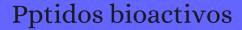
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#	Paper	IF	Citations
13	Effects of sequential enzymatic hydrolysis on structural, bioactive and functional properties of Phaseolus lunatus protein isolate. <i>Food Science and Technology</i> , 2014 , 34, 441-448	2	24
12	Expression of an engineered 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
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10	Microbial Production of Bioactive Pigments, Oligosaccharides, and Peptides. 2017, 95-134		4
9	Bioactive Peptides Impact in Cancer Therapy. 2018 , 157-166		1
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