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A critical evaluation of the vanillin reaction as an assay for tannin in sorghum grain

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7 <sup>8</sup> 5	Defaunating capacity of tropical fodder trees: Effects of polyethylene glycol and its relationship to in vitro gas production. <b>2005</b> , 123-124, 313-327		31
7 <sup>8</sup> 4	Changes in polyphenols of the seed coat during the after-darkening process in pinto beans (Phaseolus vulgaris L.). <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 7777-82	5.7	73
783	Physicochemical and nutritional characteristics of the fruit of Zizyphus sonorensis S. Wats (Rhamnaceae). <b>2005</b> , 56, 587-96		5
7 <sup>8</sup> 2	Phenolic compounds and antioxidant activity of sorghum grains of varying genotypes. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 6813-8	5.7	206
781	Antioxidative effects of polyphenols in leaves of Houttuynia cordata on protein fragmentation by copper-hydrogen peroxide in vitro. <b>2005</b> , 8, 266-8		34
78o	The chemical composition and membrane stability activity of some herbs used in local therapy for anemia. <b>2005</b> , 102, 15-22		32
779	Loss of phenolic compounds from leaf litter of creosotebush [Larrea tridentata (Sess. & Moc. ex DC.) Cov.] and tarbush (Flourensia cernua DC.). <b>2005</b> , 61, 79-91		12
778	Digestibility and antinutrient properties of acidified and extruded maize <b>fi</b> nger millet blend in the production of uji. <b>2005</b> , 38, 697-707		33
777	Use of wood ash extract and germination to improve the feeding value of Ugandan Sekedo sorghum (Sorghum bicolor) for broiler chicks. <b>2005</b> , 120, 67-77		5
776	Evaluation of hulless barley as feed ingredient in growing-finishing pigs diets: amino acid ileal digestibility. <b>2005</b> , 120, 169-176		3
775	Assessment of tree fodder preference by cattle using chemical composition, in vitro gas production and in situ degradability. <b>2005</b> , 123-124, 277-289		25
774	Decorticating sorghum to concentrate healthy phytochemicals. <i>Journal of Agricultural and Food Chemistry</i> , <b>2005</b> , 53, 6230-4	5.7	128
773	Antinutritional factors and in vitro protein digestibility of improved haricot bean (Phaseolus vulgaris L.) varieties grown in Ethiopia. <b>2005</b> , 56, 377-87		26
77²	Antioxidant and antiradical activities in extracts of hazelnut kernel (Corylus avellana L.) and hazelnut green leafy cover. <i>Journal of Agricultural and Food Chemistry</i> , <b>2006</b> , 54, 4826-32	5.7	117
771	Chemical treatments to reduce antinutritional factors in salseed (Shorea robusta) meal: effect on nutrient digestibility in colostomized hens and intact broilers. <b>2006</b> , 85, 2207-15		10
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767	Chemical and biological assays for quantification of major plant secondary metabolites. <b>2006</b> , 34, 235-249	2
766	Ethanol Production as Affected by Sorghum Chemical Composition, Chemical Structure and Physical Properties. <b>2006</b> ,	
765	Chili, but not turmeric, inhibits iron absorption in young women from an iron-fortified composite meal. <b>2006</b> , 136, 2970-4	49
764	Supplementation of ogi, a maize-based infant weaning food, with African oil bean seed (Pentaclethra macrophylla Benth). <b>2006</b> , 1, 202	9
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762	PROCESSING OF FOXTAIL MILLET FOR IMPROVED NUTRIENT AVAILABILITY. <b>2006</b> , 30, 269-279	33
761	Effect of malt pretreatment on phytate and tannin level of two sorghum (Sorghum bicolor) cultivars. <b>2006</b> , 41, 1229-1233	12
760	Dialysability of trace elements in infant foods containing liver. <b>2006</b> , 94, 210-218	6
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758	Protein precipitating capacity of phenolics of wild blueberry leaves and fruits. <b>2006</b> , 96, 640-647	62
757	Fermentation and enzyme treatment of tannin sorghum gruels: effects on phenolic compounds, phytate and in vitro accessible iron. <b>2006</b> , 94, 369-376	98
756	Effects of variety and crude protein content on nutrients and anti-nutrients in lentils (). <b>2006</b> , 95, 493-502	102
755	Phenolics in cereals, fruits and vegetables: occurrence, extraction and analysis. <b>2006</b> , 41, 1523-42	815
754	Sorghum and millet phenols and antioxidants. <b>2006</b> , 44, 236-251	437
753	Effect of food processing of pearl millet (Pennisetum glaucum) IKMP-5 on the level of phenolics, phytate, iron and zinc. <b>2006</b> , 86, 1391-1398	36
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749	Occurrence and Location of Tannins in Finger Millet Grain and Antioxidant Activity of Different Grain Types. <b>2007</b> , 84, 169-174	59
748	Evaluation of Tree Fodder Silage in the Feeding of Lactating Goats. <b>2007</b> , 31, 189-192	O
747	Compositional analysis of water-soluble materials in corn stover. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 5912-8	122
746	Polyphenols and antioxidant capacity of seed coat and cotyledon from Brazilian and Peruvian bean cultivars (Phaseolus vulgaris L.). <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 90-8	99
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743	Body lipid deposition in Nile tilapia fed on rations containing tannin. <b>2007</b> , 42, 50-56	16
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737	Antioxidant activity and phenolic composition of sumac (Rhus coriaria L.) extracts. <b>2007</b> , 103, 952-959	103
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733	Antioxidant effect of a crude phenolic extract from sorghum bran in sunflower oil in the presence of ferric ions. <b>2007</b> , 104, 324-331	52
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649	Zinc bioavailability in different beans as affected by cultivar type and cooking conditions. <b>2010</b> , 43, 573-581	17
648	Polyphenols and tannins in Indian pulses: Effect of soaking, germination and pressure cooking. <b>2010</b> , 43, 526-530	105
647	Protective effect of Phyllanthus fraternus against bromobenzene induced mitochondrial dysfunction in rat liver mitochondria. <b>2010</b> , 48, 2170-5	17
646	The hidden face of food phenolic composition. <b>2010</b> , 501, 16-22	68
645	Implications of sorghum in broiler chicken nutrition. <b>2010</b> , 156, 57-74	101
644	Effects of roasting on taste-active compounds of Turkish hazelnut varieties (Corylus avellana L.).  Journal of Agricultural and Food Chemistry, <b>2010</b> , 58, 8674-9	32

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641	Protein biofortified sorghum: effect of processing into traditional african foods on their protein quality. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 2386-92	5.7	23
640	Characterization of cookies formulated with rice and black bean extruded flours. <b>2011</b> , 1, 1645-1652		21
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634	Phenolic compounds and antioxidant activity of seed and skin extracts of red grape (Vitis vinifera and Vitis labrusca) pomace from Brazilian winemaking. <b>2011</b> , 44, 897-901		197
633	Chemical composition of dietary fiber and polyphenols of five different varieties of wine grape pomace skins. <b>2011</b> , 44, 2712-2720		205
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631	Association of genotype and preparation methods on the antioxidant activity, and antinutrients in common beans (Phaseolus vulgaris L.). <b>2011</b> , 44, 2104-2111		12
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629	Inhibition of aromatase and the mylase by flavonoids and proanthocyanidins from Sorghum bicolor bran extracts. <b>2011</b> , 14, 799-807		71
628	The effect of gibberellins on sprouting of cuttings and quality of bush tea (Athrixia phylicoides DC). <b>2011</b> , 10, 8741-8745		4
627	Total phenolic, condensed tannin and antioxidant activity of four Carya species from China. <b>2011</b> , 10, 10472-10477		2
626	Phenolic compounds of seed coats of white and coloured varieties of pea (Pisum sativum L.) and their total antioxidant activity. <b>2011</b> , 20, 15-22		71

