

# Antioxidant Activity of Plant Extracts Containing Phenols

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Physiological functions of food components. Analytical evaluation of complex functional food matrices. (Review).. Bunseki Kagaku, 2000, 49, 477-491.	0.1	3
2	Content of flavonols and selected phenolic acids in strawberries and Vaccinium species: influence of cultivar, cultivation site and technique. Food Research International, 2000, 33, 517-524.	2.9	438
3	Inhibition of Linoleic Acid Oxidation by Interaction with a Protein-Rich Oat Fraction. Journal of Agricultural and Food Chemistry, 2000, 48, 5654-5657.	2.4	8
4	Contribution of Periderm Material and Blanching Time to the Quality of Pasteurized Peach Puree. Journal of Agricultural and Food Chemistry, 2000, 48, 4590-4596.	2.4	24
5	Phenolics and Betacyanins in Red Beetroot (Betavulgaris) Root:Â Distribution and Effect of Cold Storage on the Content of Total Phenolics and Three Individual Compounds. Journal of Agricultural and Food Chemistry, 2000, 48, 5338-5342.	2.4	387
6	Phenolic Compounds in Berries of Black, Red, Green, and White Currants (Ribes sp.). Antioxidants and Redox Signaling, 2001, 3, 981-993.	2.5	93
7	Berry Phenolics and Their Antioxidant Activity. Journal of Agricultural and Food Chemistry, 2001, 49, 4076-4082.	2.4	799
8	Effects of Lyophilized Black Raspberries on Azoxymethane-Induced Colon Cancer and 8-Hydroxy-2â€²-Deoxyguanosine Levels in the Fischer 344 Rat. Nutrition and Cancer, 2001, 40, 125-133.	0.9	190
9	Aqueous infusions of mediterranean herbs exhibit antioxidant activity towards iron promoted oxidation of phospholipids, linoleic acid, and deoxyribose. Free Radical Research, 2001, 35, 593-605.	1.5	26
10	BetalainsA New Class of Dietary Cationized Antioxidants. Journal of Agricultural and Food Chemistry, 2001, 49, 5178-5185.	2.4	539
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14	Antioxidant Activity of Extracts fromAcacia confusaBark and Heartwood. Journal of Agricultural and Food Chemistry, 2001, 49, 3420-3424.	2.4	380
15	Analysis of Phenolic Acids in Barley by High-Performance Liquid Chromatography. Journal of Agricultural and Food Chemistry, 2001, 49, 4352-4358.	2.4	163
16	Evaluation of the Antioxidant Properties of Mediterranean and Tropical Fruits Compared with Common Food Additives. Journal of Food Protection, 2001, 64, 2037-2046.	0.8	88
17	Antioxidant Properties of Mediterranean Spices Compared with Common Food Additives. Journal of Food Protection, 2001, 64, 1412-1419.	0.8	189
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19	Antioxidant Activity of Some Edible Yemeni Plants Evaluated by Ferrylmyoglobin/ABTS*+ Assay.. Food Science and Technology Research, 2001, 7, 141-144.	0.3	45
20	Identification and quantitation of flavonols in rowanberry ( Sorbus aucuparia L.) juice. European Food Research and Technology, 2001, 213, 12-17.	1.6	39
21	Evaluation of antioxidant capacity of blood orange juices as influenced by constituents, concentration process and storage. Food Chemistry, 2001, 74, 423-427.	4.2	126
22	Nitric oxide-scavenging and antioxidant effects of Uraria crinita root. Food Chemistry, 2001, 74, 471-478.	4.2	66
23	Antimicrobial properties of phenolic compounds from berries. Journal of Applied Microbiology, 2001, 90, 494-507.	1.4	818
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28	Antioxidants in fruits and vegetables - the millennium's health. International Journal of Food Science and Technology, 2001, 36, 703-725.	1.3	940
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34	Antioxidants in fruits, berries and vegetables. , 2002, , 23-51.		12
35	UNDERSTANDING THE HEALTH BENEFITS OF BLACKCURRANTS. Acta Horticulturae, 2002, , 443-449.	0.1	44
36	BIOACTIVE SUBSTANCES AND HEALTH BENEFITS OF STRAWBERRIES. Acta Horticulturae, 2002, , 797-803.	0.1	18

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38	Antioxidant Activity of Hypericum androsaemum Infusion: Scavenging Activity against Superoxide Radical, Hydroxyl Radical and Hypochlorous Acid.. <i>Biological and Pharmaceutical Bulletin</i> , 2002, 25, 1320-1323.	0.6	131
39	Antiradical Activity of Water Soluble Components in Common Diet Vegetables. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 1272-1277.	2.4	32
40	Determination of Antioxidant Potential of Volatile Extracts Isolated from Various Herbs and Spices. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 4947-4952.	2.4	261
41	Comparison between the Radical Scavenging Activity and Antioxidant Activity of Six Distilled and Nondistilled Mediterranean Herbs and Aromatic Plants. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 6882-6890.	2.4	379
42	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
43	Anti- and Pro-oxidant Water Soluble Activity of Cichorium Genus Vegetables and Effect of Thermal Treatment. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 4696-4704.	2.4	41
44	Distribution of Conjugated and Free Phenols in Fruits: Antioxidant Activity and Cultivar Variations. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 6301-6306.	2.4	280
45	Comparison of the total antioxidant content of 30 widely used medicinal plants of New Mexico. <i>Life Sciences</i> , 2002, 70, 1035-1040.	2.0	117
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47	Anthocyanin and antioxidant capacity in Roselle ( <i>Hibiscus Sabdariffa</i> L.) extract. <i>Food Research International</i> , 2002, 35, 351-356.	2.9	295
48	Anthocyanins, Phenolics, and Antioxidant Capacity in Diverse Small Fruits: Vaccinium, Rubus, and Ribes. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 519-525.	2.4	799
