Quan Van Vuong

List of Publications by Citations

130 papers	3,531 citations	34 h-index	54 g-index
134 ext. papers	4,414 ext. citations	3.7 avg, IF	5.95 L-index

#	Paper	IF	Citations
130	Effect of extraction conditions on total phenolic compounds and antioxidant activities of Carica papaya leaf aqueous extracts. *Journal of Herbal Medicine*, **2013**, 3, 104-111	2.3	158
129	Micro and nano encapsulation, retention and controlled release of flavor and aroma compounds: A critical review. *Trends in Food Science and Technology*, **2019**, 86, 230-251	15.3	155
128	Starch-based films: Major factors affecting their properties. *International Journal of Biological Macromolecules*, **2019**, 132, 1079-1089	7.9	147
127	L-Theanine: properties, synthesis and isolation from tea. *Journal of the Science of Food and Agriculture*, **2011**, 91, 1931-9	4.3	129
126	Phenolic compounds within banana peel and their potential uses: A review. *Journal of Functional Foods*, **2018**, 40, 238-248	5.1	125
125	Optimizing conditions for the extraction of catechins from green tea using hot water. *Journal of Separation Science*, **2011**, 34, 3099-106	3.4	111
124	Extraction and isolation of catechins from tea. *Journal of Separation Science*, **2010**, 33, 3415-28	3.4	93
123	Optimization of physical and optical properties of biodegradable edible films based on pea starch and guar gum. *Industrial Crops and Products*, **2016**, 86, 342-352	5.9	89
122	Sweet cherry: Composition, postharvest preservation, processing and trends for its future use. *Trends in Food Science and Technology*, **2016**, 55, 72-83	15.3	84
121	Impact of Different Extraction Solvents on Bioactive Compounds and Antioxidant Capacity from the Root of Salacia chinensis L.. *Journal of Food Quality*, **2017**, 2017, 1-8	2.7	83
120	Epidemiological evidence linking tea consumption to human health: a review. *Critical Reviews in Food Science and Nutrition*, **2014**, 54, 523-36	11.5	83
119	Microwave-assisted extraction of Eucalyptus robusta leaf for the optimal yield of total phenolic compounds. *Industrial Crops and Products*, **2015**, 69, 290-299	5.9	80
118	Isolation of Green Tea Catechins and Their Utilization in the Food Industry. *Food Reviews International*, **2011**, 27, 227-247	5.5	78
117	Characterization of rice starch-κ-carrageenan biodegradable edible film. Effect of stearic acid on the film properties. *International Journal of Biological Macromolecules*, **2016**, 93, 952-960	7.9	69
116	A starch edible surface coating delays banana fruit ripening. *LWT - Food Science and Technology*, **2019**, 100, 341-347	5.4	69
115	Phytochemicals and antioxidant capacity of Xao tam phan (Paramignya trimera) root as affected by various solvents and extraction methods. *Industrial Crops and Products*, **2015**, 67, 192-200	5.9	61
114	Effect of vacuum-drying, hot air-drying and freeze-drying on polyphenols and antioxidant capacity of lemon (Citrus limon) pomace aqueous extracts. *International Journal of Food Science and Technology*, **2017**, 52, 880-887	3.8	58

