

Antioxidant Activity of Various Tea Extracts in Relation

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Composition of Polyphenols in Fresh Tea Leaves and Associations of Their Oxygen-Radical-Absorbing Capacity with Antiproliferative Actions in Fibroblast Cells. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 1387-1394.	2.4	267
2	The effect of teas on the in vitro mutagenic potential of heterocyclic aromatic amines. <i>Food and Chemical Toxicology</i> , 1996, 34, 515-523.	1.8	46
3	Mango Peels as a New Tropical Fibre: Preparation and Characterization. <i>LWT - Food Science and Technology</i> , 1996, 29, 729-733.	2.5	194
4	Antimutagenicity and catechin content of soluble instant teas. <i>Mutagenesis</i> , 1996, 11, 189-194.	1.0	44
5	Physiological Modulative Functions of Tea.. <i>Journal of the Japanese Society for Food Science and Technology</i> , 1996, 43, 653-662.	0.1	15
6	Clinical development plan: Tea extracts green tea polyphenols epigallocatechin gallate. <i>Journal of Cellular Biochemistry</i> , 1996, 63, 236-257.	1.2	16
7	Measurement of Health-Promoting Properties in Fruit Dietary Fibres: Antioxidant Capacity, Fermentability and Glucose Retardation Index. <i>Journal of the Science of Food and Agriculture</i> , 1996, 71, 515-519.	1.7	72
8	Relationship between antimutagenic activity and major components of various teas. <i>Mutagenesis</i> , 1996, 11, 37-41.	1.0	90
9	MOLECULAR EPIDEMIOLOGY AND CANCER PREVENTION: Protection by green tea, black tea, and indole-3-carbinol against 2-amino-3-methylimidazo[4,5-f]quinoline-induced DNA adducts and colonic aberrant crypts in the F344 rat. <i>Carcinogenesis</i> , 1996, 17, 1429-1434.	1.3	143
10	In Vitro Antimutagenic Effects of Anthraquinone Aglycones and Naphthopyrone Glycosides from <i>Cassia tora</i> . <i>Planta Medica</i> , 1997, 63, 11-14.	0.7	74
11	Protective Effects of Epigallocatechin Gallate on Paraquat-Induced Oxidative Stress in Rats.. <i>Food Science and Technology Research</i> , 1997, 3, 150-153.	0.2	3
12	Antioxidants in tea. <i>Critical Reviews in Food Science and Nutrition</i> , 1997, 37, 705-718.	5.4	357
13	Antioxidant and Pro-Oxidant Effects of Various Tea Extracts. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 30-34.	2.4	121
14	Antidiscoloring Activity of Green Tea Polyphenols on β -Carotene. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 2009-2012.	2.4	46
15	Protective effects of tea polyphenols against oxidative damage to red blood cells. <i>Biochemical Pharmacology</i> , 1997, 54, 973-978.	2.0	159
16	Possible mechanisms of antimutagens by various teas as judged by their effects on mutagenesis by 2-amino-3-methylimidazo[4,5-f]quinoline and benzo[a]pyrene. <i>Mutation Research - Genetic Toxicology and Environmental Mutagenesis</i> , 1997, 393, 115-122.	0.9	34
17	Inhibitory Activity of Green and Black Tea in a Free Radical-generating System Using 2-Amino-3-methylimidazo[4,5-f]quinoline as Substrate. <i>Japanese Journal of Cancer Research</i> , 1997, 88, 553-558.	1.7	39
18	Mango peel fibres with antioxidant activity. <i>European Food Research and Technology</i> , 1997, 205, 39-42.	0.6	36

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19	Comparison of the antioxidant activity of rooibos tea (<i>Aspalathus linearis</i>) with green, oolong and black tea. <i>Food Chemistry</i> , 1997, 60, 73-77.	4.2	215

