Fereidoon Shahidi

List of Publications by Citations

579 papers	31,258 citations	93 h-index	164 g-index
606 ext. papers	35,087 ext. citations	5.1 avg, IF	7.94 L-index

#	Paper	IF	Citations
579	Phenolic antioxidants. *Critical Reviews in Food Science and Nutrition*, **1992**, 32, 67-103	11.5	1690
578	Phenolics and polyphenolics in foods, beverages and spices: Antioxidant activity and health effects A review. *Journal of Functional Foods*, **2015**, 18, 820-897	5.1	1341
577	Food applications of chitin and chitosans. *Trends in Food Science and Technology*, **1999**, 10, 37-51	15.3	1255
576	Phenolics in cereals, fruits and vegetables: occurrence, extraction and analysis. *Journal of Pharmaceutical and Biomedical Analysis*, **2006**, 41, 1523-42	3.5	815
575	Antioxidative activity and functional properties of protein hydrolysate of yellow stripe trevally (Selaroides leptolepis) as influenced by the degree of hydrolysis and enzyme type. *Food Chemistry*, **2007**, 102, 1317-1327	8.5	657
574	Encapsulation of food ingredients. *Critical Reviews in Food Science and Nutrition*, **1993**, 33, 501-47	11.5	589
573	Lipid oxidation and improving the oxidative stability. *Chemical Society Reviews*, **2010**, 39, 4067-79	58.5	504
572	Production and characteristics of protein hydrolysates from capelin (Mallotus villosus). *Food Chemistry*, **1995**, 53, 285-293	8.5	496
571	Optimization of extraction of phenolic compounds from wheat using response surface methodology. *Food Chemistry*, **2005**, 93, 47-56	8.5	490
570	Measurement of antioxidant activity. *Journal of Functional Foods*, **2015**, 18, 757-781	5.1	476
569	Chitosan as an edible invisible film for quality preservation of herring and atlantic cod. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 5167-78	5.7	390
568	Omega-3 Polyunsaturated Fatty Acids and Their Health Benefits. *Annual Review of Food Science and Technology*, **2018**, 9, 345-381	14.7	366
567	Isolation and characterization of nutrients and value-added products from snow crab (Chionoecetes opilio) and shrimp (Pandalus borealis) processing discards. *Journal of Agricultural and Food Chemistry*, **1991**, 39, 1527-1532	5.7	354
566	Content of insoluble bound phenolics in millets and their contribution to antioxidant capacity. *Journal of Agricultural and Food Chemistry*, **2010**, 58, 6706-14	5.7	300
565	Antioxidant activity of commercial soft and hard wheat (Triticum aestivum L.) as affected by gastric pH conditions. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 2433-40	5.7	299
564	Importance of insoluble-bound phenolics to antioxidant properties of wheat. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 1256-64	5.7	287
563	Antioxidant activity, total phenolics and flavonoids contents: Should we ban in vitro screening methods?. *Food Chemistry*, **2018**, 264, 471-475	8.5	271

562	Bioactive Peptides. *Journal of AOAC INTERNATIONAL*, **2008**, 91, 914-931	1.7	268
561	Carotenoid pigments in seafoods and aquaculture. *Critical Reviews in Food Science and Nutrition*, **1998**, 38, 1-67	11.5	262
560	Compositions, functional properties and antioxidative activity of protein hydrolysates prepared from round scad (Decapterus maruadsi). *Food Chemistry*, **2007**, 103, 1385-1394	8.5	259
559	Novel antioxidants in food quality preservation and health promotion. *European Journal of Lipid Science and Technology*, **2010**, 112, 930-940	3	253
558	Nutraceuticals and functional foods: Whole versus processed foods. *Trends in Food Science and Technology*, **2009**, 20, 376-387	15.3	243
557	Antioxidant phytochemicals in hazelnut kernel (Corylus avellana L.) and hazelnut byproducts. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 1212-20	5.7	240
556	Measuring antioxidant effectiveness in food. *Journal of Agricultural and Food Chemistry*, **2005**, 53, 4303-10	5.7	238
555	Meat flavor volatiles: a review of the composition, techniques of analysis, and sensory evaluation. *Critical Reviews in Food Science and Nutrition*, **1986**, 24, 141-243		235
