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**Antioxidant and free radical-scavenging activities of chickpea protein hydrolysate (CPH)**

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565	In vitro antioxidant activity of protein hydrolysates prepared from corn gluten meal. <b>2008</b> , 88, 1660-1666		106
564	Radical scavenging and reducing ability of tilapia ( <i>Oreochromis niloticus</i> ) protein hydrolysates. <b>2008</b> , 56, 10359-67		89
563	Determination of Nutritional and Bioactive Properties of Peptides in Enzymatic Pea, Chickpea, and Mung Bean Protein Hydrolysates. <b>2008</b> , 91, 947-956		65
562	Antioxidant and melanogenesis-inhibitory activities of collagen peptide from jellyfish ( <i>Rhopilema esculentum</i> ). <b>2009</b> , 89, 1722-1727		66
561	Antioxidant activities of the rice endosperm protein hydrolysate: identification of the active peptide. <b>2009</b> , 229, 709-719		84
560	Effects of collagen and collagen hydrolysate from jellyfish ( <i>Rhopilema esculentum</i> ) on mice skin photoaging induced by UV irradiation. <b>2009</b> , 74, H183-8		125
559	Optimised ultrasonic-assisted extraction of flavonoids from <i>Folium eucommiae</i> and evaluation of antioxidant activity in multi-test systems in vitro. <i>Food Chemistry</i> , <b>2009</b> , 114, 1147-1154	8.5	156
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409	In vitro antioxidant activity of feruloyl arabinose isolated from maize bran by acid hydrolysis. <b>2014</b> , 51, 1356-62		19
408	Composition, functional properties and in vitro antioxidant activity of protein hydrolysates prepared from sardinelle ( <i>Sardinella aurita</i> ) muscle. <b>2014</b> , 51, 622-33		42
407	Evaluation of wheat gluten hydrolysates as taste-active compounds with antioxidant activity. <b>2014</b> , 51, 535-42		15
406	Isolation and characterization of three antioxidant pentapeptides from protein hydrolysate of monkfish ( <i>Lophius litulon</i> ) muscle. <b>2014</b> , 55, 222-228		74
405	Supercritical Carbon Dioxide Extraction, Fatty Acid Composition, Oxidative Stability, and Antioxidant Effect of <i>Torreya grandis</i> Seed Oil. <b>2014</b> , 91, 817-825		14

404	Functional, antioxidant and antibacterial properties of protein hydrolysates prepared from fish meat fermented by <i>Bacillus subtilis</i> A26. <b>2014</b> , 49, 963-972		101
403	The effects of an antioxidative pentapeptide derived from chickpea protein hydrolysates on oxidative stress in Caco-2 and HT-29 cell lines. <b>2014</b> , 7, 719-726		33
402	Antioxidant properties of a human neuropeptide and its protective effect on free radical-induced DNA damage. <b>2014</b> , 20, 429-37		9
401	ACE-Inhibitory and Antioxidant Activity of Temporin-Ra Peptide: Biochemical Characterization and Molecular Modeling Study. <b>2014</b> , 20, 493-500		2
400	Evaluation Of Antioxidant Properties In Vitro of Plastein-Reaction-Stressed Soybean Protein Hydrolysate. <b>2014</b> , 17, 152-162		7
399	Use of phytochemomics to evaluate the bioavailability and bioactivity of antioxidant peptides of soybean $\beta$ -conglycinin. <b>2014</b> , 35, 1582-9		37
398	Screening of antioxidant and antitumor activities of major ingredients from defatted <i>Camellia oleifera</i> seeds. <b>2014</b> , 23, 873-880		17
397	Stability of casein antioxidant peptide fractions during in vitro digestion/Caco-2 cell model: characteristics of the resistant peptides. <b>2014</b> , 239, 577-586		27
396	Antioxidant Activity of Purified Protein Hydrolysates from Northern Whiting Fish ( <i>Sillago sihama</i> ) Muscle. <b>2014</b> , 20, 209-219		10
395	Pomegranate extract protects against cerebral ischemia/reperfusion injury and preserves brain DNA integrity in rats. <b>2014</b> , 110, 61-9		51
394	Effects of heme iron enriched peptide on iron deficiency anemia in rats. <b>2014</b> , 5, 390-9		23
393	Isolation and identification of antioxidative peptides from frog ( <i>Hylarana guentheri</i> ) protein hydrolysate by consecutive chromatography and electrospray ionization mass spectrometry. <b>2014</b> , 173, 1169-82		10
392	The neuroprotective and antioxidant activities of protein hydrolysates from grass carp ( <i>Ctenopharyngodon idella</i> ) skin. <b>2015</b> , 52, 3750-5		12
391	ACE inhibitory, hypotensive and antioxidant peptide fractions from <i>Mucuna pruriens</i> proteins. <b>2014</b> , 49, 1691-1698		41
390	Antioxidant activities of Se-SPI produced from soybean as accumulation and biotransformation reactor of natural selenium. <i>Food Chemistry</i> , <b>2014</b> , 146, 531-7	8.5	25
389	Development of a novel method for hot-pressure extraction of protein from chicken bone and the effect of enzymatic hydrolysis on the extracts. <i>Food Chemistry</i> , <b>2014</b> , 157, 339-46	8.5	53
388	Stability of an antioxidant peptide extracted from Jinhua ham. <b>2014</b> , 96, 783-9		76
387	Anti-inflammatory and antioxidant activities, functional properties and mutagenicity studies of protein and protein hydrolysate obtained from <i>Prosopis alba</i> seed flour. <i>Food Chemistry</i> , <b>2014</b> , 161, 391-8	8.5	32

386	Purification and identification of antioxidant peptides from peanut protein isolate hydrolysates using UHR-Q-TOF mass spectrometer. <i>Food Chemistry</i> , <b>2014</b> , 161, 148-54	8.5	50
385	Antioxidant activity of enzymatic hydrolysates from eggshell membrane proteins and its protective capacity in human intestinal epithelial Caco-2 cells. <b>2014</b> , 10, 35-45		86
384	Components, Antioxidant and Antibacterial Activity of Tomato Seed Oil. <b>2014</b> , 20, 1-6		10
383	A novel hemp seed meal protein hydrolysate reduces oxidative stress factors in spontaneously hypertensive rats. <i>Nutrients</i> , <b>2014</b> , 6, 5652-66	6.7	60
382	Antioxidant and functional properties of collagen hydrolysates from Spanish mackerel skin as influenced by average molecular weight. <b>2014</b> , 19, 11211-30		117
381	Effects of rice bran protein hydrolysates on the physicochemical stability of oil-in-water emulsions. <b>2014</b> , 63, 1231-41		5
380	Effect of degree of hydrolysis on the bioavailability of corn gluten meal hydrolysates. <b>2015</b> , 95, 2501-9		21
379	Improvement of the ACE-inhibitory and DPPH radical scavenging activities of soya protein hydrolysates through pepsin pretreatment. <b>2015</b> , 50, 2175-2182		11
378	Antioxidant activities of rice bran protein hydrolysates in bulk oil and oil-in-water emulsion. <b>2015</b> , 95, 1461-8		32
377	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. <b>2015</b> , 50, 2097-2103		21
376	Isolation and characterisation of in vitro and cellular free radical scavenging peptides from corn peptide fractions. <b>2015</b> , 20, 3221-37		41
375	The Bright Side of Gelatinous Blooms: Nutraceutical Value and Antioxidant Properties of Three Mediterranean Jellyfish (Scyphozoa). <b>2015</b> , 13, 4654-81		52
374	Antioxidant and Chelating Activity of Nontoxic <i>Jatropha curcas</i> L. Protein Hydrolysates Produced by In Vitro Digestion Using Pepsin and Pancreatin. <b>2015</b> , 2015, 1-9		10
373	Antihyperlipidemic activity of chickpea sprouts supplementation in ovariectomy-induced dyslipidemia in rats. <b>2015</b> , 6, 104-10		13
372	Antioxidant Activities of Protein Hydrolysates from Little Hairtail ( <i>Trichiurus haumela</i> ) of East China Sea. <b>2015</b> , 7, 354-360		2
371	Variations in level of oil, protein, and some antioxidants in chickpea and peanut seeds. <b>2015</b> , 2, 2		2
370	Pitfalls of using 1,1-diphenyl-2-picrylhydrazyl (DPPH) assay to assess the radical scavenging activity of peptides: Its susceptibility to interference and low reactivity towards peptides. <b>2015</b> , 76, 359-365		36
369	Preparation and Evaluation of the Chelating Nanocomposite Fabricated with Marine Algae <i>Schizochytrium</i> sp. Protein Hydrolysate and Calcium. <b>2015</b> , 63, 9704-14		41

