Fereidoon Shahidi

List of Publications by Year in Descending Order

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	Revisiting the Oxidation of Flavonoids: Loss, Conservation or Enhancement of Their Antioxidant Properties.. *Antioxidants*, **2022**, 11,	7.1	15
578	Phenolic Compounds and Antioxidant Capacity of Sea Cucumber () Processing Discards as Affected by High-Pressure Processing (HPP).. *Antioxidants*, **2022**, 11,	7.1	3
577	Effects of roasting temperature and time on aldehyde formation derived from lipid oxidation in scallop (Patinopecten yessoensis) and the deterrent effect by antioxidants of bamboo leaves. *Food Chemistry*, **2022**, 369, 130936	8.5	7
576	Effect of High-Pressure Processing (HPP) on Phenolics of North Atlantic Sea Cucumber ().. *Journal of Agricultural and Food Chemistry*, **2022**, 70, 3489-3501	5.7	3
575	Honeybee Pollen From Southern Chile: Phenolic Profile, Antioxidant Capacity, Bioaccessibility, and Inhibition of DNA Damage.. *Frontiers in Pharmacology*, **2022**, 13, 775219	5.6	
574	Interactions among dietary phytochemicals and nutrients: Role of cell membranes. *Trends in Food Science and Technology*, **2022**, 124, 38-50	15.3	0
573	Functional properties of protein isolates from camelina (Camelina sativa (L.) Crantz) and flixweed (sophia, Descurainis sophia L.) seed meals. *Food Production Processing and Nutrition*, **2021**, 3,	4.6	1
572	Vitamin E as an essential micronutrient for human health: Common, novel, and unexplored dietary sources. *Free Radical Biology and Medicine*, **2021**, 176, 312-321	7.8	8
571	Antioxidant effects of gallic acid alkyl esters of various chain lengths in oyster during frying process. *International Journal of Food Science and Technology*, **2021**, 56, 2938-2945	3.8	2
570	Specialty seeds: Nutrients, bioactives, bioavailability, and health benefits: A comprehensive review. *Comprehensive Reviews in Food Science and Food Safety*, **2021**, 20, 2382-2427	16.4	9
569	Influence of food matrix and food processing on the chemical interaction and bioaccessibility of dietary phytochemicals: A review. *Critical Reviews in Food Science and Nutrition*, **2021**, 1-25	11.5	10
568	Riboflavin-Sensitized Photooxidation of Low-Density-Lipoprotein (LDL) Cholesterol: A Culprit in the Development of Cardiovascular Diseases (CVDs). *Journal of Agricultural and Food Chemistry*, **2021**, 69, 4204-4209	5.7	1
567	Inaj□bil processing by-product: A novel source of bioactive catechins and procyanidins from a Brazilian native fruit. *Food Research International*, **2021**, 144, 110353	7	1
566	Antioxidant activity and functional properties of Alcalase-hydrolyzed scallop protein hydrolysate and its role in the inhibition of cytotoxicity in vitro. *Food Chemistry*, **2021**, 344, 128566	8.5	12
565	Effect of in vitro digestion on phenolics and antioxidant activity of red and yellow colored pea hulls. *Food Chemistry*, **2021**, 337, 127606	8.5	7
564	Regular and decaffeinated espresso coffee capsules: Unravelling the bioaccessibility of phenolic compounds and their antioxidant properties in milk model system upon in vitro digestion. *LWT - Food Science and Technology*, **2021**, 135, 110255	5.4	4
563	Fatty acid, triacylglycerol and minor component profiles affect oxidative stability of camelina and sophia seed oils. *Food Bioscience*, **2021**, 40, 100849	4.9	3

562	,-2,4-Decadienal induces endothelial cell injury by impairing mitochondrial function and autophagic flux. *Food and Function*, **2021**, 12, 5488-5500	6.1	2
561	Do Flavonoids from Durum Wheat Contribute to Its Bioactive Properties? A Prospective Study. *Molecules*, **2021**, 26,	4.8	2
560	Bioactive peptides in health and disease: an overview **2021**, 1-26		
559	Lipid oxidation and aldehyde formation during gastrointestinal digestion of roasted scallop () - the role of added antioxidant of bamboo leaves. *Food and Function*, **2021**, 12, 11046-11057	6.1	
