

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. Journal of Agricultural and Food Chemistry, 2007, 55, 7399-7404.	5.2	62
2	Direct NMR analysis of cannabis water extracts and tinctures and semi-quantitative data on δ^9 -THC and δ^9 -THC-acid. Phytochemistry, 2008, 69, 562-570.	2.9	42
3	Effects of limited enzymatic hydrolysis with trypsin on the functional properties of hemp (Cannabis) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	8.2	155
4	Characterization, amino acid composition and in vitro digestibility of hemp (Cannabis sativa L.) proteins. Food Chemistry, 2008, 107, 11-18.	8.2	203
5	Study of Some Physicochemical and Functional Properties of Quinoa (Chenopodium Quinoa Willd) Protein Isolates. Journal of Agricultural and Food Chemistry, 2008, 56, 4745-4750.	5.2	214
6	Hempseed Oil. , 2009, , 185-213.		13
7	Hemp Seed and Hemp Milk. ICAN: Infant, Child, & Adolescent Nutrition, 2009, 1, 232-234.	0.2	11
8	Stability of quinoa flour proteins (<i>Chenopodium quinoa</i> Willd.) during storage. International Journal of Food Science and Technology, 2009, 44, 2013-2020.	2.7	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.	2.7	37
10	Enzymatic hydrolysis of hemp (Cannabis sativa L.) protein isolate by various proteases and antioxidant properties of the resulting hydrolysates. Food Chemistry, 2009, 114, 1484-1490.	8.2	187
11	Silkworm Pupae (Bombyx mori) Are New Sources of High Quality Protein and Lipid. Journal of Nutritional Science and Vitaminology, 2010, 56, 446-448.	0.6	97
13	Chemical and functional characterization of Gum karaya (Sterculia urens L.) seed meal. Food Hydrocolloids, 2010, 24, 479-485.	10.7	49
14	Hempseed protein derived antioxidative peptides: Purification, identification and protection from hydrogen peroxide-induced apoptosis in PC12 cells. Food Chemistry, 2010, 123, 1210-1218.	8.2	109
15	Functional properties of yellow field pea (Pisum sativum L.) seed flours and the <i>in vitro</i> bioactive properties of their polyphenols. Food Research International, 2010, 43, 582-588.	6.2	38
16	Effect of extraction and isolation on physicochemical and functional properties of an underutilized seed protein: Gingerbread plum (Neocarya macrophylla). Food Research International, 2011, 44, 2843-2850.	6.2	42
17	Functional Properties of Protein Isolates Extracted from Stabilized Rice Bran by Microwave, Dry Heat, and Parboiling. Journal of Agricultural and Food Chemistry, 2011, 59, 2416-2420.	5.2	88
18	In Vitro Antioxidant Properties of Hemp Seed (<i>Cannabis sativa</i> L.) Protein Hydrolysate Fractions. JAOCS, Journal of the American Oil Chemists' Society, 2011, 88, 381-389.	1.9	192
19	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.	1.9	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.	2.2	27
22	Proteomic profiling of hempseed proteins from Cheungsam. <i>Biochimica Et Biophysica Acta - Proteins and Proteomics</i> , 2012, 1824, 374-382.	2.3	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.	3.5	28
24	Chemical, amino acid and fatty acid composition of <i>Sterculia urens</i> L. seed. <i>Food Hydrocolloids</i> , 2012, 28, 320-324.	10.7	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.	1.4	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.	2.7	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.	1.6	8
28	Complete Chemical Analysis of Carmagnola Hemp Hurds and Structural Features of Its Components. <i>BioResources</i> , 2013, 8, .	1.0	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
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31	Structural and Functional Properties of Hemp Seed Protein Products. <i>Journal of Food Science</i> , 2014, 79, C1512-21.	3.1	173
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33	Characterization of Byproducts Originating from Hemp Oil Processing. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 12436-12442.	5.2	122
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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.	3.4	207
36	Molecular characterization of edestin gene family in <i>Cannabis sativa</i> L.. <i>Plant Physiology and Biochemistry</i> , 2014, 84, 142-148.	5.8	40
37	A Novel Hemp Seed Meal Protein Hydrolysate Reduces Oxidative Stress Factors in Spontaneously Hypertensive Rats. <i>Nutrients</i> , 2014, 6, 5652-5666.	4.1	81

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39	Bread Supplementation with Hemp Seed Cake: A By-Product of Hemp Oil Processing. Journal of Food Quality, 2015, 38, 431-440.	2.6	72
41	Multienzyme Modification of Hemp Protein for Functional Peptides Synthesis. Journal of Food Processing, 2015, 2015, 1-5.	2.0	7
42	Agricultural Biomass Based Potential Materials. , 2015, , .		32
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44	Protein-reinforced and chitosan-pectin coated alginate microparticles for delivery of flavan-3-ol antioxidants and caffeine from green tea extract. Food Hydrocolloids, 2015, 51, 361-374.	10.7	68
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48	Seed composition of ten industrial hemp cultivars approved for production in Canada. Journal of Food Composition and Analysis, 2015, 39, 8-12.	3.9	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	10.7	142
50	The Mixolab parameters of composite wheat/hemp flour and their relation to quality features. LWT - Food Science and Technology, 2015, 60, 623-629.	5.2	49
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53	Variability in Seed Traits in a Collection of <i>Cannabis sativa</i> L. Genotypes. Frontiers in Plant Science, 2016, 7, 688.	3.6	90
54	Identification and characterization of two novel α -glucosidase inhibitory oligopeptides from hemp () Tj ETQq0 0 0 rgBT /Overlock 10 Tf	3.4	107
55	Proteomic characterization of hempseed (<i>Cannabis sativa</i> L.). Journal of Proteomics, 2016, 147, 187-196.	2.4	64
56	Nutritional and Phytochemical Content of High-Protein Crops. Journal of Agricultural and Food Chemistry, 2016, 64, 7800-7811.	5.2	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.	8.2	56
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63	New ACE-Inhibitory Peptides from Hemp Seed (<i>Cannabis sativa</i> L.) Proteins. Journal of Agricultural and Food Chemistry, 2017, 65, 10482-10488.	5.2	64
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86	Processing, Nutrition, and Functionality of Hempseed Protein: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 936-952.	11.7	143
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128	Extraction of hemp seed using near-critical CO ₂ , propane and dimethyl ether. <i>Journal of Supercritical Fluids</i> , 2021, 173, 105218.	3.2	5
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.	8.2	20

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