

# Shela Gorinstein

## List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

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	Methods to evaluate the scavenging activity of antioxidants toward reactive oxygen and nitrogen species (IUPAC Technical Report). <i>Pure and Applied Chemistry</i> , <b>2022</b> , 94, 87-144	2.1	10
228	Varied effect of fortification of kale sprouts with novel organic selenium compounds on the synthesis of sulphur and phenolic compounds in relation to cytotoxic, antioxidant and anti-inflammatory activity. <i>Microchemical Journal</i> , <b>2022</b> , 179, 107509	4.8	1
227	Bioavailability of Macro- and Microelements in Rats Fed Hypercholesterolemic Diets Containing Actinidia arguta Fruits. <i>Foods</i> , <b>2022</b> , 11, 1633	4.9	0
226	Bioactivity and cytotoxicity of different species of pitaya fruits [A comparative study with advanced chemometric analysis. <i>Food Bioscience</i> , <b>2021</b> , 40, 100888	4.9	12
225	Dragon Fruits as a Reservoir of Natural Polyphenolics with Chemopreventive Properties. <i>Molecules</i> , <b>2021</b> , 26,	4.8	4
224	Properties of Different Varieties of Durian. <i>Applied Sciences (Switzerland)</i> , <b>2021</b> , 11, 5653	2.6	0
223	Metabolomic and antioxidant properties of different varieties and origins of Dragon fruit. <i>Microchemical Journal</i> , <b>2021</b> , 160, 105687	4.8	8
222	Health Promoting vs Anti-nutritive Aspects of Kohlrabi Sprouts, a Promising Candidate for Novel Functional Food. <i>Plant Foods for Human Nutrition</i> , <b>2021</b> , 76, 76-82	3.9	2
221	Characterization of Bioactive Ligands with Antioxidant Properties of Kiwifruit and Persimmon Cultivars Using In Vitro and in Silico Studies. <i>Applied Sciences (Switzerland)</i> , <b>2020</b> , 10, 4218	2.6	6
220	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
219	Phytochemical analysis of two main varieties of persimmon and kiwifruit and their antioxidative and quenching capacities. <i>European Food Research and Technology</i> , <b>2020</b> , 246, 1259-1268	3.4	2
218	Antioxidant, quenching, electrophoretic, antifungal and structural properties of proteins and their abilities to control the quality of Amaranthus industrial products. <i>Food Control</i> , <b>2020</b> , 115, 107276	6.2	0
217	Sorghum bran supplementation ameliorates dyslipidemia, glucose dysregulation, inflammation and stress oxidative induced by a high-fat diet in rats. <i>CYTA - Journal of Food</i> , <b>2020</b> , 18, 20-30	2.3	4
216	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
215	Unraveling the Antioxidant, Binding and Health-Protecting Properties of Phenolic Compounds of Beers with Main Human Serum Proteins: In Vitro and In Silico Approaches. <i>Molecules</i> , <b>2020</b> , 25,	4.8	3
214	Valorization of Garlic Crops Residues as Precursors of Cellulosic Materials. <i>Waste and Biomass Valorization</i> , <b>2020</b> , 11, 4767-4779	3.2	7
213	Binding and potential antibiofilm activities of Amaranthus proteins against <i>Candida albicans</i> . <i>Colloids and Surfaces B: Biointerfaces</i> , <b>2019</b> , 183, 110479	6	3