558	Oxidation of lipids **2021**, 125-170		1
557	Antioxidant potential and physicochemical properties of protein hydrolysates from body parts of North Atlantic sea cucumber (Cucumaria frondosa). *Food Production Processing and Nutrition*, **2021**, 3,	4.6	3
556	Cannabis and Cannabis Edibles: A Review. *Journal of Agricultural and Food Chemistry*, **2021**, 69, 1751-1774	5.7	12
555	Ellagitannins from jabuticaba (Myrciaria jaboticaba) seeds attenuated inflammation, oxidative stress, aberrant crypt foci, and modulated gut microbiota in rats with 1,2 dimethyl hydrazine-induced colon carcinogenesis. *Food and Chemical Toxicology*, **2021**, 154, 112287	4.7	2
554	Phenolics and alkaloids of raw cocoa nibs and husk: The role of soluble and insoluble-bound antioxidants. *Food Bioscience*, **2021**, 42, 101085	4.9	4
553	Stability and stabilization of omega-3 oils: A review. *Trends in Food Science and Technology*, **2021**, 118, 17-17	15.3	4
552	Liberation of insoluble-bound phenolics from lentil hull matrices as affected by Rhizopus oryzae fermentation: Alteration in phenolic profiles and their inhibitory capacities against low-density lipoprotein (LDL) and DNA oxidation. *Food Chemistry*, **2021**, 363, 130275	8.5	1
551	Determination of soluble and insoluble-bound phenolic compounds in dehulled, whole, and hulls of green and black lentils using electrospray ionization (ESI)-MS/MS and their inhibition in DNA strand scission. *Food Chemistry*, **2021**, 361, 130083	8.5	1
550	Quercetin and its ester derivatives inhibit oxidation of food, LDL and DNA. *Food Chemistry*, **2021**, 364, 130394	8.5	14
549	Antiglycative and anti-inflammatory effects of lipophilized tyrosol derivatives. *Food Production Processing and Nutrition*, **2020**, 2,	4.6	4
548	Effects of antioxidants of bamboo leaves (AOB) on the oxidative susceptibility of glycerophosphocholine and glycerophosphoethanolamine in dried scallop (Argopecten irradians) adductor muscle during storage. *LWT - Food Science and Technology*, **2020**, 134, 110214	5.4	2
547	Trans, trans-2,4-decadienal impairs vascular endothelial function by inducing oxidative/nitrative stress and apoptosis. *Redox Biology*, **2020**, 34, 101577	11.3	7
546	Tree Nut Oils **2020**, 1-23		
545	Compositional characteristics and oxidative stability of chia seed oil (Salvia hispanica L). *Food Production Processing and Nutrition*, **2020**, 2,	4.6	5

544	Antioxidants: Regulatory Status **2020**, 1-21		3
543	Modification of Fats and Oils via Chemical and Enzymatic Methods **2020**, 1-29		1
542	Marine Mammal Oils **2020**, 1-23		
541	Effects of proteolysis and oxidation on mechanical properties of sea cucumber (Stichopus japonicus) during thermal processing and storage and their control. *Food Chemistry*, **2020**, 330, 127248	8.5	8
540	Emulsifiers for the Food Industry **2020**, 1-36		
539	Camelina, Sophia, Chia, and Hempseed Oils and Their Oxidative Stability **2020**, 1-11		
538	Lipids and Cardiovascular Health **2020**, 1-12		
537	A robust stripping method for the removal of minor components from edible oils. *Food Production Processing and Nutrition*, **2020**, 2,	4.6	11
536	Cooking Oils, Salad Oils, and Dressings **2020**, 1-33		0
535	By-Product Utilization **2020**, 1-27		
534	Methods for Measuring Lipid Oxidation **2020**, 1-27		2
533	Chemistry of Fatty Acids **2020**, 1-40		3
532	Insoluble-Bound Polyphenols Released from Guarana Powder: Inhibition of Alpha-Glucosidase and Proanthocyanidin Profile. *Molecules*, **2020**, 25,	4.8	12
531	In vivo mechanism of action of matrix metalloprotease (MMP) in the autolysis of sea cucumber (Stichopus japonicus). *Journal of Food Processing and Preservation*, **2020**, 44, e14383	2.1	1
530	Sapindaceae (Dimocarpus longan and Nephelium lappaceum) seed and peel by-products: Potential sources for phenolic compounds and use as functional ingredients in food and health applications. *Journal of Functional Foods*, **2020**, 67, 103846	5.1	22
