A New Approach of Extraction of Î±-Amylase/trypsin In

Molecules

24, 3589

DOI: 10.3390/molecules24193589

Citation Report

#	Article	IF	Citations
1	Comprehensive Characterization and Relative Quantification of Î±-Amylase/Trypsin Inhibitors from Wheat Cultivars by Targeted HPLC-MS/MS. Foods, 2020, 9, 1448.	4.3	14
2	Relative Abundance of Alpha-Amylase/Trypsin Inhibitors in Selected Sorghum Cultivars. Molecules, 2020, 25, 5982.	3.8	8
3	Insights into the Potential of Sourdough-Related Lactic Acid Bacteria to Degrade Proteins in Wheat. Microorganisms, 2020, 8, 1689.	3.6	23
4	Synthesis and accumulation of amylase-trypsin inhibitors and changes in carbohydrate profile during grain development of bread wheat (Triticum aestivum L.). BMC Plant Biology, 2021, 21, 113.	3.6	7
5	Effect of Cereal Î±-Amylase/Trypsin Inhibitors on Developmental Characteristics and Abundance of Digestive Enzymes of Mealworm Larvae (Tenebrio molitor L.). Insects, 2021, 12, 454.	2.2	8
6	Dynamic Microwave-Assisted Micelle Extraction Coupled with Cloud Point Preconcentration for the Determination of Triazine Herbicides in Soil. Journal of Chromatographic Science, 2022, 60, 493-500.	1.4	4
7	Effect of Sample Preparation on the Detection and Quantification of Selected Nuts Allergenic Proteins by LC-MS/MS. Molecules, 2021, 26, 4698.	3.8	11
8	Utilizing <scp>Plackettâ€"Burman</scp> design and response surface analysis to optimize ultrasonic cleaning of pesticide residues from rape. Journal of the Science of Food and Agriculture, 2022, 102, 2061-2069.	3.5	5
9	Alpha Amylase from Bacillus pacificus Associated with Brown Algae Turbinaria ornata: Cultural Conditions, Purification, and Biochemical Characterization. Processes, 2021, 9, 16.	2.8	6
10	Comparative proteomic analysis of different barley cultivars during seed germination. Journal of Cereal Science, 2021, 102, 103357.	3.7	8
11	Design of Experiment (DoE) for Optimization of HPLC Conditions for the Simultaneous Fractionation of Seven Î±-Amylase/Trypsin Inhibitors from Wheat (Triticum aestivum L.). Processes, 2022, 10, 259.	2.8	1
12	Application of Plackett-Burman Experimental Design for Investigating the Effect of Eight Phytohormones on Malt Quality Parameters. Journal of the American Society of Brewing Chemists, 2023, 81, 416-423.	1.1	1
13	A systematic review on the recent advances of wheat allergen detection by mass spectrometry: future prospects. Critical Reviews in Food Science and Nutrition, 2023, 63, 12324-12340.	10.3	3
14	Comparative Expression Profile of Genes Encoding Intolerant Proteins in Bread vs. Durum Wheat During Grain Development. Journal of Plant Growth Regulation, 0, , .	5.1	0
15	Reduction of FODMAPs and amylase-trypsin inhibitors in wheat: A review. Food Hydrocolloids for Health, 2023, 3, 100117.	3.9	1
16	Formulation and Evaluation of Nanogel used for the Treatment of Psorasis. Research Journal of Pharmaceutical Dosage Forms and Technology, 2023, , 19-24.	0.7	0
17	No correlation between amylase/trypsin-inhibitor content and amylase inhibitory activity in hexaploid and tetraploid wheat species. Current Research in Food Science, 2023, 7, 100542.	5.8	1
18	Allergenicity of wheat protein in diet: Mechanisms, modifications and challenges. Food Research International, 2023, 169, 112913.	6.2	1

#	Article	IF	Citations
19	Label-free quantitative proteomics to exploit the impact of sourdough fermentation on reducing wheat allergenic fractions. Food Chemistry, 2024, 430, 137037.	8.2	1