113	Ultrasound increases the aqueous extraction of phenolic compounds with high antioxidant activity from olive pomace. *LWT - Food Science and Technology*, **2018**, 89, 284-290	5.4	58
112	Effects of Different Drying Methods on Bioactive Compound Yield and Antioxidant Capacity of Phyllanthus amarus. *Drying Technology*, **2015**, 33, 1006-1017	2.6	54
111	Encapsulation of Citrus By-Product Extracts by Spray-Drying and Freeze-Drying Using Combinations of Maltodextrin with Soybean Protein and Carrageenan. *Foods*, **2018**, 7,	4.9	48
110	Optimisation of ultrasound-assisted extraction conditions for phenolic content and antioxidant activities of the alga Hormosira banksii using response surface methodology. *Journal of Applied Phycology*, **2017**, 29, 3161-3173	3.2	45
109	Effect of extraction solvents on recovery of bioactive compounds and antioxidant properties from macadamia (Macadamia tetraphylla) skin waste. *Cogent Food and Agriculture*, **2015**, 1, 1115646	1.8	44
108	Phytochemical properties and anti-proliferative activity of Olea europaea L. leaf extracts against pancreatic cancer cells. *Molecules*, **2015**, 20, 12992-3004	4.8	42
107	Optimization of ultrasound-assisted extraction conditions for euphol from the medicinal plant, Euphorbia tirucalli, using response surface methodology. *Industrial Crops and Products*, **2015**, 63, 197-202	5.9	40
106	Botanical, Phytochemical, and Anticancer Properties of the Eucalyptus Species. *Chemistry and Biodiversity*, **2015**, 12, 907-24	2.5	39
105	Effects of drying conditions on physicochemical and antioxidant properties of banana (Musa cavendish) peels. *Drying Technology*, **2017**, 35, 1141-1151	2.6	38
104	Optimized aqueous extraction of saponins from bitter melon for production of a saponin-enriched bitter melon powder. *Journal of Food Science*, **2014**, 79, E1372-81	3.4	37
103	Use of response surface methodology (RSM) to optimize pea starch-chitosan novel edible film formulation. *Journal of Food Science and Technology*, **2017**, 54, 2270-2278	3.3	36
102	Amylose-lipid complex as a measure of variations in physical, mechanical and barrier attributes of rice starch- carrageenan biodegradable edible film. *Food Packaging and Shelf Life*, **2017**, 14, 108-115	8.2	36
101	Antioxidant and anticancer capacity of saponin-enriched Carica papaya leaf extracts. *International Journal of Food Science and Technology*, **2015**, 50, 169-177	3.8	36
100	Mechanical and Physical Properties of Pea Starch Edible Films in the Presence of Glycerol. *Journal of Food Processing and Preservation*, **2016**, 40, 1339-1351	2.1	36
99	Physical, Barrier, and Antioxidant Properties of Pea Starch-Guar Gum Biocomposite Edible Films by Incorporation of Natural Plant Extracts. *Food and Bioprocess Technology*, **2017**, 10, 2240-2250	5.1	35
98	Water Sorption Isotherm of Pea Starch Edible Films and Prediction Models. *Foods*, **2015**, 5,	4.9	35
97	Effects of different drying methods on extractable phenolic compounds and antioxidant properties from lemon myrtle dried leaves. *Heliyon*, **2019**, 5, e03044	3.6	34
96	A New Method for Navigating Optimal Direction for Pulling Ligand from Binding Pocket: Application to Ranking Binding Affinity by Steered Molecular Dynamics. *Journal of Chemical Information and Modeling*, **2015**, 55, 2731-8	6.1	33

95	Phytochemical, Antioxidant and Anti-Cancer Properties of Euphorbia tirucalli Methanolic and Aqueous Extracts. *Antioxidants*, **2015**, 4, 647-61	7.1	32
94	Optimization of the Aqueous Extraction of Phenolic Compounds from Olive Leaves. *Antioxidants*, **2014**, 3, 700-12	7.1	32
93	Screening the effect of four ultrasound-assisted extraction parameters on hesperidin and phenolic acid content of aqueous citrus pomace extracts. *Food Bioscience*, **2018**, 21, 20-26	4.9	32
92	Phytochemical retention and antioxidant capacity of xao tam phan (Paramignya trimera) root as prepared by different drying methods. *Drying Technology*, **2016**, 34, 324-334	2.6	31
91	Effect of Extraction Solvents and Drying Methods on the Physicochemical and Antioxidant Properties of Helicteres hirsuta Lour. Leaves. *Technologies*, **2015**, 3, 285-301	2.4	31
90	Optimum conditions for the water extraction of L-theanine from green tea. *Journal of Separation Science*, **2011**, 34, 2468-74	3.4	31
89	Caffeine in Green Tea: Its Removal and Isolation. *Separation and Purification Reviews*, **2014**, 43, 155-174	7.3	30
88	Physicochemical composition, antioxidant and anti-proliferative capacity of a lilly pilly (Syzygium paniculatum) extract. *Journal of Herbal Medicine*, **2014**, 4, 134-140	2.3	30
87	Production of caffeinated and decaffeinated green tea catechin powders from underutilised old tea leaves. *Journal of Food Engineering*, **2012**, 110, 1-8	6	29
86	Bioactive Compound Yield and Antioxidant Capacity of Helicteres hirsuta Lour. Stem as Affected by Various Solvents and Drying Methods. *Journal of Food Processing and Preservation*, **2017**, 41, e12879	2.1	28
85	Optimizing a sustainable ultrasound-assisted extraction method for the recovery of polyphenols from lemon by-products: comparison with hot water and organic solvent extractions. *European Food Research and Technology*, **2018**, 244, 1353-1365	3.4	28
84	Comparison of conventional extraction technique with ultrasound assisted extraction on recovery of phenolic compounds from lemon scented tea tree () leaves. *Heliyon*, **2020**, 6, e03666	3.6	28
83	Impact of different solvents on the recovery of bioactive compounds and antioxidant properties from lemon (L.) pomace waste. *Food Science and Biotechnology*, **2016**, 25, 971-977	3	27
82	Optimization of ultrasound-assisted extraction conditions for recovery of phenolic compounds and antioxidant capacity from banana (Musa cavendish) peel. *Journal of Food Processing and Preservation*, **2017**, 41, e13148	2.1	26
81	Optimisation of Ultrasound-Assisted Extraction Conditions for Phenolic Content and Antioxidant Capacity from Euphorbia tirucalli Using Response Surface Methodology. *Antioxidants*, **2014**, 3, 604-17	7.1	26
80	Effects of aqueous brewing solution pH on the extraction of the major green tea constituents. *Food Research International*, **2013**, 53, 713-719	7	25
79	Changes of phytochemicals and antioxidant capacity of banana peel during the ripening process; with and without ethylene treatment. *Scientia Horticulturae*, **2019**, 253, 255-262	4.1	24
78	Physicochemical, antioxidant and anti-cancer activity of a Eucalyptus robusta (Sm.) leaf aqueous extract. *Industrial Crops and Products*, **2015**, 64, 167-174	5.9	24

