Antioxidant Activity and Total Phenolics in Selected Fru

Journal of Agricultural and Food Chemistry
46, 4113-4117
DOI: 10.1021/jf9801973

Citation Report

#	Article	IF	Citations
1	POTENTIAL NATURAL ANTIOXIDANTS FROM SASKATCHEWAN INDIGENOUS PLANTS. Journal of Food Lipids, 1999, 6, 317-329.	0.9	16
2	Extraction of Rutin from Buckwheat (FagopyrumesculentumMoench) Seeds and Determination by Capillary Electrophoresis. Journal of Agricultural and Food Chemistry, 1999, 47, 4649-4652.	2.4	240
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