## CITATION REPORT List of articles citing

Microfluidization as a potential technique to modify surface properties of soy protein isolate

DOI: 10.1016/j.foodres.2012.03.006 Food Research International, 2012, 48, 108-118.

**Source:** https://exaly.com/paper-pdf/53664558/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
187	Characterization and formation mechanism of proteins in the secondary precipitate of soy sauce. <b>2013</b> , 237, 647-654		9
186	Microencapsulation properties of soy protein isolate and storage stability of the correspondingly spray-dried emulsions. <i>Food Research International</i> , <b>2013</b> , 52, 419-428	7	60
185	Effect of high-pressure homogenization on particle size and film properties of soy protein isolate. <b>2013</b> , 43, 538-544		162
184	Glycation promoted by dynamic high pressure microfluidisation pretreatment revealed by high resolution mass spectrometry. <i>Food Chemistry</i> , <b>2013</b> , 141, 3250-9	8.5	40
183	Emulsifying and surface properties of citric acid deamidated wheat gliadin. 2013, 58, 68-75		25
182	Effects of malondialdehyde modification on the in vitro digestibility of soy protein isolate. <b>2013</b> , 61, 12139-45		29
181	Effect of High Pressure Microfluidization on Secondary Structure of Wheat Gluten in Different Solvents. <b>2013</b> , 781-784, 770-773		
180	. 2014,		3
179	Gelation and In Vitro Digestibility of Soybean Protein Isolate Treated by a Ternary System Containing Horseradish Peroxidase, Glucose Oxidase, and Glucose. <b>2014</b> , 17, 2284-2297		9
178	Relationship between Secondary Structure and Surface Hydrophobicity of Soybean Protein Isolate Subjected to Heat Treatment. <b>2014</b> , 2014, 1-10		59
177	Effects of ultrasound on the structure and physical properties of black bean protein isolates. <i>Food Research International</i> , <b>2014</b> , 62, 595-601	7	281
176	Evaluation of cashew tree gum (Anacardium occidentale L.) emulsifying properties. <i>LWT - Food Science and Technology</i> , <b>2014</b> , 59, 1325-1331	5.4	34
175	Influence of ultrasonic treatment on the structure and emulsifying properties of peanut protein isolate. <i>Food and Bioproducts Processing</i> , <b>2014</b> , 92, 30-37	4.9	150
174	Antigenicity and conformational changes of Elactoglobulin by dynamic high pressure microfluidization combining with glycation treatment. <b>2014</b> , 97, 4695-702		33
173	The aggregation of soy protein isolate on the surface of Bifidobacterium. <i>Food Research International</i> , <b>2014</b> , 64, 323-328	7	4
172	Emulsifying properties of soy protein nanoparticles: influence of the protein concentration and/or emulsification process. <b>2014</b> , 62, 2644-54		161
171	Pea protein exhibits a novel Pickering stabilization for oil-in-water emulsions at pH 3.0. <i>LWT - Food Science and Technology</i> , <b>2014</b> , 58, 463-469	5.4	107

170	Agglomeration of soy protein isolate in a pulsed fluidized bed: Experimental study and process optimization. <b>2014</b> , 254, 248-255		14	
16	9 Soy Proteins. <b>2015</b> , 139-191		1	
16	Relationship Between Surface Hydrophobicity and Structure of Soy Protein Isolate Subjected to Different Ionic Strength. <b>2015</b> , 18, 1059-1074		72	
16	Effect of high intensity ultrasound on physicochemical and functional properties of aggregated soybean £conglycinin and glycinin. <i>Food Hydrocolloids</i> , <b>2015</b> , 45, 102-110	10.6	108	
16	Glycation of Elactoglobulin under dynamic high pressure microfluidization treatment: Effects on IgE-binding capacity and conformation. <i>Food Research International</i> , <b>2016</b> , 89, 882-888	7	35	
16	Dispersion stability of non-refined turnip rapeseed (Brassica rapa) protein concentrate: Impact of thermal, mechanical and enzymatic treatments. <i>Food and Bioproducts Processing</i> , <b>2016</b> , 99, 29-37	4.9	5	
16.	Production of high-oleic palm oil nanoemulsions by high-shear homogenization (microfluidization).  Innovative Food Science and Emerging Technologies, <b>2016</b> , 35, 75-85	6.8	51	
16	Multilevel structural responses of Econglycinin and glycinin under acidic or alkaline heat treatment. <i>Food Research International</i> , <b>2016</b> , 89, 540-548	7	13	
