

# Antioxidant Activity of Various Tea Extracts in Relation

Journal of Agricultural and Food Chemistry

43, 27-32

DOI: 10.1021/jf00049a007

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. Journal of Agricultural and Food Chemistry, 1996, 44, 1387-1394.	5.2	267
2	The effect of teas on the in vitro mutagenic potential of heterocyclic aromatic amines. Food and Chemical Toxicology, 1996, 34, 515-523.	3.6	46
3	Mango Peels as a New Tropical Fibre: Preparation and Characterization. LWT - Food Science and Technology, 1996, 29, 729-733.	5.2	194
4	Antimutagenicity and catechin content of soluble instant teas. Mutagenesis, 1996, 11, 189-194.	2.6	44
5	Physiological Modulative Functions of Tea.. Journal of the Japanese Society for Food Science and Technology, 1996, 43, 653-662.	0.1	15
6	Clinical development plan: Tea extracts green tea polyphenols epigallocatechin gallate. Journal of Cellular Biochemistry, 1996, 63, 236-257.	2.6	16
7	Measurement of Health-Promoting Properties in Fruit Dietary Fibres: Antioxidant Capacity, Fermentability and Glucose Retardation Index. Journal of the Science of Food and Agriculture, 1996, 71, 515-519.	3.5	72
8	Relationship between antimutagenic activity and major components of various teas. Mutagenesis, 1996, 11, 37-41.	2.6	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. Carcinogenesis, 1996, 17, 1429-1434.	2.8	143
10	In VitroAntimutagenic Effects of Anthraquinone Aglycones and Naphthopyrone Glycosides fromCassia tora. Planta Medica, 1997, 63, 11-14.	1.3	74
11	Protective Effects of Epigallocatechin Gallate on Paraquat-Induced Oxidative Stress in Rats.. Food Science and Technology Research, 1997, 3, 150-153.	0.2	3
12	Antioxidants in tea. Critical Reviews in Food Science and Nutrition, 1997, 37, 705-718.	10.3	357
13	Antioxidant and Pro-Oxidant Effects of Various Tea Extracts. Journal of Agricultural and Food Chemistry, 1997, 45, 30-34.	5.2	121
14	Antidiscoloring Activity of Green Tea Polyphenols on $\beta$ -Carotene. Journal of Agricultural and Food Chemistry, 1997, 45, 2009-2012.	5.2	46
15	Protective effects of tea polyphenols against oxidative damage to red blood cells. Biochemical Pharmacology, 1997, 54, 973-978.	4.4	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. Mutation Research - Genetic Toxicology and Environmental Mutagenesis, 1997, 393, 115-122.	1.7	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. Japanese Journal of Cancer Research, 1997, 88, 553-558.	1.7	39
18	Mango peel fibres with antioxidant activity. European Food Research and Technology, 1997, 205, 39-42.	0.6	36

[illegible]

#	ARTICLE	IF	CITATIONS
37	Hypolipidemic Effect of Green Tea Leaves through Induction of Antioxidant and Phase II Enzymes Including Superoxide Dismutase, Catalase, and GlutathioneS-Transferase in Rats. Journal of Agricultural and Food Chemistry, 1998, 46, 1893-1899.	5.2	92
38	Antioxidant Activity of Extracts from Du-zhong ( <i>Eucommia ulmoides</i> ) toward Various Lipid Peroxidation Models in Vitro. Journal of Agricultural and Food Chemistry, 1998, 46, 3952-3957.	5.2	237
39	Extraction and Identification of an Antioxidative Component from Jue Ming Zi ( <i>Cassia tora</i> L.). Journal of Agricultural and Food Chemistry, 1998, 46, 820-824.	5.2	79
40	Antioxidant Activity of Selected Medicinal Plants. Journal of Agricultural and Food Chemistry, 1998, 46, 4487-4490.	5.2	225
41	Comparison of the Protective Effects of Epigallocatechin Gallate and Epigallocatechin on Paraquat-Induced Oxidative Stress in Rats.. Food Science and Technology Research, 1998, 4, 149-154.	0.2	4
42	Radical Scavenging Activity and Antimutagenicity of Proanthocyanidins from Barley Bran.. Journal of the Japanese Society for Food Science and Technology, 1998, 45, 420-425.	0.1	5
43	Antioxidant Activity of Several Commercial Teas and Their Components.. Nihon EiyÅ•ShokuryÅ•Gakkai Shi = Nippon EiyÅ•ShokuryÅ•Gakkaishi = Journal of Japanese Society of Nutrition and Food Science, 1999, 52, 209-218.	0.2	12
44	Cancer Chemopreventive Mechanisms of Tea Against Heterocyclic Amine Mutagens from Cooked Meat. Experimental Biology and Medicine, 1999, 220, 239-243.	2.4	19
45	Antioxidant and radical scavenging properties of extracts from <i>Ganoderma tsugae</i> . Food Chemistry, 1999, 65, 375-379.	8.2	165
46	Antioxidant and free radical-scavenging properties of ethanolic extracts of defatted borage ( <i>Borago</i> ) Tj ETQq1 1 0.784314 rgBT./Overlo	8.2	193
47	Hydroxyl Scavenging Activity of Glucose, Fructose, and Ribose-Lysine Model Maillard Products. Journal of Food Science, 1999, 64, 457-461.	3.1	71
48	Antioxidant properties and total phenolics content of green and black tea under different brewing conditions. European Food Research and Technology, 1999, 208, 217-220.	0.6	44
49	Antioxidant flavonoids and chlorogenic acid from the leaves of <i>Eriobotrya japonica</i> . Archives of Pharmacal Research, 1999, 22, 213-218.	6.3	156
50	Antioxidant capacity of flavanols and gallate esters: pulse radiolysis studies. Free Radical Biology and Medicine, 1999, 27, 1413-1426.	2.9	172
51	Cancer Chemopreventive Mechanisms of Tea Against Heterocyclic Amine Mutagens from Cooked Meat. Proceedings of the Society for Experimental Biology and Medicine, 1999, 220, 239-243.	1.8	46
52	Comparative Study and Partial Characterization of Azorean Green Tea Polyphenols. Journal of Food Composition and Analysis, 1999, 12, 273-287.	3.9	23
53	Free radical scavenging capacity of selected red, rosĩ½ and white wines. Journal of the Science of Food and Agriculture, 1999, 79, 1301-1304.	3.5	116
54	Antioxidant activity of flavonoids from <i>Solanum melongena</i> . , 1999, 13, 393-396.		54

#	ARTICLE	IF	CITATIONS
55	Antioxidative activity of an ethanolic extract of evening primrose. <i>Molecular Nutrition and Food Research</i> , 1999, 43, 216-217.	0.0	17
56	Total antioxidant potential of resinous exudates from <i>Heliotropium</i> species, and a comparison of the ABTS and DPPH methods. <i>Free Radical Research</i> , 1999, 30, 471-477.	3.3	229
57	Molecular Aspects of Cell Wall Modifications during Fruit Ripening. <i>Critical Reviews in Food Science and Nutrition</i> , 1999, 39, 149-164.	10.3	96
58	Antimutagenic effects of natural phenolic compounds in beans. <i>Mutation Research - Genetic Toxicology and Environmental Mutagenesis</i> , 1999, 441, 1-9.	1.7	88
59	Protection of extract from leaves of <i>Ardisia compressa</i> against benomyl-induced cytotoxicity and genotoxicity in cultured rat hepatocytes. <i>Toxicology in Vitro</i> , 1999, 13, 889-896.	2.4	24
60	Inhibition of Eleven Mutagens by Various Tea Extracts, (âˆ“)Epigallocatechin-3-gallate, Gallic Acid and Caffeine. <i>Food and Chemical Toxicology</i> , 1999, 37, 569-579.	3.6	87
61	Novel Antiallergic Catechin Derivatives Isolated from Oolong Tea. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 1906-1910.	5.2	169
62	Evening Primrose Meal:â€% A Source of Natural Antioxidants and Scavenger of Hydrogen Peroxide and Oxygen-Derived Free Radicals. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 1801-1812.	5.2	220
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.	5.2	226
64	Rapid Photometric Assay Evaluating Antioxidative Activity in Edible Plant Material. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 3206-3209.	5.2	87
65	Antioxidant Effects of Extracts from <i>Cassia tora</i> L. Prepared under Different Degrees of Roasting on the Oxidative Damage to Biomolecules. <i>Journal of Agricultural and Food Chemistry</i> , 1999, 47, 1326-1332.	5.2	67
66	Antioxidant Activity of Water Extract of Harng Jyur ( <i>Chrysanthemum morifolium</i> Ramat). <i>LWT - Food Science and Technology</i> , 1999, 32, 269-277.	5.2	579
67	Comparison of the Preventive Effects of Epigallocatechin Gallate, Epicatechin Gallate and Epicatechin on Paraquat-Induced Oxidative Stress in Rats.. <i>Food Science and Technology Research</i> , 1999, 5, 69-73.	0.6	7
68	A Comparison of the Protective Effects between Epigallocatechin Gallate or Epicatechin Gallate and the Mixtures of Their Components on Paraquat-Induced Oxidative Stress in Rats.. <i>Food Science and Technology Research</i> , 2000, 6, 146-149.	0.6	9
69	Antioxidant Activity of Flavonoids from <i>Solenostemon rotundifolius</i> in Rats Fed Normal and High Fat Diets. <i>Journal of Nutraceuticals, Functional and Medical Foods</i> , 2000, 3, 55-66.	0.5	4
71	Antibacterial activity of green tea polyphenols against <i>Escherichia coli</i> K 12. <i>Molecular Nutrition and Food Research</i> , 2000, 44, 60-62.	0.0	63
72	Chemical composition and antioxidant activity of <i>Strobilanthes crispus</i> leaf extract. <i>Journal of Nutritional Biochemistry</i> , 2000, 11, 536-542.	4.2	57
73	Inhibition of human LDL lipid peroxidation by phenol-rich beverages and their impact on plasma total antioxidant capacity in humans. <i>Journal of Nutritional Biochemistry</i> , 2000, 11, 585-590.	4.2	132

#	ARTICLE	IF	CITATIONS
74	A single dose of tea with or without milk increases plasma antioxidant activity in humans. <i>European Journal of Clinical Nutrition</i> , 2000, 54, 87-92.	2.9	288
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.	8.2	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.	3.1	14
77	ANTIOXIDANT ACTIVITY OF CONDENSED TANNINS OF BEACH PEA, CANOLA HULLS, EVENING PRIMROSE, AND FABA BEAN. <i>Journal of Food Lipids</i> , 2000, 7, 195-205.	1.0	60
78	Comparison of Antioxidant and Antimicrobial Activities of Tilia (Tilia Argentea Desf Ex DC), Sage (Salvia Triloba L.), and Black Tea (Camellia Sinensis) Extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 5030-5034.	5.2	342
79	Role of antimutagens/anticarcinogens in cancer prevention. <i>BioFactors</i> , 2000, 12, 113-121.	5.4	12
80	Antioxidant activity of crude tannins of canola and rapeseed hulls. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2000, 77, 957.	1.9	144
81	In vitro antioxidant properties of Helichrysum arenarium (L.) Moench. <i>Journal of Ethnopharmacology</i> , 2000, 73, 437-443.	4.1	88
82	Formation and inhibition of heterocyclic aromatic amines in fried ground beef patties. <i>Food and Chemical Toxicology</i> , 2000, 38, 395-401.	3.6	149
83	Inhibitory effects of tea extracts on the mutagenicity of 1-methyl-1,2,3,4-tetrahydro-1 <sup>H</sup> -carboline-3-carboxylic acid on treatment with nitrite in the presence of ethanol. <i>Food and Chemical Toxicology</i> , 2000, 38, 7-13.	3.6	23
84	Electron Paramagnetic Resonance Studies of Radical Species of Proanthocyanidins and Gallate Esters. <i>Archives of Biochemistry and Biophysics</i> , 2000, 374, 347-355.	3.0	161
85	Tea flavonoids: their functions, utilisation and analysis. <i>Trends in Food Science and Technology</i> , 2000, 11, 152-160.	15.1	298
86	Tea, Kombucha, and health: a review. <i>Food Research International</i> , 2000, 33, 409-421.	6.2	321
87	Effects of alkaline and heat treatment on antioxidative activity and total phenolics of extracts from Hsian-tsao (Mesona procumbens Hemsl.). <i>Food Research International</i> , 2000, 33, 487-492.	6.2	73
88	Search for Compounds That Inhibit the Genotoxic and Carcinogenic Effects of Heterocyclic Aromatic Amines. <i>Critical Reviews in Toxicology</i> , 2000, 30, 1-69.	3.9	96
89	Antimutagenic Activity of Cacao: Inhibitory Effect of Cacao Liquor Polyphenols on the Mutagenic Action of Heterocyclic Amines. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 5074-5078.	5.2	37
90	Comparative chemopreventive mechanisms of green tea, black tea and selected polyphenol extracts measured by in vitro bioassays. <i>Carcinogenesis</i> , 2000, 21, 63-67.	2.8	152
91	Antioxidant Activity of Various Fractions of Non-Tannin Phenolics of Canola Hulls. <i>Journal of Agricultural and Food Chemistry</i> , 2000, 48, 2755-2759.	5.2	139

#	ARTICLE	IF	CITATIONS
92	Evaluation of the Antioxidant and Pro-oxidant Effects of Tea Catechin Oxypolymers. Journal of Agricultural and Food Chemistry, 2000, 48, 6362-6366.	5.2	65
93	Evaluation of Antioxidant and Prooxidant Activities of BambooPhyllostachys nigraVar.HenonisLeaf Extract in Vitro. Journal of Agricultural and Food Chemistry, 2000, 48, 3170-3176.	5.2	214
94	Determination of Antioxidant and Antimicrobial Activities ofRumex crispusL. Extracts. Journal of Agricultural and Food Chemistry, 2001, 49, 4083-4089.	5.2	890
95	Identification of an Inhibitor for Interleukin 4-Induced Îµ Germline Transcription and Antigen-Specific IgE Production in Vivo. Biochemical and Biophysical Research Communications, 2001, 280, 53-60.	2.1	69
96	Sources of natural antioxidants: vegetables, fruits, herbs, spices and teas. , 2001, , 210-263.		19
97	Influence of Processing Stages on Antimutagenic and Antioxidant Potentials of Rooibos Tea. Journal of Agricultural and Food Chemistry, 2001, 49, 114-117.	5.2	68
98	Studies on the Antioxidative Activities of Hsian-tsao (Mesona procumbensHemsl) Leaf Gum. Journal of Agricultural and Food Chemistry, 2001, 49, 963-968.	5.2	270
99	Phase I Trial of Oral Green Tea Extract in Adult Patients With Solid Tumors. Journal of Clinical Oncology, 2001, 19, 1830-1838.	1.6	227
100	Superoxide dismutase biosensors working in non-aqueous solvent. Fresenius' Journal of Analytical Chemistry, 2001, 369, 594-600.	1.5	23
101	Antioxidant activity of extracts from Lavandula vera MM cell cultures. Food Chemistry, 2001, 72, 295-300.	8.2	50
102	A review of latest research findings on the health promotion properties of tea. Journal of Nutritional Biochemistry, 2001, 12, 404-421.	4.2	414
103	Inhibition of melanoma growth and metastasis by combination with (?)-epigallocatechin-3-gallate and dacarbazine in mice. Journal of Cellular Biochemistry, 2001, 83, 631-642.	2.6	126
104	Title is missing!. Journal of Analytical Chemistry, 2001, 56, 557-559.	0.9	18
105	Evaluation of antioxidant activity of epigallocatechin gallate in biphasic model systems in vitro. , 2001, 218, 147-155.		89
106	Improved Dispersibility of Green Tea Powder by Microparticulation and Formulation. Journal of Food Science, 2001, 66, 793-798.	3.1	27
107	Evaluation of the Antioxidant Activity of Legumes. Pharmaceutical Biology, 2001, 39, 300-304.	2.9	11
108	Steric Effects on Interaction of Tea Catechins with Lipid Bilayers. Bioscience, Biotechnology and Biochemistry, 2001, 65, 2638-2643.	1.3	150
109	Application of Natural Antioxidants in Stabilizing Polyunsaturated Fatty Acids in Model Systems and Foods. ACS Symposium Series, 2001, , 258-279.	0.5	8

#	ARTICLE	IF	CITATIONS
110	Yam ( <i>Dioscorea batatas</i> ) Tuber Mucilage Exhibited Antioxidant Activities in Vitro. <i>Planta Medica</i> , 2002, 68, 1072-1076.	1.3	92
111	Antioxidant and Scavenging Activities of Flavonoid Extract (Kolaviron) of <i>Garcinia kola</i> Seeds. <i>Pharmaceutical Biology</i> , 2002, 40, 107-116.	2.9	85
112	Green tea extract only affects markers of oxidative status postprandially: lasting antioxidant effect of flavonoid-free diet. <i>British Journal of Nutrition</i> , 2002, 87, 343-355.	2.3	103
113	Free Radical and Oxidative Reactions of (-)-Epigallocatechin and (-)-Epigallocatechin Gallate, Two Major Polyphenols in Green Tea. <i>ACS Symposium Series</i> , 2002, , 213-223.	0.5	0
114	A Model System Study of the Inhibition of Heterocyclic Aromatic Amine Formation by Organosulfur Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 7684-7690.	5.2	45
115	Polyphenol Increases in Safflower and Cucumber Seedlings Exposed to Strong Visible Light with Limited Water. <i>Bioscience, Biotechnology and Biochemistry</i> , 2002, 66, 65-72.	1.3	34
116	Topoisomerase I and II Enzyme Inhibitory Aqueous Extract of <i>Ardisia compressa</i> and <i>Ardisin</i> Protect against Benomyl Oxidation of Hepatocytes. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 7714-7719.	5.2	11
117	Antioxidant Functions of Selected Allium Thiosulfonates and S-Alk(en)yl-L-Cysteine Sulfoxides. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 2488-2493.	5.2	91
118	Antioxidative Properties of Cardoon ( <i>Cynara cardunculus</i> L.) Infusion Against Superoxide Radical, Hydroxyl Radical, and Hypochlorous Acid. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 4989-4993.	5.2	244
119	A CORRELATIVE STUDY ON ANTIMUTAGENIC AND CHEMOPREVENTIVE ACTIVITY OF <i>ACACIA AURICULIFORMIS</i> A. CUNN. AND <i>ACACIA NILOTICA</i> (L.) WILLD. EX DEL. <i>Drug and Chemical Toxicology</i> , 2002, 25, 39-64.	2.3	27
120	Modulation of heterocyclic amine-induced mutagenicity and carcinogenicity: an 'A-to-Z' guide to chemopreventive agents, promoters, and transgenic models. <i>Mutation Research - Reviews in Mutation Research</i> , 2002, 511, 89-112.	5.5	82
121	Antioxidant activity in medicinal plants associated with the symptoms of diabetes mellitus used by the Indigenous Peoples of the North American boreal forest. <i>Journal of Ethnopharmacology</i> , 2002, 82, 197-205.	4.1	293
122	Inhibitory effects of isoflavones on nitric oxide- or peroxynitrite-mediated DNA damage in RAW 264.7 cells and $\gamma$ -H2AX DNA. <i>Food and Chemical Toxicology</i> , 2002, 40, 1433-1440.	3.6	34
123	Antimutagenic activities of acetone and methanol fractions of <i>Terminalia arjuna</i> . <i>Food and Chemical Toxicology</i> , 2002, 40, 1475-1482.	3.6	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.	1.7	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.	1.7	18
126	The Egyptian <i>Eucalyptus camaldulensis</i> var. <i>brevirostris</i> : chemical compositions of the fruit volatile oil and antioxidant activity. <i>Flavour and Fragrance Journal</i> , 2002, 17, 306-312.	2.6	21
127	Determination of green-tea catechins in cosmetic formulations and in in-vitro skin extracts by high-performance liquid chromatography coupled with electrospray ionization mass spectrometry. <i>Chromatographia</i> , 2002, 55, 43-48.	1.3	20



#	ARTICLE	IF	CITATIONS
128	Oxidative stability and minor constituents of virgin olive oil and cold-pressed rapeseed oil. <i>European Food Research and Technology</i> , 2002, 214, 294-298.	3.3	132
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.	3.3	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.	4.2	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.	3.1	89
132	ANTIOXIDANT AND FREE RADICAL SCAVENGING ACTIVITIES OF EDIBLE MUSHROOMS. <i>Journal of Food Lipids</i> , 2002, 9, 35-43.	1.0	161
133	ANTIOXIDANT ACTIVITY OF WHEAT CARYOPSES AND EMBRYOS EXTRACTS. <i>Journal of Food Lipids</i> , 2002, 9, 201-210.	1.0	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.	3.2	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.	3.3	59
137	Malondialdehyde production in Jurkat T cells subjected to oxidative stress. <i>Nutrition</i> , 2003, 19, 545-548.	2.4	19
138	Free radical-scavenging activity of Taiwanese native plants. <i>Phytomedicine</i> , 2003, 10, 170-175.	5.3	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.	5.3	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.	3.5	68
142	Antioxidant activity screening of extracts from <i>Sideritis</i> species ( <i>Labiatae</i> ) grown in Bulgaria. <i>Journal of the Science of Food and Agriculture</i> , 2003, 83, 809-819.	3.5	76
143	Laccase-catalyzed Synthesis and Antioxidant Property of Poly(catechin). <i>Macromolecular Bioscience</i> , 2003, 3, 758-764.	4.1	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.	2.8	51
145	Antioxidant and antimutagenic activities of pomegranate peel extracts. <i>Food Chemistry</i> , 2003, 80, 393-397.	8.2	393

#	ARTICLE	IF	CITATIONS
146	Preparation and functional properties of beverages made from sea algae. Food Chemistry, 2003, 81, 327-332.	8.2	120
147	Inhibitory effect of <i>Eucommia ulmoides</i> Oliv. on oxidative DNA damage in lymphocytes induced by H <sub>2</sub> O <sub>2</sub> . Teratogenesis, Carcinogenesis, and Mutagenesis, 2003, 23, 23-34.	0.8	13
148	ANTIOXIDANT ACTIVITY OF PHENOLIC FRACTIONS OF RAPESEED. Journal of Food Lipids, 2003, 10, 51-62.	1.0	31
149	SEPARATION OF INDIVIDUAL CATECHINS FROM GREEN TEA USING SILICA GEL COLUMN CHROMATOGRAPHY AND HPLC. Journal of Food Lipids, 2003, 10, 165-177.	1.0	25
150	Antioxidative Activity and Safety of 50% Ethanolic Red Bean Extract ( <i>Phaseolus radiatus</i> L. var. Aurea). Journal of Food Science, 2003, 68, 21-25.	3.1	30
151	Chemical and Antioxidant Properties of <i>Laurocerasus officinalis</i> Roem. (Cherry Laurel) Fruit Grown in the Black Sea Region. Journal of Agricultural and Food Chemistry, 2003, 51, 7489-7494.	5.2	71
152	Effect of Selenium on Increasing the Antioxidant Activity of Tea Leaves Harvested during the Early Spring Tea Producing Season. Journal of Agricultural and Food Chemistry, 2003, 51, 1081-1084.	5.2	70
153	High-Performance Liquid Chromatography Determination of Phenolic Constituents in 17 Varieties of Cowpeas. Journal of Agricultural and Food Chemistry, 2003, 51, 1623-1627.	5.2	91
154	Evaluation of the Anti-oxidative Effect (in vitro) of Tea Polyphenols. Bioscience, Biotechnology and Biochemistry, 2003, 67, 396-401.	1.3	74
155	Isolation and characterization of antioxidant phenolic compounds from the aerial parts of <i>Hypericum hyssopifolium</i> L. by activity-guided fractionation. Journal of Ethnopharmacology, 2003, 87, 73-83.	4.1	155
156	Chemistry of Buttermilk Solid Antioxidant Activity. Journal of Dairy Science, 2003, 86, 1541-1547.	3.4	54
157	Antigenotoxic, antimutagenic and ROS scavenging activities of a <i>Rhoeo discolor</i> ethanolic crude extract. Toxicology in Vitro, 2003, 17, 77-83.	2.4	54
158	Factors Affecting the Levels of Tea Polyphenols and Caffeine in Tea Leaves. Journal of Agricultural and Food Chemistry, 2003, 51, 1864-1873.	5.2	339
159	The functional benefits of flavonoids: the case of tea. , 2003, , 128-159.		4
160	Free Radical Scavenging and Antioxidant Activity of Volatile Oils of local Clove and Cinnamon Isolated by Supercritical Fluid Extraction [SFE]. Journal of Essential Oil-bearing Plants: JEOP, 2003, 6, 9-20.	1.9	11
161	Screening Chemical Composition and in Vitro Antioxidant and Antimicrobial Activities of the Essential Oils from <i>Origanum syriacum</i> L. Growing in Turkey. Biological and Pharmaceutical Bulletin, 2003, 26, 1725-1729.	1.4	189
162	Atividade antioxidante in vitro de extratos de algumas algas verdes (Chlorophyta) do litoral catarinense (Brasil). BJPS: Brazilian Journal of Pharmaceutical Sciences, 2004, 40, 495-503.	0.5	7
163	Determination of the free radical scavenging activity of dihydropyran-2,4-diones. Bioorganic and Medicinal Chemistry Letters, 2004, 14, 5859-5861.	2.2	15

#	ARTICLE	IF	CITATIONS
164	Comparison of six cultivars of strawberries ( <i>Fragaria x ananassa</i> Duch.) grown in northwest Poland. <i>European Food Research and Technology</i> , 2004, 219, 66-70.	3.3	78
165	Biosensors for determination of total and natural antioxidant capacity of red and white wines: comparison with other spectrophotometric and fluorimetric methods. <i>Biosensors and Bioelectronics</i> , 2004, 19, 641-651.	10.1	101
166	Biosensors for determination of total antioxidant capacity of phytotherapeutic integrators: comparison with other spectrophotometric, fluorimetric and voltammetric methods. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2004, 35, 303-320.	2.8	22
167	Physicochemical characterization of lima bean ( <i>Phaseolus lunatus</i> ) and Jack bean ( <i>Canavalia</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 TF	8.2	75
168	Free-radical scavenging capacity and antioxidant activity of selected plant species from the Canadian prairies. <i>Food Chemistry</i> , 2004, 84, 551-562.	8.2	868
169	Comparison of antioxidant activity and phenolic content of three lichen species. <i>Phytotherapy Research</i> , 2004, 18, 938-941.	5.8	129
170	Antioxidant activity of water and alcohol extracts of chamomile flowers, anise seeds and dill seeds. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 173-178.	3.5	48
171	Free radical scavenging activity of an aqueous extract of potato peel. <i>Food Chemistry</i> , 2004, 85, 611-616.	8.2	495
172	Use of antioxidants to minimize the human health risk associated to mutagenic/carcinogenic heterocyclic amines in food. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2004, 802, 189-199.	2.3	135
173	Modulation of Tea and Tea Polyphenols on Benzo(a)pyrene-induced DNA Damage in Chang Liver Cells. <i>Free Radical Research</i> , 2004, 38, 193-200.	3.3	27
175	Direct Evidence of Interaction of a Green Tea Polyphenol, Epigallocatechin Gallate, with Lipid Bilayers by Solid-state Nuclear Magnetic Resonance. <i>Bioscience, Biotechnology and Biochemistry</i> , 2004, 68, 1743-1747.	1.3	67
176	Relationship between Antibacterial Activity of (+)-Catechin Derivatives and Their Interaction with a Model Membrane. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 1514-1519.	5.2	87
177	Amplification of Inhibitory Activity of Catechin against Disease-Related Enzymes by Conjugation on Poly( $\mu$ -lysine). <i>Biomacromolecules</i> , 2004, 5, 1633-1636.	5.4	32
178	Synthesis of Antioxidants in Wheat Sprouts. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 5201-5206.	5.2	56
179	Superoxide Anion Scavenging and Xanthine Oxidase Inhibition of (+)-Catechin-Aldehyde Polycondensates. Amplification of the Antioxidant Property of (+)-Catechin by Polycondensation with Aldehydes. <i>Biomacromolecules</i> , 2004, 5, 547-552.	5.4	22
180	Total Phenolics and Antioxidant Activities of Fenugreek, Green Tea, Black Tea, Grape Seed, Ginger, Rosemary, Gotu Kola, and Ginkgo Extracts, Vitamin E, and tert-Butylhydroquinone. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 5183-5186.	5.2	231
181	Amplification of Antioxidant Activity of Catechin by Polycondensation with Acetaldehyde. <i>Biomacromolecules</i> , 2004, 5, 113-118.	5.4	72
182	Methods to Evaluate the Antioxidant Activity. , 2004, , 55-71.		4

#	ARTICLE	IF	CITATIONS
183	Antioxidant Activities of the Chloroform Extract of <i>Solanum trilobatum</i> . <i>Pharmaceutical Biology</i> , 2004, 42, 462-466.	2.9	29
184	Effects of Pu-erh Tea on Oxidative Damage and Nitric Oxide Scavenging. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 8169-8176.	5.2	119
185	Effect of Electron Beam Irradiation and Storage at 5 Â°C on Thiobarbituric Acid Reactive Substances and Carbonyl Contents in Chicken Breast Meat Infused with Antioxidants and Selected Plant Extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 8236-8241.	5.2	44
186	EST analysis of genes involved in secondary metabolism in <i>Camellia sinensis</i> (tea), using suppression subtractive hybridization. <i>Plant Science</i> , 2004, 166, 953-961.	3.6	92
187	Antigenotoxic properties of Cassia tea ( <i>Cassia tora</i> L.): Mechanism of action and the influence of roasting process. <i>Life Sciences</i> , 2004, 76, 85-101.	4.3	45
188	Red clover extract as antioxidant active and functional food ingredient. <i>Innovative Food Science and Emerging Technologies</i> , 2004, 5, 101-105.	5.6	87
189	Nutritional Relevance of Wheat Sprouts Containing High Levels of Organic Phosphates and Antioxidant Compounds. <i>Journal of Clinical Gastroenterology</i> , 2004, 38, S123-S126.	2.2	17
190	Antioxidant and antimicrobial activities of <i>Bauhinia racemosa</i> L. stem bark. <i>Brazilian Journal of Medical and Biological Research</i> , 2005, 38, 1015-1024.	1.5	73
191	Antioxidant Activity of Noble Metal (Gold, Platinum). <i>Journal of the Japan Society of Colour Material</i> , 2005, 78, 409-416.	0.1	1
192	Antioxidant Activity of Noble Metal (Gold, Platinum) -Biopolymer Nanocomposites. <i>Journal of the Japan Society of Colour Material</i> , 2005, 78, 112-121.	0.1	10
193	PLE in the analysis of plant compounds. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2005, 37, 1155-1159.	2.8	42
194	Antioxidant activity of differently regioselective chitosan sulfates in vitro. <i>Bioorganic and Medicinal Chemistry</i> , 2005, 13, 1387-1392.	3.0	229
195	Relevance of molecular weight of chitosan and its derivatives and their antioxidant activities in vitro. <i>Bioorganic and Medicinal Chemistry</i> , 2005, 13, 1573-1577.	3.0	253
196	Antioxidant properties of dried 'kayamo-nori', a brown alga <i>Scytosiphon lomentaria</i> (Scytosiphonales,) Tj ETQq1 1 0.784314 rgBT /Overl	8.2	102
197	Antioxidant activity of dulse ( <i>Palmaria palmata</i> ) extract evaluated in vitro. <i>Food Chemistry</i> , 2005, 91, 485-494.	8.2	343
198	Studies on the antioxidative activity of <i>Graptopetalum paraguayense</i> E. Walther. <i>Food Chemistry</i> , 2005, 91, 419-424.	8.2	109
199	Peroxidase-based biosensor as a tool for a fast evaluation of antioxidant capacity of tea. <i>Food Chemistry</i> , 2005, 92, 515-519.	8.2	39
200	Preparation of high-molecular weight and high-sulfate content chitosans and their potential antioxidant activity in vitro. <i>Carbohydrate Polymers</i> , 2005, 61, 148-154.	10.2	118

#	ARTICLE	IF	CITATIONS
201	Separation of catechin constituents from five tea cultivars using high-speed counter-current chromatography. <i>Journal of Chromatography A</i> , 2005, 1083, 223-228.	3.7	57
202	Inhibitory effects of epigallocatechin gallate on the propagation of bovine coronavirus in Madin-Darby bovine kidney cells. <i>Animal Science Journal</i> , 2005, 76, 507-512.	1.4	16
203	ANTIOXIDANT ACTIVITY OF ALMOND SEED EXTRACT AND ITS FRACTIONS. <i>Journal of Food Lipids</i> , 2005, 12, 344-358.	1.0	121
204	Antioxidant activity, reducing power and total phenolic content of some lichen species. <i>F&amp;A-terap&amp;A-phi</i> , 2005, 76, 216-219.	2.2	65
205	Effects of water extract of <i>Usnea longissima</i> on antioxidant enzyme activity and mucosal damage caused by indomethacin in rats. <i>Phytomedicine</i> , 2005, 12, 656-662.	5.3	133
206	Free radical scavenging and antigenotoxic activities of natural phenolic compounds in dried flowers of <i>Hibiscus sabdariffa</i> L. <i>Molecular Nutrition and Food Research</i> , 2005, 49, 1120-1128.	3.3	82
207	Enzymatic synthesis of a catechin conjugate of polyhedral oligomeric silsesquioxane and evaluation of its antioxidant activity. <i>Applied Microbiology and Biotechnology</i> , 2005, 66, 430-433.	3.6	36
208	<i>Aronia melanocarpa</i> phenolics and their antioxidant activity. <i>European Food Research and Technology</i> , 2005, 221, 809-813.	3.3	313
209	The carcinogenic and protective effects of food. <i>British Journal of Nursing</i> , 2005, 14, 1070-1074.	0.7	7
210	Addition of Milk Does Not Alter the Antioxidant Activity of Black Tea. <i>Annals of Nutrition and Metabolism</i> , 2005, 49, 189-195.	1.9	79
211	Antioxidant and Antibacterial Properties of Extracts of Green Tea Polyphenols. <i>ACS Symposium Series</i> , 2005, , 94-106.	0.5	9
212	HPLC Analysis of Naturally Occurring Methylated Catechins, 3â€- and 4â€-Methyl-epigallocatechin Gallate, in Various Fresh Tea Leaves and Commercial Teas and Their Potent Inhibitory Effects on Inducible Nitric Oxide Synthase in Macrophages. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 7035-7042.	5.2	52
213	In vitro bioactivity-guided fractionation and characterization of polyphenolic inhibitory fractions from <i>Acacia nilotica</i> (L.) Willd. ex Del.. <i>Journal of Ethnopharmacology</i> , 2005, 99, 353-360.	4.1	47
214	Extracts from dulse ( <i>Palmaria palmata</i> ) are effective antioxidants and inhibitors of cell proliferation in vitro. <i>Food and Chemical Toxicology</i> , 2005, 43, 1073-1081.	3.6	135
215	Antioxidant capacity of the algae using a biosensor method. <i>Talanta</i> , 2005, 66, 902-911.	5.5	29
216	Exploring the Effect of <i>Asclepias curassavica</i> on Markers of Oxidative Stress in Rats. <i>Evidence - Based Integrative Medicine</i> , 2005, 2, 87-93.	0.2	5
217	Effect of Some Bioregulators on the Chemical Composition of Essential Oil and its Antioxidant Activity of Egyptian Carnation ( <i>Dianthus caryophyllus</i> L.). <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2006, 9, 214-222.	1.9	29
218	Thiobarbituric Acid Reactive Substances and Volatile Compounds in Chicken Breast Meat Infused with Plant Extracts and Subjected to Electron Beam Irradiation. <i>Poultry Science</i> , 2006, 85, 1107-1113.	3.4	34

#	ARTICLE	IF	CITATIONS
219	Free Radicals, Antioxidants and Diabetes: Embryopathy, Retinopathy, Neuropathy, Nephropathy and Cardiovascular Complications. <i>Neuroembryology and Aging</i> , 2006, 4, 117-137.	0.1	34
220	Antioxidant Properties of Methanolic Extracts from Leaves of <i>Rhazya stricta</i> . <i>Journal of Medicinal Food</i> , 2006, 9, 270-275.	1.5	41
221	Antioxidant Activity of Piper betel Leaf Extract and Its Constituents. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 9046-9054.	5.2	136
222	Comparative activity of antioxidants from wheat sprouts, <i>Morinda citrifolia</i> , fermented papaya and white tea. <i>International Journal of Food Sciences and Nutrition</i> , 2006, 57, 168-177.	2.8	33
223	Water-Soluble Genistin Glycoside Isoflavones Up-Regulate Antioxidant Metallothionein Expression and Scavenge Free Radicals. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 3819-3826.	5.2	47
224	Optimization of the Extraction of Antioxidative Constituents of Six Barley Cultivars and Their Antioxidant Properties. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 8048-8057.	5.2	96
225	Bioactive Compounds in Legumes and Their Germinated Products. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 3807-3814.	5.2	215
226	Antioxidant Activity of Indigenous Edible Mushrooms. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 9764-9772.	5.2	260
227	Biosynthesis Enhancement and Antioxidant and Anti-inflammatory Activities of Peanut ( <i>Arachis</i> ) Tj ETQqO 0 0 rgBT /Overlock 10 Tf 50 42 <i>Chemistry</i> , 2006, 54, 10281-10287.	5.2	65
228	<i>Punica granatum</i> (pomegranate) flower extract possesses potent antioxidant activity and abrogates Fe-NTA induced hepatotoxicity in mice. <i>Food and Chemical Toxicology</i> , 2006, 44, 984-993.	3.6	208
229	Antioxidant and antiproliferative activities of extracts from a variety of edible seaweeds. <i>Food and Chemical Toxicology</i> , 2006, 44, 1144-1150.	3.6	346
230	Antioxidant activity of the roots of <i>Decalepis hamiltonii</i> (Wight & Arn.). <i>LWT - Food Science and Technology</i> , 2006, 39, 1059-1065.	5.2	87
231	Cytotoxic, antioxidant and antibacterial activities of <i>Varthemia iphionoides</i> Boiss. extracts. <i>Journal of Ethnopharmacology</i> , 2006, 108, 287-293.	4.1	44
232	Evaluation of antioxidant activity of <i>Cassia siamea</i> flowers. <i>Journal of Ethnopharmacology</i> , 2006, 108, 340-348.	4.1	130
233	Degradation of porphyrin from <i>Porphyra haitanensis</i> and the antioxidant activities of the degraded porphyrans with different molecular weight. <i>International Journal of Biological Macromolecules</i> , 2006, 38, 45-50.	7.5	152
234	Evaluation of antioxidant activity of <i>Salix caprea</i> flowers. <i>Phytotherapy Research</i> , 2006, 20, 479-483.	5.8	19
235	Antioxidant Activities of Aqueous Extract from Cultivated Fruit-bodies of <i>Cordyceps militaris</i> (L.) Link In Vitro. <i>Journal of Integrative Plant Biology</i> , 2006, 48, 1365-1370.	8.5	31
236	PHYTOCONSTITUENTS AND ANTIOXIDANT POTENCY OF <i>RHODIOLA ROSEA</i> - A VERSATILE ADAPTOGEN. <i>Journal of Food Biochemistry</i> , 2006, 30, 203-214.	2.9	19

#	ARTICLE	IF	CITATIONS
237	Antioxidant Activity of Crude Extract, Alkaloid Fraction, and Flavonoid Fraction from Boldo ( <i>Peumus boldus</i> Molina) Leaves. <i>Journal of Food Science</i> , 2004, 69, C371.	3.1	50
238	Sensory Evaluation of Irradiated and Nonirradiated Poultry Breast Meat Infused with Plant Extracts. <i>Journal of Food Science</i> , 2005, 70, S228-S235.	3.1	28
239	Studies on the dual antioxidant and antibacterial properties of parsley ( <i>Petroselinum crispum</i> ) and cilantro ( <i>Coriandrum sativum</i> ) extracts. <i>Food Chemistry</i> , 2006, 97, 505-515.	8.2	262
240	Effects of origins and fermentation time on the antioxidant activities of kombucha. <i>Food Chemistry</i> , 2006, 98, 502-507.	8.2	182
241	Effects of storage temperatures on the antioxidative activity and composition of yam. <i>Food Chemistry</i> , 2006, 98, 618-623.	8.2	22
242	Antioxidant activity and cytoprotective effect of $\kappa$ -carrageenan oligosaccharides and their different derivatives. <i>Bioorganic and Medicinal Chemistry Letters</i> , 2006, 16, 1329-1334.	2.2	98
243	The antioxidant activity of glucosamine hydrochloride in vitro. <i>Bioorganic and Medicinal Chemistry</i> , 2006, 14, 1706-1709.	3.0	98
244	Evaluation of antioxidant property of extract and fractions obtained from a red alga, <i>Polysiphonia urceolata</i> . <i>Food Chemistry</i> , 2006, 95, 37-43.	8.2	471
245	Antioxidative and mutagenic properties of <i>Zanthoxylum ailanthoides</i> Sieb & zucc.. <i>Food Chemistry</i> , 2006, 97, 418-425.	8.2	67
246	Antioxidant activities of <i>Sechium edule</i> (Jacq.) Swartz extracts. <i>Food Chemistry</i> , 2006, 97, 452-458.	8.2	746
247	Antioxidant activity of hot water extract from the fruit of the Doum palm, <i>Hyphaene thebaica</i> . <i>Food Chemistry</i> , 2006, 98, 317-328.	8.2	225
248	Antioxidative properties of tronchuda cabbage ( <i>Brassica oleracea</i> L. var. <i>costata</i> DC) external leaves against DPPH, superoxide radical, hydroxyl radical and hypochlorous acid. <i>Food Chemistry</i> , 2006, 98, 416-425.	8.2	66
249	Free and bound phenolic antioxidants in amla ( <i>Embllica officinalis</i> ) and turmeric ( <i>Curcuma longa</i> ). <i>Journal of Food Composition and Analysis</i> , 2006, 19, 446-452.	3.9	131
250	Evaluation of functional stability of quercetin as a raw material and in different topical formulations by its antilipoperoxidative activity. <i>AAPS PharmSciTech</i> , 2006, 7, E64-E71.	3.3	39
251	Electrochemical studies of (âˆ“)epigallocatechin gallate and its interaction with DNA. <i>Analytical and Bioanalytical Chemistry</i> , 2006, 386, 1913-1919.	3.7	20
252	Antioxidant properties of wheat germ protein hydrolysates evaluated in vitro. <i>Central South University</i> , 2006, 13, 160-165.	0.5	44
253	Protective effect of black tea extract on the levels of lipid peroxidation and antioxidant enzymes in liver of mice with pesticide-induced liver injury. <i>Cell Biochemistry and Function</i> , 2006, 24, 327-332.	2.9	56
254	Antioxidant capacity of methanolic and water extracts prepared from food-processing by-products. <i>Journal of the Science of Food and Agriculture</i> , 2006, 86, 778-784.	3.5	40



#	ARTICLE	IF	CITATIONS
255	Antioxidant effect of rosemary, borage, green tea, pu-erh tea and ascorbic acid on fresh pork sausages packaged in a modified atmosphere: influence of the presence of sodium chloride. Journal of the Science of Food and Agriculture, 2006, 86, 1298-1307.	3.5	69
256	Antioxidant and $\alpha$ -Amylase Inhibitory Compounds from Aerial Parts of <i>Varthemia iphionoides</i> Boiss. Bioscience, Biotechnology and Biochemistry, 2006, 70, 2178-2184.	1.3	61
257	In Vitro Antioxidant Activity of Brazilian Wines and Grape Juices. Journal of Wine Research, 2006, 17, 107-115.	1.5	11
258	Effect of Plant Extracts on Physicochemical Properties of Chicken Breast Meat Cooked Using Conventional Electric Oven or Microwave. Poultry Science, 2006, 85, 148-154.	3.4	36
259	Some Aspects of Nutritive and Biological Value of Carrot Cultivars with Orange, Yellow and Purple-Coloured Roots. Journal of Fruit and Ornamental Plant Research, 2007, 67, 149-161.	0.4	25
260	Optimization of Condition for Maximum Recovery of Antioxidants from <i>Cephalotaxus sinensis</i> and their FRAP Assay. , 2007, , .		0
261	Antioxidants from Edible Seaweeds. ACS Symposium Series, 2007, , 268-301.	0.5	9
262	Antioxidant properties of <i>Spirulina</i> ( <i>Arthospira</i> ) <i>platensis</i> cultivated under different temperatures and nitrogen regimes. Brazilian Archives of Biology and Technology, 2007, 50, 161-167.	0.5	47
263	Antioxidant Small Phenolic Ingredients in <i>Inonotus obliquus</i> (persoon) Pilat (Chaga). Chemical and Pharmaceutical Bulletin, 2007, 55, 1222-1226.	1.3	117
265	The influence of copper ions on antioxidant activity: preliminary study. International Journal of Environment and Health, 2007, 1, 328.	0.3	0
266	Antioxidant activity of <i>Cissampelos pareira</i> on benzo(a)pyrene-induced mucosal injury in mice. Nutrition Research, 2007, 27, 625-632.	2.9	51
267	<i>Eruca sativa</i> seeds possess antioxidant activity and exert a protective effect on mercuric chloride induced renal toxicity. Food and Chemical Toxicology, 2007, 45, 910-920.	3.6	87
268	Protective effect of <i>Rumex patientia</i> (English Spinach) roots on ferric nitrilotriacetate (Fe-NTA) induced hepatic oxidative stress and tumor promotion response. Food and Chemical Toxicology, 2007, 45, 1821-1829.	3.6	23
269	Antimutagenic and antimicrobial activities of pu-erh tea. LWT - Food Science and Technology, 2007, 40, 506-512.	5.2	108
270	Antioxidant properties of <i>Phyllanthus amarus</i> extracts as affected by different drying methods. LWT - Food Science and Technology, 2007, 40, 1664-1669.	5.2	294
271	The antimutagenic activity of the major flavonoids of rooibos ( <i>Aspalathus linearis</i> ): Some doseâ€‘response effects on mutagen activationâ€‘flavonoid interactions. Mutation Research - Genetic Toxicology and Environmental Mutagenesis, 2007, 631, 111-123.	1.7	119
272	Inhibition of Gastric H <sup>+</sup> , K <sup>+</sup> -ATPase and <i>Helicobacter pylori</i> Growth by Phenolic Antioxidants of <i>Curcuma amada</i> . Journal of Agricultural and Food Chemistry, 2007, 55, 7377-7386.	5.2	50
273	Accumulation of Bioactive Compounds during Growth and Development of Mango Ginger ( <i>Curcuma amada</i> Roxb.) Rhizomes. Journal of Agricultural and Food Chemistry, 2007, 55, 8105-8111.	5.2	12



#	ARTICLE	IF	CITATIONS
274	Nonenzymatic reduction of thymoquinone in physiological conditions. Free Radical Research, 2007, 41, 153-161.	3.3	78
275	The antioxidant and cytotoxic activities of <i>Sonchus oleraceus</i> L. extracts. Nutrition Research and Practice, 2007, 1, 189.	1.9	49
276	Inhibition of gastric H <sup>+</sup> ,K <sup>+</sup> -ATPase and <i>Helicobacter pylori</i> growth by phenolic antioxidants of <i>Zingiber officinale</i> . Molecular Nutrition and Food Research, 2007, 51, 324-332.	3.3	88
277	Artificial Polymeric Flavonoids: Synthesis and Applications. Macromolecular Bioscience, 2007, 7, 410-422.	4.1	43
278	Comparative study of polyphenolic content and antiradical activity of cloudy and clear apple juices. Journal of the Science of Food and Agriculture, 2007, 87, 573-579.	3.5	116
279	Natural volatile treatments increase free-radical scavenging capacity of strawberries and blackberries. Journal of the Science of Food and Agriculture, 2007, 87, 1463-1472.	3.5	53
280	Free radical scavenging, anti-glycation and tyrosinase inhibition properties of a polysaccharide fraction isolated from the rind from <i>Punica granatum</i> . Bioresource Technology, 2007, 98, 3159-3163.	9.6	122
281	Antioxidant activity of various extracts of old tea leaves and black tea wastes ( <i>Camellia sinensis</i> L.). Food Chemistry, 2007, 100, 231-236.	8.2	100
282	Antioxidant activity and free radical-scavenging capacity of extracts from guava ( <i>Psidium guajava</i> L.) leaves. Food Chemistry, 2007, 101, 686-694.	8.2	241
283	Antioxidant activity of <i>Camellia sinensis</i> leaves and tea from a lowland plantation in Malaysia. Food Chemistry, 2007, 102, 1214-1222.	8.2	203
284	Antioxidant activity of <i>Nyctanthes arbor-tristis</i> leaf extract. Food Chemistry, 2007, 103, 1350-1357.	8.2	39
285	The effects of different inorganic salts, buffer systems, and desalting of <i>Varthemia</i> crude water extract on DPPH radical scavenging activity. Food Chemistry, 2007, 104, 734-739.	8.2	23
286	Antioxidant capacities of endemic <i>Sideritis sipylea</i> and <i>Origanum sipyleum</i> from Turkey. Food Chemistry, 2007, 104, 630-635.	8.2	37
287	Bioactive compounds and antioxidant potential of mango peel extract. Food Chemistry, 2007, 105, 982-988.	8.2	323
288	Antioxidant tannins from Rosaceae plant roots. Food Chemistry, 2007, 100, 579-583.	8.2	89
289	Study on antioxidant activity of certain plants in Thailand: Mechanism of antioxidant action of guava leaf extract. Food Chemistry, 2007, 103, 381-388.	8.2	253
290	Antioxidant activity of the phenolic compounds of hawthorn, pine and skullcap. Food Chemistry, 2007, 103, 853-859.	8.2	94
291	Free radical-scavenging activity of acetone extract/fractions of <i>Acacia auriculiformis</i> A. Cunn.. Food Chemistry, 2007, 103, 1403-1410.	8.2	41

