The development history and recent updates on soy pro

Trends in Food Science and Technology
109, 702-710
DOI: 10.1016/j.tifs.2021.01.060

Citation Report

#	Article	IF	Citations
1	Plant-Based Seafood Analogs. Molecules, 2021, 26, 1559.	3.8	53
2	Application of Raw and Defatted by Supercritical CO2 Hemp Seed Press-Cake and Sweet Grass Antioxidant Extract in Pork Burger Patties. Foods, 2021, 10, 1904.	4.3	8
3	Prospects of artificial meat: Opportunities and challenges around consumer acceptance. Trends in Food Science and Technology, 2021, 116, 434-444.	15.1	62
4	Digestibility and gastrointestinal fate of meat versus plant-based meat analogs: An in vitro comparison. Food Chemistry, 2021, 364, 130439.	8.2	74
5	Rapid and accurate electrochemical sensor for food allergen detection in complex foods. Scientific Reports, 2021, 11, 20831.	3.3	4
6	Arbuscular mycorrhizal fungi species improve the fatty acids profile and nutrients status of soybean cultivars grown under drought stress. Journal of Applied Microbiology, 2022, 132, 2177-2188.	3.1	9
7	Sensory attributes and characterization of aroma profiles of fermented sausages based on fibrous-like meat substitute from soybean protein and Coprinus comatus. Food Chemistry, 2022, 373, 131537.	8.2	13
8	Consumersâ€™ evaluation of the environmental friendliness, healthiness and naturalness of meat, meat substitutes, and other protein-rich foods. Food Quality and Preference, 2022, 97, 104486.	4.6	33
9	Effect of vacuum packaging on the shelfâ€life of shrimp analog prepared from Pangasionodon hypophthalmus surimi during refrigerated storage. Journal of Food Processing and Preservation, 2022, 46, .	2.0	3
10	A review on mycoprotein: History, nutritional composition, production methods, and health benefits. Trends in Food Science and Technology, 2022, 121, 14-29.	15.1	34
11	Rational food design and food microstructure. Trends in Food Science and Technology, 2022, 122, 256-264.	15.1	21
12	High-moisture Extrusion Technology Application in the Processing of Textured Plant Protein Meat Analogues: A Review. Food Reviews International, 2023, 39, 4873-4908.	8.4	24
13	Soy protein isolates: A review of their composition, aggregation, and gelation. Comprehensive Reviews in Food Science and Food Safety, 2022, 21, 1940-1957.	11.7	53
14	Applications of algae to obtain healthier meat products: A critical review on nutrients, acceptability and quality. Critical Reviews in Food Science and Nutrition, 2023, 63, 8357-8374.	10.3	7
15	Integrated transcriptomic and proteomic characterization of a chromosome segment substitution line reveals a new regulatory network controlling the seed storage profile of soybean. Food and Energy Security, 2022, 11, .	4.3	5
16	Nexus on animal proteins and the climate change: The plant-based proteins are part of the solution?. Food and Bioproducts Processing, 2022, 133, 119-131.	3.6	11
17	Comparative evaluation of pseudocereal peptides: A review of their nutritional contribution. Trends in Food Science and Technology, 2022, 122, 287-313.	15.1	11
18	Real meat and plant-based meat analogues have different in vitro protein digestibility properties. Food Chemistry, 2022, 387, 132917.	8.2	45

#	Article	IF	Citations
19	Thermoresponsive semi-interpenetrating gelatin-alginate networks for encapsulation and controlled release of scent molecules. International Journal of Biological Macromolecules, 2022, 208, 1096-1105.	7.5	12
20	High moisture extrusion cooking on soy proteins: Importance influence of gums on promoting the fiber formation. Food Research International, 2022, 156, 111189.	6.2	33
21	Evaluation of the adsorption capacity and mechanism of soy protein isolate for volatile flavor compounds: Role of different oxygen-containing functional groups. Food Chemistry, 2022, 386, 132745.	8.2	19
22	Meat Analogues in the Perspective of Recent Scientific Research: A Review. Foods, 2022, 11, 105.	4.3	45