368	Beta-carotene chemical stability in Nanoemulsions was improved by stabilized with beta-lactoglobulin-catechin conjugates through free radical method. <b>2015</b> , 63, 297-303		62
367	Purification and identification of novel antioxidant peptides from enzymatic hydrolysate of chickpea ( <i>Cicer arietinum</i> L.) protein concentrate. <b>2015</b> , 12, 516-525		74
366	Fractionation, physicochemical properties, nutritional value, antioxidant activity and ACE inhibition of palm kernel expeller protein. <b>2015</b> , 5, 12613-12623		12
365	Purification, characterization and antioxidant properties of low molecular weight collagenous polypeptide (37 kDa) prepared from whale shark cartilage ( <i>Rhincodon typus</i> ). <b>2015</b> , 52, 6312-22		24
364	Characterization, antioxidant and immunomodulatory activities of polysaccharides from <i>Prunella vulgaris</i> Linn. <b>2015</b> , 75, 298-305		106
363	Structural characterization of an Indian squid antioxidant peptide and its protective effect against cellular reactive oxygen species. <b>2015</b> , 14, 502-512		37
362	Amino acids, peptides, and proteins as antioxidants for food preservation. <b>2015</b> , 105-140		15
361	Biochemical mapping of lentil ( <i>Lens culinaris</i> Medik) genotypes for quality traits. <b>2015</b> , 37, 1		4
360	Purification, partial characterization and antioxidant activity of polysaccharides from <i>Glycyrrhiza uralensis</i> . <b>2015</b> , 79, 681-6		54
359	Influence of In vitro Digestion on Antioxidative Activity of Coconut Meat Protein Hydrolysates. <b>2015</b> , 14, 441		5
358	Antioxidative Effect of Rainbow Sardine ( <i>Dussumieria acuta</i> ) Protein Hydrolysate on Lipid and Protein Oxidation in Black Pomfret ( <i>Parastromateus niger</i> ) Fillet by Glazing. <b>2015</b> , 24, 241-258		8
357	Preparation of potent antioxidant peptide from edible part of shortclub cuttlefish against radical mediated lipid and DNA damage. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 64, 593-601	5-4	25
356	Arjunolic acid, a pentacyclic triterpenoidal saponin of <i>Terminalia arjuna</i> bark protects neurons from oxidative stress associated damage in focal cerebral ischemia and reperfusion. <b>2015</b> , 67, 890-5		25
355	Phytochemical analysis, hypotensive effect and antioxidant properties of <i>Myrtus communis</i> L. growing in Algeria. <b>2015</b> , 5, 19-28		28
354	In vitro antioxidant activity of protein fractions extracted from seinat ( <i>Cucumis melo</i> var. <i>tibish</i> ) seeds. <b>2015</b> , 13, 472-481		13
353	Purification and characterization of antioxidant peptides from enzymatically hydrolyzed chicken egg white. <i>Food Chemistry</i> , <b>2015</b> , 188, 467-72	8,5	126
352	An identified antioxidant peptide obtained from ostrich ( <i>Struthio camelus</i> ) egg white protein hydrolysate shows wound healing properties. <b>2015</b> , 53, 1155-62		14
351	Gender-specific metabolic responses in focal cerebral ischemia of rats and Huang-Lian-Jie-Du decoction treatment. <b>2015</b> , 5, 95558-95575		4

350	Affinity purification and characterisation of zinc chelating peptides from rapeseed protein hydrolysates: possible contribution of characteristic amino acid residues. <i>Food Chemistry</i> , <b>2015</b> , 173, 210-7	8.5	46
349	Ultrasonic extraction and structural identification of polysaccharides from <i>Prunella vulgaris</i> and its antioxidant and antiproliferative activities. <b>2015</b> , 240, 49-60		47
348	Recovery of functional materials with thermally stable antioxidative properties in squid muscle hydrolyzates by subcritical water. <b>2015</b> , 52, 793-802		26
347	Antioxidant capacity of hydrolyzed protein fractions obtained from an under-explored seed protein: Gingerbread plum ( <i>Neocarya macrophylla</i> ). <b>2015</b> , 52, 2770-8		9
346	Beta-carotene encapsulated in food protein nanoparticles reduces peroxy radical oxidation in Caco-2 cells. <b>2015</b> , 43, 31-40		163
345	In vitro assessment of the multifunctional bioactive potential of Alaska pollock skin collagen following simulated gastrointestinal digestion. <b>2015</b> , 95, 1514-20		40
344	Evaluation of the in vitro antioxidant properties of a cod ( <i>Gadus morhua</i> ) protein hydrolysate and peptide fractions. <i>Food Chemistry</i> , <b>2015</b> , 173, 652-9	8.5	91
343	Effect of hydrolysis time on the physicochemical and functional properties of corn glutelin by Protamex hydrolysis. <i>Food Chemistry</i> , <b>2015</b> , 172, 407-15	8.5	61
342	Isolation and identification of antioxidative peptides from peptic hydrolysates of half-fin anchovy ( <i>Setipinna taty</i> ). <i>LWT - Food Science and Technology</i> , <b>2015</b> , 60, 221-229	5.4	29
341	Phytochemical composition and antioxidant activity of extracts of some medicinal plants in Tunisia. <b>2016</b> , 4, 159		2
340	Pepsin Digested Oat Bran Proteins: Separation, Antioxidant Activity, and Identification of New Peptides. <b>2016</b> , 2016, 1-8		20
339	Use of Different Proteases to Obtain Flaxseed Protein Hydrolysates with Antioxidant Activity. <i>International Journal of Molecular Sciences</i> , <b>2016</b> , 17,	6.3	53
338	Changes in bioactive compounds and their relationship to antioxidant activity in white sufu during manufacturing. <b>2016</b> , 51, 1721-1730		11
337	The in vitro antioxidant properties of alcalase hydrolysate prepared from silkie fowl ( <i>Gallus gallus</i> ) blood protein. <b>2016</b> , 87, 921-8		10
336	Preparation, antioxidant activity and protective effect of coconut testa oil extraction on oxidative damage to human serum albumin. <b>2016</b> , 51, 946-953		7
335	Extraction Optimization, Preliminary Characterization and Antioxidant Activity of Glycoproteins from the Muscle of <i>Sepia pharaonis</i> . <b>2016</b> , 22, 39-52		6
334	Characterization of catechin- $\beta$ -lactalbumin conjugates and the improvement in $\beta$ -carotene retention in an oil-in-water nanoemulsion. <i>Food Chemistry</i> , <b>2016</b> , 205, 73-80	8.5	56
333	Effect of Pretreatments on Hydrolysis Efficiency and Antioxidative Activity of Hydrolysates Produced from Bighead Carp ( <i>Aristichthys nobilis</i> ). <b>2016</b> , 25, 916-927		6

