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## Phenolic compounds and their role in oxidative processes in fruits

DOI: 10.1016/s0308-8146(99)00093-x  
Food Chemistry, 1999, 66, 401-436.

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**Version:** 2024-04-09

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865	The problems of using one-dimensional methods to evaluate multifunctional food and biological antioxidants. <b>2000</b> , 80, 1925-1941		775
864	Synergistic effects of alpha-tocopherol, beta-sitosterol and squalene on antioxidant activity assayed by crocin bleaching method. <b>2000</b> , 44, 373-4		17
863	Electrochemical sensor and biosensor for polyphenols detection in olive oils. <i>Food Chemistry</i> , <b>2000</b> , 71, 553-562	8.5	200
862	Characterization of polyphenols in mango puree concentrate by HPLC with diode array and mass spectrometric detection. <b>2000</b> , 1, 161-166		129
861	Ellagic acid, vitamin C, and total phenolic contents and radical scavenging capacity affected by freezing and frozen storage in raspberry fruit. <b>2000</b> , 48, 4565-70		220
860	Guava fruit ( <i>Psidium guajava</i> L.) as a new source of antioxidant dietary fiber. <b>2001</b> , 49, 5489-93		280
859	Reaction of <i>B. cereus</i> bacteria and peroxidase enzymes under pressures >400 MPa. <b>2001</b> , 49, 2830-4		17
858	Evaluation of the antioxidant properties of Mediterranean and tropical fruits compared with common food additives. <b>2001</b> , 64, 2037-46		77
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839	Antimutagenicity of mono-, di-, and tricaffeoylquinic acid derivatives isolated from sweetpotato ( <i>Ipomoea batatas</i> L.) leaf. <b>2002</b> , 66, 2336-41		153
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749	Antioxidant properties of various solvent extracts from wild ginseng leaves. <b>2006</b> , 39, 266-274		54
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738	Antioxidant properties of <i>Erigeron annuus</i> extract and its three phenolic constituents. <b>2006</b> , 11, 13-18		23
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687	The profile of volatile compounds and polyphenols in wines produced from dessert varieties of apples. <i>Food Chemistry</i> , <b>2008</b> , 111, 513-9	8.5	51

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685	Browning on the surface of cut lettuce slices inhibited by short term exposure to nitric oxide (NO). <i>Food Chemistry</i> , <b>2008</b> , 107, 1387-1392	8.5	40
684	Bioactive compounds and quantification of total ellagic acid in strawberries ( <i>Fragaria x ananassa</i> Duch.). <i>Food Chemistry</i> , <b>2008</b> , 107, 1629-1635	8.5	159
683	Mechanisms of oxidative browning of wine. <i>Food Chemistry</i> , <b>2008</b> , 108, 1-13	8.5	219
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539	Food antioxidants. <b>2012</b> , 105-142		
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537	Antioxidants. <b>2012</b> , 209-258		1
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528	Development of a silver nanoparticle-based method for the antioxidant capacity measurement of polyphenols. <b>2012</b> , 84, 8052-9		102
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526	The effect of adding sour cherry pulp into yoghurt on the physicochemical properties, phenolic content and antioxidant activity during storage. <b>2012</b> , 65, 429-436		20
525	Antioxidant effects of broccoli powder extract in goat meat nuggets. <b>2012</b> , 91, 179-84		73

524	Phytochemical investigations and biological potential screening with cellular and non-cellular models of globe amaranth ( <i>Gomphrena globosa</i> L.) inflorescences. <i>Food Chemistry</i> , <b>2012</b> , 135, 756-63	8.5	28
523	Antioxidant capacities, phenolic compounds and polysaccharide contents of 49 edible macro-fungi. <b>2012</b> , 3, 1195-205		88
522	Antioxidants and Radical Scavengers. <b>2012</b> , 1-32		
521	Dietary honey and ginseng protect against carbon tetrachloride-induced hepatonephrotoxicity in rats. <b>2012</b> , 64, 753-60		38
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518	Fish Gelatin. <b>2012</b> , 388-405		37
517	Extraction Techniques for the Determination of Phenolic Compounds in Food. <b>2012</b> , 159-180		12
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513	Aqueous extracts of the edible <i>Gracilaria tenuistipitata</i> are protective against H <sub>2</sub> O <sub>2</sub> -induced DNA damage, growth inhibition, and cell cycle arrest. <i>Molecules</i> , <b>2012</b> , 17, 7241-54	4.8	45
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511	Antioxidant and anti-browning activities of <i>Mentha suaveolens</i> extracts. <b>2012</b> , 11,		
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507	Interaction between plant polyphenols and the erythrocyte membrane. <b>2012</b> , 17, 77-88		25

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505	Evolution of phenols and pigments in extra virgin olive oil from irrigated super-intensive orchard. <b>2012</b> , 114, 558-567		7
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503	Analysis and Antioxidant Capacity of Anthocyanin Pigments. Part II: Chemical Structure, Color, and Intake of Anthocyanins. <b>2012</b> , 42, 126-151		131
502	Phenolic components and antioxidant activity of three edible wild mushrooms from Trabzon, Turkey. <b>2012</b> , 48, 137-140		13
501	Effect of Extraction Techniques and Solvents on Antioxidant Activity of Pomegranate ( <i>Punica granatum</i> L.) Leaf and Stem. <b>2012</b> , 5, 396-404		27
500	Hypolipidemic and antioxidant effects of hydroxycinnamic acids, quercetin, and cyanidin 3-glucoside in hypercholesterolemic erythrocytes (in vitro study). <b>2012</b> , 51, 435-43		42
499	Evaluation of screening methods and fruit composition in relation to anthracnose fruit rot resistance in blueberries. <b>2012</b> , 61, 555-566		8
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490	Bioactive substances in leaves of two amaranth species, <i>Amaranthus tricolor</i> and <i>A. hypochondriacus</i> . <b>2013</b> , 93, 47-58		52
489	Antioxidant properties of bio-active substances from shrimp head fermented by <i>Bacillus licheniformis</i> OPL-007. <b>2013</b> , 171, 1240-52		27