16	Physicochemical and structural properties of composite gels prepared with myofibrillar protein and lard diacylglycerols. <b>2016</b> , 121, 333-341		31	
16:	Synthesis and characterization of retrograded starch nanoparticles through homogenization and miniemulsion cross-linking. <b>2016</b> , 151, 656-665		16	
16	Dynamic high pressure microfluidization treatment of zein in aqueous ethanol solution. <i>Food Chemistry</i> , <b>2016</b> , 210, 388-95	8.5	22	
159	Comparative study of four physical approaches about allergenicity of soybean protein isolate for infant formula. <b>2016</b> , 27, 604-623		31	
158	Effects of Dynamic High-Pressure Microfluidization Treatment and the Presence of Quercetagetin on the Physical, Structural, Thermal, and Morphological Characteristics of Zein Nanoparticles. <b>2016</b> , 9, 320-330		33	
15	Improved emulsifying capabilities of hydrolysates of soy protein isolate pretreated with high pressure microfluidization. <i>LWT - Food Science and Technology</i> , <b>2016</b> , 69, 1-8	5.4	30	
150	Influence of hydrolysis behaviour and microfluidisation on the functionality and structural properties of collagen hydrolysates. <i>Food Chemistry</i> , <b>2017</b> , 227, 211-218	8.5	24	
15	High-pressure microfluidisation pretreatment disaggregate peanut protein isolates to prepare antihypertensive peptide fractions. <b>2017</b> , 52, 1760-1769		15	
154	Structural and functional properties of Maillard reaction products of protein isolate (mung bean, Vigna radiate (L.)) with dextran. <b>2017</b> , 1-13		2	
15	Spectroscopic study of gamma irradiation effect on the molecular structure of bovine serum albumin. <b>2017</b> , 136, 91-96		10	

152	Influence of Milk Whey on High-Oleic Palm Oil Nanoemulsions: Powder Production, Physical and Release Properties. <b>2017</b> , 12, 439-450		4
151	The Reduction in the IgE-Binding Ability of £Lactoglobulin by Dynamic High-Pressure Microfluidization Coupled with Glycation Treatment Revealed by High-Resolution Mass Spectrometry. <b>2017</b> , 65, 6179-6187		18
150	Principles and applications of spectroscopic techniques for evaluating food protein conformational changes: A review. <i>Trends in Food Science and Technology</i> , <b>2017</b> , 67, 207-219	15.3	65
149	Soy-based adhesives for wood-bonding 🖟 review. <b>2017</b> , 31, 910-931		94
148	Improved stabilization of nanoemulsions by partial replacement of sodium caseinate with pea protein isolate. <i>Food Hydrocolloids</i> , <b>2017</b> , 64, 99-111	10.6	54
147	Characterization of particles in soymilks prepared by blanching soybeans and traditional method: A comparative study focusing on lipid-protein interaction. <i>Food Hydrocolloids</i> , <b>2017</b> , 63, 1-7	10.6	20
146	Influence of dynamic high pressure microfluidization on functional properties and structure of gelatin from bighead carp (Hypophthalmichthys nobilis) scale. <i>Journal of Food Processing and Preservation</i> , <b>2018</b> , 42, e13607	2.1	15
145	Rheological and structural properties of protein isolates extracted from dephenolized sunflower meal: Effect of high intensity ultrasound. <i>Food Hydrocolloids</i> , <b>2018</b> , 81, 229-241	10.6	54
144	Physicochemical properties of soy protein prepared by enzyme-assisted countercurrent extraction. <b>2018</b> , 53, 1389-1396		4
143	Modulation of the emulsifying properties of pea globulin soluble aggregates by dynamic high-pressure fluidization. <i>Innovative Food Science and Emerging Technologies</i> , <b>2018</b> , 47, 292-300	6.8	37
142	Current progress in the utilization of native and modified legume proteins as emulsifiers and encapsulants [A review. <i>Food Hydrocolloids</i> , <b>2018</b> , 76, 2-16	10.6	94
141	Functional, nutritional and flavor characteristic of soybean proteins obtained through reverse micelles. <i>Food Hydrocolloids</i> , <b>2018</b> , 74, 358-366	10.6	40
140	Swirling cavitation improves the emulsifying properties of commercial soy protein isolate. <i>Ultrasonics Sonochemistry</i> , <b>2018</b> , 42, 471-481	8.9	52
