

# High-Throughput Assay of Oxygen Radical Absorbance Multichannel Liquid Handling System Coupled with a 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 Chemistry, 2003, 51, 3273-3279.	2.4	1,220
2	Antioxidant Activities of Natural Vitamin E Formulations. Journal of Nutritional Science and Vitaminology, 2003, 49, 217-220.	0.2	17
3	Anthocyaninsâ€™ More Than Nature's Colours. Journal of Biomedicine and Biotechnology, 2004, 2004, 239-240.	3.0	265
4	Sour Cherry ( <i>Prunus cerasus</i> 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.	0.6	31
6	cDNA microarray analysis of endothelial cells in response to green tea reveals a suppressive phenotype. International Journal of Oncology, 2004, 25, 193.	1.4	6
7	ENZYMATIC SYNTHESIS OF THEAFLAVINS AND EPITHEAFLAVIC ACID FROM TEA CATECHINS AND THEIR ANTIOXIDANT ACTIVITY. Journal of Food Lipids, 2004, 11, 89-103.	0.9	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.	1.3	149
9	Chemical Composition of Caneberry ( <i>Rubus</i> spp.) Seeds and Oils and Their Antioxidant Potential. Journal of Agricultural and Food Chemistry, 2004, 52, 7982-7987.	2.4	122
10	Abscisic Acid Related Compounds and Lignans in Prunes ( <i>Prunus domestica</i> L.) and Their Oxygen Radical Absorbance Capacity (ORAC). Journal of Agricultural and Food Chemistry, 2004, 52, 344-349.	2.4	84
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13	Automated and manual luminescent assay of antioxidant capacity: analytical features by comparison. Talanta, 2004, 64, 665-670.	2.9	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.	1.3	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.	2.4	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.	1.6	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. <i>Journal of Veterinary Internal Medicine</i> , 2005, 19, 537-541.	0.6	66
20	The Chemistry behind Antioxidant Capacity Assays. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 1841-1856.	2.4	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- $\kappa$ B, and Mitogen-Activated Protein Kinases Activation. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 3156-3166.	2.4	67
23	Catechin and Caffeine Content of Green Tea Dietary Supplements and Correlation with Antioxidant Capacity. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 1599-1603.	2.4	225
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25	High-Throughput Quantitation of Peroxyl Radical Scavenging Capacity in Bulk Oils. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 5299-5305.	2.4	33
26	Red Grapefruit Positively Influences Serum Triglyceride Level in Patients Suffering from Coronary Atherosclerosis: A Studies in Vitro and in Humans. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 1887-1892.	2.4	110
27	Antioxidant Capacity and Quercetin Levels in Alaska Wild Berries. <i>International Journal of Fruit Science</i> , 2006, 6, 83-91.	1.2	12
28	Antioxidant Activity of Metabolites from <i>Coleonema Album</i> (Rutaceae). <i>Natural Product Communications</i> , 2006, 1, 1934578X0600100.	0.2	4
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35	Inhibition of human neutrophil oxidative burst by pyrazolone derivatives. <i>Free Radical Biology and Medicine</i> , 2006, 40, 632-640.	1.3	135
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38	Transitioning From Preclinical to Clinical Chemopreventive Assessments of Lyophilized Black Raspberries: Interim Results Show Berries Modulate Markers of Oxidative Stress in Barrett's Esophagus Patients. <i>Nutrition and Cancer</i> , 2006, 54, 148-156.	0.9	116
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45	Methods for Antioxidant Capacity Estimation of Wheat and Wheat-Based Food Products. , 0, , 118-172.		10
46	Use of Reference Compounds in Antioxidant Activity Assessment. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 5452-5460.	2.4	124
47	Antioxidant measurements. <i>Physiological Measurement</i> , 2007, 28, R41-R55.	1.2	159
48	Evaluation of Phenolic Compounds in Commercial Fruit Juices and Fruit Drinks. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 3148-3157.	2.4	216
