

# Physicochemical and Functional Properties of Hemp (C

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Properties of Cast Films from Hemp ( <i>Cannabis sativa</i> L.) and Soy Protein Isolates. A Comparative Study. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 7399-7404.	2.4	62
2	Direct NMR analysis of cannabis water extracts and tinctures and semi-quantitative data on $\delta^9$ -THC and $\delta^9$ -THC-acid. <i>Phytochemistry</i> , 2008, 69, 562-570.	1.4	42
3	Effects of limited enzymatic hydrolysis with trypsin on the functional properties of hemp ( <i>Cannabis</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	4.2	155
4	Characterization, amino acid composition and in vitro digestibility of hemp ( <i>Cannabis sativa</i> L.) proteins. <i>Food Chemistry</i> , 2008, 107, 11-18.	4.2	203
5	Study of Some Physicochemical and Functional Properties of Quinoa ( <i>Chenopodium Quinoa</i> Willd) Protein Isolates. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 4745-4750.	2.4	214
6	Hempseed Oil. , 2009, , 185-213.		13
7	Hemp Seed and Hemp Milk. <i>ICAN: Infant, Child, &amp; Adolescent Nutrition</i> , 2009, 1, 232-234.	0.2	11
8	Stability of quinoa flour proteins ( <i>Chenopodium quinoa</i> Willd.) during storage. <i>International Journal of Food Science and Technology</i> , 2009, 44, 2013-2020.	1.3	48
9	Functional and structural properties and <i>in vitro</i> digestibility of acylated hemp ( <i>Cannabis</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5 2653-2661.	1.3	37
10	Enzymatic hydrolysis of hemp ( <i>Cannabis sativa</i> L.) protein isolate by various proteases and antioxidant properties of the resulting hydrolysates. <i>Food Chemistry</i> , 2009, 114, 1484-1490.	4.2	187
11	Silkworm Pupae ( <i>Bombyx mori</i> ) Are New Sources of High Quality Protein and Lipid. <i>Journal of Nutritional Science and Vitaminology</i> , 2010, 56, 446-448.	0.2	97
13	Chemical and functional characterization of Gum karaya ( <i>Sterculia urens</i> L.) seed meal. <i>Food Hydrocolloids</i> , 2010, 24, 479-485.	5.6	49
14	Hempseed protein derived antioxidative peptides: Purification, identification and protection from hydrogen peroxide-induced apoptosis in PC12 cells. <i>Food Chemistry</i> , 2010, 123, 1210-1218.	4.2	109
15	Functional properties of yellow field pea ( <i>Pisum sativum</i> L.) seed flours and the <i>in vitro</i> bioactive properties of their polyphenols. <i>Food Research International</i> , 2010, 43, 582-588.	2.9	38
16	Effect of extraction and isolation on physicochemical and functional properties of an underutilized seed protein: Gingerbread plum ( <i>Neocarya macrophylla</i> ). <i>Food Research International</i> , 2011, 44, 2843-2850.	2.9	42
17	Functional Properties of Protein Isolates Extracted from Stabilized Rice Bran by Microwave, Dry Heat, and Parboiling. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 2416-2420.	2.4	88
18	In Vitro Antioxidant Properties of Hemp Seed ( <i>Cannabis sativa</i> L.) Protein Hydrolysate Fractions. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2011, 88, 381-389.	0.8	192
19	Kinetics of Enzyme Inhibition and Antihypertensive Effects of Hemp Seed ( <i>Cannabis sativa</i> L.) Protein Hydrolysates. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2011, 88, 1767-1774.	0.8	136

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20	Antioxidative Activity and Functional Properties of Hydrolysates of Camellia Seed Meal Treated with Trypsin. <i>Advanced Materials Research</i> , 2012, 554-556, 1174-1177.	0.3	1
21	Hemp seed cake in organic broiler diets. <i>Animal Feed Science and Technology</i> , 2012, 171, 205-213.	1.1	27
22	Proteomic profiling of hempseed proteins from Cheungsam. <i>Biochimica Et Biophysica Acta - Proteins and Proteomics</i> , 2012, 1824, 374-382.	1.1	33
23	Extraction, identification and characterization of the water-insoluble proteins from tobacco biomass. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 1368-1374.	1.7	28
24	Chemical, amino acid and fatty acid composition of <i>Sterculia urens</i> L. seed. <i>Food Hydrocolloids</i> , 2012, 28, 320-324.	5.6	13
