

Antioxidant Activity of Dietary Polyphenols As Determined by
Reducing/Antioxidant Power Assay

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Antioxidant Activity of Centaurea erythraea Infusion Evidenced by Its Superoxide Radical Scavenging and Xanthine Oxidase Inhibitory Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 3476-3479.	2.4	164
2	Guava Fruit (<i>Psidium guajava</i> L.) as a New Source of Antioxidant Dietary Fiber. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 5489-5493.	2.4	348
3	Effect of Principal Polyphenolic Components in Relation to Antioxidant Characteristics of Aged Red Wines. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 5736-5742.	2.4	338
4	Wine Phenolic Antioxidants Inhibit AP-1 Transcriptional Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 5646-5652.	2.4	65
5	Antioxidant activity of fresh and processed edible seaweeds. <i>Journal of the Science of Food and Agriculture</i> , 2001, 81, 530-534.	1.7	327
7	Development and Validation of an Improved Oxygen Radical Absorbance Capacity Assay Using Fluorescein as the Fluorescent Probe. <i>Journal of Agricultural and Food Chemistry</i> , 2001, 49, 4619-4626.	2.4	2,298
8	Plant catechols prevent lipid peroxidation in human plasma and erythrocytes. <i>Molecular and Cellular Biochemistry</i> , 2001, 226, 89-95.	1.4	44
9	Antioxidative Properties of Cardoon (<i>Cynara cardunculus</i> L.) Infusion Against Superoxide Radical, Hydroxyl Radical, and Hypochlorous Acid. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 4989-4993.	2.4	244
10	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
11	Protective Effect of the Phenolic Fraction from Virgin Olive Oils against Oxidative Stress in Human Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 6521-6526.	2.4	124
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15	Evaluation of the antiradical and reducing properties of selected Greek white wines: correlation with polyphenolic composition. <i>Journal of the Science of Food and Agriculture</i> , 2002, 82, 1014-1020.	1.7	53
16	Correlation of Pigment and Flavanol Content with Antioxidant Properties in Selected Aged Regional Wines from Greece. <i>Journal of Food Composition and Analysis</i> , 2002, 15, 655-665.	1.9	316
17	Combination of vitamin c and rutin on neuropathy and lung damage of diabetes mellitus rats. <i>Archives of Pharmacal Research</i> , 2002, 25, 184-190.	2.7	30
18	Amperometric biosensor based on a functionalized gold electrode for the detection of antioxidants. <i>Biosensors and Bioelectronics</i> , 2002, 17, 191-199.	5.3	97
19	Development and Validation of Oxygen Radical Absorbance Capacity Assay for Lipophilic Antioxidants Using Randomly Methylated β -Cyclodextrin as the Solubility Enhancer. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 1815-1821.	2.4	458

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27	Contribution of beverages to the intake of lipophilic and hydrophilic antioxidants in the Spanish diet. <i>European Journal of Clinical Nutrition</i> , 2003, 57, 1275-1282.	1.3	162
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33	Antioxidant properties of <i>Plumbago zeylanica</i> , an Indian medicinal plant and its active ingredient, plumbagin. <i>Redox Report</i> , 2004, 9, 219-227.	1.4	134
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36	Antioxidant activity and inhibition of matrix metalloproteinases by metabolites of maritime pine bark extract (pycnogenol). <i>Free Radical Biology and Medicine</i> , 2004, 36, 811-822.	1.3	164
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47	Methods to Evaluate the Antioxidant Activity. , 2004, , 55-71.		4
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50	Antioxidant Activity of Antiviral Proteins from <i>Celosia cristata</i> . <i>Journal of Plant Biochemistry and Biotechnology</i> , 2004, 13, 13-18.	0.9	30
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58	Antioxidant activities of buckwheat extracts. <i>Food Chemistry</i> , 2005, 90, 743-749.	4.2	440
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76	Detection of catechin based on its electrochemical autoxidation. <i>Talanta</i> , 2005, 65, 511-517.	2.9	22
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980	Biochemical investigation of the upstream anti-sickling mechanisms of soursop (<i>Annona</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 <i>Biomolecular Structure and Dynamics</i> , 2022, 40, 1503-1520.	2.0	1