139	Effects of ultrasound on structure and functional properties of mussel (Mytilus edulis) protein isolates. <i>Journal of Food Processing and Preservation</i> , <b>2018</b> , 42, e13690	2.1	7
138	The Mechanism of Decreased IgG/IgE-Binding of Ovalbumin by Preheating Treatment Combined with Glycation Identified by Liquid Chromatography and High-Resolution Mass Spectrometry. <b>2018</b> , 66, 10693-10702		15
137	Effects of high pressure homogenization on faba bean protein aggregation in relation to solubility and interfacial properties. <i>Food Hydrocolloids</i> , <b>2018</b> , 83, 275-286	10.6	97
136	LC-Orbitrap MS analysis of the glycation modification effects of ovalbumin during freeze-drying with three reducing sugar additives. <i>Food Chemistry</i> , <b>2018</b> , 268, 171-178	8.5	18
135	Effects of thermal sterilization on soy protein isolate/polyphenol complexes: Aspects of structure, in vitro digestibility and antioxidant activity. <i>Food Research International</i> , <b>2018</b> , 112, 284-290	7	46

134	Effect of microfluidization on microstructure, protein profile and physicochemical properties of whole cowpea flours. <i>Innovative Food Science and Emerging Technologies</i> , <b>2019</b> , 57, 102207	6.8	18	
133	A self-sorted gel network formed by heating a mixture of soy and cod proteins. <i>Food and Function</i> , <b>2019</b> , 10, 5140-5151	6.1	19	
132	Effects of high-pressure homogenization on physicochemical, rheological and emulsifying properties of myofibrillar protein. <b>2019</b> , 263, 272-279		28	
131	Application of high-pressure homogenization for improving the physicochemical, functional and rheological properties of myofibrillar protein. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 138, 425-432	7.9	22	
130	The Effect of High-Pressure Microfluidization Treatment on the Foaming Properties of Pea Albumin Aggregates. <i>Journal of Food Science</i> , <b>2019</b> , 84, 2242-2249	3.4	24	
129	The influence of annealing temperature on copper-manganese catalyst towards the catalytic combustion of toluene: The mechanism study. <b>2019</b> , 497, 143777		21	
128	Behavioral Solubilization of Peanut Protein Isolate by Atmospheric Pressure Cold Plasma (ACP) Treatment. <b>2019</b> , 12, 2018-2027		13	
127	Effect of Ultrasonic Treatment on Freeze-thaw Stability of Soy Protein Isolate Gel. <b>2019</b> , 68, 1113-1123		6	
126	Relationship between surface functional properties and flexibility of soy protein isolate-glucose conjugates. <i>Food Hydrocolloids</i> , <b>2019</b> , 95, 349-357	10.6	51	
125	Nanostructures of soy proteins for encapsulation of food bioactive ingredients. <b>2019</b> , 247-285			
124	An overview of nanoemulsion: concepts of development and cosmeceutical applications. 2019, 33, 779-	797	95	
123	Two-Step Isolation, Purification, and Characterization of Lectin from Zihua Snap Bean () Seeds. <b>2019</b> , 11,		11	
122	Improving the stability of oil-in-water emulsions by using mussel myofibrillar proteins and lecithin as emulsifiers and high-pressure homogenization. <b>2019</b> , 258, 1-8		35	
121	Impact of ultrasonic power on the structure and emulsifying properties of whey protein isolate under various pH conditions. <b>2019</b> , 81, 113-122		45	
120	Effects of ultrasonic treatment on the gel properties of microbial transglutaminase crosslinked soy, whey and soy-whey proteins. <b>2019</b> , 28, 1455-1464		14	
119	Microfluidization as Homogenization Technique in Pea Globulin-Based Emulsions. <b>2019</b> , 12, 877-882		13	
118	Driving forces of disaggregation and reaggregation of peanut protein isolates in aqueous dispersion induced by high-pressure microfluidization. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 130, 915-921	7.9	20	
117	Structural and Functional Changes in Ultrasonicated Oyster Protein Isolates. <i>International Journal of Food Engineering</i> , <b>2019</b> , 15,	1.9	2	

116	Extruded soy protein as a novel emulsifier: Structure, interfacial activity and emulsifying property. <i>Food Hydrocolloids</i> , <b>2019</b> , 93, 361-373	10.6	37
115	Effect of pH on Freeze-thaw Stability of Glycated Soy Protein Isolate. <b>2019</b> , 68, 281-290		4
