

Antioxidative properties of xanthan on the autoxidation emulsion

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Citation Report

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704	Consequence of the antioxidant activities and tyrosinase inhibitory effects of various extracts from the fruiting bodies of <i>Pleurotus ferulae</i> . <i>Saudi Journal of Biological Sciences</i> , 2012, 19, 111-118.	1.8	51
705	Evaluation of the antioxidative capability of commonly used antioxidants in dermocosmetics by in vivo detection of protein carbonylation in human stratum corneum. <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2012, 112, 7-15.	1.7	8
706	Salicylic acid induced alleviation of oxidative stress caused by clethodim in maize (<i>Zea mays</i> L.) leaves. <i>Pesticide Biochemistry and Physiology</i> , 2012, 102, 182-188.	1.6	68

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708	Chemical composition, antioxidant and cytotoxicity activities of the essential oils of <i>Myristica fragrans</i> and <i>Morinda citrifolia</i> . <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 593-597.	1.7	61
709	<i>Lactobacillus plantarum</i> AS1 Isolated from South Indian Fermented Food Kallappam Suppress 1,2-Dimethyl Hydrazine (DMH)-Induced Colorectal Cancer in Male Wistar Rats. <i>Applied Biochemistry and Biotechnology</i> , 2012, 166, 620-631.	1.4	78
710	Preparation, nutritional composition, functional properties and antioxidant activities of multigrain composite mixes. <i>Journal of Food Science and Technology</i> , 2012, 49, 74-81.	1.4	26
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712	An effective method for deproteinization of bioactive polysaccharides extracted from lingzhi (<i>Ganoderma atrum</i>). <i>Food Science and Biotechnology</i> , 2012, 21, 191-198.	1.2	44
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716	Antioxidant Activity and Total Phenolic Content of Organically and Conventionally Grown Rice Cultivars Under Varying Seasons. <i>Journal of Food Biochemistry</i> , 2013, 37, 661-668.	1.2	11
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718	Phenolic compounds, antiradical activity and antioxidant capacity of oil-bearing rose (<i>Rosa damascena</i>) Tj ETQq1 1 0,784314 rgBT / Over	2.5	114
719	Housefly larvae hydrolysate: orthogonal optimization of hydrolysis, antioxidant activity, amino acid composition and functional properties. <i>BMC Research Notes</i> , 2013, 6, 197.	0.6	35
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729	Antioxidant production and chitin recovery from shrimp head fermentation with <i>Streptococcus thermophilus</i> . <i>Food Science and Biotechnology</i> , 2013, 22, 1023-1032.	1.2	47
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732	Optimization of polysaccharides from <i>Lycium ruthenicum</i> fruit using RSM and its anti-oxidant activity. <i>International Journal of Biological Macromolecules</i> , 2013, 61, 127-134.	3.6	103
733	Influence of probiotic strains added to cottage cheese on generation of potentially antioxidant peptides, anti-listerial activity, and survival of probiotic microorganisms in simulated gastrointestinal conditions. <i>International Dairy Journal</i> , 2013, 33, 191-197.	1.5	93
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737	Antioxidant activities of thiosemicarbazones from substituted benzaldehydes and N-(tetra-O-acetyl- β -D-galactopyranosyl)thiosemicarbazide. <i>European Journal of Medicinal Chemistry</i> , 2013, 60, 199-207.	2.6	47
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745	Combinational biosynthesis of phycocyanobilin using genetically-engineered <i>Escherichia coli</i> . <i>Biotechnology Letters</i> , 2013, 35, 689-693.	1.1	16
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747	Antioxidant activity of Tunisian <i>Geranium robertianum</i> L. (Geraniaceae). <i>Natural Product Research</i> , 2013, 27, 2076-2083.	1.0	8
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761	New α -Glucosidase Inhibitory Polysaccharides Isolated from Marine Green Algae <i>Enteromorpha linza</i> . <i>Advanced Materials Research</i> , 0, 634-638, 1010-1015.	0.3	1

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764	Antioxidative potential of folate producing probiotic <i>Lactobacillus helveticus</i> CD6. <i>Journal of Food Science and Technology</i> , 2013, 50, 26-34.	1.4	88
