

Thermal Processing Enhances the Nutritional Value of T Antioxidant Activity

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Citation Report

#	ARTICLE	IF	CITATIONS
2	Controlled-Atmosphere Effects on Postharvest Quality and Antioxidant Activity of Cranberry Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 5932-5938.	2.4	57
3	Antioxidant and Antiproliferative Activities of Common Vegetables. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 6910-6916.	2.4	744
4	Antioxidant and Antiproliferative Activities of Common Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 7449-7454.	2.4	1,249
5	Processed Sweet Corn Has Higher Antioxidant Activity. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 4959-4964.	2.4	724
6	Phytochemical Profiles and Antioxidant Activity of Wheat Varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 7825-7834.	2.4	504
7	Effect of peeling and heating on carotenoid content and antioxidant activity of tomato and tomato-virgin olive oil systems. <i>European Food Research and Technology</i> , 2003, 216, 116-121.	1.6	60
8	Antioxidative capacity of tomato products. <i>European Food Research and Technology</i> , 2003, 217, 296-300.	1.6	40
9	Thermal Processing of Vegetables Increases Cis Isomers of Lutein and Zeaxanthin. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 6184-6190.	2.4	143
10	Antioxidant and Antiproliferative Activities of Strawberries. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 6887-6892.	2.4	436
11	Antioxidant Activity of Apple Peels. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 609-614.	2.4	1,304
12	Apple Peels as a Value-Added Food Ingredient. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 1676-1683.	2.4	326
13	Alterations of Vitamin C, Total Phenolics, and Antioxidant Capacity as Affected by Processing Tomatoes to Different Products. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 7962-7968.	2.4	243
15	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
16	Effects of Thermal Treatment on Radical-scavenging Activity of Single and Mixed Polyphenolic Compounds. <i>Journal of Food Science</i> , 2004, 69, FCT7-FCT10.	1.5	76
17	Total Anthocyanins and Total Phenolics of Fresh and Processed Cherries and Their Antioxidant Properties. <i>Journal of Food Science</i> , 2004, 69, FCT67-FCT72.	1.5	231
18	ANTIOXIDANT ACTIVITY AND QUALITY OF SOY ENRICHED APPLE BAR. <i>Journal of Food Processing and Preservation</i> , 2004, 28, 145-159.	0.9	12
19	Antioxidant Activity of Processed Table Beets (<i>Beta vulgaris</i> var, <i>conditiva</i>) and Green Beans (<i>Phaseolus vulgaris</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 2659-2670.	2.4	133
20	Uptake of Quercetin and Quercetin 3-Glucoside from Whole Onion and Apple Peel Extracts by Caco-2 Cell Monolayers. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 7172-7179.	2.4	102

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21	Changes in Contents of Carotenoids and Vitamin E during Tomato Processing. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 7005-7010.	2.4	178
22	Varietal Differences in Phenolic Content and Antioxidant and Antiproliferative Activities of Onions. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 6787-6793.	2.4	237
23	Preparation and antioxidant properties of extracts of Japanese persimmon leaf tea (rakinoha-cha). <i>Food Chemistry</i> , 2005, 89, 569-575.	4.2	444
24	Hydrophilic and Lipophilic Antioxidant Capacities of Commercial Mediterranean Vegetable Soups (Gazpachos). <i>Journal of Food Science</i> , 2005, 70, S60-S65.	1.5	23
25	Microbiological aspects of thermally processed foods. <i>Journal of Applied Microbiology</i> , 2005, 98, 1381-1386.	1.4	18
26	Stability of carotenoids in tomato juice during processing. <i>European Food Research and Technology</i> , 2005, 221, 274-280.	1.6	36
27	Change in Colour and Antioxidant Content of Tomato Cultivars Following Forced-Air Drying. <i>Plant Foods for Human Nutrition</i> , 2005, 60, 117-121.	1.4	74
28	Lycopene: A Review of Its Potential as an Anticancer Agent. <i>Anti-Cancer Agents in Medicinal Chemistry</i> , 2005, 5, 627-635.	7.0	117
29	Application of bioreactor system for large-scale production of <i>Eleutherococcus sessiliflorus</i> somatic embryos in an air-lift bioreactor and production of eleutherosides. <i>Journal of Biotechnology</i> , 2005, 120, 228-236.	1.9	44
30	Rapid Tests to Assess the Antioxidant Activity of <i>Phaseolus vulgaris</i> L. Dry Beans. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 3053-3056.	2.4	244
31	Renal excretion of antioxidative constituents from red beet in humans. <i>Food Research International</i> , 2005, 38, 1051-1058.	2.9	51
32	The anti-carcinogenic and anti-atherogenic effects of lycopene: a review. <i>Trends in Food Science and Technology</i> , 2005, 16, 344-350.	7.8	172
33	Phytochemicals and Antioxidant Activity of Milled Fractions of Different Wheat Varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 2297-2306.	2.4	418
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36	Effects of Operating Conditions on the Quality of Mango Pulp Dried in a Spout Fluidized Bed. <i>Drying Technology</i> , 2006, 24, 423-432.	1.7	38
37	Improving the Nutritional Quality of Microwave-vacuum Dried Strawberries: A Preliminary Study. <i>Food Science and Technology International</i> , 2006, 12, 67-75.	1.1	61
38	Retention of Ascorbic Acid during Drying of Tomato Halves and Tomato Pulp. <i>Drying Technology</i> , 2006, 24, 57-64.	1.7	91

