

Javier Vioque

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2446582/publications.pdf>

Version: 2024-02-01

120
papers

5,250
citations

71102

41
h-index

95266

68
g-index

120
all docs

120
docs citations

120
times ranked

4959
citing authors

#	ARTICLE	IF	CITATIONS
1	Protein isolates from chickpea (<i>Cicer arietinum</i> L.): chemical composition, functional properties and protein characterization. <i>Food Chemistry</i> , 1999, 64, 237-243.	8.2	227
2	Effect of the support and experimental conditions in the intensity of the multipoint covalent attachment of proteins on glyoxyl-agarose supports: Correlation between enzymeâ€™support linkages and thermal stability. <i>Enzyme and Microbial Technology</i> , 2007, 40, 1160-1166.	3.2	200
3	Purification of an ACE Inhibitory Peptide after Hydrolysis of Sunflower (<i>Helianthus annuus</i> L.) Protein Isolates. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 1928-1932.	5.2	195
4	Production of ace inhibitory peptides by digestion of chickpea legumin with alcalase. <i>Food Chemistry</i> , 2003, 81, 363-369.	8.2	192
5	Antioxidant and metal chelating activities of peptide fractions from phaseolin and bean protein hydrolysates. <i>Food Chemistry</i> , 2012, 135, 1789-1795.	8.2	191
6	Determination of tryptophan by high-performance liquid chromatography of alkaline hydrolysates with spectrophotometric detection. <i>Food Chemistry</i> , 2004, 85, 317-320.	8.2	172
7	Utilisation of chickpea protein isolates for production of peptides with angiotensin I-converting enzyme (ACE)-inhibitory activity. <i>Journal of the Science of Food and Agriculture</i> , 2002, 82, 960-965.	3.5	161
8	Partially hydrolyzed rapeseed protein isolates with improved functional properties. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2000, 77, 447-450.	1.9	155
9	Identification and characterization of antioxidant peptides from chickpea protein hydrolysates. <i>Food Chemistry</i> , 2015, 180, 194-202.	8.2	146
10	Lupinus angustifolius protein isolates: chemical composition, functional properties and protein characterization. <i>Food Chemistry</i> , 2002, 76, 349-356.	8.2	143
11	Brassica carinata protein isolates: chemical composition, protein characterization and improvement of functional properties by protein hydrolysis. <i>Food Chemistry</i> , 2004, 88, 337-346.	8.2	135
12	Antioxidant and metal chelating activities of Phaseolus vulgaris L. var. Jamapa protein isolates, phaseolin and lectin hydrolysates. <i>Food Chemistry</i> , 2012, 131, 1157-1164.	8.2	119
13	Resolution and Purification of an Aldehyde-Generating and an Alcohol-Generating Fatty Acyl-CoA Reductase from Pea Leaves (<i>Pisum sativum</i> L.).. <i>Archives of Biochemistry and Biophysics</i> , 1997, 340, 64-72.	3.0	114
14	Iron-chelating activity of chickpea protein hydrolysate peptides. <i>Food Chemistry</i> , 2012, 134, 1585-1588.	8.2	114
15	Nutritional and functional properties of Vicia faba protein isolates and related fractions. <i>Food Chemistry</i> , 2012, 132, 67-72.	8.2	109
16	Affinity purification and characterisation of chelating peptides from chickpea protein hydrolysates. <i>Food Chemistry</i> , 2011, 129, 485-490.	8.2	105
17	Protein quality of chickpea (<i>Cicer arietinum</i> L.) protein hydrolysates. <i>Food Chemistry</i> , 1999, 67, 269-274.	8.2	103
18	Chemical composition, nutritional and antioxidant properties of the red edible seaweed <i>Porphyra columbina</i> . <i>International Journal of Food Sciences and Nutrition</i> , 2014, 65, 299-305.	2.8	84