77	Optimisation of aqueous extraction conditions for the recovery of phenolic compounds and antioxidants from lemon pomace. *International Journal of Food Science and Technology*, **2016**, 51, 2009-2018	3.8	24
76	Enhancement of the total phenolic compounds and antioxidant activity of aqueous Citrus limon L. pomace extract using microwave pretreatment on the dry powder. *Journal of Food Processing and Preservation*, **2017**, 41, e13152	2.1	24
75	Preparation of decaffeinated and high caffeine powders from green tea. *Powder Technology*, **2013**, 233, 169-175	5.2	24
74	Microwave-Assisted Extraction for Saponins and Antioxidant Capacity from Xao Tam Phan (Paramignya trimera) Root. *Journal of Food Processing and Preservation*, **2017**, 41, e12851	2.1	22
73	Antioxidant and anti-proliferative properties of Davidson□ plum (Davidsonia pruriens F. Muell) phenolic-enriched extracts as affected by different extraction solvents. *Journal of Herbal Medicine*, **2016**, 6, 187-192	2.3	21
72	Pretreatment of citrus by-products affects polyphenol recovery: a review. *Food Reviews International*, **2018**, 34, 770-795	5.5	19
71	Effect of starch physiology, gelatinization, and retrogradation on the attributes of rice starch-□carrageenan film. *Starch/Staerke*, **2018**, 70, 1700099	2.3	18
70	Screening phytochemical content, antioxidant, antimicrobial and cytotoxic activities of Catharanthus roseus (L.) G. Don stem extract and its fractions. *Biocatalysis and Agricultural Biotechnology*, **2018**, 16, 405-411	4.2	18
69	Effect of extraction solvents and thermal drying methods on bioactive compounds and antioxidant properties of Catharanthus roseus (L.) G. Don (Patricia White cultivar). *Journal of Food Processing and Preservation*, **2017**, 41, e13199	2.1	16
68	Australian native fruits: Potential uses as functional food ingredients. *Journal of Functional Foods*, **2019**, 62, 103547	5.1	16
67	Effects of drying on physical properties, phenolic compounds and antioxidant capacity of Robusta wet coffee pulp (). *Heliyon*, **2020**, 6, e04498	3.6	16
66	Maximising recovery of phenolic compounds and antioxidant properties from banana peel using microwave assisted extraction and water. *Journal of Food Science and Technology*, **2019**, 56, 1360-1370	3.3	16
65	Comparative cytotoxic activity between kaempferol and gallic acid against various cancer cell lines. *Data in Brief*, **2018**, 21, 1033-1036	1.2	16
64	Improved extraction of green tea components from teabags using the microwave oven. *Journal of Food Composition and Analysis*, **2012**, 27, 95-101	4.1	15
63	Enhancing the Total Phenolic Content and Antioxidants of Lemon Pomace Aqueous Extracts by Applying UV-C Irradiation to the Dried Powder. *Foods*, **2016**, 5,	4.9	15
62	Development of biodegradable films based on seaweed polysaccharides and Gac pulp (Momordica cochinchinensis), the waste generated from Gac oil production. *Food Hydrocolloids*, **2020**, 99, 105322	10.6	15
61	Effect of Drying Conditions on Physicochemical and Antioxidant Properties of Vitex agnus-castus Leaves. *Journal of Food Processing and Preservation*, **2015**, 39, 2562-2571	2.1	14
60	Starch-based edible coating formulation: Optimization and its application to improve the postharvest quality of □ripps pink□apple under different temperature regimes. *Food Packaging and Shelf Life*, **2019**, 22, 100409	8.2	14

