

Development and Validation of an Improved Oxygen Ra Using Fluorescein as the Fluorescent Probe

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Citation Report

#	ARTICLE	IF	CITATIONS
3	Ellagic Acid and Flavonoid Antioxidant Content of Muscadine Wine and Juice. Journal of Agricultural and Food Chemistry, 2002, 50, 3186-3192.	2.4	185
4	Novel Fluorometric Assay for Hydroxyl Radical Prevention Capacity Using Fluorescein as the Probe. Journal of Agricultural and Food Chemistry, 2002, 50, 2772-2777.	2.4	297
5	A peroxyoxalate chemiluminescence-based assay for the evaluation of hydrogen peroxide scavenging activity employing 9,10-diphenylanthracene as the fluorophore. Journal of Pharmacological and Toxicological Methods, 2002, 48, 171-177.	0.3	48
6	Development and Validation of Oxygen Radical Absorbance Capacity Assay for Lipophilic Antioxidants Using Randomly Methylated β -Cyclodextrin as the Solubility Enhancer. Journal of Agricultural and Food Chemistry, 2002, 50, 1815-1821.	2.4	458
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8	Assays for Hydrophilic and Lipophilic Antioxidant Capacity (oxygen radical absorbance capacity) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Chemistry, 2003, 51, 3273-3279.	2.4	1,220
9	Development of an electrochemical method for the determination of antioxidant activity. Application to grape-derived products. European Food Research and Technology, 2003, 216, 445-448.	1.6	23
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16	Phytochemical Composition and Antioxidant Stability of Fortified Yellow Passion Fruit (Passiflora) Tj ETQq1 1 0.784314 rgBT /Overlock 10 2.4 107	2.4	107
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18	Antioxidant Activities of Natural Vitamin E Formulations. Journal of Nutritional Science and Vitaminology, 2003, 49, 217-220.	0.2	17
19	Consumption of Cherries Lowers Plasma Urate in Healthy Women. Journal of Nutrition, 2003, 133, 1826-1829.	1.3	165
20	Sour Cherry (Prunus cerasus L) Anthocyanins as Ingredients for Functional Foods. Journal of Biomedicine and Biotechnology, 2004, 2004, 253-258.	3.0	128

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22	Effect of storage on breast milk antioxidant activity. <i>Archives of Disease in Childhood: Fetal and Neonatal Edition</i> , 2004, 89, F518-F520.	1.4	110
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1120	Bioactive properties of peptides obtained from Argentinian defatted soy flour protein by Corolase PP hydrolysis. <i>Food Chemistry</i> , 2016, 198, 36-44.	4.2	74
1121	<i>Lavandula angustifolia</i> and <i>Lavandula latifolia</i> Essential Oils from Spain: Aromatic Profile and Bioactivities. <i>Planta Medica</i> , 2016, 82, 163-170.	0.7	39
1122	Programmable flow system for automation of oxygen radical absorbance capacity assay using pyrogallol red for estimation of antioxidant reactivity. <i>Talanta</i> , 2016, 150, 599-606.	2.9	15
1123	Methyl-esterified 3-hydroxybutyrate oligomers protect bacteria from hydroxyl radicals. <i>Nature Chemical Biology</i> , 2016, 12, 332-338.	3.9	54
1124	Changes in antioxidant and antiinflammatory activity of black bean (<i>Phaseolus vulgaris</i> L.) protein isolates due to germination and enzymatic digestion. <i>Food Chemistry</i> , 2016, 203, 417-424.	4.2	71
1125	Pre-harvest studies of buriti (<i>Mauritia flexuosa</i> L.F.), a Brazilian native fruit, for the characterization of ideal harvest point and ripening stages. <i>Scientia Horticulturae</i> , 2016, 202, 77-82.	1.7	22
1126	Real-Time Discrimination and Versatile Profiling of Spontaneous Reactive Oxygen Species in Living Organisms with a Single Fluorescent Probe. <i>Journal of the American Chemical Society</i> , 2016, 138, 3769-3778.	6.6	253
1127	Vegetable product containing caseinomacropeptide and germinated seed and sprouts. <i>Journal of Food Science and Technology</i> , 2016, 53, 880-887.	1.4	4
1128	Cholinesterase, protease inhibitory and antioxidant capacities of Sri Lankan medicinal plants. <i>Industrial Crops and Products</i> , 2016, 83, 227-234.	2.5	32
1129	Bioavailability and the mechanism of action of a grape extract rich in polyphenols in cholesterol homeostasis. <i>Journal of Functional Foods</i> , 2016, 21, 178-185.	1.6	22
1130	Protective effect of black raspberry seed containing anthocyanins against oxidative damage to DNA, protein, and lipid. <i>Journal of Food Science and Technology</i> , 2016, 53, 1214-1221.	1.4	21
1131	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
1132	Antioxidant Activity/Capacity Measurement. 1. Classification, Physicochemical Principles, Mechanisms, and Electron Transfer (ET)-Based Assays. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 997-1027.	2.4	491
1133	An exploratory study on the peroxy-radical-scavenging activity of 2,6-dimethyl-5-hepten-2-ol and its heterocyclic analogues. <i>Journal of Molecular Structure</i> , 2016, 1107, 82-90.	1.8	14
1134	Biocatalytic conversion of poultry processing leftovers: Optimization of hydrolytic conditions and peptide hydrolysate characterization. <i>Food Chemistry</i> , 2016, 197, 611-621.	4.2	20
1135	Polyphenols, antioxidants, and antimutagenic effects of <i>Copaifera langsdorffii</i> fruit. <i>Food Chemistry</i> , 2016, 197, 1153-1159.	4.2	47
1136	Synthesis and accumulation of anthocyanins in sour cherries during ripening in accordance with antioxidant capacity development and chalcone synthase expression. <i>European Food Research and Technology</i> , 2016, 242, 189-198.	1.6	20
1137	Phenolic content, antioxidant activity and effective compounds of kumquat extracted by different solvents. <i>Food Chemistry</i> , 2016, 197, 1-6.	4.2	85

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1138	Effect of processing conditions on characteristics of dehydrated bee-pollen and correlation between quality parameters. <i>LWT - Food Science and Technology</i> , 2016, 65, 808-815.	2.5	60
1139	<i>In Vitro</i> Antioxidant Activity of the Anthocyanins in <i>Sageretia theezans</i> Brongn Fruit. <i>International Journal of Food Properties</i> , 2016, 19, 210-221.	1.3	4
1140	Species- and cultivar-dependent traits of <i>Prunus avium</i> and <i>Prunus cerasus</i> polyphenols. <i>Journal of Food Composition and Analysis</i> , 2016, 45, 50-57.	1.9	53
1141	Lavandin (<i>Lavandula intermedia</i> Emeric ex Loiseleur) essential oil from Spain: determination of aromatic profile by gas chromatography-mass spectrometry, antioxidant and lipoxygenase inhibitory bioactivities. <i>Natural Product Research</i> , 2016, 30, 1123-1130.	1.0	38
1142	Isolation and identification of antioxidant peptides from enzymatically hydrolyzed rice bran protein. <i>Food Chemistry</i> , 2016, 192, 156-162.	4.2	192
1143	Antioxidant activity of protocatechuates evaluated by DPPH, ORAC, and CAT methods. <i>Food Chemistry</i> , 2016, 194, 749-757.	4.2	88
1144	A Modified and Improved Assay Based on Microbial Test System (MTS) to Evaluate Antioxidant Activity. <i>Food Analytical Methods</i> , 2016, 9, 895-904.	1.3	14
1145	Non-enzymatic antioxidant capacity (NEAC) estimated by two different dietary assessment methods and its relationship with NEAC plasma levels. <i>European Journal of Nutrition</i> , 2017, 56, 1561-1576.	1.8	10
1146	Valorization of Carob's Germ and Seed Peel as Natural Antioxidant Ingredients in Gluten-Free Crackers. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12770.	0.9	33
1147	An evaluation of the antioxidant properties of <i>Arthrospira maxima</i> extracts obtained using non-conventional techniques. <i>European Food Research and Technology</i> , 2017, 243, 227-237.	1.6	13
1148	Hybrid palm oil (<i>Elaeis oleifera</i> — <i>Elaeis guineensis</i>) supplementation improves plasma antioxidant capacity in humans. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600070.	1.0	10
1149	Macrophages in oxidative stress and models to evaluate the antioxidant function of dietary natural compounds. <i>Journal of Food and Drug Analysis</i> , 2017, 25, 111-118.	0.9	59
1150	Aronia dietary drinks fortified with selected herbal extracts preserved by thermal pasteurization and high pressure carbon dioxide. <i>LWT - Food Science and Technology</i> , 2017, 85, 423-426.	2.5	15
1151	An environmentally friendly process for the production of extracts rich in phenolic antioxidants from <i>Olea europaea</i> L. and <i>Cynara scolymus</i> L. matrices. <i>European Food Research and Technology</i> , 2017, 243, 1229-1238.	1.6	25
1152	In vitro antiinflammatory and antioxidant potential of root extracts from Ranunculaceae species. <i>South African Journal of Botany</i> , 2017, 109, 128-137.	1.2	9
1153	Assessment of glucosinolates, antioxidative and antiproliferative activity of broccoli and collard extracts. <i>Journal of Food Composition and Analysis</i> , 2017, 61, 59-66.	1.9	37
1154	Effect of sodium selenite on isoflavonoid contents and antioxidant capacity of chickpea (<i>Cicer</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 10	4.2	58
1155	An Electrochemical Method for the Determination of Antioxidant Capacities Applied to Components of Spices and Condiments. <i>Journal of the Electrochemical Society</i> , 2017, 164, B97-B102.	1.3	10

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1158	Combined recovery of polysaccharides and polyphenols from <i>Rosa damascena</i> wastes. <i>Industrial Crops and Products</i> , 2017, 100, 85-94.	2.5	39
1159	LC-MS identification and preparative HPLC isolation of <i>Frankenia pulverulenta</i> phenolics with antioxidant and neuroprotective capacities in PC12 cell line. <i>Pharmaceutical Biology</i> , 2017, 55, 880-887.	1.3	25
1160	Postharvest behavior of camu-camu fruits based on harvesting time and nutraceutical properties. <i>Scientia Horticulturae</i> , 2017, 217, 276-284.	1.7	10
1161	Effects of Modified Atmosphere Packaging on the Quality of Dried Lemon Slices. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13043.	0.9	11
1162	Guayusa (<i>Ilex guayusa</i> L.) new tea: phenolic and carotenoid composition and antioxidant capacity. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 3929-3936.	1.7	29
1163	The ORAC Assay: Mathematical Analysis of the Rate Equations and Some Practical Considerations. <i>International Journal of Chemical Kinetics</i> , 2017, 49, 409-418.	1.0	0
1164	Accuracy and Validity of AREC (Alkoxy Radical Elimination Capacity) Assay in Evaluating the Antioxidant Abilities of Various Biosubstances. <i>Bulletin of the Chemical Society of Japan</i> , 2017, 90, 223-230.	2.0	4
1165	Structural and functional integrity of human serum albumin: Analytical approaches and clinical relevance in patients with liver cirrhosis. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2017, 144, 138-153.	1.4	43
1166	Construction of biodegradable and biocompatible AIE-active fluorescent polymeric nanoparticles by Ce(IV)/HNO ₃ redox polymerization in aqueous solution. <i>Materials Science and Engineering C</i> , 2017, 78, 191-197.	3.8	29
1167	Design, synthesis, and evaluation of multitarget-directed ligands against Alzheimer's disease based on the fusion of donepezil and curcumin. <i>Bioorganic and Medicinal Chemistry</i> , 2017, 25, 2946-2955.	1.4	50
1168	Antioxidant Synergetic Effect Between the Peptides Derived from the Egg White Pentapeptide Trp-Asn-Trp-Ala-Asp. <i>International Journal of Peptide Research and Therapeutics</i> , 2017, 23, 509-518.	0.9	11
1169	Green coffee extract enhances oxidative stress resistance and delays aging in <i>Caenorhabditis elegans</i> . <i>Journal of Functional Foods</i> , 2017, 33, 297-306.	1.6	49
1170	DNA agarose gel electrophoresis for antioxidant analysis: Development of a quantitative approach for phenolic extracts. <i>Food Chemistry</i> , 2017, 233, 45-51.	4.2	17
1171	Design, Synthesis and Biological Evaluation of Potent Antioxidant 1-(2,5-Dimethoxybenzyl)-4-arylpiperazines and <i>N</i> -Azolyl Substituted 4-Arylpiperazin-1-yl. <i>ChemistrySelect</i> , 2017, 2, 3854-3859.		4
1172	Buffalo casein derived peptide can alleviate H ₂ O ₂ induced cellular damage and necrosis in fibroblast cells. <i>Experimental and Toxicologic Pathology</i> , 2017, 69, 485-495.	2.1	17
1173	<i>Salvia officinalis</i> L. Essential Oils from Spain: Determination of Composition, Antioxidant Capacity, Antienzymatic, and Antimicrobial Bioactivities. <i>Chemistry and Biodiversity</i> , 2017, 14, e1700102.	1.0	45

