Shela Gorinstein

List of Publications by Year
in descending order

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233	10,468	31902	45213
papers	citations	53 h-index	90 g-index

240	240	240	10937
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Methods to evaluate the scavenging activity of antioxidants toward reactive oxygen and nitrogen species (IUPAC Technical Report). Pure and Applied Chemistry, 2022, 94, 87-144.	0.9	56
2	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. Microchemical Journal, 2022, 179, 107509.	2.3	11
3	Bioavailability of Macro- and Microelements in Rats Fed Hypercholesterolemic Diets Containing Actinidia arguta Fruits. Foods, 2022, 11, 1633.	1.9	1
4	Metabolomic and antioxidant properties of different varieties and origins of Dragon fruit. Microchemical Journal, 2021, 160, 105687.	2.3	22
5	Bioactivity and cytotoxicity of different species of pitaya fruits â€“ A comparative study with advanced chemometric analysis. Food Bioscience, 2021, 40, 100888.	2.0	29
6	Dragon Fruits as a Reservoir of Natural Polyphenolics with Chemopreventive Properties. Molecules, 2021, 26, 2158.	1.7	19
7	Properties of Different Varieties of Durian. Applied Sciences (Switzerland), 2021, 11, 5653.	1.3	5
8	Bioactivities of Phenolic Compounds from Kiwifruit and Persimmon. Molecules, 2021, 26, 4405.	1.7	8
9	Health Promoting vs Anti-nutritive Aspects of Kohlrabi Sprouts, a Promising Candidate for Novel Functional Food. Plant Foods for Human Nutrition, 2021, 76, 76-82.	1.4	10
10	In Vitro and In Silico Interaction Studies with Red Wine Polyphenols against Different Proteins from Human Serum. Molecules, 2021, 26, 6686.	1.7	9
11	Valorization of Garlic Crops Residues as Precursors of Cellulosic Materials. Waste and Biomass Valorization, 2020, 11, 4767-4779.	1.8	18
12	Influence of drought stress on bioactive compounds, antioxidant enzymes and glucosinolate contents of Chinese cabbage (Brassica rapa). Food Chemistry, 2020, 308, 125657.	4.2	49
13	Unraveling the Antioxidant, Binding and Health-Protecting Properties of Phenolic Compounds of Beers with Main Human Serum Proteins: In Vitro and In Silico Approaches. Molecules, 2020, 25, 4962.	1.7	10
14	Comparison of the Physical and Sensory Properties of Hybrid Citrus Fruit JaffaÂ® Sweetie in Relation to the Parent Fruits. Molecules, 2020, 25, 2748.	1.7	5
15	Characterization of Bioactive Ligands with Antioxidant Properties of Kiwifruit and Persimmon Cultivars Using In Vitro and in Silico Studies. Applied Sciences (Switzerland), 2020, 10, 4218.	1.3	10
16	Does selenium fortification of kale and kohlrabi sprouts change significantly their biochemical and cytotoxic properties?. Journal of Trace Elements in Medicine and Biology, 2020, 59, 126466.	1.5	28
17	Phytochemical analysis of two main varieties of persimmon and kiwifruit and their antioxidative and quenching capacities. European Food Research and Technology, 2020, 246, 1259-1268.	1.6	8
18	Antioxidant, quenching, electrophoretic, antifungal and structural properties of proteins and their abilities to control the quality of Amaranthus industrial products. Food Control, 2020, 115, 107276.	2.8	1

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19	Sorghum bran supplementation ameliorates dyslipidemia, glucose dysregulation, inflammation and stress oxidative induced by a high-fat diet in rats. CYTA - Journal of Food, 2020, 18, 20-30.	0.9	6
20	Glycolytic genes expression, proapoptotic potential in relation to the total content of bioactive compounds in durian fruits. Food Research International, 2019, 125, 108563.	2.9	10
21	Binding and potential antibiofilm activities of Amaranthus proteins against Candida albicans. Colloids and Surfaces B: Biointerfaces, 2019, 183, 110479.	2.5	4
22	Influence of steam cooking on pro-health properties of Small and Large variety of Momordica charantia. Food Control, 2019, 100, 335-349.	2.8	3
23	Detection of bioactive compounds in persimmon (Diospyros kaki) using UPLC-ESI-Orbitrap-MS/MS and fluorescence analyses. Microchemical Journal, 2019, 149, 103978.	2.3	19
