CITATION REPORT List of articles citing

Review: Production and functionality of active peptides from milk

DOI: 10.1177/1082013211398801 Food Science and Technology International, 2011, 17, 293-317.

Source: https://exaly.com/paper-pdf/50339108/citation-report.pdf

Version: 2024-04-28

This report has been generated based on the citations recorded by exaly.com for the above article. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

#	Paper	IF	Citations
123	Effect of highly lipolyzed goat cheese on HL-60 human leukemia cells: antiproliferative activity and induction of apoptotic DNA damage. 2012 , 95, 2248-60		11
122	Farm animal milk proteomics. 2012, 75, 4259-74		110
121	Postprandial leucine and insulin responses and toxicological effects of a novel whey protein hydrolysate-based supplement in rats. <i>Journal of the International Society of Sports Nutrition</i> , 2012 , 9, 24	4.5	21
120	Dietary whey protein lessens several risk factors for metabolic diseases: a review. 2012 , 11, 67		107
119	Antithrombotic and angiotensin-converting enzyme inhibitory properties of peptides released from bovine casein by Lactobacillus casei Shirota. <i>International Dairy Journal</i> , 2012 , 26, 147-154	3.5	82
118	Could cheese be the missing piece in the French paradox puzzle?. 2012 , 79, 746-9		23
117	Through the eye of an electrospray needle: mass spectrometric identification of the major peptides and proteins in the milk of the one-humped camel (Camelus dromedarius). 2013 , 48, 779-94		16
116	Physiological properties of milk ingredients released by fermentation. 2013, 4, 185-99		59
115	Characterisation of the physicochemical, residual antigenicity and cell activity properties of transglutaminase cross-linked sodium caseinate hydrolysates. <i>International Dairy Journal</i> , 2013 , 33, 49-	.5 4 ·5	8
114	Enzymatic modification of milk protein concentrate and characterization of resulting functional properties. <i>LWT - Food Science and Technology</i> , 2013 , 54, 397-403	5.4	45
113	Anionic Antimicrobial Peptides. 2013 , 83-113		6
112	Health Effects of Antioxidative and Antihypertensive Peptides from Marine Resources. 2013 , 297-322		
111	Cloning and expression of synthetic genes encoding angiotensin-I converting enzyme (ACE)-inhibitory bioactive peptides in Bifidobacterium pseudocatenulatum. 2013 , 340, 24-32		18
110	Food peptidomics: large scale analysis of small bioactive peptidesa pilot study. 2013 , 88, 83-91		42
109	Dipeptidyl peptidase-IV inhibitory peptides generated by tryptic hydrolysis of a whey protein concentrate rich in Elactoglobulin. 2013 , 141, 1072-7		162
108	Antioxidant capacity of water soluble extracts from Parmigiano-Reggiano cheese. 2013, 64, 953-8		26
107	Advancements in the Fractionation of Milk Biopeptides by Means of Membrane Processes. 2013,		4

(2015-2013)