554	Antioxidant activity and water-holding capacity of canola protein hydrolysates. *Food Chemistry*, **2008**, 109, 144-8	8.5	228
553	Determination of antioxidant activity in free and hydrolyzed fractions of millet grains and characterization of their phenolic profiles by HPLC-DAD-ESI-MSn. *Journal of Functional Foods*, **2011**, 3, 144-158	5.1	223
552	Revisiting the polar paradox theory: a critical overview. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 3499-504	5.7	219
551	Chitin, chitosan, and co-products: chemistry, production, applications, and health effects. *Advances in Food and Nutrition Research*, **2005**, 49, 93-135	6	219
550	Antioxidant and pro-oxidant activity of green tea extracts in marine oils. *Food Chemistry*, **1998**, 63, 335-342	8.5	216
549	Antioxidant polyphenols in almond and its coproducts. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 312-8	5.7	210
548	Functionalities and antioxidant properties of protein hydrolysates from the muscle of ornate threadfin bream treated with pepsin from skipjack tuna. *Food Chemistry*, **2011**, 124, 1354-1362	8.5	207
547	Angiotensin I converting enzyme inhibitory peptides purified from bovine skin gelatin hydrolysate. *Journal of Agricultural and Food Chemistry*, **2001**, 49, 2992-7	5.7	204
546	Enzymes from fish and aquatic invertebrates and their application in the food industry. *Trends in Food Science and Technology*, **2001**, 12, 435-464	15.3	202
545	Insoluble-Bound Phenolics in Food. *Molecules*, **2016**, 21,	4.8	202

544	Omega-3 fatty acid concentrates: nutritional aspects and production technologies. *Trends in Food Science and Technology*, **1998**, 9, 230-240	15.3	201
543	Tocopherols and Tocotrienols in Common and Emerging Dietary Sources: Occurrence, Applications, and Health Benefits. *International Journal of Molecular Sciences*, **2016**, 17,	6.3	198
542	Antioxidant activity of white and black sesame seeds and their hull fractions. *Food Chemistry*, **2006**, 99, 478-483	8.5	181
541	Evening primrose meal: a source of natural antioxidants and scavenger of hydrogen peroxide and oxygen-derived free radicals. *Journal of Agricultural and Food Chemistry*, **1999**, 47, 1801-12	5.7	181
540	Bioaccessibility and antioxidant potential of millet grain phenolics as affected by simulated in vitro digestion and microbial fermentation. *Journal of Functional Foods*, **2012**, 4, 226-237	5.1	179
539	Hydroxycinnamates and their in vitro and in vivo antioxidant activities. *Phytochemistry Reviews*, **2010**, 9, 147-170	7.7	175
538	Bioactivities of Phenolics by Focusing on Suppression of Chronic Diseases: A Review. *International Journal of Molecular Sciences*, **2018**, 19,	6.3	171
537	The effect of methanol-ammonia-water treatment on the content of phenolic acids of canola. *Food Chemistry*, **1989**, 31, 159-164	8.5	169
536	PREPARATION OF CHITIN AND CHITOSAN OLIGOMERS AND THEIR APPLICATIONS IN PHYSIOLOGICAL FUNCTIONAL FOODS. *Food Reviews International*, **2000**, 16, 159-176	5.5	165
535	Millet grain phenolics and their role in disease risk reduction and health promotion: A review. *Journal of Functional Foods*, **2013**, 5, 570-581	5.1	163
534	Antioxidative activity of chitosans of different viscosity in cooked comminuted flesh of herring (Clupea harengus). *Food Chemistry*, **2002**, 79, 69-77	8.5	162
533	Scavenging of reactive-oxygen species and DPPH free radicals by extracts of borage and evening primrose meals. *Food Chemistry*, **2000**, 70, 17-26	8.5	160
532	Lipophilized epigallocatechin gallate (EGCG) derivatives as novel antioxidants. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 6526-33	5.7	159
531	Phenolic compounds and antioxidant activity of Brazil nut (Bertholletia excelsa). *Journal of Functional Foods*, **2010**, 2, 196-209	5.1	156
530	Antioxidant and free radical-scavenging properties of ethanolic extracts of defatted borage (Borago officinalis L.) seeds. *Food Chemistry*, **1999**, 67, 399-414	8.5	154
