

Antioxidant properties of papain hydrolysates of wheat systems

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Antioxidant activity of ovine casein hydrolysates: identification of active peptides by HPLC-MS/MS. <i>European Food Research and Technology</i> , 2008, 227, 1061-1067.	1.6	98
2	Preparation and antioxidant activity of wheat gluten hydrolysates (WGHs) using ultrafiltration membranes. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 920-926.	1.7	44
3	Antioxidant and free radical-scavenging activities of chickpea protein hydrolysate (CPH). <i>Food Chemistry</i> , 2008, 106, 444-450.	4.2	620
4	Purification and identification of antioxidant peptides from grass carp muscle hydrolysates by consecutive chromatography and electrospray ionization-mass spectrometry. <i>Food Chemistry</i> , 2008, 108, 727-736.	4.2	296
5	Antioxidant activity of peptides isolated from alfalfa leaf protein hydrolysate. <i>Food Chemistry</i> , 2008, 111, 370-376.	4.2	403
6	Antioxidant Activities of Hydrolysates of <i>Arca Subcrenata</i> Prepared with Three Proteases. <i>Marine Drugs</i> , 2008, 6, 607-619.	2.2	40
7	PURIFICATION AND CHARACTERIZATION OF ANTIOXIDATIVE PEPTIDES FROM SALMON PROTAMINE HYDROLYSATE. <i>Journal of Food Biochemistry</i> , 2008, 32, 654-671.	1.2	38
8	A Stable Serine Protease, Wrightin, from the Latex of the Plant <i>Wrightia tinctoria</i> (Roxb.) R. Br.: Purification and Biochemical Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 1479-1487.	2.4	75
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13	Antioxidant and melanogenesis-inhibitory activities of collagen peptide from jellyfish (<i>Rhopilema</i>) Tj ETQq0 0 0 rgBT /Overlock 10 T	1.7	80
14	Antioxidant activities of the rice endosperm protein hydrolysate: identification of the active peptide. <i>European Food Research and Technology</i> , 2009, 229, 709-719.	1.6	104
15	Optimising the free radical scavenging activity of shrimp protein hydrolysate produced with alcalase using response surface methodology. <i>International Journal of Food Science and Technology</i> , 2009, 44, 1602-1608.	1.3	20
16	Flaxseed protein-derived peptide fractions: Antioxidant properties and inhibition of lipopolysaccharide-induced nitric oxide production in murine macrophages. <i>Food Chemistry</i> , 2009, 116, 277-284.	4.2	131
17	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
18	Peptides as antioxidants and carbonyl quenchers in biological model systems. <i>Free Radical Research</i> , 2009, 43, 932-942.	1.5	16

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20	Antioxidant Assays for Plant and Food Components. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 1655-1666.	2.4	684
21	Preparation and Functional Properties of Gluten Hydrolysates with Wheat α -Bgl (<i>Eurygaster</i> spp.) Protease. <i>Cereal Chemistry</i> , 2010, 87, 518-523.	1.1	10
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34	Antioxidative properties of protein hydrolysate from defatted peanut kernels treated with esperase. <i>LWT - Food Science and Technology</i> , 2010, 43, 285-290.	2.5	81
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36	Food-derived peptidic antioxidants: A review of their production, assessment, and potential applications. <i>Journal of Functional Foods</i> , 2011, 3, 229-254.	1.6	601
37	Characterization and in vitro antioxidation of papain hydrolysate from black-bone silky fowl (<i>Gallus</i>) Tj ETQq1 1 0.784314 rgBT /Overl	2.9	31

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54	In Vitro Binding Capacity of Bile Acids by Defatted Corn Protein Hydrolysate. <i>International Journal of Molecular Sciences</i> , 2011, 12, 1066-1080.	1.8	36
55	Antioxidant Activity of Peptides Extracted from Brewers' Spent Grain Peptides. <i>Advanced Materials Research</i> , 0, 554-556, 891-899.	0.3	1

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57	Physicochemical and antioxidant properties of bovine caseinate hydrolysates obtained through microbial protease treatment. <i>International Journal of Dairy Technology</i> , 2012, 65, 342-352.	1.3	10
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73	Statistics-based optimization of the extraction process of kelp polysaccharide and its activities. <i>Carbohydrate Polymers</i> , 2013, 91, 356-362.	5.1	28