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1036	Characterization, bioavailability and protective effects of phenolic-rich extracts from almond hulls against pro-oxidant induced toxicity in Caco-2 cells. <i>Food Chemistry</i> , 2020, 322, 126742.	4.2	20
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1038	Optimizing High Pressure Processing Parameters to Produce Milkshakes Using Chokeberry Pomace. <i>Foods</i> , 2020, 9, 405.	1.9	4
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1040	Volatile profiling and UHPLC-QqQ-MS/MS polyphenol analysis of <i>Passiflora leschenaultii</i> DC. fruits and its anti-radical and anti-diabetic properties. <i>Food Research International</i> , 2020, 133, 109202.	2.9	12
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1049	Physicochemical and antioxidant properties of pear juice prepared through pectinase enzyme-assisted extraction from William Bartlett variety. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 743-757.	1.6	9
1050	Ultrasound assisted extraction of bioactive compounds from BRS Violet grape pomace followed by alginate-Ca ²⁺ encapsulation. <i>Food Chemistry</i> , 2021, 338, 128101.	4.2	31
1051	Comparative phytochemical analysis of the fruits of four Florida-grown finger lime (<i>Citrus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf, 50 102 Td	2.5	7
1052	Synthesis, crystal structure, Hirshfeld surface analysis, optical and antioxidant properties of the binuclear complex [C ₅ H ₁₄ N ₂] ₂ Bi ₂ Br ₁₀ ·4H ₂ O. <i>Journal of Molecular Structure</i> , 2021, 1226, 129252.	1.8	2

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1067	Development of value-added functional food by fusion of colored potato and buckwheat flour through hot-melt extrusion. <i>Journal of Food Processing and Preservation</i> , 0, , e15312.	0.9	10
1068	Antioxidant Activity and Capacity Measurement. <i>Reference Series in Phytochemistry</i> , 2021, , 1-66.	0.2	2
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1070	Antioxidant and Anticancer Properties of Biosynthesized GA/Ag-Fe3O4@ Nanocomposites. <i>Journal of Cluster Science</i> , 0, , 1.	1.7	2
1071	Evaluation of the effectiveness of macaÃba palm seed kernel (<i>Acrocomia intumescens</i> drude) on anxiolytic activity, memory preservation and oxidative stress in the brain of dyslipidemic rats. <i>PLoS ONE</i> , 2021, 16, e0246184.	1.1	2

