS. Analytica Chimica Acta, 1997, 352, 399-409.	2.6	7
99	Rapid spectrophotometric and fluorimetric methods for monitoring nitrogenous (proteinaceous) compounds in cheese and cheese fractions: a review. Food Chemistry, 1998, 62, 217-224.	4.2	31
100	Hydrolysis of pea protein isolate "Pisane"™ by trypsin. Molecular Nutrition and Food Research, 1998, 42, 219-219.	0.0	3
101	Process development for the enzymatic hydrolysis of food protein: Effects of pre-treatment and post-treatments on degree of hydrolysis and other product characteristics. Biotechnology and Bioprocess Engineering, 1998, 3, 35-39.	1.4	17
102	Influence of molecular interactions on ultrafiltration of a bovine hemoglobin hydrolysate with an organic membrane. Journal of Membrane Science, 1998, 146, 113-124.	4.1	22
103	Determination of $\hat{\pm}$ -amino nitrogen in pea protein hydrolysates: a comparison of three analytical methods. Food Chemistry, 1998, 62, 363-367.	4.2	53
104	Growth Enhancement of Bifidobacterium lactis Bo and Lactobacillus acidophilus Ki by Milk Hydrolyzates. Journal of Dairy Science, 1998, 81, 2817-2825.	1.4	98
105	Biochemical Characterization and Enzymatic Hydrolysis of Different Commercial Soybean Protein Isolates. Journal of Agricultural and Food Chemistry, 1998, 46, 3009-3015.	2.4	32
106	Solubility of Heme in Heme-Iron Enriched Bovine Hemoglobin Hydrolysates. Journal of Agricultural and Food Chemistry, 1998, 46, 5017-5025.	2.4	44
107	Production and Characterization of Enzymatic Hydrolysate from Soy Protein Isolate. LWT - Food Science and Technology, 1998, 31, 624-631.	2.5	27
108	Sorption isotherms and glass transition temperatures of fish protein hydrolysates with different degrees of hydrolysis. International Journal of Food Properties, 1999, 2, 227-242.	1.3	9
109	Adsorption of hydrophobized IgG and gelatin onto phosphatidyl choline-coated silica. Colloids and Surfaces B: Biointerfaces, 1999, 13, 187-194.	2.5	26

#	ARTICLE	IF	CITATIONS
110	Protein quality of chickpea (<i>Cicer arietinum</i> L.) protein hydrolysates. <i>Food Chemistry</i> , 1999, 67, 269-274.	4.2	103
111	Controlled whey protein hydrolysis using two alternative proteases. <i>Journal of Food Engineering</i> , 1999, 42, 1-13.	2.7	37
112	USE OF PROTEASES TO ENHANCE SOLUBILIZATION OF RICE BRAN PROTEINS. <i>Journal of Food Biochemistry</i> , 1999, 23, 307-321.	1.2	37
113	Functional Properties of Fish Protein Hydrolysate from Herring (<i>Clupea harengus</i>). <i>Journal of Food Science</i> , 1999, 64, 1000-1004.	1.5	174
114	Enzymatic Hydrolysis of Milk Proteins Under Alkaline and Acidic Conditions. <i>Journal of Food Science</i> , 1999, 64, 393-395.	1.5	7
115	Modification of Proteins from Soymilk Residue (Okara) by Trypsin. <i>Journal of Food Science</i> , 1999, 64, 781-786.	1.5	21
116	Hydrolysis of hemoglobin surveyed by infrared spectroscopy. <i>Analytica Chimica Acta</i> , 1999, 396, 241-251.	2.6	13
117	Production and characterization of an extensive rapeseed protein hydrolysate. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 1999, 76, 819-823.	0.8	81
118	Peptide characteristics of sunflower protein hydrolysates. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 1999, 76, 1455-1460.	0.8	58
119	Chemically Modified Human Immunoglobulin G: Hydrophobicity and Surface Activity at Air/Solution Interface. <i>Journal of Colloid and Interface Science</i> , 1999, 212, 74-80.	5.0	27
120	Chemically Modified Glucose Oxidase with Enhanced Hydrophobicity: Adsorption at Polystyrene, Silica, and Silica Coated by Lipid Monolayers. <i>Journal of Colloid and Interface Science</i> , 1999, 218, 300-308.	5.0	22
121	Fish silage prepared from different cooked and uncooked raw materials: chemical changes during storage at different temperatures. <i>Journal of the Science of Food and Agriculture</i> , 1999, 79, 327-332.	1.7	49
122	Influence of double enzymic hydrolyses on gluten functionality. <i>Journal of the Science of Food and Agriculture</i> , 1999, 79, 1048-1053.	1.7	23
123	Comparison of solubility of pea protein hydrolysate by three analytical methods. <i>International Journal of Food Sciences and Nutrition</i> , 1999, 50, 407-411.	1.3	1
124	Production and Specificity of Polyclonal Antibodies to Hexanal ^α -Lysine Adducts. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 1389-1395.	2.4	9
125	Acid modification of proteins from soymilk residue (okara). <i>Food Research International</i> , 1999, 32, 119-127.	2.9	81
126	Nutrient absorption and growth of Atlantic salmon (<i>Salmo salar</i> L.) fed fish protein concentrate.. <i>Aquaculture</i> , 1999, 174, 119-137.	1.7	118
127	Collagen Content in Farmed Atlantic Salmon (<i>Salmo salar</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 1440-1444.	2.4	50

#	ARTICLE	IF	CITATIONS
128	Productivity and Some Properties of Immunoglobulin Specific against <i>Streptococcus mutans</i> Serotype c in Chicken Egg Yolk (IgY). <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 61-66.	2.4	49
129	Production of Extensive Chickpea (<i>Cicer arietinum</i> L.) Protein Hydrolysates with Reduced Antigenic Activity. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 3776-3781.	2.4	66
130	Protein Hydrolysis and Proteinase Activity during the Ripening of Salted Anchovy (<i>Engraulis encrasicolus</i> L.). A Microassay Method for Determining the Protein Hydrolysis. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 3319-3324.	2.4	32
131	Langostilla (<i>Pleuronectes planipes</i>) as a Source of Protein Hydrolysate and Carotenoprotein. <i>Journal of Aquatic Food Product Technology</i> , 1999, 8, 23-38.	0.6	6
132	Rheological Method for Evaluating Endoproteolytic Enzyme Activity. <i>Cereal Chemistry</i> , 1999, 76, 195-197.	1.1	3
133	Factors affecting the in vitro protein digestibility of chickpea albumins. <i>Journal of the Science of Food and Agriculture</i> , 2000, 80, 79-84.	1.7	68
134	Enzymatic hydrolysis of by-products from the fish-filleting industry; chemical characterisation and nutritional evaluation. <i>Journal of the Science of Food and Agriculture</i> , 2000, 80, 581-589.	1.7	131
135	Oxidatively induced chemical changes and interactions of mixed myosin, β -lactoglobulin and soy 7S globulin. <i>Journal of the Science of Food and Agriculture</i> , 2000, 80, 1601-1607.	1.7	57
136	Influence of the hydrolysis process on the biological activities of protein hydrolysates from cod (<i>Gadus morhua</i>) muscle. <i>Journal of the Science of Food and Agriculture</i> , 2000, 80, 2176-2180.	1.7	34
137	Kinetics of appearance of hemorphins from bovine hemoglobin peptic hydrolysates by a direct coupling of reversed-phase high-performance liquid chromatography and electrospray ionization mass spectrometry. <i>Journal of Chromatography A</i> , 2000, 873, 185-194.	1.8	18
138	Optimization of enzymatic hydrolysis of haemoglobin in a continuous membrane bioreactor. <i>Chemical Engineering Journal</i> , 2000, 76, 189-196.	6.6	20
139	Reactions of Chlorogenic Acid with Lysozyme: Physicochemical Characterization and Proteolytic Digestion of the Derivatives. <i>Journal of Food Science</i> , 2000, 65, 1091-1098.	1.5	42
140	Chemical, Physical, and Gel-forming Properties of Oxidized Myofibrils and Whey- and Soy-protein Isolates. <i>Journal of Food Science</i> , 2000, 65, 811-818.	1.5	217
141	Characterization and Functional Properties of Rice Bran Proteins Modified by Commercial Exoproteases and Endoproteases. <i>Journal of Food Science</i> , 2000, 65, 305-310.	1.5	114
142	Water Vapor Permeability and Solubility of Films from Hydrolyzed Whey Protein. <i>Journal of Food Science</i> , 2000, 65, 700-703.	1.5	106
143	Influence of the Extent of Haemoglobin Hydrolysis on the Digestive Absorption of Haem Iron in the Rat. an in Vitro Study. <i>Experimental Physiology</i> , 2000, 85, 379-385.	0.9	3
144	Effect of Alcalase [®] on olive pomace protein extraction. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2000, 77, 181-185.	0.8	13
145	Partially hydrolyzed rapeseed protein isolates with improved functional properties. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2000, 77, 447-450.	0.8	155

#	ARTICLE	IF	CITATIONS
146	Ultrafiltration of partially hydrolyzed rice bran protein to recover value-added products. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2000, 77, 779-784.	0.8	19
147	Analysis of products, mechanisms of reaction, and some functional properties of soy protein hydrolysates. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2000, 77, 1293-1301.	0.8	35
148	Protein hydrolysates as special nutritional ingredients. <i>Developments in Food Science</i> , 2000, , 181-215.	0.0	9
149	Changes in some components of soymilk during fermentation with bifidobacteria. <i>Food Research International</i> , 2000, 33, 393-397.	2.9	141
150	Cross-Linking of Wheat Gluten Using a Water-Soluble Carbodiimide. <i>Cereal Chemistry</i> , 2000, 77, 333-338.	1.1	20
151	Oxygen Permeability and Mechanical Properties of Films from Hydrolyzed Whey Protein. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 3913-3916.	2.4	108
152	Study of the Dynamic Structure of Native and Hydrophobized Glucose Oxidase by Time-Domain Dielectric Spectroscopy. <i>Journal of Physical Chemistry B</i> , 2000, 104, 7588-7594.	1.2	3
153	Changes in Calorimetric Parameters and Solvent Accessibility of Hydrophobic Groups in Native and Chemically Modified Immunoglobulin G. <i>Journal of Physical Chemistry B</i> , 2000, 104, 4980-4985.	1.2	7
154	Preparation of Novel Functional Oligophosphopeptides from Hen Egg Yolk Phosvitin. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 990-994.	2.4	116
155	Fish Protein Hydrolysates: Production, Biochemical, and Functional Properties. <i>Critical Reviews in Food Science and Nutrition</i> , 2000, 40, 43-81.	5.4	847
157	Emulsion Properties of Casein and Whey Protein Hydrolysates and the Relation with Other Hydrolysate Characteristics. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 5005-5012.	2.4	122
158	Adsorption of Native and Hydrophobized Human IgG onto Silica: Isotherms, Calorimetry, and Biological Activity. <i>Langmuir</i> , 2001, 17, 8242-8248.	1.6	29
159	Antioxidative Activity of Whey Protein Hydrolysates in a Liposomal System. <i>Journal of Dairy Science</i> , 2001, 84, 2577-2583.	1.4	163
160	Alcalase Rapeseed Inhibitors: Purification and Partial Characterization. <i>Journal of Enzyme Inhibition and Medicinal Chemistry</i> , 2001, 16, 81-87.	0.5	0
161	Synergistic Action of an X-Prolyl Dipeptidyl Aminopeptidase and a Non-Specific Aminopeptidase in Protein Hydrolysis. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 2061-2063.	2.4	47
162	Enzyme Peptone for Microbiological Purposes, Obtained from Extracted Calf Skin. <i>Biotechnology and Biotechnological Equipment</i> , 2001, 15, 99-102.	0.5	0
163	Determination of Amino Group Based on Glutaraldehyde and XTT: Its Application to Protein Determination in Food.. <i>Food Science and Technology Research</i> , 2001, 7, 246-249.	0.3	2
164	Dietary Protein Peptic Hydrolysates Stimulate Cholecystokinin Release via Direct Sensing by Rat Intestinal Mucosal Cells. <i>Experimental Biology and Medicine</i> , 2001, 226, 1031-1036.	1.1	46

#	ARTICLE	IF	CITATIONS
165	Reactions of phenolic substances with lysozyme – physicochemical characterisation and proteolytic digestion of the derivatives. <i>Food Chemistry</i> , 2001, 72, 59-71.	4.2	112
166	A formulated diet for Atlantic halibut (<i>Hippoglossus hippoglossus</i> , L.) larvae. <i>Aquaculture Nutrition</i> , 2001, 7, 123-132.	1.1	75
167	In vitro inhibition of β -chymotryptic activity by phenolic compounds. <i>Journal of the Science of Food and Agriculture</i> , 2001, 81, 1512-1521.	1.7	21
168	Native and Hydrophobically Modified Human Immunoglobulin G at the Air/Water Interface. <i>Journal of Colloid and Interface Science</i> , 2001, 239, 1-9.	5.0	27
169	Adsorption of Native and Hydrophobically Modified Human Immunoglobulin G on Polyethylene Solid Films: Specific Recognition of Adsorbed Layers. <i>Journal of Colloid and Interface Science</i> , 2001, 244, 18-23.	5.0	11
170	Model studies on reactions of plant phenols with whey proteins. <i>Molecular Nutrition and Food Research</i> , 2001, 45, 72-81.	0.0	135
171	Title is missing!. <i>World Journal of Microbiology and Biotechnology</i> , 2001, 17, 307-316.	1.7	34
172	Enzymatic Hydrolysis of Soy Protein Isolates. DSC study. <i>Magyar Árvad Kémia</i> , 2001, 66, 489-499.	1.4	19
173	A simple method for the two-step preparation of two pure haemorphins from a total haemoglobin peptic hydrolysate by conventional low-pressure chromatographies. <i>Biotechnology and Applied Biochemistry</i> , 2001, 34, 173.	1.4	7
174	Improved Method for Determining Food Protein Degree of Hydrolysis. <i>Journal of Food Science</i> , 2001, 66, 642-646.	1.5	1,054
175	Reactions of Plant Phenols with Myoglobin: Influence of Chemical Structure of the Phenolic Compounds. <i>Journal of Food Science</i> , 2001, 66, 48-58.	1.5	112
176	Protein Modification to Optimize Functionality Protein Hydrolysates. , 2002, , .		2
177	Preparation and Characterization of Papain-Modified Sesame (<i>Sesamum indicum</i> L.) Protein Isolates. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 6854-6857.	2.4	63
178	Correlations between Biochemical Characteristics and Foam-Forming and -Stabilizing Ability of Whey and Casein Hydrolysates. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 2938-2946.	2.4	93
179	Influence of the Extent of Hemoglobin Hydrolysis on the Digestive Absorption of Heme Iron. An In Vitro Study. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 4969-4973.	2.4	36
180	Transmission Electron Microscopy at Cryogenic Temperatures and Dynamic Light Scattering Studies of Glucose Oxidase Molecules and Self-Aggregated Nanoparticles. <i>Langmuir</i> , 2002, 18, 3390-3391.	1.6	11
181	Inhibitory Effects of Plant Phenols on the Activity of Selected Enzymes. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 3566-3571.	2.4	232
182	Optimisation of the angiotensin converting enzyme inhibition by whey protein hydrolysates using response surface methodology. <i>International Dairy Journal</i> , 2002, 12, 813-820.	1.5	156

#	ARTICLE	IF	CITATIONS
183	Interactions of different phenolic acids and flavonoids with soy proteins. <i>International Journal of Biological Macromolecules</i> , 2002, 30, 137-150.	3.6	335
184	Utilisation of chickpea protein isolates for production of peptides with angiotensin I-converting enzyme (ACE)-inhibitory activity. <i>Journal of the Science of Food and Agriculture</i> , 2002, 82, 960-965.	1.7	161
185	Monitoring of chemical and enzymatic hydrolysis of water-soluble proteins using flow-injection analysis with fluorescence detection and an aqueous eluant containing 2-p-toluidinylnaphthalene-6-sulfonate as the fluorescent probe. <i>Biotechnology and Bioengineering</i> , 2002, 78, 829-833.	1.7	5
186	Native and modified glucose oxidase in reversed micelles. <i>Colloids and Surfaces B: Biointerfaces</i> , 2002, 24, 177-183.	2.5	17
187	Effect of predigested protein on growth and survival of Atlantic halibut larvae (<i>Hippoglossus</i>). <i>Journal of Food Science</i> , 2002, 67, 2952-2956.	0.9	32
188	Stabilization and immobilization of carboxypeptidase A to aldehyde agarose gels. <i>Enzyme and Microbial Technology</i> , 2002, 31, 711-718.	1.6	36
189	Antioxidant Activity of Soy Protein Hydrolysates in a Liposomal System. <i>Journal of Food Science</i> , 2002, 67, 2952-2956.	1.5	205
190	Characteristics of Fish Sauce Made from Pacific Whiting and Surimi By-products During Fermentation Stage. <i>Journal of Food Science</i> , 2002, 67, 511-516.	1.5	64
191	Microencapsulation Protects Immunoglobulin in Yolk (IgY) Specific against <i>Helicobacter pylori</i> Urease. <i>Journal of Food Science</i> , 2002, 67, 15-20.	1.5	34
192	Structural changes induced in bovine serum albumin by covalent attachment of chlorogenic acid. <i>Food Chemistry</i> , 2002, 78, 443-455.	4.2	187
193	Kinetic study of the appearance of an anti-bacterial peptide in the course of bovine haemoglobin peptic hydrolysis. <i>Biotechnology and Applied Biochemistry</i> , 2002, 36, 187.	1.4	28
194	Continuous production of a peptidic fraction containing the intermediate opioid peptide LVV-haemorphin-7 (LVVh-7) by peptic hydrolysis of bovine haemoglobin in a continuous membrane reactor. <i>Biotechnology and Applied Biochemistry</i> , 2003, 37, 317.	1.4	20
195	Enzymatic hydrolysis of Nile tilapia (<i>Oreochromis niloticus</i>) myofibrillar proteins: effects on nutritional and hydrophilic properties. <i>Journal of the Science of Food and Agriculture</i> , 2003, 83, 937-944.	1.7	13
196	Production of ace inhibitory peptides by digestion of chickpea legumin with alcalase. <i>Food Chemistry</i> , 2003, 81, 363-369.	4.2	192
197	Biochemical Properties and Consumer Acceptance of Pacific Whiting Fish Sauce. <i>Journal of Food Science</i> , 2003, 68, 855-860.	1.5	46
198	Influence of a sugar moiety (rhamnosylglucoside) at 3-O position on the reactivity of quercetin with whey proteins. <i>International Journal of Biological Macromolecules</i> , 2003, 32, 109-120.	3.6	67
199	Isolation and Partial Characterization of Rennet-like Proteases from Australian Cardoon (<i>Cynara</i>). <i>Journal of Food Science</i> , 2003, 68, 855-860.	2.4	31
200	Proteinase and exopeptidase hydrolysis of whey protein: Comparison of the TNBS, OPA and pH stat methods for quantification of degree of hydrolysis. <i>International Dairy Journal</i> , 2003, 13, 447-453.	1.5	300

#	ARTICLE	IF	CITATIONS
201	Secretagogue activities in cod (<i>Gadus morhua</i>) and shrimp (<i>Penaeus aztecus</i>) extracts and alcalase hydrolysates determined in AR4-2J pancreatic tumour cells. <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 2003, 134, 669-679.	0.7	25
202	Effect of cross-linking with transglutaminase on the heat stability and some functional characteristics of sodium caseinate. <i>Food Research International</i> , 2003, 36, 267-274.	2.9	52
203	Effects of Degree of Hydrolysis and pH on the Solubility of Heme-iron Enriched Peptide in Hemoglobin Hydrolysate. <i>Bioscience, Biotechnology and Biochemistry</i> , 2003, 67, 365-367.	0.6	16
204	Alkaline Hydrolysate of Waste Sheep Wool Aimed as Fertilizer. <i>Biotechnology and Biotechnological Equipment</i> , 2003, 17, 140-145.	0.5	43
205	Savory Peptides Present in Moromi Obtained from Soy Sauce Fermentation of Yellow Soybean. <i>ACS Symposium Series</i> , 2003, , 180-194.	0.5	2
206	Preparation of Angiotensin I-Converting Enzyme Inhibiting Peptides from Soybean Protein by Enzymatic Hydrolysis. <i>Food Science and Technology Research</i> , 2003, 9, 254-256.	0.3	13
207	Evaluation of the Progress of Protein Hydrolysis. <i>Current Protocols in Food Analytical Chemistry</i> , 2003, 10, B2.2.1.	0.0	16
208	Time Evolution of Exposed Hydrophobicity of Water-Soluble Proteins During their Depolymerisation by Endo-Proteases. <i>Food Science and Technology International</i> , 2004, 10, 399-408.	1.1	0
209	Biogenic Amines Formation in Fish Sauce Prepared from Fresh and Temperature-abused Indian Anchovy (<i>Stolephorus indicus</i>). <i>Journal of Food Science</i> , 2004, 69, FCT312-FCT319.	1.5	54
210	Effect of season, light regime and diet on muscle composition and selected quality parameters in farmed Atlantic cod, <i>Gadus morhua</i> L. <i>Aquaculture Research</i> , 2004, 35, 683-697.	0.9	43
211	Wheat gluten films cross-linked with 1-ethyl-3-(3-dimethylaminopropyl) carbodiimide and N-hydroxysuccinimide. <i>Industrial Crops and Products</i> , 2004, 20, 281-289.	2.5	33
212	Characterization of gelatin based films modified with transglutaminase, glyoxal and formaldehyde. <i>Food Hydrocolloids</i> , 2004, 18, 717-726.	5.6	347
213	A kinetic study of bovine haemoglobin hydrolysis by pepsin immobilized on a functionalized alumina to prepare hydrolysates containing bioactive peptides. <i>Biotechnology and Applied Biochemistry</i> , 2004, 39, 199.	1.4	10
214	Temporal variation in muscle fibre area, gaping, texture, colour and collagen in triploid and diploid Atlantic salmon (<i>Salmo salar</i> L). <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 530-540.	1.7	55
215	Rapeseed protein hydrolysates: a source of HIV protease peptide inhibitors. <i>Food Chemistry</i> , 2004, 87, 387-392.	4.2	58
216	Brassica carinata protein isolates: chemical composition, protein characterization and improvement of functional properties by protein hydrolysis. <i>Food Chemistry</i> , 2004, 88, 337-346.	4.2	135
218	Assessment of the Reactivity of Selected Isoflavones against Proteins in Comparison to Quercetin. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 5263-5271.	2.4	22
219	Purification of an ACE Inhibitory Peptide after Hydrolysis of Sunflower (<i>Helianthus annuus</i> L.) Protein Isolates. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 1928-1932.	2.4	195

#	ARTICLE	IF	CITATIONS
220	Production and characterization of casein hydrolysates with a high amino acid Fischer's ratio using immobilized proteases. <i>International Dairy Journal</i> , 2004, 14, 527-533.	1.5	44
221	Growth, feed utilisation, appetite and health in Atlantic salmon (<i>Salmo salar</i> L.) fed a new type of high lipid fish meal, Sea Grain [®] , processed from various pelagic marine fish species. <i>Aquaculture</i> , 2004, 235, 371-392.	1.7	22
222	Interactions between ice storage time, collagen composition, gaping and textural properties in farmed salmon muscle harvested at different times of the year. <i>Aquaculture</i> , 2004, 240, 489-504.	1.7	66
223	Limitations on the use of shrimp <i>Litopenaeus vannamei</i> midgut gland extract for the measurement of in vitro protein digestibility. <i>Aquaculture</i> , 2004, 239, 323-329.	1.7	8
224	Physicochemical properties of three food proteins treated with transglutaminase. <i>Ciencia Rural</i> , 2004, 34, 1219-1223.	0.3	16
225	Analysis of Proteins, Peptides, and Amino Acids in Foods. <i>Chemical and Functional Properties of Food Components Series</i> , 2005, , .	0.1	11
226	Characteristics of protein fractions generated from hydrolysed cod (<i>Gadus morhua</i>) by-products. <i>Process Biochemistry</i> , 2005, 40, 2021-2033.	1.8	124
227	Use of a protease-modified-alumina complex to design a continuous stirred tank reactor for producing bioactive hydrolysates. <i>Process Biochemistry</i> , 2005, 40, 2841-2848.	1.8	22
228	Iron absorption from concentrated hemoglobin hydrolysate by rat. <i>Journal of Nutritional Biochemistry</i> , 2005, 16, 347-352.	1.9	10
229	Chemical and microbial analyses of squid muscle (<i>Loligo plei</i>) during storage in ice. <i>Food Chemistry</i> , 2005, 91, 477-483.	4.2	32
230	Nutrient utilization in Atlantic salmon (<i>Salmo salar</i> L.) fed increased levels of fish protein hydrolysate during a period of fast growth. <i>Aquaculture Nutrition</i> , 2005, 11, 301-313.	1.1	143
231	Reactions with phenolic substances can induce changes in some physico-chemical properties and activities of bromelain – the consequences for supplementary food products. <i>International Journal of Food Science and Technology</i> , 2005, 40, 771-782.	1.3	24
232	Gel-forming Ability and Radical-scavenging Activity of Soy Protein Hydrolysate Treated with Transglutaminase. <i>Journal of Food Science</i> , 2005, 70, C87-C92.	1.5	37
233	Effect of <i>Lactobacillus</i> -protective cultures with bacteriocin-like inhibitory substances' producing ability on microbiological, chemical and sensory changes during storage of refrigerated vacuum-packaged sliced beef. <i>Journal of Applied Microbiology</i> , 2005, 99, 1303-1313.	1.4	51
234	Effect of limited hydrolysis of sunflower protein on the interactions with polysaccharides in foams. <i>Food Hydrocolloids</i> , 2005, 19, 361-369.	5.6	87
235	Influence of the dehydration process on active compounds of okara during its fractionation. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 1343-1349.	1.7	37
236	Different control mechanisms regulate glucoamylase and protease gene transcription in <i>Aspergillus oryzae</i> in solid-state and submerged fermentation. <i>Applied Microbiology and Biotechnology</i> , 2005, 67, 75-82.	1.7	48
237	Production of angiotensin I-converting enzyme inhibitory peptides from soybean protein with <i>Monascus purpureus</i> acid proteinase. <i>Process Biochemistry</i> , 2005, 40, 2191-2196.	1.8	138

#	ARTICLE	IF	CITATIONS
238	Efeito da hidrólise enzimática sobre propriedades funcionais de caseína bovina coagulada pela ação da quimosina. <i>Food Science and Technology</i> , 2005, 25, 468-474.	0.8	3
239	Physicochemical and sensory characteristics of whey protein hydrolysates generated at different total solids levels. <i>Journal of Dairy Research</i> , 2005, 72, 138-143.	0.7	51
240	Fish and Shellfish Upgrading, Traceability. <i>Advances in Biochemical Engineering/Biotechnology</i> , 2005, 96, 127-163.	0.6	15
241	Production and Characterization of a Soy Protein-Derived Angiotensin I-Converting Enzyme Inhibitory Hydrolysate. <i>Journal of Medicinal Food</i> , 2005, 8, 305-310.	0.8	22
242	Effect of Enzymatic Treatment of Extracted Sunflower Proteins on Solubility, Amino Acid Composition, and Surface Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 8038-8045.	2.4	52
243	Angiotensin I Converting Enzyme Inhibitory Peptides from In Vitro Pepsin/Pancreatin Digestion of Soy Protein. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 3369-3376.	2.4	125
244	Fractionation and Enzymatic Hydrolysis of Soluble Protein Present in Waste Liquors from Soy Processing. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 7600-7608.	2.4	44
245	Purification and identification of angiotensin converting enzyme inhibitory peptides from beef hydrolysates. <i>Meat Science</i> , 2005, 69, 653-661.	2.7	196
246	New antibacterial peptide derived from bovine hemoglobin. <i>Peptides</i> , 2005, 26, 713-719.	1.2	102
247	Influence of pH on the Appearance of Active Peptides in the Course of Peptic Hydrolysis of Bovine Haemoglobin. <i>Preparative Biochemistry and Biotechnology</i> , 2005, 35, 85-102.	1.0	24
248	Inhibition of Lipid Oxidation in Cooked Beef Patties by Hydrolyzed Potato Protein Is Related to Its Reducing and Radical Scavenging Ability. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 9186-9192.	2.4	245
249	Affinity Purification of Angiotensin Converting Enzyme Inhibitory Peptides Using Immobilized ACE. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 7120-7124.	2.4	42
250	Proteolysis in Model Sourdough Fermentations. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 2567-2574.	2.4	45
251	Production of Brassica carinata Protein Hydrolysates with a High Fischer's Ratio Using Immobilized Proteases. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 7621-7627.	2.4	19
252	Leaching properties of three different microparticulate diets and preference of the diets in cod (<i>Gadus</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 1176-1186.	1.7	66
253	A novel two-stage process for the production of enzyme-modified cheese. <i>Food Research International</i> , 2006, 39, 619-627.	2.9	47
254	Studies on the effects of enzymatic hydrolysis on functional and physico-chemical properties of arachin. <i>LWT - Food Science and Technology</i> , 2006, 39, 54-62.	2.5	31
255	Antulcerative properties of bovine β -lactalbumin. <i>International Dairy Journal</i> , 2006, 16, 1005-1012.	1.5	35

