Effects of Ultrasound Pretreatment on the Enzymatic H and on the Emulsifying Properties of Hydrolysates

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Citation Report

#	Article	IF	Citations
1	Functional properties of protein hydrolysates from pea (Pisum sativum, L) seeds. International Journal of Food Science and Technology, 2012, 47, 1457-1467.	1.3	56
2	Properties of protein powder prepared from Cape hake by-products. Journal of Food Engineering, 2012, 108, 268-275.	2.7	43
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5	Partial Characterization of Ultrafiltrated Soy Protein Hydrolysates with Antioxidant and Free Radical Scavenging Activities. Journal of Food Science, 2013, 78, C1152-8.	1.5	19
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7	Effects of ultrasound on structural and physical properties of soy protein isolate (SPI) dispersions. Food Hydrocolloids, 2013, 30, 647-655.	5.6	583
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16	Effect of power ultrasound pretreatment on peptidic profiles and angiotensin converting enzyme inhibition of milk protein concentrate hydrolysates. Journal of the Science of Food and Agriculture, 2014, 94, 2420-2428.	1.7	26
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