Ryszard Amarowicz

List of Publications by Citations

276 papers	8,540 citations	50 h-index	78 g-index
298 ext. papers	10,225 ext. citations	4.8 avg, IF	6.51 L-index

#	Paper	IF	Citations
276	Free-radical scavenging capacity and antioxidant activity of selected plant species from the Canadian prairies. *Food Chemistry*, **2004**, 84, 551-562	8.5	712
275	Phenol-Based Antioxidants and the In Vitro Methods Used for Their Assessment. *Comprehensive Reviews in Food Science and Food Safety*, **2012**, 11, 148-173	16.4	223
274	Current research developments on polyphenolics of rapeseed/canola: a review. *Food Chemistry*, **1998**, 62, 489-502	8.5	210
273	Antioxidant activity of peptide fractions of capelin protein hydrolysates. *Food Chemistry*, **1997**, 58, 355-359	3.9	177
272	Antioxidant activity of fresh and processed Jalapeño and Serrano peppers. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 163-73	5.7	150
271	Legumes as a source of natural antioxidants. *European Journal of Lipid Science and Technology*, **2008** , 110, 865-878	3	149
270	Isolation and Identification of an Antioxidative Component in Canola Meal. *Journal of Agricultural and Food Chemistry*, **1994**, 42, 1285-1290	5.7	137
269	Free radical-scavenging capacity, antioxidant activity, and phenolic composition of green lentil (Lens culinaris). *Food Chemistry*, **2010**, 121, 705-711	8.5	136
268	Achievements and Challenges in Improving the Nutritional Quality of Food Legumes. *Critical Reviews in Plant Sciences*, **2015**, 34, 105-143	5.6	128
267	Antioxidant activity of various fractions of non-tannin phenolics of canola hulls. *Journal of Agricultural and Food Chemistry*, **2000**, 48, 2755-9	5.7	121
266	Changes in the composition of phenolic compounds and antioxidant properties of grapevine roots and leaves (Vitis vinifera L.) under continuous of long-term drought stress. *Acta Physiologiae Plantarum*, **2014**, 36, 1491-1499	2.6	119
265	Antioxidant and antiradical activities in extracts of hazelnut kernel (Corylus avellana L.) and hazelnut green leafy cover. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 4826-32	5.7	117
264	Antioxidant activity of hazelnut skin phenolics. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 4645-50	5.7	108
263	Influence of postharvest processing and storage on the content of phenolic acids and flavonoids in foods. *Molecular Nutrition and Food Research*, **2009**, 53 Suppl 2, S151-83	5.9	107
262	POLYPHENOLICS EXTRACTS FROM LEGUME SEEDS: CORRELATIONS BETWEEN TOTAL ANTIOXIDANT ACTIVITY, TOTAL PHENOLICS CONTENT, TANNINS CONTENT AND ASTRINGENCY. *Journal of Food Lipids*, **2004**, 11, 278-286		107
261	Comparative flavan-3-ol profile and antioxidant capacity of roasted peanut, hazelnut, and almond skins. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 10590-9	5.7	97
260	ANTIOXIDANT ACTIVITY OF ALMOND SEED EXTRACT AND ITS FRACTIONS. *Journal of Food Lipids*, **2005**, 12, 344-358		88

259	A rapid chromatographic method for separation of individual catechins from green tea. *Food Research International*, **1996**, 29, 71-76	7	86
258	Antioxidant contents and antioxidative properties of traditional rye breads. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 734-40	5.7	81
257	Antioxidant activity of a red lentil extract and its fractions. *International Journal of Molecular Sciences*, **2009**, 10, 5513-27	6.3	75
256	Separation and characterization of phenolic compounds from dry-blanched peanut skins by liquid chromatography-electrospray ionization mass spectrometry. *Journal of Chromatography A*, **2014**, 1356, 64-81	4.5	72
255	Nutrient distribution and phenolic antioxidants in air-classified fractions of beach pea (Lathyrus maritimus L.). *Journal of Agricultural and Food Chemistry*, **2001**, 49, 926-33	5.7	70
254	Seaweeds as a Functional Ingredient for a Healthy Diet. *Marine Drugs*, **2020**, 18,	6	68
