

# Ryszard Amarowicz

## List of Publications by Year in descending order

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Version: 2024-02-01

295  
papers

12,529  
citations

20759

60  
h-index

40881

93  
g-index

298  
all docs

298  
docs citations

298  
times ranked

12028  
citing authors

#	ARTICLE	IF	CITATIONS
1	Free-radical scavenging capacity and antioxidant activity of selected plant species from the Canadian prairies. <i>Food Chemistry</i> , 2004, 84, 551-562.	4.2	868
2	Phenol-Based Antioxidants and the <i>In Vitro</i> Methods Used for Their Assessment. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2012, 11, 148-173.	5.9	276
3	Current research developments on polyphenolics of rapeseed/canola: a review. <i>Food Chemistry</i> , 1998, 62, 489-502.	4.2	240
4	Antioxidant Activity of Fresh and Processed Jalapeño and Serrano Peppers. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 163-173.	2.4	203
5	Legumes as a source of natural antioxidants. <i>European Journal of Lipid Science and Technology</i> , 2008, 110, 865-878.	1.0	194
6	Seaweeds as a Functional Ingredient for a Healthy Diet. <i>Marine Drugs</i> , 2020, 18, 301.	2.2	191
7	Changes in the composition of phenolic compounds and antioxidant properties of grapevine roots and leaves ( <i>Vitis vinifera</i> L.) under continuous of long-term drought stress. <i>Acta Physiologiae Plantarum</i> , 2014, 36, 1491-1499.	1.0	188
8	Achievements and Challenges in Improving the Nutritional Quality of Food Legumes. <i>Critical Reviews in Plant Sciences</i> , 2015, 34, 105-143.	2.7	187
9	Antioxidant activity of peptide fractions of capelin protein hydrolysates. <i>Food Chemistry</i> , 1997, 58, 355-359.	4.2	184
10	Advances in the plant protein extraction: Mechanism and recommendations. <i>Food Hydrocolloids</i> , 2021, 115, 106595.	5.6	173
11	Free radical-scavenging capacity, antioxidant activity, and phenolic composition of green lentil ( <i>Lens</i> ) Tj ETQq1 1 0.784314 rgBT /Ove to	4.2	171
12	Recent developments in the detection of bovine serum albumin. <i>International Journal of Biological Macromolecules</i> , 2019, 138, 602-617.	3.6	165
13	Antioxidant and Antiradical Activities in Extracts of Hazelnut Kernel ( <i>Corylus avellana</i> L.) and Hazelnut Green Leafy Cover. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 4826-4832.	2.4	148
14	Isolation and Identification of an Antioxidative Component in Canola Meal. <i>Journal of Agricultural and Food Chemistry</i> , 1994, 42, 1285-1290.	2.4	147
15	Antioxidant Activity of Various Fractions of Non-Tannin Phenolics of Canola Hulls. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 2755-2759.	2.4	139
16	POLYPHENOLICS EXTRACTS FROM LEGUME SEEDS: CORRELATIONS BETWEEN TOTAL ANTIOXIDANT ACTIVITY, TOTAL PHENOLICS CONTENT, TANNINS CONTENT AND ASTRINGENCY. <i>Journal of Food Lipids</i> , 2004, 11, 278-286.	0.9	139
17	Antioxidant Activity of Hazelnut Skin Phenolics. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 4645-4650.	2.4	133
18	Influence of postharvest processing and storage on the content of phenolic acids and flavonoids in foods. <i>Molecular Nutrition and Food Research</i> , 2009, 53, S151-83.	1.5	127