529	Antioxidant activity of fresh and processed Jalapeño and Serrano peppers. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 163-73	5.7	150
528	Antioxidant properties of commercial soft and hard winter wheats (Triticum aestivum L.) and their milling fractions. *Journal of the Science of Food and Agriculture*, **2006**, 86, 477-485	4.3	149
527	ANTIOXIDATIVE ACTIVITY OF PROTEIN HYDROLYSATE FROM ROUND SCAD MUSCLE USING ALCALASE AND FLAVOURZYME. *Journal of Food Biochemistry*, **2007**, 31, 266-287	3.3	147

526	Review of dried fruits: Phytochemicals, antioxidant efficacies, and health benefits. *Journal of Functional Foods*, **2016**, 21, 113-132	5.1	145
525	Phenolic Compounds of Pomegranate Byproducts (Outer Skin, Mesocarp, Divider Membrane) and Their Antioxidant Activities. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 6584-604	5.7	143
524	Effect of roasting on phenolic content and antioxidant activities of whole cashew nuts, kernels, and testa. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 5006-14	5.7	141
523	Anti-inflammatory activity of lipophilic epigallocatechin gallate (EGCG) derivatives in LPS-stimulated murine macrophages. *Food Chemistry*, **2012**, 134, 742-8	8.5	139
522	Antioxidative and antiproliferative properties of selected barley (Hordeum vulgarae L.) cultivars and their potential for inhibition of low-density lipoprotein (LDL) cholesterol oxidation. *Journal of Agricultural and Food Chemistry*, **2007**, 55, 5018-24	5.7	137
521	Isolation and Identification of an Antioxidative Component in Canola Meal. *Journal of Agricultural and Food Chemistry*, **1994**, 42, 1285-1290	5.7	137
520	Concentration of omega 3-polyunsaturated fatty acids of seal blubber oil by urea complexation: optimization of reaction conditions. *Food Chemistry*, **1999**, 65, 41-49	8.5	136
519	Antioxidant properties of pearled barley fractions. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 3283-9	5.7	133
518	Phenolic content and antioxidant activities of selected potato varieties and their processing by-products. *Journal of Functional Foods*, **2013**, 5, 590-600	5.1	132
517	Compositional characteristics and antioxidant properties of fresh and processed sea cucumber (Cucumaria frondosa). *Journal of Agricultural and Food Chemistry*, **2007**, 55, 1188-92	5.7	130
516	Antioxidant potential of barley as affected by alkaline hydrolysis and release of insoluble-bound phenolics. *Food Chemistry*, **2009**, 117, 615-620	8.5	128
515	Antioxidant and free radical scavenging activities of whole wheat and milling fractions. *Food Chemistry*, **2007**, 101, 1151-1157	8.5	128
514	Use of chitosan for the removal of metal ion contaminants and proteins from water. *Food Chemistry* , **2007**, 104, 989-996	8.5	128
513	Components and nutritional quality of shrimp processing by-products. *Food Chemistry*, **2003**, 82, 235-242	8.5	123
512	Comparison of natural and roasted Turkish tombul hazelnut (Corylus avellana L.) volatiles and flavor by DHA/GC/MS and descriptive sensory analysis. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 5067-72	5.7	123
511	Emerging role of phenolic compounds as natural food additives in fish and fish products. *Critical Reviews in Food Science and Nutrition*, **2013**, 53, 162-79	11.5	122
510	An overview of the phenolics of canola and rapeseed: Chemical, sensory and nutritional significance. *JAOCS, Journal of the American Oil ChemistsoSociety*, **1992**, 69, 917-924	1.8	122
509	Effect of processing on the antioxidant activity of millet grains. *Food Chemistry*, **2012**, 133, 1-9	8.5	120

508	Inhibitory activities of soluble and bound millet seed phenolics on free radicals and reactive oxygen species. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 428-36	5.7	120
507	Antiproliferative potential and DNA scission inhibitory activity of phenolics from whole millet grains. *Journal of Functional Foods*, **2011**, 3, 159-170	5.1	119
