List of Publications by Year in descending order

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150 papers	10,854 citations	41258 49 h-index	33814 99 g-index
151 all docs	151 docs citations	151 times ranked	10332 citing authors

#	Article	IF	Citations
1	Biomarkers of Oxidative Stress and Antioxidant Defense. Journal of Pharmaceutical and Biomedical Analysis, 2022, 209, 114477.	1.4	109
2	A novel flow injection amperometric method for sensitive determination of total antioxidant capacity at cupric-neocuproine complex modified MWCNT glassy carbon electrode. Mikrochimica Acta, 2022, 189, 167.	2.5	8
3	Microwave-assisted extraction of antioxidant compounds from by-products of Turkish hazelnut (Corylus avellana L.) using natural deep eutectic solvents: Modeling, optimization and phenolic characterization. Food Chemistry, 2022, 385, 132633.	4.2	52
4	Methods to evaluate the scavenging activity of antioxidants toward reactive oxygen and nitrogen species (IUPAC Technical Report). Pure and Applied Chemistry, 2022, 94, 87-144.	0.9	56
5	Antioxidant Activity and Capacity Measurement. Reference Series in Phytochemistry, 2022, , 709-773.	0.2	7
6	Redox-based colorimetric sensing of H2O2 after removal of antioxidants with ABTS radical oxidation. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2021, 248, 119266.	2.0	11
7	HPLC Detection and Antioxidant Capacity Determination of Brown, Red and Green Algal Pigments in Seaweed Extracts. Journal of Chromatographic Science, 2021, 59, 325-337.	0.7	18
8	Antioxidant Activity and Capacity Measurement. Reference Series in Phytochemistry, 2021, , 1-66.	0.2	2
9	Optimization and modeling of microwave-assisted extraction of curcumin and antioxidant compounds from turmeric by using natural deep eutectic solvents. Food Chemistry, 2021, 353, 129337.	4.2	84
10	Antioxidant capacity measurement based on Î¹-carrageenan stabilized and capped silver nanoparticles using green nanotechnology. Journal of Molecular Structure, 2021, 1242, 130846.	1.8	5
11	Sulfate radical formation by Cr(III) activation of peroxydisulfate â€“ Diphenylcarbazide spectrophotometric determination of sulfate radical and its scavenging activity. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2021, 260, 119941.	2.0	6
12	Development of a green synthesized silver nanoparticle-based antioxidant capacity method using carob extract. Journal of Nanostructure in Chemistry, 2021, 11, 381-394.	5.3	8
13	Novel Iron(III)â^'Induced Prooxidant Activity Measurement Using a Solid Protein Sensor in Comparison with a Copper(II)â^'Induced Assay. Analytical Letters, 2020, 53, 1489-1503.	1.0	4
14	A manganese oxide (MnO_x)-Based colorimetric nanosensor for indirect measurement of lipophilic and hydrophilic antioxidant capacity. Analytical Methods, 2020, 12, 448-455.	1.3	11
15	A New Redox Mediator (Cupricâ€Neocuproine Complex)â€•Modified Pencil Graphite Electrode for the Electrocatalytic Oxidation of H₂O₂: A Flow Injection Amperometric Sensor. ChemElectroChem, 2020, 7, 649-658.	1.7	17
16	Colorimetric sensors and nanoprobes for characterizing antioxidant and energetic substances. Analytical Methods, 2020, 12, 5266-5321.	1.3	16
17	Flow injection amperometric determination of hydrazine at a cupric-neocuproine complex/anionic surfactant modified disposable electrode. Microchemical Journal, 2020, 159, 105457.	2.3	17
18	ABTS radical-based single reagent assay for simultaneous determination of biologically important thiols and disulfides. Talanta, 2020, 218, 121212.	2.9	11

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19	Determination of total antioxidant capacity of Cynara Scolymus L. (globe artichoke) by using novel nanoparticle-based ferricyanide/Prussian blue assay. Talanta, 2020, 216, 120960.	2.9	3
20	Screening Method for Argan Oil Adulteration with Vegetable Oils: An Online HPLC Assay with Postcolumn Detection Utilizing Chemometric Multidata Analysis. Journal of Agricultural and Food Chemistry, 2019, 67, 8279-8289.	2.4	17
