

# CITATION REPORT

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## Antioxidant activity of peptides isolated from alfalfa leaf protein hydrolysate

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362	The scavenging of free radical and oxygen species activities and hydration capacity of collagen hydrolysates from walleye pollock ( <i>Theragra chalcogramma</i> ) skin. <b>2009</b> , 8, 171-176		7
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360	Antioxidant and antihypertensive protein hydrolysates produced from tuna liver by enzymatic hydrolysis. <i>Food Research International</i> , <b>2009</b> , 42, 1266-1272	7	159
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203	Antioxidant properties of protein hydrolysate from Douchi by membrane ultrafiltration. <b>2017</b> , 20, 997-1006		10

202	Effect of Membrane Processing on Amino Acid Composition and Antioxidant Properties of Marble Vine Seed ( <i>Dioclea reflexa</i> ) Protein Hydrolysate. <b>2017</b> , 41, e12917		3
201	Physicochemical, functional properties, and antioxidant activities of protein fractions obtained from mulberry ( <i>morus atropurpurea roxb.</i> ) leaf. <b>2017</b> , 20, S3311-S3325		14
200	Amino acid composition and antioxidative properties of hydrolysed pumpkin ( <i>Cucurbita pepo</i> L.) oil cake protein. <b>2017</b> , 20, 3244-3255		22
199	Fractionation, amino acid profiles, antimicrobial and free radical scavenging activities of <i>Citrullus lanatus</i> seed protein. <b>2017</b> , 31, 2945-2947		13
198	Isolation and characterisation of enzymatic hydrolysed peptides with antioxidant activities from green tender sorghum. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 84, 608-616	5-4	37
197	<i>Citrullus lanatus</i> protein hydrolysate optimization for antioxidant potential. <i>Journal of Food Measurement and Characterization</i> , <b>2017</b> , 11, 1834-1843	2.8	14
196	Application of UF-RDM (Ultrafiltration Rotating Disk Membrane) module for separation and concentration of leaf protein from alfalfa juice: Optimization of operation conditions. <b>2017</b> , 175, 365-375		22
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194	Alfalfa Leaf-Derived Porous Heteroatom-Doped Carbon Materials as Efficient Cathodic Catalysts in Microbial Fuel Cells. <b>2017</b> , 5, 9766-9773		43
193	Biochemical and antioxidant properties of peptidic fraction generated from crab ( <i>Portunus trituberculatus</i> ) shells by enzymatic hydrolysis. <i>International Journal of Food Science and Technology</i> , <b>2017</b> , 52, 2479-2488	3.8	12
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190	A short review on the research progress in alfalfa leaf protein separation technology. <b>2017</b> , 92, 2894-2900		15
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188	Bioactive L acidissima protein hydrolysates using Box-Behnken design. <b>2017</b> , 7, 218		12
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185	Isolation and Purification of Antioxidant and ACE-Inhibitory Peptides from Yak ( <i>Bos grunniens</i> ) Skin. <b>2017</b> , 41, e13123		6

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183	Preparation, characterisation, antioxidant and antiglycation activities of the novel polysaccharides from the pileus of <i>Dictyophora rubrovolvata</i> . <i>International Journal of Food Science and Technology</i> , <b>2017</b> , 52, 161-170	3.8	12
182	Construction of a highly sensitive non-enzymatic sensor for superoxide anion radical detection from living cells. <b>2017</b> , 90, 39-45		44
181	Chia: The New Golden Seed for the 21st Century: Nutraceutical Properties and Technological Uses. <b>2017</b> , 265-281		9
180	Antioxidant activities of peptide fractions derived from freshwater mussel protein using ultrasound-assisted enzymatic hydrolysis. <b>2017</b> , 35, 328-338		7
179	Enzymolysis of By-Product Derived from Sheep Placenta to Production of Highly Active Antioxidant Peptide. <b>2017</b> , 02,		
178	Valorisation of tuna processing waste biomass: isolation, purification and characterisation of four novel antioxidant peptides from tuna by-product hydrolysate. <b>2018</b> , 25, 17383-17392		19
177	Bioactive characteristics and optimization of tamarind seed protein hydrolysate for antioxidant-rich food formulations. <b>2018</b> , 8, 218		2
176	Changes in antioxidant activity of Alcalase-hydrolyzed soybean hydrolysate under simulated gastrointestinal digestion and transepithelial transport. <b>2018</b> , 42, 298-305		52
175	Contribution of specific amino acid and secondary structure to the antioxidant property of corn gluten proteins. <i>Food Research International</i> , <b>2018</b> , 105, 836-844	7	30
174	Crystal packing, high-temperature phase transition, second-order nonlinear optical and biological activities in a hybrid material: [(S) C7H16N2][CuBr4]. <b>2018</b> , 1167, 316-326		7
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169	Electrodialysis with ultrafiltration membranes for peptide separation. <b>2018</b> , 72, 261-271		21
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167	Construction of an ultrasensitive non-enzymatic sensor to investigate the dynamic process of superoxide anion release from living cells. <b>2018</b> , 100, 8-15		30