#	ARTICLE	IF	CITATIONS
256	Physical performance of exercising young rats fed hydrolysed whey protein at a sub-optimal level. <i>International Dairy Journal</i> , 2006, 16, 984-991.	1.5	18
257	Isolation and characterization of four antibacterial peptides from bovine hemoglobin. <i>Peptides</i> , 2006, 27, 2082-2089.	1.2	79
258	Papain-induced Gelation of Soy Glycinin (11S). <i>Journal of Food Science</i> , 2006, 71, E232-E237.	1.5	4
259	Effect of Enzyme Treatments and Drying Temperatures on Methylpyrazine Content in Cocoa (<i>Theobroma Cacao L.</i>) Powder Extract. <i>Journal of Food Science</i> , 2006, 71, S621-S625.	1.5	6
260	ANTIHYPERTENSIVE CAPACITY OF DEFATTED SOFT-SHELLED TURTLE POWDER AFTER HYDROLYSIS BY GASTROINTESTINAL ENZYMES. <i>Journal of Food Biochemistry</i> , 2006, 30, 589-603.	1.2	12
261	Angiotensin I-Converting Enzyme Inhibitory Activity of Soy Protein Digests in a Dynamic Model System Simulating the Upper Gastrointestinal Tract. <i>Journal of Food Science</i> , 2006, 71, S231-S237.	1.5	42
262	Antioxidant properties of ultrafiltration-recovered soy protein fractions from industrial effluents and their hydrolysates. <i>Process Biochemistry</i> , 2006, 41, 447-456.	1.8	334
263	Chemical, microbiological and plant analysis of soil fertilized with alkaline hydrolysate of sheep's wool waste. <i>World Journal of Microbiology and Biotechnology</i> , 2006, 22, 383-390.	1.7	56
264	Micellization of casein-graft-dextran copolymer prepared through Maillard reaction. <i>Biopolymers</i> , 2006, 81, 29-38.	1.2	60
265	Specificity of an extracellular proteinase from <i>Conidiobolus coronatus</i> and its inhibition by an inhibitor from insect hemolymph. <i>Archives of Insect Biochemistry and Physiology</i> , 2006, 62, 186-196.	0.6	21
266	Anti-Free-Radical Properties of the Peptide Fractions Isolated from String Bean by Immobilized Metal Ion Affinity Chromatography. <i>Protein and Peptide Letters</i> , 2007, 14, 447-454.	0.4	2
267	Correlation of Kudoa Spore Counts with Proteolytic Activity and Texture of Fish Mince from Pacific Hake (<i>Merluccius productus</i>). <i>Journal of Aquatic Food Product Technology</i> , 2007, 15, 75-93.	0.6	16
268	Enzymatic methods for marine by-products recovery. , 2007, , 107-143.		28
269	Evaluation of Peanut Flour Fermented with Lactic Acid Bacteria as a Probiotic Food. <i>Food Science and Technology International</i> , 2007, 13, 469-475.	1.1	14
270	Hypoallergenic hydrolysates for the prevention and treatment of cow's milk allergy. , 2007, , 214-254.		1
271	Dairy Protein Hydrolysates. , 0, , 537-556.		7
272	Obtaining of <i>Brassica carinata</i> protein hydrolysates enriched in bioactive peptides using immobilized digestive proteases. <i>Food Research International</i> , 2007, 40, 931-938.	2.9	57
273	Controlled enzymatic hydrolysis of glycinin: Susceptibility of acidic and basic subunits to proteolytic enzymes. <i>LWT - Food Science and Technology</i> , 2007, 40, 1056-1065.	2.5	21

#	ARTICLE	IF	CITATIONS
274	Separation of iron-binding protein from whey through enzymatic hydrolysis. <i>International Dairy Journal</i> , 2007, 17, 625-631.	1.5	65
275	Peptic and Tryptic Hydrolysis of Native and Heated Whey Protein to Reduce Its Antigenicity. <i>Journal of Dairy Science</i> , 2007, 90, 4043-4050.	1.4	78
276	Enzymatic Hydrolysis of Heated Whey: Iron-Binding Ability of Peptides and Antigenic Protein Fractions. <i>Journal of Dairy Science</i> , 2007, 90, 4033-4042.	1.4	51
277	Affinity Purification of Copper Chelating Peptides from Chickpea Protein Hydrolysates. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 3949-3954.	2.4	51
278	Limited Enzymatic Hydrolysis Can Improve the Interfacial and Foaming Characteristics of Î ² -Conglycinin. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 1536-1545.	2.4	45
279	Physicochemical Properties of Succinylated Calfskin Pepsin-Solubilized Collagen. <i>Bioscience, Biotechnology and Biochemistry</i> , 2007, 71, 2057-2060.	0.6	23
280	Partial Purification and Immobilization/Stabilization on Highly Activated Glyoxyl-agarose Supports of Different Proteases from Flavourzyme. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 6503-6508.	2.4	9
281	Affinity Purification of Copper-Chelating Peptides from Sunflower Protein Hydrolysates. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 6509-6514.	2.4	66
282	Conformation of Napin (<i>Brassica juncea</i>) in Salts and Monohydric Alcohols: A Contribution of Electrostatic and Hydrophobic Interactions. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 4229-4236.	2.4	13
283	Aroma Components of Acid-Hydrolyzed Vegetable Protein Made by Partial Hydrolysis of Rice Bran Protein. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 3044-3050.	2.4	33
284	Optimizing Angiotensin I-Converting Enzyme Inhibitory Activity of Pacific Hake (<i>Merluccius productus</i>) Fillet Hydrolysate Using Response Surface Methodology and Ultrafiltration. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 9380-9388.	2.4	59
285	Preparation of Whey Protein Hydrolysates Using a Single- and Two-Stage Enzymatic Membrane Reactor and Their Immunological and Antioxidant Properties: A Characterization by Multivariate Data Analysis. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 3896-3904.	2.4	42
286	Limited enzymic degradation of proteins: A new approach in the industrial application of hydrolases. <i>Journal of Chemical Technology and Biotechnology</i> , 1982, 32, 138-156.	0.2	102
287	Infant Formulas. , 0, , 677-714.		2
288	Secretagogue and bacteriostatic active fractions derived from a peptic hydro- lysate of alfalfa RuBisCO small purified subunit. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 534-540.	1.7	9
289	Napin from <i>Brassica juncea</i> : Thermodynamic and structural analysis of stability. <i>Biochimica Et Biophysica Acta - Proteins and Proteomics</i> , 2007, 1774, 907-919.	1.1	24
290	Utilization of meat industry by products: Protein hydrolysate from sheep visceral mass. <i>Bioresource Technology</i> , 2007, 98, 388-394.	4.8	129
291	The evaluation of proteases as coagulants for soy protein dispersions. <i>Food Chemistry</i> , 2007, 100, 1371-1376.	4.2	13

#	ARTICLE	IF	CITATIONS
292	Influence of salt and pH on the solubility and structural characteristics of transglutaminase-treated wheat gluten hydrolysate. <i>Food Chemistry</i> , 2007, 107, 1131-1131.	4.2	9
293	Isolation and identification of antioxidative peptides from porcine collagen hydrolysate by consecutive chromatography and electrospray ionization-mass spectrometry. <i>Food Chemistry</i> , 2007, 102, 1135-1143.	4.2	320
294	Antioxidative activity and functional properties of protein hydrolysate of yellow stripe trevally (<i>Selaroides leptolepis</i>) as influenced by the degree of hydrolysis and enzyme type. <i>Food Chemistry</i> , 2007, 102, 1317-1327.	4.2	764
295	Allergenicity of Proteolytic Hydrolysates of the Soybean 11S Globulin. <i>Journal of Food Science</i> , 2007, 72, C168-C172.	1.5	34
296	Physicochemical and Bitterness Properties of Enzymatic Pea Protein Hydrolysates. <i>Journal of Food Science</i> , 2007, 72, S605-11.	1.5	132
297	Acceleration of Thai Fish Sauce Fermentation Using Proteinases and Bacterial Starter Cultures. <i>Journal of Food Science</i> , 2007, 72, M382-90.	1.5	130
298	Enzymatic hydrolysis of organic waste materials in a solid-liquid system. <i>Waste Management</i> , 2007, 27, 1820-1828.	3.7	21
299	Technical note: Trinitrobenzenesulphonic acid and ninhydrin reagents for the assessment of protein degradation in cheese samples. <i>International Journal of Food Science and Technology</i> , 1982, 17, 517-520.	1.3	11
300	Acceptability of crackers (Keropok) with fish protein hydrolysate. <i>International Journal of Food Science and Technology</i> , 1990, 25, 204-208.	1.3	13
301	Effects of different dietary levels of fish protein hydrolysates on growth, digestive enzymes, gut microbiota, and resistance to <i>Vibrio anguillarum</i> in European sea bass (<i>Dicentrarchus labrax</i>) larvae. <i>Comparative Biochemistry and Physiology Part A, Molecular & Integrative Physiology</i> , 2007, 147, 205-214.	0.8	193
302	Enzymatic activities of lactic acid bacteria isolated from Cornetto di Matera sourdoughs. <i>International Journal of Food Microbiology</i> , 2007, 115, 165-172.	2.1	63
303	Different defense strategies of <i>Dendrolimus pini</i> , <i>Galleria mellonella</i> , and <i>Calliphora vicina</i> against fungal infection. <i>Journal of Insect Physiology</i> , 2007, 53, 909-922.	0.9	67
304	New Protein Hydrolysates from Collagen Wastes Used as Peptone for Bacterial Growth. <i>Current Microbiology</i> , 2007, 54, 54-57.	1.0	40
305	Effect of maleylation on physicochemical properties of soybean glycinin. <i>Macromolecular Research</i> , 2007, 15, 671-675.	1.0	4
306	Use of response surface methodology to optimise the hydrolysis of whey protein isolate in a tangential flow filter membrane reactor. <i>Journal of Food Engineering</i> , 2007, 80, 1134-1145.	2.7	31
307	Advancement of foam separation of bioactive peptides using an aeration column with a bubbling-draining method. <i>Separation and Purification Technology</i> , 2008, 63, 460-465.	3.9	8
308	Chickpea protein hydrolysate as a substitute for serum in cell culture. <i>Cytotechnology</i> , 2008, 57, 263-272.	0.7	37
309	Biomolecules and Nutritional Quality of Soymilk Fermented with Probiotic Yeast and Bacteria. <i>Applied Biochemistry and Biotechnology</i> , 2008, 151, 452-463.	1.4	50

#	ARTICLE	IF	CITATIONS
310	Structure and functional properties of modified threadfin bream sarcoplasmic protein. Food Chemistry, 2008, 107, 1-10.	4.2	39
311	Autolysis-assisted production of fish protein hydrolysates with antioxidant properties from Pacific hake (<i>Merluccius productus</i>). Food Chemistry, 2008, 107, 768-776.	4.2	148
312	Preparation and characterization of a protein hydrolysate from an oilseed flour mixture. Food Chemistry, 2008, 106, 1166-1174.	4.2	48
313	Purification of angiotensin I-converting enzyme-inhibitory peptides from the enzymatic hydrolysate of defatted canola meal. Food Chemistry, 2008, 111, 942-950.	4.2	69
314	Inhibition of Oxidant-Induced Biochemical Changes of Pork Myofibrillar Protein by Hydrolyzed Potato Protein. Journal of Food Science, 2008, 73, C482-7.	1.5	27
315	Characterisation of the main enzymatic activities present in six commercial macerating enzymes and their effects on extracting colour during winemaking of Monastrell grapes. International Journal of Food Science and Technology, 2008, 43, 1295-1305.	1.3	57
317	State of the Art Manufacturing of Protein Hydrolysates. , 2008, , 11-32.		26
318	Effect of reclaimed wastewater irrigation on flour quality and performance in steamed breadmaking of wheat. Journal of Biotechnology, 2008, 136, S723.	1.9	0
319	Effects of pH, temperature and enzyme-to-substrate ratio on the antigenicity of whey protein hydrolysates prepared by Alcalase. International Dairy Journal, 2008, 18, 1028-1033.	1.5	47
320	Keratin transamidation. International Journal of Biological Macromolecules, 2008, 42, 413-419.	3.6	22
321	Optimization of antioxidant peptide production from grass carp sarcoplasmic protein using response surface methodology. LWT - Food Science and Technology, 2008, 41, 1624-1632.	2.5	69
322	Production of copper-chelating peptides after hydrolysis of sunflower proteins with pepsin and pancreatin. LWT - Food Science and Technology, 2008, 41, 1973-1977.	2.5	82
323	Hydrolyzed wheat gluten suppresses transglutaminase-mediated gelation but improves emulsification of pork myofibrillar protein. Meat Science, 2008, 80, 535-544.	2.7	48
324	Bovine hemoglobin: An attractive source of antibacterial peptides. Peptides, 2008, 29, 969-977.	1.2	111
325	Comparative study on the proteases from fish pyloric caeca and the use for production of gelatin hydrolysate with antioxidative activity. Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology, 2008, 151, 410-419.	0.7	144
326	Purification and characterization of angiotensin I-converting enzyme inhibitory peptide from lactic acid fermented peanut flour. Journal of Biotechnology, 2008, 136, S723.	1.9	4
327	Reducing, Radical Scavenging, and Chelation Properties of in Vitro Digests of Alcalase-Treated Zein Hydrolysate. Journal of Agricultural and Food Chemistry, 2008, 56, 2714-2721.	2.4	302
328	Evaluation of the Hypotensive Potential of Bovine and Porcine Collagen Hydrolysates. Journal of Medicinal Food, 2008, 11, 560-567.	0.8	16

#	ARTICLE	IF	CITATIONS
329	Identification and Characterization of Topoisomerase II Inhibitory Peptides from Soy Protein Hydrolysates. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 6267-6277.	2.4	12
330	The effect of packaging method on the shelf-life of gravad rainbow trout (<i>Oncorhynchus mykiss</i>). <i>Acta Alimentaria</i> , 2008, 37, 241-253.	0.3	7
331	Preparation and Characterisation of Protein Hydrolysates from Indian Defatted Rice Bran Meal. <i>Journal of Oleo Science</i> , 2008, 57, 47-52.	0.6	73
332	Enzymatic Hydrolysis of Soy Protein Isolate by Food Grade Proteinases and Aminopeptidases of Plant Origin. <i>Biotechnology and Biotechnological Equipment</i> , 2008, 22, 835-838.	0.5	7
333	A Wasteless Method for Utilization of Bones and Other Wastes Obtained at Industrial Processing of Hens. <i>Biotechnology and Biotechnological Equipment</i> , 2008, 22, 839-843.	0.5	3
334	Control of the proteolytic reaction and of the level of bitterness in protein hydrolysis processes. <i>Journal of Chemical Technology and Biotechnology</i> , 1984, 34, 215-222.	0.2	81
335	Determination of Nutritional and Bioactive Properties of Peptides in Enzymatic Pea, Chickpea, and Mung Bean Protein Hydrolysates. <i>Journal of AOAC INTERNATIONAL</i> , 2008, 91, 947-956.	0.7	75
336	Preparation of high Fischer ratio oligopeptide by proteolysis of corn gluten meal. <i>Czech Journal of Food Sciences</i> , 2008, 26, 38-47.	0.6	12
337	Influence of glycation and pepsin hydrolysis on immunoreactivity of albumin/globulin fraction of herbicide resistant wheat line. <i>Czech Journal of Food Sciences</i> , 2009, 27, 320-329.	0.6	10
338	Caracteriza�o qu�mico-nutricional de um isolado proteico de soro de leite, um hidrolisado de col�geno bovino e misturas dos dois produtos. <i>Revista De Nutricao</i> , 2009, 22, 61-70.	0.4	10
339	Structural and Functional Properties of Heat-processed Soybean Flour: Effect of Proteolytic Modification. <i>Food Science and Technology International</i> , 2009, 15, 453-463.	1.1	17
340	Emulsifying and foaming properties of transglutaminase-treated wheat gluten hydrolysate as influenced by pH, temperature and salt. <i>Food Hydrocolloids</i> , 2009, 23, 72-81.	5.6	139
341	Improving the functional properties of soy glycinin by enzymatic treatment. Adsorption and foaming characteristics. <i>Food Hydrocolloids</i> , 2009, 23, 377-386.	5.6	37
342	Rheological and structural characterization of gels from whey protein hydrolysates/locust bean gum mixed systems. <i>Food Hydrocolloids</i> , 2009, 23, 1734-1745.	5.6	59
344	Stability and activity of chymotrypsin immobilized on magnetic nanogels covered with carboxyl groups. <i>Journal of Applied Polymer Science</i> , 2009, 111, 2844-2850.	1.3	5
345	Application of Response Surface Methodology to Optimise the Antioxidant Activity of a Saithe (<i>Pollachius virens</i>) Hydrolysate. <i>Marine Biotechnology</i> , 2009, 11, 445-455.	1.1	28
346	Ion-pairing separation of bioactive peptides using an aqueous/octan-1-ol micro-extraction system from bovine haemoglobin complex hydrolysates. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2009, 877, 1683-1688.	1.2	7
347	Sunflower Protein Hydrolysates Reduce Cholesterol Micellar Solubility. <i>Plant Foods for Human Nutrition</i> , 2009, 64, 86-93.	1.4	52

#	ARTICLE	IF	CITATIONS
348	Effect of succinic acid deamidation-induced modification on wheat gluten. <i>Frontiers of Chemical Engineering in China</i> , 2009, 3, 386-392.	0.6	4
349	Production of yeastolates for uniform stable isotope labelling in eukaryotic cell culture. <i>Applied Microbiology and Biotechnology</i> , 2009, 84, 575-581.	1.7	17
350	Nutritional composition and antioxidant properties of protein hydrolysates prepared from echinoderm byproducts. <i>International Journal of Food Science and Technology</i> , 2010, 45, 147-154.	1.3	57
351	Effects of protein hydrolysate in weaning diets for Atlantic cod (<i>Gadus morhua</i> L.) and Atlantic halibut (<i>Hippoglossus hippoglossus</i> L.). <i>Aquaculture Nutrition</i> , 2009, 15, 218-227.	1.1	26
352	INFLUENCE OF NONENZYMATIC GLYCOSYLATION (GLYCATION) OF PEA PROTEINS (<i>PISUM SATIVUM</i>) ON THEIR SUSCEPTIBILITY TO ENZYMATIC HYDROLYSIS. <i>Journal of Food Biochemistry</i> , 2009, 33, 506-521.	1.2	24
353	Assessment of Cross-Linking in Combined Cross-Linked Soy Protein Isolate Gels by Microbial Transglutaminase and Maillard Reaction. <i>Journal of Food Science</i> , 2009, 74, C141-6.	1.5	20
354	Characterization and ACE-Inhibitory Activity of Amaranth Proteins. <i>Journal of Food Science</i> , 2009, 74, H121-6.	1.5	49
355	Protein Hydrolysate of Salted Duck Egg White as a Substitute of Phosphate and Its Effect on Quality of Pacific White Shrimp (<i>Litopenaeus Vannamei</i>). <i>Journal of Food Science</i> , 2009, 74, S351-61.	1.5	18
356	Raman spectroscopic study of deamidated food proteins. <i>Food Chemistry</i> , 2009, 113, 363-370.	4.2	49
357	Development of antioxidant rich peptides from milk protein by microbial proteases and analysis of their effects on lipid peroxidation in cooked beef. <i>Food Chemistry</i> , 2009, 117, 438-443.	4.2	75
358	Bitterness in <i>Bacillus</i> proteinase hydrolysates of whey proteins. <i>Food Chemistry</i> , 2009, 114, 440-446.	4.2	105
359	Angiotensin I-converting enzyme-inhibitory peptide fractions from albumin 1 and globulin as obtained of amaranth grain. <i>Food Chemistry</i> , 2009, 116, 437-444.	4.2	74
360	Functional properties of the Maillard reaction products of rice protein with sugar. <i>Food Chemistry</i> , 2009, 117, 69-74.	4.2	106
361	Production of angiotensin I-converting enzyme inhibitory peptides from defatted canola meal. <i>Bioresource Technology</i> , 2009, 100, 5283-5287.	4.8	58
362	Preparation and Antioxidative Properties of a Rapeseed (<i>Brassica napus</i>) Protein Hydrolysate and Three Peptide Fractions. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 5287-5293.	2.4	62
363	Comparison of a modified spectrophotometric and the pH-stat methods for determination of the degree of hydrolysis of whey proteins hydrolysed in a tangential-flow filter membrane reactor. <i>Food Research International</i> , 2009, 42, 91-97.	2.9	19
364	Taste modification of amino acids and protein hydrolysate by β -cyclodextrin. <i>Food Research International</i> , 2009, 42, 814-818.	2.9	43
365	Purification of angiotensin converting enzyme inhibitory peptides from sunflower protein hydrolysates by reverse-phase chromatography following affinity purification. <i>LWT - Food Science and Technology</i> , 2009, 42, 228-232.	2.5	34

#	ARTICLE	IF	CITATIONS
366	Angiotensin converting enzyme inhibitory activity of proteolytic digests of peanut (<i>Arachis hypogaea</i>) Tj ETQq0 0 0,rgBT /Overlock 10 Tf	2.5	47
367	Characterization of amaranth proteins modified by trypsin proteolysis. Structural and functional changes. <i>LWT - Food Science and Technology</i> , 2009, 42, 963-970.	2.5	27
368	The effect of enzyme systems and processing on the hydrolysis of peanut (<i>Arachis hypogaea</i> L.) protein. <i>LWT - Food Science and Technology</i> , 2009, 42, 1717-1721.	2.5	35
369	Enzymatic Hydrolysis of Sardine (<i>Sardina pilchardus</i>) By-products and Lipid Recovery. <i>Journal of Aquatic Food Product Technology</i> , 2009, 18, 120-134.	0.6	26
370	Preparation and radical scavenging activity of papain-catalyzed casein plasteins. <i>Dairy Science and Technology</i> , 2010, 90, 521-535.	2.2	34
371	Health-promoting activities of ultra-filtered okara protein hydrolysates released by in vitro gastrointestinal digestion: identification of active peptide from soybean lipoxygenase. <i>European Food Research and Technology</i> , 2010, 230, 655-663.	1.6	42
372	Debittering of protein hydrolysates using immobilized chicken intestinal mucosa. <i>Process Biochemistry</i> , 2010, 45, 1030-1035.	1.8	14
373	Potential antitumor properties of a protein isolate obtained from the seeds of <i>Amaranthus mantegazzianus</i> . <i>European Journal of Nutrition</i> , 2010, 49, 73-82.	1.8	67
374	Stability of oil: Water emulsions of amaranth proteins. Effect of hydrolysis and pH. <i>Food Hydrocolloids</i> , 2010, 24, 551-559.	5.6	24
375	Effect of acetic acid deamidation-induced modification on functional and nutritional properties and conformation of wheat gluten. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 409-417.	1.7	69
376	Effects of fermentation by lactic acid bacteria on the antigenicity of bovine whey proteins. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, n/a-n/a.	1.7	73
377	Effects of enzymatic hydrolysis on lentil allergenicity. <i>Molecular Nutrition and Food Research</i> , 2010, 54, 1266-1272.	1.5	40
378	Influence of degree of hydrolysis on functional properties, antioxidant activity and ACE inhibitory activity of peanut protein hydrolysate. <i>Food Chemistry</i> , 2010, 121, 178-184.	4.2	341
379	Improvement of functional properties of chickpea proteins by hydrolysis with immobilised Alcalase. <i>Food Chemistry</i> , 2010, 122, 1212-1217.	4.2	120
380	Chelating and radical scavenging activities of soy protein hydrolysates prepared from microbial proteases and their effect on meat lipid peroxidation. <i>Bioresource Technology</i> , 2010, 101, 2084-2089.	4.8	117
381	Release of antimicrobial peptides through bromelain hydrolysis of leatherjacket (<i>Meuschenia</i> sp.) insoluble proteins. <i>Food Chemistry</i> , 2010, 120, 556-560.	4.2	72
382	Effects of limited proteolysis and high-pressure homogenisation on structural and functional characteristics of glycinin. <i>Food Chemistry</i> , 2010, 122, 25-30.	4.2	29
383	Functional, nutritional and conformational changes from deamidation of wheat gluten with succinic acid and citric acid. <i>Food Chemistry</i> , 2010, 123, 123-130.	4.2	62

#	ARTICLE	IF	CITATIONS
384	Aminopeptidase from jumbo squid (<i>Dosidicus gigas</i>) hepatopancreas: purification, characterisation, and casein hydrolysis. <i>International Journal of Food Science and Technology</i> , 2010, 45, 387-394.	1.3	7
385	Effect of enzyme type and hydrolysis conditions on the <i>in vitro</i> angiotensin converting enzyme inhibitory activity and ash content of hydrolysed whey protein isolate. <i>International Journal of Food Science and Technology</i> , 2010, 45, 807-812.	1.3	21
386	<i>Halobacterium</i> sp. SP1(1) as a starter culture for accelerating fish sauce fermentation. <i>Journal of Applied Microbiology</i> , 2010, 109, 44-53.	1.4	75
387	Enzymatic hydrolysis of grass carp myofibrillar protein and antioxidant properties of hydrolysates. <i>Czech Journal of Food Sciences</i> , 2010, 28, 475-484.	0.6	6
388	Preparation of Antioxidant Enzymatic Hydrolysates from Honeybee-Collected Pollen Using Plant Enzymes. <i>Enzyme Research</i> , 2010, 2010, 1-5.	1.8	4
389	Enzymes as Additives or Processing Aids in Food Biotechnology. <i>Enzyme Research</i> , 2010, 2010, 1-2.	1.8	16
390	Dynamics of Some Hydrolytic Enzymes During the Sprouts Production from Lentil Seeds (<i>Lens</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 Tf	0.5	2
391	Assessment of the potential suitability of selected commercially available enzymes for cleaning-in-place (CIP) in the dairy industry. <i>Biofouling</i> , 2010, 26, 837-850.	0.8	27
392	Investigation of the Possibility for Enzymatic Utilization of Chicken Bones. <i>Biotechnology and Biotechnological Equipment</i> , 2010, 24, 2108-2111.	0.5	3
393	Characterization of Flavor of Whey Protein Hydrolysates. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 6318-6327.	2.4	70
394	Antioxidative and Angiotensin-I-Converting Enzyme Inhibitory Potential of a Pacific Hake (<i>Merluccius</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf Cell Permeation. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 1535-1542.	2.4	141
395	Egg Yolk Peptides Up-regulate Glutathione Synthesis and Antioxidant Enzyme Activities in a Porcine Model of Intestinal Oxidative Stress. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 7624-7633.	2.4	61
396	Efficacy of whey protein gel networks as potential viability-enhancing scaffolds for cell immobilization of <i>Lactobacillus rhamnosus</i> GG. <i>Journal of Microbiological Methods</i> , 2010, 80, 231-241.	0.7	56
397	Whey beverages decrease blood pressure in prehypertensive and hypertensive young men and women. <i>International Dairy Journal</i> , 2010, 20, 753-760.	1.5	44
398	The use of 2D NMR to study β -cyclodextrin complexation and debittering of amino acids and peptides. <i>Food Research International</i> , 2010, 43, 187-192.	2.9	54
399	Amaranth proteins as a source of antioxidant peptides: Effect of proteolysis. <i>Food Research International</i> , 2010, 43, 315-322.	2.9	113
400	Effect of chickpea protein hydrolysates on cell proliferation and <i>in vitro</i> bioavailability. <i>Food Research International</i> , 2010, 43, 1365-1370.	2.9	54
401	Angiotensin I-converting enzyme inhibitory activity of chickpea and pea protein hydrolysates. <i>Food Research International</i> , 2010, 43, 1642-1649.	2.9	95