625	Physico-chemical mechanisms of resistance to shoot fly, Atherigona soccata in sorghum, Sorghum bicolor. <b>2011</b> , 135, 446-455	30
624	Influence of industrial sterilisation, freezing and steam cooking on antioxidant properties of green peas and string beans. <b>2011</b> , 46, 93-100	11
623	Effect of enzymatic treatment on tannins and phytate in sorghum (Sorghum bicolor) and its nutritional study in rats. <b>2011</b> , 46, 1253-1258	22
622	In vitro fermentation patterns and methane production of sainfoin (Onobrychis viciifolia Scop.) hay with different condensed tannin contents. <b>2011</b> , 66, 488-500	44
621	INFLUENCE OF ENZYMOLYSIS-ADSORPTION INTERACTION ON THE SECONDARY HAZE FORMATION IN APPLE JUICE. <b>2011</b> , 34, 1793-1803	1
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619	Pomegranate (Punica granatum) juices: chemical composition, micronutrient cations, and antioxidant capacity. <b>2011</b> , 76, C795-800	55
618	Effect of traditional fermentation process on the nutrient and antinutrient contents of pearl millet during preparation of Lohoh. <b>2011</b> , 10, 1-6	60
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	Effect of intercropping, Bradyrhizobium inoculation and N, P fertilizers on yields, physical and	
615	Effect of intercropping, Bradyrhizobium inoculation and N, P fertilizers on yields, physical and chemical quality of cowpea seeds. <b>2011</b> , 5, 543-551  Antioxidant and antifungal activities of extracts from 15 selected hardwood species of Malaysian	6
615 614	Effect of intercropping, Bradyrhizobium inoculation and N, P fertilizers on yields, physical and chemical quality of cowpea seeds. <b>2011</b> , 5, 543-551  Antioxidant and antifungal activities of extracts from 15 selected hardwood species of Malaysian timber. <b>2011</b> , 69, 207-212  Interactions between tannins and proteins isolated from broad bean seeds (Vicia faba Major) yield	6
<ul><li>615</li><li>614</li><li>613</li></ul>	Effect of intercropping, Bradyrhizobium inoculation and N, P fertilizers on yields, physical and chemical quality of cowpea seeds. <b>2011</b> , 5, 543-551  Antioxidant and antifungal activities of extracts from 15 selected hardwood species of Malaysian timber. <b>2011</b> , 69, 207-212  Interactions between tannins and proteins isolated from broad bean seeds (Vicia faba Major) yield soluble and non-soluble complexes. <b>2011</b> , 233, 213-222	6 18 35
<ul><li>615</li><li>614</li><li>613</li><li>612</li></ul>	Effect of intercropping, Bradyrhizobium inoculation and N, P fertilizers on yields, physical and chemical quality of cowpea seeds. 2011, 5, 543-551  Antioxidant and antifungal activities of extracts from 15 selected hardwood species of Malaysian timber. 2011, 69, 207-212  Interactions between tannins and proteins isolated from broad bean seeds (Vicia faba Major) yield soluble and non-soluble complexes. 2011, 233, 213-222  Quality of products containing defatted groundnut cake flour. 2011, 48, 26-35  Protein-precipitating capacity of bearberry-leaf (Arctostaphylos uva-ursi L. Sprengel) polyphenolics.	6 18 35 21
<ul><li>615</li><li>614</li><li>613</li><li>612</li><li>611</li></ul>	Effect of intercropping, Bradyrhizobium inoculation and N, P fertilizers on yields, physical and chemical quality of cowpea seeds. 2011, 5, 543-551  Antioxidant and antifungal activities of extracts from 15 selected hardwood species of Malaysian timber. 2011, 69, 207-212  Interactions between tannins and proteins isolated from broad bean seeds (Vicia faba Major) yield soluble and non-soluble complexes. 2011, 233, 213-222  Quality of products containing defatted groundnut cake flour. 2011, 48, 26-35  Protein-precipitating capacity of bearberry-leaf (Arctostaphylos uva-ursi L. Sprengel) polyphenolics. 2011, 124, 1507-1513  Study of chemical compositions, anti-nutritional contents and digestibility of electron beam	6 18 35 21

607	Effect of processing methods on the nutraceutical and antioxidant properties of little millet (Panicum sumatrense) extracts. <b>2011</b> , 126, 1643-7	75
606	Protein-binding and antioxidant potential of phenolics of mangosteen fruit (Garcinia mangostana). <b>2011</b> , 128, 292-8	44
605	Influence of combinations of promoter and inhibitor on the bioaccessibility of iron and zinc from food grains. <b>2011</b> , 62, 826-34	7
604	Protein Quality and Physical Characteristics of Kisra (Fermented Sorghum Pancake-like Flatbread) Made from Tannin and Non-Tannin Sorghum Cultivars. <b>2011</b> , 88, 344-348	14
603	Extracts of phenolic compounds from seeds of three wild grapevines-comparison of their antioxidant activities and the content of phenolic compounds. <b>2012</b> , 13, 3444-57	26
602	In cafeteria trials with tannin rich plants, tannins do not modify foliage preference of goats with browsing experience. <b>2012</b> , 24, 332-343	15
601	Protective effect of Hemidesmus indicus L. R. Br. against bromobenzene-induced mitochondrial dysfunction in rat kidney. <b>2012</b> , 40, 567-80	3
600	Effects of Fermentation on Nutritional and Functional Properties of Soybean, Maize, and Germinated Sorghum Composite Flour. <b>2012</b> , 8,	7
599	Effects of chemical composition of wild bush tea (Athrixia phylicoides DC.) growing at locations differing in altitude, climate and edaphic factors. <b>2012</b> , 6,	13
598	Ethanol-Production Performance of Ozone-Treated Tannin Grain Sorghum Flour. <b>2012</b> , 89, 30-37	17
597	Maize supplementation of Pelibuey sheep in a silvopastoral system: fodder selection, nutrient intake and resilience against gastrointestinal nematodes. <b>2012</b> , 6, 145-53	18
596	Bioactive Compounds in Velvet Bean Seeds: Effect of Certain Indigenous Processing Methods. <b>2012</b> , 15, 1069-1085	8
595	Effect of certain indigenous processing methods on the bioactive compounds of ten different wild type legume grains. <b>2012</b> , 49, 673-84	20
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593	Phenolic antioxidants in some Vigna species of legumes and their distinct inhibitory effects on glucosidase and pancreatic lipase activities. <b>2012</b> , 77, C927-33	56
592	Biochemical changes in phenols, flavonoids, tannins, vitamin E, 毗arotene and antioxidant activity during soaking of three white sorghum varieties. <b>2012</b> , 2, 203-9	96
591	In vitro anthelmintic activity of five tropical legumes on the exsheathment and motility of Haemonchus contortus infective larvae. <b>2012</b> , 131, 413-8	22
590	Sorghum genotype may reduce low-grade inflammatory response and oxidative stress and maintains jejunum morphology of rats fed a hyperlipidic diet. <b>2012</b> , 49, 553-559	58

589	Effects of phytase and polyphenol oxidase treatments on in vitro iron bioavailability in faba bean (Vicia faba L.). <b>2012</b> , 10, 165-171	7
588	Bioactive Compounds, Antioxidant Activity and Percent Composition of Jambol® Fruits (Syzygium cumini). <b>2012</b> , 2, 129-138	11
587	Anti-influenza virus effects of elderberry juice and its fractions. <b>2012</b> , 76, 1633-8	48
586	In vitro starch digestion and predicted glycemic index of cereal grains commonly utilized in pig nutrition. <b>2012</b> , 174, 163-173	71
585	Effects of Havardia albicans supplementation on feed consumption and dry matter digestibility of sheep and the biology of Haemonchus contortus. <b>2012</b> , 176, 178-184	25
584	Optimizing red sorghum malt quality when Bacillus subtilis is used during steeping to control mould growth. <b>2012</b> , 118, 295-304	5
583	Effects of Brans from Specialty Sorghum Varieties on In Vitro Starch Digestibility of Soft and Hard Sorghum Endosperm Porridges. <b>2012</b> , 89, 190-197	22
582	Protective effect of Phyllanthus fraternus against bromobenzene-induced mitochondrial dysfunction in rat kidney. <b>2012</b> , 10, 328-333	4
581	Kinetic modeling of total polyphenol extraction from grape marc and characterization of the extracts. <b>2012</b> , 100, 82-87	64
580	Phenolic compounds and antioxidant activity of bulb extracts of six Lilium species native to China. <b>2012</b> , 17, 9361-78	70
579	Optimization of a vanillin assay for determination of anthocyanins using D-optimal design. <b>2012</b> , 4, 824	3
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577	Free radical scavenging activity and phenolic content of edible wild fruits from Kazdagi (Ida Mountains), Turkey. <b>2012</b> , 6,	17
576	Relationship between color and tannin content in sorghum grain: application of image analysis and artificial neural network. <b>2012</b> , 14, 57-62	20
575	The Effect of r-irradiation and Cooking on the Physicochemical Properties of African Oil Bean Seed (Pentaclethra macrophylla benth) and Its Oil Extract. <b>2012</b> , 1,	10
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573	Application of the dual attribute time-intensity (DATI) sensory method to the temporal measurement of bitterness and astringency in sorghum. <b>2012</b> , 47, 459-466	12
572	Characterisation of phenolic acids, flavonoids, proanthocyanidins and antioxidant activity of water extracts from seed coats of marama bean [Tylosema esculentum] [an underutilised food legume.  2012 47 648-655	19