21	Current Issues in Antioxidant Measurement. Journal of Agricultural and Food Chemistry, 2019, 67, 9187-9202.	2.4	108
22	Protein-Protected Gold Nanocluster-Based Biosensor for Determining the Prooxidant Activity of Natural Antioxidant Compounds. ACS Omega, 2019, 4, 2455-2462.	1.6	17
23	Use of modified CUPRAC and dinitrophenylhydrazine colorimetric methods for simultaneous measurement of oxidative protein damage and antioxidant defense against oxidation. Talanta, 2019, 204, 613-625.	2.9	12
24	Determination of Cobalt(II)-Hydrogen Peroxide-Induced DNA Oxidative Damage and Preventive Antioxidant Activity by CUPRAC Colorimetry. Analytical Letters, 2019, 52, 2663-2676.	1.0	4
25	Optimization of Microwave-Assisted Extraction (MAE) for the Isolation of Antioxidants from Basil (Ocimum basilicum L.) by Response Surface Methodology (RSM). Analytical Letters, 2019, 52, 2751-2763.	1.0	8
26	A novel colorimetric sensor for measuring hydroperoxide content and peroxyl radical scavenging activity using starch-stabilized gold nanoparticles. Talanta, 2019, 196, 32-38.	2.9	15
27	A novel cerium oxide nanoparticlesâ€“based colorimetric sensor using tetramethyl benzidine reagent for antioxidant activity assay. Talanta, 2018, 182, 55-61.	2.9	35
28	Dioxomolybdenum(VI) complexes of S-methyl-5-bromosalicylidene-N-alkyl substituted thiosemicarbazones: Synthesis, catalase inhibition and antioxidant activities. Inorganica Chimica Acta, 2018, 469, 495-502.	1.2	23
29	Novel optical sensor-based method for determining total tocopherol content in serum. Turkish Journal of Chemistry, 2018, 42, 1687-1694.	0.5	1
30	Novel Spectroscopic and Electrochemical Sensors and Nanoprobes for the Characterization of Food and Biological Antioxidants. Sensors, 2018, 18, 186.	2.1	22
31	Heparin-stabilized gold nanoparticles-based CUPRAC colorimetric sensor for antioxidant capacity measurement. Talanta, 2018, 187, 148-155.	2.9	31
32	Carrageenan-based colorimetric sensor for total antioxidant capacity measurement. Sensors and Actuators B: Chemical, 2018, 273, 439-447.	4.0	17
33	Ferric-o-phenanthroline adsorbed on a Nafion membrane: A novel optical sensor for antioxidant capacity measurement of food extracts. Sensors and Actuators B: Chemical, 2017, 247, 155-162.	4.0	17
34	Identification and Determination of Phenolics in Lamiaceae Species by UPLC-DAD-ESI-MS/MS. Journal of Chromatographic Science, 2017, 55, 291-300.	0.7	25
35	Simultaneous detection of superoxide anion radicals and determination of the superoxide scavenging activity of antioxidants using a N,N-dimethyl-p-phenylene diamine/Nafion colorimetric sensor. Analytical Methods, 2017, 9, 6202-6212.	1.3	12
36	Novel methods of antioxidant assay combining various principles. , 2017, , 209-223.		0

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37	CUPRAC colorimetric and electroanalytical methods determining antioxidant activity based on prevention of oxidative DNA damage. Analytical Biochemistry, 2017, 518, 69-77.	1.1	9
38	Quantification of Antioxidant Ability Against Lipid Peroxidation with an â€˜Area Under Curveâ€™ Approach. JAOCS, Journal of the American Oil Chemists' Society, 2017, 94, 77-88.	0.8	6
39	Modified Radical Scavenging and Antioxidant Activity Measurement of Â²-Carotene with Â²-Cyclodextrins Complexation in Aqueous Medium. Analytical Sciences, 2017, 33, 299-303.	0.8	8
40	Solid-Phase Extraction Spectrophotometric Determination of Total Antioxidant Capacity in Antioxidant-poor Samples by Using the Ferric-Ferrozine Method. Analytical Sciences, 2017, 33, 683-689.	0.8	0
41	Evaluation of the antioxidant capacity of food samples: a chemical examination of the oxygen radical absorbance capacity assay. , 2017, , 39-55.		3
42	Electrochemical Determination of Food Preservative Nitrite with Gold Nanoparticles/p-Aminothiophenol-Modified Gold Electrode. International Journal of Molecular Sciences, 2016, 17, 1253.	1.8	46
