

Dietary Intake and Bioavailability of Polyphenols

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Polymeric Proanthocyanidins Are Catabolized by Human Colonic Microflora into Low-Molecular-Weight Phenolic Acids. <i>Journal of Nutrition</i> , 2000, 130, 2733-2738.	1.3	416
2	Comparison of the Antioxidant Activity of Commonly Consumed Polyphenolic Beverages (Coffee, Tea, and Wine). <i>Journal of Nutrition</i> , 2001, 131, 3438-3442.	2.4	285
3	Transport of Proanthocyanidin Dimer, Trimer, and Polymer Across Monolayers of Human Intestinal Epithelial Caco-2 Cells. <i>Antioxidants and Redox Signaling</i> , 2001, 3, 957-967.	2.5	341
4	INHIBITION OF CARCINOGENESIS BY DIETARY POLYPHENOLIC COMPOUNDS. <i>Annual Review of Nutrition</i> , 2001, 21, 381-406.	4.3	1,147
5	Epicatechin Selectively Prevents Nitration but Not Oxidation Reactions of Peroxynitrite. <i>Biochemical and Biophysical Research Communications</i> , 2001, 285, 782-787.	1.0	83
6	Epicatechin Is the Primary Bioavailable Form of the Procyanidin Dimers B2 and B5 after Transfer across the Small Intestine. <i>Biochemical and Biophysical Research Communications</i> , 2001, 285, 588-593.	1.0	117
7	(α) ⁺ -Epicatechin Inhibits Nitration and Dimerization of Tyrosine in Hydrophilic as Well as Hydrophobic Environments. <i>Biochemical and Biophysical Research Communications</i> , 2001, 289, 1334-1338.	1.0	32
8	No evidence for the in vivo activity of aromatase-inhibiting flavonoids. <i>Journal of Steroid Biochemistry and Molecular Biology</i> , 2001, 78, 231-239.	1.2	53
9	Bioavailability of Flavan-3-ols and Procyanidins: Gastrointestinal Tract Influences and Their Relevance to Bioactive Forms In Vivo. <i>Antioxidants and Redox Signaling</i> , 2001, 3, 1023-1039.	2.5	148
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13	Effects of the Oral Administration of Green Tea Polyphenol and Tannic Acid on Serum and Hepatic Lipid Contents and Fecal Steroid Excretion in Rats. <i>Journal of Health Science</i> , 2001, 47, 107-117.	0.9	18
14	Catechin Is Metabolized by Both the Small Intestine and Liver of Rats. <i>Journal of Nutrition</i> , 2001, 131, 1753-1757.	1.3	190
15	Quercetin Glucuronides but Not Glucosides Are Present in Human Plasma after Consumption of Quercetin-3-Glucoside or Quercetin-4-O-Glucoside. <i>Journal of Nutrition</i> , 2001, 131, 1938-1941.	1.3	127
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17	Amine oxidase-like activity of polyphenols. <i>FEBS Journal</i> , 2001, 268, 1953-1963.	0.2	58
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20	Modulation of ceramide-induced NF- κ B binding activity and apoptotic response by caffeic acid in U937 cells: comparison with other antioxidants. Free Radical Biology and Medicine, 2001, 30, 722-733.	1.3	65
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106	Phenolic Acids in Foods: An Overview of Analytical Methodology. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 2866-2887.	2.4	1,033
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110	Absorption and Urinary Excretion of Quercetin, Rutin, and Î±G-Rutin, a Water Soluble Flavonoid, in Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 2785-2789.	2.4	69
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115	Antioxidative flavonoid quercetin: implication of its intestinal absorption and metabolism. <i>Archives of Biochemistry and Biophysics</i> , 2003, 417, 12-17.	1.4	432
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1798	Analysis and Chemistry of Novel Protein Oxidation Markers in Vivo. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 4692-4701.	2.4	10
1799	Health benefits and potential applications of anthocyanins in poultry feed industry. <i>World's Poultry Science Journal</i> , 2018, 74, 251-264.	1.4	41
1800	An emerging trend in functional foods for the prevention of cardiovascular disease and diabetes: Marine algal polyphenols. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 1342-1358.	5.4	65
1801	Metabolomics-assisted biotechnological interventions for developing plant-based functional foods and nutraceuticals. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 1791-1807.	5.4	52
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1804	Oolong tea: A critical review of processing methods, chemical composition, health effects, and risk. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 2957-2980.	5.4	88