24	Cytotoxic, antioxidant and binding properties of polyphenols from the selected gluten-free pseudocereals and their by-products: In vitro model. Journal of Cereal Science, 2019, 87, 325-333.	1.8	20
25	Antioxidant capacities and polyphenols in autumn-growing cultivar of Chinese cabbage (Brassica rapa) Tj ETQq1 1 0.784314 rgBT /Ove	1.6	5
26	Discrimination of Platycodon grandiflorum and Codonopsis lanceolata using gas chromatography-mass spectrometry-based metabolomics approach. Talanta, 2019, 192, 486-491.	2.9	13
27	Comparative Study of Predominant Phytochemical Compounds and Proapoptotic Potential of Broccoli Sprouts and Florets. Plant Foods for Human Nutrition, 2018, 73, 95-100.	1.4	40
28	Human serum interactions with phenolic and aroma substances of Kaffir (Citrus hystrix) and Key lime (Citrus aurantifolia) juices. Journal of Luminescence, 2018, 201, 115-122.	1.5	15
29	Quality of limes juices based on the aroma and antioxidant properties. Food Control, 2018, 89, 270-279.	2.8	24
30	1H NMR and antioxidant profiles of polar and non-polar extracts of persimmon (Diospyros kaki L.) â€“ Metabolomics study based on cultivars and origins. Talanta, 2018, 184, 277-286.	2.9	34
31	Influence of different cultivation systems on bioactivity of asparagus. Food Chemistry, 2018, 244, 349-358.	4.2	32
32	Effects of different binder types and concentrations on physical and antioxidant properties of pelleted sweet corn seeds. European Food Research and Technology, 2018, 244, 547-554.	1.6	2
33	Detection of Bioactive Compounds in Organically and Conventionally Grown Asparagus Spears. Food Analytical Methods, 2018, 11, 309-318.	1.3	17
34	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. Heliyon, 2018, 4, e01097.	1.4	3
35	In Vitro Screening of Bioactive Compounds in some Gluten-Free Plants. Applied Biochemistry and Biotechnology, 2018, 186, 847-860.	1.4	9
36	A novel analytical approach in the assessment of unprocessed Kaffir lime peel and pulp as potential raw materials for cosmetic applications. Industrial Crops and Products, 2018, 120, 313-321.	2.5	24

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37	Characterization of metabolites in different kiwifruit varieties by NMR and fluorescence spectroscopy. Journal of Pharmaceutical and Biomedical Analysis, 2017, 138, 80-91.	1.4	27
38	Efficient three-dimensional fluorescence measurements for characterization of binding properties in some plants. Sensors and Actuators B: Chemical, 2017, 248, 777-784.	4.0	8
39	Interaction of human serum albumin with volatiles and polyphenols from some berries. Food Hydrocolloids, 2017, 72, 297-303.	5.6	19
40	Identification and Characterization of Diploid and Tetraploid in Platycodon grandiflorum. Plant Foods for Human Nutrition, 2017, 72, 13-19.	1.4	3
41	Polychlorinated dibenzoâ€‹pâ€‹dioxins and dibenzofurans levels in piglet liver with various diseases. International Journal of Experimental Pathology, 2017, 98, 214-220.	0.6	2
42	Ethylene Treated Kiwi Fruits during Storage. Part I: Postharvest Bioactive, Antioxidant and Binding Properties. Journal of Food Processing and Preservation, 2017, 41, e13084.	0.9	1
43	Codonopsis lanceolata and Nelumbo nucifera 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. European Food Research and Technology, 2017, 243, 689-700.	1.6	6
44	Binding, Antioxidant and Anti-proliferative Properties of Bioactive Compounds of Sweet Paprika (Capsicum annuum L.). Plant Foods for Human Nutrition, 2016, 71, 129-136.	1.4	31
45	Analytical Methods Applied to Characterization of Actinidia arguta, Actinidia deliciosa, and Actinidia eriantha Kiwi Fruit Cultivars. Food Analytical Methods, 2016, 9, 1353-1366.	1.3	21
46	Actinidia arguta supplementation protects aorta and liver in rats with induced hypercholesterolemia. Nutrition Research, 2016, 36, 1231-1242.	1.3	24
47	Impact of Cultivation Conditions, Ethylene Treatment, and Postharvest Storage on Selected Quality and Bioactivity Parameters of Kiwifruit â€œHaywardâ€•Evaluated by Analytical and Chemometric Methods. Journal of AOAC INTERNATIONAL, 2016, 99, 1310-1320.	0.7	4