43	Spectrophotometric Determination of Phenolic Antioxidants in the Presence of Thiols and Proteins. International Journal of Molecular Sciences, 2016, 17, 1325.	1.8	19
44	Investigation of individual and competitive adsorption of Cu(II), Cd(II), and Pb(II) on montmorillonite in terms of surface complexation and kinetic properties of Cu(II) adsorption. Desalination and Water Treatment, 2016, 57, 22441-22453.	1.0	7
45	Antioxidant Activity/Capacity Measurement. 2. Hydrogen Atom Transfer (HAT)-Based, Mixed-Mode (Electron Transfer (ET)/HAT), and Lipid Peroxidation Assays. Journal of Agricultural and Food Chemistry, 2016, 64, 1028-1045.	2.4	216
46	Determination of total antioxidant capacity of humic acids using CUPRAC, Folinâ€“Ciocalteu, noble metal nanoparticle- and solidâ€“liquid extraction-based methods. Talanta, 2016, 153, 120-129.	2.9	28
47	Antioxidant Activity/Capacity Measurement. 3. Reactive Oxygen and Nitrogen Species (ROS/RNS) Scavenging Assays, Oxidative Stress Biomarkers, and Chromatographic/Chemometric Assays. Journal of Agricultural and Food Chemistry, 2016, 64, 1046-1070.	2.4	85
48	Antioxidant Activity/Capacity Measurement. 1. Classification, Physicochemical Principles, Mechanisms, and Electron Transfer (ET)-Based Assays. Journal of Agricultural and Food Chemistry, 2016, 64, 997-1027.	2.4	491
49	Rapana venosa consumption improves the lipid profiles and antioxidant capacities in serum of rats fed an atherogenic diet. Nutrition Research, 2015, 35, 592-602.	1.3	9
50	Assessment of the contributions of anthocyanins to the total antioxidant capacities of plant foods. European Food Research and Technology, 2015, 241, 529-541.	1.6	11
51	One-pot synthesis, characterization, and antioxidant capacity of sulfur- and oxygen-substituted 1,4-naphthoquinones and a structural study. Monatshefte FÃ¼r Chemie, 2015, 146, 2117-2126.	0.9	13
52	Nanotechnological Methods of Antioxidant Characterization. ACS Symposium Series, 2015, , 209-234.	0.5	2
53	A colourimetric sensor for the simultaneous determination of oxidative status and antioxidant activity on the same membrane: N,N-Dimethyl-p-phenylene diamine (DMPD) on Nafion. Analytica Chimica Acta, 2015, 865, 60-70.	2.6	23
54	Determination of total antioxidant capacity of milk by CUPRAC and ABTS methods with separate characterisation of milk protein fractions. Journal of Dairy Research, 2015, 82, 177-184.	0.7	18

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55	Antioxidant capacity of quercetin and its glycosides in the presence of Î²-cyclodextrins: influence of glycosylation on inclusion complexation. Journal of Inclusion Phenomena and Macrocyclic Chemistry, 2015, 83, 309-319.	0.9	28
56	Synthesis and antioxidant activities of transition metal complexes based 3-hydroxysalicylaldehyde-S-methylthiosemicarbazone. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2015, 138, 866-872.	2.0	48
57	Novel oxime based flavanone, naringin-oxime: Synthesis, characterization and screening for antioxidant activity. Chemico-Biological Interactions, 2014, 212, 40-46.	1.7	34
58	The CUPRAC Methods of Antioxidant Measurement for Beverages. , 2014, , 235-244.		8
59	Identification and Antiâ€oxidant Capacity Determination of Phenolics and their Glycosides in Elderflower by Onâ€line HPLCâ€“CUPRAC Method. Phytochemical Analysis, 2014, 25, 147-154.	1.2	29
60	Off-Line HPLC Integrated to Total Antioxidant Capacity Measurement of Beverages. , 2014, , 265-276.		1
61	Optimization of Microwave-Assisted Extraction of Polyphenols from Herbal Teas and Evaluation of Their in Vitro Hypochlorous Acid Scavenging Activity. Journal of Agricultural and Food Chemistry, 2014, 62, 11109-11115.	2.4	18
62	A Novel Differential Pulse Voltammetric (DPV) Method for Measuring the Antioxidant Capacity of Polyphenols-Reducing Cupric Neocuproine Complex. Journal of Agricultural and Food Chemistry, 2014, 62, 7111-7117.	2.4	32