332	Protective effect of gelatin and gelatin hydrolysate from salmon skin on UV irradiation-induced photoaging of mice skin. <b>2016</b> , 15, 711-718		20
331	An environmental friendly process for Antarctic krill ( <i>Euphausia superba</i> ) utilization using fermentation technology. <i>Journal of Cleaner Production</i> , <b>2016</b> , 127, 618-623	10.3	20
330	Antioxidative Properties of Squid Protein Hydrolysates Prepared Using Seer Fish Visceral Enzymes in Comparison with Commercial Enzymes. <b>2016</b> , 25, 986-1000		2
329	Rice proteins, extracted by alkali and $\alpha$ -amylase, differently affect in vitro antioxidant activity. <i>Food Chemistry</i> , <b>2016</b> , 206, 137-45	8.5	37
328	Antioxidant activities of bambara groundnut ( <i>Vigna subterranea</i> ) protein hydrolysates and their membrane ultrafiltration fractions. <b>2016</b> , 7, 2431-7		56
327	In vitro antioxidant activity of rice protein affected by alkaline degree and gastrointestinal protease digestion. <b>2016</b> , 96, 4940-4950		18
326	Analysis of the quantitative structure-activity relationship of glutathione-derived peptides based on different free radical scavenging systems. <b>2016</b> , 7, 2083-2093		6
325	Antimicrobial Resistance of Fermented Food Bacteria. <b>2016</b> , 258-276		
324	Effect of in vitro gastrointestinal digestion on the antioxidant activity of protein hydrolysates prepared from Cape hake by-products. <b>2016</b> , 51, 2528-2536		15
323	Rapid screening, separation, and detection of hydroxyl radical scavengers from total flavonoids of <i>Ginkgo biloba</i> leaves by chromatography combined with molecular devices. <b>2016</b> , 39, 4158-4165		10
322	Encapsulation of antioxidant peptide enriched casein hydrolysate using maltodextrin-gum arabic blend. <b>2016</b> , 53, 3834-3843		19
321	Pharmacological importance of sulphated polysaccharide carrageenan from red seaweed <i>Kappaphycus alvarezii</i> in comparison with commercial carrageenan. <b>2016</b> , 84, 1300-1312		40
320	Glutelin and prolamin, different components of rice protein, exert differently in vitro antioxidant activities. <i>Journal of Cereal Science</i> , <b>2016</b> , 72, 108-116	3.8	30
319	Antioxidant activities of squid protein hydrolysates prepared with papain using response surface methodology. <b>2016</b> , 25, 665-672		10
318	Biochemical characterization of a novel antioxidant and angiotensin I-converting enzyme inhibitory peptide from <i>Struthio camelus</i> egg white protein hydrolysis. <b>2016</b> , 24, 332-342		37
317	Optimization of Pyrogallol Autoxidation Conditions and Its Application in Evaluation of Superoxide Anion Radical Scavenging Capacity for Four Antioxidants. <b>2016</b> , 99, 504-11		15
316	Anti-inflammatory Properties of Bioactive Peptide Derived from Gastropod Influenced by Enzymatic Hydrolysis. <b>2016</b> , 180, 1128-1140		16
315	Identification of antioxidant peptides of Jinhua ham generated in the products and through the simulated gastrointestinal digestion system. <b>2016</b> , 96, 99-108		32

314	Biocompatibility assessment of type-II collagen and its polypeptide for tissue engineering: effect of collagen's molecular weight and glycoprotein content on tumor necrosis factor (Fas/Apo-1) receptor activation in human acute T-lymphocyte leukemia cell line. <b>2016</b> , 6, 14236-14246		20
313	Antioxidant and ACE-inhibitory activities of hemp ( <i>Cannabis sativa</i> L.) protein hydrolysates produced by the proteases AFP, HT, Pro-G, actinidin and zingibain. <i>Food Chemistry</i> , <b>2016</b> , 203, 199-206	8.5	51
312	Antioxidant activity of chemically and enzymatically modified sericin extracted from cocoons of <i>Bombyx mori</i> . <b>2016</b> , 5, 155-161		17
311	Selective mechanism of action of dietary peptides from common bean on HCT116 human colorectal cancer cells through loss of mitochondrial membrane potential and DNA damage. <b>2016</b> , 23, 24-39		17
310	Bioavailability of peptides from casein hydrolysate in vitro: Amino acid compositions of peptides affect the antioxidant efficacy and resistance to intestinal peptidases. <b>2016</b> , 81, 188-196		33
309	Identification of Two Novel Antioxidant Peptides from Camel Milk Using Digestive Proteases: Impact on Expression Gene of Superoxide Dismutase (SOD) in Hepatocellular Carcinoma Cell Line. <b>2016</b> , 22, 187-195		21
308	Characterization of polysaccharide fractions in mulberry fruit and assessment of their antioxidant and hypoglycemic activities in vitro. <b>2016</b> , 7, 530-9		113
307	Optimization extraction, characterization and antioxidant activities of pectic polysaccharide from tangerine peels. <i>Carbohydrate Polymers</i> , <b>2016</b> , 136, 187-97	10.3	63
306	Artificial neuronal network modeling of the enzymatic hydrolysis of horse mackerel protein using protease mixtures. <b>2016</b> , 105, 364-370		9
305	Influence of Different Hydrolysis Processes by Trypsin on the Physicochemical, Antioxidant, and Functional Properties of Collagen Hydrolysates from <i>Sphyrna lewini</i> , <i>Dasyatis akjei</i> , and <i>Raja porosa</i> . <b>2016</b> , 25, 616-632		16
304	Optimization Study in Extracting Anti-Oxidative and $\alpha$ -Amylase Inhibitor Peptides from Cumin Seeds ( <i>Cuminum Cyminum</i> ). <i>Journal of Food Biochemistry</i> , <b>2017</b> , 41, e12280	3.3	10
303	Effect of Membrane Processing on Amino Acid Composition and Antioxidant Properties of Marble Vine Seed ( <i>Dioclea reflexa</i> ) Protein Hydrolysate. <i>Journal of Food Processing and Preservation</i> , <b>2017</b> , 41, e12917	2.1	3
302	Cytotoxic and antioxidant capacity of camel milk peptides: Effects of isolated peptide on superoxide dismutase and catalase gene expression. <b>2017</b> , 25, 567-575		47
301	Impact of microwave-assisted enzymatic hydrolysis on functional and antioxidant properties of rainbow trout <i>Oncorhynchus mykiss</i> by-products. <b>2017</b> , 83, 317-331		49
300	The anti-photoaging effect of antioxidant collagen peptides from silver carp ( <i>Hypophthalmichthys molitrix</i> ) skin is preferable to tea polyphenols and casein peptides. <b>2017</b> , 8, 1698-1707		21
299	Structural insight of an antioxidative arabinogalactan protein of <i>Aegle marmelos</i> fruit gum and its interaction with $\beta$ -lactoglobulin. <b>2017</b> , 99, 300-307		8
298	The effect of collagen hydrolysates from silver carp ( <i>Hypophthalmichthys molitrix</i> ) skin on UV-induced photoaging in mice: molecular weight affects skin repair. <b>2017</b> , 8, 1538-1546		29
297	Amino acid composition and antioxidative properties of hydrolysed pumpkin ( <i>Cucurbita pepo</i> L.) oil cake protein. <b>2017</b> , 20, 3244-3255		22