#	ARTICLE	IF	CITATIONS
292	Identification and quantification of antioxidants in Fructus lycii. Food Chemistry, 2007, 105, 353-363.	8.2	167
293	Antioxidant activity and phenolic compounds in 32 selected herbs. Food Chemistry, 2007, 105, 940-949.	8.2	1,398
294	Antioxidant potential of ethanolic extract of Polygonum cuspidatum and application in peanut oil. Food Chemistry, 2007, 105, 1518-1524.	8.2	66
295	Isolation and characterization of antioxidant and antibacterial compound from mango ginger (Curcuma amada Roxb.) rhizome. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2007, 852, 40-48.	2.3	52
296	ANTIOXIDATIVE ACTIVITY OF PROTEIN HYDROLYSATE FROM ROUND SCAD MUSCLE USING ALCALASE AND FLAVOURZYME. Journal of Food Biochemistry, 2007, 31, 266-287.	2.9	168
297	CHEMICAL COMPOSITION AND ANTIOXIDANT ACTIVITY OF SAPOTA (ACHRAS SAPOTA LINN.) FRUIT. Journal of Food Biochemistry, 2007, 31, 399-414.	2.9	44
298	ANTIOXIDANT ACTIVITY OF EXTRACTS OF <i>MALLOTUS PHILIPPINENSIS</i> FRUIT AND BARK. Journal of Food Lipids, 2007, 14, 280-297.	1.0	14
299	Protective effect of Didymocarpus pedicellata on ferric nitrilotriacetate (Fe-NTA) induced renal oxidative stress and hyperproliferative response. Chemico-Biological Interactions, 2007, 165, 33-44.	4.0	22
300	Evaluation of 28 marine algae from the Qingdao coast for antioxidative capacity and determination of antioxidant efficiency and total phenolic content of fractions and subfractions derived from Symphyocladia latiuscula (Rhodomelaceae). Journal of Applied Phycology, 2007, 19, 97-108.	2.8	83
301	Anti-inflammatory mechanisms of apigenin: inhibition of cyclooxygenase-2 expression, adhesion of monocytes to human umbilical vein endothelial cells, and expression of cellular adhesion molecules. Archives of Pharmacal Research, 2007, 30, 1318-1327.	6.3	164
302	Effects of various clarification treatments on phenolic compounds and color of apple juice. European Food Research and Technology, 2007, 224, 755-762.	3.3	51
303	In Vitro Antioxidant Properties of Cucurbita Pepo L. Male and Female Flowers Extracts. Plant Foods for Human Nutrition, 2007, 62, 49-51.	3.2	22
304	Antioxidant activities in tropical marine macroalgae from the Yucatan Peninsula, Mexico. Journal of Applied Phycology, 2007, 19, 449-458.	2.8	180
305	Changes in composition of phenolic compounds and antioxidant properties of Vitis amurensis seeds germinated under osmotic stress. Acta Physiologiae Plantarum, 2007, 29, 283-290.	2.1	29
306	Antioxidant activities and phenolics content of eight species of seaweeds from north Borneo. Journal of Applied Phycology, 2008, 20, 367-373.	2.8	247
307	The effect of addition of chokeberry, flowering quince fruits and rhubarb juice to strawberry jams on their polyphenol content, antioxidant activity and colour. European Food Research and Technology, 2008, 227, 1043-1051.	3.3	38
308	Evaluation of antioxidant activity of bound phenolics of sugarcane under in vitro conditions. Sugar Tech, 2008, 10, 302-307.	1.8	5
309	Syntheses and Biological Activities of Benzimidazolo[2,1- <i>b</i> ]benzo[ <i>c</i> ]thiazepine-5(10 <i>H</i> )- <i>ones</i> . Archiv Der Pharmazie, 2008, 341, 49-54.	4.1	4

#	ARTICLE	IF	CITATIONS
310	Composition, and Anti-inflammatory and Antioxidant Activities of the Volatile Oil from the Fruit Peel of <i>Garcinia brasiliensis</i> . Chemistry and Biodiversity, 2008, 5, 251-258.	2.1	51
311	Physicochemical characterization and antioxidant activity of quercetin-loaded chitosan nanoparticles. Journal of Applied Polymer Science, 2008, 107, 891-897.	2.6	218
312	Relevance of molecular weight of chitosan-N-2-hydroxypropyl trimethyl ammonium chloride and their antioxidant activities. European Journal of Medicinal Chemistry, 2008, 43, 336-340.	5.5	45
313	Antioxidant activity of N-carboxymethyl chitosan oligosaccharides. Bioorganic and Medicinal Chemistry Letters, 2008, 18, 5774-5776.	2.2	108
314	Influence of apple puree preparation and storage on polyphenol contents and antioxidant activity. Food Chemistry, 2008, 107, 1473-1484.	8.2	85
315	Antioxidant and antimicrobial activities of tea infusions. Food Chemistry, 2008, 108, 55-63.	8.2	397
316	Antioxidant activity of peptides isolated from alfalfa leaf protein hydrolysate. Food Chemistry, 2008, 111, 370-376.	8.2	403
317	Antioxidant properties of methanol extract and its solvent fractions obtained from selected Indian red seaweeds. Bioresource Technology, 2008, 99, 2717-2723.	9.6	276
318	Evaluation of antioxidant activities and total phenolic contents of typical malting barley varieties. Food Chemistry, 2008, 107, 296-304.	8.2	260
319	In vitro antioxidant activities of three selected brown seaweeds of India. Food Chemistry, 2008, 107, 707-713.	8.2	306
320	The antioxidant activity and free radical scavenging potential of two different solvent extracts of <i>Camellia sinensis</i> (L.) O. Kuntz, <i>Ficus bengalensis</i> L. and <i>Ficus racemosa</i> L.. Food Chemistry, 2008, 107, 1000-1007.	8.2	227
321	RELATION BETWEEN SENSORY ASTRINGENCY OF EXTRACTS FROM SELECTED TANNIN-RICH FOODS AND THEIR ANTIOXIDANT ACTIVITY. Journal of Food Lipids, 2008, 15, 28-41.	1.0	6
322	ANTIOXIDANT ACTIVITY OF EXTRACT OF ADZUKI BEAN AND ITS FRACTIONS. Journal of Food Lipids, 2008, 15, 119-136.	1.0	79
323	Effects of blanching, drying and extraction processes on the antioxidant activity of yam ( <i>Dioscorea alata</i> ). International Journal of Food Science and Technology, 2008, 43, 859-864.	2.7	30
324	Phenolic Compounds in Field Horsetail ( <i>Equisetum arvense</i> L.) as Natural Antioxidants. Molecules, 2008, 13, 1455-1464.	3.8	77
325	Free radical processes in green tea polyphenols (GTP) investigated by electron paramagnetic resonance (EPR) spectroscopy. Biotechnology Annual Review, 2008, 14, 349-401.	2.1	14
326	Flavonoid Biotransformations in Microorganisms. , 2008, , 191-255.		6
327	Effect of Ultrasonic Degradation on In Vitro Antioxidant Activity of Polysaccharides from <i>Porphyra yezoensis</i> (Rhodophyta). Food Science and Technology International, 2008, 14, 479-486.	2.2	33

#	ARTICLE	IF	CITATIONS
328	Antioxidant activity of sulfated polysaccharide fractions extracted from <i>Laminaria japonica</i> . International Journal of Biological Macromolecules, 2008, 42, 127-132.	7.5	640
329	In vitro evaluation of antioxidant activities of aqueous extracts from natural and cultured mycelia of <i>Cordyceps sinensis</i> . LWT - Food Science and Technology, 2008, 41, 669-677.	5.2	102
330	Studies on the performance of a new bioreactor for improving antioxidant potential of rice. LWT - Food Science and Technology, 2008, 41, 1459-1465.	5.2	34
331	Antioxidant and antibacterial activities of <i>Nephelium lappaceum</i> L. extracts. LWT - Food Science and Technology, 2008, 41, 2029-2035.	5.2	136
332	Protective effects of ethanolic extracts of buckwheat groats on DNA damage caused by hydroxyl radicals. Food Research International, 2008, 41, 924-929.	6.2	45
333	In vitro Safety Evaluation and Anticlastogenic Effect of BacoMindâ„¢ on Human Lymphocytes. Biomedical and Environmental Sciences, 2008, 21, 7-23.	0.2	30
334	Size Effect of Se-Enriched Green Tea Particles on in Vitro Antioxidant and Antitumor Activities. Journal of Agricultural and Food Chemistry, 2008, 56, 4529-4533.	5.2	26
335	Evaluation of Saskatoon Berry ( <i>Amelanchier alnifolia</i> Nutt.) Cultivars for their Polyphenol Content, Antioxidant Properties, and Storage Stability. Journal of Agricultural and Food Chemistry, 2008, 56, 9933-9940.	5.2	44
336	Evaluation of Antioxidant Activity of Curcumin-Free Turmeric ( <i>Curcuma longa</i> L.) Oil and Identification of Its Antioxidant Constituents. ACS Symposium Series, 2008, , 152-164.	0.5	4
337	Effect of GABA Tea on Quality Characteristics of Chiffon Cake. Cereal Chemistry, 2008, 85, 31-38.	2.2	30
338	Polyphenolic Compounds and Antioxidant Activity of New and Old Apple Varieties. Journal of Agricultural and Food Chemistry, 2008, 56, 6520-6530.	5.2	314
339	Antioxidant and Free Radical Scavenging Properties of Marennine, a Blue-Green Polyphenolic Pigment from the Diatom <i>Haslea ostrearia</i> (Gaillon/Bory) Simonsen Responsible for the Natural Greening of Cultured Oysters. Journal of Agricultural and Food Chemistry, 2008, 56, 6278-6286.	5.2	61
340	Antioxidant Activity of the Derivatives of Polysaccharide Extracted from a Chinese Medical Herb ( <i>Ramulus mori</i> ). Food Science and Technology Research, 2008, 14, 160-168.	0.6	20
341	A comparative study of antioxidant activity between black tea from Rwandan highlands with green and oolong teas from China. International Journal of Food Safety, Nutrition and Public Health, 2008, 1, 159.	0.1	4
342	Antioxidant and antidiabetic activities of extracts from <i>Cirsium japonicum</i> roots. Nutrition Research and Practice, 2008, 2, 247.	1.9	52
343	<i>In vitro</i> antioxidant activities of the fractions of <i>Coccinia grandis</i> L. leaf extract. Tropical Journal of Obstetrics and Gynaecology, 2008, 5, .	0.3	148
344	Studies on Tea Quality Grown Through Conventional and Organic Management Practices: Its Impact on Antioxidant and Antidiarrhoeal Activity. Transactions of the ASABE, 2008, 51, 2227-2238.	1.1	7
345	Antioxidant activity, Î²-glucan and lipid contents of oat varieties. Czech Journal of Food Sciences, 2008, 26, 163-173.	1.2	40

#	ARTICLE	IF	CITATIONS
346	Antioxidant and radical scavenging activities of a barley crude extract and its fraction. Czech Journal of Food Sciences, 2007, 25, 73-80.	1.2	23
347	Antioxidative and Antimutagenic Activities of 70% Ethanolic Extracts from Four Fungal Mycelia-Fermented Specialty Rices. Journal of Clinical Biochemistry and Nutrition, 2008, 43, 118-125.	1.4	19
348	Antioxidant activity of phenolic fractions of Mallotus philippinensis bark extract. Czech Journal of Food Sciences, 2009, 27, 109-117.	1.2	21
349	Effects of blackcurrant and apple mash blending on the phenolics contents, antioxidant capacity, and colour of juices. Czech Journal of Food Sciences, 2009, 27, 338-351.	1.2	36
350	Antimutagenic and radical scavenging activity of wheat bran. Cereal Research Communications, 2009, 37, 45-55.	1.6	10
351	Antimutagenic Activity and Radical Scavenging Activity of Water Infusions and Phenolics from Ligustrum Plants Leaves. Molecules, 2009, 14, 509-518.	3.8	34
352	Guilandina bonduc L. Possesses Antioxidant Activity and Precludes Ferric Nitritotriacetate (Fe-NTA) Induced Renal Toxicity and Tumor Promotion Response. Journal of Environmental Pathology, Toxicology and Oncology, 2009, 28, 163-175.	1.2	2
353	Study of extraction and HPTLC - UV method for estimation of caffeine in marketed tea (Camellia) Tj ETQq1 1 0.784314 rgBT /Overlock 12	0.1	12
354	Antiproliferative, Antioxidant and Cyto/DNA Protective Properties in Andrographis serpyllifolia: Role of Andrographolide and Phenolic Acids. Journal of Complementary and Integrative Medicine, 2009, 6, .	0.9	3
355	Evaluation of Antioxidant Properties of <i>Phaulopsis fascisepala</i> C.B.Cl. (Acanthaceae). Evidence-based Complementary and Alternative Medicine, 2009, 6, 227-231.	1.2	49
356	Free radicals generated during oxidation of green tea polyphenols: Electron paramagnetic resonance spectroscopy combined with density functional theory calculations. Free Radical Biology and Medicine, 2009, 46, 1076-1088.	2.9	74
357	Antioxidant activity and free radical scavenging capacity of ethanolic extracts of thyme, oregano, and marjoram. European Journal of Lipid Science and Technology, 2009, 111, 1111-1117.	1.5	36
358	Phenolic compounds and antioxidant activity of extracts of Ginkgo leaves. European Journal of Lipid Science and Technology, 2009, 111, 1150-1160.	1.5	50
359	<i>In vitro</i> study on the efficacy of tannin fractions of edible nuts as antioxidants. European Journal of Lipid Science and Technology, 2009, 111, 1063-1071.	1.5	23
360	The influence of the cation of quaternized chitosans on antioxidant activity. Carbohydrate Polymers, 2009, 78, 439-443.	10.2	61
361	Caffeine extraction from green tea leaves assisted by high pressure processing. Journal of Food Engineering, 2009, 94, 105-109.	5.2	106
362	Evaluation of antioxidant profile and activity of amalaki ( <i>Embllica officinalis</i> ), spirulina and wheat grass. Indian Journal of Clinical Biochemistry, 2009, 24, 70-75.	1.9	27
363	The preparation and antioxidant activity of glucosamine sulfate. Chinese Journal of Oceanology and Limnology, 2009, 27, 283-287.	0.7	12

#	ARTICLE	IF	CITATIONS
364	Crude cacao<i> theobroma cacao</i> extract reduces mutagenicity induced by benzo[a]pyrene through inhibition of CYP1A activity <i>in vitro</i>. <i>Phytotherapy Research</i> , 2009, 23, 1134-1139.	5.8	21
365	Screening of cereal varieties for antioxidant and radical scavenging properties applying various spectroscopic and thermoanalytical methods. <i>International Journal of Food Science and Technology</i> , 2009, 44, 784-791.	2.7	12
366	Effect of fermentation time on the antioxidant activities of tempeh prepared from fermented soybean using <i>Rhizopus oligosporus</i>. <i>International Journal of Food Science and Technology</i> , 2009, 44, 799-806.	2.7	67
367	Studies on radical scavenging activity of tea leaves and effect of additives on activities of black tea liquor. <i>International Journal of Food Science and Technology</i> , 2009, 44, 2070-2074.	2.7	11
368	Activities of amine and phenolic antioxidants and their changes in broad beans (<i>Vicia faba</i>) after freezing and steam cooking. <i>International Journal of Food Science and Technology</i> , 2010, 45, 29-37.	2.7	24
369	ANTIOXIDANT ACTIVITIES OF ENDEMIC<i> SIDERITIS LEPTOCLADA</i> AND<i> MENTHA DUMETORUM</i> AQUEOUS EXTRACTS USED IN TURKEY FOLK MEDICINE. <i>Journal of Food Processing and Preservation</i> , 2009, 33, 285-295.	2.0	5
370	Polyphenols: Chemistry, Dietary Sources, Metabolism, and Nutritional Significance. <i>Nutrition Reviews</i> , 1998, 56, 317-333.	5.8	2,905
371	Mitracarpus frigidus aerial parts exhibited potent antimicrobial, antileishmanial, and antioxidant effects. <i>Bioresource Technology</i> , 2009, 100, 428-433.	9.6	48
372	Free radical scavenging of Ganoderma lucidum polysaccharides and its effect on antioxidant enzymes and immunity activities in cervical carcinoma rats. <i>Carbohydrate Polymers</i> , 2009, 77, 389-393.	10.2	106
373	In vitro antioxidative activities of extract and semi-purified fractions of the marine red alga, Rhodomela confervoides (Rhodomelaceae). <i>Food Chemistry</i> , 2009, 113, 1101-1105.	8.2	95
374	Cytoprotective and antioxidant activity studies of jaggery sugar. <i>Food Chemistry</i> , 2009, 115, 113-118.	8.2	91
375	Anthocyanins, total polyphenols and antioxidant activity in amaranth and quinoa seeds and sprouts during their growth. <i>Food Chemistry</i> , 2009, 115, 994-998.	8.2	314
376	Evaluation of the mutagenicity and antimutagenicity of extracts from oat, buckwheat and wheat bran in the Salmonella/microsome assay. <i>Journal of Food Composition and Analysis</i> , 2009, 22, 87-90.	3.9	18
377	Enzymatic hot pressurized fluids extraction of polyphenolics from Pinus taiwanensis and Pinus morrisonicola. <i>Journal of the Taiwan Institute of Chemical Engineers</i> , 2009, 40, 136-142.	5.3	30
378	Minerals, polysaccharides and antioxidant properties of aqueous solutions obtained from macroalgal beach-casts in the Noto Peninsula, Ishikawa, Japan. <i>Food Chemistry</i> , 2009, 112, 575-581.	8.2	108
379	Synthesized oversulphated, acetylated and benzoylated derivatives of fucoidan extracted from Laminaria japonica and their potential antioxidant activity in vitro. <i>Food Chemistry</i> , 2009, 114, 1285-1290.	8.2	115
380	In vitro antioxidant activities of acetylated, phosphorylated and benzoylated derivatives of porphyran extracted from Porphyra haitanensis. <i>Carbohydrate Polymers</i> , 2009, 78, 449-453.	10.2	47
381	Influence of Indian Brown Seaweed (Sargassum marginatum) as an Ingredient on Quality, Biofunctional, and Microstructure Characteristics of Pasta. <i>Food Science and Technology International</i> , 2009, 15, 471-479.	2.2	71



#	ARTICLE	IF	CITATIONS
382	Synthesized phosphorylated and aminated derivatives of fucoidan and their potential antioxidant activity in vitro. International Journal of Biological Macromolecules, 2009, 44, 170-174.	7.5	89
383	Synthesized different derivatives of low molecular fucoidan extracted from Laminaria japonica and their potential antioxidant activity in vitro. International Journal of Biological Macromolecules, 2009, 44, 379-384.	7.5	63
384	Hepatoprotective and antioxidant activity of Amaranthus spinosus against CCl4 induced toxicity. Journal of Ethnopharmacology, 2009, 125, 364-366.	4.1	57
385	Effect of Drying Methods with the Application of Vacuum Microwaves on the Bioactive Compounds, Color, and Antioxidant Activity of Strawberry Fruits. Journal of Agricultural and Food Chemistry, 2009, 57, 1337-1343.	5.2	281
386	Mango Bioactive Compounds and Related Nutraceutical Propertiesâ€”A Review. Food Reviews International, 2009, 25, 346-370.	8.4	114
387	Antioxidant activity of NSAID hydroxamic acids. Acta Pharmaceutica, 2009, 59, 235-242.	2.0	27
388	Phytochemical Screening and Polyphenolic Antioxidant Activity of Aqueous Crude Leaf Extract of Helichrysum pedunculatum. International Journal of Molecular Sciences, 2009, 10, 4990-5001.	4.1	50
389	Effect of Enzymatic Mash Treatment and Storage on Phenolic Composition, Antioxidant Activity, and Turbidity of Cloudy Apple Juice. Journal of Agricultural and Food Chemistry, 2009, 57, 7078-7085.	5.2	63
390	Characterization of Canadian Black Currant (Ribes nigrum L.) Seed Oils and Residues. Journal of Agricultural and Food Chemistry, 2009, 57, 11528-11536.	5.2	57
391	Detection of Cyanidin in Different-colored Peanut Testae and Identification of Peanut Cyanidin 3-sambubioside. Journal of Agricultural and Food Chemistry, 2009, 57, 8805-8811.	5.2	25
392	Phenolic contents, antioxidant and antibacterial activities of <i>Hymenocardia acida</i> . Natural Product Research, 2009, 23, 168-177.	1.8	24
393	Phytochemical, Antibacterial, Antiproliferative, and Antioxidant Potentials and DNA Damage-Protecting Activity of <i>Acacia salicina</i> Extracts. Journal of Medicinal Food, 2009, 12, 675-683.	1.5	11
394	trans-5,6-Diphenylperhydropyran-2,4-dione. Acta Crystallographica Section E: Structure Reports Online, 2009, 65, o250-o250.	0.2	1
395	Using antioxidants and nutraceuticals as dietary supplements to improve the quality and shelf-life of fresh meat. , 2009, , 356-386.		0
396	Changes of Physical and Chemical Traits of Roots of Different Carrot Cultivars Under Cold Store Conditions. Journal of Fruit and Ornamental Plant Research, 2010, 72, 115-127.	0.4	8
397	Antihemolytic and antioxidant activities of <i>Allium paradoxum</i> . Open Life Sciences, 2010, 5, 338-345.	1.4	30
398	Studies on the chemical constituents and antioxidant activities of extracts from the roots of <i>Smilax lanceaefolia</i> Roxb.. Natural Product Research, 2010, 24, 1168-1176.	1.8	11
399	Antioxidant activity of alcoholic extract of <i>Agrimonia pilosa</i> Ledeb. Medicinal Chemistry Research, 2010, 19, 448-461.	2.4	20

#	ARTICLE	IF	CITATIONS
400	Regioselective syntheses of sulfated porphyrans from <i>Porphyra haitanensis</i> and their antioxidant and anticoagulant activities in vitro. <i>Carbohydrate Polymers</i> , 2010, 79, 1124-1129.	10.2	49
401	Comparison of <i>Crataegus pinnatifida</i> Bunge var. <i>typica</i> Schneider and <i>C. pinnatifida</i> Bunge fruits for antioxidant, anti-1 $\pm$ -glucosidase, and anti-inflammatory activities. <i>Food Science and Biotechnology</i> , 2010, 19, 769-775.	2.6	27
402	Evaluation of Antioxidant Properties of Dry Soup Mix Extracts Containing Dill ( <i>Anethum sowa</i> L.) Leaf. <i>Food and Bioprocess Technology</i> , 2010, 3, 441-449.	4.7	35
403	Antioxidant Activity of Tannin Fractions Isolated from Buckwheat Seeds and Groats. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2010, 87, 559-566.	1.9	17
404	Polyphenolics Profile, Antioxidant and Radical Scavenging Activity of Leaves and Stem of <i>Raphanus sativus</i> L.. <i>Plant Foods for Human Nutrition</i> , 2010, 65, 8-17.	3.2	74
405	Preliminary phytochemical screening and In vitro antioxidant activities of the aqueous extract of <i>Helichrysum longifolium</i> DC. <i>BMC Complementary and Alternative Medicine</i> , 2010, 10, 21.	3.7	292
406	Protective effects of aqueous extract of <i>Artemisia campestris</i> against puffer fish <i>Lagocephalus lagocephalus</i> extract-induced oxidative damage in rats. <i>Experimental and Toxicologic Pathology</i> , 2010, 62, 601-605.	2.1	11
407	Antioxidant activity in vitro of the selenium-contained protein from the Se-enriched <i>Bifidobacterium animalis</i> 01. <i>Anaerobe</i> , 2010, 16, 380-386.	2.1	180
408	Antimutagenic and Antioxidant Potentials of <i>Teucrium ramosissimum</i> Essential Oil. <i>Chemistry and Biodiversity</i> , 2010, 7, 1754-1763.	2.1	13
409	Antioxidant properties of various solvent extracts of potato peel, sugar beet pulp and sesame cake. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, 218-226.	3.5	147
410	Antioxidant properties of tropical and temperate herbal teas. <i>Journal of Food Composition and Analysis</i> , 2010, 23, 185-189.	3.9	122
411	A novel hydrogen peroxide scavenging assay of phenolics and flavonoids using cupric reducing antioxidant capacity (CUPRAC) methodology. <i>Journal of Food Composition and Analysis</i> , 2010, 23, 689-698.	3.9	72
412	Phenolic compounds and antioxidant activity of Brazil nut ( <i>Bertholletia excelsa</i> ). <i>Journal of Functional Foods</i> , 2010, 2, 196-209.	3.4	185
413	Antioxidant properties of a novel flavonoid from leaves of <i>Leucas aspera</i> . <i>Food Chemistry</i> , 2010, 122, 105-110.	8.2	44
414	Chemical modification and influence of function groups on the in vitro-antioxidant activities of porphyrin from <i>Porphyra haitanensis</i> . <i>Carbohydrate Polymers</i> , 2010, 79, 290-295.	10.2	72
415	In vitro antioxidant activity of polysaccharides extracted from <i>Bryopsis plumosa</i> . <i>Carbohydrate Polymers</i> , 2010, 80, 1057-1061.	10.2	122
416	Antioxidant activity in different parts of roselle ( <i>Hibiscus sabdariffa</i> L.) extracts and potential exploitation of the seeds. <i>Food Chemistry</i> , 2010, 122, 1055-1060.	8.2	159
417	FREE RADICAL-SCAVENGING ACTIVITIES OF LOW MOLECULAR WEIGHT CHITIN OLIGOSACCHARIDES LEAD TO ANTIOXIDANT EFFECT IN LIVE CELLS. <i>Journal of Food Biochemistry</i> , 0, 34, 161-177.	2.9	19



#	ARTICLE	IF	CITATIONS
418	PHENOLIC COMPOUND CONTENT, ANTIOXIDANT AND RADICAL-SCAVENGING PROPERTIES OF METHANOLIC EXTRACTS FROM THE SEED COAT OF CERTAIN THAI TAMARIND CULTIVARS. Journal of Food Biochemistry, 2010, 34, 916-931.	2.9	7
419	Production of Garcinia wine: changes in biochemical parameters, organic acids and free sugars during fermentation of Garcinia must. International Journal of Food Science and Technology, 2010, 45, 1330-1336.	2.7	19
420	Effect of hydrothermal processing on colour, antioxidant and free radical scavenging capacities of edible Irish brown seaweeds. International Journal of Food Science and Technology, 2010, 45, 2485-2493.	2.7	87
421	Phenolic Composition and Antioxidant Activities of 11 Celery Cultivars. Journal of Food Science, 2010, 75, C9-13.	3.1	125
422	Bioactivities of Kernel Extracts of 18 Strains of Maize (<i>Zea mays</i>). Journal of Food Science, 2010, 75, C667-72.	3.1	19
423	The synergistic effect of daidzein and $\alpha$ -tocopherol or ascorbic acid on microsome and LDL oxidation. Czech Journal of Food Sciences, 2010, 28, 385-391.	1.2	6
424	Antiradical capacity and reducing power of different extraction method of Areca catechu seed. African Journal of Biotechnology, 2010, 9, 7831-7836.	0.6	12
425	Evaluation of antioxidant activities of five selected brown seaweeds from China. Journal of Medicinal Plants Research, 2010, 4, 2557-2565.	0.4	54
426	Radioprotective and In-Vitro Cytotoxic Sapogenin from Euphorbia neriifolia (Euphorbiaceae) Leaf. Tropical Journal of Pharmaceutical Research, 2010, 8, .	0.3	4
427	Biological Activities of Bellis perennis Volatiles and Extracts. Natural Product Communications, 2010, 5, 1934578X1000500.	0.5	5
428	The in vitro antioxidant property of methanolic extract of Afzelia africana (Smith.). Journal of Medicinal Plants Research, 2010, 4, 2022-2027.	0.4	8
429	Electron Paramagnetic Resonance - A Powerful Tool of Medical Biochemistry in Discovering Mechanisms of Disease and Treatment Prospects. Journal of Medical Biochemistry, 2010, 29, 175-188.	1.7	15
430	A report on the antioxidant activity of the powder of the entire plant of Phyllanthus reticulatus poir. International Journal of Green Pharmacy, 2010, 4, 265.	0.1	5
431	Effect of Processing and Storage on The Antioxidant Activity of Frozen and Pasteurized Shadblow Serviceberry (Amelanchier canadensis). International Journal of Food Properties, 2010, 13, 1225-1233.	3.0	13
432	Antioxidant Functions of E- AND Z-Ajoene Derived from Japanese Garlic. International Journal of Food Properties, 2010, 13, 821-829.	3.0	10
433	Evaluation of Antioxidant and Antimutagenic Activities of the Extracts from the Fruit Rinds of<i>Garcinia cowa</i>. International Journal of Food Properties, 2010, 13, 1256-1265.	3.0	34
434	Primaquine-NSAID twin drugs: Synthesis, radical scavenging, antioxidant and Fe <sup>2+</sup> chelating activity. Acta Pharmaceutica, 2010, 60, 325-37.	2.0	25
435	Structural Identification and Bioactivities of Red-Violet Pigments Present in Basella alba Fruits. Journal of Agricultural and Food Chemistry, 2010, 58, 10364-10372.	5.2	50

#	ARTICLE	IF	CITATIONS
436	In vitro antioxidant activities of ethanol extract from <i>Enhalus acoroides</i> (L.F.) Royle. <i>Asian Pacific Journal of Tropical Medicine</i> , 2010, 3, 898-901.	0.8	59
437	Evaluation of Antioxidant Potential of <i>Melanthera scandens</i> . <i>JAMS Journal of Acupuncture and Meridian Studies</i> , 2010, 3, 267-271.	0.7	3
438	Antioxidant and $\alpha$ -Glucosidase Inhibitory Activity of Colored Grains in China. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 770-774.	5.2	186
439	Potential antioxidant and anticoagulant capacity of low molecular weight fucoidan fractions extracted from <i>Laminaria japonica</i> . <i>International Journal of Biological Macromolecules</i> , 2010, 46, 6-12.	7.5	357
440	Antimutagenic effects of ethanolic extracts from selected Palestinian medicinal plants. <i>Journal of Ethnopharmacology</i> , 2010, 127, 319-324.	4.1	65
441	Effect of pulverization on the antioxidant activity of water caltrop ( <i>Trapa taiwanensis</i> Nakai) pericarps. <i>LWT - Food Science and Technology</i> , 2010, 43, 361-365.	5.2	16
442	Extract of fermented barley attenuates chronic alcohol induced liver damage by increasing antioxidative activities. <i>Food Research International</i> , 2010, 43, 118-124.	6.2	46
443	Antioxidant and antimicrobial properties of <i>Moltkia petraea</i> (Tratt.) Griseb. flower, leaf and stem infusions. <i>Food and Chemical Toxicology</i> , 2010, 48, 1537-1542.	3.6	73
444	Evaluation of antioxidant activities and phenolic content of <i>Berberis vulgaris</i> L. and <i>Berberis croatica</i> Horvat. <i>Food and Chemical Toxicology</i> , 2010, 48, 2176-2180.	3.6	133
445	Hypolipidemic and hepatoprotective seeds mixture diet rich in $\omega$ -3 and $\omega$ -6 fatty acids. <i>Food and Chemical Toxicology</i> , 2010, 48, 2239-2246.	3.6	26
446	Dermacozines, a new phenazine family from deep-sea dermacocci isolated from a Mariana Trench sediment. <i>Organic and Biomolecular Chemistry</i> , 2010, 8, 2352.	2.8	123
447	Synthesis and evaluation of antioxidant activities of some indole-2,3-dione derivatives and analogs. <i>Toxicological and Environmental Chemistry</i> , 2010, 92, 1397-1407.	1.2	3
448	Microwave Assisted Extraction of Phenolic Compounds from Four Different Spices. <i>Molecules</i> , 2010, 15, 6365-6374.	3.8	118
449	Evaluation of <i>Crocus sativus</i> L. Stigma Phenolic and Flavonoid Compounds and Its Antioxidant Activity. <i>Molecules</i> , 2010, 15, 6244-6256.	3.8	192
450	Determination of Total Phenols, Free Radical Scavenging and Antibacterial Activities of <i>Mentha longifolia</i> Linn. Hudson from the Cold Desert, Ladakh, India.. <i>Pharmacognosy Journal</i> , 2010, 2, 470-475.	0.8	7
451	Synthesis, Antimicrobial, and Antioxidant Activity of New $\alpha$ -Aminophosphonates. <i>Phosphorus, Sulfur and Silicon and the Related Elements</i> , 2011, 186, 1411-1421.	1.6	33
452	Antioxidants and Antioxidant Activity of Several Pigmented Rice Brans. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 193-199.	5.2	172
453	Oral Administration of <i>Trapa taiwanensis</i> Nakai Fruit Skin Extracts Conferring Hepatoprotection from $\text{CCl}_4$ -Caused Injury. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 3686-3692.	5.2	27

#	ARTICLE	IF	CITATIONS
454	Antioxidant Activity of <i>Apium graveolens</i> Extracts. Journal of Biologically Active Products From Nature, 2011, 1, 340-343.	0.3	13
455	Evaluation of Antioxidant Activity and Radical Scavenging Property of <i>Ficus bengalensis</i> L. Applying Various Spectroscopic and Spin-trapping Methods. Journal of Biologically Active Products From Nature, 2011, 1, 248-261.	0.3	2
456	Synthesis and anticonvulsant activity of 6,7,8,9-tetra hydro-5H-5-(2-hydroxy phenyl)-2-(4-substituted) Tj ETQq0 0 0 rgBT /Overl	1.2	5
457	Antiproliferative and antioxidant activities of <i>Juglans regia</i> fruit extracts. Pharmaceutical Biology, 2011, 49, 669-673.	2.9	50
458	Antiproliferative Effect of Antioxidative Free and Bound Phenolics from <i>Andrographis serpyllifolia</i> . Free Radicals and Antioxidants, 2011, 1, 56-65.	0.3	0
459	Electrophilic, Free Radical and Reactive Oxygen Species Scavenging and Detoxification Potentials of <i>Lophira alata</i> Stem Bark Extract. Free Radicals and Antioxidants, 2011, 1, 40-47.	0.3	8
460	Study on Anti-oxidant Activity of Unripe Fruit of <i>Ficus glomerata</i> (Roxb.) using In-vitro Models. Free Radicals and Antioxidants, 2011, 1, 69-74.	0.3	1
461	Antibacterial and antioxidant activities of hydroalcoholic stem bark extract of <i>Schotia latifolia</i> Jacq. Asian Pacific Journal of Tropical Medicine, 2011, 4, 952-958.	0.8	41
462	Antioxidant Activity of Peach Blossom Extracts. Journal of the Korean Society for Applied Biological Chemistry, 2011, 54, .	0.9	14
463	Antiradical, Chelating and Antioxidant Activities of Hydroxamic Acids and Hydroxyureas. Molecules, 2011, 16, 6232-6242.	3.8	59
464	Enhancement of Dissolution and Antioxidant Activity of Kaempferol Using a Nanoparticle Engineering Process. Journal of Agricultural and Food Chemistry, 2011, 59, 5073-5080.	5.2	60
465	HPLC and GC-MS Determination of Bioactive Compounds in Microwave Obtained Extracts of Three Varieties of <i>Labisia pumila</i> Benth.. Molecules, 2011, 16, 6791-6805.	3.8	69
466	Antioxidant and drug detoxification potentials of <i>Hibiscus sabdariffa</i> anthocyanin extract. Drug and Chemical Toxicology, 2011, 34, 109-115.	2.3	68
467	Isolation, Characterization, and Antioxidant Activity of Bromophenols of the Marine Red Alga <i>Rhodomela confervoides</i> . Journal of Agricultural and Food Chemistry, 2011, 59, 9916-9921.	5.2	49
468	Secoisolariciresinol Diglucoside - A Phytoestrogen Nutraceutical of Flaxseed: Synthesis and Evaluation of Antioxidant Potency. Free Radicals and Antioxidants, 2011, 1, 31-38.	0.3	13
469	Antioxidants, Free Radicals Scavenging and Xanthine Oxidase Inhibitory Potentials of <i>Ajuga iva</i> L. Extracts.. Free Radicals and Antioxidants, 2011, 1, 21-30.	0.3	9
470	The inhibitory effect of black pepper on formation of heterocyclic aromatic amines in high-fat meatball. Food Control, 2011, 22, 596-600.	5.5	92
471	Chemical composition, antimicrobial and antioxidant activities of essential oil from <i>Gnaphalium affine</i> . Food and Chemical Toxicology, 2011, 49, 1322-1328.	3.6	44

#	ARTICLE	IF	CITATIONS
472	Evaluation to the antioxidant activity of total flavonoids extract from persimmon ( <i>Diospyros kaki</i> L.) leaves. <i>Food and Chemical Toxicology</i> , 2011, 49, 2689-2696.	3.6	236
473	Comparative assessment of antioxidant activity in three edible species of green seaweed, <i>Enteromorpha</i> from Okha, Northwest coast of India. <i>Innovative Food Science and Emerging Technologies</i> , 2011, 12, 73-78.	5.6	69
474	Fructose-induced modifications of myoglobin: Change of structure from met (Fe <sup>3+</sup> ) to oxy (Fe <sup>2+</sup> ) form. <i>International Journal of Biological Macromolecules</i> , 2011, 48, 202-209.	7.5	25
475	Isolation and antioxidant activities of polysaccharides extracted from the shoots of <i>Phyllostachys edulis</i> (Carr.). <i>International Journal of Biological Macromolecules</i> , 2011, 49, 454-457.	7.5	23
476	Synthesized oversulfated and acetylated derivatives of polysaccharide extracted from <i>Enteromorpha linza</i> and their potential antioxidant activity. <i>International Journal of Biological Macromolecules</i> , 2011, 49, 1012-1015.	7.5	45
477	Effect of thermal treatment on phenolic composition and antioxidant activities of two celery cultivars. <i>LWT - Food Science and Technology</i> , 2011, 44, 181-185.	5.2	53
478	Use of tea extracts for inhibition of polyphenoloxidase and retardation of quality loss of Pacific white shrimp during iced storage. <i>LWT - Food Science and Technology</i> , 2011, 44, 924-932.	5.2	78
479	Effect of different drying temperatures on the moisture and phytochemical constituents of edible Irish brown seaweed. <i>LWT - Food Science and Technology</i> , 2011, 44, 1266-1272.	5.2	149
480	Dynamic microwave-assisted extraction coupled on-line with clean-up for determination of caffeine in tea. <i>LWT - Food Science and Technology</i> , 2011, 44, 1490-1495.	5.2	25
481	In vitro and in vivo antioxidant effects of the ethanolic extract of <i>Swertia chirayita</i> . <i>Journal of Ethnopharmacology</i> , 2011, 136, 309-315.	4.1	95
482	Purification and biochemical characterization of antioxidant peptide from horse mackerel ( <i>Magalaspis cordyla</i> ) viscera protein. <i>Peptides</i> , 2011, 32, 1496-1501.	2.4	120
483	In vitro antioxidant properties and FTIR analysis of two seaweeds of Gulf of Mannar. <i>Asian Pacific Journal of Tropical Biomedicine</i> , 2011, 1, S66-S70.	1.2	59
484	Free radicals and antioxidants at a glance using EPR spectroscopy. <i>Critical Reviews in Clinical Laboratory Sciences</i> , 2011, 48, 114-142.	6.1	50
485	Application of response surface methodology to study the influence of hydrothermal processing on phytochemical constituents of the Irish edible brown seaweed <i>Himanthalia elongata</i> . <i>Botanica Marina</i> , 2011, 54, 471-480.	1.2	12
486	Potencial antioxidante e antimicrobiano de espécies da família Asteraceae. <i>Revista Brasileira De Plantas Medicinai</i> s, 2011, 13, 183-189.	0.3	38
487	Chemical Diversity in <i>Mentha spicata</i> : Antioxidant and Potato Sprout Inhibition Activity of its Essential Oils. <i>Natural Product Communications</i> , 2011, 6, 1934578X1100600.	0.5	16
488	Anthraquinone Profile, Antioxidant and Antimicrobial Properties of Bark Extracts of <i>Rhamnus catharticus</i> and <i>R. orbiculatus</i> . <i>Natural Product Communications</i> , 2011, 6, 1934578X1100600.	0.5	15
489	In vitro antioxidant activity of two molluscs, <i>Loligo duvauceli</i> Orbigny and <i>Donax cuneatus</i> Linnaeus, by solvent extraction methods. <i>Mediterranean Journal of Nutrition and Metabolism</i> , 2011, 6, 17-21.	0.5	0

#	ARTICLE	IF	CITATIONS
490	Antioxidant and Antimicrobial Activities of <i>Withania frutescens</i> . <i>Natural Product Communications</i> , 2011, 6, 1934578X1100601.	0.5	8
491	In Vitro $\alpha$ -Amylase Inhibition and Antioxidant Activities of Methanolic Extract of <i>Amaranthus Caudatus</i> Linn. <i>Oman Medical Journal</i> , 2011, 26, 166-170.	1.0	26
492	Free radical-scavenging and antimutagenic potential of acetone, chloroform and methanol extracts of fruits of <i>Argemone mexicana</i> . <i>African Journal of Biotechnology</i> , 2011, 10, 8654-8661.	0.6	15
493	Sesquiterpenes from the essential oil of <i>Laurencia dendroidea</i> (Ceramiales, Rhodophyta): isolation, biological activities and distribution among seaweeds. <i>Revista Brasileira De Farmacognosia</i> , 2011, 21, 248-254.	1.4	37
494	TLC separation of methylated (-)-epigallocatechin-3-gallate. <i>Czech Journal of Food Sciences</i> , 2005, 23, 36-39.	1.2	6
495	Antioxidant activity of rye caryopses and embryos extracts. <i>Czech Journal of Food Sciences</i> , 2002, 20, 209-214.	1.2	15
496	Radical Scavenging Activity of the Japanese Traditional Food, Amazake. <i>Food Science and Technology Research</i> , 2011, 17, 209-218.	0.6	16
497	Influence of industrial sterilisation, freezing and steam cooking on antioxidant properties of green peas and string beans. <i>International Journal of Food Science and Technology</i> , 2011, 46, 93-100.	2.7	11
498	Effects of rosemary and sage tea extract on biogenic amines formation of sardine ( <i>Sardina</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 422	2.7	59
499	Antioxidant activity of bigeye tuna ( <i>Thunnus obesus</i> ) head protein hydrolysate prepared with Alcalase. <i>International Journal of Food Science and Technology</i> , 2011, 46, 2460-2466.	2.7	29
500	PHENOLIC ACID PROFILES AND ANTIOXIDANT ACTIVITIES OF DIFFERENT WHEAT ( <i>TRITICUM AESTIVUM</i> L.) VARIETIES. <i>Journal of Food Biochemistry</i> , 2011, 35, 759-775.	2.9	23
501	A biomimetic synthesis of ( $\alpha$ )-ascorbyl phloroglucinol and studies toward the construction of ascorbyl-modified catechin natural products and analogues. <i>Tetrahedron</i> , 2011, 67, 9265-9272.	1.9	10
502	Black currant polyphenols: Their storage stability and microencapsulation. <i>Industrial Crops and Products</i> , 2011, 34, 1301-1309.	5.2	277
503	Antioxidant, antibacterial, and antiviral effects of <i>Lactuca sativa</i> extracts. <i>Industrial Crops and Products</i> , 2011, 34, 1182-1185.	5.2	35
504	Antioxidant flavanols from <i>Livistona chinensis</i> . <i>FÃ-toterapÃ-Ãç</i> , 2011, 82, 609-614.	2.2	28
505	Effect of clouding agents on the quality of apple juice during storage. <i>Food Hydrocolloids</i> , 2011, 25, 91-97.	10.7	57
506	Minerals, PUFAs and antioxidant properties of some tropical seaweeds from Saurashtra coast of India. <i>Journal of Applied Phycology</i> , 2011, 23, 797-810.	2.8	157
507	Antioxidant Peptides from the Protein Hydrolysates of <i>Conus betulinus</i> . <i>International Journal of Peptide Research and Therapeutics</i> , 2011, 17, 231-237.	1.9	7

#	ARTICLE	IF	CITATIONS
508	Antioxidant activity of lettuce tree ( <i>Pisonia morindifolia</i> R.Br.) and tamarind tree ( <i>Tamarindus indica</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	2.6	4
509	Synthesis of novel 3-chloro-1-(5H-dibenz[b,f]azepine-5yl)propan-1-one derivatives with antioxidant activity. <i>Medicinal Chemistry Research</i> , 2011, 20, 101-108.	2.4	18
510	Antioxidant activities of different parts of <i>Gnetum gnemon</i> L.. <i>Journal of Plant Biochemistry and Biotechnology</i> , 2011, 20, 234-240.	1.7	28
511	Free Radical Scavenging Activity of Aqueous and Ethanolic Extract of <i>Brassica oleracea</i> L. var. <i>italica</i> . <i>Food and Bioprocess Technology</i> , 2011, 4, 1137-1143.	4.7	114
512	A dimeric triterpenoid glycoside and flavonoid glycosides with free radical-scavenging activity isolated from <i>Rubus rigidus</i> var. <i>camerunensis</i> . <i>Archives of Pharmacal Research</i> , 2011, 34, 543-550.	6.3	33
513	Physico-chemical characteristics of defatted rice bran and its utilization in a bakery product. <i>Journal of Food Science and Technology</i> , 2011, 48, 478-483.	2.8	68
514	Antioxidant, Anti-inflammatory and Cytotoxicity of <i>Phaleria macrocarpa</i> (Boerl.) Scheff Fruit. <i>BMC Complementary and Alternative Medicine</i> , 2011, 11, 110.	3.7	81
515	Antimutagenic and free radical scavenger effects of leaf extracts from <i>Accacia salicina</i> . <i>Annals of Clinical Microbiology and Antimicrobials</i> , 2011, 10, 37.	3.8	13
516	Ten marker compoundsâ€based comparative study of green tea and guava leaf by HPTLC densitometry methods: Antioxidant activity profiling. <i>Journal of Separation Science</i> , 2011, 34, 749-760.	2.5	22
517	Sulphated modification of a polysaccharide obtained from fresh persimmon ( <i>Diospyros kaki</i> L.) fruit and antioxidant activities of the sulphated derivatives. <i>Food Chemistry</i> , 2011, 127, 1084-1090.	8.2	54
518	Antioxidant activity of N-acyl chitosan oligosaccharide with same substituting degree. <i>Bioorganic and Medicinal Chemistry Letters</i> , 2011, 21, 798-800.	2.2	47
519	Potential antioxidant activities in vitro of polysaccharides extracted from ginger ( <i>Zingiber</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	10.2	22
520	Effect of pectinase treatment on extraction of antioxidant phenols from pomace, for the production of puree-enriched cloudy apple juices. <i>Food Chemistry</i> , 2011, 127, 623-631.	8.2	77
521	Antioxidant activities of extract and fractions from <i>Tuber indicum</i> Cooke & Massee. <i>Food Chemistry</i> , 2011, 127, 1634-1640.	8.2	66
522	Changes in antioxidant phytochemicals and volatile composition of <i>Camellia sinensis</i> by oxidation during tea fermentation. <i>Food Chemistry</i> , 2011, 129, 1331-1342.	8.2	215
523	Assessment of nutrient composition and antioxidant potential of <i>Caulerpaceae</i> seaweeds. <i>Journal of Food Composition and Analysis</i> , 2011, 24, 270-278.	3.9	82
524	Influence of gamma irradiation on microbial load and antioxidative characteristics of <i>Polygoni Multiflora</i> Radix. <i>Process Biochemistry</i> , 2011, 46, 777-782.	3.7	18
525	Antioxidant activity comparation of polysaccharides from nine traditional edible fungi in China. , 2011, , .		1



#	ARTICLE	IF	CITATIONS
526	<i>In Vitro</i> antioxidant and radical scavenging of Guinean kinkeliba leaf ( <i>Combretum</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 742	1.8	16
527	Antioxidant Activity of Flavonoids from Sweet Potato Vines <i>In Vitro</i> . Advanced Materials Research, 2011, 236-238, 2634-2638.	0.3	3
528	Effect of Metal Ions (Cu <sup>2+</sup> /Fe <sup>2+</sup> ) on the Antioxidant Activity of L-Ascorbic Acid-Glycine Model System. Advanced Materials Research, 2011, 396-398, 28-31.	0.3	0
529	Polyphenolic Contents and Antioxidant Potential of Stem Bark Extracts from <i>Jatropha curcas</i> (Linn). International Journal of Molecular Sciences, 2011, 12, 2958-2971.	4.1	63
530	Effects of Green Tea and Grape Seed and TBHQ on Physicochemical Properties of Baladi Goat Meats. International Journal of Food Properties, 2011, 14, 1208-1216.	3.0	32
531	Magnetized water induces changes in the antioxidant properties of some medicinal plants extracts. International Journal of Green Pharmacy, 2011, 5, 145.	0.1	2
532	Assessment of antioxidant potentials of free and bound phenolics of <i>Hemidesmus indicus</i> (L) R.Br against oxidative damage. Pharmacognosy Research (discontinued), 2011, 3, 225.	0.6	20
533	Antioxidant and antibacterial properties of green, black, and herbal teas of <i>Camellia sinensis</i> . Pharmacognosy Research (discontinued), 2011, 3, 266.	0.6	155
534	Determination of Antioxidant Activity in Tea Extracts, and Their Total Antioxidant Content. American Journal of Biomedical Sciences, 0, , 322-335.	0.2	45
535	Antioxidant and Bioadhesive Properties of Onions ( <i>Allium</i> L., Alliaceae) Processed Under Acidic Conditions. International Journal of Food Properties, 2011, 14, 92-101.	3.0	8
536	New anthraquinone dimer from the root bark of <i>Cassia artemisioides</i> (Gaudich. Ex. DC) Randell. Journal of Asian Natural Products Research, 2011, 13, 62-67.	1.4	8
537	Free radical scavenging activity, phenolic contents and phytochemical evaluation of different extracts of stem bark of <i>Butea monosperma</i> (Lam.) Kuntze. Frontiers in Life Science: Frontiers of Interdisciplinary Research in the Life Sciences, 2011, 5, 107-116.	1.1	21
538	Antioxidant and Preventive Effects of Extract from <i>Nymphaea candida</i> Flower on <i>In Vitro</i> Immunological Liver Injury of Rat Primary Hepatocyte Cultures. Evidence-based Complementary and Alternative Medicine, 2011, 2011, 1-8.	1.2	23
539	Biological Potential of Sixteen Legumes in China. International Journal of Molecular Sciences, 2011, 12, 7048-7058.	4.1	78
540	Gastroprotective Effect of Ginger Rhizome ( <i>Zingiber officinale</i> ) Extract: Role of Gallic Acid and Cinnamic Acid in H <sup>+</sup> , K <sup>+</sup> -ATPase/ <i>H. pylori</i> Inhibition and Anti-Oxidative Mechanism. Evidence-based Complementary and Alternative Medicine, 2011, 2011, 1-13.	1.2	65
541	Bioactive Compounds and Biological Activities of <i>Jatropha curcas</i> L. Kernel Meal Extract. International Journal of Molecular Sciences, 2011, 12, 5955-5970.	4.1	89
542	The role of EPR spectroscopy in studies of the oxidative status of biological systems and the antioxidative properties of various compounds. Journal of the Serbian Chemical Society, 2011, 76, 647-677.	0.8	20
543	Novel indole-2-carboxylic acid analogues: Synthesis and a new light in to their antioxidant potentials. European Journal of Chemistry, 2012, 3, 214-219.	0.6	5