114	Drying method determines the structure and the solubility of microfluidized pea globulin aggregates. <i>Food Research International</i> , <b>2019</b> , 119, 444-454	7	10
113	Production of food bioactive-loaded nanostructures by high-pressure homogenization. <b>2019</b> , 251-340		1
112	An overview of specialized equipment for nanoencapsulation of food ingredients. <b>2019</b> , 1-30		1
111	A Study of Structural Change During In Vitro Digestion of Heated Soy Protein Isolates. <i>Foods</i> , <b>2019</b> , 8,	4.9	10
110	Interaction of soybean protein isolate and phosphatidylcholine in nanoemulsions: A fluorescence analysis. <i>Food Hydrocolloids</i> , <b>2019</b> , 87, 814-829	10.6	32
109	Optimization of ultrasound parameters and its effect on the properties of the activity of beta-glucosidase in apricot kernels. <i>Ultrasonics Sonochemistry</i> , <b>2019</b> , 52, 468-476	8.9	10
108	Structure and functionalities changes in high-pressure homogenized clam protein isolate. <i>Journal of Food Processing and Preservation</i> , <b>2019</b> , 43, e13860	2.1	5
107	Effects of ultrasound treatment on the physicochemical and emulsifying properties of proteins from scallops (Chlamys farreri). <i>Food Hydrocolloids</i> , <b>2019</b> , 89, 707-714	10.6	30
106	Nanostructured soy proteins: Fabrication and applications as delivery systems for bioactives (a review). <i>Food Hydrocolloids</i> , <b>2019</b> , 91, 92-116	10.6	80
105	Heat treatment of sunflower protein isolates near isoelectric point: Effect on rheological and structural properties. <i>Food Chemistry</i> , <b>2019</b> , 276, 554-561	8.5	23
104	The applications of microfluidization in cereals and cereal-based products: An overview. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 60, 1007-1024	11.5	17
103	Impact of covalent or non-covalent bound epigallocatechin-3-gallate (EGCG) on assembly, physicochemical characteristics and digestion of ovotransferrin fibrils. <i>Food Hydrocolloids</i> , <b>2020</b> , 98, 109	5 <del>3</del> 74 <sup>6</sup>	19
102	Thermally treated soya bean oleosomes: the changes in their stability and associated proteins. <b>2020</b> , 55, 229-238		10
101	A review of encapsulation of carotenoids using spray drying and freeze drying. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 60, 3547-3572	11.5	26
100	In vitro digestibility, structural and functional properties of Moringa oleifera seed proteins. <i>Food Hydrocolloids</i> , <b>2020</b> , 101, 105574	10.6	30
99	Improving the gel properties of transgenic microbial transglutaminase cross-linked soybean-whey mixed protein by ultrasonic pretreatment. <b>2020</b> , 91, 104-112		20

## (2021-2020)

98	Effect of dynamic high pressure microfluidization on the solubility properties and structure profiles of proteins in water-insoluble fraction of edible bird's nests. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 132, 109923	5.4	8
97	Ultrasonic treatment affects emulsifying properties and molecular flexibility of soybean protein isolate-glucose conjugates. <i>Food Bioscience</i> , <b>2020</b> , 38, 100747	4.9	20
96	Dealing with soy sauce precipitation at submicron-/nano-scale: An industrially feasible approach involving enzymolysis with protease and alkaline conditions. <i>Food Research International</i> , <b>2020</b> , 137, 10	9670	О
95	Improved physicochemical properties of peanut protein isolate glycated by atmospheric pressure cold plasma (ACP) treatment. <i>Food Hydrocolloids</i> , <b>2020</b> , 109, 106124	10.6	11
94	Structural and physicochemical characteristics of lyophilized Chinese sturgeon protein hydrolysates prepared by using two different enzymes. <i>Journal of Food Science</i> , <b>2020</b> , 85, 3313-3322	3.4	12
93	Enzymatically excised oligopeptides from shows potent antioxidative and anti-hypertensive activity. <b>2020</b> , 57, 2586-2601		2
92	The Effect of Limited Proteolysis by Trypsin on the Formation of Soy Protein Isolate Nanofibrils. <b>2020</b> , 2020, 1-12		1
91	Influence of high-pressure homogenization on structural properties and enzymatic hydrolysis of milk proteins. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 130, 109657	5.4	11