296	Effects of washing and membrane removal pretreatments on the antioxidant properties of grass carp ( <i>Ctenopharyngodon idella</i> ) protein hydrolysates produced by in vitro digestion. <b>2017</b> , 52, 1260-1268		4
295	Effect of ultrasonic pretreatment on the antioxidant properties of porcine liver protein hydrolysates. <b>2017</b> , 52, 1392-1399		8
294	Antioxidant capacity of Maillard reaction productsâ€fractions with different molecular weight distribution from chicken bone hydrolysate â€galactose system. <b>2017</b> , 52, 1632-1638		9
293	Optimization extraction and bioactivities of polysaccharide from wild. <b>2017</b> , 25, 523-530		25
292	Propiedades tecnofuncionales y biolÃ³gicas de harina, aislado y fracciones proteicas mayoritarias de semillas de Inga paterno. <b>2017</b> , 15, 400-408		3
291	Improved laccase production by <i>Funalia trogii</i> in absorbent fermentation with nutrient carrier. <b>2017</b> , 124, 381-385		9
290	Immunological effects of collagen and collagen peptide from blue shark cartilage on 6T-CEM cells. <b>2017</b> , 57, 219-227		17
289	Ultra-high-pressure processing improves proteolysis and release of bioactive peptides with activation activities on alcohol metabolic enzymes in vitro from mushroom foot protein. <i>Food Chemistry</i> , <b>2017</b> , 231, 25-32	8.5	34
288	In vitro preparation and assessment of radical reducing peptide from <i>Octopus aegina</i> using digestive proteases. <b>2017</b> , 124, 36-42		5
287	Induced defense dynamics in plant parts is requisite for resistance to <i>Helicoverpa armigera</i> (Hubner) infestation in chickpea. <b>2017</b> , 45, 559-576		3
286	Defense system in chickpea genotypes differing in tolerance to <i>Helicoverpa armigera</i> infestation. <b>2017</b> , 22, 324-331		2
285	Purification, structural characterization and bioactivity evaluation of a novel proteoglycan produced by <i>Corbicula fluminea</i> . <i>Carbohydrate Polymers</i> , <b>2017</b> , 176, 11-18	10.3	18
284	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> , <b>2017</b> , 86, 424-429	5.4	29
283	Evaluation of nutritional quality and antioxidant potential of pigeonpea genotypes. <b>2017</b> , 54, 3598-3611		13
282	Biochemical and antioxidant properties of peptidic fraction generated from crab ( <i>Portunus trituberculatus</i> ) shells by enzymatic hydrolysis. <b>2017</b> , 52, 2479-2488		12
281	Functional properties of fermented milk produced with plant proteins. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 86, 25-30	5.4	44
280	Effect of Pea Flours with Different Particle Sizes on Antioxidant Activity in Pan Breads. <b>2017</b> , 94, 866-872		5
279	Purification and structural identification of glutelin peptides derived from oats. <b>2017</b> , 15, 508-515		5

278	Enhanced antioxidant activity, antibacterial activity and hypoglycemic effect of luteolin by complexation with manganese(II) and its inhibition kinetics on xanthine oxidase. <b>2017</b> , 7, 53385-53395		33
277	Biofunctional properties of bioactive peptide fractions from protein isolates of moringa seed (). <b>2017</b> , 54, 4268-4276		26
276	Potential Use of Tuna ( <i>Thunnus albacares</i> ) by-product: Production of Antioxidant Peptides and Recovery of Unsaturated Fatty Acids from Tuna Head. <b>2017</b> , 13,		8
275	Antioxidant activity of predigested protein obtained from a range of farmed edible insects. <b>2017</b> , 52, 306-312		68
274	Volatile Flavor, Antioxidant Activity and Physicochemical Properties of Enzymatic Defatted Sesame Hydrolysate. <i>Journal of Food Processing and Preservation</i> , <b>2017</b> , 41, e13075	2.1	5
273	Transglutaminase-catalyzed amination of pea protein peptides using the biogenic amines histamine and tyramine. <b>2017</b> , 97, 2436-2442		5
272	Effect of molecular weight on the transepithelial transport and peptidase degradation of casein-derived peptides by using Caco-2 cell model. <i>Food Chemistry</i> , <b>2017</b> , 218, 1-8	8.5	59
271	Isolation and Purification of Antioxidant and ACE-Inhibitory Peptides from Yak ( <i>Bos grunniens</i> ) Skin. <i>Journal of Food Processing and Preservation</i> , <b>2017</b> , 41, e13123	2.1	6
270	Optimization of ultrasound-assisted antioxidant compounds extraction from germinated chickpea using response surface methodology. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 77, 208-216	5.4	36
269	Effects of Prebiotics on Antioxidant Activity of Goat Milk Fermented by <i>Lactobacillus plantarum</i> L60. <b>2017</b> , 21, 11-18		4
268	Free radical scavenging activities can mitigate the effect of water stress in chickpea. <b>2017</b> , 68, 544		3
267	In Vitro Antioxidant Activities of Enzymatic Hydrolysate from <i>Schizochytrium</i> sp. and Its Hepatoprotective Effects on Acute Alcohol-Induced Liver Injury In Vivo. <b>2017</b> , 15,		20
266	Antioxidant and Anti-Inflammatory Activities of Hydrolysates and Peptide Fractions Obtained by Enzymatic Hydrolysis of Selected Heat-Treated Edible Insects. <i>Nutrients</i> , <b>2017</b> , 9,	6.7	97
265	Antioxidant activities of peptide fractions derived from freshwater mussel protein using ultrasound-assisted enzymatic hydrolysis. <b>2017</b> , 35, 328-338		7
264	Physical and functional properties of tunicate ( <i>Styela clava</i> ) hydrolysate obtained from pressurized hydrothermal process. <b>2017</b> , 20,		3
263	Protective effect of grifolin against brain injury in an acute cerebral ischemia rat model. <b>2017</b> , 16, 1299		2
262	Yellow lupin ( <i>Lupinus luteus</i> L.) polysaccharides: Antioxidant, immunomodulatory and prebiotic activities and their structural characterisation. <i>Food Chemistry</i> , <b>2018</b> , 267, 319-328	8.5	61
261	Protein hydrolysate from turkey meat and optimization of its antioxidant potential by response surface methodology. <b>2018</b> , 97, 1824-1831		14

