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The comparative assessment of ACE-inhibitory and antioxidant activities of peptide fractions obtained from fermented camel and bovine milk by *Lactobacillus rhamnosus* PTCC 1637

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135	Food-Originating ACE Inhibitors, Including Antihypertensive Peptides, as Preventive Food Components in Blood Pressure Reduction. <b>2014</b> , 13, 114-134		183
134	P179: Évaluation de l'activité antioxydante de fractions peptidiques de lait de vache fermenté par <i>Lactobacillus paracasei</i> . <b>2014</b> , 28, S161-S162		
133	ACE-Inhibitory and Antioxidant Activity of Temporin-Ra Peptide: Biochemical Characterization and Molecular Modeling Study. <b>2014</b> , 20, 493-500		2
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131	Impact on human health of microorganisms present in fermented dairy products: an overview. <b>2015</b> , 2015, 412714		78
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14	Enzymatic coagulation of raw and reconstituted skim dromedary and cows[milk powders: Kinetics, rheological and morphological properties. <b>2023</b> , 137, 105509		0
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10	Identification and molecular mechanisms of novel antioxidative peptides from fermented camel milk (Kachchi breed, India) with anti-inflammatory activity in raw macrophages cell lines.	0
9	Exploring the potential of Lacticaseibacillus paracasei M11 on antidiabetic, anti-inflammatory, and ACE inhibitory effects of fermented dromedary camel milk ( Camelus dromedaries ) and the release of antidiabetic and anti-hypertensive peptides.	0
8	Comparative studies on the nutritional and physicochemical properties of yoghurts from cows and goats and camels milk powder. <b>2022</b> , 105542	0
7	Nutritional and Therapeutic Properties of Fermented Camel Milk Fortified with Red Chenopodium quinoa Flour on Hypercholesterolemia Rats. <b>2022</b> , 27, 7695	0
6	Antidiabetic, angiotensin-converting enzyme inhibitory and anti-inflammatory activities of fermented camel milk and characterisation of novel bioactive peptides from lactic-fermented camel milk with molecular interaction study.	1
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