90	Nanocomplexation of proteins with curcumin: From interaction to nanoencapsulation (A review). <i>Food Hydrocolloids</i> , <b>2020</b> , 109, 106106	10.6	17
89	Ultrasound pretreatment of sunflower protein: Impact on enzymolysis, ACE-inhibition activity, and structure characterization. <i>Journal of Food Processing and Preservation</i> , <b>2020</b> , 44, e14398	2.1	11
88	Physicochemical and emulsifying properties of mussel water-soluble proteins as affected by lecithin concentration. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 163, 180-189	7.9	6
87	Effects of irradiation on the structure and properties of glycosylated soybean proteins. <i>Food and Function</i> , <b>2020</b> , 11, 1635-1646	6.1	11
86	Edible pickering high internal phase emulsions stabilized by soy glycinin: Improvement of emulsification performance and pickering stabilization by glycation with soy polysaccharide. <i>Food Hydrocolloids</i> , <b>2020</b> , 103, 105672	10.6	40
85	High-intensity ultrasonication treatment improved physicochemical and functional properties of mussel sarcoplasmic proteins and enhanced the stability of oil-in-water emulsion. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , <b>2020</b> , 589, 124463	5.1	19
84	Modification of food macromolecules using dynamic high pressure microfluidization: A review. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 100, 223-234	15.3	29
83	Gel properties and structural characteristics of soy protein isolate treated with different salt ions before spray drying combined with dynamic high-pressure micro-fluidization. <i>Food and Bioproducts Processing</i> , <b>2021</b> , 125, 68-78	4.9	2
82	Fabrication of pea protein-curcumin nanocomplexes via microfluidization for improved solubility, nano-dispersibility and heat stability of curcumin: Insight on interaction mechanisms. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 168, 686-694	7.9	3
81	Structural and rheological changes of texturized mung bean protein induced by feed moisture during extrusion. <i>Food Chemistry</i> , <b>2021</b> , 344, 128643	8.5	13

80	Glycation of soy proteins leads to a range of fractions with various supramolecular assemblies and surface activities. <i>Food Chemistry</i> , <b>2021</b> , 343, 128556	8.5	11
79	Ethanol induced changes in structural, morphological, and functional properties of whey proteins isolates: Influence of ethanol concentration. <i>Food Hydrocolloids</i> , <b>2021</b> , 111, 106379	10.6	9
78	Effects of dynamic high-pressure microfluidization treatment on the functional and structural properties of potato protein isolate and its complex with chitosan. <i>Food Research International</i> , <b>2021</b> , 140, 109868	7	15
77	Effects of dynamic high-pressure microfluidization on the physicochemical, structural and functional characteristics of Eucommia ulmoides Oliv. seed meal proteins. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 138, 110766	5.4	4
76	Industry-scale microfluidization as a potential technique to improve solubility and modify structure of pea protein. <i>Innovative Food Science and Emerging Technologies</i> , <b>2021</b> , 67, 102582	6.8	13
75	Structural and functional properties of perilla protein isolate extracted from oilseed residues and its utilization in Pickering emulsions. <i>Food Hydrocolloids</i> , <b>2021</b> , 113, 106412	10.6	8
74	Effect of low pressures homogenization on the physico-chemical and functional properties of rice flour. <i>Food Hydrocolloids</i> , <b>2021</b> , 112, 106373	10.6	4
73	Latest developments in the applications of microfluidization to modify the structure of macromolecules leading to improved physicochemical and functional properties. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-23	11.5	7
72	Fabrication and characterization of Etarotene emulsions stabilized by soy oleosin and lecithin mixtures with a composition mimicking natural soy oleosomes. <i>Food and Function</i> , <b>2021</b> , 12, 10875-1088	36.1	1