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19	ANTIOXIDANT ACTIVITY OF ALMOND SEED EXTRACT AND ITS FRACTIONS. <i>Journal of Food Lipids</i> , 2005, 12, 344-358.	0.9	121
20	A Comprehensive Review on the Chemical Constituents and Functional Uses of Walnut ( <i>Juglans</i> spp.) Husk. <i>International Journal of Molecular Sciences</i> , 2019, 20, 3920.	1.8	114
21	Tannins: the new natural antioxidants?. <i>European Journal of Lipid Science and Technology</i> , 2007, 109, 549-551.	1.0	113
22	A Comparative Review on the Extraction, Antioxidant Content and Antioxidant Potential of Different Parts of Walnut ( <i>Juglans regia</i> L.) Fruit and Tree. <i>Molecules</i> , 2019, 24, 2133.	1.7	113
23	Comparative Flavan-3-ol Profile and Antioxidant Capacity of Roasted Peanut, Hazelnut, and Almond Skins. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 10590-10599.	2.4	110
24	Antioxidant Activity of a Red Lentil Extract and Its Fractions. <i>International Journal of Molecular Sciences</i> , 2009, 10, 5513-5527.	1.8	98
25	Antioxidant Activity of Mulberry Fruit Extracts. <i>International Journal of Molecular Sciences</i> , 2012, 13, 2472-2480.	1.8	98
26	Latest developments in the detection and separation of bovine serum albumin using molecularly imprinted polymers. <i>Talanta</i> , 2020, 207, 120317.	2.9	98
27	The effects of cold stress on the phenolic compounds and antioxidant capacity of grapevine ( <i>Vitis</i> ) Tj ETQq1 1 0.784314 rgBT/Overlo 1.6 94	1.6	94
28	Plant-based proteins and their multifaceted industrial applications. <i>LWT - Food Science and Technology</i> , 2022, 154, 112620.	2.5	93
29	Antioxidant Contents and Antioxidative Properties of Traditional Rye Breads. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 734-740.	2.4	92
30	Guava ( <i>Psidium guajava</i> L.) Leaves: Nutritional Composition, Phytochemical Profile, and Health-Promoting Bioactivities. <i>Foods</i> , 2021, 10, 752.	1.9	92
31	Recent trends in extraction of plant bioactives using green technologies: A review. <i>Food Chemistry</i> , 2021, 353, 129431.	4.2	92
32	A rapid chromatographic method for separation of individual catechins from green tea. <i>Food Research International</i> , 1996, 29, 71-76.	2.9	90
33	Hepatoprotective and free radical scavenging actions of quercetin nanoparticles on aflatoxin B1-induced liver damage: <i>in vitro</i> / <i>in vivo</i> studies. <i>Artificial Cells, Nanomedicine and Biotechnology</i> , 2018, 46, 411-420.	1.9	88
34	Nutrient Distribution and Phenolic Antioxidants in Air-Classified Fractions of Beach Pea ( <i>Lathyrus</i> ) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50 2.4 86	2.4	86
35	Separation and characterization of phenolic compounds from dry-blanched peanut skins by liquid chromatography-electrospray ionization mass spectrometry. <i>Journal of Chromatography A</i> , 2014, 1356, 64-81.	1.8	86
36	Development of resveratrol loaded chitosan-gellan nanofiber as a novel gastrointestinal delivery system. <i>International Journal of Biological Macromolecules</i> , 2019, 135, 698-705.	3.6	81