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1174	Effect of mash enzyme and heat treatments on the cellular antioxidant activity of black currant (<i>Ribes nigrum</i>), raspberry (<i>Rubus idaeus</i>), and blueberry (<i>Vaccinium myrtillus</i>) juices. <i>CYTA - Journal of Food</i> , 2017, 15, 277-283.	0.9	12
1175	Characterization of betalains, saponins and antioxidant power in differently colored quinoa (<i>Chenopodium quinoa</i>) varieties. <i>Food Chemistry</i> , 2017, 234, 285-294.	4.2	139
1176	Mycochemical Changes Induced by Selenium Enrichment in <i>P. Æostreatus</i> Fruiting Bodies. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 4074-4082.	2.4	14
1177	<i>Centella asiatica</i> enhances hepatic antioxidant status and regulates hepatic inflammatory cytokines in type 2 diabetic rats. <i>Pharmaceutical Biology</i> , 2017, 55, 1671-1678.	1.3	30
1178	In vitro cytotoxic, antibacterial, anti-inflammatory and antioxidant activities and phenolic content in wild-grown flowers of common daisy – A medicinal plant. <i>Journal of Herbal Medicine</i> , 2017, 8, 31-39.	1.0	19
1179	Detection of Reactive Oxygen Species in Anion Exchange Membrane Fuel Cells using In Situ Fluorescence Spectroscopy. <i>ChemSusChem</i> , 2017, 10, 3056-3062.	3.6	45
1180	Synthesis and biological assessment of racemic benzochromenopyrimidinetriones as promising agents for Alzheimer's disease therapy. <i>Future Medicinal Chemistry</i> , 2017, 9, 715-721.	1.1	10
1181	New (benz)imidazolopyridino tacrines as nonhepatotoxic, cholinesterase inhibitors for Alzheimer disease. <i>Future Medicinal Chemistry</i> , 2017, 9, 723-729.	1.1	25
1182	Identification of a flavonoid C-glycoside as potent antioxidant. <i>Free Radical Biology and Medicine</i> , 2017, 110, 92-101.	1.3	68
1183	Effect of light irradiation on the antioxidant stability of oleuropein. <i>Food Chemistry</i> , 2017, 237, 91-97.	4.2	20
1184	Analytical profiling of selected antioxidants and total antioxidant capacity of goji (<i>Lycium spp.</i>) berries. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2017, 143, 252-260.	1.4	42
1185	Analytical characterization of purified mimosa (<i>Acacia mearnsii</i>) industrial tannin extract: Single and sequential fractionation. <i>Separation and Purification Technology</i> , 2017, 186, 218-225.	3.9	35
1186	Controversial alkoxyl and peroxy radical scavenging activity of the tryptophan metabolite 3-hydroxy-anthranilic acid. <i>Biomedicine and Pharmacotherapy</i> , 2017, 90, 332-338.	2.5	10
1187	Antioxidant activities of aqueous extract from <i>Stevia rebaudiana</i> stem waste to inhibit fish oil oxidation and identification of its phenolic compounds. <i>Food Chemistry</i> , 2017, 232, 379-386.	4.2	44
1188	Antifungal and antioxidant activities of <i>Coleonema album</i> and <i>C. pulchellum</i> against skin diseases. <i>Pharmaceutical Biology</i> , 2017, 55, 1249-1255.	1.3	6
1189	Trifluoroacetylated tyrosine-rich D-tetrapeptides have potent antioxidant activity. <i>Peptides</i> , 2017, 89, 50-59.	1.2	8
1190	5- <i>Amino-6,7,8,9-tetrahydrobenzo[b][1,8]Naphthyridin-2(1 H)-one</i> : The first Example of a new Family of HuperTacrines for Alzheimer's Disease Therapy. <i>ChemistrySelect</i> , 2017, 2, 2605-2610.	0.7	3
1191	Targeted gene disruption coupled with metabolic screen approach to uncover the LEAFY COTYLEDON1-LIKE4 (L1L4) function in tomato fruit metabolism. <i>Plant Cell Reports</i> , 2017, 36, 1065-1082.	2.8	32

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1193	Ferric-o-phenanthroline adsorbed on a Nafion membrane: A novel optical sensor for antioxidant capacity measurement of food extracts. <i>Sensors and Actuators B: Chemical</i> , 2017, 247, 155-162.	4.0	17
1194	Preanalytic of total antioxidant capacity assays performed in serum, plasma, urine and saliva. <i>Clinical Biochemistry</i> , 2017, 50, 356-363.	0.8	24
1195	Understanding the Effects of Roasting on Antioxidant Components of Coffee Brews by Coupling Onâ€line ABTS Assay to High Performance Size Exclusion Chromatography. <i>Phytochemical Analysis</i> , 2017, 28, 106-114.	1.2	23
1196	The chilean superfruit black-berry <i>Aristotelia chilensis</i> (Elaeocarpaceae), Maqui as mediator in inflammation-associated disorders. <i>Food and Chemical Toxicology</i> , 2017, 108, 438-450.	1.8	53
1197	Date fruit (<i>Phoenix dactylifera</i> L.): An underutilized food seeking industrial valorization. <i>NFS Journal</i> , 2017, 6, 1-10.	1.9	211
1198	Distinct physiological and metabolic reprogramming by highbush blueberry (<i>Vaccinium</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 507 Td Plantarum, 2017, 160, 46-64.	2.6	18
1199	Solutions to decrease a systematic error related to AAPH addition in the fluorescence-based ORAC assay. <i>Analytical Biochemistry</i> , 2017, 519, 27-29.	1.1	19
1200	Microwave pretreatment to improve extraction efficiency and polyphenol extract richness from grape pomace. Effect on antioxidant bioactivity. <i>Food and Bioproducts Processing</i> , 2017, 106, 162-170.	1.8	54
1201	Postharvest UV-C irradiation stimulates the non-enzymatic and enzymatic antioxidant system of â€Isabelâ€™ hybrid grapes (<i>Vitis labrusca</i> – <i>Vitis vinifera</i> L.). <i>Food Research International</i> , 2017, 102, 738-747.	2.9	32
1202	Chilean berry <i>Ugni molinae</i> Turcz. fruit and leaves extracts with interesting antioxidant, antimicrobial and tyrosinase inhibitory properties. <i>Food Research International</i> , 2017, 102, 119-128.	2.9	34
1203	Aroma volatiles, sensory and chemical attributes of strawberry (<i>Fragaria</i> – <i>Ananassa</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 507 Td 2614-2622.	1.3	15
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1205	The composition of bee pollen color fractions evaluated by solid-state ¹ H and ¹³ C NMR: their macroelement content and antioxidant properties. <i>Journal of Apicultural Research</i> , 2017, 56, 523-532.	0.7	5
1207	Effects of Adsorption on Polycyclic Aromatic Hydrocarbon, Lipid Characteristic, Oxidative Stability, and Free Radical Scavenging Capacity of Sesame Oil. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1700150.	1.0	31
1208	Phenolic Acids Profiles and Cellular Antioxidant Activity in Tortillas Produced from Mexican Maize Landrace Processed by Nixtamalization and Lime Extrusion Cooking. <i>Plant Foods for Human Nutrition</i> , 2017, 72, 314-320.	1.4	21
1209	Enhancement of Solubility and Bioavailability of Quercetin by Inclusion Complexation with the Cavity of Monoâ€deoxyâ€aminoethylaminoâ€cyclodextrin. <i>Bulletin of the Korean Chemical Society</i> , 2017, 38,1.0 880-889.	1.0	19
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1212	Protective effect of <i>Momordica charantia</i> water extract against liver injury in restraint-stressed mice and the underlying mechanism. <i>Food and Nutrition Research</i> , 2017, 61, 1348864.	1.2	20
1213	Phenolic compounds, antioxidant capacity and bioaccessibility of minerals of stingless bee honey (<i>Meliponinae</i>). <i>Journal of Food Composition and Analysis</i> , 2017, 63, 89-97.	1.9	79
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1215	Novel cinnamamide-dibenzylamine hybrids: Potent neurogenic agents with antioxidant, cholinergic, and neuroprotective properties as innovative drugs for Alzheimer's disease. <i>European Journal of Medicinal Chemistry</i> , 2017, 139, 68-83.	2.6	39
1216	Antioxidant and hepatoprotective effects of <i>A. cerana</i> honey against acute alcohol-induced liver damage in mice. <i>Food Research International</i> , 2017, 101, 35-44.	2.9	34
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1220	Synthesis and antioxidant evaluation of lipophilic oleuropein aglycone derivatives. <i>Food and Function</i> , 2017, 8, 4684-4692.	2.1	39
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1234	The effect of air flow in coffee roasting for antioxidant activity and total polyphenol content. <i>Food Control</i> , 2017, 71, 210-216.	2.8	26
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1244	An overview about oxidation in clinical practice of skin aging. <i>Anais Brasileiros De Dermatologia</i> , 2017, 92, 367-374.	0.5	82
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1248	On-Line Screening, Isolation and Identification of Antioxidant Compounds of <i>Helianthemum ruficomum</i> . <i>Molecules</i> , 2017, 22, 239.	1.7	21
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1372	Antioxidant Potential of Extracts Obtained from Macro- (<i>Ascophyllum nodosum</i> , <i>Fucus vesiculosus</i>) Tj ETQq1 1 0.784314 rgBT /Overload Ultrasound. <i>Medicines (Basel, Switzerland)</i> , 2018, 5, 33.	0.7	60