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1074	Effects of processing and packaging on bioactive compounds of curriola jelly [<i>Pouteria ramiflora</i> (Mart.) Radlk.] during storage. <i>Food Science and Technology</i> , 2021, 41, 96-104.	0.8	6
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1088	Essential Oil from Flowering Tops of <i>Lavandula dentata</i> (L): Chemical Composition, Antimicrobial, Antioxidant and Insecticidal Activities. <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2021, 24, 632-647.	0.7	13
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1091	<i>Spirulina</i> sp. LEB 18-extracted phycocyanin: Effects on liposomes™ physicochemical parameters and correlation with antiradical/antioxidant properties. <i>Chemistry and Physics of Lipids</i> , 2021, 236, 105064.	1.5	4
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1094	Bio-based films prepared with apple pomace: Volatiles compound composition and mechanical, antioxidant and antibacterial properties. <i>LWT - Food Science and Technology</i> , 2021, 144, 111241.	2.5	18
1095	Optimization of enzymatic hydrolysis of red tilapia scales (<i>Oreochromis</i> sp.) to obtain bioactive peptides. <i>Biotechnology Reports (Amsterdam, Netherlands)</i> , 2021, 30, e00611.	2.1	18
1096	Isotopic composition of rainfall in Baja California Sur, MÃ©xico. <i>International Journal of Hydrology</i> , 2021, 5, 93-100.	0.2	3
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1101	Extraction of Phenolic Compounds of six Algerian date (<i>Phoenix dactylifera</i> L.) cultivars from Ain-Saleh region, using Reflux method and Screening of Antioxidant Activity in vitro. <i>Asian Journal of Research in Chemistry</i> , 2021, , 161-167.	0.2	1
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1106	Effects of the Filtration on the Biotic Fraction of Extra Virgin Olive Oil. <i>Foods</i> , 2021, 10, 1677.	1.9	5
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1404	Recovery of bioactive compounds from an agro-industrial waste: extraction, microencapsulation, and characterization of jaboticaba (<i>Myrciaria cauliflora</i> Berg) pomace as a source of antioxidant. <i>Anais Da Academia Brasileira De Ciencias</i> , 2022, 94, .	0.3	0
1405	Purification of bioactive compounds from blackberry pomace: Investigation of techniques to reduce fouling during flat membrane ultrafiltration process. <i>Food and Bioproducts Processing</i> , 2023, 137, 135-144.	1.8	1
1406	Aplicação de antioxidantes naturais na reprodução animal. <i>Ciencia Animal Brasileira</i> , 0, 23, .	0.3	0
1407	Physical, Nutritional, and Bioactive Properties of Mandacaru Cladode Flour (<i>Cereus jamacaru</i> DC.): An Unconventional Food Plant from the Semi-Arid Brazilian Northeast. <i>Foods</i> , 2022, 11, 3814.	1.9	4
1408	New Insight on Phenolic Composition and Evaluation of the Vitamin C and Nutritional Value of Smoothies Sold on the Spanish Market. <i>Molecules</i> , 2022, 27, 8229.	1.7	1
1409	Unconventional Extraction of Total Non-Polar Carotenoids from Pumpkin Pulp and Their Nanoencapsulation. <i>Molecules</i> , 2022, 27, 8240.	1.7	3
1410	Beneficial Effects of <i>Bauhinia rufa</i> Leaves on Oxidative Stress, Prevention, and Treatment of Obesity in High-Fat Diet-Fed C57BL/6 Mice. <i>Oxidative Medicine and Cellular Longevity</i> , 2022, 2022, 1-13.	1.9	0
1411	Varietal Effect on Composition and Digestibility of Seedless Table Grapes (<i>Vitis vinifera</i> L.) under In Vitro Conditions. <i>Foods</i> , 2022, 11, 3984.	1.9	0
1412	Exploring the antioxidant potential of bis-1,2,3-triazolyl-N-phenylacetamides. <i>Research on Chemical Intermediates</i> , 2023, 49, 635-653.	1.3	1
1413	Hand-Portable Miniaturized Liquid Chromatography for the Determination of Chlorogenic Acids in Dietary Supplements. <i>Antioxidants</i> , 2022, 11, 2408.	2.2	2
1414	Ultrasound-Assisted Extraction of Specific Phenolic Compounds from <i>Petroselinum crispum</i> Leaves Using Response Surface Methodology and HPLC-PDA and Q-TOF-MS/MS Identification. <i>Applied Sciences (Switzerland)</i> , 2023, 13, 798.	1.3	3
1415	Antioxidant Properties of Dried Ginger (<i>Zingiber officinale</i> Roscoe) var. Bentong. <i>Foods</i> , 2023, 12, 178.	1.9	12
1416	Chemical composition and prebiotic activity of baru (<i>Dipteryx alata</i> Vog.) pulp on probiotic strains and human colonic microbiota. <i>Food Research International</i> , 2023, 164, 112366.	2.9	4
1417	Evaluating the phenolic composition and antioxidant properties of Georgia pecans after in vitro digestion. <i>Food Bioscience</i> , 2023, 51, 102351.	2.0	2
1418	Araçá (<i>Psidium Cattleianum</i> Sabine) ethanol extracts increase lifespan and alleviate oxidative stress in <i>Caenorhabditis elegans</i> . <i>Journal of Agriculture and Food Research</i> , 2023, 11, 100505.	1.2	0
1419	Physicochemical characteristics and volatile profile of pitaya (<i>Selenicereus setaceus</i>). <i>South African Journal of Botany</i> , 2023, 154, 88-97.	1.2	2
1420	Phytochemical Profiles, Antioxidant, Antimicrobial and Cytotoxic cell lines activity of <i>Passiflora caerulea</i> L.. <i>Biomedical and Pharmacology Journal</i> , 2022, 15, 2365-2379.	0.2	0
1421	Antihyaluronidase and Antioxidant Potential of <i>Atriplex sagittata</i> Borkh. in Relation to Phenolic Compounds and Triterpene Saponins. <i>Molecules</i> , 2023, 28, 982.	1.7	2