49	The Antioxidant Activity of Regularly Consumed Fruit and Vegetables Reflects their Phenolic and Vitamin C Composition. <i>Free Radical Research</i> , 2002, 36, 217-233.	1.5	629
50	Fenólicos e carotenóides totais em pitanga. <i>Scientia Agricola</i> , 2002, 59, 447-450.	0.6	59
51	Antioxidant activity of ethanolic extracts of amaranth seeds. <i>Molecular Nutrition and Food Research</i> , 2002, 46, 184.	0.0	58
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53	Carotenoids as antioxidants to prevent photooxidation. <i>European Journal of Lipid Science and Technology</i> , 2002, 104, 353-359.	1.0	36
54	Lipids and antioxidants in groats and hulls of Swedish oats ( <i>Avena sativa</i> L). <i>Journal of the Science of Food and Agriculture</i> , 2002, 82, 606-614.	1.7	86

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55	In vitroradical scavenging activity of essential oils from Columbian plants and fractions from oregano ( <i>Origanum vulgare</i> L.) essential oil. <i>Flavour and Fragrance Journal</i> , 2002, 17, 380-384.	1.2	73
56	Phenolic acids of borage ( <i>Borago officinalis</i> L.) and evening primrose ( <i>Oenothera biennis</i> L.). <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2002, 79, 335-338.	0.8	29
57	Betalain and phenolic compositions of four beetroot ( <i>Beta vulgaris</i> ) cultivars. <i>European Food Research and Technology</i> , 2002, 214, 505-510.	1.6	175
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59	Anti- and pro-oxidant activity of water soluble compounds in <i>Cichorium intybus</i> var. <i>silvestre</i> (Treviso) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 34	1.4	21
60	Antioxidative Effects of Ethanol Extracts from <i>Rhus verniciflua</i> Stoke on Yukwa (Oil Popped Rice) Tj ETQq1 1 0.784314 rgBT /Overlock 16	1.5	16
61	Natural Antioxidants as a Component of an Egg Albumen Film in the Reduction of Lipid Oxidation in Cooked and Uncooked Poultry. <i>Journal of Food Science</i> , 2002, 67, 631-634.	1.5	21
62	Measurements of the antioxidant capacity of fruits and vegetables using the BR reaction method. <i>European Food Research and Technology</i> , 2002, 215, 437-442.	1.6	24
63	Antioxidant Activity of Knotwood Extractives and Phenolic Compounds of Selected Tree Species. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 7600-7606.	2.4	194
64	Antioxidant Capacity of Berry Crops and Herbs. <i>ACS Symposium Series</i> , 2003, , 190-201.	0.5	1
65	Plant-part specific and temporal variation in phenolic compounds of boreal bilberry ( <i>Vaccinium</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 34	0.6	76
66	Effects of aqueous extracts of <i>Halimeda incrassata</i> (Ellis) Lamouroux and <i>Bryothamnion triquetrum</i> (S.G.Gmelim) Howe on hydrogen peroxide and methyl mercury-induced oxidative stress in GT1-7 mouse hypothalamic immortalized cells. <i>Phytomedicine</i> , 2003, 10, 39-47.	2.3	41
67	Relation between bioactive compounds and free radical-scavenging capacity in berry fruits during frozen storage. <i>Journal of the Science of Food and Agriculture</i> , 2003, 83, 722-726.	1.7	54
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69	Optimization of a new mobile phase to know the complex and real polyphenolic composition: towards a total phenolic index using high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 2003, 1018, 29-40.	1.8	253
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71	Novel liquid chromatography-electrospray ionization mass spectrometry method for the quantification in human urine of microbial aromatic acid metabolites derived from dietary polyphenols. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2003, 789, 247-255.	1.2	50
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77	Polyphenols and Antioxidant Capacity of Vegetables under Fresh and Frozen Conditions. Journal of Agricultural and Food Chemistry, 2003, 51, 2222-2226.	2.4	108
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82	Maillard Reaction Products Inhibit Oxidation of Human Low-Density Lipoproteins in Vitro. Journal of Agricultural and Food Chemistry, 2003, 51, 3900-3904.	2.4	73
83	High-Performance Liquid Chromatography Determination of Phenolic Constituents in 17 Varieties of Cowpeas. Journal of Agricultural and Food Chemistry, 2003, 51, 1623-1627.	2.4	91
84	Antioxidant Activity of Organic Extracts from Aqueous Infusions of Sage. Journal of Agricultural and Food Chemistry, 2003, 51, 6696-6701.	2.4	57
85	Determination of in vitro antioxidant activity of fennel ( <i>Foeniculum vulgare</i> ) seed extracts. LWT - Food Science and Technology, 2003, 36, 263-271.	2.5	685
86	Assessment of the use of biomarkers in aquatic plants for the evaluation of environmental quality: application to seagrasses. Aquatic Toxicology, 2003, 65, 187-204.	1.9	224
87	Antioxidant Isoflavones in Osage Orange, <i>Maclura pomifera</i> (Raf.) Schneid. Journal of Agricultural and Food Chemistry, 2003, 51, 6445-6451.	2.4	79
88	Commercial Dietary Antioxidant Supplements Assayed for Their Antioxidant Activity by Different Methodologies. Journal of Agricultural and Food Chemistry, 2003, 51, 2512-2519.	2.4	56
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92	Biological Activity of Lignans from the Seeds of <i>Centaurea scabiosa</i> . <i>Pharmaceutical Biology</i> , 2003, 41, 203-206.	1.3	23
93	Nutritional Composition of Selected Wild Plants in the Diet of Crete. , 2003, 91, 22-40.		56
94	Total Antioxidant Capacity of Plant Foods, Beverages and Oils Consumed in Italy Assessed by Three Different In Vitro Assays. <i>Journal of Nutrition</i> , 2003, 133, 2812-2819.	1.3	1,118
