

Protein content and amino acid composition of commercial isolates

Amino Acids

50, 1685-1695

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Citation Report

#	ARTICLE	IF	CITATIONS
1	The Role of the Anabolic Properties of Plant- versus Animal-Based Protein Sources in Supporting Muscle Mass Maintenance: A Critical Review. <i>Nutrients</i> , 2019, 11, 1825.	1.7	225
2	Processing milk causes the formation of protein oxidation products which impair spatial learning and memory in rats. <i>RSC Advances</i> , 2019, 9, 22161-22175.	1.7	25
3	In search of alternative proteins: unlocking the potential of underutilized tropical legumes. <i>Food Security</i> , 2019, 11, 1205-1215.	2.4	49
4	Dietary Protein and Amino Acids in Vegetarian Diets—A Review. <i>Nutrients</i> , 2019, 11, 2661.	1.7	181
5	Plant-Based Milks: A Review of the Science Underpinning Their Design, Fabrication, and Performance. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 2047-2067.	5.9	196
6	Comparison and Optimization of Different Protein Nitrogen Quantitation and Residual Protein Characterization Methods in Dietary Fiber Preparations. <i>Frontiers in Nutrition</i> , 2019, 6, 127.	1.6	21
7	Seed Protein of Lentils: Current Status, Progress, and Food Applications. <i>Foods</i> , 2019, 8, 391.	1.9	157
8	Amino acids in the regulation of aging and aging-related diseases. <i>Translational Medicine of Aging</i> , 2019, 3, 70-89.	0.6	68
9	Comparison of berry juice concentrates and pomaces and alternative plant proteins to produce spray dried protein—polyphenol food ingredients. <i>Food and Function</i> , 2019, 10, 6286-6299.	2.1	21
10	Dietary Protein Quantity, Quality, and Exercise Are Key to Healthy Living: A Muscle-Centric Perspective Across the Lifespan. <i>Frontiers in Nutrition</i> , 2019, 6, 83.	1.6	58
11	Improvement of Tryptophan Analysis by Liquid Chromatography-Single Quadrupole Mass Spectrometry Through the Evaluation of Multiple Parameters. <i>Frontiers in Chemistry</i> , 2019, 7, 797.	1.8	22
12	Low-Carbohydrate Training Increases Protein Requirements of Endurance Athletes. <i>Medicine and Science in Sports and Exercise</i> , 2019, 51, 2294-2301.	0.2	23
13	Potatoes, Nutrition and Health. <i>American Journal of Potato Research</i> , 2019, 96, 102-110.	0.5	109
14	Composition, physicochemical properties of pea protein and its application in functional foods. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 2593-2605.	5.4	179
15	Impact of whole dairy matrix on musculoskeletal health and aging—current knowledge and research gaps. <i>Osteoporosis International</i> , 2020, 31, 601-615.	1.3	46
16	Dietary Intakes of Vegetable Protein, Folate, and Vitamins B-6 and B-12 Are Partially Correlated with Physical Functioning of Dutch Older Adults Using Copula Graphical Models. <i>Journal of Nutrition</i> , 2020, 150, 634-643.	1.3	24
17	Mycoprotein as a possible alternative source of dietary protein to support muscle and metabolic health. <i>Nutrition Reviews</i> , 2020, 78, 486-497.	2.6	49
18	Association of milk consumption frequency on muscle mass and strength: an analysis of three representative Korean population studies. <i>European Journal of Nutrition</i> , 2020, 59, 3257-3267.	1.8	5

