

# Total Antioxidant Capacity of Fruits

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Antioxidant Capacity of Tea and Common Vegetables. <i>Journal of Agricultural and Food Chemistry</i> , 1996, 44, 3426-3431.	2.4	1,074
2	Novel Bioconversions for the Production of Designer Antioxidant and Colourant Flavonoids using Polyphenol Oxidases. <i>Biotechnology and Genetic Engineering Reviews</i> , 1997, 14, 165-190.	2.4	15
3	Antioxidants in tea. <i>Critical Reviews in Food Science and Nutrition</i> , 1997, 37, 705-718.	5.4	357
4	Characterization of Black Bean ( <i>Phaseolus vulgaris</i> L.) Anthocyanins. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 3395-3400.	2.4	134
5	Factors Influencing the Antioxidant Activity Determined by the ABTS <sup>+</sup> Radical Cation Assay. <i>Free Radical Research</i> , 1997, 26, 195-199.	1.5	551
6	Oxygen Radical Absorbing Capacity of Anthocyanins. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 304-309.	2.4	1,207
7	High-Performance Liquid Chromatography Coupled with Coulometric Array Detection of Electroactive Components in Fruits and Vegetables: A Relationship to Oxygen Radical Absorbance Capacity. <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 1787-1796.	2.4	183
8	Inhibition of Human Low-Density Lipoprotein Oxidation in Relation to Composition of Phenolic Antioxidants in Grapes ( <i>Vitis vinifera</i> ). <i>Journal of Agricultural and Food Chemistry</i> , 1997, 45, 1638-1643.	2.4	279
9	Effect of dietary restriction on serum antioxidant capacity in rats. <i>Archives of Gerontology and Geriatrics</i> , 1997, 25, 245-253.	1.4	21
10	Antioxidants in tea. <i>Nutrition Bulletin</i> , 1998, 23, 203-210.	0.8	5
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14	Free-radical scavenging actions of natural antioxidants. <i>Nutrition Research</i> , 1998, 18, 1545-1557.	1.3	26
15	Antioxidant Capacity As Influenced by Total Phenolic and Anthocyanin Content, Maturity, and Variety of <i>Vaccinium</i> Species. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 2686-2693.	2.4	1,077
16	Antioxidant Activity of Berry and Fruit Wines and Liquors. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 25-31.	2.4	302
17	Total Antioxidative Activity of Evening Primrose ( <i>Oenothera paradoxa</i> ) Cake Extract Measured in Vitro by Liposome Model and Murine L1210 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 3558-3563.	2.4	42
18	Antioxidant Activity and Total Phenolics in Selected Fruits, Vegetables, and Grain Products. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 4113-4117.	2.4	2,771

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19	Effect of Modified Atmosphere Packaging on the Flavonoids and Vitamin C Content of Minimally Processed Swiss Chard ( <i>Beta vulgaris</i> Subspecies <i>scycla</i> ). Journal of Agricultural and Food Chemistry, 1998, 46, 2007-2012.	2.4	104
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28	Antioxidant Capacity and Polyphenols Components of Teas: Implications for Altering In Vivo Antioxidant Status. Experimental Biology and Medicine, 1999, 220, 255-261.	1.1	66
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38	[5]Measurement of oxygen radical absorbance capacity in biological samples. Methods in Enzymology, 1999, 299, 50-62.	0.4	390
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74	Antioxidant Content of Whole Grain Breakfast Cereals, Fruits and Vegetables. <i>Journal of the American College of Nutrition</i> , 2000, 19, 312S-319S.	1.1	348
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101	Flavonol Content Varies among Black Currant Cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 3274-3277.	2.4	111
102	<b>IN VIVO TOTAL ANTIOXIDANT CAPACITY: COMPARISON OF DIFFERENT ANALYTICAL METHODS</b> <sup>11</sup> Mention of a trade name, proprietary product, or specific equipment does not constitute a guarantee by the U.S. Department of Agriculture and does not imply its approval to the exclusion of other products that may be suitable.Address correspondence to: R. L. Prior, Ph.D., USDA, ARS, HNRCA, 711 Washington St., Boston, MA 02111, USA; Tel: (617) 556-3311; Fax: (617) 556-3222; E-Mail: prior@hnrca.tufts.eduDr. Ronald Prior is a Nutrit. . 2001. , 39-47.		2
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124	The Health Effects of Tea and Tea Components: Opportunities for Standardizing Research Methods. <i>Critical Reviews in Food Science and Nutrition</i> , 2001, 41, 387-412.	5.4	15
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140	A Systematic Screening of Total Antioxidants in Dietary Plants. <i>Journal of Nutrition</i> , 2002, 132, 461-471.	1.3	836
141	Antioxidant Capacity of Different Broccoli ( <i>Brassica oleracea</i> ) Genotypes Using the Oxygen Radical Absorbance Capacity (ORAC) Assay. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 5053-5057.	2.4	99
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144	Absorption of Anthocyanins from Blueberries and Serum Antioxidant Status in Human Subjects. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 7731-7737.	2.4	411

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146	Antioxidant and Antiproliferative Activities of Common Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 7449-7454.	2.4	1,249
147	Juice and Phenolic Fractions of the Berry <i>Aristotelia chilensis</i> Inhibit LDL Oxidation in Vitro and Protect Human Endothelial Cells against Oxidative Stress. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 7542-7547.	2.4	121
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149	Antioxidant Capacity and Phenolic Content of Spinach As Affected by Genetics and Growing Season. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 5891-5896.	2.4	142
150	Changes in Fruit Antioxidant Activity among Blueberry Cultivars during Cold-Temperature Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 893-898.	2.4	265
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1114	Comparative phytochemical analysis of the fruits of four Florida-grown finger lime ( <i>Citrus</i> ) Tj ETQq1 1 0.784314 rgBT/Overlock 10 Tf 50	2.5	7
1115	Genetic diversity and fruit characteristics of new superior hybrid strawberry ( <i>Fragaria</i> × <i>ananassa</i> ) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50	0.8	12
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