106	PGPIPN, a therapeutic hexapeptide, suppressed human ovarian cancer growth by targeting BCL2. PLoS ONE, 2013 , 8, e60701	17
105	Changes of proteolysis and angiotensin-I converting enzyme-inhibitory activity in white-brined cheese as affected by adjunct culture and ripening temperature. 2014 , 81, 394-402	17
104	Cow's milk with active immunoglobulins against Campylobacter jejuni: effects of temperature on immunoglobulin activity. 2014 , 94, 1205-11	3
103	Peptidomics for discovery, bioavailability and monitoring of dairy bioactive peptides. 2014 , 63, 170-181	108
102	Current options for the valorization of food manufacturing waste: a review. 2014 , 65, 28-41	617
101	Acid adaptation to improve viability and X-prolyl dipeptidyl aminopeptidase activity of the probiotic bacterium Lactobacillus fermentum HA6 exposed to simulated gastrointestinal tract conditions. 2014 , 49, 565-570	3
100	Current and future trends in food waste valorization for the production of chemicals, materials and fuels: a global perspective. 2014 , 8, 686-715	122
99	The biological activity of fermented dairy products obtained by kombucha and conventional starter cultures during storage. 2014 , 10, 336-345	28
98	Characterization of a bioactive peptide with cytomodulatory effect released from casein. <i>European Food Research and Technology</i> , 2014 , 238, 315-322	9
97	Membrane fractionation of a flactoglobulin tryptic digest: effect of the membrane characteristics. 2014 , 89, 508-515	13
96	Antioxidant Activity and Functional Properties of Polymerized Whey Products by Glycation Process. 2015 , 2015, 1-10	8
95	Bioactive peptides of animal origin: a review. <i>Journal of Food Science and Technology</i> , 2015 , 52, 5377-92 3.3	150
94	Molecular modeling and correlation of PFI1625c-peptide models of bioactive peptides with antimalarial properties. 2015 , 24, 1527-1533	6
93	Extracellular peptidases from Deinococcus radiodurans. 2015 , 19, 989-99	11
92	Unraveling the mechanisms of action of lactoferrin-derived antihypertensive peptides: ACE inhibition and beyond. 2015 , 6, 2440-52	20
91	Food protein-derived bioactive peptides in management of type 2 diabetes. 2015 , 54, 863-80	107
90	Cheese whey: A potential resource to transform into bioprotein, functional/nutritional proteins and bioactive peptides. 2015 , 33, 756-74	203
89	Bioactive peptides from egg: a review. 2015 , 45, 190-212	36

88	In vitro digestibility of commercial whey protein supplements. <i>LWT - Food Science and Technology</i> , 2015 , 61, 7-11	5.4	35
87	Bioactive peptides from fermented foods and health promotion. 2015 , 39-74		5
86	Polymers Extracted from Biomass. 2016 ,		0
85	Bioactive Molecules Released in Food by Lactic Acid Bacteria: Encrypted Peptides and Biogenic Amines. 2016 , 7, 876		155
84	Opioid peptides and gastrointestinal symptoms in autism spectrum disorders. 2016 , 38, 243-6		21
83	Production and membrane fractionation of bioactive peptides from a whey protein concentrate. 2016 , 184, 1-1		19
82	Metabolic syndrome and dairy product consumption: Where do we stand?. 2016, 89, 1077-1084		7
81	One-pot nanoparticulation of potentially bioactive peptides and gallic acid encapsulation. 2016 , 210, 317-24		16
80	Novel Fermented Dairy Products. 2016 , 165-201		1
79	Anaerobes in Biotechnology. 2016 ,		6
78	Anaerobes as Sources of Bioactive Compounds and Health Promoting Tools. 2016 , 156, 433-464		9
77	The milk-derived fusion peptide, ACFP, suppresses the growth of primary human ovarian cancer cells by regulating apoptotic gene expression and signaling pathways. 2016 , 16, 246		12
76	Effects of whey peptide extract on the growth of probiotics and gut microbiota. 2016 , 21, 507-516		33
75	Influence of heat pre-treatment on BSA tryptic hydrolysis and peptide release. 2016 , 202, 40-8		25
74	Effect of digestive enzymes on the bioactive properties of goat milk protein hydrolysates. <i>International Dairy Journal</i> , 2016 , 54, 21-28	3.5	13
73	Human gut endogenous proteins as a potential source of angiotensin-l-converting enzyme (ACE-I)-, renin inhibitory and antioxidant peptides. 2016 , 76, 30-44		36
72	Protein and Amino Acid Profiles of Different Whey Protein Supplements. 2016 , 13, 313-23		19
71	Production of angiotensin I converting enzyme inhibitory (ACE-I) peptides during milk fermentation and their role in reducing hypertension. 2017 , 57, 2789-2800		61