71	Inhibition and interactions of alpha-amylase by daucosterol from the peel of Chinese water chestnut (). <i>Food and Function</i> , <b>2021</b> , 12, 8411-8424	6.1	2
70	Radioprotective effect of nanoceria and magnetic flower-like iron oxide microparticles on gamma radiation-induced damage in BSA protein. <i>AIMS Biophysics</i> , <b>2021</b> , 8, 124-142	0.8	1
69	Proteins from leguminous plants: from structure, property to the function in encapsulation/binding and delivery of bioactive compounds. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2021</b> , 1-22	11.5	1
68	The effect of process variables on the physical properties and microstructure of HOPO nanoemulsion flakes obtained by refractance window. <i>Scientific Reports</i> , <b>2021</b> , 11, 9359	4.9	2
67	Effects of heat treatment on structural and functional properties of velvet antler polypeptides. Journal of Food Processing and Preservation, <b>2021</b> , 45, e15490	2.1	
66	Effects of glycation and acylation on the structural characteristics and physicochemical properties of soy protein isolate. <i>Journal of Food Science</i> , <b>2021</b> , 86, 1737-1750	3.4	5
65	Effects of flexibility and surface hydrophobicity on emulsifying properties: Ultrasound-treated soybean protein isolate. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 142, 110881	5.4	33
64	Effect of solid-state fermentation by three different Bacillus species on composition and protein structure of soybean meal. <i>Journal of the Science of Food and Agriculture</i> , <b>2022</b> , 102, 557-566	4.3	1
63	Effects of microfluidization and transglutaminase cross-linking on the conformations and functional properties of arachin and conarachin in peanut. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 146, 111438	5.4	4

62	The effects of thermal treatments on the antigenicity and structural properties of soybean glycinin. Journal of Food Biochemistry, <b>2021</b> , 45, e13874	3.3	0
61	Potential of preparing meat analogue by functional dry and wet pea (Pisum sativum) protein isolate. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 148, 111702	5.4	6
60	Technological and bioactive properties of wheat glutenin hydrolysates prepared with various commercial proteases. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 149, 111787	5.4	6
59	Multiple spectra analysis and calculation of the interaction between Anthocyanins and whey protein isolate. <i>Food Bioscience</i> , <b>2021</b> , 44, 101353	4.9	O
58	Microfluidization of fenugreek (Trigonella foenum graecum) seed protein concentrate: Effects on functional, rheological, thermal and microstructural properties. <i>LWT - Food Science and Technology</i> , <b>2021</b> , 149, 111830	5.4	3
57	Characteristics of rice dreg protein isolate treated by high-pressure microfluidization with and without proteolysis. <i>Food Chemistry</i> , <b>2021</b> , 358, 129861	8.5	5
56	Effects of high-pressure homogenization on structural and emulsifying properties of thermally soluble aggregated kidney bean (Phaseolus vulgaris L.) proteins. <i>Food Hydrocolloids</i> , <b>2021</b> , 119, 106835	10.6	15
55	Effect of a cryogenic treatment in the microstructure, functional and flow properties of soy protein isolate. <i>Food Hydrocolloids</i> , <b>2021</b> , 119, 106871	10.6	4
54	Effects of vacuum ultrasonic treatment on the texture of vegetarian meatloaves made from textured wheat protein. <i>Food Chemistry</i> , <b>2021</b> , 361, 130058	8.5	1
53	Modulation of the structural and functional properties of perilla protein isolate from oilseed residues by dynamic high-pressure microfluidization. <i>Food Chemistry</i> , <b>2021</b> , 365, 130497	8.5	2
52	Protein particle-based vehicles for encapsulation and delivery of nutrients: Fabrication, digestion, and release properties. <i>Food Hydrocolloids</i> , <b>2022</b> , 123, 106963	10.6	2
51	Modifying the Physicochemical and Functional Properties of Water-soluble Protein from Mussels by High-pressure Homogenization Treatment. <i>International Journal of Food Engineering</i> , <b>2020</b> , 16,	1.9	4
50	Effects of Cavitation Jet Treatment on the Structure and Emulsification Properties of Oxidized Soy Protein Isolate. <i>Foods</i> , <b>2020</b> , 10,	4.9	5