#	ARTICLE	IF	CITATIONS
402	Effect of Neutrase, Alcalase, and Papain Hydrolysis of Whey Protein Concentrates on Iron Uptake by Caco-2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 4894-4900.	2.4	44
403	Protein Hydrolysates in Biotechnology. , 2010, , .		72
404	Reduced antigenicity of β -lactoglobulin by conjugation with glucose through controlled Maillard reaction conditions. <i>Food and Agricultural Immunology</i> , 2010, 21, 143-156.	0.7	28
405	Prolonged Ingestion of Prehydrolyzed Whey Protein Induces Little or No Change in Digestive Enzymes, but Decreases Glutaminase Activity in Exercising Rats. <i>Journal of Medicinal Food</i> , 2010, 13, 992-998.	0.8	12
406	Isolation and Characterization of Three Novel Peptides from Casein Hydrolysates That Stimulate the Growth of Mixed Cultures of <i>Streptococcus thermophilus</i> and <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 7045-7053.	2.4	15
407	Biochemical Properties of Bioplastics Made from Wheat Gliadins Cross-Linked with Cinnamaldehyde. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 13212-13220.	2.4	44
408	In vitro binding of bile salts by lentil flours, lentil protein concentrates and lentil protein hydrolysates. <i>Food Research International</i> , 2011, 44, 174-180.	2.9	58
409	Hydrolysis of β -casein by the cell-envelope-located PI-type protease of <i>Lactococcus lactis</i> : A modelling approach. <i>International Dairy Journal</i> , 2011, 21, 755-762.	1.5	8
410	Extent of hydrolysis effects on casein hydrolysate bioactivity: Evaluation using the human Jurkat T cell line. <i>International Dairy Journal</i> , 2011, 21, 777-782.	1.5	27
411	Optimisation, by response surface methodology, of degree of hydrolysis and antioxidant and ACE-inhibitory activities of whey protein hydrolysates obtained with cardoon extract. <i>International Dairy Journal</i> , 2011, 21, 926-933.	1.5	72
412	Enzymatic properties of transglutaminase produced by a new strain of <i>Bacillus circulans</i> BL32 and its action over food proteins. <i>LWT - Food Science and Technology</i> , 2011, 44, 443-450.	2.5	14
413	Antioxidant activity of amaranth protein or their hydrolysates under simulated gastrointestinal digestion. <i>LWT - Food Science and Technology</i> , 2011, 44, 1752-1760.	2.5	105
414	Minimal antimicrobial peptidic sequence from hemoglobin alpha-chain: KYR. <i>Peptides</i> , 2011, 32, 633-638.	1.2	66
415	RYH: A minimal peptidic sequence obtained from beta-chain hemoglobin exhibiting an antimicrobial activity. <i>Peptides</i> , 2011, 32, 1463-1468.	1.2	32
416	Consecutive treatment with phytase and arzyme influence protein hydrolysis of soybean meal. <i>African Journal of Biotechnology</i> , 2011, 10, 7868-7873.	0.3	4
417	A Feed Serine Protease Improves Broiler Performance and Increases Protein and Energy Digestibility. <i>Journal of Poultry Science</i> , 2011, 48, 239-246.	0.7	67
418	A Study of the Enzymatic Hydrolysis of Fish Frames Using Model Systems. <i>Food and Nutrition Sciences (Print)</i> , 2011, 02, 575-585.	0.2	24
419	Effect of Maillard reaction conditions on radical scavenging activity of porcine haemoglobin hydrolysate in a sugar model system. <i>International Journal of Food Science and Technology</i> , 2011, 46, 358-364.	1.3	13

#	ARTICLE	IF	CITATIONS
420	Influence of casein hydrolysates on the growth and lactic acid production of <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> and <i>Streptococcus thermophilus</i> . International Journal of Food Science and Technology, 2011, 46, 1014-1020.	1.3	38
421	Characteristics and functional properties of wheat germ protein glycated with saccharides through Maillard reaction. International Journal of Food Science and Technology, 2011, 46, 2197-2203.	1.3	62
422	Effect of substrate ratios and temperatures on development of Maillard reaction and antioxidant activity of silver carp (<i>Hypophthalmichthys molitrix</i>) protein hydrolysate-glucose system. International Journal of Food Science and Technology, 2011, 46, 2467-2474.	1.3	27
423	Enzymatic hydrolysis of soy proteins and the hydrolysates utilisation. International Journal of Food Science and Technology, 2011, 46, 2447-2459.	1.3	103
424	EFFECTS OF pH, TEMPERATURE AND ENZYME TO SUBSTRATE RATIO ON THE ANTIOXIDANT ACTIVITY OF PORCINE HEMOGLOBIN HYDROLYSATE PREPARED WITH PEPSIN. Journal of Food Biochemistry, 2011, 35, 44-61.	1.2	15
425	ANTIHYPERTENSIVE EFFECT OF MUNG BEAN SPROUT EXTRACTS IN SPONTANEOUSLY HYPERTENSIVE RATS. Journal of Food Biochemistry, 2011, 35, 278-288.	1.2	19
426	OPTIMIZED LACTOBACILLUS PLANTARUM LP6 SOLID-STATE FERMENTATION AND PROTEOLYTIC HYDROLYSIS IMPROVE SOME NUTRITIONAL ATTRIBUTES OF SOYBEAN PROTEIN MEAL. Journal of Food Biochemistry, 2011, 35, 1686-1694.	1.2	32
427	Glucose Tolerance and Antioxidant Activity of Spent Brewer's Yeast Hydrolysate with a High Content of CycloHisPro (CHP). Journal of Food Science, 2011, 76, C272-8.	1.5	43
428	Effects of enzymatic hydrolysis on molecular structure and antioxidant activity of barley hordein. Journal of Cereal Science, 2011, 54, 20-28.	1.8	115
429	Corn gluten hydrolysis by Alcalase: Calibration of pH-stat. Food and Bioprocess Processing, 2011, 89, 500-503.	1.8	2
430	Application of an acid proteinase from <i>Monascus purpureus</i> to reduce antigenicity of bovine milk whey protein. Journal of Industrial Microbiology and Biotechnology, 2011, 38, 1485-1492.	1.4	10
431	Effects of Maillard reaction conditions on the antigenicity of β -lactalbumin and β -lactoglobulin in whey protein conjugated with maltose. European Food Research and Technology, 2011, 233, 387-394.	1.6	45
432	Reducing the antigenicity of milk whey protein using acid proteinases from <i>Monascus pilosus</i> . Process Biochemistry, 2011, 46, 806-810.	1.8	14
433	Separation of Iron-Binding Peptides from Shrimp Processing By-products Hydrolysates. Food and Bioprocess Technology, 2011, 4, 1527-1532.	2.6	63
434	Antioxidant activity of hydrolysates and peptide fractions derived from porcine hemoglobin. Journal of Food Science and Technology, 2011, 48, 53-60.	1.4	63
435	Kinetics of Enzyme Inhibition and Antihypertensive Effects of Hemp Seed (<i>Cannabis sativa</i> L.) Protein Hydrolysates. JAOCS, Journal of the American Oil Chemists' Society, 2011, 88, 1767-1774.	0.8	136
436	Emulsifying properties of the transglutaminase-treated crosslinked product between peanut protein and fish (<i>Decapterus maruadsi</i>) protein hydrolysates. Journal of the Science of Food and Agriculture, 2011, 91, 578-585.	1.7	34
437	Antioxidant and chelating activity of <i>Jatropha curcas</i> L. protein hydrolysates. Journal of the Science of Food and Agriculture, 2011, 91, 1618-1624.	1.7	30

#	ARTICLE	IF	CITATIONS
438	Antioxidant, antihypertensive and antimicrobial properties of ovine milk caseinate hydrolyzed with a microbial protease. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, n/a-n/a.	1.7	114
439	Effect of sonication on thermolysin hydrolysis of ovotransferrin. <i>Food Chemistry</i> , 2011, 124, 808-815.	4.2	42
440	Amaranth seed protein hydrolysates have in vivo and in vitro antihypertensive activity. <i>Food Chemistry</i> , 2011, 126, 878-884.	4.2	100
441	Affinity purification and characterisation of chelating peptides from chickpea protein hydrolysates. <i>Food Chemistry</i> , 2011, 129, 485-490.	4.2	105
442	Characterisation of peptide molecular mass distribution in commercial hydrolysates and hydrolysate-based nutritional products. <i>Food Chemistry</i> , 2011, 125, 1041-1050.	4.2	16
443	Angiotensin I-converting enzyme inhibitory properties of lentil protein hydrolysates: Determination of the kinetics of inhibition. <i>Food Chemistry</i> , 2011, 127, 94-101.	4.2	133
444	Common bean (<i>Phaseolus vulgaris</i> L.) hydrolysates inhibit inflammation in LPS-induced macrophages through suppression of NF- κ B pathways. <i>Food Chemistry</i> , 2011, 127, 1175-1185.	4.2	84
445	Bioactive Peptides from Low Denatured Peanut Dregs: Production and Antihypertensive Activity. <i>Advanced Materials Research</i> , 0, 343-344, 698-706.	0.3	1
446	Debittering of Protein Hydrolysates by <i>Lactobacillus</i> LBL-4 Aminopeptidase. <i>Enzyme Research</i> , 2011, 2011, 1-7.	1.8	18
447	Reducing, Radical Scavenging, and Chelation Properties of Fermented Soy Protein Meal Hydrolysate by <i>Lactobacillus plantarum</i> LP6. <i>International Journal of Food Properties</i> , 2011, 14, 654-665.	1.3	36
448	Orthogonal Optimization of Enzymatic Hydrolysis of Whey Protein. <i>Advanced Materials Research</i> , 2012, 550-553, 1556-1560.	0.3	1
449	Modification of Soybean Protein Hydrolysates by Alcalase-Catalyzed Plastein Reaction and the ACE-Inhibitory Activity of the Modified Product <i>In Vitro</i> . <i>International Journal of Food Properties</i> , 2012, 15, 982-996.	1.3	17
450	Optimization of Peptide Separation from Complex Peptide Mixture in a Foaming-Draining System. <i>Separation Science and Technology</i> , 2012, 47, 654-662.	1.3	3
451	Development of a Feed Protease. <i>Industrial Biotechnology</i> , 2012, 8, 172-175.	0.5	6
452	Antioxidant and Angiotensin-Converting Enzyme Inhibitory Activities of Protein Hydrolysates Prepared from Threadfin Bream (<i>Nemipterus</i> spp.) Surimi By-products. <i>Journal of Aquatic Food Product Technology</i> , 2012, 21, 265-278.	0.6	9
453	Influence of Enzymatic Hydrolysis on the Allergenicity of Roasted Peanut Protein Extract. <i>International Archives of Allergy and Immunology</i> , 2012, 157, 41-50.	0.9	64
454	Optimization of Glycosylating Condition for Soy Protein Isolates and Maltodextrin by Maillard Reaction. <i>Advanced Materials Research</i> , 0, 554-556, 1262-1267.	0.3	1
455	Stability of milk fat globule membrane proteins toward human enzymatic gastrointestinal digestion. <i>Journal of Dairy Science</i> , 2012, 95, 2307-2318.	1.4	55

#	ARTICLE	IF	CITATIONS
456	Antioxidant properties of different milk fermented with lactic acid bacteria and yeast. International Journal of Food Science and Technology, 2012, 47, 2493-2502.	1.3	37
457	The Type and Concentration of Milk Increase the in Vitro Bioaccessibility of Coffee Chlorogenic Acids. Journal of Agricultural and Food Chemistry, 2012, 60, 11056-11064.	2.4	62
458	Effect of combined treatment of hydrolysis and polymerization with transglutaminase on β -lactoglobulin antigenicity. European Food Research and Technology, 2012, 235, 801-809.	1.6	31
459	Fermentation time and ethanol/water-based solvent system impacted <i>in vitro</i> ACE-inhibitory activity of the extract of Mao-tofu fermented by <i>Mucor</i> spp.. CYTA - Journal of Food, 2012, 10, 137-143.	0.9	14
460	Enzymatic Hydrolysis of Heat-Induced Aggregates of Whey Protein Isolate. Journal of Agricultural and Food Chemistry, 2012, 60, 4895-4904.	2.4	82
461	Physicochemical and antioxidant properties of bovine caseinate hydrolysates obtained through microbial protease treatment. International Journal of Dairy Technology, 2012, 65, 342-352.	1.3	10
462	Preparation and evaluation of an immunoaffinity sorbent for the analysis of opioid peptides by on-line immunoaffinity solid-phase extraction capillary electrophoresis-mass spectrometry. Analytica Chimica Acta, 2012, 717, 134-142.	2.6	29
463	Particle size-starch-protein digestibility relationships in cowpea (<i>Vigna unguiculata</i>). Journal of Food Engineering, 2012, 113, 254-264.	2.7	99
464	Enzyme membrane reactor in isolation of antioxidative peptides from oil industry waste: A comparison with non-peptidic antioxidants. LWT - Food Science and Technology, 2012, 47, 238-245.	2.5	23
465	Cryoprotective effect of gelatin hydrolysate from blacktip shark skin on surimi subjected to different freeze-thaw cycles. LWT - Food Science and Technology, 2012, 47, 437-442.	2.5	64
466	Physicochemical properties and residual antigenicity of transglutaminase cross-linked sodium caseinate hydrolysates. International Dairy Journal, 2012, 23, 18-23.	1.5	10
467	Angiotensin I converting enzyme inhibition and enzymatic resistance in vitro of casein hydrolysate treated by plastein reaction and fractionated with ethanol/water or methanol/water. International Dairy Journal, 2012, 24, 27-32.	1.5	16
468	Gallic acid oxidizes Met residues in peptides released from bovine β -lactoglobulin by in vitro digestion. Journal of Bioscience and Bioengineering, 2012, 114, 297-305.	1.1	2
469	Characterisation and partial purification of proteolytic enzymes from sardine by-products to obtain concentrated hydrolysates. Food Chemistry, 2012, 135, 583-589.	4.2	16
470	Antioxidant and metal chelating activities of peptide fractions from phaseolin and bean protein hydrolysates. Food Chemistry, 2012, 135, 1789-1795.	4.2	191
471	Effect of pretreatment on lipid oxidation and fishy odour development in protein hydrolysates from the muscle of Indian mackerel. Food Chemistry, 2012, 135, 2474-2482.	4.2	35
472	Effect of pretreatments on chemical compositions of mince from Nile tilapia (<i>Oreochromis niloticus</i>) and fishy odor development in protein hydrolysate. International Aquatic Research, 2012, 4, 7.	1.5	14
473	Multifunctional Properties of Soy Milk Fermented by <i>Enterococcus faecium</i> Strains Isolated from Raw Soy Milk. Journal of Agricultural and Food Chemistry, 2012, 60, 10235-10244.	2.4	54

#	ARTICLE	IF	CITATIONS
474	Amino acid composition and antioxidant activities of hydrolysates and peptide fractions from porcine collagen. <i>Food Science and Technology International</i> , 2012, 18, 425-434.	1.1	48
475	Comparison of Yield, Antioxidant Activity and Functional Properties of Protein Hydrolysates from Tuna and Pollock Frame. <i>Advanced Materials Research</i> , 2012, 554-556, 1327-1331.	0.3	0
476	Effects of pH, temperature, enzyme-to-substrate ratio and reaction time on the antigenicity of casein hydrolysates prepared by papain. <i>Food and Agricultural Immunology</i> , 2012, 23, 69-82.	0.7	25
477	Activation and stabilization of a lipase nanogel using GMA for acryloylation. <i>Soft Matter</i> , 2012, 8, 2036.	1.2	10
478	Use of Biotechnology to Enhance Soy Protein Ingredients. , 2012, , 255-275.		0
479	Optimisation of hydrolysis of purple sea urchin (<i>Strongylocentrotus nudus</i>) gonad by response surface methodology and evaluation of <i>in vitro</i> antioxidant activity of the hydrolysate. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 1694-1701.	1.7	24
480	Investigation of the susceptibility of acid-deamidated wheat gluten to <i>in vitro</i> enzymatic hydrolysis using Raman spectra and free amino acid analysis. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 1865-1873.	1.7	11
481	Hypocholesterolaemic and antioxidant activities of chickpea (<i>Cicer arietinum</i> L.) protein hydrolysates. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 1994-2001.	1.7	59
482	Production of angiotensin-converting enzyme inhibitory peptides from β -lactoglobulin and casein-derived peptides: An integrative approach. <i>Biotechnology Progress</i> , 2012, 28, 746-755.	1.3	28
483	Physicochemical properties and biological activities of ovine caseinate hydrolysates. <i>Dairy Science and Technology</i> , 2012, 92, 335-351.	2.2	22
484	Hydrolytic activity of <i>Virgibacillus</i> sp. SK37, a starter culture of fish sauce fermentation, and its cell-bound proteinases. <i>World Journal of Microbiology and Biotechnology</i> , 2012, 28, 2651-2659.	1.7	13
485	Effects of brown fish meal replacement with fermented soybean meal on growth performance, feed efficiency and enzyme activities of Chinese soft-shelled turtle, <i>Pelodiscus sinensis</i> . <i>Journal of Ocean University of China</i> , 2012, 11, 227-235.	0.6	8
486	A novel hydrolytic product from flesh of <i>Mactra veneriformis</i> and its bioactivities in calcium supplement. <i>Journal of Ocean University of China</i> , 2012, 11, 389-396.	0.6	12
487	Optimization of enzymatic treatment of polyamide fabrics by bromelain. <i>Fibers and Polymers</i> , 2012, 13, 282-288.	1.1	10
488	VALUE-ADDED PROCESSING OF PEANUT MEAL: ENZYMATIc HYDROLYSIS TO IMPROVE FUNCTIONAL AND NUTRITIONAL PROPERTIES OF WATER SOLUBLE EXTRACTS. <i>Journal of Food Biochemistry</i> , 2012, 36, 520-531.	1.2	18
489	Thermo-sensitive alginate-based injectable hydrogel for tissue engineering. <i>Carbohydrate Polymers</i> , 2012, 87, 1515-1521.	5.1	112
490	Antioxidant activity of protein hydrolysates derived from threadfin bream surimi byproducts. <i>Food Chemistry</i> , 2012, 132, 104-111.	4.2	122
491	Alkali treatment affects <i>in vitro</i> digestibility and bile acid binding activity of rice protein due to varying its ratio of arginine to lysine. <i>Food Chemistry</i> , 2012, 132, 925-930.	4.2	55

#	ARTICLE	IF	CITATIONS
492	Separation and identification of zinc-chelating peptides from sesame protein hydrolysate using IMAC-Zn ²⁺ and LC-MS/MS. Food Chemistry, 2012, 134, 1231-1238.	4.2	102
493	Fractionation and characterization of antioxidant peptides derived from barley glutelin by enzymatic hydrolysis. Food Chemistry, 2012, 134, 1509-1518.	4.2	154
494	Enhancing the lipolysis-stimulating activity of soy protein using limited hydrolysis with Flavourzyme and ultrafiltration. Food Chemistry, 2012, 134, 1564-1570.	4.2	14
495	Improving antioxidant activities of whey protein hydrolysates obtained by thermal preheat treatment of pepsin, trypsin, alcalase and flavourzyme. International Journal of Food Science and Technology, 2012, 47, 2045-2051.	1.3	51
496	Changes in Selected Physical Property and Enzyme Activity of Rice and Barley Koji during Fermentation and Storage. Journal of Food Science, 2012, 77, M318-22.	1.5	33
497	Aminopeptidase from <i>Streptomyces gedanensis</i> as a useful Tool for Protein Hydrolysate Preparations with Improved Functional Properties. Journal of Food Science, 2012, 77, C791-7.	1.5	19
498	Desorption isotherms and thermodynamics properties of anchovy in natura and enzymatic modified paste. Journal of Food Engineering, 2012, 110, 507-513.	2.7	22
499	Antioxidant activities and functional properties of grass carp (<i>Ctenopharyngodon idellus</i>) protein hydrolysates. Journal of the Science of Food and Agriculture, 2012, 92, 292-298.	1.7	63
500	Endogenous Proteases in Pacific Whiting (<i>Merluccius productus</i>) Muscle as A Processing Aid in Functional Fish Protein Hydrolysate Production. Food and Bioprocess Technology, 2012, 5, 130-137.	2.6	24
501	ENZYMATIC HYDROLYSIS OF PROTEIN FROM SMALL YELLOW CROAKER (<i>PSEUDOSCIAENA POLYACTIS</i>) AND EVALUATION OF ITS ANTIOXIDANT ACTIVITY. Journal of Food Biochemistry, 2013, 37, 278-285.	1.2	7
502	Use of dairy and non-dairy <i>Lactobacillus plantarum</i> , <i>Lactobacillus paraplantarum</i> and <i>Lactobacillus pentosus</i> strains as adjuncts in cheddar cheese. Dairy Science and Technology, 2013, 93, 623-640.	2.2	27
503	Inhibitions of renin and angiotensin converting enzyme activities by enzymatic chicken skin protein hydrolysates. Food Research International, 2013, 53, 260-267.	2.9	38
504	Gelatinolytic enzymes from <i>Bacillus amyloliquefaciens</i> isolated from fish docks: Characteristics and hydrolytic activity. Food Science and Biotechnology, 2013, 22, 1015-1021.	1.2	9
505	The impact of fermentation and in vitro digestion on formation angiotensin converting enzyme (ACE) inhibitory peptides from pea proteins. Food Chemistry, 2013, 141, 3774-3780.	4.2	94
506	Isolation and identification of antioxidative peptides from hydrolysate of threadfin bream surimi processing byproduct. Journal of Functional Foods, 2013, 5, 1654-1664.	1.6	47
507	Hydrolysis of chickpea proteins with Flavourzyme immobilized on glyoxyl-agarose gels improves functional properties. Food Science and Technology International, 2013, 19, 217-223.	1.1	21
508	The effects of limited enzymatic hydrolysis on the physicochemical and emulsifying properties of a lentil protein isolate. Food Research International, 2013, 51, 162-169.	2.9	175
509	Effect of gallic acid on peptides released by trypsin digestion of bovine κ -casein. Journal of Bioscience and Bioengineering, 2013, 115, 259-267.	1.1	1

#	ARTICLE	IF	CITATIONS
510	DPPH Radical Scavenging Activity of a Mixture of Fatty Acids and Peptide-Containing Compounds in a Protein Hydrolysate of <i>Jatropha curcas</i> Seed Cake. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 11808-11816.	2.4	6
511	Partial Characterization of Ultrafiltrated Soy Protein Hydrolysates with Antioxidant and Free Radical Scavenging Activities. <i>Journal of Food Science</i> , 2013, 78, C1152-8.	1.5	19
512	Impact of variability in fishmeal physicochemical properties on the extrusion process, starch gelatinization and pellet durability and hardness. <i>Animal Feed Science and Technology</i> , 2013, 179, 77-84.	1.1	47
513	Effectiveness of flavourzyme treatment on polyamide fabric. <i>Fibers and Polymers</i> , 2013, 14, 2212-2220.	1.1	9
514	Biologically active peptides obtained by enzymatic hydrolysis of Adzuki bean seeds. <i>Food Chemistry</i> , 2013, 141, 2177-2183.	4.2	89
515	Almond protein hydrolysate fraction modulates the expression of proinflammatory cytokines and enzymes in activated macrophages. <i>Food and Function</i> , 2013, 4, 777.	2.1	32
516	A Two-Stage Process for the Production of a Novel Cheese Flavor Powder. <i>Journal of Food Process Engineering</i> , 2013, 36, 591-597.	1.5	2
517	Combined Effect of Protease and Phytase on the Solubility of Modified Soy Protein. <i>Journal of Food Biochemistry</i> , 2013, 37, 511-519.	1.2	9
518	Functions, applications and production of protein hydrolysates from fish processing co-products (FPCP). <i>Food Research International</i> , 2013, 50, 289-297.	2.9	159
519	Production and purification of antioxidant peptides from a mungbean meal hydrolysate by <i>Virgibacillus</i> sp. SK37 proteinase. <i>Food Chemistry</i> , 2013, 141, 992-999.	4.2	57
520	Development of a pilot-scale process to sequester aflatoxin and release bioactive peptides from highly contaminated peanut meal. <i>LWT - Food Science and Technology</i> , 2013, 51, 492-499.	2.5	9
521	Antibacterial effect and hydrophobicity of yak β -casein hydrolysate and its fractions. <i>International Dairy Journal</i> , 2013, 31, 111-116.	1.5	26
522	Oral Administration of Corn Zein Hydrolysate Stimulates GLP-1 and GIP Secretion and Improves Glucose Tolerance in Male Normal Rats and Goto-Kakizaki Rats. <i>Endocrinology</i> , 2013, 154, 3089-3098.	1.4	58
523	Computed microtomography and mechanical property analysis of soy protein porous hydrogel prepared by homogenizing and microbial transglutaminase cross-linking. <i>Food Hydrocolloids</i> , 2013, 31, 220-226.	5.6	51
524	Antioxidant and antihypertensive properties of liquid and solid state fermented lentils. <i>Food Chemistry</i> , 2013, 136, 1030-1037.	4.2	173
525	Kinetic Parameter Determination for Enzyme Hydrolysis of Fish Protein Residue Using D-optimal Design. <i>Food and Bioprocess Technology</i> , 2013, 6, 290-296.	2.6	4
526	Effect of alkaline pH-shift processing on in vitro gastrointestinal digestion of herring (<i>Clupea</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 102	4.2	17
527	Bifidobacterial growth-promoting effect of yak milk β -casein hydrolysates produced with different proteases. <i>International Journal of Food Science and Technology</i> , 2013, 48, 1682-1687.	1.3	5

#	ARTICLE	IF	CITATIONS
528	Rejoining of cut wounds by engineered gelatinâ€“keratin glue. <i>Biochimica Et Biophysica Acta - General Subjects</i> , 2013, 1830, 4030-4039.	1.1	31
529	Effect of Maillard reaction conditions on antigenicity of Î²-lactoglobulin and the properties of glycated whey protein during simulated gastric digestion. <i>Food and Agricultural Immunology</i> , 2013, 24, 433-443.	0.7	12
530	Optimization of process conditions for production of angiotensin I-converting enzyme (ACE) inhibitory peptides from vital wheat gluten using response surface methodology. <i>Food Science and Biotechnology</i> , 2013, 22, 1531-1537.	1.2	30
531	<i>In vitro</i> angiotensin-converting enzyme inhibition or digestive stability of casein hydrolysates treated by plastein reaction in propanolâ€“water medium. <i>CYTA - Journal of Food</i> , 2013, 11, 293-299.	0.9	3
532	Functional properties of Maillard reaction products of rice protein hydrolysates with mono-, oligo- and polysaccharides. <i>Food Hydrocolloids</i> , 2013, 30, 53-60.	5.6	158
533	Improvement of Emulsifying Properties of Soybean Protein Isolate through Glycosylation Modification. <i>Advanced Materials Research</i> , 0, 781-784, 1495-1499.	0.3	4
534	Properties of Cast Films Made from Different Ratios of Whey Protein Isolate, Hydrolysed Whey Protein Isolate and Glycerol. <i>Materials</i> , 2013, 6, 3254-3269.	1.3	58
535	Allergenic Properties of Enzymatically Hydrolyzed Peanut Flour Extracts. <i>International Archives of Allergy and Immunology</i> , 2013, 162, 123-130.	0.9	37
536	Optimization of Solid State Fermentation to Improve the Degree of Hydrolysis Soybean Meal Protein. <i>Advanced Materials Research</i> , 0, 690-693, 1239-1242.	0.3	1
537	Optimisation of antioxidant peptide preparation from corn gluten meal. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 3264-3270.	1.7	42
538	Antioxidant capacities of fractionated barley hordein hydrolysates in relation to peptide structures. <i>Molecular Nutrition and Food Research</i> , 2013, 57, 493-503.	1.5	65
539	Activities and sequences of the angiotensin I-converting enzyme (ACE) inhibitory peptides obtained from the digested lentil (<i>Lens culinaris</i>) globulins. <i>International Journal of Food Science and Technology</i> , 2013, 48, 2363-2369.	1.3	14
540	Coupled Neutraseâ€“Catalyzed Plastein Reaction Mediated the ACE-Inhibitory Activity <i>In Vitro</i> of Casein Hydrolysates Prepared by Alcalase. <i>International Journal of Food Properties</i> , 2013, 16, 429-443.	1.3	12
541	Improving the Foaming Properties of Soy Protein Isolate Through Partial Enzymatic Hydrolysis. <i>Drying Technology</i> , 2013, 31, 1545-1552.	1.7	23
542	<i>In vitro</i> evaluation of the effect of the buckwheat protein hydrolysate on bacterial adhesion, physiology and cytokine secretion of Caco-2 cells. <i>Central-European Journal of Immunology</i> , 2013, 3, 317-327.	0.4	10
543	Preparation of Antihypertensive Peptide from Hydrolyzing Peanut Protein by Trypsin Covalently Immobilized on Chemically Modified Chitosan-coated Fe ₃ O ₄ Particles. <i>Advance Journal of Food Science and Technology</i> , 2013, 5, 361-369.	0.1	2
544	An alternative approach for improving freshness indices for squid (<i>Loligo plei</i>). <i>Acta Alimentaria</i> , 2013, 42, 437-450.	0.3	3
545	Chemical Composition of Salmon Ovary Outer Membrane and Its Protein Increases Fecal Mucins Content in C57BL/6J and Type 2 Diabetic/Obese KK-Ay Mice. <i>Foods</i> , 2013, 2, 415-429.	1.9	1