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164	Free Radical Scavenging Activities and Nutritional Value of <i>Lagenaria siceraria</i> : A Nutrient Creeper. <b>2018</b> , 42, 1743-1752		2
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160	Trypsin Hydrolysed Protein Fractions as Radical Scavengers and Anti-bacterial Agents from <i>Ficus deltoidea</i> . <b>2018</b> , 24, 279-290		3
159	Purification and identification of an antioxidant peptide from <i>Pinctada fucata</i> muscle. <b>2018</b> , 16, 11-19		14
158	Assessment of antioxidant properties of membrane ultrafiltration peptides from mungbean meal protein hydrolysates. <b>2018</b> , 6, e5337		40
157	Production of Antioxidant Hydrolyzates from a <i>Lupinus mutabilis</i> (Tarwi) Protein Concentrate with Alcalase: Optimization by Response Surface Methodology. <b>2018</b> , 13, 1934578X1801300		1
156	Antioxidant and antibacterial activities of modified crab shell bioactive peptides by Maillard reaction. <b>2018</b> , 21, 2730-2743		12
155	Antidiabetic, Antihypertensive and Antioxidant Properties of Grapevine Leaf Extracts Obtained by Ultrasound, Microwave Assisted, and Classical Solvent Extraction. <b>2018</b> , 60, 79-85		4
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153	Bioconversion of duck blood cell: process optimization of hydrolytic conditions and peptide hydrolysate characterization. <b>2018</b> , 18, 67		8
152	Amino acid composition and antioxidant properties of seed protein isolate and enzymatic hydrolysates. <b>2018</b> , 4, e00877		47
151	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 <sup>5-4</sup>		33
150	Stability of Antiradical Activity of Protein Extracts and Hydrolysates from Dry-Cured Pork Loins with Probiotic Strains of LAB. <b>2018</b> , 10,		12
149	Optimisation of ultrasound assisted extraction of rice bran proteins: effects on antioxidant and antiproliferative properties. <b>2018</b> , 10, 165-174		11

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147	Antioxidant activity and protective effects of Alcalase-hydrolyzed soybean hydrolysate in human intestinal epithelial Caco-2 cells. <i>Food Research International</i> , <b>2018</b> , 111, 256-264	7	37
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145	Separation and identification of bioactive peptides from stem of <i>Tinospora cordifolia</i> (Willd.) Miers. <b>2018</b> , 13, e0193717		10
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142	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
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139	Encapsulation of food ingredients by nanoliposomes. <b>2019</b> , 347-404		3
138	In vitro antihypertensive and antioxidative properties of trypsin-derived seed globulin hydrolyzate and its membrane fractions. <i>Food Science and Nutrition</i> , <b>2019</b> , 7, 132-138	3.2	12
137	Sweet potato protein and its hydrolysates. <b>2019</b> , 69-115		0
136	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
135	Changes in functionalities, conformational characteristics and antioxidative capacities of sunflower protein by controlled enzymolysis and ultrasonication action. <b>2019</b> , 58, 104625		31
134	In silico rational design and virtual screening of antioxidant tripeptides based on 3D-QSAR modeling. <b>2019</b> , 1193, 223-230		14
133	Peptides derived from food sources: Antioxidative activities and interactions with model lipid membranes. <i>Food Chemistry</i> , <b>2019</b> , 287, 324-332	8.5	9
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131	In Vitro Antioxidant Activity of Peptides from Simulated Gastro-Intestinal Digestion Products of Scale Gelatin. <b>2019</b> , 8,		2

130	Bioactivity of hydrolysates obtained from bovine casein using artichoke ( <i>Cynara scolymus</i> L.) proteases. <b>2019</b> , 102, 10711-10723		8
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126	Antioxidant activity of proteins extracted from red alga dulse harvested in Japan. <i>Journal of Food Biochemistry</i> , <b>2019</b> , 43, e12709	3-3	12
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119	The necessity of walnut proteolysis based on evaluation after in vitro simulated digestion: ACE inhibition and DPPH radical-scavenging activities. <i>Food Chemistry</i> , <b>2020</b> , 311, 125960	8.5	29
118	Antioxidant activities of peptide hydrolysates obtained from the seeds of <i>Decne</i> (African breadfruit). <b>2020</b> , 50, 504-510		5
117	Comparison and HPLC quantification of antioxidant profiling of ginger rhizome, leaves and flower extracts. <i>Clinical Phytoscience</i> , <b>2020</b> , 6,	2.4	11
116	Influence of processing and pH on amino acid profile, morphology, electrophoretic pattern, bioactive potential and functional characteristics of alfalfa protein isolates. <i>Food Chemistry</i> , <b>2020</b> , 333, 127503	8.5	13
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114	Determination of antioxidant and antimicrobial activity of Herby cheese. <b>2020</b> , 44, e14841		3
113	Advances on Food-Derived Peptidic Antioxidants-A Review. <b>2020</b> , 9,		23