49	Applications of Microfluidization and High Pressure Processing in Food Industry and the Effect of Them on Food Products. <i>Food and Nutrition Sciences (Print)</i> , <b>2019</b> , 10, 403-411	0.4	4
48	PERUBAHAN ALERGENISITAS PROTEIN KACANG KEDELAI DAN KACANG BOGOR AKIBAT PENGOLAHAN DENGAN PANAS. <i>Jurnal Teknologi Dan Industri Pangan</i> , <b>2015</b> , 26, 222-231	0.3	5
47	Physicochemical, structural and adhesion properties of walnut protein isolate-xanthan gum composite adhesives using walnut protein modified by ethanol. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 192, 644-653	7.9	4
46	Effects of high-intensity ultrasound on the structural, optical, mechanical and physicochemical properties of pea protein isolate-based edible film. <i>Ultrasonics Sonochemistry</i> , <b>2021</b> , 80, 105809	8.9	7
45	Hemp Seed as a Source of Food Proteins. Sustainable Agriculture Reviews, 2020, 265-294	1.3	1

44	Interactions and structural properties of zein/ferulic acid: The effect of calcium chloride. <i>Food Chemistry</i> , <b>2021</b> , 373, 131489	8.5	1
43	Soy protein/chitosan-based microsphere as Stable Biocompatible Vehicles of Oleanolic Acid: An Emerging Alternative Enabling the Quality Maintenance of Minimally Processed Produce. <i>Food Hydrocolloids</i> , <b>2022</b> , 124, 107325	10.6	O
42	Structural interplay between curcumin and soy protein to improve the water-solubility and stability of curcumin. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 193, 1471-1471	7.9	2
41	Insight into ultrasound-assisted phosphorylation on the structural and emulsifying properties of goose liver protein. <i>Food Chemistry</i> , <b>2021</b> , 131598	8.5	3
40	Radioprotective Role of Vitamins C and E against the Gamma Ray-Induced Damage to the Chemical Structure of Bovine Serum Albumin <i>Antioxidants</i> , <b>2021</b> , 10,	7.1	1
39	Improvement and mechanism of emulsifying properties of liquid egg yolk by ozonation technology. <i>LWT - Food Science and Technology</i> , <b>2022</b> , 156, 113038	5.4	2
38	High-pressure microfluidization of whey proteins: Impact on protein structure and ability to bind and protect lutein <i>Food Chemistry</i> , <b>2022</b> , 382, 132298	8.5	0
37	Effects of low-frequency and high-intensity ultrasonic treatment combined with curdlan gels on the thermal gelling properties and structural properties of soy protein isolate. <i>Food Hydrocolloids</i> , <b>2022</b> , 127, 107506	10.6	2
36	Modification of emulsifying properties of mussel myofibrillar proteins by high-intensity ultrasonication treatment and the stability of O/W emulsion. <i>Colloids and Surfaces A: Physicochemical and Engineering Aspects</i> , <b>2022</b> , 641, 128511	5.1	1
35	Structural, functional and proteomic differences of proteins extracted from white garlic and Laba garlic <i>Food Research International</i> , <b>2022</b> , 155, 111047	7	1
34	Changes in antigenicity and functional characteristics of the Maillard reaction products between Elactoglobulin and 2?-fucosyllactose. <i>International Dairy Journal</i> , <b>2022</b> , 130, 105366	3.5	
33	Effects of High Hydrostatic Pressure Pretreatment on the Functional and Structural Properties of Rice Bran Protein Hydrolysates <i>Foods</i> , <b>2021</b> , 11,	4.9	O
32	Mechanism of texture deterioration of cockle (Clinocardium californiense) during chilled storage. Journal of Food Processing and Preservation, 2022, 46,	2.1	0
31	Structural characteristics of pea protein isolate (PPI) modified by high-pressure homogenization and its relation to the packaging properties of PPI edible film <i>Food Chemistry</i> , <b>2022</b> , 388, 132974	8.5	O
30	Effect of Homogenization Modified Rice Protein on the Pasting Properties of Rice Starch. <i>Foods</i> , <b>2022</b> , 11, 1601	4.9	1
29	The Impact of Dehulling and Germination on the Physiochemical, Protein Solubility and Water and Oil Holding Capacities of Yellow Eye Bean (Phaseolus vulgaris L.) Protein Concentrates. <i>Frontiers in Sustainable Food Systems</i> , 6,	4.8	