70	Gut microbiota and probiotics: Focus on diabetes mellitus. 2017 , 57, 2296-2309	67
69	Influence of Milk and Milk-Born Active Peptide Addition on Textural and Sensory Characteristics of Noodle. 2017 , 48, 23-30	5
68	Optimization of Penicillium aurantiogriseum protease immobilization on magnetic nanoparticles for antioxidant peptidesTobtainment. 2017 , 47, 644-654	7
67	Potential antioxidant peptides produced from whey hydrolysis with an immobilized aspartic protease from Salpichroa origanifolia fruits. 2017 , 237, 350-355	30
66	Natural Angiotensin Converting Enzyme (ACE) Inhibitors with Antihypertensive Properties. 2017, 45-67	1
65	Evaluation of the antihypertensive angiotensin-converting enzyme inhibitory (ACE-I) activity and other probiotic properties of lactic acid bacteria isolated from traditional Greek dairy products. 3.5 International Dairy Journal, 2017, 75, 10-21	29
64	Effects of fermentation conditions on the potential anti-hypertensive peptides released from yogurt fermented by Lactobacillus helveticus and Flavourzyme . 2017 , 52, 137-145	10
63	Bioactive Peptides in Milk: From Encrypted Sequences to Nutraceutical Aspects. 2017 , 3, 41	12
62	Interpolymeric Complexes Formed Between Whey Proteins and Biopolymers: Delivery Systems of Bioactive Ingredients. 2018 , 17, 792-805	27
61	Bioactive hydrolysates from casein: generation, identification, and in silico toxicity and allergenicity prediction of peptides. 2018 , 98, 3416-3426	15
60	The caseins: Structure, stability, and functionality. 2018 , 49-92	27
59	Prevention of lipid oxidation in muscle foods by milk proteins and peptides: A review. 2018 , 34, 226-247	12
58	Immunomodulation by hydrolysates and peptides derived from milk proteins. 2018, 71, 1-9	24
57	Improving efficiency of an angiotensin converting enzyme inhibitory peptide as multifunctional peptides. 2018 , 36, 3803-3818	23
56	Analysis of secreted peptidome from omental adipose tissue in polycystic ovarian syndrome patients. 2018 , 233, 5885-5894	6
55	Encapsulation of active fractions of whey proteins with antioxidant potential in pectin-collagen and pectin-gelatin microparticles. 2018 , 3, 3853-3860	O
54	Encapsulation of Bacillus subtilis Cells for Production of Whey Protein Hydrolysates. 2018, 54, 624-630	
53	The effect of cyanidin-3-O-Eglucoside and peptides extracted from yoghurt on glucose uptake and gene expression in human primary skeletal muscle myotubes from obese and obese diabetic participants. 2018 , 51, 55-64	2

52	Artificial neuronal networks (ANN) to model the hydrolysis of goat milk protein by subtilisin and trypsin. 2018 , 85, 339-346		7
51	Effects of the incorporation of cantaloupe pulp in yogurt: Physicochemical, phytochemical and rheological properties. <i>Food Science and Technology International</i> , 2018 , 24, 585-597	2.6	7
50	Bioactive Peptides as Functional Food Ingredients. 2018 , 147-186		4
49	Enhancing enzymatic hydrolysis of food proteins and production of bioactive peptides using high hydrostatic pressure technology. 2018 , 80, 187-198		52
48	Influence of peptide characteristics on their stability, intestinal transport, and in vitro bioavailability: A review. 2019 , 43, e12571		57
47	Antihypertensive and Antioxidant Properties from Whey Protein Hydrolysates Produced by Encapsulated Bacillus subtilis Cells. 2019 , 25, 681-689		10
46	Cheese Whey Processing: Integrated Biorefinery Concepts and Emerging Food Applications. <i>Foods</i> , 2019 , 8,	4.9	70
45	Wheat Bread with Dairy ProductsIIechnology, Nutritional, and Sensory Properties. 2019 , 9, 4101		12
44	Bioactive peptides from milk: animal determinants and their implications in human health. 2019 , 86, 13	36-144	34
43	Encapsulation of Antihypertensive Peptides from Whey Proteins and Their Releasing in Gastrointestinal Conditions. <i>Biomolecules</i> , 2019 , 9,	5.9	17
42	Selective electrochemical determination of casein based on magnetic molecularly imprinted nanoparticles. 2019 , 552, 73-83		3
41	Immunomodulatory activity of 5kDa permeate fractions of casein hydrolysates generated using a range of enzymes in Jurkat T cells and RAW264.7 macrophages. <i>International Dairy Journal</i> , 2019 , 91, 9-17	3.5	2
40	Structure-informed separation of bioactive peptides. 2019 , 43, e12765		23
39	Reactivity of peptides within the food matrix. 2019 , 43, e12489		26
38	Indigenous African fermented dairy products: Processing technology, microbiology and health benefits. 2020 , 60, 991-1006		19
37	Peptidomics analysis of myometrium tissues in term labor compared with term nonlabor. 2020 , 121, 1890-1900		
36			2