529	A new analytical concept based on chemistry and toxicology for herbal extracts analysis: From phenolic composition to bioactivity. *Food Research International*, **2020**, 132, 109090	7	14
528	Evaluation of Absorption and Plasma Pharmacokinetics of Tyrosol Acyl Esters in Rats. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 1248-1256	5.7	9
527	Identification and quantification of soluble and insoluble-bound phenolics in lentil hulls using HPLC-ESI-MS/MS and their antioxidant potential. *Food Chemistry*, **2020**, 315, 126202	8.5	17

526	Action of endogenous proteases on texture deterioration of the bay scallop (Argopecten irradians) adductor muscle during cold storage and its mechanism. *Food Chemistry*, **2020**, 323, 126790	8.5	8
525	Inhibitory effect of natural metal ion chelators on the autolysis of sea cucumber (Stichopus japonicus) and its mechanism. *Food Research International*, **2020**, 133, 109205	7	5
524	Nuts **2020**, 13-58		1
523	Northern Sea Cucumber (): A Potential Candidate for Functional Food, Nutraceutical, and Pharmaceutical Sector. *Marine Drugs*, **2020**, 18,	6	24
522	Lipophilized epigallocatechin (EGC) and its derivatives: Inhibition of oxidation of carotenelinoleate oil-in-water emulsion and DNA strand scission. *Journal of Food and Drug Analysis*, **2020**, 28,	7	4
521	Changing the Landscape: An Introduction to the Agricultural and Food Chemistry Technical Program at the 258th American Chemical Society National Meeting in San Diego. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 12769-12772	5.7	
520	Response surface optimization of phenolic compounds from jabuticaba (Myrciaria cauliflora [Mart.] O.Berg) seeds: Antioxidant, antimicrobial, antihyperglycemic, antihypertensive and cytotoxic assessments. *Food and Chemical Toxicology*, **2020**, 142, 111439	4.7	15
519	Clitoria ternatea L. petal bioactive compounds display antioxidant, antihemolytic and antihypertensive effects, inhibit amylase and glucosidase activities and reduce human LDL cholesterol and DNA induced oxidation. *Food Research International*, **2020**, 128, 108763	7	23
518	From byproduct to a functional ingredient: Camu-camu (Myrciaria dubia) seed extract as an antioxidant agent in a yogurt model. *Journal of Dairy Science*, **2020**, 103, 1131-1140	4	17
517	Effect of Ice Storage on the Chemical Composition and Lipid Quality in Fat Greenling (Hexagrammos otakii) and Black Rockfish (Sebastes schlegelii). *Journal of Aquatic Food Product Technology*, **2020**, 29, 105-120	1.6	1
516	Camu-camu seed (Myrciaria dubia) - From side stream to anantioxidant, antihyperglycemic, antiproliferative, antimicrobial, antihemolytic, anti-inflammatory, and antihypertensive ingredient. *Food Chemistry*, **2020**, 310, 125909	8.5	30
515	Improving oxidative stability of flaxseed oil with a mixture of antioxidants. *Journal of Food Processing and Preservation*, **2020**, 44, e14355	2.1	15
514	Sea Cucumber Derived Type I Collagen: A Comprehensive Review. *Marine Drugs*, **2020**, 18,	6	13
513	Impact of different drying processes on the lipid deterioration and color characteristics of Penaeus vannamei. *Journal of the Science of Food and Agriculture*, **2020**, 100, 2544-2553	4.3	10
512	Natural bioactive substances for the control of food-borne viruses and contaminants in food. *Food Production Processing and Nutrition*, **2020**, 2,	4.6	5
511	Conjugated Fatty Acids in Muscle Food Products and Their Potential Health Benefits: A Review. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 13530-13540	5.7	4
510	Finger millet porridges subjected to different processing conditions showed low glycemic index and variable efficacy on plasma antioxidant capacity of healthy adults. *Food Production Processing and Nutrition*, **2020**, 2,	4.6	8