28	Study on stability of grape seed oil/rice hydrolyzed protein emulsion. <i>International Journal of Food Engineering</i> , <b>2022</b> , 18, 451-460	1.9	
27	Fabrication of gel-like emulsions with Exein particles using microfluidization: Structure formation and rheological properties. <i>Food Research International</i> , <b>2022</b> , 158, 111514	7	

26	Changes in the structural and physicochemical properties of wheat gliadin and maize amylopectin conjugates induced by dry-heating. <i>Journal of Food Science</i> ,	.4	O
25	High-pressure homogenization: a potential technique for transforming insoluble pea protein isolates into soluble aggregates. <i>Food Chemistry</i> , <b>2022</b> , 133684	3.5	1
24	Effect of d-galactose on physicochemical and functional properties of soy protein isolate during Maillard reaction. <i>Food Hydrocolloids</i> , <b>2022</b> , 133, 107914	0.6	2
23	Yellow horn as an alternative source of plant-based protein: The effects of high-intensity ultrasonication treatment on its physicochemical properties and emulsifying properties. <b>2022</b> , 167, 11382	20	O
22	Physical and emulsifying properties of pea protein: influence of combined physical modification by flaxseed gum and ultrasonic treatment. <b>2023</b> , 12, 431-441		O
21	Physicochemical and structural properties of meat analogues from yeast and soy protein prepared via high-moisture extrusion. <b>2023</b> , 402, 134265		O
20	Nanoemulsions: A Potential Advanced Nanocarrier Platform for Herbal Drug Delivery. 2022, 351-368		О
19	Pest management with green nanoemulsions. <b>2022,</b> 177-195		О
18	Dynamic high pressure treatments: current advances on mechanistic-cum-transport phenomena approaches and plant protein functionalization. 1-26		1
17	Functionalising insoluble pea protein aggregates using high-pressure homogenisation: Effects on physicochemical, microstructural and functional properties. <b>2022</b> , 34, 100298		О
16	Impacts of the Dynamic High-Pressure Pre-Treatment and Post-Treatment of Whey Protein Aggregates on Their Physicochemical Properties and Emulsifying Activities. <b>2022</b> , 11, 3588		О
15	Structural Characteristics and Emulsifying Properties of Soy Protein Isolate Glycated with Galacto-Oligosaccharides under High-Pressure Homogenization. <b>2022</b> , 11, 3505		О
14	Effect of dynamic high-pressure microfluidization on physicochemical, structural, and functional properties of oat protein isolate. <b>2022</b> , 82, 103204		О
13	Functionality of plant-based proteins. <b>2023</b> , 79-96		О
12	Changes in the physicochemical, structural and emulsifying properties of chicken myofibrillar protein via microfluidization. <b>2023</b> , 83, 103236		O
11	Spectroscopic techniques for elucidation of structural changes in temperate cowpea cultivars under germination: A useful tool for quality determination and industrial application. <b>2023</b> , 3, 100246		O
10	Physicochemical, conformational and functional changes of quinoa protein affected by high-pressure homogenization. <b>2022</b> , 114343		О
9	Structural and Physicochemical Characterization of Extracted Proteins Fractions from Chickpea (Cicer arietinum L.) as a Potential Food Ingredient to Replace Ovalbumin in Foams and Emulsions. <b>2023</b> , 15, 110		1

8	Walnut Protein Isolate-ECarrageenan Composite Gels Improved with Synergetic Ultrasound-Transglutaminase: Gelation Properties and Structure. <b>2023</b> , 9, 91	О
7	A new approach to enhance quinoa protein nano-aggregates: Combined pH shifting lHigh pressure homogenization. <b>2023</b> , 415, 135800	O
6	Effect of high intensity ultrasonic treatment on structural, rheological, and gelling properties of potato protein isolate and its co-gelation properties with egg white protein. <b>2023</b> , 88, 1553-1565	1
5	Impact of Cavitation Jet on the Structural, Emulsifying Features and Interfacial Features of Soluble Soybean Protein Oxidized Aggregates. <b>2023</b> , 12, 909	O
		_
4	Effect of High-pressure Homogenization on Structure and Properties of Soy Protein Isolate/polyphenol Complexes.	O
3		0
	Isolate/polyphenol Complexes.  Interfacial, and emulsifying properties nexus of green pea protein fractions: Impact of pH and salt.	