63	Development of a new catalase activity assay for biological samples using optical CUPRAC sensor. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2014, 132, 485-490.	2.0	14
64	Development of a Fluorescent Probe for Measurement of Peroxyl Radical Scavenging Activity in Biological Samples. Journal of Agricultural and Food Chemistry, 2014, 62, 1839-1845.	2.4	28
65	Folinâ€“Ciocalteu spectrophotometric assay of ascorbic acid in pharmaceutical tablets and orange juice with <scp>pH</scp> adjustment and preâ€extraction of lanthanum(<scp>III</scp>)â€“flavonoid complexes. Journal of the Science of Food and Agriculture, 2014, 94, 2401-2408.	1.7	14
66	Antioxidant/antiradical properties of microwave-assisted extracts of three wild edible mushrooms. Food Chemistry, 2014, 157, 323-331.	4.2	57
67	Release and Degradation of Anthocyanins and Phenolics from Blueberry Pomace during Thermal Acid Hydrolysis and Dry Heating. Journal of Agricultural and Food Chemistry, 2013, 61, 6643-6649.	2.4	41
68	Novel Optical Fiber Reflectometric CUPRAC Sensor for Total Antioxidant Capacity Measurement of Food Extracts and Biological Samples. Journal of Agricultural and Food Chemistry, 2013, 61, 8381-8388.	2.4	23
69	Novel pro-oxidant activity assay for polyphenols, vitamins C and E using a modified CUPRAC method. Talanta, 2013, 115, 583-589.	2.9	34
70	Spectrophotometric and Chromatographic Assessment of Contributions of Carotenoids and Chlorophylls to the Total Antioxidant Capacities of Plant Foods. Journal of Agricultural and Food Chemistry, 2013, 61, 11371-11381.	2.4	35
71	Selective optical sensing of biothiols with Ellman's reagent: 5,5â€²-Dithio-bis(2-nitrobenzoic) Tj ETQq1 1 0.784314 rgBT /Overlock 10	2.6	39
72	Methods of measurement and evaluation of natural antioxidant capacity/activity (IUPAC Technical) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	0.9	419

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73	Modified Folinâ€“Ciocalteu Antioxidant Capacity Assay for Measuring Lipophilic Antioxidants. Journal of Agricultural and Food Chemistry, 2013, 61, 4783-4791.	2.4	106
74	Correlation of Total Antioxidant Capacity with Reactive Oxygen Species (ROS) Consumption Measured by Oxidative Conversion. Journal of Agricultural and Food Chemistry, 2013, 61, 5260-5270.	2.4	35
75	Direct measurement of total antioxidant capacity of cereals: QUENCHER-CUPRAC method. Talanta, 2013, 108, 136-142.	2.9	51
76	Polar paradox revisited: analogous pairs of hydrophilic and lipophilic antioxidants in linoleic acid emulsion containing Cu(<scp>II</scp>). Journal of the Science of Food and Agriculture, 2013, 93, 2478-2485.	1.7	13
77	Comparison of antioxidant capacity and phenolic composition of peel and flesh of some apple varieties. Journal of the Science of Food and Agriculture, 2013, 93, 867-875.	1.7	56
78	Effect of Oven and Microwave Heating on the Total Antioxidant Capacity of Dietary Onions Grown in Turkey. International Journal of Food Properties, 2013, 16, 536-548.	1.3	9
79	Heavy metal removal from water by red mud and coal fly ash: an integrated adsorptionâ€“solidification/stabilization process. Desalination and Water Treatment, 2013, 51, 7181-7193.	1.0	15
80	Protection of Ascorbic Acid from Copper(II)â^'Catalyzed Oxidative Degradation in the Presence of Fruit Acids: Citric, Oxalic, Tartaric, Malic, Malonic, and Fumaric Acids. International Journal of Food Properties, 2012, 15, 398-411.	1.3	23
81	Characterization and lead(II), cadmium(II), nickel(II) biosorption of dried marine brown macro algae Cystoseira barbata. Environmental Science and Pollution Research, 2012, 19, 3118-3125.	2.7	65
82	Proteinâ€“Incorporated Serum Total Antioxidant Capacity Measurement by a Modified CUPRAC (CUPRIC) Tj ETQq0 0 0 rgBT /Overlock 1	1.0	46
83	Novel spectroscopic sensor for the hydroxyl radical scavenging activity measurement of biological samples. Talanta, 2012, 99, 689-696.	2.9	16