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98	Fenóis totais e atividade antioxidante do extrato aquoso de broto de feijão-mungo ( <i>Vigna radiata</i> ) Tj ETQq1 1,0784314 µgBT /Ove	0.4	13
99	Anthocyanins – More Than Nature's Colours. <i>Journal of Biomedicine and Biotechnology</i> , 2004, 2004, 239-240.	3.0	265
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101	Fate of <i>Escherichia coli</i> O157:H7 in Manure Compost Amended Soil and on Carrots and Onions Grown in an Environmentally Controlled Growth Chamber. <i>Journal of Food Protection</i> , 2004, 67, 574-578.	0.8	64
102	Protein-Lipid Interactions during Liposome Oxidation with Added Anthocyanin and Other Phenolic Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 1104-1111.	2.4	123
103	Silencing of Hydroxycinnamoyl-Coenzyme A Shikimate/Quinate Hydroxycinnamoyltransferase Affects Phenylpropanoid Biosynthesis [W]. <i>Plant Cell</i> , 2004, 16, 1446-1465.	3.1	454
104	Considerations for the recovery of recombinant proteins from plants. <i>Biotechnology Progress</i> , 2004, 20, 1001-1014.	1.3	152
105	Antiradical properties of sorghum ( <i>Sorghum bicolor</i> L. Moench) flour extracts. <i>Journal of Cereal Science</i> , 2004, 40, 283-288.	1.8	55
106	Isolation, Structure Elucidation, and Biological Activity of Flavone 6-C-Glycosides from <i>Alliaria petiolata</i> . <i>Chemistry of Natural Compounds</i> , 2004, 40, 122-128.	0.2	58
107	Effects of Extracts of Commonly Consumed Food Supplements and Food Fractions on the Permeability of Drugs Across Caco-2 Cell Monolayers. <i>Pharmaceutical Research</i> , 2004, 21, 1904-1916.	1.7	27
108	Characterization of Anthocyanins and Proanthocyanidins in Some Cultivars of <i>Ribes</i> , <i>Aronia</i> , and <i>Sambucus</i> and Their Antioxidant Capacity. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 7846-7856.	2.4	651

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110	Antibacterial effects of knotwood extractives on paper mill bacteria. <i>Journal of Industrial Microbiology and Biotechnology</i> , 2004, 31, 137-147.	1.4	69
111	Effect of <i>Betula</i> bark extract on spontaneous and induced mutagenesis in mice. <i>Bulletin of Experimental Biology and Medicine</i> , 2004, 138, 475-478.	0.3	12
112	Analysis of bioactive ingredients in the brown alga <i>Fucus vesiculosus</i> by capillary electrophoresis and neutron activation analysis. <i>Analytical and Bioanalytical Chemistry</i> , 2004, 379, 849-52.	1.9	23
113	Occurrence of phenolic compounds in the seed coat and the cotyledon of peas ( <i>Pisum sativum</i> L.). <i>European Food Research and Technology</i> , 2004, 219, 116.	1.6	113
114	Evaluation of commercial red fruit juice concentrates as ingredients for antioxidant functional juices. <i>European Food Research and Technology</i> , 2004, 219, 133-141.	1.6	145
115	Antioxidant evaluation protocols: Food quality or health effects. <i>European Food Research and Technology</i> , 2004, 219, 561-571.	1.6	235
116	Antioxidants in tomato ( <i>Lycopersium esculentum</i> ) as a function of genotype. <i>Food Chemistry</i> , 2004, 84, 45-51.	4.2	395
117	Free-radical scavenging capacity and antioxidant activity of selected plant species from the Canadian prairies. <i>Food Chemistry</i> , 2004, 84, 551-562.	4.2	868
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119	New, Sesquiterpenoid-Type Bicyclic Compounds from the Buds of <i>Betula pubescens</i> Ring-Contracted Products of $\beta$ -Caryophyllene?. <i>European Journal of Organic Chemistry</i> , 2004, 2004, 2627-2635.	1.2	27
120	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.	1.7	48
121	Inhibition of methyl linoleate autoxidation by phenolics and other related compounds under mild oxidative conditions. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 631-638.	1.7	12
122	Total phenol, flavonoid, proanthocyanidin and vitamin C levels and antioxidant activities of Mauritian vegetables. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 1553-1561.	1.7	301
123	Extraction of antioxidant phenolics from almond hulls ( <i>Prunus amygdalus</i> ) and pine sawdust ( <i>Pinus</i> )	4.2	265
124	Evaluation of quenching effects of non-water-soluble and water-soluble rosemary extracts against active oxygen species by chemiluminescent assay. <i>Food Chemistry</i> , 2004, 87, 261-267.	4.2	30
125	Organic acid, phenolic content and antioxidant activity of wild yam ( <i>Dioscorea</i> spp.) tubers of Nepal. <i>Food Chemistry</i> , 2004, 88, 163-168.	4.2	103
126	Total antioxidant activity and phenolic content in selected vegetables. <i>Food Chemistry</i> , 2004, 87, 581-586.	4.2	539



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128	Extraction of antioxidants from sweet Thai tamarind seed coatâ€™â€™preliminary experiments. <i>Journal of Food Engineering</i> , 2004, 63, 247-252.	2.7	78
129	Extracts of cocoa ( <i>Theobroma cacao</i> L.) leaves and their antioxidation potential. <i>Food Chemistry</i> , 2004, 86, 41-46.	4.2	68
130	Free and bound phenolic compounds in barley ( <i>Hordeum vulgare</i> L.) flours. <i>Journal of Chromatography A</i> , 2004, 1057, 1-12.	1.8	94
131	Influence of Variety and Storage on the Polyphenol Composition of Apple Flesh. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6526-6531.	2.4	118
132	Determination of Antioxidant Activity of Marshmallow Flower ( <i>Althaea officinalis</i> L.). <i>Analytical Letters</i> , 2004, 37, 1859-1869.	1.0	65