488	Antioxidant capacity and chemical constituents of Chinese jujube ( <i>Ziziphus jujuba</i> Mill.) at different ripening stages. <b>2013</b> , 22, 639-644		25
487	Novel optical fiber reflectometric CUPRAC sensor for total antioxidant capacity measurement of food extracts and biological samples. <b>2013</b> , 61, 8381-8		18
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485	Automated determination of phenolic compounds in wine, berry, and grape samples using 96-blade solid phase microextraction system coupled with liquid chromatography-tandem mass spectrometry. <b>2013</b> , 1276, 12-9		59
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473	Salicylic acid retards petal senescence in cut lisianthus ( <i>Eustoma grandiflorum</i> âMiarichi Grand Whiteâ) flowers. <b>2013</b> , 54, 519-523		15
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471	An appraisal of the nutritional properties, therapeutic value, and novel implications of the under-utilized plant, <i>Parkia speciosa</i> . <b>2013</b> , 3, 18248		2

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469	Antioxidant activity, phenolic and anthocyanin contents of various rhubarb ( <i>Rheum</i> spp.) varieties. <b>2013</b> , 48, 172-178	18
468	Simultaneous Determination of Seven Flavonoids in Dan Bamboo <i>Phyllostachys glauca</i> McClure Leaf Extract and in Commercial Products by HPLC-DAD. <b>2013</b> , 37, 748-757	5
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466	Evaluation of antioxidant potential of leaves of <i>Leonotis nepetifolia</i> and its inhibitory effect on MCF7 and Hep2 cancer cell lines. <b>2013</b> , 3, 103-110	8
465	Micropropagation of Anacardiaceae species of economic importance: advances and future prospects. <b>2013</b> , 49, 85-96	5
464	Nutritional profile and productivity of bilberry ( <i>Vaccinium myrtillus</i> L.) in different habitats of a protected area of the eastern Italian Alps. <b>2013</b> , 78, C673-8	20
463	Enzymatic Browning. <b>2013</b> , 387-418	7
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461	Antioxidant and antimicrobial activities of various leafy herbal teas. <b>2013</b> , 31, 403-409	124
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454	Extraction of natural antioxidants from plant foods. <b>2013</b> , 506-594	0
453	Clonal differences in antioxidant activity and bioactive constituents of hardy kiwifruit ( <i>Actinidia arguta</i> ) and its year-to-year variability. <b>2013</b> , 93, 1412-9	27



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447	Spanish honeys protect against food mutagen-induced DNA damage. <b>2013</b> , 93, 2995-3000	15
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445	Effects of Energy and Macronutrient Intake on Cognitive Function Through the Lifespan. <b>2013</b> , 67, 303-447	
444	Antioxidant Characteristics of Latvian Herbal Tea Types. <b>2013</b> , 67, 433-436	4
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434	Fractionation and determination of total antioxidant capacity, total phenolic and total flavonoids contents of aqueous, ethanol and n-hexane extracts of Vitex doniana leaves. <b>2014</b> , 13, 693-698		1
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430	Antioxidant activity of yogurt made from milk characterized by different casein haplotypes and fortified with chestnut and sulla honeys. <b>2014</b> , 97, 6662-70		24
429	Study on the antioxidant activities of root extracts of Zizyphus lotus from the western region of Algeria. <b>2014</b> , 6, 32-42		13
428	Comprehensive evaluation of antioxidant activity: a chemometric approach using principal component analysis. <b>2014</b> , 118, 343-8		8
427	Extraction and quantification of phenolic acids and flavonols from Eugenia pyriformis using different solvents. <b>2014</b> , 51, 2862-6		55
426	Larvicidal activity, phytochemical composition, and antioxidant properties of different parts of five populations of Ricinus communis L.. <b>2014</b> , 56, 43-51		28
425	Effect of Nanochitosan-Based Coating With and Without Copper Loaded on Physicochemical and Bioactive Components of Fresh Strawberry Fruit (Fragaria x ananassa Duchesne) During Storage. <i>Food and Bioprocess Technology</i> , <b>2014</b> , 7, 2397-2409	5.1	93
424	Total phenolic contents of 33 fruits and their antioxidant capacities before and after in vitro digestion. <b>2014</b> , 57, 150-157		125
423	Changes of antioxidant capacity and oxidoreductases of Saudi date cultivars (Phoenix dactylifera L.) during storage. <i>Scientia Horticulturae</i> , <b>2014</b> , 170, 275-280	4.1	20
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420	Grape seed and clove bud extracts as natural antioxidants in silver carp (Hypophthalmichthys molitrix) fillets during chilled storage: Effect on lipid and protein oxidation. <b>2014</b> , 40, 134-139		103
419	Lemon juice clarification using fungal pectinolytic enzymes coupled to membrane ultrafiltration. <b>2014</b> , 92, 14-19		39
418	Comparison of antioxidant levels and cell membrane composition during fruit development in two plum cultivars (Prunus salicina Lindl.) differing in chilling resistance. <i>Scientia Horticulturae</i> , <b>2014</b> , 180, 176-189	4.1	2
417	Sideritis galatica Bornm.: A source of multifunctional agents for the management of oxidative damage, Alzheimer's's and diabetes mellitus. <b>2014</b> , 11, 538-547		73

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415	Gas ChromatographyâMass Spectrometry Analysis of Polyphenols in Foods. <b>2014</b> , 103-157	3
414	Measurement parameter of color on yacon ( <i>Smallanthus sonchifolius</i> ) slices using a computer vision system. <b>2014</b> , 59, 1220-1226	19
413	Metabolite profiling of phenolics, anthocyanins and flavonols in cabbage ( <i>Brassica oleracea</i> var. <i>capitata</i> ). <b>2014</b> , 60, 8-14	34
412	Natural antioxidants against lipid-protein oxidative deterioration in meat and meat products: A review. <b>2014</b> , 64, 171-181	419
411	Purification and partial biochemical characterization of polyphenol oxidase from mango ( <i>Mangifera indica</i> cv. Manila). <b>2014</b> , 62, 9832-40	24
410	Discrepancy in Polyphenol Content and Mineral Composition from Various Organs of <i>Solanum xanthocarpum</i> Schrad & Wendl. <b>2014</b> , 37, 187-190	2
409	Two new flavonols from <i>Cudrania cochinchinensis</i> . <b>2014</b> , 16, 976-81	8
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407	Possibilities and limitations in the analysis of covalent interactions between phenolic compounds and proteins. <b>2014</b> , 65, 13-19	80
406	Apoptotic activities of the extract from <i>Moringa oleifera</i> leaves on human HCT116 colon cancer cells. <b>2014</b> , 1, 143-149	3
405	Tropical Fruits. <b>2014</b> , 91-111	2
404	Fat-Soluble Vitamins. <b>2015</b> , 587-610	
403	Antioxidant potential and quality characteristics of functional mutton patties incorporated with cabbage powder. <b>2015</b> , 45, 542-563	21
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401	Effects of chalcone derivatives on players of the immune system. <b>2015</b> , 9, 4761-78	18
400	In vitro antioxidant, cytotoxic and phytochemical studies of <i>Clinacanthus nutans</i> Lindau leaf extracts. <b>2015</b> , 9, 861-874	20
399	Effect of cassava-starch coatings with ascorbic acid and N-acetylcysteine on the quality of harten plantain ( <i>Musa paradisiaca</i> ). <b>2015</b> , 68, 7689-7701	4

