

Shela Gorinstein

List of Publications by Year in descending order

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233
papers

10,468
citations

31902

53
h-index

45213

90
g-index

240
all docs

240
docs citations

240
times ranked

10937
citing authors

#	ARTICLE	IF	CITATIONS
1	Methods of measurement and evaluation of natural antioxidant capacity/activity (IUPAC Technical) Tj ETQq1 1 0.784314 rgBT /Overlock	0.9	419
2	Comparison of some biochemical characteristics of different citrus fruits. Food Chemistry, 2001, 74, 309-315.	4.2	417
3	Anthocyanins, total polyphenols and antioxidant activity in amaranth and quinoa seeds and sprouts during their growth. Food Chemistry, 2009, 115, 994-998.	4.2	314
4	Comparative Contents of Dietary Fiber, Total Phenolics, and Minerals in Persimmons and Apples. Journal of Agricultural and Food Chemistry, 2001, 49, 952-957.	2.4	262
5	The multiple nutrition properties of some exotic fruits: Biological activity and active metabolites. Food Research International, 2011, 44, 1671-1701.	2.9	231
6	LC-MS/MS analysis, antioxidant and anticholinergic properties of galanga (<i>Alpinia officinarum</i> Hance) rhizomes. Industrial Crops and Products, 2015, 74, 712-721.	2.5	219
7	Antioxidants and proteins in ethylene-treated kiwifruits. Food Chemistry, 2008, 107, 640-648.	4.2	218
8	Total phenolic and total flavonoid content, antioxidant activity and sensory evaluation of pseudocereal breads. LWT - Food Science and Technology, 2012, 46, 548-555.	2.5	217
9	The total polyphenols and the antioxidant potentials of some selected cereals and pseudocereals. European Food Research and Technology, 2007, 225, 321-328.	1.6	155
10	Antioxidant Interactions between Major Phenolic Compounds Found in <i>Ataulfo</i> ™ Mango Pulp: Chlorogenic, Gallic, Protocatechuic and Vanillic Acids. Molecules, 2012, 17, 12657-12664.	1.7	150
11	Characterisation of peach dietary fibre concentrate as a food ingredient. Food Chemistry, 1999, 65, 175-181.	4.2	147
12	Apple and Pear Peel and Pulp and Their Influence on Plasma Lipids and Antioxidant Potentials in Rats Fed Cholesterol-Containing Diets. Journal of Agricultural and Food Chemistry, 2003, 51, 5780-5785.	2.4	146
13	Comparison of the Main Bioactive Compounds and Antioxidant Activities in Garlic and White and Red Onions after Treatment Protocols. Journal of Agricultural and Food Chemistry, 2008, 56, 4418-4426.	2.4	146
14	Characterisation of pseudocereal and cereal proteins by protein and amino acid analyses. Journal of the Science of Food and Agriculture, 2002, 82, 886-891.	1.7	136
15	Comparative content of some bioactive compounds in apples, peaches and pears and their influence on lipids and antioxidant capacity in rats. Journal of Nutritional Biochemistry, 2002, 13, 603-610.	1.9	136
16	Extraction and characterization of some natural plant pigments. Industrial Crops and Products, 2012, 40, 129-135.	2.5	134
17	Comparison of the contents of the main biochemical compounds and the antioxidant activity of some Spanish olive oils as determined by four different radical scavenging tests. Journal of Nutritional Biochemistry, 2003, 14, 154-159.	1.9	131
18	Characterization of antioxidant compounds in Jaffa sweeties and white grapefruits. Food Chemistry, 2004, 84, 503-510.	4.2	126