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1829	Cranberry Polyphenols: Effects on Cardiovascular Risk Factors. , 2018, , 107-122.		0
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1832	Mendelian Randomization Studies of Coffee and Caffeine Consumption. Nutrients, 2018, 10, 1343.	1.7	62
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1836	Zinc Oxide Nanoparticles Boosts Phenolic Compounds and Antioxidant Activity of Capsicum annuum L. during Germination. Agronomy, 2018, 8, 215.	1.3	83
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1839	Phlorotannins and Macroalgal Polyphenols: Potential As Functional Food Ingredients and Role in Health Promotion. , 2018, , 27-58.		8
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1852	Metabolic Reprogramming in Leaf Lettuce Grown Under Different Light Quality and Intensity Conditions Using Narrow-Band LEDs. Scientific Reports, 2018, 8, 7914.	1.6	77

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1868	Microbial Biotransformation of a Polyphenol-Rich Potato Extract Affects Antioxidant Capacity in a Simulated Gastrointestinal Model. Antioxidants, 2018, 7, 43.	2.2	2
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1873	Dietary Flavonoids in the Prevention of T2D: An Overview. <i>Nutrients</i> , 2018, 10, 438.	1.7	73
1874	Beneficial Effects of Different Flavonoids on Vascular and Renal Function in L-NAME Hypertensive Rats. <i>Nutrients</i> , 2018, 10, 484.	1.7	29
1875	Grape Pomace: Antioxidant Activity, Potential Effect Against Hypertension and Metabolites Characterization after Intake. <i>Diseases (Basel, Switzerland)</i> , 2018, 6, 60.	1.0	22
1876	Overview of polyphenols and their properties. , 2018, , 3-44.		42
1877	Cereal phenolic contents as affected by variety and environment. <i>Cereal Chemistry</i> , 2018, 95, 589-602.	1.1	16
1878	The Bioavailability, Transport, and Bioactivity of Dietary Flavonoids: A Review from a Historical Perspective. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 1054-1112.	5.9	362
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1884	Biofabricating Functional Soft Matter Using Protein Engineering to Enable Enzymatic Assembly. <i>Bioconjugate Chemistry</i> , 2018, 29, 1809-1822.	1.8	14
1885	Potential of Chokeberry (<i>Aronia Melanocarpa L.</i>) as a Therapeutic Food. , 2018, , 209-237.		3
1886	Polyphenolic profile and antioxidant activity of meristem and leaves from <i>Chenopodium quinoa</i> (Puya chilensis) Tj ETQq1 1,0.784314,rgBT /Ov 2,9 11		
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1888	Ameliorative effects of quercetin against bisphenol A-caused oxidative stress in human erythrocytes: an <i>in vitro</i> and <i>in silico</i> study. <i>Toxicology Research</i> , 2018, 7, 1091-1099.	0.9	23

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1890	Effects of Psychological, Environmental and Physical Stressors on the Gut Microbiota. <i>Frontiers in Microbiology</i> , 2018, 9, 2013.	1.5	323
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1892	Valorisation of <i>Mangifera indica</i> crop biomass residues. <i>Industrial Crops and Products</i> , 2018, 124, 284-293.	2.5	5
1893	Phenolic compound profile characterization by Q-TOF LC/MS in 12 Italian ancient sweet cherry cultivars. <i>Plant Biosystems</i> , 2018, 152, 1346-1353.	0.8	13
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1895	Variation in Polyphenolics and Antioxidant Activity of Traditional Apple Cultivars from West Himalaya, Uttarakhand. <i>Horticultural Plant Journal</i> , 2018, 4, 151-157.	2.3	31
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1897	Phenolic Substances in Beer: Structural Diversity, Reactive Potential and Relevance for Brewing Process and Beer Quality. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 953-988.	5.9	85
1898	Regiospecific Synthesis of Three Quercetin O - β -D-Glucosides of N -Acetylglucosamine. <i>Journal of Chemical Research</i> , 2018, 42, 189-193.	0.6	2
1899	Modulation of nuclear factor- κ B signaling and reduction of neural tube defects by quercetin-3-glucoside in embryos of diabetic mice. <i>American Journal of Obstetrics and Gynecology</i> , 2018, 219, 197.e1-197.e8.	0.7	22
1900	Protein-Lipid-Phenolic Interactions During Soybean and Flaxseed Protein Isolation. , 2019, , 621-632.		0