25	Housefly larvae hydrolysate: orthogonal optimization of hydrolysis, antioxidant activity, amino acid composition and functional properties. <i>BMC Research Notes</i> , 2013, 6, 197.	0.6	35
26	Effects of protein solubilisation and precipitation pH values on the functional properties of defatted wheat germ protein isolates. <i>International Journal of Food Science and Technology</i> , 2013, 48, 1490-1497.	1.3	21
27	Changes in baking quality of composite wheat/hemp flour detected by means of mixolab. <i>Cereal Research Communications</i> , 2013, 41, 150-159.	0.8	8
28	Complete Chemical Analysis of Carmagnola Hemp Hurds and Structural Features of Its Components. <i>BioResources</i> , 2013, 8, .	0.5	46
29	Effect of Hempseed ( <i>Cannabis sativa</i> sp.) Inclusion to the Diet on Performance, Carcass and Antioxidative Activity in Japanese Quail ( <i>Coturnix coturnix japonica</i> ). <i>Korean Journal for Food Science of Animal Resources</i> , 2014, 34, 141-150.	1.5	14
30	Study on Solubility, Water-Holding Capacity and Stability of Polypeptide from <i>Camellia Seed</i> Meal. <i>Advanced Materials Research</i> , 2014, 1033-1034, 758-761.	0.3	0
31	Structural and Functional Properties of Hemp Seed Protein Products. <i>Journal of Food Science</i> , 2014, 79, C1512-21.	1.5	173
32	Gelatin and Other Proteins for Microencapsulation. , 2014, , 227-239.		14
33	Characterization of Byproducts Originating from Hemp Oil Processing. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 12436-12442.	2.4	122
34	Effect of the defatting process, acid and alkali extraction on the physicochemical and functional properties of hemp, flax and canola seed cake protein isolates. <i>Journal of Food Measurement and Characterization</i> , 2014, 8, 92-104.	1.6	83
35	Structural and functional characterization of hemp seed ( <i>Cannabis sativa</i> L.) protein-derived antioxidant and antihypertensive peptides. <i>Journal of Functional Foods</i> , 2014, 6, 384-394.	1.6	207
36	Molecular characterization of edestin gene family in <i>Cannabis sativa</i> L.. <i>Plant Physiology and Biochemistry</i> , 2014, 84, 142-148.	2.8	40
37	A Novel Hemp Seed Meal Protein Hydrolysate Reduces Oxidative Stress Factors in Spontaneously Hypertensive Rats. <i>Nutrients</i> , 2014, 6, 5652-5666.	1.7	81

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39	Bread Supplementation with Hemp Seed Cake: A By-Product of Hemp Oil Processing. <i>Journal of Food Quality</i> , 2015, 38, 431-440.	1.4	72
41	Multienzyme Modification of Hemp Protein for Functional Peptides Synthesis. <i>Journal of Food Processing</i> , 2015, 2015, 1-5.	2.0	7
42	Agricultural Biomass Based Potential Materials. , 2015, , .		32
43	Characterization of Lignanamides from Hemp ( <i>Cannabis sativa</i> L.) Seed and Their Antioxidant and Acetylcholinesterase Inhibitory Activities. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 10611-10619.	2.4	120
44	Protein-reinforced and chitosan-pectin coated alginate microparticles for delivery of flavan-3-ol antioxidants and caffeine from green tea extract. <i>Food Hydrocolloids</i> , 2015, 51, 361-374.	5.6	68
45	Ethanol and supercritical fluid extracts of hemp seed ( <i>Cannabis sativa</i> L.) increase gene expression of antioxidant enzymes in HepG2 cells. <i>Asian Pacific Journal of Reproduction</i> , 2015, 4, 147-152.	0.2	23
46	Conversion of a low protein hemp seed meal into a functional protein concentrate through enzymatic digestion of fibre coupled with membrane ultrafiltration. <i>Innovative Food Science and Emerging Technologies</i> , 2015, 31, 151-159.	2.7	75
47	Denaturation and Oxidative Stability of Hemp Seed ( <i>Cannabis sativa</i> L.) Protein Isolate as Affected by Heat Treatment. <i>Plant Foods for Human Nutrition</i> , 2015, 70, 304-309.	1.4	33
48	Seed composition of ten industrial hemp cultivars approved for production in Canada. <i>Journal of Food Composition and Analysis</i> , 2015, 39, 8-12.	1.9	174
49	A comparative study of the structural and functional properties of isolated hemp seed ( <i>Cannabis</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 142	5.6	142
