

# Shela Gorinstein

## List of Publications by Citations

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229  
papers

8,344  
citations

50  
h-index

81  
g-index

240  
ext. papers

9,219  
ext. citations

4.6  
avg. IF

5.59  
L-index

#	Paper	IF	Citations
229	Comparison of some biochemical characteristics of different citrus fruits. <i>Food Chemistry</i> , <b>2001</b> , 74, 309-315	3.5	337
228	Methods of measurement and evaluation of natural antioxidant capacity/activity (IUPAC Technical Report). <i>Pure and Applied Chemistry</i> , <b>2013</b> , 85, 957-998	2.1	320
227	Anthocyanins, total polyphenols and antioxidant activity in amaranth and quinoa seeds and sprouts during their growth. <i>Food Chemistry</i> , <b>2009</b> , 115, 994-998	8.5	252
226	Comparative contents of dietary fiber, total phenolics, and minerals in persimmons and apples. <i>Journal of Agricultural and Food Chemistry</i> , <b>2001</b> , 49, 952-7	5.7	214
225	The multiple nutrition properties of some exotic fruits: Biological activity and active metabolites. <i>Food Research International</i> , <b>2011</b> , 44, 1671-1701	7	185
224	LCMS/MS analysis, antioxidant and anticholinergic properties of galanga ( <i>Alpinia officinarum</i> Hance) rhizomes. <i>Industrial Crops and Products</i> , <b>2015</b> , 74, 712-721	5.9	176
223	Antioxidants and proteins in ethylene-treated kiwifruits. <i>Food Chemistry</i> , <b>2008</b> , 107, 640-648	8.5	154
222	Total phenolic and total flavonoid content, antioxidant activity and sensory evaluation of pseudocereal breads. <i>LWT - Food Science and Technology</i> , <b>2012</b> , 46, 548-555	5.4	151
221	Apple and pear peel and pulp and their influence on plasma lipids and antioxidant potentials in rats fed cholesterol-containing diets. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 5780-5	5.7	130
220	Characterisation of peach dietary fibre concentrate as a food ingredient. <i>Food Chemistry</i> , <b>1999</b> , 65, 175-184	1.8	128
219	Antioxidant interactions between major phenolic compounds found in 'Ataulfo' mango pulp: chlorogenic, gallic, protocatechuic and vanillic acids. <i>Molecules</i> , <b>2012</b> , 17, 12657-64	4.8	123
218	Comparison of the main bioactive compounds and antioxidant activities in garlic and white and red onions after treatment protocols. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 4418-26	5.7	119
217	The total polyphenols and the antioxidant potentials of some selected cereals and pseudocereals. <i>European Food Research and Technology</i> , <b>2007</b> , 225, 321-328	3.4	119
216	Comparative content of some bioactive compounds in apples, peaches and pears and their influence on lipids and antioxidant capacity in rats. <i>Journal of Nutritional Biochemistry</i> , <b>2002</b> , 13, 603-610	6.3	118
215	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. <i>Journal of Nutritional Biochemistry</i> , <b>2003</b> , 14, 154-9	6.3	117
214	Characterisation of pseudocereal and cereal proteins by protein and amino acid analyses. <i>Journal of the Science of Food and Agriculture</i> , <b>2002</b> , 82, 886-891	4.3	115
213	Characterization of antioxidant compounds in Jaffa sweeties and white grapefruits. <i>Food Chemistry</i> , <b>2004</b> , 84, 503-510	8.5	109