49	Characterization of antioxidants using a fluidic chip in aqueous/organic media. <i>Analyst, The</i> , 2007, 132, 135-141.	1.7	14
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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.	2.4	50
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67	Antioxidant capacity and stilbene contents of wines produced in the Snake River Valley of Idaho. <i>Food Chemistry</i> , 2007, 105, 195-203.	4.2	31
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111	Evaluation of the accuracy of antioxidant competition assays: incorrect assumptions with major impact. <i>Free Radical Biology and Medicine</i> , 2009, 47, 135-144.	1.3	12
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123	Antioxidant capacity and the relationship with polyphenol and Vitamin C in Actinidia fruits. <i>Food Chemistry</i> , 2009, 113, 557-562.	4.2	397
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141	DNA damage in response to an Ironman triathlon. <i>Free Radical Research</i> , 2009, 43, 753-760.	1.5	19
142	Inhibition of inflammatory mediators by polyphenolic plant extracts in human intestinal Caco-2 cells. <i>Food and Chemical Toxicology</i> , 2009, 47, 1221-1230.	1.8	106
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703	Effects of water turbidity and different temperatures on oxidative stress in caddisfly ( <i>Stenopsyche</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	3.9	21
704	Phenolic contents, cellular antioxidant activity and antiproliferative capacity of different varieties of oats. <i>Food Chemistry</i> , 2018, 239, 260-267.	4.2	83



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845	Valorization of European Cranberry Bush ( <i>Viburnum opulus</i> L.) Berry Pomace Extracts Isolated with Pressurized Ethanol and Water by Assessing Their Phytochemical Composition, Antioxidant, and Antiproliferative Activities. <i>Foods</i> , 2020, 9, 1413.	1.9	16
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887	Application of Pulsed Electric Fields for Obtaining Antioxidant Extracts from Fish Residues. <i>Antioxidants</i> , 2020, 9, 90.	2.2	67
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889	Effects of Different Yeasts on Physicochemical and Oenological Properties of Red Dragon Fruit Wine Fermented with <i>Saccharomyces cerevisiae</i> , <i>Torulaspora delbrueckii</i> and <i>Lachancea thermotolerans</i> . <i>Microorganisms</i> , 2020, 8, 315.	1.6	26
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896	Yellow pigment formation, pigment composition, and quality of fresh-cut yam ( <i>Dioscorea</i> ) Tj ETQq1 1 0.784314,rgBT /Overlock 10	1.7	11
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909	Efficient Separation of Phytochemicals from <i>Muehlenbeckia volcanica</i> (Benth.) Endl. by Polarity-Stepwise Elution Counter-Current Chromatography and Their Antioxidant, Antiglycation, and Aldose Reductase Inhibition Potentials. <i>Molecules</i> , 2021, 26, 224.	1.7	5
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912	Phenolic content and antioxidative attributes of various parts of wild banana ( <i>Ensete</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T 5	1.2	8
913	Ultraviolet absorbance of <i>Sphagnum magellanicum</i> , <i>S. fallax</i> and <i>S. fuscum</i> extracts with seasonal and species-specific variation. <i>Photochemical and Photobiological Sciences</i> , 2021, 20, 379-389.	1.6	9
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925	Effects of dietary pomegranate seed cake supplementation on performance, carcass characteristics and meat quality of growing lambs. <i>Animal Feed Science and Technology</i> , 2021, 273, 114815.	1.1	7
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927	Supercritical CO <sub>2</sub> extraction of oregano ( <i>Lippia graveolens</i> ) phenolic compounds with antioxidant, $\alpha$ -amylase and $\alpha$ -glucosidase inhibitory capacity. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 3480-3490.	1.6	6