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19	Bioactivity and nutritional properties of hardy kiwi fruit <i>Actinidia arguta</i> in comparison with <i>Actinidia deliciosa</i> "Hayward"™ and <i>Actinidia eriantha</i> "Bidan"™. <i>Food Chemistry</i> , 2016, 196, 281-291.	4.2	120
20	Comparative content of total polyphenols and dietary fiber in tropical fruits and persimmon. <i>Journal of Nutritional Biochemistry</i> , 1999, 10, 367-371.	1.9	118
21	Browning Evaluation of Ready-to-Eat Apples as Affected by Modified Atmosphere Packaging. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 3685-3690.	2.4	117
22	Partial characterization of white cabbages (<i>Brassica oleracea</i> var. <i>capitata</i> f. <i>alba</i>) from different regions by glucosinolates, bioactive compounds, total antioxidant activities and proteins. <i>LWT - Food Science and Technology</i> , 2008, 41, 1-9.	2.5	114
23	Red Grapefruit Positively Influences Serum Triglyceride Level in Patients Suffering from Coronary Atherosclerosis: A Studies in Vitro and in Humans. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 1887-1892.	2.4	110
24	Raw and boiled garlic enhances plasma antioxidant activity and improves plasma lipid metabolism in cholesterol-fed rats. <i>Life Sciences</i> , 2006, 78, 655-663.	2.0	100
25	Positive effects of temperature and growth conditions on enzymatic and antioxidant status in lettuce plants. <i>Plant Science</i> , 2011, 181, 479-484.	1.7	100
26	Comparison of composition and antioxidant capacity of some cereals and pseudocereals. <i>International Journal of Food Science and Technology</i> , 2008, 43, 629-637.	1.3	98
27	Antioxidant properties and bioactive constituents of some rare exotic Thai fruits and comparison with conventional fruits. <i>Food Research International</i> , 2011, 44, 2222-2232.	2.9	98
28	Comparative Study of Health Properties and Nutritional Value of Durian, Mangosteen, and Snake Fruit: A Experiments In vitro and In vivo. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 5842-5849.	2.4	96
29	Dietary Persimmon Improves Lipid Metabolism in Rats Fed Diets Containing Cholesterol. <i>Journal of Nutrition</i> , 1998, 128, 2023-2027.	1.3	95
30	Oat (<i>Avena sativa</i> L.) and amaranth (<i>Amaranthus hypochondriacus</i>) meals positively affect plasma lipid profile in rats fed cholesterol-containing diets. <i>Journal of Nutritional Biochemistry</i> , 2004, 15, 622-629.	1.9	94
31	Classification and fingerprinting of kiwi and pomelo fruits by multivariate analysis of chromatographic and spectroscopic data. <i>Food Chemistry</i> , 2012, 130, 994-1002.	4.2	89
32	Intrinsic tryptophan fluorescence of human serum proteins and related conformational changes. <i>The Protein Journal</i> , 2000, 19, 637-642.	1.1	87
33	The Influence of Persimmon Peel and Persimmon Pulp on the Lipid Metabolism and Antioxidant Activity of Rats Fed Cholesterol. <i>Journal of Nutritional Biochemistry</i> , 1998, 9, 223-227.	1.9	86
34	Comparison of the Bioactive Compounds and Antioxidant Potentials of Fresh and Cooked Polish, Ukrainian, and Israeli Garlic. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 2726-2732.	2.4	86
35	Effect of Diet Supplemented with Quinoa Seeds on Oxidative Status in Plasma and Selected Tissues of High Fructose-Fed Rats. <i>Plant Foods for Human Nutrition</i> , 2010, 65, 146-151.	1.4	81
36	Total Polyphenols, Antioxidant and Antiproliferative Activities of Different Extracts in Mungbean Seeds and Sprouts. <i>Plant Foods for Human Nutrition</i> , 2012, 67, 71-75.	1.4	80

