

# CITATION REPORT

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**Acid-induced gelation behavior of soybean protein isolate with high intensity ultrasonic pre-treatments**

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#	Paper	IF	Citations
172	The effect of high intensity ultrasonic pre-treatment on the properties of soybean protein isolate gel induced by calcium sulfate. <i>Food Hydrocolloids</i> , <b>2013</b> , 32, 303-311	10.6	157
171	Gelation Behavior and Rheological Properties of Salt- or Acid-Induced Soy Proteins Soft Tofu-Type Gels. <i>Journal of Texture Studies</i> , <b>2014</b> , 45, 62-73	3.6	34
170	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
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167	Origin of water loss from soy protein gels. <b>2014</b> , 62, 7550-8		40
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29	Modification of grass pea protein isolate ( <i>Lathyrus sativus</i> L.) using high intensity ultrasound treatment: Structure and functional properties. <i>Food Research International</i> , <b>2022</b> , 158, 111520	7	○
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27	Zein molecules in aqueous acetic acid solution: Self-assembling behaviors and formation mechanism of gluten-free doughs. <b>2022</b> , 80, 103092		○
26	Study on adhesive properties of soybean meal-based adhesives modified by ultrasonic-chemical treatment. <b>2022</b> , 118, 103237		
25	Improved gelling and emulsifying properties of myofibrillar protein from frozen shrimp ( <i>Litopenaeus vannamei</i> ) by high-intensity ultrasound. <b>2022</b> , 108188		○
24	Effects of ultrasound pretreatment on functional property, antioxidant activity, and digestibility of soy protein isolate nanofibrils. <b>2022</b> , 106193		1
23	Comparison of the effect of hydrodynamic and acoustic cavitations on functional, rheological and structural properties of egg white proteins. <b>2022</b> , 82, 103166		1
22	Effects of ultrasound-assisted slightly acidic electrolyzed water thawing on myofibrillar protein conformation and gel properties of chicken breasts. <b>2023</b> , 404, 134738		○
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17	Synergistic influence of ultrasound and dietary fiber addition on transglutaminase-induced peanut protein gel and its application for encapsulation of lutein. <b>2023</b> , 137, 108374		○
16	Production of hemp protein isolate-polyphenol conjugates through ultrasound and alkali treatment methods and their characterization. <b>2023</b> , 7, 100210		○
15	Effect of Ionic Strength on Heat-Induced Gelation Behavior of Soy Protein Isolates with Ultrasound Treatment. <b>2022</b> , 27, 8221		○
14	L-histidine-assisted ultrasound improved microstructure and gelation properties of reduced-salt surimi ( <i>Hypophthalmichthys molitrix</i> ) gel.		○
13	Effect of high pressure homogenization on Ca <sup>2+</sup> -induced gel formation of soybean 11S globulin.		○
12	Effect of ultrasonic pretreatment on the rheology and structure of grass pea ( <i>Lathyrus sativus</i> L.) protein emulsion gels induced by transglutaminase. <b>2022</b> , 106278		○

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7	Fabrication, properties, and biomedical applications of soy protein-based materials. <b>2023</b> , 93-130	0
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4	Ultrasound coupled with weak alkali cycling-induced exchange of free sulfhydryl-disulfide bond for remodeling interfacial flexibility of flaxseed protein isolates. <b>2023</b> , 140, 108597	0
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2	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
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