23	Effects of heat treatment and pH on the physicochemical and emulsifying properties of coconut (Cocos nucifera L.) globulins. Food Chemistry, 2022, 388, 133031.	8.2	25
24	The Protein Composition Changed the Quality Characteristics of Plant-Based Meat Analogues Produced by a Single-Screw Extruder: Four Main Soybean Varieties in China as Representatives. Foods, 2022, 11, 1112.	4.3	8
25	The texture of plant proteinâ€based meat analogs by high moisture extrusion: A review. Journal of Texture Studies, 2023, 54, 351-364.	2.5	15
26	High moisture extrusion of soy protein and wheat gluten blend: An underlying mechanism for the formation of fibrous structures. LWT - Food Science and Technology, 2022, 163, 113561.	5.2	29
27	Recent trends in design of healthier plant-based alternatives: nutritional profile, gastrointestinal digestion, and consumer perception. Critical Reviews in Food Science and Nutrition, 2023, 63, 10483-10498.	10.3	28
28	Soybean: Sustainability Issues. , 2023, , .		3
29	Plant-based meat analogs: A review with reference to formulation and gastrointestinal fate. Current Research in Food Science, 2022, 5, 973-983.	5.8	36
30	Production of cultured meat by culturing porcine smooth muscle cells in vitro with food grade peanut wire-drawing protein scaffold. Food Research International, 2022, 159, 111561.	6.2	19
31	An insight into the changes in conformation and emulsifying properties of soy Î²-conglycinin and glycinin as affected by EGCG: Multi-spectral analysis. Food Chemistry, 2022, 394, 133484.	8.2	11
32	Modulation of soy protein isolate gel properties by a novel â€œtwo-stepâ€•gelation process: Effects of pre-aggregation with different divalent sulfates. Food Chemistry, 2022, 394, 133515.	8.2	10
33	Alternative proteins for meat and dairy replacers: Food safety and future trends. Critical Reviews in Food Science and Nutrition, 2023, 63, 11063-11080.	10.3	20
34	A Narrative Review of Alternative Protein Sources: Highlights on Meat, Fish, Egg and Dairy Analogues. Foods, 2022, 11, 2053.	4.3	22
35	Relationship between Personal Values and Intentions to Purchase Plant-Based Meat Alternatives: Application of the Dual Concern Theory. International Journal of Environmental Research and Public Health, 2022, 19, 8673.	2.6	5
36	Nutritional Compositions, Phenolic Contents, and Antioxidant Potentials of Ten Original Lineage Beans in Thailand. Foods, 2022, 11, 2062.	4.3	11

#	Article	IF	Citations
37	Ingredients and Process Affect the Structural Quality of Recombinant Plant-Based Meat Alternatives and Their Components. Foods, 2022, 11, 2202.	4.3	11
38	Consumer Perception and Acceptability of Plant-Based Alternatives to Chicken. Foods, 2022, 11, 2271.	4.3	10
39	Fabrication of soybean proteinâ€based meat with twoâ€phases. International Journal of Food Science and Technology, 2022, 57, 6646-6653.	2.7	2
40	High-moisture extruded protein fiber formation toward plant-based meat substitutes applications: Science, technology, and prospect. Trends in Food Science and Technology, 2022, 128, 202-216.	15.1	54
41	Characterization of the improved functionality in soybean protein-proanthocyanidins conjugates prepared by the alkali treatment. Food Hydrocolloids, 2023, 134, 108107.	10.7	29
42	Non-meat proteins. , 2022, , .		0
43	Incorporating chitin nanocrystal yields stronger soy protein gel: Insights into linear and nonlinear rheological behaviors by oscillatory shear tests. Food Hydrocolloids, 2023, 135, 108177.	10.7	8
44	High-Moisture Shear Processes: Molecular Changes of Wheat Gluten and Potential Plant-Based Proteins for Its Replacement. Molecules, 2022, 27, 5855.	3.8	8
45	Alternative Products Selling Sustainability? A Brazilian Case Study on Materials and Processes to Produce Plant-Based Hamburger Patties. Sustainable Chemistry, 2022, 3, 415-429.	4.7	3