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571	Effects of reducing phytate content in sorghum through genetic modification and fermentation on in vitro iron availability in whole grain porridges. <b>2012</b> , 131, 220-224	35
570	Phenolic compounds in cowpea and horse gram flours in comparison to chickpea flour: Evaluation of their antioxidant and enzyme inhibitory properties associated with hyperglycemia and hypertension. <b>2012</b> , 133, 156-162	54
569	In vivo protein quality of new sorghum genotypes for human consumption. <b>2012</b> , 134, 1549-55	22
568	Fermentation kinetics of sainfoin hay with and without PEG. <b>2012</b> , 96, 842-9	34
567	Quantitative genetic analysis of condensed tannins in oilseed rape meal. 2012, 184, 195-205	18
566	KOJI FERMENTATION IMPROVE THE PROTEIN DIGESTIBILITY OF SORGHUM. <b>2013</b> , 37, 419-423	3
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562	Studies on the antioxidant activity of the essential oil and extract of Tunisian Tetraclinis articulata (Vahl) Mast. (Cupressaceae). <b>2013</b> , 27, 1419-30	12
561	Season and light affect constitutive defenses of understory shrub species against folivorous insects. <b>2013</b> , 53, 19-32	38
560	Morphology, phenolic content and antioxidant capacity of lowbush blueberry (Vaccinium angustifolium Ait.) plants as affected by in vitro and ex vitro propagation methods. <b>2013</b> , 93, 1001-1008	16
559	Effects of fermentation treatment on antioxidant and antimicrobial activities of four common Chinese herbal medicinal residues by Aspergillus oryzae. <b>2013</b> , 21, 219-226	32
558	Antioxidant activity of Tunisian Geranium robertianum L. (Geraniaceae). <b>2013</b> , 27, 2076-83	7
557	Chemical composition and antioxidant capacities of phytococktail extracts from trans-Himalayan cold desert. <b>2013</b> , 13, 259	20
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554	Nutritional and anti-nutritional components of four cowpea varieties under thermal treatments: Principal component analysis. <b>2013</b> , 51, 148-157	36

553	Development of a generic assay for the determination of total trihydroxybenzoate derivatives based on gold-luminol chemiluminescence. <b>2013</b> , 764, 70-7	20
552	Susceptibility of different types of sorghums during storage to Sitophilus zeamais Motschulsky. <b>2013</b> , 54, 34-40	5
551	Modelling the 軸mylase activity during red sorghum malting when Bacillus subtilis is used to control mould growth. <b>2013</b> , 57, 115-119	10
550	In vitro biological effects of two anti-diabetic medicinal plants used in Benin as folk medicine. <b>2013</b> , 13, 51	33
549	The influence of pectolytic enzyme addition and prefermentative mash heating during the winemaking process on the phenolic composition of Okuzgozu red wine. <b>2013</b> , 138, 389-95	17
548	Effects of corn replacement by sorghum in broiler diets on performance and intestinal mucosa integrity. <b>2013</b> , 92, 1564-71	26
547	Seed coat pigmentation in transgenic soybean expressing the silencing suppressor 2b gene of Cucumber mosaic virus. <b>2013</b> , 32, 1903-12	1
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544	Determination of Nutrient Composition and Protein Quality of Potential Complementary Foods Formulated from the Combination of Fermented Popcorn, African Locust and Bambara Groundnut Seed Flour. <b>2013</b> , 63, 155-166	22
543	Influence of sorghum grain type on wort physico-chemical and sensory quality in a whole-grain and commercial enzyme mashing process. <b>2013</b> , 119, n/a-n/a	5
542	Caracterizacifi fisicoquínica y nutricional de las semillas de Ebenopsis caesalpinioides (Standl.) Britton & Rose, planta nativa de Sinaloa, Mxico. <b>2013</b> , 11, 119-126	O
541	Traditional Indian breakfast (Idli and Dosa) with enhanced nutritional content using millets. <b>2013</b> , 70, n/a-n/a	1
540	Multi-factor climate change effects on insect herbivore performance. <b>2013</b> , 3, 1449-60	48
539	Nutritional and nutraceutical characteristics of white and redPithecellobium dulce(Roxb.) Benth fruits. <b>2013</b> , 68, 397-408	10
538	Tropical tannin-rich fodder intake modifies saliva-binding capacity in growing sheep. <b>2013</b> , 7, 1921-4	14
537	4-Dimethylaminocinnamaldehyde (DMAC) Method for Determination of Total Proanthocyanidin Content in Grain Legumes. <b>2013</b> , 60, 301-309	5
536	Determination of Total Anthocyanin and Proanthocyanidin Contents in Black Soybeans (Glycine max (L.) Merr.) Cultivated in Japan. <b>2013</b> , 60, 595-600	

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535	Functional characterization of Dihydroflavonol-4-reductase in anthocyanin biosynthesis of purple sweet potato underlies the direct evidence of anthocyanins function against abiotic stresses. <b>2013</b> , 8, e78484	102
534	Differences in the phenolic composition and antioxidant properties between Vitis coignetiae and Vitis vinifera seeds extracts. <b>2013</b> , 18, 3410-26	23
533	Analysis of phenolic compounds and antioxidant abilities of extracts from germinating Vitis californica seeds submitted to cold stress conditions and recovery after the stress. <b>2014</b> , 15, 16211-25	17
532	Effect of beta-mannanase treatment on nutritive quality of palm kernel meal. <b>2014</b> , 8, 2405-2410	2
531	Biochemical quality indices of sorghum genotypes from east Africa for malting and brewing. <b>2014</b> , 13, 313-321	1
530	Evaluation of iron bioavailability in a mixture of cereals, seeds, and grains ("Human Ration"). <b>2014</b> , 34, 24-31	
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528	Nutritional value, performance, carcass quality, visceral organ size, and blood clinical chemistry of broiler chicks fed 30% tannin-free fava bean diets. <b>2014</b> , 93, 2018-27	11
527	Nutrient and anti-nutrient composition of Henicus whellani (Orthoptera: Stenopelmatidae), an edible ground cricket, in south-eastern Zimbabwe. <b>2014</b> , 34, 223-231	46
526	Invasive Prunus serotina - a new host for Yponomeuta evonymellus (Lepidoptera: Yponomeutidae)?. <b>2014</b> , 111, 227-236	17
525	Herbs as a dietary source of iron. <b>2014</b> , 44, 443-454	2
524	Pine bark and green tea concentrated extracts: antioxidant activity and comprehensive characterization of bioactive compounds by HPLC-ESI-QTOF-MS. <b>2014</b> , 15, 20382-402	51
523	Phenological, nutritional and molecular diversity assessment among 35 introduced lentil (Lens culinaris Medik.) genotypes grown in Saudi Arabia. <b>2013</b> , 15, 277-95	27
522	Effect of controlled lactic acid fermentation on selected bioactive and nutritional parameters of tempeh obtained from unhulled common bean (Phaseolus vulgaris) seeds. <b>2014</b> , 94, 359-66	39
521	Effects of Treatments on the Antinutritional Factors and Functional Properties of Bambara Groundnut (Voandzeia subterranea) Flour. <b>2014</b> , 38, 1875-1881	16
520	Anthelmintic activity of acetone-water extracts against Haemonchus contortus eggs: interactions between tannins and other plant secondary compounds. <b>2014</b> , 206, 322-7	63
519	Chemical compositions and antimicrobial activities of Athrixia phylicoides DC. (bush tea), Monsonia burkeana (special tea) and synergistic effects of both combined herbal teas. <b>2014</b> , 7S1, S448-53	16
518	Use of whole grain and refined flour from tannin and non-tannin sorghum (Sorghum bicolor (L.) Moench) varieties in frybread. <b>2014</b> , 20, 333-9	7