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1388	Hardy kiwi leaves extracted by multi-frequency multimode modulated technology: A sustainable and promising by-product for industry. <i>Food Research International</i> , 2018, 112, 184-191.	2.9	35
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1397	Retrieving of high-value biomolecules from edible <i>Himanthalia elongata</i> brown seaweed using hydrothermal processing. <i>Food and Bioproducts Processing</i> , 2019, 117, 275-286.	1.8	25
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1412	Cytoprotective Effect of <i>Ligustrum robustum</i> Polyphenol Extract against Hydrogen Peroxide-Induced Oxidative Stress via Nrf2 Signaling Pathway in Caco-2 Cells. <i>Evidence-based Complementary and Alternative Medicine</i> , 2019, 2019, 1-8.	0.5	9
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1518	Identification of flavonoids in <i>Plumula nelumbinis</i> and evaluation of their antioxidant properties from different habitats. <i>Industrial Crops and Products</i> , 2019, 127, 36-45.	2.5	27
1519	Synthesis and biological assessment of Kojo Tacrines as new agents for Alzheimer's disease therapy. <i>Journal of Enzyme Inhibition and Medicinal Chemistry</i> , 2019, 34, 163-170.	2.5	19
1520	Antihypertensive effect of spent brewer yeast peptide. <i>Process Biochemistry</i> , 2019, 76, 213-218.	1.8	42
1521	A comprehensive characterization of <i>Solanum lycocarpum</i> St. Hill and <i>Solanum oocarpum</i> Sendtn: Chemical composition and antioxidant properties. <i>Food Research International</i> , 2019, 124, 61-69.	2.9	22
1522	Improving Polyphenol Extraction from Lemon Residues by Pulsed Electric Fields. <i>Waste and Biomass Valorization</i> , 2019, 10, 889-897.	1.8	61
1523	Phenolic Compounds from <i>Butia odorata</i> (Barb. Rodr.) Noblick Fruit and Its Antioxidant and Antitumor Activities. <i>Food Analytical Methods</i> , 2020, 13, 61-68.	1.3	14
1524	Effects of micronization on dietary fiber composition, physicochemical properties, phenolic compounds, and antioxidant capacity of grape pomace and its dietary fiber concentrate. <i>LWT - Food Science and Technology</i> , 2020, 117, 108652.	2.5	81
1525	Plasma oxidation status and antioxidant capacity in psoriatic children. <i>Archives of Dermatological Research</i> , 2020, 312, 33-39.	1.1	18
1526	Bioactive compounds from date fruit and seed as potential nutraceutical and functional food ingredients. <i>Food Chemistry</i> , 2020, 308, 125522.	4.2	164
1527	Turn-on fluorescent assay for antioxidants based on their inhibiting polymerization of dopamine on graphene quantum dots. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2020, 225, 117516.	2.0	14
1528	Rapid extraction method followed by a d-SPE clean-up step for determination of phenolic composition and antioxidant and antiproliferative activities from berry fruits. <i>Food Chemistry</i> , 2020, 309, 125694.	4.2	20
1529	Effects of <i>Moringa oleifera</i> on oxidative stress, apoptotic and inflammatory biomarkers in streptozotocin-induced diabetic animal model. <i>South African Journal of Botany</i> , 2020, 129, 354-365.	1.2	26
1530	The Aggregation Behavior and Antioxidative Activity of Amphiphilic Surfactants Based on Quinuclidinol. <i>Journal of Surfactants and Detergents</i> , 2020, 23, 207-214.	1.0	1
1531	Disparate effects of antibiotic-induced microbiome change and enhanced fitness in <i>Daphnia magna</i> . <i>PLoS ONE</i> , 2020, 15, e0214833.	1.1	26
1532	Antioxidant activity and polyphenol composition of sugarcane molasses extract. <i>Food Chemistry</i> , 2020, 314, 126180.	4.2	75
1533	A manganese oxide (MnO _x)-Based colorimetric nanosensor for indirect measurement of lipophilic and hydrophilic antioxidant capacity. <i>Analytical Methods</i> , 2020, 12, 448-455.	1.3	11
1534	Green tea polyphenol epigallocatechin-3-gallate improves the antioxidant capacity of eggs. <i>Food and Function</i> , 2020, 11, 534-543.	2.1	29

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1537	Modified QuEChERS method for phenolic compounds determination in mustard greens (Brassica Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.3	16
1538	Comprehensive identification and quantification of unexploited phenolic compounds from red and yellow arãããj (Psidium cattleianum Sabine) by LC-DAD-ESI-MS/MS. <i>Food Research International</i> , 2020, 131, 108978.	2.9	22
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1540	Confirmation by solid-state NMR spectroscopy of a strong complex phenol-dietary fiber with retention of antioxidant activity in vitro. <i>Food Hydrocolloids</i> , 2020, 102, 105584.	5.6	19
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1542	Quality Attributes of Cryoconcentrated Calafate (Berberis microphylla) Juice during Refrigerated Storage. <i>Foods</i> , 2020, 9, 1314.	1.9	26
1543	Plant, pathogen and biocontrol agent interaction effects on bioactive compounds and antioxidant activity in garlic. <i>Physiological and Molecular Plant Pathology</i> , 2020, 112, 101550.	1.3	8
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1549	Raspberry dietary fibre: Chemical properties, functional evaluation and prebiotic in vitro effect. <i>LWT - Food Science and Technology</i> , 2020, 134, 110140.	2.5	23
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1551	New Plant Growth Stimulants Based on Water-Soluble Nanoparticles of N-Substituted Monoamino-Acid Derivatives of Fullerene C60 and the Study of their Mechanisms of Action. <i>Biophysics (Russian Federation)</i> , 2020, 65, 635-641.	0.2	2
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1556	Synergy between hot water treatment and high temperature ethylene treatment in promoting antioxidants in mature-green tomatoes. <i>Postharvest Biology and Technology</i> , 2020, 170, 111314.	2.9	3
1557	Oxidative stress, leaf photosynthetic capacity and dry matter content in young mangrove plant <i>Rhizophora mucronata</i> Lam. under prolonged submergence and soil water stress. <i>Physiology and Molecular Biology of Plants</i> , 2020, 26, 1609-1622.	1.4	6
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1562	The anticholesterol oxidation effects of garlic (<i>Allium sativum</i> L.) and leek (<i>Allium</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 427 T 2416-2426.	1.5	9
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1564	Barrier properties, antimicrobial and antifungal activities of chitin and chitosan-based IPNs, gels, blends, composites, and nanocomposites. , 2020, , 175-227.		9
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1575	Antioxidant, Anti-inflammatory and Neuroprotective Profiles of Novel 1,4-Dihydropyridine Derivatives for the Treatment of Alzheimer's Disease. <i>Antioxidants</i> , 2020, 9, 650.	2.2	18
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1580	Polyphenols in amaranth (<i>A. mantegazzianus</i>) flour and protein isolate: Interaction with other components and effect of the gastrointestinal digestion. <i>Food Research International</i> , 2020, 137, 109524.	2.9	20
1581	Characterization of olive oil flavored with Brazilian pink pepper (<i>Schinus terebinthifolius</i> Raddi) in different maceration processes. <i>Food Research International</i> , 2020, 137, 109593.	2.9	14
1582	Effectuality of chitosan biopolymer and its derivatives during antioxidant applications. <i>International Journal of Biological Macromolecules</i> , 2020, 164, 1342-1369.	3.6	27
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1584	Polyphenol composition and antioxidant activity of <i>Searsia tripartita</i> and <i>Limoniastrum guyonianum</i> growing in Southeastern Algeria. <i>Scientific African</i> , 2020, 10, e00585.	0.7	4
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1586	PlantCrystals™ Nanosized Plant Material for Improved Bioefficacy of Medical Plants. <i>Materials</i> , 2020, 13, 4368.	1.3	9
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1590	In Vitro Antioxidant and Antidiabetic Potentials of <i>Syzygium caryophyllatum</i> L. Alston. <i>Evidence-based Complementary and Alternative Medicine</i> , 2020, 2020, 1-15.	0.5	5

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1593	Standardized aqueous stem bark extract of <i>Gmelina arborea</i> roxb. possesses nephroprotection against adriamycin-induced nephrotoxicity in Wistar rats. <i>Drug and Chemical Toxicology</i> , 2022, 45, 1214-1224.	1.2	4
1594	Baking Optimization as a Strategy to Extend Shelf-Life through the Enhanced Quality and Bioactive Properties of Pulse-Based Snacks. <i>Molecules</i> , 2020, 25, 3716.	1.7	3
1595	Yellow pea flour and protein isolate as sources of antioxidant peptides after simulated gastrointestinal digestion. , 2020, 2, e59.		10
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1597	Natural bioactive compounds in carrot waste for food applications and health benefits. <i>Studies in Natural Products Chemistry</i> , 2020, , 307-344.	0.8	24
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1599	The Effect of Sacred Lotus (<i>Nelumbo nucifera</i>) and Its Mixtures on Phenolic Profiles, Antioxidant Activities, and Inhibitions of the Key Enzymes Relevant to Alzheimer's Disease. <i>Molecules</i> , 2020, 25, 3713.	1.7	29
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1601	Radical Scavenging-Linked Anti-Adipogenic Activity of Aster scaber Ethanolic Extract and Its Bioactive Compound. <i>Antioxidants</i> , 2020, 9, 1290.	2.2	14
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1605	Antioxidant Activity and Physicochemical Properties Changes of <i>Melastoma Malabathricum</i> (L.) And <i>Syzygium Caryophyllatum</i> (L.) Fruit during Ripening. <i>International Journal of Fruit Science</i> , 2020, 20, S1819-S1828.	1.2	3
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1610	Probiotic Potential of <i>Lactobacillus paracasei</i> CT12 Isolated from Water Kefir Grains (Tibicos). <i>Current Microbiology</i> , 2020, 77, 2584-2592.	1.0	29
1611	Oxidative Stress Modulation by Cameroonian Spice Extracts in HepG2 Cells: Involvement of Nrf2 and Improvement of Glucose Uptake. <i>Metabolites</i> , 2020, 10, 182.	1.3	15
1612	<i>Bactris guineensis</i> (Arecaceae) extract: polyphenol characterization, antioxidant capacity and cytotoxicity against cancer cell lines. <i>Journal of Berry Research</i> , 2020, , 1-15.	0.7	3
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1615	The contribution ratio of various characteristic tea compounds in antioxidant capacity by DPPH assay. <i>Journal of Food Biochemistry</i> , 2020, 44, e13270.	1.2	14
1616	Fermented Wild Ginseng by <i>Rhizopus oligosporus</i> Improved l-Carnitine and Ginsenoside Contents. <i>Molecules</i> , 2020, 25, 2111.	1.7	17
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1620	Phytochemical profile and biological activities of Anatolian Plantain (<i>Plantago anatolica</i>). <i>Food Bioscience</i> , 2020, 36, 100658.	2.0	8
1621	Cold plasma-activated hydrogen peroxide aerosol on populations of <i>Salmonella Typhimurium</i> and <i>Listeria innocua</i> and quality changes of apple, tomato and cantaloupe during storage - A pilot scale study. <i>Food Control</i> , 2020, 117, 107358.	2.8	12
1622	Bordo grape marc (<i>Vitis labrusca</i>): Evaluation of bioactive compounds in vitro and in vivo. <i>LWT - Food Science and Technology</i> , 2020, 129, 109625.	2.5	8
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1624	Effects of probiotic litchi juice on immunomodulatory function and gut microbiota in mice. <i>Food Research International</i> , 2020, 137, 109433.	2.9	43
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1630	Valorisation of underexploited <i>Castanea sativa</i> shells bioactive compounds recovered by supercritical fluid extraction with CO ₂ : A response surface methodology approach. <i>Journal of CO₂ Utilization</i> , 2020, 40, 101194.	3.3	63
1631	Antioxidants and antioxidant methods: an updated overview. <i>Archives of Toxicology</i> , 2020, 94, 651-715.	1.9	949
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1633	Antibacterial and Antioxidant Activity of Extracts from Rose Fruits (<i>Rosa rugosa</i>). <i>Molecules</i> , 2020, 25, 1365.	1.7	33
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1636	Addition of flavonols and polysaccharides as excipient ingredients into epicatechin rich green tea extract inhibited free radical formation and glucose uptake. <i>Food and Function</i> , 2020, 11, 3105-3111.	2.1	7
1638	Cherry stem infusions: antioxidant potential and phenolic profile by UHPLC-ESI-QTOF-MS. <i>Food and Function</i> , 2020, 11, 3471-3482.	2.1	15
1639	Microplate ORAC-pyranine spectrophotometric assay for high-throughput assessment of antioxidant capacity. <i>Microchemical Journal</i> , 2020, 158, 105156.	2.3	8
1640	Anti-oxidant and anti-proliferative effect of anthocyanin enriched fractions from two Mexican wild blackberries (<i>Rubus</i> spp.) on HepG2 and glioma cell lines. <i>Journal of Berry Research</i> , 2020, 10, 513-529.	0.7	12
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1643	Influence of a Selenium Biofortification on Antioxidant Properties and Phenolic Compounds of Apples (<i>Malus domestica</i>). <i>Antioxidants</i> , 2020, 9, 187.	2.2	36
1644	Steviol glycosides and bioactive compounds of a beverage with exotic fruits and <i>Stevia rebaudiana</i> Bert. as affected by thermal treatment. <i>International Journal of Food Properties</i> , 2020, 23, 255-268.	1.3	5
1645	Blood total antioxidant status is associated with cortical glucose uptake and factors related to accelerated aging. <i>Brain Structure and Function</i> , 2020, 225, 841-851.	1.2	8