133	Polyphenolic compounds from seaweeds: Distribution and their antioxidative effect. <i>Developments in Food Science</i> , 2004, , 169-177.	0.0	14
134	Continuous Hot Pressurized Solvent Extraction of 1,1-Diphenyl-2-picrylhydrazyl Free Radical Scavenging Compounds from Taiwan Yams ( <i>Dioscorea alata</i> ). <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 1945-1949.	2.4	25
135	Quince ( <i>Cydonia oblonga</i> Miller) Fruit (Pulp, Peel, and Seed) and Jam:Â Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 4705-4712.	2.4	282
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137	Potential Impact of Strawberries on Human Health: A Review of the Science. <i>Critical Reviews in Food Science and Nutrition</i> , 2004, 44, 1-17.	5.4	361
138	Phenolic Extractives from the Bark of <i>Pinus sylvestris</i> L. and Their Effects on Inflammatory Mediators Nitric Oxide and Prostaglandin E2. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 7532-7540.	2.4	89
139	Evaluation of Antioxidant Capacity of Cereal Brans. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 4690-4699.	2.4	130
140	Inhibition of Protein and Lipid Oxidation in Liposomes by Berry Phenolics. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 7419-7424.	2.4	135
141	Consideration on equivalent chemicals in total phenolic assay of chlorogenic acid-rich plums. <i>Food Research International</i> , 2004, 37, 337-342.	2.9	94
142	Functional properties of anthocyanins and betalains in plants, food, and in human nutrition. <i>Trends in Food Science and Technology</i> , 2004, 15, 19-38.	7.8	826
143	Antioxidant activity of byproducts from the hydrolytic processing of selected lignocellulosic materials. <i>Trends in Food Science and Technology</i> , 2004, 15, 191-200.	7.8	102
144	Isolation and concentration of natural antioxidants with high-pressure extraction. <i>Innovative Food Science and Emerging Technologies</i> , 2004, 5, 245-248.	2.7	22

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145	Antioxidant Activity and Constituents of Propolis Collected in Various Areas of Korea. Journal of Agricultural and Food Chemistry, 2004, 52, 7286-7292.	2.4	187
146	Antioxidant Phenols in Barley ( <i>Hordeum vulgare</i> L.) Flour: A Comparative Spectrophotometric Study among Extraction Methods of Free and Bound Phenolic Compounds. Journal of Agricultural and Food Chemistry, 2004, 52, 5195-5200.	2.4	249
147	Bioguided Isolation and Identification of the Nonvolatile Antioxidant Compounds from Fennel ( <i>Foeniculum vulgare</i> Mill.) Waste. Journal of Agricultural and Food Chemistry, 2004, 52, 1890-1897.	2.4	99
148	Analysis of procyanidins in pine bark with reversed-phase and normal-phase high-performance liquid chromatography-electrospray ionization mass spectrometry. <i>Analytica Chimica Acta</i> , 2004, 522, 105-112.	2.6	118
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451	Studies on Wound Healing Properties of <i>Quercus infectoria</i> . <i>Tropical Journal of Pharmaceutical Research</i> , 2008, 7, .	0.2	51
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454	Phytochemical Studies And Antioxidant Properties Of Four Medicinal Plants Used In Cameroon. <i>Tropical Journal of Obstetrics and Gynaecology</i> , 2008, 4, 495.	0.3	31
455	Determination of Phytoestrogen Composition in Soybean Cultivars in Serbia. <i>Natural Product Communications</i> , 2009, 4, 1934578X0900400.	0.2	7
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473	The effect of extraction process on polyphenol content, triterpene composition and bioactivity of yellow birch ( <i>Betula alleghaniensis</i> Britton) extracts. <i>Industrial Crops and Products</i> , 2009, 30, 297-303.	2.5	69
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865	Larvicidal, antipyretic and antiplasmodial activity of some Zulu medicinal plants. <i>Journal of Medicinal Plants Research</i> , 2012, 6, .	0.2	17
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868	Digallic acid from <i>Pistascia lentiscus</i> fruits induces apoptosis and enhances antioxidant activities. <i>Phytotherapy Research</i> , 2012, 26, 387-391.	2.8	2
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870	Biological activity and composition of teas and tinctures prepared from <i>Rosa rugosa</i> Thunb.. <i>Open Life Sciences</i> , 2012, 7, 172-182.	0.6	26
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905	Preparation and thermal characterization of inclusion complex of Brazilian green propolis and hydroxypropyl- $\beta$ -cyclodextrin. <i>Journal of Thermal Analysis and Calorimetry</i> , 2012, 108, 87-94.	2.0	29
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922	Pharmacological, antioxidant, genotoxic studies and modulation of rat splenocyte functions by <i>Cyperus rotundus</i> extracts. <i>BMC Complementary and Alternative Medicine</i> , 2013, 13, 28.	3.7	43
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931	Medicinal Plants of Central Asia: Uzbekistan and Kyrgyzstan. , 2013, , .		42
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954	DPPH free radical scavenging activity and phenotypic difference in hepatoprotective plant ( <i>Silybum</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 0.6 19	0.6	19
955	Simultaneous determination of 24 constituents in <i>Cortex Lycii</i> using high-performance liquid chromatography-triple quadrupole mass spectrometry. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2013, 77, 63-70.	1.4	28
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1000	Clonal differences in antioxidant activity and bioactive constituents of hardy kiwifruit ( <i>Actinidia</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 1412-1419.	1.7	40