#	ARTICLE	IF	CITATIONS
544	Phytochemicals Analysis and Medicinal Potentials of Hydroalcoholic Extract from <i>Curtisia dentata</i> (Burm.f) C.A. Sm Stem Bark. International Journal of Molecular Sciences, 2012, 13, 6189-6203.	4.1	36
545	Anthocyanin Content and Antioxidant Activity of Different Varieties Blueberries. Advanced Materials Research, 2012, 610-613, 3421-3427.	0.3	1
546	Antioxidant Activity and Hepatoprotective Potential of <i>Polyalthia longifolia</i> and <i>Cassia spectabilis</i> Leaves against Paracetamol-Induced Liver Injury. Evidence-based Complementary and Alternative Medicine, 2012, 2012, 1-10.	1.2	42
547	A Novel Way of Separation and Preparation Noncaffeine Tea Polyphenols from Green Tea Waste. Advanced Materials Research, 2012, 550-553, 1875-1880.	0.3	3
548	Anti-Infective and Antiproliferative Potential of African Medicinal Plants. Evidence-based Complementary and Alternative Medicine, 2012, 2012, 1-2.	1.2	0
549	Evaluation of the Acetone and Aqueous Extracts of Mature Stem Bark of <i>Sclerocarya birrea</i> for Antioxidant and Antimicrobial Properties. Evidence-based Complementary and Alternative Medicine, 2012, 2012, 1-7.	1.2	10
550	Biochemical characterization of radical scavenging polyphenols from <i>Nyctanthes arborescens</i> . Journal of Pharmacy and Bioallied Sciences, 2012, 4, 341.	0.6	7
551	Experimental Assessment of <i>Moringa oleifera</i> Leaf and Fruit for Its Antistress, Antioxidant, and Scavenging Potential Using <i>In Vitro</i> and <i>In Vivo</i> Assays. Evidence-based Complementary and Alternative Medicine, 2012, 2012, 1-12.	1.2	139
552	In vitro evaluation of antioxidant, cytotoxic and apoptotic activities of different extracts from the leaves of <i>Teucrium ramosissimum</i> (Lamiaceae). Journal of Medicinal Plants Research, 2012, 6, .	0.4	1
553	In Vitro Antioxidant Activity Potential of Lantadene A, a Pentacyclic Triterpenoid of Lantana Plants. Molecules, 2012, 17, 11185-11198.	3.8	26
554	Antioxidant Activity of Milling Fractions of Selected Cereals. Nova Biotechnologica Et Chimica, 2012, 11, 45-56.	0.1	12
555	Essential oil composition and antioxidant activity of leaves and flowers of <i>Skimmia anquetilia</i> N.P. Taylor & Airy Shaw. Journal of Essential Oil Research, 2012, 24, 83-90.	2.7	14
556	Investigating the Role of Phenolics and Antioxidative Defense Machinery of <i>Brassica juncea</i> (Indian mustard) During Progressive Infection of <i>Alternaria</i> blight. Journal of Biologically Active Products From Nature, 2012, 2, 265-274.	0.3	1
557	Comparison of antioxidant activity of compounds isolated from guava leaves and a stability study of the most active compound. Drug Discoveries and Therapeutics, 2012, , .	1.5	16
558	Purification, Characterization and Antioxidant Activities in Vitro and in Vivo of the Polysaccharides from <i>Boletus edulis</i> Bull. Molecules, 2012, 17, 8079-8090.	3.8	26
559	Phenolic Compounds Characterization and Biological Activities of <i>Citrus aurantium</i> Bloom. Molecules, 2012, 17, 1203-1218.	3.8	90
560	Bioactive compounds, antioxidant, tyrosinase inhibition, xanthine oxidase inhibition, anticholinesterase and anti inflammatory activities of <i>Prunus mahaleb</i> L. seed. Journal of Medicinal Plants Research, 2012, 6, .	0.4	4
561	Influence of Storage Conditions on Flavonoids Content and Antioxidant Activity of Selected Shallot ( <i>Allium Cepa</i> Var. <i>Ascalonicum</i> Backer) Hybrid Cultivars. Journal of Fruit and Ornamental Plant Research, 2012, 77, 101-111.	0.4	5



#	ARTICLE	IF	CITATIONS
562	Facile Synthesis, Antioxidant and Antimicrobial Activity of Amino Methylene Bisphosphonates. Chemical and Pharmaceutical Bulletin, 2012, 60, 104-109.	1.3	18
563	Nutraceutical properties of the marine macroalga <i>Gayralia oxysperma</i> . Botanica Marina, 2012, 55, .	1.2	6
564	Comparison of polyphenol content and antiradical scavenging activity in methanolic extract of nanopowdered and powdered peanut sprouts. Journal of the Korean Society for Applied Biological Chemistry, 2012, 55, 793-798.	0.9	6
565	Synthesis, characterization, antidepressant and antioxidant activity of novel piperamides bearing piperidine and piperazine analogues. Bioorganic and Medicinal Chemistry Letters, 2012, 22, 7065-7070.	2.2	52
567	Cynarin-Rich Sunflower ( <i>Helianthus annuus</i> ) Sprouts Possess Both Antiglycative and Antioxidant Activities. Journal of Agricultural and Food Chemistry, 2012, 60, 3260-3265.	5.2	27
568	Production of Porcine Hemoglobin Peptides at Moderate Temperature and Medium Pressure under a Nitrogen Stream. Functional and Antioxidant Properties. Journal of Agricultural and Food Chemistry, 2012, 60, 5636-5643.	5.2	45
569	Caffeic acid derivatives, total phenols, antioxidant and antimutagenic activities of <i>Echinacea purpurea</i> flower extracts. LWT - Food Science and Technology, 2012, 46, 169-176.	5.2	58
570	Total phenolic and total flavonoid content, antioxidant activity and sensory evaluation of pseudocereal breads. LWT - Food Science and Technology, 2012, 46, 548-555.	5.2	217
571	Characterization of antioxidant chitosan film incorporated with <i>Zataria multiflora</i> Boiss essential oil and grape seed extract. LWT - Food Science and Technology, 2012, 46, 477-484.	5.2	332
572	High-power ultrasonication-assisted extraction of soybean isoflavones and effect of toasting. LWT - Food Science and Technology, 2012, 47, 199-207.	5.2	27
573	Effect of different rehydration temperatures on the moisture, content of phenolic compounds, antioxidant capacity and textural properties of edible Irish brown seaweed. LWT - Food Science and Technology, 2012, 47, 300-307.	5.2	62
574	Polyphenolic content and antioxidant properties of <i>Moringa oleifera</i> leaf extracts and enzymatic activity of liver from goats supplemented with <i>Moringa oleifera</i> leaves/sunflower seed cake. Meat Science, 2012, 91, 441-447.	5.5	202
575	Suppression of error prone pathway is responsible for antimutagenic activity of honey. Food and Chemical Toxicology, 2012, 50, 625-633.	3.6	33
576	Protection of DNA and erythrocytes from free radical induced oxidative damage by black gram ( <i>Vigna</i> ) Tj ETQq1 1 0.784314 reBT /Overl	3.6	30
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.	8.2	44
578	Water at room temperature as a solvent for the extraction of apple pomace phenolic compounds. Food Chemistry, 2012, 135, 1991-1998.	8.2	75
579	Nutrient distribution, phenolic acid composition, antioxidant and alpha-glucosidase inhibitory potentials of black gram ( <i>Vigna mungo</i> L.) and its milled by-products. Food Research International, 2012, 46, 370-377.	6.2	78
580	Effect of Croatian propolis on diabetic nephropathy and liver toxicity in mice. BMC Complementary and Alternative Medicine, 2012, 12, 117.	3.7	62

#	ARTICLE	IF	CITATIONS
581	Banana (Musa sp. var. elakki bale) Flower and Pseudostem: Dietary Fiber and Associated Antioxidant Capacity. Journal of Agricultural and Food Chemistry, 2012, 60, 427-432.	5.2	70
582	Fluoride content and biological value of flowers of some chamomile ( <i>Matricaria recutita</i> L.) cultivars. Journal of Elementology, 2012, , .	0.2	2
583	Purification and identification of antioxidant peptides from walnut ( <i>Juglans regia</i> L.) protein hydrolysates. Peptides, 2012, 38, 344-349.	2.4	150
584	Phenolic constituents, antioxidant and antimicrobial activities of rosy garlic ( <i>Allium roseum</i> var.) Tj ETQq1 1 0.784314 rgBT /Qverlock 10	3.4	80
585	Phenolic Compound Profiles and Antioxidant Capacity of <i>Persea americana</i> Mill. Peels and Seeds of Two Varieties. Journal of Agricultural and Food Chemistry, 2012, 60, 4613-4619.	5.2	138
586	Antioxidant activity of seagrasses of the Mandapam coast, India. Pharmaceutical Biology, 2012, 50, 182-187.	2.9	20
587	Anti-inflammatory, laxative and intestinal motility effects of <i>Senna macranthera</i> leaves. Natural Product Research, 2012, 26, 331-343.	1.8	24
588	Comparisons on the Functional Properties and Antioxidant Activity of Spray-Dried and Freeze-Dried Egg White Protein Hydrolysate. Food and Bioprocess Technology, 2012, 5, 2342-2352.	4.7	118
589	Evaluation of Antioxidant Properties and Mineral Composition of Purslane ( <i>Portulaca oleracea</i> L.) at Different Growth Stages. International Journal of Molecular Sciences, 2012, 13, 10257-10267.	4.1	123
590	Sensitive Determination of (âˆ”)Epigallocatechin Gallate in Tea Infusion Using a Novel Ionic Liquid Carbon Paste Electrode. Journal of Agricultural and Food Chemistry, 2012, 60, 6333-6340.	5.2	42
591	In Vitro Antioxidant and Anticancer potential of Bark of <i>Costus pictus</i> D.DON. Asian Pacific Journal of Tropical Biomedicine, 2012, 2, S741-S749.	1.2	29
592	The Effect of Enzymatically Polymerised Polyphenols on CD4 Binding and Cytokine Production in Murine Splenocytes. PLoS ONE, 2012, 7, e36025.	2.5	17
593	Evaluation of in vitro antioxidant activity of bark extracts of <i>Terminalia arjuna</i> . Journal of Medicinal Plants Research, 2012, 6, 5286-5298.	0.4	27
594	A Meta-Analysis of Tea Drinking and Risk of Parkinson's Disease. Scientific World Journal, The, 2012, 2012, 1-6.	2.1	38
595	Investigation of cytotoxicity and in-vitro antioxidant activity of <i>Asparagus racemosus</i> root extract. International Current Pharmaceutical Journal, 2012, 1, 250-257.	0.3	25
596	Optimisation of antioxidant extraction from lemon balm ( <i>Melissa officinalis</i> ). Czech Journal of Food Sciences, 2012, 30, 385-393.	1.2	10
597	Rosemary extract and celery-based products used as natural quality enhancers for colonial type salami with different ripening times. Food Science and Technology, 2012, 32, 783-792.	1.7	11
598	Especiarias como antioxidantes naturais: aplicaÃ§Ãµes em alimentos e implicaÃ§Ã£o na saÃºde. Revista Brasileira De Plantas Medicinais, 2012, 14, 389-399.	0.3	31

#	ARTICLE	IF	CITATIONS
599	Comparative Studies of Antioxidant Activities and Nutritional Constituents of Persimmon Juice ( <i>Diospyros kaki</i> L. cv. Gapjubaekmok). <i>Preventive Nutrition and Food Science</i> , 2012, 17, 141-151.	1.6	43
600	Antimicrobial Antioxidant Daucane Sesquiterpenes from <i>Ferula hermonis</i> Boiss. <i>Phytotherapy Research</i> , 2012, 26, 579-586.	5.8	50
601	Enhancement of soluble dietary fibre, polyphenols and antioxidant properties of chapatis prepared from whole wheat flour dough treated with amylases and xylanase. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 764-771.	3.5	5
602	Antioxidant and antimicrobial activities of Iranian mooseer ( <i>Allium hirtifolium</i> Boiss) populations. <i>Horticulture Environment and Biotechnology</i> , 2012, 53, 116-122.	2.1	38
603	Comparative studies on the physicochemical and antioxidant properties of different tea extracts. <i>Journal of Food Science and Technology</i> , 2012, 49, 356-361.	2.8	29
604	Modulation of phenolic content and antioxidant activity of maize by solid state fermentation with <i>Thamnidium elegans</i> CCF 1456. <i>Biotechnology and Bioprocess Engineering</i> , 2012, 17, 109-116.	2.6	62
605	Antioxidant activity of phenolic compounds identified in sunflower seeds. <i>European Food Research and Technology</i> , 2012, 235, 221-230.	3.3	67
606	Purification and identification of antioxidant peptides from the skin protein hydrolysate of two marine fishes, horse mackerel ( <i>Magalaspis cordyla</i> ) and croaker ( <i>Otolithes ruber</i> ). <i>Amino Acids</i> , 2012, 42, 1641-1649.	2.7	188
607	Purification and identification of antioxidant peptides from egg white protein hydrolysate. <i>Amino Acids</i> , 2012, 43, 457-466.	2.7	106
608	Antioxidant Capacities and Total Polyphenol Contents of Hydroethanolic Extract of Phytococktail from Trans-Himalaya. <i>Journal of Food Science</i> , 2012, 77, C156-61.	3.1	14
609	EFFECT OF DIFFERENT SOLVENTS ON POLYPHENOLIC CONTENT, ANTIOXIDANT CAPACITY AND ANTIBACTERIAL ACTIVITY OF IRISH YORK CABBAGE. <i>Journal of Food Biochemistry</i> , 2012, 36, 344-358.	2.9	30
610	ANTIOXIDANT, ACE INHIBITORY ACTIVITIES AND FUNCTIONAL PROPERTIES OF EGG WHITE PROTEIN HYDROLYSATE. <i>Journal of Food Biochemistry</i> , 2012, 36, 383-394.	2.9	41
611	EFFECT OF PROCESSING CONDITIONS ON PHYTOCHEMICAL CONSTITUENTS OF EDIBLE IRISH SEAWEED <i>HIMANTHALIA ELONGATA</i> . <i>Journal of Food Processing and Preservation</i> , 2012, 36, 348-363.	2.0	28
612	STATISTICAL OPTIMIZATION OF BLANCHING TIME AND TEMPERATURE OF IRISH YORK CABBAGE USING DESIRABILITY FUNCTION. <i>Journal of Food Processing and Preservation</i> , 2012, 36, 412-422.	2.0	2
613	Degradation of <i>Laminaria japonica</i> fucoidan by hydrogen peroxide and antioxidant activities of the degradation products of different molecular weights. <i>Carbohydrate Polymers</i> , 2012, 87, 153-159.	10.2	152
614	Purification, antioxidant and moisture-preserving activities of polysaccharides from papaya. <i>Carbohydrate Polymers</i> , 2012, 87, 2332-2337.	10.2	51
615	Separation of chito-oligomers with several degrees of polymerization and study of their antioxidant activity. <i>Carbohydrate Polymers</i> , 2012, 88, 896-903.	10.2	73
616	Chemical modification and antioxidant activities of polysaccharide from mushroom <i>Inonotus obliquus</i> . <i>Carbohydrate Polymers</i> , 2012, 89, 371-378.	10.2	143

#	ARTICLE	IF	CITATIONS
617	Bioactive phenolics from the fruits of <i>Livistona chinensis</i> . <i>FÃ-toterapÃ-Ãç</i> , 2012, 83, 104-109.	2.2	43
618	Antiparasitic antioxidant phenylpropanoids and iridoid glycosides from <i>Tecoma mollis</i> . <i>FÃ-toterapÃ-Ãç</i> , 2012, 83, 500-507.	2.2	44
619	Antraquinone profiles, antioxidant and antimicrobial properties of <i>Frangula rupestris</i> (Scop.) Schur and <i>Frangula alnus</i> Mill. bark. <i>Food Chemistry</i> , 2012, 131, 1174-1180.	8.2	62
620	Antioxidant activity of a new phenolic glycoside from <i>Lagenaria siceraria</i> Stand. fruits. <i>Food Chemistry</i> , 2012, 132, 244-251.	8.2	42
621	Extraction, characterization and in vitro antioxidative potential of chitosan and sulfated chitosan from Cuttlebone of <i>Sepia aculeata</i> Orbigny, 1848. <i>Asian Pacific Journal of Tropical Biomedicine</i> , 2012, 2, S334-S341.	1.2	80
622	Flavonoids from <i>Rhamnus alaternus</i> L. (Rhamnaceae): Kaempferol 3-O-Î²-isorhamnnoside and rhamnocitrin 3-O-Î²-isorhamnnoside protect against DNA damage in human lymphoblastoid cell and enhance antioxidant activity. <i>South African Journal of Botany</i> , 2012, 80, 57-62.	2.5	18
623	Validated high performance thin layer chromatographic method for simultaneous quantification of major iridoids in <i>Vitex trifolia</i> and their antioxidant studies. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2012, 61, 207-214.	2.8	19
624	Study on the influence of cranberry extract Åuravit SÃ-OÃ-SÃ® on the properties of uropathogenic <i>Escherichia coli</i> strains, their ability to form biofilm and its antioxidant properties. <i>Phytomedicine</i> , 2012, 19, 506-514.	5.3	21
625	New trifluoromethyl-containing (E)-Nâ€²-arylidene-[3-alkyl(aryl)/heteroaryl]-4,5-dihydro-1H-pyrazol-1-yl]carbohydrazides: Synthesis, crystal structure and antimicrobial/antioxidant activity. <i>Journal of Fluorine Chemistry</i> , 2012, 135, 303-314.	1.7	23
626	Influence of degree of hydrolysis on functional properties, antioxidant and ACE inhibitory activities of egg white protein hydrolysate. <i>Food Science and Biotechnology</i> , 2012, 21, 27-34.	2.6	67
627	In vitro antioxidative and antimutagenic activities of oak mushroom ( <i>Lentinus edodes</i> ) and king oyster mushroom ( <i>Pleurotus eryngii</i> ) byproducts. <i>Food Science and Biotechnology</i> , 2012, 21, 167-173.	2.6	15
628	Isolation of antioxidant peptides from clam, <i>Meretrix casta</i> (Chemnitz). <i>Journal of Food Science and Technology</i> , 2013, 50, 777-783.	2.8	18
629	Structural characterization and antioxidant properties of polysaccharides from two <i>Schisandra</i> fruits. <i>European Food Research and Technology</i> , 2013, 237, 691-701.	3.3	20
630	Effect of l-ascorbic acid addition on quality, polyphenolic compounds and antioxidant capacity of cloudy apple juices. <i>European Food Research and Technology</i> , 2013, 236, 777-798.	3.3	42
632	Isolation, Identification and Molecular Docking Studies of a New Isolated Compound, from <i>Onopordon acanthium</i> : A Novel Angiotensin Converting Enzyme (ACE) inhibitor. <i>Journal of Ethnopharmacology</i> , 2013, 148, 934-939.	4.1	28
633	Development of tea extracts and chitosan composite films for active packaging materials. <i>International Journal of Biological Macromolecules</i> , 2013, 59, 282-289.	7.5	221
634	Antioxidant mediated protective effect of <i>Parthenium hysterophorus</i> against oxidative damage using in vitro models. <i>BMC Complementary and Alternative Medicine</i> , 2013, 13, 120.	3.7	141
635	Phenolic profile, antioxidant and antiproliferative activity of black and red currants <i>(Ribes) Tj ETQq1 1 0.784314 rgBT /Overlock 10 TF Technology, 2013, 48, 715-726.	2.7	51

#	ARTICLE	IF	CITATIONS
636	Antioxidant and anticancer activity of 3,5-dihydroxy-4-isopropylstilbene produced by <i>Bacillus</i> sp. N strain isolated from entomopathogenic nematode. <i>Archives of Pharmacal Research</i> , 2013, , 1.	6.3	3
637	In vitro antioxidant activity of two molluscs, <i>Loligo duvauceli</i> Orbigny and <i>Donax cuneatus</i> Linnaeus, by solvent extraction methods. <i>Mediterranean Journal of Nutrition and Metabolism</i> , 2013, 6, 17-21.	0.5	6
638	A dietary antioxidant supplementation of Jamaican cherries ( <i>Muntingia calabura</i> L.) attenuates inflammatory related disorders. <i>Food Science and Biotechnology</i> , 2013, 22, 787-794.	2.6	13
639	La diversit�� de la phytoth��rapie. <i>Phytotherapie</i> , 2013, 11, 147-148.	0.1	0
640	Enhancement of the phytochemical and fibre content of beef patties with <i>Enteromorpha linza</i> seaweed. <i>International Journal of Food Science and Technology</i> , 2013, 48, 2239-2249.	2.7	41
641	Phytochemical constituents, antioxidant properties and p-coumaric acid analysis in some seagrasses. <i>Food Research International</i> , 2013, 54, 1229-1236.	6.2	63
642	Investigation of hydrolysis conditions and properties on protein hydrolysates from flatfish skin. <i>Frontiers of Chemical Science and Engineering</i> , 2013, 7, 303-311.	4.4	4
643	Polyphenolic extract of <i>Blighia sapida</i> arilli prevents N-nitrosodiethylamine-mediated oxidative onslaught on microsomal protein, lipid and DNA. <i>Food Bioscience</i> , 2013, 1, 48-56.	4.4	34
644	Properties and characterization of antioxidant and antiglycative activities for the multiple harvests of aquatic- and field-cultivated peanut leaves and stems. <i>Journal of Functional Foods</i> , 2013, 5, 327-336.	3.4	5
645	Influence of agro-climatic conditions on antioxidant potential of <i>Mentha</i> species. <i>Journal of Pharmacy Research</i> , 2013, 7, 427-432.	0.4	12
646	In vitro antioxidant activities of sulfated polysaccharide ascophyllan isolated from <i>Ascophyllum nodosum</i> . <i>International Journal of Biological Macromolecules</i> , 2013, 59, 305-312.	7.5	49
647	The neuroprotective activities and antioxidant activities of the polysaccharides from <i>Saccharina japonica</i> . <i>International Journal of Biological Macromolecules</i> , 2013, 58, 240-244.	7.5	13
648	Air pollution tolerance index and antioxidant activity of <i>Parthenium hysterophorus</i> . <i>Journal of Pharmacy Research</i> , 2013, 7, 296-298.	0.4	13
649	Optimization of enzyme-assisted extraction of polysaccharides from alfalfa and its antioxidant activity. <i>International Journal of Biological Macromolecules</i> , 2013, 62, 387-396.	7.5	80
650	The antioxidant activities and neuroprotective effect of polysaccharides from the starfish <i>Asterias rollestoni</i> . <i>Carbohydrate Polymers</i> , 2013, 95, 9-15.	10.2	28
651	Antioxidant, Free Radical Scavenging, and Antimicrobial Activities of <i>Ajuga reptans</i> Leaf Extracts. <i>International Journal of Food Properties</i> , 2013, 16, 756-765.	3.0	28
652	Sulfation of $\beta$ -chitosan and evaluation of biological activity from gladius of <i>Sepioteuthis lessoniana</i> . <i>International Journal of Biological Macromolecules</i> , 2013, 62, 336-340.	7.5	9
653	Chemical modification, antioxidant and $\alpha$ -amylase inhibitory activities of corn silk polysaccharides. <i>Carbohydrate Polymers</i> , 2013, 98, 428-437.	10.2	134

#	ARTICLE	IF	CITATIONS
654	Variation of active constituents and antioxidant activity in pyrola [ <i>P. incarnata</i> Fisch.] from different sites in Northeast China. <i>Food Chemistry</i> , 2013, 141, 2213-2219.	8.2	37
655	Degradation of sulfated polysaccharides from <i>Enteromorpha prolifera</i> and their antioxidant activities. <i>Carbohydrate Polymers</i> , 2013, 92, 1991-1996.	10.2	136
656	Free Radical Scavenging Potential of <i>Canthium parviflorum</i> Extracts. <i>Journal of Herbs, Spices and Medicinal Plants</i> , 2013, 19, 286-296.	1.1	1
657	Antioxidant potential and amino acid analysis of underutilized tropical fruit <i>Limonia acidissima</i> L.. <i>Free Radicals and Antioxidants</i> , 2013, , .	0.3	11
658	Comparative analysis of antioxidant and antimelanogenesis properties of three local guava ( <i>Psidium</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf Characterization, 2013, 7, 207-214.	3.2	7
659	Discovery of new angiotensin converting enzyme (ACE) inhibitors from medicinal plants to treat hypertension using an in vitro assay. <i>DARU, Journal of Pharmaceutical Sciences</i> , 2013, 21, 74.	2.0	51
660	Phytochemical profiles, antioxidant and antimicrobial activities of three <i>Potentilla</i> species. <i>BMC Complementary and Alternative Medicine</i> , 2013, 13, 321.	3.7	72
661	Colour, phenolic content and antioxidant capacity of some fruits dehydrated by a combination of different methods. <i>Food Chemistry</i> , 2013, 141, 3889-3896.	8.2	122
662	Two new stereoisomeric antioxidant triterpenes from <i>Potentilla fulgens</i> . <i>FÄ-toterapÄ-Äç</i> , 2013, 91, 290-297.	2.2	35
663	Extraction of quinone derivative from <i>Streptomyces</i> sp. VITVSK1 isolated from Cheyyur saltpan, Tamilnadu, India. <i>Journal of the Korean Society for Applied Biological Chemistry</i> , 2013, 56, 361-367.	0.9	15
664	<i>Rutabaga</i> <i>(Brassica napus</i> L. var. <i>napobrassica)</i> Seeds, Roots, and Sprouts: A Novel Kind of Food with Antioxidant Properties and Proapoptotic Potential in Hep G2 Hepatoma Cell Line. <i>Journal of Medicinal Food</i> , 2013, 16, 749-759.	1.5	35
666	Antioxidant furofuran lignans from <i>Premna integrifolia</i> . <i>Industrial Crops and Products</i> , 2013, 41, 397-402.	5.2	21
667	Chemical composition, antioxidant and antimicrobial activities of essential oils obtained from wild and cultivated Moroccan <i>Thymus</i> species. <i>Industrial Crops and Products</i> , 2013, 43, 450-456.	5.2	113
668	Isolation and characterization of hyaluronic acid from the liver of marine stingray <i>Aetobatus narinari</i> . <i>International Journal of Biological Macromolecules</i> , 2013, 54, 84-89.	7.5	35
669	Tryptophan over-producing cell suspensions of <i>Catharanthus roseus</i> (L) G. Don and their up-scaling in stirred tank bioreactor: detection of a phenolic compound with antioxidant potential. <i>Protoplasma</i> , 2013, 250, 371-380.	2.1	21
670	Investigation of in vitro and in vivo antioxidant potential of secoisolariciresinol diglucoside. <i>Molecular and Cellular Biochemistry</i> , 2013, 373, 179-187.	3.1	18
671	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.	1.9	14
672	Degradation and the antioxidant activity of polysaccharide from <i>Enteromorpha linza</i> . <i>Carbohydrate Polymers</i> , 2013, 92, 2084-2087.	10.2	103



#	ARTICLE	IF	CITATIONS
673	The effect of frying on anthocyanin stability and antioxidant activity of crisps from red- and purple-fleshed potatoes ( <i>Solanum tuberosum</i> L.). <i>Journal of Food Composition and Analysis</i> , 2013, 32, 169-175.	3.9	91
674	Anthocyanin extract of <i>Lannea microcarpa</i> fruits stall oxidative rout associated with aflatoxin B1 hepatocarcinogenesis. <i>Food Bioscience</i> , 2013, 4, 58-67.	4.4	20
675	Free radical scavenging property and antiproliferative activity of <i>Rhodiola imbricata</i> Edgew extracts in HT-29 human colon cancer cells. <i>Asian Pacific Journal of Tropical Medicine</i> , 2013, 6, 11-19.	0.8	25
677	Phosphorylation of low-molecular-weight polysaccharide from <i>Enteromorpha linza</i> with antioxidant activity. <i>Carbohydrate Polymers</i> , 2013, 96, 371-375.	10.2	72
678	DNA damage protecting and free radical scavenging properties of <i>Terminalia arjuna</i> bark in PC-12 cells and plasmid DNA. <i>Free Radicals and Antioxidants</i> , 2013, 3, 35-39.	0.3	37
679	Cardioprotective and antioxidant activities of a polysaccharide from the root bark of <i>Aralia elata</i> (Miq.) Seem. <i>Carbohydrate Polymers</i> , 2013, 93, 442-448.	10.2	23
680	In vitro and in vivo antioxidant potentials of an ethanolic extract of <i>Ganoderma lucidum</i> in rat mammary carcinogenesis. <i>Chinese Journal of Natural Medicines</i> , 2013, 11, 621-627.	1.3	18
681	In Vitro Antioxidant Activities of Methanol and Aqueous Extract of <i>Annona squamosa</i> (L.) Fruit Pulp. <i>JAMS Journal of Acupuncture and Meridian Studies</i> , 2013, 6, 142-148.	0.7	45
682	Characterisation and determination of in vitro antioxidant potential of betalains from <i>Talinum triangulare</i> (Jacq.) Willd.. <i>Food Chemistry</i> , 2013, 141, 4382-4390.	8.2	42
683	Solvent extraction of antioxidants from steam exploded sugarcane bagasse and enzymatic convertibility of the solid fraction. <i>Bioresource Technology</i> , 2013, 130, 8-15.	9.6	30
684	Physical modifications of polysaccharide from <i>Inonotus obliquus</i> and the antioxidant properties. <i>International Journal of Biological Macromolecules</i> , 2013, 54, 209-215.	7.5	63
685	Content of different groups of phenolic compounds in microshoots of <i>Juglans regia</i> cultivars and studies on antioxidant activity. <i>Acta Physiologiae Plantarum</i> , 2013, 35, 443-450.	2.1	29
686	Phenolic compounds and antioxidant activities of selected species of seaweeds from Danish coast. <i>Food Chemistry</i> , 2013, 138, 1670-1681.	8.2	312
687	Polyphenolic Composition, Antioxidant Activity, and Polyphenol Oxidase (PPO) Activity of Quince ( <i>Cydonia oblonga</i> Miller) Varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 2762-2772.	5.2	143
688	Antioxidant and immunoregulatory activity of <i>Ganoderma lucidum</i> polysaccharide (GLP). <i>Carbohydrate Polymers</i> , 2013, 95, 200-206.	10.2	153
689	Synthesis and Bioassay of Ethyl-2- (2-((Diethoxyphosphoryl) (Aryl)) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 147 Td (Methylamino) Elements, 2013, 188, 1402-1411.	1.6	4
690	Chemistry, antioxidant and antimicrobial potential of nutmeg ( <i>Myristica fragrans</i> Houtt). <i>Journal of Genetic Engineering and Biotechnology</i> , 2013, 11, 25-31.	3.3	130
691	Antioxidant activity of xanthan oligosaccharides prepared by different degradation methods. <i>Carbohydrate Polymers</i> , 2013, 92, 1166-1171.	10.2	56

#	ARTICLE	IF	CITATIONS
692	Characteristics of antioxidant activity and composition of pumpkin seed oils in 12 cultivars. Food Chemistry, 2013, 139, 155-161.	8.2	122
694	Introduction of primary antioxidant activity to chitosan for application as a multifunctional food packaging material. Food Hydrocolloids, 2013, 33, 207-214.	10.7	190
695	Tea and human health: The dark shadows. Toxicology Letters, 2013, 220, 82-87.	0.8	58
696	Antioxidant and antimicrobial activities of various leafy herbal teas. Food Control, 2013, 31, 403-409.	5.5	164
697	Lipid Lowering and Antioxidant Effect of Miglitol in Triton Treated Hyperlipidemic and High Fat Diet Induced Obese Rats. Lipids, 2013, 48, 597-607.	1.7	30
698	Composition and quantification of major polyphenolic compounds, antioxidant activity and colour properties of quince and mixed quince jams. International Journal of Food Sciences and Nutrition, 2013, 64, 749-756.	2.8	27
699	Antioxidant activity of brown alga <i>Saccharina bongardiana</i> from Kamchatka (Pacific coast of Russia). A methodological approach. Journal of Applied Phycology, 2013, 25, 1189-1196.	2.8	9
700	Composition and antioxidant activity of aqueous and ethanolic <i>Pelargonium radula</i> extracts. South African Journal of Botany, 2013, 85, 17-22.	2.5	23
701	Hop pellets as an interesting source of antioxidant active compounds. Potravinarstvo, 2013, 7, .	0.6	3
702	The immunological and antioxidant activities of polysaccharides extracted from <i>Enteromorpha linza</i> . International Journal of Biological Macromolecules, 2013, 57, 45-49.	7.5	41
703	Antioxidant Potential of Water Hyacinth ( <i>Eichornia crassipes</i> ): In Vitro Antioxidant Activity and Phenolic Composition. Journal of Aquatic Food Product Technology, 2013, 22, 11-26.	1.4	22
704	Flavonoids profiles, antioxidant, acetylcholinesterase inhibition activities of extract from <i>Dryothyrum boryanum</i> (Willd.) Ching. Food and Chemical Toxicology, 2013, 55, 121-128.	3.6	41
705	Effect of red sweet pepper dehydration conditions on Maillard reaction, ascorbic acid and antioxidant activity. Journal of Food Engineering, 2013, 118, 150-156.	5.2	27
706	Determination of epigallocatechin gallate with a high efficiency electrochemical sensor based on a molecularly imprinted poly( <i>o</i> -phenylenediamine) film. Journal of Applied Polymer Science, 2013, 129, 2882-2890.	2.6	20
707	In vitro antioxidant and antimicrobial activities of <i>Merremia emarginata</i> using thio glycolic acid-capped cadmium telluride quantum dots. Colloids and Surfaces B: Biointerfaces, 2013, 101, 74-82.	5.0	33
708	Stress influenced increase in phenolic content and radical scavenging capacity of <i>Rhodotorula glutinis</i> CCY 20-2-26. 3 Biotech, 2013, 3, 53-60.	2.2	13
709	Pharmaceutical potential of a fucoidan-like sulphated polysaccharide isolated from <i>Halodule pinifolia</i> . International Journal of Biological Macromolecules, 2013, 62, 30-34.	7.5	24
710	Biological Activities of Freshwater Algae, <i>Spirogyra singularis</i> Nordstedt. Journal of Aquatic Food Product Technology, 2013, 22, 58-65.	1.4	22



#	ARTICLE	IF	CITATIONS
711	Diethylnitrosamine-induced redox imbalance in rat microsomes: protective role of polyphenolic-rich extract from <i>Sorghum bicolor</i> grains. Journal of Basic and Clinical Physiology and Pharmacology, 2013, 24, 41-49.	1.3	12
712	Optimization of the Antioxidant Extraction from <i>Eleutherococcus Senticosus</i> Roots by Response Surface Methodology. Nova Biotechnologica Et Chimica, 2013, 12, 30-38.	0.1	1
713	<i>Bridelia ferruginea</i> Promotes Reactive Oxygen Species Detoxification in N-Nitrosodiethylamine-Treated Rats. Journal of Dietary Supplements, 2013, 10, 210-228.	2.6	5
714	Chemical Composition and Nutraceutical Potential of Indian Borage ( <i>Plectranthus amboinicus</i> ) Stem Extract. Journal of Chemistry, 2013, 2013, 1-7.	1.9	37
715	HPLC Evaluation of Phenolic Profile, Nutritive Content, and Antioxidant Capacity of Extracts Obtained from <i>Punica granatum</i> Fruit Peel. Advances in Pharmacological Sciences, 2013, 2013, 1-6.	3.7	48
716	Antioxidant activity and protective effects of commercial propolis on gentamicin induced nephrotoxicity in rabbits- In vitro study. Turkish Journal of Biochemistry, 2013, 38, 409-415.	0.5	3
717	Antioxidant Activity and Amino Acid Profiling of Protein Hydrolysates from the Skin of <i>Sphyraena barracuda</i> and <i>Lepturacanthus savala</i> . International Journal of Food Properties, 2013, 16, 500-511.	3.0	13
718	Extraction of Polyphenols from <i>Porphyra</i> and Scavenging Activity of Oxygen Free Radicals. Advanced Materials Research, 0, 864-867, 531-535.	0.3	1
719	Antioxidant and antihemolytic activity of lipid-soluble bioactive substances in avocado fruits. Fruits, 2013, 68, 185-193.	0.4	37
720	Antioxidant action and cytotoxicity on HeLa and NIH-3T3 cells of new quercetin derivatives. Interdisciplinary Toxicology, 2013, 6, 209-216.	1.0	78
721	Antioxidant Capacities, Phenolic Contents, and GC/MS Analysis of <i>Rhodiola imbricata</i> Edgew. Root Extracts from Trans-Himalaya. Journal of Food Science, 2013, 78, C402-10.	3.1	39
722	Synthesis of Pyrimidones and Evaluation of Their Xanthine Oxidase Inhibitory and Antioxidant Activities. Archiv Der Pharmazie, 2013, 346, 805-811.	4.1	5
723	Biological and functional properties of proteolytic enzyme-modified egg protein by-products. Food Science and Nutrition, 2013, 1, 184-195.	3.4	42
724	Influence of preheating on antioxidant activity of the water extract from black soybean and color and sensory properties of black soybean decoction. Journal of the Science of Food and Agriculture, 2013, 93, 3883-3890.	3.5	6
725	Antioxidative and Anti-Glycation Activity of Buckwheat Hull Tea Infusion. International Journal of Food Properties, 2013, 16, 228-239.	3.0	30
726	Dietary Antioxidant Activities in Different Germplasms of <i>Mucuna</i> . Journal of Medicinal Food, 2013, 16, 618-624.	1.5	5
727	Bio-active compounds in mango ( <i>Mangifera indica</i> L.) and their roles in human health and plant defence – a review. Journal of Horticultural Science and Biotechnology, 2013, 88, 369-379.	1.9	31
728	NUTRITIONAL VALUE AND POTENTIAL OF MALAYSIAN UNDERUTILISED FRUITS AND TRADITIONAL VEGETABLES. Acta Horticulturae, 2013, , 173-185.	0.2	3

#	ARTICLE	IF	CITATIONS
729	ANTIOXIDANT PROPERTIES OF WILD MANGIFERA SPECIES IN MALAYSIA. Acta Horticulturae, 2013, , 651-659.	0.2	2
730	Antioxidant activities of Bacillus simplex XJ-25 isolated from sand biological soil crusts and its properties. African Journal of Microbiology Research, 2013, 7, 2198-2204.	0.4	2
731	Production and Antioxidant Properties of the Ferulic Acid-Rich Destarched Wheat Bran Hydrolysate by Feruloyl Esterases from Thermophilic Actinomycetes. BioResources, 2013, 8, .	1.0	7
732	An in-vitro investigation of the antioxidant activity of Phyllanthus amarus. International Journal of Biomedical and Advance Research, 2013, 4, 435.	0.1	1
733	Analysis of the Essential Oil from Gaillardia pulchella Foug. and its Antioxidant Activity. Journal of Oleo Science, 2013, 62, 329-333.	1.4	7
734	Optimisation of Anthocyanin Extraction from Purple Pitaya and Verification of Antioxidant Properties, Antiproliferative Activity and Macrophage Proliferation Activity. International Journal of Biology, 2013, 5, .	0.2	3
736	Differences in the Phenolic Composition and Antioxidant Properties between Vitis coignetiae and Vitis vinifera Seeds Extracts. Molecules, 2013, 18, 3410-3426.	3.8	29
737	Variability of health and bioactive compounds in strawberry (<i>Fragaria x ananassa</i>Duch.) cultivars grown under an Indian temperate ecosystem. Fruits, 2013, 68, 423-434.	0.4	12
738	MATHEMATICAL MODELING AND EXPERIMENTAL STUDY ON THIN LAYER HALOGEN DRYER OF STRAWBERRY AND STUDY IT'S EFFECT ON ANTIOXIDANT ACTIVITY. American Journal of Agricultural and Biological Science, 2013, 8, 268-281.	0.4	8
739	Selenium uptake and associated anti-oxidant properties in<i>Pleurotus fossulatus</i>cultivated on wheat straw from seleniferous fields. Acta Alimentaria, 2014, 43, 280-287.	0.7	12
740	Evaluation of the antioxidant and antiradical activities of perilla seed, leaf and stalk extracts. Journal of Medicinal Plants Research, 2014, 8, 109-115.	0.4	5
741	A Comparative Study of the Antimicrobial, Antioxidant, and Cytotoxic Activities of Methanol Extracts from Fruit Bodies and Fermented Mycelia of Caterpillar Medicinal Mushroom Cordyceps militaris (Ascomycetes). International Journal of Medicinal Mushrooms, 2014, 16, 485-495.	1.5	25
742	Valorization and Miscellaneous Prospects of Waste Musa balbisiana Colla Pseudostem. Journal of Waste Management, 2014, 2014, 1-8.	0.5	11
743	Phytochemical Profiles and Antioxidant and Antimicrobial Activities of the Leaves of<i>Zanthoxylum bungeanum</i>. Scientific World Journal, The, 2014, 2014, 1-13.	2.1	35
744	&lt;i>In Vitro</i> Antioxidant Activity of Bark Extracts of &lt;i>Rhizophora mucronata</i>. Science, Technology and Arts Research, 2014, 3, 21.	0.1	2
745	The Phenolics from the Roots of Livistona chinensis Show Antioxidative and Osteoblast Differentiation Promoting Activity. Molecules, 2014, 19, 263-278.	3.8	8
746	Analysis of Phenolic Compounds and Antioxidant Abilities of Extracts from Germinating Vitis californica Seeds Submitted to Cold Stress Conditions and Recovery after the Stress. International Journal of Molecular Sciences, 2014, 15, 16211-16225.	4.1	20
747	The Fruits of Wampee Inhibit H2O2-Induced Apoptosis in PC12 Cells via the NF- $\kappa$ B Pathway and Regulation of Cellular Redox Status. Molecules, 2014, 19, 7368-7387.	3.8	16

#	ARTICLE	IF	CITATIONS
748	Antioxidant activities of fractions from longan pericarps. Food Science and Technology, 2014, 34, 341-345.	1.7	26
749	Evaluation of antibacterial and antioxidant activity of extracts of eelgrass <i>Zostera marina</i> Linnaeus. African Journal of Microbiology Research, 2014, 8, 2315-2321.	0.4	1
750	Antioxidant activity and polyphenol content in milling fractions of purple wheat. Cereal Research Communications, 2014, 42, 578-588.	1.6	5
751	Anti-wrinkle Effects of Water Extracts of Teas in Hairless Mouse. Toxicological Research, 2014, 30, 283-289.	2.1	48
752	Antioxidant and DNA damage inhibition activities of 4-Aryl-N-(4-aryl-thiazol-2-yl)-5,6-dihydro-4H-1,3,4-oxadiazine-2-carboxamides. Journal of Chemical Sciences, 2014, 126, 1913-1921.	1.5	9
753	The effects of strawberry, black currant, and chokeberry extracts in a grain dietary fiber matrix on intestinal fermentation in rats. Food Research International, 2014, 64, 752-761.	6.2	21
754	Total phenolic, flavonoid contents, in-vitro antioxidant activities and hepatoprotective effect of aqueous leaf extract of <i>Atalantia ceylanica</i> . BMC Complementary and Alternative Medicine, 2014, 14, 395.	3.7	21
755	Determination of Antioxidant Activities and Total Phenolic Contents of Three Cyanobacterial Species. Applied Mechanics and Materials, 0, 625, 826-829.	0.2	3
756	Screening of Microalgae for Antioxidant Activities, Carotenoids and Phenolic Contents. Applied Mechanics and Materials, 0, 625, 156-159.	0.2	8
757	Antioxidant Capacities and Total Phenolic Contents Enhancement with Acute Gamma Irradiation in <i>Curcuma alismatifolia</i> (Zingiberaceae) Leaves. International Journal of Molecular Sciences, 2014, 15, 13077-13090.	4.1	40
758	Antioxidant activity of <i>Rafflesia kerrii</i> flower extract. Drug Discoveries and Therapeutics, 2014, 8, 18-24.	1.5	9
759	Evaluation of Antioxidant Activities of Cereals and their Malts. Nova Biotechnologica Et Chimica, 2014, 13, 172-181.	0.1	8
760	In vitro antioxidant potential and inhibitory effect of seaweed on enzymes relevant for hyperglycemia. Food Science and Biotechnology, 2014, 23, 2037-2044.	2.6	19
761	Enhancement of antioxidant activity of monascal waxy corn by a 24-step fermentation. International Journal of Food Science and Technology, 2014, 49, 1707-1714.	2.7	11
762	Nutritional and antioxidant dispositions of sorghum/millet-based beverages indigenous to Nigeria. Food Science and Nutrition, 2014, 2, 597-604.	3.4	14
763	Phenolic Contents of <i>Knema attenuata</i> Fruits and their Bioactive Potentials. Journal of Herbs, Spices and Medicinal Plants, 2014, 20, 183-195.	1.1	9
764	Antioxidant Activity of <i>Sorbus sibirica</i> Fruit Extracts. Advanced Materials Research, 2014, 900, 267-274.	0.3	1
765	Evaluation of Antioxidants, Pigments and Secondary Metabolites Contents in <i>Spirulina platensis</i> . Applied Mechanics and Materials, 0, 625, 160-163.	0.2	8

#	ARTICLE	IF	CITATIONS
766	Antioxidant and antiacetylcholinesterase activities of extracts and secondary metabolites from <i>Acacia cyanophylla</i> . <i>Asian Pacific Journal of Tropical Biomedicine</i> , 2014, 4, S417-S423.	1.2	41
767	Study on Extraction of Polyphenols from Black Soybeans and Antioxidant Activity. <i>Applied Mechanics and Materials</i> , 0, 675-677, 1629-1633.	0.2	2
768	Antioxidant Potential of the Polyherbal Formulation "ImmuPlus": A Nutritional Supplement for Horses. <i>Veterinary Medicine International</i> , 2014, 2014, 1-5.	1.5	16
769	The Study of Interactions between Active Compounds of Coffee and Willow ( <i>Salix</i> sp.) Bark Water Extract. <i>BioMed Research International</i> , 2014, 2014, 1-11.	1.9	17
770	Crystal Structure and Antioxidant Activity of 6-Gingerol Oxime. <i>Applied Mechanics and Materials</i> , 2014, 703, 29-32.	0.2	0
771	Towards further understanding on the antioxidative activities of <i>Prunus persica</i> fruit: A comparative study with four different fractions. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2014, 132, 582-587.	3.9	12
772	Radical scavenging and amino acid profiling of wedge clam, <i>Donax cuneatus</i> (Linnaeus) protein hydrolysates. <i>Journal of Food Science and Technology</i> , 2014, 51, 3942-3948.	2.8	1
773	Combined Drying of Apple Cubes by Using of Heat Pump, Vacuum-Microwave, and Intermittent Techniques. <i>Food and Bioprocess Technology</i> , 2014, 7, 975-989.	4.7	87
774	Effect on $\alpha$ -glucosidase inhibition and antioxidant activities of butyrolactone derivatives from <i>Aspergillus terreus</i> MC751. <i>Medicinal Chemistry Research</i> , 2014, 23, 454-460.	2.4	45
775	Modulation of antioxidant, chelating and antimicrobial activity of poplar chemo-type propolis by extraction procures. <i>LWT - Food Science and Technology</i> , 2014, 57, 530-537.	5.2	53
776	$\alpha$ -Glucosidase Inhibition and Antioxidant Properties of <i>Streptomyces</i> sp.: In Vitro. <i>Applied Biochemistry and Biotechnology</i> , 2014, 172, 1687-1698.	2.9	6
777	Free radical scavenging and antioxidant potential of mangrove plants: a review. <i>Acta Physiologiae Plantarum</i> , 2014, 36, 561-579.	2.1	65
778	In vitro propagation of <i>Caralluma tuberculata</i> and evaluation of antioxidant potential. <i>Biologia (Poland)</i> , 2014, 69, 341-349.	1.5	28
779	Cyclo( <i>Bacillus</i> -Tyr-Phe): a new antibacterial, anticancer, and antioxidant cyclic dipeptide from <i>Bacillus</i> sp. N strain associated with a rhabditid entomopathogenic nematode. <i>Journal of Peptide Science</i> , 2014, 20, 173-185.	1.4	36
780	A feasible approach to phyto-mediated synthesis of silver nanoparticles using industrial crop <i>Gossypium hirsutum</i> (cotton) extract as stabilizing agent and assessment of its in vitro biomedical potential. <i>Industrial Crops and Products</i> , 2014, 55, 1-10.	5.2	65
781	Synthesis, Antioxidant, and Xanthine Oxidase Inhibitory Activities of 2-((2-((5-ethylpyridinyl)ethoxy)phenyl)methyl)-4-thiazolidinedione Derivatives. <i>Archiv Der Pharmazie</i> , 2014, 347, 247-255.		16
782	Composition and antioxidant activity of red fruit liqueurs. <i>Food Chemistry</i> , 2014, 157, 533-539.	8.2	58
783	Appraisal of antioxidant, anti-hemolytic and DNA shielding potentialities of chitosaccharides produced innovatively from shrimp shell by sequential treatment with immobilized enzymes. <i>Food Chemistry</i> , 2014, 158, 325-334.	8.2	17