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1650	Combined effects of polystyrene microplastics and thermal stress on the freshwater mussel <i>Dreissena polymorpha</i> . <i>Science of the Total Environment</i> , 2020, 718, 137253.	3.9	36
1651	Changes in the antioxidant properties of rice bran protein isolate upon simulated gastrointestinal digestion. <i>LWT - Food Science and Technology</i> , 2020, 126, 109206.	2.5	33
1652	Isoflavone profiles and antioxidant properties in different parts of soybean sprout. <i>Journal of Food Science</i> , 2020, 85, 689-695.	1.5	27
1653	Cogrounding Wood Fibers and Tannins: Surfactant Effects on the Interactions and Properties of Functional Films for Sustainable Packaging Materials. <i>Biomacromolecules</i> , 2020, 21, 1865-1874.	2.6	27
1654	Aqueous ethanol extract of <i>Libidibia ferrea</i> (Mart. Ex Tul) L.P. Queiroz (juca) exhibits antioxidant and migration-inhibiting activity in human gastric adenocarcinoma (ACP02) cells. <i>PLoS ONE</i> , 2020, 15, e0226979.	1.1	10
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1657	Phytochemical Compounds and Antioxidant Activity Modified by Germination and Hydrolysis in Mexican Amaranth. <i>Plant Foods for Human Nutrition</i> , 2020, 75, 192-199.	1.4	16
1658	Processing and characterization of MAGIC-f gel with ultraviolet/visible light spectrophotometry. <i>Research on Biomedical Engineering</i> , 2020, 36, 99-105.	1.5	0
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1660	Antioxidant activity analysis of nanoencapsulated food ingredients. , 2020, , 617-664.		0
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1678	Tacrines as Therapeutic Agents for Alzheimer's Disease. V. Recent Developments. <i>Chemical Record</i> , 2021, 21, 162-174.	2.9	18
1679	<i>In vitro</i> neuroprotective potential of terpenes from industrial orange juice by-products. <i>Food and Function</i> , 2021, 12, 302-314.	2.1	38
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1685	Bioactive compounds, antioxidant activity and antiproliferative effects in prostate cancer cells of green and roasted coffee extracts obtained by microwave-assisted extraction (MAE). <i>Food Research International</i> , 2021, 140, 110014.	2.9	25
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1687	Evaluation of fermentation assisted by <i>Lactobacillus brevis</i> POM, and <i>Lactobacillus plantarum</i> (TR-7), Tj ETQq1 1 0.784314 rgBT /Overlock 10 T <i>Chemistry</i> , 2021, 343, 128414.	4.2	38
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1692	Wheat and Oat Brans as Sources of Polyphenol Compounds for Development of Antioxidant Nutraceutical Ingredients. <i>Foods</i> , 2021, 10, 115.	1.9	30
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1712	Physicochemical properties and physiological activities of <i>Agastache rugosa</i> extracts. Korean Journal of Food Preservation, 2021, 28, 88-98.	0.2	1
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1715	<i>Actinidia arguta</i> Pulp: Phytochemical Composition, Radical Scavenging Activity, and In Vitro Cells Effects. Chemistry and Biodiversity, 2021, 18, e2000925.	1.0	7
1716	Olive Fruit and Leaf Wastes as Bioactive Ingredients for Cosmetics: A Preliminary Study. Antioxidants, 2021, 10, 245.	2.2	32
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1730	Metabolites, volatile compounds and in vitro functional properties during growth and commercial harvest of Peruvian lucuma (<i>Pouteria lucuma</i>). <i>Food Bioscience</i> , 2021, 40, 100882.	2.0	1
1731	Oxidative Stress and Alterations of Paraoxonases in Atopic Dermatitis. <i>Antioxidants</i> , 2021, 10, 697.	2.2	18
1732	An Insight into Kiwiberry Leaf Valorization: Phenolic Composition, Bioactivity and Health Benefits. <i>Molecules</i> , 2021, 26, 2314.	1.7	14
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1737	Ex Vivo Antioxidant Capacities of Fruit and Vegetable Juices. Potential In Vivo Extrapolation. <i>Antioxidants</i> , 2021, 10, 770.	2.2	5
1738	Constituents of <i>Chamaecrista diphylla</i> (L.) Greene Leaves with Potent Antioxidant Capacity: A Feature-Based Molecular Network Dereplication Approach. <i>Pharmaceutics</i> , 2021, 13, 681.	2.0	9
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1756	Antioxidant balance in plasma of patients on home parenteral nutrition: A pilot study comparing three different lipid emulsions. <i>Clinical Nutrition</i> , 2021, 40, 3950-3958.	2.3	4
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1758	Phenolic Extract from <i>Aralia nudicaulis</i> L. Rhizomes Inhibits Cellular Oxidative Stresses. <i>Molecules</i> , 2021, 26, 4458.	1.7	1
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1760	Comparative Study on Phenolic Content and Antioxidant Activity of Different Malt Types. <i>Antioxidants</i> , 2021, 10, 1124.	2.2	20
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1774	Phenolics and alkaloids of raw cocoa nibs and husk: The role of soluble and insoluble-bound antioxidants. <i>Food Bioscience</i> , 2021, 42, 101085.	2.0	14
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1780	In Vitro Antioxidant Capacity of <i>Opuntia</i> spp. Fruits Measured by the LOX-FL Method and its High Sensitivity Towards Betalains. <i>Plant Foods for Human Nutrition</i> , 2021, 76, 354-362.	1.4	15
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1941	Bioactivity and Cytotoxicity of Kombucha Fermented with Extracts from Green Tea and Citrus Peel. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2016, 45, 1838-1842.	0.2	1
1943	Antioxidant Activities and Metabolites in Edible Fungi, a Focus on the Almond Mushroom <i>Agaricus subrufescens</i> . , 2017, , 739-760.		1
1944	Anti-radical and microbial analysis of MAP stored Bitter gourd chips Short-running title: MAP storage study of Bitter gourd chips. <i>International Journal of Current Microbiology and Applied Sciences</i> , 2017, 6, 1840-1846.	0.0	1
1945	Changes in Antioxidant and Antiobesity Activities of <i>Cirsium setidens</i> Nakai Ethanolic Extract Depending on Different Harvest Time. <i>Han'gug Sigpum Wi'saeng Anjeonseong Haghoeji</i> , 2017, 32, 234-242.	0.1	3

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1947	Diversidad en la composici3n fen3lica y capacidad antioxidante de colectas de moringa del estado de Chiapas. <i>Revista Mexicana De Ciencias Agrícolas</i> , 2017, 8, 1641-1645.	0.0	1
1948	In vitro antioxidant activity and oxidative stability in bulk oil of coriander seeds ethanol extract. <i>Korean Journal of Food Preservation</i> , 2018, 25, 375-381.	0.2	0
1949	Ù...Ø³Ø³Ø³Ù,,ØµØ\$Ø³ ùØ·Ø± Ø¹ÙCEØ´ Ø\$Ù,,Ø²Ø±Ø\$Ø´ Ø\$Ù,,Ø£Ø´ÙCEØ¶ (<i>Agaricus bisporus</i>) Ø³ØÙ...ÙCE ù...ÙØØ£ÙØ\$Ø±Ù.../Ø³Ø³Ø³Ù,,ØµØ\$Ø³ ùØ·Ø± Ø¹ÙCEØ´ Ø\$Ù,,Ø²Ø±Ø\$Ø´ Ø\$Ù,,Ø£Ø´ÙCEØ¶		
1950	Chemical Composition and Antioxidant Activity of Chaenomeles Maulei Fruit Juice. <i>Journal of Biomedical and Clinical Research</i> , 2018, 11, 41-48.	0.1	4
1951	Hypoglycemic properties of pectine from pumpkin (<i>Cucurbita maxima</i> d.) in a model of alloxan-induced type 1 diabete mellitus. <i>Patologicheskaja Fiziologija I Eksperimental'naia Terapiia</i> , 2018, , 82-89.	0.1	0
1952	Antioxidative Effect of Seven Fermented Medicinal Herb Mixtures Using in Vitro Assays and Bulk Oil System. <i>Korean Journal of Food and Cookery Science</i> , 2018, 34, 342-349.	0.2	1
1954	Antioxidant activities of <i>B. campestris</i> var. <i>chinensis</i> and <i>B. juncea</i> L. Czern var. <i>Laciniata</i> Makino baby leaf extracts. <i>Korean Journal of Food Preservation</i> , 2019, 26, 336-342.	0.2	4
1955	Temperature and storage periods on the maintenance of chemical composition of medicinal plants. <i>Agronomy Science and Biotechnology</i> , 2019, 5, 40.	0.3	2
1956	Development of a Flow-Injection ESR System for Evaluating the Lipophilic Alkoxy Radical Eliminating Capacities (L-AREC) of Tocopherol Analogues and Unsaturated Fatty Acids. <i>Bulletin of the Chemical Society of Japan</i> , 2019, 92, 1218-1225.	2.0	3
1958	Analytical Protocols in Antioxidant Capacity Measurement. , 2020, , 203-228.		0
1959	Antioxidant activity and development of one chromatographic method to determine the phenolic compounds from Agroindustrial Pomace. <i>Anais Da Academia Brasileira De Ciencias</i> , 2020, 92, e20181068.	0.3	3
1961	Formononetin - An isoflavone metabolite found in the liver of rats fed with soy protein isolate. <i>Journal of Food and Drug Analysis</i> , 2004, 12, .	0.9	1
1962	Response surface methodology for the optimization of biophenols recovery from âœalperujoâœ using supercritical fluid extraction. Comparison between Arbequina and Coratina cultivars. <i>Journal of Supercritical Fluids</i> , 2022, 180, 105460.	1.6	9
1963	Antioxidant chitosan film containing lemongrass essential oil as active packaging for chicken patties. <i>Journal of Food Processing and Preservation</i> , 2022, 46, e16136.	0.9	14
1964	Uncovering Research Trends of Phycobiliproteins Using Bibliometric Approach. <i>Plants</i> , 2021, 10, 2358.	1.6	11
1965	Prediction and Chemical Interpretation of Singlet-Oxygen-Scavenging Activity of Small Molecule Compounds by Using Machine Learning. <i>Antioxidants</i> , 2021, 10, 1751.	2.2	5
1966	Proximate composition, vitamin and mineral composition, antioxidant capacity, and anticancer activity of <i>Acanthopanax trifoliatum</i> . <i>Journal of Advanced Pharmaceutical Technology and Research</i> , 2020, 11, 179.	0.4	15