1901	Camu-camu (<i>Myrciaria dubia</i>) from commercial cultivation has higher levels of bioactive compounds than native cultivation (Amazon Forest) and presents antimutagenic effects <i>in vivo</i> . <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 624-631.	1.7	27
1902	Effect of mate tea (<i>Ilex paraguariensis</i>) on the expression of the leukocyte NADPH oxidase subunit p47phox and on circulating inflammatory cytokines in healthy men: a pilot study. <i>International Journal of Food Sciences and Nutrition</i> , 2019, 70, 212-221.	1.3	18
1903	Polyphenols regulating microRNAs and inflammation biomarkers in obesity. <i>Nutrition</i> , 2019, 59, 150-157.	1.1	59
1904	Polyphenol Interactions and Food Organoleptic Properties. , 2019, , 650-655.		1
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1908	Thyroid Peroxidase Activity is Inhibited by Phenolic Compoundsâ€™ Impact of Interaction. <i>Molecules</i> , 2019, 24, 2766.	1.7	18
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1910	The Use of Nutraceuticals to Counteract Atherosclerosis: The Role of the Notch Pathway. <i>Oxidative Medicine and Cellular Longevity</i> , 2019, 2019, 1-30.	1.9	30
1911	In vitro assessment of the antifungal effects of neem powder added to polymethyl methacrylate denture base material. <i>Journal of Clinical and Experimental Dentistry</i> , 2019, 11, e170-e178.	0.5	16
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1918	Dietary Flavonoids for Immunoregulation and Cancer: Food Design for Targeting Disease. <i>Antioxidants</i> , 2019, 8, 202.	2.2	63
1919	Evolution of bioactive compounds of three mango cultivars (<i>Mangifera indica</i> L.) at different maturation stages analyzed by HPLC-DAD-q-TOF-MS. <i>Food Research International</i> , 2019, 125, 108526.	2.9	23
1920	NUTRIENT COMPOSITION, ANTIOXIDANT POTENTIAL AND SENSORY EVALUATION OF DEVELOPED MIXED CONCENTRATED JUICE. <i>Jurnal Teknologi (Sciences and Engineering)</i> , 2019, 81, .	0.3	2
1921	The Efficacy of Administering Fruit-Derived Polyphenols to Improve Health Biomarkers, Exercise Performance and Related Physiological Responses. <i>Nutrients</i> , 2019, 11, 2389.	1.7	36
1922	Dietary Quercetin and Kaempferol: Bioavailability and Potential Cardiovascular-Related Bioactivity in Humans. <i>Nutrients</i> , 2019, 11, 2288.	1.7	435
1923	Coffee Silverskin Extract: Nutritional Value, Safety and Effect on Key Biological Functions. <i>Nutrients</i> , 2019, 11, 2693.	1.7	30
1924	Berry-Enriched Diet in Salt-Sensitive Hypertensive Rats: Metabolic Fate of (Poly)Phenols and the Role of Gut Microbiota. <i>Nutrients</i> , 2019, 11, 2634.	1.7	22

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1926	Anthocyanins and Their Metabolites as Therapeutic Agents for Neurodegenerative Disease. <i>Antioxidants</i> , 2019, 8, 333.	2.2	92
1927	Phenolic acids: Natural versatile molecules with promising therapeutic applications. <i>Biotechnology Reports (Amsterdam, Netherlands)</i> , 2019, 24, e00370.	2.1	726
1928	Flavonoids and Their Anti-Diabetic Effects: Cellular Mechanisms and Effects to Improve Blood Sugar Levels. <i>Biomolecules</i> , 2019, 9, 430.	1.8	320
1929	Interaction of Structurally Diverse Phenolic Compounds with Porcine Pancreatic α -Amylase. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 11108-11118.	2.4	36
1930	Apple phlorizin reduce plasma cholesterol by down-regulating hepatic HMG-CoA reductase and enhancing the excretion of fecal sterols. <i>Journal of Functional Foods</i> , 2019, 62, 103548.	1.6	6
1931	Cell line-dependent increase in cellular quercetin accumulation upon stress induced by valinomycin and lipopolysaccharide, but not by TNF- α . <i>Food Research International</i> , 2019, 125, 108596.	2.9	4
1932	Anti-hypertensive Effect of Cereal Antioxidant Ferulic Acid and Its Mechanism of Action. <i>Frontiers in Nutrition</i> , 2019, 6, 121.	1.6	88
1933	Regulation of Gut Microbiota and Metabolic Endotoxemia with Dietary Factors. <i>Nutrients</i> , 2019, 11, 2277.	1.7	155
1934	Bioavailability and Metabolic Pathway of Phenolic Compounds. , 0, , .		24
1935	Combinatorial Epigenetics Impact of Polyphenols and Phytochemicals in Cancer Prevention and Therapy. <i>International Journal of Molecular Sciences</i> , 2019, 20, 4567.	1.8	120
1936	Effects of chlorogenic acid, epicatechin gallate, and quercetin on mucin expression and secretion in the Caco-2/HT29-MTX cell model. <i>Food Science and Nutrition</i> , 2019, 7, 492-498.	1.5	19