509	Effect of protein oxidation and degradation on texture deterioration of ready-to-eat shrimps during storage. *Journal of Food Science*, **2020**, 85, 2673-2680	3.4	5

508	Preservation of aquatic food using edible films and coatings containing essential oils: a review. *Critical Reviews in Food Science and Nutrition*, **2020**, 1-40	11.5	25
507	Epigallocatechin (EGC) esters as potential sources of antioxidants. *Food Chemistry*, **2020**, 309, 125609	8.5	18
506	Effects of temperature and heating time on the formation of aldehydes during the frying process of clam assessed by an HPLC-MS/MS method. *Food Chemistry*, **2020**, 308, 125650	8.5	20
505	Alkaline conditions better extract anti-inflammatory polysaccharides from winemaking by-products. *Food Research International*, **2020**, 131, 108532	7	6
504	Improvement of Phenolic Contents and Antioxidant Activities of Longan (Dimocarpus longan) Peel Extracts by Enzymatic Treatment. *Waste and Biomass Valorization*, **2020**, 11, 3987-4002	3.2	9
503	New Findings in the Amino Acid Profile and Gene Expression in Contrasting Durum Wheat Gluten Strength Genotypes during Grain Filling. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 5521-5528	5.7	2
502	Preparation of Quercetin Esters and Their Antioxidant Activity. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 10653-10659	5.7	25
501	Optimizing the potential bioactivity of isoflavones from soybeans via ultrasound pretreatment: Antioxidant potential and NF-Β activation. *Journal of Food Biochemistry*, **2019**, 43, e13018	3.3	11
500	Polyphenol composition and antioxidant potential of mint leaves. *Food Production Processing and Nutrition*, **2019**, 1,	4.6	20
499	Effects of collagenase type I on the structural features of collagen fibres from sea cucumber (Stichopus japonicus) body wall. *Food Chemistry*, **2019**, 301, 125302	8.5	7
498	Is Chickpea a Potential Substitute for Soybean? Phenolic Bioactives and Potential Health Benefits. *International Journal of Molecular Sciences*, **2019**, 20,	6.3	37
497	The role of matrix metalloprotease (MMP) to the autolysis of sea cucumber (Stichopus japonicus). *Journal of the Science of Food and Agriculture*, **2019**, 99, 5752-5759	4.3	10
496	Seasonal Variation of Proximate Composition and Lipid Nutritional Value of Two Species of Scallops (Chlamys farreri and Patinopecten yessoensis). *European Journal of Lipid Science and Technology*, **2019**, 121, 1800493	3	7
495	Critical Re-Evaluation of DPPH assay: Presence of Pigments Affects the Results. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 7526-7529	5.7	27
494	Lipid Profile and Glycerophospholipid Molecular Species in Two Species of Edible Razor Clams Sinonovacula constricta and Solen gouldi. *Lipids*, **2019**, 54, 347-356	1.6	6
493	Effects of natural phenolics on shelf life and lipid stability of freeze-dried scallop adductor muscle. *Food Chemistry*, **2019**, 295, 423-431	8.5	25
492	Should we ban total phenolics and antioxidant screening methods? The link between antioxidant potential and activation of NF-Β using phenolic compounds from grape by-products. *Food Chemistry*, **2019**, 290, 229-238	8.5	41
491	Omega-3 Fatty Acids **2019**, 465-471		2

490	Bioactives From Seafood Processing By-Products **2019**, 280-288		5
489	Encyclopedia of Food Chemistry: Protein Phenol Interactions **2019**, 532-538		2
488	Hydrolysis and oxidation of lipids in mussel Mytilus edulis during cold storage. *Food Chemistry*, **2019**, 272, 109-116	8.5	27
487	Isolation and identification of zinc-chelating peptides from sea cucumber (Stichopus japonicus) protein hydrolysate. *Journal of the Science of Food and Agriculture*, **2019**, 99, 6400-6407	4.3	7
486	Zinc-Chelating Mechanism of Sea Cucumber ()-Derived Synthetic Peptides. *Marine Drugs*, **2019**, 17,	6	4
485	Effects of hot air drying process on lipid quality of whelks Crosse and. *Journal of Food Science and Technology*, **2019**, 56, 4166-4176	3.3	4