765	Antioxidant properties and electrochemical behavior of cultivated commercial Indian edible mushrooms. <i>Journal of Food Science and Technology</i> , 2013, 50, 301-308.	1.4	30
766	In vitro and in vivo antioxidant activity of ethanolic extract of white button mushroom (<i>Agaricus</i>) Tj ETQq0 0 0 rgBT /Overlock, 10 Tf 50 5	1.8	229
767	Comparative chemical composition and <i>in vitro</i> antioxidant activities of essential oil isolated from the leaves of <i>Cinnamomum tamala</i> and <i>Pimenta dioica</i> . <i>Natural Product Research</i> , 2013, 27, 290-294.	1.0	18
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771	Antioxidant activity of <i>Vigna unguiculata</i> L. walp and hard-to-cook <i>Phaseolus vulgaris</i> L. protein hydrolysates. <i>CYTA - Journal of Food</i> , 2013, 11, 208-215.	0.9	14
772	Antimicrobial and antioxidant activities of alcoholic extracts of <i>Rumex dentatus</i> L.. <i>Microbial Pathogenesis</i> , 2013, 57, 17-20.	1.3	42
773	Extraction of crude polysaccharides from <i>Gomphidius rutilus</i> and their antioxidant activities in vitro. <i>Carbohydrate Polymers</i> , 2013, 94, 479-486.	5.1	31
774	Biochemical activities of 6-carboxy β -chitin derived from squid pens. <i>Carbohydrate Polymers</i> , 2013, 91, 191-197.	5.1	31
775	Antioxidant and antibacterial properties of phenolic extract from <i>Carum carvi</i> L.. <i>Journal of Pharmacy Research</i> , 2013, 7, 352-357.	0.4	24
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777	Enhanced antioxidant and antitumor activities of <i>Antrodia cinnamomea</i> cultured with cereal substrates in solid state fermentation. <i>Biochemical Engineering Journal</i> , 2013, 78, 108-113.	1.8	23
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783	Synthesis and antioxidant activity of a novel class of fluorescein-based β -C-glycosides. <i>Carbohydrate Research</i> , 2013, 379, 38-42.	1.1	8
784	Preparation, characterization and antioxidant activity of phenolic acids grafted carboxymethyl chitosan. <i>International Journal of Biological Macromolecules</i> , 2013, 62, 85-93.	3.6	149
785	Optimized antioxidant peptides fractions preparation and secondary structure analysis by MIR. <i>International Journal of Biological Macromolecules</i> , 2013, 59, 151-157.	3.6	28
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788	Anti-inflammatory effects of phenolic crude extracts from five fractions of <i>Corchorus Olitorius</i> L.. <i>Food Chemistry</i> , 2013, 138, 1008-1014.	4.2	28
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797	Antioxidant ability of fractionated apple peel phenolics to inhibit fish oil oxidation. <i>Food Chemistry</i> , 2013, 140, 189-196.	4.2	80
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801	PHYSICOCHEMICAL CHARACTERISTICS AND ANTIOXIDANT EFFICACY OF CHITOSAN FROM THE INTERNAL SHELL OF SPINELESS CUTTLEFISH <i>Sepiella inermis</i> . Preparative Biochemistry and Biotechnology, 2013, 43, 696-716.	1.0	8
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805	Antioxidant activity potential of gamma irradiated carrageenan. Applied Radiation and Isotopes, 2013, 79, 73-79.	0.7	48
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812	Effect of Degree of Hydrolysis and Protease Type on the Antioxidant Activity of Protein Hydrolysates From Cuttlefish (<i>Sepia officinalis</i>) By-Products. Journal of Aquatic Food Product Technology, 2013, 22, 436-448.	0.6	41
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814	Isolation and Identification of Lignans from <i>Caulis Bambusae</i> in <i>Taenia</i> with Antioxidant Properties. Journal of Agricultural and Food Chemistry, 2013, 61, 4556-4562.	2.4	24
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816	Effect of antioxidant activity of mixture obtained from brown seaweed and wheat germ oils using different extraction methods. Food Science and Biotechnology, 2013, 22, 9-17.	1.2	8
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819	Antioxidant activities and polyphenolics content of <i>Flammulina velutipes</i> mushroom extracts. <i>Herba Polonica</i> , 2013, 59, 26-36.	0.2	8
820	Metabolome Classification of <i>Brassica napus</i> L. Organs via UPLC-QTOF-PDA-MS and Their Antioxidant Potential. <i>Phytochemical Analysis</i> , 2013, 24, 277-287.	1.2	57