#	ARTICLE	IF	CITATIONS
784	New cytotoxic spirostane saponin and biflavonoid glycoside from the leaves of <i>Acacia saligna</i> (Labill.) H.L. Wendl.. Natural Product Research, 2014, 28, 324-329.	1.8	25
785	Enzymolysis-ultrasonic assisted extraction, chemical characteristics and bioactivities of polysaccharides from corn silk. Carbohydrate Polymers, 2014, 101, 332-341.	10.2	80
786	Free-radical-scavenging activity and antioxidant effect of ascophyllan from marine brown algae <i>Padina tetrastromatica</i> . Biomedicine and Preventive Nutrition, 2014, 4, 75-79.	0.9	15
787	Rapid tea catechins and caffeine determination by HPLC using microwave-assisted extraction and silica monolithic column. Food Chemistry, 2014, 147, 262-268.	8.2	79
788	Synthesis and in vitro antioxidant functions of protein hydrolysate from backbones of <i>Rastrelliger kanagurta</i> by proteolytic enzymes. Saudi Journal of Biological Sciences, 2014, 21, 19-26.	3.8	45
789	In vivo and in vitro antioxidant effects of beetroot pomace extracts. Journal of Functional Foods, 2014, 6, 168-175.	3.4	151
790	Preparation and characterization of active gelatin-based films incorporated with natural antioxidants. Food Hydrocolloids, 2014, 37, 166-173.	10.7	299
791	Three bioactive cyclic dipeptides from the <i>Bacillus</i> sp. N strain associated with entomopathogenic nematode. Peptides, 2014, 53, 59-69.	2.4	11
792	Gastric H <sup>+</sup> , K <sup>+</sup> -ATPase Inhibition, and Antioxidant Properties of Selected Commonly Consumed Vegetable Sources. International Journal of Food Properties, 2014, 17, 239-248.	3.0	3
793	Evaluation of <i>in vitro</i> and <i>in vivo</i> antioxidant potential of polysaccharides from <i>Aloe vera</i> ( <i>Aloe barbadensis</i> Miller) gel. Drug and Chemical Toxicology, 2014, 37, 135-143.	2.3	43
794	Characterization, antioxidant and antitumor activities of polysaccharides from <i>Salvia miltiorrhiza</i> Bunge. International Journal of Biological Macromolecules, 2014, 70, 92-99.	7.5	48
795	Antioxidative and antimicrobial activities of liquid smoke nanocapsules using chitosan and maltodextrin and its application on tuna fish preservation. Food Bioscience, 2014, 7, 71-79.	4.4	81
796	Free-radical degradation by Fe <sup>2+</sup> /Vc/H <sub>2</sub> O <sub>2</sub> and antioxidant activity of polysaccharide from <i>Tremella fuciformis</i> . Carbohydrate Polymers, 2014, 112, 578-582.	10.2	110
797	<i>Nigella sativa</i> Oil Reduces Aluminium Chloride-Induced Oxidative Injury in Liver and Erythrocytes of Rats. Biological Trace Element Research, 2014, 162, 252-261.	3.5	37
798	Influence of Casein-Phospholipid Combinations as Emulsifier on the Physical and Oxidative Stability of Fish Oil-in-Water Emulsions. Journal of Agricultural and Food Chemistry, 2014, 62, 1142-1152.	5.2	74
799	Cytotoxic, Antimutagenic, and Antioxidant Activities of Methanolic Extract and Chalcone Dimers (Lophirones B and C) Derived From <i>Lophira alata</i> (Van Tiegh. Ex Keay) Stem Bark. Journal of Evidence-Based Complementary & Alternative Medicine, 2014, 19, 20-30.	1.5	31
800	<i>Blighia sapida</i> leaves halt elevated blood glucose, dyslipidemia and oxidative stress in alloxan-induced diabetic rats. Journal of Ethnopharmacology, 2014, 157, 309-319.	4.1	26
801	Antioxidant, antimicrobial and antiproliferative activities of <i>Anthemis palestina</i> essential oil. BMC Complementary and Alternative Medicine, 2014, 14, 297.	3.7	41

#	ARTICLE	IF	CITATIONS
802	1-Methylcyclopropene postharvest treatment and their effect on apple quality during long-term storage time. <i>European Food Research and Technology</i> , 2014, 239, 603-612.	3.3	39
803	Effect of seaweed mixture intake on plasma lipid and antioxidant profile of hypercholesterolaemic rats. <i>Journal of Applied Phycology</i> , 2014, 26, 999-1008.	2.8	19
804	Antioxidant Activity of Purified Protein Hydrolysates from Northern Whiting Fish ( <i>Sillago sihama</i> ) Muscle. <i>International Journal of Peptide Research and Therapeutics</i> , 2014, 20, 209-219.	1.9	14
805	Isolation and characterization of fucoidans from five brown algae and evaluation of their antioxidant activity. <i>Journal of Ocean University of China</i> , 2014, 13, 851-856.	1.2	20
806	Changes in the composition of phenolic compounds and antioxidant properties of grapevine roots and leaves ( <i>Vitis vinifera</i> L.) under continuous of long-term drought stress. <i>Acta Physiologiae Plantarum</i> , 2014, 36, 1491-1499.	2.1	188
807	Mineral Composition of Seawater Bittern Nigari Products and Their Effects on Changing of Browning and Antioxidant Activity in the Glucose/Lysine Maillard Reaction. <i>Applied Biochemistry and Biotechnology</i> , 2014, 172, 2989-2997.	2.9	14
808	Hydrolyzates produced from mackerel <i>Scomber japonicus</i> skin by the pressurized hydrothermal process contain amino acids with antioxidant activities and functionalities. <i>Fisheries Science</i> , 2014, 80, 369-380.	1.6	11
809	Supercritical CO <sub>2</sub> extraction of functional compounds from <i>Spirulina</i> and their biological activity. <i>Journal of Food Science and Technology</i> , 2014, 52, 3627-33.	2.8	14
810	Microbial degradation of chitin waste for production of chitosanase and food related bioactive compounds. <i>Applied Biochemistry and Microbiology</i> , 2014, 50, 125-133.	0.9	25
811	Preparation of active corn peptides from zein through double enzymes immobilized with calcium alginate-chitosan beads. <i>Process Biochemistry</i> , 2014, 49, 1682-1690.	3.7	45
812	<i>In vitro</i> cytotoxic and anticlastogenic activities of saxifragifolin B and cyclamin isolated from <i>Cyclamen persicum</i> and <i>Cyclamen libanoticum</i> . <i>Pharmaceutical Biology</i> , 2014, 52, 1134-1140.	2.9	17
813	Value of off-season fresh <i>Camellia sinensis</i> leaves. Antiradical activity, total phenolics content and catechin profiles. <i>LWT - Food Science and Technology</i> , 2014, 59, 1152-1158.	5.2	24
814	Novel biotransformation processes of artemisinic acid to their hydroxylated derivatives 3 <sup>β</sup> -hydroxyartemisinic acid and 3 <sup>β</sup> , 15-dihydroxyartemisinic by fungus <i>Trichothecium roseum</i> CIMAPN1 and their biological evaluation. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2014, 106, 46-55.	1.8	10
815	Phenolic Extract of <i>Dialium guineense</i> Pulp Enhances Reactive Oxygen Species Detoxification in Aflatoxin B <sub>1</sub> Hepatocarcinogenesis. <i>Journal of Medicinal Food</i> , 2014, 17, 875-885.	1.5	27
816	A study of neuroprotective and antioxidant activities of heteropolysaccharides from six <i>Sargassum</i> species. <i>International Journal of Biological Macromolecules</i> , 2014, 67, 336-342.	7.5	35
817	Preparation and antioxidant activity of xanthan oligosaccharides derivatives with similar substituting degrees. <i>Food Chemistry</i> , 2014, 164, 7-11.	8.2	15
818	New constituents from the roots of <i>Oenothera biennis</i> and their free radical scavenging and ferric reducing activity. <i>Industrial Crops and Products</i> , 2014, 58, 125-132.	5.2	28
819	Suppressive effect of extruded adzuki beans ( <i>Vigna angularis</i> ) on hyperglycemia after sucrose loading in rats. <i>Industrial Crops and Products</i> , 2014, 52, 228-232.	5.2	14



#	ARTICLE	IF	CITATIONS
821	HPTLC analysis, antioxidant, anti-inflammatory and antiproliferative activities of <i>Arisaema tortuosum</i> tuber extract. <i>Pharmaceutical Biology</i> , 2014, 52, 221-227.	2.9	35
822	Synthesis, Xanthine Oxidase Inhibition, and Antioxidant Screening of Benzophenone Tagged Thiazolidinone Analogs. <i>Archiv Der Pharmazie</i> , 2014, 347, 589-598.	4.1	17
823	Effect of 1-methylcyclopropene postharvest treatment apple and storage on the cloudy juices properties. <i>LWT - Food Science and Technology</i> , 2014, 59, 1166-1174.	5.2	6
824	Optimization of polysaccharides extraction from <i>Clematis huchouensis</i> Tamura and its antioxidant activity. <i>Carbohydrate Polymers</i> , 2014, 111, 762-767.	10.2	17
825	Effect of antioxidant extraction on the enzymatic hydrolysis and bioethanol production of the extracted steam-exploded sugarcane bagasse. <i>Biochemical Engineering Journal</i> , 2014, 82, 91-96.	3.6	20
826	In-vitro evaluation of bioactive compounds, anti-oxidant, lipid peroxidation and lipoxygenase inhibitory potential of <i>Citrus karna</i> L. peel extract. <i>Journal of Food Science and Technology</i> , 2014, 51, 67-74.	2.8	20
827	Catalytic synthesis and antioxidant activity of sulfated polysaccharide from <i>Momordica charantia</i> L. <i>Biopolymers</i> , 2014, 101, 210-215.	2.4	32
828	Comparative Study on the Antioxidant and Anti-Toxoplasma Activities of Vanillin and Its Resorcinarene Derivative. <i>Molecules</i> , 2014, 19, 5898-5912.	3.8	41
829	Antioxidant potential and cytotoxic activity of two red seaweed species, <i>Amansia multifida</i> and <i>Meristiella echinocarpa</i> , from the coast of Northeastern Brazil. <i>Anais Da Academia Brasileira De Ciencias</i> , 2014, 86, 251-263.	0.8	22
830	Antioxidant activities of kombucha prepared from three different substrates and changes in content of probiotics during storage. <i>Food Science and Technology</i> , 2014, 34, 123-126.	1.7	60
831	Antioxidant Active Compounds from <i>Elaeocarpus sylvestris</i> and their Relationship between Structure and Activity. <i>Procedia Environmental Sciences</i> , 2015, 28, 758-768.	1.4	18
833	Characterization, antioxidant and cytotoxic activity of sulfated derivatives of a water-insoluble polysaccharides from <i>Dictyophora indusiata</i> . <i>Molecular Medicine Reports</i> , 2015, 11, 2991-2998.	2.4	15
834	Antioxidant activity of ginger extract and identification of its active components. <i>Acta Chimica Slovaca</i> , 2015, 8, 115-119.	0.8	37
835	Phenolic contents, antioxidant properties, and sensory profiles of wheat round rolls supplemented with whole grain cereals. <i>Acta Alimentaria</i> , 2015, 44, 76-85.	0.7	3
836	Effects of water blanching on polyphenol reaction kinetics and quality of cocoa beans. <i>AIP Conference Proceedings</i> , 2015, , .	0.4	6
837	Valuable Components of Dried Pomaces of Chokeberry, Black Currant, Strawberry, Apple and Carrot as a Source of Natural Antioxidants and Nutraceuticals in the Animal Diet. <i>Annals of Animal Science</i> , 2015, 15, 475-491.	1.6	44
838	Different peripheral substituted phthalocyanines: Synthesis, characterization, aggregation behavior, antioxidant and antibacterial activity. <i>Journal of Structural Chemistry</i> , 2015, 56, 1638-1645.	1.0	5
839	Cytoprotective effect of palm kernel cake phenolics against aflatoxin B1-induced cell damage and its underlying mechanism of action. <i>BMC Complementary and Alternative Medicine</i> , 2015, 15, 392.	3.7	17



#	ARTICLE	IF	CITATIONS
840	Preparation of halloysite nanotubes coated with Eudragit for a controlled release of thyme essential oil. <i>Journal of Applied Polymer Science</i> , 2015, 132, .	2.6	41
841	Antihyperglycemic, Antioxidant and Antimicrobial Activities of the Butanol Extract from <i>Spirulina platensis</i> . <i>Journal of Food Biochemistry</i> , 2015, 39, 594-602.	2.9	20
842	The Effect of Direct Addition of Conjugated Linoleic Acid on the Formation of Heterocyclic Aromatic Amines in Beef Chops. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 2820-2833.	2.0	20
843	Antioxidant activities of rice bran protein hydrolysates in bulk oil and oil-in-water emulsion. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 1461-1468.	3.5	40
844	Enzymatic Polymerization of Rutin and Esculin and Evaluation of the Antioxidant Capacity of Polyruitin and Polyesculin. , 0, , .		5
845	Compact callus cultures and evaluation of the antioxidant activity of <i>Hovenia dulcis</i> Thunb. (Rhamnaceae) under in vivo and in vitro culture conditions. <i>Journal of Medicinal Plants Research</i> , 2015, 9, 8-15.	0.4	7
846	Determination of antioxidant, radical scavenging activity and total phenolic compounds of <i>Artocarpus heterophyllus</i> (Jackfruit) seeds extracts. <i>Journal of Medicinal Plants Research</i> , 2015, 9, 1013-1020.	0.4	3
847	Separation of Polyphenols and Caffeine from the Acetone Extract of Fermented Tea Leaves ( <i>Camellia</i> ) Tj ETQq1 1 0.784314 rgBT /Overlo	3.8	13
848	Diapers in War Zones: Ethnomedical Factors in Acute Childhood Gastroenteritis in Peshawar, Pakistan. <i>PLoS ONE</i> , 2015, 10, e0119069.	2.5	3
849	Evaluation of antioxidant and antimutagenic potential of <i>Justicia adhatoda</i> leaves extract. <i>African Journal of Biotechnology</i> , 2015, 14, 1807-1819.	0.6	8
850	Antioxidant Activity and Total Phenolic and Flavonoid Content of Various Solvent Extracts from <i>In Vivo</i> and <i>In Vitro</i> Grown <i>Trifolium pratense</i> L. (Red Clover). <i>BioMed Research International</i> , 2015, 2015, 1-11.	1.9	122
851	<i>Coccoloba uvifera</i> (L.) (Polygonaceae) Fruit: Phytochemical Screening and Potential Antioxidant Activity. <i>Journal of Chemistry</i> , 2015, 2015, 1-9.	1.9	21
852	Phytochemical and antioxidant investigations of a <i>Clausena anisata</i> hook, a South African medicinal plant. <i>Tropical Journal of Obstetrics and Gynaecology</i> , 2015, 12, 28.	0.3	19
853	Bergenin Content and Free Radical Scavenging Activity of <i>Bergenia</i> Extracts. <i>Natural Product Communications</i> , 2015, 10, 1934578X1501000.	0.5	3
854	Bioactive isochromenone isolated from <i>Aspergillus fumigatus</i> , endophytic fungus from <i>Bacopa monnieri</i> . <i>Mental Illness</i> , 2015, 6, .	0.8	10
855	Biological Activities of Tetrodotoxin-Producing <i>Enterococcus faecium</i> AD1 Isolated from Puffer Fishes. <i>BioMed Research International</i> , 2015, 2015, 1-8.	1.9	5
856	Biological activities (anti-inflammatory and anti-oxidant) of fractions and methanolic extract of <i>Philonotis hastata</i> (Duby Wijk & MargaDant).. <i>Tropical Journal of Obstetrics and Gynaecology</i> , 2015, 12, 50.	0.3	4
857	A novel micro pressurized liquid extraction method for very rapid solid sample preparation. <i>Analytical Methods</i> , 2015, 7, 1509-1516.	2.7	5

#	ARTICLE	IF	CITATIONS
858	Antioxidative and antimicrobial activities of the extracts from the seed coat of Bambara groundnut ( <i>Voandzeia subterranea</i> ). RSC Advances, 2015, 5, 9973-9985.	3.6	21
859	Isolation and characterization of phenolic compounds from <i>Rhodiola imbricata</i> , a Trans-Himalayan food crop having antioxidant and anticancer potential. Journal of Functional Foods, 2015, 16, 183-193.	3.4	24
860	DNA scission inhibition, antioxidant, and antiproliferative activities of water chestnut (<i>Trapa) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6	1.9	17
861	Chemical characterization and antioxidative activity of four 3-hydroxyl-3-methylglutaroyl (HMG)-substituted flavonoid glycosides from <i>Graptopetalum paraguayense</i> E. Walther. , 2015, 56, 8.		7
862	Rare Sugars and Antioxidants in<i>Itea virginica, <i>Itea oblonga</i> Hand.-Mazz.,</i>and<i>Itea yunnanensis Franch</i>Leaves. International Journal of Food Properties, 2015, 18, 2549-2560.	3.0	8
863	Synthesis and Biological Evaluation of Berberine Derivatives Bearing 4-Aryl-1-Piperazine Moieties. Journal of Chemical Research, 2015, 39, 470-474.	1.3	8
864	In Vitro Evaluation of Antioxidant and Î±-Glucosidase Inhibitory Assay of Several Tropical and Subtropical Plants. Procedia Environmental Sciences, 2015, 28, 639-648.	1.4	53
865	Phytoconstituents and antioxidant properties among commercial tea ( <i>Camellia sinensis</i> L.) clones of Iran. Electronic Journal of Biotechnology, 2015, 18, 433-438.	2.2	27
866	Chemistry and health beneficial effects of oolong tea and theasinensins. Food Science and Human Wellness, 2015, 4, 133-146.	4.9	84
867	Physical characteristics, mineral analysis and antioxidant properties of some apricot varieties grown in North India. Cogent Food and Agriculture, 2015, 1, 1118961.	1.4	10
868	Physico-chemical, Antioxidant and Sensory Attributes of Ginger ( <i>Zingiber officinale</i> ) Enriched Jaggery of Different Sugarcane Varieties. Sugar Tech, 2015, 17, 305-313.	1.8	5
869	Antioxidant and antidiabetic activities of peptides isolated from a hydrolysate of an egg-yolk protein by-product prepared with a proteinase from Asian pumpkin ( <i>Cucurbita ficifolia</i> ). RSC Advances, 2015, 5, 10460-10467.	3.6	58
870	Structural characterization and antioxidant activities of Î²-carrageenan oligosaccharides degraded by different methods. Food Chemistry, 2015, 178, 311-318.	8.2	121
871	Synergistic, additive and antagonistic effects of <i>Potentilla fruticosa</i> combined with EGb761 on antioxidant capacities and the possible mechanism. Industrial Crops and Products, 2015, 67, 227-238.	5.2	40
872	Î±-Glucosidase inhibitor compounds from <i>Aspergillus terreus</i> RCC1 and their antioxidant activity. Medicinal Chemistry Research, 2015, 24, 737-743.	2.4	37
873	Antimicrobial, antioxidant and anticancer activities of mangrove associated bacterium <i>Bacillus subtilis</i> subsp. <i>subtilis</i> RG. Biocatalysis and Agricultural Biotechnology, 2015, 4, 158-165.	3.1	20
874	Assessment of acetylcholinesterase and tyrosinase inhibitory and antioxidant activity of <i>Alchemilla vulgaris</i> and <i>Filipendula ulmaria</i> extracts. Journal of the Taiwan Institute of Chemical Engineers, 2015, 52, 1-6.	5.3	48
875	Antioxidant and antibacterial activity of flavonoid-, polyphenol- and anthocyanin-rich extracts from <i>Thymus kotschyianus</i> boiss & hohlen aerial parts. Journal of Food Science and Technology, 2015, 52, 6777-6783.	2.8	59

#	ARTICLE	IF	CITATIONS
876	Standardized extract of <i>Vitex doniana</i> Sweet stalls protein oxidation, lipid peroxidation and DNA fragmentation in acetaminophen-induced hepatotoxicity. <i>Journal of Ethnopharmacology</i> , 2015, 164, 273-282.	4.1	35
877	In Vitro $\alpha$ -Glucosidase Inhibition, Antioxidant, Anticancer, and Antimycobacterial Properties of Ethyl Acetate Extract of <i>Aegle tamilnadensis</i> Abdul Kader (Rutaceae) Leaf. <i>Applied Biochemistry and Biotechnology</i> , 2015, 175, 1247-1261.	2.9	10
878	Multifunctional peptides derived from an egg yolk protein hydrolysate: isolation and characterization. <i>Amino Acids</i> , 2015, 47, 369-380.	2.7	132
879	In vitro antioxidant potential of Shemamruthaa (a herbal formulation) and its anticancer activity in the MCF-7 cell line. <i>RSC Advances</i> , 2015, 5, 23125-23133.	3.6	4
880	Gold-conjugated green tea nanoparticles for enhanced anti-tumor activities and hepatoprotection synthesis, characterization and in vitro evaluation. <i>Journal of Nutritional Biochemistry</i> , 2015, 26, 1283-1297.	4.2	73
881	Physiochemical and biological properties of phosphorylated polysaccharides from <i>Dictyophora indusiata</i> . <i>International Journal of Biological Macromolecules</i> , 2015, 72, 894-899.	7.5	67
882	Evaluation of quality attributes, nutraceutical components and antioxidant potential of wheat bread substituted with rice bran. <i>Journal of Cereal Science</i> , 2015, 65, 74-80.	3.7	67
883	Determination and comparison of phenolic compound content and antioxidant activity of selected local Zimbabwean herbal teas with exotic <i>Aspalathus linearis</i> . <i>South African Journal of Botany</i> , 2015, 100, 213-218.	2.5	22
884	Antifungal and antioxidant activities of organic and aqueous extracts of <i>Annona squamosa</i> Linn. leaves. <i>Journal of Food and Drug Analysis</i> , 2015, 23, 795-802.	1.9	79
885	Ethanol extract of mango ( <i>Mangifera indica</i> L.) peel inhibits $\alpha$ -amylase and $\alpha$ -glucosidase activities, and ameliorates diabetes related biochemical parameters in streptozotocin (STZ)-induced diabetic rats. <i>Journal of Food Science and Technology</i> , 2015, 52, 7883-7893.	2.8	59
886	Chemical composition and antioxidant properties of cultivated button mushrooms ( <i>Agaricus</i> ) Tj ETQq0 0 0 rgBT /Oyerlock 10 Tf 50 342	2.1	27
887	Effect of Different Drying Processes on the Physicochemical and Antioxidant Properties of Thinned Young Apple. <i>International Journal of Food Engineering</i> , 2015, 11, 207-219.	1.5	13
888	Effect of ensiling pumpkin ( <i>Cucurbita maxima</i> D.) with dried sugar beet pulp on the content of bioactive compounds in silage and its antioxidant potential. <i>Animal Feed Science and Technology</i> , 2015, 206, 108-113.	2.2	21
889	Umbelliferone $\beta$ -galactopyranoside inhibits chemically induced renal carcinogenesis via alteration of oxidative stress, hyperproliferation and inflammation: possible role of NF- $\kappa$ B. <i>Toxicology Research</i> , 2015, 4, 1308-1323.	2.1	27
890	Post-Harvest Ripening Changes in Wood Apple ( <i>Feronia elephantum</i> Corr), An Underutilized Fruit. <i>International Journal of Fruit Science</i> , 2015, 15, 425-441.	2.4	3
891	Isolation and structural elements of a water-soluble free radical scavenger from <i>Nyctanthes arbor-tristis</i> leaves. <i>Phytochemistry</i> , 2015, 115, 20-26.	2.9	6
892	Nutraceutical enriched Indian traditional chikki. <i>Journal of Food Science and Technology</i> , 2015, 52, 5138-5146.	2.8	1
893	Free radical-scavenging activities of <i>Homalium</i> species "An endangered medicinal plant of Eastern Ghats of India. <i>Natural Product Research</i> , 2015, 29, 2112-2116.	1.8	14

#	ARTICLE	IF	CITATIONS
894	Evaluation of net antioxidant activity of mono- and bis-Mannich base hydrochlorides and 3-keto-1,5-bisphosphonates from their ProAntidex parameter. Journal of Molecular Structure, 2015, 1091, 152-158.	3.6	4
895	Catalytic and biological activities of green silver nanoparticles synthesized from Plumeria alba (frangipani) flower extract. Materials Science and Engineering C, 2015, 51, 216-225.	7.3	97
896	Studies on functional and antioxidant property of dietary fibre extracted from defatted sesame husk, rice bran and flaxseed. Bioactive Carbohydrates and Dietary Fibre, 2015, 5, 129-136.	2.7	54
897	Determination of reducing power and metal chelating ability of antioxidant peptides: Revisited methods. Food Chemistry, 2015, 183, 129-135.	8.2	133
898	Purification and antioxidant effect of novel fungal polysaccharides from the stroma of Cordyceps kyushuensis. Industrial Crops and Products, 2015, 69, 485-491.	5.2	44
899	Protective effect of kombucha on rats fed a hypercholesterolemic diet is mediated by its antioxidant activity. Pharmaceutical Biology, 2015, 53, 1699-1709.	2.9	34
900	Effect of dried powder preparation process on polyphenolic content and antioxidant capacity of cranberry ( Vaccinium macrocarpon L.). Industrial Crops and Products, 2015, 77, 658-665.	5.2	35
901	Transcriptomic and phytochemical analysis of the biosynthesis of characteristic constituents in tea (Camellia sinensis) compared with oil tea (Camellia oleifera). BMC Plant Biology, 2015, 15, 190.	3.6	128
902	The effects of cold stress on the phenolic compounds and antioxidant capacity of grapevine (Vitis) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50	3.5	94
903	Induction of the superoxide anion radical scavenging capacity of dried "funoriâ™ Gloiopeltis furcata by Lactobacillus plantarum S-SU1 fermentation. Food and Function, 2015, 6, 2535-2541.	4.6	18
904	Antioxidant properties and effect on lactic acid bacterial growth of spice extracts. CYTA - Journal of Food, 2015, , 1-5.	1.9	8
905	Antidiabetic and antioxidant activities of ethanolic extract of Semecarpus anacardium (Linn.) bark. BMC Complementary and Alternative Medicine, 2015, 15, 138.	3.7	18
906	Phytochemicals of Salacia oblonga responsible for free radical scavenging and antiproliferative activity against breast cancer cell lines (MDA-MB-231). Physiology and Molecular Biology of Plants, 2015, 21, 583-590.	3.1	12
907	N-succinyl chitosan preparation, characterization, properties and biomedical applications: a state of the art review. Reviews in Chemical Engineering, 2015, 31, .	4.4	51
908	Sodium Nitrate Induces Reactive Oxygen Species That Lower the Antioxidant Power, Damage the Membrane, and Alter Pathways of Glucose Metabolism in Human Erythrocytes. Journal of Agricultural and Food Chemistry, 2015, 63, 10372-10379.	5.2	12
909	Efficient Synthesis of Î±-Aminophosphonates and Evaluation of Significance of P=O Group towards Antioxidant Activity. Phosphorus, Sulfur and Silicon and the Related Elements, 2015, 190, 232-239.	1.6	17
910	Recovery of functional materials with thermally stable antioxidative properties in squid muscle hydrolyzates by subcritical water. Journal of Food Science and Technology, 2015, 52, 793-802.	2.8	30
911	Quality characteristics of lecithin isolated from deoiled mackerel ( Scomber japonicus ) muscle using different methods. Journal of Industrial and Engineering Chemistry, 2015, 21, 620-626.	5.8	18

#	ARTICLE	IF	CITATIONS
912	Antioxidant activity and quality of red and purple flesh potato chips. LWT - Food Science and Technology, 2015, 62, 525-531.	5.2	49
913	Quantitative analysis of the effect of specific tea compounds on germination and outgrowth of <i>Bacillus subtilis</i> spores at single cell resolution. Food Microbiology, 2015, 45, 63-70.	4.2	21
914	Ameliorative effect of polyphenols from <i>Padina boergesenii</i> against ferric nitrilotriacetate induced renal oxidative damage: With inhibition of oxidative hemolysis and <i>in vitro</i> free radicals. Environmental Toxicology, 2015, 30, 865-876.	4.0	7
915	Cocrystals of quercetin: synthesis, characterization, and screening of biological activity. Monatshefte für Chemie, 2015, 146, 99-109.	1.8	29
916	Synthesis, molecular modeling and biological evaluation of novel 2-allyl amino 4-methyl sulfanyl butyric acid as $\alpha$ -amylase and $\alpha$ -glucosidase inhibitor. Journal of Molecular Structure, 2015, 1081, 62-68.	3.6	5
917	Optimization of Extraction Process and Antioxidant Activity of Polysaccharides from Leaves of <i>Artemisia argyi</i> ...Levl. et Vant. Journal of Food Processing and Preservation, 2015, 39, 1309-1317.	2.0	7
918	Physico-Chemical Properties, Composition, and Oxidative Stability of Olive and Soybean Oils Under Different Conditions. International Journal of Food Properties, 2015, 18, 194-204.	3.0	20
919	Phytochemical composition, <i>in vitro</i> antioxidant activity and acute toxicity of <i>Irvingia gabonensis</i> (OAC, -a, -cRorke) baill ethanolic leaf extract. International Journal of Biological Research, 2016, 4, 36-41.	0.3	8
920	Production of a Functional Tea from <i>Moringa oleifera</i> LAM Leaf Powder: Optimization of Phenolic Extraction Using Response Surface Methodology. Journal of Nutrition & Food Sciences, 2016, 06, .	1.0	1
921	Green Tea Catechin-Based Complex Micelles Combined with Doxorubicin to Overcome Cardiotoxicity and Multidrug Resistance. Theranostics, 2016, 6, 1277-1292.	10.0	85
922	Phytochemically evaluation and net anti-oxidant activity of Tunisian <i>Melia azedarach</i> leaves extract from their ProAntidex parameter. Bangladesh Journal of Pharmacology, 2016, 11, 301.	0.4	5
923	IN VITRO ANTIOXIDANT AND ANTIMICROBIAL POTENTIAL EFFECT OF MURRAYA KOENIGII ROOT EXTRACT AGAINST MULTI DRUG RESISTANT HUMAN PATHOGENS. International Research Journal of Pharmacy, 2016, 7, 57-63.	0.2	0
924	Chemical Composition, Antioxidant and Cytotoxic Activities of Roots and Fruits of <i>Berberis libanotica</i> . Natural Product Communications, 2016, 11, 1934578X1601100.	0.5	4
925	A COMPARATIVE STUDY OF THE ANTI-OXIDATIVE AND ANTI-DIABETIC POTENTIAL OF IN VITRO AND IN VIVO ROOT AND LEAF EXTRACTS OF WITHANIA SOMNIFERA ON STREPTOZOTOCIN INDUCED DIABETIC RATS. International Journal of Pharmacy and Pharmaceutical Sciences, 2016, 8, 85.	0.3	2
926	Potential Antioxidant Activity of New Tetracyclic and Pentacyclic Nonlinear Phenothiazine Derivatives. Biochemistry Research International, 2016, 2016, 1-8.	3.3	19
927	Effect of chokeberry juice consumption on antioxidant capacity, lipids profile and endothelial function in healthy people: a pilot study. Czech Journal of Food Sciences, 2016, 34, 39-46.	1.2	16
928	Anti-HMG-CoA Reductase, Antioxidant, and Anti-Inflammatory Activities of <i>Amaranthus viridis</i> Leaf Extract as a Potential Treatment for Hypercholesterolemia. Evidence-based Complementary and Alternative Medicine, 2016, 2016, 1-10.	1.2	33
929	In Vitro Evaluation of the Antioxidant, 3,5-Dihydroxy-4-ethyl-trans-stilbene (DETS) Isolated from <i>Bacillus cereus</i> as a Potent Candidate against Malignant Melanoma. Frontiers in Microbiology, 2016, 7, 452.	3.5	4

#	ARTICLE	IF	CITATIONS
930	Miracle Fruit ( <i>Synsepalum dulcificum</i> ) Exhibits as a Novel Anti-Hyperuricaemia Agent. <i>Molecules</i> , 2016, 21, 140.	3.8	20
931	Mechanisms of Body Weight Reduction by Black Tea Polyphenols. <i>Molecules</i> , 2016, 21, 1659.	3.8	65
932	Synergistic Effects of <i>Potentilla fruticosa</i> L. Leaves Combined with Green Tea Polyphenols in a Variety of Oxidation Systems. <i>Journal of Food Science</i> , 2016, 81, C1091-101.	3.1	23
933	Actinomycete Endophytes from the Ethno Medicinal Plants of Southern India: Antioxidant Activity and Characterization Studies. <i>Journal of Biologically Active Products From Nature</i> , 2016, 6, 166-172.	0.3	10
934	Biochemical Composition of Some Local Pumpkin Population. <i>Agriculture and Agricultural Science Procedia</i> , 2016, 10, 185-191.	0.6	16
935	Essential Oil Composition, Phenolic Constituents, Antioxidant and Pharmacological Activities of <i>Thymus linearis</i> Benth. Collected from Uttarakhand Region of India. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2016, 19, 277-289.	1.9	9
936	Extraction of phenolic compounds from sour cherry pomace with supercritical carbon dioxide: Impact of process parameters on the composition and antioxidant properties of extracts. <i>Separation Science and Technology</i> , 2016, , 1-8.	2.5	7
937	The impact of biochemical composition and nature of paramagnetic species in grains on stress tolerance of oat cultivars. <i>Journal of Plant Physiology</i> , 2016, 199, 52-66.	3.5	15
938	Oxidative stabilization of RBD palm olein under forced storage conditions by old Cameroonian green tea leaves methanolic extract. <i>NFS Journal</i> , 2016, 3, 33-40.	4.3	25
939	Chemical composition, antioxidant and anticancer potential of <i>Labisia pumila</i> variety <i>alata</i> under CO <sub>2</sub> enrichment. <i>Njas - Wageningen Journal of Life Sciences</i> , 2016, 78, 85-91.	7.7	14
940	Content of bioactive compounds and antioxidant capacity in skin tissues of pear. <i>Journal of Functional Foods</i> , 2016, 23, 40-51.	3.4	33
941	Evaluation of Hepatoprotective activity of <i>Eriocaulon quinquangulare</i> in vitro using porcine liver slices against ethanol induced liver toxicity and free radical scavenging capacity. <i>BMC Complementary and Alternative Medicine</i> , 2016, 16, 74.	3.7	3
942	Bioactive compounds and antioxidative activity of colored rice bran. <i>Journal of Food and Drug Analysis</i> , 2016, 24, 564-574.	1.9	98
943	Influence of processing on physicochemical and antioxidant properties of apricot ( <i>Prunus armeniaca</i> ) Tj ETQq1 1 0.784314 rgBT /Overlo	1.4	2
944	Heterocyclic Amines. , 2016, , 89-111.		1
946	Evaluation of anti-amnesic effect of extracts of selected <i>Ocimum</i> species using in-vitro and in-vivo models. <i>Journal of Ethnopharmacology</i> , 2016, 193, 490-499.	4.1	34
947	Phytochemical constituents and radical scavenging properties of <i>Borago officinalis</i> and <i>Malva sylvestris</i> . <i>Industrial Crops and Products</i> , 2016, 94, 673-681.	5.2	22
948	Cellulose-based spreadable new thixo gels: synthesis and their characterization. <i>RSC Advances</i> , 2016, 6, 92953-92961.	3.6	7



#	ARTICLE	IF	CITATIONS
949	Wheat chaff utilization: Evaluation of antioxidant capacity of waste streams generated by different pretreatments. <i>Industrial Crops and Products</i> , 2016, 94, 649-657.	5.2	9
950	Anti-glycation properties of the aqueous extract solutions of dried algae products harvested and made in the Miura Peninsula, Japan, and effect of lactic acid fermentation on the properties. <i>Journal of Applied Phycology</i> , 2016, 28, 3617-3624.	2.8	26
951	Bioactive Compounds and Antioxidant Properties of Goji fruits ( <i>Lycium barbarum</i> L.) Cultivated in Serbia. <i>Journal of the American College of Nutrition</i> , 2016, 35, 692-698.	1.8	23
952	Optimization of extraction conditions and enhancement of phenolic content and antioxidant activity of pearl millet fermented with <i>Aspergillus awamori</i> MTCC-548. <i>Resource-efficient Technologies</i> , 2016, 2, 148-157.	0.1	47
953	Production of bioactive protein hydrolysate using the yeasts isolated from soft chhurpi. <i>Bioresource Technology</i> , 2016, 219, 239-245.	9.6	65
954	Improved antioxidant and anti-tyrosinase activity of polysaccharide from <i>Sargassum fusiforme</i> by degradation. <i>International Journal of Biological Macromolecules</i> , 2016, 92, 715-722.	7.5	88
955	Phosphosulfonic acid-catalyzed green synthesis and bioassay of 1,3,4-thiadiazolyl aminophosphonates. <i>Heteroatom Chemistry</i> , 2016, 27, 269-278.	0.7	20
956	Antioxidant and antidiabetic activities of the seed and leaf extracts of <i>Chrysophyllum albidum</i> . <i>Asian Pacific Journal of Tropical Disease</i> , 2016, 6, 642-649.	0.5	5
957	Physicochemical assessment of fresh chilled dairy dessert supplemented with wheat germ. <i>International Journal of Food Science and Technology</i> , 2016, 51, 78-86.	2.7	14
958	Antidiabetic, antihyperlipidemic and antioxidant properties of ethanol extract of <i>Grewia asiatica</i> Linn. bark in alloxan-induced diabetic rats. <i>BMC Complementary and Alternative Medicine</i> , 2016, 16, 295.	3.7	15
959	Nutritional composition and antioxidant activity of twenty mung bean cultivars in China. <i>Crop Journal</i> , 2016, 4, 398-406.	5.2	74
960	Use of response surface methodology to describe the effect of time and temperature on the production of decoloured, antioxidant and functional peptides from porcine haemoglobin by sub-critical water hydrolysis. <i>LWT - Food Science and Technology</i> , 2016, 73, 280-289.	5.2	13
961	Mineral composition, antioxidant and cytotoxic biopotentials of wild-growing <i>Ganoderma</i> species (Serbia): <i>G. lucidum</i> (Curtis) P. Karst vs. <i>G. applanatum</i> (Pers.) Pat.. <i>International Journal of Food Science and Technology</i> , 2016, 51, 2583-2590.	2.7	19
962	Effect of malting conditions on phenolic content, Maillard reaction products formation, and antioxidant activity of quinoa seeds. <i>Journal of Food Science and Technology</i> , 2016, 53, 3978-3985.	2.8	31
963	Effect of dietary seaweed extracts, galactooligosaccharide and vitamin E supplementation on meat quality parameters in finisher pigs. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 37, 269-275.	5.6	30
964	New ent-kaurane diterpenoid dimer from <i>Pulicaria inuloides</i> . <i>Natural Product Research</i> , 2016, 30, 2468-2475.	1.8	14
965	Improvement of DNA damage protection and antioxidant activity of biotransformed pearl millet ( <i>Pennisetum glaucum</i> ) cultivar PUSA-415 using <i>Aspergillus oryzae</i> MTCC 3107. <i>Biocatalysis and Agricultural Biotechnology</i> , 2016, 8, 221-227.	3.1	22
966	Phytochemical analysis, phenolic compounds, condensed tannin content and antioxidant potential in Marwa ( <i>Origanum majorana</i> ) seed extracts. <i>Resource-efficient Technologies</i> , 2016, 2, 168-174.	0.1	39



#	ARTICLE	IF	CITATIONS
967	Buckwheat cultivars "phenolic compounds profiles and antioxidant properties. Acta Chimica Slovaca, 2016, 9, 124-129.	0.8	14
968	Phytochemical profiles and antioxidant capacity of pigmented and non-pigmented genotypes of rice ( <i>Oryza sativa</i> L.). Cereal Research Communications, 2016, 44, 98-110.	1.6	19
969	Sodium nitrite enhances generation of reactive oxygen species that decrease antioxidant power and inhibit plasma membrane redox system of human erythrocytes. Cell Biology International, 2016, 40, 887-894.	3.0	20
970	Antioxidant status of blood and liver of turkeys fed diets enriched with polyunsaturated fatty acids and fruit pomaces as a source of polyphenols. Polish Journal of Veterinary Sciences, 2016, 19, 89-98.	0.2	8
971	In vitro evaluation of antioxidant, antiproliferative potentials of bioactive extract-cum-rutin compound Isolated from <i>Memecylon edule</i> leaves and its molecular docking study. Journal of Biologically Active Products From Nature, 2016, 6, 43-58.	0.3	5
972	Isolation and characterization of flavanols from <i>Anthocephalus cadamba</i> and evaluation of their antioxidant, antigenotoxic, cytotoxic and COX-2 inhibitory activities. Revista Brasileira De Farmacognosia, 2016, 26, 474-483.	1.4	9
973	Synthesis and Antioxidant Properties of Novel Pyrimidine-Containing Heterocycles. Journal of Chemical Research, 2016, 40, 299-304.	1.3	13
974	Design, synthesis, and biological evaluation of novel Tempol derivatives as effective antitumor agents. Research on Chemical Intermediates, 2016, 42, 7659-7673.	2.7	2
975	Antioxidant and antitumour activities of exopolysaccharide from liquid-cultured <i>Grifola frondosa</i> by chemical modification. International Journal of Food Science and Technology, 2016, 51, 1055-1061.	2.7	23
976	Distinctive Metabolism of Flavonoid between Cultivated and Semiwild Soybean Unveiled through Metabolomics Approach. Journal of Agricultural and Food Chemistry, 2016, 64, 5773-5783.	5.2	38
977	Comparative study of the anti-oxidant activity of the total polyphenols extracted from <i>Hibiscus Sabdariffa</i> L., <i>Glycine max</i> L. Merr., yellow tea and red wine through reaction with DPPH free radicals. Arabian Journal of Chemistry, 2016, 9, 1-8.	4.9	47
978	Nutritional composition and in-vitro antioxidant properties of two cultivars of Indian saffron. Journal of Food Measurement and Characterization, 2016, 10, 185-192.	3.2	11
979	Bioactive constituents from the leaves of <i>Quercus phillyraeoides</i> A. Gray for $\alpha$ -glucosidase inhibitor activity with concurrent antioxidant activity. Food Science and Human Wellness, 2016, 5, 85-94.	4.9	5
980	Development of functional beverages from blends of <i>Hibiscus sabdariffa</i> extract and selected fruit juices for optimal antioxidant properties. Food Science and Nutrition, 2016, 4, 679-685.	3.4	23
981	Protective effect of <i>Dunaliella</i> sp., lipid extract rich in polyunsaturated fatty acids, on hepatic and renal toxicity induced by nickel in rats. Toxicology Mechanisms and Methods, 2016, 26, 221-230.	2.7	14
982	Prophylactic effects of pomegranate ( <i>Punica granatum</i> ) juice on sodium fluoride induced oxidative damage in liver and erythrocytes of rats. Canadian Journal of Physiology and Pharmacology, 2016, 94, 709-718.	1.4	17
983	Comparison of bioactive potential of cranberry fruit and fruit-based products versus leaves. Journal of Functional Foods, 2016, 22, 232-242.	3.4	44
984	Antioxidant activity of olive wine, a byproduct of olive mill wastewater. Pharmaceutical Biology, 2016, 54, 2276-2281.	2.9	10

#	ARTICLE	IF	CITATIONS
985	Chemical composition and antioxidant capacity of different anatomical parts of pear ( <i>Pyrus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 742	8.2	84
986	The effect of solvent composition on grafting gallic acid onto chitosan via carbodiimide. Carbohydrate Polymers, 2016, 140, 171-180.	10.2	77
987	Characterization of phenolic compounds and antioxidant and anti-inflammatory properties of red cabbage and purple carrot extracts. Journal of Functional Foods, 2016, 21, 133-146.	3.4	101
988	Neutralization of reactive oxygen species by chitosan and its derivatives in vitro/in vivo (Review). Applied Biochemistry and Microbiology, 2016, 52, 1-14.	0.9	14
989	Antioxidant Activity/Capacity Measurement. 3. Reactive Oxygen and Nitrogen Species (ROS/RNS) Scavenging Assays, Oxidative Stress Biomarkers, and Chromatographic/Chemometric Assays. Journal of Agricultural and Food Chemistry, 2016, 64, 1046-1070.	5.2	85
990	Anti-glycation properties of the aqueous extract solutions of dried algae products and effect of lactic acid fermentation on the properties. Food Chemistry, 2016, 192, 1109-1115.	8.2	43
991	Bioactivity and phytochemical constituents of marine red seaweeds ( <i>Jania rubens</i> , <i>Corallina</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 471-484.	2.5	118
992	Extracted and depolymerized alginates from brown algae <i>Sargassum vulgare</i> of Lebanese origin: chemical, rheological, and antioxidant properties. Journal of Applied Phycology, 2016, 28, 1915-1929.	2.8	52
993	Comparative Analysis of the Antioxidant Capacity of Selected Fruit Juices and Nectars: Chokeberry Juice as a Rich Source of Polyphenols. International Journal of Food Properties, 2016, 19, 1317-1324.	3.0	21
994	Acacia ferruginea inhibits inflammation by regulating inflammatory iNOS and COX-2. Journal of Immunotoxicology, 2016, 13, 127-135.	1.7	23
995	Evaluation of the biological potencies of newly synthesized berberine derivatives bearing benzothiazole moieties with substituted functionalities. Journal of Saudi Chemical Society, 2017, 21, 210-219.	5.2	20
996	Effect of infrared pretreatment on low-humidity air drying of apple slices. Drying Technology, 2017, 35, 490-499.	3.1	44
997	The Use of <i>Pistacia khinjuk</i> Essential Oil to Modulate Shelf-Life and Organoleptic Traits of Mechanically Deboned Chicken Meat. Journal of Food Processing and Preservation, 2017, 41, e12814.	2.0	2
998	Physico-chemical, antioxidant, and anti-inflammatory properties and stability of hawthorn ( <i>Crataegus monogyna</i> Jacq.) procyanidins microcapsules with inulin and maltodextrin. Journal of the Science of Food and Agriculture, 2017, 97, 669-678.	3.5	32
999	Aronia dietary drinks fortified with selected herbal extracts preserved by thermal pasteurization and high pressure carbon dioxide. LWT - Food Science and Technology, 2017, 85, 423-426.	5.2	15
1000	Phenolics, Antioxidant Potentials, and Antimicrobial Activities of Six Wild <i>Boletaceae</i> Mushrooms. Analytical Letters, 2017, 50, 1691-1709.	1.8	14
1001	Effects of culture medium compositions on antidiabetic activity and anticancer activity of marine endophytic bacteria isolated from sponge. AIP Conference Proceedings, 2017, , .	0.4	1
1002	Analysis of phenolic compounds in Greek plants of Lamiaceae family by HPLC. Journal of Applied Research on Medicinal and Aromatic Plants, 2017, 6, 62-69.	1.5	63

#	ARTICLE	IF	CITATIONS
1003	Evaluation of antioxidant activities and chemical analysis of sulfated chitosan from <i>Sepia prashadi</i> . International Journal of Biological Macromolecules, 2017, 99, 519-529.	7.5	27
1004	Antioxidant activities of phenolic compounds isolated from the leaves of <i>Macaranga allorobinsonii</i> Whitmore. AIP Conference Proceedings, 2017, , .	0.4	1
1005	Curcuminoids in <i>Zingiber zerumbet</i> Rhizomes: Bioguided Fractionation and Chromatographic Identification of Antimicrobial and Antioxidant Metabolites. Journal of Herbs, Spices and Medicinal Plants, 2017, 23, 169-181.	1.1	3
1006	Stability of goji bioactives during extrusion cooking process. Food Chemistry, 2017, 230, 250-256.	8.2	19
1007	Characterization and evaluation of bioactive polyphenolic constituents from <i>Zanthoxylum armatum</i> DC., a traditionally used plant. Biomedicine and Pharmacotherapy, 2017, 89, 366-375.	5.6	57
1008	Ethyl phosphoramidates of acyclovir: design, synthesis, molecular docking (HN Protein), and evaluation of antiviral and antioxidant activities. Medicinal Chemistry Research, 2017, 26, 999-1009.	2.4	4
1009	New bioactive non-implantable textile material using green seaweed for medical applications. International Journal of Clothing Science and Technology, 2017, 29, 69-83.	1.1	1
1010	Biochemical composition, nutritional value, and antioxidant properties of seven seaweed species from the Madeira Archipelago. Journal of Applied Phycology, 2017, 29, 2427-2437.	2.8	58
1011	Antioxidant activity of broad bean seed extract and its phenolic composition. Journal of Functional Foods, 2017, 38, 656-662.	3.4	50
1012	In vitro antioxidant and anticataractogenic potential of silver nanoparticles biosynthesized using an ethanolic extract of <i>Tabernaemontana divaricata</i> leaves. Biomedicine and Pharmacotherapy, 2017, 91, 467-475.	5.6	22
1013	Sodium meta-arsenite induced reactive oxygen species in human red blood cells: impaired antioxidant and membrane redox systems, haemoglobin oxidation, and morphological changes. Free Radical Research, 2017, 51, 483-497.	3.3	10
1014	Antioxidant profile, acetylcholinesterase inhibition, and platelet aggregation of polyphenols and proteins from germinating green gram ( <i>Vigna radiata</i> ). International Journal of Food Properties, 2017, 20, S959-S971.	3.0	4
1015	Novel improvement of bioactive microencapsulated textile products using brown seaweed for healthcare applications. International Journal of Clothing Science and Technology, 2017, 29, 200-214.	1.1	7
1016	Phenolic composition, antioxidant activity and mineral profile in two seed-propagated artichoke cultivars as affected by microbial inoculants and planting time. Food Chemistry, 2017, 234, 10-19.	8.2	94
1017	Effects of oolonghomobisflavan A on oxidation of low-density lipoprotein. Bioscience, Biotechnology and Biochemistry, 2017, 81, 1569-1575.	1.3	10
1018	In vitro antioxidant and antibacterial activity of sulfated polysaccharides isolated from <i>Spatoglossum asperum</i> . Carbohydrate Polymers, 2017, 170, 296-304.	10.2	87
1019	Metabolic phenotyping of various tea ( <i>Camellia sinensis</i> L.) cultivars and understanding of their intrinsic metabolism. Food Chemistry, 2017, 233, 321-330.	8.2	48
1020	Amelioration of ischemia-reperfusion induced functional and biochemical deficit in mice by <i>Ocimum kilimandscharicum</i> leaf extract. Biomedicine and Pharmacotherapy, 2017, 85, 556-563.	5.6	14