#	ARTICLE	IF	CITATIONS
19	Production of copper-chelating peptides after hydrolysis of sunflower proteins with pepsin and pancreatin. <i>LWT - Food Science and Technology</i> , 2008, 41, 1973-1977.	5.2	82
20	Production and characterization of an extensive rapeseed protein hydrolysate. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 1999, 76, 819-823.	1.9	81
21	Effect of cooking on protein quality of chickpea (<i>Cicer arietinum</i>) seeds. <i>Food Chemistry</i> , 1998, 62, 1-6.	8.2	70
22	Factors affecting their in vitro protein digestibility of chickpea albumins. <i>Journal of the Science of Food and Agriculture</i> , 2000, 80, 79-84.	3.5	68
23	Production of Extensive Chickpea (<i>Cicer arietinum</i> L.) Protein Hydrolysates with Reduced Antigenic Activity. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 3776-3781.	5.2	66
24	Affinity Purification of Copper-Chelating Peptides from Sunflower Protein Hydrolysates. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 6509-6514.	5.2	66
25	Enzyme proteolysis enhanced extraction of ACE inhibitory and antioxidant compounds (peptides and Tj ETQq1 1 0,784314 rgBT /Overl	2.8	66
26	Structure-mechanism relationship of antioxidant and ACE I inhibitory peptides from wheat gluten hydrolysate fractionated by pH. <i>Food Research International</i> , 2015, 69, 216-223.	6.2	61
27	Effects of the addition of wild legumes (<i>Lathyrus annuus</i> and <i>Lathyrus clymenum</i>) on the physical and nutritional properties of extruded products based on whole corn and brown rice. <i>Food Chemistry</i> , 2011, 128, 961-967.	8.2	60
28	Peptide characteristics of sunflower protein hydrolysates. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 1999, 76, 1455-1460.	1.9	58
29	Rapeseed protein hydrolysates: a source of HIV protease peptide inhibitors. <i>Food Chemistry</i> , 2004, 87, 387-392.	8.2	58
30	Influence of peptides-phenolics interaction on the antioxidant profile of protein hydrolysates from <i>Brassica napus</i> . <i>Food Chemistry</i> , 2015, 178, 346-357.	8.2	58
31	Obtaining of <i>Brassica carinata</i> protein hydrolysates enriched in bioactive peptides using immobilized digestive proteases. <i>Food Research International</i> , 2007, 40, 931-938.	6.2	57
32	Effect of chickpea protein hydrolysates on cell proliferation and in vitro bioavailability. <i>Food Research International</i> , 2010, 43, 1365-1370.	6.2	54
33	Sunflower Protein Hydrolysates Reduce Cholesterol Micellar Solubility. <i>Plant Foods for Human Nutrition</i> , 2009, 64, 86-93.	3.2	52
34	Affinity Purification of Copper Chelating Peptides from Chickpea Protein Hydrolysates. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 3949-3954.	5.2	51
35	Chelating, antioxidant and antiproliferative activity of <i>Vicia sativa</i> polyphenol extracts. <i>European Food Research and Technology</i> , 2009, 230, 353-359.	3.3	49
36	Protein and amino acid composition of select wild legume species of tribe Fabaeae. <i>Food Chemistry</i> , 2014, 163, 97-102.	8.2	45