1001	Antiulcer Effect of Bark Extract of <i>Tabebuia avellaneda</i> : Activation of Cell Proliferation in Gastric Mucosa During the Healing Process. <i>Phytotherapy Research</i> , 2013, 27, 1067-1073.	2.8	32
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1003	Evaluation of <i>In Vitro</i> Anti-Inflammatory Activities and Protective Effect of Fermented Preparations of <i>Rhizoma Atractylodis Macrocephalae</i> on Intestinal Barrier Function against Lipopolysaccharide Insult. <i>Evidence-based Complementary and Alternative Medicine</i> , 2013, 2013, 1-16.	0.5	34
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1007	Evaluation of a Propolis Water Extract Using a Reliable RP-HPLC Methodology and In Vitro and In Vivo Efficacy and Safety Characterisation. Evidence-based Complementary and Alternative Medicine, 2013, 2013, 1-11.	0.5	34
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1019	Dietary Antioxidant Activities in Different Germplasms of <i>Mucuna</i>. Journal of Medicinal Food, 2013, 16, 618-624.	0.8	5
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1081	Effect of dietary supplementation of <i>Spirulina</i> ( <i>Arthrospira platensis</i> ) and Thyme ( <i>Thymus vulgaris</i> ) on rabbit meat appearance, oxidative stability and fatty acid profile during retail display. <i>Meat Science</i> , 2014, 96, 114-119.	2.7	68
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1100	Protective effects of <i>Ephedra pachyclada</i> extract on mouse models of carbon tetrachloride- induced chronic and acute liver failure. <i>Tissue and Cell</i> , 2014, 46, 78-85.	1.0	25
1101	Ortho-diphenol profile and antioxidant activity of Algerian black olive cultivars: Effect of dry salting process. <i>Food Chemistry</i> , 2014, 157, 504-510.	4.2	29
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1118	Chemical composition of the silver fir ( <i>Abies alba</i> ) bark extract Abigenol <sup>®</sup> and its antioxidant activity. <i>Industrial Crops and Products</i> , 2014, 52, 23-28.	2.5	45
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1127	The Essential Oil Constituents of <i>Ranunculus marginatus</i> Urv. var. <i>trachycarpus</i> (Fisch.) Tj ETQq1 1 0.784314 rgBT /Overlo 0.7 2	0.7	2
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1135	Characterization of Tunisian Aleppo pine tannins for a potential use in wood adhesive formulation. <i>Industrial Crops and Products</i> , 2014, 61, 517-525.	2.5	38
1136	Effect of heat processing on selected grain amaranth physicochemical properties. <i>Food Science and Nutrition</i> , 2014, 2, 9-16.	1.5	54
1137	Antiradical activities and phytochemical compounds of firethorn ( <i>Pyracantha coccinea</i> ) fruit extracts. <i>Natural Product Research</i> , 2014, 28, 1789-1794.	1.0	22
1138	Garlic ( <i>Allium sativum</i> L.) husk waste as a potential source of phenolic compounds: Influence of extracting solvents on its antimicrobial and antioxidant properties. <i>Industrial Crops and Products</i> , 2014, 62, 34-41.	2.5	119
1139	Production of anthraquinones, phenolic compounds and biological activities from hairy root cultures of <i>Polygonum multiflorum</i> Thunb.. <i>Protoplasma</i> , 2014, 251, 555-566.	1.0	87
1140	Identification of gamma-irradiated Chinese herbs by thermoluminescence analysis. <i>Journal of Radioanalytical and Nuclear Chemistry</i> , 2014, 301, 125-131.	0.7	5
1141	Antioxidant Properties of Wheat Bran against Oxidative Stress. , 2014, , 181-199.		26
1142	Effect of Boiling in Water of Barley and Buckwheat Groats on the Antioxidant Properties and Dietary Fiber Composition. <i>Plant Foods for Human Nutrition</i> , 2014, 69, 276-282.	1.4	28
1143	Establishment of <i>Momordica charantia</i> hairy root cultures for the production of phenolic compounds and determination of their biological activities. <i>Plant Cell, Tissue and Organ Culture</i> , 2014, 118, 545-557.	1.2	71
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1145	Influence of Button mushroom ( <i>Agaricus bisporus</i> ) on quality and refrigerated storage stability of patties prepared from sutchi catfish ( <i>Pangasius hypophthalmus</i> ). <i>Journal of Food Science and Technology</i> , 2015, 52, 3529-38.	1.4	8
1146	Potential assessment of <i>Rumex vesicarius</i> L. as a source of natural antioxidants and bioactive compounds. <i>Journal of Food Science and Technology</i> , 2015, 52, 3549-60.	1.4	14
1147	Phenolic compounds from the stems of <i>Zea mays</i> and their pharmacological activity. <i>Journal of the Korean Society for Applied Biological Chemistry</i> , 2014, 57, 379-385.	0.9	5
1148	Phytochemical divergence in 45 accessions of <i>Terminalia ferdinandiana</i> (Kakadu plum). <i>Food Chemistry</i> , 2014, 151, 248-256.	4.2	55
1149	Indian Grape Wines: A Potential Source of Phenols, Polyphenols, and Antioxidants. <i>International Journal of Food Properties</i> , 2014, 17, 818-828.	1.3	18
1150	Redox Chemistry of a Hydroxyphenyl-Substituted Borane. <i>Angewandte Chemie - International Edition</i> , 2014, 53, 6237-6240.	7.2	17
1151	Phytochemistry, pharmacology and traditional uses of different <i>Epilobium</i> species (Onagraceae): A review. <i>Journal of Ethnopharmacology</i> , 2014, 156, 316-346.	2.0	77



#	ARTICLE	IF	CITATIONS
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1153	Frozen storage stability of beef patties incorporated with extracts from ulam raja leaves ( <i>Cosmos</i> ) Tj ETQq1 1 0.784314 rgBT/Overlock 31	4.2	31