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37	Changes in Plasma Lipid and Antioxidant Activity in Rats as a Result of Naringin and Red Grapefruit Supplementation. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 3223-3228.	2.4	78
38	Comparison of bioactive compounds, antioxidant and antiproliferative activities of Mon Thong durian during ripening. <i>Food Chemistry</i> , 2010, 118, 540-547.	4.2	77
39	Comparative contents of some phenolics in beer, red and white wines. <i>Nutrition Research</i> , 2000, 20, 131-139.	1.3	75
40	Sugar beet pulp and apple pomace dietary fibers improve lipid metabolism in rats fed cholesterol. <i>Food Chemistry</i> , 2001, 72, 73-78.	4.2	74
41	Identification and Differences of Total Proteins and Their Soluble Fractions in Some Pseudocereals Based on Electrophoretic Patterns. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 7798-7804.	2.4	74
42	A comparative study of phenolic compounds and antioxidant and antiproliferative activities in frequently consumed raw vegetables. <i>European Food Research and Technology</i> , 2009, 228, 903-911.	1.6	74
43	Fluorometric Analysis of Phenolics in Persimmons. <i>Bioscience, Biotechnology and Biochemistry</i> , 1994, 58, 1087-1092.	0.6	73
44	Total Phenolics Level, Antioxidant Activities and Cytotoxicity of Young Sprouts of Some Traditional Korean Salad Plants. <i>Plant Foods for Human Nutrition</i> , 2009, 64, 25-31.	1.4	73
45	Comparative content of some phytochemicals in Spanish apples, peaches and pears. <i>Journal of the Science of Food and Agriculture</i> , 2002, 82, 1166-1170.	1.7	72
46	Bioactive compounds and the antioxidant capacity in new kiwi fruit cultivars. <i>Food Chemistry</i> , 2014, 165, 354-361.	4.2	71
47	The atherosclerotic heart disease and protecting properties of garlic: contemporary data. <i>Molecular Nutrition and Food Research</i> , 2007, 51, 1365-1381.	1.5	66
48	The effects of diets, supplemented with either whole persimmon or phenol-free persimmon, on rats fed cholesterol. <i>Food Chemistry</i> , 2000, 70, 303-308.	4.2	65
49	Some essential phytochemicals and the antioxidant potential in fresh and dried persimmon. <i>International Journal of Food Sciences and Nutrition</i> , 2005, 56, 105-113.	1.3	64
50	Drying of persimmons (<i>Diospyros kaki</i> L.) and the following changes in the studied bioactive compounds and the total radical scavenging activities. <i>LWT - Food Science and Technology</i> , 2006, 39, 748-755.	2.5	64
51	Effect of Quinoa Seeds (<i>Chenopodium quinoa</i>) in Diet on some Biochemical Parameters and Essential Elements in Blood of High Fructose-Fed Rats. <i>Plant Foods for Human Nutrition</i> , 2010, 65, 333-338.	1.4	59
52	Some analytical assays for the determination of bioactivity of exotic fruits. <i>Phytochemical Analysis</i> , 2010, 21, 355-362.	1.2	59
53	The comparative characteristics of snake and kiwi fruits. <i>Food and Chemical Toxicology</i> , 2009, 47, 1884-1891.	1.8	57
54	Methods to evaluate the scavenging activity of antioxidants toward reactive oxygen and nitrogen species (IUPAC Technical Report). <i>Pure and Applied Chemistry</i> , 2022, 94, 87-144.	0.9	56

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55	Supplementation of garlic lowers lipids and increases antioxidant capacity in plasma of rats. <i>Nutrition Research</i> , 2006, 26, 362-368.	1.3	55
56	Antioxidant and antiproliferative effects of methanol extracts from raw and fermented parts of mulberry plant (<i>Morus alba</i> L.). <i>European Food Research and Technology</i> , 2009, 230, 231-237.	1.6	55
57	In vitro studies of polyphenols, antioxidants and other dietary indices in kiwifruit (<i>Actinidia</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 54	1.3	54
58	Antioxidant properties of durian fruit as influenced by ripening. <i>LWT - Food Science and Technology</i> , 2008, 41, 2118-2125.	2.5	54
59	Influence of two cultivars of persimmon on atherosclerosis indices in rats fed cholesterol-containing diets: Investigation in vitro and in vivo. <i>Nutrition</i> , 2011, 27, 838-846.	1.1	52
60	Characterization of Soluble Amaranth and Soybean Proteins Based on Fluorescence, Hydrophobicity, Electrophoresis, Amino Acid Analysis, Circular Dichroism, and Differential Scanning Calorimetry Measurements. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 5595-5601.	2.4	51
61	Antioxidant activity and cytotoxicity of methanol extracts from aerial parts of Korean salad plants. <i>BioFactors</i> , 2007, 30, 79-89.	2.6	51
62	Bioactive compounds and antioxidant potential in fresh and dried Jaffa® sweeties, a new kind of citrus fruit. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 1459-1463.	1.7	49
63	Influence of Various Nitrogen Applications on Protein and Amino Acid Profiles of Amaranth and Quinoa. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 11464-11470.	2.4	49
64	The influence of different time durations of thermal processing on berries quality. <i>Food Control</i> , 2012, 26, 587-593.	2.8	49
65	Anticancer and antioxidant effects of extracts from different parts of indigo plant. <i>Industrial Crops and Products</i> , 2014, 56, 9-16.	2.5	49
66	Influence of drought stress on bioactive compounds, antioxidant enzymes and glucosinolate contents of Chinese cabbage (<i>Brassica rapa</i>). <i>Food Chemistry</i> , 2020, 308, 125657.	4.2	49
67	Evaluation of four <i>Amaranthus</i> species through protein electrophoretic patterns and their amino acid composition. <i>Journal of Agricultural and Food Chemistry</i> , 1991, 39, 851-854.	2.4	48
68	Nutritional and Pharmaceutical Properties of Bioactive Compounds in Organic and Conventional Growing Kiwifruit. <i>Plant Foods for Human Nutrition</i> , 2013, 68, 57-64.	1.4	48
69	Structural Stability of Globulins. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 100-105.	2.4	47
70	Influence of whole and fresh-cut mango intake on plasma lipids and antioxidant capacity of healthy adults. <i>Food Research International</i> , 2011, 44, 1386-1391.	2.9	47
71	Comparative control of the bioactivity of some frequently consumed vegetables subjected to different processing conditions. <i>Food Control</i> , 2009, 20, 407-413.	2.8	46
72	Selenium Supplementation of Amaranth Sprouts Influences Betacyanin Content and Improves Anti-Inflammatory Properties via NF- κ B in Murine RAW 264.7 Macrophages. <i>Biological Trace Element Research</i> , 2016, 169, 320-330.	1.9	46