506	Antioxidant and antiradical activities in extracts of hazelnut kernel (Corylus avellana L.) and hazelnut green leafy cover. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 4826-32	5.7	117
505	Antioxidant Activity of Green Tea and Its Catechins in a Fish Meat Model System. *Journal of Agricultural and Food Chemistry*, **1997**, 45, 4262-4266	5.7	116
504	LIPID CLASS COMPOSITIONS, TOCOPHEROLS AND STEROLS OF TREE NUT OILS EXTRACTED WITH DIFFERENT SOLVENTS. *Journal of Food Lipids*, **2008**, 15, 81-96		116
503	Antioxidant and angiotensin I converting enzyme (ACE) inhibitory activities of date seed protein hydrolysates prepared using Alcalase, Flavourzyme and Thermolysin. *Journal of Functional Foods*, **2015**, 18, 1125-1137	5.1	113
502	Omega-3 (n-3) fatty acids in health and disease: Part 1--cardiovascular disease and cancer. *Journal of Medicinal Food*, **2004**, 7, 387-401	2.8	113
501	Effect of processing on oxidative stability and lipid classes of sesame oil. *Food Research International*, **2000**, 33, 331-340	7	113
500	Oxidative stability of tree nut oils. *Journal of Agricultural and Food Chemistry*, **2008**, 56, 4751-9	5.7	110
499	Antioxidative phenolic constituents of skins of onion varieties and their activities. *Journal of Functional Foods*, **2013**, 5, 1191-1203	5.1	108
498	Antioxidant activity of hazelnut skin phenolics. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 4645-50	5.7	108
497	Turkish Tombul hazelnut (Corylus avellana L.). 2. Lipid characteristics and oxidative stability. *Journal of Agricultural and Food Chemistry*, **2003**, 51, 3797-805	5.7	106
496	Antioxidants and bioactivities of free, esterified and insoluble-bound phenolics from berry seed meals. *Food Chemistry*, **2016**, 197, 221-32	8.5	105
495	Bioactivities and antiradical properties of millet grains and hulls. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 9563-71	5.7	102
494	Phenolic acids and flavonoids of peanut by-products: Antioxidant capacity and antimicrobial effects. *Food Chemistry*, **2017**, 237, 538-544	8.5	101
493	Phenolic compounds and antioxidant activity of kernels and shells of Mexican pecan (Carya illinoinensis). *Journal of Agricultural and Food Chemistry*, **2011**, 59, 152-62	5.7	101
492	Inhibition of oxidation of omega-3 polyunsaturated fatty acids and fish oil by quercetin glycosides. *Food Chemistry*, **2009**, 117, 290-295	8.5	101
491	Enzyme-assisted extraction of phenolics from winemaking by-products: Antioxidant potential and inhibition of alpha-glucosidase and lipase activities. *Food Chemistry*, **2016**, 212, 395-402	8.5	101

490	Antioxidant and antiviral activities of lipophilic epigallocatechin gallate (EGCG) derivatives. *Journal of Functional Foods*, **2012**, 4, 87-93	5.1	99
489	Isolation and characterization of collagen from the cartilages of brownbanded bamboo shark (Chiloscyllium punctatum) and blacktip shark (Carcharhinus limbatus). *LWT - Food Science and Technology*, **2010**, 43, 792-800	5.4	98
488	Nuts and their co-products: The impact of processing (roasting) on phenolics, bioavailability, and health benefits □A comprehensive review. *Journal of Functional Foods*, **2016**, 26, 88-122	5.1	95
487	Canola extract as an alternative natural antioxidant for canola oil. *JAOCS, Journal of the American Oil ChemistsoSociety*, **1994**, 71, 817-822	1.8	94
486	Lipophilised epigallocatechin gallate (EGCG) derivatives and their antioxidant potential in food and biological systems. *Food Chemistry*, **2012**, 131, 22-30	8.5	93
485	Gelatin hydrolysate from blacktip shark skin prepared using papaya latex enzyme: Antioxidant activity and its potential in model systems. *Food Chemistry*, **2012**, 135, 1118-26	8.5	92
484	Optimization of the extraction of antioxidative constituents of six barley cultivars and their antioxidant properties. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 8048-57	5.7	92