#	ARTICLE	IF	CITATIONS
546	Production of Angiotensin I Converting Enzyme Inhibitory Peptides from Peanut Meal Fermented with Lactic Acid Bacteria and Facilitated with Protease. <i>Advance Journal of Food Science and Technology</i> , 2013, 5, 1198-1203.	0.1	8
547	Properties of casein hydrolysate as affected by plastein reaction in ethanol-water medium. <i>Czech Journal of Food Sciences</i> , 2013, 31, 559-567.	0.6	2
548	Production of Bioactive Peptides from Soybean Meal by Solid State Fermentation with Lactic Acid Bacteria and Protease. <i>Advance Journal of Food Science and Technology</i> , 2014, 6, 1080-1085.	0.1	20
549	Antioxidant Effect and Functional Properties of Hydrolysates Derived from Egg-White Protein. <i>Korean Journal for Food Science of Animal Resources</i> , 2014, 34, 362-371.	1.5	29
550	Wheat Bread with Pumpkin (<i>Cucurbita maxima</i> L.) Pulp as a Functional Food Product. <i>Food Technology and Biotechnology</i> , 2014, 52, 430-438.	0.9	38
551	Antioxidant and Angiotensin 1 Converting Enzyme Inhibitory Functions from Chicken Collagen Hydrolysates. <i>Journal of Nutrition & Food Sciences</i> , 2014, 05, .	1.0	6
552	Evaluation of Antioxidant Activities of Zein Protein Fractions. <i>Journal of Food Science</i> , 2014, 79, C2174-84.	1.5	50
553	The preparation and properties of three caseinate-hydrolyzed bovine gelatin composites generated by microbial transglutaminase. <i>CYTA - Journal of Food</i> , 2014, 12, 340-346.	0.9	2
554	Angiotensin I Converting Enzyme Inhibitory Peptides Obtained after <i>In Vitro</i> Hydrolysis of Pea (<i>Pisum sativum</i> var. Bajka) Globulins. <i>BioMed Research International</i> , 2014, 2014, 1-8.	0.9	46
555	Characterization and Potential Use of Cuttlefish Skin Gelatin Hydrolysates Prepared by Different Microbial Proteases. <i>BioMed Research International</i> , 2014, 2014, 1-14.	0.9	61
556	Antihypertensive and antithrombotic activities of a commercial fermented milk product made with <i>Lactobacillus casei</i> Shirota and <i>Streptococcus thermophilus</i> . <i>International Journal of Dairy Technology</i> , 2014, 67, 358-364.	1.3	9
557	<i>In Vitro</i> Calcium-Chelating and Platelet Anti-Aggregation Activities of Soy Protein Hydrolysate Modified by the Alcalase-Catalyzed Plastein Reaction. <i>Journal of Food Biochemistry</i> , 2014, 38, 374-380.	1.2	10
558	Immobilized alcalase alkaline protease on the magnetic chitosan nanoparticles used for soy protein isolate hydrolysis. <i>European Food Research and Technology</i> , 2014, 239, 1051-1059.	1.6	36
559	Antioxidant Activities of Ferrous-Chelating Peptides Isolated From Five Types of Low-Value Fish Protein Hydrolysates. <i>Journal of Food Biochemistry</i> , 2014, 38, 627-633.	1.2	13
560	Ace Inhibition and Enzymatic Resistance <i>In Vitro</i> of a Casein Hydrolysate Subjected to Plastein Reaction in the Presence of Extrinsic Proline and Ethanol- or Methanol-Water Fractionation. <i>International Journal of Food Properties</i> , 2014, 17, 386-398.	1.3	7
561	Effects of graded replacement of fish meal by fish protein hydrolysate on growth performance of early post-larval Pacific white shrimp (<i>Litopenaeus vannamei</i> , Boone). <i>Journal of Applied Animal Research</i> , 2014, 42, 6-15.	0.4	21
562	Emulsifying Properties of Cross-Linking Between Proteins Extracted from Cold/Hot Pressed Peanut Meal and Hydrolysed Fish (<i>Decapterus Maruadsii</i>) Proteins. <i>International Journal of Food Properties</i> , 2014, 17, 1750-1762.	1.3	9
563	Quantification of bio- and techno-functional peptides in tryptic bovine micellar casein and $\hat{2}$ -casein hydrolysates. <i>Food Chemistry</i> , 2014, 158, 118-124.	4.2	10

#	ARTICLE	IF	CITATIONS
564	Pilot-scale production of hydrolysates with altered bio-functionalities based on thermally-denatured whey protein isolate. <i>International Dairy Journal</i> , 2014, 34, 146-152.	1.5	31
565	Iron-binding properties of sugar cane yeast peptides. <i>Food Chemistry</i> , 2014, 142, 166-169.	4.2	60
566	Evaluation of wheat gluten hydrolysates as taste-active compounds with antioxidant activity. <i>Journal of Food Science and Technology</i> , 2014, 51, 535-542.	1.4	17
567	Optimization of some conditions of Neutrase-catalyzed plastein reaction to mediate ACE-inhibitory activity in vitro of casein hydrolysate prepared by Neutrase. <i>Journal of Food Science and Technology</i> , 2014, 51, 276-284.	1.4	23
568	Antihypertensive Peptides Derived from Soy Protein by Fermentation. <i>International Journal of Peptide Research and Therapeutics</i> , 2014, 20, 161-168.	0.9	64
569	Fractionation of Protein Hydrolysates of Fish and Chicken Using Membrane Ultrafiltration: Investigation of Antioxidant Activity. <i>Applied Biochemistry and Biotechnology</i> , 2014, 172, 2877-2893.	1.4	53
570	Potential ACE-inhibitory activity and nanoLC-MS/MS sequencing of peptides derived from aflatoxin contaminated peanut meal. <i>LWT - Food Science and Technology</i> , 2014, 56, 537-542.	2.5	27
571	Effects of different protein hydrolysate products and levels on growth, survival rate and digestive capacity in Asian seabass (<i>Lates calcarifer</i> Bloch) larvae. <i>Aquaculture</i> , 2014, 428-429, 195-202.	1.7	46
572	Influence of type of raw material on fishmeal physicochemical properties, the extrusion process, starch gelatinization and physical quality of fish feed. <i>Aquaculture Nutrition</i> , 2014, 20, 410-420.	1.1	31
573	Mechanism and kinetics modeling of the enzymatic hydrolysis of $\hat{1}\hat{2}$ antibacterial peptide. <i>Bioprocess and Biosystems Engineering</i> , 2014, 37, 1315-1323.	1.7	7
574	Isolation and characterisation of exopolysaccharide-producing <i>Weissella</i> and <i>Lactobacillus</i> and their application as adjunct cultures in Cheddar cheese. <i>International Dairy Journal</i> , 2014, 34, 125-134.	1.5	55
575	Characterisation of the hydrolytic specificity of <i>Aspergillus niger</i> derived prolyl endoproteinase on bovine $\hat{2}$ -casein and determination of ACE inhibitory activity. <i>Food Chemistry</i> , 2014, 156, 29-36.	4.2	46
576	Application of <i>Lactobacillus amylovorus</i> as an antifungal adjunct to extend the shelf-life of Cheddar cheese. <i>International Dairy Journal</i> , 2014, 34, 167-173.	1.5	42
577	In vitro $\hat{1}$ -glucosidase, angiotensin converting enzyme and dipeptidyl peptidase-IV inhibitory properties of brewers' spent grain protein hydrolysates. <i>Food Research International</i> , 2014, 56, 100-107.	2.9	90
578	Combined Effect of Ultrasound and Enzymatic Treatments on Production of ACE Inhibitory Peptides from Wheat Germ Protein. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 1632-1640.	0.9	34
579	Angiotensin-I-converting enzyme inhibitory, antimicrobial, and antioxidant effect of bioactive peptides obtained from different varieties of common beans (<i>Phaseolus vulgaris</i> L.) with in vivo antihypertensive activity in spontaneously hypertensive rats. <i>European Food Research and Technology</i> , 2014, 239, 785-794.	1.6	32
580	Effects of Porcine Hemoglobin on Serum Lipid Content and Fecal Lipid Excretion in Rats. <i>Journal of Medicinal Food</i> , 2014, 17, 302-309.	0.8	3
581	Optimization of Enzymatic Protein Hydrolysis from Cobia (<i>Rachycentron canadum</i>) Frame Using Alcalase [®] . <i>Journal of Aquatic Food Product Technology</i> , 2014, 23, 303-312.	0.6	3

#	ARTICLE	IF	CITATIONS
582	In Vitro Angiotensin I-Converting Enzyme Inhibition of Casein Hydrolysate Responsible for Plastein Reaction in Ethanol-Water Medium, Solvent Fractionation, and Protease Digestion. International Journal of Food Properties, 2014, 17, 1577-1590.	1.3	2
583	Evaluation Of Antioxidant Properties<i>In Vitro</i> of Plastein-Reaction-Stressed Soybean Protein Hydrolysate. International Journal of Food Properties, 2014, 17, 152-162.	1.3	9
584	Effects of fermentation by<i>Lactobacillus rhamnosus GG</i> on the antigenicity and allergenicity of four cows' milk proteins. Food and Agricultural Immunology, 2014, 25, 545-555.	0.7	23
585	Utilization of <i>Jatropha curcas</i> seed cake as a plant growth stimulant. Biocatalysis and Agricultural Biotechnology, 2014, 3, 114-120.	1.5	14
586	Antioxidant Activity of Amaranth Protein Hydrolysate Against Thermal Oxidation of Vegetable Oils. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 1583-1594.	0.8	8
587	Lupine protein hydrolysates inhibit enzymes involved in the inflammatory pathway. Food Chemistry, 2014, 151, 141-147.	4.2	38
588	Technofunctional properties of a brewers' spent grain protein-enriched isolate and its associated enzymatic hydrolysates. LWT - Food Science and Technology, 2014, 59, 1061-1067.	2.5	46
589	Effect of spray drying and freeze drying on the immunomodulatory activity, bitter taste and hygroscopicity of hydrolysate derived from whey protein concentrate. LWT - Food Science and Technology, 2014, 56, 296-302.	2.5	77
590	Effects of partial hydrolysis on structure and gelling properties of oat globular proteins. Food Research International, 2014, 55, 418-425.	2.9	79
591	Fractionation of dairy based functional peptides using ion-exchange membrane adsorption chromatography and cross-flow electro membrane filtration. International Dairy Journal, 2014, 38, 116-123.	1.5	23
592	Haem extraction from peptidic hydrolysates of bovine haemoglobin using temperature sensitive C10E4/O/W microemulsion system. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2014, 454, 135-143.	2.3	7
593	Savinase, the Most Suitable Enzyme for Releasing Peptides from Lentil (<i>Lens culinaris</i> var.) Tj ETQq1 1 0.784314 rgBT /Overlock 1 Chemistry, 2014, 62, 4166-4174.	2.4	81
594	Possibilities and limitations in the analysis of covalent interactions between phenolic compounds and proteins. Food Research International, 2014, 65, 13-19.	2.9	117
595	Effects of Rice Bran Protein Hydrolysates on the Physicochemical Stability of Oil-in-Water Emulsions. Journal of Oleo Science, 2014, 63, 1231-1241.	0.6	6
596	Food Adulterations. , 2015, , 257-288.		0
597	Protein quality of dried enzymatic hydrolysate from anchovy produced in a spouted bed of inert particles. International Journal of Food Science and Technology, 2015, 50, 819-825.	1.3	5
598	Application of amaranth protein isolate and hydrolysate on a reduced salt fish restructured product: antioxidant properties, textural and microbiological effects. International Journal of Food Science and Technology, 2015, 50, 1452-1460.	1.3	10
599	Influence of lecithin on the processing stability of model whey protein hydrolysate-based infant formula emulsions. International Journal of Dairy Technology, 2015, 68, 322-333.	1.3	45

#	ARTICLE	IF	CITATIONS
600	Caseinate-gelatin and caseinate-hydrolyzed gelatin composites formed via transglutaminase: chemical and functional properties. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2981-2988.	1.7	17
601	Antimicrobial Capacity and Antioxidant Activity of Enzymatic Hydrolysates of Protein from Rushan Bay Oyster (<i>Crassostrea gigas</i>). <i>Journal of Food Processing and Preservation</i> , 2015, 39, 404-412.	0.9	14
602	Salmon Protamine Decreases Serum and Liver Lipid Contents by Inhibiting Lipid Absorption in an <i>In Vitro</i> Gastrointestinal Digestion Model and in Rats. <i>Journal of Food Science</i> , 2015, 80, H2346-53.	1.5	9
603	Antioxidant activities of rice bran protein hydrolysates in bulk oil and oil-in-water emulsion. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 1461-1468.	1.7	40
604	The influence of heat treatment of chickpea seeds on antioxidant and fibroblast growth-stimulating activity of peptide fractions obtained from proteins digested under simulated gastrointestinal conditions. <i>International Journal of Food Science and Technology</i> , 2015, 50, 2097-2103.	1.3	29
605	Structural and Antihypertensive Properties of Enzymatic Hemp Seed Protein Hydrolysates. <i>Nutrients</i> , 2015, 7, 7616-7632.	1.7	88
606	Antioxidant and Chelating Activity of Nontoxic <i>Jatropha curcas</i> L. Protein Hydrolysates Produced by <i>In Vitro</i> Digestion Using Pepsin and Pancreatin. <i>Journal of Chemistry</i> , 2015, 2015, 1-9.	0.9	11
607	Multienzyme Modification of Hemp Protein for Functional Peptides Synthesis. <i>Journal of Food Processing</i> , 2015, 2015, 1-5.	2.0	7
608	Influence of Ozone Depuration on the Physical Properties of Fresh American oysters (<i>Crassostrea</i>)		10
609	Partial Molecular Characterization of <i>Arctium minus</i> Aspartylendopeptidase and Preparation of Bioactive Peptides by Whey Protein Hydrolysis. <i>Journal of Medicinal Food</i> , 2015, 18, 856-864.	0.8	11
610	Controlling wheat gluten cross-linking for high temperature processing. <i>Industrial Crops and Products</i> , 2015, 72, 119-124.	2.5	24
611	Antioxidant and angiotensin I converting enzyme (ACE) inhibitory activities of date seed protein hydrolysates prepared using Alcalase, Flavourzyme and Thermolysin. <i>Journal of Functional Foods</i> , 2015, 18, 1125-1137.	1.6	155
612	Characterization and identification of angiotensin I-converting enzyme (ACE) inhibitory peptides derived from tilapia using <i>Virgibacillus halodenitrificans</i> SK1-3-7 proteinases. <i>Journal of Functional Foods</i> , 2015, 14, 435-444.	1.6	50
613	Enzymatic hydrolysis: A method in alleviating legume allergenicity. <i>Food and Chemical Toxicology</i> , 2015, 76, 54-60.	1.8	46
614	Characterization and in vitro biological activities of Thai traditional fermented shrimp pastes. <i>Journal of Food Science and Technology</i> , 2015, 52, 1839-1848.	1.4	24
615	Effects of saccharide on the structure and antigenicity of Î²-conglycinin in soybean protein isolate by glycation. <i>European Food Research and Technology</i> , 2015, 240, 285-293.	1.6	28
616	Purification, characterization and antioxidant properties of low molecular weight collagenous polypeptide (37 kDa) prepared from whale shark cartilage (<i>Rhincodon typus</i>). <i>Journal of Food Science and Technology</i> , 2015, 52, 6312-6322.	1.4	29
617	Effect of adjuncts on microbiological and chemical properties of Scamorza cheese. <i>Journal of Dairy Science</i> , 2015, 98, 1467-1478.	1.4	16

#	ARTICLE	IF	CITATIONS
618	Short-term impact of two liquid organic fertilizers on <i>Solanum lycopersicum</i> L. rhizosphere Eubacteria and Archaea diversity. <i>Applied Soil Ecology</i> , 2015, 88, 50-59.	2.1	17
619	Influence of peptidesâ€“phenolics interaction on the antioxidant profile of protein hydrolysates from <i>Brassica napus</i> . <i>Food Chemistry</i> , 2015, 178, 346-357.	4.2	58
620	Ultrasonic Treatment Effect on Enzymolysis Kinetics and Activities of ACE-Inhibitory Peptides from Oat-Isolated Protein. <i>Food Biophysics</i> , 2015, 10, 244-252.	1.4	46
621	Enzymolysis kinetics of garlic powder with single frequency countercurrent ultrasound pretreatment. <i>Food and Bioproducts Processing</i> , 2015, 95, 292-297.	1.8	17
622	Chlorogenic acid-mediated gel formation of oxidatively stressed myofibrillar protein. <i>Food Chemistry</i> , 2015, 180, 235-243.	4.2	362
623	Role of intestinal brush border peptidases in the simulated digestion of milk proteins. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 948-956.	1.5	80
624	Fabrication and Characterization of Stable Soy Î²-Conglycininâ€“Dextran Coreâ€“Shell Nanogels Prepared via a Self-Assembly Approach at the Isoelectric Point. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 6075-6083.	2.4	58
625	Rice protein hydrolysates stimulate GLP-1 secretion, reduce GLP-1 degradation, and lower the glycemic response in rats. <i>Food and Function</i> , 2015, 6, 2525-2534.	2.1	56
626	Impact of non-starter lactobacilli on release of peptides with angiotensin-converting enzyme inhibitory and antioxidant activities during bovine milk fermentation. <i>Food Microbiology</i> , 2015, 51, 108-116.	2.1	86
627	Peptide identification and angiotensin converting enzyme (ACE) inhibitory activity in prolyl endoproteinase digests of bovine Î±s-casein. <i>Food Chemistry</i> , 2015, 188, 210-217.	4.2	23
628	Continuous long-term hydrolysis of wheat gluten using a principally food-grade enzyme membrane reactor system. <i>Biochemical Engineering Journal</i> , 2015, 99, 114-123.	1.8	36
629	Effects of limited enzymatic hydrolysis, pH, ionic strength and temperature on physicochemical and functional properties of palm (<i>Elaeis guineensis</i> Jacq.) kernel expeller protein. <i>Journal of Food Science and Technology</i> , 2015, 52, 6940-6952.	1.4	10
630	Preparation of caseinophosphopeptides and assessing their efficacy in enhancing the bioaccessibility of iron and zinc. <i>Journal of Food Science and Technology</i> , 2015, 52, 7493-7499.	1.4	5
631	Extracellular peptidases from insect- and compost-associated microorganisms: screening and usage for wheat gluten hydrolysis. <i>European Food Research and Technology</i> , 2015, 241, 263-274.	1.6	10
632	Preparation and characterization of antimicrobial cationized peptides from barley (<i>Hordeum vulgare</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	2.5	13
633	Identification of ACE-inhibitory peptides from <i>Phaseolus vulgaris</i> after in vitro gastrointestinal digestion. <i>International Journal of Food Sciences and Nutrition</i> , 2015, 66, 774-782.	1.3	34
634	Selected species of edible insects as a source of nutrient composition. <i>Food Research International</i> , 2015, 77, 460-466.	2.9	267
635	Purification and identification of antioxidant peptides from Chinese cherry (<i>Prunus pseudocerasus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock	1.6	46

#	ARTICLE	IF	CITATIONS
636	Wheat gluten hydrolysis using isolated Flavourzyme peptidases: Product inhibition and determination of synergistic effects using response surface methodology. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2015, 122, 218-226.	1.8	26
637	Iron-Binding Capacity of Defatted Rice Bran Hydrolysate and Bioavailability of Iron in Caco-2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 9029-9036.	2.4	24
638	Date seed flour and hydrolysates affect physicochemical properties of muffin. <i>Food Bioscience</i> , 2015, 12, 54-60.	2.0	56
639	Physicochemical characterization of hydrolysates of whey protein concentrates for their use in nutritional beverages. <i>Food Science and Biotechnology</i> , 2015, 24, 1335-1340.	1.2	14
640	Preparation and characterization of phosphopeptides from egg yolk phosphovitin. <i>Journal of Functional Foods</i> , 2015, 18, 190-197.	1.6	14
641	Application of peptidases from <i>Maclura pomifera</i> fruit for the production of active biopeptides from whey protein. <i>LWT - Food Science and Technology</i> , 2015, 64, 157-163.	2.5	24
642	Effect of simulated processing on the antioxidant capacity and in vitro protein digestion of fruit juice-milk beverage model systems. <i>Food Chemistry</i> , 2015, 175, 457-464.	4.2	47
643	Generation and identification of angiotensin converting enzyme (ACE) inhibitory peptides from a brewers' spent grain protein isolate. <i>Food Chemistry</i> , 2015, 176, 64-71.	4.2	79
644	Starch facilitates enzymatic wheat gluten hydrolysis. <i>LWT - Food Science and Technology</i> , 2015, 61, 557-563.	2.5	8
645	Effect of malondialdehyde treatment on the IgE binding capacity and conformational structure of shrimp tropomyosin. <i>Food Chemistry</i> , 2015, 175, 374-380.	4.2	41
646	Production of an enzymatic protein hydrolyzate from defatted sunflower seed meal for potential application as a plant biostimulant. <i>Industrial Crops and Products</i> , 2015, 75, 15-23.	2.5	72
647	Physico-chemical and functional properties of native and hydrolysed protein isolates from Indian black gram (<i>Phaseolus mungo</i> L.) cultivars. <i>LWT - Food Science and Technology</i> , 2015, 60, 848-854.	2.5	42
648	Separation, Purification, and Identification of Angiotensin Converting Enzyme Inhibitory Peptides from Walnut (<i>Juglans regia</i> L.) Hydrolyzate. <i>International Journal of Food Properties</i> , 2015, 18, 266-276.	1.3	31
649	Preparation and characterisation of an easily absorbable Mg-casein hydrolysate complex produced through enzymatic hydrolysis and ultrafiltration. <i>International Journal of Food Science and Technology</i> , 2015, 50, 365-371.	1.3	4
650	Developing a potential prebiotic of yogurt: growth of <i>Bifidobacterium</i> and yogurt cultures with addition of glycomacropeptide hydrolysate. <i>International Journal of Food Science and Technology</i> , 2015, 50, 120-127.	1.3	18
651	Physico-chemical and functional properties of native and hydrolyzed kidney bean (<i>Phaseolus vulgaris</i>) Tj ETQq1 1 0,784314 rgBT/Ove	2.9	135
652	Biological and physicochemical properties of bovine sodium caseinate hydrolysates obtained by a bacterial protease preparation. <i>Food Hydrocolloids</i> , 2015, 43, 510-520.	5.6	20
653	Effects of <i>Lactobacillus sakei</i> C2 and sakacin C2 individually or in combination on the growth of <i>Listeria monocytogenes</i> , chemical and odor changes of vacuum-packed sliced cooked ham. <i>Food Control</i> , 2015, 47, 27-31.	2.8	24

#	ARTICLE	IF	CITATIONS
654	Chemical and cellular antioxidative properties of threadfin bream (<i>Nemipterus</i> spp.) surimi byproduct hydrolysates fractionated by ultrafiltration. <i>Food Chemistry</i> , 2015, 167, 7-15.	4.2	65
655	A Comparative Study of New <i>Aspergillus</i> Strains for Proteolytic Enzymes Production by Solid State Fermentation. <i>Enzyme Research</i> , 2016, 2016, 1-11.	1.8	28
656	Preparation and purification of angiotensin-converting enzyme inhibitory peptides from hydrolysate of shrimp (<i>Litopenaeus vannamei</i>) shell waste. <i>International Journal of Food Science and Technology</i> , 2016, 51, 1610-1617.	1.3	7
657	Survival and bioactivities of selected probiotic lactobacilli in yogurt fermentation and cold storage: New insights for developing a bi-functional dairy food. <i>Food Microbiology</i> , 2016, 60, 54-61.	2.1	56
658	Production of wheat gluten hydrolysates with reduced antigenicity employing enzymatic hydrolysis combined with downstream unit operations. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 3358-3364.	1.7	17
659	Hydrolysed egg displays strong decrease in allergenicity and is well tolerated by egg-allergic patients. <i>Allergy: European Journal of Allergy and Clinical Immunology</i> , 2016, 71, 728-732.	2.7	17
660	Effect of different diets on digestive enzyme activities, <i>in vitro</i> digestibility, and midgut gland structure in juvenile crayfish, <i>Cherax quadricarinatus</i> . <i>Acta Zoologica</i> , 2016, 97, 407-418.	0.6	13
661	Antihypertensive activities of the plasteins derived from casein hydrolysates in spontaneously hypertensive rats. <i>CYTA - Journal of Food</i> , 2016, , 1-5.	0.9	3
662	Hydrolysis of Nyamplung (<i>Calophyllum</i>) protein and their antioxidant activity. <i>AIP Conference Proceedings</i> , 2016, , .	0.3	0
663	Bioaccessible Iron and Zinc in Native and Fortified Enzyme Hydrolyzed Casein and Soya Protein Matrices. <i>Food Biotechnology</i> , 2016, 30, 233-248.	0.6	7
664	Improvement in nylon fabrics™ reactivity via enzymatic functionalization. <i>Journal of the Textile Institute</i> , 0, , 1-12.	1.0	5
665	Purification, characterization and synthesis of antioxidant peptides from enzymatic hydrolysates of coconut (<i>Cocos nucifera</i> L.) cake protein isolates. <i>RSC Advances</i> , 2016, 6, 54346-54356.	1.7	20
666	Improved heat stability of protein solutions and O/W emulsions upon dry heat treatment of whey protein isolate in the presence of low-methoxyl pectin. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2016, 510, 93-103.	2.3	33
667	Purification and characterisation of a novel angiotensin-I converting enzyme (ACE)-inhibitory peptide derived from the enzymatic hydrolysate of <i>Enteromorpha clathrata</i> protein. <i>Food Chemistry</i> , 2016, 211, 423-430.	4.2	75
668	Effects of processing moisture on the physical properties and <i>in vitro</i> digestibility of starch and protein in extruded brown rice and pinto bean composite flours. <i>Food Chemistry</i> , 2016, 211, 726-733.	4.2	42
669	Antioxidative Properties of Squid Protein Hydrolysates Prepared Using Seer Fish Visceral Enzymes in Comparison with Commercial Enzymes. <i>Journal of Aquatic Food Product Technology</i> , 2016, 25, 986-1000.	0.6	4
670	Batch-to-batch variation and storage stability of the commercial peptidase preparation Flavourzyme in respect of key enzyme activities and its influence on process reproducibility. <i>European Food Research and Technology</i> , 2016, 242, 1005-1012.	1.6	24
671	<i>In vitro</i> bioaccessibility of proteins and lipids of pH-shift processed <i>Nannochloropsis oculata</i> microalga. <i>Food and Function</i> , 2016, 7, 2016-2024.	2.1	41

#	ARTICLE	IF	CITATIONS
672	Purification, characterization, synthesis, in vivo and in vitro antihypertensive activity of bioactive peptides derived from coconut (<i>Cocos nucifera</i> L.) cake globulin hydrolysates. <i>RSC Advances</i> , 2016, 6, 92688-92698.	1.7	13
673	Relevance of the Functional Properties of Enzymatic Plant Protein Hydrolysates in Food Systems. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016, 15, 786-800.	5.9	214
674	Chemical and Cellular Antioxidant Activities of Chicken Breast Muscle Subjected to Various Thermal Treatments Followed by Simulated Gastrointestinal Digestion. <i>Journal of Food Science</i> , 2016, 81, C2431-C2438.	1.5	20
675	Composition and properties of peptides that survive standardised in vitro gastro-pancreatic digestion of bovine milk. <i>International Dairy Journal</i> , 2016, 61, 196-204.	1.5	23
676	Interfacial Engineering for the Microencapsulation of Lipophilic Ingredients by Spray-Drying. , 2016, , 53-87.		1
677	Effect of proteolysis on the sialic acid content and bifidogenic activity of ovomucin hydrolysates. <i>Food Chemistry</i> , 2016, 212, 78-86.	4.2	21
678	Effect of respirative and catalase-positive <i>Lactobacillus casei</i> adjuncts on the production and quality of Cheddar-type cheese. <i>International Dairy Journal</i> , 2016, 63, 78-87.	1.5	34
679	Valorisation of tuna processing waste biomass for recovery of functional and antioxidant peptides using enzymatic hydrolysis and membrane fractionation process. <i>Environmental Science and Pollution Research</i> , 2016, 23, 21070-21085.	2.7	12
680	Isolation and biochemical characterisation of angiotensin-converting enzyme inhibitory peptides derived from the enzymatic hydrolysis of cupuassu seed protein isolate. <i>Journal of Functional Foods</i> , 2016, 27, 104-114.	1.6	16
681	Extraction and characterization of chicken feet soluble collagen. <i>LWT - Food Science and Technology</i> , 2016, 74, 145-153.	2.5	60
682	Release of the Antihypertensive Tripeptides Valine-Proline-Proline and Isoleucine-Proline-Proline from Bovine Milk Caseins during in Vitro Gastrointestinal Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 8509-8515.	2.4	22
683	Safety assessment of Maillard reaction products of chicken bone hydrolysate using Sprague-Dawley rats. <i>Food and Nutrition Research</i> , 2016, 60, 27827.	1.2	3
684	Bovine milk antioxidant properties: effect of in vitro digestion and identification of antioxidant compounds. <i>Dairy Science and Technology</i> , 2016, 96, 657-676.	2.2	34
685	Enzymatic hydrolysis of anchovy fine powder at high and ambient pressure, and characterization of the hydrolyzates. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 970-978.	1.7	11
686	The effect of ultrafiltered fish protein hydrolysate level on growth performance, protein digestibility and mRNA expression of <i>PepT1</i> in juvenile turbot (<i>Scophthalmus maximus</i> L.). <i>Aquaculture Nutrition</i> , 2016, 22, 1006-1017.	1.1	37
687	Heat-pretreatment and enzymolysis behavior of the lotus seed protein. <i>Food Chemistry</i> , 2016, 201, 230-236.	4.2	20
688	A novel method for total protein analysis of protein mixtures using enzyme hydrolysis and derivatisation with o-phthalaldehyde – Application to dairy products. <i>International Dairy Journal</i> , 2016, 55, 44-51.	1.5	2
689	Peptides of amaranth were targeted as containing sequences with potential anti-inflammatory properties. <i>Journal of Functional Foods</i> , 2016, 21, 463-473.	1.6	62