84	Development of a Silver Nanoparticle-Based Method for the Antioxidant Capacity Measurement of Polyphenols. Analytical Chemistry, 2012, 84, 8052-8059.	3.2	131
85	Selective Determination of Catechin among Phenolic Antioxidants with the Use of a Novel Optical Fiber Reflectance Sensor Based on Indophenol Dye Formation on Nano-sized TiO₂. Journal of Agricultural and Food Chemistry, 2012, 60, 2769-2777.	2.4	21
86	Determination of Total Antioxidant Capacity of Lipophilic and Hydrophilic Antioxidants In the Same Solution by Using Ferricâ€“Ferricyanide Assay. Food Analytical Methods, 2012, 5, 1150-1158.	1.3	35
87	Differences in responsivity of original cupric reducing antioxidant capacity and cupricâ€“bathocuproine sulfonate assays to antioxidant compounds. Analytical Biochemistry, 2012, 423, 36-38.	1.1	14
88	Synthesis, characterization and antioxidant capacity of naringenin-oxime. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2012, 85, 235-240.	2.0	25
89	tert-Butylhydroquinone as a Spectroscopic Probe for the Superoxide Radical Scavenging Activity Assay of Biological Samples. Analytical Chemistry, 2011, 83, 5652-5660.	3.2	42
90	Rapana venosaas a bioindicator of environmental pollution. Chemistry and Ecology, 2011, 27, 31-41.	0.6	14

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91	Comparative evaluation of antioxidant capacities of thiol-based antioxidants measured by different in vitro methods. Talanta, 2011, 83, 1650-1658.	2.9	55
92	A comprehensive review of CUPRAC methodology. Analytical Methods, 2011, 3, 2439.	1.3	124
93	Antioxidant protective effect of flavonoids on linoleic acid peroxidation induced by copper(II)/ascorbic acid system. Chemistry and Physics of Lipids, 2011, 164, 732-739.	1.5	25
94	Determination of Total Antioxidant Capacity by a New Spectrofluorometric Method Based on Ce(IV) Reduction: Ce(III) Fluorescence Probe for CERAC Assay. Journal of Fluorescence, 2011, 21, 2069-2076.	1.3	30
95	Investigation and modeling of cesium(I) adsorption by Turkish clays: Bentonite, zeolite, sepiolite, and kaolinite. Environmental Progress and Sustainable Energy, 2011, 30, 70-80.	1.3	51
96	Spectroscopic study and antioxidant properties of the inclusion complexes of rosmarinic acid with natural and derivative cyclodextrins. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2011, 78, 1615-1624.	2.0	61
97	The main and modified CUPRAC methods of antioxidant measurement. TrAC - Trends in Analytical Chemistry, 2011, 30, 652-664.	5.8	129
98	Protection of ascorbic acid from copper(II)-catalyzed oxidative degradation in the presence of flavonoids: quercetin, catechin and morin. International Journal of Food Sciences and Nutrition, 2011, 62, 504-512.	1.3	17
99	Total Antioxidant Capacity Assay Using Optimized Ferricyanide/Prussian Blue Method. Food Analytical Methods, 2010, 3, 154-168.	1.3	60
100	Polyphenolic contents of natural dyes produced from industrial plants assayed by HPLC and novel spectrophotometric methods. Industrial Crops and Products, 2010, 32, 499-506.	2.5	22
101	Modified cerium(IV)-based antioxidant capacity (CERAC) assay with selectivity over citric acid and simple sugars. Journal of Food Composition and Analysis, 2010, 23, 282-288.	1.9	24
102	A novel hydrogen peroxide scavenging assay of phenolics and flavonoids using cupric reducing antioxidant capacity (CUPRAC) methodology. Journal of Food Composition and Analysis, 2010, 23, 689-698.	1.9	72
103	Comparison of total antioxidant capacity and phenolic composition of some apple juices with combined HPLCâ€“CUPRAC assay. Food Chemistry, 2010, 120, 1201-1209.	4.2	113
104	Determination of antioxidants by a novel on-line HPLC-cupric reducing antioxidant capacity (CUPRAC) assay with post-column detection. Analytica Chimica Acta, 2010, 674, 79-88.	2.6	77
105	Development of a Low-Cost Optical Sensor for Cupric Reducing Antioxidant Capacity Measurement of Food Extracts. Analytical Chemistry, 2010, 82, 4252-4258.	3.2	63