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822	Optimization of phenolic compound recovery and antioxidant activity of light and dark dried fig (<i>Ficus carica</i> L.) varieties. <i>Food Science and Biotechnology</i> , 2013, 22, 1613-1619.	1.2	30
823	Isolation and Identification of Antioxidant Peptides from Jinhua Ham. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 1265-1271.	2.4	116
824	Developing a three component stabilizer system for producing astaxanthin nanodispersions. <i>Food Hydrocolloids</i> , 2013, 30, 437-447.	5.6	57
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826	Inhibitive Effects of Mulberry Leaf-Related Extracts on Cell Adhesion and Inflammatory Response in Human Aortic Endothelial Cells. <i>Evidence-based Complementary and Alternative Medicine</i> , 2013, 2013, 1-14.	0.5	14
827	In vitro antioxidant activity of the methanol extract of <i>Basella alba</i> L (Basellaceae) in rat testicular homogenate. <i>Oxidants and Antioxidants in Medical Science</i> , 2013, 2, 131.	0.2	8
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834	Production, Characterization and Antioxidant Potential of Protease from <i>Streptomyces</i> sp. MAB18 Using Poultry Wastes. <i>BioMed Research International</i> , 2013, 2013, 1-12.	0.9	27
835	Evaluation of Antimicrobial, Antioxidant Activities, and Nutritional Values of Fermented Foxtail Millet Extracts by <i>Lactobacillus paracasei</i> Fn032. <i>International Journal of Food Properties</i> , 2013, 16, 1179-1190.	1.3	25

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973	Stability of an antioxidant peptide extracted from Jinhua ham. <i>Meat Science</i> , 2014, 96, 783-789.	2.7	102
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975	Catalytic synthesis of sulfated polysaccharides. II: Comparative studies of solution conformation and antioxidant activities. <i>Carbohydrate Polymers</i> , 2014, 107, 221-231.	5.1	58
976	Antibacterial and antioxidant activities of aqueous extracts of eight edible mushrooms. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2014, 3, 41-51.	1.5	102
977	Antioxidant activity of carboxymethyl (1 \rightarrow 3)- β -D-glucan (from the sclerotium of <i>Poria cocos</i>) sulfate (in Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 422 Td ((azanylylidene))bis(methanylylidene)))	3.6	29
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982	Optimization of extraction conditions for phytic acid from rice bran using response surface methodology and its antioxidant effects. <i>Journal of Food Science and Technology</i> , 2014, 51, 371-376.	1.4	11
983	Catalytic synthesis and antioxidant activity of sulfated polysaccharide from <i>Momordica charantia</i> L.. <i>Biopolymers</i> , 2014, 101, 210-215.	1.2	32
984	Quality and Antioxidant Property of Three Types of Tea Infusions. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 1401-1408.	0.9	12
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1249	Isolation, purification and characterization of antioxidative peptide of pearl millet (<i>Pennisetum</i>)	4.2	150
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1334	Antioxidant and emulsion properties of freshwater carps (<i>Catla catla</i> , <i>Labeo rohita</i> , <i>Cirrhinus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 427 1169-1176.	1.2	4
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1336	Influence of Sugars, Modified Starches and Hydrocolloids Addition on Colour and Thermal Properties of Raspberry Cream Fillings. <i>Polish Journal of Food and Nutrition Sciences</i> , 2017, 67, 49-58.	0.6	7
1337	Characterization, antioxidant property and cytoprotection of exopolysaccharide-capped elemental selenium particles synthesized by <i>Bacillus paralicheniformis</i> SR14. <i>Carbohydrate Polymers</i> , 2017, 178, 18-26.	5.1	55
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1345	Effect of Addition of Antioxidant Flaxseed Polypeptide on the Rheological Properties of Native Maize Starch. <i>International Journal of Food Engineering</i> , 2017, 13, .	0.7	1
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1351	Antioxidant hydrocolloids from herb <i>Graptopetalum paraguayense</i> leaves show anti-colon cancer cells and anti-neuroinflammatory potentials. <i>Food Hydrocolloids</i> , 2017, 73, 51-59.	5.6	6