46	Protein quality of soy and the effect of processing: A quantitative review. Frontiers in Nutrition, 0, 9, .	3.7	11
48	Elucidation of a new fractionation method to understand the protein composition of soybean seeds. , 2022, 1, 100115.		2
49	The nutritional quality of animal-alternative processed foods based on plant or microbial proteins and the role of the food matrix. Trends in Food Science and Technology, 2022, 129, 144-154.	15.1	18
50	Nutritional Value and Physicochemical Characteristics of Alternative Protein for Meat and Dairyâ€”A Review. Foods, 2022, 11, 3326.	4.3	13
51	Using machine learning enabled phenotyping to characterize nodulation in three early vegetative stages in soybean. Crop Science, 0, , .	1.8	0
52	Molecular dynamics simulation of the interaction of food proteins with small molecules. Food Chemistry, 2023, 405, 134824.	8.2	50
53	Extrusion production of textured soybean protein: The effect of energy input on structure and volatile beany flavor substances. Food Chemistry, 2023, 405, 134728.	8.2	16
54	Investigation of the Effect of Rice Bran Content on the Antioxidant Capacity and Related Molecular Conformations of Plant-Based Simulated Meat Based on Raman Spectroscopy. Foods, 2022, 11, 3529.	4.3	2
55	High-performance carboxymethyl cellulose-based hydrogel film for food packaging and preservation system. International Journal of Biological Macromolecules, 2022, 223, 1126-1137.	7.5	27

#	Article	IF	Citations
56	Properties of Protein Isolates from Marine Hydrobionts Obtained by Isoelectric Solubilisation/Precipitation: Influence of Temperature and Processing Time. International Journal of Molecular Sciences, 2022, 23, 14221.	4.1	3
57	Processes for Obtaining Plant-Based Dairy and Meat Substitutes. , 2023, , .		1
58	A novel insight into the binding behavior between soy protein and homologous ketones: Perspective from steric effect. Journal of Molecular Liquids, 2023, 369, 120895.	4.9	5
59	Prospects for Plant-Based Meat: Current Standing, Consumer Perceptions, and Shifting Trends. Foods, 2022, 11, 3770.	4.3	6
60	Technological interventions in improving the functionality of proteins during processing of meat analogs. Frontiers in Nutrition, 0, 9, .	3.7	9
61	Structure â€“ Function relationship of Australian Acacia seed protein concentrates: Amino acid composition, in vitro protein digestibility and molecular properties. Food Bioscience, 2023, 51, 102339.	4.4	2
62	Plant-Based Meat Alternatives: Technological, Nutritional, Environmental, Market, and Social Challenges and Opportunities. Nutrients, 2023, 15, 452.	4.1	40
63	Development of plant-based meat analogs using 3D printing: Status and opportunities. Trends in Food Science and Technology, 2023, 132, 76-92.	15.1	22
64	Karakterisasi Fisiko-Kimia Biji dan Kulit Ari Kacang Bogor Asal Jampang-Sukabumi Jawa Barat. Jurnal Teknologi Dan Industri Pangan, 2022, 33, 178-188.	0.3	0
65	Development of meat analogs: Focus on the current status and challenges of regulatory legislation. Comprehensive Reviews in Food Science and Food Safety, 2023, 22, 1006-1029.	11.7	8
66	Extrusion parameters and physical transformations of an extrudate for fish: Effect of the addition of hydrolyzed protein flour from by-products of Oncorhynchus mykiss. Frontiers in Sustainable Food Systems, 0, 6, .	3.9	2
67	Sustainable plant protein: an up-to-date overview of sources, extraction techniques and utilization. , 2023, 1, 466-483.		5
68	Isolation and identification of an Î±-glucosidase inhibitory peptide from extruded soybean protein and its hypoglycemic activity in T2DM mice. Food and Function, 2023, 14, 4288-4301.	4.6	2
69	The development process of plant-based meat alternatives: Raw material formulations and processing strategies. Food Research International, 2023, 167, 112689.	6.2	9
70	Scope, nutritional aspects, technology, and consumer preferences toward seafood alternatives. Food Research International, 2023, 168, 112777.	6.2	2
