Impact of Commercial Precooking of Common Bean (<i> Generation of Peptides, After Pepsinâ€“Pancreatin Hyd Peptidaseâ€IV

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Citation Report

#	Article	IF	Citations
1	Hard-to-cook bean (Phaseolus vulgaris L.) proteins hydrolyzed by alcalase and bromelain produced bioactive peptide fractions that inhibit targets of type-2 diabetes and oxidative stress. Food Research International, 2015, 76, 839-851.	2.9	97
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