#	ARTICLE	IF	CITATIONS
690	Degradation of Phytic Acid and Soy Protein in Soy Meal via Co-fermentation of <i>Aspergillus oryzae</i> and <i>Aspergillus ficuum</i> . <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2016, 93, 45-50.	0.8	5
691	Identification and characterization of antioxidant peptides obtained by gastrointestinal digestion of amaranth proteins. <i>Food Chemistry</i> , 2016, 197, 1160-1167.	4.2	95
692	Release of angiotensin converting enzyme-inhibitory peptides during in vitro gastro-intestinal digestion of camel milk. <i>International Dairy Journal</i> , 2016, 56, 119-128.	1.5	51
693	Improving the Digestibility of Lentil Flours and Protein Isolate and Characterization of Their Enzymatically Prepared Hydrolysates. <i>International Journal of Food Properties</i> , 2016, 19, 2649-2665.	1.3	33
694	Characterization of commercially available peptidases in respect of the production of protein hydrolysates with defined compositions using a three-step methodology. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2016, 127, 1-10.	1.8	17
695	Chemical interactions and gel properties of black carp actomyosin affected by MTGase and their relationships. <i>Food Chemistry</i> , 2016, 196, 1180-1187.	4.2	67
696	pH-stat vs. free-fall pH techniques in the enzymatic hydrolysis of whey proteins. <i>Food Chemistry</i> , 2016, 199, 409-415.	4.2	18
697	A Novel Technological Process of Extracting L-Tyrosine with Low Fluorine Content from Defatted Antarctic Krill (<i>Euphausia superba</i>) By-product by Enzymatic Hydrolysis. <i>Food and Bioprocess Technology</i> , 2016, 9, 621-627.	2.6	13
698	Antioxidant activity of co-products from milk fat processing and their enzymatic hydrolysates obtained with different proteolytic preparations. <i>International Dairy Journal</i> , 2016, 60, 70-77.	1.5	7
699	Encapsulation of flaxseed oil within native and modified lentil protein-based microcapsules. <i>Food Research International</i> , 2016, 81, 17-24.	2.9	46
700	Enzymatic generation of whey protein hydrolysates under pH-controlled and non pH-controlled conditions: Impact on physicochemical and bioactive properties. <i>Food Chemistry</i> , 2016, 199, 246-251.	4.2	79
701	In Vitro Acetylcholinesterase Inhibitory Properties of Enzymatic Hemp Seed Protein Hydrolysates. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2016, 93, 411-420.	0.8	58
702	Comparison the effect of three commercial enzymes for enzymatic hydrolysis of two substrates (rice) <i>Food Bioprocess Technology</i> , 2016, 53, 1279-1284.	1.4	54
703	Effect of carob (<i>Ceratonia siliqua</i> L.) flour on the antioxidant potential, nutritional quality, and sensory characteristics of fortified durum wheat pasta. <i>Food Chemistry</i> , 2016, 194, 637-642.	4.2	109
704	Impact of the environmental conditions and substrate pre-treatment on whey protein hydrolysis: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2017, 57, 418-453.	5.4	50
705	¹ H NMR-based metabolomics studies on the effect of size-fractionated fish protein hydrolysate, fish meal and plant protein in diet for juvenile turbot (<i>Scophthalmus maximus</i> L.). <i>Aquaculture Nutrition</i> , 2017, 23, 523-536.	1.1	30
706	Utilization of Tuna Processing Byproducts: Protein Hydrolysate from Skipjack Tuna (<i>Katsuwonus</i>) <i>Food Bioprocess Technology</i> , 2017, 10, 1000-1005.	0.9	32
707	Optimized Methodology for Alkaline and Enzyme-Assisted Extraction of Protein from Sacha Inchi (<i>Plukenetia volubilis</i>) Kernel Cake. <i>Journal of Food Process Engineering</i> , 2017, 40, e12412.	1.5	28

#	ARTICLE	IF	CITATIONS
708	Angiotensin converting enzyme (ACE) inhibitory peptides derived from the simulated in vitro gastrointestinal digestion of cooked chicken breast. <i>Journal of Functional Foods</i> , 2017, 29, 77-83.	1.6	63
709	Effect of high-intensity ultrasound on the technofunctional properties and structure of jackfruit (<i>Artocarpus heterophyllus</i>) seed protein isolate. <i>Ultrasonics Sonochemistry</i> , 2017, 37, 436-444.	3.8	201
710	ACE-inhibitory peptides from bovine caseins released with peptidases from <i>Maclura pomifera</i> latex. <i>Food Research International</i> , 2017, 93, 8-15.	2.9	35
711	Covalently cross-linked proteins & polysaccharides: Formation, characterisation and potential applications. <i>Current Opinion in Colloid and Interface Science</i> , 2017, 28, 31-36.	3.4	99
712	Plant proteins mitigate in vitro wheat starch digestibility. <i>Food Hydrocolloids</i> , 2017, 69, 19-27.	5.6	117
713	A novel emulsifier prepared from <i>Acacia seyal</i> polysaccharide through Maillard reaction with casein peptides. <i>Food Hydrocolloids</i> , 2017, 69, 236-241.	5.6	35
714	Impact of microwave-assisted enzymatic hydrolysis on functional and antioxidant properties of rainbow trout <i>Oncorhynchus mykiss</i> by-products. <i>Fisheries Science</i> , 2017, 83, 317-331.	0.7	60
715	The anti-photoaging effect of antioxidant collagen peptides from silver carp (<i>Hypophthalmichthys</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 1698-1707.	2.1	40
716	Angiotensin-converting enzyme inhibitory peptides from goats' milk released by in vitro gastro-intestinal digestion. <i>International Dairy Journal</i> , 2017, 71, 6-16.	1.5	43
717	In vitro and in vivo anti-oxidation and anti-fatigue effect of monkfish liver hydrolysate. <i>Food Bioscience</i> , 2017, 18, 9-14.	2.0	32
718	Characterisation of heat-induced protein aggregation in whey protein isolate and the influence of aggregation on the availability of amino groups as measured by the ortho-phthalaldehyde (OPA) and trinitrobenzenesulfonic acid (TNBS) methods. <i>Food Chemistry</i> , 2017, 229, 66-74.	4.2	39
719	The Correlation Between <i>In Vitro</i> Antioxidant Activity and Immunomodulatory Activity of Enzymatic Hydrolysates from Selenium-Enriched Rice Protein. <i>Journal of Food Science</i> , 2017, 82, 517-522.	1.5	27
720	Selective enrichment of dairy phospholipids in a buttermilk substrate through investigation of enzymatic hydrolysis of milk proteins in conjunction with ultrafiltration. <i>International Dairy Journal</i> , 2017, 68, 80-87.	1.5	24
721	In-situ and real-time monitoring of enzymatic process of wheat gluten by miniature fiber NIR spectrometer. <i>Food Research International</i> , 2017, 99, 147-154.	2.9	22
722	Improving functional properties of pea protein isolate for microencapsulation of flaxseed oil. <i>Journal of Microencapsulation</i> , 2017, 34, 218-230.	1.2	30
723	Pilot scale production of a phospholipid-enriched dairy ingredient by means of an optimised integrated process employing enzymatic hydrolysis, ultrafiltration and super-critical fluid extraction. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 41, 301-306.	2.7	30
724	Antioxidant activity of hydrolysates and peptide fractions of glutelin from cocoa (<i>Theobroma</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 1 0.9 29	0.9	29
725	Drying kinetics, physico-chemical properties, antioxidant activity and phenolic composition of foam-mat dried germinated rice bean (<i>Vigna umbellata</i>) hydrolysate. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1710-1721.	1.3	9

#	ARTICLE	IF	CITATIONS
726	Bioactive peptides from shrimp shell processing discards: Antioxidant and biological activities. <i>Journal of Functional Foods</i> , 2017, 34, 7-17.	1.6	100
727	High-pressure microfluidisation pretreatment disaggregate peanut protein isolates to prepare antihypertensive peptide fractions. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1760-1769.	1.3	19
728	Antioxidant capacity of Maillard reaction products™ fractions with different molecular weight distribution from chicken bone hydrolysate in galactose system. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1632-1638.	1.3	11
729	In silico analysis and antihypertensive effect of ACE-inhibitory peptides from smooth-hound viscera protein hydrolysate: Enzyme-peptide interaction study using molecular docking simulation. <i>Process Biochemistry</i> , 2017, 58, 145-159.	1.8	55
730	Functional properties of tropical banded cricket (<i>Gryllobes sigillatus</i>) protein hydrolysates. <i>Food Chemistry</i> , 2017, 224, 414-422.	4.2	184
731	Time effect on coenzyme Q10 loading and stability of micelles based on glycosylated casein via Maillard reaction. <i>Food Hydrocolloids</i> , 2017, 72, 271-280.	5.6	27
732	Generation of wheat gluten hydrolysates with dipeptidyl peptidase IV (DPP-IV) inhibitory properties. <i>Food and Function</i> , 2017, 8, 2249-2257.	2.1	26
733	FTIR as a rapid tool for monitoring molecular weight distribution during enzymatic protein hydrolysis of food processing by-products. <i>Analytical Methods</i> , 2017, 9, 4247-4254.	1.3	54
734	Moisture migration, microstructure damage and protein structure changes in porcine longissimus muscle as influenced by multiple freeze-thaw cycles. <i>Meat Science</i> , 2017, 133, 10-18.	2.7	245
735	In situ and real-time monitoring of an ultrasonic-assisted enzymatic hydrolysis process of corn gluten meal by a miniature near infrared spectrometer. <i>Analytical Methods</i> , 2017, 9, 3795-3803.	1.3	8
736	Collagenous proteins from black-barred halfbeak skin as a source of gelatin and bioactive peptides. <i>Food Hydrocolloids</i> , 2017, 70, 123-133.	5.6	31
737	Immunological effects of collagen and collagen peptide from blue shark cartilage on 6T-CEM cells. <i>Process Biochemistry</i> , 2017, 57, 219-227.	1.8	23
738	Bitterness in sodium caseinate hydrolysates: role of enzyme preparation and degree of hydrolysis. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 4652-4655.	1.7	14
739	Physicochemical characteristics and antigenicity of whey protein hydrolysates obtained with and without pH control. <i>International Dairy Journal</i> , 2017, 71, 24-34.	1.5	20
740	Enhanced sealing strength of a hydrophobically-modified Alaska pollock gelatin-based sealant. <i>Biomaterials Science</i> , 2017, 5, 982-989.	2.6	49
741	Soy milk enriched with green coffee phenolics – Antioxidant and nutritional properties in the light of phenolics-food matrix interactions. <i>Food Chemistry</i> , 2017, 223, 1-7.	4.2	54
742	Effect of glycation and limited hydrolysis on interfacial and foaming properties of bovine β -lactoglobulin. <i>Food Hydrocolloids</i> , 2017, 66, 16-26.	5.6	20
743	Immunomodulatory activity of protein hydrolysates derived from <i>Virgibacillus halodenitrificans</i> SK1-3-7 proteinase. <i>Food Chemistry</i> , 2017, 224, 320-328.	4.2	35

#	ARTICLE	IF	CITATIONS
744	Controlled enzymatic hydrolysis for improved exploitation of the antioxidant potential of wheat gluten. <i>Industrial Crops and Products</i> , 2017, 109, 548-557.	2.5	16
745	Antioxidant, antityrosinase and antibiofilm activities of synthesized peptides derived from <i>Vicia faba</i> protein hydrolysate: A powerful agents in cosmetic application. <i>Industrial Crops and Products</i> , 2017, 109, 310-319.	2.5	60
746	Protein breakdown and release of antioxidant peptides during simulated gastrointestinal digestion and the absorption by everted intestinal sac of rapeseed proteins. <i>LWT - Food Science and Technology</i> , 2017, 86, 424-429.	2.5	40
747	Preparation of a novel chitosan-based biosorbent cross-linked with phenethylamine for adsorption of aromatic amino acids. <i>Carbohydrate Polymers</i> , 2017, 176, 236-245.	5.1	17
748	Subcritical water-hydrolyzed fish collagen ameliorates survival of endotoxemic mice by inhibiting HMGB1 release in a HO-1-dependent manner. <i>Biomedicine and Pharmacotherapy</i> , 2017, 93, 923-930.	2.5	12
749	Identification of potential inhibitory peptides of enzymes involved in the metabolic syndrome obtained by simulated gastrointestinal digestion of fermented bean (<i>Phaseolus vulgaris</i> L.) seeds. <i>Food Research International</i> , 2017, 100, 489-496.	2.9	67
750	Ferritin glycosylated by chitosan as a novel EGCG nano-carrier: Structure, stability, and absorption analysis. <i>International Journal of Biological Macromolecules</i> , 2017, 105, 252-261.	3.6	33
751	Effect of Addition of Antioxidant Flaxseed Polypeptide on the Rheological Properties of Native Maize Starch. <i>International Journal of Food Engineering</i> , 2017, 13, .	0.7	1
752	Production of wheat gluten hydrolyzates by enzymatic process at high pressure. <i>Food Science and Biotechnology</i> , 2017, 26, 1587-1593.	1.2	8
753	Purification and identification of antioxidative peptides of palm kernel expeller glutelin-1 hydrolysates. <i>RSC Advances</i> , 2017, 7, 54196-54202.	1.7	15
754	The effect of raw material combination on the nutritional composition and stability of four types of autolyzed fish silage. <i>Animal Feed Science and Technology</i> , 2017, 234, 284-294.	1.1	18
755	Peptide identification in a salmon gelatin hydrolysate with antihypertensive, dipeptidyl peptidase IV inhibitory and antioxidant activities. <i>Food Research International</i> , 2017, 100, 112-120.	2.9	102
756	Impact of Bovine Milk Whey Proteins and Peptides on Gastrointestinal, Immune, and Other Systems. , 2017, , 31-55.		2
757	Antioxidant activity of predigested protein obtained from a range of farmed edible insects. <i>International Journal of Food Science and Technology</i> , 2017, 52, 306-312.	1.3	106
758	Cuticle hydrolysis in four medically important fly species by enzymes of the entomopathogenic fungus <i>C. onidiobolus coronatus</i> . <i>Medical and Veterinary Entomology</i> , 2017, 31, 23-35.	0.7	15
759	Angiotensin I-converting enzyme inhibitory activity and antioxidant capacity of bioactive peptides derived from enzymatic hydrolysis of Buffalo milk proteins. <i>International Dairy Journal</i> , 2017, 66, 91-98.	1.5	132
760	The effect of ultrafiltered fish protein hydrolysate levels on the liver and muscle metabolic profile of juvenile turbot (<i>Scophthalmus maximus</i> L.) by ¹ H NMR-based metabolomics studies. <i>Aquaculture Research</i> , 2017, 48, 3515-3527.	0.9	20
761	Purification and identification of an angiotensin I-converting enzyme-inhibitory peptide from <i>Argopecten irradians</i> mantle enzymatic hydrolysate. <i>European Food Research and Technology</i> , 2017, 243, 711-717.	1.6	3

#	ARTICLE	IF	CITATIONS
762	Functional diversity within the <i>Penicillium roqueforti</i> species. <i>International Journal of Food Microbiology</i> , 2017, 241, 141-150.	2.1	40
763	Bioavailability of angiotensin I-converting enzyme (ACE) inhibitory peptides derived from <i>Virgibacillus halodenitrificans</i> SK1-3-7 proteinases hydrolyzed tilapia muscle proteins. <i>Food Chemistry</i> , 2017, 220, 190-197.	4.2	75
764	Antioxidant, nutritional and functional characteristics of wheat bread enriched with ground flaxseed hulls. <i>Food Chemistry</i> , 2017, 214, 32-38.	4.2	70
765	Comparison of Antioxidant Activity of Protein Isolates Derived from Selected Dry-Cured Meat Products. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12933.	0.9	3
766	Purification, characterization, synthesis, in vitro ACE inhibition and in vivo antihypertensive activity of bioactive peptides derived from oil palm kernel glutelin-2 hydrolysates. <i>Journal of Functional Foods</i> , 2017, 28, 48-58.	1.6	68
767	The structural properties and antigenicity of soybean glycinin by glycation with xylose. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 2256-2262.	1.7	14
768	Real-time monitoring of alcalase hydrolysis of egg white protein using near infrared spectroscopy technique combined with efficient modeling algorithm. <i>International Journal of Food Properties</i> , 2017, 20, 1488-1499.	1.3	4
769	Rational design of enzyme compositions for the production of functional hydrolysates of cow milk whey proteins. <i>Applied Biochemistry and Microbiology</i> , 2017, 53, 669-679.	0.3	25
770	Purification and identification of a novel antidiabetic peptide from Chinese giant salamander (<i>Andrias davidianus</i>) protein hydrolysate against α -amylase and α -glucosidase. <i>International Journal of Food Properties</i> , 2017, 20, S3360-S3372.	1.3	40
771	Amaranth Protein Hydrolysates Efficiently Reduce Systolic Blood Pressure in Spontaneously Hypertensive Rats. <i>Molecules</i> , 2017, 22, 1905.	1.7	25
772	Antioxidant and Anti-Inflammatory Activities of Hydrolysates and Peptide Fractions Obtained by Enzymatic Hydrolysis of Selected Heat-Treated Edible Insects. <i>Nutrients</i> , 2017, 9, 970.	1.7	152
773	Ultrasonic Monitoring of Biocatalysis in Solutions and Complex Dispersions. <i>Catalysts</i> , 2017, 7, 336.	1.6	22
774	Functional properties of bovine milk protein isolate and associated enzymatic hydrolysates. <i>International Dairy Journal</i> , 2018, 81, 113-121.	1.5	22
775	Identification of Bioactive Peptides with α -Amylase Inhibitory Potential from Enzymatic Protein Hydrolysates of Red Seaweed (<i>Porphyra</i> spp). <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 4872-4882.	2.4	105
776	Effects of Chinese pickled and dried mustard on nutritional quality, sensory quality, and shelf life of steamed pork belly. <i>Food Science and Nutrition</i> , 2018, 6, 747-756.	1.5	12
777	Biological activities and peptidomic profile of in vitro-digested cow, camel, goat and sheep milk. <i>International Dairy Journal</i> , 2018, 81, 19-27.	1.5	89
778	Purification and identification of anti-inflammatory peptides from spent hen muscle proteins hydrolysate. <i>Food Chemistry</i> , 2018, 253, 101-107.	4.2	58
779	Common Kilka Hydrolysis: Investigation of Functional and In Vitro Antioxidant Properties of Hydrolysates Obtained by Kiwifruit and Ginger Proteases. <i>Journal of Aquatic Food Product Technology</i> , 2018, 27, 327-337.	0.6	2

#	ARTICLE	IF	CITATIONS
780	Atlantic salmon (<i>Salmo salar</i>) co-product-derived protein hydrolysates: A source of antidiabetic peptides. <i>Food Research International</i> , 2018, 106, 598-606.	2.9	82
781	Food protein-derived peptides: Production, isolation, and purification. , 2018, , 389-412.		25
782	Investigation on antioxidant, angiotensin converting enzyme and dipeptidyl peptidase IV inhibitory activity of Bambara bean protein hydrolysates. <i>Food Chemistry</i> , 2018, 250, 162-169.	4.2	68
783	Whey protein hydrolysates as a source of bioactive peptides for functional foods – Biotechnological facilitation of industrial scale-up. <i>Journal of Functional Foods</i> , 2018, 42, 58-74.	1.6	143
784	Effects of ultrasonic and graft treatments on grafting degree, structure, functionality, and digestibility of rapeseed protein isolate-dextran conjugates. <i>Ultrasonics Sonochemistry</i> , 2018, 42, 250-259.	3.8	90
785	Dextrin-uricase conjugate: Preparation, characterization, and enzymatic properties. <i>International Journal of Biological Macromolecules</i> , 2018, 111, 28-32.	3.6	7
786	Preparation of soy protein hydrolysates with antioxidant activity by using peptidases from latex of <i>Maclura pomifera</i> fruits. <i>Food Chemistry</i> , 2018, 264, 326-333.	4.2	24
787	Effects of high-intensity ultrasound pretreatment with different levels of power output on the antioxidant properties of alcalase hydrolyzates from Quinoa (<i>Chenopodium quinoa</i> Willd.) protein isolate. <i>Cereal Chemistry</i> , 2018, 95, 518-526.	1.1	28
788	Structural characteristics of low bitter and high umami protein hydrolysates prepared from bovine muscle and porcine plasma. <i>Food Chemistry</i> , 2018, 257, 163-171.	4.2	114
789	Whole-grain oats (<i>Avena sativa</i> L.) as a carrier of lactic acid bacteria and a supplement rich in angiotensin I-converting enzyme inhibitory peptides through solid-state fermentation. <i>Food and Function</i> , 2018, 9, 2270-2281.	2.1	54
790	Interactions of green coffee bean phenolics with wheat bread matrix in a model of simulated in vitro digestion. <i>Food Chemistry</i> , 2018, 258, 301-307.	4.2	20
791	Structure and functional characteristics of rapeseed protein isolate-dextran conjugates. <i>Food Hydrocolloids</i> , 2018, 82, 329-337.	5.6	115
792	Multiple layers and conjugate materials for food emulsion stabilization. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 877-892.	5.4	53
793	Sequential hydrolysis of commercial casein hydrolysate by immobilized trypsin and thermolysin to produce bioactive phosphopeptides. <i>Biocatalysis and Biotransformation</i> , 2018, 36, 159-171.	1.1	15
794	Characterization of Active Compounds of Different Garlic (<i>Allium sativum</i> L.) Cultivars. <i>Polish Journal of Food and Nutrition Sciences</i> , 2018, 68, 73-81.	0.6	48
795	Enzymolysis reaction kinetics and thermodynamics of rapeseed protein with sequential dual-frequency ultrasound pretreatment. <i>International Journal of Food Science and Technology</i> , 2018, 53, 72-80.	1.3	13
796	The enzymatic hydrolysis of soy protein isolate by Corolase PP under high hydrostatic pressure and its effect on bioactivity and characteristics of hydrolysates. <i>Food Chemistry</i> , 2018, 245, 89-96.	4.2	74
797	Structure and functional properties of rice protein-dextran conjugates prepared by the Maillard reaction. <i>International Journal of Food Science and Technology</i> , 2018, 53, 372-380.	1.3	41

#	ARTICLE	IF	CITATIONS
798	Effects of succinylation on the structure and thermal aggregation of soy protein isolate. Food Chemistry, 2018, 245, 542-550.	4.2	91
799	Antioxidant Properties of <i>Scomber japonicus</i> Hydrolysates Prepared by Enzymatic Hydrolysis. Journal of Aquatic Food Product Technology, 2018, 27, 107-121.	0.6	19
800	Identification of New Anti-inflammatory Peptides from Zein Hydrolysate after Simulated Gastrointestinal Digestion and Transport in Caco-2 Cells. Journal of Agricultural and Food Chemistry, 2018, 66, 1114-1120.	2.4	65
801	Blue whiting (<i>Micromesistius poutassou</i>) muscle protein hydrolysate with in vitro and in vivo antidiabetic properties. Journal of Functional Foods, 2018, 40, 137-145.	1.6	51
802	Angiotensin converting enzyme and dipeptidyl peptidase-IV inhibitory activities of transglutaminase treated sodium caseinate hydrolysates. International Dairy Journal, 2018, 78, 85-91.	1.5	14
803	Effect of <i>Lactobacillus plantarum</i> Fermentation on the Surface and Functional Properties of Pea Protein-Enriched Flour. Food Technology and Biotechnology, 2018, 56, 411-420.	0.9	27
804	Antithrombotic Activity of Milk Protein Hydrolysates by Lactic Acid Bacteria Isolated from Commercial Fermented Milks. Brazilian Archives of Biology and Technology, 2018, 61, .	0.5	9
805	Wheat Gluten and Its Hydrolysates. Possible Fields of Practical Use. Applied Biochemistry and Microbiology, 2018, 54, 825-833.	0.3	7
806	Chemical Characterization of Hydrolyzed Protein Meal Obtained from Trout (<i>Oncorhynchus My kiss</i>) By-products Silage. Indian Journal of Science and Technology, 2018, 11, 1-13.	0.5	2
808	ANTIHYPERTENSIVE ACTIVITY OF QUINOA (<i>Chenopodium quinoa</i> Willd.) PROTEIN HYDROLYSATES. Tropical Journal of Obstetrics and Gynaecology, 2018, 15, 22-26.	0.3	5
810	Dose-Related Antihypertensive Properties and the Corresponding Mechanisms of a Chicken Foot Hydrolysate in Hypertensive Rats. Nutrients, 2018, 10, 1295.	1.7	23
811	Effect of addition of fermented bean seed flour on the content of bioactive components and nutraceutical potential of wheat wafers. LWT - Food Science and Technology, 2018, 98, 245-251.	2.5	9
812	Preparation of antioxidant peptides from tea (<i>Camellia sinensis</i> L.) residue. Journal of Food Measurement and Characterization, 2018, 12, 2128-2137.	1.6	5
813	Peptidomic study of casein proteolysis in bovine milk by <i>Lactobacillus casei</i> PRA205 and <i>Lactobacillus rhamnosus</i> PRA331. International Dairy Journal, 2018, 85, 237-246.	1.5	31
814	Investigation of potent odorants generated during the production of whey protein hydrolysates. Animal Science Journal, 2018, 89, 1348-1354.	0.6	4
815	Processing Optimization and Characterization of Angiotensin- I^{TM} -Converting Enzyme Inhibitory Peptides from Lizardfish (<i>Synodus macrops</i>) Scale Gelatin. Marine Drugs, 2018, 16, 228.	2.2	27
816	Functional properties of protein isolates from bell pepper (<i>Capsicum annuum</i> L. var. <i>annuum</i>) seeds. LWT - Food Science and Technology, 2018, 97, 802-810.	2.5	19
817	Evaluation of fish protein hydrolysates in juvenile African catfish (<i>Clarias gariepinus</i>) diets. Aquaculture, 2018, 496, 262-269.	1.7	41

#	ARTICLE	IF	CITATIONS
818	Casesidin-like anti-bacterial peptides in peptic hydrolysate of camel milk \hat{I}^2 -casein. International Dairy Journal, 2018, 86, 49-56.	1.5	14
819	Stability of Antiradical Activity of Protein Extracts and Hydrolysates from Dry-Cured Pork Loins with Probiotic Strains of LAB. Nutrients, 2018, 10, 521.	1.7	16
820	Obtaining of peptides with in vitro antioxidant and angiotensin I-converting enzyme inhibitory activities from cañihua protein (Chenopodium pallidicaule Aellen). Journal of Cereal Science, 2018, 83, 139-146.	1.8	29
821	Protein oxidation and proteolysis during roasting and <i>in vitro</i> digestion of fish (<i>Acipenser</i>) Tj ETQq1 1 0.784314 rgBT /Overl	1.7	32
822	Reduction-sensitive CD44 receptor-targeted hyaluronic acid derivative micelles for doxorubicin delivery. International Journal of Nanomedicine, 2018, Volume 13, 4361-4378.	3.3	38
823	Cereal bran extracts inhibit the formation of advanced glycation endproducts in a bovine serum albumin/glucose model. Cereal Chemistry, 2018, 95, 625-633.	1.1	3
824	Covalent Interactions Between Proteins and Phenolic Compounds. , 2019, , 544-549.		4
825	Effect of enzymatic hydrolysis on the functional, antioxidant, and angiotensin I-converting enzyme (ACE) inhibitory properties of whole horse gram flour. Food Science and Biotechnology, 2019, 28, 43-52.	1.2	14
826	Antihypertensive Foods: Protein Hydrolysates and Peptides. , 2019, , 237-247.		3
827	Killing method affects the browning and the quality of the protein fraction of Black Soldier Fly (<i>Hermetia illucens</i>) prepupae: a metabolomics and proteomic insight. Food Research International, 2019, 115, 116-125.	2.9	61
828	Ageing-Time Dependent Changes of Angiotensin I-Converting Enzyme-Inhibiting Activity of Protein Hydrolysates Obtained from Dry-Cured Pork Loins Inoculated with Probiotic Lactic Acid Bacteria. International Journal of Peptide Research and Therapeutics, 2019, 25, 1173-1185.	0.9	6
829	Sensory characteristics of Maillard reaction products from chicken protein hydrolysates with different degrees of hydrolysis. CYTA - Journal of Food, 2019, 17, 221-227.	0.9	9
830	Potential anti-inflammatory and lipase inhibitory peptides generated by <i>in vitro</i> gastrointestinal hydrolysis of heat treated millet grains. CYTA - Journal of Food, 2019, 17, 324-333.	0.9	30
831	Bitterness of fish protein hydrolysate and its debittering prospects. Journal of Food Biochemistry, 2019, 43, e12978.	1.2	45
832	Effects of heating or ultrasound treatment on the enzymolysis and the structure characterization of hempseed protein isolates. Journal of Food Science and Technology, 2019, 56, 3337-3346.	1.4	28
833	Lupine protein hydrolysates decrease the inflammatory response and improve the oxidative status in human peripheral lymphocytes. Food Research International, 2019, 126, 108585.	2.9	31
834	Bioanalytical Aspects in Enzymatic Protein Hydrolysis of By-Products. , 2019, , 225-258.		10
835	Purification and biochemical characterization of a novel thermostable protease from the oyster mushroom <i>Pleurotus sajor-caju</i> strain CTM10057 with industrial interest. BMC Biotechnology, 2019, 19, 43.	1.7	30