#	ARTICLE	IF	CITATIONS
37	Production and characterization of casein hydrolysates with a high amino acid Fischer's ratio using immobilized proteases. <i>International Dairy Journal</i> , 2004, 14, 527-533.	3.0	44
38	Analytical nutritional characteristics of seed proteins in six wild <i>Lupinus</i> species from Southern Spain. <i>Food Chemistry</i> , 2009, 117, 466-469.	8.2	44
39	Purification and Partial Characterization of Chickpea 2S Albumin. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 1405-1409.	5.2	43
40	Affinity Purification of Angiotensin Converting Enzyme Inhibitory Peptides Using Immobilized ACE. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 7120-7124.	5.2	42
41	Health-promoting activities of ultra-filtered okara protein hydrolysates released by in vitro gastrointestinal digestion: identification of active peptide from soybean lipoxygenase. <i>European Food Research and Technology</i> , 2010, 230, 655-663.	3.3	42
42	Immobilization of Angiotensin-Converting Enzyme on Glyoxyl-Agarose. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 4641-4645.	5.2	41
43	Antioxidant activity of seed polyphenols in fifteen wild <i>Lathyrus</i> species from South Spain. <i>LWT - Food Science and Technology</i> , 2009, 42, 705-709.	5.2	41
44	Polyphenol composition and in vitro antiproliferative effect of corm, tepal and leaf from <i>Crocus sativus</i> L. on human colon adenocarcinoma cells (Caco-2). <i>Journal of Functional Foods</i> , 2016, 24, 18-25.	3.4	40
45	Production of an extensive sunflower protein hydrolysate by sequential hydrolysis with endo- and exo-proteases.. <i>Grasas Y Aceites</i> , 1999, 50, 472-476.	0.9	40
46	Chemical composition of extracted dried olive pomaces containing two and three phases. <i>Food Biotechnology</i> , 1997, 11, 273-291.	1.5	39
47	Electrophoretic characterization of <i>Amaranthus</i> L. seed proteins and its systematic implications. <i>Botanical Journal of the Linnean Society</i> , 2007, 155, 57-63.	1.6	38
48	Chickpea protein hydrolysate as a substitute for serum in cell culture. <i>Cytotechnology</i> , 2008, 57, 263-272.	1.6	37
49	Stabilization and immobilization of carboxypeptidase A to aldehyde agarose gels. <i>Enzyme and Microbial Technology</i> , 2002, 31, 711-718.	3.2	36
50	Stability of sunflower protein hydrolysates in simulated gastric and intestinal fluids and Caco-2 cell extracts. <i>LWT - Food Science and Technology</i> , 2009, 42, 1496-1500.	5.2	35
51	Purification of angiotensin converting enzyme inhibitory peptides from sunflower protein hydrolysates by reverse-phase chromatography following affinity purification. <i>LWT - Food Science and Technology</i> , 2009, 42, 228-232.	5.2	34
52	Polar lipids of defatted chickpea (<i>Cicer arietinum</i> L.) flour and protein isolates. <i>Food Chemistry</i> , 1998, 63, 357-361.	8.2	30
53	Protein isolates from two Mediterranean legumes: <i>Lathyrus clymenum</i> and <i>Lathyrus annuus</i> . Chemical composition, functional properties and protein characterisation. <i>Food Chemistry</i> , 2010, 122, 533-538.	8.2	30
54	Antioxidant and chelating activity of <i>Jatropha curcas</i> L. protein hydrolysates. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 1618-1624.	3.5	30