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37	ANTIOXIDANT ACTIVITY OF EXTRACT OF ADZUKI BEAN AND ITS FRACTIONS. <i>Journal of Food Lipids</i> , 2008, 15, 119-136.	0.9	79
38	Effects of high hydrostatic pressure processing on the physicochemical and sensorial properties of a red wine. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 16, 409-416.	2.7	79
39	Molecular interactions of thymol with bovine serum albumin: Spectroscopic and molecular docking studies. <i>Journal of Molecular Recognition</i> , 2018, 31, e2704.	1.1	79
40	Antioxidant Activity and Phenolic Composition of Amaranth ( <i>Amaranthus caudatus</i> ) during Plant Growth. <i>Antioxidants</i> , 2019, 8, 173.	2.2	79
41	Antioxidant activity of protein hydrolyzates from aquatic species. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 1996, 73, 1197-1199.	0.8	78
42	Onion ( <i>Allium cepa</i> L.) peels: A review on bioactive compounds and biomedical activities. <i>Biomedicine and Pharmacotherapy</i> , 2022, 146, 112498.	2.5	78
43	Natural antioxidants of plant origin. <i>Advances in Food and Nutrition Research</i> , 2019, 90, 1-81.	1.5	77
44	Natural antioxidants from low-pungency mustard flour. <i>Food Research International</i> , 1994, 27, 489-493.	2.9	76
45	Changes in endogenous phenolic acids during development of <i>Secale cereale</i> caryopses and after dehydration treatment of unripe rye grains. <i>Plant Physiology and Biochemistry</i> , 2000, 38, 595-602.	2.8	75
46	Compositional studies and biological activities of some mash bean ( <i>Vigna mungo</i> (L.) Hepper) cultivars commonly consumed in Pakistan. <i>Biological Research</i> , 2014, 47, 23.	1.5	75
47	Identification and Quantification of Low Molecular Weight Phenolic Antioxidants in Seeds of Evening Primrose ( <i>Oenothera biennis</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 1267-1271.	2.4	74
48	A Gelatin-Based Film Reinforced by Covalent Interaction with Oxidized Guar Gum Containing Green Tea Extract as an Active Food Packaging System. <i>Food and Bioprocess Technology</i> , 2020, 13, 1633-1644.	2.6	74
49	Antioxidant activity of almonds and their by-products in food model systems. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2006, 83, 223.	0.8	73
50	Immunoreactive properties of peptide fractions of cow whey milk proteins after enzymatic hydrolysis. <i>International Journal of Food Science and Technology</i> , 2004, 39, 839-850.	1.3	72
51	Diet and Health: Apple Polyphenols as Antioxidants. <i>Food Reviews International</i> , 2008, 24, 235-251.	4.3	72
52	Canola/rapeseed protein – nutritional value, functionality and food application: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 3836-3856.	5.4	72
53	Cottonseed: A sustainable contributor to global protein requirements. <i>Trends in Food Science and Technology</i> , 2021, 111, 100-113.	7.8	70
54	Antioxidant activity of Maillard reaction products. <i>European Journal of Lipid Science and Technology</i> , 2009, 111, 109-111.	1.0	69

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55	Squalene: A natural antioxidant?. <i>European Journal of Lipid Science and Technology</i> , 2009, 111, 411-412.	1.0	69
56	Pleiotropic Effect of Phenolic Compounds Content Increases in Transgenic Flax Plant. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 3685-3692.	2.4	68
57	Pectin-zinc-chitosan-polyethylene glycol colloidal nano-suspension as a food grade carrier for colon targeted delivery of resveratrol. <i>International Journal of Biological Macromolecules</i> , 2017, 97, 16-22.	3.6	68
58	Characterizing the interaction between pyrogallol and human serum albumin by spectroscopic and molecular docking methods. <i>Journal of Biomolecular Structure and Dynamics</i> , 2019, 37, 2766-2775.	2.0	68
59	Phenolic compounds and properties of antioxidants in grapevine roots ( <i>Vitis vinifera</i> L.) under drought stress followed by recovery. <i>Acta Societatis Botanicorum Poloniae</i> , 2011, 78, 97-103.	0.8	67
60	Insoluble Condensed Tannins of Canola/Rapeseed. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 1758-1762.	2.4	66
61	Preparation and characterization of carnauba wax/adipic acid oleogel: A new reinforced oleogel for application in cake and beef burger. <i>Food Chemistry</i> , 2020, 333, 127446.	4.2	65
62	Functional characterization of plant-based protein to determine its quality for food applications. <i>Food Hydrocolloids</i> , 2022, 123, 106986.	5.6	65
63	ANTIOXIDANT ACTIVITY OF ETHANOLIC EXTRACTS OF FLAXSEED IN A $\alpha$ -CAROTENE-LINOLEATE MODEL SYSTEM. <i>Journal of Food Lipids</i> , 1993, 1, 111-117.	0.9	62
64	The impact of copper ions on growth, lipid peroxidation, and phenolic compound accumulation and localization in lentil ( <i>Lens culinaris</i> Medic.) seedlings. <i>Journal of Plant Physiology</i> , 2010, 167, 270-276.	1.6	62
65	A preliminary study about the influence of high hydrostatic pressure processing in parallel with oak chip maceration on the physicochemical and sensory properties of a young red wine. <i>Food Chemistry</i> , 2016, 194, 545-554.	4.2	61
66	ANTIOXIDANT ACTIVITY OF GREEN TEA CATECHINS IN A $\alpha$ -CAROTENE-LINOLEATE MODEL SYSTEM. <i>Journal of Food Lipids</i> , 1995, 2, 47-56.	0.9	60
67	Phenolic acids in defatted seeds of borage ( <i>Borago officinalis</i> L.). <i>Food Chemistry</i> , 2001, 75, 49-56.	4.2	60
68	Design and fabrication of a food-grade albumin-stabilized nanoemulsion. <i>Food Hydrocolloids</i> , 2015, 44, 220-228.	5.6	58
69	Peptides with Angiotensin I-Converting Enzyme (ACE) Inhibitory Activity from Defibrinated, Hydrolyzed Bovine Plasma. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 6981-6988.	2.4	57
70	Nutritional characteristics of emu ( <i>Dromaius novaehollandiae</i> ) meat and its value-added products. <i>Food Chemistry</i> , 2006, 97, 193-202.	4.2	56
71	Evaluation of the Antiradical Properties of Phenolic Acids. <i>International Journal of Molecular Sciences</i> , 2014, 15, 16351-16380.	1.8	56
72	Advanced properties of gelatin film by incorporating modified kappa-carrageenan and zein nanoparticles for active food packaging. <i>International Journal of Biological Macromolecules</i> , 2021, 183, 753-759.	3.6	56