(2021-2020)

34	Bioactivity and safety of whey peptides. LWT - Food Science and Technology, 2020, 134, 109935	5.4	19
33	A Narrative Review of the Anti-Hyperglycemic and Satiating Effects of Fish Protein Hydrolysates and Their Bioactive Peptides. 2020 , 64, e2000403		7
32	Peptidomic analysis on synovial tissue reveals galectin-1 derived peptide as a potential bioactive molecule against rheumatoid arthritis. 2020 , 131, 155020		2
31	Biologically active components in by-products of food processing. 2020 , 8, 3004-3022		10
30	The microbiota of Kalathaki and Melichloro Greek artisanal cheeses comprises functional lactic acid bacteria. <i>LWT - Food Science and Technology</i> , 2020 , 130, 109570	5.4	7
29	Whey Protein Concentrate as a Novel Source of Bifunctional Peptides with Angiotensin-I Converting Enzyme Inhibitory and Antioxidant Properties: RSM Study. <i>Foods</i> , 2020 , 9,	4.9	3
28	Pork frankfurters prepared with hydrolyzed whey: Preliminary product quality aspects and inhibitory activity of the resulting peptides on angiotensin-converting enzyme. 2020 , 166, 108111		3
27	Bioactive Peptides Derived from Different Sources. 2021 , 231-249		
26	Effects of Mould Temperature on Rice Bran-Based Bioplastics Obtained by Injection Moulding. 2021 , 13,		7
25	Non-Conventional Antimicrobial Agents. 2021,		Ο
25	Non-Conventional Antimicrobial Agents. 2021, A Mechanistic Study of the Antiaging Effect of Raw-Milk Cheese Extracts. 2021, 13,		0
		3-3	
24	A Mechanistic Study of the Antiaging Effect of Raw-Milk Cheese Extracts. 2021 , 13, Functional dairy products as a source of bioactive peptides and probiotics: current trends and	3·3 4·9	0
24	A Mechanistic Study of the Antiaging Effect of Raw-Milk Cheese Extracts. 2021, 13, Functional dairy products as a source of bioactive peptides and probiotics: current trends and future prospectives Journal of Food Science and Technology, 2022, 59, 1263-1279 Reduction in the Brining Time in Parmigiano Reggiano Cheese Production Minimally Affects		6
24 23 22	A Mechanistic Study of the Antiaging Effect of Raw-Milk Cheese Extracts. 2021, 13, Functional dairy products as a source of bioactive peptides and probiotics: current trends and future prospectives Journal of Food Science and Technology, 2022, 59, 1263-1279 Reduction in the Brining Time in Parmigiano Reggiano Cheese Production Minimally Affects Proteolysis, with No Effect on Sensory Properties. Foods, 2021, 10, Preparation of symbiotic whey protein gel as a carrier of free and encapsulated probiotic bacteria.	4.9	061
24 23 22 21	A Mechanistic Study of the Antiaging Effect of Raw-Milk Cheese Extracts. 2021, 13, Functional dairy products as a source of bioactive peptides and probiotics: current trends and future prospectives Journal of Food Science and Technology, 2022, 59, 1263-1279 Reduction in the Brining Time in Parmigiano Reggiano Cheese Production Minimally Affects Proteolysis, with No Effect on Sensory Properties. Foods, 2021, 10, Preparation of symbiotic whey protein gel as a carrier of free and encapsulated probiotic bacteria. Journal of Food Processing and Preservation, 2021, 45, e15612 Nutritional, antimicrobial and medicinal properties of Camel® milk: A review. Saudi Journal of	4.9	0610
24 23 22 21 20	A Mechanistic Study of the Antiaging Effect of Raw-Milk Cheese Extracts. 2021, 13, Functional dairy products as a source of bioactive peptides and probiotics: current trends and future prospectives Journal of Food Science and Technology, 2022, 59, 1263-1279 Reduction in the Brining Time in Parmigiano Reggiano Cheese Production Minimally Affects Proteolysis, with No Effect on Sensory Properties. Foods, 2021, 10, Preparation of symbiotic whey protein gel as a carrier of free and encapsulated probiotic bacteria. Journal of Food Processing and Preservation, 2021, 45, e15612 Nutritional, antimicrobial and medicinal properties of Camel's milk: A review. Saudi Journal of Biological Sciences, 2021, 28, 3126-3136 Hydrolysates from ultrafiltrated double-cream cheese whey: Enzymatic hydrolysis, antioxidant, and ACE-inhibitory activities and peptide characterization. Journal of Food Processing and Preservation,	4·9 2.1 4	o 6 1 0 24