517	Effect of Acidic Condition on Phenolic Composition and Antioxidant Potential of Aqueous Extracts from Sorghum (Sorghum Bicolor) Bran. <b>2014</b> , 38, 110-118		14
516	Effects of gamma irradiation and/or cooking on nutritional quality of faba bean (Vicia faba L.) cultivars seeds. <b>2014</b> , 51, 1554-60		29
515	Effect of molecular weight profile of sorghum proanthocyanidins on resistant starch formation. <b>2014</b> , 94, 1212-7		43
514	Content of major classes of polyphenolic compounds, antioxidant, antiproliferative, and cell protective activity of pecan crude extracts and their fractions. <b>2014</b> , 7, 219-228		40
513	Solid-state fermentation of Jatropha seed cake for optimization of lipase, protease and detoxification of anti-nutrients in Jatropha seed cake using Aspergillus versicolor CJS-98. <b>2014</b> , 117, 208-214		53
512	Comparative antioxidant activity appraisal of traditional Sudanese kisra prepared from two sorghum cultivars. <b>2014</b> , 156, 110-6		20
511	The effect of the incorporation of grape marc powder in fettuccini pasta properties. <b>2014</b> , 58, 497-501		70
510	Role of catalase, H2O2 and phenolics in resistance of pigeonpea towards Helicoverpa armigera (Hubner). <b>2014</b> , 36, 1513-1527		16
509	Comparison of gluten recovery in gluten-incurred buckwheat flour using different commercial test kits. <b>2014</b> , 25, 200-208		6
508	Effect of domestic processing on the polyphenol content and bioaccessibility in finger millet (Eleusine coracana) and pearl millet (Pennisetum glaucum). <b>2014</b> , 164, 55-62		77
507	Effect of the extraction process on the phenolic compounds profile and the antioxidant and antimicrobial activity of extracts of pecan nut [Carya illinoinensis (Wangenh) C. Koch] shell. <b>2014</b> , 52, 552-561		55
506	Bioaccessibility of polyphenols from wheat (Triticum aestivum), sorghum (Sorghum bicolor), green gram (Vigna radiata), and chickpea (Cicer arietinum) as influenced by domestic food processing. Journal of Agricultural and Food Chemistry, <b>2014</b> , 62, 11170-9	5.7	67
505	Phenolic acids identified in sorghum distillery residue demonstrated antioxidative and anti-cold-stress properties in cultured tilapia, Oreochromis mossambicus. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 4618-24	5.7	6
504	Effects of aqueous soaking on the phytate and mineral contents and phytate:mineral ratios of wholegrain normal sorghum and maize and low phytate sorghum. <b>2014</b> , 65, 539-46		9
503	Proximate composition, mineral content and antinutritional factors of Brebra (Millettia ferruginea) seed flour as well as physicochemical characterization of its seed oil. <b>2014</b> , 3, 298		6
502	Agronomic performance and heterosis of specialty grain sorghum hybrids with a black pericarp. <b>2014</b> , 196, 459-466		18
501	Visualisation of the distribution of minerals in red non-tannin finger millet using PIXE microanalysis. <b>2014</b> , 60, 1-3		12
500	Prediction of total phenols, condensed tannins, and 3-deoxyanthocyanidins in sorghum grain using near-infrared (NIR) spectroscopy. <b>2014</b> , 60, 138-142		47

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499	High-throughput micro-plate HCI-vanillin assay for screening tannin content in sorghum grain. <b>2014</b> , 94, 2133-6	29
498	Effects of combined traditional processing methods on the nutritional quality of beans. <b>2015</b> , 3, 233-41	23
497	Antioxidant Potential and Balactosides Content of Unhulled Seeds of Dark Common Beans Subjected to Tempe-type Fermentation with Rhizopus microsporus var. chinensis and Lactobacillus plantarum. <b>2015</b> , 21, 765-770	5
496	Optimization of soybean processing into kinema, a Bacillus-fermented alkaline food, with respect to a minimum level of antinutrients. <b>2015</b> , 119, 162-76	13
495	Nutrient and functional properties of composite flours processed from pregelatinised barley, sprouted faba bean and carrot flours. <b>2015</b> , 50, 2375-2382	9
494	Analysis of Phenolic Content and Antioxidant Properties of Selected Cowpea Varieties Tested in Bovine Peripheral Blood. <b>2015</b> , 10, 235-245	19
493	Potential contribution of African green leafy vegetables and maize porridge composite meals to iron and zinc nutrition. <b>2015</b> , 31, 1117-23	23
492	Influence of micronization (infrared treatment) on the protein and functional quality of a ready-to-eat sorghum-cowpea African porridge for young child-feeding. <b>2015</b> , 63, 1191-1198	21
491	Optimization of Condensed Tannin Aqueous Extraction from Cashew Tree Pruning Residue Using Response Surface Methodology and Its Drying. <b>2015</b> , 6, 569-577	4
490	Chemical and functional properties of fermented, roasted and germinated tamarind (Tamarindus indica) seed flours. <b>2015</b> , 45, 97-111	10
489	Composition, in vitro digestibility, and sensory evaluation of extruded whole grain sorghum breakfast cereals. <b>2015</b> , 62, 662-667	28
488	Sorghum flour fractions: correlations among polysaccharides, phenolic compounds, antioxidant activity and glycemic index. <b>2015</b> , 180, 116-123	72
487	Effect of in vitro digestion on bioactive compounds and antioxidant activity of common bean seed coats. <b>2015</b> , 76, 74-78	42
486	Influence of Processing on Nutraceuticals of Little Millet (Panicum sumatrense). 2015, 353-360	6
485	Leaf traits suggest different ecological strategies for two Quercus species along an altitudinal gradient in the Qinling Mountains. <b>2015</b> , 20, 501-513	10
484	The performance of Melolontha grubs on the roots of various plant species. <b>2015</b> , 39, 107-116	18
483	Inhibitory Effects of Two Varieties of Tunisian Pomegranate (Punica granatum L.) Extracts on Gastrointestinal Transit in Rat. <b>2015</b> , 18, 1007-12	7
482	Antioxidant, nutritional and anti-nutritional composition of Garcinia kola and Chrysophyllum albidum from rainforest ecosystem of Ondo State, Nigeria. <b>2015</b> , 26, 417-424	8