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1969	Comparison of antioxidant capacities and antioxidant components of commercial bitter melon (<i>Momordica charantia</i> L.) products. Turkish Journal of Chemistry, 2020, 44, 1663-1673.	0.5	12
1970	Extraction, characterization and microencapsulation of isoflavones from soybean molasses. Ciencia Rural, 2020, 50, .	0.3	8
1971	Design and Facile Synthesis of New Bioactive C-glycosidic Semi-Natural Compounds. Egyptian Journal of Chemistry, 2020, 63, 185-195.	0.1	0
1972	Cranberry. , 2020, , 479-505.		2
1973	Leading individual features of antioxidant systematically classified by the ORAC assay and its single electron transfer and hydrogen atom transfer reactivities; analyzing ALS therapeutic drug Edaravone. BBA Advances, 2021, 1, 100030.	0.7	4
1974	Immunomodulating polysaccharide complexes and antioxidant metabolites from <i>Anabaena laxa</i> , <i>Oscillatoria limosa</i> and <i>Phormidismis molle</i> . Algal Research, 2021, 60, 102538.	2.4	3
1975	Two in one: bifunctional derivatives of trolox acting as antimalarial and antioxidant agents. Future Medicinal Chemistry, 2020, 12, 1845-1854.	1.1	1
1976	Activation of the Keap1-Nrf2 pathway by specioside and the n-butanol extract from the inner bark of <i>Tabebuia rosea</i> (Bertol) DC. F1000Research, 0, 9, 1262.	0.8	1
1977	Comparative Evaluation of the Total Antioxidant Capacities of Plant Polyphenols in Different Natural Sources. Medical Sciences Forum, 2021, 2, 1.	0.5	0
1979	Antioxidant treatment with coenzyme Q-ter in prevention of gentamycin ototoxicity in an animal model. Acta Otorhinolaryngologica Italica, 2012, 32, 103-10.	0.7	22
1980	Grape extract improves antioxidant status and physical performance in elite male athletes. Journal of Sports Science and Medicine, 2009, 8, 468-80.	0.7	40
1981	Development of genistein-PEGylated silica hybrid nanomaterials with enhanced antioxidant and antiproliferative properties on HT29 human colon cancer cells. American Journal of Translational Research (discontinued), 2018, 10, 2306-2323.	0.0	20
1982	Antioxidant and angiotensin I-converting enzyme (ACE) inhibitory peptides of rainbow trout (<i>Oncorhynchus mykiss</i>) viscera hydrolysates subjected to simulated gastrointestinal digestion and intestinal absorption. LWT - Food Science and Technology, 2022, 154, 112834.	2.5	28
1983	<i>Fouquieria splendens</i> : A source of phenolic compounds with antioxidant and antiproliferative potential. European Journal of Integrative Medicine, 2022, 49, 102084.	0.8	5
1984	Mechanistic Insight into Apoptotic Induction in Human Rhabdomyosarcoma and Breast Adenocarcinoma Cells by <i>Chnoospora minima</i> : A Sri Lankan Brown Seaweed. Pharmaceuticals, 2021, 14, 1154.	1.7	3
1985	Development of Antioxidant and Nutritious Lentil (<i>Lens culinaris</i>) Flour Using Controlled Optimized Germination as a Bioprocess. Foods, 2021, 10, 2924.	1.9	10
1986	Evaluating the effect of high pressure processing in contrast to boiling on the antioxidant activity from alcalase hydrolysate of Great Northern Beans (<i>Phaseolus vulgaris</i>). Journal of Food Biochemistry, 2021, 45, e14004.	1.2	2

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1988	Effect of the Olive Oil Extraction Process on the Formation of Complex Pectinâ€“Polyphenols and Their Antioxidant and Antiproliferative Activities. <i>Antioxidants</i> , 2021, 10, 1858.	2.2	9
1989	Phenolic content, antioxidant, cytotoxic and antiproliferative effects of fractions of <i>Vigna subterraenea</i> (L.) verdc from Mpumalanga, South Africa. <i>Heliyon</i> , 2021, 7, e08397.	1.4	9
1990	Volatile Compounds from Flowers of <i>Elaeagnus x submacrophylla</i> Servett.: Extraction, Identification of Flavonoids, and Antioxidant Capacity. <i>ChemPlusChem</i> , 2021, 86, 1623-1634.	1.3	2
1991	Synthesis, characterization, and evaluation of antioxidant and antimicrobial activity of three novel n-heteroaromatic hydrazonyl-thiazoles. <i>Advanced Technologies</i> , 2021, 10, 14-23.	0.2	0
1992	Antioxidant and Anti-Inflammatory Polyphenols in Ultrasound-Assisted Extracts from <i>Salvilla</i> () Tj ETQq1 1 0.784314 rgBT /Overlock 10 T	0.4	0
1993	Characterization and identification of ascorbyl methylsilanol pectinate for cosmetic formulations application. <i>Brazilian Journal of Pharmaceutical Sciences</i> , 0, 57, .	1.2	0
1994	Bioactive compounds of parsley (<i>Petroselinum crispum</i>), chives (<i>Allium schoenoprasum</i> L) and their mixture (Brazilian cheiro-verde) as promising antioxidant and anti-cholesterol oxidation agents in a food system. <i>Food Research International</i> , 2022, 151, 110864.	2.9	17
1995	Phytochemical properties and functional characteristics of wild turmeric (<i>Curcuma aromatica</i>) fermented with <i>Rhizopus oligosporus</i> . <i>Food Chemistry: X</i> , 2022, 13, 100198.	1.8	12
1996	Antioxidant capacity differs across social ranks and with ascension in males of a group-living fish. <i>Comparative Biochemistry and Physiology Part A, Molecular & Integrative Physiology</i> , 2022, 265, 111126.	0.8	6
1997	Influence of temperature on the subcritical water extraction of <i>Actinidia arguta</i> leaves: A screening of pro-healthy compounds. <i>Sustainable Chemistry and Pharmacy</i> , 2022, 25, 100593.	1.6	8
1998	EFFECTO DE LA TEMPERATURA EN LAS ETAPAS DE REFINADO Y MEZCLADO SOBRE EL CONTENIDO DE POLIFENOLES DE UN CHOCOLATE BLANCO. <i>Revista Colombiana De Tecnologias De Avanzada (rcta)</i> , 2020, 2, 44-51.	0.1	0
1999	Development of Healthy Snack from Sa-med Mushroom (<i>Boletus griseipurpureus</i> Corner). <i>Walailak Journal of Science and Technology</i> , 2020, 17, 1157-1167.	0.5	1
2000	Chokeberry Pomace as a Component Shaping the Content of Bioactive Compounds and Nutritional, Health-Promoting (Anti-Diabetic and Antioxidant) and Sensory Properties of Shortcrust Pastries Sweetened with Sucrose and Erythritol. <i>Antioxidants</i> , 2022, 11, 190.	2.2	5
2001	Polyphenol Composition and Antioxidant Activity of <i>Tapirira guianensis</i> Aubl. (Anarcadiaceae) Leaves. <i>Plants</i> , 2022, 11, 326.	1.6	2
2002	The Study of Steaming Durations and Temperatures on the Chemical Characterization, Neuroprotective, and Antioxidant Activities of <i>Panax notoginseng</i> . <i>Evidence-based Complementary and Alternative Medicine</i> , 2022, 2022, 1-13.	0.5	4
2003	Dynamic Changes in Anthocyanin Accumulation and Cellular Antioxidant Activities in Two Varieties of Grape Berries during Fruit Maturation under Different Climates. <i>Molecules</i> , 2022, 27, 384.	1.7	8
2004	Phenylalanine-Based AMPA Receptor Antagonist as the Anticonvulsant Agent with Neuroprotective Activityâ€“In Vitro and In Vivo Studies. <i>Molecules</i> , 2022, 27, 875.	1.7	4

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2007	Season-long exposure of bilberry plants to realistic and future ozone pollution improves the nutraceutical quality of fruits. <i>Science of the Total Environment</i> , 2022, 822, 153577.	3.9	7
2008	Vitamin C and Phenolic Antioxidants of Jua (<i>Ziziphus joazeiro</i> M.) Pulp: A Rich Underexplored Brazilian Source of Ellagic Acid Recovered by Aqueous Ultrasound-Assisted Extraction. <i>Molecules</i> , 2022, 27, 627.	1.7	3
2009	Addition of Medicinal Plants Increases Antioxidant Activity, Color, and Anthocyanin Stability of Black Chokeberry (<i>Aronia melanocarpa</i>) Functional Beverages. <i>Plants</i> , 2022, 11, 243.	1.6	4
2010	Polyphenolic Composition and Antioxidant Activity (ORAC, EPR and Cellular) of Different Extracts of <i>Argyria radiata</i> Vitroplants and Natural Roots. <i>Molecules</i> , 2022, 27, 610.	1.7	12
2011	Novel Series of Dual NRF2 Inducers and Selective MAO-B Inhibitors for the Treatment of Parkinson's Disease. <i>Antioxidants</i> , 2022, 11, 247.	2.2	4
2012	Anti- α -Glucosidase and Antiglycation Activities of α -Mangostin and New Xanthenone Derivatives: Enzymatic Kinetics and Mechanistic Insights through In Vitro Studies. <i>Molecules</i> , 2022, 27, 547.	1.7	13
2013	Hydrophilic oxygen radical absorbance capacity values of low-molecular-weight phenolic compounds containing carbon, hydrogen, and oxygen. <i>RSC Advances</i> , 2022, 12, 4094-4100.	1.7	5
2014	Bioactive compounds of pequi pulp and oil extracts modulate antioxidant activity and antiproliferative activity in cocultured blood mononuclear cells and breast cancer cells. <i>Food and Nutrition Research</i> , 2022, 66, .	1.2	2
2015	LC-ESI-MS/MS Characterization of Concentrated Polyphenolic Fractions from <i>Rhododendron luteum</i> and Their Anti-Inflammatory and Antioxidant Activities. <i>Molecules</i> , 2022, 27, 827.	1.7	12
2016	High-pressure microfluidization of whey proteins: Impact on protein structure and ability to bind and protect lutein. <i>Food Chemistry</i> , 2022, 382, 132298.	4.2	12
2017	Antioxidant and anti-inflammatory polyphenols in ultrasound-assisted extracts from <i>salvillia</i> (<i>Buddleja scordioides</i> Kunth). <i>Ultrasonics Sonochemistry</i> , 2022, 83, 105917.	3.8	9
2019	Microwave hydrodiffusion and gravity model with a unique hydration strategy for exhaustive extraction of anthocyanins from strawberries and raspberries. <i>Food Chemistry</i> , 2022, 383, 132446.	4.2	11
2020	Multitarget Drugs As Potential Therapeutic Agents for Alzheimer's Disease. A New Family of 5-Substituted Indazole Derivatives as Cholinergic and Bace1 Inhibitors. <i>SSRN Electronic Journal</i> , 0, , .	0.4	0
2021	Assessing the Dermal Penetration Efficacy of Chemical Compounds with the Ex-Vivo Porcine Ear Model. <i>Pharmaceutics</i> , 2022, 14, 678.	2.0	13
2022	Valorization of porcine by-products: a combined process for protein hydrolysates and hydroxyapatite production. <i>Bioresources and Bioprocessing</i> , 2022, 9, .	2.0	4
2023	EFFECT OF DIFFERENT WHEAT BRAN FRACTIONS ON BREAD QUALITY. <i>Gä±da</i> , 2022, 47, 372-386.	0.1	1
2024	Antioxidative Capacity of Soyfoods and Soy Active Compounds. <i>Polish Journal of Food and Nutrition Sciences</i> , 2022, , 101-108.	0.6	4