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1157	Nutrients, phytochemicals and antioxidant activity in wild populations of <i>Allium ampeloprasum</i> L., a valuable underutilized vegetable. Food Research International, 2014, 62, 272-279.	2.9	53
1158	Stabilization of refined rapeseed oil during deep-fat frying by selected herbs*. European Journal of Lipid Science and Technology, 2014, 116, 771-779.	1.0	20
1159	Free-radical scavenging activity and antibacterial impact of Greek oregano isolates obtained by SFE. Food Chemistry, 2014, 165, 307-315.	4.2	27
1160	Three-Year Comparative Study of Polyphenol Contents and Antioxidant Capacities in Fruits of Tomato ( <i>Lycopersicon esculentum</i> Mill.) Cultivars Grown under Organic and Conventional Conditions. Journal of Agricultural and Food Chemistry, 2014, 62, 5173-5180.	2.4	31
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1165	In-Vitro Antioxidant Activity and Effect of <i>Parkia biglobosa</i> Bark Extract on Mitochondrial Redox Status. JAMS Journal of Acupuncture and Meridian Studies, 2014, 7, 202-210.	0.3	20
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1167	Natural Bioactive Compounds from Winery By-Products as Health Promoters: A Review. International Journal of Molecular Sciences, 2014, 15, 15638-15678.	1.8	413
1168	Effects of Different Drying Methods and Storage Time on Free Radical Scavenging Activity and Total Phenolic Content of <i>Cosmos Caudatus</i> . Antioxidants, 2014, 3, 358-370.	2.2	57
1169	Phenols, flavonoids and antioxidant activity of aqueous and methanolic extracts of propolis ( <i>Apis</i> ) Tj ETQq1 1 0.784314 rgBT/Overlock 75	0.8	75

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1175	Fat-Soluble Vitamins. , 2015, , 587-610.		0
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1184	Antioxidant and tyrosinase inhibition activity of the fertile fronds and rhizomes of three different <i>Drynaria</i> species. <i>BMC Research Notes</i> , 2015, 8, 468.	0.6	7
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1186	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.	0.2	7
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1188	Polyphenolic Contents and Antioxidant Activities of Underutilized Grape ( <i>Vitis vinifera</i> L.) Pomace Extracts. <i>Preventive Nutrition and Food Science</i> , 2015, 20, 210-214.	0.7	27
1189	Epiphytic marine pigmented bacteria: A prospective source of natural antioxidants. <i>Brazilian Journal of Microbiology</i> , 2015, 46, 29-39.	0.8	20

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1196	Protective effect of butylated hydroxyanisole against hydrogen peroxide-induced apoptosis in primary cultured mouse hepatocytes. <i>Journal of Veterinary Science</i> , 2015, 16, 17.	0.5	15
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1216	Antioxidant activity of rosemary extracts in solution and embedded in polymeric systems. <i>Chemical Papers</i> , 2015, 69, .	1.0	6
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1403	Drying of shiitake mushrooms in a vacuum dryer and optimization of the process by response surface methodology (RSM). <i>Journal of Food Measurement and Characterization</i> , 2016, 10, 425-433.	1.6	16
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1406	Antioxidant Activity/Capacity Measurement. 3. Reactive Oxygen and Nitrogen Species (ROS/RNS) Scavenging Assays, Oxidative Stress Biomarkers, and Chromatographic/Chemometric Assays. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 1046-1070.	2.4	85
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1409	Salt mixtures induce anatomical modifications in the halophyte <i>Prosopis strombulifera</i> (Fabaceae): Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 6	0.6	7
1410	Optimization of ultrasound-assisted extraction of bioactive compounds from wild garlic ( <i>Allium</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6	3.8	133
1411	Sorghumâ€“cowpea composite porridge as a functional food, Part II: Antioxidant properties as affected by simulated in vitro gastrointestinal digestion. <i>Food Chemistry</i> , 2016, 197, 307-315.	4.2	53
1412	Antioxidant phenolic extracts obtained from secondary Tunisian date varieties ( <i>Phoenix dactylifera</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 6	4.2	32
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1416	Variation in bioactive compounds in some seaweeds from Abo Qir bay, Alexandria, Egypt. <i>Rendiconti Lincei</i> , 2016, 27, 269-279.	1.0	36
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1422	Antioxidant and antimutagenic potential of <i>Psidium guajava</i> leaf extracts. <i>Drug and Chemical Toxicology</i> , 2017, 40, 146-153.	1.2	32
1423	Studies on the Antioxidant and Antiproliferative Potentials of <i>Cirsium arvense</i> subsp. <i>vestitum</i> . <i>Journal of Food Biochemistry</i> , 2017, 41, e12299.	1.2	12
1424	Optimization of Microwave-Assisted Extraction of Polyphenolic Compounds from <i>Ocimum basilicum</i> by Response Surface Methodology. <i>Food Analytical Methods</i> , 2017, 10, 2270-2280.	1.3	37
1425	Phytochemical and biological properties of four <i>Astragalus</i> species commonly used in traditional Palestinian medicine. <i>European Journal of Integrative Medicine</i> , 2017, 9, 1-8.	0.8	14
1426	In Vitro Cytobiochemical Potentials and Protective Effects of Bioactive Phytochemicals from <i>Artemisia Turanica</i> . <i>Pharmaceutical Chemistry Journal</i> , 2017, 50, 668-677.	0.3	3

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1440	Relationship between molecular weights and biological properties of alginates extracted under different methods from <i>Colpomenia peregrina</i> . <i>Process Biochemistry</i> , 2017, 58, 289-297.	1.8	44