20	Antioxidative activity of three herbal water extracts. <i>Food Chemistry</i> , 1997, 60, 639-645.	4.2	176
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40	Antioxidant Activity of Selected Medicinal Plants. Journal of Agricultural and Food Chemistry, 1998, 46, 4487-4490.	2.4	225
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63	Antioxidant Activity and Partitioning of Phenolic Acids in Bulk and Emulsified Methyl Linoleate. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 3036-3043.	2.4	226
64	Rapid Photometric Assay Evaluating Antioxidative Activity in Edible Plant Material. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 3206-3209.	2.4	87
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72	Chemical composition and antioxidant activity of <i>Strobilanthes crispus</i> leaf extract. <i>Journal of Nutritional Biochemistry</i> , 2000, 11, 536-542.	1.9	57
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75	Scavenging of reactive-oxygen species and DPPH free radicals by extracts of borage and evening primrose meals. <i>Food Chemistry</i> , 2000, 70, 17-26.	4.2	198
76	In Vitro Antioxidant Activity of Black Tea and Mediterranean Herb Infusions Toward Iron Under Simulated Gastrointestinal Conditions. <i>Journal of Food Science</i> , 2000, 65, 1060-1065.	1.5	14
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93	Evaluation of Antioxidant and Prooxidant Activities of BambooPhyllostachys nigraVar.HenonisLeaf Extract in Vitro. Journal of Agricultural and Food Chemistry, 2000, 48, 3170-3176.	2.4	214
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123	Antimutagenic activities of acetone and methanol fractions of <i>Terminalia arjuna</i> . <i>Food and Chemical Toxicology</i> , 2002, 40, 1475-1482.	1.8	38
124	Inhibition of Heterocyclic Aromatic Amine Formation in Fried Ground Beef Patties by Garlic and Selected Garlic-Related Sulfur Compounds. <i>Journal of Food Protection</i> , 2002, 65, 1766-1770.	0.8	43
125	Evaluation of Antioxidative and Mutagenic Properties of 50% Ethanolic Extract from Red Beans Fermented by <i>Aspergillus oryzae</i> . <i>Journal of Food Protection</i> , 2002, 65, 1463-1469.	0.8	18
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129	Isolation, characterization and determination of minor artichoke (<i>Cynara scolymus</i> L.) leaf extract compounds. <i>European Food Research and Technology</i> , 2002, 215, 149-157.	1.6	56
130	Leaf extract from <i>Ardisia compressa</i> protects against 1-nitropyrene-induced cytotoxicity and its antioxidant defense disruption in cultured rat hepatocytes. <i>Toxicology</i> , 2002, 179, 151-162.	2.0	18
131	Antioxidant Activity of Wheat Sprouts Extract In Vitro: Inhibition of DNA Oxidative Damage. <i>Journal of Food Science</i> , 2002, 67, 2918-2922.	1.5	89
132	ANTIOXIDANT AND FREE RADICAL SCAVENGING ACTIVITIES OF EDIBLE MUSHROOMS. <i>Journal of Food Lipids</i> , 2002, 9, 35-43.	0.9	161
133	ANTIOXIDANT ACTIVITY OF WHEAT CARYOPSES AND EMBRYOS EXTRACTS. <i>Journal of Food Lipids</i> , 2002, 9, 201-210.	0.9	38
134	Extraction and identification of antioxidant components from <i>Artemisia capillaris</i> herba. <i>Plant Foods for Human Nutrition</i> , 2003, 58, 1-12.	1.4	18
135	Effect of Different Heating Processes on Cytotoxic and Free Radical Scavenging Properties of Onion Powder. <i>ACS Symposium Series</i> , 2003, , 215-223.	0.5	0
136	Antioxidative activity of green and roasted coffee beans as influenced by convection and microwave roasting methods and content of certain compounds. <i>European Food Research and Technology</i> , 2003, 217, 157-163.	1.6	59
137	Malondialdehyde production in Jurkat T cells subjected to oxidative stress. <i>Nutrition</i> , 2003, 19, 545-548.	1.1	19
138	Free radical-scavenging activity of Taiwanese native plants. <i>Phytomedicine</i> , 2003, 10, 170-175.	2.3	121
139	Hydroxyl radical and hypochlorous acid scavenging activity of small Centaury (<i>Centaurium</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T 5 517-522.	2.3	82
140	Presence of two forms of methylated (â€“)epigallocatechin-3-gallate in green tea. <i>Molecular Nutrition and Food Research</i> , 2003, 47, 21-23.	0.0	8
141	Antioxidant and antimicrobial activities of <i>Polygonum cognatum</i> Meissn extracts. <i>Journal of the Science of Food and Agriculture</i> , 2003, 83, 64-69.	1.7	68
142	Antioxidant activity screening of extracts from <i>Sideritis</i> species (Labiatae) grown in Bulgaria. <i>Journal of the Science of Food and Agriculture</i> , 2003, 83, 809-819.	1.7	76
143	Laccase-catalyzed Synthesis and Antioxidant Property of Poly(catechin). <i>Macromolecular Bioscience</i> , 2003, 3, 758-764.	2.1	132
144	Determination of the antioxidant capacity of samples of different types of tea, or of beverages based on tea or other herbal products, using a superoxide dismutase biosensor. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2003, 32, 725-736.	1.4	51
145	Antioxidant and antimutagenic activities of pomegranate peel extracts. <i>Food Chemistry</i> , 2003, 80, 393-397.	4.2	393

