Purification and identification of antioxidant peptides f hydrolysates by consecutive chromatography and elect spectrometry

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Citation Report

#	Article	IF	Citations
2	Application of Response Surface Methodology to Optimise the Antioxidant Activity of a Saithe (Pollachius virens) Hydrolysate. Marine Biotechnology, 2009, 11, 445-455.	1.1	28
3	Antioxidant activities of the rice endosperm protein hydrolysate: identification of the active peptide. European Food Research and Technology, 2009, 229, 709-719.	1.6	104
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