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40	Cranberry phytochemical extracts induce cell cycle arrest and apoptosis in human MCF-7 breast cancer cells. <i>Cancer Letters</i> , 2006, 241, 124-134.	3.2	129
41	Analytical Techniques in Food Biochemistry. , 0, , 25-34.		0
43	Effect of Thermal Treatment on Radical-scavenging Activity of Some Spices. <i>Food Science and Technology Research</i> , 2006, 12, 178-185.	0.3	46
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51	Enhancement of eleutherosides production in embryogenic cultures of <i>Eleutherococcus sessiliflorus</i> in response to sucrose-induced osmotic stress. <i>Process Biochemistry</i> , 2006, 41, 512-518.	1.8	38
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62	Polyphenol Content and Antioxidative Activity in Some Species of Freshly Consumed Salads. Journal of Agricultural and Food Chemistry, 2007, 55, 1724-1729.	2.4	144
63	Effects of Conservation Treatment and Cooking on the Chemical Composition and Antioxidant Activity of Portuguese Wild Edible Mushrooms. Journal of Agricultural and Food Chemistry, 2007, 55, 4781-4788.	2.4	150
64	Effect of Selected Phytochemicals and Apple Extracts on NF- κ B Activation in Human Breast Cancer MCF-7 Cells. Journal of Agricultural and Food Chemistry, 2007, 55, 3167-3173.	2.4	147
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67	Antioxidant nutritional quality of tomato. Molecular Nutrition and Food Research, 2007, 51, 609-617.	1.5	253
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81	Suppressive effects of germinated buckwheat on development of fatty liver in mice fed with high-fat diet. <i>Phytomedicine</i> , 2007, 14, 563-567.	2.3	27
82	Postharvest hot air treatment effects on the antioxidant system in stored mature-green tomatoes. <i>Postharvest Biology and Technology</i> , 2007, 44, 107-115.	2.9	49
83	Impact of atmospheric ozone-enrichment on quality-related attributes of tomato fruit. <i>Postharvest Biology and Technology</i> , 2007, 45, 317-325.	2.9	132
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91	Antioxidant properties of herbal extracts selected from screening for potent scavenging activity against superoxide anions. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 2707-2712.	1.7	18
92	Evaluation of the antioxidant activity of four edible mushrooms from the Central Anatolia, Eskisehir " Turkey: <i>Lactarius deterrimus</i> , <i>Suillus collitinus</i> , <i>Boletus edulis</i> , <i>Xerocomus chrysenteron</i> . <i>Bioresource Technology</i> , 2008, 99, 6651-6655.	4.8	104
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95	Effect of adding ascorbic acid and glucose on the antioxidative properties during storage of dried carrot. Food Chemistry, 2008, 107, 265-272.	4.2	42
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114	Phenolic composition and biological activities of Tunisian <i>Nigella sativa</i> L. shoots and roots. <i>Comptes Rendus - Biologies</i> , 2008, 331, 48-55.	0.1	198
115	Phenolic composition of <i>Cynara cardunculus</i> L. organs, and their biological activities. <i>Comptes Rendus - Biologies</i> , 2008, 331, 372-379.	0.1	260
116	Influence of biological, environmental and technical factors on phenolic content and antioxidant activities of Tunisian halophytes. <i>Comptes Rendus - Biologies</i> , 2008, 331, 865-873.	0.1	247
117	Changes of the Main Carotenoid Pigment Contents During the Drying Processes of the Different Harvest Stage Fruits of <i>Lycium barbarum</i> L. <i>Agricultural Sciences in China</i> , 2008, 7, 363-369.	0.6	31
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119	Changes in Antioxidant and Metabolite Profiles during Production of Tomato Paste. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 964-973.	2.4	287
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121	Interaction of Tomato Lycopene and Ketosamine against Rat Prostate Tumorigenesis. <i>Cancer Research</i> , 2008, 68, 4384-4391.	0.4	55
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123	Antioxidant Activity of Fresh-cut Tomatoes. , 2008, , 345-375.		0
124	Carotenoids in Tomato Plants. , 2008, , 133-164.		3
125	Use of Physical and Chemical Properties of Commercial Tomato (<i>Lycopersicon esculentum</i> Mill.) Products for Monitoring Their Quality. <i>Journal of AOAC INTERNATIONAL</i> , 2008, 91, 112-122.	0.7	5
126	Maize Authentication: Quality Control Methods and Multivariate Analysis (Chemometrics). <i>Critical Reviews in Food Science and Nutrition</i> , 2009, 49, 501-537.	5.4	22
127	Antioxidant properties of selected salak (<i>Salacca zalacca</i>) varieties in Sabah, Malaysia. <i>Nutrition and Food Science</i> , 2009, 39, 243-250.	0.4	26
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129	Heat sterilisation. , 2009, , 396-429.		0

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131	Antioxidant contents and activity of 1-methylcyclopropene (1-MCP)-treated "Empire"™ apples in air and controlled atmosphere storage. <i>Postharvest Biology and Technology</i> , 2009, 52, 30-37.	2.9	64
132	Please Pass the Ketchup: Cooked Tomatoes May Do More to Prevent Cancer than Fresh. <i>Journal of Food Science Education</i> , 2009, 8, 6-7.	1.0	0
133	Comparison on the total phenol contents and the color of fresh and infrared dried olive leaves. <i>Industrial Crops and Products</i> , 2009, 29, 412-419.	2.5	124
134	Valorization of three varieties of grape. <i>Industrial Crops and Products</i> , 2009, 30, 292-296.	2.5	37
135	Carotenoids: Actual knowledge on food sources, intakes, stability and bioavailability and their protective role in humans. <i>Molecular Nutrition and Food Research</i> , 2009, 53, S194-218.	1.5	575
136	Review of flavonoids and other phenolics from fruits of different tomato (<i>Lycopersicon</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 502 Td	1.7	213
137	Optimization of hot air drying of olive leaves using response surface methodology. <i>Journal of Food Engineering</i> , 2009, 91, 533-541.	2.7	188
138	Biological activities of the essential oils and methanol extract of tow cultivated mint species (<i>Mentha longifolia</i> and <i>Mentha pulegium</i>) used in the Tunisian folkloric medicine. <i>World Journal of Microbiology and Biotechnology</i> , 2009, 25, 2227-2238.	1.7	134
139	Physiological and biochemical traits involved in the genotypic variability to salt tolerance of Tunisian <i>Cakile maritima</i> . <i>African Journal of Ecology</i> , 2009, 47, 774-783.	0.4	8
140	Polyphenolic profile and antioxidant activity of five apple cultivars grown under organic and conventional agricultural practices. <i>International Journal of Food Science and Technology</i> , 2009, 44, 1167-1175.	1.3	79
141	Atmospheric nitric oxide stimulates plant growth and improves the quality of spinach (<i>Spinacia</i>) Tj ETQq1 1 0.784314 rgBT /Overlock	1.3	31
142	EFFECT OF THERMAL PROCESSING ON THE PHENOLIC ASSOCIATED HEALTH-RELEVANT FUNCTIONALITY OF SELECTED LEGUME SPROUTS AND SEEDLINGS. <i>Journal of Food Biochemistry</i> , 2009, 33, 89-112.	1.2	18
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144	DEVELOPMENT OF INSTANT GARCINIA (<i>GARCINIA ATROVIRIDIS</i>) TOM-YUM MIX AS A HIGH ACID SEASONING. <i>Journal of Food Processing and Preservation</i> , 2009, 33, 74-86.	0.9	11
145	Assessing Potential Effects of Inulin and Probiotic Bacteria on Fe Availability from Common Beans (<i>Phaseolus vulgaris</i> L.) to Caco-2 Cells. <i>Journal of Food Science</i> , 2009, 74, H40-6.	1.5	18
146	Steam processed broccoli (<i>Brassica oleracea</i>) has higher antioxidant activity in chemical and cellular assay systems. <i>Food Chemistry</i> , 2009, 114, 263-269.	4.2	113
147	Modelling the effect of different sterilisation treatments on antioxidant activity and colour of carrot slices during storage. <i>Food Chemistry</i> , 2009, 114, 484-491.	4.2	57