212	Influence of steam cooking on pro-health properties of Small and Large variety of Momordica charantia. <i>Food Control</i> , <b>2019</b> , 100, 335-349	6.2	1
211	Detection of bioactive compounds in persimmon (Diospyros kaki) using UPLC-ESI-Orbitrap-MS/MS and fluorescence analyses. <i>Microchemical Journal</i> , <b>2019</b> , 149, 103978	4.8	11
210	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> , <b>2019</b> , 87, 325-333	3.8	8
209	Antioxidant capacities and polyphenols in autumn-growing cultivar of Chinese cabbage (Brassica rapa L. ssp. pekinensis cv. Bulam Plus). <i>European Food Research and Technology</i> , <b>2019</b> , 245, 1871-1879	3.4	3
208	Glycolytic genes expression, proapoptotic potential in relation to the total content of bioactive compounds in durian fruits. <i>Food Research International</i> , <b>2019</b> , 125, 108563	7	7
207	Discrimination of Platycodon grandiflorum and Codonopsis lanceolata using gas chromatography-mass spectrometry-based metabolomics approach. <i>Talanta</i> , <b>2019</b> , 192, 486-491	6.2	10
206	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
205	Human serum interactions with phenolic and aroma substances of Kaffir (Citrus hystrix) and Key lime (Citrus aurantifolia) juices. <i>Journal of Luminescence</i> , <b>2018</b> , 201, 115-122	3.8	8
204	Quality of limes juices based on the aroma and antioxidant properties. <i>Food Control</i> , <b>2018</b> , 89, 270-279	6.2	16
203	H NMR and antioxidant profiles of polar and non-polar extracts of persimmon (Diospyros kaki L.) - Metabolomics study based on cultivars and origins. <i>Talanta</i> , <b>2018</b> , 184, 277-286	6.2	21
202	Influence of different cultivation systems on bioactivity of asparagus. <i>Food Chemistry</i> , <b>2018</b> , 244, 349-358.5		18
201	Effects of different binder types and concentrations on physical and antioxidant properties of pelleted sweet corn seeds. <i>European Food Research and Technology</i> , <b>2018</b> , 244, 547-554	3.4	2
200	In Vitro Screening of Bioactive Compounds in some Gluten-Free Plants. <i>Applied Biochemistry and Biotechnology</i> , <b>2018</b> , 186, 847-860	3.2	6
199	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> , <b>2018</b> , 120, 313-321	5.9	13
198	Detection of Bioactive Compounds in Organically and Conventionally Grown Asparagus Spears. <i>Food Analytical Methods</i> , <b>2018</b> , 11, 309-318	3.4	8
197	Application of hydrophilic interaction liquid chromatography for the quantification of succinylcholine in Active Pharmaceutical Ingredient and medicinal product. Identification of new impurities of succinylcholine chloride. <i>Helvion</i> , <b>2018</b> , 4, e01097	3.6	2
196	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
195	Efficient three-dimensional fluorescence measurements for characterization of binding properties in some plants. <i>Sensors and Actuators B: Chemical</i> , <b>2017</b> , 248, 777-784	8.5	6