1352	Antioxidant properties, antimicrobial and anti-adhesive activities of DCS1 lipopeptides from <i>Bacillus methylotrophicus</i> DCS1. <i>BMC Microbiology</i> , 2017, 17, 144.	1.3	73
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1363	In vitro antioxidative and immunological activities of polysaccharides from <i>Zizyphus Jujuba</i> cv. Muzao. <i>International Journal of Biological Macromolecules</i> , 2017, 95, 1119-1125.	3.6	45
1364	Antioxidant effect of leaf extracts from <i>Cressa cretica</i> against oxidation process in soybean oil. <i>Food Science and Nutrition</i> , 2017, 5, 324-333.	1.5	22
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1367	Synthesis, characterization and antioxidant activities of highly functionalized cyclopentadienes catalyzed by ZnO-nanorod as economic and efficient heterogeneous nano catalyst. <i>Chinese Chemical Letters</i> , 2017, 28, 274-279.	4.8	5
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1424	Reductive lindane degradation with tea extracts in aqueous phase. <i>Chemical Engineering Journal</i> , 2018, 338, 157-165.	6.6	26
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1430	Microencapsulation of red onion peel polyphenols fractions by freeze drying technicality and its application in cake. <i>Journal of Food Processing and Preservation</i> , 2018, 42, e13654.	0.9	29
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1437	Creaming and oxidative stability of fish oil-in-water emulsions stabilized by whey protein-xanthan-locust bean complexes: Impact of pH. <i>Food Chemistry</i> , 2018, 239, 314-322.	4.2	63
1438	Effects of dietary supplementation of <i>Trichoderma pseudokoningii</i> fermented enzyme powder on growth performance, intestinal morphology, microflora and serum antioxidative status in broiler chickens. <i>Italian Journal of Animal Science</i> , 2018, 17, 153-164.	0.8	13
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1464	High performance liquid chromatography-diode array detection (HPLC-DAD) profiling, antioxidant and anti-proliferative activities of ethanol leaf extract of <i>Berlinia grandiflora</i> (Vahl) Hutch. Dalziel. <i>Journal of Pharmacognosy and Phytotherapy</i> , 2018, 10, 187-194.	0.2	3
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1865	Total Polyphenol, Flavonoid, and Proanthocyanidin Contents and Biological Activities of <i>Inula Graveolens</i> Collected from Chebba (Tunisia) Salt Marsh. <i>Journal of Herbs, Spices and Medicinal Plants</i> , 2021, 27, 426-444.	0.5	6
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1870	Green synthesis and evaluation of antioxidant and antimicrobial activity of new dihydropyrroloazepines: Using bio- Ag/CdO/ZnO@MWCNTs nanocomposites as a reusable organometallic catalyst. <i>Applied Organometallic Chemistry</i> , 2021, 35, e6295.	1.7	7
1871	Comprehensive metabolomic, lipidomic and pathological profiles of baobab (<i>Adansonia digitata</i>) fruit pulp extracts in diabetic rats. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2021, 201, 114139.	1.4	14
1872	Effect of citric acid on antioxidant activity of red bean (<i>Phaseolus calcaratus</i> L.) under Cr ⁺⁶ stress. <i>South African Journal of Botany</i> , 2021, 139, 83-91.	1.2	19
1873	Structural characterization of polysaccharide from <i>Centipeda minima</i> and its hypoglycemic activity through alleviating insulin resistance of hepatic HepG2 cells. <i>Journal of Functional Foods</i> , 2021, 82, 104478.	1.6	26
1874	<i>Celosia argentea</i> leaf extract-mediated green synthesized iron oxide nanoparticles for bio-applications. <i>Journal of Nanostructure in Chemistry</i> , 2022, 12, 625-640.	5.3	27
1875	Investigation of chemical and biological properties of an acidic polysaccharide fraction from <i>Pleurotus eous</i> (Berk.) Sacc.. <i>Food Bioscience</i> , 2021, 42, 101209.	2.0	22
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1877	Antioxidant and Antiradical Properties of Probiotic Strains <i>Bacillus amyloliquefaciens</i> ssp. <i>plantarum</i> . <i>Probiotics and Antimicrobial Proteins</i> , 2021, 13, 1585-1597.	1.9	9
1878	Phytochemical and Antioxidant Analysis of Fermented "Dayak"™ Wild Yam (<i>Dioscorea hispida</i> Dennst), Purple Yam (<i>Dioscorea alata</i>) and Air Potato (<i>Dioscorea bulbifera</i> L.) Tuber Flour. <i>IOP Conference Series: Earth and Environmental Science</i> , 2021, 810, 012005.	0.2	0