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2026	Comparative study of antioxidant and inhibitory activity on α -glucosidase and glycogen phosphorylase A of berry extracts from <i>Ugni molinae</i> genotypes. <i>Journal of Berry Research</i> , 2022, , 1-18.	0.7	0
2027	Application of Microwave Hydrodiffusion and Gravity for Phenolic Compounds Extraction from Fruits. <i>Food and Bioprocess Technology</i> , 2022, 15, 1936-1947.	2.6	8
2028	Characterization and incorporation of extracts from olive leaves obtained through maceration and supercritical extraction in Canola oil: Oxidative stability evaluation. <i>LWT - Food Science and Technology</i> , 2022, 160, 113274.	2.5	16
2029	The Phenolics and Antioxidant Properties of Black and Purple versus White Eggplant Cultivars. <i>Molecules</i> , 2022, 27, 2410.	1.7	8
2030	Parsley (<i>Petroselinum crispum</i> Mill.): A source of bioactive compounds as a domestic strategy to minimize cholesterol oxidation during the thermal preparation of omelets. <i>Food Research International</i> , 2022, 156, 111199.	2.9	13
2031	Biquinho pepper (<i>Capsium chinense</i>): Bioactive compounds, in vivo and in vitro antioxidant capacities and anti-cholesterol oxidation kinetics in fish balls during frozen storage. <i>Food Bioscience</i> , 2022, 47, 101647.	2.0	8
2032	Neuroprotective Potential of Tamarillo (<i>Cyphomandra betacea</i>) Epicarp Extracts Obtained by Sustainable Extraction Process. <i>Frontiers in Nutrition</i> , 2021, 8, 769617.	1.6	11
2033	Methods to evaluate the scavenging activity of antioxidants toward reactive oxygen and nitrogen species (IUPAC Technical Report). <i>Pure and Applied Chemistry</i> , 2022, 94, 87-144.	0.9	56
2034	Bioprocessed Wheat Ingredients: Characterization, Bioaccessibility of Phenolic Compounds, and Bioactivity During in vitro Digestion. <i>Frontiers in Plant Science</i> , 2021, 12, 790898.	1.7	23
2035	Microalgae as a Potential Functional Ingredient: Evaluation of the Phytochemical Profile, Antioxidant Activity and In-Vitro Enzymatic Inhibitory Effect of Different Species. <i>Molecules</i> , 2021, 26, 7593.	1.7	9
2037	Analysis of the phytochemicals of <i>Coriandrum sativum</i> and <i>Cichorium intybus</i> aqueous extracts and their biological effects on broiler chickens. <i>Scientific Reports</i> , 2022, 12, 6399.	1.6	6
2038	Phenolic Acids and Flavonoids in Acetonic Extract from Quince (<i>Cydonia oblonga</i> Mill.): Nutraceuticals with Antioxidant and Anti-Inflammatory Potential. <i>Molecules</i> , 2022, 27, 2462.	1.7	15
2039	An improved analytical strategy based on the QuEChERS method for piceatannol analysis in seeds of <i>Passiflora</i> species. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2021, 44, 699-710.	0.5	1
2040	Medicinal Mushroom Mycelia: Characteristics, Benefits, and Utility in Soybean Fermentation. , 0, , .		0
2041	Secondary Metabolites of Fruits and Vegetables with Antioxidant Potential. , 0, , .		3
2042	Enzymatic production and analysis of antioxidative protein hydrolysates. <i>European Food Research and Technology</i> , 2022, 248, 2167-2184.	1.6	5
2050	Study of the toxicity of 1-Bromo-3-chloro-5,5-dimethylhydantoin to zebrafish. <i>Biomedical and Environmental Sciences</i> , 2011, 24, 383-90.	0.2	1

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2051	The Potential Anti-Photoaging Effect of Photodynamic Therapy Using Chlorin e6-Curcumin Conjugate in UVB-Irradiated Fibroblasts and Hairless Mice. <i>Pharmaceutics</i> , 2022, 14, 968.	2.0	7
2052	Effect of Acute Intake of Fermented Orange Juice on Fasting and Postprandial Glucose Metabolism, Plasma Lipids and Antioxidant Status in Healthy Human. <i>Foods</i> , 2022, 11, 1256.	1.9	4
2053	Assessing the Oxidative State of the Skin by Combining Classical Tape Stripping with ORAC Assay. <i>Pharmaceutics</i> , 2022, 15, 520.	1.7	1
2054	A review on lignin antioxidants: Their sources, isolations, antioxidant activities and various applications. <i>International Journal of Biological Macromolecules</i> , 2022, 210, 716-741.	3.6	96
2055	Structural characterization of polysaccharides from <i>Geranium sanguineum</i> L. and their immunomodulatory effects in response to inflammatory agents. <i>Journal of Ethnopharmacology</i> , 2022, 294, 115390.	2.0	6
2056	Carbamate-based N-Substituted tryptamine derivatives as novel pleiotropic molecules for Alzheimer's disease. <i>Bioorganic Chemistry</i> , 2022, 125, 105844.	2.0	11
2058	Antioxidant Activity and Capacity Measurement. <i>Reference Series in Phytochemistry</i> , 2022, , 709-773.	0.2	7
2059	Betalains as Antioxidants. <i>Reference Series in Phytochemistry</i> , 2022, , 51-93.	0.2	1
2060	"FORMATION OF HYDROGELS FROM ANTIOXIDATIVE SYNTHETIC HYDROXYCINNAMATE ESTER CONJUGATES BASED ON CORN BRAN ARABINOXYLAN ". <i>Cellulose Chemistry and Technology</i> , 2022, 56, 271-282.	0.5	1
2061	Novel Cyclopentaquinoline and Acridine Analogs as Multifunctional, Potent Drug Candidates in Alzheimer's Disease. <i>International Journal of Molecular Sciences</i> , 2022, 23, 5876.	1.8	3
2062	Phytochemical profile and biological effects of essential oils from three <i>Inula</i> species grown in Tunisia. <i>Journal of Essential Oil Research</i> , 0, , 1-11.	1.3	2
2063	Formation and stabilization of multiple w/o/w emulsions encapsulating catechin, by mechanical and microfluidic methods using a single pH-sensitive copolymer: Effect of copolymer/drug interaction. <i>International Journal of Pharmaceutics</i> , 2022, 622, 121871.	2.6	8
2064	In vitro culture of <i>Lippia dulcis</i> (Trev.): light intensity and wavelength effects on growth, antioxidant defense, and volatile compound production. <i>In Vitro Cellular and Developmental Biology - Plant</i> , 0, , .	0.9	5
2065	Antioxidant, Antihypertensive, Hypoglycaemic and Nootropic Activity of a Polyphenolic Extract from the Halophyte Ice Plant (<i>Mesembryanthemum crystallinum</i>). <i>Foods</i> , 2022, 11, 1581.	1.9	9
2066	Study on South African Indigenous Teas' Antioxidant Potential, Nutritional Content, and Hypoxia-Induced Cyclooxygenase Inhibition on U87 MG Cell Line. <i>Molecules</i> , 2022, 27, 3505.	1.7	0
2067	Natural Antioxidant Evaluation: A Review of Detection Methods. <i>Molecules</i> , 2022, 27, 3563.	1.7	30
2068	Effect of reduced atmospheric pressure on growth and quality of two lettuce cultivars. <i>Life Sciences in Space Research</i> , 2022, 34, 37-44.	1.2	3
2069	Increasing the antioxidant capacity of ceria nanoparticles with catechol-grafted poly(ethylene) Tj ETQq1 1 0.784314 rgBT /Overlock 107	2.9	3

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2070	Nutritional and bioactive components of rice–chickpea based snacks as affected by severe and mild extrusion cooking. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 7126-7135.	1.7	2
2071	Norbixin, a natural dye that improves serum lipid profile in rabbits and prevents LDL oxidation. <i>Food Research International</i> , 2022, 159, 111522.	2.9	1
2072	Potential Antioxidant and Antiviral Activities of Hydroethanolic Extracts of Selected Lamiaceae Species. <i>Foods</i> , 2022, 11, 1862.	1.9	8
2073	Higher dietary total antioxidant capacity is inversely associated with <i>Helicobacter pylori</i> infection among adults: A case–control study. <i>Indian Journal of Gastroenterology</i> , 2022, 41, 258-265.	0.7	3
2074	Impact of Protein Content on the Antioxidants, Anti-Inflammatory Properties and Glycemic Index of Wheat and Wheat Bran. <i>Foods</i> , 2022, 11, 2049.	1.9	17
2075	A jojoba (<i>Simmondsia chinensis</i>) seed cake extracts express hepatoprotective activity against paracetamol-induced toxicity in rats. <i>Biomedicine and Pharmacotherapy</i> , 2022, 153, 113371.	2.5	6
2076	Methods for quality evaluation of sweet cherry. <i>Journal of the Science of Food and Agriculture</i> , 2023, 103, 463-478.	1.7	8
2077	IN VITRO TOTAL ANTIOXIDANT CAPACITY AND ANTI-INFLAMMATORY ACTIVITY OF VEGETABLES. , 2022, , 48-49.		0
2078	Polyphenols from Plants: Phytochemical Characterization, Antioxidant Capacity, and Antimicrobial Activity of Some Plants from Different Sites of Greece. <i>Separations</i> , 2022, 9, 186.	1.1	4
2079	Green synthesis and characterization of gold nanoparticles using anthocyanins from <i>Rubus palmeri</i> . <i>Journal of Berry Research</i> , 2022, , 1-11.	0.7	0
2080	Neuroprotective Potential of Thinned Peaches Extracts Obtained by Pressurized Liquid Extraction after Different Drying Processes. <i>Foods</i> , 2022, 11, 2464.	1.9	3
2081	Structural Features and Immunomodulatory Effects of Water-Extractable Polysaccharides from <i>Macrolepiota procera</i> (Scop.) Singer. <i>Journal of Fungi (Basel, Switzerland)</i> , 2022, 8, 848.	1.5	1
2082	Phenolic Acids and Plant Antioxidant Capacity Enhance Growth, Nutrition, And Plant–Microbe Interaction of <i>Vigna unguiculata</i> L. (Walp) Grown in Acidic and Nutrient-Deficient Grassland and Savanna Soils. <i>Journal of Soil Science and Plant Nutrition</i> , 2023, 23, 190-203.	1.7	4
2083	Antioxidant and Anti-Inflammatory Activity of Five Medicinal Mushrooms of the Genus <i>Pleurotus</i> . <i>Antioxidants</i> , 2022, 11, 1569.	2.2	13
2084	Chemistry and Bioactivity of <i>Microsorium scolopendria</i> (Polypodiaceae): Antioxidant Effects on an Epithelial Damage Model. <i>Molecules</i> , 2022, 27, 5467.	1.7	0
2085	Morphoanatomy and changes in antioxidant defense associated with the natural ventilation system of micropropagated <i>Lippia dulcis</i> plantlets. <i>Plant Cell, Tissue and Organ Culture</i> , 2022, 151, 467-481.	1.2	4
2086	Red Palm Oil Ameliorates Oxidative Challenge and Inflammatory Responses Associated with Lipopolysaccharide-Induced Hepatic Injury by Modulating NF- κ B and Nrf2/GCL/HO-1 Signaling Pathways in Rats. <i>Antioxidants</i> , 2022, 11, 1629.	2.2	7
2087	Coffee simulated inhibition of pancreatic lipase and antioxidant activities: Effect of milk and decaffeination. <i>Food Research International</i> , 2022, 160, 111730.	2.9	3