398	Determination of Antioxidant Activity of Selected Vegetables Grown in Iran under Reversed Phase Conditions with UPLC. <b>2015</b> , 9, 122-125		1
397	Enzyme Inhibitory Properties, Antioxidant Activities, and Phytochemical Profile of Three Medicinal Plants from Turkey. <b>2015</b> , 2015, 410675		21
396	Evaluation of antioxidant activity of Malus domestica fruit extract from Kashan area. <b>2015</b> , 10, 2136-2140		4
395	Total phenolic content, ferric reducing and DPPH scavenging activity of Arum dioscoridis. <b>2015</b> , 29, 1678-83		7
394	Influence of Short-Term Postharvest Ozone Treatments in Nitrogen or Air Atmosphere on the Metabolic Response of White Wine Grapes. <i>Food and Bioprocess Technology</i> , <b>2015</b> , 8, 1739-1749	5.1	48
393	Optimization of critical parameters during antioxidants extraction from butterhead lettuce to simultaneously enhance polyphenols and antioxidant activity. <b>2015</b> , 146, 47-54		30
392	Conferring antioxidant capacity to cellulose based materials by using enzymatically-modified products. <b>2015</b> , 22, 2375-2390		12
391	First evaluation of the antimutagenic effect of mangaba fruit in vivo and its phenolic profile identification. <b>2015</b> , 75, 216-224		29
390	Sodium chloride, a cost effective partial replacement of calcium ascorbate and ascorbic acid to inhibit surface browning on fresh-cut apple slices. <b>2015</b> , 64, 503-507		18
389	Antioxidant effects of liquorice ( <i>Glycyrrhiza uralensis</i> ) extract during aging of longissimus thoracis muscle in Tan sheep. <b>2015</b> , 105, 38-45		34
388	HPLC-DAD-MS Profiling of Polyphenols Responsible for the Yellow-Orange Color in Apple Juices of Different French Cider Apple Varieties. <b>2015</b> , 63, 7675-84		27
387	Application of High Pressure Processing for Obtaining "Fresh-Like" Fruit Smoothies. <i>Food and Bioprocess Technology</i> , <b>2015</b> , 8, 2470-2482	5.1	26
386	Environmental effects on fruit composition of cloudberry/bakeapple ( <i>Rubus chamaemorus</i> L.) grown in southern Labrador, Canada. <b>2015</b> , 95, 1167-1175		2
385	Dietary functional benefits of Bartlett and Starkrimson pears for potential management of hyperglycemia, hypertension and ulcer bacteria <i>Helicobacter pylori</i> while supporting beneficial probiotic bacterial response. <b>2015</b> , 69, 80-90		25
384	Caffeoylquinic Acid Protects against Alzheimer's Disease through Inhibition of Amyloid Beta-Induced Toxicity. <b>2015</b> , 729-735		
383	Antioxidative free and bound phenolic constituents in pericarp, germ and endosperm of Indian dent ( <i>Zea mays</i> var. <i>indentata</i> ) and flint ( <i>Zea mays</i> var. <i>indurata</i> ) maize. <b>2015</b> , 13, 363-374		50
382	In vitro antioxidant potential of Shemamruthaa (a herbal formulation) and its anticancer activity in the MCF-7 cell line. <b>2015</b> , 5, 23125-23133		2
381	Polyphenolic profile in cider and antioxidant power. <b>2015</b> , 95, 2931-43		7

380	Physicochemical characteristics of commercial coconut oils produced in India. <b>2015</b> , 66, e062		14
379	A preharvest treatment of ethephon and methyl jasmonate affects mechanical harvesting performance and composition of 'Verdejo' grapes and wines. <b>2015</b> , 80, 97-102		5
378	Antioxidant capacity and bioactive compounds of four Brazilian native fruits. <b>2015</b> , 23, 387-398		99
377	Chemical characteristics of squeezable sap of hydrothermally treated silver birch logs ( <i>Betula pendula</i> ): effect of treatment time and the quality of the soaking water in pilot scale experiment. <b>2015</b> , 49, 289-302		7
376	Microstructure, rheological and wound healing properties of collagen-based gel from cuttlefish skin. <b>2015</b> , 77, 369-74		55
375	Assessment of the correlations between reducing power, scavenging DPPH activity and anti-lipid-oxidation capability of phenolic antioxidants. <b>2015</b> , 63, 569-574		34
374	Antioxidant properties, phenolic composition and potentiometric sensor array evaluation of commercial and new blueberry ( <i>Vaccinium corymbosum</i> ) and bog blueberry ( <i>Vaccinium uliginosum</i> ) genotypes. <i>Food Chemistry</i> , <b>2015</b> , 188, 583-90	8.5	43
373	Honey has a protective effect against chlorpyrifos-induced toxicity on lipid peroxidation, diagnostic markers and hepatic histoarchitecture. <b>2015</b> , 7, 525-533		26
372	Eucalyptus dunnii Maiden plant regeneration via shoot organogenesis on a new basal medium based on the mineral composition of young stump shoots. <b>2015</b> , 51, 626-636		12
371	Essential Oil Composition, Antioxidant and Nutritional Properties of Fruit Pericarp of <i>Myristica beddomei</i> King ssp. <i>ustulata</i> de Wilde-An Endangered Tree Species. <b>2015</b> , 5, 21-30		3
370	Phenolics, ascorbate and the antioxidant potential of kiwiberry vs. common kiwifruit: The effect of cultivar and tissue type. <b>2015</b> , 19, 155-163		35
369	Gastroprotective and Antioxidant Potential of Methanol Root Extract of <i>Taverniera cuneifolia</i> (Roth) Arn. in Albino Wister Rat. <b>2015</b> , 5, 150-162		1
368	Deficit irrigation strategies combined with controlled atmosphere preserve quality in early peaches. <b>2015</b> , 21, 547-56		9
367	The effect of fruit size and fruit colour on chemical composition in 'Kordia' sweet cherry ( <i>Prunus avium</i> L.). <i>Journal of Food Composition and Analysis</i> , <b>2015</b> , 38, 121-130	4.1	24
366	Effect of simulated processing on the antioxidant capacity and in vitro protein digestion of fruit juice-milk beverage model systems. <i>Food Chemistry</i> , <b>2015</b> , 175, 457-64	8.5	36
365	Stabilization of refrigerated avocado pulp: Effect of Allium and Brassica extracts on enzymatic browning. <b>2015</b> , 61, 89-97		18
364	Bael Pulp Residue as a New Source of Antioxidant Dietary Fiber in Goat Meat Nuggets. <i>Journal of Food Processing and Preservation</i> , <b>2015</b> , 39, 1626-1635	2.1	22
363	Optimization of in vitro inhibition of HT-29 colon cancer cell cultures by <i>Solanum tuberosum</i> L. extracts. <b>2015</b> , 6, 72-83		7