484	Impact of Frying on Changes in Clam (Ruditapes philippinarum) Lipids and Frying Oils: Compositional Changes and Oxidative Deterioration. *JAOCS, Journal of the American Oil Chemistso Society*, **2019**, 96, 1367-1377	1.8	7
483	Mechanism of antioxidant action of natural phenolics on scallop (Argopecten irradians) adductor muscle during drying process. *Food Chemistry*, **2019**, 281, 251-260	8.5	18
482	Date palm wood as a new source of phenolic antioxidants and in preparation of smoked salmon. *Journal of Food Biochemistry*, **2019**, 43, e12760	3.3	6
481	Stability of resveratrol esters with caprylic acid during simulated in vitro gastrointestinal digestion. *Food Chemistry*, **2019**, 276, 675-679	8.5	21
480	Tocopherols and Tocotrienols: Sources, Analytical Methods, and Effects in Food and Biological Systems **2019**, 561-570		7
479	Top-down lignomic matrix-assisted laser desorption/ionization time-of-flight tandem mass spectrometry analysis of lignin oligomers extracted from date palm wood. *Rapid Communications in Mass Spectrometry*, **2019**, 33, 539-560	2.2	7
478	Analysis of Flavonoid-Protein Interactions by Advanced Techniques **2019**, 539-543		1
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	Action of trypsin on structural changes of collagen fibres from sea cucumber (Stichopus japonicus). *Food Chemistry*, **2018**, 256, 113-118	8.5	23
475	Protein hydrolysate from turkey meat and optimization of its antioxidant potential by response surface methodology. *Poultry Science*, **2018**, 97, 1824-1831	3.9	14
474	Antioxidant activity, total phenolics and flavonoids contents: Should we ban in vitro screening methods?. *Food Chemistry*, **2018**, 264, 471-475	8.5	271
473	Bioactive Phytochemicals in Vegetables **2018**, 181-222		4

472	Omega-3 Polyunsaturated Fatty Acids and Their Health Benefits. *Annual Review of Food Science and Technology*, **2018**, 9, 345-381	14.7	366
471	Biological Activities of Camelina and Sophia Seeds Phenolics: Inhibition of LDL Oxidation, DNA Damage, and Pancreatic Lipase and Glucosidase Activities. *Journal of Food Science*, **2018**, 83, 237-245	3.4	18
470	Antioxidant activity of resveratrol ester derivatives in food and biological model systems. *Food Chemistry*, **2018**, 261, 267-273	8.5	72
469	Extraction and detailed characterization of phospholipid-enriched oils from six species of edible clams. *Food Chemistry*, **2018**, 239, 1175-1181	8.5	24
468	Phenolic profiles and antioxidant activity of defatted camelina and sophia seeds. *Food Chemistry*, **2018**, 240, 917-925	8.5	51
467	Lipid profiles in different parts of two species of scallops (Chlamys farreri and Patinopecten yessoensis). *Food Chemistry*, **2018**, 243, 319-327	8.5	9
466	Structural and biochemical changes in dermis of sea cucumber (Stichopus japonicus) during autolysis in response to cutting the body wall. *Food Chemistry*, **2018**, 240, 1254-1261	8.5	25
465	Characterization of lipids in three species of sea urchin. *Food Chemistry*, **2018**, 241, 97-103	8.5	29
464	Bioactivities of Phenolics by Focusing on Suppression of Chronic Diseases: A Review. *International Journal of Molecular Sciences*, **2018**, 19,	6.3	171
463	Multistep Optimization of Glucosidase Extraction from Germinated Soybeans (L. Merril) and Recovery of Isoflavone Aglycones. *Foods*, **2018**, 7,	4.9	7
462	Soybean ultrasound pre-treatment prior to soaking affects glucosidase activity, isoflavone profile and soaking time. *Food Chemistry*, **2018**, 269, 404-412	8.5	23
461	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
460	DNA scission and LDL cholesterol oxidation inhibition and antioxidant activities of (flower extracts. *Journal of Traditional and Complementary Medicine*, **2018**, 8, 428-435	4.6	12
459	Direct infusion mass spectrometric identification of molecular species of glycerophospholipid in three species of edible whelk from Yellow Sea. *Food Chemistry*, **2018**, 245, 53-60	8.5	23