260	Total phenolic content and total antioxidant capacity of common Indian pulses and split pulses. <b>2018</b> , 55, 1499-1507		22
259	Preparation and evaluation of a chitosan-coated antioxidant liposome containing vitamin C and folic acid. <b>2018</b> , 35, 272-280		38
258	Changes in antioxidant activity of Alcalase-hydrolyzed soybean hydrolysate under simulated gastrointestinal digestion and transepithelial transport. <b>2018</b> , 42, 298-305		52
257	Critical Review on the Analytical Mechanistic Steps in the Evaluation of Antioxidant Activity. <b>2018</b> , 48, 214-236		18
256	Volatile flavour compounds, sensory characteristics and antioxidant activities of mungbean meal protein hydrolysed by bromelain. <b>2018</b> , 55, 265-277		14
255	Synthesis of protocatechuic acid grafted chitosan copolymer: Structure characterization and in vitro neuroprotective potential. <b>2018</b> , 109, 1-11		17
254	Comparisons of Processing Stability and Antioxidant Activity of the Silkworm Pupae Protein Hydrolysates by Spray-dry and Freeze-dry. <b>2018</b> , 14,		5
253	A novel antioxidative peptide derived from chicken blood corpuscle hydrolysate. <b>2018</b> , 106, 410-419		28
252	Biochemical Characterization of HL-7 and HL-10 Peptides Identified from Scorpion Venom of <i>Hemiscorpius lepturus</i> . <b>2018</b> , 24, 421-430		5
251	Particulate nanocomposite from oyster ( <i>Crassostrea rivularis</i> ) hydrolysates via zinc chelation improves zinc solubility and peptide activity. <i>Food Chemistry</i> , <b>2018</b> , 258, 269-277	8.5	38
250	A novel antioxidant peptide, purified from <i>Bacillus amyloliquefaciens</i> , showed strong antioxidant potential via Nrf-2 mediated heme oxygenase-1 expression. <i>Food Chemistry</i> , <b>2018</b> , 239, 502-510	8.5	40
249	Efficacy of protein rich pearl powder on antioxidant status in a randomized placebo-controlled trial. <b>2018</b> , 26, 309-317		12
248	Production of egg white protein hydrolysates with improved antioxidant capacity in a continuous enzymatic membrane reactor: optimization of operating parameters by statistical design. <b>2018</b> , 55, 128-137		3
247	Effects of simulated gastrointestinal digestion on the physicochemical properties, erythrocyte haemolysis inhibitory ability and chemical antioxidant activity of mulberry leaf protein and its hydrolysates. <b>2018</b> , 53, 282-295		11
246	Assessment of antioxidant properties of membrane ultrafiltration peptides from mungbean meal protein hydrolysates. <b>2018</b> , 6, e5337		40
245	Sheep Plasma Hydrolysate Inhibits Lipid and Protein Oxidation to Improve Color Stability in Mutton Patties. <b>2018</b> , 24, 661-668		4
244	Radical scavenging property of a novel peptide derived from C-terminal SOD domain of superoxide dismutase enzyme in <i>Arthrospira platensis</i> . <b>2018</b> , 35, 519-529		30
243	Bioconversion of duck blood cell: process optimization of hydrolytic conditions and peptide hydrolysate characterization. <b>2018</b> , 18, 67		8

242	Gelatins from <i>Liza aurata</i> skin: Structural characterization, in vitro and in vivo validation of acceleration epithelialization and cyto-protective effects. <b>2018</b> , 71, 272-284		4
241	Exopolysaccharides producing rhizobacteria and their role in plant growth and drought tolerance. <b>2018</b> , 58, 1009-1022		119
240	. <b>2018</b> , 18,		2
239	Changes in Nutrient Profile and Antioxidant Activities of Different Fish Soups, Before and After Simulated Gastrointestinal Digestion. <b>2018</b> , 23,		13
238	Preparation of defatted walnut meal hydrolysate-loaded enteric-coated pellets with enhanced oral absorption efficiency. <b>2018</b> , 46, 207-214		5
237	The proteomics homology of antioxidant peptides extracted from dry-cured Xuanwei and Jinhua ham. <i>Food Chemistry</i> , <b>2018</b> , 266, 420-426	8.5	42
236	Selective Extraction and Antioxidant Properties of Thiol-Containing Peptides in Soy Glycine Hydrolysates. <b>2018</b> , 23,		3
235	Functional properties of protein isolates from bell pepper ( <i>Capsicum annuum</i> L. var. <i>annuum</i> ) seeds. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 97, 802-810	5.4	8
234	Pigeon pea enzymatic protein hydrolysates and ultrafiltration peptide fractions as potential sources of antioxidant peptides: An in vitro study. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 97, 269-278	5.4	33
233	Antioxidant and antihyperlipidemic activities of purified polysaccharides from <i>Ulva pertusa</i> . <b>2018</b> , 30, 2619-2627		26
232	Characterization of sachinchi protein hydrolysates produced by crude papain and Calotropis proteases. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 98, 18-24	5.4	13
231	A Comparative Study on Some Functional and Antioxidant Properties of Kilka Meat, Fishmeal, and Stickwater Protein Hydrolysates. <b>2018</b> , 27, 844-858		13
230	Identification of antioxidant and anti-inflammatory peptides obtained by simulated gastrointestinal digestion of three edible insects species ( <i>Gryllobates sigillatus</i> , <i>Tenebrio molitor</i> , <i>Schistocerca gregaria</i> ). <b>2018</b> , 53, 2542-2551		52
229	Separation and identification of bioactive peptides from stem of <i>Tinospora cordifolia</i> (Willd.) Miers. <b>2018</b> , 13, e0193717		10
228	Nutritional, Functional and Bioactive Protein Hydrolysates. <b>2019</b> , 456-464		6
227	The hypolipidemic effects of peptides prepared from <i>Cicer arietinum</i> in ovariectomized rats and HepG2 cells. <b>2019</b> , 99, 576-586		9
226	Antimicrobial and antioxidant effects of a hydroxypyridinone derivative containing an oxime ether moiety and its application in shrimp preservation. <b>2019</b> , 95, 157-164		12
225	Physico-chemical properties, antioxidant activities and angiotensin-I converting enzyme inhibitory of protein hydrolysates from Mung bean ( <i>Vigna radiata</i> ). <i>Food Chemistry</i> , <b>2019</b> , 270, 243-250	8.5	80

224	Spheroidization on Fructus Mori polysaccharides to enhance bioavailability and bioactivity by anti-solvent precipitation method. <i>Food Chemistry</i> , <b>2019</b> , 300, 125245	8.5	11
223	Techno-functional attribute and antioxidative capacity of edible insect protein preparations and hydrolysates thereof: Effect of multiple mode sonochemical action. <b>2019</b> , 58, 104676		21
222	In vitro Fermentation of Polysaccharides from and the Evaluation of Antioxidant Activity and Production of Short Chain Fatty Acids. <b>2019</b> , 24,		14
221	Antioxidant Activity of Selenium-Enriched Peptides from the Protein Hydrolysate of Cardamine violifolia. <b>2019</b> , 84, 3504-3511		15
220	Enzymatic Production, Bioactivity, and Bitterness of Chickpea ( <i>Cicer arietinum</i> ) Peptides. <b>2019</b> , 18, 1913-1946		17
219	Intracellular free radical scavenging activity and protective role of mammalian cells by antioxidant peptide from thioredoxin disulfide reductase of <i>Arthrospira platensis</i> . <b>2019</b> , 61, 103513		17
218	Antioxidant, anticancer and ACE-inhibitory activities of bioactive peptides from wheat germ protein hydrolysates. <i>Food Bioscience</i> , <b>2019</b> , 32, 100450	4.9	51
217	Collagen peptides promote photoaging skin cell repair by activating the TGF- $\beta$ /Smad pathway and depressing collagen degradation. <b>2019</b> , 10, 6121-6134		20
216	Preparation, structure identification and the anti-photoaging activity of peptide fraction OP-Ia from .. <b>2018</b> , 9, 44-51		2
215	Physicochemical and biofunctional properties of shrimp ( <i>Penaeus japonicus</i> ) hydrolysates obtained from hot-compressed water treatment. <b>2019</b> , 147, 322-328		15
214	In vitro anti-oxidant, hypotensive and diuretic activities of <i>Origanum glandulosum</i> in rat. <b>2019</b> , 14, 17-25		2
213	Antioxidant Activities of Sorghum Kafirin Alcalase Hydrolysates and Membrane/Gel Filtrated Fractions. <i>Antioxidants</i> , <b>2019</b> , 8,	7.1	23
212	Antioxidant and Antimicrobial Activity of Porcine Liver Hydrolysate in Meat Emulsion and Their Influence on Physico-Chemical and Color Deterioration During Refrigeration Storage. <b>2019</b> , 84, 1844-1853		10
211	Optimization of gamma-aminobutyric acid production in a model system containing soy protein and inulin by <i>Lactobacillus brevis</i> fermentation. <b>2019</b> , 13, 2626-2636		6
210	In vitro Angiotensin-1-converting enzyme, $\alpha$ -amylase and $\alpha$ -glucosidase inhibitory and antioxidant activities of (L.) M. Roem seed protein hydrolysate. <b>2019</b> , 5, e01634		18
209	Changes in functionalities, conformational characteristics and antioxidative capacities of sunflower protein by controlled enzymolysis and ultrasonication action. <b>2019</b> , 58, 104625		31
208	Microbial Proteases Applications. <b>2019</b> , 7, 110		150
207	Ultrasound-assisted extraction of biologically active compounds and their successive concentration by using membrane processes. <b>2019</b> , 147, 378-389		19