362	Phenolic profiling in the pulp and peel of nine plantain cultivars ( <i>Musa</i> sp.). <i>Food Chemistry</i> , <b>2015</b> , 167, 197-204	8.5	78
361	Antioxidant, antimicrobial, antitumor, and cytotoxic activities of an important medicinal plant ( <i>Euphorbia royleana</i> ) from Pakistan. <b>2015</b> , 23, 109-115		56
360	Phytochemical composition and antioxidant activity of extracts of some medicinal plants in Tunisia. <b>2016</b> , 4, 159		2
359	Analysis of Chlorogenic Acid Oxidation Pathway in Simulated Enzymatic Honeysuckle Browning System by High Performance Liquid Chromatography and Mass Spectrometry. <b>2016</b> , 15, 405		1
358	Satkara ( <i>Citrus macroptera</i> ) Fruit Protects against Acetaminophen-Induced Hepatorenal Toxicity in Rats. <b>2016</b> , 2016, 9470954		21
357	Antioxidant Efficacy of Litchi ( <i>Litchi chinensis</i> Sonn.) Pericarp Extract in Sheep Meat Nuggets. <i>Antioxidants</i> , <b>2016</b> , 5,	7.1	43
356	Comparative evaluation of free radical scavenging activities and cytotoxicity of various solvent fractions of Sandong ( <i>Osbeck</i> ) M.C. Johnst. branches. <b>2016</b> , 25, 1683-1691		4
355	Effects of aqueous ozone treatments on microbial load reduction and shelf life extension of fresh-cut apple. <b>2016</b> , 51, 1099-1109		44
354	Influence of nano-ZnO on microbial growth, bioactive content and postharvest quality of strawberries during storage. <b>2016</b> , 35, 168-176		39
353	The influence of the carbohydrate anomeric linkage on the free radical scavenging activity of enzymatically-synthesized phenolic glycosides. <b>2016</b> , 6, 45452-45461		2
352	Changes in total phenolic and flavonoid content and antioxidative activities during production of juice concentrate from Asian pears (Nakai). <b>2016</b> , 25, 47-51		12
351	Antioxidant Activity and Polyphenol Content of Brassica oleracea Varieties. <b>2016</b> , 22, 353-363		13
350	Antioxidant aromatic butenolides from an insect-associated <i>Aspergillus iizukae</i> . <b>2016</b> , 16, 134-140		16
349	Enhancement of storage quality and antioxidant capacity of harvested sweet cherry fruit by immersion with $\beta$ -aminobutyric acid. <i>Postharvest Biology and Technology</i> , <b>2016</b> , 118, 71-78	6.2	32
348	Investigating Chemical Properties and Oxidative Stability of Kernel Oil from <i>Pistacia khinjuk</i> Growing Wild in Iran. <b>2016</b> , 93, 681-687		10
347	Biologically Inspired Materials Exhibiting Repeatable Regeneration with Self-Sealing Capabilities without External Stimuli or Catalysts. <b>2016</b> , 28, 9961-9968		59
346	Chemical characterisation and the anti-inflammatory, anti-angiogenic and antibacterial properties of date fruit ( <i>Phoenix dactylifera</i> L.). <b>2016</b> , 194, 457-468		35
345	In vitro studies of an aged black garlic extract enriched in S-allylcysteine and polyphenols with cardioprotective effects. <b>2016</b> , 27, 189-200		23