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73	Antibacterial activity of tannin constituents from <i>Phaseolus vulgaris</i> , <i>Fagopyrum esculentum</i> , <i>Corylus avellana</i> and <i>Juglans nigra</i> . <i>FÄ-toterapÄ-Äç</i> , 2008, 79, 217-219.	1.1	55
74	Interactions between tannins and proteins isolated from broad bean seeds ( <i>Vicia faba Major</i> ) yield soluble and non-soluble complexes. <i>European Food Research and Technology</i> , 2011, 233, 213-222.	1.6	55
75	Walnut ( <i>Juglans regia</i> L.) shell pyroligneous acid: chemical constituents and functional applications. <i>RSC Advances</i> , 2018, 8, 22376-22391.	1.7	55
76	Determination of Î±-amino nitrogen in pea protein hydrolysates: a comparison of three analytical methods. <i>Food Chemistry</i> , 1998, 62, 363-367.	4.2	53
77	Fabrication and characterization of novel antibacterial chitosan/dialdehyde guar gum hydrogels containing pomegranate peel extract for active food packaging application. <i>International Journal of Biological Macromolecules</i> , 2021, 187, 179-188.	3.6	52
78	Tomato ( <i>Solanum lycopersicum</i> L.) seed: A review on bioactives and biomedical activities. <i>Biomedicine and Pharmacotherapy</i> , 2021, 142, 112018.	2.5	52
79	ANTIOXIDANT ACTIVITY OF PHENOLIC FRACTIONS OF LENTIL ( <i>LENS CULINARIS</i> ). <i>Journal of Food Lipids</i> , 2003, 10, 1-10.	0.9	51
80	Antioxidative activities and phenolic compounds of pumpkin ( <i>Cucurbita pepo</i> ) seeds and amaranth ( <i>Amaranthus caudatus</i> ) grain extracts. <i>Natural Product Research</i> , 2017, 31, 2178-2182.	1.0	51
81	Phoenix dactylifera products in human health – A review. <i>Trends in Food Science and Technology</i> , 2020, 105, 238-250.	7.8	51
82	Mango ( <i>Mangifera indica</i> L.) Leaves: Nutritional Composition, Phytochemical Profile, and Health-Promoting Bioactivities. <i>Antioxidants</i> , 2021, 10, 299.	2.2	51
83	Antioxidant activity of broad bean seed extract and its phenolic composition. <i>Journal of Functional Foods</i> , 2017, 38, 656-662.	1.6	50
84	ANTIOXIDANT POTENTIAL OF DESI CHICKPEA VARIETIES COMMONLY CONSUMED IN PAKISTAN. <i>Journal of Food Lipids</i> , 2008, 15, 326-342.	0.9	49
85	Recent advances in the use of walnut ( <i>Juglans regia</i> L.) shell as a valuable plant-based bio-sorbent for the removal of hazardous materials. <i>RSC Advances</i> , 2020, 10, 7026-7047.	1.7	48
86	Antioxidant and Anti-inflammatory Activities of Polyphenolics from Southeastern U.S. Range Blackberry Cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 6102-6109.	2.4	47
87	Development of Ethyl Cellulose-based Formulations: A Perspective on the Novel Technical Methods. <i>Food Reviews International</i> , 2022, 38, 685-732.	4.3	47
88	Removal of cyanogenic glycosides of flaxseed meal. <i>Food Chemistry</i> , 1993, 48, 263-266.	4.2	46
89	The effect of polysaccharides on the astringency induced by phenolic compounds. <i>Food Quality and Preference</i> , 2010, 21, 463-469.	2.3	46
90	Relationship between the sensory quality of lentil ( <i>Lens culinaris</i> ) sprouts and their phenolic constituents. <i>Food Research International</i> , 2011, 44, 3195-3201.	2.9	46

