

# CITATION REPORT

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**Studies on the control of lipid oxidation in ground fish by some polyphenolic natural products**

**DOI: 10.1021/jf00013a004**

**Journal of Agricultural and Food Chemistry, 1992, 40, 17-21.**

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#	Paper	IF	Citations
145	Phenolic antioxidants. <b>1992</b> , 32, 67-103		1690
144	Natural Products Inhibit Oxidative Rancidity in Salted Cooked Ground Fish. <b>1993</b> , 58, 318-320		28
143	Partial Drying of Cut Pears to Improve Freeze/Thaw Texture. <b>1993</b> , 58, 357-360		51
142	Protective effects of tannic acid and related natural compounds on <i>Crotalus adamanteus</i> subcutaneous poisoning in mice. <b>1993</b> , 72, 290-5		15
141	Intake of potentially anticarcinogenic flavonoids and their determinants in adults in The Netherlands. <b>1993</b> , 20, 21-9		1014
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139	Antilipolytic action of hesperetin in rat adipocytes. <b>1993</b> , 59, 508-12		2
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126	Changes in lipids of whole and minced rayfish ( <i>Raja clavata</i> ) muscle during frozen storage. <b>1995</b> , 200, 420-4		2
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- 1 Variations in nutritional quality and fatty acids composition of sardine (*Sardina pilchardus*) during canning process in grape seed and olive oils. 0