59	Development of edible blend films with good mechanical and barrier properties from pea starch and guar gum. *Starch/Staerke*, **2017**, 69, 1600227	2.3	14
58	Optimization of Aqueous Extraction Conditions for Recovery of Phenolic Content and Antioxidant Properties from Macadamia (Macadamia tetraphylla) Skin Waste. *Antioxidants*, **2015**, 4, 699-718	7.1	14
57	Optimum Conditions for Microwave Assisted Extraction for Recovery of Phenolic Compounds and Antioxidant Capacity from Macadamia (Macadamia tetraphylla) Skin Waste Using Water. *Processes*, **2016**, 4, 2	2.9	14
56	Postharvest UV-C treatment combined with 1-methylcyclopropene (1-MCP), followed by storage in continuous low-level ethylene atmosphere, improves the quality of tomatoes. *Journal of Horticultural Science and Biotechnology*, **2017**, 92, 521-529	1.9	12
55	Eucalyptus microcorys leaf extract derived HPLC-fraction reduces the viability of MIA PaCa-2 cells by inducing apoptosis and arresting cell cycle. *Biomedicine and Pharmacotherapy*, **2018**, 105, 449-460	7.5	12
54	The Effects of Drying on Physico-Chemical Properties and Antioxidant Capacity of the Brown Alga (Hormosira banksii (Turner) Decaisne). *Journal of Food Processing and Preservation*, **2017**, 41, e13025	2.1	12
53	In vitro anticancer properties of selected Eucalyptus species. *In Vitro Cellular and Developmental Biology - Animal*, **2017**, 53, 604-615	2.6	11
52	Microwave irradiation enhances the in‐vitro antifungal activity of citrus by-product aqueous extracts against Alternaria alternata. *International Journal of Food Science and Technology*, **2018**, 53, 1510-1517	2.8	10
51	Optimization of ultrasound-assisted extraction of Helicteres hirsuta Lour. for enhanced total phenolic compound and antioxidant yield. *Journal of Applied Research on Medicinal and Aromatic Plants*, **2017**, 7, 113-123	2.6	10
50	Optimisation of Ultrasonic Conditions as an Advanced Extraction Technique for Recovery of Phenolic Compounds and Antioxidant Activity from Macadamia (Macadamia tetraphylla) Skin Waste. *Technologies*, **2015**, 3, 302-320	2.4	10
49	Investigating the Commercial Microwave Vacuum Drying Conditions on Physicochemical Properties and Radical Scavenging Ability of Thai Green Tea. *Drying Technology*, **2014**, 32, 47-54	2.6	10
48	The effects of drying conditions on bioactive compounds and antioxidant activity of the Australian maroon bush, Scaevola spinescens. *Journal of Food Processing and Preservation*, **2018**, 42,	2.1	10
47	Optimization of far-infrared vacuum drying conditions for Miang leaves (Camellia sinensis var. assamica) using response surface methodology. *Food Science and Biotechnology*, **2015**, 24, 461-469	3	9
46	Use of low-pressure storage to improve the quality of tomatoes. *Journal of Horticultural Science and Biotechnology*, **2017**, 92, 583-590	1.9	8
45	Phytochemical, antioxidant, anti-proliferative and antimicrobial properties of Catharanthus roseus root extract, saponin-enriched and aqueous fractions. *Molecular Biology Reports*, **2019**, 46, 3265-3273	2.8	8
44	Ultrasound-assisted extraction of Catharanthus roseus (L.) G. Don (Patricia White cultivar) stem for maximizing saponin yield and antioxidant capacity. *Journal of Food Processing and Preservation*, **2018**, 42, e13597	2.1	8
43	Combined postharvest UV-C and 1-methylcyclopropene (1-MCP) treatment, followed by storage continuously in low level of ethylene atmosphere improves the quality of Tahitian limes. *Journal of Food Science and Technology*, **2018**, 55, 2467-2475	3.3	8
42	Development of the ultrasonic conditions as an advanced technique for extraction of phenolic compounds from Eucalyptus robusta. *Separation Science and Technology*, **2017**, 52, 100-112	2.5	8