71	Reconstituted rice proteinï¼šThe raw materials, techniques and challenges. Trends in Food Science and Technology, 2023, 133, 267-276.	15.1	4
72	Comparison of life cycle assessments and nutritional contents of soy protein and wheat protein (seitan) based vegan bacon products for human and environmental health. Journal of the Science of Food and Agriculture, 2023, 103, 3315-3321.	3.5	3
73	Investigating the Potential of Full-Fat Soy as an Alternative Ingredient in the Manufacture of Low- and High-Moisture Meat Analogs. Foods, 2023, 12, 1011.	4.3	4

#	Article	IF	Citations
74	Peptidomics Study of Plant-Based Meat Analogs as a Source of Bioactive Peptides. Foods, 2023, 12, 1061.	4.3	1
75	Meat Alternatives: Evolution, Structuring Techniques, Trends, and Challenges. Food Engineering Reviews, 2023, 15, 329-359.	5.9	4
76	Comparison of Chronic Wound Inpatients and Outpatientsâ€™ Diets and Meals Nutrient Content in Taabo Wound Management Unit, Côte dâ€™Ivoire. Food and Nutrition Sciences (Print), 2023, 14, 156-174.	0.4	0
77	Low moisture extrusion of soybean protein isolate: Effect of Î²-glucan on the physicochemical properties of the product. LWT - Food Science and Technology, 2023, 179, 114660.	5.2	7
78	The Role of Diet as a Modulator of the Inflammatory Process in the Neurological Diseases. Nutrients, 2023, 15, 1436.	4.1	18
79	Enriched Pea Protein Texturing: Physicochemical Characteristics and Application as a Substitute for Meat in Hamburgers. Foods, 2023, 12, 1303.	4.3	3
80	Structural, nutritional, and functional properties of amaranth protein and its application in the food industry: A review. , 2023, 1, 45-55.		4
81	Effect of proteinâ€“starch interactions on starch retrogradation and implications for food product quality. Comprehensive Reviews in Food Science and Food Safety, 2023, 22, 2081-2111.	11.7	16
82	Enzymatic Hydrolysis of Soy Protein. Food Processing: Techniques and Technology, 2023, 53, 86-96.	1.0	4
83	Using casein and gluten protein fractions to obtain functional ingredients. Foods and Raw Materials, 2023, , 223-231.	2.1	4
84	Plant-based meat analogues aggravated lipid accumulation by regulating lipid metabolism homeostasis in mice. , 2023, , 1-19.		0
85	A review of alternative plant protein sources, their extraction, functional characterisation, application, nutritional value and pinch points to being the solution to sustainable food production. International Journal of Food Science and Technology, 2024, 59, 462-472.	2.7	2
86	Comparison of in vitro digestibility and DIAAR between vegan and meat burgers before and after grilling. Food Research International, 2023, 166, 112569.	6.2	9
87	A sensory study on consumer valuation for plant-based meat alternatives: What is liked and disliked the most?. Food Research International, 2023, 169, 112813.	6.2	6
88	Food-Grade Oleogels: Trends in Analysis, Characterization, and Applicability. Gels, 2023, 9, 386.	4.5	7
89	Updates on Plant-Based Protein Products as an Alternative to Animal Protein: Technology, Properties, and Their Health Benefits. Molecules, 2023, 28, 4016.	3.8	1
90	Composition, functional properties, health benefits and applications of oilseed proteins: A systematic review. Food Research International, 2023, 171, 113061.	6.2	6
91	Towards creating sustainable foods from side streams: Heat-induced structure formation in blends of sunflower seed press cakes and cheese whey under moderate shear. Food Hydrocolloids, 2023, 144, 108932.	10.7	2

#	Article	IF	Citations
92	A comprehensive review of mung bean proteins: Extraction, characterization, biological potential, technoâ€functional properties, modifications, and applications. Comprehensive Reviews in Food Science and Food Safety, 2023, 22, 3292-3327.	11.7	3
93	Structural analysis and texture study of plantâ€based (meat) products. Journal of Texture Studies, 2023, 54, 349-350.	2.5	0