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91	Antioxidant Activity of the Extracts of Some Cowpea ( <i>Vigna unguiculata</i> (L) Walp.) Cultivars Commonly Consumed in Pakistan. <i>Molecules</i> , 2013, 18, 2005-2017.	1.7	46
92	Antioxidant capacity, phenolic composition and microbial stability of aronia juice subjected to high hydrostatic pressure processing. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 39, 141-147.	2.7	46
93	Fabrication of curcumin-zein-ethyl cellulose composite nanoparticles using antisolvent co-precipitation method. <i>International Journal of Biological Macromolecules</i> , 2020, 163, 1538-1545.	3.6	44
94	Cannabinoid-like anti-inflammatory compounds from flax fiber. <i>Cellular and Molecular Biology Letters</i> , 2012, 17, 479-99.	2.7	43
95	Inhibition of Pancreatic Lipase by Phenolic Acids -Examination in vitro. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 1996, 51, 903-906.	0.6	42
96	Antioxidative Activity of Leguminous Seed Extracts Evaluated by Chemiluminescence Methods. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 1997, 52, 709-712.	0.6	42
97	ANTIOXIDANT ACTIVITY OF PHENOLIC EXTRACTS OF EVENING PRIMROSE ( <i>OENOTHERA BIENNIS</i> ): A PRELIMINARY STUDY. <i>Journal of Food Lipids</i> , 1997, 4, 75-86.	0.9	42
98	Antioxidant Properties of Extracts Obtained from Raw, Dry-roasted, and Oil-roasted US Peanuts of Commercial Importance. <i>Plant Foods for Human Nutrition</i> , 2010, 65, 311-318.	1.4	41
99	Genotype-Related Differences in the Phenolic Compound Profile and Antioxidant Activity of Extracts from Olive ( <i>Olea europaea</i> L.) Leaves. <i>Molecules</i> , 2019, 24, 1130.	1.7	41
100	Partial characterization of natural antioxidants in canola meal. <i>Food Research International</i> , 1995, 28, 525-530.	2.9	40
101	Phenolic antioxidants in beans and their effects on inhibition of radical-induced DNA damage. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2004, 81, 691-696.	0.8	40
102	Phenolic contents and antioxidant capacities of wild and cultivated white lupin ( <i>Lupinus albus</i> L.) seeds. <i>Food Chemistry</i> , 2018, 258, 1-7.	4.2	40
103	ANTIOXIDANT ACTIVITY OF PHENOLIC FRACTIONS OF EVERLASTING PEA, FABA BEAN AND BROAD BEAN. <i>Journal of Food Lipids</i> , 1996, 3, 199-211.	0.9	39
104	Protective effect of fresh and processed Jalapeño and Serrano peppers against food lipid and human LDL cholesterol oxidation. <i>Food Chemistry</i> , 2012, 133, 827-834.	4.2	39
105	Pectin modification assisted by nitrogen glow discharge plasma. <i>International Journal of Biological Macromolecules</i> , 2018, 120, 2572-2578.	3.6	39
106	Exploring the Interactions Between Caffeic Acid and Human Serum Albumin Using Spectroscopic and Molecular Docking Techniques. <i>Polish Journal of Food and Nutrition Sciences</i> , 2021, , 69-77.	0.6	39
107	ANTIOXIDANT ACTIVITY OF WHEAT CARYOPSES AND EMBRYOS EXTRACTS. <i>Journal of Food Lipids</i> , 2002, 9, 201-210.	0.9	38
108	Induction of phenolic compounds in two dark-grown lentil cultivars with different tolerance to copper ions. <i>Acta Physiologiae Plantarum</i> , 2009, 31, 587-595.	1.0	38