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149	Ascorbate, not urate, modulates the plasma antioxidant capacity after strawberry intake. <i>Food Chemistry</i> , 2009, 117, 181-188.	4.2	67
150	Influence of process variables on colour changes, carotenoids retention and cellular tissue alteration of cherry tomato during osmotic dehydration. <i>Journal of Food Composition and Analysis</i> , 2009, 22, 285-294.	1.9	49
151	A modified methylene blue assay for accurate cell counting. <i>Journal of Functional Foods</i> , 2009, 1, 109-118.	1.6	143
152	The influence of storage time on micronutrients in bottled tomato pulp. <i>Food Chemistry</i> , 2009, 112, 146-149.	4.2	38
153	Carotenoid and phenolic profile of tomato juices processed by high intensity pulsed electric fields compared with conventional thermal treatments. <i>Food Chemistry</i> , 2009, 112, 258-266.	4.2	177
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300	Drought effects on polyphenol composition and antioxidant activities in aerial parts of <i>Salvia officinalis</i> L.. <i>Acta Physiologiae Plantarum</i> , 2011, 33, 1103-1111.	1.0	153
301	Different antioxidant responses to salt stress in two different provenances of <i>Carthamus tinctorius</i> L.. <i>Acta Physiologiae Plantarum</i> , 2011, 33, 1435-1444.	1.0	36
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307	Changes in the contents of carotenoids, phenolic compounds and vitamin C during technical processing and lyophilisation of red and yellow tomatoes. <i>Food Chemistry</i> , 2011, 124, 1603-1611.	4.2	131
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309	Changes in phenolic profile and antioxidant activity during production of diced tomatoes. <i>Food Chemistry</i> , 2011, 126, 1700-1707.	4.2	68
310	Strawberry consumption improves plasma antioxidant status and erythrocyte resistance to oxidative haemolysis in humans. <i>Food Chemistry</i> , 2011, 128, 180-186.	4.2	89
311	Effects of high hydrostatic pressure (HHP) on bioaccessibility, as well as antioxidant activity, mineral and starch contents in Granny Smith apple. <i>Food Chemistry</i> , 2011, 128, 520-529.	4.2	110
312	<i>Araçá</i> (<i>Psidium cattleianum</i> Sabine) fruit extracts with antioxidant and antimicrobial activities and antiproliferative effect on human cancer cells. <i>Food Chemistry</i> , 2011, 128, 916-922.	4.2	116
313	Innovative antioxidant thermo-responsive hydrogels by radical grafting of catechin on inulin chain. <i>Carbohydrate Polymers</i> , 2011, 84, 517-523.	5.1	72
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316	Phenolic compounds and antioxidant activities of edible flowers from Thailand. <i>Journal of Functional Foods</i> , 2011, 3, 88-99.	1.6	209
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330	Phenolic Contents and Antioxidant Potential of <i>Cakile maritimum</i> . <i>Journal of Biologically Active Products From Nature</i> , 2012, 2, 387-391.	0.1	1
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337	Antioxidant, Antimicrobial Properties and Phenolics of Different Solvent Extracts from Bark, Leaves and Seeds of <i>Pongamia pinnata</i> (L.) Pierre. <i>Molecules</i> , 2012, 17, 3917-3932.	1.7	47
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349	Bioactive healthy components of bulgur. <i>International Journal of Food Sciences and Nutrition</i> , 2012, 63, 250-256.	1.3	22
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407	Fatty acids, phenolic changes and antioxidant activity of clary sage (<i>Salvia sclarea</i> L.) rosette leaves grown under saline conditions. <i>Industrial Crops and Products</i> , 2012, 38, 58-63.	2.5	43

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409	Polyphenol Composition and Antioxidant Activity of Cumin (<i>Cuminum Cyminum</i> L.) Seed Extract Under Drought. <i>Journal of Food Science</i> , 2012, 77, C734-9.	1.5	37
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992	Antioxidant degradation kinetics in apples. <i>Journal of Food Science and Technology</i> , 2018, 55, 1306-1313.	1.4	18
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1078	Salinity and drought stresses improve antioxidant potential of <i>Allium roseum</i> L., an edible medicinal plant. <i>Acta Physiologiae Plantarum</i> , 2018, 40, 1.	1.0	6
1079	Changes in biochemical components in <i>Aloe vera</i> (L.) Burm. f. leaves infected with <i>Fusarium proliferatum</i> (Matsushima) Nirenberg. <i>Journal of Applied Research on Medicinal and Aromatic Plants</i> , 2018, 11, 61-66.	0.9	2
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1086	Growth of dropwort plants and their accumulation of bioactive compounds after exposure to UV lamp or LED irradiation. <i>Horticulture Environment and Biotechnology</i> , 2018, 59, 659-670.	0.7	9
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1102	Effect of grape (<i>Vitis labrusca</i> L.) pomace dried by different methods on physicochemical, microbiological and bioactive properties of yoghurt. <i>LWT - Food Science and Technology</i> , 2018, 97, 770-777.	2.5	77

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1105	Bioactive compounds and antioxidant activity of papaya inoculated with <i>Colletotrichum gloeosporioides</i> as affected by hot water-calcium chloride. <i>Journal of Food Biochemistry</i> , 2018, 42, e12608.	1.2	4
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1195	Phenolic and fatty acid profiles, α -tocopherol and sucrose contents, and antioxidant capacities of understudied Portuguese almond cultivars. <i>Journal of Food Biochemistry</i> , 2019, 43, e12887.	1.2	30
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1245	Optimization of processing technology using response surface methodology and physicochemical properties of roasted sweet potato. <i>Food Chemistry</i> , 2019, 278, 136-143.	4.2	35
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1354	Principal mechanism of tolerance to abiotic stresses in <i>Cynara cardunculus</i> L.. <i>Acta Horticulturae</i> , 2020, , 109-116.	0.1	1
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1395	Characterization of Volatile and Flavonoid Composition of Different Cuts of Dried Onion (<i>Allium</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 1	1.7	42