344	Optimized extraction of polyphenolic antioxidant compounds from Brazil nut ( <i>Bertholletia excelsa</i> ) cake and evaluation of the polyphenol profile by HPLC. <b>2016</b> , 96, 2805-14			12
343	Mechanisms and effective control of physiological browning phenomena in plant cell cultures. <b>2016</b> , 156, 13-28			11
342	Effect of Planting and Harvesting Dates on Strawberry Fruit Quality under High Tunnels. <b>2016</b> , 16, 228-238			1
341	In vitro antioxidant activities and screening of phytochemicals from methanolic and ethyl acetate extracts of <i>Calligonum comosum</i> LâBlâler. <b>2016</b> , 16, 209-215			9
340	Influence of Osmotic Pretreatment and Drying Air Properties on Bioactive Compounds of Fruits. <b>2016</b> , 195-217			
339	Effect of Hydrostatic High Pressure Treatments on Bioactive Compounds of Vegetable Products. <b>2016</b> , 219-239			
338	Hypoglycemic effect of formulation containing hydroethanolic extract of <i>Calophyllum brasiliense</i> in diabetic rats induced by streptozotocin. <b>2016</b> , 26, 634-639			12
337	Investigating the discrimination potential of linear and nonlinear spectral multivariate calibrations for analysis of phenolic compounds in their binary and ternary mixtures and calculation pKa values. <b>2016</b> , 165, 191-200			7
336	Optimization of Extraction Parameters of Phenolic Antioxidants from Leaves of <i>Capparis spinosa</i> Using Response Surface Methodology. <b>2016</b> , 9, 2321-2334			16
335	High pressure homogenization processing, thermal treatment and milk matrix affect in vitro bioaccessibility of phenolics in apple, grape and orange juice to different extents. <i>Food Chemistry</i> , <b>2016</b> , 200, 107-16	8.5		87
334	Quality, composition and antioxidant activity of Algerian wild olive ( <i>Olea europaea</i> L. subsp. <i>Oleaster</i> ) oil. <b>2016</b> , 83, 484-491			39
333	Combined effect of starch/montmorillonite coating and passive MAP in antioxidant activity, total phenolics, organic acids and volatile of fresh-cut carrots. <b>2016</b> , 67, 141-52			7
332	Comparison of Nutritional Value, Antioxidant Potential, and Risk Assessment of the Mulberry ( <i>Morus</i> ) Fruits. <b>2016</b> , 16, 113-134			7
331	Changes in Quality Attributes During Storage of High-Pressure and Thermally Processed Pineapple Puree. <i>Food and Bioprocess Technology</i> , <b>2016</b> , 9, 768-791	5.1		17
330	Monitoring the phenolic compounds of Greek extra-virgin olive oils during storage. <i>Food Chemistry</i> , <b>2016</b> , 200, 255-62	8.5		43
329	Reviewing current knowledge on olive ( <i>Olea europaea</i> L.) adventitious root formation. <i>Scientia Horticulturae</i> , <b>2016</b> , 198, 207-226	4.1		27
328	Differential latency toward (â)âepicatechin and catechol mediated by avocado mesocarp polyphenol oxidase (PPO). <i>Postharvest Biology and Technology</i> , <b>2016</b> , 112, 31-38	6.2		5
327	Polyphenols, antioxidants, and antimutagenic effects of <i>Copaifera langsdorffii</i> fruit. <i>Food Chemistry</i> , <b>2016</b> , 197 Pt B, 1153-9	8.5		41



326	Performance of a protein extracted from potatoes for fining of white musts. <i>Food Chemistry</i> , <b>2016</b> , 190, 237-243	8.5	21
325	Phenolic, flavonoid contents, anticholinesterase and antioxidant evaluation of <i>Iris germanica</i> var; florentina. <b>2016</b> , 30, 1440-4		47
324	A review: benefit and bioactive properties of olive ( <i>Olea europaea</i> L.) leaves. <b>2017</b> , 243, 89-99		75
323	Inhibition of Enzymatic Browning of Fresh-Cut Potato by Immersion in Citric Acid is Not Solely Due to pH Reduction of the Solution. <i>Journal of Food Processing and Preservation</i> , <b>2017</b> , 41, e12829	2.1	23
322	Stabilisation of red fruit-based smoothies by high-pressure processing. Part II: effects on sensory quality and selected nutrients. <b>2017</b> , 97, 777-783		15
321	Chemical Variability and Biological Activities of <i>Brassica rapa</i> var. <i>rapifera</i> Parts Essential Oils Depending on Geographic Variation and Extraction Technique. <b>2017</b> , 14, e1600452		10
320	Oxidative stability of olive oil during the thermal process: Effect of <i>Pistacia khinjuk</i> fruit oil. <i>International Journal of Food Properties</i> , <b>2017</b> , 20, 3256-3265	3	11
319	Probing the intrinsic active sites of modified graphene oxide for aerobic benzylic alcohol oxidation. <b>2017</b> , 211, 89-97		34
318	Stabilization of Refrigerated Avocado Pulp: Chemometrics-Assessed Antibrowning Allium and Brassica Extracts as Effective Lipid Oxidation Retardants. <i>Food and Bioprocess Technology</i> , <b>2017</b> , 10, 1142-1153	5.1	2
317	LC-MS Untargeted Metabolomics To Explain the Signal Metabolites Inducing Browning in Fresh-Cut Lettuce. <b>2017</b> , 65, 4526-4535		28
316	Preliminary results on the polyphenol content of strawberry ( <i>Fragaria</i> × <i>nanassa</i> Duch. × <i>Florida Fortuna</i> ) fruits during ripening. <i>Acta Horticulturae</i> , <b>2017</b> , 563-568	0.3	0
315	Characterisation of phenolic compounds in Algerian honeys by RP-HPLC coupled to electrospray time-of-flight mass spectrometry. <b>2017</b> , 85, 460-469		26
314	Content of anthocyanin and other phenolic compounds in cherry species and interspecific hybrids. <i>Acta Horticulturae</i> , <b>2017</b> , 587-592	0.3	4
313	Selection of reference genes for quantitative real-time PCR in postharvest tomatoes ( <i>Lycopersicon esculentum</i> ) treated by continuous low-voltage direct current electricity to increase secondary metabolites. <b>2017</b> , 52, 1942-1950		2
312	Association of flavonoid-rich foods and flavonoids with risk of all-cause mortality. <b>2017</b> , 117, 1470-1477		45
311	Chemical composition of apple fruit, juice and pomace and the correlation between phenolic content, enzymatic activity and browning. <b>2017</b> , 82, 23-31		64
310	Anti-tyrosinase, total phenolic content and antioxidant activity of selected Sudanese medicinal plants. <b>2017</b> , 109, 9-15		49
309	Anticandidal, antibacterial, cytotoxic and antioxidant activities of <i>Calendula arvensis</i> flowers. <b>2017</b> , 27, 90-97		17