#	ARTICLE	IF	CITATIONS
55	Effect of processing on water absorption and softening kinetics in chickpea (<i>Cicer arietinum</i> L) seeds. <i>Journal of the Science of Food and Agriculture</i> , 1998, 78, 169-174.	3.5	29
56	Isoflavones in chickpea (<i>Cicer arietinum</i>) protein concentrates. <i>Journal of Functional Foods</i> , 2016, 21, 186-192.	3.4	28
57	Production of <i><i>Lupinus angustifolius</i></i> protein hydrolysates with improved functional properties. <i>Grasas Y Aceites</i> , 2005, 56, .	0.9	28
58	Comparative Study of Chickpea and Pea Pa2 Albumins. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 3609-3613.	5.2	27
59	Sunflower protein hydrolysates for dietary treatment of patients with liver failure. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2000, 77, 121-126.	1.9	27
60	Effect of Chickpea Aqueous Extracts, Organic Extracts, and Protein Concentrates on Cell Proliferation. <i>Journal of Medicinal Food</i> , 2004, 7, 122-129.	1.5	27
61	Antioxidant and Antiproliferative Activities of the Essential Oils from <i>Thymbra capitata</i> and <i>Thymus</i> Species Grown in Portugal. <i>Evidence-based Complementary and Alternative Medicine</i> , 2015, 2015, 1-8.	1.2	27
62	ANTIOXIDATIVE ACTIVITY IN THE SEEDS OF 28 VICIA SPECIES FROM SOUTHERN SPAIN. <i>Journal of Food Biochemistry</i> , 2011, 35, 1373-1380.	2.9	25
63	Nutritional Characteristics of Seed Proteins in 28 <i>Vicia</i> Species (<i>Fabaceae</i>) from Southern Spain. <i>Journal of Food Science</i> , 2011, 76, C1118-24.	3.1	25
64	Antibacterial, Antioxidant, and Antiproliferative Activities of <i>Corymbia citriodora</i> and the Essential Oils of Eight <i>Eucalyptus</i> Species. <i>Medicines (Basel, Switzerland)</i> , 2018, 5, 61.	1.4	23
65	Anti-oxidant, Anti-inflammatory and Anti-proliferative Activities of Moroccan Commercial Essential Oils. <i>Natural Product Communications</i> , 2014, 9, 1934578X1400900.	0.5	22
66	Purification of free arginine from chickpea (<i>Cicer arietinum</i>) seeds. <i>Food Chemistry</i> , 2016, 192, 114-118.	8.2	22
67	Pectin-rich extracts from olives inhibit proliferation of Caco-2 and THP-1 cells. <i>Food and Function</i> , 2019, 10, 4844-4853.	4.6	22
68	Fatty Acid Distribution in the Seed Flour of Wild <i>Vicia</i> Species from Southern Spain. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2009, 86, 977-983.	1.9	20
69	Chickpea chelating peptides inhibit copper-mediated lipid peroxidation. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 3181-3188.	3.5	20
70	Anti-oxidant, anti-inflammatory and anti-proliferative activities of Moroccan commercial essential oils. <i>Natural Product Communications</i> , 2014, 9, 587-94.	0.5	20
71	Production of <i>Brassica carinata</i> Protein Hydrolyzates with a High Fischer's Ratio Using Immobilized Proteases. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 7621-7627.	5.2	19
72	Nutritional quality of protein in the leaves of eleven <i>Asphodeline</i> species (<i>Liliaceae</i>) from Turkey. <i>Food Chemistry</i> , 2012, 135, 1360-1364.	8.2	19

#	ARTICLE	IF	CITATIONS
73	Angiotensinâ€converting enzymeâ€cinhibitory activity in protein hydrolysates from normal and anthracnose diseaseâ€damaged <i>Phaseolus vulgaris</i> seeds. Journal of the Science of Food and Agriculture, 2013, 93, 961-966.	3.5	19
74	Nutritional characteristics of seed proteins in 15 Lathyrus species (fabaceae) from Southern Spain. LWT - Food Science and Technology, 2011, 44, 1059-1064.	5.2	18
75	Determination of l-canavanine and other free amino acids in Vicia disperma (Fabaceae) seeds by precolumn derivatization using diethyl ethoxymethylenemalonate and reversed-phase high-performance liquid chromatography. Talanta, 2015, 131, 95-98.	5.5	16
76	Polyphenols associated to pectic polysaccharides account for most of the antiproliferative and antioxidant activities in olive extracts. Journal of Functional Foods, 2019, 62, 103530.	3.4	16
77	Leaf wax alkanes in the genus coincyca. Phytochemistry, 1994, 36, 349-352.	2.9	15
78	Interaction of Chickpea (Cicer arietinumL.) Legumin with Oxidized Linoleic Acid. Journal of Agricultural and Food Chemistry, 1999, 47, 813-818.	5.2	14
79	Amino Acids Composition of Teucrium Nutlet Proteins and their Systematic Significance. Annals of Botany, 2004, 94, 615-621.	2.9	14
80	Chemical Composition and Nutritional Characteristics of the Seed Oil of Wild <i>Lathyrus</i>, <i>Lens</i> and <i>Pisum</i> Species from Southern Spain. JAOCS, Journal of the American Oil Chemists' Society, 2009, 86, 329.	1.9	14
81	ObtenciÃ³n y caracterizaciÃ³n de aislados proteicos de colza. Grasas Y Aceites, 1997, 48, 282-289.	0.9	14
82	Effect of Alcalaseâ„¢ on olive pomace protein extraction. JAOCS, Journal of the American Oil Chemists' Society, 2000, 77, 181-185.	1.9	13
83	Chickpea pa2 albumin binds hemin. Plant Science, 2005, 168, 1109-1114.	3.6	12
84	Physical and nutritional properties of extruded products based on whole grain with the addition of wild legumes (<i>Vicia</i> subsp. <i>lutea</i> var. <i>hirta</i> and <i>Tj ETQq0 0 0 rgBT /Overlock_10 Tf 50 302 Td (<i>Technology, 2013, 48, 1949-1955.	2.7	12
85	Leaf wax alcohols inCoincyca (Brassicaceae). JAOCS, Journal of the American Oil Chemists' Society, 1994, 71, 671-673.	1.9	11
86	Antioxidant and Chelating Activity of Nontoxic<i>Jatropha curcas</i>L. Protein Hydrolysates Produced by<i>In Vitro</i>Digestion Using Pepsin and Pancreatin. Journal of Chemistry, 2015, 2015, 1-9.	1.9	11
87	Determination of<i>Î²</i>-Cyano-L-alanine,<i>Î³</i>-Glutamyl-<i>Î²</i>-cyano-L-alanine, and Common Free Amino Acids in<i>Vicia sativa</i>(Fabaceae) Seeds by Reversed-Phase High-Performance Liquid Chromatography. Journal of Analytical Methods in Chemistry, 2014, 2014, 1-5.	1.6	10
88	Characterization of<i>Vicia</i> (<i>Fabaceae</i>) seed water extracts with potential immunomodulatory and cell antiproliferative activities. Journal of Food Biochemistry, 2018, 42, e12578.	2.9	10
89	Chemotaxonomic study of seed glucosinolate composition in Coincyca Rouy (Brassicaceae). Botanical Journal of the Linnean Society, 1994, 116, 343-350.	1.6	9
90	Partial Purification and Immobilization/Stabilization on Highly Activated Glyoxyl-agarose Supports of Different Proteases from Flavourzyme. Journal of Agricultural and Food Chemistry, 2007, 55, 6503-6508.	5.2	9