#	ARTICLE	IF	CITATIONS
1021	Characterization of bioactive constituents from the gum resin of <i>Gardenia lucida</i> and its pharmacological potential. <i>Biomedicine and Pharmacotherapy</i> , 2017, 85, 444-456.	5.6	22
1022	A green route to synthesis silver nanoparticles using <i>Sargassum polycystum</i> and its antioxidant and cytotoxic effects: An in vitro analysis. <i>Materials Letters</i> , 2017, 189, 196-200.	2.6	71
1023	In vitro biological assessment of <i>Homalium zeylanicum</i> and isolation of lucidenic acid A triterpenoid. <i>Toxicology Reports</i> , 2017, 4, 274-281.	3.3	13
1024	Apigenin exhibits protective effects in a mouse model of <scp>d</scp>-galactose-induced aging via activating the Nrf2 pathway. <i>Food and Function</i> , 2017, 8, 2331-2340.	4.6	40
1025	Cytoprotective propensity of green tea polyphenols against citrinin-induced skeletal-myotube damage in C2C12 cells. <i>Cytotechnology</i> , 2017, 69, 681-697.	1.6	12
1026	Diabetes and Alzheimer's Disease: Can Tea Phytochemicals Play a Role in Prevention?. <i>Journal of Alzheimer's Disease</i> , 2017, 59, 481-501.	2.6	46
1027	Antioxidant and anticancer activities of <i>Plectranthus stocksii</i> Hook. f. leaf and stem extracts. <i>Agriculture and Natural Resources</i> , 2017, 51, 63-73.	0.1	34
1028	Effect of biodynamic preparations on the phenolic antioxidants in potatoes with coloured-flesh. <i>Biological Agriculture and Horticulture</i> , 2017, 33, 172-182.	1.0	8
1029	Production of bioactive hydrolysate using protease, Î²-glucosidase and Î±-amylase of <i>Bacillus</i> spp. isolated from kinema. <i>Bioresource Technology</i> , 2017, 235, 358-365.	9.6	72
1030	Antibacterial and antioxidant activity of essential oils and extracts from costmary ( <i>Tanacetum</i> ) Tj ETQq1 1 0.784314rgBT /Overlock 10 Tf 50 347 T	5.2	71
1031	Phenolic acid composition, antioxidant and antimicrobial activities of green gram (<i>vigna</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 347 T Preservation, 2017, 41, e13273.	2.0	10
1032	Sulfated modification, characterization, and antioxidant and moisture absorption/retention activities of a soluble neutral polysaccharide from <i>Enteromorpha prolifera</i> . <i>International Journal of Biological Macromolecules</i> , 2017, 105, 1544-1553.	7.5	76
1033	Bioactivities examination of <i>Cinchona</i> leaves ethanol extracts. <i>AIP Conference Proceedings</i> , 2017, , .	0.4	0
1034	Total phenolic content and biological activities of enzymatic extracts from <i>Sargassum muticum</i> (Yendo) Fensholt. <i>Journal of Applied Phycology</i> , 2017, 29, 2521-2537.	2.8	52
1035	Synthesis and antioxidant activity of some new N-alkylated pyrazole-containing benzimidazoles. <i>Chemistry of Heterocyclic Compounds</i> , 2017, 53, 173-178.	1.2	23
1036	Anti-tyrosinase, total phenolic content and antioxidant activity of selected Sudanese medicinal plants. <i>South African Journal of Botany</i> , 2017, 109, 9-15.	2.5	80
1037	Characteristics and trends in global tea research: a Science Citation Index Expandedâ€¢based analysis. <i>International Journal of Food Science and Technology</i> , 2017, 52, 644-651.	2.7	20
1038	Total phenolic, chromium contents and antioxidant activity of raw and processed sugars. <i>Information Processing in Agriculture</i> , 2017, 4, 83-89.	4.1	31

#	ARTICLE	IF	CITATIONS
1039	In Vitro Comparative Evaluation of Antioxidant Activity of Hydrophobic and Hydrophilic Extracts from Algicolous Fungi. Journal of Aquatic Food Product Technology, 2017, 26, 124-131.	1.4	7
1040	Simultaneous detection of superoxide anion radicals and determination of the superoxide scavenging activity of antioxidants using a N,N-dimethyl-p-phenylene diamine/Nafion colorimetric sensor. Analytical Methods, 2017, 9, 6202-6212.	2.7	12
1041	In vitro antioxidant assessment and a rapid HPTLC bioautographic method for the detection of anticholinesterase inhibitory activity of <i>Geophila repens</i> . Journal of Integrative Medicine, 2017, 15, 231-241.	3.1	7
1042	Phytochemical Compounds and Antioxidant Activity in Different Cultivars of Cranberry ( <i>Vaccinium</i> ) Tj ETQq1 1 0.784314 39 BT /Over	3.1	39
1043	Antioxidant activity of <i>alstonia Angustifolia</i> ethanolic leaf extract. AIP Conference Proceedings, 2017, , .	0.4	5
1044	Hot water extracts of pressure-roasted dried radish attenuates hepatic oxidative stress via Nrf2 up-regulation in mice fed high-fat diet. Food Science and Biotechnology, 2017, 26, 1063-1069.	2.6	3
1045	Effect of fermentation on the peptide content, phenolics and antioxidant activity of defatted wheat germ. Food Bioscience, 2017, 20, 141-148.	4.4	78
1046	Genotypic variation in nutritive and bioactive composition of foxtail millet. Cereal Research Communications, 2017, 45, 442-455.	1.6	3
1047	Phenolic compounds participating in mulberry juice sediment formation during storage. Journal of Zhejiang University: Science B, 2017, 18, 854-866.	2.8	14
1048	Phytochemical profile, aldose reductase inhibitory, and antioxidant activities of Indian traditional medicinal <i>Coccinia grandis</i> (L.) fruit extract. 3 Biotech, 2017, 7, 378.	2.2	21
1049	Fermented pearl millet ( <i>Pennisetum glaucum</i> ) with in vitro DNA damage protection activity, bioactive compounds and antioxidant potential. Food Research International, 2017, 100, 204-210.	6.2	41
1050	Analysis of the content of bioactive compounds in selected flours and enriched extruded corn products. Journal of Food Composition and Analysis, 2017, 64, 147-155.	3.9	12
1051	Antioxidant and anti-inflammatory activities of phenolic compounds isolated from <i>Melipona beecheii</i> honey. Food and Agricultural Immunology, 2017, 28, 1424-1437.	1.4	87
1052	Construction and characterization of a bacterial artificial chromosome library for <i>Camellia sinensis</i> . Tree Genetics and Genomes, 2017, 13, 1.	1.6	6
1053	Essential oil of <i>Foeniculum vulgare</i> antioxidant and corrosion inhibitor on mild steel immersed in hydrochloric medium. Anti-Corrosion Methods and Materials, 2017, 64, 563-572.	1.5	33
1054	Determination of Antioxidant Activity and Polyphenols Content in Chips by Raman and IR Spectroscopy. Food Analytical Methods, 2017, 10, 3964-3971.	2.6	8
1055	Green synthesis of silver nanoparticles using <i>Lippia nodiflora</i> aerial extract and evaluation of their antioxidant, antibacterial and cytotoxic effects. Resource-efficient Technologies, 2017, 3, 506-515.	0.1	104
1056	Correlation between phenological changes, chemical composition and biological activities of the essential oil from Moroccan endemic <i>Origanum compactum</i> Benth). Industrial Crops and Products, 2017, 108, 729-737.	5.2	67

#	ARTICLE	IF	CITATIONS
1057	Polyphenolic content, in vitro antioxidant activity and chemical composition of extract from <i>Nephelium lappaceum</i> L. (Mexican rambutan) husk. <i>Asian Pacific Journal of Tropical Medicine</i> , 2017, 10, 1201-1205.	0.8	51
1058	Phytochemical screening, total phenolic, total flavonoids contents and antioxidant activity of <i>cinchona ledgeriana</i> leaves ethanol extract. <i>AIP Conference Proceedings</i> , 2017, , .	0.4	9
1059	In-vitro antioxidative, antiinflammatory properties of <i>Aurea helianthus</i> leaf extract a Korean traditional medicinal plant. <i>Saudi Journal of Biological Sciences</i> , 2017, 24, 1943-1947.	3.8	9
1060	Discrimination among tea plants either with different invasive severities or different invasive times using MOS electronic nose combined with a new feature extraction method. <i>Computers and Electronics in Agriculture</i> , 2017, 143, 293-301.	7.7	30
1061	Synthesis, spectroscopic characterization, and biological screening of levofloxacin based organotin(IV) derivatives. <i>Russian Journal of General Chemistry</i> , 2017, 87, 2380-2390.	0.8	19
1062	Relationships between DNA damage protection activity, total phenolic content, condensed tannin content and antioxidant potential among Indian barley cultivars. <i>Biocatalysis and Agricultural Biotechnology</i> , 2017, 11, 201-206.	3.1	38
1063	Suitability of the probiotic lactic acid bacteria strains as the starter cultures in unripe cornelian cherry ( <i>Cornus mas</i> L.) fermentation. <i>Journal of Food Science and Technology</i> , 2017, 54, 2936-2946.	2.8	24
1064	Modulation of oxidative stress mediators in the liver of adjuvant induced arthritic rats by <i>Nyctanthes arbor tristis</i> . <i>Clinical Phytoscience</i> , 2017, 3, .	1.6	2
1065	Bioactive profile, free-radical scavenging potential, DNA damage protection activity, and mycochemicals in <i>Aspergillus awamori</i> (MTCC 548) extracts: a novel report on filamentous fungi. <i>3 Biotech</i> , 2017, 7, 164.	2.2	25
1066	Multidimensional comparative analysis of phenolic compounds in organic juices with high antioxidant capacity. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 2657-2663.	3.5	22
1067	Effect of Chitosan on the Formation of Heterocyclic Aromatic Amines and Some Quality Properties of Meatball. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13065.	2.0	20
1068	Synthesis of new bioactive aminophosphonates and study of their antioxidant, anti-inflammatory and antibacterial activities as well the assessment of their toxicological activity. <i>Journal of Molecular Structure</i> , 2017, 1130, 1009-1017.	3.6	36
1069	Leaf spot disease adversely affects human health-promoting constituents and withanolide biosynthesis in <i>Withania somnifera</i> (L.) Dunal. <i>Journal of Applied Microbiology</i> , 2017, 122, 153-165.	3.1	14
1070	Supplementation of Mango ( <i>Mangifera indica</i> L.) Peel in Diet Ameliorates Cataract in Streptozotocin-Induced Diabetic Rats. <i>Journal of Food Biochemistry</i> , 2017, 41, e12300.	2.9	5
1071	Phenolic content, antioxidant potential and DNA damage protection of pearl millet ( <i>Pennisetum</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 11, 126-133.	3.2	48
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.	2.0	27
1073	<i>Curcuma longa</i> L. essential oil composition, antioxidant effect, and effect on <i>Fusarium verticillioides</i> and fumonisin production. <i>Food Control</i> , 2017, 73, 806-813.	5.5	110
1074	Cactus pear peel snacks prepared by instant pressure drop texturing: Effect of process variables on bioactive compounds and functional properties. <i>Journal of Food Measurement and Characterization</i> , 2017, 11, 388-400.	3.2	29



#	ARTICLE	IF	CITATIONS
1075	Evaluation of gamma irradiation and boiling treatment on antioxidant status in different spices. Journal of Food Process Engineering, 2017, 40, e12482.	2.9	3
1076	Antioxidant and $\alpha$ -glucosidase activities of benzoic acid derivate from the bark of <i>Myristica fatua</i> Houtt. AIP Conference Proceedings, 2017, , .	0.4	3
1077	Effect of salinity medium on antioxidant and antidiabetic activity marine endophytic fungus of <i>aspergillus elegans</i> ptf 9. AIP Conference Proceedings, 2017, , .	0.4	1
1078	Antioxidant activity of fermented broccoli and spinach by Kombucha culture. AIP Conference Proceedings, 2017, , .	0.4	4
1079	Antioxidant activity, phenolic and flavonoids total of ethanolic extract of <i>Ipomoea batata</i> L. leaves (white, yellow, orange, and purple). AIP Conference Proceedings, 2017, , .	0.4	2
1080	Antioxidant properties of phlorotannins from brown seaweed <i>Cystoseira trinodis</i> (Forssk.) C. Agardh. Arabian Journal of Chemistry, 2017, 10, S2608-S2614.	4.9	91
1081	Comparative evaluation of anti-oxidative potentials of fermented locust bean condiment and its moringa fortified variant. African Journal of Biotechnology, 2017, 16, 2134-2141.	0.6	2
1082	Quality Evaluation of <i>Juniperus rigida</i> Sieb. et Zucc. Based on Phenolic Profiles, Bioactivity, and HPLC Fingerprint Combined with Chemometrics. Frontiers in Pharmacology, 2017, 8, 198.	3.5	30
1083	Electron Paramagnetic Resonance Spectroscopy to Study Liquid Food and Beverages. , 2017, , 83-109.		4
1084	<i>Camellia sinensis</i> L. Extract and Its Potential Beneficial Effects in Antioxidant, Anti-Inflammatory, Anti-Hepatotoxic, and Anti-Tyrosinase Activities. Molecules, 2017, 22, 401.	3.8	26
1085	Iridoids, Phenolic Compounds and Antioxidant Activity of Edible Honeysuckle Berries ( <i>Lonicera</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 34	3.8	86
1086	Effects of Mead Wort Heat Treatment on the Mead Fermentation Process and Antioxidant Activity. Molecules, 2017, 22, 803.	3.8	29
1087	The Application of Supercritical Carbon Dioxide and Ethanol for the Extraction of Phenolic Compounds from Chokeberry Pomace. Applied Sciences (Switzerland), 2017, 7, 322.	2.5	27
1088	Alpha-Amylase Inhibition and Antioxidative Capacity of Some Antidiabetic Plants Used by the Traditional Healers in Southeastern Nigeria. Scientific World Journal, The, 2017, 2017, 1-11.	2.1	71
1089	Antioxidant, antimicrobial and antiproliferative activities of peel and pulp extracts of red and white varieties of <i>Ipomoea batatas</i> (L) Lam. Tropical Journal of Pharmaceutical Research, 2017, 16, 2221.	0.3	10
1090	Effects of Chitooligosaccharide Coating Combined with Selected Ionic Polymers on the Stimulation of <i>Ornithogalum saundersiae</i> Growth. Molecules, 2017, 22, 1903.	3.8	17
1091	Protective effects of tea polyphenols and $\beta$ -carotene against $\gamma$ -radiation induced mutation and oxidative stress in <i>Drosophila melanogaster</i> . Genes and Environment, 2017, 39, 24.	2.1	12
1092	In Vitro Antioxidant Capacity of Crude Extracts and Acetogenin Fraction of Soursop Fruit Pulp. Pharmaceutica Analytica Acta, 2017, 08, .	0.2	4



#	ARTICLE	IF	CITATIONS
1093	Electrochemical Determination of Caffeine in Oolong Tea Based on Polyelectrolyte Functionalized Multi-Walled Carbon Nanotube. <i>International Journal of Electrochemical Science</i> , 2017, 12, 2552-2562.	1.3	15
1094	THE ANTIDEPRESSANT DRUG DOXEPIN: A PROMISING ANTIOXIDANT. <i>Asian Journal of Pharmaceutical and Clinical Research</i> , 2017, 10, 97.	0.3	1
1095	METABOLITE PROFILING AND IN VITRO ASSESSMENT OF ANTIMICROBIAL AND ANTIOXIDANT ACTIVITIES OF LICHEN RAMALINA INFLATA. <i>International Research Journal of Pharmacy</i> , 2017, 7, 132-138.	0.2	6
1096	Phenolic Content and Antioxidant Activity in Raw and Denatured Aqueous Extracts from Sprouts and Wheatgrass of Einkorn and Emmer Obtained under Salinity. <i>Molecules</i> , 2017, 22, 2132.	3.8	20
1097	Biochemical composition of some Egyptian seaweeds with potent nutritive and antioxidant properties. <i>Food Science and Technology</i> , 2017, 37, 294-302.	1.7	36
1098	Protective Effects of Cinnamic Acid Derivatives on Gastric Lesion. <i>Natural Product Sciences</i> , 2017, 23, 299.	0.9	5
1099	Effects of Gamma-Irradiation on the Antioxidant Potential of Traditional Bulgarian Teas. <i>Natural Product Communications</i> , 2017, 12, 1934578X1701200.	0.5	3
1100	Application of Metabolomics to Quality Control of Natural Product Derived Medicines. <i>Biomolecules and Therapeutics</i> , 2017, 25, 559-568.	2.4	41
1101	Chromatographic analyses of <i>Lavandula angustifolia</i> and <i>Rosmarinus officinalis</i> extracts and their biological effects in mammalian cells and cell-free systems. <i>Neoplasma</i> , 2017, 64, 856-868.	1.6	3
1102	The use of serine protease from <i>Yarrowia lipolytica</i> yeast in the production of biopeptides from denatured egg white proteins. <i>Acta Biochimica Polonica</i> , 2017, 64, 245-253.	0.5	16
1103	Selenylation modification: enhancement of the antioxidant activity of a <i>Glycyrrhiza uralensis</i> polysaccharide. <i>Glycoconjugate Journal</i> , 2018, 35, 243-253.	2.7	36
1104	Tulsi ( <i>Ocimum tenuiflorum</i> ) seeds: in vitro DNA damage protection, bioactive compounds and antioxidant potential. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 1530-1538.	3.2	37
1105	Wheat bran with enriched gamma-aminobutyric acid attenuates glucose intolerance and hyperinsulinemia induced by a high-fat diet. <i>Food and Function</i> , 2018, 9, 2820-2828.	4.6	14
1106	Antioxidant activity and Hypolipidemic effect of <i>Ficus carica</i> leaf and twig extracts in Triton WR-1339-induced hyperlipidemic mice. <i>Mediterranean Journal of Nutrition and Metabolism</i> , 2018, 11, 37-50.	0.5	11
1107	Bioassay-guided isolation of triterpene from brown alga <i>Padina boergesenii</i> possess anti-inflammatory and anti-angiogenic potential with kinetic inhibition of $\beta$ -carotene linoleate system. <i>LWT - Food Science and Technology</i> , 2018, 93, 549-555.	5.2	9
1108	Green Barley as an Ingredient in Pasta: Antioxidant Activity and Sensory Characteristics Evaluation. <i>Contemporary Agriculture</i> , 2018, 67, 81-86.	0.4	5
1109	Stabilization of rice bran and its effect on bioactive compounds content, antioxidant activity and storage stability during infrared radiation heating. <i>Journal of Cereal Science</i> , 2018, 80, 135-142.	3.7	67
1110	Producing novel edible films from semi refined carrageenan (SRC) and ulvan polysaccharides for potential food applications. <i>International Journal of Biological Macromolecules</i> , 2018, 112, 1164-1170.	7.5	79

#	ARTICLE	IF	CITATIONS
1111	Onion quercetin monoglycosides alter microbial activity and increase antioxidant capacity. Journal of Nutritional Biochemistry, 2018, 56, 81-88.	4.2	27
1112	Effect of incorporation of flaxseed to wheat rusks: Antioxidant, nutritional, sensory characteristics, and in vitro DNA damage protection activity. Journal of Food Processing and Preservation, 2018, 42, e13585.	2.0	13
1113	A modern development of bioactive wound dressing material using Chaetomorpha linum seaweed/cotton blended fabric. International Journal of Clothing Science and Technology, 2018, 30, 16-28.	1.1	2
1114	One-pot green synthesis and bio-assay of pyrazolylphosphonates. Research on Chemical Intermediates, 2018, 44, 3475-3491.	2.7	11
1115	Simultaneous Kinetic and Thermodynamic-Based Assay to Determine the Hydrogen Peroxide (H <sub>2</sub> O <sub>2</sub> ) Scavenging Activity of Berry Extracts by Using Reaction Calorimetry. Food Analytical Methods, 2018, 11, 432-439.	2.6	5
1116	Impacts of processing conditions on digestive recovery of polyphenolic compounds and stability of the antioxidant activity of green tea infusion during in vitro gastrointestinal digestion. LWT - Food Science and Technology, 2018, 89, 648-656.	5.2	44
1117	Optimization infusions conditions for improving phenolic content and antioxidant activity in Sideritis scardica tea using response surface methodology. Journal of Applied Research on Medicinal and Aromatic Plants, 2018, 8, 67-74.	1.5	20
1118	Preparation and characterization of biocomposite film based on chitosan and kombucha tea as active food packaging. International Journal of Biological Macromolecules, 2018, 108, 444-454.	7.5	167
1119	Reductive lindane degradation with tea extracts in aqueous phase. Chemical Engineering Journal, 2018, 338, 157-165.	12.7	26
1120	Comparative study of the polyphenol content-related anti-inflammatory and antioxidant activities of two Urera aurantiaca specimens from different geographical areas. Chinese Medicine, 2018, 13, 22.	4.0	21
1121	Effect of addition of plant extracts on the durability and sensory properties of oat flake cookies. Journal of Thermal Analysis and Calorimetry, 2018, 134, 1101-1111.	3.6	16
1122	Antioxidant, Anti-microbial Properties and Chemical Composition of Cumin Essential Oils Extracted by Three Methods. Open Chemistry, 2018, 16, 291-297.	1.9	11
1123	Ultrasensitive detection of hazardous reactive oxygen species using flexible organic transistors with polyphenol-embedded conjugated polymer sensing layers. Journal of Hazardous Materials, 2018, 355, 17-24.	12.4	22
1124	Phytonutrients in Oat (Avena Sativa) Drink: Effect of Plant Extract on Antiradical Capacity, Nutritional Value and Sensory Characteristics. Polish Journal of Food and Nutrition Sciences, 2018, 68, 63-71.	1.7	14
1125	Monitoring quality consistency of Liuwei Dihuang Pill by integrating the ultraviolet spectroscopic fingerprint, a multi-wavelength fusion fingerprint method, and antioxidant activities. Journal of Separation Science, 2018, 41, 1182-1191.	2.5	18
1126	Salidroside, a Chemopreventive Glycoside, Diminishes Cytotoxic Effect of Cisplatin <i>in Vitro</i> . Basic and Clinical Pharmacology and Toxicology, 2018, 122, 346-354.	2.5	5
1127	Protective effects of <i>Mentha spicata</i> against nicotine-induced toxicity in liver and erythrocytes of Wistar rats. Applied Physiology, Nutrition and Metabolism, 2018, 43, 77-83.	1.9	17
1128	Assessment of the Nutritive, Biochemical, Antioxidant and Antibacterial Potential of Eight Tropical Macro algae Along Kachchh Coast, India as Human Food Supplements. Journal of Aquatic Food Product Technology, 2018, 27, 61-79.	1.4	28

#	ARTICLE	IF	CITATIONS
1129	<i>Borago officinalis</i> L. flower: a comprehensive study on bioactive compounds and its health-promoting properties. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 826-838.	3.2	26
1130	Effects of mild and severe drought stress on the biomass, phenolic compounds production and photochemical activity of <i>Aloe vera</i> (L.) Burm.f.. <i>Acta Agriculturae Slovenica</i> , 2018, 111, .	0.3	13
1131	Variations in Non-enzymatic Antioxidants in Hisar Arun (Local) and Kashi Vishesh (Hybrid) Cultivars of Tomato Fruits Treated with H <sub>2</sub> O <sub>2</sub> during storage periods. <i>Oriental Journal of Chemistry</i> , 2018, 34, 2152-2162.	0.3	0
1132	Content of Phenolic Compounds and Antioxidant Properties in Seeds of Sweet and Bitter Cultivars of Lupine ( <i>Lupinus angustifolius</i> ). <i>Natural Product Communications</i> , 2018, 13, 1934578X1801301.	0.5	4
1133	Physicochemical Diversity Among Barberry ( <i>Berberis vulgaris</i> L.) Fruits from Eastern Anatolia. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2018, 46, 336-342.	1.1	16
1134	Phytochemical Composition, Antioxidant and Antimicrobial Activities of <i>Ammodaucus Leucotrichus</i> Fruit from Algerian Sahara.. <i>Oriental Journal of Chemistry</i> , 2018, 34, 519-525.	0.3	10
1135	PHYTOCHEMICAL SCREENING AND IN VITRO ANTIOXIDANT ACTIVITIES OF LEAF EXTRACTS OF <i>ALTERNANTHERA BRASILIANA</i> (L.) KUNTZE AND <i>ALTERNANTHERA BETTZICKIANA</i> REGELE.. <i>Asian Journal of Pharmaceutical and Clinical Research</i> , 2018, 11, 266.	0.3	2
1136	Influence of Catechin Fraction and High Molecular Fraction from Green Tea Extract on <i>Lactobacillus</i> , <i>Bifidobacterium</i> and <i>Streptococcus</i> Strains. <i>Natural Product Communications</i> , 2018, 13, 1934578X1801300.	0.5	3
1137	EVALUATION OF BIOACTIVITY OF JAGGERY PREPARED USING PLANT MUCILAGE AS CLARIFICANT. <i>Asian Journal of Pharmaceutical and Clinical Research</i> , 2018, 11, 294.	0.3	4
1138	Comparative Analysis on Antioxidant and Antibacterial Activity of Pumpkin Wastes. <i>Journal of Antimicrobial Agents</i> , 2018, 04, .	0.2	3
1139	Effects of age and extraction solvent on phytochemical content and antioxidant activity of fresh <i>Moringa oleifera</i> L. leaves. <i>Food Science and Nutrition</i> , 2018, 6, 2188-2198.	3.4	69
1140	Isolation of stigmasterol and 20-epibryonolic acid from <i>Tetrameles nudiflora</i> stem bark. <i>AIP Conference Proceedings</i> , 2018, , .	0.4	0
1141	IN VITRO ANTIOXIDANT AND ANTIMICROBIAL PROPERTIES OF <i>CUCUMIS SATIVUS</i> L. PEEL EXTRACTS. <i>International Research Journal of Pharmacy</i> , 2018, 9, 56-60.	0.2	11
1142	EFFECT OF OVEN AND MICROWAVE DRYING ON POLYPHENOLS CONTENT AND ANTIOXIDANT CAPACITY OF HERBAL TEA FROM <i>STROBILANTHES CRISPUS</i> LEAVES. <i>Asian Journal of Pharmaceutical and Clinical Research</i> , 2018, 11, 363.	0.3	6
1143	Nutraceutical potential of <i>Asparagopsis taxiformis</i> (Delile) Trevisan extracts and assessment of a downstream purification strategy. <i>Heliyon</i> , 2018, 4, e00957.	3.2	21
1144	In vitro bioactivities analysis of Indonesian mistletoes and selaginella herbal tea infusions. <i>AIP Conference Proceedings</i> , 2018, , .	0.4	1
1145	In vitro antioxidant and $\alpha$ -glucosidase inhibitory assay of <i>Zingiber cassumunar</i> roxb.. <i>AIP Conference Proceedings</i> , 2018, , .	0.4	3
1146	Characteristics of Biologically Active Compounds in Cornelian Cherry Meads. <i>Molecules</i> , 2018, 23, 2024.	3.8	28

#	ARTICLE	IF	CITATIONS
1147	Antioxidant efficacy of chitosan/graphene functionalized superparamagnetic iron oxide nanoparticles. Journal of Materials Science: Materials in Medicine, 2018, 29, 154.	3.6	14
1148	Isolation and Characterization of NP-POL Nonapeptide for Possible Therapeutic Use in Parkinson's Disease. Oxidative Medicine and Cellular Longevity, 2018, 2018, 1-12.	4.0	2
1149	Effect of Natural Antioxidants on the Stability of Linseed Oil and Fish Stored under Anaerobic Conditions. Journal of Chemistry, 2018, 2018, 1-8.	1.9	13
1150	Chitosan polysaccharide as a renewable functional agent to develop antibacterial, antioxidant activity and colourful shades on wool dyed with tea extract polyphenols. International Journal of Biological Macromolecules, 2018, 120, 1999-2006.	7.5	45
1151	Antioxidant activity of oligochitosan Maillard reaction products using oligochitosan as the amino or carbonyl groups donors. International Journal of Food Properties, 2018, 21, 1964-1971.	3.0	5
1152	Assessing phenolic content and antioxidant potential diversity in Allium plants using multivariate data analysis. Horticulture Environment and Biotechnology, 2018, 59, 759-773.	2.1	17
1153	Antioxidant and Anticancer Roles of a Novel Strain of <i>Bacillus anthracis</i> Isolated from Vermicompost Prepared from Paper Mill Sludge. BioMed Research International, 2018, 2018, 1-7.	1.9	10
1154	Fractionation, antioxidant and inhibitory activity of Thai mango seed kernel extracts. Czech Journal of Food Sciences, 2018, 36, 8-15.	1.2	4
1155	Green synthesis and characterization of biologically active nanosilver from seed extract of <i>Gardenia jasminoides</i> Ellis. Journal of Photochemistry and Photobiology B: Biology, 2018, 185, 126-135.	3.8	79
1156	Consumption of cranberry functional beverage reduces gingival index and plaque index in patients with gingivitis. Nutrition Research, 2018, 58, 36-45.	2.9	13
1157	Antioxidant activity and enzymes inhibitory properties of several extracts from two Moroccan Asteraceae species. South African Journal of Botany, 2018, 118, 58-64.	2.5	44
1158	Physicochemical characterization, antioxidant and anti-proliferative activities of a polysaccharide extracted from psyllium ( <i>P. ovata</i> ) leaves. International Journal of Biological Macromolecules, 2018, 118, 976-987.	7.5	65
1159	Phenolic profile and antioxidative properties of pulp and seeds of <i>Randia monantha</i> Benth. Industrial Crops and Products, 2018, 124, 53-58.	5.2	26
1160	Classic papers published by Taiwanese scientists in the science citation index expanded: A bibliometric study. Collnet Journal of Scientometrics and Information Management, 2018, 12, 83-95.	0.8	6
1161	Antioxidant Properties and Phenolic Compounds of Vitamin C-Rich Juices. Journal of Food Science, 2018, 83, 2237-2246.	3.1	60
1162	Phytochemical, Antioxidant, Antimicrobial, and Protein Binding Qualities of Hydro-ethanolic Extract of <i>Tinospora cordifolia</i> . Journal of Biologically Active Products From Nature, 2018, 8, 192-200.	0.3	21
1163	Bioactive Compounds in Cornelian Cherry Vinegars. Molecules, 2018, 23, 379.	3.8	35
1164	Oligo-Alginate with Low Molecular Mass Improves Growth and Physiological Activity of <i>Eucomis autumnalis</i> under Salinity Stress. Molecules, 2018, 23, 812.	3.8	53

#	ARTICLE	IF	CITATIONS
1165	Effect of Sterilization Process and Storage on the Antioxidative Properties of Runner Bean. <i>Molecules</i> , 2018, 23, 1409.	3.8	12
1166	Polyphenol content, anti-lipase and antioxidant activity of teas made in Georgia. <i>Annals of Agrarian Science</i> , 2018, 16, 357-361.	1.2	16
1167	Pharmacological Evaluation of Selected Medicinal Plants Used in the Management of Oral and Skin Infections in Ebem-Ohafia District, Abia State, Nigeria. <i>Scientific World Journal</i> , The, 2018, 2018, 1-16.	2.1	7
1168	Antioxidant Activity of Coconut ( <i>Cocos nucifera</i> L.) Protein Fractions. <i>Molecules</i> , 2018, 23, 707.	3.8	35
1169	In vitro antioxidant and anti-inflammatory activities of <i>Melipona beecheii</i> honey protein fractions. <i>Journal of Food Measurement and Characterization</i> , 2018, 12, 2636-2642.	3.2	1
1170	Antioxidant and Antibacterial Activity of Roseroot ( <i>Rhodiola rosea</i> L.) Dry Extracts. <i>Molecules</i> , 2018, 23, 1767.	3.8	46
1171	Polyphenols of <i>Salix aegyptiaca</i> modulate the activities of drug metabolizing and antioxidant enzymes, and level of lipid peroxidation. <i>BMC Complementary and Alternative Medicine</i> , 2018, 18, 81.	3.7	13
1172	3,4-Dihydroxybenzaldehyde lowers ROS generation and protects human red blood cells from arsenic(III) induced oxidative damage. <i>Environmental Toxicology</i> , 2018, 33, 861-875.	4.0	16
1173	Protective effects of <i>Mentha piperita</i> L. leaf essential oil against CCl <sub>4</sub> induced hepatic oxidative damage and renal failure in rats. <i>Lipids in Health and Disease</i> , 2018, 17, 9.	3.0	42
1174	Characterization, identification, and quantification of phenolic compounds using UPLC-Q-TOF-MS and evaluation of antioxidant activity of 73 <i>Perilla frutescens</i> accessions. <i>Food Research International</i> , 2018, 111, 153-167.	6.2	22
1175	Fungal Glutathione Transferases as Tools to Explore the Chemical Diversity of Amazonian Wood Extractives. <i>ACS Sustainable Chemistry and Engineering</i> , 2018, 6, 13078-13085.	6.7	14
1176	Structural Features of Sulfated Glucuronomannan Oligosaccharides and Their Antioxidant Activity. <i>Marine Drugs</i> , 2018, 16, 291.	4.6	30
1177	Optimization of ultrasound-assisted extraction of phenolic compounds: Oleuropein, phenolic acids, phenolic alcohols and flavonoids from olive leaves and evaluation of its antioxidant activities. <i>Industrial Crops and Products</i> , 2018, 124, 382-388.	5.2	156
1178	Nontargeted metabolomics approach to determine metabolites profile and antioxidant study of Tropical Almond ( <i>Terminalia catappa</i> L.) fruit peels using GC-QTOF-MS and LC-QTOF-MS. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2018, 160, 415-427.	2.8	24
1179	Adverse effect of nano-TiO <sub>2</sub> on the marine macroalgae <i>Gracilaria lemaneiformis</i> (Gracilariales,) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 182	3.6	2
1180	Reduction of histamine and heavy metals in mackerel hydrolyzates produced by catalysts associated-subcritical water hydrolysis. <i>Journal of Industrial and Engineering Chemistry</i> , 2018, 68, 301-310.	5.8	9
1181	Isolation of Bioactive Compounds from <i>Calicotome villosa</i> Stems. <i>Molecules</i> , 2018, 23, 851.	3.8	12
1182	Pharmacological and Larvicidal Potential of Green Synthesized Silver Nanoparticles Using <i>Carmona retusa</i> (Vahl) Masam Leaf Extract. <i>Journal of Cluster Science</i> , 2018, 29, 1243-1253.	3.3	25

#	ARTICLE	IF	CITATIONS
1183	The antioxidant properties of exotic fruit juices from acai, maqui berry and noni berries. European Food Research and Technology, 2018, 244, 1897-1905.	3.3	23
1184	In Vivo Type 2 Diabetes and Wound-Healing Effects of Antioxidant Gold Nanoparticles Synthesized Using the Insulin Plant <i>Chamaecostus cuspidatus</i> in Albino Rats. Canadian Journal of Diabetes, 2019, 43, 82-89.e6.	0.8	65
1185	Antioxidant, antimicrobial activities and comparative analysis of the composition of essential oils of leaf, stem, flower and aerial part of <i>Nepeta hindostana</i> . Plant Biosystems, 2019, 153, 242-249.	1.6	2
1186	Betalains, the nature-inspired pigments, in health and diseases. Critical Reviews in Food Science and Nutrition, 2019, 59, 2949-2978.	10.3	129
1187	Antifungal and antioxidant activities of mature leaves of <i>Myrcia splendens</i> (Sw.) DC.. Brazilian Journal of Biology, 2019, 79, 127-132.	0.9	11
1188	Particulate organohalogens in edible brown seaweeds. Food Chemistry, 2019, 272, 126-132.	8.2	16
1189	Synthesis, antioxidant and antibacterial activity of azo dye-stilbene hybrid compounds. Pigment and Resin Technology, 2019, 48, 84-88.	0.9	10
1190	Comparison of polyphenol content and antioxidant capacity of strawberry fruit from 90 cultivars of <i>Fragaria</i> and <i>Ananassa</i> Duch. Food Chemistry, 2019, 270, 32-46.	8.2	114
1191	Synthesis and spectroscopic characterization of medicinal azo derivatives and metal complexes of Indandion. Journal of Molecular Structure, 2019, 1198, 126885.	3.6	27
1192	Antioxidant Activity of Multifarious Solvent Extracts of Leaf. ( <i>Plumbago Zeylanica</i> ). Oriental Journal of Chemistry, 2019, 35, 718-722.	0.3	0
1193	Antioxidant and hepatopreventive effects of <i>Cassia angustifolia</i> extract against carbon tetrachloride-induced hepatotoxicity in rats. Archives of Physiology and Biochemistry, 2021, 127, 486-496.	2.1	9
1194	Synthesis of <i>Oldenlandia umbellata</i> stabilized silver nanoparticles and their antioxidant effect, antibacterial activity, and bio-compatibility using human lung fibroblast cell line WI-38. Process Biochemistry, 2019, 86, 196-204.	3.7	33
1195	Comparative Transcriptomic Analysis Reveals Regulatory Mechanisms of Theanine Synthesis in Tea ( <i>Camellia sinensis</i> ) and Oil Tea ( <i>Camellia oleifera</i> ) Plants. Journal of Agricultural and Food Chemistry, 2019, 67, 10235-10244.	5.2	15
1196	Missing Data Calculation Using the Antioxidant Activity in Selected Herbs. Symmetry, 2019, 11, 779.	2.2	3
1197	Recovery of high-value and scarce resources from biological wastewater treatment: Sulfated polysaccharides. Water Research, 2019, 163, 114889.	11.3	36
1198	Comparisons of antioxidant activities of two varieties of pumpkin ( <i>Cucurbita moschata</i> ) and Tj ETQq1 1 0.784314,rgBT /Overlock 10	0.3	11
1199	Effect of Maturation Degree on the Fixed Oil Chemical Composition, Phenolic Compounds, Mineral Nutrients and Antioxidant Properties of <i>Pistacia lentiscus</i> L. Fruits. Notulae Botanicae Horti Agrobotanici Cluj-Napoca, 2019, 47, .	1.1	1
1200	The chemical and pharmacological basis of tea ( <i>Camellia sinensis</i> (L.) Kuntze) as potential therapy for type 2 diabetes and metabolic syndrome. , 2019, , 839-906.		1



#	ARTICLE	IF	CITATIONS
1201	Structure-Activity Relationships of Natural C7 and C8 Hydroxylated Flavones and Flavanones. <i>Antioxidants</i> , 2019, 8, 210.	5.1	26
1202	Tolerance of 'Baladi'™ mandarin fruits to cold storage by postharvest pectin/PVA blend with ascorbic acid treatment. <i>Scientia Horticulturae</i> , 2019, 256, 108637.	3.6	15
1203	Phytochemical parameters and antioxidant activity of new cherry silverberry biotypes ( <i>Elaeagnus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	3.3	11
1204	Biogenic synthesis of gold nanoparticles from <i>Halymenia dilatata</i> for pharmaceutical applications: Antioxidant, anti-cancer and antibacterial activities. <i>Process Biochemistry</i> , 2019, 85, 219-229.	3.7	43
1205	Rootstock effect on physico-chemical properties and content of bioactive compounds of four cultivars Cornelian cherry fruits. <i>Scientia Horticulturae</i> , 2019, 256, 108588.	3.6	26
1206	Chilling injury, fruit color maturity stages, and antioxidant enzyme activities of lemon 'baladi CV' fruits under cold storage stress. <i>Scientia Horticulturae</i> , 2019, 257, 108676.	3.6	20
1207	Phytochemical, antioxidant, antimicrobial and antiproliferative potential of <i>Elaeagnus indica</i> . <i>Biocatalysis and Agricultural Biotechnology</i> , 2019, 20, 101265.	3.1	14
1208	Synthesis, solar cell application, and biological study of vinyl substituted isophorone derivatives. <i>Research on Chemical Intermediates</i> , 2019, 45, 5625-5639.	2.7	0
1209	Biochar or Biochar-Compost Amendment to a Peat-Based Substrate Improves Growth of <i>Syngonium podophyllum</i> . <i>Agronomy</i> , 2019, 9, 460.	3.0	22
1210	Antioxidant activity guided isolation of a coumarin compound from <i>Ipomoea pes-caprea</i> (Convolvulaceae) leaves acetone extract and its biological and molecular docking studies. <i>European Journal of Integrative Medicine</i> , 2019, 32, 100984.	1.7	11
1211	Design, Synthesis, and Biological Activity of New Bis-1,2,3-triazole Derivatives Bearing Thiophene-Chalcone Moiety. <i>Russian Journal of General Chemistry</i> , 2019, 89, 1859-1866.	0.8	10
1212	Effects of <i>Dunaliella</i> sp.-Extract in Reducing the Toxicity of Nickel in Meat, Liver and Kidneys in Rabbits. <i>Toxicology and Environmental Health Sciences</i> , 2019, 11, 226-236.	2.1	1
1214	Comparative study of relationship between structure of phenylethanoid glycopyranosides and their activities using cell-free assays and human cells cultured in vitro. <i>Toxicology in Vitro</i> , 2019, 61, 104646.	2.4	7
1215	Aromatic plants of <i>Lamiaceae</i> family in a traditional bread recipe: Effects on quality and phytochemical content. <i>Journal of Food Biochemistry</i> , 2019, 43, e13020.	2.9	22
1216	Solubility of Caffeine in Supercritical CO <sub>2</sub> : A Molecular Dynamics Simulation Study. <i>Journal of Physical Chemistry B</i> , 2019, 123, 9685-9691.	2.6	10
1217	The Effect of Plant-Derived Biostimulants on White Head Cabbage Seedlings Grown under Controlled Conditions. <i>Sustainability</i> , 2019, 11, 5317.	3.2	25
1218	Antioxidant Activity and Main Chemical Components of a Novel Fermented Tea. <i>Molecules</i> , 2019, 24, 2917.	3.8	53
1219	New insecticides and antimicrobials derived from <i>Sargassum wightii</i> and <i>Halimeda gracilis</i> seaweeds: Toxicity against mosquito vectors and antibiofilm activity against microbial pathogens. <i>South African Journal of Botany</i> , 2019, 125, 466-480.	2.5	37



#	ARTICLE	IF	CITATIONS
1220	Polyphenol composition and antioxidant potential of mint leaves. Food Production Processing and Nutrition, 2019, 1, .	3.5	40
1221	DPPH scavenging capacity of extracts from Camellia seed dregs using polyol compounds as solvents. Heliyon, 2019, 5, e02315.	3.2	14
1222	Impact of the Degree of Maturity of Walnuts ( <i>Juglans regia</i> L.) and Their Variety on the Antioxidant Potential and the Content of Tocopherols and Polyphenols. Molecules, 2019, 24, 2936.	3.8	29
1223	Nutritional Value of Garden Dill ( <i>Anethum graveolens</i> L.), Depending on Genotype. Notulae Botanicae Horti Agrobotanici Cluj-Napoca, 2019, 47, .	1.1	3
1224	The fabrication of a degradable film with high antimicrobial and antioxidant activities. Industrial Crops and Products, 2019, 140, 111692.	5.2	12
1225	Fruit and herbal meads – Chemical composition and antioxidant properties. Food Chemistry, 2019, 283, 19-27.	8.2	22
1226	Variation of both chemical composition and antioxidant properties of newly isolated <i>Parachlorella kessleri</i> GB1, by growing in different culture conditions. LWT - Food Science and Technology, 2019, 112, 108205.	5.2	14
1227	Oxidative stability of lipid fractions of sponge-fat cakes after green tea extracts application. Journal of Food Science and Technology, 2019, 56, 2628-2638.	2.8	31
1228	Effect of Propolis on Diet-Induced Hyperlipidemia and Atherogenic Indices in Mice. Antioxidants, 2019, 8, 156.	5.1	52
1229	Performance and Hydroponic Tomato Crop Quality Characteristics in a Novel Greenhouse Using Dye-Sensitized Solar Cell Technology for Covering Material. Horticulturae, 2019, 5, 42.	2.8	32
1230	Bioactivity and bioaccessibility of protein hydrolyzates from industrial byproducts of Stripped weakfish ( <i>Cynoscion guatucupa</i> ). LWT - Food Science and Technology, 2019, 111, 408-413.	5.2	58
1231	Purification and identification of an antioxidant peptide from perilla seed ( <i>Perilla frutescens</i> ) meal protein hydrolysate. Food Science and Nutrition, 2019, 7, 1645-1655.	3.4	45
1232	Comparison of the effect of four drying methods on polyphenols in saskatoon berry. LWT - Food Science and Technology, 2019, 111, 727-736.	5.2	24
1233	Naturally Occurring Bioactive Compound-Derived Nanoparticles for Biomedical Applications. Advanced Therapeutics, 2019, 2, 1800146.	3.2	21
1234	Phenolic compounds and the physicochemical, nutritional, antioxidant, and functional characteristics of peel, flesh, and kernel of <i>Medemia argun</i> (argun palm) fruit. Journal of Food Measurement and Characterization, 2019, 13, 2275-2287.	3.2	3
1235	Some Functional Properties of khambir, an Ethnic Fermented Cereal-Based Food of Western Himalayas. Frontiers in Microbiology, 2019, 10, 730.	3.5	11
1236	Protective effect of essential oil of <i>Cinnamomum verum</i> bark on hepatic and renal toxicity induced by carbon tetrachloride in rats. Applied Physiology, Nutrition and Metabolism, 2019, 44, 606-618.	1.9	18
1237	Antioxidant Assessment of Schizochytrium Meal Protein Enzymatic Hydrolysate and Its Potential Application. Journal of Aquatic Food Product Technology, 2019, 28, 413-426.	1.4	6

#	ARTICLE	IF	CITATIONS
1238	Identification of active compounds and testing the antioxidant properties of neem leaf extract. AIP Conference Proceedings, 2019, . .	0.4	8
1239	Pentachlorophenol-induced cytotoxicity in human erythrocytes: enhanced generation of ROS and RNS, lowered antioxidant power, inhibition of glucose metabolism, and morphological changes. Environmental Science and Pollution Research, 2019, 26, 12985-13001.	5.3	22
1240	Type of heat treatments on walnut fruits affects physicochemical content of walnut butter. Journal of Food Processing and Preservation, 2019, 43, e13923.	2.0	3
1241	Cardamom [Elettaria cardamomum (L.) Maton]-Fortified Jaggery: Its Physicochemical Characterization and In Vitro Antioxidant Capacity. Sugar Tech, 2019, 21, 388-397.	1.8	3
1242	Tungstosulfonic acid-catalyzed green synthesis and bioassay of $\beta$ -aminophosphonates. Monatshefte für Chemie, 2019, 150, 1101-1109.	1.8	7
1243	The effect of drying methods on the energy consumption, bioactive potential and colour of dried leaves of Pink Rock Rose ( <i>Cistus creticus</i> ). Journal of Food Science and Technology, 2019, 56, 2386-2394.	2.8	34
1244	Green tea extract promotes DNA repair in a yeast model. Scientific Reports, 2019, 9, 3842.	3.3	8
1245	Synthesis of silver nanoparticles using plant derived 4-N-methyl benzoic acid and evaluation of antimicrobial, antioxidant and antitumor activity. Saudi Journal of Biological Sciences, 2019, 26, 970-978.	3.8	66
1246	Impact of salicylic acid, abscisic acid, and methyl jasmonate on postharvest quality and bioactive compounds of cultivated strawberry fruit. Journal of Berry Research, 2019, 9, 333-348.	1.4	31
1247	Metabolite profiles of essential oils and SSR molecular markers in <i>Juniperus rigida</i> Sieb. et Zucc. from different regions: A potential source of raw materials for the perfume and healthy products. Industrial Crops and Products, 2019, 133, 424-434.	5.2	9
1248	Nutritional composition, mineral content, antioxidant activity and quantitative estimation of water soluble vitamins and phenolics by RP-HPLC in some lesser used wild edible plants. Heliyon, 2019, 5, e01431.	3.2	74
1249	Fermented pearl millet: a product with enhanced bioactive compounds and DNA damage protection activity. Journal of Food Measurement and Characterization, 2019, 13, 1479-1488.	3.2	18
1250	Evaluation of Damage Severity of Tea Plants Using Electronic Nose. Transactions of the ASABE, 2019, 62, 95-104.	1.1	2
1251	From Ecology to Biotechnology, Study of the Defense Strategies of Algae and Halophytes (from) Tj ETQq1 1 0.784314 rgBT /Overlock International Journal of Molecular Sciences, 2019, 20, 881.	4.1	24
1252	Determination of suitability of black carrot ( <i>Daucus carota</i> L. spp. sativus var. atropurpureus Alef.) juice concentrate, cherry laurel ( <i>Prunus laurocerasus</i> ), blackthorn ( <i>Prunus spinosa</i> ) and red raspberry ( <i>Rubus idaeus</i> ) for kombucha beverage production. Journal of Food Measurement and Characterization, 2019, 13, 1524-1536.	3.2	27
1253	IN VITRO EVALUATION OF ANTIOXIDANT POTENTIAL AND TOTAL PHENOLIC CONTENT OF <i>BARLERIA LONGIFLORA</i> LEAF EXTRACTS. Asian Journal of Pharmaceutical and Clinical Research, 2019, , 212-215.	0.3	0
1254	COMPARATIVE PHYTOCHEMICAL PROFILE AND ANTIOXIDANT PROPERTY OF BARK, FLOWERS AND LEAVES EXTRACTS OF <i>SIMAROUBA GLAUCA</i> . Asian Journal of Pharmaceutical and Clinical Research, 0, , 56-63.	0.3	3
1255	Antioxidant activity of biopigment fractions from golden apple snail eggs ( <i>Pomacea canaliculata</i> ). IOP Conference Series: Earth and Environmental Science, 2019, 404, 012003.	0.3	0