308	Photodynamic therapy mediated by acai oil ( <i>Euterpe oleracea</i> Martius) in nanoemulsion: A potential treatment for melanoma. <b>2017</b> , 166, 301-310		53
307	The Contribution of Fruit and Vegetable Consumption to Human Health. <b>2017</b> , 1-52		6
306	A viable alternative in vitro system and comparative metabolite profiling of different tissues for the conservation of <i>Ceropegia karulensis</i> . <b>2017</b> , 131, 391-405		3
305	Understanding Nanofiltration Fouling of Phenolic Compounds in Model Juice Solution with Two Membranes. <i>Food and Bioprocess Technology</i> , <b>2017</b> , 10, 2123-2131	5.1	10
304	Changes in the Aromatic Profile, Sugars, and Bioactive Compounds When Purple Garlic Is Transformed into Black Garlic. <b>2017</b> , 65, 10804-10811		29
303	Antibacterial, antioxidant and anticancer activities of biphenyls from <i>Streptomyces</i> sp. BO-07: an endophyte in <i>Boesenbergia rotunda</i> (L.) Mansf A.. <b>2017</b> , 28, 1330-1346		24
302	Effect of unsaponifiable matter extracted from fruit oil on the oxidative stability of olive oil. <b>2017</b> , 54, 2980-2988		6
301	Sonochemical oxidation of vanillyl alcohol to vanillin in the presence of a cobalt oxide catalyst under mild conditions. <b>2017</b> , 36, 27-35		35
300	Extraction of phenolic compounds from dry and fermented orange pomace using supercritical CO <sub>2</sub> and cosolvents. <b>2017</b> , 101, 1-10		86
299	Identification/quantification of free and bound phenolic acids in peel and pulp of apples ( <i>Malus domestica</i> ) using high resolution mass spectrometry (HRMS). <i>Food Chemistry</i> , <b>2017</b> , 215, 301-10	8.5	49
298	Antioxidant and acetylcholinesterase inhibitory activities of leaf extract and fractions of <i>Albizia adianthifolia</i> (Schumach) W.F. Wright. <b>2017</b> , 28, 143-148		7
297	Wound healing activity of cuttlefish gelatin gels and films enriched by henna ( <i>Lawsonia inermis</i> ) extract. <b>2017</b> , 512, 71-79		48
296	Behavior and rejection mechanisms of fruit juice phenolic compounds in model solution during nanofiltration. <b>2017</b> , 195, 97-104		16
295	Fortification of refined soybean oil by hull oil of two Iranian wild pistachios: Improving thermal stability during frying process. <i>International Journal of Food Properties</i> , <b>2017</b> , 20, S2990-S3003	3	4
294	Polarity based characterization of biologically active extracts of <i>Ajuga bracteosa</i> Wall. ex Benth. and RP-HPLC analysis. <b>2017</b> , 17, 443		34
293	Quality Evaluation of Sieb. et Zucc. Based on Phenolic Profiles, Bioactivity, and HPLC Fingerprint Combined with Chemometrics. <b>2017</b> , 8, 198		22
292	The paradox of oleuropein increase in harvested olives ( <i>Olea europea</i> L.). <b>2018</b> , 224-225, 132-136		3
291	Anticorrosion Coating using <i>Olea</i> sp. Leaves Extract. <b>2018</b> , 344, 012028		3

290	Advances in Ribes x nidigrolaria Rud. Bauer & A. Bauer fruits as potential source of natural molecules: A preliminary study on physico-chemical traits of an underutilized berry. <i>Scientia Horticulturae</i> , <b>2018</b> , 237, 20-27	4.1	17
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288	Ozone for Fruit Juice Preservation. <b>2018</b> , 511-527		7
287	Antimicrobial and Wound Healing Properties of Polyacrylonitrile-Moringa Extract Nanofibers. <i>ACS Omega</i> , <b>2018</b> , 3, 4791-4797	3.9	54
286	Microencapsulation of phenolic compounds extracted from onion ( <i>Allium cepa</i> ) skin. <i>Journal of Food Processing and Preservation</i> , <b>2018</b> , 42, e13648	2.1	15
285	Brazilian Capsicum peppers: capsaicinoid content and antioxidant activity. <b>2018</b> , 98, 217-224		35
284	Preliminary Characterization of the Composition and Phenolic Fragmentation of Olive Byproducts by Gas Chromatography-Mass Spectrometry and High-Performance Liquid Chromatography-Tandem Mass Spectrometry. <b>2018</b> , 51, 1335-1357		3
283	Comparison of the protective effect of black and white mulberry against ethyl carbamate-induced cytotoxicity and oxidative damage. <i>Food Chemistry</i> , <b>2018</b> , 243, 65-73	8.5	69
282	Evolution of food antioxidants as a core topic of food science for a century. <b>2018</b> , 105, 76-93		89
281	Estimation of Total Phenolic Contents and In Vitro Antioxidant and Antimicrobial Activities of Various Solvent Extracts of <i>Melissa officinalis</i> L.. <b>2018</b> , 43, 3349-3357		16
280	Effect of Grinding at Modified Atmosphere or Vacuum on Browning, Antioxidant Capacities, and Oxidative Enzyme Activities of Apple. <b>2018</b> , 83, 84-92		8
279	A combination of 1-methylcyclopropene treatment and intermittent warming alleviates chilling injury and affects phenolics and antioxidant activity of peach fruit during storage. <i>Scientia Horticulturae</i> , <b>2018</b> , 229, 175-181	4.1	29
278	Stability of the phenolic compounds and antioxidant capacity of five fruit (apple, orange, grape, pomelo and kiwi) juices during in vitro-simulated gastrointestinal digestion. <b>2018</b> , 53, 1131-1139		34
277	Impacts of soybean-induced defenses on <i>Spodoptera frugiperda</i> (Lepidoptera: Noctuidae) development. <b>2018</b> , 12, 257-266		9
276	Total Phenolic Content and Antioxidant Activity of Yacon ( <i>Smallanthus Sonchifolius</i> Poepp. and Endl.) Chips: Effect of Cultivar, Pre-Treatment and Drying. <b>2018</b> , 8, 183		4
275	Extracts of Cherry and Sweet Cherry Fruit as Active Ingredients of Body Wash Formulations. <b>2018</b> , 47, 100-107		
274	Endothelial mimetic multifunctional surfaces fabricated via polydopamine mediated copper immobilization. <b>2018</b> , 6, 7582-7593		10
273	Polyphenolic profile of fresh chokeberry and chokeberry products. <b>2018</b> , 13, 147-153		