#	ARTICLE	IF	CITATIONS
91	Characterization of <i>Vicia ervilia</i> (bitter vetch) seed proteins, free amino acids, and polyphenols. <i>Journal of Food Biochemistry</i> , 2020, 44, e13271.	2.9	9
92	Interaction of <i>Lupinus angustifolius</i> L. α and β conglutinins with 13-hydroperoxide-11,9-octadecadienoic acid. <i>Food Chemistry</i> , 2003, 80, 517-523.	8.2	8
93	Hemagglutinating activity of polyphenols extracts from six grain legumes. <i>Food and Chemical Toxicology</i> , 2012, 50, 1951-1954.	3.6	8
94	Free amino acids, including canavanine, in the seeds from 32 <i>Vicia</i> species belonging to subgenus <i>Vicilla</i> . <i>Biocatalysis and Agricultural Biotechnology</i> , 2016, 8, 126-129.	3.1	8
95	Obtention and uses of protein hydrolysates. <i>Grasas Y Aceites</i> , 2001, 52, .	0.9	8
96	Nutritional Characteristics of the Seed Protein in 23 Mediterranean Legumes. <i>Agronomy</i> , 2022, 12, 400.	3.0	8
97	Fatty acid composition of seed oil triglycerides in <i>Coincya</i> (Brassicaceae). <i>JAACS, Journal of the American Oil Chemists' Society</i> , 1993, 70, 1157-1158.	1.9	7
98	Neutral lipids of chickpea flour and protein isolates. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 1998, 75, 851-855.	1.9	7
99	BINDING TO CHICKPEA (<i>CICER ARIETINUM</i> L.) PA2 ALBUMIN ENHANCES HEMIN-DEPENDENT OXIDATIVE REACTIONS. <i>Journal of Food Biochemistry</i> , 2006, 30, 444-452.	2.9	7
100	ANTIOXIDANT ACTIVITY IN THE SEEDS OF FOUR WILD LUPINUS SPECIES FROM SOUTHERN SPAIN. <i>Journal of Food Biochemistry</i> , 2010, 34, 149-160.	2.9	7
101	A colorimetric method for determination of β -glutamyl-S-ethenyl-cysteine in narbon vetch (<i>Vicia</i>) T_j ETQq1 1 0.784314 rgBT /Overlock 1 2.4	2.4	7
102	Determination of the Neurotoxin 3-N-Oxalyl-2,3-Diaminopropionic Acid and Other Free Amino Acids in <i>Lathyrus cicera</i> and <i>L. sativus</i> Seeds by Reversed-Phase High-Performance Liquid Chromatography. <i>Food Analytical Methods</i> , 2015, 8, 1953-1961.	2.6	7
103	Leaf wax ketones in the genus <i>Coincya</i> . <i>Phytochemistry</i> , 1996, 42, 1047-1050.	2.9	6
104	Determination of β -glutamyl-S-ethenyl-cysteine in narbon vetch (<i>Vicia narbonensis</i> L.) seeds by high performance liquid chromatography. <i>Animal Feed Science and Technology</i> , 2011, 165, 125-130.	2.2	6
105	Utilisation of rapeseed protein isolates for production of peptides with angiotensin I-converting enzyme (ACE)-inhibitory activity. <i>Grasas Y Aceites</i> , 2004, 55, .	0.9	5
106	Leaf waxes in <i>Coincya Rouy</i> (Brassicaceae). <i>Botanical Journal of the Linnean Society</i> , 1994, 114, 147-152.	1.6	4
107	Sterol composition in <i>Coincya</i> (Brassicaceae). <i>JAACS, Journal of the American Oil Chemists' Society</i> , 1995, 72, 493-495.	1.9	4
108	Purification of canavanine from the legume <i>Vicia disperma</i> . <i>Biocatalysis and Agricultural Biotechnology</i> , 2016, 5, 150-154.	3.1	3