#	ARTICLE	IF	CITATIONS
1256	Chemical, textural, and sensory properties of eastern little tuna fish ball ( <i>Euthynnus affinis</i> ) with rice bran flour ( <i>Oryza sativa</i> ) substitution. IOP Conference Series: Materials Science and Engineering, 2019, 633, 012051.	0.6	3
1257	Thermodynamics and kinetics of the Fenton reaction in foods. <i>Thermochimica Acta</i> , 2019, 682, 178420.	2.7	7
1258	The Effect of Thiamine Concentration on the Antioxidative Activity Indices in Tea Extracts. <i>Antioxidants</i> , 2019, 8, 555.	5.1	6
1259	Bioactivities of Salam leaf ( <i>Syzygium polyanthum</i> (Wight) Walp). AIP Conference Proceedings, 2019, , .	0.4	3
1260	In Vitro Antioxidant Properties of Dichloromethanolic Leaf Extract of <i>Gnidia glauca</i> (Fresen) as a Promising Antiobesity Drug. <i>Journal of Evidence-based Integrative Medicine</i> , 2019, 24, 2515690X1988325.	2.6	14
1261	Optimization of Phenolic Compound Extraction from Chinese <i>Moringa oleifera</i> Leaves and Antioxidant Activities. <i>Journal of Food Quality</i> , 2019, 2019, 1-13.	2.6	16
1262	Phenolic Compounds of Endemic Buxus Plants in Caspian Hyrcanian Forest ( <i>Buxus Hyrcana</i> Pojark) and Their Biological Activities. <i>Pharmaceutical Chemistry Journal</i> , 2019, 53, 741-747.	0.8	14
1263	The liquid polyol extracts of camellia seed dregs used in sunscreen cosmetics. <i>Chemical Papers</i> , 2019, 73, 501-508.	2.2	6
1264	Effects of deproteinization methods on primary structure and antioxidant activity of <i>Ganoderma lucidum</i> polysaccharides. <i>International Journal of Biological Macromolecules</i> , 2019, 126, 867-876.	7.5	71
1265	Corn silk ( <i>Zea mays</i> L.), a source of natural antioxidants with $\alpha$ -amylase, $\alpha$ -glucosidase, advanced glycation and diabetic nephropathy inhibitory activities. <i>Biomedicine and Pharmacotherapy</i> , 2019, 110, 510-517.	5.6	67
1266	Antioxidant properties, profile of polyphenolic compounds and tocopherol content in various walnut ( <i>Juglans regia</i> L.) varieties. <i>European Food Research and Technology</i> , 2019, 245, 607-616.	3.3	40
1267	Ontogenesis of textile face mask using cotton fabric by treating with red seaweeds extract for cosmetotextile applications. <i>Journal of the Textile Institute</i> , 2019, 110, 959-971.	1.9	9
1268	Physicochemical and antioxidative properties of Cornelian cherry beer. <i>Food Chemistry</i> , 2019, 281, 147-153.	8.2	68
1269	Effect of carob variety and roasting on the antioxidant capacity, and the phenolic and furanic contents of carob liquors. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2697-2707.	3.5	14
1270	Mechanism for antibacterial action of epigallocatechin gallate and theaflavin-3,3'-digallate on <i>Clostridium perfringens</i> . <i>Journal of Applied Microbiology</i> , 2019, 126, 633-640.	3.1	20
1271	A comparative study of phytochemicals, antioxidant potential and in-vitro DNA damage protection activity of different oat ( <i>Avena sativa</i> ) cultivars from India. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 347-356.	3.2	20
1272	Synthesized sulfated and acetylated derivatives of polysaccharide extracted from <i>Gracilaria lemaneiformis</i> and their potential antioxidant and immunological activity. <i>International Journal of Biological Macromolecules</i> , 2019, 124, 568-572.	7.5	28
1273	Isolation of antioxidative peptide from the protein hydrolysate of <i>Caragana ambigua</i> seeds and its mechanism for retarding lipid auto-oxidation. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3078-3085.	3.5	13

#	ARTICLE	IF	CITATIONS
1274	Phytochemical characteristics of callus suspension culture of <i>Helicteres angustifolia</i> L. and its in vitro antioxidant, antidiabetic and immunomodulatory activities. South African Journal of Botany, 2019, 121, 178-185.	2.5	13
1275	Evaluation of E-nose data analyses for discrimination of tea plants with different damage types. Journal of Plant Diseases and Protection, 2019, 126, 29-38.	2.9	14
1276	In vitro antioxidant activity, inhibitory effect of tyrosinase and DOPA auto-oxidation by <i>Wrightia religiosa</i> extracts. South African Journal of Botany, 2019, 120, 302-308.	2.5	7
1277	Activation of p38MAPK and NRF2 signaling pathways in the toxicity induced by chlorpyrifos in <i>Drosophila melanogaster</i> : Protective effects of <i>Psidium guajava</i> pom-Áfera L. (Myrtaceae) hydroalcoholic extract. Arabian Journal of Chemistry, 2019, 12, 3490-3502.	4.9	12
1278	Production and Identification of Biologically Active Peptides Derived from By-product of Hen Egg-Yolk Phospholipid Extraction. International Journal of Peptide Research and Therapeutics, 2019, 25, 669-680.	1.9	22
1279	Comparative assessment of total phenolic content and in vitro antioxidant activities of bark and leaf methanolic extracts of <i>Manilkara hexandra</i> (Roxb.) Dubard. Journal of King Saud University - Science, 2020, 32, 643-647.	3.5	28
1280	Twenty-five years of total antioxidant capacity measurement of foods and biological fluids: merits and limitations. Journal of the Science of Food and Agriculture, 2020, 100, 5064-5078.	3.5	81
1281	The preventive effect of aqueous extract of Rosemary ( <i>Rosmarinus officinalis</i> ) leaves against the nephrotoxicity of carbon tetrachloride in mice. Archives of Physiology and Biochemistry, 2020, 126, 201-208.	2.1	5
1282	Antioxidant and Antimicrobial Enhancement by Reaction of Protein Hydrolysates Derived from Shrimp By-Products with Glucosamine. Waste and Biomass Valorization, 2020, 11, 2491-2505.	3.4	29
1283	A new butenolide derivative from the deep-sea fungus <i>Aspergillus terreus</i> SCSIO FZQ028. Natural Product Research, 2020, 34, 1984-1991.	1.8	10
1284	Solid-state fermentation of pearl millet with <i>Aspergillus oryzae</i> and <i>Rhizopus azygosporus</i> : effects on bioactive profile and DNA damage protection activity. Journal of Food Measurement and Characterization, 2020, 14, 150-162.	3.2	16
1285	Evaluation of antioxidant and antimicrobial properties of dark red kidney bean ( <i>Phaseolus vulgaris</i> ) protein hydrolysates. Journal of Food Measurement and Characterization, 2020, 14, 303-313.	3.2	25
1286	Analysis of chemical components and biological activities of essential oils from black and white pepper ( <i>Piper nigrum</i> L.) in five provinces of southern China. LWT - Food Science and Technology, 2020, 117, 108644.	5.2	43
1287	Effect of a variety of polyphenols compounds and antioxidant properties of rhubarb ( <i>Rheum</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10	5.2	60
1288	Antimalarial potentials of <i>Stemonocoleus micranthus</i> Harms (leguminosae) stem bark in <i>Plasmodium berghei</i> infected mice. Journal of Traditional and Complementary Medicine, 2020, 10, 70-78.	2.7	17
1289	Investigation on the effects of nitrate and salinity stress on the antioxidant properties of green algae with special reference to the use of processed biomass as potent fish feed ingredient. Aquaculture International, 2020, 28, 211-234.	2.2	16
1290	Distribution of phytochemicals and antioxidative potency in fruit peel, flesh, and seeds of Saskatoon berry. Food Chemistry, 2020, 305, 125430.	8.2	24
1291	The total syntheses of JBIR-94 and two synthetic analogs and their cytotoxicities against A549 (CCL-185) human small lung cancer cells. Tetrahedron Letters, 2020, 61, 151360.	1.4	1

#	ARTICLE	IF	CITATIONS
1292	Quality of wheat bread enriched with onion extract and polyphenols content and antioxidant activity changes during bread storage. International Journal of Food Science and Technology, 2020, 55, 1725-1734.	2.7	10
1293	Thiram-induced cytotoxicity and oxidative stress in human erythrocytes: an in vitro study. Pesticide Biochemistry and Physiology, 2020, 164, 14-25.	3.6	26
1294	A comparative study of phenols composition, antioxidant, and antifungal potency of leaves extract from five Moroccan Vitis vinifera L. varieties. Journal of Food Safety, 2020, 40, e12756.	2.3	3
1295	Preparation of chondroitin sulfates with different molecular weights from bovine nasal cartilage and their antioxidant activities. International Journal of Biological Macromolecules, 2020, 152, 1047-1055.	7.5	33
1296	The degraded polysaccharide from Pyropia haitanensis represses amyloid beta peptide-induced neurotoxicity and memory in vivo. International Journal of Biological Macromolecules, 2020, 146, 725-729.	7.5	18
1297	Antioxidant properties and antimicrobial activity of manuka honey versus Polish honeys. Journal of Food Science and Technology, 2020, 57, 1269-1277.	2.8	44
1298	Characteristics of Cornelian cherry sour non-alcoholic beers brewed with the special yeast Saccharomyces ludwigii. Food Chemistry, 2020, 312, 125968.	8.2	44
1299	Triplaris gardneriana seeds extract exhibits in vitro anti-inflammatory properties in human neutrophils after oxidative treatment. Journal of Ethnopharmacology, 2020, 250, 112474.	4.1	8
1300	Phytochemical analysis by liquid chromatography of ten old apple varieties grown in Austria and their antioxidative activity. European Food Research and Technology, 2020, 246, 437-448.	3.3	21
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
1302	Constructing ethanol-derived bioactive extracts using the brown seaweed Zonaria tournefortii (J.V.Lamouroux) Montagne performed with Timatic extractor by means of response surface methodology (RSM). Journal of Applied Phycology, 2020, 32, 2321-2333.	2.8	3
1303	Composition and activity changes of the soluble water and ethanol extracts from white mulberry ( <i>Morus alba</i> L.) fruits in response to thermal treatment. Journal of Food Measurement and Characterization, 2020, 14, 838-848.	3.2	2
1304	Investigations of some quality parameters and mathematical modeling of dried functional chips. Heat and Mass Transfer, 2020, 56, 1099-1115.	2.1	5
1305	Changes in Antioxidant Activity, Profile, and Content of Polyphenols and Tocopherols in Common Hazel Seed ( <i>Corylus avellana</i> L.) Depending on Variety and Harvest Date. Molecules, 2020, 25, 43.	3.8	13
1306	Phytochemical and Antioxidant Dynamics of the Soursop Fruit ( <i>Annona muricata</i> L.) in response to <i>Colletotrichum</i> spp.. Journal of Food Quality, 2020, 2020, 1-12.	2.6	7
1307	Bioactive Compounds and Health-Promoting Properties of Pear ( <i>Pyrus communis</i> L.) Fruits. Molecules, 2020, 25, 4444.	3.8	27
1308	Anti-inflammatory, Anxiolytic and Antioxidant Property of Lactuca sativa L and Formulation of Microspheres Loaded Sustained Release Anti-inflammatory Gel. Journal of Nepal Chemical Society, 2020, 41, 8-15.	0.8	0
1309	Evaluation of antioxidant activities, toxicity studies and the DNA damage protective effect of various solvent extracts of Litsea cubeba fruits. Heliyon, 2020, 6, e03637.	3.2	9

#	ARTICLE	IF	CITATIONS
1310	Antioxidant and hepatoprotective potentials of active fractions of <i>Lannea barteri</i> Oliv. (Anarcadiaceae) in rats. <i>Heliyon</i> , 2020, 6, e04099.	3.2	9
1311	Phytochemical Characterization and Assessment of Crude Extracts From <i>Lantana camara</i> L. for Antioxidant and Antimicrobial Activity. <i>Frontiers in Agronomy</i> , 2020, 2, .	3.3	34
1312	Dark red kidney bean ( <i>Phaseolus vulgaris</i> L.) protein hydrolysates inhibit the growth of oxidizing substances in plain yogurt. <i>Journal of Agriculture and Food Research</i> , 2020, 2, 100062.	2.5	18
1313	Pharmacological activities of coral reef associated actinomycetes, <i>Saccharopolyspora</i> sp. IMA1. <i>Biocatalysis and Agricultural Biotechnology</i> , 2020, 28, 101748.	3.1	12
1314	Antioxidant Activity Modulated by Polyphenol Contents in Apple and Leaves during Fruit Development and Ripening. <i>Antioxidants</i> , 2020, 9, 567.	5.1	53
1315	Correlation between chemical composition and radical scavenging activity of 10 commercial essential oils: Impact of microencapsulation on functional properties of essential oils. <i>Arabian Journal of Chemistry</i> , 2020, 13, 6815-6827.	4.9	20
1316	Improvement of quality properties of cemen paste of pastirma by lyophilized red cabbage water extract. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14714.	2.0	7
1317	Polyhydroxynaphthoquinone Pigment From Vietnam Sea Urchins as a Potential Bioactive Ingredient in Cosmeceuticals. <i>Natural Product Communications</i> , 2020, 15, 1934578X2097252.	0.5	2
1318	Isoflavones, anthocyanins, phenolic content, and antioxidant activities of black soybeans ( <i>Glycine max</i> ) Tj ETQq0 0 0 rgBT /Overlock 10	3.3	28
1319	Assessment of Bioactive Phenolic Compounds and Antioxidant Activity of Blackberry Wines. <i>Foods</i> , 2020, 9, 1623.	4.3	14
1320	Plant-Derived Natural Antioxidants in Meat and Meat Products. <i>Antioxidants</i> , 2020, 9, 1215.	5.1	89
1321	Plant extracts as natural modulators of gut microbiota community structure and functionality. <i>Heliyon</i> , 2020, 6, e05474.	3.2	20
1322	Antioxidant and Xanthine Oxidase Inhibitory Activities of Kecapi ( <i>Sandoricum koetjape</i> (Burm.f) Merr.) Leaf Extract. <i>IOP Conference Series: Materials Science and Engineering</i> , 2020, 833, 012012.	0.6	3
1323	Volatile Compounds Content, Physicochemical Parameters, and Antioxidant Activity of Beers with Addition of Mango Fruit ( <i>Mangifera Indica</i> ). <i>Molecules</i> , 2020, 25, 3033.	3.8	46
1324	Improvement of Health-Promoting Functionality of Rye Bread by Fortification with Free and Microencapsulated Powders from <i>Amelanchier alnifolia</i> Nutt. <i>Antioxidants</i> , 2020, 9, 614.	5.1	12
1325	Distinguishing between saturated and unsaturated meads based on their chemical characteristics. <i>LWT - Food Science and Technology</i> , 2020, 133, 109962.	5.2	7
1326	Effectuality of chitosan biopolymer and its derivatives during antioxidant applications. <i>International Journal of Biological Macromolecules</i> , 2020, 164, 1342-1369.	7.5	27
1327	A Review on Applications and Uses of <i>Thymus</i> in the Food Industry. <i>Plants</i> , 2020, 9, 961.	3.5	108



#	ARTICLE	IF	CITATIONS
1328	In vitro antioxidant activities of aqueous and alcoholic extracts of <i>Sargassum species</i> Indian brown seaweed. Journal of Food Processing and Preservation, 2020, 44, e14877.	2.0	4
1329	Cornus mas L. Stones: A Valuable by-Product as an Ellagitannin Source with High Antioxidant Potential. Molecules, 2020, 25, 4646.	3.8	27
1330	Effects of red beet extracts on protein and lipid oxidation, colour, microbial, sensory properties and storage stability of Turkish pasta. Journal of Stored Products Research, 2020, 89, 101721.	2.6	11
1331	The Effect of Rosa spinosissima Fruits Extract on Lactic Acid Bacteria Growth and Other Yoghurt Parameters. Foods, 2020, 9, 1167.	4.3	29
1334	The Bioaccessibility of Antioxidants in Black Currant Puree after High Hydrostatic Pressure Treatment. Molecules, 2020, 25, 3544.	3.8	13
1335	Antioxidant properties of the Lebanese plant <i>Iris germanica</i> L. crude extracts and antagonism of chlorpromazine toxicity on <i>Saccharomyces cerevisiae</i> . Drug and Chemical Toxicology, 2022, 45, 1168-1179.	2.3	2
1336	Field-Scale Evaluation of Botanical Extracts Effect on the Yield, Chemical Composition and Antioxidant Activity of Celeriac ( <i>Apium graveolens</i> L. Var. rapaceum). Molecules, 2020, 25, 4212.	3.8	15
1337	Applications of alkyl orthoesters as valuable substrates in organic transformations, focusing on reaction media. RSC Advances, 2020, 10, 30314-30397.	3.6	13
1338	Yield, Essential Oil Content, and Quality Performance of Lavandula angustifolia Leaves, as Affected by Supplementary Irrigation and Drying Methods. Agriculture (Switzerland), 2020, 10, 590.	3.1	15
1339	The Use of Sage Oil Macerates ( <i>Salvia officinalis</i> L.) for Oxidative Stabilization of Cod Liver Oil in Bulk Oil Systems. International Journal of Food Science, 2020, 2020, 1-11.	2.0	2
1340	Characterization of Bioactive Compounds of Opuntia ficus-indica (L.) Mill. Seeds from Spanish Cultivars. Molecules, 2020, 25, 5734.	3.8	15
1341	Protective Effects of Oenothera biennis against Hydrogen Peroxide-Induced Oxidative Stress and Cell Death in Skin Keratinocytes. Life, 2020, 10, 255.	2.4	9
1342	Chemical Composition of 21 Cultivars of Sour Cherry ( <i>Prunus cerasus</i> ) Fruit Cultivated in Poland. Molecules, 2020, 25, 4587.	3.8	21
1343	Polysaccharides from the green alga Caulerpa racemosa (Agardh, 1873) improve the immune response and antioxidant status in the white shrimp Litopenaeus vannamei (Boone, 1931) (Dendrobranchiata). Tj ETQq1 1 06784314 rgBT /Ove	3.8	14
1344	Relationship of quality parameters, antioxidant capacity and total phenolic content of EVOO with ripening state and olive variety. Food Chemistry, 2020, 325, 126926.	8.2	30
1345	Phenolic Compounds of Soybean Seeds from Two European Countries and Their Antioxidant Properties. Molecules, 2020, 25, 2075.	3.8	22
1346	Study of Antioxidant Activity of Some Medicinal Plants Having High Content of Caffeic Acid Derivatives. Antioxidants, 2020, 9, 412.	5.1	61
1347	Identification of bioactive molecules from tea plant as SARS-CoV-2 main protease inhibitors. Journal of Biomolecular Structure and Dynamics, 2021, 39, 3449-3458.	3.5	216

#	ARTICLE	IF	CITATIONS
1348	The contribution ratio of various characteristic tea compounds in antioxidant capacity by DPPH assay. Journal of Food Biochemistry, 2020, 44, e13270.	2.9	14
1349	Solid-state fermentation of lentil ( <i>Lens culinaris</i> L.) with <i>Aspergillus awamori</i> : Effect on phenolic compounds, mineral content, and their bioavailability. , 2020, 2, e37.		37
1350	Microalgae based biorefinery: Assessment of wild fresh water microalgal isolate for simultaneous biodiesel and $\beta$ -carotene production. Bioresource Technology Reports, 2020, 11, 100440.	2.7	11
1351	Walnut oil and oilcake affect selected the physicochemical and antioxidant properties of wheat bread enriched with them. Journal of Food Processing and Preservation, 2020, 44, e14573.	2.0	15
1352	Optimization of the supercritical CO <sub>2</sub> pasteurization process for the preservation of high nutritional value of pomegranate juice. Journal of Supercritical Fluids, 2020, 164, 104914.	3.2	22
1353	Comparative antioxidant and antimicrobial potentials of leaf successive extract fractions of poison bulb, <i>Crinum asiaticum</i> L.. Industrial Crops and Products, 2020, 154, 112667.	5.2	23
1354	Design and synthesis of triazole conjugated novel 2,5-diaryl substituted 1,3,4-oxadiazoles as potential antimicrobial and anti-fungal agents. Journal of Molecular Structure, 2020, 1220, 128705.	3.6	22
1355	Assessment of Volatiles and Polyphenol Content, Physicochemical Parameters and Antioxidant Activity in Beers with Dotted Hawthorn ( <i>Crataegus punctata</i> ). Foods, 2020, 9, 775.	4.3	25
1356	Antioxidant and Antiproliferative Potential of Bioactive Molecules Ursolic Acid and Thujone Isolated from <i>Memecylon edule</i> and <i>Elaeagnus indica</i> and Their Inhibitory Effect on Topoisomerase II by Molecular Docking Approach. BioMed Research International, 2020, 2020, 1-12.	1.9	16
1357	The Effect of Botanical Extracts Obtained through Ultrasound-Assisted Extraction on White Head Cabbage ( <i>Brassica Oleracea</i> L. Var. Capitata L.) Seedlings Grown under Controlled Conditions. Sustainability, 2020, 12, 1871.	3.2	27
1358	Effect of <i>Jasonia glutinosa</i> on immune and oxidative status of gilthead seabream ( <i>Sparus aurata</i> L.). Fish and Shellfish Immunology, 2020, 100, 58-69.	3.6	12
1359	Protocatechuic acid and quercetin glucosides in onions attenuate changes induced by high fat diet in rats. Food and Function, 2020, 11, 3585-3597.	4.6	25
1360	<i>Allium cepa</i> fraction attenuates STZ-induced dementia via cholinesterase inhibition and amelioration of oxidative stress in mice. Journal of Basic and Clinical Physiology and Pharmacology, 2020, 31, .	1.3	8
1361	Acetaldehyde-induced oxidative modifications and morphological changes in isolated human erythrocytes: an in vitro study. Environmental Science and Pollution Research, 2020, 27, 16268-16281.	5.3	23
1362	Optimization of polysaccharides-based nanoemulsion using response surface methodology and application to improve postharvest storage of apple ( <i>Malus domestica</i> ). Journal of Food Measurement and Characterization, 2020, 14, 2676-2688.	3.2	16
1363	Synthesis of <i>Tragia involucrata</i> mediated platinum nanoparticles for comprehensive therapeutic applications: Antioxidant, antibacterial and mitochondria-associated apoptosis in HeLa cells. Process Biochemistry, 2020, 98, 21-33.	3.7	42
1364	Antioxidant activity of extracts from marine macroalgae, wild-collected and cultivated, in an integrated multi-trophic aquaculture system. Aquaculture, 2020, 522, 735088.	3.5	40
1365	Exogenous proline enhances salt tolerance in acclimated <i>Aloe vera</i> by modulating photosystem II efficiency and antioxidant defense. South African Journal of Botany, 2022, 147, 1171-1180.	2.5	14

#	ARTICLE	IF	CITATIONS
1366	Effects of package type on the quality of fruits and nuts panned in chocolate during long-time storage. LWT - Food Science and Technology, 2020, 125, 109212.	5.2	9
1367	Anti-oxidant and anti-diabetes activities of agarwood extracts from <i>Gyrinops versteegii</i> (Gilg.) Domke and their cytotoxicity. IOP Conference Series: Earth and Environmental Science, 2020, 415, 012001.	0.3	2
1368	Phytochemical parasite-host relations and interactions: A <i>Cistanche armena</i> case study. Science of the Total Environment, 2020, 716, 137071.	8.0	20
1369	Assessment of Antioxidant Properties of Classic Energy Drinks in Comparison with Fruit Energy Drinks. Foods, 2020, 9, 56.	4.3	10
1370	One-Step Synthesis of Diamine-Functionalized Graphene Quantum Dots from Graphene Oxide and Their Chelating and Antioxidant Activities. Nanomaterials, 2020, 10, 104.	4.1	39
1371	Bioactivity of food melanoidins is mediated by gut microbiota. Food Chemistry, 2020, 316, 126309.	8.2	75
1372	Antioxidant characterization and in vitro DNA damage protection potential of some Indian fenugreek ( <i>Trigonella foenum-graecum</i> ) cultivars: effect of solvents. Journal of Food Science and Technology, 2020, 57, 3457-3466.	2.8	12
1373	Optimising extraction of antioxidants from roasted <i>Moringa oleifera</i> Lam. leaves using response surface methodology. Journal of Food Processing and Preservation, 2020, 44, e14482.	2.0	5
1374	The role of bioconversion processes to enhance bioaccessibility of polyphenols in rice. Food Bioscience, 2020, 35, 100605.	4.4	21
1375	Ultrasonic-assisted extraction of polyphenols and antioxidants from <i>Picea abies</i> bark. Journal of Biotechnology, 2020, 314-315, 25-33.	3.8	36
1376	Chemical composition of the essential oils of <i>Artemisia</i> species from Iran: a comparative study using multivariate statistical analysis. Journal of Essential Oil Research, 2020, 32, 361-371.	2.7	11
1377	Production of N-acetyl chitooligosaccharide by novel <i>Streptomyces chilikensis</i> strain RC1830 and its evaluation for anti-radical, anti-inflammatory, anti-proliferative and cell migration potential. Bioresource Technology Reports, 2020, 11, 100428.	2.7	15
1378	Antidiabetic activity of aqueous stem bark extract of <i>Annickia polycarpa</i> in alloxan-induced diabetic mice. Journal of Traditional and Complementary Medicine, 2021, 11, 109-116.	2.7	12
1379	Smartphone Application for Total Phenols Content and Antioxidant Determination in Tomato, Strawberry, and Coffee Employing Digital Imaging. Food Analytical Methods, 2021, 14, 631-640.	2.6	6
1380	Phenolic profile, antioxidant activity and enzyme inhibitory capacities of fruit and seed extracts from different Algerian cultivars of date ( <i>Phoenix dactylifera</i> L.) were affected by in vitro simulated gastrointestinal digestion. South African Journal of Botany, 2021, 137, 133-148.	2.5	18
1381	Biomedical Potential of Astaxanthin from Novel Endophytic Pigment Producing Bacteria <i>Pontibacter korensis</i> AG6. Waste and Biomass Valorization, 2021, 12, 2119-2129.	3.4	10
1382	Harvesting Strategy for Different Mango Varieties Based on Comparative Sugar and Phenol Contents. Proceedings of the National Academy of Sciences India Section B - Biological Sciences, 2021, 91, 1-11.	1.0	1
1383	Biological activity, phytochemical parameters, and potential bioaccessibility of wheat bread enriched with powder and microcapsules made from Saskatoon berry. Food Chemistry, 2021, 338, 128026.	8.2	26

#	ARTICLE	IF	CITATIONS
1384	Antioxidant mechanism, antibacterial activity, and functional characterization of peptide fractions obtained from barred mackerel gelatin with a focus on application in carbonated beverages. Food Chemistry, 2021, 342, 128339.	8.2	29
1385	Antioxidant and cytotoxic activities of sulfated polysaccharides from five different edible seaweeds. Journal of Food Measurement and Characterization, 2021, 15, 567-576.	3.2	29
1386	Two-stage cultivation of <i>Chlorella vulgaris</i> using light and salt stress conditions for simultaneous production of lipid, carotenoids, and antioxidants. Journal of Applied Phycology, 2021, 33, 227-239.	2.8	35
1387	Production and characterization of lignocellulosic fractions from sisal waste. Industrial Crops and Products, 2021, 160, 113109.	5.2	4
1388	Interaction of dough acidity and microalga level on bread quality and antioxidant properties. Food Chemistry, 2021, 344, 128710.	8.2	20
1389	Anti-oxidant and hepatoprotective effects of <i>Salvia officinalis</i> essential oil against vanadium-induced oxidative stress and histological changes in the rat liver. Environmental Science and Pollution Research, 2021, 28, 11001-11015.	5.3	11
1390	Solid state fermentation of fenugreek ( <i>Trigonella foenum-graecum</i> ): implications on bioactive compounds, mineral content and in vitro bioavailability. Journal of Food Science and Technology, 2021, 58, 1927-1936.	2.8	15
1391	Interrelation of cholesterol lowering, antioxidant activity and DNA damage protection to the different solvent extracts of mulberry ( <i>Morus alba</i> L.). Journal of Food Processing and Preservation, 2021, 45, .	2.0	2
1392	Antioxidant compound from <i>Myristica fatua</i> Houtt Leaves. IOP Conference Series: Materials Science and Engineering, 0, 1011, 012035.	0.6	0
1393	Influence of elaboration process on chemical, biological, and sensory characteristics of European pennyroyal liqueurs. Journal of the Science of Food and Agriculture, 2021, 101, 4076-4089.	3.5	4
1394	Antioxidant activity of butanolic extract from Madang Gatal ( <i>Schima wallichii</i> Choisy) Leaves. IOP Conference Series: Materials Science and Engineering, 0, 1011, 012024.	0.6	0
1395	The Influence of Static and Multi-Pulsed Pressure Processing on the Enzymatic and Physico-Chemical Quality, and Antioxidant Potential of Carrot Juice During Refrigerated Storage. Food and Bioprocess Technology, 2021, 14, 52-64.	4.7	11
1396	Nanoencapsulation of Antioxidant-Rich Fraction of Roasted <i>Moringa oleifera</i> L. Leaf Extract: Physico-Chemical Properties and in Vitro Release Mechanisms. Food and Nutrition Sciences (Print), 2021, 12, 915-936.	0.4	0
1397	Impact of Blue LED Illumination and Natural Photosensitizer on Bacterial Pathogens, Enzyme Activity and Quality Attributes of Fresh-Cut Pineapple Slices. Food and Bioprocess Technology, 2021, 14, 362-372.	4.7	24
1398	<i>Decalepis hamiltonii</i> (Wight & Arn.) Fortified Jaggery: Its Physico-chemical Characterization and Studies on its In vitro Biological Activities. International Journal of Current Microbiology and Applied Sciences, 2021, 10, 1510-1529.	0.1	0
1399	Evaluation of Carrageenan, Xanthan Gum and Depolymerized Chitosan Based Coatings for Pineapple Lily Plant Production. Horticulturae, 2021, 7, 19.	2.8	10
1400	Enzymatic degradation, antioxidant and immunoregulatory activities of polysaccharides from brown algae <i>Sargassum fusiforme</i> . Journal of Food Measurement and Characterization, 2021, 15, 1960-1972.	3.2	24
1401	EVALUATION OF ANTIOXIDANT AND ANTIMICROBIAL POTENTIAL OF <i>Thespesia lampas</i> ROOT EXTRACTS. Journal of Experimental Biology and Agricultural Sciences, 2021, 9, 87-99.	0.4	8

#	ARTICLE	IF	CITATIONS
1402	Hypochlorous acid decreases antioxidant power, inhibits plasma membrane redox system and pathways of glucose metabolism in human red blood cells. <i>Toxicology Research</i> , 2021, 10, 264-271.	2.1	3
1403	Purification and Biological Activities of Enzymatically Degraded <i>Sargassum fusiforme</i> Polysaccharides. <i>Chemistry and Biodiversity</i> , 2021, 18, e2000930.	2.1	11
1404	Evaluation of antioxidant and anticancer activity of crude extract and different fractions of <i>Chlorella vulgaris</i> axenic culture grown under various concentrations of copper ions. <i>BMC Complementary Medicine and Therapies</i> , 2021, 21, 51.	2.7	40
1405	<i>Rhamnus alaternus</i> Plant: Extraction of Bioactive Fractions and Evaluation of Their Pharmacological and Phytochemical Properties. <i>Antioxidants</i> , 2021, 10, 300.	5.1	15
1406	Chemical composition and evaluation of antioxidant, antimicrobial and antiproliferative activities of Tuber and <i>Terfezia</i> truffles. <i>Food Research International</i> , 2021, 140, 110071.	6.2	15
1407	Multiple Biological Activities of <i>Rhododendron przewalskii</i> Maxim. Extracts and UPLC-ESI-Q-TOF/MS Characterization of Their Phytochemical Composition. <i>Frontiers in Pharmacology</i> , 2021, 12, 599778.	3.5	14
1408	Comparison of ABTS, DPPH, permanganate, and methylene blue assays for determining antioxidant potential of successive extracts from pomegranate and guava residues. <i>Biomass Conversion and Biorefinery</i> , 2023, 13, 4011-4020.	4.6	26
1409	Analysis of Physicochemical Parameters of Congress Worts Prepared from Special Legume Seed Malts, Acquired with and without Use of Enzyme Preparations. <i>Foods</i> , 2021, 10, 304.	4.3	10
1410	Antioxidant and Antibacterial Activity of Essential Oils and Hydroethanolic Extracts of Greek Oregano ( <i>O. vulgare</i> L. subsp. <i>hirtum</i> (Link) letsmaat) and Common Oregano ( <i>O. vulgare</i> L. subsp.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	3.8	10
1411	UPLC-ESI-MS/MS Analysis and Evaluation of Antioxidant Activity of Total Flavonoid Extract from <i>Paeonia lactiflora</i> Seed Peel and Optimization by Response Surface Methodology (RSM). <i>BioMed Research International</i> , 2021, 2021, 1-11.	1.9	6
1412	The Anti-Melanogenesis Effect of 3,4-Dihydroxybenzalacetone through Downregulation of Melanosome Maturation and Transportation in B16F10 and Human Epidermal Melanocytes. <i>International Journal of Molecular Sciences</i> , 2021, 22, 2823.	4.1	7
1413	Effect of different drying processes on an antioxidant potential of three species of the <i>Lamiaceae</i> family. <i>Herba Polonica</i> , 2021, 67, 8-17.	0.6	1
1414	Structural characteristics and biological activity of different alginate blocks extracted from brown seaweed <i>Turbinaria ornata</i> . <i>Journal of Carbohydrate Chemistry</i> , 2021, 40, 97-114.	1.1	3
1415	STRUCTURAL CHARACTERISTICS AND BIOLOGICAL ACTIVITY OF SULFATED POLYSACCHARIDE FROM RED ALGAE <i>BETAPHYCUS GELATINUS</i> . <i>Science and Technology</i> , 2021, 58, 252.	0.2	0
1416	Antioxidant Properties and Fatty Acid Profile of Cretan Extra Virgin Bioolive Oils: A Pilot Study. <i>International Journal of Food Science</i> , 2021, 2021, 1-6.	2.0	2
1417	Multidimensional Comparative Analysis of Bioactive Phenolic Compounds of Honeys of Various Origin. <i>Antioxidants</i> , 2021, 10, 530.	5.1	21
1418	Antioxidant properties of papain mediated protein hydrolysates from fresh water carps ( <i>Catla catla</i> ), mince during ice storage. <i>Journal of Food Science and Technology</i> , 2022, 59, 636-645.	2.8	10
1419	In-vitro evaluation of antioxidant and antiradical potential of successive extracts, semi-purified fractions and biosynthesized silver nanoparticles of <i>Rumex vesicarius</i> . <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2021, 49, 12293.	1.1	5

#	ARTICLE	IF	CITATIONS
1420	Continuous High-pressure Cooling-Assisted Homogenization Process for Stabilization of Apple Juice. Food and Bioprocess Technology, 2021, 14, 1101-1117.	4.7	17
1421	Anti-tuberculosic thionamide antibiotics show antioxidative and neuronal cytoprotective nature by inhibiting amyloid formation in human insulin and amyloid $\beta$ -42. Journal of Molecular Liquids, 2021, 326, 115396.	4.9	6
1422	The Effects of Using Sulfur and Organic Bedding on the Content of Macro- and Micronutrients and Biologically Active Substances in Winter Garlic Bulbs. Agriculture (Switzerland), 2021, 11, 399.	3.1	1
1423	Enhancement of active ingredients and biological activities of Nostoc linckia biomass cultivated under modified BG-110 medium composition. Biomass Conversion and Biorefinery, 2023, 13, 6049-6066.	4.6	6
1424	Ultrasonic-Assisted Extraction and Natural Deep Eutectic Solvents Combination: A Green Strategy to Improve the Recovery of Phenolic Compounds from Lavandula pedunculata subsp. lusitanica (Chaytor) Franco. Antioxidants, 2021, 10, 582.	5.1	47
1425	Fermented barley bran: An improvement in phenolic compounds and antioxidant properties. Journal of Food Processing and Preservation, 2022, 46, e15543.	2.0	12
1426	Mango Peels and Kernels from Selected Varieties of CÃte d'Ivoire are Potential Sources of Antioxidative Bioactive Compounds. International Journal of Biochemistry Research & Review, 0, , 41-50.	0.1	0
1427	Thiamine in Lipid Systems vs. the Antioxidant Activity of Epigallocatechin Gallate and Caffeine. Sustainability, 2021, 13, 4644.	3.2	1
1428	Effect of Botanical Extracts on the Growth and Nutritional Quality of Field-Grown White Head Cabbage (Brassica oleracea var. capitata). Molecules, 2021, 26, 1992.	3.8	9
1429	The Effect of Selected Herbal Extracts on Lactic Acid Bacteria Activity. Applied Sciences (Switzerland), 2021, 11, 3898.	2.5	13
1430	Exogenous Application of Zinc to Mitigate the Salt Stress in Vigna radiata (L.) Wilczek Evaluation of Physiological and Biochemical Processes. Plants, 2021, 10, 1005.	3.5	23
1431	Vegetable soybean (<i>Glycine max</i> (L.) Merr.) leaf extracts: Functional components and antioxidant and anti-inflammatory activities. Journal of Food Science, 2021, 86, 2468-2480.	3.1	5
1432	<i>Hedychium spicatum</i> Sm.: Chemical Composition with Biological Activities of Methanolic and Ethylacetate Oleoresins from Rhizomes. Journal of Biologically Active Products From Nature, 2021, 11, 269-288.	0.3	9
1433	Syzygium cumini(L.),Skeels fruit extracts: In vitro and in vivo anti-inflammatory properties. Journal of Ethnopharmacology, 2021, 271, 113805.	4.1	40
1434	In vitro studies of antioxidant, antidiabetic, and antibacterial activities of Theobroma cacao, Annona muricata and Clitoria ternatea. Biocatalysis and Agricultural Biotechnology, 2021, 33, 101995.	3.1	23
1435	Estimation of the reducing power and electrochemical behavior of few flavonoids and polyhydroxybenzophenones substantiated by bond dissociation energy: a comparative analysis. Molecular Diversity, 2022, 26, 1101-1113.	3.9	8
1436	Retrospecting the Antioxidant Activity of Japanese Matcha Green Tea Lack of Enthusiasm?. Applied Sciences (Switzerland), 2021, 11, 5087.	2.5	6
1437	Effect of Two Combined Functional Additives on Yoghurt Properties. Foods, 2021, 10, 1159.	4.3	15



#	ARTICLE	IF	CITATIONS
1438	Impacts of <i>Camellia sinensis</i> fermentation end-product (black tea) on retinal microvasculature: an updated OCTA analysis. Journal of the Science of Food and Agriculture, 2021, 101, 6265-6270.	3.5	2
1439	Iridoids, Flavonoids, and Antioxidant Capacity of Cornus mas, C. officinalis, and C. mas – C. officinalis Fruits. Biomolecules, 2021, 11, 776.	4.0	27
1440	Application of Phenolic Extraction Strategies and Evaluation of the Antioxidant Activity of Peanut Skins as an Agricultural By-product for Food Industry. Food Analytical Methods, 2021, 14, 2051-2062.	2.6	11
1441	Bio-directed synthesis of Pt-nanoparticles from aqueous extract of red algae Halymenia dilatata and their biomedical applications. Colloids and Surfaces A: Physicochemical and Engineering Aspects, 2021, 618, 126434.	4.7	26
1442	Genotypic and Environmental Effect on the Concentration of Phytochemical Contents of Lentil (Lens) Tj ETQq0 0 0 rgBT /Overlock 10 T	3.8	16
1443	Inhibition of Melanosis in Whiteleg Shrimp (Litopenaeus vannamei) during Refrigerated Storage Using Extracts of Different Avocado (Persea americana Mill.) By-Products. Preventive Nutrition and Food Science, 2021, 26, 209-218.	1.6	2
1444	In vitro biological activities of lotus (Nelumbo nucifera) leaves extract. Journal of Applied Biological Chemistry, 2021, 64, 121-125.	0.4	4
1445	Bio-adhesive catechol-modified chitosan wound healing hydrogel dressings through glow discharge plasma technique. Chemical Engineering Journal, 2022, 427, 130843.	12.7	84
1446	Antioxidant and Wound Healing Potential of Essential Oil from Citrus reticulata Peel and Its Chemical Characterization. Current Pharmaceutical Biotechnology, 2021, 22, 1114-1121.	1.6	12
1447	Effects of pH on headspace volatiles and properties of Maillard reaction products derived from enzymatically hydrolyzed quinoa protein-xylose model system. LWT - Food Science and Technology, 2021, 145, 111328.	5.2	18
1448	Effects of two pre-treatments, blanching and soaking, as processing modulation on non-enzymatic browning developments in three yam cultivars from Ghana. Heliyon, 2021, 7, e07224.	3.2	5
1449	Preparation and Antioxidant Activity of Chitosan Dimers with Different Sequences. Marine Drugs, 2021, 19, 366.	4.6	19
1450	Qualitative Phytochemical Analysis in Determination of Antioxidant Activity of Methanolic Extract of Oenothera biennis by GCMS – A Preliminary Research Study. Research Journal of Pharmacy and Technology, 2021, , 3744-3750.	0.8	3
1451	Phenolic Contents and Antioxidant Activity of Extracts of Selected Fresh and Dried Herbal Materials. Polish Journal of Food and Nutrition Sciences, 2021, , 269-278.	1.7	11
1452	Biophysico-Chemical Properties of Alginate Oligomers Obtained by Acid and Oxidation Depolymerization. Polymers, 2021, 13, 2258.	4.5	15
1453	A new peroxidase from the roots of the Algerian white turnip ( <i>Brassica rapa</i> , variety) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T	2.0	3
1454	Comparative Effects of Postharvest Ultraviolet-Light Treatments on Antioxidants Properties, Nutritional and Vitamin D Contents of Some Indigenous Green Leafy Vegetables. , 2021, , .		0
1455	Changes in the Antioxidative Activity and the Content of Phenolics and Iridoids during Fermentation and Aging of Natural Fruit Meads. Biomolecules, 2021, 11, 1113.	4.0	3

#	ARTICLE	IF	CITATIONS
1456	Differential Responses of Antioxidative System during the Interaction of Soursop Fruits ( <i>Annona</i> ) Tj ETQq0 0 0 rgBT <sub>1</sub> /Overlock 10 Tf 50 7	3.5	7
1457	Unraveling the Bioactive Profile, Antioxidant and DNA Damage Protection Potential of Rye ( <i>Secale</i> ) Tj ETQq1 1 0.784314 rgBT <sub>1</sub> /Overlock 15	5.1	15
1458	Brown seaweeds as a source of anti-hyaluronidase compounds. South African Journal of Botany, 2021, 139, 470-477.	2.5	13
1459	Medicinal Plants <i>Galega officinalis</i> L. and Yacon Leaves as Potential Sources of Antidiabetic Drugs. Antioxidants, 2021, 10, 1362.	5.1	9
1460	Bioactive anti-aging agents and the identification of new anti-oxidant soybean peptides. Food Bioscience, 2021, 42, 101194.	4.4	24
1461	Optimization of extraction and quantification of Flavonoids from <i>Averrhoa bilimbi</i> fruits using RP-HPLC and its correlation between total flavonoids content against antimicrobial activity. Applied Nanoscience (Switzerland), 2023, 13, 1293-1300.	3.1	2
1462	Biochar, Compost, and Biocharâ€“Compost Blend Applications Modulate Growth, Photosynthesis, Osmolytes, and Antioxidant System of Medicinal Plant <i>Alpinia zerumbet</i> . Frontiers in Plant Science, 2021, 12, 707061.	3.6	18
1463	Study on Efficacy Evaluation of Deramal Bioactive Properties of the <i>Prunus tomentosa</i> Fruits Fermented with <i>Lactobacillus acidophilus</i> . Han'gug Miyong Haghoeji, 2021, 27, 949-956.	0.4	0
1464	The differences between <i>Froriepia subpinnata</i> (Ledeb.) Baill. and <i>Pimpinella anisum</i> L. commonly named as anarijeh based on major components of the essential oil; a marker for resolve ambiguities. Journal of Medicinal Plants, 2021, 20, 59-71.	0.8	6
1465	Antioxidant, antidiabetic, anti-inflammatory and anticancer potential of some seaweed extracts. Food Science and Technology, 0, 42, .	1.7	17
1466	Red raspberry ( <i>Rubus ideaus</i> L.) extracts: A novel ingredient in cemen paste. Journal of Food Processing and Preservation, 2021, 45, e15930.	2.0	4
1467	Effect of Different Forms of Sulfur Fertilization on Bioactive Components and Antioxidant Activity of White Cabbage ( <i>Brassica Oleracea</i> L.). Applied Sciences (Switzerland), 2021, 11, 8784.	2.5	2
1468	The influence of cooking methods on the antioxidant status of <i>Tetrapleura tetrapetra</i> . African Journal of Food, Agriculture, Nutrition and Development, 2021, 21, 18574-18592.	0.2	1
1469	Proso-Millet-Starch-Based Edible Films: An Innovative Approach for Food Industries. Coatings, 2021, 11, 1167.	2.6	7
1470	Influence of Drying Methods and Vacuum Impregnation on Selected Quality Factors of Dried Sweet Potato. Agriculture (Switzerland), 2021, 11, 858.	3.1	10
1471	Phenolic Profile by HPLC-PDA-MS of Greek Chamomile Populations and Commercial Varieties and Their Antioxidant Activity. Foods, 2021, 10, 2345.	4.3	17
1472	Effect of static and multi-pulsed high pressure processing on the rheological properties, microbial and physicochemical quality, and antioxidant potential of apple juice during refrigerated storage. LWT - Food Science and Technology, 2021, 150, 112038.	5.2	24
1473	Unraveling the efficacy of different treatments towards suppressing limonin and naringin content of Kinnow juice: An innovative report. LWT - Food Science and Technology, 2021, 152, 112341.	5.2	11

#	ARTICLE	IF	CITATIONS
1474	Optimization of ecofriendly synthesis of Ag nanoparticles by Linum usitatissimum hydrogel using response surface methodology and its biological applications. Materials Today Communications, 2021, 29, 102789.	1.9	7
1475	Comparison of the nutritional and phytochemical composition and antioxidant activities of Aralia elata (Miq.) Seem fruits in Northeast China. Arabian Journal of Chemistry, 2021, 14, 103448.	4.9	6
1476	High pressure homogenization with a cooling circulating system: The effect on physiochemical and rheological properties, enzymes, and carotenoid profile of carrot juice. Food Chemistry, 2022, 370, 131023.	8.2	17
1477	BIOCHEMICAL PROPERTIES OF MAIZE BRAN WITH SPECIAL REFERENCE TO DIFFERENT PHENOLIC ACIDS. International Journal of Food Properties, 2021, 24, 1468-1478.	3.0	6
1478	Análisis comparativo de las propiedades fisicoquímicas y capacidad antioxidante de un morfotipo de orégano (Origanum vulgare L.) cultivado en dos localidades de la sierra ecuatoriana. Siembra, 2021, 8, .	0.1	0
1479	Genotoxic Activity of Secondary Metabolites of Teucrium Species. , 2020, , 231-273.		2
1480	Phytochemical evaluation, antioxidant properties and antibacterial activity of Iranian medicinal herb Galanthus transcaucasicus Fomin. Journal of Food Measurement and Characterization, 2018, 12, 433-440.	3.2	28
1481	The Food Industry and Functional Foods. , 1999, , 445-460.		5
1482	Evaluation of carbon tetrachloride fraction of <i>Actinodaphne angustifolia</i> Nees (Lauraceae) leaf extract for antioxidant, cytotoxic, thrombolytic and antidiarrheal properties. Bioscience Reports, 2020, 40, .	2.4	6
1483	Review: Methods Used to Evaluate the Free Radical Scavenging Activity in Foods and Biological Systems. Food Science and Technology International, 2002, 8, 121-137.	2.2	159
1484	Quality characteristics and antioxidative properties of broccoli cultivars (Brassica Oleracea L. var.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	0.4	2
1485	Phytochemical Functional Foods. , 2003, , .		17
1486	Dietary Fiber-Associated Compounds. , 2001, , 404-422.		1
1488	Antioxidant and anti-inflammatory potential of the aqueous extract and polysaccharide fraction from brown marine macroalgae Padina sp. from Gulf of Mannar of Peninsular India. Journal of Coastal Life Medicine, 2013, , .	0.2	3
1489	Influence of seasonal variation on antioxidant and total phenol activity of red propolis extracts. Advanced Studies in Biology, 0, 5, 119-133.	0.3	5
1490	In Vitro Antioxidant Activity of Three Piper Species. Journal of Herbal Pharmacotherapy: Innovations in Clinical and Applied Evidence-based Herbal Medicinals, 2008, 7, 49-64.	0.1	19
1492	Diversity in antioxidant properties and mineral contents of Allium paradoxum in the Hyrcanian forests, Northern Iran. Biodiversitas, 2016, 16, .	0.6	7
1493	The effect of stinging nettle and field horsetail extracts on the synthesis of biologically active compounds in germinated leguminous and quinoa seed. Zemdirbyste, 2017, 104, 337-344.	0.8	6