253	Antioxidant activity of protein hydrolyzates from aquatic species. *JAOCS, Journal of the American Oil ChemistshSociety*, **1996**, 73, 1197-1199	1.8	68
252	ANTIOXIDANT ACTIVITY OF EXTRACT OF ADZUKI BEAN AND ITS FRACTIONS. *Journal of Food Lipids* , **2008**, 15, 119-136		66
251	The effects of cold stress on the phenolic compounds and antioxidant capacity of grapevine (Vitis vinifera L.) leaves. *Journal of Plant Physiology*, **2015**, 189, 97-104	3.6	65
250	Antioxidant activity of mulberry fruit extracts. *International Journal of Molecular Sciences*, **2012**, 13, 2472-2680	3.9	65
249	Identification and quantification of low molecular weight phenolic antioxidants in seeds of evening primrose (Oenothera biennis L.). *Journal of Agricultural and Food Chemistry*, **2002**, 50, 1267-71	5.7	65
248	Natural antioxidants from low-pungency mustard flour. *Food Research International*, **1994**, 27, 489-493	7	64
247	Pleiotropic effect of phenolic compounds content increases in transgenic flax plant. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 3685-92	5.7	62
246	Recent developments in the detection of bovine serum albumin. *International Journal of Biological Macromolecules*, **2019**, 138, 602-617	7.9	61
245	Effects of high hydrostatic pressure processing on the physicochemical and sensorial properties of a red wine. *Innovative Food Science and Emerging Technologies*, **2012**, 16, 409-416	6.8	61
244	Antioxidant activity of almonds and their by-products in food model systems. *JAOCS, Journal of the American Oil ChemistshSociety*, **2006**, 83, 223	1.8	60
243	Diet and Health: Apple Polyphenols as Antioxidants. *Food Reviews International*, **2008**, 24, 235-251	5.5	59
242	Immunoreactive properties of peptide fractions of cow whey milk proteins after enzymatic hydrolysis. *International Journal of Food Science and Technology*, **2004**, 39, 839-850	3.8	59

241	Advances in the plant protein extraction: Mechanism and recommendations. *Food Hydrocolloids*, **2021**, 115, 106595	10.6	58
240	A Comparative Review on the Extraction, Antioxidant Content and Antioxidant Potential of Different Parts of Walnut (L.) Fruit and Tree. *Molecules*, **2019**, 24,	4.8	56
239	Hepatoprotective and free radical scavenging actions of quercetin nanoparticles on aflatoxin B1-induced liver damage: in vitro/in vivo studies. *Artificial Cells, Nanomedicine and Biotechnology*, **2018**, 46, 411-420	6.1	56
238	ANTIOXIDANT ACTIVITY OF ETHANOLIC EXTRACTS OF FLAXSEED IN A CAROTENE-LINOLEATE MODEL SYSTEM. *Journal of Food Lipids*, **1993**, 1, 111-117		56
237	Development of resveratrol loaded chitosan-gellan nanofiber as a novel gastrointestinal delivery system. *International Journal of Biological Macromolecules*, **2019**, 135, 698-705	7.9	55
236	Insoluble condensed tannins of canola/rapeseed. *Journal of Agricultural and Food Chemistry*, **2000**, 48, 1758-62	5.7	55
235	Changes in endogenous phenolic acids during development of Secale cereale caryopses and after dehydration treatment of unripe rye grains. *Plant Physiology and Biochemistry*, **2000**, 38, 595-602	5.4	54
234	The impact of copper ions on growth, lipid peroxidation, and phenolic compound accumulation and localization in lentil (Lens culinaris Medic.) seedlings. *Journal of Plant Physiology*, **2010**, 167, 270-6	3.6	53
233	Phenolic acids in defatted seeds of borage (Borago officinalis L.). *Food Chemistry*, **2001**, 75, 49-56	8.5	53
232	Peptides with angiotensin I-converting enzyme (ACE) inhibitory activity from defibrinated, hydrolyzed bovine plasma. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 6981-8	5.7	53
231	ANTIOXIDANT ACTIVITY OF GREEN TEA CATECHINS IN A CAROTENE-LINOLEATE MODEL SYSTEM. *Journal of Food Lipids*, **1995**, 2, 47-56		52