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1497	Quantitative Changes of Flavonol Glycosides from Pine Needles by Cultivar, Harvest Season, and Thermal Process. <i>Preventive Nutrition and Food Science</i> , 2021, 26, 100-108.	0.7	5
1498	Industrial Processing Affects Product Yield and Quality of Diced Tomato. <i>Agriculture (Switzerland)</i> , 2021, 11, 230.	1.4	6
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1516	Characterization of the nutritional and phytochemical content of "Romina"™ strawberry (<i>Fragaria</i> Å—) Tj ETQq0 0 0 rgBT /Overlock 911-916.	0.1	0
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1530	Composition and antifungal effects of aqueous extracts of <i>Cymbopogon citratus</i> , <i>Laurus nobilis</i> and <i>Santolina chamaecyparissus</i> on the growth of <i>Fusarium oxysporum</i> f. sp. <i>lentis</i> . <i>Archives of Phytopathology and Plant Protection</i> , 0, , 1-19.	0.6	2
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1565	Effect of seeds roasting time on physicochemical properties, oxidative stability, and antioxidant activity of cactus (<i>Opuntia ficus-indica</i> L.) seed oil. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15747.	0.9	11
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1581	Secondary metabolites fluctuation caused by <i>Liriomyza cicerina</i> (Diptera: Agromyzidae) infestation in chickpea, faba bean and lentil crops. <i>International Journal of Tropical Insect Science</i> , 2022, 42, 1105-1112.	0.4	1
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1915	Biological Activities of Fresh Pasta Noodle Added with Purple Sweet Potato Concentrate. <i>Culinary Science & Hospitality Research</i> , 2018, 24, 100-110.	0.1	1
1916	Quality Characteristics of Fresh Noodle with Freeze-dried Mulberry (<i>Cudrania tricuspidata</i>) Powder. <i>Journal of the East Asian Society of Dietary Life</i> , 2018, 28, 375-383.	0.4	2
1917	Effects of Various Pretreatments on Quality Attributes of Frozen and Thawed Peaches. <i>Food Engineering Progress</i> , 2018, 22, 328-336.	0.0	1
1918	Effect of microwave heating on the quality and shelf life of whole grain wheat flour under air-conditioned storage. <i>Journal of Science</i> , 2019, 9, 39.	0.4	0
1919	Stabilization of Boumkaye™s Drink for an Accessibility in the Markets. <i>European Scientific Journal</i> , 2018, 14, .	0.0	0
1920	Determination of Antioxidant Activity of Edible Calendula Flowers by Hot-air Drying Time. <i>Flower Research Journal</i> , 2018, 26, 202-208.	0.1	1
1921	Quality Characteristics of Ice Creams added with Fermented Black Rice Bran Powder. <i>Culinary Science & Hospitality Research</i> , 2018, 24, 55-61.	0.1	1
1922	Effect of post harvest ripening on bioactive secondary metabolites and antioxidant activity in mango cv. Amrapali. <i>Journal of Horticultural Sciences</i> , 2018, 13, 152-158.	0.1	1
1923	Screening phytochimique, activités antioxydantes et pouvoir hémolytique de quatre plantes sahariennes d'Algérie. <i>Phytotherapie</i> , 2018, 16, S254-S262.	0.1	3
1924	Does <i>Lycium europaeum</i> leaf have antihyperglycemic, antihyperlipidemic and antioxidant effects. <i>Brazilian Journal of Pharmaceutical Sciences</i> , 0, 55, .	1.2	1
1925	<i>Morinda Citrifolia</i> (Noni) fruit protects the exocrine pancreatic dysfunction against L-arginine induced acute pancreatitis in rats. <i>Pharmacognosy Magazine</i> , 2019, 15, 328.	0.3	6
1926	Chapter 15. Functional and Health-promoting Properties of Tomatoes: It's Not Just Lycopene. <i>Food Chemistry, Function and Analysis</i> , 2019, , 285-303.	0.1	1
1927	Nghiên cứu khả năng bảo vệ sức khỏe của cây cỏ chái (xuất xứ từ tá) « cây sãi (ba thây) (<i>Wedelia trilobata</i> (L) Chi Khoa Hoc = <i>Journal of Science</i> , 2019, 55(Cả ng nghá Sinh há), 85.	0.1	2
1928	Antioxidant, Some Flavor Components, Microbiological and Microstructure Characteristics of Corn Milk Yoghurt. <i>Food and Nutrition Sciences (Print)</i> , 2019, 10, 551-560.	0.2	3
1929	Changes in the constituents and UV-photoprotective activity of <i>Astragalus membranaceus</i> caused by roasting. <i>Journal of Nutrition and Health</i> , 2019, 52, 413.	0.2	3
1930	Effects of Processing on Antioxidant Capacity and Metabolizing Enzyme Inhibition of Tiger Nut Tubers. <i>Food and Nutrition Sciences (Print)</i> , 2019, 10, 1132-1141.	0.2	9
1931	CHAPTER 9. Chicken Egg: Wholesome Nutrition Packed with Antioxidants. <i>Food Chemistry, Function and Analysis</i> , 2019, , 154-172.	0.1	1
1932	Quality Evaluation of Brown Rice Sulgidduk added with Jerusalem Artichoke Powder. <i>Journal of the East Asian Society of Dietary Life</i> , 2019, 29, 112-119.	0.4	4

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1933	Assessment of phenol compound removal from olive oil mill wastewater by using peroxidases extracted from radish and nettle leaves. <i>Revue Des Sciences De L'Eau</i> , 0, 32, 13-19.	0.2	1
1934	Nutritional, Functional and Sensory Properties of Ready-To-Eat Chia and Quinoa Mix Enriched Low Amylose Rice Based Porridge Mixes. <i>Current Research in Nutrition and Food Science</i> , 2019, 7, 399-414.	0.3	6
1936	Changes in the Antioxidant Potential of Persimmon Peel Extracts Prepared by Different Extraction Methods. <i>Korean Journal of Medicinal Crop Science</i> , 2019, 27, 186-193.	0.1	0
1937	Valorisation of seeds from different grape varieties for protein, mineral, bioactive compounds content, and oil quality. <i>Quality Assurance and Safety of Crops and Foods</i> , 2019, 11, 351-359.	1.8	3
1938	TRABZON HURMASI (DIOSPYROS KAKI L.) MEYVELERÄ°NDEKÄ° A VÄ°TAMÄ°NÄ°, E VÄ°TAMÄ°NÄ°, C VÄ°TAMÄ°NÄ°, BETA-KAROTEN, LÄ°KOPEN, GRELÄ°N, GLUTATYON VE MDA MÄ°KTARLARI. <i>GÄ±da</i> , 2019, 44, 585-592.	0.1	2
1939	Antioxidant Activity of Melinjo Ketan (<i>Gnetum gnemon</i> L., â€™Ketanâ€™™) Seed Extract at Various Ripening Stages and Ethanol Solvent Concentration. <i>International Journal on Advanced Science, Engineering and Information Technology</i> , 2019, 9, 1344-1351.	0.2	2
1941	Bioactive Compounds, Antioxidant and Antimicrobial Properties of Wild Plants Seed Extracts Used in Traditional Medicine. <i>Research Journal of Medicinal Plant</i> , 2019, 14, 15-23.	0.3	1
1943	The effects of thermal treatment and sonication on the quality of guava (<i>Psidium guajava</i>) and pineapple (<i>Ananas comosus</i>) juice blend. <i>Acta Horticulturae</i> , 2020, , 201-210.	0.1	0
1944	Antagonistic potential of some bacterial strains against <i>Xanthomonas campestris</i> , the cause of bacterial blight in <i>Hordeum vulgare</i> . <i>BioResources</i> , 2020, 15, 4205-4216.	0.5	3
1945	Potencial bioativo de sementes de moringa (<i>Moringa oleifera</i> Lamarck) apÃ³s processo de fermentaÃ§Ã£o em estado sÃ³lido. <i>Research, Society and Development</i> , 2020, 9, e56963429.	0.0	1
1946	Free radical scavenging activity of taro (<i>Colocasia esculenta</i> (L.) Schott) varieties with varying flesh color. <i>Annals of Tropical Research</i> , 2020, , 23-32.	0.1	1
1947	Bioactive compounds in pollen of <i>Cynara cardunculus</i> var. <i>altilis</i> : first results. <i>Acta Horticulturae</i> , 2020, , 271-278.	0.1	1
1948	Chemical characterization of Sicilian commercial cardoon honeys. <i>Acta Horticulturae</i> , 2020, , 255-262.	0.1	0
1949	Production of cardoon (<i>Cynara cardunculus</i> L. var. <i>altilis</i>) sprouts with high nutraceutical value: first results. <i>Acta Horticulturae</i> , 2020, , 241-248.	0.1	1
1950	CaracterizaciÃ³n e identificaciÃ³n de compuestos bioactivos con actividad antioxidante de la cÃ¡scara, pulpa y semilla del fruto de tejocote (<i>Crataegus mexicana</i>). <i>TIP Revista Especializada En Ciencias QuÃ¡mico-BiolÃ³gicas</i> , 0, 23, .	0.3	1
1951	Comparative analysis of five <i>Heliotropium</i> species in phenotypic correlations, biochemical constituents and antioxidant properties. <i>Catrina: the International Journal of Environmental Sciences</i> , 2020, 21, 1-8.	0.1	2
1952	Bioactive Compounds and Sensory Properties of Organic Rice: The Impact of Degree of Milling. <i>Current Research in Nutrition and Food Science</i> , 2020, , 391-401.	0.3	3
1953	Influence of abiotic stress on phenolic composition in <i>Cynara cardunculus</i> (L.) var. <i>sylvestris</i> . <i>Acta Horticulturae</i> , 2020, , 263-270.	0.1	1