1441	Valorizing overlooked local crops in the era of globalization: the case of aniseed ( <i>Pimpinella anisum</i> )	2.5	24
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1444	Chromatographic fingerprinting and free-radical scavenging activity of ethanol extracts of <i>Muntingia calabura</i> L. leaves and stems. <i>Asian Pacific Journal of Tropical Biomedicine</i> , 2017, 7, 139-143.	0.5	7



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1484	Effect of incorporation of encapsulated and free Arjuna herb on storage stability of chocolate vanilla dairy drink. <i>Food Bioscience</i> , 2017, 19, 142-148.	2.0	17
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1846	Effects of treatment temperatures on redox potential and sensory evaluation of different spices and herbs applied to cooked pork sausages. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 2898-2904.	1.7	5
1847	Novel carriers ensuring enhanced anti-cancer activity of <i>Cornus mas</i> (cornelian cherry) bioactive compounds. <i>Biomedicine and Pharmacotherapy</i> , 2020, 125, 109906.	2.5	26
1848	Ecological Dyeing of Protein Fabrics with <i>Carica papaya</i> L. Leaf Natural Extract in the Presence of Bio-mordants as an Alternative Copartner to Metal Mordants. <i>Journal of the Institution of Engineers (India): Series E</i> , 2020, 101, 19-31.	0.5	24
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1850	Antioxidative potential and compositional variation among <i>Origanum vulgare</i> L. collected from different districts of Kumaun Himalayas, Uttarakhand. <i>Journal of Essential Oil Research</i> , 2020, 32, 121-131.	1.3	4
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1853	Synthesis of Silver Nanoparticles Using Aqueous Leaf Extract of <i>Mimosa albida</i> (Mimosoideae): Characterization and Antioxidant Activity. <i>Materials</i> , 2020, 13, 503.	1.3	24
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1855	Determination of antioxidant activity, total phenolics and fatty acids in essential oils and other extracts from callus culture, seeds and leaves of <i>Argania spinosa</i> (L.) Skeels. <i>Plant Cell, Tissue and Organ Culture</i> , 2020, 141, 217-227.	1.2	22
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1858	Effect of solvent composition and its interaction with ultrasonic energy on the ultrasound-assisted extraction of phenolic compounds from Mango peels ( <i>Mangifera indica</i> L.). <i>Food and Bioproducts Processing</i> , 2020, 122, 41-54.	1.8	78
1859	An Approach to Value Cocoa Bean By-Product Based on Subcritical Water Extraction and Spray Drying Using Different Carriers. <i>Sustainability</i> , 2020, 12, 2174.	1.6	15
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1862	Valorization of Yarrow ( <i>Achillea millefolium</i> L.) By-Product through Application of Subcritical Water Extraction. <i>Molecules</i> , 2020, 25, 1878.	1.7	16
1863	Ultrasonic-assisted extraction of polyphenols and antioxidants from <i>Picea abies</i> bark. <i>Journal of Biotechnology</i> , 2020, 314-315, 25-33.	1.9	36
1864	Total phenolics, total carotenoids, individual phenolics and antioxidant activity of ginger ( <i>Zingiber</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 109354.	2.5	80
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1867	Phytochemical analysis and evaluation of antioxidant and antimycobacterial activity of <i>Colletia paradoxa</i> from Brazil. <i>Natural Product Research</i> , 2021, 35, 802-806.	1.0	2
1868	Exogenous spermidine modifies nutritional and bioactive constituents of cauliflower ( <i>Brassica</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 109354.	1.7	17
1869	Optimizing extraction of berberine and antioxidant compounds from barberry by maceration and pulsed electric field-assisted methods. <i>Journal of Berry Research</i> , 2021, 11, 133-149.	0.7	18
1870	Gallic acid exerts anti-inflammatory, anti-oxidative stress, and nephroprotective effects against paraquat-induced renal injury in male rats. <i>Naunyn-Schmiedeberg's Archives of Pharmacology</i> , 2021, 394, 1-9.	1.4	46
1871	Cytoprotective effect of ethyl acetate fraction from <i>Ephedra fragilis</i> on H <sub>2</sub> O <sub>2</sub> -induced oxidative damage in <i>Tetrahymena pyriformis</i> . <i>Comparative Biochemistry and Physiology Part - C: Toxicology and Pharmacology</i> , 2021, 239, 108899.	1.3	8
1872	Evaluation of bioactive chemical composition, phenolic, and antioxidant profiling of different crude extracts of <i>Sargassum coriifolium</i> and <i>Hypnea pannosa</i> seaweeds. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 1653-1665.	1.6	27
1873	Evaluation of antioxidant potential of nonconventional plant sources for the enhancement of shelf life of ghee. <i>Journal of Food Processing and Preservation</i> , 2021, 45, .	0.9	5
1874	Influence of boiling on total phenol, antioxidant activity, and phenolic compounds of celery ( <i>Apium graveolens</i> ) L. root. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15171.	0.9	6
1875	Chemical composition of <i>Prunus padus</i> L. flower extract and its anti-inflammatory activities in primary bone marrow-derived macrophages. <i>Journal of Ethnopharmacology</i> , 2021, 268, 113678.	2.0	8
1876	Sensory attributes, physicochemical and antioxidant characteristics, and protein profile of wild prickly pear fruits ( <i>O. macrocentra</i> Engelm., <i>O. phaeacantha</i> Engelm., and <i>O. engelmannii</i> Salm-Dyck ex) Tj ETQq1 1 0.784314 rgBT /Overlock 109354.	2.9	11