230	Nutritional characteristics of emu (Dromaius novaehollandiae) meat and its value-added products. *Food Chemistry*, **2006**, 97, 193-202	8.5	51
229	Design and fabrication of a food-grade albumin-stabilized nanoemulsion. *Food Hydrocolloids*, **2015**, 44, 220-228	10.6	50
228	Phenolic compounds and properties of antioxidants in grapevine roots (Vitis vinifera L.) under drought stress followed by recovery. *Acta Societatis Botanicorum Poloniae*, **2011**, 78, 97-103	1.5	49
227	Antibacterial activity of tannin constituents from Phaseolus vulgaris, Fagoypyrum esculentum, Corylus avellana and Juglans nigra. *Fitoterap*, **2008**, 79, 217-9	3.2	46
226	Pectin-zinc-chitosan-polyethylene glycol colloidal nano-suspension as a food grade carrier for colon targeted delivery of resveratrol. *International Journal of Biological Macromolecules*, **2017**, 97, 16-22	7.9	45
225	A Comprehensive Review on the Chemical Constituents and Functional Uses of Walnut (spp.) Husk. *International Journal of Molecular Sciences*, **2019**, 20,	6.3	45
224	ANTIOXIDANT ACTIVITY OF PHENOLIC FRACTIONS OF LENTIL (LENS CULINARIS). *Journal of Food Lipids*, **2003**, 10, 1-10		45

223	Latest developments in the detection and separation of bovine serum albumin using molecularly imprinted polymers. *Talanta*, **2020**, 207, 120317	6.2	45
222	Molecular interactions of thymol with bovine serum albumin: Spectroscopic and molecular docking studies. *Journal of Molecular Recognition*, **2018**, 31, e2704	2.6	43
221	Compositional studies and biological activities of some mash bean (Vigna mungo (L.) Hepper) cultivars commonly consumed in Pakistan. *Biological Research*, **2014**, 47, 23	7.6	43
220	Determination of □amino nitrogen in pea protein hydrolysates: a comparison of three analytical methods. *Food Chemistry*, **1998**, 62, 363-367	8.5	43
219	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. *Food Chemistry*, **2016**, 194, 545-54	8.5	42
218	Evaluation of the antiradical properties of phenolic acids. *International Journal of Molecular Sciences*, **2014**, 15, 16351-80	6.3	41
217	Removal of cyanogenic glycosides of flaxseed meal. *Food Chemistry*, **1993**, 48, 263-266	8.5	40
216	Antioxidant Activity and Phenolic Composition of Amaranth () during Plant Growth. *Antioxidants*, **2019**, 8,	7.1	39
215	Characterizing the interaction between pyrogallol and human serum albumin by spectroscopic and molecular docking methods. *Journal of Biomolecular Structure and Dynamics*, **2019**, 37, 2766-2775	3.6	39
214	Partial characterization of natural antioxidants in canola meal. *Food Research International*, **1995**, 28, 525-530	7	38
213	ANTIOXIDANT ACTIVITY OF PHENOLIC FRACTIONS OF EVERLASTING PEA, FABA BEAN AND BROAD BEAN. *Journal of Food Lipids*, **1996**, 3, 199-211		38
212	Antioxidant and anti-inflammatory activities of polyphenolics from Southeastern U.S. range blackberry cultivars. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 6102-9	5.7	36
211	Natural antioxidants of plant origin. *Advances in Food and Nutrition Research*, **2019**, 90, 1-81	6	35
210	Antioxidant activity of the extracts of some cowpea (Vigna unguiculata (L) Walp.) cultivars commonly consumed in Pakistan. *Molecules*, **2013**, 18, 2005-17	4.8	35
209	Interactions between tannins and proteins isolated from broad bean seeds (Vicia faba Major) yield soluble and non-soluble complexes. *European Food Research and Technology*, **2011**, 233, 213-222	3.4	35
208	Induction of phenolic compounds in two dark-grown lentil cultivars with different tolerance to copper ions. *Acta Physiologiae Plantarum*, **2009**, 31, 587-595	2.6	34
207	Antioxidant properties of extracts obtained from raw, dry-roasted, and oil-roasted US peanuts of commercial importance. *Plant Foods for Human Nutrition*, **2010**, 65, 311-8	3.9	34
206	Relationship between the sensory quality of lentil (Lens culinaris) sprouts and their phenolic constituents. *Food Research International*, **2011**, 44, 3195-3201	7	33