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1423	Hibiscus (<i>Hibiscus Sabdariffa</i> L.) extracts freeze-dried and encapsulated by ionic gelation: an approach for yogurt application. <i>Journal of Food Measurement and Characterization</i> , 0, , .	1.6	1
1424	Antioxidant activities of <i>Eragrostis amabilis</i> (L.) Wight. Arn. And <i>Eragrostis pilosa</i> (L.) Beauve. <i>Vegetos</i> , 2024, 37, 125-132.	0.8	0
1425	Algal cell factories as a source of marine antioxidants. , 2023, , 161-184.		0
1427	Bioactive Compounds in Plasma as a Function of Sex and Sweetener Resulting from a Maqui-Lemon Beverage Consumption Using Statistical and Machine Learning Techniques. <i>International Journal of Molecular Sciences</i> , 2023, 24, 2140.	1.8	4
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1429	Antioxidants extraction from vegetable matrices with green solvents. , 2023, , 289-308.		0
1430	Self-assembly, physico-chemical characterization, biological, virtual screening, and computational approach of novel 2-amino pyridine derivatives. <i>Journal of Molecular Structure</i> , 2023, 1281, 135049.	1.8	1
1431	Antioxidant capacity of seaweeds: In vitro and in vivo assessment. , 2023, , 299-341.		0
1432	Application of Extrusion-Cooking for Processing of White and Red Bean to Create Specific Functional Properties. <i>Applied Sciences (Switzerland)</i> , 2023, 13, 1671.	1.3	2
1433	Mathematical modelling of drying kinetics of avocado peels and its influence on flavan-3-ols content and antioxidant activity. <i>LWT - Food Science and Technology</i> , 2023, 176, 114552.	2.5	0
1434	Activation of iron based persulfate heterogeneous nano catalyst using plant extract for removal of tetrabromobisphenol A from soil. <i>Journal of Environmental Chemical Engineering</i> , 2023, 11, 109493.	3.3	5
1435	Antioxidant Potential of Tamarillo Fruitsâ€™ Chemical and Infrared Spectroscopy Analysis. <i>Antioxidants</i> , 2023, 12, 536.	2.2	1
1436	Effects of Different Irrigation Regimes and Nitrogen Fertilization on the Physicochemical and Bioactive Characteristics of onion (<i>Allium cepa</i> L.). <i>Horticulturae</i> , 2023, 9, 344.	1.2	3
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1439	Determination of Antioxidant, Anti-Alzheimer, Antidiabetic, Antiglaucoma and Antimicrobial Effects of Zivzik Pomegranate (<i>Punica granatum</i>)â€™A Chemical Profiling by LC-MS/MS. <i>Life</i> , 2023, 13, 735.	1.1	35
1440	First Insight into the Neuroprotective and Antibacterial Effects of Phlorotannins Isolated from the Cell Walls of Brown Algae <i>Fucus vesiculosus</i> and <i>Pelvetia canaliculata</i> . <i>Antioxidants</i> , 2023, 12, 696.	2.2	5

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1442	Metabolomic Analysis Reveals Domestication-Driven Reshaping of Polyphenolic Antioxidants in Soybean Seeds. <i>Antioxidants</i> , 2023, 12, 912.	2.2	3
1443	<i>Hibiscus sabdariffa</i> calyx protect against oxidative stress and aluminium chloride-induced neurotoxicity in the brain of experimental rats. <i>Toxicology Reports</i> , 2023, 10, 469-480.	1.6	2
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1476	Biocolorant from <i>Anisochilus carnosus</i> : A Natural Food Preservative. , 2023, , 589-610.		0