1937	Cow milk enriched with nanoencapsulated phenolic extract of jaborcaba (<i>Plinia peruviana</i>). <i>Journal of Food Science and Technology</i> , 2019, 56, 1165-1173.	1.4	16
1938	Bioavailability of the diterpenoid 14-deoxy-11,12-didehydroandrographolide in rats and up-regulation of hepatic drug-metabolizing enzyme and drug transporter expression. <i>Phytomedicine</i> , 2019, 61, 152841.	2.3	11
1939	Role of Intestinal Microbiota in the Bioavailability and Physiological Functions of Dietary Polyphenols. <i>Molecules</i> , 2019, 24, 370.	1.7	394
1940	Challenges in Optimal Utilization of Bioactive Molecules Clinically. <i>Reference Series in Phytochemistry</i> , 2019, , 109-136.	0.2	4
1941	Polyphenol Health Effects on Cardiovascular and Neurodegenerative Disorders: A Review and Meta-Analysis. <i>International Journal of Molecular Sciences</i> , 2019, 20, 351.	1.8	177
1943	Polymeric chemosensor for the colorimetric determination of the total polyphenol index (TPI) in wines. <i>Food Control</i> , 2019, 106, 106684.	2.8	8

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1945	Isolation, total synthesis and quantification of caffeoylisocitric acid, a characteristic ingredient of the superfood amaranth. <i>Tetrahedron</i> , 2019, 75, 4479-4485.	1.0	2
1946	Encapsulation of Lipophilic Polyphenols into Nanoliposomes Using pH-Driven Method: Advantages and Disadvantages. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 7506-7511.	2.4	69
1947	Grape Seed Proanthocyanidin Affects Lipid Metabolism via Changing Gut Microflora and Enhancing Propionate Production in Weaned Pigs. <i>Journal of Nutrition</i> , 2019, 149, 1523-1532.	1.3	75
1948	Nitric oxide-enhancing or -releasing agents as antithrombotic drugs. <i>Biochemical Pharmacology</i> , 2019, 166, 300-312.	2.0	56
1949	A caffeic acid-ferulic acid hybrid compound attenuates lipopolysaccharide-mediated inflammation in BV2 and RAW264.7 cells. <i>Biochemical and Biophysical Research Communications</i> , 2019, 515, 565-571.	1.0	19
1950	A cotton (<i>Gossypium hirsutum</i>) WRKY transcription factor (GhWRKY22) participates in regulating anther/pollen development. <i>Plant Physiology and Biochemistry</i> , 2019, 141, 231-239.	2.8	44
1951	A Pilot Study of a Grape Seed Procyanidin Extract for Lung Cancer Chemoprevention. <i>Cancer Prevention Research</i> , 2019, 12, 557-566.	0.7	19
1952	Extraction, purification by macropores resin and in vitro antioxidant activity of flavonoids from <i>Moringa oleifera</i> leaves. <i>South African Journal of Botany</i> , 2019, 124, 270-279.	1.2	30
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1954	The phenolic interactome and gut microbiota: opportunities and challenges in developing applications for Schizophrenia and autism. <i>Psychopharmacology</i> , 2019, 236, 1471-1489.	1.5	8
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1957	Catechin solubilization by spontaneous hydrogen bonding with poly(ethylene glycol) for dry eye therapeutics. <i>Journal of Controlled Release</i> , 2019, 307, 413-422.	4.8	32
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1968	Omics and Epigenetics of Polyphenol-Mediated Neuroprotection: The Curcumin Perspective. , 2019, , 169-189.		1
1969	Potential of encapsulated phytochemicals in hydrogel particles. , 2019, , 305-342.		1
1970	Effect of Polyphenols on Microbial Cell-Cell Communications. , 2019, , 195-223.		10
1971	Effect of Short-Course Oral Ciprofloxacin on Isoflavone Pharmacokinetics following Soy Milk Ingestion in Healthy Postmenopausal Women. <i>Evidence-based Complementary and Alternative Medicine</i> , 2019, 2019, 1-10.	0.5	1
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1982	Black chokeberry (<i>Aronia melanocarpa</i>) polyphenols reveal different antioxidant, antimicrobial and neutrophil-modulating activities. <i>Food Chemistry</i> , 2019, 284, 108-117.	4.2	96
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1988	Binding of Plant Polyphenols to Serum Albumin and LDL: Healthy Implications for Heart Disease. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 9139-9147.	2.4	31
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2012	A comparison of resveratrol and other polyphenolic compounds on Notch activation and endothelial cell activity. <i>PLoS ONE</i> , 2019, 14, e0210607.	1.1	19
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2015	Transient Receptor Potential Canonical 3 and Nuclear Factor of Activated T Cells C3 Signaling Pathway Critically Regulates Myocardial Fibrosis. <i>Antioxidants and Redox Signaling</i> , 2019, 30, 1851-1879.	2.5	12