212	Browning evaluation of ready-to-eat apples as affected by modified atmosphere packaging. <i>Journal of Agricultural and Food Chemistry</i> , <b>2001</b> , 49, 3685-90	5.7	109
211	Extraction and characterization of some natural plant pigments. <i>Industrial Crops and Products</i> , <b>2012</b> , 40, 129-135	5.9	103
210	Comparative content of total polyphenols and dietary fiber in tropical fruits and persimmon. <i>Journal of Nutritional Biochemistry</i> , <b>1999</b> , 10, 367-71	6.3	100
209	Red grapefruit positively influences serum triglyceride level in patients suffering from coronary atherosclerosis: studies in vitro and in humans. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 1887-92	5.7	99
208	Partial characterization of white cabbages ( <i>Brassica oleracea</i> var. capitata f. alba) from different regions by glucosinolates, bioactive compounds, total antioxidant activities and proteins. <i>LWT - Food Science and Technology</i> , <b>2008</b> , 41, 1-9	5.4	92
207	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> , <b>2016</b> , 196, 281-91	8.5	91
206	Positive effects of temperature and growth conditions on enzymatic and antioxidant status in lettuce plants. <i>Plant Science</i> , <b>2011</b> , 181, 479-84	5.3	84
205	Raw and boiled garlic enhances plasma antioxidant activity and improves plasma lipid metabolism in cholesterol-fed rats. <i>Life Sciences</i> , <b>2006</b> , 78, 655-63	6.8	84
204	Classification and fingerprinting of kiwi and pomelo fruits by multivariate analysis of chromatographic and spectroscopic data. <i>Food Chemistry</i> , <b>2012</b> , 130, 994-1002	8.5	83
203	Comparative study of health properties and nutritional value of durian, mangosteen, and snake fruit: experiments in vitro and in vivo. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 5842-9	5.7	82
202	Intrinsic tryptophan fluorescence of human serum proteins and related conformational changes. <i>The Protein Journal</i> , <b>2000</b> , 19, 637-42		81
201	Dietary persimmon improves lipid metabolism in rats fed diets containing cholesterol. <i>Journal of Nutrition</i> , <b>1998</b> , 128, 2023-7	4.1	81
200	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> , <b>2004</b> , 15, 622-9	6.3	80
199	Antioxidant properties and bioactive constituents of some rare exotic Thai fruits and comparison with conventional fruits. <i>Food Research International</i> , <b>2011</b> , 44, 2222-2232	7	77
198	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> , <b>2005</b> , 53, 2726-32	5.7	77
197	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> , <b>1998</b> , 9, 223-227	6.3	76
196	Comparison of composition and antioxidant capacity of some cereals and pseudocereals. <i>International Journal of Food Science and Technology</i> , <b>2008</b> , 43, 629-637	3.8	71
195	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> , <b>2005</b> , 53, 3223-8	5.7	69

194	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> , <b>2010</b> , 65, 146-51	3.9	66
193	Comparative content of some phytochemicals in Spanish apples, peaches and pears. <i>Journal of the Science of Food and Agriculture</i> , <b>2002</b> , 82, 1166-1170	4.3	65
192	Total polyphenols, antioxidant and antiproliferative activities of different extracts in mungbean seeds and sprouts. <i>Plant Foods for Human Nutrition</i> , <b>2012</b> , 67, 71-5	3.9	64
191	Comparative contents of some phenolics in beer, red and white wines. <i>Nutrition Research</i> , <b>2000</b> , 20, 131-139	4.39	64
190	Fluorometric Analysis of Phenolics in Persimmons. <i>Bioscience, Biotechnology and Biochemistry</i> , <b>1994</b> , 58, 1087-1092	2.1	64
189	Total phenolics level, antioxidant activities and cytotoxicity of young sprouts of some traditional Korean salad plants. <i>Plant Foods for Human Nutrition</i> , <b>2009</b> , 64, 25-31	3.9	62
188	Comparison of bioactive compounds, antioxidant and antiproliferative activities of Mon Thong durian during ripening. <i>Food Chemistry</i> , <b>2010</b> , 118, 540-547	8.5	62
187	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> , <b>2003</b> , 51, 7798-804	5.7	62
186	Sugar beet pulp and apple pomace dietary fibers improve lipid metabolism in rats fed cholesterol. <i>Food Chemistry</i> , <b>2001</b> , 72, 73-78	8.5	62
185	Bioactive compounds and the antioxidant capacity in new kiwi fruit cultivars. <i>Food Chemistry</i> , <b>2014</b> , 165, 354-61	8.5	61
184	A comparative study of phenolic compounds and antioxidant and antiproliferative activities in frequently consumed raw vegetables. <i>European Food Research and Technology</i> , <b>2009</b> , 228, 903-911	3.4	59
183	The atherosclerotic heart disease and protecting properties of garlic: contemporary data. <i>Molecular Nutrition and Food Research</i> , <b>2007</b> , 51, 1365-81	5.9	57
182	The effects of diets, supplemented with either whole persimmon or phenol-free persimmon, on rats fed cholesterol. <i>Food Chemistry</i> , <b>2000</b> , 70, 303-308	8.5	54
181	Some analytical assays for the determination of bioactivity of exotic fruits. <i>Phytochemical Analysis</i> , <b>2010</b> , 21, 355-62	3.4	50
180	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> , <b>2006</b> , 39, 748-755	5.4	50
179	The comparative characteristics of snake and kiwi fruits. <i>Food and Chemical Toxicology</i> , <b>2009</b> , 47, 1884-91	4.7	46
178	In vitro studies of polyphenols, antioxidants and other dietary indices in kiwifruit ( <i>Actinidia deliciosa</i> ). <i>International Journal of Food Sciences and Nutrition</i> , <b>2006</b> , 57, 107-22	3.7	46
177	Supplementation of garlic lowers lipids and increases antioxidant capacity in plasma of rats. <i>Nutrition Research</i> , <b>2006</b> , 26, 362-368	4	46

