

High-Throughput Assay of Oxygen Radical Absorbance Multichannel Liquid Handling System Coupled with a M 96-Well Format

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Assays for Hydrophilic and Lipophilic Antioxidant Capacity (oxygen radical absorbance capacity) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 74 Food Chemistry, 2003, 51, 3273-3279.	5.2	1,220
2	Antioxidant Activities of Natural Vitamin E Formulations. Journal of Nutritional Science and Vitaminology, 2003, 49, 217-220.	0.6	17
3	Anthocyaninsâ€™ More Than Nature's Colours. Journal of Biomedicine and Biotechnology, 2004, 2004, 239-240.	3.0	265
4	Sour Cherry (Prunus cerasus L) Anthocyanins as Ingredients for Functional Foods. Journal of Biomedicine and Biotechnology, 2004, 2004, 253-258.	3.0	128
5	Antioxidative Activity of a Zinc-Chelating Substance in Coffee. Bioscience, Biotechnology and Biochemistry, 2004, 68, 2313-2318.	1.3	31
6	cDNA microarray analysis of endothelial cells in response to green tea reveals a suppressive phenotype. International Journal of Oncology, 2004, 25, 193.	3.3	6
7	ENZYMATIC SYNTHESIS OF THEAFLAVINS AND EPITHEAFLAVIC ACID FROM TEA CATECHINS AND THEIR ANTIOXIDANT ACTIVITY. Journal of Food Lipids, 2004, 11, 89-103.	1.0	6
8	In vitro scavenging activity for reactive oxygen and nitrogen species by nonsteroidal anti-inflammatory indole, pyrrole, and oxazole derivative drugs. Free Radical Biology and Medicine, 2004, 37, 1895-1905.	2.9	149
9	Chemical Composition of Caneberry (Rubus spp.) Seeds and Oils and Their Antioxidant Potential. Journal of Agricultural and Food Chemistry, 2004, 52, 7982-7987.	5.2	122
10	Absciscic Acid Related Compounds and Lignans in Prunes (Prunus domestica L.) and Their Oxygen Radical Absorbance Capacity (ORAC). Journal of Agricultural and Food Chemistry, 2004, 52, 344-349.	5.2	84
11	Extending Applicability of the Oxygen Radical Absorbance Capacity (ORACâ€™Fluorescein) Assay. Journal of Agricultural and Food Chemistry, 2004, 52, 48-54.	5.2	955
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13	Automated and manual luminescent assay of antioxidant capacity: analytical features by comparison. Talanta, 2004, 64, 665-670.	5.5	9
14	Avenanthramides and Phenolic Acids from Oats Are Bioavailable and Act Synergistically with Vitamin C to Enhance Hamster and Human LDL Resistance to Oxidation. Journal of Nutrition, 2004, 134, 1459-1466.	2.9	161
15	Rapid Peroxyl Radical Scavenging Capacity (PSC) Assay for Assessing both Hydrophilic and Lipophilic Antioxidants. Journal of Agricultural and Food Chemistry, 2005, 53, 6572-6580.	5.2	176
16	Fluorescence probes used for detection of reactive oxygen species. Journal of Proteomics, 2005, 65, 45-80.	2.4	1,505
17	Peroxyl radical-scavenging activity of coffee brews. European Food Research and Technology, 2005, 221, 471-477.	3.3	51
18	Identification and Quantitation of Flavanols and Proanthocyanidins in Foods: How Good are the Datas?. Clinical and Developmental Immunology, 2005, 12, 35-41.	3.3	32

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19	Antioxidant Status and Biomarkers of Oxidative Stress in Dogs with Congestive Heart Failure. Journal of Veterinary Internal Medicine, 2005, 19, 537-541.	1.6	66
20	The Chemistry behind Antioxidant Capacity Assays. Journal of Agricultural and Food Chemistry, 2005, 53, 1841-1856.	5.2	4,505
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22	Antioxidant Activity in Lingonberries (<i>Vaccinium vitis-idaea</i> L.) and Its Inhibitory Effect on Activator Protein-1, Nuclear Factor- κ B, and Mitogen-Activated Protein Kinases Activation. Journal of Agricultural and Food Chemistry, 2005, 53, 3156-3166.	5.2	67
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39	Comparison of the Total Oxyradical Scavenging Capacity and Oxygen Radical Absorbance Capacity Antioxidant Assays. <i>Journal of Medicinal Food</i> , 2007, 10, 337-344.	1.5	18
40	Magnesium tanshinolate B protects endothelial cells against oxidized lipoprotein-induced apoptosis. This article is one of a selection of papers published in this special issue (part 2 of 2) on the Safety and Efficacy of Natural Health Products.. <i>Canadian Journal of Physiology and Pharmacology</i> , 2007, 85, 1053-1062.	1.4	13
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51	Evaluation of Antioxidant Activity and Electronic Taste and Aroma Properties of Antho-Beers from Purple Wheat Grain. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 8958-8966.	5.2	50
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64	Quantification of polyphenols and ergothioneine in cultivated mushrooms and correlation to total antioxidant capacity. <i>Food Chemistry</i> , 2007, 105, 727-735.	8.2	265
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322	Chemical characterization, antioxidant and antibacterial activities of six <i>Agave</i> species from Sinaloa, Mexico. <i>Industrial Crops and Products</i> , 2013, 49, 143-149.	5.2	55
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437	Effect of cultivation line and peeling on food composition, taste characteristic, aroma profile, and antioxidant activity of <i>Shiikuwasha</i> (<i>Citrus depressa</i> Hayata) juice. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 2384-2392.	3.5	17
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448	Study of Leaf Metabolome Modifications Induced by UV-C Radiations in Representative <i>Vitis</i> , <i>Cissus</i> and <i>Cannabis</i> Species by LC-MS Based Metabolomics and Antioxidant Assays. <i>Molecules</i> , 2014, 19, 14004-14021.	3.8	48
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981	Identification and Quantification of Phenolic Compounds from Mexican Oregano (<i>Lippia graveolens</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	3.8	24
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1001	Corn husk extracts as an antioxidant additive in diets for Nile tilapia (<i>Oreochromis niloticus</i>) fingerlings: Effect on growth performance, feed intake and toxicity//Extractos de hoja de mazorca de ma��z como aditivo antioxidante en dietas para juveniles de tilapia del Nilo (<i>Oreochromis niloticus</i>): Efectos sobre el crecimiento, el consumo de alimento y la toxicidad. Biotecnia, 2020, 22, 147-154.	0.3	5
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#	ARTICLE	IF	CITATIONS
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1167	Characterization of <i>Cosmos sulphureus</i> Cav. (Asteraceae): Phytochemical Screening, Antioxidant Activity and Chromatography Analysis. <i>Plants</i> , 2023, 12, 896.	3.5	1
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