48	Effects of artificial lighting on bioactivity of sweet red pepper (Capsicum annuum L.). International Journal of Food Science and Technology, 2016, 51, 1378-1385.	1.3	30
49	The effects of treatment on quality parameters of smoothie-type â€˜Haywardâ€™ kiwi fruit beverages. Food Control, 2016, 70, 221-228.	2.8	19
50	Chemistry and biological properties of berry volatiles by two-dimensional chromatography, fluorescence and Fourier transform infrared spectroscopy techniques. Food Research International, 2016, 83, 74-86.	2.9	20
51	Bioactivity and nutritional properties of hardy kiwi fruit Actinidia arguta in comparison with Actinidia deliciosa â€˜Haywardâ€™ and Actinidia eriantha â€˜Bidanâ€™. Food Chemistry, 2016, 196, 281-291.	4.2	120
52	Selenium Supplementation of Amaranth Sprouts Influences Betacyanin Content and Improves Anti-Inflammatory Properties via NFÎºB in Murine RAW 264.7 Macrophages. Biological Trace Element Research, 2016, 169, 320-330.	1.9	46
53	Influence of Sorghum Kafirin on Serum Lipid Profile and Antioxidant Activity in Hyperlipidemic Rats (In) Tj ETQq1 1 0.784314 rgBT /Ov	0.9	22
54	Rapana venosa consumption improves the lipid profiles and antioxidant capacities in serum of rats fed an atherogenic diet. Nutrition Research, 2015, 35, 592-602.	1.3	9

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55	LCâ€“MS/MS analysis, antioxidant and anticholinergic properties of galanga (Alpinia officinarum Hance) rhizomes. Industrial Crops and Products, 2015, 74, 712-721.	2.5	219
56	In vitro antioxidative and binding properties of phenolics in traditional, citrus and exotic fruits. Food Research International, 2015, 74, 37-47.	2.9	26
57	Fluorescence and Ultraviolet Spectroscopic Evaluation of Phenolic Compounds, Antioxidant and Binding Activities in Some Kiwi Fruit Cultivars. Spectroscopy Letters, 2015, 48, 586-592.	0.5	11
58	Quantitative assessment of the main antioxidant compounds, antioxidant activities and FTIR spectra from commonly consumed fruits, compared to standard kiwi fruit. LWT - Food Science and Technology, 2015, 63, 346-352.	2.5	38
59	The postharvest performance of kiwi fruit after long cold storage. European Food Research and Technology, 2015, 241, 601-613.	1.6	10
60	Fluorescence studies by quenching and protein unfolding on the interaction of bioactive compounds in water extracts of kiwi fruit cultivars with human serum albumin. Journal of Luminescence, 2015, 160, 71-77.	1.5	17
61	Comprehensive two-dimensional gas chromatography and three-dimensional fluorometry for detection of volatile and bioactive substances in some berries. Talanta, 2015, 134, 460-467.	2.9	28
62	Shelf life extension and antioxidant activity of â€˜Haywardâ€™ kiwi fruit as a result of prestorage conditioning and 1-methylcyclopropene treatment. Journal of Food Science and Technology, 2015, 52, 2711-2720.	1.4	43
63	Obesity-related indicators and their relationship with serum antioxidant activity levels in Mexican adults. Nutricion Hospitalaria, 2015, 31, 1989-95.	0.2	3
64	Comparative assessment of two extraction procedures for determination of bioactive compounds in some berries used for daily food consumption. International Journal of Food Science and Technology, 2014, 49, 337-346.	1.3	22
65	Quantitative analysis of heterocyclic amines in urine by liquid chromatography coupled with tandem mass spectrometry. Analytical Biochemistry, 2014, 447, 169-176.	1.1	6
66	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
67	Bioactivity and bioavailability of minerals in rats loaded with cholesterol and kiwi fruit. Microchemical Journal, 2014, 114, 148-154.	2.3	7
68	Anticancer and antioxidant effects of extracts from different parts of indigo plant. Industrial Crops and Products, 2014, 56, 9-16.	2.5	49
69	Bioactive Compounds, Antioxidant and Binding Activities and Spear Yield of Asparagus officinalis L.. Plant Foods for Human Nutrition, 2014, 69, 175-181.	1.4	41