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1954	Effects of Elicitor Treatment on Antioxidant Compound and Activity of Germinated Rough Rice (<i>Oryza</i>) Tj ETQq0 0 0 rgBT /Overlock 10 T 49, 638-645.	0.2	1
1955	Antioxidant and Antihyperlipidemic Properties of Different Granulometric Classes of <i>Adansonia digitata</i> Pulp Powder. <i>Pakistan Journal of Nutrition</i> , 2020, 19, 393-403.	0.2	4
1956	Food Antioxidants: Functional Aspects and Preservation During Food Processing. , 2020, , 131-153.		0
1957	Drying of Orange Peel with Different Methods and Investigation of Its Some Technological Properties. <i>Journal of the Institute of Science and Technology</i> , 0, , 2604-2617.	0.3	0
1958	Comparison of Antioxidant and Antiacetylcholinesterase Activities of Different Extracts of Tunisia <i>Maclura pomifera</i> (Rafin.) Schneid Fruit In Vitro and In Vivo. <i>Avicenna Journal of Medical Biochemistry</i> , 2020, 8, 64-73.	0.5	0
1959	Thermal Effect, Diffusion, and Leaching of Health-Promoting Phytochemicals in Commercial Canning Process of Mango (<i>Mangifera indica</i> L.) and Pineapple (<i>Ananas comosus</i> L.). <i>Foods</i> , 2021, 10, 46.	1.9	8
1960	Voltammetric and spectrophotometric pathways for the determination of total antioxidant capacity in commercial turnip juice. <i>Journal of the Turkish Chemical Society, Section A: Chemistry</i> , 2021, 8, 163-172.	0.4	3
1961	Protective effects of extracts from the aerial parts of hydroponically cultured ginseng on alcohol-induced liver damage in mice and quantitative analysis of major ginsenosides. <i>Journal of Applied Biological Chemistry</i> , 2020, 63, 413-420.	0.2	2
1962	DEGRADATION KINETICS OF ANTIOXIDANTS IN DEHYDRATED MATRIX OF INDIAN GOOSEBERRY AND GUAVA POWDER. <i>Plant Archives</i> , 2020, 21, .	0.1	0
1963	Soaking, heating and high hydrostatic pressure treatment degrade the flavonoids in rice bran. <i>LWT - Food Science and Technology</i> , 2022, 154, 112732.	2.5	6
1964	The Hair Cycle and Its Relation to Nutrition. , 2020, , 37-109.		1
1965	Carbonyl Derivatives of Proteins as Markers of Free Radical Processes in Dairy Products. , 0, ,		0
1966	Physiological Role of Iron Chelators and/or Arginine for Improving Yield and Active Constituents of Roselle Sepals. <i>Asian Journal of Plant Sciences</i> , 2020, 19, 77-90.	0.2	2
1967	Phytochemistry and Antioxidant Activities of the Methanolic Extract Obtained from the Leaves of <i>Citrus limon</i> (L.) Osbeck. <i>International Journal of Secondary Metabolite</i> , 0, , 47-53.	0.5	0
1969	Physicochemical Characteristics and Antioxidant Properties of Protein shake Fortified with Cheonggukjang Prepared by <i>Rhynchosia nulubilis</i> . <i>Korean Journal of Human Ecology</i> , 2021, 30, 851-860.	0.0	1
1970	Preparation and characterization of natural extracts-loaded food grade nanoliposomes. <i>LWT - Food Science and Technology</i> , 2022, 154, 112781.	2.5	23
1971	Phytochemical Screening and Antioxidant Activity of Seven Native Species Growing in the Forests of Southern Chilean Patagonia. <i>Molecules</i> , 2021, 26, 6722.	1.7	2
1972	Quality Characteristics and Anthocyanin Profiles of Different <i>Vitis amurensis</i> Grape Cultivars and Hybrids from Chinese Germplasm. <i>Molecules</i> , 2021, 26, 6696.	1.7	9

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1973	Study of jelly drying cashew apples (<i>Anacardium occidentale</i> L.) processing. Food Science and Nutrition, 2022, 10, 363-373.	1.5	13
1974	Application of Heating on the Antioxidant and Antibacterial Properties of Malaysian and Australian Stingless Bee Honey. Antibiotics, 2021, 10, 1365.	1.5	7
1975	Effects of Agronomic Practices and Processing Conditions on Tomato Ingredients. , 2004, , 37-46.		0
1976	First observations of graft combination on bergamot fruit quality, Femminello cultivar. Fruits, 2020, 75, 169-178.	0.3	3
1977	Differential response of banana cultivars (<i>Musa</i> spp.) to temperature-induced changes in fruit quality. Fruits, 2020, 75, 183-193.	0.3	2
1978	Evaluation of old sour cherry genotypes ex situ collected in Iasi, Romania. Acta Horticulturae, 2020, , 131-134.	0.1	0
1979	Dondurma ve Kurutma Yöntemlerinin Dikenli Anıncir (<i>Opuntia ficus-indica</i>) Meyvesinin Bazı Biyokimyasal Özellikleri Üzerine Etkisi. Yuzuncu Yil University Journal of Agricultural Sciences, 0, , 535-543.	0.1	2
1980	Fruit Myth or Fact. Nutrition Today, 2020, 55, 322-327.	0.6	0
1981	Quality characteristics of <i>Platycodon grandiflorum</i> depending on steaming treatment. Korean Journal of Food Preservation, 2020, 27, 704-713.	0.2	2
1982	Antioxidant or pro-oxidant and glutathione transferase P1-1 inhibiting activities for <i>Tamarindus indica</i> seeds and their cytotoxic effect on MCF-7 cancer cell line. Journal of Genetic Engineering and Biotechnology, 2020, 18, 74.	1.5	7
1983	High humidity air-impingement blanching (HHAIB) improves drying characteristics and quality of ground-cover chrysanthemum heads. International Journal of Food Engineering, 2020, 16, .	0.7	5
1984	Phytochemical Screening and Evaluation of the Antiarthritic Potential of <i>Ammoides pusilla</i> Aqueous Extract on Freund's Adjuvant-Induced Rheumatoid Arthritis. Pharmaceutical Sciences, 2020, 27, 170-182.	0.1	8
1985	The Nutraceutical Properties of "Pizza Marinara TSG" a Traditional Food Rich in Bioaccessible Antioxidants. Medical Sciences Forum, 2020, 2, .	0.5	0
1986	Using metabolomics to estimate unintended effects in transgenic crop plants: problems, promises, and opportunities. Journal of Biomolecular Techniques, 2008, 19, 159-66.	0.8	29
1987	Antioxidant, antimicrobial and phytochemical analysis of <i>cichoriumintybus</i> seeds extract and various organic fractions. Iranian Journal of Pharmaceutical Research, 2012, 11, 1145-51.	0.3	23
1988	Combined anti-ages and antioxidant activities of different solvent extracts of <i>Solanum elaeagnifolium</i> Cav (<i>Solanaceae</i>) fruits during ripening and related to their phytochemical compositions. EXCLI Journal, 2014, 13, 1029-42.	0.5	6
1989	Effect of drought on safflower natural dyes and their biological activities. EXCLI Journal, 2014, 13, 1-18.	0.5	11
1990	Halophytes as Possible Source of Antioxidant Compounds, in a Scenario Based On Threatened Agriculture and Food Crisis. Iranian Journal of Public Health, 2015, 44, 1153-5.	0.3	10