481	Analysis of accumulation patterns and preliminary study on the condensation mechanism of proanthocyanidins in the tea plant [Camellia sinensis]. <b>2015</b> , 5, 8742	45
480	Effect of sainfoin hay and pomegranate peel extracts on in vitro fermentation and protein degradation using the RUSITEC technique. <b>2015</b> , 95, 417-423	4
479	A tannin-blocking agent does not modify the preference of sheep towards tannin-containing plants. <b>2015</b> , 145, 106-11	4
478	Lycium europaeum fruit extract: antiproliferative activity on A549 human lung carcinoma cells and PC12 rat adrenal medulla cancer cells and assessment of its cytotoxicity on cerebellum granule cells. <b>2015</b> , 67, 637-46	16
477	Phenolic compounds, antioxidant capacity and gelling properties of glucoarabinoxylans from three types of sorghum brans. <b>2015</b> , 65, 277-284	31
476	Concentrations of specific phenolic compounds in six red sorghums influence nutrient utilisation in broiler chickens. <b>2015</b> , 210, 190-199	39
475	Influence of native and alien Prunus species and light conditions on performance of the leaf beetle Gonioctena quinquepunctata. <b>2015</b> , 155, n/a-n/a	6
474	Feeding behavior of sheep and goats in a deciduous tropical forest during the dry season: The same menu consumed differently. <b>2015</b> , 133, 128-134	41
473	Effect of sorghum type and malting on production of free amino nitrogen in conjunction with exogenous protease enzymes. <b>2015</b> , 95, 417-22	8
472	Exploitation of the nutritional and functional characteristics of traditional Italian legumes: the potential of sourdough fermentation. <b>2015</b> , 196, 51-61	87
471	Inactivation of tannins in milled sorghum grain through steeping in dilute NaOH solution. <b>2015</b> , 175, 225-32	18
470	Sorghum condensed tannins encapsulated in kafirin microparticles as a nutraceutical for inhibition of amylases during digestion to attenuate hyperglycaemia. <b>2015</b> , 12, 55-63	47
469	Comparative study of antioxidant compounds and antiradical properties of the fruit extracts from three varieties of Crataegus pinnatifida. <b>2015</b> , 52, 430-436	7
468	Assessing the response of plant flavonoids to UV radiation: an overview of appropriate techniques. <b>2015</b> , 14, 273-297	74
467	Novel in situ evaluation of the role minerals play in the development of the hard-to-cook (HTC) defect of cowpeas and its effect on the in vitro mineral bioaccessibility. <b>2015</b> , 174, 365-71	16
466	Effect of air classification and fermentation by Lactobacillus plantarum VTT E-133328 on faba bean (Vicia faba L.) flour nutritional properties. <b>2015</b> , 193, 34-42	110
465	Impact of processing on the phenolic profiles of small millets: evaluation of their antioxidant and enzyme inhibitory properties associated with hyperglycemia. <b>2015</b> , 169, 455-63	91
464	Overexpression of the IbMYB1 gene in an orange-fleshed sweet potato cultivar produces a dual-pigmented transgenic sweet potato with improved antioxidant activity. <b>2015</b> , 153, 525-37	47

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463	Effect of Soaking, Cooking and Germination on Chemical Constituents and Bioactive Compounds as well as their Cytotoxic Activities of Black Bean Extracts. <b>2016</b> , 04,	3
462	Impact of cooking and conservation for twelve days on total polyphenols content, antioxidant and anticholinesterase activities of red onion. <b>2016</b> , 10, 270-277	2
461	Comparison of Proanthocyanidins with Different Polymerisation Degrees among Berry Skins of Bhiraz [ICabernet Sauvignon [I] and [Marselan [I] 2016, 35,	1
460	Evaluation of the nutritional value of soaked-boiled-fermented Java plum (Syzygium cumini) seed meal for poultry. <b>2016</b> , 11, 2348-2355	
459	Effects of chemical and bio-fertilizers on yield, yield components and grain quality of maize (Zea mays L.). <b>2016</b> , 11, 4654-4660	2
458	Tannin is a key factor in the determination and prediction of energy content in sorghum grains fed to growing pigs. <b>2016</b> , 94, 2879-89	21
457	Exploiting Phenylpropanoid Derivatives to Enhance the Nutraceutical Values of Cereals and Legumes. <b>2016</b> , 7, 763	20
456	Bioactive compounds, antioxidant activity and minerals of Caju (Anacardium humile St. Hill) during the ripening. <b>2016</b> , 11, 4924-4930	1
455	Phytochemical Constituents and the Effect of Processing on Antioxidant Properties of Seeds of an Underutilized Wild Legume Bauhinia Petersiana. <b>2016</b> , 40, 326-334	6
454	Antidiarrhoeal, antimicrobial and antioxidant effects of myrtle berries (Myrtus communis L.) seeds extract. <b>2016</b> , 68, 264-74	30
453	Nutrient retention and fate of iron-binding phenolic compounds during the injera processing of tannin-free and high-tannin sorghum. <b>2016</b> , 96, 1541-7	4
452	Updating the research on prodelphinidins from dietary sources. <b>2016</b> , 85, 170-181	13
451	Malting process optimization for protein digestibility enhancement in finger millet grain. <b>2016</b> , 53, 1929-38	22
450	Enzymatic biotransformation of polyphenolics increases antioxidant activity of red and white grape pomace. <b>2016</b> , 89, 533-539	59
449	Gibberellic acid is selectively downregulated in response to aphid-induced gall formation. <b>2016</b> , 38, 1	5
448	Effect of Iradiation processing on fungal growth and quality characteristcs of millet grains. <b>2016</b> , 4, 342-7	15
447	Effect of radio frequency heating on nutritional quality and protein solubility of corn. <b>2016</b> , 4, 686-9	9
446	Effect of Fermentation and Cooking on Soluble and Bound Phenolic Profiles of Finger Millet Sour Porridge. <i>Journal of Agricultural and Food Chemistry</i> , <b>2016</b> , 64, 7615-7621	16

445	Relationship between intake of tannin-containing tropical tree forage, PEG supplementation, and salivary haze development in hair sheep and goats. <b>2016</b> , 68, 101-108	7
444	Phenolic profile and antioxidant activity of different raisin (Vitis viniferal.) samples. <b>2016</b> , 7, 04006	2
443	Reduction of anxiety-like and depression-like behaviors in rats after one month of drinking Aronia melanocarpa berry juice. <b>2016</b> , 7, 3111-20	22
442	Use of sourdough made with quinoa (Chenopodium quinoa) flour and autochthonous selected lactic acid bacteria for enhancing the nutritional, textural and sensory features of white bread. <b>2016</b> , 56, 1-13	118
441	Structure-reactivity relationships between the fluorescent chromophores and antioxidant activity of grain and sweet sorghum seeds. <b>2016</b> , 4, 811-817	4
440	Fuel ethanol production from commercial grain sorghum cultivars with different tannin content. <b>2016</b> , 69, 125-131	17
439	Rumen methane output and fermentation characteristics of gramineous forage and leguminous forage at differing harvest dates determined using an in vitro gas production technique. <b>2016</b> , 15, 414-423	4
438	Improvement of the in vitro protein digestibility of amaranth grain through optimization of the malting process. <b>2016</b> , 68, 59-65	25
437	Extracts of wild apple fruit (Malus sylvestris (L.) Mill., Rosaceae) as a source of antioxidant substances for use in production of nutraceuticals and cosmeceuticals. <b>2016</b> , 80, 165-176	26
436	Distribution of phenolic antioxidants in whole and milled fractions of quinoa and their inhibitory effects on 日本mylase and 日本のでは、2016、199、330-8	84
435	Effects of substituting finely ground sorghum for finely ground corn on feed digestion and meat quality in lambs infected with Haemonchus contortus. <b>2016</b> , 211, 31-40	9
434	Sorghum (Sorghum bicolor L.): Nutrients, bioactive compounds, and potential impact on human health. <b>2017</b> , 57, 372-390	159
433	Do goats have a salivary constitutive response to tannins?. <b>2017</b> , 45, 29-34	16
432	Effect of chickpea husk dietary supplementation on blood and cecal parameters in rats. <b>2017</b> , 88, 372-378	12
431	In vitro assay to estimate tea astringency via observing flotation of artificial oil bodies sheltered by caleosin fused with histatin 3. <b>2017</b> , 25, 828-836	7
430	Nutritional profile of soaked Cajanus cajan (L.) Millsp. and its utilization as partial replacement for soybean meal in the diet of Clarias gariepinus (Burchell, 1822) fingerlings. <b>2017</b> , 33, 450-457	7
429	Sourdough-type propagation of faba bean flour: Dynamics of microbial consortia and biochemical implications. <b>2017</b> , 248, 10-21	36
428	Extraction optimization and in vitro and in vivo anti-postprandial hyperglycemia effects of inhibitor from Phoenix dactylifera L. parthenocarpic fruit. <b>2017</b> , 88, 835-843	13