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87	Antioxidant Activities of Roselle (<i>Hibiscus Sabdariffa L.</i>) Seed Protein Hydrolysate and its Derived Peptide Fractions. <i>International Journal of Food Properties</i> , 2014, 17, 1998-2011.	1.3	20
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90	Antioxidant and ACE Inhibitory Bioactive Peptides Purified from Egg Yolk Proteins. <i>International Journal of Molecular Sciences</i> , 2015, 16, 29161-29178.	1.8	60
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94	Tannins improve dough mixing properties through affecting physicochemical and structural properties of wheat gluten proteins. <i>Food Research International</i> , 2015, 69, 64-71.	2.9	120
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97	Purification and characterization of antioxidant peptides from enzymatically hydrolyzed chicken egg white. <i>Food Chemistry</i> , 2015, 188, 467-472.	4.2	161
98	Protein hydrolysate from tilapia frame: antioxidant and angiotensin I converting enzyme inhibitor properties. <i>International Journal of Food Science and Technology</i> , 2015, 50, 1436-1444.	1.3	18
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105	Recombinant Wheat Endoplasmic Reticulum Oxidoreductin 1 Improved Wheat Dough Properties and Bread Quality. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 2162-2171.	2.4	18
106	The synergistic effect of heat treatment on alcalase-assisted hydrolysis of wheat gluten proteins: Functional and antioxidant properties. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13207.	0.9	18
107	<i>Citrullus lanatus</i> protein hydrolysate optimization for antioxidant potential. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 1834-1843.	1.6	20
108	Effects of wheat peptide supplementation on anti-fatigue and immunoregulation during incremental swimming exercise in rats. <i>RSC Advances</i> , 2017, 7, 43345-43355.	1.7	13
109	Influence of glycosylation of deamidated wheat gliadin on its interaction mechanism with resveratrol. <i>Food Chemistry</i> , 2017, 221, 431-438.	4.2	33
110	Potential role of bioactive peptides in prevention and treatment of chronic diseases: a narrative review. <i>British Journal of Pharmacology</i> , 2017, 174, 1378-1394.	2.7	219

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112	Purification and Characterization of Antioxidant Peptides of <i>Pseudosciaena crocea</i> Protein Hydrolysates. <i>Molecules</i> , 2017, 22, 57.	1.7	25
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114	An antioxidant rich novel β -amylase from peanuts (<i>Arachis hypogaea</i>): Its purification, biochemical characterization and potential applications. <i>International Journal of Biological Macromolecules</i> , 2018, 111, 148-157.	3.6	13
115	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
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117	Isolation, purification and identification of two antioxidant peptides from water hyacinth leaf protein hydrolysates (WHLPH). <i>European Food Research and Technology</i> , 2018, 244, 83-96.	1.6	16
118	Impact of retort process on characteristics and bioactivities of herbal soup based on hydrolyzed collagen from seabass skin. <i>Journal of Food Science and Technology</i> , 2018, 55, 3779-3791.	1.4	20
119	Antioxidant Characteristics and Identification of Peptides from Sorghum Kafirin Hydrolysates. <i>Journal of Food Science</i> , 2019, 84, 2065-2076.	1.5	22
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123	Purification and identification of an antioxidative peptide from peony (<i>Paeonia suffruticosa</i> Andr.) seed dreg. <i>Food Chemistry</i> , 2019, 285, 266-274.	4.2	57
124	Antioxidant Activities of Sorghum Kafirin Alcalase Hydrolysates and Membrane/Gel Filtrated Fractions. <i>Antioxidants</i> , 2019, 8, 131.	2.2	33
125	Characterization of protein hydrolysate from silkworm pupae (<i>Bombyx mori</i>). <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14021.	0.9	14
126	Antioxidant properties and potential mechanisms of hydrolyzed proteins and peptides from cereals. <i>Heliyon</i> , 2019, 5, e01538.	1.4	140
127	Antioxidant and anticancer effects in human hepatocarcinoma (HepG2) cells of papain-hydrolyzed sorghum kafirin hydrolysates. <i>Journal of Functional Foods</i> , 2019, 58, 374-382.	1.6	35
128	Polypeptides extracted from <i>Eupolyphaga sinensis walker</i> via enzymic digestion alleviate UV radiation-induced skin photoaging. <i>Biomedicine and Pharmacotherapy</i> , 2019, 112, 108636.	2.5	24

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130	Plant-Derived Enzymes: A Treasure for Food Biotechnology. , 2019, , 483-502.		11
131	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
132	Optimization of [CnPy]Cl (n=2,4,6) ionic liquid aqueous two-phase system extraction of papain using response surface methodology with box-behnken design. <i>Process Biochemistry</i> , 2019, 77, 113-121.	1.8	16
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136	Evaluation of antioxidant and antimicrobial properties of dark red kidney bean (<i>Phaseolus vulgaris</i>) protein hydrolysates. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 303-313.	1.6	25
137	Exploration of Microalgal Live Feed on Experimental Freshwater Fish (<i>Hypophthalmichthys nobilis</i>) Culture. <i>Proceedings of the Zoological Society</i> , 2020, 73, 16-24.	0.4	2
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140	Dark red kidney bean (<i>Phaseolus vulgaris</i> L.) protein hydrolysates inhibit the growth of oxidizing substances in plain yogurt. <i>Journal of Agriculture and Food Research</i> , 2020, 2, 100062.	1.2	18
141	Fatty Acid Profile and Antioxidative Properties of Peptides Isolated from Fermented Lamb Loin Treated with Fermented Milk. <i>Antioxidants</i> , 2020, 9, 1094.	2.2	2
142	Effect of high energy electron beam on proteolysis and antioxidant activity of rice proteins. <i>Food and Function</i> , 2020, 11, 871-882.	2.1	15
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