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73	Olive Oils Improve Lipid Metabolism and Increase Antioxidant Potential in Rats Fed Diets Containing Cholesterol. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 6102-6108.	2.4	45
74	Fresh Israeli Jaffa Blond (Shamouti) Orange and Israeli Jaffa Red Star Ruby (Sunrise) Grapefruit Juices Affect Plasma Lipid Metabolism and Antioxidant Capacity in Rats Fed Added Cholesterol. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 4853-4859.	2.4	44
75	The bioactivity of processed garlic (<i>Allium sativum</i> L.) as shown in vitro and in vivo studies on rats. <i>Food and Chemical Toxicology</i> , 2007, 45, 1626-1633.	1.8	44
76	Comparative characterisation of durian, mango and avocado. <i>International Journal of Food Science and Technology</i> , 2010, 45, 921-929.	1.3	44
77	Bioactivity of beer and its influence on human metabolism. <i>International Journal of Food Sciences and Nutrition</i> , 2007, 58, 94-107.	1.3	43
78	Shelf life extension and antioxidant activity of "Hayward"™ kiwi fruit as a result of prestorage conditioning and 1-methylcyclopropene treatment. <i>Journal of Food Science and Technology</i> , 2015, 52, 2711-2720.	1.4	43
79	Fresh Israeli Jaffa Sweetie Juice Consumption Improves Lipid Metabolism and Increases Antioxidant Capacity in Hypercholesterolemic Patients Suffering from Coronary Artery Disease: A Studies in Vitro and in Humans and Positive Changes in Albumin and Fibrinogen Fractions. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 5215-5222.	2.4	42
80	Influence of extrusion on the bioactive compounds and the antioxidant capacity of the bean/corn mixtures. <i>International Journal of Food Sciences and Nutrition</i> , 2009, 60, 522-532.	1.3	42
81	Bioactive Compounds, Antioxidant and Binding Activities and Spear Yield of <i>Asparagus officinalis</i> L.. <i>Plant Foods for Human Nutrition</i> , 2014, 69, 175-181.	1.4	41
82	Comparative Study of Predominant Phytochemical Compounds and Proapoptotic Potential of Broccoli Sprouts and Florets. <i>Plant Foods for Human Nutrition</i> , 2018, 73, 95-100.	1.4	40
83	Antioxidative Properties of Jaffa Sweeties and Grapefruit and Their Influence on Lipid Metabolism and Plasma Antioxidative Potential in Rats. <i>Bioscience, Biotechnology and Biochemistry</i> , 2003, 67, 907-910.	0.6	39
84	Evaluation of inhibition of cancer cell proliferation in vitro with different berries and correlation with their antioxidant levels by advanced analytical methods. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2012, 62, 68-78.	1.4	39
85	Antioxidant activities and bioactive components in some berries. <i>European Food Research and Technology</i> , 2013, 237, 819-829.	1.6	39
86	Bioactive properties of Snake fruit (<i>Salacca edulis</i> Reinw) and Mangosteen (<i>Garcinia mangostana</i>) and their influence on plasma lipid profile and antioxidant activity in rats fed cholesterol. <i>European Food Research and Technology</i> , 2006, 223, 697-703.	1.6	38
87	Quantitative assessment of the main antioxidant compounds, antioxidant activities and FTIR spectra from commonly consumed fruits, compared to standard kiwi fruit. <i>LWT - Food Science and Technology</i> , 2015, 63, 346-352.	2.5	38
88	Relationship between functional properties and structure of ovalbumin. <i>The Protein Journal</i> , 1994, 13, 261-274.	1.1	37
89	Preventive effects of diets supplemented with sweetie fruits in hypercholesterolemic patients suffering from coronary artery disease. <i>Preventive Medicine</i> , 2004, 38, 841-847.	1.6	36
90	Screening of the antioxidant and nutritional properties, phenolic contents and proteins of five durian cultivars. <i>International Journal of Food Sciences and Nutrition</i> , 2008, 59, 415-427.	1.3	35