70	Effect of long-term cold storage on physicochemical attributes and bioactive components of kiwi fruit cultivars. CYTA - Journal of Food, 2014, 12, 360-368.	0.9	14
71	Effect of root zone aeration on the growth and bioactivity of cucumber plants cultured in perlite substrate. Biologia (Poland), 2014, 69, 610-617.	0.8	19
72	Antioxidant and binding properties of methanol extracts from indigo plant leaves. Chemical Papers, 2014, 68, .	1.0	5

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73	Bioactive compounds and the antioxidant capacity in new kiwi fruit cultivars. Food Chemistry, 2014, 165, 354-361.	4.2	71
74	Antioxidant activities and bioactive components in some berries. European Food Research and Technology, 2013, 237, 819-829.	1.6	39
75	Nutritional and Pharmaceutical Properties of Bioactive Compounds in Organic and Conventional Growing Kiwifruit. Plant Foods for Human Nutrition, 2013, 68, 57-64.	1.4	48
76	Application of Analytical Methods for the Determination of Bioactive Compounds in Some Berries. Food Analytical Methods, 2013, 6, 432-444.	1.3	15
77	Health-Promoting Effects of Ethylene-Treated Kiwifruit â€˜Haywardâ€™ from Conventional and Organic Crops in Rats Fed an Atherogenic Diet. Journal of Agricultural and Food Chemistry, 2013, 61, 3661-3668.	2.4	11
78	Methods of measurement and evaluation of natural antioxidant capacity/activity (IUPAC Technical) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	0.9	419
79	Partial characterization of indigo (Polygonum tinctorium Ait.) plant seeds and leaves. Industrial Crops and Products, 2013, 42, 429-439.	2.5	15
80	The effects of ethylene treatment on the bioactivity of conventional and organic growing â€˜Haywardâ€™ kiwi fruit. Scientia Horticulturae, 2013, 164, 589-595.	1.7	12
81	The influence of â€œHaywardâ€•kiwi fruit (Actinidia deliciosa) from organic and conventional cultivations on the content of some trace elements in the rat kidneys and assessment of copper, manganese and zinc bioavailability / WpÅ‚yw owocÃ³w kiwi â€œHaywardâ€•(Actinidia deliciosa) z upraw ekologicznej i konwencjonalnej na zawartoÅ›Ä‡ niektÃ³rych mikroelementÃ³w w nerkach szczura i ocena biodostÄ™pnoÅ›ci manganu, miedzi i cynku. Ochrona Środowiska I Zasobów Naturalnych, 2013, 24, .	0.4	1
82	Analytical Determination of Bioactive Compounds as an Indication of Fruit Quality. Journal of AOAC INTERNATIONAL, 2012, 95, 1725-1732.	0.7	23
83	Effects of Cooking on the Bioactivity of Lotus Roots and White Onions. International Journal of Food Properties, 2012, 15, 49-59.	1.3	9
84	Characterization ofRapana thomasianaas an indicator of environmental quality of the Black Sea coast of Bulgaria. Environmental Technology (United Kingdom), 2012, 33, 201-209.	1.2	4
85	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
86	Assessment of Indigo (Polygonum tinctorium Ait.) water extractsâ€™ bioactive compounds, and their antioxidant and antiproliferative activities. LWT - Food Science and Technology, 2012, 46, 500-510.	2.5	18
87	The influence of different time durations of thermal processing on berries quality. Food Control, 2012, 26, 587-593.	2.8	49
88	Anthocyanin content and the activities of polyphenol oxidase, peroxidase and phenylalanine ammonia-lyase in lettuce cultivars. International Journal of Food Sciences and Nutrition, 2012, 63, 45-48.	1.3	22
89	Chemical Composition, Antioxidant and Anticancer Effects of the Seeds and Leaves of Indigo (Polygonum tinctorium Ait.) Plant. Applied Biochemistry and Biotechnology, 2012, 167, 1986-2004.	1.4	27
90	Analytical Methods for Enzyme and DPPH Radical Scavenging Activities of Natural Pigments from Some Plants. Food Analytical Methods, 2012, 5, 1354-1361.	1.3	6

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91	Organic and Conventional Kiwifruit, Myths versus Reality: Antioxidant, Antiproliferative, and Health Effects. Journal of Agricultural and Food Chemistry, 2012, 60, 6984-6993.	2.4	28
92	Antioxidant Interactions between Major Phenolic Compounds Found in â€˜Ataulfoâ€™ Mango Pulp: Chlorogenic, Gallic, Protocatechuic and Vanillic Acids. Molecules, 2012, 17, 12657-12664.	1.7	150