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1991	Differential Content of the Total Polyphenols and Flavonoids in Three Romanian White Grape Cultivars. Iranian Journal of Public Health, 2016, 45, 826-7.	0.3	4
1992	Carob (<i>Ceratonia siliqua</i> L.) fruit hydro-alcoholic extract alleviates reproductive toxicity of lead in male mice: Evidence on sperm parameters, sex hormones, oxidative stress biomarkers and expression of and. Avicenna Journal of Phytomedicine, 2020, 10, 35-49.	0.1	4
1993	New Vegetable Brassica Foods: A Promising Source of Bioactive Compounds. Foods, 2021, 10, 2911.	1.9	3
1994	Chemometric Profiling and Bioactivity of Verbena (<i>Aloysia citrodora</i>) Methanolic Extract from Four Localities in Tunisia. Foods, 2021, 10, 2912.	1.9	7
1995	Interactions between Phenolic Acids, Proteins, and Carbohydratesâ€™ Influence on Dough and Bread Properties. Foods, 2021, 10, 2798.	1.9	33
1996	Postharvest storage at near-freezing temperature maintained the quality and antioxidant properties of <i>Prunus domestica</i> L. cv. Ximei fruit. Scientia Horticulturae, 2022, 293, 110720.	1.7	9
1997	Extraction of phenolic compounds from Iraqi <i>Coriandrum Sativum</i> L. and loaded on copolymeric hydrogels and examine there as drug delivery system and antioxidant. Journal of Physics: Conference Series, 2021, 2063, 012001.	0.3	1
1998	Dose-response effects of the Savory (<i>Satureja khuzistanica</i>) essential oil and extract on rumen fermentation characteristics, microbial protein synthesis and methane production <i>in vitro</i> . Annals of Animal Science, 2022, 22, 1001-1014.	0.6	2
1999	Determination of Thermostability Degree of Lycopene in Watermelon (<i>Citrullus lanatus</i>). Separations, 2021, 8, 220.	1.1	1
2000	Tunisian inland water microflora as a source of phycobiliproteins and biological activity with beneficial effects on human health. Oceanological and Hydrobiological Studies, 2021, 50, 385-397.	0.3	1
2001	Antioxidant and antifungal activities <i>in vitro</i> of essential oils and extracts of twelve Algerian species of <i>Thymus</i> against some mycotoxigenic <i>Aspergillus</i> genera. Journal of Biological Research (Italy), 0, , .	0.0	0
2002	Biomass yield and polyphenol compounds profile in globe artichoke as affected by irrigation frequency and drying temperature. Industrial Crops and Products, 2022, 176, 114375.	2.5	12
2003	<i>Salicornia fruticosa</i> L. and <i>Portulaca oleracea</i> L. antioxidants as affected by domestic cooking processes. International Journal of Gastronomy and Food Science, 2022, 27, 100462.	1.3	8
2004	<i>Satureja montana</i> L. essential oil, montmorillonite and nanoformulation reduce <i>Xanthomonas euvesicatoria</i> infection, modulating redox and hormonal pathways of tomato plants. Scientia Horticulturae, 2022, 295, 110861.	1.7	4
2005	Quality Characteristics and Antioxidant Activity of Puffed Rice Vinegar Added with Lemon Balm Extracts. Han'gug Sigpum Wi'saeng Anjeonseong Haghoeji, 2020, 35, 503-512.	0.1	3
2006	Phytochemicals screening, cytotoxicity and antioxidant activity of the <i>Origanum majorana</i> growing in Casablanca, Morocco. Open Journal of Biological Sciences, 2020, , 053-059.	0.1	0
2007	Polyphenol extract and essential oil of <i>Amomum tsao-ko</i> equally alleviate hypercholesterolemia and modulate gut microbiota. Food and Function, 2021, 12, 12008-12021.	2.1	13
2008	Evaluation and Characterization of Antioxidant and Immunomodulatory Activities of Colombian Sugar Cane-derived Extracts. , 2021, , .		0

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2010	Zincum Metallicum, a homeopathic drug, alleviates Zn-induced toxic effects and promotes plant growth and antioxidant capacity in <i>Lepidium sativum</i> L. <i>Environmental Science and Pollution Research</i> , 2022, 29, 33872-33884.	2.7	1
2011	Potential of Tunisian carob pulp as feed for ruminants: chemical composition and in vitro assessment. <i>Tropical Animal Health and Production</i> , 2022, 54, 58.	0.5	8
2012	Stability of plant extracts. , 2022, , 89-126.		1
2013	Cassava-Starch-Based Films Incorporated with Buriti (<i>Mauritia flexuosa</i> L.) Oil: A New Active and Bioactive Material for Food Packaging Applications. <i>Polysaccharides</i> , 2022, 3, 121-135.	2.1	6
2014	Antimicrobial, antioxidant and antileishmanial activities of <i>Ziziphus lotus</i> leaves. <i>Archives of Microbiology</i> , 2022, 204, 119.	1.0	9
2015	Antibacterial and antibiofilm activity of <i>Peganum harmala</i> seed extract against multidrug-resistant <i>Pseudomonas aeruginosa</i> pathogenic isolates and molecular mechanism of action. <i>Archives of Microbiology</i> , 2022, 204, 133.	1.0	7
2016	Chemical Characterization of Different Products from the Tunisian <i>Opuntia ficus-indica</i> (L.) Mill.. <i>Foods</i> , 2022, 11, 155.	1.9	22
2017	Extraction and Quantification of Chlorophylls, Carotenoids, Phenolic Compounds, and Vitamins from Halophyte Biomasses. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 840.	1.3	10
2018	HPLC-MS Profiling, Antioxidant, Antimicrobial, Antidiabetic, and Cytotoxicity Activities of <i>Arthrocnemum indicum</i> (Willd.) Moq. Extracts. <i>Plants</i> , 2022, 11, 232.	1.6	8
2019	Characterization of Possible α -Glucosidase Inhibitors from <i>Trigonella stellata</i> Extract Using LC-MS and In Silico Molecular Docking. <i>Plants</i> , 2022, 11, 208.	1.6	2
2020	The Nutritional Quality Potential of Microgreens, Baby Leaves, and Adult Lettuce: An Underexploited Nutraceutical Source. <i>Foods</i> , 2022, 11, 423.	1.9	23
2021	Investigation on the effect of thermal sterilization versus non-thermal sterilization on the quality parameters of jujube juice fermented by <i>Lactobacillus plantarum</i> . <i>Journal of Food Science and Technology</i> , 2022, 59, 3765-3774.	1.4	6
2022	Effects of Various Polymeric Films on the Pericarp Microstructure and Storability of Longan (cv.) Tj ETQq1 1 0.784314 rgBT /Overlock <i>Polymers</i> , 2022, 14, 536.	2.0	2
2023	Studying the effect of different drying methods on phenolic content, antioxidant activity, color and antimicrobial activity in Assam tea (<i>Camellia assamica</i>). <i>Journal of Plant Biochemistry and Biotechnology</i> , 0, , 1.	0.9	1
2024	Comparison of Essential Oil Composition, Phenolic Compound and Biological Activities of <i>Salvia microphylla</i> and <i>Teucrium polium</i> (Lamiaceae). <i>Journal of Renewable Materials</i> , 2022, 10, 1607-1621.	1.1	2
2025	Ethanol extract from <i>Lepidium virginicum</i> L. ameliorates DNBS-induced colitis in rats. <i>Journal of Ethnopharmacology</i> , 2022, 289, 115056.	2.0	3
2026	Bioaccessibility and transepithelial transportation of cranberrybush (<i>Viburnum opulus</i>) phenolics: Effects of non-thermal processing and food matrix. <i>Food Chemistry</i> , 2022, 380, 132036.	4.2	11

