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The hydrophilic and lipophilic contribution to total antioxidant activity

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528	Dietary fibre and phenolic-rich extracts from <i>Musa paradisiaca</i> inflorescence ameliorates type 2 diabetes and associated cardiovascular risks. 2017 , 31, 198-207	31
527	Stereoselective synthesis of enantiopure N-substituted pyrrolidin-2,5-dione derivatives by 1,3-dipolar cycloaddition and assessment of their in vitro antioxidant and antibacterial activities. 2017 , 27, 2302-2307	24
526	Structure and dynamics of cetyltrimethylammonium chloride-sodium dodecylsulfate (CTAC-SDS) cationic vesicles: High-value nano-vehicles from low-cost surfactants. 2017 , 501, 112-122	24
525	Pig cognitive bias affects the conversion of muscle into meat by antioxidant and autophagy mechanisms. 2017 , 11, 2027-2035	2
524	Optimization of extraction of antioxidative phenolic compounds from cashew (<i>Anacardium occidentale</i> L.) leaves using response surface methodology. 2017 , 41, e12379	26
523	Extracting antioxidant phenolic compounds from compressional-puffing pretreated <i>Pinus morrisonicola</i> : Effects of operational parameters, kinetics and characterization. 2017 , 75, 70-76	15
522	Bio-enrichment of phenolics and antioxidant activity of combination of <i>Oryza sativa</i> and <i>Lablab purpureus</i> fermented with GRAS filamentous fungi. 2017 , 3, 347-352	13
521	Characterization of novel basil-seed gum active edible films and coatings containing oregano essential oil. 2017 , 110, 35-41	76
520	Modern extraction techniques optimized to extract betacyanins from <i>Gomphrena globosa</i> L.. 2017 , 105, 29-40	25
519	Antidiabetic and antioxidant activities of brown and red macroalgae from the Persian Gulf. 2017 , 29, 3151-3159	24
518	Subcritical water extraction of phytochemicals from <i>Phlomis umbrosa</i> Turcz. 2017 , 42, 1-7	14
517	Functional enrichment of mannanase-treated spent brewer yeast. 2017 , 47, 789-794	4
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515	Colour and in vitro quality attributes of walnuts from different growing conditions correlate with key precursors of primary and secondary metabolism. <i>Food Chemistry</i> , 2017 , 232, 664-672	8.5 40
514	Antioxidant phenolic compounds from <i>Pinus morrisonicola</i> using compressional-puffing pretreatment and water-ethanol extraction: Optimization of extraction parameters. 2017 , 70, 7-14	18
513	Use of Banana (<i>Musa acuminata</i> Colla AAA) Peel Extract as an Antioxidant Source in Orange Juices. 2017 , 72, 60-66	18
512	Molecular Weight Affected Antioxidant, Hypoglycemic and Hypotensive Activities of Cold Water Extract from <i>Pleurotus citrinopileatus</i> . 2017 , 82, 2456-2461	6

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347	The reactive influences of pre-sowing He-Ne laser seed irradiation and drought stress on growth, fatty acids, phenolic ingredients, and antioxidant properties of <i>Celosia argentea</i> . 2020 , 261, 108989	7
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342	Preparation and biological assessment of some aromatic hydrazones derived from hydrazides of phenolic acids and aromatic aldehydes. 2020 , 6, e05019	4
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338	The plant age influences eggplant fruit growth, metabolic activity, texture and shelf-life. 2020 , 272, 109590	0
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334	Metabolic Activity of Anthocyanin Extracts Loaded into Non-ionic Niosomes in Diet-Induced Obese Mice. 2020 , 37, 152	7
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291	Effect of combined ultrasound-enzyme treatment on recovery of phenolic compounds, antioxidant capacity, and quality of plum (<i>Prunus salicina</i> L.) juice. 2021 , 45,		2
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284	Physicochemical and Antioxidant Capacity of Jujube (<i>Ziziphus jujuba</i> Mill.) at Different Maturation Stages. 2021 , 11, 132		5
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256	Antiviral activity of <i>Lavandula angustifolia</i> L. and <i>Salvia officinalis</i> L. essential oils against avian influenza H5N1 virus. 2021 , 4, 100135	9
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254	Purification of Anthocyanins Derived from Black Kidney Bean (<i>Phaseolus vulgaris</i> L.) by a Simulated Moving Bed. 2021 , 2021, 1-12	
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246	Quantification of Major Bioactive Constituents, Antioxidant Activity, and Enzyme Inhibitory Effects of Whole Coffee Cherries () and Their Extracts. 2021 , 26,	1
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225	Effect of carbon-based nanomaterials on Fusarium wilt in tomato. 2022 , 291, 110586		3
224	Influence of Storage on Physiological Properties, Chemical Composition, and Bioactive Compounds on Cactus Pear Fruit (<i>Opuntia ficus-indica</i> (L.) Mill.). 2021 , 11, 62		3

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208	Erzincan ve Evresinde Yaygın Olan Endemik Bazı Tanacetum L. (Asteraceae) Taksonlarının Antioksidan Aktivitelerinin Belirlenmesi.		1
207	Yerfıstığı (<i>Arachis hypogaea</i> L.) Genotiplerinin Bazı Besinsel ve Antioksidan Parametreler Bakımından Değerlendirilmesi. 1175-1181		1
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204	Synthesis of New N1Arylpiperazine Substituted Xanthine Derivatives and Evaluation of their Antioxidant and Cytotoxic Effects. 2019 , 19, 528-537		1
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