272	Enhancement of the antioxidant capacity and reduction of chilling injury in âDouradoâ peaches refrigerated under pre-storage and modified atmosphere. <b>2018</b> , 41, 39641		2
271	SCREENING ANTIBACTERIAL EFFECTS OF VIETNAMESE PLANT EXTRACTS AGAINST PATHOGENS CAUSED ACUTE HEPATOPANCREATIC NECROSIS DISEASE IN SHRIMPS. <b>2018</b> , 11, 77		2
270	AMELIORATIVE ROLE OF BEE HONEY AND ROYAL JELLY AGAINST CISPLATIN INDUCED ALTERATION IN HEMATOLOGICAL PARAMETERS IN MALE WISTER ALBINO RAT. <b>2018</b> , 10, 110		2
269	Antioxidant Properties and Dose-Dependent Effects of Monkey Fruits ( <i>Artocarpus lakoocha</i> ) against Paracetamol-Induced Hepato-Renal Toxicity in Rats. <b>2018</b> , 13, 16-29		0
268	A potential new source: Nutritional and antioxidant properties of edible oils from cucurbit seeds and their impact on human health. <b>2019</b> , 43, e12733		10
267	Free Radical Scavenging Potency of Five Date Varieties at Different Stages by Using DPPH Assay. <b>2018</b> , 08,		
266	Physicochemical and antioxidant properties of rice cooked with different proportions of black soybeans and cooking methods. <b>2018</b> , 42, e12671		3
265	Quality Parameter Levels of Strawberry Fruit in Response to Different Sound Waves at 1000 Hz with Different dB Values (95, 100, 105 dB). <i>Agronomy</i> , <b>2018</b> , 8, 127	3.6	4
264	Influence of post-harvest ripening on the levels of selected compounds in various cherry cultivars. <b>2018</b> , 36, 163-168		
263	Study on the ageing method and antioxidant activity of black garlic residues. <b>2018</b> , 36, 88-97		12
262	An Investigation on bilayer structures of electrospun polyacrylonitrile nanofibrous membrane and cellulose membrane used as filtration media for apple juice clarification. <b>2018</b> , 5, 054003		6
261	Physicochemical composition and antioxidant activity of three Spanish caper ( <i>Capparis spinosa</i> L.) fruit cultivars in three stages of development. <i>Scientia Horticulturae</i> , <b>2018</b> , 240, 509-515	4.1	14
260	Pharmaceutical, Nutraceutical and Therapeutic Properties of Selected Wild Medicinal Plants: Thyme, Spearmint, and Rosemary. <b>2018</b> , 275-290		4
259	High MT-sHSP23.6 expression increases antioxidant system in âMicro-Tomâ tomato fruits during post-harvest hypoxia. <i>Scientia Horticulturae</i> , <b>2018</b> , 242, 127-136	4.1	6
258	Traditional Uses, Pharmacological Efficacy, and Phytochemistry of (Forssk.) Fiori. -A Review. <b>2018</b> , 9, 465		29
257	Antioxidative and Anti-Melanogenic Activities of Bamboo Stems ( <i>Phyllostachys nigra</i> variety henosis) via PKA/CREB-Mediated MITF Downregulation in B16F10 Melanoma Cells. <b>2018</b> , 19,		33
256	Chemical variability and biological activities of <i>Marrubium vulgare</i> L. essential oil, depending on geographic variation and environmental factors. <b>2018</b> , 30, 470-487		8
255	Genotypic and environmental effects on the level of ascorbic acid, phenolic compounds and related gene expression during pineapple fruit development and ripening. <b>2018</b> , 130, 127-138		13

254	Protective Effects on $^{60}\text{Co}$ -Radiation Damage of Pine Cone Polyphenols from $\gamma$ -Loaded Chitosan Microspheres In Vivo. <i>Molecules</i> , <b>2018</b> , 23,	4.8	4
253	Heparin-stabilized gold nanoparticles-based CUPRAC colorimetric sensor for antioxidant capacity measurement. <b>2018</b> , 187, 148-155		20
252	Effect of heat and pectinase maceration on phenolic compounds and physicochemical quality of <i>Strychnos cocculoides</i> juice. <b>2018</b> , 13, e0202415		5
251	Antioxidant and anticancer activities of <i>Trigonella foenum-graecum</i> , <i>Cassia acutifolia</i> and <i>Rhazya stricta</i> . <b>2018</b> , 18, 240		51
250	Physicochemical and nutritional composition, volatile profile and antioxidant activity differences in Spanish jujube fruits. <b>2018</b> , 98, 1-8		21
249	Variation in Polyphenolics and Antioxidant Activity of Traditional Apple Cultivars from West Himalaya, Uttarakhand. <b>2018</b> , 4, 151-157		20
248	Role of thermal and electric field effects during the pre-treatment of fruit and vegetable mash by pulsed electric fields (PEF) and ohmic heating (OH). <b>2018</b> , 48, 131-137		26
247	Covalent Interactions Between Proteins and Phenolic Compounds. <b>2019</b> , 544-549		2
246	Changes in essential oil composition of <i>Haplophyllum tuberculatum</i> (Forssk.) A. Juss. aerial parts according to the developmental stage of growth and incidence on the biological activities. <b>2019</b> , 31, 69-89		5
245	Phenolic Acids. <b>2019</b> , 535-545		14
244	Phenolic profile, antioxidant and enzyme inhibitory potential of methanolic extracts from different parts of <i>Astragalus ponticus</i> Pall.. <b>2019</b> , 120, 268-273		13
243	Pharmacological, biochemical, and histopathological evaluations of cutaneous wound healing property of <i>Mentha piperita</i> aqueous extract ointment. <b>2019</b> , 28, 1181-1190		0
242	Therapeutic effects of <i>Glycyrrhiza glabra</i> aqueous extract ointment on cutaneous wound healing in Sprague Dawley male rats. <b>2019</b> , 28, 1507-1514		10
241	Novel synthesis of <i>Falcaria vulgaris</i> leaf extract conjugated copper nanoparticles with potent cytotoxicity, antioxidant, antifungal, antibacterial, and cutaneous wound healing activities under in vitro and in vivo condition. <b>2019</b> , 197, 111556		65
240	Effect of the combined action of potassium sorbate and irradiation on the quality-maintenance of strawberries. <b>2019</b> , 56, 3374-3379		2
239	Green synthesis of silver nanoparticles using aqueous extract of <i>Stachys lavandulifolia</i> flower, and their cytotoxicity, antioxidant, antibacterial and cutaneous wound-healing properties. <b>2019</b> , 33, e5016		24
238	Experimental study on Wistar rats: the <i>Allium eriophyllum</i> Boiss aqueous extract ointment effectively treat induced cutaneous wound. <b>2019</b> , 28, 1431-1438		2
237	Green synthesis and chemical characterization of silver nanoparticles from aqueous extract of <i>Falcaria vulgaris</i> leaves and assessment of their cytotoxicity and antioxidant, antibacterial, antifungal and cutaneous wound healing properties. <b>2019</b> , 33, e4963		12