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2027	Recovery and Valorization of Bioactive and Functional Compounds from the Discarded of <i>Opuntia ficus-indica</i> (L.) Mill. Fruit Peel. <i>Agronomy</i> , 2022, 12, 388.	1.3	9
2028	Postharvest Changes in the Nutritional Properties of Commercial and Traditional Lettuce Varieties in Relation with Overall Visual Quality. <i>Agronomy</i> , 2022, 12, 403.	1.3	6
2029	Dynamics in nutrients, sterols and total flavonoid content during processing of the edible Long-Horned grasshopper (<i>Ruspolia differens</i> Serville) for food. <i>Food Chemistry</i> , 2022, 383, 132397.	4.2	20
2030	Sugarcane Rind Secondary Metabolites and Their Antioxidant Activities in Eleven Cultivated Sugarcane Varieties. <i>Sugar Tech</i> , 0, , 1.	0.9	6
2031	Paradoxical Anti-Diabetic Effect of <i>Lantana camara</i> Leaf Extract and Pancreatic Oxidative Stress Relieved by Grape Seed and Skin Extract. <i>Pharmaceutical Chemistry Journal</i> , 2022, 55, 1219.	0.3	1
2032	Chemical properties of solo black garlic fermented by <i>Saccharomyces cerevisiae</i> . <i>IOP Conference Series: Earth and Environmental Science</i> , 2022, 976, 012044.	0.2	1
2033	Non-conventional techniques for the extraction of antioxidant compounds and lycopene from industrial tomato pomace (<i>Solanum lycopersicum</i> L.) using spouted bed drying as a pre-treatment. <i>Food Chemistry: X</i> , 2022, 13, 100237.	1.8	13
2034	Impacts of heavy metal, high temperature, and UV radiation exposures on <i>Bellis perennis</i> L. (common) Tj ETQq1 1 0.784314 rgBT /Overl South African Journal of Botany, 2022, 147, 370-379.	1.2	9
2035	Evaluation of the antioxidant potential of the mad honey collected from the black sea region in Turkey. <i>Journal of Advances in VetBio Science and Techniques</i> , 0, , .	0.1	0
2036	Antioxidant activity of thymol essential oil and inhibition of polyphenol oxidase enzyme: a case study on the enzymatic browning of harvested longan fruit. <i>Chemical and Biological Technologies in Agriculture</i> , 2021, 8, .	1.9	8
2037	Satureja montana Essential Oil, Zein Nanoparticles and Their Combination as a Biocontrol Strategy to Reduce Bacterial Spot Disease on Tomato Plants. <i>Horticulturae</i> , 2021, 7, 584.	1.2	7
2038	Boiling Technique-Based Food Processing Effects on the Bioactive and Antimicrobial Properties of Basil and Rosemary. <i>Molecules</i> , 2021, 26, 7373.	1.7	3
2040	Assessment of Nutritional Values, Phytochemical Content, and Antioxidant Properties of Shallot () Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 0.4	0.4	0
2041	A Comparative Analysis of Antimicrobial, Antibiofilm and Antioxidant Activity of Silver Nanoparticles Synthesized from <i>Erythrina Suberosa</i> Roxb. and <i>Ceiba Pentandra</i>. <i>Journal of Oleo Science</i> , 2022, 71, 523-533.	0.6	3
2042	Extraction of polyphenols from different herbs for the development of functional date bars. <i>Food Science and Technology</i> , 0, 42, .	0.8	6
2043	Seasonal Variation of Crop Yield and Nutraceutical Properties of Fresh or Boiled Leaves of Hydroponically Grown <i>Borago Officinalis</i> L., <i>Malva Sylvestris</i> L. And <i>Plantago Coronopus</i> L. SSRN Electronic Journal, 0, , .	0.4	0
2044	<i>Stephania japonica</i> Ameliorates Scopolamine-Induced Memory Impairment in Mice through Inhibition of Acetylcholinesterase and Oxidative Stress. <i>Advances in Pharmacological and Pharmaceutical Sciences</i> , 2022, 2022, 1-17.	0.7	5
2045	Chemical Characterization, Antibacterial Activity, and Embryo Acute Toxicity of <i>Rhus coriaria</i> L. Genotype from Sicily (Italy). <i>Foods</i> , 2022, 11, 538.	1.9	8