106	Solvent effects on the antioxidant capacity of lipophilic and hydrophilic antioxidants measured by CUPRAC, ABTS/persulphate and FRAP methods. Talanta, 2010, 81, 1300-1309.	2.9	129
107	A novel antioxidant assay of ferric reducing capacity measurement using ferrozine as the colour forming complexation reagent. Analytical Methods, 2010, 2, 1770.	1.3	70
108	Cupric Ion Reducing Antioxidant Capacity Assay for Antioxidants in Human Serum and for Hydroxyl Radical Scavengers. Methods in Molecular Biology, 2010, 594, 215-239.	0.4	35

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109	Modeling competitive adsorption of copper(II), lead(II), and cadmium(II) by kaoliniteâ€based clay mineral/humic acid system. Environmental Progress and Sustainable Energy, 2009, 28, 493-506.	1.3	19
110	Measurement of xanthine oxidase inhibition activity of phenolics and flavonoids with a modified cupric reducing antioxidant capacity (CUPRAC) method. Analytica Chimica Acta, 2009, 636, 42-50.	2.6	91
111	Modified cupric reducing antioxidant capacity (CUPRAC) assay for measuring the antioxidant capacities of thiol-containing proteins in admixture with polyphenols. Talanta, 2009, 79, 344-351.	2.9	48
112	Antioxidant Capacities of Some Food Plants Wildly Grown in Ayvalik of Turkey. Food Science and Technology Research, 2009, 15, 59-64.	0.3	43
113	Hydroxyl radical scavenging assay of phenolics and flavonoids with a modified cupric reducing antioxidant capacity (CUPRAC) method using catalase for hydrogen peroxide degradation. Analytica Chimica Acta, 2008, 616, 196-206.	2.6	119
114	Mechanism of antioxidant capacity assays and the CUPRAC (cupric ion reducing antioxidant capacity) assay. Mikrochimica Acta, 2008, 160, 413-419.	2.5	453
115	Simultaneous total antioxidant capacity assay of lipophilic and hydrophilic antioxidants in the same acetoneâ€“water solution containing 2% methyl-Î²-cyclodextrin using the cupric reducing antioxidant capacity (CUPRAC) method. Analytica Chimica Acta, 2008, 630, 28-39.	2.6	68
116	Cupric Ion Reducing Antioxidant Capacity Assay for Food Antioxidants: Vitamins, Polyphenolics, and Flavonoids in Food Extracts. Methods in Molecular Biology, 2008, 477, 163-193.	0.4	47
117	Hydroxyl radical detection with a salicylate probe using modified CUPRAC spectrophotometry and HPLC. Talanta, 2008, 77, 90-97.	2.9	33
118	Combined HPLC-CUPRAC (cupric ion reducing antioxidant capacity) assay of parsley, celery leaves, and nettle. Talanta, 2008, 77, 304-313.	2.9	74
119	Determination of total antioxidant capacity by a new spectrophotometric method based on Ce(IV) reducing capacity measurement. Talanta, 2007, 71, 1155-1165.	2.9	66
120	Comparative evaluation of Fe(III) reducing power-based antioxidant capacity assays in the presence of phenanthroline, batho-phenanthroline, tripyridyltriazine (FRAP), and ferricyanide reagents. Talanta, 2007, 72, 1157-1165.	2.9	191
121	Comparative Evaluation of Various Total Antioxidant Capacity Assays Applied to Phenolic Compounds with the CUPRAC Assay. Molecules, 2007, 12, 1496-1547.	1.7	764
122	Spectrophotometric determination of ascorbic acid by the modified CUPRAC method with extractive separation of flavonoidsâ€“La(III) complexes. Analytica Chimica Acta, 2007, 588, 88-95.	2.6	121
123	The cupric ion reducing antioxidant capacity and polyphenolic content of some herbal teas. International Journal of Food Sciences and Nutrition, 2006, 57, 292-304.	1.3	394
124	Modeling of cadmium(II) adsorption on kaolinite-based clays in the absence and presence of humic acid. Applied Clay Science, 2006, 32, 232-244.	2.6	87
125	Antioxidant capacity of fresh, sun- and sulphited-dried Malatya apricot (Prunus armeniaca) assayed by CUPRAC, ABTS/TEAC and folin methods. International Journal of Food Science and Technology, 2006, 41, 76-85.	1.3	92
126	Modeling of copper(II) and lead(II) adsorption on kaolinite-based clay minerals individually and in the presence of humic acid. Journal of Colloid and Interface Science, 2006, 295, 1-13.	5.0	141