458	Antioxidant properties of tyrosol and hydroxytyrosol saturated fatty acid esters. *Food Chemistry*, **2018**, 245, 1262-1268	8.5	32
457	Opinion on the Hurdles and Potential Health Benefits in Value-Added Use of Plant Food Processing By-Products as Sources of Phenolic Compounds. *International Journal of Molecular Sciences*, **2018**, 19,	6.3	36
456	Hydrolysis and Transport Characteristics of Tyrosol Acyl Esters in Rat Intestine. *Journal of Agricultural and Food Chemistry*, **2018**, 66, 12521-12526	5.7	11
455	Minimizing marine ingredients in diets of farmed Atlantic salmon (Salmo salar): Effects on growth performance and muscle lipid and fatty acid composition. *PLoS ONE*, **2018**, 13, e0198538	3.7	21

454	Soluble and insoluble-bound fractions of phenolics and alkaloids and their antioxidant activities in raw and traditional chocolate: A comparative study. *Journal of Functional Foods*, **2018**, 50, 164-171	5.1	15
453	Effect of Various Hot-Air Drying Processes on Clam Ruditapes philippinarum Lipids: Composition Changes and Oxidation Development. *Journal of Food Science*, **2018**, 83, 2976-2982	3.4	5
452	Evaluation of the stability of tyrosol esters during in vitro gastrointestinal digestion. *Food and Function*, **2018**, 9, 3610-3616	6.1	14
451	Effect of hydrothermal processing on changes of insoluble-bound phenolics of lentils. *Journal of Functional Foods*, **2017**, 38, 716-722	5.1	41
450	Phenolics from purple grape juice increase serum antioxidant status and improve lipid profile and blood pressure in healthy adults under intense physical training. *Journal of Functional Foods*, **2017**, 33, 419-424	5.1	29
449	Bioactive peptides from shrimp shell processing discards: Antioxidant and biological activities. *Journal of Functional Foods*, **2017**, 34, 7-17	5.1	67
448	Oxidative stability of marine oils as affected by added wheat germ oil. *International Journal of Food Properties*, **2017**, 20, S3334-S3344	3	10
447	Phenolic Profile of Peanut By-products: Antioxidant Potential and Inhibition of Alpha-Glucosidase and Lipase Activities. *JAOCS, Journal of the American Oil ChemistsoSociety*, **2017**, 94, 959-971	1.8	24
446	Phenolic acids and flavonoids of peanut by-products: Antioxidant capacity and antimicrobial effects. *Food Chemistry*, **2017**, 237, 538-544	8.5	101
445	A Highly Stable Soybean Oil-Rich Miscella Obtained by Ethanolic Extraction as a Promising Biodiesel Feedstock. *JAOCS, Journal of the American Oil ChemistsoSociety*, **2017**, 94, 1101-1109	1.8	5
444	Effects of endogenous cysteine proteinases on structures of collagen fibres from dermis of sea cucumber (Stichopus japonicus). *Food Chemistry*, **2017**, 232, 10-18	8.5	26
443	Recent Advances in Phytochemicals in Fruits and Vegetables **2017**, 1323-1356		3
442	Electron transfer-based antioxidant capacity assays and the cupric ion reducing antioxidant capacity (CUPRAC) assay **2017**, 57-75		2
441	Biomarkers of oxidative stress and cellular-based assays of indirect antioxidant measurement **2017**, 165-186		5
440	Lipophilization of Resveratrol and Effects on Antioxidant Activities. *Journal of Agricultural and Food Chemistry*, **2017**, 65, 8617-8625	5.7	37
439	Preparation and antioxidant activity of tyrosol and hydroxytyrosol esters. *Journal of Functional Foods*, **2017**, 37, 66-73	5.1	36
438	Antioxidants of Olive Oil, Olive Leaves, and their Bioactivity **2017**, 367-382		2
437	Analysis of Olive Oil Quality **2017**, 521-536		2

436	Physico-chemical principles of antioxidant action, including solvent and matrix dependence and interfacial phenomena **2017**, 225-272		3
435	Antioxidants in oxidation control **2017**, 287-320		2
434	Phenolic and polyphenolic profiles of chia seeds and their in vitro biological activities. *Journal of Functional Foods*, **2017**, 35, 622-634	5.1	64
433	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