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109	Custard Apple ( <i>Annona squamosa</i> L.) Leaves: Nutritional Composition, Phytochemical Profile, and Health-Promoting Biological Activities. <i>Biomolecules</i> , 2021, 11, 614.	1.8	38
110	Development of behenic acid-ethyl cellulose oleogel stabilized Pickering emulsions as low calorie fat replacer. <i>International Journal of Biological Macromolecules</i> , 2020, 150, 974-981.	3.6	37
111	Antioxidant activity and free radical scavenging capacity of ethanolic extracts of thyme, oregano, and marjoram. <i>European Journal of Lipid Science and Technology</i> , 2009, 111, 1111-1117.	1.0	36
112	The response of terpenoids to exogenous gibberellic acid in <i>Cannabis sativa</i> L. at vegetative stage. <i>Acta Physiologiae Plantarum</i> , 2011, 33, 1085-1091.	1.0	36
113	Sephadex LH-20 separation of pigments from shells of red sea urchin ( <i>Strongylocentrotus</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	4.2	35
114	Metabolism of phenolic compounds in <i>Vitis riparia</i> seeds during stratification and during germination under optimal and low temperature stress conditions. <i>Acta Physiologiae Plantarum</i> , 2005, 27, 313-320.	1.0	35
115	Effects of Roasting on Taste-Active Compounds of Turkish Hazelnut Varieties ( <i>Corylus avellana</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 8674-8679.	2.4	35
116	The Potential Protective Effects of Phenolic Compounds against Low-density Lipoprotein Oxidation. <i>Current Pharmaceutical Design</i> , 2017, 23, 2754-2766.	0.9	35
117	Chemical composition of shells from red ( <i>Strongylocentrotus franciscanus</i> ) and green ( <i>Strongylocentrotus droebachiensis</i> ) sea urchin. <i>Food Chemistry</i> , 2012, 133, 822-826.	4.2	34
118	Phenolic Composition and Antioxidant Activities of Soybean ( <i>Glycine max</i> (L.) Merr.) Plant during Growth Cycle. <i>Agronomy</i> , 2019, 9, 153.	1.3	34
119	Protein precipitating capacity of condensed tannins of beach pea, canola hulls, evening primrose and faba bean. <i>Food Chemistry</i> , 2001, 73, 467-471.	4.2	33
120	Separation and Characterization of Soluble Esterified and Glycoside-Bound Phenolic Compounds in Dry-Blanched Peanut Skins by Liquid Chromatography-Electrospray Ionization Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 11488-11504.	2.4	33
121	Influence of abiotic stress during soybean germination followed by recovery on the phenolic compounds of radicles and their antioxidant capacity. <i>Acta Societatis Botanicorum Poloniae</i> , 2014, 83, 209-218.	0.8	33
122	Investigation of astringency of extracts obtained from selected tannins-rich legume seeds. <i>Food Quality and Preference</i> , 2006, 17, 31-35.	2.3	32
123	ANTIOXIDANT ACTIVITY OF PHENOLIC FRACTIONS OF RAPESEED. <i>Journal of Food Lipids</i> , 2003, 10, 51-62.	0.9	31
124	The Structure-Antioxidant Activity Relationship of Ferulates. <i>Molecules</i> , 2017, 22, 527.	1.7	31
125	Phenolic compounds and properties of antioxidants in grapevine roots ( <i>Vitis vinifera</i> L.) under low-temperature stress followed by recovery. <i>Acta Societatis Botanicorum Poloniae</i> , 2011, 78, 279-286.	0.8	31
126	Changes in composition of phenolic compounds and antioxidant properties of <i>Vitis amurensis</i> seeds germinated under osmotic stress. <i>Acta Physiologiae Plantarum</i> , 2007, 29, 283-290.	1.0	29