176	Influence of two cultivars of persimmon on atherosclerosis indices in rats fed cholesterol-containing diets: Investigation in vitro and in vivo. <i>Nutrition</i> , <b>2011</b> , 27, 838-46	4.8	45
175	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> , <b>2010</b> , 65, 333-8	3.9	45
174	Antioxidant activity and cytotoxicity of methanol extracts from aerial parts of Korean salad plants. <i>BioFactors</i> , <b>2007</b> , 30, 79-89	6.1	45
173	Some essential phytochemicals and the antioxidant potential in fresh and dried persimmon. <i>International Journal of Food Sciences and Nutrition</i> , <b>2005</b> , 56, 105-13	3.7	43
172	Comparative control of the bioactivity of some frequently consumed vegetables subjected to different processing conditions. <i>Food Control</i> , <b>2009</b> , 20, 407-413	6.2	41
171	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> , <b>2001</b> , 49, 5595-601	5.7	41
170	Olive oils improve lipid metabolism and increase antioxidant potential in rats fed diets containing cholesterol. <i>Journal of Agricultural and Food Chemistry</i> , <b>2002</b> , 50, 6102-8	5.7	41
169	Structural Stability of Globulins. <i>Journal of Agricultural and Food Chemistry</i> , <b>1996</b> , 44, 100-105	5.7	41
168	The influence of different time durations of thermal processing on berries quality. <i>Food Control</i> , <b>2012</b> , 26, 587-593	6.2	40
167	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> , <b>2004</b> , 84, 1459-1463	4.3	40
166	Antioxidant properties of durian fruit as influenced by ripening. <i>LWT - Food Science and Technology</i> , <b>2008</b> , 41, 2118-2125	5.4	39
165	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> , <b>2007</b> , 45, 1626-33	4.7	39
164	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> , <b>2004</b> , 52, 4853-9	5.7	39
163	Influence of whole and fresh-cut mango intake on plasma lipids and antioxidant capacity of healthy adults. <i>Food Research International</i> , <b>2011</b> , 44, 1386-1391	7	36
162	Comparative characterisation of durian, mango and avocado. <i>International Journal of Food Science and Technology</i> , <b>2010</b> , 45, 921-929	3.8	36
161	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> , <b>2009</b> , 60, 522-32	3.7	36
160	Bioactivity of beer and its influence on human metabolism. <i>International Journal of Food Sciences and Nutrition</i> , <b>2007</b> , 58, 94-107	3.7	36
159	Fresh israeli jaffa sweetie juice consumption improves lipid metabolism and increases antioxidant capacity in hypercholesterolemic patients suffering from coronary artery disease: studies in vitro and in humans and positive changes in albumin and fibrinogen fractions. <i>Journal of Agricultural and Food Chemistry</i> , <b>2004</b> , 52, 5215-22	5.7	36

158	Evaluation of four <i>Amaranthus</i> species through protein electrophoretic patterns and their amino acid composition. <i>Journal of Agricultural and Food Chemistry</i> , <b>1991</b> , 39, 851-854	5.7	36
157	Anticancer and antioxidant effects of extracts from different parts of indigo plant. <i>Industrial Crops and Products</i> , <b>2014</b> , 56, 9-16	5.9	34
156	Nutritional and pharmaceutical properties of bioactive compounds in organic and conventional growing kiwifruit. <i>Plant Foods for Human Nutrition</i> , <b>2013</b> , 68, 57-64	3.9	34
155	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> , <b>2009</b> , 230, 231-237	3.4	34
154	Relationship between functional properties and structure of ovalbumin. <i>The Protein Journal</i> , <b>1994</b> , 13, 261-74		33
153	Selenium Supplementation of Amaranth Sprouts Influences Betacyanin Content and Improves Anti-Inflammatory Properties via NFB in Murine RAW 264.7 Macrophages. <i>Biological Trace Element Research</i> , <b>2016</b> , 169, 320-30	4.5	32
152	In vitro studies on the relationship between the antioxidant activities of some berry extracts and their binding properties to serum albumin. <i>Applied Biochemistry and Biotechnology</i> , <b>2014</b> , 172, 2849-65	3.2	32
151	Partial characterization of a new kind of Chilean Murtilla-like berries. <i>Food Research International</i> , <b>2011</b> , 44, 2054-2062	7	32
150	Influence of various nitrogen applications on protein and amino acid profiles of amaranth and quinoa. <i>Journal of Agricultural and Food Chemistry</i> , <b>2008</b> , 56, 11464-70	5.7	32
149	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> , <b>2015</b> , 63, 346-352	5.4	31
148	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> , <b>2015</b> , 52, 2711-20	3.3	31
147	Antioxidant activities and bioactive components in some berries. <i>European Food Research and Technology</i> , <b>2013</b> , 237, 819-829	3.4	31
146	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> , <b>2003</b> , 67, 907-10	2.1	31
145	Antiproliferative activity of Korean wild vegetables on different human tumor cell lines. <i>Plant Foods for Human Nutrition</i> , <b>2009</b> , 64, 257-63	3.9	30
144	Screening of the antioxidant and nutritional properties, phenolic contents and proteins of five durian cultivars. <i>International Journal of Food Sciences and Nutrition</i> , <b>2008</b> , 59, 415-27	3.7	30
143	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> , <b>2006</b> , 223, 697-703	3.4	30
142	Two exotic fruits positively affect rat plasma composition. <i>Food Chemistry</i> , <b>2007</b> , 102, 192-200	8.5	29
141	Effect of different olive oils on bile excretion in rats fed cholesterol-containing and cholesterol-free diets. <i>Journal of Agricultural and Food Chemistry</i> , <b>2003</b> , 51, 5774-9	5.7	29