50	The Mixolab parameters of composite wheat/hemp flour and their relation to quality features. <i>LWT - Food Science and Technology</i> , 2015, 60, 623-629.	2.5	49
51	Key cultivation techniques for hemp in Europe and China. <i>Industrial Crops and Products</i> , 2015, 68, 2-16.	2.5	233
52	Emerging Industrial Oil Crops. , 2016, , 275-341.		17
53	Variability in Seed Traits in a Collection of <i>Cannabis sativa</i> L. Genotypes. <i>Frontiers in Plant Science</i> , 2016, 7, 688.	1.7	90
54	Identification and characterization of two novel $\alpha$ -glucosidase inhibitory oligopeptides from hemp () Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	1.6	107
55	Proteomic characterization of hempseed ( <i>Cannabis sativa</i> L.). <i>Journal of Proteomics</i> , 2016, 147, 187-196.	1.2	64
56	Nutritional and Phytochemical Content of High-Protein Crops. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 7800-7811.	2.4	65
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59	Physicochemical and functional properties of protein extracts from <i>Torreyia grandis</i> seeds. Food Chemistry, 2017, 227, 453-460.	4.2	56
60	Effects of thermal processing on the nutritional and functional properties of defatted conophor nut ( <i>Tetracarpidium conophorum</i> ) flour and protein isolates. Food Science and Nutrition, 2017, 5, 1170-1178.	1.5	13
61	Polypeptide Profile, Amino Acid Composition and Some Functional Properties of Calabash Nutmeg ( <i>Monodora myristica</i> ) Flour and Protein Products. JAOCS, Journal of the American Oil Chemists' Society, 2017, 94, 1361-1371.	0.8	7
62	Water-soluble myofibrillar proteins prepared by high-pressure homogenisation: a comparison study on the composition and functionality. International Journal of Food Science and Technology, 2017, 52, 2334-2342.	1.3	11
63	New ACE-Inhibitory Peptides from Hemp Seed ( <i>Cannabis sativa</i> L.) Proteins. Journal of Agricultural and Food Chemistry, 2017, 65, 10482-10488.	2.4	64
64	Bioactivities of alternative protein sources and their potential health benefits. Food and Function, 2017, 8, 3443-3458.	2.1	79
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67	Proteins from oil-producing plants. , 2018, , 187-221.		10
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70	Heating-Aided pH Shifting Modifies Hemp Seed Protein Structure, Cross-Linking, and Emulsifying Properties. Journal of Agricultural and Food Chemistry, 2018, 66, 10827-10834.	2.4	108
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72	Strategy for the Prediction, Control, and Optimization of the Functional Properties of Food Proteins: Using Statistical and Chemometric Tools. , 2018, , 313-345.		1
73	Genome-wide identification and organization of seed storage protein genes of <i>Cannabis sativa</i> . <i>Biologia Plantarum</i> , 2018, 62, 693-702.	1.9	26
74	Zinc-binding behavior of hemp protein hydrolysates: Soluble versus insoluble zinc-peptide complexes. Journal of Functional Foods, 2018, 49, 105-112.	1.6	32
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79	Effect of pH and defatting on the functional attributes of safflower, sunflower, canola, and hemp protein concentrates. <i>Cereal Chemistry</i> , 2019, 96, 1036-1047.	1.1	20
80	Genipin-Aided Protein Cross-linking to Modify Structural and Rheological Properties of Emulsion-Filled Hempseed Protein Hydrogels. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 12895-12903.	2.4	39
81	Hemp ( <i>Cannabis sativa</i> L.) Protein Extraction Conditions Affect Extraction Yield and Protein Quality. <i>Journal of Food Science</i> , 2019, 84, 3682-3690.	1.5	42
82	Investigating appropriate molecular and chemical methods for ingredient identity testing of plant-based protein powder dietary supplements. <i>Scientific Reports</i> , 2019, 9, 12130.	1.6	4
83	Phytochemical and Ecological Analysis of Two Varieties of Hemp ( <i>Cannabis sativa</i> L.) Grown in a Mountain Environment of Italian Alps. <i>Frontiers in Plant Science</i> , 2019, 10, 1265.	1.7	93
84	Cannabisin F from Hemp ( <i>Cannabis sativa</i> ) Seed Suppresses Lipopolysaccharide-Induced Inflammatory Responses in BV2 Microglia as SIRT1 Modulator. <i>International Journal of Molecular Sciences</i> , 2019, 20, 507.	1.8	37