#	ARTICLE	IF	CITATIONS
2088	Reduction of Salmonella enterica Typhimurium populations and quality of grape tomatoes treated with dry and humidified gaseous ozone. <i>Postharvest Biology and Technology</i> , 2022, 193, 112061.	2.9	1
2089	In vivo antioxidant effect of edible cricket (<i>Gryllobates sigillatus</i>) peptides using a <i>Caenorhabditis elegans</i> model. <i>Food Hydrocolloids for Health</i> , 2022, 2, 100083.	1.6	12
2090	Endophytic fungus <i>Cladosporium</i> sp (AC-1) isolated from leaves of <i>Annona cacans</i> (Annonaceae) shows high metabolic plasticity to produce bioactive molecules. <i>Biocatalysis and Agricultural Biotechnology</i> , 2022, 44, 102463.	1.5	3
2091	Multitarget drugs as potential therapeutic agents for Alzheimer's disease. A new family of 5-substituted indazole derivatives as cholinergic and BACE1 inhibitors. <i>Journal of Enzyme Inhibition and Medicinal Chemistry</i> , 2022, 37, 2348-2356.	2.5	4
2092	Use of red onion (<i>Allium cepa</i> L.) residue extract in the co-microencapsulation of probiotics added to a vegan product. <i>Food Research International</i> , 2022, 161, 111854.	2.9	4
2093	Is nanofiltration an efficient technology to recover and stabilize phenolic compounds from guava (<i>Psidium guajava</i>) leaves extract?. <i>Food Bioscience</i> , 2022, 50, 101997.	2.0	5
2094	Boosting caffeic acid performance as antioxidant and monoamine oxidase B/catechol-O-methyltransferase inhibitor. <i>European Journal of Medicinal Chemistry</i> , 2022, 243, 114740.	2.6	8
2095	Peroxy radical scavenging activity measurement of antioxidants using histidine-stabilized and glutathione-capped fluorescent gold nanoclusters. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2023, 285, 121876.	2.0	2
2096	Far from being a simple question: The complexity between in vitro and in vivo responses from nutrients and bioactive compounds with antioxidant potential. <i>Food Chemistry</i> , 2023, 402, 134351.	4.2	19
2097	Antioxidant Activity and α -Glucosidase Inhibitory Activity of Red Kale (<i>Brassica oleracea</i> L. var.) Tj ETQq1 1 0.784314 rgBT /Overl Food Science and Nutrition, 2022, 51, 819-828.	0.2	1
2098	Dwarf Kiwi (<i>Actinidia arguta</i> Miq.), a Source of Antioxidants for a Healthy and Sustainable Diet. <i>Molecules</i> , 2022, 27, 5495.	1.7	6
2099	Relationship between the Antioxidant Activity and Allelopathic Activities of 55 Chinese Pharmaceutical Plants. <i>Plants</i> , 2022, 11, 2481.	1.6	3
2100	Pressurized natural deep eutectic solvents: An alternative approach to agro-soy by-products. <i>Frontiers in Nutrition</i> , 0, 9, .	1.6	5
2101	Scavenging Capacity of Extracts of <i>Arrabidaea chica</i> Leaves from the Amazonia against ROS and RNS of Physiological and Food Relevance. <i>Antioxidants</i> , 2022, 11, 1909.	2.2	1
2102	Natural Xylooligosaccharides Exert Antitumor Activity via Modulation of Cellular Antioxidant State and TLR4. <i>International Journal of Molecular Sciences</i> , 2022, 23, 10430.	1.8	10
2103	Chemiedidaktik: Bremser und Beschätzer des Antioxidans Hydroxytyrosol. <i>Nachrichten Aus Der Chemie</i> , 2022, 70, 27-29.	0.0	1
2104	Sprouting and Hydrolysis as Biotechnological Tools for Development of Nutraceutical Ingredients from Oat Grain and Hull. <i>Foods</i> , 2022, 11, 2769.	1.9	8
2105	In vitro determination of anti-lipidemic, anti-inflammatory, and anti-oxidant properties and proximate composition of range of millet types and sorghum varieties in Sri Lanka. <i>Frontiers in Sustainable Food Systems</i> , 0, 6, .	1.8	1

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2106	Date Seed: Rich Source of Antioxidant Phenolics Obtained by Hydrothermal Treatments. <i>Antioxidants</i> , 2022, 11, 1914.	2.2	6
2107	Determining the harvest point of "Murupi"™ peppers packed in plastic bags under cold storage. <i>Horticultura Brasileira</i> , 2022, 40, 281-287.	0.1	0
2108	Valorization of grape by-products as functional and nutritional ingredients for healthy pasta development. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	4
2109	Evaluation of ORAC methodologies in determination of antioxidant capacity of binary combinations of quercetin and 3-(3,4,5-trihydroxybenzoyl) coumarin derivatives. <i>Arabian Journal of Chemistry</i> , 2022, 15, 104298.	2.3	3
2110	Neuroprotective effects of fermented yak milk-derived peptide LYLKPR on H ₂ O ₂ -injured HT-22 cells. <i>Food and Function</i> , 2022, 13, 12021-12038.	2.1	8
2111	Antioxidant, α -amylase and α -glucosidase inhibitory activities of <i>Cedrela sinensis</i> (A. Juss) leaf with ethanol extract concentration. <i>Food Science and Technology</i> , 0, 42, .	0.8	0
2112	Evaluation of Antioxidant Potentialities of Whole Fruit Juices from <i>Ximenia americana</i> Linn., <i>Vitex doniana</i> Sweet. and <i>Annona senegalensis</i> Pers. <i>The Indian Journal of Nutrition and Dietetics</i> , 0, , 255-274.	0.1	1
2113	Food safety assessments of acrylamide formation and characterizations of flaky rolls enriched with black rice (<i>Oryza sativa</i>). <i>Frontiers in Nutrition</i> , 0, 9, .	1.6	2
2114	Effects of LED Light Spectra on the Development, Phytochemical Profile, and Antioxidant Activity of <i>Curcuma longa</i> from Easter Island. <i>Plants</i> , 2022, 11, 2701.	1.6	3
2115	Fermentation Extract of Naringenin Increases the Expression of Estrogenic Receptor β and Modulates Genes Related to the p53 Signalling Pathway, miR-200c and miR-141 in Human Colon Cancer Cells Exposed to BPA. <i>Molecules</i> , 2022, 27, 6588.	1.7	3
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2117	A Chlorophyll-Derived Phylloxanthobilin Is a Potent Antioxidant That Modulates Immunometabolism in Human PBMC. <i>Antioxidants</i> , 2022, 11, 2056.	2.2	2
2118	Chemical Characterization of Selected Algae and Cyanobacteria from Bulgaria as Sources of Compounds with Antioxidant Activity. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 9935.	1.3	5
2119	Determination of antioxidants, minerals and vitamins in Cambodian underutilized fruits and vegetables. <i>Journal of Food Measurement and Characterization</i> , 2023, 17, 716-731.	1.6	1
2121	Evaluation of The Antioxidant Capacity of Food Products: Methods, Applications and Limitations. <i>Processes</i> , 2022, 10, 2031.	1.3	23
2122	Analytical determination of antioxidant capacity of hop-derived compounds in beer using specific rapid assays (ORAC, FRAP) and ESR-spectroscopy. <i>European Food Research and Technology</i> , 2023, 249, 81-93.	1.6	3
2123	Comparative Evaluation of the Antiglycation and Anti- α -Glucosidase Activities of Baicalein, Baicalin (Baicalein 7-O-Glucuronide) and the Antidiabetic Drug Metformin. <i>Pharmaceutics</i> , 2022, 14, 2141.	2.0	5
2124	Neuroprotective Action of Coumarin Derivatives through Activation of TRKB-CREB-BDNF Pathway and Reduction of Caspase Activity in Neuronal Cells Expressing Pro-Aggregated Tau Protein. <i>International Journal of Molecular Sciences</i> , 2022, 23, 12734.	1.8	6

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2126	Lemongrass (<i>Cymbopogon citratus</i>)-incorporated chitosan bioactive films for potential skincare applications. <i>International Journal of Pharmaceutics</i> , 2022, 628, 122301.	2.6	11
2127	The Evaluation of Shikimi (<i>Illicium anisatum</i>) Cultivated in Saga Prefecture as Functional Food and Cosmetic Material. <i>Food Preservation Science</i> , 2018, 44, 303-308.	0.1	0
2128	In silico study of natural antioxidants. <i>Vitamins and Hormones</i> , 2023, , 1-43.	0.7	2
2129	Systemic characterization of pupunha (<i>Bactris gasipaes</i>) flour with views of polyphenol content on cytotoxicity and protein in vitro digestion. <i>Food Chemistry</i> , 2023, 405, 134888.	4.2	5
2130	Comparative study between apocynin and protocatechuic acid regarding antioxidant capacity and vascular effects. <i>Frontiers in Physiology</i> , 0, 13, .	1.3	4
2131	Conjugates of Methylene Blue with Cycloalkaneindoles as New Multifunctional Agents for Potential Treatment of Neurodegenerative Disease. <i>International Journal of Molecular Sciences</i> , 2022, 23, 13925.	1.8	4
2132	Twin-Screw Extrusion as Hydrothermal Technology for the Development of Gluten-Free Teff Flours: Effect on Antioxidant, Glycaemic Index and Techno-Functional Properties. <i>Foods</i> , 2022, 11, 3610.	1.9	4
2133	Spectrophotometric Methods for Measurement of Antioxidant Activity in Food and Pharmaceuticals. <i>Antioxidants</i> , 2022, 11, 2213.	2.2	42
2134	Synthesis of 4-Aminopyrazol-5-ols as Edaravone Analogs and Their Antioxidant Activity. <i>Molecules</i> , 2022, 27, 7722.	1.7	3
2135	Potential Anticancer Activity of Pomegranate (<i>Punica granatum</i> L.) Fruits of Different Color: In Vitro and In Silico Evidence. <i>Biomolecules</i> , 2022, 12, 1649.	1.8	5
2136	Alcoholic fermentation with <i>Pichia kluyveri</i> could improve the melatonin bioavailability of orange juice. <i>Journal of Functional Foods</i> , 2022, 99, 105325.	1.6	1
2137	Phytochemical Profile of the Ethanol Extract of <i>Malvaviscus arboreus</i> Red Flower and Investigation of the Antioxidant, Antimicrobial, and Cytotoxic Activities. <i>Antibiotics</i> , 2022, 11, 1652.	1.5	11
2138	Pd@Pt@Ru nanozyme with peroxidase-like activity for the detection of total antioxidant capacity. <i>Analytical Methods</i> , 2022, 15, 8-16.	1.3	3
2139	Gamma-irradiation of inulin improves its biological functionality and feasibility as a functional ingredient in synbiotic food. <i>Food Chemistry</i> , 2023, 408, 135217.	4.2	4
2140	Lyophilized seminal plasma can improve stallion semen freezability. <i>Indian Journal of Animal Sciences</i> , 2022, 90, 171-175.	0.1	4
2141	Bisphenol A and Male Infertility: Role of Oxidative Stress. <i>Advances in Experimental Medicine and Biology</i> , 2022, , 119-135.	0.8	0
2142	New Perspectives on the Sustainable Employment of Chestnut Shells as Active Ingredient against Oral Mucositis: A First Screening. <i>International Journal of Molecular Sciences</i> , 2022, 23, 14956.	1.8	8