427	Sea Buckthorn Leaf Extract Inhibits Glioma Cell Growth by Reducing Reactive Oxygen Species and Promoting Apoptosis. <b>2017</b> , 182, 1663-1674	27
426	Antioxidant activity of broad bean seed extract and its phenolic composition. <b>2017</b> , 38, 656-662	29
425	Protective effect of aqueous extract of against bromobenzene induced changes on cytosolic glutathione S-transferase isozymes in rat liver. <b>2017</b> , 10, 208-214	
424	Nutritional evaluation of toasted Mucuna utilis seed meal and its utilization in the diet of Clarias gariepinus (Burchell, 1822). <b>2017</b> , 29, 167-182	8
423	Coated compound proteases improve nitrogen utilization by decreasing manure nitrogen output for growing pigs fed sorghum soybean meal based diets. <b>2017</b> , 230, 136-142	21
422	Natural Variation and Genome-Wide Association Study of Antioxidants in a Diverse Sorghum Collection. <b>2017</b> , 94, 190-198	12
421	Seed yield, galactomannan content and quality traits of different guar (Cyamopsis tetragonoloba L.) genotypes. <b>2017</b> , 107, 122-129	20
420	Analytical characterization of purified mimosa (Acacia mearnsii) industrial tannin extract: Single and sequential fractionation. <b>2017</b> , 186, 218-225	24
419	Comparison of phenolic compound accumulation profiles in eight evergreen woody core eudicots indicating the diverse ecological adaptability of Camellia sinensis. <b>2017</b> , 219, 200-206	10
418	Urtica dioica attenuates ovalbumin-induced inflammation and lipid peroxidation of lung tissues in rat asthma model. <b>2017</b> , 55, 1561-1568	36
417	Nutrient and antinutrient composition of improved sweet potato [Ipomea batatas (L) Lam] varieties grown in eastern Ethiopia. <b>2017</b> , 47, 369-380	5
416	Functional Properties of the Capia Pepper Seed Defatted Press Cakes. <b>2017</b> , 8, 783-791	9
415	Effect of different treatments on in vitro protein digestibility, antinutrients, antioxidant properties and mineral composition of Amaranthus viridis seed. <b>2017</b> , 3, 1296402	19
414	Estimation of the Mean Degree of Polymerization of Condensed Tannins from the Kernel and Shell of Carya illinoinensis by HPLC/MS and Spectrophotometric Methods. <b>2017</b> , 10, 3023-3031	9
413	Activits antioxydantes des extraits de trois organes de Juniperus phoenicea L. de l <b>D</b> uest algfien. <b>2017</b> , 1	
412	Is there a negative association between the content of condensed tannins, total phenols, and total tannins of tropical plant extracts and in vitro anthelmintic activity against Haemonchus contortus eggs?. <b>2017</b> , 116, 3341-3348	13
411	Effects of cooking and fermentation on the chemical composition, functional, and antinutritional properties of kariya () seeds. <b>2017</b> , 5, 1106-1115	8
410	Nutritional value of toasted pigeon pea, Cajanus cajan seed and its utilization in the diet of Clarias gariepinus (Burchell, 1822) fingerlings. <b>2017</b> , 7, 34-39	10

409	Effect of extrusion cooking and simulated in vitro gastrointestinal digestion on condensed tannins and radical scavenging activity of type II and type III whole grain sorghum. <b>2017</b> , 52, 2282-2294	16
408	Soluble and bound phenolics of two different millet genera and their milled fractions: Comparative evaluation of antioxidant properties and inhibitory effects on starch hydrolysing enzyme activities. <b>2017</b> , 35, 682-693	30
407	Effect of Soybean Varieties and Processing Methods on Nutritional and Sensory Properties of Soymilk. <b>2017</b> , 41, e13014	3
406	Impact of pecan nut shell aqueous extract on the oxidative properties of margarines during storage. <b>2017</b> , 97, 3005-3012	10
405	Effects of coated proteases on the performance, nutrient retention, gut morphology and carcass traits of broilers fed corn or sorghum based diets supplemented with soybean meal. <b>2017</b> , 223, 119-127	18
404	Chemical composition of Brazilian chia seeds grown in different places. <b>2017</b> , 221, 1709-1716	69
403	Minimization of Antinutrients in Idli by Using Response Surface Process Optimization. 2017, 41, e13099	8
402	Development of a nutrient-dense complementary food using amaranth-sorghum grains. <b>2017</b> , 5, 86-93	12
401	Effect of the storage time and temperature on phenolic compounds of sorghum grain and flour. <b>2017</b> , 216, 390-8	30
400	Protein precipitating capacity and antioxidant activity of Turkish Tombul hazelnut phenolic extract and its fractions. <b>2017</b> , 218, 584-590	13
399	Gastrointestinal nematode infection does not affect selection of tropical foliage by goats in a cafeteria trial. <b>2017</b> , 49, 97-104	12
398	Mashing with unmalted sorghum using a novel low temperature enzyme system: Impacts of sorghum grain composition and microstructure. <b>2017</b> , 221, 324-334	8
397	Concentration of digestible and metabolizable energy, standardized ileal digestibility, and growth performance of pigs fed diets containing sorghum produced in the United States or corn produced in China. <b>2017</b> , 95, 4880-4892	20
396	A Comparative Study of Selected Physical and Biochemical Traits of Wild-Type and Transgenic Sorghum to Reveal Differences Relevant to Grain Quality. <b>2017</b> , 8, 952	2
395	Uncaria tomentosa Leaves Decoction Modulates Differently ROS Production in Cancer and Normal Cells, and Effects Cisplatin Cytotoxicity. <b>2017</b> , 22,	11
394	Effects of Sorghum Malting on Colour, Major Classes of Phenolics and Individual Anthocyanins. <b>2017</b> , 22,	13
393	Effect of Cowpea (Vigna unguiculata) Pasture Grazing on Growth, Gastrointestinal Parasite Infection and Immune Response Biomarkers of Goat. <b>2017</b> , 10, 27	0
392	Exploring the Microbiota of Faba Bean: Functional Characterization of Lactic Acid Bacteria. <b>2017</b> , 8, 2461	25

391	The Environmental Fluctuations of some Bioactive Nutraceutical Compounds in Zilla spinosa Inhabiting Arid Habitats. <b>2017</b> , 9, 494-502	
390	EFFECT OF THERMAL PROCESSING ON CHEMICAL COMPOSITIONS, BIOACTIVE COMPOUNDS, AND ANTIOXIDANT ACTIVITIES OF COWPEA CULTIVARS. <b>2017</b> , 30, 1050-1058	7
389	Chemical and functional properties of different common Brazilian bean (Phaseolus vulgaris L.) cultivars. <b>2017</b> , 20,	2
388	Fortification of kununzaki drink with cocoa powder. <b>2017</b> , 11, 112-123	
387	Effects of Gamma-Irradiation on the Antioxidant Potential of Traditional Bulgarian Teas. <b>2017</b> , 12, 1934578X	17 <u>0</u> 1200
386	Antioxidant Activity and Phenolic Composition of a Red Bean (Phasoelus vulgaris) Extract and its Fractions. <b>2017</b> , 12, 1934578X1701200	5
385	Effect of fungal fermentation on apparent digestibility coefficient for dry matter, crude protein and amino acids of various plant protein sources in Penaeus vannamei. <b>2018</b> , 24, 1318-1329	13
384	Effect of tempering moisture and infrared heating temperature on the nutritional properties of desi chickpea and hull-less barley flours, and their blends. <b>2018</b> , 108, 430-439	28
383	Evaluation of the health benefits of consumption of extruded tannin sorghum with unfermented probiotic milk in individuals with chronic kidney disease. <b>2018</b> , 107, 629-638	22
382	Innovative Quality Improvement by Continuous Microwave Processing of a Faba Beans Pesto Sauce. <b>2018</b> , 11, 561-571	21
381	Baobab fruit pulp and mopane worm as potential functional ingredients to improve the iron and zinc content and bioaccessibility of fermented cereals. <b>2018</b> , 47, 390-398	18
380	Mangosteen peel extract exhibits cellular antioxidant activity by induction of catalase and heme oxygenase-1 mRNA expression. <b>2018</b> , 42, e12511	9
379	Invasive Spiraea tomentosa: a new host for monophagous Earias clorana?. <b>2018</b> , 12, 423-434	8
378	Bioactive compounds and antioxidant activities of some cereal milling by-products. <b>2018</b> , 55, 1134-1142	32
377	Salivary tannin-binding proteins are a pervasive strategy used by the folivorous/frugivorous black howler monkey. <b>2018</b> , 80, e22737	10
376	Biological Activities of Camelina and Sophia Seeds Phenolics: Inhibition of LDL Oxidation, DNA Damage, and Pancreatic Lipase and Edlucosidase Activities. <b>2018</b> , 83, 237-245	18
375	Chemical characterization, antioxidant and anti-inflammatory properties of Greek Thymus vulgaris extracts and their possible synergism with Egyptian Chlorella vulgaris. <b>2018</b> , 40, 317-328	33
374	A combination of NMR and liquid chromatography to characterize the protective effects of Rhus tripartita extracts on ethanol-induced toxicity and inflammation on intestinal cells. <b>2018</b> , 150, 347-354	6