16	Gastrointestinal endogenous proteins as a source of bioactive peptidesan in silico study. <i>PLoS ONE</i> , 2014 , 9, e98922	3.7	22
15	Anticancer Effect in HL-60 Human Leukemia Cells and Other Helath-Beneficial Functions of Cheese. <i>Open Journal of Blood Diseases</i> , 2013 , 03, 7-10	0.3	4
14	Effects of Enzymatic Hydrolysis on Physicochemical Properties and Solubility and Bitterness of Milk Protein Hydrolysates. <i>Foods</i> , 2021 , 10,	4.9	1
13	46. Ripened cheeses and HL-60 apoptotic DNA damage: a potential role of highly ripened cheeses in the prevention of leukemic cell proliferation. <i>Human Health Handbooks</i> , 2013 , 703-718		
12	Production of Set-type Yogurt Fortified with Peptides and Eminobutyric acid by Mixed Fermentation Using Bacillus subtilis and Lactococcus lactis. <i>Korean Journal of Food Science and Technology</i> , 2014 , 46, 165-172		3
11	Fermented Dairy Products. 2019 , 35-55		
10	Whey proteins and peptides in health-promoting functions [A review. <i>International Dairy Journal</i> , 2021 , 126, 105269	3.5	7
9	Beneficial Effects of Vitamins, Minerals, and Bioactive Peptides on Strengthening the Immune System Against COVID-19 and the Role of Cow's Milk in the Supply of These Nutrients. <i>Biological Trace Element Research</i> , 2021 , 1	4.5	3
8	Antioxidant Activity of Milk and Dairy Products Animals, 2022, 12,	3.1	3
7	Extraction of Bioactive Molecules from Food Processing By-Products. <i>Sustainable Agriculture Reviews</i> , 2021 , 225-252	1.3	
6	Enzymatic production and analysis of antioxidative protein hydrolysates. <i>European Food Research and Technology</i> ,	3.4	1
5	Targeting Nrf2 with Probiotics and Postbiotics in the Treatment of Periodontitis. <i>Biomolecules</i> , 2022 , 12, 729	5.9	O
4	Extraction, Isolation and Identification of Low Molecular Weight Peptides in Human Milk. <i>Foods</i> , 2022 , 11, 1836	4.9	
3	Measured versus label declared macronutrient and calorie content in Colombian commercially available whey proteins. <i>Journal of the International Society of Sports Nutrition</i> , 2022 , 19, 258-266	4.5	
2	Yogurt and health. 2023 , 221-234		O
1	Protective Effect of Glycomacropeptide on the Inflammatory Response of U937 Macrophages. 2023 , 12, 1528		O