140	Preventive effects of diets supplemented with sweetie fruits in hypercholesterolemic patients suffering from coronary artery disease. <i>Preventive Medicine</i> , <b>2004</b> , 38, 841-7	4.3	29
139	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> , <b>2012</b> , 62, 68-78	3.5	28
138	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. <i>Journal of Nutritional Biochemistry</i> , <b>2004</b> , 15, 527-33	6.3	28
137	Bioactive compounds, antioxidant and binding activities and spear yield of <i>Asparagus officinalis</i> L. <i>Plant Foods for Human Nutrition</i> , <b>2014</b> , 69, 175-81	3.9	27
136	Alcohol-soluble and total proteins from amaranth seeds and their comparison with other cereals. <i>Journal of Agricultural and Food Chemistry</i> , <b>1991</b> , 39, 848-850	5.7	27
135	Organic and conventional kiwifruit, myths versus reality: antioxidant, antiproliferative, and health effects. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 6984-93	5.7	26
134	Durian ( <i>Durio zibethinus</i> Murr.) cultivars as nutritional supplementation to rat's diets. <i>Food and Chemical Toxicology</i> , <b>2008</b> , 46, 581-9	4.7	26
133	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. <i>Life Sciences</i> , <b>2005</b> , 77, 2384-97	6.8	26
132	Antioxidants in the black mussel ( <i>Mytilus galloprovincialis</i> ) as an indicator of Black Sea coastal pollution. <i>Marine Pollution Bulletin</i> , <b>2003</b> , 46, 1317-25	6.7	26
131	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> , <b>2012</b> , 167, 1986-2004	3.2	25
130	Concentration of bioactive compounds in mussels <i>Mytilus galloprovincialis</i> as an indicator of pollution. <i>Chemosphere</i> , <b>2008</b> , 73, 938-44	8.4	25
129	Comprehensive two-dimensional gas chromatography and three-dimensional fluorometry for detection of volatile and bioactive substances in some berries. <i>Talanta</i> , <b>2015</b> , 134, 460-467	6.2	24
128	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> , <b>2007</b> , 87, 1257-1262	4.3	24
127	Natural Antioxidants Preserve the Lipid Oxidative Stability of Minimally Processed Avocado Purē. <i>Journal of Food Science</i> , <b>2005</b> , 70, S325-S329	3.4	24
126	The thermostability, bioactive compounds and antioxidant activity of some vegetables subjected to different durations of boiling: Investigation in vitro. <i>LWT - Food Science and Technology</i> , <b>2011</b> , 44, 92-99	5.4	23
125	In vitro antioxidative and binding properties of phenolics in traditional, citrus and exotic fruits. <i>Food Research International</i> , <b>2015</b> , 74, 37-47	7	22
124	The influence of alcohol-containing and alcohol-free beverages on lipid levels and lipid peroxides in serum of rats. <i>Journal of Nutritional Biochemistry</i> , <b>1998</b> , 9, 682-686	6.3	22
123	The nutritional and metabolic indices in rats fed cholesterol-containing diets supplemented with durian at different stages of ripening. <i>BioFactors</i> , <b>2007</b> , 29, 123-36	6.1	22