373	Effects of fermentation on proximate composition, mineral profile and antinutrients of tamarind (Tamarindus indica L.) seed in the production of daddawa-type condiment. <b>2018</b> , 90, 455-459	15
372	Nutritional potential, chemical profile and antioxidant activity of Chich[(Sterculia striata) nuts and its by-products. <b>2018</b> , 106, 736-744	11
371	Ultrasonic-assisted extraction combined with sample preparation and analysis using LC-ESI-MS/MS allowed the identification of 24 new phenolic compounds in pecan nut shell [Carya illinoinensis (Wangenh) C. Koch] extracts. <b>2018</b> , 106, 549-557	21
370	Gastrointestinal morphophysiology and presence of kafirins in ileal digesta in growing pigs fed sorghum-based diets. <b>2018</b> , 46, 618-625	3
369	Potential of snake fruit (Salacca zalacca (Gaerth.) Voss) for the development of a beverage through fermentation with the Kombucha consortium. <b>2018</b> , 13, 198-203	36
368	Particulate matter on two Prunus spp. decreases survival and performance of the folivorous beetle Gonioctena quinquepunctata. <b>2018</b> , 25, 16629-16639	7
367	Pro-technological and functional characterization of lactic acid bacteria to be used as starters for hemp (Cannabis sativa L.) sourdough fermentation and wheat bread fortification. <b>2018</b> , 279, 14-25	35
366	Digestible energy of sorghum grain for pigs could be predicted using a computer-controlled simulated digestion system. <b>2018</b> , 240, 31-39	5
365	Qualitative profile of degummed guar (Cyamopsis tetragonoloba L.) seeds grown in a Mediterranean area for use as animal feed. <b>2018</b> , 102, 260-267	12
364	Effects of substituting corn with steam-flaked sorghum on growth, digestion and blood metabolites in young cattle fed feedlot diets. <b>2018</b> , 58, 299	3
363	Optimization of fermentation conditions for ting production using response surface methodology. <b>2018</b> , 42, e13381	24
362	Traditional fermentation and cooking of finger millet: Implications on mineral binders and subsequent bioaccessibility. <b>2018</b> , 68, 87-94	12
361	Iron and zinc bioaccessibility of fermented maize, sorghum and millets from five locations in Zimbabwe. <b>2018</b> , 103, 361-370	19
360	Feed resource selection of Criollo goats artificially infected with Haemonchus contortus: nutritional wisdom and prophylactic self-medication. <b>2018</b> , 12, 1269-1276	15
359	A low calorie and nutritive sorghum powdered drink mix: Influence of tannin on the sensorial and functional properties. <b>2018</b> , 79, 43-49	23
358	Shelf life extension of chicken packed in active film developed with mango peel extract. <b>2018</b> , 38, e12385	20
357	Mineral availability is modified by tannin and phytate content in sorghum flaked breakfast cereals. <b>2018</b> , 103, 509-514	25
356	Phenolic antioxidants of foxtail and little millet cultivars and their inhibitory effects on 日 mylase and 日 lucosidase activities. <b>2018</b> , 247, 46-55	50

355	Effect of Aspergillus niger fermented soybean meal and sunflower oil cake on growth, carcass composition and haemolymph indices in Penaeus vannamei Boone, 1931. <b>2018</b> , 486, 1-8	23
354	Protection of color and chemical degradation of anthocyanin from purple corn (Zea mays L.) by zinc ions and alginate through chemical interaction in a beverage model. <b>2018</b> , 105, 169-177	19
353	Comparison of chemical, color stability, and phenolic composition from pericarp of nine colored corn unique varieties in a beverage model. <b>2018</b> , 105, 286-297	14
352	Vegetable relishes, high in 駐arotene, increase the iron, zinc and 駐arotene nutritive values from cereal porridges. <b>2018</b> , 69, 291-297	7
351	Effect of germination process on nutrients and phytochemicals contents of faba bean (Vicia faba L.) for weaning food preparation. <b>2018</b> , 4, 1545738	4
350	Effect of Soil Type and Foliar Factors on the Distribution of in the Southeastern Lowveld of Zimbabwe. <b>2018</b> , 2018, 9273184	
349	Process Optimization for Improved Phenolic Compounds Recovery from Walnut (L.) Septum: Phytochemical Profile and Biological Activities. <b>2018</b> , 23,	31
348	Morphological, physico-chemical characteristics and effects of extraction solvents on UHPLC-DAD-ESI-MSn profiling of phenolic contents and antioxidant activities of five date cultivars (Phoenix dactylifera L.) growing in Algeria. <b>2018</b> , 13, 10-22	17
347	Physicochemical characterization and behavior of biocompounds of caja-manga fruit (Spondias mombin L.). <b>2018</b> , 38, 399-406	7
346	The effect of genotype and traditional food processing methods on in-vitro protein digestibility and micronutrient profile of sorghum cooked products. <b>2018</b> , 13, e0203005	8
345	An in vitro approach to evaluate the nutraceutical value of plant foliage against Haemonchus contortus. <b>2018</b> , 117, 3979-3991	15
344	Antioxidant Potential of Grass Pea Seeds from European Countries. 2018, 7,	12
343	Tannins from Terminalia chebula fruits attenuates GABA antagonist-induced anxiety-like behaviour via modulation of neurotransmitters. <b>2018</b> , 70, 1662-1674	10
342	Dynamic Changes in Phenolics and Antioxidant Capacity during Pecan (Carya illinoinensis) Kernel Ripening and Its Phenolics Profiles. <b>2018</b> , 23,	27
341	Curcuma longa L. leaves: Characterization (bioactive and antinutritional compounds) for use in human food in Brazil. <b>2018</b> , 265, 308-315	26
340	Fermentation by Lactobacillus fermentum strains (singly and in combination) enhances the properties of ting from two whole grain sorghum types. <b>2018</b> , 82, 49-56	28
339	Sapucaia nut (Lecythis pisonis Cambess) and its by-products: A promising and underutilized source of bioactive compounds. Part II: Phenolic compounds profile. <b>2018</b> , 112, 434-442	12
338	Enzymatic degradation of mineral binders in cereals: Impact on iron and zinc bioaccessibility. <b>2018</b> , 82, 223-229	4

337	Fungus, Aspergillus niger, fermented groundnut oil cake as a fishmeal alternative in the diet of Penaeus vannamei. <b>2018</b> , 49, 2891-2902	10
336	Physico-chemical characteristics and sensory evaluation of wheat bread partially substituted with sweet potato (Ipomoea batatas L.) flour. <b>2018</b> , 120, 1764-1775	11
335	Climate Change Effects on Arthropod Diversity and its Implications for Pest Management and Sustainable Crop Production. <b>2018</b> , 595-619	1
334	Phytochemical Screening and Antidiabetic, Antihyperlipidemic, and Antioxidant Properties of (Coss.) Flowers Extracts in an Alloxan-Induced Rats Model of Diabetes. <b>2018</b> , 2018, 8516302	7
333	Jambolan sherbets overrun, color, and acceptance in relation to the sugar, milk, and pulp contents in formulation. <b>2018</b> , 38, 313-318	2
332	Effect of Sterilization Process and Storage on the Antioxidative Properties of Runner Bean. <b>2018</b> , 23,	8
331	Preparation of antinutrients-reduced dhokla using response surface process optimisation. <b>2018</b> , 55, 2048-20	058 <sub>5</sub>
330	In vitro evaluation of the synergistic antioxidant and anti-inflammatory activities of the combined extracts from Malaysian Ganoderma lucidum and Egyptian Chlorella vulgaris. <b>2018</b> , 18, 154	31
329	Co-influence of fermentation time and temperature on physicochemical properties, bioactive components and microstructure of ting (a Southern African food) from whole grain sorghum. <b>2018</b> , 25, 118-127	25
328	Feed resource selection of Criollo goats is the result of an interaction between plant resources, condensed tannins and Haemonchus contortus infection. <b>2018</b> , 208, 49-55	8
327	Feed resource selection by Criollo goats browsing a tropical deciduous forest. <b>2018</b> , 58, 2314	12
326	Effect of decortication methods on the chemical composition, antinutrients, Ca, P and Fe contents of two pearl millet cultivars during storage. <b>2018</b> , 15, 278-286	3
325	Low-tannin white sorghum contains more digestible and metabolisable energy than high-tannin red sorghum if fed to growing pigs. <b>2019</b> , 59, 524	7
324	Substitution of Zea mays by Sorghum bicolor on Performance and Gut Histo-Morphology of Ross 308 Broiler Chickens Aged 1월2 d. <b>2019</b> , 28, 647-657	4
323	Quality attributes of prepared from sorghum flour fermented with baobab fruit pulp flour as starter. <b>2019</b> , 56, 3754-3763	2
322	Sorghum. <b>2019</b> , 103-135	O
321	Lactic acid bacteria fermentation to exploit the nutritional potential of Mediterranean faba bean local biotypes. <b>2019</b> , 125, 108571	17
320	Bioactive Factors and Processing Technology for Cereal Foods. <b>2019</b> ,	4