206	Antioxidant activities of sunflower protein hydrolysates treated with dual-frequency ultrasonic: Optimization study. <b>2019</b> , 42, e13084		9
205	Purification and identification of an antioxidant peptide from perilla seed () meal protein hydrolysate. <b>2019</b> , 7, 1645-1655		22
204	Hemp seed polysaccharides protect intestinal epithelial cells from hydrogen peroxide-induced oxidative stress. <b>2019</b> , 135, 203-211		15
203	Antioxidant activities of Se-MPS: A selenopeptide identified from selenized brown rice protein hydrolysates. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 111, 555-560	5.4	12
202	Neuroprotective effects of different molecular weight peptide fractions obtained from beef by hydrolysis with commercial enzymes in SH-SY5Y cells. <b>2019</b> , 121, 176-184		13
201	Antioxidant Assessment of Schizochytrium Meal Protein Enzymatic Hydrolysate and Its Potential Application. <b>2019</b> , 28, 413-426		5
200	Effect of alkali concentration on digestibility and absorption characteristics of rice residue protein isolates and lysinoalanine. <i>Food Chemistry</i> , <b>2019</b> , 289, 609-615	8.5	10
199	Physicochemical characterization, antioxidant and hypoglycemic activities of selenized polysaccharides from <i>Sargassum pallidum</i> . <b>2019</b> , 132, 308-315		34
198	Characterization of collagen and its hydrolysate from yellowfin tuna <i>Thunnus albacares</i> skin and their potencies as antioxidant and antiglycation agents. <b>2019</b> , 85, 591-599		12
197	Design and characterization of a novel <i>Arthrospira platensis</i> glutathione oxido-reductase-derived antioxidant peptide GM15 and its potent anti-cancer activity via caspase-9 mediated apoptosis in oral cancer cells. <b>2019</b> , 135, 198-209		25
196	Antioxidant and angiotensin-converting enzyme (ACE) inhibitory activity of thymosin alpha-1 (Th $\alpha$ 1) peptide. <b>2019</b> , 87, 743-752		16
195	Biological activities and characterization of polysaccharides from the three Australian Sweet Lupins. <b>2019</b> , 22, 522-535		5
194	Pea Protein Nanoemulsion and Nanocomplex as Carriers for Protection of Cholecalciferol (Vitamin D3). <b>2019</b> , 12, 1031-1040		40
193	Pulse proteins: secondary structure, functionality and applications. <b>2019</b> , 56, 2787-2798		28
192	Antioxidant Activity In Vitro of N-(1-deoxy-D-xylulos-1-yl)-Phenylalanine: Comparison Among Maillard Reaction Intermediate, End-Products and Xylose-Phenylalanine. <b>2019</b> , 84, 1060-1067		1
191	In Vivo and In Vitro Antioxidant Activities of Methanol Extracts from Olive Leaves on. <b>2019</b> , 24,		26
190	Beneficial Role of Chickpea ( <i>Cicer arietinum</i> L.) Functional Factors in the Intervention of Metabolic Syndrome and Diabetes Mellitus. <b>2019</b> , 615-627		8
189	Purification and identification of peptides with high angiotensin-I converting enzyme (ACE) inhibitory activity from honeybee pupae ( <i>Apis mellifera</i> ) hydrolysates with in silico gastrointestinal digestion. <b>2019</b> , 245, 535-544		5

188	Characterisation of the bioactive properties and microstructure of chickpea protein-based oil in water emulsions. <b>2019</b> , 121, 577-585		22
187	Inhibitory Effect of HL-7 and HL-10 Peptides on Human Breast Cancer Cells by Induction of the Expression of Antioxidant Enzymes. <b>2019</b> , 25, 1333-1341		0
186	Stimulation of low intensity ultrasound on fermentation of skim milk medium for yield of yoghurt peptides by <i>Lactobacillus paracasei</i> . <b>2019</b> , 51, 315-324		39
185	Sulfated modification, characterization, antioxidant and hypoglycemic activities of polysaccharides from <i>Sargassum pallidum</i> . <b>2019</b> , 121, 407-414		53
184	Preparation and evaluation of vitamin C and folic acid-loaded antioxidant liposomes. <b>2019</b> , 37, 453-459		14
183	Effect of enzymatic hydrolysis using endo- and exo-proteases on secondary structure, functional, and antioxidant properties of chickpea protein hydrolysates. <b>2020</b> , 14, 343-352		20
182	Benign recovery of carotenoids from <i>Physalis alkekengi</i> L.var. <i>francheti</i> through supercritical CO <sub>2</sub> extraction: Yield, antioxidant activity and economic evaluation. <b>2020</b> , 36, 9-17		5
181	Development of fermented chestnut with <i>Bacillus natto</i> : Functional and sensory properties. <b>2020</b> , 130, 108941		9
180	Structural characterization and antioxidant activity of a glycoprotein isolated from <i>Camellia oleifera</i> Abel seeds against D-galactose-induced oxidative stress in mice. <b>2020</b> , 64, 103594		7
179	Fabrication of snapper fish scales protein hydrolysate-calcium complex and the promotion in calcium cellular uptake. <b>2020</b> , 65, 103717		13
178	Protective effects of enzyme degradation extract from against oxidative stress and brain injury in D-galactose-induced ageing mice. <b>2020</b> , 123, 975-986		4
177	Identification and characterization of novel antioxidant peptides from crucian carp ( <i>Carassius auratus</i> ) cooking juice released in simulated gastrointestinal digestion by UPLC-MS/MS and in silico analysis. <b>2020</b> , 1136, 121893		14
176	Characterization and production of novel antioxidative peptides derived from fermented goat milk by <i>L. fermentum</i> . <i>LWT - Food Science and Technology</i> , <b>2020</b> , 119, 108887	5-4	15
175	Structure and Function of Mung Bean Protein-Derived Iron-Binding Antioxidant Peptides. <i>Foods</i> , <b>2020</b> , 9,	4-9	4
174	Antioxidant Activity of <i>Lactobacillus plantarum</i> DY-1 Fermented Wheat Germ Extract and Its Influence on Lipid Oxidation and Texture Properties of Emulsified Sausages. <b>2020</b> , 2020, 1-7		3
173	Effects of <i>Lactobacillus plantarum</i> CD101 and <i>Staphylococcus simulans</i> NJ201 on proteolytic changes and bioactivities (antioxidant and antihypertensive activities) in fermented pork sausage. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 133, 109985	5-4	5
172	Anti-inflammatory potential of novel hexapeptide derived from <i>Meretrix meretrix</i> foot and its functional properties. <b>2020</b> , 52, 1391-1401		0
171	Enzymatic preparation and antioxidative activity of hydrolysate from Rice bran protein. <b>2020</b> , 14, 3163-3174		2