205	Antioxidative Activity of Leguminous Seed Extracts Evaluated by Chemiluminescence Methods. *Zeitschrift Fur Naturforschung - Section C Journal of Biosciences*, **1997**, 52, 709-712	1.7	33
204	ANTIOXIDANT POTENTIAL OF DESI CHICKPEA VARIETIES COMMONLY CONSUMED IN PAKISTAN. *Journal of Food Lipids*, **2008**, 15, 326-342		33
203	Antioxidative activities and phenolic compounds of pumpkin (Cucurbita pepo) seeds and amaranth (Amaranthus caudatus) grain extracts. *Natural Product Research*, **2017**, 31, 2178-2182	2.3	32
202	Antioxidant capacity, phenolic composition and microbial stability of aronia juice subjected to high hydrostatic pressure processing. *Innovative Food Science and Emerging Technologies*, **2017**, 39, 141-147	6.8	32
201	Chemical composition of shells from red (Strongylocentrotus franciscanus) and green (Strongylocentrotus droebachiensis) sea urchin. *Food Chemistry*, **2012**, 133, 822-826	8.5	32
200	The effect of polysaccharides on the astringency induced by phenolic compounds. *Food Quality and Preference*, **2010**, 21, 463-469	5.8	32
199	Effects of roasting on taste-active compounds of Turkish hazelnut varieties (Corylus avellana L.). *Journal of Agricultural and Food Chemistry*, **2010**, 58, 8674-9	5.7	32
198	ANTIOXIDANT ACTIVITY OF PHENOLIC EXTRACTS OF EVENING PRIMROSE (OENOTHERA BIENNIS): A PRELIMINARY STUDY. *Journal of Food Lipids*, **1997**, 4, 75-86		32
197	ANTIOXIDANT ACTIVITY OF WHEAT CARYOPSES AND EMBRYOS EXTRACTS. *Journal of Food Lipids*, **2002**, 9, 201-210		31
196	ANTIOXIDANT ACTIVITY OF PHENOLIC FRACTIONS OF RAPESEED. *Journal of Food Lipids*, **2003**, 10, 51-62		31
195	Sephadex LH-20 separation of pigments from shells of red sea urchin (Strongylocentrotus franciscanus). *Food Chemistry*, **1994**, 51, 227-229	8.5	31
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193	Phenolic antioxidants in beans and their effects on inhibition of radical-induced DNA damage. *JAOCS, Journal of the American Oil ChemistshSociety*, **2004**, 81, 691-696	1.8	30
192	Inhibition of pancreatic lipase by phenolic acids--examination in vitro. *Zeitschrift Fur Naturforschung - Section C Journal of Biosciences*, **1996**, 51, 903-5	1.7	30
191	Antioxidant activity of broad bean seed extract and its phenolic composition. *Journal of Functional Foods*, **2017**, 38, 656-662	5.1	29
190	Walnut (L.) shell pyroligneous acid: chemical constituents and functional applications.. *RSC Advances*, **2018**, 8, 22376-22391	3.7	29
189	Recent trends in extraction of plant bioactives using green technologies: A review. *Food Chemistry*, **2021**, 353, 129431	8.5	29
188	Protein precipitating capacity of condensed tannins of beach pea, canola hulls, evening primrose and faba bean. *Food Chemistry*, **2001**, 73, 467-471	8.5	28

187	Cottonseed: A sustainable contributor to global protein requirements. *Trends in Food Science and Technology*, **2021**, 111, 100-113	15.3	28
186	Metabolism of phenolic compounds in Vitis riparia seeds during stratification and during germination under optimal and low temperature stress conditions. *Acta Physiologiae Plantarum*, **2005**, 27, 313-320	2.6	27
185	A Gelatin-Based Film Reinforced by Covalent Interaction with Oxidized Guar Gum Containing Green Tea Extract as an Active Food Packaging System. *Food and Bioprocess Technology*, **2020**, 13, 1633-1644	5.1	27
184	Preparation and characterization of carnauba wax/adipic acid oleogel: A new reinforced oleogel for application in cake and beef burger. *Food Chemistry*, **2020**, 333, 127446	8.5	26
183	Cannabinoid-like anti-inflammatory compounds from flax fiber. *Cellular and Molecular Biology Letters*, **2012**, 17, 479-99	8.1	26