236	Biochemical, histopathological, and pharmacological evaluations of cutaneous wound healing properties of <i>Quercus brantii</i> ethanolic extract ointment in male rats. <b>2019</b> , 28, 1483-1493	22
235	Healing and cytotoxicity potentials of ointment containing aqueous extract of <i>Anethum graveolens</i> on cutaneous wounds in male rats. <b>2019</b> , 28, 1471-1481	1
234	Preparation, characterization, and evaluation of cytotoxicity, antioxidant, cutaneous wound healing, antibacterial, and antifungal effects of gold nanoparticles using the aqueous extract of <i>Falcaria vulgaris</i> leaves. <b>2019</b> , 33, e5216	31
233	Green synthesis and chemical characterization of copper nanoparticles using <i>Allium saralicum</i> leaves and assessment of their cytotoxicity, antioxidant, antimicrobial, and cutaneous wound healing properties. <b>2019</b> , 33, e5234	52
232	Citric acid treatment reduces decay and maintains the postharvest quality of peach (L.) fruit. <b>2019</b> , 7, 3635-3643	16
231	Evaluation of cutaneous wound healing activity of <i>Ocimum basilicum</i> aqueous extract ointment in rats. <b>2019</b> , 28, 1447-1454	2
230	Antimicrobial Activity, Antioxidant Potential, Cytotoxicity and Phytochemical Profiling of Four Plants Locally Used against Skin Diseases. <b>2019</b> , 8,	11
229	Comparative analysis of the quality and health-promoting compounds of two-shaped fruits of wild <i>Lycium ruthenicum</i> Murr. from the Qinghai-Tibet Plateau. <b>2019</b> , 41, 1	5
228	Pharmacological, histopathological, and biochemical assessments of cutaneous wound healing potential of <i>Tragopogon graminifolius</i> aqueous extract ointment in rats. <b>2019</b> , 28, 1439-1446	1
227	Antioxidant, cytotoxic, and wound healing effects of <i>Allium saralicum</i> R.M. Fritsch aqueous extract ointment in male rats: a gross, histological, and biochemical experiment. <b>2019</b> , 28, 1421-1429	
226	Preparation, characterization, and assessment of cytotoxicity, antioxidant, antibacterial, antifungal, and cutaneous wound healing properties of titanium nanoparticles using aqueous extract of <i>Ziziphora clinopodioides</i> Lam leaves. <b>2019</b> , 33, e5009	35
225	In vitro and in vivo evaluation of cytotoxicity, antioxidant, antibacterial, antifungal, and cutaneous wound healing properties of gold nanoparticles produced via a green chemistry synthesis using <i>Gundelia tournefortii</i> L. as a capping and reducing agent. <b>2019</b> , 33, e5015	46
224	Nutraceuticals for Wound Healing: A Special Focus on <i>Chromolaena odorata</i> as Guardian of Health with Broad Spectrum of Biological Activities. <b>2019</b> , 541-562	2
223	Hydrolysis of radish anthocyanins to enhance the antioxidant and antiproliferative capacities. <i>Food Chemistry</i> , <b>2019</b> , 294, 477-485	8.5 7
222	Brünungsmechanismen pflanzlicher Lebensmittel. <b>2019</b> , 53, 330-341	1
221	Fine monitoring of major phenolic compounds in lettuce and escarole leaves during storage. <b>2019</b> , 43, e12726	2
220	Research trends in food chemistry: A bibliometric review of its 40 years anniversary (1976-2016). <i>Food Chemistry</i> , <b>2019</b> , 294, 448-457	8.5 49
219	In vitro antileishmanial and antioxidant potential, cytotoxicity evaluation and phytochemical analysis of extracts from selected medicinally important plants. <b>2019</b> , 19, 101117	12

218	Preparation and characterization of polysaccharide based films and evaluation of their healing effects on dermal laser burns in rats. <b>2019</b> , 115, 147-156	9
217	Physical-chemical properties of exotic and native Brazilian fruits. <b>2019</b> , 68, 175-181	2
216	MEDICINAL USES, BIOLOGICAL AND CHEMICAL PROPERTIES OF WILD GRAPE (LANNEA EDULIS): AN INDIGENOUS FRUIT PLANT OF TROPICAL AFRICA. <b>2019</b> , 16-20	2
215	In Vitro Regeneration and ISSR-Based Genetic Fidelity Analysis of <i>Orthosiphon stamineus</i> Benth. <i>Agronomy</i> , <b>2019</b> , 9, 778	3.6 6
214	Purification and characterization of peroxidase from date palm cv. Agwa fruits. <i>International Journal of Food Properties</i> , <b>2019</b> , 22, 1910-1919	3 2
213	Antioxidant Activity and Phytochemical Content of <i>Clerodendrum serratum</i> L. from Different Provinces of Chhattisgarh State, India. <b>2019</b> , 31, 2147-2151	
212	GC/MS-Olfactometric Characterization of the Volatile Compounds, Determination Antimicrobial and Antioxidant Activity of Essential Oil from Flowers of <i>Calendula</i> ( <i>Calendula officinalis</i> L.). <b>2019</b> , 22, 1571-1580	8
211	Nutritional values and chemical composition of tropical pastures as potential sources of Tocopherol and condensed tannin. <b>2019</b> , 36, 181-189	2
210	Optimization of the enzyme-assisted aqueous extraction of phenolic compounds from pistachio green hull. <b>2019</b> , 7, 356-366	30
209	Antioxidant and anticancer activities of chamomile ( <i>Matricaria recutita</i> L.). <b>2019</b> , 12, 3	51
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
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