#	ARTICLE	IF	CITATIONS
836	Hydrolysis Process Optimization and Functional Characterization of Yak Skin Gelatin Hydrolysates. <i>Journal of Chemistry</i> , 2019, 2019, 1-11.	0.9	6
837	Effect of tyrosinase-catalyzed crosslinking on the structure and allergenicity of turbot parvalbumin mediated by caffeic acid. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3501-3508.	1.7	16
838	Growth factor-free, angiogenic hydrogel based on hydrophobically modified Alaska pollock gelatin. <i>Journal of Tissue Engineering and Regenerative Medicine</i> , 2019, 13, 2291-2299.	1.3	7
839	Effects of High-Intensity Ultrasound Pretreatment on Structure, Properties, and Enzymolysis of Soy Protein Isolate. <i>Molecules</i> , 2019, 24, 3637.	1.7	50
840	Comparative peptidomic profile and bioactivities of cooked beef, pork, chicken and turkey meat after in vitro gastro-intestinal digestion. <i>Journal of Proteomics</i> , 2019, 208, 103500.	1.2	48
841	Underwater-adhesive microparticle dressing composed of hydrophobically-modified Alaska pollock gelatin for gastrointestinal tract wound healing. <i>Acta Biomaterialia</i> , 2019, 99, 387-396.	4.1	44
842	Title is missing!. <i>Turkish Journal of Fisheries and Aquatic Sciences</i> , 2019, 19, .	0.4	5
843	Dietary methionine increased the lipid accumulation in juvenile tiger puffer <i>Takifugu rubripes</i> . <i>Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology</i> , 2019, 230, 19-28.	0.7	13
844	Peptides with antioxidant properties identified from casein, whey, and egg albumin hydrolysates generated by two novel fungal proteases. <i>Preparative Biochemistry and Biotechnology</i> , 2019, 49, 639-648.	1.0	23
845	Investigation and isolation of peptide based antiglycating agents from various sources. <i>Turkish Journal of Biochemistry</i> , 2019, 44, 699-705.	0.3	4
846	Effect of chlorogenic acid covalent conjugation on the allergenicity, digestibility and functional properties of whey protein. <i>Food Chemistry</i> , 2019, 298, 125024.	4.2	96
847	Comparing the kinetics of the hydrolysis of by-product from channel catfish (<i>Ictalurus punctatus</i>) fillet processing by eight proteases. <i>LWT - Food Science and Technology</i> , 2019, 111, 809-820.	2.5	26
848	Antioxidant Peptide Purified from Enzymatic Hydrolysates of <i>Isochrysis Zhanjiangensis</i> and Its Protective Effect against Ethanol Induced Oxidative Stress of HepG2 Cells. <i>Biotechnology and Bioprocess Engineering</i> , 2019, 24, 308-317.	1.4	42
849	Promotion of Cell Migration into a Hydrophobically modified Alaska Pollock Gelatin-Based Hydrogel. <i>Macromolecular Bioscience</i> , 2019, 19, e1900083.	2.1	8
850	Valorization of spent brewer's yeast: Optimization of hydrolysis process towards the generation of stable ACE-inhibitory peptides. <i>LWT - Food Science and Technology</i> , 2019, 111, 77-84.	2.5	26
851	Phosphorylation and Enzymatic Hydrolysis with Alcalase and Papain Effectively Reduce Allergic Reactions to Gliadins in Normal Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 6313-6323.	2.4	41
852	A fast and novel approach to evaluate technical enzyme preparations for an efficient protein hydrolysis. <i>European Food Research and Technology</i> , 2019, 245, 1695-1708.	1.6	4
853	Glucose oxidase promotes gallic acid-myofibrillar protein interaction and thermal gelation. <i>Food Chemistry</i> , 2019, 293, 529-536.	4.2	44

#	ARTICLE	IF	CITATIONS
854	Covalent modification of flaxseed protein isolate by phenolic compounds and the structure and functional properties of the adducts. <i>Food Chemistry</i> , 2019, 293, 463-471.	4.2	99
855	Effects of probiotic <i>L. plantarum</i> 299v on consumer quality, accumulation of phenolics, antioxidant capacity and biochemical changes in legume sprouts. <i>International Journal of Food Science and Technology</i> , 2019, 54, 2437-2446.	1.3	16
856	Effects of soy proteins and hydrolysates on fat globule coalescence and meltdown properties of ice cream. <i>Food Hydrocolloids</i> , 2019, 94, 279-286.	5.6	57
857	Nutritional quality of fresh and stored legumes sprouts – Effect of <i>Lactobacillus plantarum</i> 299v enrichment. <i>Food Chemistry</i> , 2019, 288, 325-332.	4.2	25
858	Different Temperature Treatments of Millet Grains Affect the Biological Activity of Protein Hydrolyzates and Peptide Fractions. <i>Nutrients</i> , 2019, 11, 550.	1.7	24
859	In vitro pepsin digestion of silver carp (<i>Hypophthalmichthys molitrix</i>) surimi gels after cross-linking by Microbial Transglutaminase (MTGase). <i>Food Hydrocolloids</i> , 2019, 95, 152-160.	5.6	47
860	Protein-Phenolic Interactions as a Factor Affecting the Physicochemical Properties of White Bean Proteins. <i>Molecules</i> , 2019, 24, 408.	1.7	115
861	ACE-inhibitory and antioxidant peptides from coconut cake albumin hydrolysates: purification, identification and synthesis. <i>RSC Advances</i> , 2019, 9, 5925-5936.	1.7	26
862	Long-term administration of protein hydrolysate from chicken feet induces antihypertensive effect and confers vasoprotective pattern in diet-induced hypertensive rats. <i>Journal of Functional Foods</i> , 2019, 55, 28-35.	1.6	23
863	Peptides obtained from fermented faba bean seeds (<i>Vicia faba</i>) as potential inhibitors of an enzyme involved in the pathogenesis of metabolic syndrome. <i>LWT - Food Science and Technology</i> , 2019, 105, 306-313.	2.5	34
864	Role of Bioactive Peptides in Reducing the Severity of Hypertension with the Inhibition of ACE. <i>International Journal of Peptide Research and Therapeutics</i> , 2019, 25, 1639-1649.	0.9	9
865	The potency of protein Hydrolysate from Epiphytic bacteria associated with brown algae <i>Sargassum</i> sp. as anticancer agents. <i>Journal of Physics: Conference Series</i> , 2019, 1341, 032013.	0.3	0
866	Isolation of Novel ACE-Inhibitory and Antioxidant Peptides from Quinoa Bran Albumin Assisted with an In Silico Approach: Characterization, In Vivo Antihypertension, and Molecular Docking. <i>Molecules</i> , 2019, 24, 4562.	1.7	36
867	Nutritional properties and osteogenic activity of enzymatic hydrolysates of proteins from the blue mussel (<i>Mytilus edulis</i>). <i>Food and Function</i> , 2019, 10, 7745-7754.	2.1	21
868	Neuroprotective protein hydrolysates from hemp (<i>Cannabis sativa</i> L.) seeds. <i>Food and Function</i> , 2019, 10, 6732-6739.	2.1	43
869	Effect of Marination Time on the Antioxidant Properties of Peptides Extracted from Organic Dry-Fermented Beef. <i>Biomolecules</i> , 2019, 9, 614.	1.8	5
870	Changes in myofibrillar protein gel quality of porcine longissimus muscle induced by its structural modification under different thawing methods. <i>Meat Science</i> , 2019, 147, 108-115.	2.7	149
871	Whey Proteins in Infant Formula. , 2019, , 439-494.		15

#	ARTICLE	IF	CITATIONS
872	Statistical optimization of enzymatic hydrolysis of rice bran protein concentrate for enhanced hydrolysate production by papain. <i>LWT - Food Science and Technology</i> , 2019, 99, 77-83.	2.5	42
873	Simultaneous quantification of the degree of hydrolysis, protein conversion rate and mean molar weight of peptides released in the course of enzymatic proteolysis. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2019, 1105, 1-9.	1.2	28
874	Immunomodulatory activity of 5 kDa permeate fractions of casein hydrolysates generated using a range of enzymes in Jurkat T cells and RAW264.7 macrophages. <i>International Dairy Journal</i> , 2019, 91, 9-17.	1.5	4
875	Purification, identification, and characterization of novel angiotensin I-converting enzyme (ACE) inhibitory peptides from alcalase digested horse gram flour. <i>LWT - Food Science and Technology</i> , 2019, 103, 155-161.	2.5	54
876	Proteolytic susceptibility of food by-product proteins: An evaluation by means of a quantitative index. <i>Process Biochemistry</i> , 2019, 77, 63-69.	1.8	3
877	The gastric digestion kinetics of silver carp (<i>Hypophthalmichthys molitrix</i>) surimi gels induced by transglutaminase. <i>Food Chemistry</i> , 2019, 283, 148-154.	4.2	28
878	Comparative studies on ACE inhibition, degree of hydrolysis, antioxidant property and phenolic acid composition of hydrolysates derived from simulated in vitro gastrointestinal proteolysis of three thermally treated legumes. <i>Food Chemistry</i> , 2019, 281, 154-162.	4.2	16
879	Fabrication and characterization of pickering emulsions stabilized by octenyl succinic anhydride-modified gliadin nanoparticle. <i>Food Hydrocolloids</i> , 2019, 90, 19-27.	5.6	87
880	Lupin seed hydrolysate promotes G-protein-coupled receptor, intracellular Ca ²⁺ and enhanced glycolytic metabolism-mediated insulin secretion from BRIN-BD11 pancreatic beta cells. <i>Molecular and Cellular Endocrinology</i> , 2019, 480, 83-96.	1.6	14
881	Comparison of antioxidant activities of bovine whey proteins before and after simulated gastrointestinal digestion. <i>Journal of Dairy Science</i> , 2019, 102, 54-67.	1.4	60
882	Peptidomic Analysis of ACE Inhibitory Peptides Extracted from Fermented Goat Milk. <i>International Journal of Peptide Research and Therapeutics</i> , 2019, 25, 1259-1270.	0.9	10
883	Dipeptidyl peptidase IV (DPP-IV) inhibitory properties of a camel whey protein enriched hydrolysate preparation. <i>Food Chemistry</i> , 2019, 279, 70-79.	4.2	72
884	Characteristic of low salt solid state fermentation of Yunnan oil furu with <i>Mucor racemosus</i> : microbiological, biochemical, structural, textural and sensory properties. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1342-1354.	1.3	16
885	Accuracy and Precision Comparison for Molecular Weight Distribution Assay of Fish Collagen Peptides: a Methodology Study Between Two Gel Permeation Chromatography Columns. <i>Food Analytical Methods</i> , 2019, 12, 246-257.	1.3	3
886	Preparation of casein non-phosphopeptide- TM soybean polypeptide complex, its structure and emulsifying properties TM evaluation. <i>European Food Research and Technology</i> , 2019, 245, 355-363.	1.6	3
887	Food-grade strategies to increase stability of whey protein particles: Particle hardening through aldehyde treatment. <i>Food Hydrocolloids</i> , 2020, 100, 105353.	5.6	12
888	Insight into the conformational and functional properties of myofibrillar protein modified by mulberry polyphenols. <i>Food Chemistry</i> , 2020, 308, 125592.	4.2	101
889	Effect of enzymatic hydrolysis using endo- and exo-proteases on secondary structure, functional, and antioxidant properties of chickpea protein hydrolysates. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 343-352.	1.6	54

#	ARTICLE	IF	CITATIONS
890	A comparative study on properties of fish meat hydrolysates produced by an enzymatic process at high pressure. <i>Food Science and Biotechnology</i> , 2020, 29, 75-83.	1.2	4
891	Processing of Nutritive Fish Protein Hydrolysate from <i>Leiognathus splendens</i> . <i>International Journal of Peptide Research and Therapeutics</i> , 2020, 26, 861-871.	0.9	6
892	Physicochemical and proteolytic changes during cold storage of dry-cured pork loins with probiotic strains of LAB. <i>International Journal of Food Science and Technology</i> , 2020, 55, 1069-1079.	1.3	14
893	Effects of the enzymatic hydrolysis treatment on functional and antioxidant properties of quinoa protein acid-induced gels. <i>LWT - Food Science and Technology</i> , 2020, 118, 108845.	2.5	35
894	Gastrointestinal survival and potential bioactivities of <i>Lactobacillus curieae</i> CCTCC M2011381 in the fermentation of plant food. <i>Process Biochemistry</i> , 2020, 88, 222-229.	1.8	8
895	Average molecular weight, degree of hydrolysis and dry-film FTIR fingerprint of milk protein hydrolysates: Intercorrelation and application in process monitoring. <i>Food Chemistry</i> , 2020, 310, 125800.	4.2	31
896	Effect of microwave-assisted enzymatic hydrolysis of cricket (<i>Gryllos sigillatus</i>) protein on ACE and DPP-IV inhibition and tropomyosin-IgG binding. <i>Journal of Functional Foods</i> , 2020, 64, 103634.	1.6	58
897	Improvement of gel properties of mackerel mince by phlorotannin extracts from sporophyll of <i>Undaria pinnatifida</i> and UVA induced crosslinking. <i>Journal of Texture Studies</i> , 2020, 51, 333-342.	1.1	6
898	Effect of fermentation time on the physicochemical and functional properties of pea protein-enriched flour fermented by <i>Aspergillus oryzae</i> and <i>Aspergillus niger</i> . <i>Cereal Chemistry</i> , 2020, 97, 416-428.	1.1	21
899	Shelf-life extension of whole shrimp using an active coating containing fish skin gelatin hydrolysates produced by a natural protease. <i>Food Science and Nutrition</i> , 2020, 8, 214-223.	1.5	28
900	Maillard conjugation of whey protein isolate with water-soluble fraction of almond gum or flaxseed mucilage by dry heat treatment. <i>Food Research International</i> , 2020, 128, 108779.	2.9	35
901	Physicochemical properties and hepatoprotective effects of glycosylated Snapper fish scale peptides conjugated with xylose via maillard reaction. <i>Food and Chemical Toxicology</i> , 2020, 137, 111115.	1.8	26
902	Physicochemical properties of enzymatically modified pea protein-enriched flour treated by different enzymes to varying levels of hydrolysis. <i>Cereal Chemistry</i> , 2020, 97, 326-338.	1.1	26
903	Dose affected the role of gallic acid on mediating gelling properties of oxidatively stressed Japanese seerfish myofibrillar protein. <i>LWT - Food Science and Technology</i> , 2020, 118, 108849.	2.5	30
904	Antioxidant activities of peptide hydrolysates obtained from the seeds of <i>Treculia africana</i> (African breadfruit). <i>Preparative Biochemistry and Biotechnology</i> , 2020, 50, 504-510.	1.0	8
905	Tissue-sealing and anti-adhesion properties of an in situ hydrogel of hydrophobically-modified Alaska pollock-derived gelatin. <i>International Journal of Biological Macromolecules</i> , 2020, 163, 2365-2373.	3.6	10
906	Simulated gastrointestinal digestion of amaranth flour and protein isolate: Comparison of methodologies and release of antioxidant peptides. <i>Food Research International</i> , 2020, 138, 109735.	2.9	23
907	In Vitro Assessment of Probiotic Potential and Functional Properties of <i>Lactobacillus reuteri</i> LR1. <i>Applied Biochemistry and Microbiology</i> , 2020, 56, 544-552.	0.3	5

#	ARTICLE	IF	CITATIONS
908	Production and characterization of chicken blood hydrolysate with antihypertensive properties. <i>Poultry Science</i> , 2020, 99, 5163-5174.	1.5	16
909	Spent Hen Protein Hydrolysate with Good Gastrointestinal Stability and Permeability in Caco-2 Cells Shows Antihypertensive Activity in SHR. <i>Foods</i> , 2020, 9, 1384.	1.9	26
910	Emulsification properties of bovine milk protein isolate and associated enzymatic hydrolysates. <i>International Dairy Journal</i> , 2020, 110, 104811.	1.5	7
911	Selection criteria of lactic acid bacteria to be used as starter for sweet and salty leavened baked products. <i>LWT - Food Science and Technology</i> , 2020, 133, 110092.	2.5	17
912	Studies on the development of vegetable-based powdered beverages – Effect of the composition and dispersing temperature on potential bioaccessibility of main low-molecular antioxidants and antioxidant properties. <i>LWT - Food Science and Technology</i> , 2020, 131, 109822.	2.5	5
913	<i>In Vitro</i> Pepsin Digestion Characteristics of Silver Carp (<i>Hypophthalmichthys molitrix</i>) Surimi Gels with Different Degrees of Cross-Linking Induced by Setting Time and Microbial Transglutaminase. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 8413-8430.	2.4	18
914	Physicochemical Properties and Angiotensin I Converting Enzyme Inhibitory Peptides of Freshwater Fish Skin Collagens. <i>Journal of Aquatic Food Product Technology</i> , 2020, 29, 650-660.	0.6	7
915	Discovery of monoamine oxidase A inhibitory peptides from hairtail (<i>Trichiurus japonicus</i>) using in vitro simulated gastrointestinal digestion and in silico studies. <i>Bioorganic Chemistry</i> , 2020, 101, 104032.	2.0	15
916	Self-assembled dodecyl group-modified gelatin microparticle-based hydrogels with angiogenic properties. <i>NPG Asia Materials</i> , 2020, 12, .	3.8	8
917	Biofunctionality of Enzymatically Derived Peptides from Codfish (<i>Gadus morhua</i>) Frame: Bulk In Vitro Properties, Quantitative Proteomics, and Bioinformatic Prediction. <i>Marine Drugs</i> , 2020, 18, 599.	2.2	13
918	Combined Effect of Sonication and Acid Whey on Antioxidant and Angiotensin-Converting Enzyme Inhibitory Activities of Peptides Obtained from Dry-Cured Pork Loin. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 4521.	1.3	6
919	Peptide Profiling and Biological Activities of 12-Month Ripened Parmigiano Reggiano Cheese. <i>Biology</i> , 2020, 9, 170.	1.3	21
920	Effect of AAPH oxidation on digestion characteristics of seed watermelon (<i>Citrullus lanatus</i> var) kernels protein isolates. <i>Food Science and Human Wellness</i> , 2020, 9, 402-410.	2.2	18
921	Optimization of the Red Tilapia (<i>Oreochromis</i> spp.) Viscera Hydrolysis for Obtaining Iron-Binding Peptides and Evaluation of In Vitro Iron Bioavailability. <i>Foods</i> , 2020, 9, 883.	1.9	21
922	Improvement of Health-Promoting Functionality of Rye Bread by Fortification with Free and Microencapsulated Powders from Amelanchier alnifolia Nutt. <i>Antioxidants</i> , 2020, 9, 614.	2.2	12
923	Physicochemical and gelling properties of whey protein hydrolysates generated at 5 and 50°C using Alcalase® and Neutrase®, effect of total solids and incubation time. <i>International Dairy Journal</i> , 2020, 110, 104792.	1.5	8
924	Enzyme-assisted hydrolysates from sacha inchi (<i>Plukenetia volubilis</i>) protein with in vitro antioxidant and antihypertensive properties. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14969.	0.9	14
925	Production of Taste Enhancers from Protein Hydrolysates of Porcine Hemoglobin and Meat Using <i>Bacillus amyloliquefaciens</i> β -Glutamyltranspeptidase. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 11782-11789.	2.4	23

#	ARTICLE	IF	CITATIONS
926	Purification and Characterization of Novel Collagen Peptides against Platelet Aggregation and Thrombosis from <i>Salmo salar</i> . ACS Omega, 2020, 5, 19995-20003.	1.6	11
927	Anti-Inflammatory and Tissue Adhesion Properties of an $\hat{\pm}$ -Linolenic Acid-Modified Gelatin-Based In Situ Hydrogel. ACS Applied Bio Materials, 2020, 3, 6204-6213.	2.3	7
928	Yellow pea flour and protein isolate as sources of antioxidant peptides after simulated gastrointestinal digestion. , 2020, 2, e59.		10
929	Study on optimization of extraction process and resistance to oxidation of Polypeptide from sea cucumber waste liquid. IOP Conference Series: Earth and Environmental Science, 2020, 559, 012025.	0.2	2
930	Bromelia karatas and Bromelia pinguin: sources of plant proteases used for obtaining antioxidant hydrolysates from chicken and fish by-products. Applied Biological Chemistry, 2020, 63, .	0.7	10
931	Effects of single- and tri-frequency ultrasound on self-assembly and characterizations of bionic dynamic rat stomach digestion of pepsin-soluble collagen from chicken leg skin. Food Research International, 2020, 137, 109710.	2.9	6
932	Influence of Sonication and Taraxacum Officinale Addition on the Antioxidant and Anti-ACE Activity of Protein Extracts from Sous Vide Beef Marinated with Sour Milk and after In Vitro Digestion. Molecules, 2020, 25, 4692.	1.7	8
933	Optimization of gelatin production from Barred mackerel by-products: Characterization and hydrolysis using native and commercial proteases. Food Hydrocolloids, 2020, 108, 105970.	5.6	39
934	Cultivable non-starter lactobacilli from ripened Parmigiano Reggiano cheeses with different salt content and their potential to release anti-hypertensive peptides. International Journal of Food Microbiology, 2020, 330, 108688.	2.1	14
935	Physicochemical changes of MTGase cross-linked surimi gels subjected to liquid nitrogen spray freezing. International Journal of Biological Macromolecules, 2020, 160, 642-651.	3.6	34
936	Evaluation of ACE, $\hat{\pm}$ -glucosidase, and lipase inhibitory activities of peptides obtained by in vitro digestion of selected species of edible insects. European Food Research and Technology, 2020, 246, 1361-1369.	1.6	51
937	A novel degradable injectable HLC-HPA hydrogel with anti-inflammatory activity for biomedical materials: Preparation, characterization, in vivo and in vitro evaluation. Science China Technological Sciences, 2020, 63, 2449-2463.	2.0	6
938	Emulsion, gelation, physicochemical properties and microstructure of phosphorylated and succinylated egg yolk. LWT - Food Science and Technology, 2020, 131, 109675.	2.5	24
939	Biological and functional properties of peptide fractions obtained from collagen hydrolysate derived from mixed by-products of different fish species. Food Chemistry, 2020, 331, 127350.	4.2	73
940	Enhancement of gel properties of <i>Scomberomorus niphonius</i> myofibrillar protein using phlorotannin extracts under UVA irradiation. Journal of Food Science, 2020, 85, 2050-2059.	1.5	19
941	Quality of New Functional Powdered Beverages Enriched with Lyophilized Fruits’ Potentially Bioaccessible Antioxidant Properties, Nutritional Value, and Consumer Analysis. Applied Sciences (Switzerland), 2020, 10, 3668.	1.3	12
942	Process optimisation of haemoglobin hydrolysis by complex proteases to produce haem-enriched peptides and its iron uptake property evaluation by Caco-2 cell model. International Journal of Food Science and Technology, 2020, 55, 3412-3423.	1.3	3
943	Dry heat induced whey protein-lactose conjugates largely improve the heat stability of O/W emulsions. International Dairy Journal, 2020, 108, 104736.	1.5	17

#	ARTICLE	IF	CITATIONS
944	Extraction and characterization of novel multifunctional peptides from <i>Trachinus Draco</i> (greater weever) myofibrillar proteins with ACE/DPP4 inhibitory, antioxidant, and metal chelating activities. <i>Journal of Food Biochemistry</i> , 2020, 44, e13179.	1.2	13
945	Optimising enzymatic conditions of monkfish (<i>Lophius vomerinus</i>) heads hydrolysis towards potential waste biomass valorisation. <i>Biomass Conversion and Biorefinery</i> , 2021, 11, 2711-2722.	2.9	6
946	Isolation of novel ACE-inhibitory peptide from naked oat globulin hydrolysates <i>in silico</i> approach: Molecular docking, <i>in vivo</i> antihypertension and effects on renin and intracellular endothelin-1. <i>Journal of Food Science</i> , 2020, 85, 1328-1337.	1.5	32
947	Efficacy of a Novel ACE-Inhibitory Peptide from <i>Sargassum maclurei</i> in Hypertension and Reduction of Intracellular Endothelin-1. <i>Nutrients</i> , 2020, 12, 653.	1.7	22
948	Chemical and Cellular Antioxidant Activities of In Vitro Digesta of Tilapia Protein and Its Hydrolysates. <i>Foods</i> , 2020, 9, 833.	1.9	15
949	Evaluation of Anti-Inflammatory and Atheroprotective Properties of Wheat Gluten Protein Hydrolysates in Primary Human Monocytes. <i>Foods</i> , 2020, 9, 854.	1.9	18
950	Antihypertensive effect of quinoa protein under simulated gastrointestinal digestion and peptide characterization. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 5569-5576.	1.7	38
951	The effect of baking conditions on protein digestibility, mineral and oxalate content of wheat breads. <i>Food Chemistry</i> , 2020, 332, 127399.	4.2	12
952	Characterisation of Biologically Active Hydrolysates and Peptide Fractions of Vacuum Packaging String Bean (<i>Phaseolus Vulgaris</i> L.). <i>Foods</i> , 2020, 9, 842.	1.9	8
953	The interaction between cuticle free fatty acids (FFAs) of the cockroaches <i>Blattella germanica</i> and <i>Blatta orientalis</i> and hydrolases produced by the entomopathogenic fungus <i>Conidiobolus coronatus</i> . <i>PLoS ONE</i> , 2020, 15, e0235785.	1.1	13
954	<i>In vitro</i> antioxidant and angiotensin converting enzyme inhibitory properties of enzymatically hydrolyzed quinoa (<i>Chenopodium quinoa</i>) and kiwicha (<i>Amaranthus caudatus</i>) proteins. <i>Cereal Chemistry</i> , 2020, 97, 949-957.	1.1	25
955	The dual effects of riboflavin and kelp polyphenol extracts on the gel properties of myofibrillar protein from <i>Scomberomorus Niphonius</i> under UVA irradiation. <i>Food Chemistry</i> , 2020, 332, 127373.	4.2	19
956	Novel ACE Inhibitory Peptides Derived from Simulated Gastrointestinal Digestion in Vitro of Sesame (<i>Sesamum indicum</i> L.) Protein and Molecular Docking Study. <i>International Journal of Molecular Sciences</i> , 2020, 21, 1059.	1.8	48
957	The Influence of Millet Flour on Antioxidant, Anti-ACE, and Anti-Microbial Activities of Wheat Wafers. <i>Foods</i> , 2020, 9, 220.	1.9	5
958	Effects of microwave heating on the protein structure, digestion properties and Maillard products of gluten. <i>Journal of Food Science and Technology</i> , 2020, 57, 2139-2149.	1.4	51
959	Identification of a potent Angiotensin-I converting enzyme inhibitory peptide from Black cumin seed hydrolysate using orthogonal bioassay-guided fractionations coupled with <i>in silico</i> screening. <i>Process Biochemistry</i> , 2020, 95, 204-213.	1.8	22
960	Improvement of myofibrillar protein gel strength of <i>Scomberomorus niphonius</i> by riboflavin under UVA irradiation. <i>Journal of Texture Studies</i> , 2020, 51, 601-611.	1.1	4
961	Identification of immunomodulatory peptides from zein hydrolysates. <i>European Food Research and Technology</i> , 2020, 246, 931-937.	1.6	23