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19	Formation and characterization of protein-based films from yellow pea (<i>Pisum sativum</i>) protein isolate and concentrate for edible applications. <i>Current Research in Food Science</i> , 2020, 2, 61-69.	2.7	58
20	The use of edible insect proteins in food: Challenges and issues related to their functional properties. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 59, 102272.	2.7	180
21	Emerging Nutritional Supplements for Strength and Hypertrophy: An Update of the Current Literature. <i>Strength and Conditioning Journal</i> , 2020, 42, 57-70.	0.7	5
22	Supplementing Nitrogen in Combination with Rhizobium Inoculation and Soil Mulch in Peanut (<i>Arachis hypogaea</i> L.) Production System: Part II. Effect on Phenology, Growth, Yield Attributes, Pod Quality, Profitability and Nitrogen Use Efficiency. <i>Agronomy</i> , 2020, 10, 1513.	1.3	35
23	Physicochemical and Antioxidative Characteristics of Potato Protein Isolate Hydrolysate. <i>Molecules</i> , 2020, 25, 4450.	1.7	9
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25	Optimizing Adult Protein Intake During Catabolic Health Conditions. <i>Advances in Nutrition</i> , 2020, 11, S1058-S1069.	2.9	36
26	Effects of Pre-Sleep Whey vs. Plant-Based Protein Consumption on Muscle Recovery Following Damaging Morning Exercise. <i>Nutrients</i> , 2020, 12, 2049.	1.7	10
27	Cross-correlation of plasma concentrations of branched-chain amino acids: A comparison between healthy participants and patients with chronic kidney disease. <i>Clinical Nutrition ESPEN</i> , 2020, 38, 201-210.	0.5	3
28	Effects of daily 24-gram doses of rice or whey protein on resistance training adaptations in trained males. <i>Journal of the International Society of Sports Nutrition</i> , 2020, 17, 60.	1.7	8
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35	Solid-phase fluorescent BODIPY ^{FL} peptide synthesis <i>via in situ</i> dipyrin construction. <i>Chemical Science</i> , 2020, 11, 11266-11273.	3.7	22
36	Nutritional and functional properties of spent coffee ground cheese whey powder. <i>Journal of Food Process Engineering</i> , 2022, 45, e13524.	1.5	3

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38	Comprehensive overview of the quality of plant-And animal-sourced proteins based on the digestible indispensable amino acid score. <i>Food Science and Nutrition</i> , 2020, 8, 5379-5391.	1.5	121
39	Muscle Protein Synthesis and Whole-Body Protein Turnover Responses to Ingesting Essential Amino Acids, Intact Protein, and Protein-Containing Mixed Meals with Considerations for Energy Deficit. <i>Nutrients</i> , 2020, 12, 2457.	1.7	38
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46	Associating Intake Proportion of Carbohydrate, Fat, and Protein with All-Cause Mortality in Korean Adults. <i>Nutrients</i> , 2020, 12, 3208.	1.7	27
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48	Methionine Nutrition and Metabolism: Insights from Animal Studies to Inform Human Nutrition. <i>Journal of Nutrition</i> , 2020, 150, 2518S-2523S.	1.3	39
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63	High Protein Intake Is Associated With Histological Disease Activity in Patients With NAFLD. <i>Hepatology Communications</i> , 2020, 4, 681-695.	2.0	28
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100	Replacing fish meal with fermented rice protein in diets for hybrid groupers (<i>Epinephelus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 432 Td (inflammatory-related gene expression, and intestinal microbiota. <i>Aquaculture Reports</i> , 2021, 19, 100603.	0.7	14
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111	Characterization of Organic Biomolecules (Monosaccharide, Fatty Acid, and Amino Acid) by Losses on Ignition under Stepwise Increases in Temperature. <i>Chemistry Letters</i> , 2021, 50, 560-562.	0.7	2
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144	Protein profile of commercial soybean milks analyzed by label-free quantitative proteomics. <i>Food Chemistry</i> , 2021, 352, 129299.	4.2	17
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147	Dairy products and bone health. <i>Aging Clinical and Experimental Research</i> , 2022, 34, 9-24.	1.4	29
148	Applications and analysis of hydrolysates in animal cell culture. <i>Bioresources and Bioprocessing</i> , 2021, 8, 93.	2.0	20
149	The Anabolic Response to Plant-Based Protein Ingestion. <i>Sports Medicine</i> , 2021, 51, 59-74.	3.1	48
150	Incorporation of Dietary Amino Acids Into Myofibrillar and Sarcoplasmic Proteins in Free-Living Adults Is Influenced by Sex, Resistance Exercise, and Training Status. <i>Journal of Nutrition</i> , 2021, 151, 3350-3360.	1.3	5
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