182	Separation and characterization of soluble esterified and glycoside-bound phenolic compounds in dry-blanched peanut skins by liquid chromatography-electrospray ionization mass spectrometry. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 11488-504	5.7	26
181	Extracts of phenolic compounds from seeds of three wild grapevines-comparison of their antioxidant activities and the content of phenolic compounds. *International Journal of Molecular Sciences*, **2012**, 13, 3444-57	6.3	26
180	Investigation of astringency of extracts obtained from selected tannins-rich legume seeds. *Food Quality and Preference*, **2006**, 17, 31-35	5.8	26
179	Preparation and Characterization of Hydrolyzed Proteins from Defibrinated Bovine Plasma. *Journal of Food Science*, **2002**, 67, 623-630	3.4	26
178	The Potential Protective Effects of Phenolic Compounds against Low-density Lipoprotein Oxidation. *Current Pharmaceutical Design*, **2017**, 23, 2754-2766	3.3	26
177	Genotype-Related Differences in the Phenolic Compound Profile and Antioxidant Activity of Extracts from Olive (L.) Leaves. *Molecules*, **2019**, 24,	4.8	25
176	Presence of caffeic acid in flaxseed lignan macromolecule. *Plant Foods for Human Nutrition*, **2011**, 66, 270-4	3.9	25
175	Antioxidant activity and free radical-scavenging capacity of ethanolic extracts of thyme, oregano, and marjoram. *European Journal of Lipid Science and Technology*, **2009**, 111, 1111-1117	3	25
174	Effect of cracklings hydrolysates on oxidative stability of pork meatballs fat. *Food Research International*, **2006**, 39, 924-931	7	25
173	Changes in the microstructure of wheat, corn and potato starch granules during extraction of non-starch compounds with sodium dodecyl sulfate and mercaptoethanol. *Carbohydrate Polymers*, **2003**, 53, 63-73	10.3	25
172	Changes in composition of phenolic compounds and antioxidant properties of Vitis amurensis seeds germinated under osmotic stress. *Acta Physiologiae Plantarum*, **2007**, 29, 283-290	2.6	24
171	Recent advances in the use of walnut (L.) shell as a valuable plant-based bio-sorbent for the removal of hazardous materials.. *RSC Advances*, **2020**, 10, 7026-7047	3.7	23
170	Phenolic contents and antioxidant capacities of wild and cultivated white lupin (Lupinus albus L.) seeds. *Food Chemistry*, **2018**, 258, 1-7	8.5	23

169	Differences in the phenolic composition and antioxidant properties between Vitis coignetiae and Vitis vinifera seeds extracts. *Molecules*, **2013**, 18, 3410-26	4.8	23
168	Antioxidant capacity of rapeseed meal and rapeseed oils enriched with meal extract. *European Journal of Lipid Science and Technology*, **2010**, 112, 750-760	3	23
167	Antioxidative and radical scavenging effects of phenolics from Vicia sativum. *Fitoterapia*, **2008**, 79, 121-2	3.2	23
166	Antioxidant activity of extracts of defatted seeds of niger (Guizotia abyssinica). *JAOCS, Journal of the American Oil ChemistshSociety*, **2003**, 80, 443-450	1.8	23
165	ANTIOXIDANT ACTIVITY OF PHENOLIC FRACTIONS OF BEACH PEA (LATHYRUS MARITIMUS L.). *Journal of Food Lipids*, **1999**, 6, 1-11		23
164	Guava (L.) Leaves: Nutritional Composition, Phytochemical Profile, and Health-Promoting Bioactivities. *Foods*, **2021**, 10,	4.9	23
163	The response of terpenoids to exogenous gibberellic acid in Cannabis sativa L. at vegetative stage. *Acta Physiologiae Plantarum*, **2011**, 33, 1085-1091	2.6	22
162	Antioxidant Potential and Phenolic Compounds of Some Widely Consumed Turkish White Bean (Phaseolus vulgaris L.) Varieties. *Polish Journal of Food and Nutrition Sciences*, **2016**, 66, 253-260	3.1	22
161	Phenolic compounds and properties of antioxidants in grapevine roots (Vitis vinifera L.) under low-temperature stress followed by recovery. *Acta Societatis Botanicorum Poloniae*, **2011**, 78, 279-286	1.5	21
160	ANTIOXIDANT ACTIVITY OF EXTRACTS OF PHENOLIC COMPOUNDS FROM RAPESEED OIL CAKES. *Journal of Food Lipids*, **2001**, 8, 65-74		20