#	ARTICLE	IF	CITATIONS
962	Effects of collagen and casein with phenolic compounds interactions on protein in vitro digestion and antioxidation. <i>LWT - Food Science and Technology</i> , 2020, 124, 109192.	2.5	74
963	Hemostatic, Tissue-Adhesive Colloidal Wound Dressing Functionalized by UV Irradiation. <i>ACS Applied Bio Materials</i> , 2020, 3, 1705-1711.	2.3	13
964	Effect of ripening and in vitro digestion on the evolution and fate of bioactive peptides in Parmigiano-Reggiano cheese. <i>International Dairy Journal</i> , 2020, 105, 104668.	1.5	44
965	<i>Lactobacillus pentosus</i> ABHEAU-05: An in vitro digestion resistant lactic acid bacterium isolated from a traditional fermented Mexican beverage. <i>Revista Argentina De Microbiologia</i> , 2020, 52, 305-314.	0.4	18
966	Designing an anti-inflammatory and tissue-adhesive colloidal dressing for wound treatment. <i>Colloids and Surfaces B: Biointerfaces</i> , 2020, 188, 110737.	2.5	19
967	Nutritional properties of pea protein-enriched flour treated with different proteases to varying degrees of hydrolysis. <i>Cereal Chemistry</i> , 2020, 97, 429-440.	1.1	12
968	Effects of sodium pyrophosphate coupled with catechin on the oxidative stability and gelling properties of myofibrillar protein. <i>Food Hydrocolloids</i> , 2020, 104, 105722.	5.6	74
969	Improving the <i>in-vivo</i> biological activity of fingolimod loaded PHBV nanoparticles by using hydrophobically modified alginate. <i>Drug Development and Industrial Pharmacy</i> , 2020, 46, 318-328.	0.9	7
970	Influence of sodium pyrophosphate on the physicochemical and gelling properties of myofibrillar proteins under hydroxyl radical-induced oxidative stress. <i>Food and Function</i> , 2020, 11, 1996-2004.	2.1	14
971	Purification of <i>Pseudomonas</i> proteases through aqueous biphasic systems as an alternative source to obtain bioactive protein hydrolysates. <i>Biotechnology Progress</i> , 2020, 37, e3003.	1.3	3
972	Bioactivity Screening of Hydrolysates From Brown Crab Processing Side Streams Fermented by Marine <i>Pseudoalteromonas</i> Strains. <i>Waste and Biomass Valorization</i> , 2021, 12, 2459-2468.	1.8	3
973	Application of high-resolution ultrasonic spectroscopy for real-time monitoring of trypsin activity in β -casein solution. <i>Food Chemistry</i> , 2021, 337, 127759.	4.2	9
974	<i>In vitro</i> cytomodulatory and immunomodulatory effects of bovine colostrum whey protein hydrolysates. <i>International Journal of Food Science and Technology</i> , 2021, 56, 2109-2121.	1.3	2
975	A novel heptapeptide derived from <i>Crassostrea gigas</i> shows anticoagulant activity by targeting for thrombin active domain. <i>Food Chemistry</i> , 2021, 334, 127507.	4.2	17
976	Effect of multi-frequency ultrasound thawing on the structure and rheological properties of myofibrillar proteins from small yellow croaker. <i>Ultrasonics Sonochemistry</i> , 2021, 70, 105352.	3.8	79
977	Synergistic effects of UVA irradiation and phlorotannin extracts of <i>Laminaria japonica</i> on properties of grass carp myofibrillar protein gel. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 2659-2667.	1.7	8
978	Peptidases from <i>Maclura Pomifera</i> for Preparation of Food Protein Hydrolysates: Purification by Single-Step Chromatography and Characterization of Pomiferin I. <i>Applied Biochemistry and Biotechnology</i> , 2021, 193, 619-636.	1.4	3
979	Tannic acid-induced changes in water distribution and protein structural properties of bacon during the curing process. <i>LWT - Food Science and Technology</i> , 2021, 137, 110381.	2.5	8

#	ARTICLE	IF	CITATIONS
980	Antarctic fungus proteases generate bioactive peptides from caseinate. Food Research International, 2021, 139, 109944.	2.9	9
981	Effect of pretreatment by supercritical fluids on antioxidant activity of protein hydrolyzate from quinoa (<i>Chenopodium quinoa</i> Willd.). Food Science and Nutrition, 2021, 9, 574-582.	1.5	17
982	Multifunctional in vitro bioactive properties: Antioxidant, antidiabetic, and antihypertensive of protein hydrolyzates from tarwi (<i>Lupinus mutabilis</i> Sweet) obtained by enzymatic biotransformation. Cereal Chemistry, 2021, 98, 423-433.	1.1	10
983	The interaction mechanism of β -casein with oligomeric proanthocyanidins and its effect on proanthocyanidin bioaccessibility. Food Hydrocolloids, 2021, 113, 106485.	5.6	26
984	The improvement of the functional properties of a chickpea protein isolate through proteolysis with three proteases. Cereal Chemistry, 2021, 98, 439-449.	1.1	13
985	Bioactive peptides with multiple activities extracted from Barley (<i>Hordeum vulgare</i> L.) grain protein hydrolysates: Biochemical analysis and computational identification. Journal of Food Processing and Preservation, 2021, 45, .	0.9	12
986	The impact of enzymatic hydrolysis using three enzymes on the nutritional properties of a chickpea protein isolate. Cereal Chemistry, 2021, 98, 275-284.	1.1	12
987	Green approach towards hydrolysing wheat gluten using waste ingredients from pineapple processing industries. International Journal of Food Science and Technology, 2021, 56, 1724-1733.	1.3	5
988	Comparison of alcalase- and pepsin-treated oilseed protein hydrolysates – Experimental validation of predicted antioxidant, antihypertensive and antidiabetic properties. Current Research in Food Science, 2021, 4, 141-149.	2.7	34
989	Estimation of Degree of Hydrolysis of Protein Hydrolysates by Size Exclusion Chromatography. Food Analytical Methods, 2021, 14, 805-813.	1.3	4
990	Myofibrillar Protein Cross-Linking and Gelling Behavior Modified by Structurally Relevant Phenolic Compounds. Journal of Agricultural and Food Chemistry, 2021, 69, 1308-1317.	2.4	51
991	Effect of oxidation and hydrolysis of porcine myofibrillar protein on N ^ε -carboxymethyllysine formation in model systems. International Journal of Food Science and Technology, 2021, 56, 3076-3084.	1.3	2
992	Antioxidant potential and physicochemical properties of protein hydrolysates from body parts of North Atlantic sea cucumber (<i>Cucumaria frondosa</i>). Food Production Processing and Nutrition, 2021, 3, .	1.1	15
993	LC-Q-TOF/MS based identification and in silico verification of ACE-inhibitory peptides in Giresun (Turkey) hazelnut cakes. European Food Research and Technology, 2021, 247, 1189-1198.	1.6	17
994	Immobilized Alcalase on Micron- and Submicron-Sized Alginate Beads as a Potential Biocatalyst for Hydrolysis of Food Proteins. Catalysts, 2021, 11, 305.	1.6	5
995	Competitive interactions among tea catechins, proteins, and digestive enzymes modulate in vitro protein digestibility, catechin bioaccessibility, and antioxidant activity of milk tea beverage model systems. Food Research International, 2021, 140, 110050.	2.9	31
997	Study on enzymatic hydrolysis of soybean β -conglycinin using alkaline protease from <i>Bacillus subtilis</i> ACCC 01746 and antigenicity of its hydrolysates. Grain & Oil Science and Technology, 2021, 4, 18-25.	2.0	10
998	Production of Alkaline Proteases using <i>Aspergillus</i> sp. Isolated from Injera: RSM-GA Based Process Optimization and Enzyme Kinetics Aspect. Current Microbiology, 2021, 78, 1823-1834.	1.0	18

#	ARTICLE	IF	CITATIONS
999	Enzyme-Assisted Extraction to Obtain Phenolic-Enriched Wine Lees with Enhanced Bioactivity in Hypertensive Rats. <i>Antioxidants</i> , 2021, 10, 517.	2.2	16
1000	Structure–function engineering of novel fish gelatin-derived multifunctional peptides using high-resolution peptidomics and bioinformatics. <i>Scientific Reports</i> , 2021, 11, 7401.	1.6	18
1001	Identification and Characterization of Novel Antioxidant Protein Hydrolysates from Kiwicha (<i>Amaranthus caudatus</i> L.). <i>Antioxidants</i> , 2021, 10, 645.	2.2	8
1002	Effect of <i>in vitro</i> gastropancreatic digestion on antioxidant activity of low-molecular-weight ($3.5 \times 10^3 \text{ kDa}$) peptides from dry-cured pork loins with probiotic strains of LAB. <i>International Journal of Food Science and Technology</i> , 2021, 56, 6268-6278.	1.3	2
1003	Mechanically deboned turkey meat with improved digestibility and biological value. <i>Acta Alimentaria</i> , 2021, , .	0.3	0
1004	Identification, Characterization and Antihypertensive Effect In Vivo of a Novel ACE-Inhibitory Heptapeptide from Defatted Areca Nut Kernel Globulin Hydrolysates. <i>Molecules</i> , 2021, 26, 3308.	1.7	6
1005	Physicochemical properties of hydrophobic and hydrophilic peptides from oyster protein. <i>International Journal of Food Science and Technology</i> , 2022, 57, 2611-2618.	1.3	0
1006	Evaluation of using a combination of enzymatic hydrolysis and lactic acid fermentation for β -aminobutyric acid production from soymilk. <i>LWT - Food Science and Technology</i> , 2021, 142, 111044.	2.5	12
1007	Isolation, purification and identification of immunologically active peptides from <i>Herichium erinaceus</i> . <i>Food and Chemical Toxicology</i> , 2021, 151, 112111.	1.8	17
1008	Protein oxidation results in textural changes in sea cucumber (<i>Apostichopus japonicus</i>) during tenderization. <i>LWT - Food Science and Technology</i> , 2021, 144, 111231.	2.5	8
1009	Hydrophobic peptides from oyster protein hydrolysates show better zinc-chelating ability. <i>Food Bioscience</i> , 2021, 41, 100985.	2.0	22
1010	Structural and antioxidant properties of cowpea protein hydrolysates. <i>Food Bioscience</i> , 2021, 41, 101074.	2.0	17
1011	Optimization of enzymatic hydrolysis of red tilapia scales (<i>Oreochromis</i> sp.) to obtain bioactive peptides. <i>Biotechnology Reports (Amsterdam, Netherlands)</i> , 2021, 30, e00611.	2.1	18
1012	The Influence of <i>Hypericum perforatum</i> L. Addition to Wheat Cookies on Their Antioxidant, Anti-Metabolic Syndrome, and Antimicrobial Properties. <i>Foods</i> , 2021, 10, 1379.	1.9	11
1013	Enzimatik Hidroliz Yantemi Kullanarak Balık Ağızleme Atıklarından Balık Protein Hidrolizatın Açartımı. <i>Yuzuncu Yil University Journal of Agricultural Sciences</i> , 0, , 502-513.	0.1	2
1014	Antioxidant Activities and Profile of Amino Acid of Yoghurt from Beef Milk Fermentation with Dadih Starter. <i>Jurnal Kimia Valensi</i> , 2021, 1, 58-68.	0.1	0
1015	An Integrated Peptidomics and In Silico Approach to Identify Novel Anti-Diabetic Peptides in Parmigiano-Reggiano Cheese. <i>Biology</i> , 2021, 10, 563.	1.3	24
1016	Effect of ultrasonication pretreatment followed by enzymatic hydrolysis of caprine milk proteins and on antioxidant and angiotensin converting enzyme (ACE) inhibitory activity of peptides thus produced. <i>International Dairy Journal</i> , 2021, 118, 105026.	1.5	23

#	ARTICLE	IF	CITATIONS
1017	A novel ACE-inhibitory hexapeptide from camellia glutelin-2 hydrolysates: Identification, characterization and stability profiles under different food processing conditions. <i>LWT - Food Science and Technology</i> , 2021, 147, 111682.	2.5	22
1018	Effects of sourdough addition on the textural and physicochemical attributes of microwaved steamed-cake. <i>LWT - Food Science and Technology</i> , 2021, 146, 111396.	2.5	13
1019	Characterization and Functional Properties of Lactobacilli Isolated from Kefir Grains. <i>Applied Biochemistry and Microbiology</i> , 2021, 57, 458-467.	0.3	5
1020	Study of biological activities and physicochemical properties of Yamã [®] (<i>Brycon siebenthalae</i>) viscera hydrolysates in sodium alginate-based edible coating solutions. <i>International Journal of Food Engineering</i> , 2021, 17, 677-691.	0.7	5
1021	Milk protein hydrolysis by actinidin: Influence of protein source and hydrolysis conditions. <i>International Dairy Journal</i> , 2021, 118, 105029.	1.5	9
1022	Subcritical water as hydrolytic medium to recover and fractionate the protein fraction and phenolic compounds from craft brewer's spent grain. <i>Food Chemistry</i> , 2021, 351, 129264.	4.2	27
1023	Physicochemical, Nutritional and In Vitro Antidiabetic Characterisation of Blue Whiting (<i>Micromesistius poutassou</i>) Protein Hydrolysates. <i>Marine Drugs</i> , 2021, 19, 383.	2.2	13
1024	Physicochemical and Antioxidant Properties of Fish Sauce Prepared by <i>Virgibacillus</i> sp. Starter Cultures Addition and Reduced Salt Process. <i>Journal of Aquatic Food Product Technology</i> , 2021, 30, 835-846.	0.6	1
1025	Application of high-resolution ultrasonic spectroscopy for detection of the plasmin activity toward β -casein. <i>Food Chemistry</i> , 2021, 353, 129373.	4.2	7
1026	Effect of oxidation modification induced by peroxy radicals on the physicochemical and gel characteristics of grass carp myofibrillar protein. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 5572-5583.	1.6	6
1027	Effect of heat-induced aggregation of soy protein isolate on protein-glutaminase deamidation and the emulsifying properties of deamidated products. <i>LWT - Food Science and Technology</i> , 2022, 154, 112328.	2.5	29
1028	Skin-protective properties of peptide extracts produced from white sorghum grain kafirins. <i>Industrial Crops and Products</i> , 2021, 167, 113551.	2.5	20
1029	Investigating the Impact of Ultrasound Pretreatment on the Physicochemical, Structural, and Antioxidant Properties of Lupin Protein Hydrolysates. <i>Food and Bioprocess Technology</i> , 2021, 14, 2004-2019.	2.6	33
1030	Influence of Oat β -Glucan on the Survival and Proteolytic Activity of <i>Lactobacillus rhamnosus</i> GG in Milk Fermentation: Optimization by Response Surface. <i>Fermentation</i> , 2021, 7, 210.	1.4	4
1031	Crab Pentapeptide and Its Anti-inflammatory Activity on Macrophage Cells. <i>International Journal of Peptide Research and Therapeutics</i> , 2021, 27, 2595-2605.	0.9	8
1032	Glycated peptides obtained from cultured crocodile meat hydrolysates via Maillard reaction and the anti-aging effects on <i>Drosophila</i> in vivo. <i>Food and Chemical Toxicology</i> , 2021, 155, 112376.	1.8	7
1033	Effect of flavorzyme-modified soy protein on the functional properties, texture and microstructure of Mozzarella cheese analogue. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15963.	0.9	3
1034	Identification and characterization of antioxidant peptides obtained from the bioaccessible fraction of β -lactalbumin hydrolysate. <i>Journal of Food Science</i> , 2021, 86, 4479-4490.	1.5	12

#	ARTICLE	IF	CITATIONS
1035	Effect of processing on <i>in vitro</i> digestibility (IVPD) of food proteins. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 2790-2839.	5.4	24
1036	Antihypertensive and Antioxidant Activity of Chia Protein Techno-Functional Extensive Hydrolysates. <i>Foods</i> , 2021, 10, 2297.	1.9	15
1037	Enhancing Grain Yield and Nitrogen Accumulation in Wheat Plants Grown under a Mediterranean Arid Environment by Foliar Spray with Papain-Released Whey Peptides. <i>Agronomy</i> , 2021, 11, 1913.	1.3	6
1038	Bacteria do it better! Proteomics suggests the molecular basis for improved digestibility of sourdough products. <i>Food Chemistry</i> , 2021, 359, 129955.	4.2	20
1039	Dietary supplementation of resveratrol improved the oxidative stability and spatial conformation of myofibrillar protein in frozen-thawed duck breast meat. <i>Food Bioscience</i> , 2021, 43, 101261.	2.0	12
1040	Fish Gelatin-Based Absorbable Dural Sealant with Anti-inflammatory Properties. <i>ACS Biomaterials Science and Engineering</i> , 2021, 7, 4991-4998.	2.6	4
1041	In-flow SAXS investigation of whey protein isolate hydrolyzed by bromelain. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , 2021, 631, 127662.	2.3	5
1042	Effects of poultry raw material variation and choice of protease on protein hydrolysate quality. <i>Process Biochemistry</i> , 2021, 110, 85-93.	1.8	15
1043	Collagens made from giant salamander (<i>Andrias davidianus</i>) skin and their odorants. <i>Food Chemistry</i> , 2021, 361, 130061.	4.2	9
1044	Antidiabetic effects and mechanisms of action of β -conglutin from lupin seeds. <i>Journal of Functional Foods</i> , 2021, 87, 104786.	1.6	6
1045	New insights into the flavoring potential of cricket (<i>Acheta domesticus</i>) and mealworm (<i>Tenebrio</i>) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50	4.2	35
1046	In vitro digestion of eight types of wholegrains and their dietary recommendations for different populations. <i>Food Chemistry</i> , 2022, 370, 131069.	4.2	21
1047	Yeast as a novel protein source - Effect of species and autolysis on protein and amino acid digestibility in Atlantic salmon (<i>Salmo salar</i>). <i>Aquaculture</i> , 2022, 546, 737312.	1.7	16
1048	Optimization and Characterization Freeze Dried Fish Protein Hydrolysate Production. <i>E3S Web of Conferences</i> , 2021, 302, 02007.	0.2	0
1049	Enzymatic mechanisms for the generation of bioactive peptides. , 2021, , 27-46.		3
1050	Physicochemical properties and antioxidant activity of gluten-free riceberry-cheese cracker under simulated gastrointestinal transit. <i>Journal of Food Science and Technology</i> , 2021, 58, 2825-2833.	1.4	4
1051	Cricket (<i>Acheta domesticus</i>) protein hydrolysatesâ€™ impact on the physicochemical, structural and sensory properties of tortillas and tortilla chips. <i>Journal of Insects As Food and Feed</i> , 2021, 7, 109-120.	2.1	32
1052	Influence of the Experimental Conditions on the Hydrolysis Process in Fish Hydrolysates. <i>Focus on Biotechnology</i> , 2001, , 51-58.	0.4	2

#	ARTICLE	IF	CITATIONS
1053	Sensory and Peptides Characteristics of Soy Sauce Fractions Obtained by Ultrafiltration. <i>Advances in Experimental Medicine and Biology</i> , 2004, 542, 213-226.	0.8	19
1054	Methods for Assessing Proteolysis in Cheese During Maturation. <i>Advances in Experimental Medicine and Biology</i> , 1995, 367, 161-194.	0.8	14
1057	Prevention of in vitro oxidation of low density lipoproteins (LDL) by amaranth peptides released by gastrointestinal digestion. <i>Journal of Functional Foods</i> , 2017, 34, 197-206.	1.6	21
1058	Impact of Peptidase Activities on Plant Protein Hydrolysates Regarding Bitter and Umami Taste. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 368-376.	2.4	16
1059	Condensation of glycosidic and aromatic structures on amino groups of β -lactoglobulin B via reductive alkylation. Solubility and emulsifying properties of the protein derivatives. <i>Dairy Science and Technology</i> , 1990, 70, 205-215.	0.9	11
1060	Influence of NaCl and pH on intracellular enzymes that influence Cheddar cheese ripening. <i>Dairy Science and Technology</i> , 1997, 77, 383-398.	0.9	58
1061	CHAPTER 11: Enzymes and Enzyme Inhibitors Endogenous to Wheat. , 2009, , 401-435.		14
1063	Proteins in Cosmetics. <i>Cosmetic Science and Technology Series</i> , 1999, , .	0.1	1
1065	Enhanced Hydrophobicity. , 1996, , 39-60.		7
1067	- Analytical Methods for Monitoring the Biological Processes Employed in Valorization of Food Processing By-Products. , 2012, , 296-331.		1
1069	Ultrasonic-induced modification of flow properties of soy protein dispersion.. <i>Agricultural and Biological Chemistry</i> , 1983, 47, 745-750.	0.3	8
1070	Production of Fish Protein Hydrolysates by Acid and Enzymatic Hydrolysis. <i>Journal of Medical and Bioengineering</i> , 2015, 4, 466-470.	0.5	35
1071	Revealing Antioxidant and Antidiabetic Potency of Melinjo (Gnetum Gnetum) Seed Protein Hydrolysate at Different Stages of Seed Maturation. <i>Current Research in Nutrition and Food Science</i> , 2019, 7, 479-487.	0.3	11
1072	Buffalo Cheese Whey Proteins, Identification of a 24 kDa Protein and Characterization of Their Hydrolysates: In Vitro Gastrointestinal Digestion. <i>PLoS ONE</i> , 2015, 10, e0139550.	1.1	20
1073	Fish Protein Hydrolysate Production by Acid and Enzymatic Hydrolysis. King Mongkut's University of Technology North Bangkok <i>International Journal of Applied Science and Technology</i> , 2016, , .	0.2	4
1074	Analytical methods for estimating protein hydrolysates quality. <i>Acta Alimentaria</i> , 2003, 32, 193-204.	0.3	2
1075	Antioxidant Activities of Chicken Egg White Hydrolysates Obtained by New Purified Protease of <i>Aspergillus avenaceus</i> URM 6706. <i>Brazilian Archives of Biology and Technology</i> , 0, 62, .	0.5	3
1076	Condições de secagem de uma pasta de anchoita modificada enzimaticamente na oxidação lipídica, lisina disponível e atividade antioxidante do produto. <i>Ciencia Rural</i> , 2013, 43, 530-536.	0.3	2

#	ARTICLE	IF	CITATIONS
1077	Metabolic networks and bioenergetics of <i>Aurantiochytrium</i> sp. B-072 during storage lipid formation. <i>Brazilian Journal of Microbiology</i> , 2012, 43, 1192-205.	0.8	2
1078	Proteolysis of Sardine (<i>Sardina pilchardus</i>) and Anchovy (<i>Stolephorus commersonii</i>) by Commercial Enzymes in Saline Solutions. <i>Food Technology and Biotechnology</i> , 2015, 53, 87-90.	0.9	8
1079	Antioxidant activity of protein hydrolysates from raw and heat-treated yellow string beans (<i>Phaseolus vulgaris</i> L.). <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2014, 13, 385-391.	0.2	19
1080	Synthesis of Antioxidant Peptides from Melinjo (<i>Gnetum gnemon</i>) Seed Protein Isolated Using Sol-Gel Immobilized Alcalase. <i>International Journal on Advanced Science, Engineering and Information Technology</i> , 2017, 7, 1315.	0.2	3
1081	Proteolytic Microorganisms. , 2001, , .		2
1082	FUNCTIONAL PROPERTIES OF FABA BEAN PROTEIN AND EFFECT OF ENZYMATIC HYDROLYSIS ON ITS ANTIOXIDANT ACTIVITY. <i>Zagazig Journal of Agricultural Research</i> , 2019, 46, 99-114.	0.1	5
1083	Effect of lactic acid fermented soyabean meal on the growth performance, intestinal microflora and morphology of weaned piglets. <i>Journal of Animal and Feed Sciences</i> , 2007, 16, 75-85.	0.4	11
1084	Hepatoprotective action of papain-hydrolyzed buffalo milk protein on carbon tetrachloride oxidative stressed albino rats. <i>Journal of Dairy Science</i> , 2020, 103, 1884-1893.	1.4	22
1085	Antioxidant and Renin-Angiotensin System Inhibitory Properties of Cashew Nut and Fluted-Pumpkin Protein Hydrolysates. <i>Polish Journal of Food and Nutrition Sciences</i> , 0, , 275-289.	0.6	13
1086	Effect of Cooking on Protein Digestion and Antioxidant Activity of Different Legume Pastes. <i>Foods</i> , 2021, 10, 47.	1.9	24
1087	Effect of fish-scale protein hydrolysates-based films on preservation of crucian carp (<i>Carassius</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 3	0.1	3
1088	Screening for Angiotensin 1-Converting Enzyme Inhibitory Activity of <i>Ecklonia cava</i> . <i>Preventive Nutrition and Food Science</i> , 2005, 10, 134-139.	0.7	55
1089	Characteristics of Korean Soybean Paste (Doenjang) Prepared by the Fermentation of Black Soybeans. <i>Preventive Nutrition and Food Science</i> , 2009, 14, 134-141.	0.7	3
1090	Quality Properties of Fermented Squid Viscera Product with <i>Aspergillus oryzae</i> Koji and Its Seasoning. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2011, 40, 94-101.	0.2	12
1091	Effect of Enzymatic Hydrolysis by Proteases on Antioxidant Activity of Chungkukjang. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2011, 40, 327-333.	0.2	6
1092	Differential Effects of Cod Proteins and Tuna Proteins on Serum and Liver Lipid Profiles in Rats Fed Non-Cholesterol- and Cholesterol-Containing Diets. <i>Preventive Nutrition and Food Science</i> , 2017, 22, 90-99.	0.7	10
1093	Effects of the Whey Protein Hydrolysates of Various Protein Enzymes on the Proliferation and Differentiation of 3T3-E1 Osteoblasts. <i>Preventive Nutrition and Food Science</i> , 2020, 25, 71-77.	0.7	6
1094	In vitro ACE-inhibitory and Antioxidant Activities of the Casein Hydrolysates Subjected to Plastein Reaction with Addition of Three Extrinsic Amino Acids. <i>Biotechnology</i> , 2011, 10, 408-414.	0.5	3

#	ARTICLE	IF	CITATIONS
1095	Preparation of Antioxidative Peptides from Spanish Mackerel (<i>Scomberomorus niphonius</i>) Processing Byproducts by Enzymatic Hydrolysis. <i>Biotechnology</i> , 2015, 14, 188-193.	0.5	7
1096	Production of an extensive sunflower protein hydrolysate by sequential hydrolysis with endo- and exo-proteases.. <i>Grasas Y Aceites</i> , 1999, 50, 472-476.	0.3	40
1097	Utilisation of rapeseed protein isolates for production of peptides with angiotensin I-converting enzyme (ACE)-inhibitory activity. <i>Grasas Y Aceites</i> , 2004, 55, .	0.3	5
1098	Production of <i></i>Lupinus angustifolius</i> protein hydrolysates with improved functional properties. <i>Grasas Y Aceites</i> , 2005, 56, .	0.3	28
1099	Electrophoretic Profiles and Angiotensin I-Converting Enzyme Inhibitory Activities of Nine Varieties of <i>Phaseolus Vulgaris</i> Protein Hydrolysates. <i>Journal of Nutrition & Food Sciences</i> , 2012, 02, .	1.0	8
1100	Chemical Composition of the White Cheese Produced at Household Level in Dueim Area, White Nile State, Sudan. <i>Journal of Food & Nutritional Disorders</i> , 2013, 02, .	0.1	1
1101	Physico-Chemical Properties of Milk Whey Protein Agglomerates for Use in Oral Nutritional Therapy. <i>Food and Nutrition Sciences (Print)</i> , 2013, 04, 69-78.	0.2	11
1102	Effect of collagen and collagen peptides from bluefin tuna abdominal skin on cancer cells. <i>Health</i> , 2011, 03, 129-134.	0.1	13
1103	Characteristics of Whey Protein (WPC-30) Hydrolysate from Cheese Whey. <i>Journal of Animal Science and Technology</i> , 2010, 52, 435-440.	0.8	4
1104	High-resolution ultrasonic spectroscopy. <i>Journal of Sensors and Sensor Systems</i> , 2018, 7, 207-217.	0.6	23
1105	Relationship between Molecular Structure Characteristics of Feed Proteins and Protein <i></i>In vitro</i> Digestibility and Solubility. <i>Asian-Australasian Journal of Animal Sciences</i> , 2016, 29, 1159-1165.	2.4	51
1106	Effectiveness of Enzymatic Hydrolysis on Polyamide Fabric. <i>Journal of the Korean Society of Clothing and Textiles</i> , 2013, 37, 962-971.	0.0	1
1107	Production of Iron-Binding Peptides from Colostral Whey by Enzymatic Hydrolysis. <i>Korean Journal for Food Science of Animal Resources</i> , 2010, 30, 923-929.	1.5	8
1108	Skin Permeability of Porcine Placenta Extracts and Its Physiological Activities. <i>Korean Journal for Food Science of Animal Resources</i> , 2013, 33, 356-362.	1.5	8
1109	Quality Properties of Fermented Squid Seasoning Manufactured with Fermentation Accelerator. <i>Korean Journal of Food Science and Technology</i> , 2011, 43, 334-340.	0.0	4
1110	The Biofunctional Activities and Shelf-life of Low-salt Squid Sikhae. <i>Korean Journal of Food Science and Technology</i> , 2012, 44, 61-68.	0.0	13
1112	Improvement of protein extraction from sunflower meal by hydrolysis with alcalase. <i>Grasas Y Aceites</i> , 2003, 54, .	0.3	3
1113	Changes in Physiochemical Properties during the Fermentation of Doenjang Prepared with Black Soybeans. <i>Preventive Nutrition and Food Science</i> , 2007, 12, 234-241.	0.7	4