194	Interaction of human serum albumin with volatiles and polyphenols from some berries. <i>Food Hydrocolloids</i> , <b>2017</b> , 72, 297-303	10.6	14
193	Identification and Characterization of Diploid and Tetraploid in <i>Platycodon grandiflorum</i> . <i>Plant Foods for Human Nutrition</i> , <b>2017</b> , 72, 13-19	3.9	2
192	Polychlorinated dibenzo-p-dioxins and dibenzofurans levels in piglet liver with various diseases. <i>International Journal of Experimental Pathology</i> , <b>2017</b> , 98, 214-220	2.8	0
191	Ethylene Treated Kiwi Fruits during Storage. Part I: Postharvest Bioactive, Antioxidant and Binding Properties. <i>Journal of Food Processing and Preservation</i> , <b>2017</b> , 41, e13084	2.1	
190	<i>Codonopsis lanceolata</i> and <i>Nelumbo nucifera</i> Gaertn. root extracts for functional food: metabolic profiling by MS, FTIR and fluorescence and evaluation of cytotoxicity and anti-obesity properties on 3T3-L1 cell line. <i>European Food Research and Technology</i> , <b>2017</b> , 243, 689-700	3.4	4
189	<i>Actinidia arguta</i> supplementation protects aorta and liver in rats with induced hypercholesterolemia. <i>Nutrition Research</i> , <b>2016</b> , 36, 1231-1242	4	16
188	Impact of Cultivation Conditions, Ethylene Treatment, and Postharvest Storage on Selected Quality and Bioactivity Parameters of Kiwifruit "Hayward" Evaluated by Analytical and Chemometric Methods. <i>Journal of AOAC INTERNATIONAL</i> , <b>2016</b> , 99, 1310-20	1.7	2
187	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
186	The effects of treatment on quality parameters of smoothie-type Hayward kiwi fruit beverages. <i>Food Control</i> , <b>2016</b> , 70, 221-228	6.2	14
185	Chemistry and biological properties of berry volatiles by two-dimensional chromatography, fluorescence and Fourier transform infrared spectroscopy techniques. <i>Food Research International</i> , <b>2016</b> , 83, 74-86	7	14
184	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
183	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
182	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
181	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> , <b>2016</b> , 9, 1353-1366	3.4	14
180	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
179	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
178	Fluorescence and Ultraviolet Spectroscopic Evaluation of Phenolic Compounds, Antioxidant and Binding Activities in Some Kiwi Fruit Cultivars. <i>Spectroscopy Letters</i> , <b>2015</b> , 48, 586-592	1.1	8
177	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

176	The postharvest performance of kiwi fruit after long cold storage. <i>European Food Research and Technology</i> , <b>2015</b> , 241, 601-613	3.4	8
175	Fluorescence studies by quenching and protein unfolding on the interaction of bioactive compounds in water extracts of kiwi fruit cultivars with human serum albumin. <i>Journal of Luminescence</i> , <b>2015</b> , 160, 71-77	3.8	14
174	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
173	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
172	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
171	Rapana venosa consumption improves the lipid profiles and antioxidant capacities in serum of rats fed an atherogenic diet. <i>Nutrition Research</i> , <b>2015</b> , 35, 592-602	4	6
170	Obesity-related indicators and their relationship with serum antioxidant activity levels in Mexican adults. <i>Nutricion Hospitalaria</i> , <b>2015</b> , 31, 1989-95	1	2
169	Bioactivity and bioavailability of minerals in rats loaded with cholesterol and kiwi fruit. <i>Microchemical Journal</i> , <b>2014</b> , 114, 148-154	4.8	7
168	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
167	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
166	Effect of long-term cold storage on physicochemical attributes and bioactive components of kiwi fruit cultivars. <i>CYTA - Journal of Food</i> , <b>2014</b> , 12, 360-368	2.3	12
165	Effect of root zone aeration on the growth and bioactivity of cucumber plants cultured in perlite substrate. <i>Biologia (Poland)</i> , <b>2014</b> , 69, 610-617	1.5	14
164	Antioxidant and binding properties of methanol extracts from indigo plant leaves. <i>Chemical Papers</i> , <b>2014</b> , 68,	1.9	4
163	Bioactive compounds and the antioxidant capacity in new kiwi fruit cultivars. <i>Food Chemistry</i> , <b>2014</b> , 165, 354-61	8.5	61
162	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
161	Quantitative analysis of heterocyclic amines in urine by liquid chromatography coupled with tandem mass spectrometry. <i>Analytical Biochemistry</i> , <b>2014</b> , 447, 169-76	3.1	6
160	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
159	Antioxidant activities and bioactive components in some berries. <i>European Food Research and Technology</i> , <b>2013</b> , 237, 819-829	3.4	31