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2046	Genome Estimation and Phytochemical Compound Identification in the Leaves and Callus of <i>Abrus precatorius</i> : A Locally Endangered Plant from the Flora of Saudi Arabia. <i>Plants</i> , 2022, 11, 567.	1.6	5
2047	Influence of Dehydration Temperature and Time on Physicochemical Properties of Tomato (<i>Solanum</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 182 T	1.8	5
2048	Potential Antioxidant and Antiphotodamage Effects of <i>Fagopyrum esculentum</i> Honey on Human Dermal Fibroblasts. <i>Asian Journal of Beauty and Cosmetology</i> , 2022, 20, 43-58.	0.2	0
2049	<i>Amla</i> essential oil-based nano-coatings of Amla fruit: Analysis of morphological, physicochemical, enzymatic parameters, and shelf-life extension. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	6
2050	Effect of milk thistle (<i>Silybum marianum</i>) supplementation on the serum levels of oxidative stress markers in male half marathon athletes. <i>Biomarkers</i> , 2022, 27, 461-469.	0.9	4
2051	Seasonal Fluctuations of Crop Yield, Total Phenolic Content and Antioxidant Activity in Fresh or Cooked Borage (<i>Borago officinalis</i> L.), Mallow (<i>Malva sylvestris</i> L.) and Buck's-Horn Plantain (<i>Plantago coronopus</i> L.) Leaves. <i>Horticulturae</i> , 2022, 8, 253.	1.2	5
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2061	Drying Behavior of Bulgur and Its Effect on Phytochemical Content. <i>Foods</i> , 2022, 11, 1062.	1.9	3
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2105	Profile characterization and biological activities of cold pressed Garden Cress (<i>Lepidium sativum</i>) seed oil. <i>Arabian Journal of Chemistry</i> , 2022, 15, 103958.	2.3	4
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2116	The ability of probiotic lactic acid bacteria to ferment Egyptian broken rice milk and produce rice-based yoghurt. <i>Annals of Agricultural Sciences</i> , 2022, 67, 107-118.	1.1	9
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2127	Investigating the Antioxidant Properties of Some Herbal Infusions During In Vitro Digestion. <i>Journal of Apitherapy and Nature</i> , 2022, 5, 1-13.	0.4	3
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2146	Inhibitory Effects of Polyphenols-Rich Components From Three Edible Seaweeds on Inflammation and Colon Cancer in vitro. <i>Frontiers in Nutrition</i> , 0, 9, .	1.6	5
2147	Effects of Different Processing Methods Based on Different Drying Conditions on the Active Ingredients of <i>Salvia miltiorrhiza</i> Bunge. <i>Molecules</i> , 2022, 27, 4860.	1.7	5
2148	High Temperature and Pressure Treated Garlic: Antioxidant and Antiaging Effect on Skin. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2022, 51, 737-742.	0.2	0
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2164	Nutritional value, phytochemical composition and antioxidant potential of the seed flour of <i>Cycas sphaerica</i> , endemic to India. <i>South African Journal of Botany</i> , 2022, 150, 965-973.	1.2	7
2165	Recovery of valuable compounds from orange processing wastes using supercritical carbon dioxide extraction. <i>Journal of Cleaner Production</i> , 2022, 375, 134169.	4.6	18
2166	Dose-dependent Action of <i>Zingiber officinale</i> on Colonic Dysmotility and Ex Vivo Spontaneous Intestinal Contraction Modulation. <i>Dose-Response</i> , 2022, 20, 155932582211275.	0.7	1
2167	Zero Discharge of Nutrient Solution to the Environment in a Soilless Greenhouse Cucumber Production System. <i>Plants</i> , 2022, 11, 2252.	1.6	6
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2170	Increases in Ginsenoside Rg3, Compound K, and Antioxidant Activity of Cultivated Wild Panax Ginseng (CWPG) by Puffing. <i>Foods</i> , 2022, 11, 2936.	1.9	4
2171	Effect of drying treatments on the global metabolome and health-related compounds in tomatoes. <i>Food Chemistry</i> , 2023, 403, 134123.	4.2	3
2172	Potential Use of Propolis in Phytocosmetic as Phytotherapeutic Constituent. <i>Molecules</i> , 2022, 27, 5833.	1.7	1
2173	Hydroalcoholic Extract of <i>Encholirium spectabile</i> Mart. (Bromeliaceae) in O/W Emulsions as an Additive against the UVB Radiation. <i>Photochemistry and Photobiology</i> , 2023, 99, 1028-1036.	1.3	0
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2175	Mango extract in tambaqui (<i>Colossoma macropomum</i>) diet: an <i>in vitro</i> and <i>in vivo</i> study. <i>Journal of Applied Aquaculture</i> , 2024, 36, 151-169.	0.7	0
2176	Evaluation of Phenolic Content Diversity along with Antioxidant/Pro-Oxidant, Glutathione Transferase Inhibition, and Cytotoxic Potential of Selected Commonly Used Plants. <i>Preventive Nutrition and Food Science</i> , 2022, 27, 282-298.	0.7	1
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2183	Phenolic Content, Antibacterial and Antioxidant Potential of Several Edible Agaricomycetes Mushrooms Sold in Public Bazaar in Bolu, Turkey. <i>International Journal of Medicinal Mushrooms</i> , 2022, , .	0.9	0
2184	Antioxidant and in vitro antidiabetic activities of <i>Peperomia pellucida</i> (L.) Kunth extract. , 2022, 20, 683-693.		0
2185	NghiÃn cá»©u kháº£ nÃfng á»©c cháº£ náº£y máº£m vÃ tÃfng trÆ°á»Ýng cá»a cÃíc cao chiáº£t tá»« cÃcy trÃcm á»i (<i>Lantana camara</i>) Hoc = <i>Journal of Science</i> , 2022, 58, 177-185.	0,1	0
2186	Fruit nutritional composition, antioxidant and biochemical profiling of diverse tomato (<i>Solanum</i>) Tj ETQq0 0 0 rgBT, /Overlock_10 Tf 50 5	1,7	0
2187	Phenolic features and anthocyanin profiles in winemaking pomace and fresh berries of grapes with different pedigrees. <i>Food Science and Biotechnology</i> , 0, , .	1.2	0
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2189	Biological activities and determination of the mode of action of Tunisian <i>Globularia alypum</i> and <i>Cistus monspeliensis</i> ethanolic extracts. <i>International Journal of Environmental Health Research</i> , 2024, 34, 127-137.	1.3	1
2190	Functional and Sustainable Application of Natural Antioxidant Extract Recovered from Olive Mill Wastewater on Shelf-Life Extension of «œBasil Pesto» Applied Sciences (Switzerland), 2022, 12, 10965.	1.3	1
2191	Impacts of Alexandrian Clover Living Mulch on the Yield, Phenolic Content, and Antioxidant Capacity of Leek and Shallot. <i>Agronomy</i> , 2022, 12, 2602.	1.3	2
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2195	SmMYB4 Is a R2R3-MYB Transcriptional Repressor Regulating the Biosynthesis of Phenolic Acids and Tanshinones in <i>Salvia miltiorrhiza</i> . <i>Metabolites</i> , 2022, 12, 968.	1.3	5
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2197	Assessment of the bioaccessibility of phenolic compounds and antioxidant activity in raw and pickled white cabbage and gherkins. <i>Italian Journal of Food Science</i> , 2022, 34, 1-10.	1.5	4
2198	The effect of seasonality on the phytochemical composition of two <i>Limonium</i> species naturally growing in a Mediterranean arid-salt marsh: Harvesting time optimization by modeling approach. <i>Scientia Horticulturae</i> , 2023, 309, 111616.	1.7	4
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2202	Eco-friendly hybrid materials made from Tunisian clay and natural flowers. <i>Clay Minerals</i> , 2022, 57, 150-159.	0.2	1
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2207	<i>Cyphomandra betacea</i> (Cav.) Sendtn., 2023, , 99-110.		0
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2210	Antioxidants in ripe peel and pulp of twelve mango (<i>Mangifera indica</i>) cultivars. , 2019, 89, .		3
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2214	Phytochemical content and antioxidant activity of different varieties of <i>Stevia rebaudiana</i> . <i>Horticulture Environment and Biotechnology</i> , 2022, 63, 935-948.	0.7	2
2215	Evaluation of Chemical Constituents of Litchi Pericarp Extracts and Its Antioxidant Activity in Mice. <i>Foods</i> , 2022, 11, 3837.	1.9	3
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2218	Antioxidant and Phytochemical Potential and Phytochemicals in <i>Gymnema inodorum</i> (Lour.) Decne in Northern Thailand. <i>Plants</i> , 2022, 11, 3498.	1.6	6

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2239	EBEVEYN POTANSÄ°YELÄ° YÄœKSEK BAZI DOMATES HATLARININ VERÄ°M VE MEYVE KALÄ°TE NÄ°TELÄ°KLERÄ°NÄ°N BELÄ°RLENMESÄ° , 0, , .	0	0
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2257	Evaluation of dry microwave and hot water blanching on physicochemical, textural, functional and organoleptic properties of Indian gooseberry (<i>Phyllanthus emblica</i>). <i>Journal of Food Measurement and Characterization</i> , 2023, 17, 2881-2891.	1.6	4
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