#	ARTICLE	IF	CITATIONS
1114	Peptides and Proteins. , 2009, , 11-19.		0
1115	Changes of Functional Components and Antioxidative Activity in the Process of Fermentation of Soybeans. ACS Symposium Series, 2010, , 155-169.	0.5	2
1116	Bitterness and Solubility of Soy Protein, Casein, Gluten, and Gelatin Hydrolysates Treated with Various Enzymes. Journal of the Korean Society of Food Science and Nutrition, 2010, 39, 587-594.	0.2	4
1117	Enhancement of Cyclo-His-Pro (CHP) Content from Soybean Fermented with <i>Bacillus amyloliquefaciens</i> CHP-12 and Its Anti-diabetic Effect. KSBB Journal, 2011, 26, 41-48.	0.1	1
1118	Analysis of Proteins, Peptides, and Amino Acids in Foods. , 2011, , 94-129.		0
1119	Myocardial glycogen is increased in sedentary rats fed milk whey protein digests when brought to exhaustion. African Journal of Biotechnology, 2012, 11, .	0.3	2
1120	Use of selected metal ions for the separation of peptides isolated from thermally processed string beans. Journal of Elementology, 2012, , .	0.0	1
1121	Effect of Sodium Caseinate Hydrolysates on Angiotensin-I Converting Enzyme Inhibition Activity. Korean Journal for Food Science of Animal Resources, 2012, 32, 652-658.	1.5	1
1122	Quality Characteristics, Shelf-life, and Bioactivities of the Low Salt Squid Jeot-gal with Natural Plant Extracts. Journal of the Korean Society of Food Science and Nutrition, 2013, 42, 721-729.	0.2	4
1123	16.ÂProteolytic Microorganisms. , 2015, , .		0
1124	Development of Hypo-Allergenic Peptide from Bovine Casein by Enzymatic Hydrolysis. Nihon Chikusan Gakkaiho, 1991, 62, 683-691.	0.0	0
1126	Physical Modification of Proteins. , 1994, , 367-370.		0
1128	Effect of Hydrolysis Temperature on in vitro Bioaccessibility and Antioxidant Properties of Unicorn Leather Jacket (<i>Aluterus monoceros</i>) Skin Collagen Hydrolysates Following Simulated Gastro-Intestinal Digestion. International Journal of Current Microbiology and Applied Sciences, 2018, 7, 3531-3545.	0.0	0
1129	LIPIDS AS COMPETITIVE INHIBITORS OF SUBTILISIN CARLSBERG IN THE ENZYMATIC HYDROLYSIS OF PROTEINS IN RED TILAPIA (<i>Oreochromis</i> sp.) VISCERA: INSIGHTS FROM KINETIC MODELS AND A MOLECULAR DOCKING STUDY. Brazilian Journal of Chemical Engineering, 2019, 36, 647-655.	0.7	3
1130	OPTIMIZATION OF ENZYMATIC HYDROLYSIS PROCESS FROM SHRIMP BY-PRODUCT FOR SHRIMP SAUCE PRODUCTION. Science and Technology, 2019, 57, 97.	0.1	1
1131	Effect of whey protein and riceberry flour on quality and antioxidant activity under gastrointestinal transit of gluten-free cookies. AIMS Agriculture and Food, 2020, 5, 434-448.	0.8	2
1133	In vivo and in vitro aroma release in surimi gel with different cross-linking degrees by proton transfer reaction-mass spectrometry. Food Chemistry, 2022, 373, 131502.	4.2	10
1134	Improved heat stability of recombined filled evaporated milk emulsions by wet heat pre-treatment of skim milk powder dispersions at different pH values. LWT - Food Science and Technology, 2022, 154, 112739.	2.5	1

#	ARTICLE	IF	CITATIONS
1135	Modelling in vitro gastrointestinal digestion of egg white gel matrix by laser-backscattering imaging. <i>Journal of Food Engineering</i> , 2022, 316, 110839.	2.7	3
1136	Immune-enhancing effects of Î²-lactoglobulin glycosylated with lactose following in vitro digestion on cyclophosphamide-induced immunosuppressed mice. <i>Journal of Dairy Science</i> , 2022, 105, 623-636.	1.4	3
1137	Impact of thermal inactivation conditions on the residual proteolytic activity and the viscosity properties of whey protein concentrate enzymatic hydrolysates. <i>Food Hydrocolloids</i> , 2022, 124, 107333.	5.6	6
1138	Characterization of Yeasts Isolated from Parmigiano Reggiano Cheese Natural Whey Starter: From Spoilage Agents to Potential Cell Factories for Whey Valorization. <i>Microorganisms</i> , 2021, 9, 2288.	1.6	9
1139	The Role and Place of Partially Hydrolysed Protein Infant Formulas in the Nutrition of Full-term Children: Digestive Comfort and Allergy Prevention. <i>Voprosy Sovremennoi Pediatrii - Current Pediatrics</i> , 2020, 19, 279-290.	0.1	1
1140	Antioxidant and angiotensin I-converting enzyme (ACE) inhibitory peptides of rainbow trout (<i>Oncorhynchus mykiss</i>) viscera hydrolysates subjected to simulated gastrointestinal digestion and intestinal absorption. <i>LWT - Food Science and Technology</i> , 2022, 154, 112834.	2.5	28
1141	Structure–function relationship of fermented skate skin gelatin-derived bioactive peptides: a peptidomics approach. <i>Food Science and Biotechnology</i> , 2021, 30, 1685-1693.	1.2	4
1142	Structural and gelation properties of five polyphenols-modified pork myofibrillar protein exposed to hydroxyl radicals. <i>LWT - Food Science and Technology</i> , 2022, 156, 113073.	2.5	13
1143	Impact of chia seed mucilage on technological, sensory, and in vitro digestibility properties of a texture-modified puree. <i>Journal of Functional Foods</i> , 2022, 89, 104943.	1.6	15
1144	Mitigation of oxidation-induced loss of myofibrillar protein gelling potential by the combination of pyrophosphate and Lysine. <i>LWT - Food Science and Technology</i> , 2022, 157, 113068.	2.5	9
1145	Optimizing of Enzyme Hydrolysis Condition for Bitterness Suppression of Soybean Protein Using Response Surface Methodology (RSM). <i>Journal of Food and Nutrition Research (Newark, Del)</i> , 2020, 8, 561-567.	0.1	0
1146	Identification and characterization of dipeptidyl peptidase IV inhibitory peptides from wheat gluten proteins. <i>Journal of Cereal Science</i> , 2022, 103, 103396.	1.8	10
1147	Optimisation and Characterisation of Novel Angiotensin-Converting Enzyme Inhibitory Peptides Prepared by Double Enzymatic Hydrolysis from <i>Agaricus bisporus</i> Scraps. <i>Foods</i> , 2022, 11, 394.	1.9	12
1148	Effect of the Addition of High-Protein Hydrolyzed Flour from <i>Oncorhynchus mykiss</i> Byproducts on the Properties of an Extruded Feed. <i>ACS Omega</i> , 2022, 7, 2554-2564.	1.6	4
1149	Influence of ultrasonic pretreatment on structural properties and biological activities of lupin protein hydrolysate. <i>International Journal of Food Science and Technology</i> , 2022, 57, 1729-1738.	1.3	15
1150	Development of antioxidant peptides from brewers' spent grain proteins. <i>LWT - Food Science and Technology</i> , 2022, 158, 113162.	2.5	18
1151	Rehydration and water sorption behaviour of bovine milk protein isolate and its associated enzymatic hydrolysates. <i>International Dairy Journal</i> , 2022, 128, 105323.	1.5	1
1152	Antioxidant activity of kafirin hydrolysates on UVB irradiated human keratinocyte cells and in silico identification. <i>Photodermatology Photoimmunology and Photomedicine</i> , 0, , .	0.7	1

#	ARTICLE	IF	CITATIONS
1153	Enzymatic Hydrolysis of Seabuckthorn Seed Protein Concentrate by Different Proteases and Effects on Structural Properties, Functional Properties and Antioxidant Activity of Resulting Hydrolysates. SSRN Electronic Journal, 0, , .	0.4	1
1154	Preparation and Evaluation of Antioxidant Activities of Bioactive Peptides Obtained from <i>Cornus officinalis</i> . <i>Molecules</i> , 2022, 27, 1232.	1.7	2
1155	Antioxidant and Immunomodulatory Properties of Chia Protein Hydrolysates in Primary Human Monocyte Macrophage Plasticity. <i>Foods</i> , 2022, 11, 623.	1.9	12
1156	Crystallization of Lactose-Protein Solutions in the Presence of Flavonoids. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 2684-2694.	2.4	4
1157	Dipeptidyl Peptidase IV Inhibitory Peptides Generated in Dry-Cured Pork Loin during Aging and Gastrointestinal Digestion. <i>Nutrients</i> , 2022, 14, 770.	1.7	6
1158	The Hydrolysates from Fish By-Product, An Opportunity Increasing. <i>Biochemistry</i> , 0, , .	0.8	2
1159	Enhanced Production of Mycophenolic Acid from <i>Penicillium brevicompactum</i> via Optimized Fermentation Strategy. <i>Applied Biochemistry and Biotechnology</i> , 2022, , 1.	1.4	4
1160	Antioxidant Content and Antioxidant Capacity of the Protein-Rich Powdered Beverages Enriched with Flax Seeds Gum. <i>Antioxidants</i> , 2022, 11, 582.	2.2	5
1161	Physicochemical properties of dietary protein as predictors for digestibility or releasing percentage of amino acids in monogastrics under <i>in-vitro</i> conditions. <i>Italian Journal of Animal Science</i> , 2022, 21, 507-521.	0.8	5
1162	Industrial Utilization of Bioactive Hazelnut Peptide Fractions in the Manufacture of Functional Hazelnut Paste: ACE-Inhibition and Allergy Suppression. <i>Waste and Biomass Valorization</i> , 2022, 13, 3561-3572.	1.8	7
1163	Isolation, identification, and <i>in vivo</i> evaluation of the novel antihypertensive peptide, VSKRLNGDA, derived from chicken blood cells. <i>Process Biochemistry</i> , 2022, 115, 169-177.	1.8	6
1164	Comparative Studies concerning Bioactive Peptides Obtained from Fish By-Products. , 2022, 7, .		0
1165	Functional properties of peptides obtained from whey proteins by ficin extract hydrolysis. <i>Food Bioscience</i> , 2022, 47, 101707.	2.0	7
1166	Identification of dipeptidyl peptidase IV inhibitory peptides from rapeseed proteins. <i>LWT - Food Science and Technology</i> , 2022, 160, 113255.	2.5	12
1167	Actinidin-induced hydrolysis of milk proteins: Effect on antigenicity. <i>LWT - Food Science and Technology</i> , 2022, 161, 113294.	2.5	4
1168	Preparation and identification of dipeptidyl peptidase IV inhibitory peptides from quinoa protein. <i>Food Research International</i> , 2022, 156, 111176.	2.9	21
1169	Identification and Activity Characterization of β -Glutamyltransferase from Bovine Milk. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 15325-15333.	2.4	8
1170	Effects of High-Intensity Ultrasound Pretreatment on Structure, Properties, and Enzymolysis of Walnut Protein Isolate. <i>Molecules</i> , 2022, 27, 208.	1.7	15

#	ARTICLE	IF	CITATIONS
1171	Comparative study of hydrophobically modified <sc>gelatin</sc>-based sealant with commercially available sealants. <i>Journal of Biomedical Materials Research - Part A</i> , 2022, 110, 909-915.	2.1	2
1172	Application of a Combined Peptidomics and In Silico Approach for the Identification of Novel Dipeptidyl Peptidase-IV-Inhibitory Peptides in In Vitro Digested Pinto Bean Protein Extract. <i>Current Issues in Molecular Biology</i> , 2022, 44, 139-151.	1.0	5
1173	Properties and Antioxidant Activity of Ultrafiltered Soybean Peptides Using Enzymatic Hydrolysis. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2021, 50, 1344-1349.	0.2	2
1175	Enzymatic hydrolysis of sodium caseinate in a continuous ultrafiltration reactor using an inorganic membrane. <i>Applied Microbiology and Biotechnology</i> , 1995, 42, 692-696.	1.7	0
1176	Free Radical Scavenging, Redox Balance and Wound Healing Activity of Bioactive Peptides Derived from Proteinase K-Assisted Hydrolysis of Hypophthalmichthys molitrix Skin Collagen. <i>Food Technology and Biotechnology</i> , 2022, 60, 281-292.	0.9	5
1177	Hotmelt tissue adhesive with supramolecularly-controlled sol-gel transition for preventing postoperative abdominal adhesion. <i>Acta Biomaterialia</i> , 2022, 146, 80-93.	4.1	14
1178	Production of fish protein hydrolysates from <i>Oreochromis niloticus</i> fillet trimmings. <i>Research, Society and Development</i> , 2022, 11, e37311629172.	0.0	1
1179	Two Novel Antihypertensive Peptides Identified in Millet Bran Glutelin-2 Hydrolysates: Purification, In Silico Characterization, Molecular Docking with ACE and Stability in Various Food Processing Conditions. <i>Foods</i> , 2022, 11, 1355.	1.9	9
1180	Preparation and Antioxidant Properties of Germinated Soybean Protein Hydrolysates. <i>Frontiers in Nutrition</i> , 2022, 9, .	1.6	3
1181	Identification and Characterization of Dipeptidyl Peptidase-IV Inhibitory Peptides from Oat Proteins. <i>Foods</i> , 2022, 11, 1406.	1.9	9
1182	Preparation of Î²-aminoisobutyric acid and branched chain amino acid-enhanced hydrolysates from chicken breast: Effect of protease types and hydrolysis conditions. <i>Korean Journal of Food Preservation</i> , 2022, 29, 276-291.	0.2	2
1183	Recent application of protein hydrolysates in food texture modification. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 10412-10443.	5.4	13
1184	Wheat rolls fortified with Greek oregano (<i>Origanum vulgare</i> ssp. <i>hirtum</i> (Link) letsvaart) leaves " phytochemical changes during processing and simulated digestion, nutrient digestibility, and functional properties. <i>Food and Function</i> , 0, , .	2.1	1
1185	Characterization of a Commercial Whey Protein Hydrolysate and Its Use as a Binding Agent in the Whey Protein Isolate Agglomeration Process. <i>Foods</i> , 2022, 11, 1797.	1.9	4
1186	Millet bran globulin hydrolysate derived tetrapeptide-ferrous chelate: Preparation, structural characterization, security prediction in silico, and stability against different food processing conditions. <i>LWT - Food Science and Technology</i> , 2022, 165, 113673.	2.5	4
1187	The effects of combined enzymatic and physical modifications of lentil protein applying Alcalase, Flavourzyme, microbial transglutaminase, and ultrasound: antioxidant, antihypertension, and antidiabetic activities. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 3743-3759.	1.6	5
1188	A Novel Antihypertensive Pentapeptide Identified in Quinoa Bran Globulin Hydrolysates: Purification, In Silico Characterization, Molecular Docking with ACE and Stability against Different Food-Processing Conditions. <i>Nutrients</i> , 2022, 14, 2420.	1.7	6
1189	Novel antioxidant peptides identified in millet bran glutelin-2 hydrolysates: Purification, in silico characterization and security prediction, and stability profiles under different food processing conditions. <i>LWT - Food Science and Technology</i> , 2022, 164, 113634.	2.5	5

#	ARTICLE	IF	CITATIONS
1190	Assessment of gelatin hydrolysates from threadfin bream (<i>Nemipterus hexodon</i>) skin as a cryoprotectant for denaturation prevention of threadfin bream natural actomyosin subjected to different freeze-thaw cycles. <i>International Journal of Refrigeration</i> , 2022, 143, 19-27.	1.8	2
1191	Whey protein-derived peptides: The impact of chicken pepsin hydrolysis upon whey proteins concentrate on their biological and technological properties. <i>International Dairy Journal</i> , 2022, 134, 105442.	1.5	3
1192	Bioactive Peptides from Lupin (<i>Lupinus angustifolius</i>) Prevent the Early Stages of Atherosclerosis in Western Diet-Fed ApoE ^{-/-} Mice. <i>Journal of Agricultural and Food Chemistry</i> , 2022, 70, 8243-8253.	2.4	12
1193	Interrelationship among protein structure, protein oxidation, lipid oxidation and quality of grass carp surimi during multiple freeze-thaw cycles with different pork backfat contents. <i>Journal of Food Biochemistry</i> , 2022, 46, .	1.2	4
1194	Prolyl oligopeptidase inhibition and cellular antioxidant activities of a corn gluten meal hydrolysate. <i>Cereal Chemistry</i> , 0, , .	1.1	1
1195	Whey Protein Hydrolysates of Sheep/Goat Origin Produced by the Action of Trypsin without pH Control: Degree of Hydrolysis, Antihypertensive Potential and Antioxidant Activities. <i>Foods</i> , 2022, 11, 2103.	1.9	4
1196	Impact of centrifugation and vacuum filtration step on the yield and molecular weight distribution of protein hydrolysates from rapeseed and sunflower meals. <i>LWT - Food Science and Technology</i> , 2022, 165, 113741.	2.5	4
1197	Effect of whey protein concentrate on probiotic viability and antioxidant properties of yogurt during storage and simulated gastrointestinal transit. , 2021, 28, 110-119.		2
1198	Edamame protein hydrolysis using <i>Lactococcus lactis</i> , <i>Lactobacillus bulgaricus</i> and <i>Lactobacillus paracasei</i> produce short peptides with higher antioxidant potential. <i>Biodiversitas</i> , 2022, 23, .	0.2	3
1199	Health Beneficial Bioactivities of Faba Bean Gastrointestinal (In Vitro) Digestate in Comparison to Soybean and Pea. <i>International Journal of Molecular Sciences</i> , 2022, 23, 9210.	1.8	10
1200	Manufacture of Whey Protein Hydrolysates Using Plant Enzymes: Effect of Processing Conditions and Simulated Gastrointestinal Digestion on Angiotensin-I-Converting Enzyme (ACE) Inhibitory Activity. <i>Foods</i> , 2022, 11, 2429.	1.9	6
1201	Screening and application of fungal proteases for goat casein hydrolysis towards the development of bioactive hydrolysates. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 4650-4664.	1.6	2
1202	Hazelnut peptide fractions preserve their bioactivities beyond industrial manufacture and simulated digestion of hazelnut cocoa cream. <i>Food Research International</i> , 2022, 161, 111865.	2.9	0
1203	Fermentation of whey protein concentrate by <i>Streptococcus thermophilus</i> strains releases peptides with biological activities. <i>Process Biochemistry</i> , 2022, 121, 590-600.	1.8	14
1204	Process optimization, texture and microstructure of novel kelp tofu. <i>Food Science and Human Wellness</i> , 2023, 12, 111-118.	2.2	3
1205	Sequence alterations affect the antidiabetic attributes of hazelnut peptide fractions during the industrial manufacture and simulated digestion of hazelnut paste. <i>Journal of Food Science and Technology</i> , 0, , .	1.4	2
1206	Maximizing cholesterol-lowering benefits of soy protein isolate by glycation with soy soluble polysaccharide. <i>Food Hydrocolloids</i> , 2023, 135, 108131.	5.6	2
1207	Foaming and Sensory Properties of Bovine Milk Protein Isolate and its Associated Enzymatic Hydrolysates. <i>SSRN Electronic Journal</i> , 0, , .	0.4	0

#	ARTICLE	IF	CITATIONS
1208	Preparation, Characterization and In Vitro Stability of a Novel ACE-Inhibitory Peptide from Soybean Protein. <i>Foods</i> , 2022, 11, 2667.	1.9	10
1209	Foaming and sensory properties of bovine milk protein isolate and its associated enzymatic hydrolysates. <i>International Dairy Journal</i> , 2023, 137, 105511.	1.5	1
1210	Determination of degradation degree of ovalbumin in hen's egg enzymatic hydrolysates using liquid chromatography-tandem mass spectrometry. <i>Journal of Food Measurement and Characterization</i> , 0, , .	1.6	0
1211	Preparation of bioactive peptides from marine industrial waste for moon cake preservation by coating. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	1
1212	In Vitro Bioaccessibility and Antioxidant Activity of Phenolic Compounds in Coffee-Fortified Yogurt. <i>Molecules</i> , 2022, 27, 6843.	1.7	6
1213	Seaweed Slurry Improved Gel Properties and Enhanced Protein Structure of Silver Carp (<i>Hypophthalmichthys molitrix</i>) Surimi. <i>Foods</i> , 2022, 11, 3115.	1.9	6
1214	The specific biopanning of single-domain antibody against haptens based on a functionalized cryogel. <i>Journal of Molecular Recognition</i> , 2023, 36, .	1.1	0
1215	Red and Gray Bean (<i>Phaseolus vulgaris</i> L.) Protein Hydrolysates: Food Prototypes with Pota (<i>Dosidicus</i>) Tj ETQq1 1 0.784314 ggBT /Over		
1216	Extremely halophilic strains of <i>Halobacterium salinarum</i> as a potential starter culture for fish sauce fermentation. <i>Journal of Food Science</i> , 2022, 87, 5375-5389.	1.5	4
1217	Improved Light and In Vitro Digestive Stability of Lutein-Loaded Nanoparticles Based on Soy Protein Hydrolysates via Pepsin. <i>Foods</i> , 2022, 11, 3635.	1.9	1
1218	Application of Solid-State Fermentation for the Improving of Extruded Corn Dry-Milling By-Products and Their Protein Functional Properties. <i>Life</i> , 2022, 12, 1909.	1.1	2
1219	Molecular Insights into the Mode of Action of Antibacterial Peptides Derived from Chicken Plasma Hydrolysates. <i>Foods</i> , 2022, 11, 3564.	1.9	1
1220	Pentapeptide-Zinc Chelate from Sweet Almond Expeller Amandin Hydrolysates: Structural and Physicochemical Characteristics, Stability and Zinc Transport Ability In Vitro. <i>Molecules</i> , 2022, 27, 7936.	1.7	4
1222	Structural and physicochemical characteristics, stability, toxicity and antioxidant activity of peptide-zinc chelate from coconut cake globulin hydrolysates. <i>LWT - Food Science and Technology</i> , 2023, 173, 114367.	2.5	6
1223	Antioxidant and Antihypertensive Properties from Muscle Hydrolysates of Farm Rainbow Trout. , 0, , .		2
1224	Millet bran protein hydrolysates derived peptides-zinc chelate: Structural characterization, security prediction in silico, zinc transport capacity and stability against different food processing conditions. <i>Journal of Food Science</i> , 2023, 88, 477-490.	1.5	8
1225	In Vitro and In Vivo Antihypertensive Effect of Milk Fermented with Different Strains of Common Starter Lactic Acid Bacteria. <i>Nutrients</i> , 2022, 14, 5357.	1.7	6
1226	Engineering thixotropic supramolecular gelatin-based hydrogel as an injectable scaffold for cell transplantation. <i>Biomedical Materials (Bristol)</i> , 2023, 18, 015012.	1.7	0

#	ARTICLE	IF	CITATIONS
1227	Interactions between Hazelnut (<i>Corylus avellana</i> L.) Protein and Phenolics and In Vitro Gastrointestinal Digestibility. <i>Separations</i> , 2022, 9, 406.	1.1	1
1228	Modeling Tool for Studying the Influence of Operating Conditions on the Enzymatic Hydrolysis of Milk Proteins. <i>Foods</i> , 2022, 11, 4080.	1.9	1
1229	Relation of amino acid composition, hydrophobicity, and molecular weight with antidiabetic, antihypertensive, and antioxidant properties of mixtures of corn gluten and soy protein hydrolysates. <i>Food Science and Nutrition</i> , 2023, 11, 1257-1271.	1.5	16
1230	Integrated Evaluation of Dual-Functional DPP-IV and ACE Inhibitory Effects of Peptides Derived from Sericin Hydrolysis and Their Stabilities during In Vitro-Simulated Gastrointestinal and Plasmin Digestions. <i>Foods</i> , 2022, 11, 3931.	1.9	2
1231	Impact of Different Enzymatic Processes on Antioxidant, Nutritional and Functional Properties of Soy Protein Hydrolysates Incorporated into Novel Cookies. <i>Foods</i> , 2023, 12, 24.	1.9	5
1232	Extensively Hydrolyzed Hypoallergenic Infant Formula with Retained T Cell Reactivity. <i>Nutrients</i> , 2023, 15, 111.	1.7	6
1233	Peptidomics Profile, Bioactive Peptides Identification and Biological Activities of Six Different Cheese Varieties. <i>Biology</i> , 2023, 12, 78.	1.3	9
1234	Isolation and Characterization of Collagen and Collagen Peptides with Hyaluronidase Inhibition Activity Derived from the Skin of Marlin (<i>Istiophoridae</i>). <i>Molecules</i> , 2023, 28, 889.	1.7	1
1235	Biochemical and Genomic Characterization of Two New Strains of <i>Lactobacillus paracasei</i> Isolated from the Traditional Corn-Based Beverage of South Africa, Mahewu, and Their Comparison with Strains Isolated from Kefir Grains. <i>Foods</i> , 2023, 12, 223.	1.9	5
1236	Alternations in the multilevel structures of chickpea protein during fermentation and their relationship with digestibility. <i>Food Research International</i> , 2023, 165, 112453.	2.9	13
1237	A Cell-Based Assessment of the Muscle Anabolic Potential of Blue Whiting (<i>Micromesistius poutassou</i>) Protein Hydrolysates. <i>International Journal of Molecular Sciences</i> , 2023, 24, 2001.	1.8	2
1238	Prediction and Evaluation of Bioactive Properties of Cowpea Protein Hydrolysates. <i>Journal of Food Biochemistry</i> , 2023, 2023, 1-12.	1.2	0
1239	Isolation, identification, and mode of action of antibacterial peptides derived from egg yolk hydrolysate. <i>Poultry Science</i> , 2023, 102, 102695.	1.5	7
1240	Formation and Characterization of Self-Assembled Rice Protein Hydrolysate Nanoparticles as Soy Isoflavone Delivery Systems. <i>Foods</i> , 2023, 12, 1523.	1.9	1
1241	Preparation of quinoa protein with ultrasound pretreatment and its effects on the physicochemical properties, structural and digestion characterizations. <i>International Journal of Biological Macromolecules</i> , 2023, 238, 124202.	3.6	7
1242	Purification and molecular docking of angiotensin converting enzyme-inhibitory peptides derived from corn gluten meal hydrolysate and from in silico gastrointestinal digestion. <i>Process Biochemistry</i> , 2023, 129, 113-120.	1.8	8
1243	The dual-function of bioactive peptides derived from oyster (<i>Crassostrea gigas</i>) proteins hydrolysates. <i>Food Science and Human Wellness</i> , 2023, 12, 1609-1617.	2.2	6
1244	ĐžŃ†ĐµĐ½Đ°Đ Đ;Đ¾Ń,ĐµĐ½Ń†Đ,Đ°Đ»Đ° Đ;Ń€Đ¾Đ;Đ,Đ¾Đ½Đ¾Đ¾Đ¾Đ¾Đ,ŃĐ»Ń<Ń... Đ±Đ°Đ°Ń,ĐµŃ€Đ,Đ¹ ĐĐ»Ń•Đ;Đ¾Đ»ŃfŃ		

#	ARTICLE	IF	CITATIONS
1245	How starter cultures affect the peptidomic profile and bioactive activities of the Asiago-PDO cheese throughout ripening. <i>Food Research International</i> , 2023, 167, 112743.	2.9	1
1247	Effect of ultrasonic thawing temperature on the quality of quick-frozen small yellow croaker (<i>Larimichthys polyactis</i>) and its possible mechanisms. <i>LWT - Food Science and Technology</i> , 2023, 179, 114620.	2.5	3
1248	Peptidomics Study of Plant-Based Meat Analogs as a Source of Bioactive Peptides. <i>Foods</i> , 2023, 12, 1061.	1.9	1
1249	Preparation of whey protein hydrolysates with ACEâ€inhibitory activity using cysteine peptidases from <i>Bromelia hieronymi</i> Mez. (Bromeliaceae). <i>International Journal of Dairy Technology</i> , 2023, 76, 554-563.	1.3	0
1250	Tissue-Adhesive Decellularized Extracellular Matrix Patches Reinforced by a Supramolecular Gelator to Repair Abdominal Wall Defects. <i>Biomacromolecules</i> , 2023, 24, 1545-1554.	2.6	6
1251	Assessment of Protein Nutritional Quality of Novel Hairless Canary Seed in Comparison to Wheat and Oat Using In Vitro Static Digestion Models. <i>Nutrients</i> , 2023, 15, 1347.	1.7	6
1252	Impact of Spontaneous Fermentation and Inoculum with Natural Whey Starter on Peptidomic Profile and Biological Activities of Cheese Whey: A Comparative Study. <i>Fermentation</i> , 2023, 9, 270.	1.4	4
1253	Insights into Feruloylated Oligosaccharide Impact on Gel Properties of Oxidized Myofibrillar Proteins Based on the Changes in Their Spatial Structure. <i>Foods</i> , 2023, 12, 1222.	1.9	1
1254	Fermented whey protein supplementation improves muscular strength, muscle parameters, and physical performance in middle-aged Korean adults: An 8-week double blind randomized controlled trial. <i>Food Science of Animal Resources</i> , 0, , .	1.7	2
1255	Optimization of Soybean Protein Extraction with Ammonium Hydroxide (NH4OH) Using Response Surface Methodology. <i>Foods</i> , 2023, 12, 1515.	1.9	7
1256	Valorization of sea buckthorn seed protein to hydrolysates: Impact on morphological, structural, functional, and antioxidant properties. <i>JSFA Reports</i> , 2023, 3, 222-232.	0.2	2
1258	A Quenched Doubleâ€Hydrophilic Coating for the Enhancement of Water Retention of Hydrogels. <i>Advanced Functional Materials</i> , 2023, 33, .	7.8	3
1265	ProteÃnas em sementes de plantas leguminosas e oleaginosas: valor nutritivo e bioatividades. , 2020, , 143-184.		0
1301	Multi-Bioactive Potential of a Rye Protein Isolate Hydrolysate by Enzymatic Processes. , 0, , .		0
1304	Bovine Whey Hydrolysis with Pancreatin Produces a Functional Ingredient for Developing Antihypertensive Beverages. , 0, , .		0