93	Total Polyphenols, Antioxidant and Antiproliferative Activities of Different Extracts in Mungbean Seeds and Sprouts. Plant Foods for Human Nutrition, 2012, 67, 71-75.	1.4	80
94	Development of a cleanup method for polybrominated diphenyl ether (PBDE) in fish by freezing-lipid filtration. European Food Research and Technology, 2012, 235, 295-301.	1.6	9
95	Classification and fingerprinting of kiwi and pomelo fruits by multivariate analysis of chromatographic and spectroscopic data. Food Chemistry, 2012, 130, 994-1002.	4.2	89
96	Extraction and characterization of some natural plant pigments. Industrial Crops and Products, 2012, 40, 129-135.	2.5	134
97	Evaluation of inhibition of cancer cell proliferation in vitro with different berries and correlation with their antioxidant levels by advanced analytical methods. Journal of Pharmaceutical and Biomedical Analysis, 2012, 62, 68-78.	1.4	39
98	Positive effects of durian fruit at different stages of ripening on the hearts and livers of rats fed diets high in cholesterol. European Journal of Integrative Medicine, 2011, 3, e169-e181.	0.8	24
99	Effect of amaranth seeds (Amaranthus cruentus) in the diet on some biochemical parameters and essential trace elements in blood of high fructose-fed rats. Natural Product Research, 2011, 25, 844-849.	1.0	10
100	Aorta and Liver Changes in Rats Fed Cholesterol-Containing and Raw Vegetable-Supplemented Diets: Experiments in Vitro and in Vivo. Journal of Agricultural and Food Chemistry, 2011, 59, 7441-7451.	2.4	9
101	Antioxidant properties and bioactive constituents of some rare exotic Thai fruits and comparison with conventional fruits. Food Research International, 2011, 44, 2222-2232.	2.9	98
102	Partial characterization of a new kind of Chilean Murtilla-like berries. Food Research International, 2011, 44, 2054-2062.	2.9	35
103	Quality properties of wine from Korean kiwifruit new cultivars. Food Research International, 2011, 44, 1364-1372.	2.9	13
104	Influence of whole and fresh-cut mango intake on plasma lipids and antioxidant capacity of healthy adults. Food Research International, 2011, 44, 1386-1391.	2.9	47
105	The multiple nutrition properties of some exotic fruits: Biological activity and active metabolites. Food Research International, 2011, 44, 1671-1701.	2.9	231
106	Rapana venosaas a bioindicator of environmental pollution. Chemistry and Ecology, 2011, 27, 31-41.	0.6	14
107	The thermostability, bioactive compounds and antioxidant activity of some vegetables subjected to different durations of boiling: Investigation in vitro. LWT - Food Science and Technology, 2011, 44, 92-99.	2.5	23
108	Positive effects of temperature and growth conditions on enzymatic and antioxidant status in lettuce plants. Plant Science, 2011, 181, 479-484.	1.7	100

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109	Influence of two cultivars of persimmon on atherosclerosis indices in rats fed cholesterol-containing diets: Investigation in vitro and in vivo. Nutrition, 2011, 27, 838-846.	1.1	52
110	Bioactivity of wine prepared from ripened and over-ripened kiwifruit. Open Life Sciences, 2011, 6, 205-215.	0.6	5
111	In vitro studies to produce double haploid in Indica hybrid rice. Biologia (Poland), 2011, 66, 1074-1081.	0.8	16
112	Effect of Diet Supplemented with Quinoa Seeds on Oxidative Status in Plasma and Selected Tissues of High Fructose-Fed Rats. Plant Foods for Human Nutrition, 2010, 65, 146-151.	1.4	81
113	Comparison of the Nutrient and Chemical Contents of Traditional Korean Chungtaejeon and Green Teas. Plant Foods for Human Nutrition, 2010, 65, 186-191.	1.4	18
114	Effect of Quinoa Seeds (Chenopodium quinoa) in Diet on some Biochemical Parameters and Essential Elements in Blood of High Fructose-Fed Rats. Plant Foods for Human Nutrition, 2010, 65, 333-338.	1.4	59
115	Comparison of bioactive compounds, antioxidant and antiproliferative activities of Mon Thong durian during ripening. Food Chemistry, 2010, 118, 540-547.	4.2	77