1879	Bioactive Composition and Nutritional Profile of Microgreens Cultivated in Thailand. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 7981.	1.3	30
1880	Extraction, separation, and utilization of components contained in waste bamboo by pressurized microwave-assisted ethanol solvent treatment. <i>Biomass Conversion and Biorefinery</i> , 2023, 13, 8315-8326.	2.9	4
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1883	Antioxidant Activity of <i>Spiranthes sinensis</i> and Its Protective Effect against UVB-Induced Skin Fibroblast Damage. <i>Processes</i> , 2021, 9, 1564.	1.3	1
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1888	Synthesis and evaluation of antioxidant and antimicrobial activity of new spiropyrrlopyrrolizine compounds: Using Fe ₃ O ₄ /TiO ₂ /Multiwall carbon nanotubes (MWCNTs) magnetic nanocomposites. <i>Applied Organometallic Chemistry</i> , 0, , e6457.	1.7	1
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1901	Ethnopharmacological evaluation of antioxidant, anti-angiogenic, and anti-inflammatory activity of some traditional medicinal plants used for treatment of cancer in Togo/Africa. <i>Journal of Ethnopharmacology</i> , 2022, 283, 114673.	2.0	10
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1903	Structural and multi-functional properties of novel thorium complex bearing higher analogue of guanidine base. <i>Materials Chemistry and Physics</i> , 2022, 275, 125213.	2.0	3
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1910	Free radical scavenging activity of zinc oxide nanoparticles biosynthesised using <i>Aspergillus carneus</i> . <i>Micro and Nano Letters</i> , 2019, 14, 1157-1162.	0.6	8
1912	In vitro Antioxidant Activity of the Aqueous of <i>Angelica gigas</i> Nakai Leaves. <i>Korean Journal of Food Preservation</i> , 2011, 18, 817-823.	0.2	7
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1915	Incorporation of chia seed flour into gluten-free rice layer cake: Effects on nutritional quality and physicochemical properties. <i>Journal of Food Science</i> , 2020, 85, 545-555.	1.5	14
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1921	Marine natural product, Pyrrolo[1,2-a]pyrazine-1,4-dione, hexahydro- (C ₇ H ₁₀ N ₂ O ₂) of antioxidant properties from <i>Bacillus</i> species at Lakshadweep archipelago. <i>Journal of Coastal Life Medicine</i> , 2014, , .	0.2	9
1922	Comparative biological activities of extracts from three Malaysian <i>Beilschmiedia</i> species. <i>Marmara Pharmaceutical Journal</i> , 2016, 20, 224.	0.5	4
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1925	Preparation, characterisation and antioxidant activities of rutin-loaded zein-sodium caseinate nanoparticles. <i>PLoS ONE</i> , 2018, 13, e0194951.	1.1	43
1926	In Vitro Assessment of Antioxidant Enzymes, Phenolic Contents and Antioxidant Capacity of the <i>Verdolaga</i> (Portulacaceae). <i>International Journal of Nutrition</i> , 2019, 4, 36-47.	0.8	4

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1933	chlorogenic acid content and antioxidant properties of potato tubers as related to nitrogen fertilisation. <i>Acta Alimentaria</i> , 1999, 28, 183-195.	0.3	19
1934	Antioxidant Properties of Several Culinary-Medicinal Mushrooms during Postharvest Storage. <i>International Journal of Medicinal Mushrooms</i> , 2008, 10, 245-253.	0.9	6
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1936	Taste Quality and Antioxidant Properties of Medicinal Mushrooms <i>Phellinus linteus</i> and <i>Sparassis crispa</i> Mycelia. <i>International Journal of Medicinal Mushrooms</i> , 2010, 12, 141-150.	0.9	8
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1942	Antioxidant activity of insect gall extracts of <i>Pistacia integerrima</i> . <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2015, 14, 367-374.	0.2	7
1943	Seasonal Variation in Leaf Growth and Antioxidant Content of <i>Moringa oleifera</i> Cultivated at Buenos Aires, Argentina. <i>International Journal of Agriculture and Biology</i> , 2016, 18, 719-725.	0.2	3
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1946	Synthesis of Antioxidant Peptides from Melinjo (<i>Gnetum gnemon</i>) Seed Protein Isolated Using Sol-Gel Immobilized Alcalase. <i>International Journal on Advanced Science, Engineering and Information Technology</i> , 2017, 7, 1315.	0.2	3