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91	Partial characterization of a new kind of Chilean Murtilla-like berries. Food Research International, 2011, 44, 2054-2062.	2.9	35
92	Effect of Different Olive Oils on Bile Excretion in Rats Fed Cholesterol-Containing and Cholesterol-Free Diets. Journal of Agricultural and Food Chemistry, 2003, 51, 5774-5779.	2.4	34
93	Antiproliferative Activity of Korean Wild Vegetables on Different Human Tumor Cell Lines. Plant Foods for Human Nutrition, 2009, 64, 257-263.	1.4	34
94	¹ H NMR and antioxidant profiles of polar and non-polar extracts of persimmon (<i>Diospyros kaki</i> L.) –“ Metabolomics study based on cultivars and origins. Talanta, 2018, 184, 277-286.	2.9	34
95	Two exotic fruits positively affect rat’s plasma composition. Food Chemistry, 2007, 102, 192-200.	4.2	33
96	In Vitro Studies on the Relationship Between the Antioxidant Activities of Some Berry Extracts and Their Binding Properties to Serum Albumin. Applied Biochemistry and Biotechnology, 2014, 172, 2849-2865.	1.4	33
97	Durian (<i>Durio zibethinus</i> Murr.) cultivars as nutritional supplementation to rat’s diets. Food and Chemical Toxicology, 2008, 46, 581-589.	1.8	32
98	Influence of different cultivation systems on bioactivity of asparagus. Food Chemistry, 2018, 244, 349-358.	4.2	32
99	The influence of beer with different antioxidant potential on plasma lipids, plasma antioxidant capacity, and bile excretion of rats fed cholesterol-containing and cholesterol-free diets. Journal of Nutritional Biochemistry, 2004, 15, 527-533.	1.9	31
100	Binding, Antioxidant and Anti-proliferative Properties of Bioactive Compounds of Sweet Paprika (<i>Capsicum annum</i> L.). Plant Foods for Human Nutrition, 2016, 71, 129-136.	1.4	31
101	Alcohol-soluble and total proteins from amaranth seeds and their comparison with other cereals. Journal of Agricultural and Food Chemistry, 1991, 39, 848-850.	2.4	30
102	Red Star Ruby (Sunrise) and blond qualities of Jaffa grapefruits and their influence on plasma lipid levels and plasma antioxidant activity in rats fed with cholesterol-containing and cholesterol-free diets. Life Sciences, 2005, 77, 2384-2397.	2.0	30
103	Effects of artificial lighting on bioactivity of sweet red pepper (<i>Capsicum annum</i> L.). International Journal of Food Science and Technology, 2016, 51, 1378-1385.	1.3	30
104	Antioxidants in the black mussel (<i>Mytilus galloprovincialis</i>) as an indicator of black sea coastal pollution. Marine Pollution Bulletin, 2003, 46, 1317-1325.	2.3	29
105	Bioactive Compounds and Antioxidant and Antiproliferative Activities of Korean White Lotus Cultivars. Journal of Medicinal Food, 2009, 12, 1057-1064.	0.8	29
106	Bioactivity and cytotoxicity of different species of pitaya fruits –“ A comparative study with advanced chemometric analysis. Food Bioscience, 2021, 40, 100888.	2.0	29
107	The influence of alcohol-containing and alcohol-free beverages on lipid levels and lipid peroxides in serum of rats. Journal of Nutritional Biochemistry, 1998, 9, 682-686.	1.9	28
108	Natural Antioxidants Preserve the Lipid Oxidative Stability of Minimally Processed Avocado PurÃ©e. Journal of Food Science, 2005, 70, S325.	1.5	28