#	ARTICLE	IF	CITATIONS
109	Purification and partial characterization of seed lectins from <i>Vicias</i> belonging to subgenus <i>Vicilla</i> section <i>Cracca</i> . <i>Biocatalysis and Agricultural Biotechnology</i> , 2019, 19, 101121.	3.1	3
110	Fatty acids of leaf wax esters in <i>Coincya Rouy</i> (Brassicaceae). <i>Botanical Journal of the Linnean Society</i> , 1995, 118, 69-76.	1.6	2
111	THE MALATE DEHYDROGENASE GENE FROM <i>BOTRYOCOCCUS BRAUNII</i> (CHLOROPHYTA, CHLOROPHYCEAE): CLONING, SEQUENCE ANALYSIS, AND EXPRESSION IN <i>ESCHERICHIA COLI</i> . <i>Journal of Phycology</i> , 1999, 35, 121-127.	2.3	2
112	A Comprehensive Approach to Antioxidant Activity in the Seeds of Wild Legume Species of Tribe Fabeae. <i>Journal of Botany</i> , 2016, 2016, 1-6.	1.2	1
113	Purification, Characterization, and Antiproliferative Activity of a Single-chain Lectin from <i>Vicia palaestina</i> (Fabaceae) Seeds. <i>Chemistry and Biodiversity</i> , 2021, 18, e2000827.	2.1	1
114	Effect of processing on water absorption and softening kinetics in chickpea (<i>Cicer arietinum</i> L) seeds. <i>Journal of the Science of Food and Agriculture</i> , 1998, 78, 169-174.	3.5	1
115	Purification and partial characterization of storage proteins in <i>Lupinus angustifolius</i> seeds. <i>Grasas Y Aceites</i> , 2004, 55, .	0.9	1
116	Alcalase Rapeseed Inhibitors: Purification and Partial Characterization. <i>Journal of Enzyme Inhibition and Medicinal Chemistry</i> , 2001, 16, 81-87.	0.5	0
117	Nutritional and functional characteristics of <i>Erophaca baetica</i> seeds, a legume endemic to the Mediterranean region. <i>Grasas Y Aceites</i> , 2013, 64, 229-236.	0.9	0
118	Production and uses of protein concentrates and isolates. <i>Grasas Y Aceites</i> , 2001, 52, .	0.9	0
119	Biochemical and physiological characteristics of transgenic CaMV 35S::iaaM tomato. , 2007, , 443-444.		0
120	Factors affecting the in vitro protein digestibility of chickpea albumins. <i>Journal of the Science of Food and Agriculture</i> , 2000, 80, 79-84.	3.5	0