122	Effect of ethylene treatment on kiwifruit bioactivity. <i>Plant Foods for Human Nutrition</i> , <b>2006</b> , 61, 151-6	3.9	22
121	Comparative Study of Predominant Phytochemical Compounds and Proapoptotic Potential of Broccoli Sprouts and Florets. <i>Plant Foods for Human Nutrition</i> , <b>2018</b> , 73, 95-100	3.9	21
120	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. <i>Talanta</i> , <b>2018</b> , 184, 277-286	6.2	21
119	Influence of drought stress on bioactive compounds, antioxidant enzymes and glucosinolate contents of Chinese cabbage ( <i>Brassica rapa</i> ). <i>Food Chemistry</i> , <b>2020</b> , 308, 125657	8.5	21
118	Binding, Antioxidant and Anti-proliferative Properties of Bioactive Compounds of Sweet Paprika ( <i>Capsicum annuum</i> L.). <i>Plant Foods for Human Nutrition</i> , <b>2016</b> , 71, 129-36	3.9	21
117	Characterization of metabolites in different kiwifruit varieties by NMR and fluorescence spectroscopy. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , <b>2017</b> , 138, 80-91	3.5	20
116	Effects of artificial lighting on bioactivity of sweet red pepper ( <i>Capsicum annuum</i> L.). <i>International Journal of Food Science and Technology</i> , <b>2016</b> , 51, 1378-1385	3.8	20
115	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> , <b>2014</b> , 49, 337-346	3.8	20
114	Bioactive compounds and antioxidant and antiproliferative activities of Korean white lotus cultivars. <i>Journal of Medicinal Food</i> , <b>2009</b> , 12, 1057-64	2.8	20
113	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> , <b>1998</b> , 9, 131-135	6.3	20
112	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> , <b>2005</b> , 221, 69-77	3.4	20
111	Stability of collagen during denaturation. <i>The Protein Journal</i> , <b>1999</b> , 18, 397-401		20
110	Analytical determination of bioactive compounds as an indication of fruit quality. <i>Journal of AOAC INTERNATIONAL</i> , <b>2012</b> , 95, 1725-32	1.7	19
109	Kinetic Studies During Enzyme Hydrolysis of Potato and Cassava Starches. <i>Starch/Staerke</i> , <b>1993</b> , 45, 91-95	3.3	19
108	Influence of different cultivation systems on bioactivity of asparagus. <i>Food Chemistry</i> , <b>2018</b> , 244, 349-358	5.5	18
107	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> , <b>2011</b> , 3, e169-e181	1.7	18
106	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> , <b>2004</b> , 39, 183-189	3.8	18
105	Influence of Sorghum Kafirin on Serum Lipid Profile and Antioxidant Activity in Hyperlipidemic Rats (In Vitro and In Vivo Studies). <i>BioMed Research International</i> , <b>2015</b> , 2015, 164725	3	17



104	The influence of raw and processed garlic and onions on plasma classical and non-classical atherosclerosis indices: investigations in vitro and in vivo. <i>Phytotherapy Research</i> , <b>2010</b> , 24, 706-14	6.7	17
103	Plasma circulating fibrinogen stability and moderate beer consumption. <i>Journal of Nutritional Biochemistry</i> , <b>2003</b> , 14, 710-6	6.3	17
102	Evaluation of some cereals, plants and tubers through protein composition. <i>The Protein Journal</i> , <b>1999</b> , 18, 687-93		17
101	Quality of limes juices based on the aroma and antioxidant properties. <i>Food Control</i> , <b>2018</b> , 89, 270-279	6.2	16
100	Actinidia arguta supplementation protects aorta and liver in rats with induced hypercholesterolemia. <i>Nutrition Research</i> , <b>2016</b> , 36, 1231-1242	4	16
99	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> , <b>2020</b> , 59, 126466	4.1	15
98	Application of Analytical Methods for the Determination of Bioactive Compounds in Some Berries. <i>Food Analytical Methods</i> , <b>2013</b> , 6, 432-444	3.4	15
97	Partial characterization of indigo ( <i>Polygonum tinctorium</i> Ait.) plant seeds and leaves. <i>Industrial Crops and Products</i> , <b>2013</b> , 42, 429-439	5.9	15
96	Assessment of Indigo ( <i>Polygonum tinctorium</i> Ait.) water extracts bioactive compounds, and their antioxidant and antiproliferative activities. <i>LWT - Food Science and Technology</i> , <b>2012</b> , 46, 500-510	5.4	15
95	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> , <b>2012</b> , 63, 45-8	3.7	15
94	In vitro studies to produce double haploid in Indica hybrid rice. <i>Biologia (Poland)</i> , <b>2011</b> , 66, 1074-1081	1.5	15
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