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2046	Managing obesity through natural polyphenols: A review. <i>Future Foods</i> , 2020, 1-2, 100002.	2.4	48
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2058	Nanopolyphenols: a review of their encapsulation and anti-diabetic effects. <i>SN Applied Sciences</i> , 2020, 2, 1.	1.5	40
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2060	Natural Antioxidants: A Review of Studies on Human and Animal Coronavirus. <i>Oxidative Medicine and Cellular Longevity</i> , 2020, 2020, 1-14.	1.9	33
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2062	Beta-lactoglobulin – nutrition allergen and nanotransporter of different nature ligands therapy with therapeutic action. <i>Research in Veterinary Science</i> , 2020, 133, 17-25.	0.9	9
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2065	Polyphenols by Generating H ₂ O ₂ , Affect Cell Redox Signaling, Inhibit PTPs and Activate Nrf2 Axis for Adaptation and Cell Surviving: In Vitro, In Vivo and Human Health. <i>Antioxidants</i> , 2020, 9, 797.	2.2	48
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2078	Phenolics: therapeutic applications against oxidative injury in obesity and type 2 diabetes pathology. , 2020, , 297-307.		6
2079	Valorization of <i>Flourensia cernua</i> DC as source of antioxidants and antifungal bioactives. <i>Industrial Crops and Products</i> , 2020, 152, 112422.	2.5	7
2080	Antirhea borbonica Aqueous Extract Protects Albumin and Erythrocytes from Glycoxidative Damages. <i>Antioxidants</i> , 2020, 9, 415.	2.2	16
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2088	Black Sorghum Phenolic Extract Modulates Platelet Activation and Platelet Microparticle Release. <i>Nutrients</i> , 2020, 12, 1760.	1.7	12
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2091	Microbiological, Biochemical, and Functional Aspects of Fermented Vegetable and Fruit Beverages. <i>Journal of Chemistry</i> , 2020, 2020, 1-12.	0.9	33
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2094	Green tea (<i>Camellia sinensis</i>) for the prevention of cancer. <i>The Cochrane Library</i> , 2021, 2021, CD005004.	1.5	119
2095	HPLC analysis, antioxidant and cytotoxic activity of different extracts of <i>Costus speciosus</i> against HePG-2 cell lines. <i>South African Journal of Botany</i> , 2020, 131, 222-228.	1.2	12
2096	Cocoa Polyphenols and Gut Microbiota Interplay: Bioavailability, Prebiotic Effect, and Impact on Human Health. <i>Nutrients</i> , 2020, 12, 1908.	1.7	84
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2098	Medicinal Plant Polyphenols Attenuate Oxidative Stress and Improve Inflammatory and Vasoactive Markers in Cerebral Endothelial Cells during Hyperglycemic Condition. <i>Antioxidants</i> , 2020, 9, 573.	2.2	32
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2457	Protective Effect of <i>Angelica keiskei</i> Juice and <i>Oenanthe javanica</i> DC Juice on Oxidative Stress. <i>Korean Journal of Food Science and Technology</i> , 2015, 47, 517-524.	0.0	1

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2614	Metabolomic Analysis of <i>Lactobacillus acidophilus</i> , <i>L. gasseri</i> , <i>L. crispatus</i> , and <i>Lactocaseibacillus rhamnosus</i> Strains in the Presence of Pomegranate Extract. <i>Frontiers in Microbiology</i> , 2022, 13, .	1.5	7
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2628	Red emissive N, Cl-doped carbon dots for detection of tea polyphenols and lysosomal imaging at the cellular level. <i>Sensors and Actuators B: Chemical</i> , 2022, 370, 132424.	4.0	17
2629	Foliar Application of Some Macronutrients and Micronutrients Improves Yield and Fruit Quality of Highbush Blueberry (<i>Vaccinium corymbosum</i> L.). <i>Horticulturae</i> , 2022, 8, 664.	1.2	7
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2638	Effects of light quality, photoperiod, CO ₂ concentration, and air temperature on chlorogenic acid and rutin accumulation in young lettuce plants. <i>Plant Physiology and Biochemistry</i> , 2022, 186, 290-298.	2.8	14
2640	Quercetin up-regulates the expression of tumor-suppressive microRNAs in human cervical cancer. <i>Bioscience of Microbiota, Food and Health</i> , 2023, 42, 87-93.	0.8	5
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