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2145	In Vitro and In Vivo Antihypertensive Effect of Milk Fermented with Different Strains of Common Starter Lactic Acid Bacteria. <i>Nutrients</i> , 2022, 14, 5357.	1.7	6
2146	Extraction of antioxidant and antimicrobial compounds from <i>Inga marginata</i> Willd bark and pulp using different extraction techniques and phytochemical characterization. <i>Innovative Food Science and Emerging Technologies</i> , 2023, 83, 103244.	2.7	2
2147	Influence of Dietary Inulin on Fecal Microbiota, Cardiometabolic Risk Factors, Eicosanoids, and Oxidative Stress in Rats Fed a High-Fat Diet. <i>Foods</i> , 2022, 11, 4072.	1.9	2
2148	Brewers' spent hop revalorization for the production of high added-value cosmetics ingredients with elastase inhibition capacity. <i>Scientific Reports</i> , 2022, 12, .	1.6	0
2149	Investigation of the Antioxidant Role of Acidic and Alkaline Hydrolysates of Pectin Isolated from Quince (<i>Cydonia oblonga</i>). <i>Russian Journal of Bioorganic Chemistry</i> , 0, , .	0.3	0
2150	Natural products and extracts from plants as natural UV filters for sunscreens: A review. <i>Animal Models and Experimental Medicine</i> , 2023, 6, 183-195.	1.3	8
2151	Antioxidants in Shell and Nut Yield Components after Ca, Mg and K Preharvest Spraying on Hazelnut Plantations in Southern Chile. <i>Plants</i> , 2022, 11, 3536.	1.6	1
2152	Powerful Potential of Polyfluoroalkyl-Containing 4-Arylhydrazinylidenepyrazol-3-ones for Pharmaceuticals. <i>Molecules</i> , 2023, 28, 59.	1.7	4
2153	<i>Caesalpinia palmeri</i> : First Report on the Phenolic Compounds Profile, Antioxidant and Cytotoxicity Effect. <i>Chemistry and Biodiversity</i> , 0, , .	1.0	1
2154	Nueva informaci3n del perfil de compuestos bioactivos, potencial antioxidante y antiproliferativo de <i>Parkinsonia praecox</i> (Fabaceae). <i>Acta Botanica Mexicana</i> , 2022, , .	0.1	0
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2156	Almond [<i>Prunus dulcis</i> (Mill.) DA Webb] Processing Residual Hull as a New Source of Bioactive Compounds: Phytochemical Composition, Radical Scavenging and Antimicrobial Activities of Extracts from Italian Cultivars (â€Tuonoâ€™, â€Pizzutaâ€™, â€Romanaâ€™). <i>Molecules</i> , 2023, 28, 605.	1.7	2
2157	Grain Germination Changes the Profile of Phenolic Compounds and Benzoxazinoids in Wheat: A Study on Hard and Soft Cultivars. <i>Molecules</i> , 2023, 28, 721.	1.7	2
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2159	Structure/function relationships of a new stannate (IV) complex based on 5,7-dichloro-8-hydroxyquinolinium, accomplished with DFT calculations. <i>Journal of Molecular Structure</i> , 2023, 1277, 134811.	1.8	3
2160	Evaluation of Anti-Hyperlipidaemic Activity of a Mixture of <i>Zinger officinale</i> , <i>Allium sativum</i> , Citrus Lemon, Honey, and <i>Malus domestica</i> Vinegar (ZACAH) Extracts in Rats Fed with High Cholesterol Diet. , 2022, 18, 55-63.		0
2161	Polyphenol Characterization and Antioxidant Capacity of Multi-Species Swards Grown in Irelandâ€™Environmental Sustainability and Nutraceutical Potential. <i>Sustainability</i> , 2023, 15, 634.	1.6	5

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2163	Modulation Effect on Tubulin Polymerization, Cytotoxicity and Antioxidant Activity of 1H-Benzimidazole-2-Yl Hydrazones. <i>Molecules</i> , 2023, 28, 291.	1.7	3
2164	Ultrasound-Assisted Deep Eutectic Solvent Extraction of Polysaccharides from Anji White Tea: Characterization and Comparison with the Conventional Method. <i>Foods</i> , 2023, 12, 588.	1.9	13
2165	Fish By-Products: A Source of Enzymes to Generate Circular Bioactive Hydrolysates. <i>Molecules</i> , 2023, 28, 1155.	1.7	6
2166	Using β -K280 TauRD Folding Reporter Cells to Screen TRKB Agonists as Alzheimer's Disease Treatment Strategy. <i>Biomolecules</i> , 2023, 13, 219.	1.8	1
2167	Antioxidants extraction from vegetable matrices with green solvents. , 2023, , 289-308.		0
2168	The effect of in vitro digestion on the chemical and antioxidant properties of <i>Lycium barbarum</i> polysaccharides. <i>Food Hydrocolloids</i> , 2023, 139, 108507.	5.6	11
2169	Antioxidant capacity of seaweeds: In vitro and in vivo assessment. , 2023, , 299-341.		0
2170	Quercetin and Its Fermented Extract as a Potential Inhibitor of Bisphenol A-Exposed HT-29 Colon Cancer Cells Viability. <i>International Journal of Molecular Sciences</i> , 2023, 24, 5604.	1.8	2
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2172	Extraction of polyphenols associated with pectin from olive waste (alperujo) with choline chloride. <i>Food Chemistry</i> , 2023, 419, 136073.	4.2	7
2173	Investigating Therapeutic Effects of Indole Derivatives Targeting Inflammation and Oxidative Stress in Neurotoxin-Induced Cell and Mouse Models of Parkinson's Disease. <i>International Journal of Molecular Sciences</i> , 2023, 24, 2642.	1.8	8
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2175	Color, Antioxidant Capacity and Flavonoid Composition in <i>Hibiscus Rosa-sinensis</i> Cultivars. <i>Molecules</i> , 2023, 28, 1779.	1.7	5
2176	Exploiting Kinetic Features of ORAC Assay for Evaluation of Radical Scavenging Capacity. <i>Antioxidants</i> , 2023, 12, 505.	2.2	6
2177	Enhancement of Antioxidant Potential, Phytochemicals, Nutritional Properties, and Growth of <i>Siphonochilus aethiopicus</i> (Schweinf.) B.L.Burt with Different Dosages of Compost Tea. <i>Horticulturae</i> , 2023, 9, 274.	1.2	2
2178	Discovery of novel 5-(2-hydroxyphenyl)-2-phthalide-3(3H)-pyrazolones as balanced multifunctional agents against Alzheimer's disease. <i>European Journal of Medicinal Chemistry</i> , 2023, 250, 115216.	2.6	3
2179	The Influence of Antioxidant Plant Extracts on the Oxidation of O/W Emulsions. <i>Cosmetics</i> , 2023, 10, 40.	1.5	2

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2181	Glyoxalase I Assay as a Possible Tool for Evaluation of Biological Activity of Antioxidant-Rich Plant Extracts. <i>Plants</i> , 2023, 12, 1150.	1.6	2
2182	Effects of <i>Sideritis scardica</i> Extract on Scopolamine-Induced Learning and Memory Impairment in Mice. <i>Journal of Alzheimer's Disease</i> , 2023, 92, 1289-1302.	1.2	5
2183	Analysis of phytochemical composition and biological activities of <i>Helichrysum pallasii</i> (Sprengel) ledeb leaves. <i>International Journal of Secondary Metabolite</i> , 0, , 71-85.	0.5	0
2184	Protein Fractions from Flaxseed: The Effect of Subsequent Extractions on Composition and Antioxidant Capacity. <i>Antioxidants</i> , 2023, 12, 675.	2.2	0
2185	Effect of Thermal Processes on S-Allyl Cysteine Content in Black Garlic. <i>Foods</i> , 2023, 12, 1227.	1.9	1
2186	Integration of High-Entropy Oxide with Nitrogen-Doped Graphene for the Ultrasensitive Electrochemiluminescence Detection of Trolox and Dopamine. <i>ACS Applied Nano Materials</i> , 2023, 6, 4747-4753.	2.4	5
2187	Effects of <i>Sasa borealis</i> silage on proximate composition, amino acid and fatty acid contents, and antioxidant activity in fresh meat of Korean native goat fed with total mixed ration. <i>Korean Journal of Food Preservation</i> , 2023, 30, 15-27.	0.2	0
2188	Combined Intake of Fish Oil and D-Fagomine Prevents High-Fat High-Sucrose Diet-Induced Prediabetes by Modulating Lipotoxicity and Protein Carbonylation in the Kidney. <i>Antioxidants</i> , 2023, 12, 751.	2.2	2
2189	Collagen Peptides-Minerals Complexes from the Bovine Bone by-Product to Prevent Lipids Peroxidation in Meat and Butter and to Quench Free Radicalsâ€”Influence of Proteases and of Steam Sterilisation. <i>Applied Sciences (Switzerland)</i> , 2023, 13, 3979.	1.3	2
2190	Effects of water hardness on the flavor and antioxidant activity of Ishizuchi dark tea. , 2023, 2, 100253.		0
2191	The Antioxidant Capacity of Breast Milk and Plasma of Women with or without Gestational Diabetes Mellitus. <i>Antioxidants</i> , 2023, 12, 842.	2.2	1
2192	Physicochemical, antioxidant, and technofunctional properties of mushroom (<i>Pleurotus</i> sp) flour obtained by hot air drying. <i>DYNA (Colombia)</i> , 2023, 90, 85-94.	0.2	1
2193	High-Purity Bioactive Ingredientâ€”3S,3â€²S-Astaxanthin: A New Preparation from Genetically Modified <i>Kluyveromyces marxianus</i> without Column Chromatography and Gel Filtration. <i>Antioxidants</i> , 2023, 12, 875.	2.2	1
2194	Subcritical Water Extraction of Rosmarinic Acid from Lemon Balm (<i>Melissa officinalis</i> L.) and Its Effect on Plant Cell Wall Constituents. <i>Antioxidants</i> , 2023, 12, 888.	2.2	8
2195	Fabrication of a novel antioxidant emulsifier through tuning the molecular interaction between soy protein isolates and young apple polyphenols. <i>Food Chemistry</i> , 2023, 420, 136110.	4.2	8
2196	Winery By-Products as Sources of Bioactive Tryptophan, Serotonin, and Melatonin: Contributions to the Antioxidant Power. <i>Foods</i> , 2023, 12, 1571.	1.9	2
2197	Antitumor and Antioxidant Activities of In Vitro Cultivated and Wild-Growing <i>Clinopodium vulgare</i> L. <i>Plants</i> , 2023, 12, 1591.	1.6	4

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2199	Kombucha analogs from maqui juice: Consortium age and sugar concentration effects on anthocyanin stability and its relationship with antioxidant activity and digestive enzyme inhibition. Food Chemistry, 2023, 421, 136158.	4.2	1
2249	Effect of Edible Chitosan/Clove Oil Films and High Pressure Processing on the Quality of Trout Fillets. Advances in Sustainability Science and Technology, 2023, , 409-423.	0.4	0
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