483	Low molecular weight phenolics of grape juice and winemaking byproducts: antioxidant activities and inhibition of oxidation of human low-density lipoprotein cholesterol and DNA strand breakage. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 12159-71	5.7	91
482	Lipase-catalyzed incorporation of docosahexaenoic acid (DHA) into borage oil: optimization using response surface methodology. *Food Chemistry*, **2002**, 77, 115-123	8.5	91
481	Antiradical activity of extracts of almond and its by-products. *JAOCS, Journal of the American Oil ChemistsoSociety*, **2002**, 79, 903-908	1.8	88
480	ANTIOXIDANT ACTIVITY OF ALMOND SEED EXTRACT AND ITS FRACTIONS. *Journal of Food Lipids*, **2005**, 12, 344-358		88
479	A rapid chromatographic method for separation of individual catechins from green tea. *Food Research International*, **1996**, 29, 71-76	7	86
478	Phenolics of selected lentil cultivars: Antioxidant activities and inhibition of low-density lipoprotein and DNA damage. *Journal of Functional Foods*, **2015**, 18, 1022-1038	5.1	85
477	Superfruits: Phytochemicals, antioxidant efficacies, and health effects - A comprehensive review. *Critical Reviews in Food Science and Nutrition*, **2019**, 59, 1580-1604	11.5	84
476	Gamma-irradiation induced changes in microbiological status, phenolic profile and antioxidant activity of peanut skin. *Journal of Functional Foods*, **2015**, 12, 129-143	5.1	82
475	Comparative study on antioxidative activity of yellow stripe trevally protein hydrolysate produced from Alcalase and Flavourzyme. *International Journal of Food Science and Technology*, **2008**, 43, 1019-1026	2.8	81
474	ANTIOXIDANT ACTIVITIES OF ENZYMATIC EXTRACTS FROM AN EDIBLE SEAWEED SARGASSUM HORNERI USING ESR SPECTROMETRY. *Journal of Food Lipids*, **2004**, 11, 15-27		81
473	Lipase-assisted concentration of n-3 polyunsaturated fatty acids in acylglycerols from marine oils. *JAOCS, Journal of the American Oil ChemistsoSociety*, **1998**, 75, 945-951	1.8	78

472	Novel functional food ingredients from marine sources. *Current Opinion in Food Science*, **2015**, 2, 123-129	9.8	76
471	Concentration of EB polyunsaturated fatty acids of marine oils using Candida cylindracea lipase: Optimization of reaction conditions. *JAOCS, Journal of the American Oil ChemistsoSociety*, **1998**, 75, 1767-1774	1.8	76
470	The antioxidant potential of milling fractions from breadwheat and durum. *Journal of Cereal Science*, **2007**, 45, 238-247	3.8	74
469	Comparison of standard and NMR methodologies for assessment of oxidative stability of canola and soybean oils. *Food Chemistry*, **1995**, 52, 249-253	8.5	74
468	Enzymatic incorporation of docosahexaenoic acid into borage oil. *JAOCS, Journal of the American Oil ChemistsoSociety*, **1999**, 76, 1009-1015	1.8	73
467	Antioxidant activity of resveratrol ester derivatives in food and biological model systems. *Food Chemistry*, **2018**, 261, 267-273	8.5	72
466	Antioxidant properties of wheat as affected by pearling. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 6177-84	5.7	72
465	Identification of phenolic antioxidants and bioactives of pomegranate seeds following juice extraction using HPLC-DAD-ESI-MS. *Food Chemistry*, **2017**, 221, 1883-1894	8.5	70
464	POTENTIAL ANTIOXIDANT ACTIVITY OF MARINE RED ALGA GRATELOUPIA FILICINA EXTRACTS. *Journal of Food Lipids*, **2003**, 10, 251-265		70
463	Antioxidant, anti-inflammatory and DNA scission inhibitory activities of phenolic compounds in selected onion and potato varieties. *Journal of Functional Foods*, **2013**, 5, 930-939	5.1	69
462	Antioxidant activity of protein hydrolyzates from aquatic species. *JAOCS, Journal of the American Oil ChemistsoSociety*, **1996**, 73, 1197-1199	1.8	68
461	EVALUATION OF MALONALDEHYDE AS A MARKER OF OXIDATIVE RANCIDITY IN MEAT PRODUCTS. *Journal of Food Biochemistry*, **1991**, 15, 97-105	3.3	68
460	Bioactive peptides from shrimp shell processing discards: Antioxidant and biological activities. *Journal of Functional Foods*, **2017**, 34, 7-17	5.1	67