41	In vitro antibacterial and anticancer properties of Helicteres hirsuta Lour. leaf and stem extracts and their fractions. *Molecular Biology Reports*, **2018**, 45, 2125-2133	2.8	8
40	Exploring the Least Studied Australian Eucalypt Genera: Corymbia and Angophora for Phytochemicals with Anticancer Activity against Pancreatic Malignancies. *Chemistry and Biodiversity* , **2017**, 14, e1600291	2.5	6
39	Investigation of phytochemicals and antioxidant capacity of selected Eucalyptus species using conventional extraction. *Chemical Papers*, **2015**,	1.9	6
38	Phytochemicals Derived from Catharanthus roseus and Their Health Benefits. *Technologies*, **2020**, 8, 80	2.4	6
37	Encapsulation of phenolic-rich extract from banana (cavendish) peel. *Journal of Food Science and Technology*, **2020**, 57, 2089-2098	3.3	5
36	Improving the storage quality of Tahitian limes () by pre-storage UV-C irradiation. *Journal of Food Science and Technology*, **2019**, 56, 1438-1444	3.3	5
35	Effect of low-pressure storage on the quality of green capsicums (Capsicum annum L.). *Journal of Horticultural Science and Biotechnology*, **2018**, 93, 529-536	1.9	5
34	Fruit characteristics, phytochemical and antioxidant properties of blueberry ash (). *Heliyon*, **2018**, 4, e00834	3.4	5
33	Effect of drying techniques and operating conditions on the retention of color, phenolics, and antioxidant properties in dried lemon scented tea tree (Leptospermum petersonii) leaves. *Journal of Food Processing and Preservation*, **2021**, 45, e15257	2.1	5
32	Biopolymer-Based Coatings and Packaging Structures for Improved Food Quality. *Journal of Food Quality*, **2017**, 2017, 1-2	2.7	4
31	Physical Properties, Carotenoids and Antioxidant Capacity of Carrot (Daucus carota L.) Peel as Influenced by Different Drying Treatments. *International Journal of Food Engineering*, **2018**, 14,	1.9	4
30	An Array of Bioactive Compounds From Australian Eucalypts and Their Relevance in Pancreatic Cancer Therapeutics. *Pancreas*, **2018**, 47, 690-707	2.6	4
29	Optimum aqueous extraction conditions for preparation of a phenolic-enriched Davidson's plum (Davidsonia pruriens F. Muell) extract. *International Journal of Food Science and Technology*, **2015**, 50, 2475-2482	3.8	4
28	A Comprehensive Review on the Techniques for Extraction of Bioactive Compounds from Medicinal Cannabis.. *Molecules*, **2022**, 27,	4.8	4
27	Maximising extraction yields of gallic acid and hesperetin from lemon myrtle (Backhousia citriodora) leaf using microwave assisted extraction. *Results in Chemistry*, **2020**, 2, 100080	2.1	4
26	Soy Milk By-product: Its Composition and Utilisation. *Food Reviews International*, **2020**, 1-23	5.5	3
25	Characterising the Physical, Phytochemical and Antioxidant Properties of the Tuckeroo (Cupaniopsis anacardioides) Fruit. *Technologies*, **2017**, 5, 57	2.4	3
24	The application of low pressure storage to maintain the quality of zucchinis. *New Zealand Journal of Crop and Horticultural Science*, **2018**, 46, 254-263	0.9	3