#	ARTICLE	IF	CITATIONS
1494	Purification and Characterization of Flavonoids from the Leaves of <i>Zanthoxylum bungeanum</i> and Correlation between Their Structure and Antioxidant Activity. <i>PLoS ONE</i> , 2014, 9, e105725.	2.5	118
1495	Evaluation of Antioxidant Activities of Ampelopsin and Its Protective Effect in Lipopolysaccharide-Induced Oxidative Stress Piglets. <i>PLoS ONE</i> , 2014, 9, e108314.	2.5	53
1496	The Fatty Acid Profile and Oxidative Stability of Meat from Turkeys Fed Diets Enriched with n-3 Polyunsaturated Fatty Acids and Dried Fruit Pomaces as a Source of Polyphenols. <i>PLoS ONE</i> , 2017, 12, e0170074.	2.5	24
1497	Phytochemical Screening and Anti-Inflammatory Effect of <i>Marrubium vulgare</i> L. Methanol Extract on Carrageenan-Induced Paw Inflammation in Rats. <i>Pharmaceutical Sciences</i> , 2017, 23, 3-11.	0.2	3
1498	APPLICATION OF MICROBIAL PROTEASES TO OBTAIN EGG YOLK PROTEIN HYDROLYSATES WITH ANTIOXIDANT AND ANTIMICROBIAL ACTIVITY. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2013, , .	0.1	3
1499	BLUE HONEYSUCKLE – HEALTHFUL PROPERTIES OF FRUITS AND POSSIBILITIES OF THEIR APPLICATIONS. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2014, 21, .	0.1	2
1500	EFFECT OF DIFFUSE SOLAR RADIATION ON SELECTED PROPERTIES OF RED COVER SPROUTS ( <i>TRIFOLIUM</i> )	0.1	0
1501	Wpływ udziału nasion wybranych roślin oleistych na jakość chleba pszenicznego. <i>Żywność</i> , 2017, 113, 90-102.		5
1502	Sources of natural antioxidants: vegetables, fruits, herbs, spices and teas. , 0, , 210-263.		12
1503	Characterization of volatile composition of <i>Laurencia dendroidea</i> by gas chromatography-mass spectrometry. <i>Revista Brasileira De Farmacognosia</i> , 2012, 22, 805-813.	1.4	6
1504	<i>Ocotea nutans</i> (Nees) Mez (Lauraceae): chemical composition, antioxidant capacity and biological properties of essential oil. <i>Brazilian Journal of Pharmaceutical Sciences</i> , 0, 55, .	1.2	13
1505	Antioxidant and Cholesterol Esterase Inhibitory Properties of Supplementation with Coconut Water in Submerged Cultivation of the Medicinal Chinese Caterpillar Mushroom, <i>Ophiocordyceps sinensis</i> CS1197 (Ascomycetes). <i>International Journal of Medicinal Mushrooms</i> , 2017, 19, 337-345.	1.5	6
1506	Chemical Characterization and Antioxidant Activity of <i>Cedrus atlantica</i> Manetti Tar (Atlas Cedar Tar). <i>French-Ukrainian Journal of Chemistry</i> , 2020, 8, 244-255.	0.4	4
1507	In-vitro Antioxidant and Anti-lipid Peroxidation Activity of Ethanolic Extracts of <i>Bougainvillea shubhra</i> , <i>Bougainvillea peruviana</i> and <i>Bougainvillea bhuttiana</i> Golden Glow: A Comparative Study. <i>Journal of Natural Remedies</i> , 2015, 15, 43.	0.3	4
1508	Application of Asian pumpkin ( <i>Cucurbita ficifolia</i> ) serine proteinase for production of biologically active peptides from casein.. <i>Acta Biochimica Polonica</i> , 2013, 60, .	0.5	8
1509	Antioxidant Activity of Eight Tomato ( <i>Lycopersicon Esculentum</i> L.) Varieties Grown in Algeria. <i>Journal of Food Technology Research</i> , 2014, 1, 133-145.	0.7	8
1510	Antioxidant properties of <i>Helichrysum pseudoplicatum</i> Nab. <i>Pharmaceutical and Biomedical Research</i> , 2015, 1, 37-43.	0.2	4
1511	CHEMICAL CONSTITUENTS OF <i>GEUM RIVALE</i> L. AND THEIR BIOLOGICAL ACTIVITY. <i>Farmatsiya I Farmakologiya</i> , 2020, 8, 133-146.	0.6	1

#	ARTICLE	IF	CITATIONS
1512	Effect of Nutrients and Antioxidant Enzyme Activities from <i>Microcystis aeruginosa</i> . International Journal of Current Microbiology and Applied Sciences, 2016, 5, 571-576.	0.1	1
1513	Potent Antioxidant Activity of a Protease Inhibitor- hayanin from the Seed Coats of Horse gram ( <i>macrotylomauniflorum</i> (lam.) Verdc.). International Journal of Pharma Research and Health Sciences, 2016, 4, 1305-1310.	0.4	2
1514	The effect of mineral fertilization on nutritive value and biological activity of chokeberry fruit. Agricultural and Food Science, 2007, 16, 46.	0.9	53
1516	Antioxidant Potential and its Correlation with the Contents of Phenolic Compounds and Flavonoids of Methanolic Extracts from Different Medicinal Plants. Revista Virtual De Quimica, 2017, 9, 1546-1559.	0.4	34
1517	Investigation of Antioxidant Properties and Bioactive Composition of <i>Allium tuncelianum</i> ((Kollman)) Tj ETQq0 0 0 rgBT /Overlock 10 Tf Technology, 2018, 8, 213-221.	0.9	7
1518	Effect of <i>Spirulina platensis</i> as feed supplement on growth performance, immune response and antioxidant status of mono-sex Nile Tilapia ( <i>Oreochromis niloticus</i> ). Benha Veterinary Medical Journal, 2016, 30, 1-10.	0.1	25
1519	Synthesis and Evaluation of Antioxidant, Antimicrobial and Anticancer Properties of 2-(Prop-2-yn-1-yloxy)benzaldehyde Derivatives. Letters in Organic Chemistry, 2019, 16, 415-423.	0.5	8
1520	Design and Synthesis of Benzopyranopyrimidinyl Phosphonates as Cytotoxic and Antioxidant Agents. Letters in Drug Design and Discovery, 2019, 16, 721-733.	0.7	5
1521	Incorporation of <i>Cornus mas</i> L. in Soybean Oil: Evaluation of Phytochemical and Antioxidant Activity. Current Nutrition and Food Science, 2020, 16, 397-402.	0.6	2
1522	Antioxidant and Antimicrobial Properties of Aqueous Extract from <i>Dictyophora indusiata</i> . The Open Mycology Journal, 2009, 3, 20-26.	0.8	44
1523	COMPARATIVE STUDY OF ANTIOXIDANT AND ANTIMICROBIAL ACTIVITY OF ROOT, STEM AND LEAVES OF <i>LEEA INDICA</i> SPECIES. Malaysian Journal of Science, 2016, 35, 259-274.	0.3	6
1524	Anti-inflammatory, analgesic and antioxidant potential of the stem bark of <i>Spondias mangifera</i> Willd.. Archives of Biological Sciences, 2011, 63, 413-419.	0.5	12
1525	Antioxidant activity of polyphenol-enriched apple juice. Acta Periodica Technologica, 2009, , 95-102.	0.2	11
1526	Polyphenolic content and antioxidant activity of the four berry fruits pomace extracts. Acta Periodica Technologica, 2011, , 271-279.	0.2	25
1527	Antioxidant and sensorial properties of acacia honey supplemented with prunes. Acta Periodica Technologica, 2012, , 293-304.	0.2	9
1528	Bioactive compounds and antioxidant properties of dried apricot. Acta Periodica Technologica, 2013, , 193-205.	0.2	9
1529	Antioxidant, antiproliferative and antimicrobial activity of freeze-dried raspberry. Acta Periodica Technologica, 2014, , 99-116.	0.2	4
1530	Antioxidant and cytotoxic activity of mono- and bissalicylic acid derivatives. Acta Periodica Technologica, 2014, , 173-189.	0.2	2

#	ARTICLE	IF	CITATIONS
1531	The Quality of Freeze-Dried and Rehydrated Blueberries Depending on their Size and Preparation for Freeze-Drying. Acta Universitatis Cibiniensis Series E: Food Technology, 2020, 24, 61-78.	0.4	4
1532	Phytochemical and Bioactive Properties of <i>Phelypaea Tournefortii</i> – Effect of Parasitic Lifestyle and Environmental Factors. Acta Universitatis Cibiniensis Series E: Food Technology, 2020, 24, 113-128.	0.4	5
1533	Determination of Biological and Sensory Profiles of Biscuits Enriched with Tea ( <i>Camellia</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 662 T	0.1	4
1534	Quality Characteristics of Fresh Plant Sprouts and After Their Short-term Storage. Journal of Fruit and Ornamental Plant Research, 2008, 68, 155-166.	0.4	2
1535	Cellulose-SO <sub>3</sub> H catalyzed synthesis of bis(1-aminophosphonates) and their antioxidant activity. Organic Communications, 2017, 10, 46-55.	0.8	8
1536	Evaluation of antioxidant capacity of <i>Aidia borneensis</i> leaf infusion, an endemic plant in Brunei Darussalam. Food Research, 2017, 2, 12-19.	0.8	2
1537	Fruit Low-Alcoholic Beverages with High Contents of Iridoids and Phenolics from Apple and Cornelian cherry ( <i>Cornus mas</i> L.) Fermented with <i>Saccharomyces bayanus</i> . Polish Journal of Food and Nutrition Sciences, 2019, 69, 307-317.	1.7	12
1538	Design of Bacterial Cultures in Fermented Functional Maize Product Formulation. Polish Journal of Food and Nutrition Sciences, 2019, 69, 417-426.	1.7	3
1539	Antioxidant and antimicrobial activity of lecithin free egg yolk protein preparation hydrolysates obtained with digestive enzymes. Functional Foods in Health and Disease, 2012, 2, 487.	0.6	20
1540	Effect of Cooking Methods on the Antioxidant Capacity of Plant Foods Submitted to In Vitro Digestion – Fermentation. Antioxidants, 2020, 9, 1312.	5.1	18
1541	Comparative Evaluation of the Nutritional, Antinutritional, Functional, and Bioactivity Attributes of Rice Bran Stabilized by Different Heat Treatments. Foods, 2021, 10, 57.	4.3	30
1542	<i>Aspergillus oryzae</i> Fermented Rice Bran: A Byproduct with Enhanced Bioactive Compounds and Antioxidant Potential. Foods, 2021, 10, 70.	4.3	26
1543	Free radical scavenging activity and kinetic behavior of the Galgeuntang water extract. Oriental Pharmacy and Experimental Medicine, 2008, 8, 32-38.	1.2	7
1544	Evaluation of Heat Processing Temperature and Time on Functional Properties of Garlic Juice. Preventive Nutrition and Food Science, 2008, 13, 327-333.	1.6	4
1545	Antioxidant and 1- $\alpha$ -Glucosidase Inhibitory Activities of the Extract from <i>Sparganium stoloniferum</i> Buch.-Ham. Root and Its Constituent Compounds. Preventive Nutrition and Food Science, 2009, 14, 354-357.	1.6	9
1546	Antioxidant and Free Radical Scavenging Activity of Different Fractions from Hawthorn Fruit. Preventive Nutrition and Food Science, 2010, 15, 44-50.	1.6	4
1547	Antioxidant Activity and Irritation Test of Extracts Obtained from <i>Angelica dahurica</i> . Preventive Nutrition and Food Science, 2011, 16, 8-11.	1.6	2
1548	Biological Activities of Various Solvent Extracts from Propolis. Journal of the Korean Society of Food Science and Nutrition, 2005, 34, 1-7.	0.9	7



#	ARTICLE	IF	CITATIONS
1549	Chemical Components and Antioxidative Activity of Korean Gold Kiwifruit. Journal of the Korean Society of Food Science and Nutrition, 2007, 36, 859-865.	0.9	21
1550	Analysis of Nutritional Compositions and Antioxidative Activities of Korean Commercial Blueberry and Raspberry. Journal of the Korean Society of Food Science and Nutrition, 2008, 37, 1375-1381.	0.9	55
1551	Physicochemical Properties and Antioxidant Activities of Garlic ( <i>Allium sativum</i> L.) with Different Heat and Pressure Treatments. Journal of the Korean Society of Food Science and Nutrition, 2012, 41, 278-282.	0.9	20
1552	In vitro Evaluation of Biological Activities of Wa-song ( <i>Orostachys japonicus</i> A. Berger) and Korean Traditional Plants Mixture. Journal of the Korean Society of Food Science and Nutrition, 2012, 41, 295-301.	0.9	17
1553	Comparative study of antioxidant activity of grape ( <i>Vitis vinifera</i> ) seed powder assessed by different methods. Journal of Food and Drug Analysis, 2008, 16, .	1.9	9
1554	Total phenolics content and antioxidant activity of extracts from dried water caltrop ( <i>Trapa</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 163	1.9	2
1555	In Vitro Antioxidant and Anticancer Potential of n-Hexane Extract from Ginseng Marc. Journal of Applied Biological Chemistry, 2014, 57, 247-250.	0.4	8
1556	Antioxidant Activities of Extracts Prepared from Sweet Potatoes with Different Flesh Colors. Journal of Applied Biological Chemistry, 2015, 58, 21-24.	0.4	12
1557	Anti-oxidative and anti-proliferative activities of acetone extract of the cortex of <i>Ulmus pumila</i> L.. Journal of Applied Biological Chemistry, 2016, 59, 133-136.	0.4	4
1558	Effects of carbonized rice hull and wood charcoal mixed with pyroligneous acid on the yield, and antioxidant and nutritional quality of rice. Turk Tarim Ve Ormancilik Dergisi/Turkish Journal of Agriculture and Forestry, 0, , .	2.1	6
1559	Identification of Flavonoids and Antioxidant Potential of Cassia tora L.. American Journal of Drug Discovery and Development, 2013, 4, 50-57.	0.6	11
1560	In vitro Antioxidant Activities of Ziziphus spina-christi Fruits (Red Date) Grown in Oman. Biotechnology, 2012, 11, 209-216.	0.1	21
1561	Antioxidant Properties of Milk: Effect of Milk Species, Milk Fractions and Heat Treatments. International Journal of Dairy Science, 2019, 15, 1-9.	0.5	13
1562	In vitro and in vivo Antioxidant Activity of Aqueous Leaves Extract of Leonotis leonurus (L.) R. Br.. International Journal of Pharmacology, 2011, 7, 248-256.	0.3	22
1563	Isolation and Identification of Active Antioxidant Compound from Star Fruit ( <i>Averrhoa carambola</i> ) Mistletoe ( <i>Dendrophthoe pentandra</i> (L.) Miq.) Ethanol Extract. Journal of Applied Sciences, 2006, 6, 1659-1663.	0.3	21
1564	Effects of Cr, Ta and Pb Substitutions on Phase Formation and Superconductivity of Tl1212 Ceramics. Journal of Applied Sciences, 2008, 8, 1007-1013.	0.3	3
1565	In vitro Antioxidant Activity of the Hexane and Methanolic Extracts of <i>Sargassum baccularia</i> and <i>Cladophora patentiramea</i> . Journal of Applied Sciences, 2009, 9, 2490-2493.	0.3	14
1566	Evaluation of Antioxidant and Free Radical Scavenging Activities of <i>Plumeria acuminata</i> Leaves. Journal of Biological Sciences, 2007, 7, 1361-1367.	0.3	13

#	ARTICLE	IF	CITATIONS
1567	Antioxidant and Antibacterial Properties of <i>Lecaniodiscus cupanioides</i> . Research Journal of Microbiology, 2008, 3, 91-98.	0.2	12
1568	Antioxidant Activity of Two Steroid Alkaloids Extracted from <i>Solanum aculeastrum</i> . Journal of Pharmacology and Toxicology, 2007, 2, 160-167.	0.2	34
1569	Free Radical Scavenging Activity of Some Nigerian Medicinal Plant Extracts. Pakistan Journal of Biological Sciences, 2006, 9, 1438-1441.	0.5	39
1570	Antioxidant Compound from the Rhizomes of <i>Kaempferia rotunda</i> L.. Pakistan Journal of Biological Sciences, 2008, 11, 2447-2450.	0.5	16
1571	Antioxidant Activities of Methanolic Extract of <i>Sapium ellipticum</i> . Pakistan Journal of Biological Sciences, 2008, 11, 453-457.	0.5	38
1572	Polyphenolic Contents and Free Radical Scavenging Potential of Extracts from Leaves of <i>Ocimum americanum</i> L.. Pakistan Journal of Biological Sciences, 2012, 16, 22-30.	0.5	25
1573	Evaluation of Antioxidant and $\alpha$ -Glucosidase Inhibitory Activities of Some Subtropical Plants. Pakistan Journal of Biological Sciences, 2014, 17, 1106-1114.	0.5	12
1574	Isolation of Hyperoside and Isoquercitrin from <i>Camellia sasanqua</i> as Antioxidant Agents. Pakistan Journal of Biological Sciences, 2014, 17, 999-1006.	0.5	34
1575	Antioxidant Activity of Dietary Plants: Peppermint. Pakistan Journal of Nutrition, 2013, 12, 571-574.	0.2	8
1576	Antioxidant Activities of Thyme Extracts. Pakistan Journal of Nutrition, 2017, 17, 46-50.	0.2	18
1577	Antioxidant Activities of Beetroot ( <i>Beta vulgaris</i> L.) Extracts. Pakistan Journal of Nutrition, 2018, 17, 500-505.	0.2	14
1578	Effect of Drying Treatment on the Content of Antioxidants in <i>Enicostemma littorale</i> Blume. Research Journal of Medicinal Plant, 2009, 3, 93-101.	0.3	21
1579	<i>Peltophorum pterocarpum</i> (DC.) Baker ex. K. Heyne Flowers: Antimicrobial and Antioxidant Efficacies. Research Journal of Medicinal Plant, 2011, 5, 274-280.	0.3	7
1580	Antioxidant and antidiabetic activity of <i>Helicteres isora</i> (L.) fruits. Indian Journal of Pharmaceutical Sciences, 2009, 71, 695.	1.0	19
1581	In vitro antioxidant activity of pet ether extract of black pepper. Indian Journal of Pharmacology, 2008, 40, 147.	0.7	35
1582	<i>Tamarindus indica</i> fruit: Pharmacognostical standardization, detection of contaminant, and in vitro antioxidant activity. Journal of Pharmacy and Bioallied Sciences, 2019, 11, 355.	0.6	8
1583	Antioxidant and antiobesity activities of oral treatment with ethanol extract from sprout of evening primrose ( <i>Oenothera laciniata</i> ) in high fat diet-induced obese mice. Journal of Nutrition and Health, 2019, 52, 529.	0.8	4
1584	Isolation of Antioxidant Compounds from <i>Aspergillus Terreus</i> LS01. Journal of Microbial & Biochemical Technology, 2012, 04, .	0.2	19

#	ARTICLE	IF	CITATIONS
1585	Antioxidative Phytochemicals and Anti-Cholinesterase Activity of Native Kembayau (Canarium) Tj ETQq0 0 0 rgBT /Qverlock 1Q Tf 50 742	1.0	4
1586	Organic Farming Practice for Quality Improvement of Tea and Its Anti Parkinsonism Effect on Health Defense. , 2015, 5, .		12
1587	Evaluation of Antioxidant Capacity and Identification of Bioactive Compounds of Crude Methanol Extracts of <i>Caesalpinia pulcherrima</i> (L.) Swartz. Indian Journal of Pharmaceutical Sciences, 2017, 79, .	1.0	4
1588	A Comparative Study on Chemical Composition and Pharmacological Effects of <i>Paecilomyces hepiali</i> and Wild <i>Ophiocordyceps sinensis</i>. Advances in Microbiology, 2014, 04, 839-848.	0.6	5
1589	Antioxidant Effect of Roasted Barley (<i>Hordeum vulgare</i> L.) Grain Extract towards Oxidative Stress <i>in Vitro</i> and <i>in Vivo</i>. Food and Nutrition Sciences (Print), 2013, 04, 139-146.	0.4	19
1590	Nutritive Values and Antioxidant Activity of <i>Citrullus lanatus</i> Fruit Extract. Food and Nutrition Sciences (Print), 2015, 06, 1056-1064.	0.4	8
1591	Antihyperglycemic Activity of <i>Moringa oleifera</i> Lam Leaf Functional Tea in Rat Models and Human Subjects. Food and Nutrition Sciences (Print), 2016, 07, 1021-1032.	0.4	16
1592	<i>In Vitro</i> Antioxidant Properties of Phloretinâ€”An Important Phytocompound. Journal of Biosciences and Medicines, 2016, 04, 85-94.	0.2	6
1594	Antioxidant and Antimicrobial Activity of <i>Zostera marina</i> L. Extract. Algae, 2009, 24, 179-184.	2.3	19
1595	Antioxidant Compound Quercetin-3-O- $\alpha$ -L-rhamnoside(1 $\rightarrow$ 6)- $\beta$ -D-glucose (Rutin) isolated from ethyl acetate leaf extracts of <i>Memecylon edule</i> Roxb (Melastamataceae). Free Radicals and Antioxidants, 2015, 5, 35-42.	0.3	25
1596	In vitro antioxidant activity on roots of <i>Limnophila heterophylla</i> . Free Radicals and Antioxidants, 2016, 6, 178-185.	0.3	4
1597	Phenolic compounds and properties of antioxidants in grapevine roots ( <i>Vitis vinifera</i> L.) under drought stress followed by recovery. Acta Societatis Botanicorum Poloniae, 2011, 78, 97-103.	0.8	67
1598	Effect of osmotic stress and post-stress recovery on the content of phenolics and properties of antioxidants in germinating seeds of grapevine <i>Vitis californica</i> . Acta Societatis Botanicorum Poloniae, 2011, 80, 11-19.	0.8	14
1599	Effect of fertilization on yield and quality of cultivar Kent strawberry fruit. Journal of Elementology, 2012, , .	0.2	2
1600	Stability of Antioxidant Properties and Essential Amino Acids in Squid Viscera Hydrolysate Produced using Subcritical Water. Fisheries and Aquatic Sciences, 2013, 16, 71-78.	0.8	12
1601	Antioxidant and Cholinesterase Inhibitory Activities of the By-products of Three Pandalid Shrimps. Fisheries and Aquatic Sciences, 2014, 17, 421-425.	0.8	3
1602	In vitro antioxidant and free radical scavenging activities of stem extract of <i>Euphorbia trigona</i> Miller. Tang [humanitas Medicine], 2015, 5, 14.1-14.6.	0.2	7
1603	Antioxidant Activity of Some Yogurt Starter Cultures. Asian-Australasian Journal of Animal Sciences, 2005, 18, 255-258.	2.4	27

#	ARTICLE	IF	CITATIONS
1604	The Effects of Chicken Leg Bone Extract on Antioxidative Properties under Different Heating Condition. Asian-Australasian Journal of Animal Sciences, 2008, 21, 1815-1820.	2.4	7
1605	Determination of antioxidant property from some medicinal plant extracts from Thailand. African Journal of Biotechnology, 2012, 11, .	0.6	1
1606	Antioxidation activity and total phenolic contents of various <i>Toona sinensis</i> extracts. African Journal of Biotechnology, 2012, 11, .	0.6	2
1607	The in vitro antioxidant properties of <i>Bacillus simplex</i> XJ-25 isolated from sand biological soil crusts. African Journal of Microbiology Research, 2011, 5, .	0.4	2
1608	n vitro and in vivo studies of antioxidant activities of flavonoids from <i>Adiantum capillus-veneris</i> L.. African Journal of Pharmacy and Pharmacology, 2011, 5, .	0.3	9
1609	In vitro antioxidant action of the crude ethanolic extract from the leaves of <i>Ocotea pulchella</i> (Nees) Tj ETQq1 1 0.784314 rgBT /Overl	0.3	1
1611	In vitro antioxidant activity of Polysaccharide from <i>Sedum aizoon</i> L. extracts. Journal of Medicinal Plants Research, 2011, 5, .	0.4	2
1612	Rapid in vitro multiplication and biological potentialities of <i>Sericostoma pauciflorum</i> stocks ex Wight. Journal of Medicinal Plants Research, 2014, 8, 45-51.	0.4	3
1615	South Siberian fruits: Their selected chemical constituents, biological activity, and traditional use in folk medicine and daily nutrition. Journal of Medicinal Plants Research, 2012, 6, .	0.4	10
1616	Effect of <i>Trichoderma harzianum</i> on Mineral Component and Antioxidant Activity of Tomato Fruits. Vegetos, 2013, 26, 237.	1.5	4
1618	Protective effect of <i>Rhus coriaria</i> fruit extracts against hydrogen peroxide-induced oxidative stress in muscle progenitors and zebrafish embryos. PeerJ, 2017, 5, e4144.	2.0	13
1619	Effect of Fermentation Time on the Chemical Composition of Mulberry ( <i>Morus alba</i> L.) Leaf Teas. Korean Journal of Medicinal Crop Science, 2011, 19, 276-286.	0.4	7
1620	Antioxidant Activity and Cytotoxic Effect of an Ethanol Extract from <i>Seoritae</i> . Korean Journal of Food and Cookery Science, 2011, 27, 1-10.	0.1	7
1621	Free Radicals Scavenging and Neuroprotective Effects of Ethanolic Leaf Extract of <i>Combretum zenkeri</i> Leaf. Annual Research & Review in Biology, 2015, 6, 133-141.	0.4	1
1622	Antioxidant and Cytotoxic Activities of <i>Gmelina arborea</i> ROXB. Leaves. British Journal of Pharmaceutical Research, 2014, 4, 125-144.	0.4	7
1623	Antioxidant Activity of <i>Euphorbia hirta</i> Linn Leaves Extracts. European Journal of Medicinal Plants, 2016, 14, 1-14.	0.5	6
1624	In vitro Antioxidant Activity of Marine Diatoms. IOSR Journal of Environmental Science, Toxicology and Food Technology, 2013, 5, 32-37.	0.1	6
1625	InVitro Antioxidant and Free Radical Scavenging Activity of <i>Withania Somnifera</i> Root. IOSR Journal of Pharmacy, 2013, 3, 38-47.	0.1	13

#	ARTICLE	IF	CITATIONS
1626	Preliminary Phytochemical Screening and Antioxidant Activity of Ethanolic Leave Extract of <i>Azadirachta indica</i> . IOSR Journal of Applied Chemistry, 2014, 7, 46-49.	0.2	1
1627	Characteristics of children Marshmallow Candy Colored by Natural Anthocyanin Extract from Jamun ( <i>Syzygium cumini</i> ) during cold Storage. Journal of Food and Dairy Sciences, 2021, 12, 189-194.	0.3	1
1628	Evaluation of quality parameters and antioxidant properties of protein concentrates and hydrolysates of hyacinth bean ( <i>Labiata purpureus</i> ). , 2022, 4, e128.		6
1629	Fermented Cranberry Fortified Buckwheat Productâ€™Phenolic Composition, Antioxidant and Microbiological Properties. Applied Sciences (Switzerland), 2021, 11, 9241.	2.5	1
1630	Evaluation of Antimalarial Potential of Extracts from <i>Alstonia boonei</i> and <i>Carica papaya</i> in Plasmodium berghei-Infected Mice. Evidence-based Complementary and Alternative Medicine, 2021, 2021, 1-11.	1.2	9
1631	Isolation and Identification of Antimutagen from MOMIJIGASA ( <i>Cacalia delphiniifolia</i> ). Journal for the Integrated Study of Dietary Habits, 2001, 12, 248-254.	0.0	0
1632	Screening of antioxidant and antimicrobial activities of <i>Caesalpinia bonducella</i> Flem., leaves ( <i>Caesalpinaceae</i> ). Oriental Pharmacy and Experimental Medicine, 2004, 4, 197-209.	1.2	0
1633	FUNCTIONAL PROPERTIES OF FOOD PRODUCTS FROM PURPLE WHEAT. , 2005, , 344-348.		1
1634	Antioxidant capacity of crude extract and fractions from <i>Woodfordia fruticosa</i> flower. Oriental Pharmacy and Experimental Medicine, 2007, 7, 162-170.	1.2	0
1635	Antiradical activity of <i>Azadirachta indica</i> extracts and fractions. Oriental Pharmacy and Experimental Medicine, 2008, 8, 81-85.	1.2	0
1637	Determination of <i>in vitro</i> anti-oxidant activity of Kasmard (<i>Cassia</i> Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 342 T	0.1	0
1638	Antioxidant activity of tannin from <i>Tamarix aphylla</i> L. leaves. Basrah Journal of Agricultural Sciences, 2011, 24, 406-416.	0.5	1
1639	Evaluation of New Tetra Substituted Pyrazolines for Their Antimicrobial and Antioxidant Activity; Structure-Activity Relationship. IOSR Journal of Pharmacy and Biological Sciences, 2012, 2, 30-32.	0.1	5
1640	Phytochemical Screening and In-Vitro Evaluation of Antioxidant Activities of Various Extracts of Leaves and Stems of <i>Kalanchoe crenata</i> . Journal of Pharmacy and Nutrition Sciences (discontinued), 0, , .	0.4	1
1641	In Vitro Antioxidant and Phytochemical Analysis of <i>Acalypha alnifolia</i> Klein Ex Willd. IOSR Journal of Pharmacy and Biological Sciences, 2012, 1, 43-47.	0.1	14
1642	Antioxidant and antimicrobial properties of various polar solvent extracts of stem and leaves of four <i>Cassia</i> species. African Journal of Biotechnology, 2012, 11, .	0.6	4
1643	An innovative microwave-assisted extraction and antioxidant potential of polyphenols from different parts of <i>Ocimum basilicum</i> . Journal of Medicinal Plants Research, 2012, 6, .	0.4	6
1644	Nutritional Components and Antioxidant Activities of Boysenberry. Journal of the Korean Society of Food Science and Nutrition, 2012, 41, 450-455.	0.9	1

#	ARTICLE	IF	CITATIONS
1645	HPTLC finger print analysis of phytochemicals and in vitro antioxidant activity of <i>Eugenia singampattiana</i> Bedd.. <i>Journal of Applied Pharmaceutical Science</i> , 0, , .	1.0	2
1646	Antioxidative Activity of <i>Kalopanax pictus</i> Shoot Extracted Using Different Extraction Methods. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2012, 41, 1686-1692.	0.9	8
1647	Preliminary Studies on the In vitro Antioxidant Potential and Vitamin Composition of Selected Dietary Fruits Consumed in Alice region of South Africa. <i>International Journal of Pharmacology</i> , 2012, 9, 33-41.	0.3	1
1648	Phytochemical, cytotoxic, in-vitro antioxidant and anti-microbial investigation of ethanolic leaf extract of <i>Zizyphus rugosa</i> lam.. <i>IOSR Journal of Pharmacy and Biological Sciences</i> , 2013, 6, 74-81.	0.1	1
1649	Screening of in vitro antioxidant potential of seabuckthorn seedcake extracts. <i>Journal of Intercultural Ethnopharmacology</i> , 2013, 2, 99.	0.9	1
1650	White Tea ( <i>Camellia Sinensis</i> (L.)): Antioxidant Properties And Beneficial Health Effects. <i>International Journal of Food Science, Nutrition and Dietetics</i> , 0, , 19-26.	0.0	15
1651	Nutrients and Antioxidative Activities of <i>Metasequoia glyptostroboides</i> . <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2013, 42, 363-368.	0.9	3
1652	Comparative Study of Antioxidant Activity of Apple and Pear Peel. <i>Korean Journal of Plant Resources</i> , 2013, 26, 347-354.	0.2	2
1653	Therapeutic Potential of Common Culinary Herbs and Spices of Mauritius. , 2014, , 147-162.		0
1654	Investigation of anti proliferative properties and antioxidant activity of aerial parts ethanolic extract of <i>Hypericum perforatum</i> L. by breast cancer 4T1 cell lines. <i>International Journal of Biosciences</i> , 2013, 3, 265-272.	0.1	1
1655	A Study on the Antigastric Effects of Rheum Species Extracts and Their Active Components. <i>Han'gug Sippum Wi'saeng Anjeonseong Haghoeji</i> , 2013, 28, 330-336.	0.4	2
1656	Azamacrocyclic Complexes: Synthesis and Xanthine Oxidase and Antioxidant Activity. <i>International Research Journal of Pure and Applied Chemistry</i> , 2014, 4, 60-75.	0.2	1
1657	Microbial Degradation of Chitin Waste for Production of Chitosanase and Food Related Bioactive Compounds. <i>Prikladnaia Biokhimiia i Mikrobiologiya</i> , 2014, 50, 147-155.	0.4	3
1658	Assessment of the antioxidant and antiradical capacities in vitro of different phenolic derivatives. <i>Free Radicals and Antioxidants</i> , 2014, 4, 24-31.	0.3	2
1659	Distillers Dried Grain as a Partial Replacement for Wheat Flour in the Diet of Juvenile Rockfish <i>Sebastes schlegelii</i> . <i>Fisheries and Aquatic Sciences</i> , 2014, 17, 85-93.	0.8	4
1660	Antioxidant Activity of <i>Hypericum perforatum</i> L. by Breast Cancer 4T1 Cell Lines. <i>International Journal of Biosciences</i> , 2013, 3, 265-272.		
1661	Augmentation of antioxidant system: Contribution to antimalarial activity of <i>Clerodendrum violaceum</i> leaf extract. <i>Tang [humanitas Medicine]</i> , 2014, 4, 26.1-26.9.	0.2	0
1662	AktynnoÅŁ przeciwutleniajÅŁ...ca tkanek podrobÅŁw kurczÅŁ...t ÅŁywionych paszÅŁ... wzbogaconÅŁ... w selen i metjoninÅŁ™. <i>Engineering Sciences and Technologies</i> , 2015, , .	0.1	0



1665	Zmiany zawartości i aktywności związków biologicznie czynnych w czerwonej porzeczce podczas zamrażalniczego przechowywania. Chłodnictwo, 2015, 1, 41-45.	0.0	1
------	--	-----	---

#	ARTICLE	IF	CITATIONS
1682	Indomie Noodle Healthy Formulae Instead of the Commercial Formula. Food and Nutrition Sciences (Print), 2017, 08, 1093-1104.	0.4	0
1683	Quantitative analysis of flavonoid â€˜naringinâ€™ a natural product and its correlation with antioxidant activity in different fruit fractions of grapefruit, citrus decumana Var. Paradisi (macfad.) H.H.A nicholls : Use of industrial waste. International Journal of Pharma and Bio Sciences, 2017, 8, .	0.1	0
1684	TrwaÅ¸ pieczarki Agaricus bisporus przechowywanej w modyfikowanej atmosferze. ChÅ¸dnictwo, 2017, 1, 30-35.	0.0	0
1685	Zastosowanie sokÅ¸ jagodowych do wytwarzania wysokiej jakoÅ¸ci suszy z jabÅ¸ek. PrzemysÅ¸ SpoÅ¸ywczy, 2017, 1, 34-37.	0.1	1
1686	Health promoting properties of Alternanthera brasiliensis leaves and Hibiscus sabdariffa calyces used in fortification of maize-bambara groundnut malt and maize-cowpea malt complementary foods. Food Research, 2017, 1, 133-139.	0.8	1
1687	Phytochemical and antimicrobial evaluation of methanolic extracts of selected Zingiberaceae taxa from Peren district, Nagaland, Northeast India. The EuroBiotech Journal, 2017, 1, 337-344.	1.0	0
1688	Antioxidant and Antiulcer Potential of Hydrolea Zeylanica (L.) Vahl against Gastric Ulcers in Rats. International Journal of Complementary & Alternative Medicine, 2017, 10, .	0.1	1
1689	Investigation of Antioxidant and Antihemolytic Activities of Leaf Hydroalcoholic Extracts of Haussknechtia elymatica. Journal of North Khorasan University of Medical Sciences, 2018, 9, 336-344.	0.1	0
1690	Nutrition Content and Antioxidant Activity of Black Garlic. International Journal of Health Sciences, 2018, , .	0.1	2
1691	Study on novel antibacterial and antiviral compounds from abalone as an important marine mollusc. Journal of Aquaculture & Marine Biology, 2018, 7, .	0.4	0
1692	Phytochemical estimation and antioxidative potential Of thunbergia mysorensis (wight) t. Anders. Ex bedd in Uttarakhand, india. International Journal of Pharma and Bio Sciences, 2018, 9, .	0.1	2
1693	Cell growth inhibitory potential of Craterellus cornucopioides (L.) Pers. together with antioxidant and antimicrobial properties. Anatolian Journal of Botany, 0, , .	0.7	2
1694	Comparative analysis of the bioactive compound, pigment content and antioxidant activity in different parts of Pouzolzia zeylanica plant. Can Tho University Journal of Science, 2019, Vol.11(2), 97.	0.2	0
1695	Phytochemical Analysis and Pharmaceutical Development from Sapindus spp.. , 2019, , 55-88.		0
1696	Aqueous Green Tea Extract and Prediction of Fibrosis in Lipopolysaccharide Intoxicated Rats. International Journal of Pharmacology, 2019, 15, 403-417.	0.3	1
1697	Variation in Fatty Acid Composition, Caffeic and Rosmarinic Acid Content, and Antioxidant Activity of Perilla Accessions. Korean Journal of Medicinal Crop Science, 2019, 27, 96-107.	0.4	6
1698	In vitro Evaluation of Antioxidant Activity of the Methanol and Ethanol Extracts of Pistacia atlantica Desf from Morocco. Phytotherapie, 2019, 17, 321-333.	0.1	3
1699	Chemical and Functional Properties of Cavendish Jepara 30 (Musa cavendishii) Banana Pseudostem Flour after Blanching and Soaking in Sodium Bisulphite Solution. Pakistan Journal of Nutrition, 2019, 18, 936-945.	0.2	0

#	ARTICLE	IF	CITATIONS
1700	Isolation and Pharmacological Activities of Curcumin from <i>Curc longa</i> L.. International Journal for Research in Applied Sciences and Biotechnology, 2019, 06, 7-17.	0.3	1
1701	Evaluation of Different Biological Activities of <i>Spirulina platensis</i> Extracts. Egyptian Journal of Botany, 2019, .	0.2	1
1702	In vitro Antioxidant, Free Radical Scavenging Activity and Chemometric Approach to Reveal Variability in Different Solvent Extracts From Selected Mangroves of Andaman and Nicobar Islands, India. Journal of Coastal Research, 2019, 86, 263.	0.3	1
1703	Antioxidant and Anti Inflammation Effect of Snack Bars from Black Glutinous Rice and Pumpkin Powder. Indonesian Journal of Agricultural Research, 2019, 2, 77-88.	0.3	0
1704	The Effects of Mother-Stalk Culture on Asparagus Yield and Quality. Kahramanmaraş Stnmm niversitesi Tarm Ve Doya Dergisi, 2020, 23, 49-58.	0.7	2
1705	KARAKTERISTIK YOGHURT KACANG GUIDE ( <i>Cajanus cajan</i> L.) DENGAN VARIASI EKSTRAK UMBI BIT (Beta) Tj ETQq1 1,0.784314 rgBT /Overl	0.1	0
1706	Antioxidant and scolicidal activities of four Iranian <i>Mentha</i> species (Lamiaceae) in relation to phenolic elements. Journal of HerbMed Pharmacology, 2020, 9, 200-208.	0.9	10
1707	Anti-bacterial, anti-fungal and anti-oxidative properties of different extracts of <i>Bruguiera gymnorrhiza</i> L. (Mangrove). European Journal of Integrative Medicine, 2020, 36, 101140.	1.7	7
1708	Seed treatment with endophytic fungi enhances yield and nutritional quality of seed-propagated artichokes. Acta Horticulturae, 2020, , 57-64.	0.2	1
1709	Effects of Binary Solvent System on Radical Scavenging Activity and Recovery of Verbascoside from Lemon verbena Leaves. Journal of Human, Environment, and Health Promotion, 2020, 6, 69-76.	0.4	4
1710	Chinese bayberry Jiaosu fermentation changes of mycobiota composition and antioxidant properties. International Journal of Food Engineering, 2021, 17, 455-463.	1.5	2
1711	Effect of in vitro gastrointestinal digestion on the antioxidant potential of yogurt added with probiotic culture containing <i>Bacillus subtilis</i> . Diversitas Journal, 2020, 5, 1750-1763.	0.1	1
1712	CHARACTERISTICS OF SWEET DRY FRUIT TALOK ( <i>Muntingia calabura</i> ) WITH BLANCHING VARIATIONS AND TIME SOAKING IN CaCl <sub>2</sub> . Jurnal Ilmiah Inovasi, 2020, 20, .	0.2	0
1713	Preparation of Tuna Skin Byproduct Film Containing <i>Pinus thunbergii</i> Cone Extract. Biomedical Science Letters, 2020, 26, 360-367.	0.3	0
1714	Evaluation of Physicochemical Properties and Antioxidant Activity of Wheat-Red Kidney Bean Biscuits. World Journal of Engineering and Technology, 2020, 08, 689-699.	0.5	0
1715	Minerals, Vitamin Contents and Antioxidant Activities of Pawpaw ( <i>Ciraca Papaya</i> ) and Pineapple ( <i>Ananas</i> ) Tj ETQq1 1,0.784314 rgBT /Overl	0.4	0
1716	FORTIFIKASI ANTIOKSIDAN DARI BEKATUL BERAS MERAH ( <i>Oryza nivara</i> ) PADA TEMPE KEDELAI ( <i>Glycine max</i> ) Tj ETQq1 0,0 rgBT /Overl	0.1	0
1717	KARAKTERISTIK KIMIA, FISIKA, DAN SENSORI ES KRIM BUAH BIT ( <i>Beta vulgaris</i> L.) DENGAN PERBEDAAN JENIS GULA. Jurnal Teknologi Dan Industri Pangan, 2020, 5, .	0.1	0

#	ARTICLE	IF	CITATIONS
1718	Phytochemical and Antioxidant Evaluation of Varieties of Pepper Fruits in Akpan Andem Market in Uyo Akwa Ibom State, Nigeria. <i>European Journal of Nutrition &amp; Food Safety</i> , 0, , 85-93.	0.2	1
1719	Potential Antioxidant and Anticancer Activities of Secondary Metabolites of <i>Nostoc linckia</i> Cultivated under Zn and Cu Stress Conditions. <i>Processes</i> , 2021, 9, 1972.	2.8	12
1720	Antibacterial and antioxidant properties of sorghum distillery residue. <i>Journal of Food and Drug Analysis</i> , 2012, 19, .	1.9	1
1721	Antioxidant, anti-inflammatory, and $\alpha$ -amylase inhibitory activities of <i>Ulva lactuca</i> extract. <i>Korean Journal of Food Preservation</i> , 2020, 27, 513-521.	0.5	2
1722	Effect of <i>Saccharomyces cerevisiae</i> Fermentation Process on the Phenolic Content, Flavonoid Content and Antioxidant Properties of Flaxseeds. <i>Lecture Notes in Bioengineering</i> , 2021, , 119-131.	0.4	0
1723	Green tea extract only affects markers of oxidative status postprandially: lasting antioxidant effect of flavonoid-free diet. <i>British Journal of Nutrition</i> , 2002, 87, 343-355.	2.3	21
1724	Influence of <i>Pichia myanmarensis</i> in fermentation to produce quinoa based non-alcoholic beer with enhanced antioxidant activity. <i>Journal of Cereal Science</i> , 2022, 103, 103390.	3.7	5
1725	The Potential of Traditional Norwegian KVEIK Yeast for Brewing Novel Beer on the Example of Foreign Extra Stout. <i>Biomolecules</i> , 2021, 11, 1778.	4.0	7
1726	Physicochemical, Sensory Properties and Lipid Oxidation of Chicken Sausages Supplemented with Three Types of Seaweed. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 11347.	2.5	14
1727	Antioxidant properties of pepper ( <i>Capsicum annuum</i> L.) depending on its cultivar and fruit colouration. <i>Plant, Soil and Environment</i> , 2021, 67, 653-659.	2.2	5
1728	Protection against Oxidative Stress-Induced Apoptosis by Fermented Sea Tangle ( <i>Laminaria japonica</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 2807.	4.3	5
1729	On the Biochemical and Physiological Responses of "Crimson Seedless"™ Grapes Coated with an Edible Composite of Pectin, Polyphenylene Alcohol, and Salicylic Acid. <i>Horticulturae</i> , 2021, 7, 498.	2.8	6
1730	Postharvest Treatment of "Florida Prince"™ Peaches with a Calcium Nanoparticle"Ascorbic Acid Mixture during Cold Storage and Its Effect on Antioxidant Enzyme Activities. <i>Horticulturae</i> , 2021, 7, 499.	2.8	7
1731	Assessment of Antioxidant Capacity and Phytochemical Composition of Brown and Red Seaweeds Sampled off Red Sea Coast. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 11079.	2.5	8
1732	Influence of the Position of Mango Fruit on the Tree ( <i>Mangifera indica</i> L. CV. "Zibda"™) on Chilling Sensitivity and Antioxidant Enzyme Activity. <i>Horticulturae</i> , 2021, 7, 515.	2.8	6
1733	Characteristics of water and ethanolic extracts of <i>Scutellaria baicalensis</i> root and their effect on color, lipid oxidation, and microbiological quality of chicken meatballs during refrigerated storage. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e16192.	2.0	4
1734	Functional yogurt fortified with fish collagen-derived bioactive peptides: Antioxidant capacity, ACE and DPP-IV inhibitory. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e16208.	2.0	8
1735	WpÅyw warunkÃ³w przechowywania na zawartoÅš skÅadnikÃ³w bioaktywnych w nieutralonych termicznie sokach owocowych i warzywnych. Å»ywnoÅš, 2017, 112, 41-50.	0.1	1

#	ARTICLE	IF	CITATIONS
1737	Analysis of nutrients, phytochemicals, antioxidant and antimicrobial activity of corn silk extract ( <i>Zea mays</i> L.). <i>Food Science and Technology</i> , 2021, 42, 100000.	0.1	0
1738	De novo Transcriptome Assembly of <i>Senna occidentalis</i> Sheds Light on the Anthraquinone Biosynthesis Pathway. <i>Frontiers in Plant Science</i> , 2021, 12, 773553.	3.6	4
1739	Factors impacting the antioxidant/prooxidant activity of tea polyphenols on lipids and proteins in oil-in-water emulsions. <i>LWT - Food Science and Technology</i> , 2022, 156, 113024.	5.2	25
1740	Antioxidant activity of extracts obtained by high-pressure extraction procedures from <i>Asparagus stipularis</i> Forssk. <i>South African Journal of Botany</i> , 2022, 146, 789-793.	2.5	5
1741	Isolation, purification and characterization of the antibacterial, antihypertensive and antioxidative properties of the bioactive peptides in the purified and proteolyzed major storage protein of pigeon pea ( <i>Cajanus cajan</i> ) seeds. <i>Food Chemistry Molecular Sciences</i> , 2022, 4, 100062.	2.1	6
1742	Determinação da atividade antioxidante e de fenóis totais do pequi ( <i>Caryocar brasiliense</i> Camb.). <i>Research, Society and Development</i> , 2020, 9, e2859119781.	0.1	2
1743	Comparative evaluation of bioactive compounds, antioxidant and antibacterial activities of pulp and peel extracts of breadfruit ( <i>Artocarpus Altilis</i> )-An Underutilized Fruit. <i>The Journal of Indian Botanical Society</i> , 2021, 101, 204-213.	0.4	0
1744	Antimalarial, Antioxidant Activities and Chemoprofile of <i>Sansevieria liberica</i> Gerome and Labroy (Agavaceae) Leaf Extract. <i>Advances in Pharmacological and Pharmaceutical Sciences</i> , 2021, 2021, 1-11.	1.3	2
1745	Fucoidan and Alginate from the Brown Algae <i>Colpomenia sinuosa</i> and Their Combination with Vitamin C Trigger Apoptosis in Colon Cancer. <i>Molecules</i> , 2022, 27, 358.	3.8	20
1746	Antioxidant and anti-diabetic activities in commercial and homemade pomegranate molasses in Lebanon. <i>Food Bioscience</i> , 2022, 46, 101540.	4.4	6
1747	Effect of Particle Size on Physico-Chemical and Antioxidant Activity of Insoluble Dietary Fiber Powder from Corncob ( <i>Zea mays</i> L.). <i>Asian Journal of Chemistry</i> , 2022, 34, 324-330.	0.3	0
1748	Exploring the nutritional profiling and health benefits of Palmyra palm haustorium. <i>South African Journal of Botany</i> , 2022, 151, 228-237.	2.5	8
1749	Tansy ( <i>Tanacetum vulgare</i> L.)—A Wild-Growing Aromatic Medicinal Plant with a Variable Essential Oil Composition. <i>Agronomy</i> , 2022, 12, 277.	3.0	18
1750	Studying the effect of different drying methods on phenolic content, antioxidant activity, color and antimicrobial activity in Assam tea ( <i>Camellia assamica</i> ). <i>Journal of Plant Biochemistry and Biotechnology</i> , 2022, 31, 1.	1.7	1
1751	Septilin: A versatile anticlastogenic, antigenotoxic, antioxidant and histoprotective herbo-mineral formulation on cisplatin-induced toxicity in mice. <i>Mutation Research - Genetic Toxicology and Environmental Mutagenesis</i> , 2022, 874-875, 503441.	1.7	2
1752	Bioaccessibility of Antioxidants in Blackcurrant Juice after Treatment Using Supercritical Carbon Dioxide. <i>Molecules</i> , 2022, 27, 1036.	3.8	7
1753	Unraveling the effect of storage duration on antioxidant properties, physicochemical and sensorial parameters of ready to serve Kinnow-Amla beverages. <i>Applied Food Research</i> , 2022, 2, 100057.	4.0	12
1755	Puerariae Flos extracts possess the potential antioxidant efficacy against oxidant stress. <i>Food Science and Technology</i> , 2022, 42, .	1.7	0