459	Antioxidant ability of fractionated apple peel phenolics to inhibit fish oil oxidation. *Food Chemistry*, **2013**, 140, 189-96	8.5	67
458	Oxidative stability of flax and hemp oils. *JAOCS, Journal of the American Oil ChemistsoSociety*, **2006**, 83, 855-861	1.8	65
457	Identification and quantification of low molecular weight phenolic antioxidants in seeds of evening primrose (Oenothera biennis L.). *Journal of Agricultural and Food Chemistry*, **2002**, 50, 1267-71	5.7	65
456	Phenolic and polyphenolic profiles of chia seeds and their in vitro biological activities. *Journal of Functional Foods*, **2017**, 35, 622-634	5.1	64
455	Natural antioxidants from low-pungency mustard flour. *Food Research International*, **1994**, 27, 489-493	7	64

454	Bioaccessibility and bioavailability of phenolic compounds. *Journal of Food Bioactives: an Official Scientific Publication of the International Society of Nutraceuticals and Functional Foods (ISNFF)*,4,	3.7	64
453	Herbal beverages: Bioactive compounds and their role in disease risk reduction - A review. *Journal of Traditional and Complementary Medicine*, **2018**, 8, 451-458	4.6	63
452	ANTIOXIDANT ROLE OF CHITOSAN IN A COOKED COD (GADUS MORHUA) MODEL SYSTEM. *Journal of Food Lipids*, **2002**, 9, 57-64		63
451	ANTIOXIDANT ACTIVITY OF COMMON BEANS (PHASEOLUS VULGARIS L.). *Journal of Food Lipids*, **2004**, 11, 220-233		62
450	Comparative quality assessment of cultured and wild sea bream (Sparus aurata) stored in ice. *Journal of Agricultural and Food Chemistry*, **2002**, 50, 2039-45	5.7	62
449	Hazelnut-enriched diet improves cardiovascular risk biomarkers beyond a lipid-lowering effect in hypercholesterolemic subjects. *Journal of Clinical Lipidology*, **2013**, 7, 123-31	4.9	60
448	Antioxidant activity of almonds and their by-products in food model systems. *JAOCS, Journal of the American Oil ChemistsoSociety*, **2006**, 83, 223	1.8	60
447	POSITIONAL DISTRIBUTION OF FATTY ACIDS IN TRIACYLGLYCEROLS OF SEAL BLUBBER OIL. *Journal of Food Lipids*, **1997**, 4, 51-64		59
446	Omega-3 fatty acids in health and disease: part 2--health effects of omega-3 fatty acids in autoimmune diseases, mental health, and gene expression. *Journal of Medicinal Food*, **2005**, 8, 133-48	2.8	59
445	ANTIOXIDANT ACTIVITY OF ETHANOLIC EXTRACTS OF FLAXSEED IN A □CAROTENE-LINOLEATE MODEL SYSTEM. *Journal of Food Lipids*, **1993**, 1, 111-117		56
444	Lipid characteristics and essential minerals of native Turkish hazelnut varieties (Corylus avellana L.). *Food Chemistry*, **2009**, 113, 919-925	8.5	55
443	Phenolic acids in defatted seeds of borage (Borago officinalis L.). *Food Chemistry*, **2001**, 75, 49-56	8.5	53
442	Antioxidant factors in plant foods and selected oilseeds. *BioFactors*, **2000**, 13, 179-85	6.1	53
441	Unraveling the chemical identity of meat pigments. *Critical Reviews in Food Science and Nutrition*, **1997**, 37, 561-89	11.5	52
440	ANTIOXIDANT ACTIVITY OF GREEN TEA CATECHINS IN A □CAROTENE-LINOLEATE MODEL SYSTEM. *Journal of Food Lipids*, **1995**, 2, 47-56		52
439	Phenolic profiles and antioxidant activity of defatted camelina and sophia seeds. *Food Chemistry*, **2018**, 240, 917-925	8.5	51
438	Antioxidative potential of cashew phenolics in food and biological model systems as affected by roasting. *Food Chemistry*, **2011**, 129, 1388-1396	8.5	51
437	Oxidative stability of oil from blubber of harp seal (Phoca groenlandica) as assessed by NMR and standard procedures. *Food Research International*, **1994**, 27, 555-562	7	51

436	Lipid Oxidation: Measurement Methods		51
435	Antioxidant behavior in bulk oil: limitations of polar paradox theory. *Journal of Agricultural and Food Chemistry*, **2012**, 60, 4-6	5.7	50
434	The effect of an artificial diet on the biochemical composition of the gonads of the sea urchin (Strongylocentrotus droebachiensis). *Food Chemistry*, **2002**, 79, 461-472	8.5	50