1877	Antioxidant, hepatoprotective and antifungal activities of black pepper ( <i>Piper nigrum</i> L.) essential oil. <i>Food Chemistry</i> , 2021, 346, 128845.	4.2	65
1878	<i>Euglena tuba</i> extract provides protection against lipopolysaccharide-induced inflammatory response and oxidative stress in mice. <i>Biologia (Poland)</i> , 2021, 76, 793-798.	0.8	4



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1880	Effects of elevated sodium chloride on shelf life and antioxidant ability of grape juice sports drink. <i>Journal of Food Processing and Preservation</i> , 2021, 45, .	0.9	5
1881	Optimization of ultrasound assisted extraction of polyphenols from Meghalayan cherry fruit ( <i>Prunus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 119-133.	1.6	33
1882	A novel antioxidant source: evaluation of <i>in vitro</i> bioaccessibility, antioxidant activity and polyphenol profile of phenolic extract from black radish peel wastes ( <i>Raphanus sativus</i> L. var.) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf <i>Technology</i> , 2021, 56, 1376-1384.	1.3	16
1883	Composition and antioxidant properties of extracts from Douglas fir bark. <i>Holzforschung</i> , 2021, 75, 677-687.	0.9	7
1884	Antioxidant-rich natural fruit and vegetable products and human health. <i>International Journal of Food Properties</i> , 2021, 24, 41-67.	1.3	111
1885	Smart nanotextiles for application in sustainable agriculture. , 2021, , 203-227.		2
1886	Comparative study of the antioxidant and antibacterial activities of <i>Rumex abyssinicus</i> with commercially available <i>Zingiber officinale</i> and <i>Curcuma longa</i> in Bahir Dar city, Ethiopia. <i>Chemical and Biological Technologies in Agriculture</i> , 2021, 8, .	1.9	12
1887	Molecular Breeding Strategies of Beetroot ( <i>Beta vulgaris</i> ssp. <i>vulgaris</i> var. <i>conditiva</i> Alefeld). , 2021, , 157-212.		5
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1892	Targeting Neurological Manifestations of Coronaviruses by Candidate Phytochemicals: A Mechanistic Approach. <i>Frontiers in Pharmacology</i> , 2020, 11, 621099.	1.6	21
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1894	Betalains as Antioxidants. <i>Reference Series in Phytochemistry</i> , 2021, , 1-44.	0.2	2
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1898	Phenolic in Vegetables. , 2021, , 131-148.		2
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1905	Study of antioxidant activity of juices and beverages from blue honeysuckle and black chokeberry. <i>IOP Conference Series: Earth and Environmental Science</i> , 2021, 640, 052008.	0.2	4
1906	Effects of (âˆ”)-Epigallocatechin-3-gallate on the Functional and Structural Properties of Soybean Protein Isolate. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 2306-2315.	2.4	51
1907	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.	1.8	7
1908	Exploration of nutritional, antioxidant and antibacterial properties of unutilized rind and seed of passion fruit from Northeast India. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 3153-3167.	1.6	8
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1910	Antilipemic effect of <i>Moringa oleifera</i> leaf powder on blood serum cholesterol fractions in broiler finishers. <i>International Journal of Livestock Production</i> , 2021, 12, 49-52.	0.6	2
1911	Characterization of selected microalgae and cyanobacteria as sources of compounds with antioxidant capacity. <i>Algal Research</i> , 2021, 53, 102168.	2.4	32
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1914	Seasonal Variations of the Nutritive Value and Phytotherapeutic Potential of <i>Cladium mariscus</i> L. (Pohl.) Targeting Ruminantâ€™s Production. <i>Plants</i> , 2021, 10, 556.	1.6	10

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1916	<i>In Vitro</i> Antioxidant Properties of New Zealand Hass Avocado Byproduct (Peel and Seed) Fractions. <i>ACS Food Science &amp; Technology</i> , 2021, 1, 579-587.	1.3	5
1917	Effect of water activity and storage of tahini on the viability of stressed <i>Salmonella</i> serovars. <i>Food Science and Technology</i> , 2021, 41, 144-150.	0.8	7
1918	Phytochemical profiling and antioxidant capacity of <i>Kappaphycus alvarezii</i> (Doty) Doty collected from seaweed farming sites of tropical coastal environment. <i>Aquaculture Research</i> , 2021, 52, 3438-3448.	0.9	8
1919	In Vitro Antioxidant Activity of <i>Litsea martabanica</i> Root Extract and Its Hepatoprotective Effect on Chlorpyrifos-Induced Toxicity in Rats. <i>Molecules</i> , 2021, 26, 1906.	1.7	6
1920	Obtaining extracts from <i>Elaeagnus latifolia</i> pulp using different environmentally friendly methods: Extraction kinetics, phenolic compounds content, and antioxidant activity. <i>Separation Science and Technology</i> , 0, , 1-11.	1.3	2
1921	Valorization of Bark from Short Rotation Trees by Temperature-Programmed Slow Pyrolysis. <i>ACS Omega</i> , 2021, 6, 9771-9779.	1.6	5
1922	Interspecific Variation between the American <i>Quercus virginiana</i> and Mediterranean <i>Quercus</i> Species in Terms of Seed Nutritional Composition, Phytochemical Content, and Antioxidant Activity. <i>Molecules</i> , 2021, 26, 2351.	1.7	2
1923	Comparative Phytochemicals and Antioxidant activity of various Solvent extracts of <i>Zanthoxylum armatum</i> leaves from different Geographical regions of Himachal Pradesh and their correlation analysis. <i>Research Journal of Pharmacy and Technology</i> , 2021, , 2270-2276.	0.2	1
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