#	ARTICLE	IF	CITATIONS
1756	Phytochemical, in vitro radical scavenging and in vivo oxidative stress analysis of peppermint ( <i>Mentha</i> ) Tj ETQq0 0 0 ggBT / Overlock 10 Tf	1.0	0
1757	Metabolomic Fingerprinting and Molecular Characterization of the Rock Samphire Germplasm Collection from the Balkan Botanic Garden of Kroussia, Northern Greece. <i>Plants</i> , 2022, 11, 573.	3.5	8
1758	Characteristics of New England India Pale Ale Beer Produced with the Use of Norwegian KVEIK Yeast. <i>Molecules</i> , 2022, 27, 2291.	3.8	6
1759	Assessment of Potential Benefits of Functional Food Characteristics of Beetroot Energy Drink and Flavored Milk. <i>BioMed Research International</i> , 2022, 2022, 1-10.	1.9	3
1760	Quality Control Standardization, Contaminant Detection and In Vitro Antioxidant Activity of <i>Prunus domestica</i> Linn. Fruit. <i>Plants</i> , 2022, 11, 706.	3.5	4
1761	Synthesis of magnesium-based microparticles using oil cake of <i>plukenetia volubilis</i> (Inca fruit) seeds and study of its radical scavenging activity. <i>Materials Today: Proceedings</i> , 2022, 57, 887-891.	1.8	0
1762	Effect of processing on bioactive profile, minerals, and bitterness-causing compounds of Kinnow jam. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	2
1763	The anthocyanin's role on the food metabolic pathways, color and drying processes: An experimental and theoretical approach. <i>Food Bioscience</i> , 2022, 47, 101700.	4.4	7
1764	Evaluating the effects of a standardized polyphenol mixture extracted from poplar-type propolis on healthy and diseased human gut microbiota. <i>Biomedicine and Pharmacotherapy</i> , 2022, 148, 112759.	5.6	13
1765	Equine lactoferrin: Antioxidant properties related to divalent metal chelation. <i>LWT - Food Science and Technology</i> , 2022, 161, 113426.	5.2	10
1766	Green synthesis of copper oxide nanoparticles using <i>Euphorbia hirta</i> leaves extract and its biological applications. <i>Inorganic and Nano-Metal Chemistry</i> , 0, , 1-10.	1.6	2
1767	The Effect of <i>Moringa oleifera</i> Leaves Addition on The Characteristic of Tuna ( <i>Thunnus albacares</i> ) Fishball. <i>IOP Conference Series: Earth and Environmental Science</i> , 2021, 934, 012090.	0.3	0
1768	Antioxidant and anti-inflammatory activities of methanol and aqueous extracts of <i>Sargassum wightii</i> . <i>Journal of HerbMed Pharmacology</i> , 2021, 11, 75-82.	0.9	0
1769	Methods to evaluate the scavenging activity of antioxidants toward reactive oxygen and nitrogen species (IUPAC Technical Report). <i>Pure and Applied Chemistry</i> , 2022, 94, 87-144.	1.9	56
1770	PHYTOCHEMICALS AND ANTIOXIDANT ACTIVITY OF <i>CLERODENDRUM PANICULATUM</i> (L.) LEAF AND FLOWER EXTRACTS. <i>Asian Journal of Pharmaceutical and Clinical Research</i> , 0, , 31-34.	0.3	0
1771	Aktivitas Penghambatan Radikal Bebas Difenil Pikril Hidrazil (DPPH) Ekstrak Daun <i>Macaranga magna</i> Turrill. <i>Proceeding of Mulawarman Pharmaceuticals Conferences</i> , 0, 14, 37-43.	0.0	1
1772	Probiotic Fermented Beverage From Macroalgae. <i>Natural Product Communications</i> , 2021, 16, 1934578X2110661.	0.5	1
1773	Screening of secondary metabolites, bioactive compounds, in vitro antioxidant, antibacterial, antidiabetic and anti-inflammatory activities of chia seeds ( <i>Salvia hispanica</i> L.). <i>Research Journal of Pharmacy and Technology</i> , 2021, , 6289-6294.	0.8	4



#	ARTICLE	IF	CITATIONS
1774	Antioxidative Effect of Sage ( <i>Salvia officinalis</i> L.) Macerate as “Green Extract” in Inhibiting the Oxidation of Fish Oil. <i>Antioxidants</i> , 2022, 11, 100.	5.1	7
1775	Synthesis of Tyrosol and Hydroxytyrosol Glycofuranosides and Their Biochemical and Biological Activities in Cell-Free and Cellular Assays. <i>Molecules</i> , 2021, 26, 7607.	3.8	1
1776	The Chemical Composition and Health-Promoting Effects of the <i>Grewia</i> Species—A Systematic Review and Meta-Analysis. <i>Nutrients</i> , 2021, 13, 4565.	4.1	10
1777	Evaluation of antioxidant and antiinflammatory activity of ethanolic extracts of <i>Polygonum senticosum</i> in lipopolysaccharide-induced RAW 264.7 macrophages. <i>Laboratoriums Medizin</i> , 2022, 46, 51-59.	0.6	2
1778	Hippophae Rhamnoides L. (Yabani “de) Bitkisinin Meyve Ekstraktları’nın Vitro Antioksidan Aktivitelerinin Araştırılması. <i>Journal of the Institute of Science and Technology</i> , 0, , 2992-3002.	0.9	0
1786	Ginkgo Biloba Leaf Extract Improves an Innate Immune Response of Peripheral Blood Leukocytes of Alzheimer’s Disease Patients. <i>Nutrients</i> , 2022, 14, 2022.	4.1	8
1787	Impact of Drying Conditions on Antioxidant Activity of Red Clover ( <i>Trifolium pratense</i> ), Sweet Violet ( <i>Viola odorata</i> ) and Elderberry Flowers ( <i>Sambucus nigra</i> ). <i>Materials</i> , 2022, 15, 3317.	2.9	10
1788	A novel carotenoid from <i>Metabacillus idriensis</i> LipT27: production, extraction, partial characterization, biological activities and use in textile dyeing. <i>Archives of Microbiology</i> , 2022, 204, 296.	2.2	5
1789	Structural characterization, free radical scavenging activity and $\alpha$ -glucosidase inhibitory activity of insoluble dietary fiber from <i>Pholiota nameko</i> . <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 3062-3076.	3.2	2
1790	Design, synthesis, <i>in vitro</i> and <i>in silico</i> bioactivity profiles of new urea/thiourea derivatives of 2-pyridyl piperazine as potent antioxidant and antimicrobial agents: chemo-bio-computational approach. <i>Journal of Biomolecular Structure and Dynamics</i> , 2022, , 1-12.	3.5	2
1791	Isolation and antioxidant activity (in vitro and in vivo) of the flavonoid from Tartarian-buckwheat. <i>Journal of Scientific and Innovative Research</i> , 2014, 3, 168-172.	0.1	2
1792	Chemical composition and biological activity of <i>Baccharis erioclada</i> DC. essential oil. <i>Brazilian Journal of Pharmaceutical Sciences</i> , 0, 58, .	1.2	1
1793	In-Vitro Antioxidant Activity of Total Phenolic and Flavonoid Content of <i>Solanum nigrum</i> Leaf. <i>International Journal for Research in Applied Sciences and Biotechnology</i> , 2022, 9, 96-106.	0.3	0
1794	Bioactive profile and antioxidant properties of Kinnow seeds: A report broadening its potential. <i>Applied Food Research</i> , 2022, , 100135.	4.0	0
1795	Characterization and Antioxidant Activities of Microstructures Prepared as Functional Food with Different Neutral Compounds and Bovine Serum Albumin. <i>SSRN Electronic Journal</i> , 0, , .	0.4	0
1796	Assessment of Selected Parameters for Determining the Internal Quality of White Grape Cultivars Grown in Cold Climates. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 5534.	2.5	5
1797	Light-emitting diode assisted non-thermal pasteurization of <i>Punica granatum</i> L. juice. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	2.0	1
1798	Effects of Vermicompost and Vermicompost Leachate on the Biochemical and Physiological Response of <i>Withania somnifera</i> (L.) Dunal. <i>Journal of Soil Science and Plant Nutrition</i> , 2022, 22, 3228-3242.	3.4	5

#	ARTICLE	IF	CITATIONS
1799	Sargassum wightii Aqueous Extract Improved Salt Stress Tolerance in Abelmoschus esculentus by Mediating Metabolic and Ionic Rebalance. <i>Frontiers in Marine Science</i> , 2022, 9, .	2.5	9
1800	Efficacy of water and methanol potato peel extracts from a somatic hybrid line in sunflower oil stability. <i>Chemical Papers</i> , 0, , .	2.2	0
1802	Pigments constituents, phenolic content and antioxidant activity of brown seaweed Sargassum sp. IOP Conference Series: Earth and Environmental Science, 2022, 1033, 012057.	0.3	2
1803	Evaluation of the uniformity, quality and energy cost of four types of vegetables and fruits after pilot-scale pulse-spouted bed microwave (915â€‰MHz) freeze-drying. <i>Drying Technology</i> , 2023, 41, 290-307.	3.1	5
1804	Yeast Strains and Wort Color as Factors Affecting Effects of the Ethanol Fermentation Process. <i>Molecules</i> , 2022, 27, 3971.	3.8	2
1805	Antioxidant and Antibacterial Activity of Helichrysum italicum (Roth) G. Don. from Central Europe. <i>Pharmaceuticals</i> , 2022, 15, 735.	3.8	15
1806	Î±-glucosidase inhibitory, antioxidant activity, and GC/MS analysis of Descurainia sophia methanolic extract: In vitro, in vivo, and in silico studies. <i>Arabian Journal of Chemistry</i> , 2022, 15, 104055.	4.9	22
1807	Comparison of the effect of different desugarization techniques on the functionality of egg white protein hydrolysates. <i>Applied Food Research</i> , 2022, 2, 100152.	4.0	5
1808	Karakteristik Fisikokimia dan Sensori Tortilla Chips Serbuk Biji Ketapang (Terminalia catappa) dan Tepung Daun Kelor (Moringa oleifera). <i>Jurnal Teknologi Dan Industri Pangan</i> , 2022, 7, 1-11.	0.1	1
1809	Antioxidant and cytoprotective properties of seeds and seed by-products from lotus (Nelumbo) Tj ETQq1 1 0.784314 rgBT /Overlock 10	1.1	0
1810	Oral administration of pentachlorophenol impairs antioxidant system, inhibits enzymes of brush border membrane, causes DNA damage and histological changes in rat intestine. <i>Toxicology Research</i> , 2022, 11, 616-627.	2.1	4
1811	Physicochemical and antioxidant changes of black sapote (Diospyros digyna, Ebenaceae) during on-tree fruit development. <i>Acta Botanica Mexicana</i> , 2022, , .	0.3	0
1812	Ethnobotanical Uses, Phytochemistry, Toxicology, and Pharmacological Properties of Euphorbia neriifolia Linn. against Infectious Diseases: A Comprehensive Review. <i>Molecules</i> , 2022, 27, 4374.	3.8	13
1813	Citrus limetta Risso peel mediated green synthesis of gold nanoparticles and its antioxidant and catalytic activity. <i>Journal of King Saud University - Science</i> , 2022, 34, 102235.	3.5	11
1814	Effects of High-Pressure Treatments (Ultra-High Hydrostatic Pressure and High-Pressure) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 187 Td (H Hydrolysate. <i>Food and Bioprocess Technology</i> , 2022, 15, 2252-2266.	4.7	10
1815	In-vitro self-assembly and antioxidant properties of collagen type I from Lutjanus erythropterus, and Pampus argenteus skin. <i>Biocatalysis and Agricultural Biotechnology</i> , 2022, 43, 102412.	3.1	8
1816	Potential of supercritical fluid myrtle extracts as an active ingredient and co-preservative for cosmetic and topical pharmaceutical applications. <i>Sustainable Chemistry and Pharmacy</i> , 2022, 28, 100739.	3.3	5
1819	Effects of different farming systems and crop protection strategies on the health status and yield of carrots Daucus carota L. ssp. sativus. <i>Acta Scientiarum Polonorum, Hortorum Cultus</i> , 2022, 21, 3-17.	0.6	0

#	ARTICLE	IF	CITATIONS
1820	In Vitro Antioxidant, Cytotoxic, Thrombolytic Activities and Phytochemical Evaluation of Methanol Extract of the <i>Ampelocissus Barbata</i> (Wall.) Leaves. <i>Biomedical and Pharmacology Journal</i> , 2022, 15, 911-923.	0.5	2
1821	Response of <i>Thymus lotocephalus</i> In Vitro Cultures to Drought Stress and Role of Green Extracts in Cosmetics. <i>Antioxidants</i> , 2022, 11, 1475.	5.1	7
1822	Non-Commercial Grapevines Hybrids Fruits as a Novel Food of High Antioxidant Activity. <i>Foods</i> , 2022, 11, 2216.	4.3	3
1823	Comparison of ultrasound and maceration methods on antioxidant and antimicrobial efficacy of phenolic compounds extracted from <i>Cynodon dactylon</i> L. of Algeria. <i>Analele Universit�ii Ovidius Constan�a: Seria Chimie</i> , 2022, 33, 121-128.	0.9	0
1825	<i>Bacillus mojavensis</i> enhances the antioxidant defense mechanism of soursop ( <i>Annona muricata</i> L.) fruits during postharvest storage. <i>Archives of Microbiology</i> , 2022, 204, .	2.2	1
1826	A REVIEW ON MULTIPURPOSE MEDICINAL PROPERTIES OF TRADITIONALLY USED <i>PSIDIUM GUAJAVA</i> LEAVES. <i>Asian Journal of Pharmaceutical and Clinical Research</i> , 0, , 9-22.	0.3	0
1827	Macroalga-associated bacterial endophyte bioactive secondary metabolites twinning: <i>Cystoseira myrica</i> and its associated <i>Catenococcus thiocycli</i> QCM as a model. <i>World Journal of Microbiology and Biotechnology</i> , 2022, 38, .	3.6	3
1828	Metabolic and Developmental Changes in Germination Process of Mung Bean ( <i>Vigna radiata</i> (L.) R.) Tj ETQq1 1 0.784314 rgBT /Overl 2022, 2022, 1-13.	2.6	3
1829	Genetic, genomic and biochemical insights of celery ( <i>Apium graveolens</i> L.) in the era of molecular breeding. <i>Journal of Applied Research on Medicinal and Aromatic Plants</i> , 2022, 31, 100420.	1.5	2
1830	Identification and antioxidant activity of natural functional microstructures produced with various neutral chemicals and bovine serum albumin. <i>Food Bioscience</i> , 2022, 49, 101969.	4.4	0
1831	Natural 8-C-ascorbyl-(�)-epigallocatechin as antidiabetic agent: �-glucosidase and PTP-1B signaling pathway dual regulators. <i>F�toterap��</i> , 2022, 162, 105263.	2.2	2
1833	Fruit peels that unlock curative potential: Determination of biomedical application and bioactive compounds. <i>South African Journal of Botany</i> , 2022, 150, 1051-1060.	2.5	2
1834	PRZYDATNO�� OWOC�W ROSA SPINOSISSIMA I ROSA HYBRIDA DO PRODUKCJI WYSOKOWITAMINOWYCH SOK�W M�TNYCH. , 2004, 2, 18-24.		0
1835	Hydroethanolic Extracts of <i>Senna alata</i> Leaves Possess Antimalarial Effects and Reverses Haematological and Biochemical Perturbation in <i>Plasmodium berghei</i> -infected Mice. <i>Journal of Evidence-based Integrative Medicine</i> , 2022, 27, 2515690X2211164.	2.6	2
1836	Endophytic Fungal Consortia Enhance Basal Drought-Tolerance in <i>Moringa oleifera</i> by Upregulating the Antioxidant Enzyme (APX) through Heat Shock Factors. <i>Antioxidants</i> , 2022, 11, 1669.	5.1	21
1837	Anticancer and Antioxidant Activities in <i>Ganoderma lucidum</i> Wild Mushrooms in Poland, as Well as Their Phenolic and Triterpenoid Compounds. <i>International Journal of Molecular Sciences</i> , 2022, 23, 9359.	4.1	22
1838	Evaluation of antioxidant, anti-inflammatory and antidiabetic activities of green synthesized silver nanoparticles and in vivo plant extracts of <i>Nothapodytes foetida</i> . <i>Vegetos</i> , 0, , .	1.5	1
1839	Plant-endophyte mediated improvement in physiological and bio-protective abilities of marigold ( <i>Tagetes patula</i> ). <i>Frontiers in Plant Science</i> , 0, 13, .	3.6	10

#	ARTICLE	IF	CITATIONS
1840	Effects of Some Herbs on the In-vitro Growth of <i>Helicobacter pylori</i> and Their Antioxidant Properties. <i>Cumhuriyet Science Journal</i> , 2022, 43, 370-378.	0.3	0
1841	Current status and prospect of entomopathogenic fungi for controlling insect and mite pests in tea plantations. <i>Journal of Applied Entomology</i> , 2022, 146, 1041-1051.	1.8	3
1842	The Antioxidant Potential of Grains in Selected Cereals Grown in an Organic and Conventional System. <i>Agriculture (Switzerland)</i> , 2022, 12, 1485.	3.1	2
1843	Production and Characterization of Biocomposite Films of Bacterial Cellulose from Kombucha and Coated with Chitosan. <i>Polymers</i> , 2022, 14, 3632.	4.5	3
1844	Antioxidant and antimicrobial potential of water lily extracts and their effects on the quality of frozen Nile tilapia ( <i>Oreochromis niloticus</i> ) fillets. <i>Food Science and Nutrition</i> , 2023, 11, 535-544.	3.4	7
1845	Antioxidant and Antibacterial Activity of Extracts from Selected Plant Material. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 9871.	2.5	13
1846	Comparative Study of Raw and Fermented Oat Bran: Nutritional Composition with Special Reference to Their Structural and Antioxidant Profile. <i>Fermentation</i> , 2022, 8, 509.	3.0	4
1847	Metabolomic and transcriptomic changes in mungbean ( <i>Vigna radiata</i> (L.) R. Wilczek) sprouts under salinity stress. <i>Frontiers in Plant Science</i> , 0, 13, .	3.6	4
1848	Impacts of Alexandrian Clover Living Mulch on the Yield, Phenolic Content, and Antioxidant Capacity of Leek and Shallot. <i>Agronomy</i> , 2022, 12, 2602.	3.0	2
1849	Bioaccessibility of Betalains in Beetroot ( <i>Beta vulgaris</i> L.) Juice under Different High-Pressure Techniques. <i>Molecules</i> , 2022, 27, 7093.	3.8	5
1850	Valorization of bioactive profile and antioxidant properties of Kinnow peel, and pulp residue: a step towards utilization of Kinnow waste for biscuit preparation. <i>Journal of Food Measurement and Characterization</i> , 0, , .	3.2	0
1851	Chemical composition, antidiabetic, anti-inflammatory, antioxidant and toxicity activities, of the essential oil of <i>Fortunella margarita</i> peels. <i>Journal of Biological Research (Italy)</i> , 0, , .	0.1	0
1852	Biological activities and antioxidant potential of different biosynthesized nanoparticles of <i>Moringa oleifera</i> . <i>Scientific Reports</i> , 2022, 12, .	3.3	14
1853	Facile Synthesis, Antioxidant and Antimicrobial Activities of Diethyl((4-isopropylphenyl)(substituted) Tj ETQq1 1 0.784314 rgBT /Over	0.8	1
1854	Protective effect of rutin against thiram-induced cytotoxicity and oxidative damage in human erythrocytes. <i>Pesticide Biochemistry and Physiology</i> , 2023, 189, 105294.	3.6	2
1856	Effect of soaking and air-drying on the phytochemical, antioxidant, and antimicrobial properties of <i>Piper guineense</i> (Schum and Thonn) seeds. <i>Journal of the Science of Food and Agriculture</i> , 2023, 103, 2070-2076.	3.5	1
1857	Analysis of Components and Properties of Extractives from <i>Alnus cremastogyne</i> Pods from Different Provenances. <i>Molecules</i> , 2022, 27, 7802.	3.8	4
1858	Structural and nutritional properties of psyllium husk arabinoxylans with special reference to their antioxidant potential. <i>International Journal of Food Properties</i> , 2022, 25, 2505-2513.	3.0	2

#	ARTICLE	IF	CITATIONS
1859	Influence of Enzymatic Hydrolysis and Molecular Weight Fractionation on the Antioxidant and Lipase / $\pm$ -Amylase Inhibitory Activities In Vitro of Watermelon Seed Protein Hydrolysates. <i>Molecules</i> , 2022, 27, 7897.	3.8	5
1860	Cytotoxic characterization of optically negative <i>Codium fragile</i> polysaccharide against HeLa and MCF cell lines. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2023, 29, 100341.	2.7	1
1861	<i>In Vivo</i> and <i>In Silico</i> Assessment of the Cardioprotective Effect of <i>Thymus linearis</i> Extract against Ischemic Myocardial Injury. <i>ACS Omega</i> , 2022, 7, 43635-43646.	3.5	3
1862	Effect of Alcalase Modification of Yellow Lupin ( <i>Lupinus luteus</i> L.) Protein Isolate on Some Functional Properties and Antioxidant Activity. <i>International Journal of Food Science</i> , 2022, 2022, 1-10.	2.0	1
1863	Physiochemical properties, antibacterial and antioxidant activities of <i>Terminalia catappa</i> seed oils from two extracting processes. <i>Plant Science Today</i> , 0, , .	0.7	1
1864	Pentachlorophenol causes redox imbalance, inhibition of brush border membrane and metabolic enzymes, DNA damage and histological alterations in rat kidney. <i>Pesticide Biochemistry and Physiology</i> , 2023, 190, 105318.	3.6	5
1865	Phytochemical screening and free radical scavenging activity of <i>Koordersiodendron pinnatum</i> Merr. bark extracts. <i>AIP Conference Proceedings</i> , 2022, , .	0.4	0
1866	Evaluation of the nutritional composition and antioxidant activity of <i>Bjerkandera adusta</i> . <i>Brazilian Journal of Pharmaceutical Sciences</i> , 0, 58, .	1.2	0
1867	AKTIVITAS ANTIOKSIDAN PERMEN JELLY DENGAN KOMBINASI DAUN KERSEN ( <i>Muntingia calabura</i> L.) - DAUN PANDAN ( <i>Pandanus amaryllifolius</i> Roxb.) DAN VARIASI JENIS GULA. <i>Jurnal Teknologi Dan Industri Pangan</i> , 2020, 5, 59-70.	0.1	0
1868	KARAKTERISTIK FISIKOKIMIA DAN ORGANOLEPTIK FLAKES TEPUNG WORTEL ( <i>Daucus carota</i> L.) - TEPUNG KIMPUL ( <i>Xanthosoma sagittifolium</i> ) DENGAN VARIASI PENAMBAHAN EKSTRAK BIT ( <i>Beta vulgaris</i> L.). <i>Jurnal Teknologi Dan Industri Pangan</i> , 2021, 6, 38-51.	0.1	0
1869	Assessing Physicochemical Parameters, Bioactive Profile and Antioxidant Status of Different Fruit Parts of Greek Eggplant Germplasm. <i>Horticulturae</i> , 2022, 8, 1113.	2.8	0
1870	In silico optimization of anthocyanin extraction from gladiolus flower extracts and evaluation of its antioxidant potential. <i>Biomass Conversion and Biorefinery</i> , 0, , .	4.6	1
1871	Extraction and Characterization of Fucoidan Derived from <i>Sargassum ilicifolium</i> and Its Biomedical Potential with In Silico Molecular Docking. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 13010.	2.5	4
1872	ACC deaminase-producing endophytic fungal consortia promotes drought stress tolerance in <i>M.oleifera</i> by mitigating ethylene and H <sub>2</sub> O <sub>2</sub> . <i>Frontiers in Plant Science</i> , 0, 13, .	3.6	8
1873	An effective bio-inspired synthesis of platinum nanoparticles using <i>Caulerpa sertularioides</i> and investigating their antibacterial and antioxidant activities. <i>Bioprocess and Biosystems Engineering</i> , 0, , .	3.4	0
1874	Effect of Celeriac Pulp Maceration by <i>Rhizopus</i> sp. Pectinase on Juice Quality. <i>Molecules</i> , 2022, 27, 8610.	3.8	3
1875	Application of Chemometric Techniques In The Evaluation of Bioactive Compounds and Antioxidant Activity of Fruit From Brazilian Cerrado. <i>Journal of Food Measurement and Characterization</i> , 2023, 17, 2095-2106.	3.2	6
1876	Bioactive Profile of Distilled Solid By-Products of Rosemary, Greek Sage and Spearmint as Affected by Distillation Methods. <i>Molecules</i> , 2022, 27, 9058.	3.8	10

#	ARTICLE	IF	CITATIONS
1877	The effect of green tea extract and oleogels on the physico-chemical properties and oxidative stability of short-dough biscuits during storage. LWT - Food Science and Technology, 2022, 172, 114197.	5.2	4
1878	Determination of Chemical, Physical, and Functional Properties of "Karaerik"™ Grape (Vitis vinifera L. cv.) Tj ET Og 1 1 0.784314 rg 31	1.3	0
1879	The impact of extraction method and solvent on biological activities of garlic extract. AIP Conference Proceedings, 2023, , .	0.4	0
1880	Extraction of glutathione involved in yeast fermentation as co-product of second generation bioethanol from oil palm empty fruit bunch. AIP Conference Proceedings, 2023, , .	0.4	0
1881	A strategy for healthy eating habits of daily fruits revisited: A metabolomics study. Current Research in Food Science, 2023, 6, 100440.	5.8	1
1882	Tephrosia toxicaria (Sw.) Pers. extracts: Screening by examining aedicial action under laboratory and field conditions along with its antioxidant, antileishmanial, and antimicrobial activities. PLoS ONE, 2023, 18, e0275835.	2.5	0
1883	Kinik Asitin Antioksidan ve Antimikrobiyal Kapasitesi. Bitlis Eren Ąeniversitesi Fen Bilimleri Dergisi, 2022, 11, 1018-1025.	0.5	4
1884	The Therapeutic Application of Tamarix aphylla Extract Loaded Nanoemulsion Cream for Acid-Burn Wound Healing and Skin Regeneration. Medicina (Lithuania), 2023, 59, 34.	2.0	5
1885	The Influence of the Use of Different Polysaccharide Coatings on the Stability of Phenolic Compounds and Antioxidant Capacity of Chokeberry Hydrogel Microcapsules Obtained by Indirect Extrusion. Foods, 2023, 12, 515.	4.3	3
1886	Content and Stability of Hydroxycinnamic Acids during the Production of French Fries Obtained from Potatoes of Varieties with Light-Yellow, Red and Purple Flesh. Antioxidants, 2023, 12, 311.	5.1	2
1887	Enrichment of Starch Desserts with the Addition of Apple Juice and Buckwheat Fiber. Polymers, 2023, 15, 717.	4.5	0
1888	Strategical derivatization of exo-polysaccharide Xanthan gum for enhancing the antioxidant potential. Materials Today: Proceedings, 2023, 78, 911-918.	1.8	1
1889	Jute seed bioactive compounds: amino acids, polyphenolics, antioxidants and hydrolyzing enzymes inhibitory property. Journal of Future Foods, 2023, 3, 183-189.	4.7	2
1890	Evaluation of bioactive compounds, volatile compounds, drying process kinetics and selected physical properties of vacuum impregnation celery dried by different methods. Food Chemistry, 2023, 413, 135490.	8.2	9
1891	Curcumin from Curcuma longa Linn. (Family: Zingiberaceae) attenuates hypochlorous acid-induced cytotoxicity and oxidative damage to human red blood cells. Toxicology in Vitro, 2023, 89, 105583.	2.4	1
1892	Processing mediated suppression of bitterness causing compounds in ready to serve kinnow beverage. , 2023, 2, 100275.		0
1893	Reducing and capping agent potential of sun-mediated aqueous extract of <i>Thymus linearis</i> for green synthesis of silver nanoparticles and their effect on phytopathogenic bacteria. Nano, 0, , .	1.0	0
1894	Antioxidant Activity and Compounds Identification of Sauropus androgynus (L.) Merr. and Moringa oleifera Lam Leaves Combination Fermented with Kombucha Consortium. Research Journal of Pharmacy and Technology, 2022, , 5184-5191.	0.8	0



#	ARTICLE	IF	CITATIONS
1895	A comparative study on proximate composition, mineral profile, bioactive compounds and antioxidant properties in diverse carrot ( <i>Daucus carota</i> L.) flour. <i>Biocatalysis and Agricultural Biotechnology</i> , 2023, 48, 102640.	3.1	3
1896	<i>Averrhoa carambola</i> L., <i>Cyphomandra betacea</i> , <i>Myrciaria dubia</i> as a Source of Bioactive Compounds of Antioxidant Properties. <i>Foods</i> , 2023, 12, 753.	4.3	1
1897	Protective function and mechanisms of soybean peptides on aluminum maltolate induced brain and liver toxicity on C57BL/6 mice. <i>Food Bioscience</i> , 2023, 52, 102481.	4.4	2
1898	Potential of seaweed biomass: snake venom detoxifying action of brown seaweed <i>Padina boergesenii</i> against <i>Naja naja</i> venom. <i>Biomass Conversion and Biorefinery</i> , 0, , .	4.6	1
1899	Freeze-dried pomegranate extract as a natural and novel ingredient in cemen paste and pastÄ±rma quality during refrigerated storage. <i>European Food Research and Technology</i> , 2023, 249, 1329-1341.	3.3	0
1900	Electrical properties and chemical composition of value-added pasta. <i>AIP Conference Proceedings</i> , 2023, , .	0.4	0
1901	Biological Activity of Celery Extract Using Different Extraction Methods. , 2023, , 312-326.		0
1902	Commercial craft beers of midwest Brazil: biochemical and physicochemical properties and their relationship with its sensory profile. <i>Food Science and Technology</i> , 0, 43, .	1.7	0
1903	Triterpenoids of Three Apple Cultivarsâ€™ Biosynthesis, Antioxidative and Anti-Inflammatory Properties, and Fate during Processing. <i>Molecules</i> , 2023, 28, 2584.	3.8	3
1904	Advanced Processing of Giant Kelp ( <i>Macrocystis pyrifera</i> ) for Protein Extraction and Generation of Hydrolysates with Anti-Hypertensive and Antioxidant Activities In Vitro and the Thermal/Ionic Stability of These Compounds. <i>Antioxidants</i> , 2023, 12, 775.	5.1	2
1905	Nutritional, Antioxidant and Sensory Characteristics of Bread Enriched with Wholemeal Flour from Slovakian Black Oat Varieties. <i>Applied Sciences (Switzerland)</i> , 2023, 13, 4485.	2.5	2
1906	Fucoxanthin as antioxidant, anti-hyaluronidase and cytotoxic agent: potential of brown seaweeds decoction for tea supplement. <i>Journal of Food Measurement and Characterization</i> , 2023, 17, 3980-3989.	3.2	3
1907	UV cross-linked injectable non-swelling dihydrocaffeic acid grafted chitosan hydrogel for promoting wound healing. <i>Carbohydrate Polymers</i> , 2023, 314, 120926.	10.2	7
1908	Study of the structural properties of Fe<sub>2</sub>O<sub>3</sub> nanoparticles synthesis with the assistant of different plant extracts and their microbial activity. <i>International Journal of Nanoscience</i> , 0, , .	0.7	0
1909	LCâ€™HRMS Profiling and Phenolic Content, Cholinesterase, and Antioxidant Activities of <i>Terminalia citrina</i>. <i>Chemistry and Biodiversity</i> , 2023, 20, .	2.1	3
1910	Anticancer and antioxidant activities of ethanolic extract and semi-purified fractions from guava and mango seeds. <i>Biomass Conversion and Biorefinery</i> , 0, , .	4.6	0
1911	Screening of <i>Linum usitatissimum</i> Lines Using Growth Attributes, Biochemical Parameters and Ionomics Under Salinity Stress. <i>Gesunde Pflanzen</i> , 2023, 75, 2591-2609.	3.0	3
1912	Antioxidant Activity and Determination of Phenolic Compounds, Total Flavonoids and Hispidulin in <i>Baccharis erioclada</i> DC.. <i>Brazilian Archives of Biology and Technology</i> , 0, 66, .	0.5	1

#	ARTICLE	IF	CITATIONS
1913	Effects of Ultrasound Treatment on the Physical and Chemical Properties of Ice Cream with a Strawberry Seed Oil Oleogel. Sustainability, 2023, 15, 8975.	3.2	2
1915	Genome-Wide Association Study of Phenolic Content and Antioxidant Properties in Eggplant Germplasm. Genes, 2023, 14, 1315.	2.4	3
1916	Biotechnological potential of apple pomace for value-added products. International Journal of Agriculture Environment and Food Sciences, 2023, 7, 408-416.	0.6	0
1917	Living Mulch as Sustainable Tool to Improve Leaf Biomass and Phytochemical Yield of Cynara cardunculus var. altilis. Agronomy, 2023, 13, 1274.	3.0	0
1918	Mancozeb-induced cytotoxicity in human erythrocytes: enhanced generation of reactive species, hemoglobin oxidation, diminished antioxidant power, membrane damage and morphological changes. Pesticide Biochemistry and Physiology, 2023, 193, 105453.	3.6	3
1919	Bioassays and proteomics as early detection tools in postharvest management of table grapes (Vitis Tj ETQq1 1 0.784314 rgBT /Overlor	4.4	1
1920	Effects of $\gamma$ -Irradiated Date (Phoenix dactylifera) Fruit on Growth, Immunological and Antioxidant Parameters of Goldfish (Carassius auratus). Fishes, 2023, 8, 251.	1.7	1
1921	Evaluating the effects of different processing methods on the nutritional quality of bovine milk. , 2023, 1, 128-136.		2
1922	Injectable multifunctional chitosan/dextran-based hydrogel accelerates wound healing in combined radiation and burn injury. Carbohydrate Polymers, 2023, 316, 121024.	10.2	11
1923	The minimum inhibitory concentrations (MICs) of four types of honey against several bacteria. IOP Conference Series: Earth and Environmental Science, 2023, 1177, 012031.	0.3	0
1924	Electrochemical Characterization of Tea-derived Dissolved Organic Matter: Implications for Electron Shuttling. International Journal of Electrochemical Science, 2013, 8, 2566-2575.	1.3	4
1925	Determination of antioxidant activity, total phenolic, and total flavonoid contents from avocado seeds (Persea americana). IOP Conference Series: Earth and Environmental Science, 2023, 1201, 012098.	0.3	0
1926	Co-production of high density biomass and high-value compounds via two-stage cultivation of Chlorella vulgaris using light intensity and a combination of salt stressors. Biomass Conversion and Biorefinery, 0, , .	4.6	1
1927	Diluted aqueous ionic liquid assists the acidic oxidative hydrolysis of water-soluble recalcitrant polysaccharide xanthan through structural deterioration. Green Chemistry, 2023, 25, 5679-5691.	9.0	0
1928	Okra seeds proteins: Amino acid profile, free radical scavenging activities and inhibition of diabetes and hypertensive converting enzymes indices. Measurement Food, 2023, 11, 100101.	1.6	2
1929	Methanol leaf extract of Syzygium samarangense: Antioxidant, Antibacterial Activities and GC-MS analysis. Research Journal of Pharmacy and Technology, 2023, , 2154-2160.	0.8	0
1930	Boiling vs. Microwave Heatingâ€™The Impact on Physicochemical Characteristics of Bell Pepper (Capsicum annuum L.) at Different Ripening Stages. Applied Sciences (Switzerland), 2023, 13, 8175.	2.5	5
1931	Synthesis, Characterization, Antioxidant and Antimicrobial Evaluation of Heterocyclic Dioxaza Spiro Derivatives. Polycyclic Aromatic Compounds, 0, , 1-18.	2.6	0

#	ARTICLE	IF	CITATIONS
1932	Nickel chloride generates cytotoxic ROS that cause oxidative damage in human erythrocytes. Journal of Trace Elements in Medicine and Biology, 2023, 80, 127272.	3.0	3
1933	Ultrasonic-assisted green synthesis of silver nanoparticles through cinnamon extract: biochemical, structural, and antimicrobial properties. International Journal of Food Properties, 2023, 26, 1984-1994.	3.0	2
1935	Effect of amino compounds on the volatile compounds and antioxidant activity of Maillard reaction products of enzymatic hydrolyzed cabbage leaves. Applied Food Research, 2023, 3, 100327.	4.0	2
1936	Evaluation of antioxidant and antibacterial activities of some selected seaweeds from Saint Martin's Island of Bangladesh. , 2023, 3, 100393.		8
1937	Preparation and evaluation of a functional effervescent powder based on inclusion complexes of orange oil and $\gamma$ -cyclodextrin derivatives. Journal of Essential Oil-bearing Plants: JEOP, 2023, 26, 677-694.	1.9	1
1938	The Use of Ultrasound-Assisted Maceration for the Extraction of Carnosic Acid and Carnosol from Sage ( <i>Salvia officinalis</i> L.) Directly into Fish Oil. Molecules, 2023, 28, 6094.	3.8	0
1940	Utilization of Algae Extracts as Natural Antibacterial and Antioxidants for Controlling Foodborne Bacteria in Meat Products. Foods, 2023, 12, 3281.	4.3	0
1941	Validation of an alternative quantitative method for determination of antioxidant potential in <i>Rosmarinus officinalis</i> L. and Chilli pepper. Chemical Papers, 0, , .	2.2	0
1942	Antimicrobial and Antioxidant Property of a True Mangrove <i>Rhizophora apiculata</i> Bl.. Chemistry and Biodiversity, 2023, 20, .	2.1	0
1943	Giresun'da Yetiştirilen <i>Fındık</i> ( <i>Corylus avellana</i> L.) Yapraklarında Toplam Antioksidan Aktivite, Fenolik Madde ve $\alpha$ -dirgeyici Miktarları Belirlenmesi. Bartın Orman Fakültesi Dergisi, 2023, 25, 308-313.	0.3	0
1945	Influence of hydrodynamic cavitation on functional, nutritional, and structural characteristics of egg-white protein hydrolysates. Food Hydrocolloids for Health, 2023, 4, 100153.	3.9	0
1946	Effect of Different Drying Methods on the Nutritional, Functional, and Bioactive Properties of <i>Gracilaria edulis</i> and <i>Ulva lactuca</i> . Journal of Coastal Research, 2023, 39, .	0.3	0
1947	Effects of extracting solvents on phytochemical, antioxidant, and antibacterial activity of some seaweeds from the Bay of Bengal offshore Island. , 2023, 1, 1157-1166.		1
1948	Parameter processes and their impact on <i>Tinospora cordifolia</i> stem extracts for antibacterial and antioxidant materials. Materials Today: Proceedings, 2023, , .	1.8	0
1949	Antioxidant and Anti-inflammatory Effect of Red Ginseng by Different Extraction Methods. Korean Journal of Human Ecology, 2023, 32, 457-465.	0.2	0
1950	Photo-protective activity, antioxidant, and cytotoxicity of <i>Desmodium triquetrum</i> extract. AIP Conference Proceedings, 2023, , .	0.4	0
1951	Fruit Smoothies Enriched in a Honeysuckle Berry Extract—An Innovative Product with Health-Promoting Properties. Foods, 2023, 12, 3667.	4.3	1
1952	Assessment of <i>Bacillus subtilis</i> fermented <i>Caulerpa microphysa</i> byproduct as feed additive on the growth performance, immune regulation and disease resistance of white shrimp ( <i>Litopenaeus</i> ) Tj ETQq1 1 0.784314.6 BT / Overlock 10		

#	ARTICLE	IF	CITATIONS
1953	Antioxidant and Î±-glucosidase inhibitory activities of guava kombucha ethyl acetate fractions. AIP Conference Proceedings, 2023, , .	0.4	0
1954	The role of herbal teas in reducing the starch digestibility of cooked rice (Oryza sativa L.): An in vitro co-digestion study. NFS Journal, 2023, 33, 100154.	4.3	0
1955	Phenolic profile, antioxidant, and hypoglycaemic potential of pseudostem and inflorescence extracts of three banana cultivars. Biomass Conversion and Biorefinery, 0, , .	4.6	0
1956	Application of neem waste vermicompost in compensating nematode induced stress and upregulating physiological markers of tomato plants under glass house conditions after 10 days of exposure. Environmental Science and Pollution Research, 0, , .	5.3	0
1957	Physicochemical Characteristics, Antioxidant Properties, Aroma Profile, and Sensory Qualities of Value-Added Wheat Breads Fortified with Post-Distillation Solid Wastes of Aromatic Plants. Foods, 2023, 12, 4007.	4.3	1
1958	Chemical Composition, Antioxidant, and Anti-Diabetic Activities of Scorzonera phaeopappa Boiss. Stresses, 2023, 3, 773-784.	4.8	0
1960	Total phenolic and flavonoid contents of Aphanamixis polystachya (Wall.) R.Parker leaf extract and its potential as antioxidant and inhibitor of Î±-glucosidase. IOP Conference Series: Earth and Environmental Science, 2023, 1255, 012016.	0.3	0
1961	Determination of Antioxidant Activity of The Leaves of Hawthorn (Crataegus Monogyna). , 2023, 13, 2780-2789.		0
1962	Impact of Production Methods and Storage Time on the Bioactive Compounds and Antioxidant Activity of Confitures Made from Blue Honeysuckle Berry (Lonicera caerulea L.). Applied Sciences (Switzerland), 2023, 13, 12999.	2.5	0
1963	Synergistic Aqueous Biphasic Separation of Noâ€Carrierâ€™Added <sup>71,72</sup>As from a Gallium Oxide Target Using Green Tea Polyphenols. ChemistrySelect, 2023, 8, .	1.5	0
1964	Comparative study of nutritional composition, antioxidant activity and functional properties of <i>Cucumis melo</i> and <i>Citrullus lanatus</i> seeds powder. Cogent Food and Agriculture, 2024, 10, .	1.4	0
1965	Evaluation of the in vitro antioxidant and antitumor activity of hydroalcoholic extract from Jatropha mollissima leaves in Wistar rats. Frontiers in Chemistry, 0, 11, .	3.6	0
1966	Quality properties and nutritional compounds of fresh-cut pumpkin treated with supercritical carbon dioxide. Journal of Supercritical Fluids, 2024, 206, 106147.	3.2	0
1967	Physicochemical Characteristics, Vitamin C, Total Polyphenols, Antioxidant Capacity, and Sensory Preference of Mixed Juices Prepared with Rose Fruits (Rosa rugosa) and Apple or Strawberry. Applied Sciences (Switzerland), 2024, 14, 113.	2.5	0
1968	Assessment of the Effects of Roasting, Contact Grilling, Microwave Processing, and Steaming on the Functional Characteristics of Bell Pepper (Capsicum annum L.). Molecules, 2024, 29, 77.	3.8	0
1969	Analysis of the growth profile, biochemical composition and nutrient removal efficacy of Spirulina sp. NCIM 5143. Environment Conservation Journal, 2023, 24, 269-286.	0.2	0
1970	Evidence of an active role of resveratrol derivatives in the tolerance of wild grapevines (Vitis vinifera) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	2.4	0
1971	Antioxidant and Protective Effect of <i>Ocimum basilicum</i> Seeds Extract on Renal Toxicity Induced by Carbon Tetrachloride in Rats. Journal of Medicinal Food, 0, , .	1.5	0

#	ARTICLE	IF	CITATIONS
1972	Effect of salt concentration on the bioactivities of the ethyl acetate extract of <i>Bacillus thuringiensis</i> isolated from marine sponges. AIP Conference Proceedings, 2023, , .	0.4	0
1973	Effect of fenugreek and flaxseed polysaccharide-based edible coatings on the quality attributes and shelf life of apple fruit during storage. Food Science and Nutrition, 2024, 12, 2093-2103.	3.4	0
1974	Enhancing biological activities and phenolic content of wild grapevine roots by severe drought stress. Plant Biosystems, 0, , 1-10.	1.6	0
1975	Physicochemical, Nutritional, Antioxidant, and Sensory Properties of Crackers Supplemented with Edible Insects. Applied Sciences (Switzerland), 2023, 13, 11911.	2.5	0
1976	Influence of sesame cake on physicochemical, antioxidant and sensorial characteristics of fortified wheat breads. Food Research International, 2024, 178, 113980.	6.2	0
1977	Assessment of Antioxidant and Antibacterial Potential of Phenolic Extracts from Post-Distillation Solid Residues of Oregano, Rosemary, Sage, Lemon Balm, and Spearmint. Processes, 2024, 12, 140.	2.8	0
1978	Comparative phytochemical study of methanolic and ethanolic extracts of <i>Thymus linearis</i> and their antibacterial and antioxidant potential. Biomedical Chromatography, 2024, 38, .	1.7	0
1979	Cultivar and Harvest Time of Almonds Affect Their Antioxidant and Nutritional Profile through Gut Microbiota Modifications. Antioxidants, 2024, 13, 84.	5.1	0
1980	Application of an Electromagnetic Field for Extending the Shelf-Life of Not from Concentrate (NFC) Apple Juice. Applied Sciences (Switzerland), 2024, 14, 662.	2.5	0
1981	Estimating Antioxidant and Free Radical Scavenging Activity of <i>Arbutus Pavarii</i> Extracts. , 2024, , 65-73.		0
1982	Chemical Composition, and Antioxidant and Antimicrobial Activity of Oregano Essential Oil. Molecules, 2024, 29, 435.	3.8	0
1983	Assessment of pharmacological activities of specialized metabolites of <i>Withania somnifera</i> (L.). South African Journal of Botany, 2024, 166, 259-271.	2.5	0
1984	Performance evaluation of an automated hybrid solar system dryer for drying some aromatic herbs. Drying Technology, 2024, 42, 728-747.	3.1	1
1985	Antioxidant and anti-glycation activity of eight Moroccan honeys from different botanical origins. , 2024, 4, .		0
1986	Boosting of Free Radical Scavenging Capacity and Physiological Markers of Tomato Plants by Vermicompost Application During Nematode Stress. Journal of Soil Science and Plant Nutrition, 2024, 24, 1507-1518.	3.4	0
1987	Anti-oxidant and neuro-modulatory effects of bioactive <i>Byttneria pilosa</i> leaf extract in swiss albino mice using behavioral models. Frontiers in Chemistry, 0, 12, .	3.6	0
1988	Study the Effect of Colored and White LED Light Radiation on the Biological Activity of <i>Desmonostoc alborizicum</i> Cultivated Under Modified BG-110 Medium Composition. , 2024, 48, 343-356.		0
1989	Effect of Genotype, Environment, and Their Interaction on the Antioxidant Properties of Durum Wheat: Impact of Nitrogen Fertilization and Sowing Time. Agriculture (Switzerland), 2024, 14, 328.	3.1	0

#	ARTICLE	IF	CITATIONS
1990	Phytochemical analysis and enhanced production of alkaloids in non-dormant corm-derived callus of <i>Gloriosa superba</i> (L.) using plant growth regulators and abiotic elicitors. <i>Plant Cell, Tissue and Organ Culture</i> , 2024, 156, .	2.3	0
1991	Hazardous impacts of heavy metal pollution on biometric and biochemical composition of pearl oyster <i>Pinctada radiata</i> from five sites along Alexandria coast, with reference to its potential health risk assessment. <i>Environmental Science and Pollution Research</i> , 2024, 31, 23262-23282.	5.3	0
1992	Effects of hydrogen-rich water on antioxidant activity during barley malting. <i>Systems Microbiology and Biomanufacturing</i> , 0, , .	2.9	0
1993	Bioactive components, antioxidant capacity, and antimicrobial activity of <i>Berberis crataegina</i> fruit. , 2024, 2, 100020.		0
1995	<i>Cordyceps</i> sp. WZFW1, a novel entomopathogenic fungus to control <i>Ectropis grisescens</i> (Lepidoptera: Geometridae). <i>Entomological Research</i> , 2024, 54, .	1.1	0
1996	Antioxidant activity and chemical compound analysis of inoculated agarwood extract. <i>AIP Conference Proceedings</i> , 2024, , .	0.4	0
1997	<i>Chisocheton pentandrus</i> (Blanco) Merr. leaf as a potential antioxidant and $\alpha$ -glucosidase inhibitory agent. <i>IOP Conference Series: Earth and Environmental Science</i> , 2024, 1312, 012054.	0.3	0
1998	Phytochemical Contents and Antioxidant Activity of <i>Dysoxylum densiflorum</i> Extract and Fractions. <i>E3S Web of Conferences</i> , 2024, 503, 07006.	0.5	0
1999	Potential Antioxidant Activity Methods DPPH, ABTS, FRAP, Total Phenol and Total Flavonoid Levels of <i>Macaranga hypoleuca</i> (Reichb. f. & Zoll.) Leaves Extract and Fractions. <i>E3S Web of Conferences</i> , 2024, 503, 07005.	0.5	0
2000	Volatile Compounds and Bioactivities of Non Polar Extracts of <i>Horsfieldia macrothyrsa</i> leaves and twigs. <i>E3S Web of Conferences</i> , 2024, 503, 07002.	0.5	0
2001	Profile of Phenolic Compounds and Antioxidant Activity of Celery ( <i>Apium graveolens</i> ) Juices Obtained from Pulp after $\alpha$ -Amylase Treatment from <i>Aspergillus oryzae</i> . <i>Molecules</i> , 2024, 29, 1438.	3.8	0