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109	Concentration of bioactive compounds in mussels <i>Mytilus galloprovincialis</i> as an indicator of pollution. <i>Chemosphere</i> , 2008, 73, 938-944.	4.2	28
110	Organic and Conventional Kiwifruit, Myths versus Reality: Antioxidant, Antiproliferative, and Health Effects. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 6984-6993.	2.4	28
111	Comprehensive two-dimensional gas chromatography and three-dimensional fluorometry for detection of volatile and bioactive substances in some berries. <i>Talanta</i> , 2015, 134, 460-467.	2.9	28
112	Does selenium fortification of kale and kohlrabi sprouts change significantly their biochemical and cytotoxic properties?. <i>Journal of Trace Elements in Medicine and Biology</i> , 2020, 59, 126466.	1.5	28
113	Chemical Composition, Antioxidant and Anticancer Effects of the Seeds and Leaves of Indigo (<i>Polygonum tinctorium</i> Ait.) Plant. <i>Applied Biochemistry and Biotechnology</i> , 2012, 167, 1986-2004.	1.4	27
114	Characterization of metabolites in different kiwifruit varieties by NMR and fluorescence spectroscopy. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2017, 138, 80-91.	1.4	27
115	Effect of hesperidin and naringin on the plasma lipid profile and plasma antioxidant activity in rats fed a cholesterol-containing diet. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 1257-1262.	1.7	26
116	In vitro antioxidative and binding properties of phenolics in traditional, citrus and exotic fruits. <i>Food Research International</i> , 2015, 74, 37-47.	2.9	26
117	Effect of Ethylene Treatment on Kiwifruit Bioactivity. <i>Plant Foods for Human Nutrition</i> , 2006, 61, 151-156.	1.4	25
118	The nutritional and metabolic indices in rats fed cholesterol-containing diets supplemented with durian at different stages of ripening. <i>BioFactors</i> , 2007, 29, 123-136.	2.6	25
119	Relationship between dicotyledone-amaranth, quinoa, fagopyrum, soybean and monocots- sorghum and rice based on protein analyses and their use as substitution of each other. <i>European Food Research and Technology</i> , 2005, 221, 69-77.	1.6	24
120	Positive effects of durian fruit at different stages of ripening on the hearts and livers of rats fed diets high in cholesterol. <i>European Journal of Integrative Medicine</i> , 2011, 3, e169-e181.	0.8	24
121	<i>Actinidia arguta</i> supplementation protects aorta and liver in rats with induced hypercholesterolemia. <i>Nutrition Research</i> , 2016, 36, 1231-1242.	1.3	24
122	Quality of limes juices based on the aroma and antioxidant properties. <i>Food Control</i> , 2018, 89, 270-279.	2.8	24
123	A novel analytical approach in the assessment of unprocessed Kaffir lime peel and pulp as potential raw materials for cosmetic applications. <i>Industrial Crops and Products</i> , 2018, 120, 313-321.	2.5	24
124	Stability of collagen during denaturation. <i>The Protein Journal</i> , 1999, 18, 397-401.	1.1	23
125	The influence of raw and processed garlic and onions on plasma classical and non-classical atherosclerosis indices: investigations <i>in vitro</i> and <i>in vivo</i> . <i>Phytotherapy Research</i> , 2010, 24, 706-714.	2.8	23
126	The thermostability, bioactive compounds and antioxidant activity of some vegetables subjected to different durations of boiling: Investigation <i>in vitro</i> . <i>LWT - Food Science and Technology</i> , 2011, 44, 92-99.	2.5	23