23	Isolation and Maximisation of Extraction of Mangiferin from the Root of Salacia chinensis L.. *Separations*, **2019**, 6, 44	3.1	3
22	Phytochemical and Antioxidant Properties from Different Parts of Salacia chinensis L.. *Journal of Biologically Active Products From Nature*, **2017**, 7, 401-410	0.7	3
21	Optimization of Microwave-Assisted Extraction of Polyphenols from Lemon Myrtle: Comparison of Modern and Conventional Extraction Techniques Based on Bioactivity and Total Polyphenols in Dry Extracts. *Processes*, **2021**, 9, 2212	2.9	3
20	Cytotoxic Effect of Bitter Melon (Momordica charantia L.) Ethanol Extract and Its Fractions on Pancreatic Cancer Cells in vitro. *Exploratory Research and Hypothesis in Medicine*, **2017**, 2, 1-11	1	3
19	Assessment and comparison of phytochemicals and antioxidant properties from various parts of the Australian maroon bush (). *Heliyon*, **2021**, 7, e06810	3.6	2
18	Optimization of ultrasound-assisted extraction conditions for phenolic compounds and antioxidant capacity from Tuckeroo (Cupaniopsis anacardioides) fruit. *Separation Science and Technology*, **2020**, 55, 3151-3160	2.5	2
17	Development of ultrasound-assisted extraction conditions for the optimal yield of phenolic compounds and antioxidant properties from lemon myrtle (Backhousia citriodora) leaves. *Current Nutraceuticals*, **2021**, 02,	0.7	2
16	Optimum conventional extraction conditions for phenolics, flavonoids, and antioxidant capacity of Helicteres hirsuta Lour.. *Asia-Pacific Journal of Chemical Engineering*, **2017**, 12, 332-347	1.3	1
15	Elaeocarpus reticulatus fruit extracts reduce viability and induce apoptosis in pancreatic cancer cells in vitro. *Molecular Biology Reports*, **2020**, 47, 2073-2084	2.8	1
14	Impact of Various Essential Oils and Plant Extracts on the Characterization of the Composite Seaweed Hydrocolloid and Gac Pulp (Momordica cochinchinensis) Edible Film. *Processes*, **2021**, 9, 2038	2.9	1
13	Optimizing conditions for the development of a composite film from seaweed hydrocolloids and pectin derived from a fruit waste, gac pulp. *Journal of Food Processing and Preservation*,e15905	2.1	1
12	Comparison of ultrasound-assisted and conventional extraction for recovery of pectin from Gac (Momordica cochinchinensis) pulp. *Future Foods*, **2021**, 4, 100074	3.3	1
11	Investigation of the Most Suitable Conditions for Dehydration of Tuckeroo (Cupaniopsis anacardioides) Fruits. *Processes*, **2020**, 8, 151	2.9	0
10	In vitro anti-pancreatic cancer activity of HPLC-derived fractions from Helicteres hirsuta Lour. stem. *Molecular Biology Reports*, **2020**, 47, 897-905	2.8	0
9	The fate of phenolics, soysaponins, major isoflavones and antioxidant activity in soy milk by-product during conventional drying process. *Future Foods*, **2021**, 100084	3.3	0
8	Incorporation of fruit by-products on edible seaweed based films: A review. *Food Reviews International*,1-20	5.5	0
7	Effect of Low Pressure and Low Oxygen Treatments on Fruit Quality and the In Vivo Growth of Penicillium digitatum and Penicillium italicum in Oranges. *Horticulturae*, **2021**, 7, 582	2.5	0
6	Recovery of Phenolic Compounds and Antioxidants from Coffee Pulp (Coffea canephora) Waste Using Ultrasound and Microwave-Assisted Extraction. *Processes*, **2022**, 10, 1011	2.9	0

List of Publications

5	Phytochemical Profiles and Potential Health Benefits of Helicteres hirsuta Lour.. *Proceedings (mdpi)* , **2021**, 70, 43	0.3
4	Optimal encapsulation of maroon bush (Scaevola spinescens R. Br.) extract enriched with bioactive compounds. *Applied Food Research*, **2021**, 1, 100009	
3	Ethnopharmacology, Biological Activity and Phytochemistry of Scaevola spinescens. *Chemistry and Biodiversity*, **2021**, 18, e2001050	2.5
2	The effects of different drying methods on bioactive compound yield and antioxidant capacity of Phyllanthus amarus. *Acta Horticulturae*, **2018**, 317-324	0.3
1	Extraction, Encapsulation and Potential Health Benefits of Plant Phenolic Compounds. *Current Nutraceuticals*, **2021**, 2, 249-249	0.7