85	Physicochemical and functional properties of Chinese quince seed protein isolate. <i>Food Chemistry</i> , 2019, 283, 539-548.	4.2	118
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90	The quality of pork loaves with the addition of hemp seeds, de-hulled hemp seeds, hemp protein and hemp flour. <i>LWT - Food Science and Technology</i> , 2019, 105, 190-199.	2.5	45
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92	Neuroprotective protein hydrolysates from hemp ( <i>Cannabis sativa</i> L.) seeds. <i>Food and Function</i> , 2019, 10, 6732-6739.	2.1	43
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94	Emulsifying properties of hemp proteins: Effect of isolation technique. <i>Food Hydrocolloids</i> , 2019, 89, 912-920.	5.6	56
95	Nuts, cereals, seeds and legumes proteins derived emulsifiers as a source of plant protein beverages: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 2742-2762.	5.4	47
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99	Concentrated Pickering emulsions stabilised by hemp globulin-caseinate nanoparticles: tuning the rheological properties by adjusting the hemp globulin-caseinate ratio. <i>Food and Function</i> , 2020, 11, 10193-10204.	2.1	15
100	The Influence of Hemp Extract in Combination with Ginger on the Metabolic Activity of Metastatic Cells and Microorganisms. <i>Molecules</i> , 2020, 25, 4992.	1.7	14
101	Industrial Hemp ( <i>Cannabis sativa</i> subsp. <i>sativa</i> ) as an Emerging Source for Value-Added Functional Food Ingredients and Nutraceuticals. <i>Molecules</i> , 2020, 25, 4078.	1.7	119
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104	Development of High-Moisture Meat Analogues with Hemp and Soy Protein Using Extrusion Cooking. <i>Foods</i> , 2020, 9, 772.	1.9	130
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107	Physicochemical and structural properties of proteins extracted from dehulled industrial hempseeds: Role of defatting process and precipitation pH. <i>Food Hydrocolloids</i> , 2020, 108, 106065.	5.6	38
108	Physicochemical Characteristics of Protein Isolated from <i>Thraustochytrid</i> Oilcake. <i>Foods</i> , 2020, 9, 779.	1.9	14
109	The Seed of Industrial Hemp ( <i>Cannabis sativa</i> L.): Nutritional Quality and Potential Functionality for Human Health and Nutrition. <i>Nutrients</i> , 2020, 12, 1935.	1.7	207
110	Impact of enzymatic hydrolysis on the nutrients, phytochemicals and sensory properties of oil hemp seed cake ( <i>Cannabis sativa</i> L. FINOLA variety). <i>Food Chemistry</i> , 2020, 320, 126530.	4.2	21
111	The impact of hempseed dehulling on chemical composition, structure properties and aromatic profile of hemp protein isolate. <i>Food Hydrocolloids</i> , 2020, 106, 105889.	5.6	69

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112	Drying of cannabis state of the practices and future needs. <i>Drying Technology</i> , 2021, 39, 2055-2064.	1.7	18
113	Hempseed as a nutritious and healthy human food or animal feed source: a review. <i>International Journal of Food Science and Technology</i> , 2021, 56, 530-543.	1.3	41
114	Effect of structuring emulsion gels by whey or soy protein isolate on the structure, mechanical properties, and in-vitro digestion of alginate-based emulsion gel beads. <i>Food Hydrocolloids</i> , 2021, 110, 106165.	5.6	77
115	Protein isolate from <i>Stantonia brachyanthera</i> seed: Chemical characterization, functional properties, and emulsifying performance after heat treatment. <i>Food Chemistry</i> , 2021, 345, 128542.	4.2	15
116	Wet media planetary ball milling remarkably improves functional and cholesterol-binding properties of okara. <i>Food Hydrocolloids</i> , 2021, 111, 106386.	5.6	18
117	Biochemical aspects of seeds from <i>Cannabis sativa</i> L. plants grown in a mountain environment. <i>Scientific Reports</i> , 2021, 11, 3927.	1.6	9
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120	Stabilization of hempseed protein dispersion: Influence of sonication, hydrocolloids, and sodium hexametaphosphate. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15592.	0.9	1