170	An antioxidative galactomannan extracted from Chinese <i>Sesbania cannabina</i> enhances immune activation of macrophage cells. <b>2020</b> , 11, 10635-10644		3
169	Isolation and identification of bioactive peptides from Xuanwei ham that rescue oxidative stress damage induced by alcohol in HHL-5 hepatocytes. <b>2020</b> , 11, 9710-9720		4
168	Isolation, Characterization and Bioactive Properties of Alkali-Extracted Polysaccharides from. <b>2020</b> , 18,		5
167	Hydrothermal conversion of ice-cream wastewater. <b>2020</b> , 43, e13498		1
166	Peroxiredoxin of <i>Arthrospira platensis</i> derived short molecule YT12 influences antioxidant and anticancer activity. <b>2020</b> , 44, 2231-2242		4
165	Ultrasound-assisted extraction and in vitro simulated digestion of <i>Porphyra haitanensis</i> proteins exhibiting antioxidative and α-glucosidase inhibitory activity. <b>2020</b> , 14, 3291-3298		3
164	Advances on Food-Derived Peptidic Antioxidants-A Review. <i>Antioxidants</i> , <b>2020</b> , 9,	7.1	23
163	Modification of In Vitro and In Vivo Antioxidant Activity by Consumption of Cooked Chickpea in a Colon Cancer Model. <i>Nutrients</i> , <b>2020</b> , 12,	6.7	8
162	Effect of inlet temperature on the physicochemical properties of spray-dried seed-watermelon seed protein powder. <b>2020</b> , 85, 3442-3449		2
161	Rhizomicrobiomics of a wonder plant for PCOS treatment. <b>2020</b> , 26, 2453-2463		1
160	Oral delivery of self-assembling bioactive peptides to target gastrointestinal tract disease. <b>2020</b> , 11, 9468-9488		2
159	Fractionation of hydrolysate from corn germ protein by ultrafiltration: In vitro antidiabetic and antioxidant activity. <b>2020</b> , 8, 2395-2405		15
158	Functional properties and antioxidant activity of gelatine and hydrolysate from deer antler base. <b>2020</b> , 8, 3402-3412		3
157	Impact of sequential enzymatic hydrolysis on antioxidant activity and peptide profile of casein hydrolysate. <b>2020</b> , 57, 4562-4575		10
156	Effect of flavorzyme digestion on the antioxidant capacities of ultra-filtrated rice bran protein hydrolyzates. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14551	2.1	6
155	Effect of Novel Engineered <i>Aspergillus oryzae</i> on Soybean Meal Fermentation and Optimization of Cultivation Conditions. <b>2020</b> , 16, 125-137		
154	Optimization of antihypertensive and antioxidant hydrolysate extraction from rice bran proteins using ultrasound assisted enzymatic hydrolysis. <b>2020</b> , 14, 2578-2589		2
153	Biological Activities of Chickpea in Human Health ( <i>Cicer arietinum</i> L.). A Review. <b>2020</b> , 75, 142-153		19

152	Free L-glutamate-induced modulation in oxidative and neurochemical profile contributes to enhancement in locomotor and memory performance in male rats. <i>Scientific Reports</i> , <b>2020</b> , 10, 11206	4.9	7
151	Preparation of soy sauce by walnut meal fermentation: Composition, antioxidant properties, and angiotensin-converting enzyme inhibitory activities. <b>2020</b> , 8, 1665-1676		8
150	Effects of partial hydrolysis on the structural, functional and antioxidant properties of oat protein isolate. <b>2020</b> , 11, 3144-3155		8
149	Intracellular oxidative damage due to antibiotics on gut bacteria reduced by glutathione oxidoreductase-derived antioxidant molecule GM15. <b>2020</b> , 202, 1127-1133		5
148	Desi and kabuli chickpea cultivars had differential behaviour towards salinity stress tolerance. <b>2020</b> , 71, 137-146		2
147	Application of Maillard reaction product of xylose-pea protein enzymatic hydrolysate in 3D printing. <b>2020</b> , 100, 2982-2990		4
146	Enzymatic Production of Two Tri-peptides on ACE-I Inhibition and Antioxidant Activities. <b>2020</b> , 26, 2365-2377		4
145	Antioxidant activities of the water-soluble fractions of glandless and glanded cottonseed protein. <i>Food Chemistry</i> , <b>2020</b> , 325, 126907	8.5	12
144	Structural characterization and antioxidant potential of a novel exopolysaccharide produced by <i>Bacillus velezensis</i> SN-1 from spontaneously fermented Da-Jiang. <b>2020</b> , 37, 307-317		5
143	Structural characterization and antioxidant activity of alkali-extracted polysaccharides from quinoa. <b>2021</b> , 113, 106392		15
142	Amino acid composition and antioxidant properties of the enzymatic hydrolysate of calabash nutmeg ( <i>Monodora myristica</i> ) and its membrane ultrafiltration peptide fractions. <i>Journal of Food Biochemistry</i> , <b>2021</b> , 45, e13437	3.3	6
141	Chemical composition and in vitro antioxidant properties of water-soluble extracts obtained from Bangladesh vegetables. <i>Journal of Food Biochemistry</i> , <b>2021</b> , 45, e13357	3.3	1
140	Antioxidant and enzymes inhibitory properties of Amaranth leaf protein hydrolyzates and ultrafiltration peptide fractions. <i>Journal of Food Biochemistry</i> , <b>2021</b> , 45, e13396	3.3	7
139	Identification of novel antioxidant peptides from snakehead ( <i>Channa argus</i> ) soup generated during gastrointestinal digestion and insights into the anti-oxidation mechanisms. <i>Food Chemistry</i> , <b>2021</b> , 337, 127921	8.5	22
138	Antioxidant mechanism, antibacterial activity, and functional characterization of peptide fractions obtained from barred mackerel gelatin with a focus on application in carbonated beverages. <i>Food Chemistry</i> , <b>2021</b> , 342, 128339	8.5	12
137	Effects of fishmeal replacement with composite mixture of shrimp hydrolysate and plant proteins on growth performance, feed utilization, and target of rapamycin pathway in largemouth bass, <i>Micropterus salmoides</i> . <b>2021</b> , 533, 736185		10
136	Ultrasonic-assisted extraction of polysaccharides from <i>Auricularia auricula</i> and effects of its acid hydrolysate on the biological function of <i>Caenorhabditis elegans</i> . <b>2021</b> , 167, 423-433		11
135	A <i>Meretrix meretrix</i> visceral mass derived peptide inhibits lipopolysaccharide-stimulated responses in RAW264.7 cells and adult zebrafish model. <b>2021</b> , 90, 107140		6