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127	Analytical Determination of Bioactive Compounds as an Indication of Fruit Quality. <i>Journal of AOAC INTERNATIONAL</i> , 2012, 95, 1725-1732.	0.7	23
128	The influence of dry matter of different alcoholic beverages on lipids, proteins, and antioxidant activity in serum of rats. <i>Journal of Nutritional Biochemistry</i> , 1998, 9, 131-135.	1.9	22
129	Evaluation of some cereals, plants and tubers through protein composition. <i>The Protein Journal</i> , 1999, 18, 687-693.	1.1	22
130	Anthocyanin content and the activities of polyphenol oxidase, peroxidase and phenylalanine ammonia-lyase in lettuce cultivars. <i>International Journal of Food Sciences and Nutrition</i> , 2012, 63, 45-48.	1.3	22
131	Comparative assessment of two extraction procedures for determination of bioactive compounds in some berries used for daily food consumption. <i>International Journal of Food Science and Technology</i> , 2014, 49, 337-346.	1.3	22
132	Influence of Sorghum Kafirin on Serum Lipid Profile and Antioxidant Activity in Hyperlipidemic Rats (In Tj ETQq0 0 0 rgBT /Overlock 10 T	0.9	22
133	Metabolomic and antioxidant properties of different varieties and origins of Dragon fruit. <i>Microchemical Journal</i> , 2021, 160, 105687.	2.3	22
134	Kinetic Studies During Enzyme Hydrolysis of Potato and Cassava Starches. <i>Starch/Staerke</i> , 1993, 45, 91-95.	1.1	21
135	Use of scanning electron microscopy to indicate the similarities and differences in pseudocereal and cereal proteins. <i>International Journal of Food Science and Technology</i> , 2004, 39, 183-189.	1.3	21
136	Analytical Methods Applied to Characterization of <i>Actinidia arguta</i> , <i>Actinidia deliciosa</i> , and <i>Actinidia eriantha</i> Kiwi Fruit Cultivars. <i>Food Analytical Methods</i> , 2016, 9, 1353-1366.	1.3	21
137	Seed oils improve lipid metabolism and increase antioxidant potential in rats fed diets containing cholesterol. <i>Nutrition Research</i> , 2003, 23, 317-330.	1.3	20
138	Chemistry and biological properties of berry volatiles by two-dimensional chromatography, fluorescence and Fourier transform infrared spectroscopy techniques. <i>Food Research International</i> , 2016, 83, 74-86.	2.9	20
139	Cytotoxic, antioxidant and binding properties of polyphenols from the selected gluten-free pseudocereals and their by-products: In vitro model. <i>Journal of Cereal Science</i> , 2019, 87, 325-333.	1.8	20
140	Effect of root zone aeration on the growth and bioactivity of cucumber plants cultured in perlite substrate. <i>Biologia (Poland)</i> , 2014, 69, 610-617.	0.8	19
141	The effects of treatment on quality parameters of smoothie-type "Hayward"™ kiwi fruit beverages. <i>Food Control</i> , 2016, 70, 221-228.	2.8	19
142	Interaction of human serum albumin with volatiles and polyphenols from some berries. <i>Food Hydrocolloids</i> , 2017, 72, 297-303.	5.6	19
143	Detection of bioactive compounds in persimmon (<i>Diospyros kaki</i>) using UPLC-ESI-Orbitrap-MS/MS and fluorescence analyses. <i>Microchemical Journal</i> , 2019, 149, 103978.	2.3	19
144	Dragon Fruits as a Reservoir of Natural Polyphenolics with Chemopreventive Properties. <i>Molecules</i> , 2021, 26, 2158.	1.7	19

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145	The Effects of Enzyme Hydrolysis on the Properties of Potato, Cassava and Amaranth Starches. <i>Starch/Staerke</i> , 1992, 44, 461-466.	1.1	18
146	Characteristics of the leaf parts of some traditional Korean salad plants used for food. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 1963-1968.	1.7	18
147	Comparison of the Nutrient and Chemical Contents of Traditional Korean Chungtaejeon and Green Teas. <i>Plant Foods for Human Nutrition</i> , 2010, 65, 186-191.	1.4	18
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