116	The influence of raw and processed garlic and onions on plasma classical and nonâ€€classical atherosclerosis indices: investigations in vitro and in vivo. Phytotherapy Research, 2010, 24, 706-714.	2.8	23
117	Some analytical assays for the determination of bioactivity of exotic fruits. Phytochemical Analysis, 2010, 21, 355-362.	1.2	59
118	Comparative characterisation of durian, mango and avocado. International Journal of Food Science and Technology, 2010, 45, 921-929.	1.3	44
119	Determination of PAHs, PCBs, Minerals, Trace Elements, and Fatty Acids in Rapana thomasiana as an Indication of Pollution. Journal of AOAC INTERNATIONAL, 2010, 93, 1600-1608.	0.7	2
120	Bioactive Compounds and Antioxidant and Antiproliferative Activities of Korean White Lotus Cultivars. Journal of Medicinal Food, 2009, 12, 1057-1064.	0.8	29
121	Total Phenolics Level, Antioxidant Activities and Cytotoxicity of Young Sprouts of Some Traditional Korean Salad Plants. Plant Foods for Human Nutrition, 2009, 64, 25-31.	1.4	73
122	Antiproliferative Activity of Korean Wild Vegetables on Different Human Tumor Cell Lines. Plant Foods for Human Nutrition, 2009, 64, 257-263.	1.4	34
123	A comparative study of phenolic compounds and antioxidant and antiproliferative activities in frequently consumed raw vegetables. European Food Research and Technology, 2009, 228, 903-911.	1.6	74
124	Antioxidant and antiproliferative effects of methanol extracts from raw and fermented parts of mulberry plant (Morus alba L.). European Food Research and Technology, 2009, 230, 231-237.	1.6	55
125	RADICAL SCAVENGING CAPACITY OF ETHYLENE-TREATED KIWIFRUIT. Journal of Food Biochemistry, 2009, 33, 674-692.	1.2	12
126	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

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127	Partial Characterization of Three Korean White Lotus Cultivars. Journal of Agricultural and Food Chemistry, 2009, 57, 4391-4397.	2.4	6
128	The comparative characteristics of snake and kiwi fruits. Food and Chemical Toxicology, 2009, 47, 1884-1891.	1.8	57
129	Comparative control of the bioactivity of some frequently consumed vegetables subjected to different processing conditions. Food Control, 2009, 20, 407-413.	2.8	46
130	Influence of extrusion on the bioactive compounds and the antioxidant capacity of the bean/corn mixtures. International Journal of Food Sciences and Nutrition, 2009, 60, 522-532.	1.3	42
131	Nutritional properties of mussels Mytilus galloprovincialis. European Food Research and Technology, 2008, 227, 1251-1258.	1.6	1
132	Characteristics of the leaf parts of some traditional Korean salad plants used for food. Journal of the Science of Food and Agriculture, 2008, 88, 1963-1968.	1.7	18
133	Antioxidants and proteins in ethylene-treated kiwifruits. Food Chemistry, 2008, 107, 640-648.	4.2	218
134	Influence of mussels (Mytilus galloprovincialis) from polluted and non-polluted areas on some atherosclerosis indices in rats fed cholesterol. Food Chemistry, 2008, 111, 381-386.	4.2	5
135	Comparison of composition and antioxidant capacity of some cereals and pseudocereals. International Journal of Food Science and Technology, 2008, 43, 629-637.	1.3	98
136	Influence of Various Nitrogen Applications on Protein and Amino Acid Profiles of Amaranth and Quinoa. Journal of Agricultural and Food Chemistry, 2008, 56, 11464-11470.	2.4	49
137	Partial characterization of white cabbages (Brassica oleracea var. capitata f. alba) from different regions by glucosinolates, bioactive compounds, total antioxidant activities and proteins. LWT - Food Science and Technology, 2008, 41, 1-9.	2.5	114
138	Antioxidant properties of durian fruit as influenced by ripening. LWT - Food Science and Technology, 2008, 41, 2118-2125.	2.5	54
139	Durian (Durio zibethinus Murr.) cultivars as nutritional supplementation to ratâ€™s diets. Food and Chemical Toxicology, 2008, 46, 581-589.	1.8	32
140	Concentration of bioactive compounds in mussels Mytilus galloprovincialis as an indicator of pollution. Chemosphere, 2008, 73, 938-944.	4.2	28