134	Effect of processing on the phenolics content and antioxidant properties of mung bean. <b>2021</b> , 98, 355-366		2
133	Physicochemical properties and antioxidant activities of tree peony ( <i>Paeonia suffruticosa</i> Andr.) seed protein hydrolysates obtained with different proteases. <i>Food Chemistry</i> , <b>2021</b> , 345, 128765	8.5	15
132	Valorization of blue mussel for the recovery of free amino acids rich products by subcritical water hydrolysis. <b>2021</b> , 169, 105135		5
131	Proteolysis efficiency and structural traits of corn gluten meal: Impact of different frequency modes of a low-power density ultrasound. <i>Food Chemistry</i> , <b>2021</b> , 344, 128609	8.5	4
130	An efficiency strategy for extraction and recovery of ellagic acid from waste chestnut shell and its biological activity evaluation. <b>2021</b> , 160, 105616		12
129	Production and antioxidant capacity of bioactive peptides from plant biomass to counteract lipid oxidation. <i>Current Research in Food Science</i> , <b>2021</b> , 4, 365-397	5.6	7
128	Antioxidant and enzyme-inhibitory properties of sesame seed protein fractions and their isolate and hydrolyzate. <b>2021</b> , 24, 780-795		3
127	Oxidation of proteins. <b>2021</b> , 85-123		1
126	Isolation and identification of antioxidant and DPP-IV inhibitory peptide PYPYEPYEPY from yak bone hydrolysate. <b>2021</b> , 27, 441-452		0
125	Pea Seed Proteins: A Nutritional and Nutraceutical Update.		2
124	Health Benefits of Antioxidative Peptides Derived from Legume Proteins with a High Amino Acid Score. <i>Antioxidants</i> , <b>2021</b> , 10,	7.1	17
123	Structural characterization and antioxidant activity of an acetylated <i>Cyclocarya paliurus</i> polysaccharide (Ac-CPP). <b>2021</b> , 171, 112-122		6
122	Effect of fruit development stages on antioxidant properties and bioactive compounds in peel, pulp and juice of grapefruit varieties. <b>2021</b> , 15, 2531-2539		4
121	Kidney bean protein products as potential antioxidative and antihypertensive alternatives for non-pharmacological inhibition of angiotensin-converting enzymes. <b>2021</b> , 11, e00693		0
120	Bioactivities of Pseudocereal Fractionated Seed Proteins and Derived Peptides Relevant for Maintaining Human Well-Being. <i>International Journal of Molecular Sciences</i> , <b>2021</b> , 22,	6.3	3
119	Antioxidant Activity Evaluation of Protein Hydrolyzed by Different Proteases. <b>2021</b> , 26,		1
118	Effect of Enzymatic Hydrolysis on the Zinc Binding Capacity and Gastrointestinal Stability of Peptides Derived From Pumpkin (.) Seeds. <b>2021</b> , 8, 647782		1
117	Antioxidant and antihypertensive protein hydrolysates from rice bran: optimization of microwave assisted extraction. <b>2021</b> , 15, 2904-2914		4

116	Antioxidant and functional properties of cowhide collagen peptides. <b>2021</b> , 86, 1802-1818	3
115	Skipjack ( <i>Katsuwonus pelamis</i> ) elastin hydrolysate-derived peptides attenuate UVA irradiation-induced cell damage in human HaCaT keratinocytes. <b>2021</b> , 2, 184-194	3
114	Antihypertensive and Immunomodulatory Effects of Defatted Corn Germ Hydrolysates: An Study. <b>2021</b> , 8, 679583	2
113	Peptidomic analysis of low molecular weight antioxidative peptides prepared by lotus ( <i>Nelumbo nucifera</i> Gaertn.) seed protein hydrolysates. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 144, 111138	5-4 3
112	Effect of <i>Lactobacillus plantarum</i> on antioxidant activity in fermented sausage. <b>2021</b> , 144, 110351	9
111	Comparison on characterization and antioxidant activity of exopolysaccharides from two <i>Porphyridium</i> strains. <b>2021</b> , 33, 2983-2994	5
110	Conception of active food packaging films based on crab chitosan and gelatin enriched with crustacean protein hydrolysates with improved functional and biological properties. <b>2021</b> , 116, 106639	22
109	Proteins isolated from Ganxet common bean ( <i>Phaseolus vulgaris</i> L.) landrace: techno-functional and antioxidant properties.	1
108	Role of Antioxidative Defense in Yellow Mosaic Disease Resistance in Black Gram [ <i>Vigna mungo</i> (L.) Hepper]. 1	1
107	Proteomic analysis of liver tissues in chicken embryo at Day 16 and Day 20 reveals antioxidant mechanisms. <b>2021</b> , 243, 104258	1
106	A new peroxidase from the roots of the Algerian white turnip ( <i>Brassica rapa</i> , variety <i>rapa</i> ): extraction, purification, characterisation, and antioxidant potential. 1-18	0
105	In vitro protein digestibility and physico-chemical properties of lactic acid bacteria fermented beverages enriched with plant proteins. <b>2021</b> , 86, 4172-4182	3
104	Growth, body composition and antioxidant status of <i>Litopenaeus vannamei</i> juveniles reared at different stocking densities in the biofloc system using inland saline groundwater.	3
103	Growth, biochemical indices and carcass quality of red tilapia reared in zero water discharge based biofloc system in various salinities using inland saline ground water. <b>2021</b> , 540, 736730	2
102	Characterization and functional properties of conjugates of rice protein with exopolysaccharides from ps-5 by Maillard reaction. <b>2021</b> , 9, 4745-4757	0
101	Regenerative efficacy of tert-butyl hydroquinone (TBHQ) on dehydrogenated ascorbic acid and its corresponding application to liqueur chocolate. <i>Food Bioscience</i> , <b>2021</b> , 42, 101129	4-9 1
100	D-galactose induced dysfunction in mice hippocampus and the possible antioxidant and neuromodulatory effects of selenium. <b>2021</b> , 1	0
99	Peptidomic profiling of fermented goat milk: considering the fermentation-time dependent proteolysis by <i>Lactobacillus</i> and characterization of novel peptides with Antioxidative activity. 1	2

98	In Silico Bioactive Peptide Prediction from The Enzymatic Hydrolysates of Edible Seaweed Rubisco Large Chain. <b>2021</b> , 21, 615-625		1
97	Beneficial Effects of Soybean-Derived Bioactive Peptides. <i>International Journal of Molecular Sciences</i> , <b>2021</b> , 22,	6.3	7
96	Investigating the Impact of Ultrasound Pretreatment on the Physicochemical, Structural, and Antioxidant Properties of Lupin Protein Hydrolysates. 1		5
95	Physicochemical characterization and in vitro biological activities of water-extracted polysaccharides fractionated by stepwise ethanol precipitation from <i>Rosa roxburghii</i> Tratt fruit. 1		3
94	Bioactive Peptides from Legumes and Their Bioavailability.		1
93	Production and characterization of antioxidative peptides during lactic fermentation of goat milk. <i>Journal of Food Processing and Preservation</i> , e15992	2.1	0
92	Physicochemical properties and antioxidant activity of enzymatic hydrolysed chickpea ( <i>Cicer arietinum</i> L.) protein as influence by alcalase and papain enzyme. <b>2021</b> , 36, 102131		2
91	Characterization of Health Beverage Fortified with Peptides from Yellowfin Tuna. 1-17		0
90	A new cerebral ischemic injury model in rats, preventive effect of gallic acid and approaches. <b>2021</b> , 28, 5204-5213		1
89	Effects of sugars on the flavor and antioxidant properties of the Maillard reaction products of camellia seed meals. <b>2021</b> , 11, 100127		5
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