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127	Antioxidant capacity of rapeseed meal and rapeseed oils enriched with meal extract. <i>European Journal of Lipid Science and Technology</i> , 2010, 112, 750-760.	1.0	29
128	Differences in the Phenolic Composition and Antioxidant Properties between <i>Vitis coignetiae</i> and <i>Vitis vinifera</i> Seeds Extracts. <i>Molecules</i> , 2013, 18, 3410-3426.	1.7	29
129	Antioxidant Potential and Phenolic Compounds of Some Widely Consumed Turkish White Bean ( <i>Phaseolus vulgaris</i> L.) Varieties. <i>Polish Journal of Food and Nutrition Sciences</i> , 2016, 66, 253-260.	0.6	29
130	Extracts of Phenolic Compounds from Seeds of Three Wild Grapevinesâ€”Comparison of Their Antioxidant Activities and the Content of Phenolic Compounds. <i>International Journal of Molecular Sciences</i> , 2012, 13, 3444-3457.	1.8	28
131	Development and characterization of a Persian gumâ€”sodium caseinate biocomposite film accompanied by <i>Zingiber officinale</i> extract. <i>Journal of Applied Polymer Science</i> , 2019, 136, 47215.	1.3	28
132	Date Fruit and Its By-products as Promising Source of Bioactive Components: A Review. <i>Food Reviews International</i> , 2023, 39, 1411-1432.	4.3	28
133	ANTIOXIDANT ACTIVITY OF EXTRACTS OF PHENOLIC COMPOUNDS FROM RAPESEED OIL CAKES. <i>Journal of Food Lipids</i> , 2001, 8, 65-74.	0.9	27
134	Preparation and Characterization of Hydrolyzed Proteins from Defibrinated Bovine Plasma. <i>Journal of Food Science</i> , 2002, 67, 623-630.	1.5	27
135	Antioxidant activity of extracts of defatted seeds of niger ( <i>Guizotia abyssinica</i> ). <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2003, 80, 443-450.	0.8	27
136	Changes in the microstructure of wheat, corn and potato starch granules during extraction of non-starch compounds with sodium dodecyl sulfate and mercaptoethanol. <i>Carbohydrate Polymers</i> , 2003, 53, 63-73.	5.1	27
137	Antioxidative and radical scavenging effects of phenolics from <i>Vicia sativum</i> . <i>FÅ¬toterapÃ¬</i> , 2008, 79, 121-122.	1.1	27
138	Effect of cracklings hydrolysates on oxidative stability of pork meatballs fat. <i>Food Research International</i> , 2006, 39, 924-931.	2.9	26
139	Presence of Caffeic Acid in Flaxseed Lignan Macromolecule. <i>Plant Foods for Human Nutrition</i> , 2011, 66, 270-274.	1.4	26
140	Antioxidant Activity of Flaxseed Extracts in Lipid Systems. <i>Molecules</i> , 2016, 21, 17.	1.7	26
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