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127	Novel hydroxyl radical scavenging antioxidant activity assay for water-soluble antioxidants using a modified CUPRAC method. Biochemical and Biophysical Research Communications, 2006, 345, 1194-1200.	1.0	95
128	Surface complexation modelling of uranyl adsorption onto kaolinite based clay minerals using FITEQL 3.2. Radiochimica Acta, 2006, 94, 835-844.	0.5	23
129	Spectrophotometric determination of ascorbic acid using copper(II)?neocuproine reagent in beverages and pharmaceuticals. Talanta, 2005, 65, 1226-1232.	2.9	120
130	Total antioxidant capacity assay of human serum using copper(II)-neocuproine as chromogenic oxidant: The CUPRAC method. Free Radical Research, 2005, 39, 949-961.	1.5	248
131	Novel Total Antioxidant Capacity Index for Dietary Polyphenols and Vitamins C and E, Using Their Cupric Ion Reducing Capability in the Presence of Neocuproine:Â CUPRAC Method. Journal of Agricultural and Food Chemistry, 2004, 52, 7970-7981.	2.4	1,840
132	Modeling the adsorption of free and heavy metal complex-bound EDTA onto red mud by a nonelectrostatic surface complexation model. Journal of Colloid and Interface Science, 2003, 260, 280-290.	5.0	25
133	Modeling of Copper(II), Cadmium(II), and Lead(II) Adsorption on Red Mud from Metalâ€“EDTA Mixture Solutions. Journal of Colloid and Interface Science, 2000, 228, 238-252.	5.0	55
134	Correlation between the Limiting pH of Metal Ion Solubility and Total Metal Concentration. Journal of Colloid and Interface Science, 1999, 211, 185-192.	5.0	23
135	Modeling of Copper(II), Cadmium(II), and Lead(II) Adsorption on Red Mud. Journal of Colloid and Interface Science, 1998, 203, 122-130.	5.0	127
136	Heavy metal cation retention by unconventional sorbents (red muds and fly ashes). Water Research, 1998, 32, 430-440.	5.3	288
137	Adsorptive removal of chlorophenols from water by bituminous shale. Water Research, 1998, 32, 2315-2324.	5.3	279
138	Spectrophotometric determination of vitamin E (Î±-tocopherol) using copper(II)-neocuproine reagent. Talanta, 1997, 44, 249-255.	2.9	48
139	Solidification/Stabilization of Heavy Metal-Loaded Red Muds and Fly Ashes. Journal of Chemical Technology and Biotechnology, 1997, 69, 240-246.	1.6	17
140	Sorptive Removal of Cesium-137 and Strontium-90 from Water by Unconventional Sorbents. Journal of Nuclear Science and Technology, 1996, 33, 396-402.	0.7	55
141	Sorptive Removal of Cesium-137 and Strontium-90 from Water by Unconventional Sorbents. I. Usage of Bauxite Wastes (Red Muds). Journal of Nuclear Science and Technology, 1995, 32, 1008-1017.	0.7	37
142	Spectrophotometric determination of trace amounts of copper(I) and reducing agents with neocuproine in the presence of copper(II). Analyst, The, 1991, 116, 89-94.	1.7	65
143	Simultaneous spectrophotometric determination of cystine and cysteine in amino acid mixtures using copper(II)â€"neocuproin reagent. Analytica Chimica Acta, 1991, 255, 121-125.	2.6	38
144	Physico-chemical principles of antioxidant action, including solvent and matrix dependence and interfacial phenomena. , 0, , 225-272.		4

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145	Evaluation of antioxidant activity/capacity measurement methods for food products. , 0, , 273-286.		21
146	DPPH (2,2-di(4-tert-octylphenyl)-1-picrylhydrazyl) radical scavenging mixed-mode colorimetric assay(s). , 0, , 141-164.		1
147	Nomenclature and general classification of antioxidant activity/capacity assays. , 0, , 1-19.		6
148	Kinetic matching approach for rapid assessment of endpoint antioxidant capacity. , 0, , 321-331.		0
149	Assays based on competitive measurement of the scavenging ability of reactive oxygen/nitrogen species. , 0, , 21-38.		4
150	Electron transfer-based antioxidant capacity assays and the cupric ion reducing antioxidant capacity (CUPRAC) assay. , 0, , 57-75.		5