94	Biocontrol of Corynespora cassiicola in soybean using a new phenethyl alcohol-producing Meyerozyma caribbica strain. Biological Control, 2023, 184, 105287.	3.0	3
95	Microalgae as a key ingredient in meat analogues. , 2023, , 305-316.		0
96	Plantâ€based foods as meat and fat substitutes. Food Science and Nutrition, 2023, 11, 4898-4911.	3.4	5
97	Recombinant Streptomyces netropsis transglutaminase expressed in Komagataella phaffii (Pichia) Tj ETQq1 1 0.784314 rgBT /Overloc Biotechnology, 2023, 39, .	3.6	2
98	Improving gel properties of soy protein isolate through alkaline pH-shifting, mild heat treatment, and TGase cross-linking. Food Hydrocolloids, 2023, 144, 108924.	10.7	13
99	Implications of physicochemical properties of proteins in food industry applications. , 2023, , 261-284.		0
100	Nordic Crops as Alternatives to Soyâ€"An Overview of Nutritional, Sensory, and Functional Properties. Foods, 2023, 12, 2607.	4.3	1
101	Deep eutectic solvents as an alternative for extraction of flavonoids from soybean (Glycine max (L)) Tj ETQq1 1 0.784314 rgBT /Overl Research International, 2023, 173, 113266.	6.2	3
102	The influence of ionic polysaccharides on the physicochemical and techno-functional properties of soy proteins; a comprehensive review. Carbohydrate Polymers, 2023, 319, 121191.	10.2	3
103	Recent advances in soybean protein processing technologies: A review of preparation, alterations in the conformational and functional properties. International Journal of Biological Macromolecules, 2023, 248, 125862.	7.5	4
104	Peanut proteins: Extraction, modifications, and applications: A comprehensive review. Grain & Oil Science and Technology, 2023, 6, 135-147.	5.1	2
105	Effect of process parameters on the physical quality of low-starch extruded feed containing Clostridium autoethanogenum protein. Animal Feed Science and Technology, 2023, 304, 115745.	2.2	1
106	Physical modification of vegetable protein by extrusion and regulation mechanism of polysaccharide on the unique functional properties of extruded vegetable protein: a review. Critical Reviews in Food Science and Nutrition, 0, , 1-14.	10.3	0
107	Current and emerging applications of carrageenan in the food industry. Food Research International, 2023, 173, 113369.	6.2	8
108	Molecular interaction of soybean protein and piperine by computational docking analyses. Food Hydrocolloids, 2024, 146, 109249.	10.7	2
109	Evaluating the potential of millets as blend components with soy protein isolate in a high moisture extrusion system for improved texture, structure, and colour properties of meat analogues. Food Research International, 2023, 173, 113395.	6.2	0

#	Article	IF	Citations
110	Effect of Lycium barbarum polysaccharides on heat-induced gelation of soy protein isolate. Food Hydrocolloids, 2024, 147, 109323.	10.7	3
111	Evaluation of sono-physico-chemical and processing effects in the mixed sarcoplasmic protein/soy protein isolate system. Ultrasonics Sonochemistry, 2023, 100, 106639.	8.2	0
112	High moisture extrusion of plant proteins: advances, challenges, and opportunities. Critical Reviews in Food Science and Nutrition, 0, , 1-22.	10.3	0
113	Research Advances in Plant Protein-Based Products: Protein Sources, Processing Technology, and Food Applications. Journal of Agricultural and Food Chemistry, 2023, 71, 15429-15444.	5.2	4
114	Effect of Process Variables and Ingredients on Controlled Protein Network Creation in High-Moisture Plant-Based Meat Alternatives. Foods, 2023, 12, 3830.	4.3	1
115	Benefits of Soybean in the Era of Precision Medicine: A Review of Clinical Evidence. Journal of Microbiology and Biotechnology, 2023, , .	2.1	0
116	A review of alternative proteins for vegan diets: Sources, physico-chemical properties, nutritional equivalency, and consumer acceptance. Food Research International, 2023, 173, 113479.	6.2	2