319	Bioaccessibility and bioavailability of iron in biofortified germinated cowpea. <b>2019</b> , 99, 6287-6295	5
318	In vitro anti-nephrotoxic potential of Ammi visnaga, Petroselinum crispum, Hordeum vulgare, and Cymbopogon schoenanthus seed or leaf extracts by suppressing the necrotic mediators, oxidative stress and inflammation. <b>2019</b> , 19, 149	9
317	Enhanced Recovery of Antioxidant Compounds from Hazelnut (L.) Involucre Based on Extraction Optimization: Phytochemical Profile and Biological Activities. <b>2019</b> , 8,	21
316	Antioxidant Activity of Faba Bean Extracts. <b>2019</b> ,	1
315	Tyrosinase Inhibitory and Antioxidant Activity of Wild Prunus spinosa L. Fruit Extracts as Natural Source of Bioactive Compounds. <b>2019</b> , 47,	3
314	Physicochemical characteristics and sensory acceptance of jambolan nectars (Syzygium cumini). <b>2019</b> , 39, 8-14	4
313	Influence of low-tannin sorghum on performance and bone morphometrics of male Ross 308 broilers aged 1 - 42 days. <b>2019</b> , 49, 477	
312	Chemical and sensory quality of sorghum-based extruded product supplemented with defatted soy meal flour. <b>2019</b> , 5, 1653617	6
311	Effect of Traditional Processing on the Nutritional Quality and in vivo Biological Value of Samh (Mesembryanthemum forsskalei Hochst) Flour. <b>2019</b> , 68, 1033-1040	1
310	Amino Acid Profiles, Antimicrobial Activity and Anti-nutritional Contents of Two Wild Edible Plants (Sphenoclea zeylanica Gaertn. and Sphaerantus peguensis Kurz ex C.B. Clarke.). <b>2019</b> , 8, 53-63	1
309	LC-ESI-QTOF/MS Characterisation of Phenolic Acids and Flavonoids in Polyphenol-Rich Fruits and Vegetables and Their Potential Antioxidant Activities. <b>2019</b> , 8,	71
308	Optimization of ultrasonic-assisted extraction of pigment from by response surface methodology and evaluation of its stability <b>2019</b> , 9, 1576-1585	7
307	Nutritional and quality changes of minimally processed faba (Vicia faba L.) beans during storage: Effects of domestic microwaving. <b>2019</b> , 151, 10-18	7
306	Tannin Analysis in Sorghum Grains. <b>2019</b> , 1931, 109-120	1
305	Impact of year of harvest, genotype and cultivation method on bioactives and Pru d 1 allergen content in plums. <b>2019</b> , 70, 688-700	2
304	Assessment of nutritional and phytochemical quality of Dawadawa (an African fermented condiment) produced from Bambara groundnut (Vigna subterranea). <b>2019</b> , 149, 104034	29
303	Pasting, flow, thermal and molecular properties of maize starch modified with crude phenolic extracts from grape pomace and sorghum bran under alkaline conditions. <b>2019</b> , 297, 124879	9
302	Analysis by UPLC-DAD-ESI-MS of Phenolic Compounds and HPLC-DAD-Based Determination of Carotenoids in Noni (Morinda citrifolia L.) Bagasse. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> 5.7, 67, 7365-7377	6

301	Effect of processing aid on the chemical composition and metagenomics of fermented African oil bean seed (Pentaclethra macrophylla, Benth). <b>2019</b> , 111, 429-435	4
300	Optimizing Nucleophilic Depolymerization of Proanthocyanidins in Grape Seeds to Dimeric Proanthocyanidin B1 or B2. <i>Journal of Agricultural and Food Chemistry</i> , <b>2019</b> , 67, 5978-5988	8
299	Nutritional Characteristics of Four Underutilized Edible Wild Fruits of Dietary Interest in Ghana. <b>2019</b> , 8,	11
298	Whole flour and protein hydrolysate from common beans reduce the inflammation in BALB/c mice fed with high fat high cholesterol diet. <b>2019</b> , 122, 330-339	13
297	Nutritional potential of wild sorghum: Grain quality of Sudanese wild sorghum genotypes (L. Moench). <b>2019</b> , 7, 1529-1539	11
296	Improving iron and zinc bioaccessibility through food-to-food fortification of pearl millet with tropical plant foodstuffs (moringa leaf powder, roselle calyces and baobab fruit pulp). <b>2019</b> , 56, 2244-2256	19
295	Apparent digestibility coefficients of fungal fermented plant proteins in two different penaeid shrimps a comparative study. <b>2019</b> , 50, 1491-1500	17
294	Gymnopodium floribundum fodder as a model for the in vivo evaluation of nutraceutical value against Haemonchus contortus. <b>2019</b> , 51, 1591-1599	7
293	Registration of R.LBK1 and R.LBK2 Sorghum Germplasm with Resistance to the Sugarcane Aphid [Melanaphis sacchari (Zehntner)]. <b>2019</b> , 13, 91-95	5
292	Impact of pre-treatment (soaking or germination) on nutrient and anti-nutrient contents, cooking time and acceptability of cooked red dry bean (Phaseolus vulgaris L.) and chickpea (Cicer arietinum L.) grown in Ethiopia. <b>2019</b> , 54, 2540-2552	2
291	Physicochemical, nutritional, functional, rheological, and microbiological properties of sorghum flour fermented with baobab fruit pulp flour as starter. <b>2019</b> , 7, 689-699	1
290	Effect of enzyme pretreatment in the ultrasound assisted extraction of finger millet polyphenols. <b>2019</b> , 56, 1583-1594	17
289	Ceratonia siliqua L. seed peels: Phytochemical profile, antioxidant activity, and effect on mood disorders. <b>2019</b> , 54, 457-465	9
288	Comparison between food-to-food fortification of pearl millet porridge with moringa leaves and baobab fruit and with adding ascorbic and citric acid on iron, zinc and other mineral bioaccessibility. <b>2019</b> , 106, 92-97	16
287	A comparative study of phytochemical profile and antioxidant activity of Sahelian plants used in the treatment of infectious diseases in northern part of Burkina Faso: Acacia seyal Delile and Acacia tortilis (Forssk.) Hayne subsp. raddiana (Savi). <b>2019</b> , 11, 74-79	2
286	Intake and Selection of Goats Grazing Heterogeneous Vegetation: Effect of Gastrointestinal Nematodes and Condensed Tannins. <b>2019</b> , 72, 946-953	9
285	Achachair"(Garcinia humilis): chemical characterization, antioxidant activity and mineral profile. <b>2019</b> , 13, 213-221	5
284	Sheep and goat browsing a tropical deciduous forest during the rainy season: why does similar plant species consumption result in different nutrient intake?. <b>2019</b> , 59, 66	19

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261	Separation of bioactive compounds from epicarp of HassDavocado fruit through aqueous two-phase systems. <b>2020</b> , 123, 238-250	7
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18	Enzymatic and biochemical responses to high temperatures and drought stress during the reproductive stage in lentil (Lens Culinaris Medik.).	O
17	Comparative assessment of grain quality in tannin versus non-tannin sorghums in the sorghum association panel.	O
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