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146	Preparation and functional properties of beverages made from sea algae. <i>Food Chemistry</i> , 2003, 81, 327-332.	4.2	120
147	Inhibitory effect of <i>Eucommia ulmoides</i> Oliv. on oxidative DNA damage in lymphocytes induced by H ₂ O ₂ . <i>Teratogenesis, Carcinogenesis, and Mutagenesis</i> , 2003, 23, 23-34.	0.8	13
148	ANTIOXIDANT ACTIVITY OF PHENOLIC FRACTIONS OF RAPESEED. <i>Journal of Food Lipids</i> , 2003, 10, 51-62.	0.9	31
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150	Antioxidative Activity and Safety of 50% Ethanolic Red Bean Extract (<i>Phaseolus radiatus</i> L. var. <i>Aurea</i>). <i>Journal of Food Science</i> , 2003, 68, 21-25.	1.5	30
151	Chemical and Antioxidant Properties of <i>Laurocerasus officinalis</i> Roem. (Cherry Laurel) Fruit Grown in the Black Sea Region. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 7489-7494.	2.4	71
152	Effect of Selenium on Increasing the Antioxidant Activity of Tea Leaves Harvested during the Early Spring Tea Producing Season. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 1081-1084.	2.4	70
153	High-Performance Liquid Chromatography Determination of Phenolic Constituents in 17 Varieties of Cowpeas. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 1623-1627.	2.4	91
154	Evaluation of the Anti-oxidative Effect (in vitro) of Tea Polyphenols. <i>Bioscience, Biotechnology and Biochemistry</i> , 2003, 67, 396-401.	0.6	74
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157	Antigenotoxic, antimutagenic and ROS scavenging activities of a <i>Rhoeo discolor</i> ethanolic crude extract. <i>Toxicology in Vitro</i> , 2003, 17, 77-83.	1.1	54
158	Factors Affecting the Levels of Tea Polyphenols and Caffeine in Tea Leaves. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 1864-1873.	2.4	339
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575	Suppression of error prone pathway is responsible for antimutagenic activity of honey. Food and Chemical Toxicology, 2012, 50, 625-633.	1.8	33
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577	New nitrogen-containing bromophenols from the marine red alga <i>Rhodomela confervoides</i> and their radical scavenging activity. Food Chemistry, 2012, 135, 868-872.	4.2	44
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580	Effect of Croatian propolis on diabetic nephropathy and liver toxicity in mice. BMC Complementary and Alternative Medicine, 2012, 12, 117.	3.7	62

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655	Degradation of sulfated polysaccharides from <i>Enteromorpha prolifera</i> and their antioxidant activities. <i>Carbohydrate Polymers</i> , 2013, 92, 1991-1996.	5.1	136
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983	Comparison of bioactive potential of cranberry fruit and fruit-based products versus leaves. Journal of Functional Foods, 2016, 22, 232-242.	1.6	44
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990	Anti-glycation properties of the aqueous extract solutions of dried algae products and effect of lactic acid fermentation on the properties. <i>Food Chemistry</i> , 2016, 192, 1109-1115.	4.2	43
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1001	Effects of culture medium compositions on antidiabetic activity and anticancer activity of marine endophytic bacteria isolated from sponge. <i>AIP Conference Proceedings</i> , 2017, , .	0.3	1
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1072	Comparison of Phenolic Content and Antioxidant Capacity of Bear Garlic (<i>Allium ursinum</i> L.) in Different Maturity Stages. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12921.	0.9	27
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1097	Biochemical composition of some Egyptian seaweeds with potent nutritive and antioxidant properties. <i>Food Science and Technology</i> , 2017, 37, 294-302.	0.8	36
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1301	Effect of debittered fenugreek (<i>Trigonella foenum-graecum</i> L.) flour addition on physical, nutritional, antioxidant, and sensory properties of wheat flour rusk. , 2020, 2, e21.		26
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1339	The Use of Sage Oil Macerates (<i>Salvia officinalis</i> L.) for Oxidative Stabilization of Cod Liver Oil in Bulk Oil Systems. <i>International Journal of Food Science</i> , 2020, 2020, 1-11.	0.9	2
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1351	Walnut oil and oilcake affect selected the physicochemical and antioxidant properties of wheat bread enriched with them. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14573.	0.9	15
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1361	Acetaldehyde-induced oxidative modifications and morphological changes in isolated human erythrocytes: an in vitro study. <i>Environmental Science and Pollution Research</i> , 2020, 27, 16268-16281.	2.7	23
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1365	Exogenous proline enhances salt tolerance in acclimated <i>Aloe vera</i> by modulating photosystem II efficiency and antioxidant defense. <i>South African Journal of Botany</i> , 2022, 147, 1171-1180.	1.2	14

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1367	Anti-oxidant and anti-diabetes activities of agarwood extracts from <i>Gyrinops versteegii</i> (Gilg.) Domke and their cytotoxicity. <i>IOP Conference Series: Earth and Environmental Science</i> , 2020, 415, 012001.	0.2	2
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1369	Assessment of Antioxidant Properties of Classic Energy Drinks in Comparison with Fruit Energy Drinks. <i>Foods</i> , 2020, 9, 56.	1.9	10
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1371	Bioactivity of food melanoidins is mediated by gut microbiota. <i>Food Chemistry</i> , 2020, 316, 126309.	4.2	75
1372	Antioxidant characterization and in vitro DNA damage protection potential of some Indian fenugreek (<i>Trigonella foenum-graecum</i>) cultivars: effect of solvents. <i>Journal of Food Science and Technology</i> , 2020, 57, 3457-3466.	1.4	12
1373	Optimising extraction of antioxidants from roasted <i>Moringa oleifera</i> Lam. leaves using response surface methodology. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14482.	0.9	5
1374	The role of bioconversion processes to enhance bioaccessibility of polyphenols in rice. <i>Food Bioscience</i> , 2020, 35, 100605.	2.0	21
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