

CITATION REPORT

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Pptidos bioactivos

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Clnica E Investigacin En Arteriosclerosis, 2011, 23, 219-227.

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#	Paper	IF	Citations
13	Effects of sequential enzymatic hydrolysis on structural, bioactive and functional properties of Phaseolus lunatus protein isolate. <i>Food Science and Technology</i> , 2014 , 34, 441-448	2	24
12	Expression of an engineered acidic-subunit 11S globulin of amaranth carrying the antihypertensive peptides VY, in transgenic tomato fruits. <i>Plant Cell, Tissue and Organ Culture</i> , 2014 , 118, 305-312	2.7	9
11	Pure peptides from amaranth (<i>Amaranthus hypochondriacus</i>) proteins inhibit LOX-1 receptor and cellular markers associated with atherosclerosis development in vitro. <i>Food Research International</i> , 2015 , 77, 204-214	7	17
10	Microbial Production of Bioactive Pigments, Oligosaccharides, and Peptides. 2017 , 95-134		4
9	Bioactive Peptides Impact in Cancer Therapy. 2018 , 157-166		1
8	Peptides from <i>Mucuna pruriens</i> L., with protection and antioxidant in vitro effect on HeLa cell line. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 4167-4173	4.3	10
7	Fungal Proteases and Production of Bioactive Peptides for the Food Industry. 2019 , 221-246		7
6	Impact of Fermentation on the Recovery of Antioxidant Bioactive Compounds from Sea Bass Byproducts. <i>Antioxidants</i> , 2020 , 9,	7.1	7
5	Biotechnological Alternatives for the Utilization of Dairy Industry Waste Products. <i>Advances in Bioscience and Biotechnology (Print)</i> , 2015 , 06, 223-235	0.9	20
4	Antioxidant and Antimicrobial Peptides Derived from Food Proteins.. <i>Molecules</i> , 2022 , 27,	4.8	4
3	Effect of Packaging and Salt Content and Type on Antioxidant and ACE-Inhibitory Activities in Requeson Cheese.. <i>Foods</i> , 2022 , 11,	4.9	1
2	Componentes bioativos de alimentos funcionais. 2021 , 199-256		0
1	Functional and physicochemical properties of protein from giant squid (<i>Dosidicus gigas</i>) extracted using foam-aided pH-shift processing. 2023 , 88, 1409-1419		0