141	Screening of the antioxidant and nutritional properties, phenolic contents and proteins of five durian cultivars. International Journal of Food Sciences and Nutrition, 2008, 59, 415-427.	1.3	35
142	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
143	Bioactivity of beer and its influence on human metabolism. International Journal of Food Sciences and Nutrition, 2007, 58, 94-107.	1.3	43
144	The bioactivity of processed garlic (Allium sativum L.) as shown in vitro and in vivo studies on rats. Food and Chemical Toxicology, 2007, 45, 1626-1633.	1.8	44

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145	Comparative Study of Health Properties and Nutritional Value of Durian, Mangosteen, and Snake Fruit:Â Experiments In vitro and In vivo. Journal of Agricultural and Food Chemistry, 2007, 55, 5842-5849.	2.4	96
146	In vitrostudies of polyphenol compounds, total antioxidant capacity and other dietary indices in a mixture of plants (Prolipid). International Journal of Food Sciences and Nutrition, 2007, 58, 531-541.	1.3	15
147	The atherosclerotic heart disease and protecting properties of garlic: contemporary data. Molecular Nutrition and Food Research, 2007, 51, 1365-1381.	1.5	66
148	Effect of hesperidin and naringin on the plasma lipid profile and plasma antioxidant activity in rats fed a cholesterol-containing diet. Journal of the Science of Food and Agriculture, 2007, 87, 1257-1262.	1.7	26
149	Two exotic fruits positively affect ratâ€™s plasma composition. Food Chemistry, 2007, 102, 192-200.	4.2	33
150	The nutritional and metabolic indices in rats fed cholesterolâ€containing diets supplemented with durian at different stages of ripening. BioFactors, 2007, 29, 123-136.	2.6	25
151	Antioxidant activity and cytotoxicity of methanol extracts from aerial parts of Korean salad plants. BioFactors, 2007, 30, 79-89.	2.6	51
152	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
153	Biochemical Characteristics of the Herb Mixture Prolipid as a Plant Food Supplement and Medicinal Remedy. Plant Foods for Human Nutrition, 2007, 62, 145-150.	1.4	6
154	In vitrostudies of polyphenols, antioxidants and other dietary indices in kiwifruit (Actinidia) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 382 Td	1.3	54
155	Red Grapefruit Positively Influences Serum Triglyceride Level in Patients Suffering from Coronary Atherosclerosis:Â Studies in Vitro and in Humans. Journal of Agricultural and Food Chemistry, 2006, 54, 1887-1892.	2.4	110
156	Dose-Dependent Influence of Commercial Garlic (Allium sativum) on Rats Fed Cholesterol-Containing Diet. Journal of Agricultural and Food Chemistry, 2006, 54, 4022-4027.	2.4	16
157	Changes in mussel Mytilus galloprovincialis protein profile as a reaction of water pollution. Environment International, 2006, 32, 95-100.	4.8	9
158	Raw and boiled garlic enhances plasma antioxidant activity and improves plasma lipid metabolism in cholesterol-fed rats. Life Sciences, 2006, 78, 655-663.	2.0	100
159	Drying of persimmons (Diospyros kaki L.) and the following changes in the studied bioactive compounds and the total radical scavenging activities. LWT - Food Science and Technology, 2006, 39, 748-755.	2.5	64
160	Supplementation of garlic lowers lipids and increases antioxidant capacity in plasma of rats. Nutrition Research, 2006, 26, 362-368.	1.3	55
161	Characterization of blond and Star Ruby (red) Jaffa grapefruits using antioxidant and electrophoretic methods. International Journal of Food Science and Technology, 2006, 41, 311-319.	1.3	5
162	Effect of Ethylene Treatment on Kiwifruit Bioactivity. Plant Foods for Human Nutrition, 2006, 61, 151-156.	1.4	25

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163	Bioactive properties of Snake fruit (Salacca edulis Reinw) and Mangosteen (Garcinia mangostana) and their influence on plasma lipid profile and antioxidant activity in rats fed cholesterol. European Food Research and Technology, 2006, 223, 697-703.	1.6	38
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