159	Phoenix dactylifera products in human health A review. *Trends in Food Science and Technology*, **2020**, 105, 238-250	15.3	20
158	Canola/rapeseed protein - nutritional value, functionality and food application: a review. *Critical Reviews in Food Science and Nutrition*, **2020**, 1-21	11.5	20
157	The Structure-Antioxidant Activity Relationship of Ferulates. *Molecules*, **2017**, 22,	4.8	19
156	Galactosides of Sucrose in Foods: Composition, Flatulence-Causing Effects, and Removal. *ACS Symposium Series*, **1997**, 127-151	0.4	19
155	SEPARATION OF INDIVIDUAL CATECHINS FROM GREEN TEA USING SILICA GEL COLUMN CHROMATOGRAPHY AND HPLC. *Journal of Food Lipids*, **2003**, 10, 165-177		19
154	Influence of abiotic stress during soybean germination followed by recovery on the phenolic compounds of radicles and their antioxidant capacity. *Acta Societatis Botanicorum Poloniae*, **2014**, 83, 209-218	1.5	19
153	Development and characterization of a Persian gum odium caseinate biocomposite film accompanied by Zingiber officinale extract. *Journal of Applied Polymer Science*, **2019**, 136, 47215	2.9	19
152	Pectin modification assisted by nitrogen glow discharge plasma. *International Journal of Biological Macromolecules*, **2018**, 120, 2572-2578	7.9	19

151	DMU-212 inhibits tumor growth in xenograft model of human ovarian cancer. *Biomedicine and Pharmacotherapy*, **2014**, 68, 397-400	7.5	18
150	Protective effects of equimolar mixtures of monomer and dimer of dehydrozingerone with □-tocopherol and/or ascorbyl palmitate during bulk lipid autoxidation. *Food Chemistry*, **2014**, 157, 263-74	8.5	18
149	Effect of jasmonic acid-methyl ester on the composition of carbohydrates and germination of yellow lupine (Lupinus luteus L.) seeds. *Journal of Plant Physiology*, **2010**, 167, 967-73	3.6	18
148	APPLICATION OF SEMIPREPARATIVE RP-18 HPLC FOR THE PURIFICATION OF SESAMIN AND SESAMOLIN. *Journal of Food Lipids*, **2001**, 8, 85-94		18
147	Chromatographic separation of glucopyranosyl sinapate from canola meal. *JAOCS, Journal of the American Oil ChemistshSociety*, **1994**, 71, 551-552	1.8	18
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145	Analysis of phenolic compounds and antioxidant abilities of extracts from germinating Vitis californica seeds submitted to cold stress conditions and recovery after the stress. *International Journal of Molecular Sciences*, **2014**, 15, 16211-25	6.3	17
144	Enhancement of nisin antibacterial activity by a bearberry (Arctostaphylos uva-ursi) leaf extract. *Food Microbiology*, **2003**, 20, 211-216	6	17
143	Antioxidant Activity of Flaxseed Extracts in Lipid Systems. *Molecules*, **2015**, 21, E17	4.8	17
142	Development of Ethyl Cellulose-based Formulations: A Perspective on the Novel Technical Methods. *Food Reviews International*, **2020**, 1-48	5.5	16
141	Inhibition of proliferation of human carcinoma cell lines by phenolic compounds from a bearberry-leaf crude extract and its fractions. *Journal of Functional Foods*, **2013**, 5, 660-667	5.1	16
140	Chromatographic Separation of Phenolic Compounds from Rapeseed by a Sephadex LH-20 Column with Ethanol as the Mobile Phase. *Journal of Liquid Chromatography and Related Technologies*, **2003**, 26, 2157-2165	1.3	16
139	LIPIDS OF WHEAT, CORN AND POTATO STARCH. *Journal of Food Lipids*, **2003**, 10, 301-312		16
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137	Chromatographic separation of flaxseed phenolics. *Molecular Nutrition and Food Research*, **1994**, 38, 520-526		16
136	Zein-CMC-PEG Multiple Nanocolloidal Systems as a Novel Approach for Nutra-Pharmaceutical Applications. *Advanced Pharmaceutical Bulletin*, **2019**, 9, 262-270	4.5	16
135	Plant-based proteins and their multifaceted industrial applications. *LWT - Food Science and Technology*, **2022**, 154, 112620	5.4	16