432	Characterization of glycerophospholipid molecular species in six species of edible clams by high-performance liquid chromatography-electrospray ionization-tandem mass spectrometry. *Food Chemistry*, **2017**, 219, 419-427	8.5	38
431	Nomenclature and general classification of antioxidant activity/capacity assays **2017**, 1-19		4
430	Phenolics from Winemaking By-Products Better Decrease VLDL-Cholesterol and Triacylglycerol Levels than Those of Red Wine in Wistar Rats. *Journal of Food Science*, **2017**, 82, 2432-2437	3.4	11
429	Antioxidants and bioactivities of free, esterified and insoluble-bound phenolics from berry seed meals. *Food Chemistry*, **2016**, 197, 221-32	8.5	105
428	Antiglycation activity of lipophilized epigallocatechin gallate (EGCG) derivatives. *Food Chemistry*, **2016**, 190, 1022-1026	8.5	33
427	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
426	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
425	Identification of glycerophospholipid molecular species of mussel (Mytilus edulis) lipids by high-performance liquid chromatography-electrospray ionization-tandem mass spectrometry. *Food Chemistry*, **2016**, 213, 344-351	8.5	33
424	Chemical Characteristics of Cold-Pressed Blackberry, Black Raspberry, and Blueberry Seed Oils and the Role of the Minor Components in Their Oxidative Stability. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 5410-6	5.7	21
423	Solvent and Extraction Conditions Control the Assayable Phenolic Content and Antioxidant Activities of Seeds of Black Beans, Canola and Millet. *JAOCS, Journal of the American Oil Chemistso Society*, **2016**, 93, 275-283	1.8	14
422	Review of dried fruits: Phytochemicals, antioxidant efficacies, and health benefits. *Journal of Functional Foods*, **2016**, 21, 113-132	5.1	145
421	Anti-atherogenic effects of phytosteryl oleates in apo-E deficient mice. *Journal of Functional Foods*, **2016**, 21, 97-103	5.1	4
420	Oxidative Stability and Shelf Life of Meat and Meat Products **2016**, 373-389		4
419	Tocopherols and Tocotrienols in Common and Emerging Dietary Sources: Occurrence, Applications, and Health Benefits. *International Journal of Molecular Sciences*, **2016**, 17,	6.3	198

418	Insoluble-Bound Phenolics in Food. *Molecules*, **2016**, 21,	4.8	202
417	Interaction of Phenolics and their Association with Dietary Fiber **2016**, 21-44		1
416	Chemical Changes and Oxidative Stability of Peanuts as Affected by the Dry-Blanching. *JAOCS, Journal of the American Oil ChemistsoSociety*, **2016**, 93, 1101-1109	1.8	16
415	Endogenous formation of trans fatty acids: Health implications and potential dietary intervention. *Journal of Functional Foods*, **2016**, 25, 14-24	5.1	22
414	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
413	Evaluation of chemopreventive effects in colitis-associated colon tumourigenesis and oral toxicity of the lipophilic epigallocatechin gallate-docosahexaenoic acid. *Journal of Functional Foods*, **2016**, 24, 48-56	5.1	2
412	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
411	Novel functional food ingredients from marine sources. *Current Opinion in Food Science*, **2015**, 2, 123-129	9.8	76
410	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
409	Novel quercetin-3-O-glucoside eicosapentaenoic acid ester ameliorates inflammation and hyperlipidemia. *Inflammopharmacology*, **2015**, 23, 173-85	5.1	18
408	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
407	Measurement of antioxidant activity. *Journal of Functional Foods*, **2015**, 18, 757-781	5.1	476
406	Date seed flour and hydrolysates affect physicochemical properties of muffin. *Food Bioscience*, **2015**, 12, 54-60	4.9	36
405	Omega-3 fatty acids and marine oils in cardiovascular and general health: A critical overview of controversies and realities. *Journal of Functional Foods*, **2015**, 19, 797-800	5.1	29
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