158	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
157	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
156	Health-promoting effects of ethylene-treated kiwifruit 'Hayward' from conventional and organic crops in rats fed an atherogenic diet. <i>Journal of Agricultural and Food Chemistry</i> , <b>2013</b> , 61, 3661-8	5.7	9
155	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
154	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
153	The effects of ethylene treatment on the bioactivity of conventional and organic growing Hayward kiwi fruit. <i>Scientia Horticulturae</i> , <b>2013</b> , 164, 589-595	4.1	11
152	Extraction and characterization of some natural plant pigments. <i>Industrial Crops and Products</i> , <b>2012</b> , 40, 129-135	5.9	103
151	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
150	Characterization of <i>Rapana thomasiana</i> as an indicator of environmental quality of the Black Sea coast of Bulgaria. <i>Environmental Technology (United Kingdom)</i> , <b>2012</b> , 33, 201-9	2.6	4
149	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
148	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
147	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
146	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
145	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
144	Analytical Methods for Enzyme and DPPH Radical Scavenging Activities of Natural Pigments from Some Plants. <i>Food Analytical Methods</i> , <b>2012</b> , 5, 1354-1361	3.4	4
143	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
142	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
141	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

140	Development of a cleanup method for polybrominated diphenyl ether (PBDE) in fish by freezing-lipid filtration. <i>European Food Research and Technology</i> , <b>2012</b> , 235, 295-301	3.4	8
139	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
138	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
137	Effects of Cooking on the Bioactivity of Lotus Roots and White Onions. <i>International Journal of Food Properties</i> , <b>2012</b> , 15, 49-59	3	8
136	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
135	Effect of amaranth seeds ( <i>Amaranthus cruentus</i> ) in the diet on some biochemical parameters and essential trace elements in blood of high fructose-fed rats. <i>Natural Product Research</i> , <b>2011</b> , 25, 844-9	2.3	10
134	Aorta and liver changes in rats fed cholesterol-containing and raw vegetable-supplemented diets: experiments in vitro and in vivo. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 7441-51	5.7	9
133	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
132	Partial characterization of a new kind of Chilean Murtilla-like berries. <i>Food Research International</i> , <b>2011</b> , 44, 2054-2062	7	32
131	Quality properties of wine from Korean kiwifruit new cultivars. <i>Food Research International</i> , <b>2011</b> , 44, 1364-1372	7	10
130	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
129	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
128	<i>Rapana venosa</i> as a bioindicator of environmental pollution. <i>Chemistry and Ecology</i> , <b>2011</b> , 27, 31-41	2.3	10
127	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
126	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
125	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
124	Bioactivity of wine prepared from ripened and over-ripened kiwifruit. <i>Open Life Sciences</i> , <b>2011</b> , 6, 205-215	5.2	3
123	In vitro studies to produce double haploid in Indica hybrid rice. <i>Biologia (Poland)</i> , <b>2011</b> , 66, 1074-1081	1.5	15

122	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
121	Determination of PAHs, PCBs, Minerals, Trace Elements, and Fatty Acids in <i>Rapana thomasi</i> as an Indication of Pollution. <i>Journal of AOAC INTERNATIONAL</i> , <b>2010</b> , 93, 1600-1608	1.7	2
120	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
119	Comparison of the nutrient and chemical contents of traditional Korean Chungtaejeon and green teas. <i>Plant Foods for Human Nutrition</i> , <b>2010</b> , 65, 186-91	3.9	14
118	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
117	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
116	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
115	Some analytical assays for the determination of bioactivity of exotic fruits. <i>Phytochemical Analysis</i> , <b>2010</b> , 21, 355-62	3.4	50
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	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
112	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
111	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
110	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
109	RADICAL SCAVENGING CAPACITY OF ETHYLENE-TREATED KIWIFRUIT. <i>Journal of Food Biochemistry</i> , <b>2009</b> , 33, 674-692	3.3	10
108	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
107	Partial characterization of three Korean white lotus cultivars. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 4391-7	5.7	6
106	The comparative characteristics of snake and kiwi fruits. <i>Food and Chemical Toxicology</i> , <b>2009</b> , 47, 1884-914	4.7	46
105	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



104	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
103	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
102	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
101	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
100	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
99	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
98	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
97	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
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