121	Ferretting out the secrets of industrial hemp protein as emerging functional food ingredients. <i>Trends in Food Science and Technology</i> , 2021, 112, 1-15.	7.8	63
122	Free amino acid contents of selected Ethiopian plant and fungi species: a search for alternative natural free amino acid sources for cosmeceutical applications. <i>Amino Acids</i> , 2021, 53, 1105-1122.	1.2	3
123	Identification and Characterization of the Seed Storage Proteins and Related Genes of <i>Cannabis sativa</i> L.. <i>Frontiers in Nutrition</i> , 2021, 8, 678421.	1.6	20
124	Seed composition of non-industrial hemp ( <i>Cannabis sativa</i> L.) varieties from four regions in northern Morocco. <i>International Journal of Food Science and Technology</i> , 2021, 56, 5931-5947.	1.3	15
125	Advanced Characterization of Hemp Flour ( <i>Cannabis sativa</i> L.) from Dacia Secuieni and Zenit Varieties, Compared to Wheat Flour. <i>Plants</i> , 2021, 10, 1237.	1.6	15
126	Hemp ( <i>Cannabis sativa</i> L.) Seed Protein-EGCG Conjugates: Covalent Bonding and Functional Research. <i>Foods</i> , 2021, 10, 1618.	1.9	10
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129	Physicochemical, functional and bioactive properties of hempseed ( <i>Cannabis sativa</i> L.) meal, a co-product of hempseed oil and protein production, as affected by drying process. <i>Food Chemistry</i> , 2021, 350, 129188.	4.2	20



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131	Plant-based meat analogue (PBMA) as a sustainable food: a concise review. <i>European Food Research and Technology</i> , 2021, 247, 2499-2526.	1.6	95
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133	Nutritional Profile and Potential Health Benefits of Super Foods: A Review. <i>Sustainability</i> , 2021, 13, 9240.	1.6	28
134	The Effect of Hemp Cake ( <i>Cannabis sativa</i> L.) on the Characteristics of Meatballs Stored in Refrigerated Conditions. <i>Molecules</i> , 2021, 26, 5284.	1.7	13
135	Examination of interfacial properties of quince seed extract on a sunflower oil-water interface. <i>Chemical Engineering Science</i> , 2021, 245, 116951.	1.9	3
136	Selective extraction of napins: Process optimization and impact on structural and functional properties. <i>Food Hydrocolloids</i> , 2022, 122, 107105.	5.6	6
137	Investigation of surface properties of quince seed extract as a novel polymeric surfactant. <i>Food Hydrocolloids</i> , 2022, 123, 107185.	5.6	13
138	Functional and Bioactive Properties of Hemp Proteins. <i>Sustainable Agriculture Reviews</i> , 2020, , 239-263.	0.6	5
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140	Macro- and microelement content and health risk assessment of heavy metals in various herbs of Iran. <i>Environmental Science and Pollution Research</i> , 2020, 27, 12320-12331.	2.7	20
141	In vitro antioxidant and antihypertensive properties of sesame seed enzymatic protein hydrolysate and ultrafiltration peptide fractions. <i>Journal of Food Biochemistry</i> , 2021, 45, e13587.	1.2	33
142	Isolation and Characterization of Edestin from Cheungsam Hempseed. <i>Journal of Applied Biological Chemistry</i> , 2011, 54, 84-88.	0.2	28
143	Study on the Effects of Enzymatic Hydrolysis on the Physical, Functional and Chemical Properties of Peanut Protein Isolates Extracted from Defatted Heat Pressed Peanut Meal Flour ( <i>Arachis hypogaea</i> L.). <i>Pakistan Journal of Nutrition</i> , 2009, 8, 818-825.	0.2	13
145	Characterization of Hempseed Protein in Cheungsam from Korea. <i>Journal of the Korea Academia-Industrial Cooperation Society</i> , 2011, 12, 1763-1769.	0.0	3
146	Hydrolyzed hemp seed proteins as bioactive peptides. <i>Journal on Processing and Energy in Agriculture</i> , 2018, 22, 90-94.	0.3	10
147	Deciphering the properties of hemp seed oil bodies for food applications: Lipid composition, microstructure, surface properties and physical stability. <i>Food Research International</i> , 2021, 150, 110759.	2.9	11
149	Cannabis Chemistry: Cannabinoids in Cannabis, Humans, and Other Species. , 2016, , 229-252.		0

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