pH-dependent emulsifying properties of pea [Pisum sat

Food Hydrocolloids

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Citation Report

#	Article	IF	Citations
1	Emulsifying and Interfacial Properties of Vicilins: Role of Conformational Flexibility at Quaternary and/or Tertiary Levels. Journal of Agricultural and Food Chemistry, 2013, 61, 11140-11150.	2.4	73
2	Review: bio-based films from zein, keratin, pea, and rapeseed protein feedstocks. Journal of Materials Science, 2014, 49, 1915-1930.	1.7	83
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