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110	Preservation of hydrogen peroxide-induced oxidative damage in HepG-2 cells by rice protein hydrolysates pretreated with electron beams. <b>2020</b> , 10, 8415		5
109	The immune-enhancing potential of peptide fractions from fermented <i>Spirulina platensis</i> by mixed probiotics. <i>Journal of Food Biochemistry</i> , <b>2020</b> , 44, e13245	3-3	3
108	Ultrasonic pretreatment improved the antioxidant potential of enzymatic protein hydrolysates from highland barley brewer's spent grain (BSG). <i>Journal of Food Science</i> , <b>2020</b> , 85, 1045-1059	3-4	8
107	Effect of crude peptide extract from mutton ham on antioxidant properties and quality of mutton patties. <b>2020</b> , 44, e14436		5
106	Hepatoprotective Effects of <i>Pleurotus ostreatus</i> Protein Hydrolysates Yielded by Pepsin Hydrolysis. <b>2020</b> , 10, 595		4
105	Synthesis, intermolecular interactions and biological activities of two new organic-inorganic hybrids CHN <sub>2</sub> Br and CHN <sub>2</sub> ClHO.. <b>2020</b> , 10, 5864-5873		3
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101	Effect of high energy electron beam on proteolysis and antioxidant activity of rice proteins. <b>2020</b> , 11, 871-882		12
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98	Oil-in-water nanoemulsions comprising Berberine in olive oil: biological activities, binding mechanisms to human serum albumin or holo-transferrin and QMMD simulations. <b>2021</b> , 39, 1029-1043		75
97	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
96	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
95	Jackfruit ( <i>Artocarpus heterophyllus</i> Lam) leaf as a new source to obtain protein hydrolysates: Physicochemical characterization, techno-functional properties and antioxidant capacity. <b>2021</b> , 112, 106319		15



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92	Production and antioxidant capacity of bioactive peptides from plant biomass to counteract lipid oxidation. <b>2021</b> , 4, 365-397		7
91	Antioxidant and enzyme-inhibitory properties of sesame seed protein fractions and their isolate and hydrolyzate. <b>2021</b> , 24, 780-795		3
90	Proximate, Antioxidant, and Sensory Properties of Tidbit Snacks from Cassava Enriched with Processed Benniseeds. <b>2021</b> , 1, 268-274		1
89	Kidney bean protein products as potential antioxidative and antihypertensive alternatives for non-pharmacological inhibition of angiotensin-converting enzymes. <b>2021</b> , 11, e00693		0
88	Blood pressure and sugar regulating potentials of nut globulin and albumin hydrolysates. <b>2021</b> , 7, e06384		2
87	Functional Characterization of Mung Bean Meal Protein-Derived Antioxidant Peptides. <i>Molecules</i> , <b>2021</b> , 26,	4.8	3
86	A Review on Health-Promoting, Biological, and Functional Aspects of Bioactive Peptides in Food Applications. <b>2021</b> , 11,		21
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84	Characterization of okra seed flours, protein concentrate, protein isolate and enzymatic hydrolysates. <i>Food Production Processing and Nutrition</i> , <b>2021</b> , 3,	4.6	1
83	RM12 similar to substance P from tachykinin of freshwater murrel <i>Channa striatus</i> influence intracellular ROS in vitro fish erythrocytes and developmental toxicity and antioxidant enzymes in vivo zebrafish embryo. <b>2021</b> , 47, 1073-1085		1
82	Utilization of Maillard reaction in moist-dry-heating system to enhance physicochemical and antioxidative properties of dried whole longan fruit. <b>2021</b> , 7, e07094		1
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79	Comparison of antioxidant activity and extraction techniques for commercially and laboratory prepared extracts from six mushroom species. <i>Journal of Agriculture and Food Research</i> , <b>2021</b> , 4, 100130 <sup>2.6</sup>		2
78	Growth Performance, Biochemical Blood Indices, and Large Intestine Physiology of Rats Fed Diets with Alfalfa Protein-Xanthophyll Concentrate. <b>2021</b> , 11,		0
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72	A Concise Review of Current In Vitro Chemical and Cell-Based Antioxidant Assay Methods. <i>Molecules</i> , <b>2021</b> , 26,	4.8	1
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68	Bioactive peptides from fisheries residues: A review of use of papain in proteolysis reactions. <b>2021</b> , 184, 415-428		11
67	Angiotensin I converting enzyme (ACE) inhibitory peptides derived from alfalfa ( <i>Medicago sativa</i> L.) leaf protein and its membrane fractions. <b>2021</b> , 45, e15834		0
66	Chinese bayberry ( <i>Myrica rubra</i> ) phenolics mitigated protein glycoxidation and formation of advanced glycation end-products: A mechanistic investigation. <i>Food Chemistry</i> , <b>2021</b> , 361, 130102	8.5	5
65	Sweet-flavored peptides with biological activities from mulberry seed protein treated by multifrequency countercurrent ultrasonic technology. <i>Food Chemistry</i> , <b>2022</b> , 367, 130647	8.5	2
64	Role of Probiotic Bacteria on Bioavailability of Functional Ingredients Under Fermentation Process. <b>2021</b> , 237-256		
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