1947	Analysis of Physicochemical, Nutritional and Antioxidant Properties of Fresh and Dried Roselle (<i>Hibiscus sabdariffa</i> Linn.) Calyces. <i>International Journal of Pure & Applied Bioscience</i> , 2017, 5, 261-267.	0.1	7
1948	Potent Antioxidant Activity of a Protease Inhibitor- hayanin from the Seed Coats of Horse gram (<i>macrotylomauniflorum</i> (lam.) Verdc.). <i>International Journal of Pharma Research and Health Sciences</i> , 2016, 4, 1305-1310.	0.4	2
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1950	Evaluation of Bioactive Component, Free Radical Scavenging Potentials and Protein Qualities of <i>Gomphrena celosoides</i> and <i>Zea mays</i> Leaves. <i>Current Bioactive Compounds</i> , 2020, 16, 1108-1115.	0.2	1
1951	Anticancer and Antioxidant Activities of Standardized Whole Fruit, Pulp, and Peel Extracts of Egyptian Pomegranate. <i>The Open Conference Proceedings Journal</i> , 2011, 5, 41-45.	0.6	10
1952	Antioxidant, Hepatoprotective, and Anthelmintic Activities of Methanol Extract of <i>Urtica dioica</i> L. Leaves. <i>Pharmaceutical Crops</i> , 2012, 3, 38-46.	0.1	29
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1968	Antioxidant Activity of Salad Vegetables Grown in Korea. Preventive Nutrition and Food Science, 2004, 9, 289-294.	0.7	9
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1975	Antioxidant and Angiotensin Converting Enzyme I Inhibitory Activity on Different Parts of Germinated Rough Rice. Journal of the Korean Society of Food Science and Nutrition, 2011, 40, 775-780.	0.2	20
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1982	Antioxidant Properties of the Extracts from Different Parts of Broccoli in Taiwan. Journal of Food and Drug Analysis, 2001, 9, .	0.9	33
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1986	Characterization, in vitro Trypsin Digestibility and Antioxidant Activity of Fermented Soybean Protein Meal with Lactobacillus plantarum Lp6. American Journal of Food Technology, 2009, 4, 268-276.	0.2	8
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1994	Phytochemical and Biological Studies of Tribulus terrestris L. Growing in Egypt. International Journal of Pharmacology, 2018, 14, 248-259.	0.1	8
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1997	Evaluation of Food Protective Property of Five Natural Products using Fresh-cut Apple Slice Model. Pakistan Journal of Biological Sciences, 2011, 15, 10-18.	0.2	13
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2270	Isolation and Characterization of Flavonoids from Fermented Dandelion (<i>Taraxacum mongolicum</i>) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50	1.4	4
2271	Preparation, characterization and in vitro digestive behaviors of emulsions synergistically stabilized by β -cyclodextrin/sodium caseinate/alginate. <i>Food Research International</i> , 2022, 160, 111634.	2.9	11
2272	Green Synthesis of New Pyrimidine Fused Quinolines Derivatives and Reduction of Organic Pollutants Using Fe ₃ O ₄ /KF/Clinoptilolite Supported on MWCNTs. <i>Polycyclic Aromatic Compounds</i> , 2023, 43, 4707-4728.	1.4	3
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2283	Novel ferrocene-pyrazolo[1,5-a]pyrimidine hybrids: A facile environment-friendly regioselective synthesis, structure elucidation, and their antioxidant, antibacterial, and anti-biofilm activities. <i>Journal of Chemical Sciences</i> , 2022, 134, .	0.7	2
2284	Protective and Curative Activities of <i>Paenibacillus polymyxa</i> against Zucchini yellow mosaic virus Infestation in Squash Plants. <i>Biology</i> , 2022, 11, 1150.	1.3	10
2285	Synthesis and Biological Activity Investigation of New Oxazolopyrimidoazepine Derivatives: Application of Ag/Fe ₃ O ₄ /TiO ₂ /CuO@MWCNTs MNCs in the Reduction of Organic Pollutants. <i>Polycyclic Aromatic Compounds</i> , 0, , 1-22.	1.4	0
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2319	Growth, survival, nutritional value and phytochemical, and antioxidant state of <i>Litopenaeus vannamei</i> shrimp fed with premix extract of brown <i>Sargassum ilicifolium</i> , <i>Nizimuddin</i> <i>zanardini</i> , <i>Cystoseira indica</i> , and <i>Padina australis</i> macroalgae. <i>Aquaculture International</i> , 0, , .	1.1	0
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