433	Proteolytic hydrolysis of muscle proteins of harp seal (Phoca groenlandica). *Journal of Agricultural and Food Chemistry*, **1994**, 42, 2634-2638	5.7	50
432	A novel chemoenzymatic synthesis of phytosteryl caffeates and assessment of their antioxidant activity. *Food Chemistry*, **2012**, 133, 1427-1434	8.5	49
431	Isolation and properties of acid- and pepsin-soluble collagen from the skin of blacktip shark (Carcharhinus limbatus). *European Food Research and Technology*, **2010**, 230, 475-483	3.4	49
430	Phenolics of Selected Cranberry Genotypes (Vaccinium macrocarpon Ait.) and Their Antioxidant Efficacy. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 9342-9351	5.7	48
429	Chemoenzymatic synthesis of phytosteryl ferulates and evaluation of their antioxidant activity. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 12375-83	5.7	48
428	Bioactive peptides. *Journal of AOAC INTERNATIONAL*, **2008**, 91, 914-31	1.7	48
427	Natural antioxidants in tree nuts. *European Journal of Lipid Science and Technology*, **2009**, 111, 1056-1062	3	47
426	ANTIOXIDANT EFFICACY OF EXTRACTS OF AN EDIBLE RED ALGA (GRATELOUPIA FILICINA) IN LINOLEIC ACID AND FISH OIL. *Journal of Food Lipids*, **2003**, 10, 313-327		47
425	Antioxidant Potential of Pea Beans (Phaseolus vulgaris L.). *Journal of Food Science*, **2005**, 70, S85-S90	3.4	46
424	Characterization of acid- and pepsin-soluble collagens from flatfish skin. *Food Science and Biotechnology*, **2010**, 19, 27-33	3	45
423	CONCENTRATION OF DOCOSAHEXAENOIC ACID (DHA) FROM ALGAL OIL VIA UREA COMPLEXATION. *Journal of Food Lipids*, **2000**, 7, 51-61		45
422	Effects of natural and synthetic antioxidants on the oxidative stability of borage and evening primrose triacylglycerols. *Food Chemistry*, **2001**, 75, 431-437	8.5	43
421	Iron (II) chelation activity of extracts of borage and evening primrose meals. *Food Research International*, **2002**, 35, 65-71	7	43
420	Color and Oxidative Stability of Nitrite-Free Cured Meat after Gamma Irradiation. *Journal of Food Science*, **1991**, 56, 1450-1452	3.4	43
419	Fortification of cookies with peanut skins: effects on the composition, polyphenols, antioxidant properties, and sensory quality. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 11228-35	5.7	42

418	Enzyme-catalyzed synthesis of structured lipids via acidolysis of seal (Phoca groenlandica) blubber oil with capric acid. *Food Research International*, **2002**, 35, 745-752	7	42
417	Enzyme-assisted acidolysis of borage (Borago officinalis L.) and evening primrose (Oenothera biennis L.) oils: incorporation of omega-3 polyunsaturated fatty acids. *Journal of Agricultural and Food Chemistry*, **1999**, 47, 3105-12	5.7	42
416	OXIDATIVE STABILITY OF FRESH AND HEAT-PROCESSED DARK AND LIGHT MUSCLES OF MACKEREL (Scomber scombrus). *Journal of Food Lipids*, **1996**, 3, 13-25		42
415	Effect of hydrothermal processing on changes of insoluble-bound phenolics of lentils. *Journal of Functional Foods*, **2017**, 38, 716-722	5.1	41
414	Should we ban total phenolics and antioxidant screening methods? The link between antioxidant potential and activation of NF-B using phenolic compounds from grape by-products. *Food Chemistry*, **2019**, 290, 229-238	8.5	41
413	Acidolysis reactions lead to esterification of endogenous tocopherols and compromised oxidative stability of modified oils. *Journal of Agricultural and Food Chemistry*, **2006**, 54, 7319-23	5.7	41
412	Freshness Quality of Harp Seal (Phoca groenlandica) Meat. *Journal of Agricultural and Food Chemistry*, **1994**, 42, 868-872	5.7	41
411	Oxidative stability of stripped and nonstripped borage and evening primrose oils and their emulsions in water. *JAOCS, Journal of the American Oil ChemistsoSociety*, **2000**, 77, 963-969	1.8	40
410	Protein Dispersions and Hydrolysates from Shark (Isurus oxyrinchus). *Journal of Aquatic Food Product Technology*, **1996**, 5, 43-59	1.6	40
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