117	Potential of hydrolyzed wheat protein in soy-based meat analogues: Rheological, textural and functional properties. Food Chemistry: X, 2023, 20, 100921.	4.3	2
118	Proposed solutions to anthropogenic climate change: A systematic literature review and a new way forward. Heliyon, 2023, 9, e20544.	3.2	1
119	Structural, extraction and safety aspects of novel alternative proteins from different sources. Food Chemistry, 2024, 436, 137712.	8.2	3
120	QTLs and Candidate Genes for Seed Protein Content in Two Recombinant Inbred Line Populations of Soybean. Plants, 2023, 12, 3589.	3.5	1
121	Mycoprotein as a meat substitute: production, functional properties, and current challengesâ€¤ review. International Journal of Food Science and Technology, 2024, 59, 522-544.	2.7	1
123	Plant Protein Heat-Induced Gels: Formation Mechanisms and Regulatory Strategies. Coatings, 2023, 13, 1899.	2.6	0
124	Modulating Molecular Interactions in Extruded Pea Protein Isolate. Food Biophysics, 2024, 19, 172-181.	3.0	0
125	Fate of pulse globulin proteins molecular Structure and composition on high moisture extrusion. Food Hydrocolloids, 2024, 149, 109512.	10.7	0
126	Relationship between Soybean Protein Isolate and Textural Properties of Texturized Vegetable Protein. Molecules, 2023, 28, 7465.	3.8	0
127	Genomic analysis and characterization of new loci associated with seed protein and oil content in soybeans. Plant Genome, 2023, 16, .	2.8	0
128	Amaranth proteins: From extraction to application as nanoparticle-based delivery systems for bioactive compounds. Food Chemistry, 2024, 439, 138164.	8.2	0

#	Article	IF	Citations
129	Textured soy protein with meat odor as an ingredient for improving the sensory quality of meat analog and soy burger. Journal of Food Science and Technology, 2024, 61, 743-752.	2.8	0
130	Recent advance in modification strategies and applications of soy protein gel properties. Comprehensive Reviews in Food Science and Food Safety, 2024, 23, .	11.7	1
131	Challenges and Prospects of Plant-Protein-Based 3D Printing. Foods, 2023, 12, 4490.	4.3	2
132	The Effect of Type of Vegetable Fat and Addition of Antioxidant Components on the Physicochemical Properties of a Pea-Based Meat Analogue. Foods, 2024, 13, 71.	4.3	0
133	Potential of Cricket (Acheta domesticus) Flour as a Lean Meat Replacer in the Development of Beef Patties. Foods, 2024, 13, 286.	4.3	1
134	High moisture extrusion of soybean protein isolate: Effect of Î²-glucan on physicochemical properties of extrudates. Food Chemistry, 2024, 441, 138329.	8.2	0
135	Influence of substrate aggregation state on the enzymatic-induced crosslinking of soy protein isolate. Food Chemistry, 2024, 442, 138484.	8.2	0
136	Alternative proteins, extrusion, and bioprocessing. , 2024, , 49-64.		0
138	Pressure-dominated steam explosion for modifying textured soy proteins: Structure and in vitro digestion kinetics. Food Research International, 2024, 180, 114071.	6.2	0
139	Effect of High-Pressure Homogenization on the Properties and Structure of Cold-Induced Chiba Tofu Gel in Soy Protein Isolate. Gels, 2024, 10, 99.	4.5	0
140	Structure of pea protein-based complexes on high-moisture extrusion: Raw materials and extrusion zones. LWT - Food Science and Technology, 2024, 194, 115823.	5.2	0
141	Consumersâ€™ attachment to meat: Association between sensory properties and preferences for plant-based meat alternatives. Food Quality and Preference, 2024, 116, 105134.	4.6	0
142	Effects of Mycoprotein on Body Fat and Gut Microbiota in High-Fat Diet-Fed Mice. Hans Journal of Food and Nutrition Science, 2024, 13, 124-132.	0.1	0
143	Plant-Based Protein Flavor Maskers and Enhancers. , 2024, , 321-344.		0
144	Effect of protease hydrolysis pretreatment on extruder response and the structural characteristics of high-moisture plant-protein extrudates. Journal of Food Engineering, 2024, 376, 112062.	5.2	0