134	Mango (L.) Leaves: Nutritional Composition, Phytochemical Profile, and Health-Promoting Bioactivities. *Antioxidants*, **2021**, 10,	7.1	16

133	Growth performance of broiler chickens fed diets containing shea nut (Vitellaria paradoxa, Gaertn.) meal fermented with Aspergillus niger. *Poultry Science*, **2008**, 87, 1773-8	3.9	15
132	Phytochemical components of beach pea (Lathyrus maritimus L.). *Food Chemistry*, **2003**, 81, 61-71	8.5	15
131	Kishk - a dried fermented milk / cereal mixture. 1 Composition of gross components, carbohydrates, organic acids and fatty acids. *Dairy Science and Technology*, **1999**, 79, 317-330		15
130	Custard Apple (L.) Leaves: Nutritional Composition, Phytochemical Profile, and Health-Promoting Biological Activities. *Biomolecules*, **2021**, 11,	5.9	15
129	Isolation, characterization and cDNA sequencing of a Kazal family proteinase inhibitor from seminal plasma of turkey (Meleagris gallopavo). *Comparative Biochemistry and Physiology - B Biochemistry and Molecular Biology*, **2008**, 150, 207-15	2.3	14
128	Antioxidative effect of crackling hydrolysates during frozen storage of cooked pork meatballs. *European Food Research and Technology*, **2006**, 224, 293-299	3.4	14
127	Phenolic compounds in embryos of triticale caryopses at different stages of development and maturation in normal environment and after dehydration treatment. *Euphytica*, **2002**, 126, 115-122	2.1	14
126	Alternations in phenolic acids content in developing rye grains in normal environment and during enforced dehydration. *Acta Physiologiae Plantarum*, **2001**, 23, 475-482	2.6	14
125	SYNERGISTIC ACTIVITY OF CAPELIN PROTEIN HYDROLYSATES WITH SYNTHETIC ANTIOXIDANTS IN A MODEL SYSTEM. *Journal of Food Lipids*, **1999**, 6, 271-275		14
124	Advanced properties of gelatin film by incorporating modified kappa-carrageenan and zein nanoparticles for active food packaging. *International Journal of Biological Macromolecules*, **2021**, 183, 753-759	7.9	14
123	Phenolic Composition and Antioxidant Activities of Soybean (Glycine max (L.) Merr.) Plant during Growth Cycle. *Agronomy*, **2019**, 9, 153	3.6	13
122	Spectroscopic studies of the interaction between isolated polyphenols from coffee and the milk proteins. *Surfaces and Interfaces*, **2020**, 20, 100558	4.1	13
121	Zero-Trans Cake Shortening: Formulation and Characterization of Physicochemical, Rheological, and Textural Properties. *JAOCS, Journal of the American Oil ChemistshSociety*, **2018**, 95, 171-183	1.8	13
120	Protein precipitating capacity and antioxidant activity of Turkish Tombul hazelnut phenolic extract and its fractions. *Food Chemistry*, **2017**, 218, 584-590	8.5	13
119	Stabilization of butter with deodorized rosemary extract. *European Food Research and Technology*, **1998**, 206, 99-102		13
118	ANTIOXIDANT ACTIVITY OF EXTRACTS OF MALLOTUS PHILIPPINENSIS FRUIT AND BARK. *Journal of Food Lipids*, **2007**, 14, 280-297		13
117	ANTIOXIDANT ACTIVITY OF PROTEIN HYDROLYZATES FROM BY-PRODUCTS OF THE FOOD INDUSTRY. *Journal of Food Lipids*, **2003**, 10, 129-140		13
116	Development of behenic acid-ethyl cellulose oleogel stabilized Pickering emulsions as low calorie fat replacer. *International Journal of Biological Macromolecules*, **2020**, 150, 974-981	7.9	13

115	Evaluation of Cellulolytic Enzyme-Assisted Microwave Extraction of Punica granatum Peel Phenolics and Antioxidant Activity. *Plant Foods for Human Nutrition*, **2020**, 75, 614-620	3.9	13
114	Effect of N Fertilization on the Content of Phenolic Compounds in Jerusalem Artichoke (Helianthus tuberosus L.) Tubers and Their Antioxidant Capacity. *Agronomy*, **2020**, 10, 1215	3.6	13
113	Tomato (Solanum lycopersicum L.) seed: A review on bioactives and biomedical activities. *Biomedicine and Pharmacotherapy*, **2021**, 142, 112018	7.5	13
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