928	Improvement of strawberry for potential anthocyanin content and bioactive compound producing cultivars through breeding program. <i>Acta Horticulturae</i> , 2021, , 189-196.	0.1	0
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935	Quality Characteristics of Aronia Vinegar Imparted by Varying Concentrations of Seed Vinegar. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2021, 50, 522-530.	0.2	2
936	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
937	Hairy root cultures of <i>Cynara cardunculus</i> L. as a valuable source of hydroxycinnamic acid compounds. <i>Plant Cell, Tissue and Organ Culture</i> , 2021, 147, 37-47.	1.2	3
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941	Antioxidant Activity of Elderberry Fruits during Maturation. <i>Agriculture (Switzerland)</i> , 2021, 11, 555.	1.4	5
942	Properties of Different Varieties of Durian. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 5653.	1.3	5
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947	New insights into the salt tolerance of the extreme halophytic species <i>Lycium humile</i> (Lyceae). <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 42</i>	2.8	16
948	Field-grown and in vitro propagated round-leaved sundew ( <i>Drosera rotundifolia</i> L.) show differences in metabolic profiles and biological activities. <i>Molecules</i> , 2021, 26, 3581.	1.7	6
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950	Comparison of antioxidant activity and extraction techniques for commercially and laboratory prepared extracts from six mushroom species. <i>Journal of Agriculture and Food Research</i> , 2021, 4, 100130.	1.2	11
951	Essential oil composition and bioactivity of two juniper species from Bulgaria and Slovakia. <i>Molecules</i> , 2021, 26, 3659.	1.7	18
952	Antioxidant resveratrol increases lipolytic and reduces lipogenic gene expression under in vitro heat stress conditions in dedifferentiated adipocyte-derived progeny cells from dairy cows. <i>Antioxidants</i> , 2021, 10, 905.	2.2	8
953	Pressurized hot liquid extraction with 15% v/v glycerol-water as an effective environment-friendly process to obtain <i>Durvillaea incurvata</i> and <i>Lessonia spicata</i> phlorotannin extracts with antioxidant and antihyperglycemic potential. <i>Antioxidants</i> , 2021, 10, 1105.	2.2	9
954	Valorization of fermented shrimp waste with supercritical CO <sub>2</sub> conditions: extraction of astaxanthin and effect of simulated gastrointestinal digestion on its antioxidant capacity. <i>Molecules</i> , 2021, 26, 4465.	1.7	7
955	Phytochemical composition, antioxidant activity, and enzyme inhibitory activities (α-D-glucosidase). <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50</i>	1.7	10
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958	The Antioxidant Effect of Colombian Berry ( <i>Vaccinium meridionale</i> Sw.) Extracts to Prevent Lipid Oxidation during Pork Patties Shelf-Life. <i>Antioxidants</i> , 2021, 10, 1290.	2.2	13
959	UHPLC-MS Chemical Fingerprinting and Antioxidant, Antiproliferative, and Enzyme Inhibition Potential of <i>Gaultheria pumila</i> Berries. <i>Metabolites</i> , 2021, 11, 523.	1.3	6
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964	Antioxidant and anti-inflammatory properties of novel peptides from <i>Moringa oleifera</i> Lam. leaves. <i>South African Journal of Botany</i> , 2021, 141, 466-473.	1.2	19
965	From Food to Mobility: Investigating a Screening Assay for New Automotive Antioxidants Using the Stable Radical DPPH. <i>ChemistrySelect</i> , 2021, 6, 9179-9184.	0.7	5
966	Valorization of Natural Antioxidants for Nutritional and Health Applications. , 0, , .		4
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1118	Antibacterial and Oxidative Stress-Protective Effects of Five Monoterpenes from Softwood. <i>Molecules</i> , 2022, 27, 3891.	1.7	7
1119	Synthesis of Melatonin Derivatives and the Neuroprotective Effects on Parkinson's Disease Models of <i>Caenorhabditis elegans</i> . <i>Frontiers in Chemistry</i> , 0, 10, .	1.8	6
1120	UHPLC-MS Metabolomic Fingerprinting, Antioxidant, and Enzyme Inhibition Activities of <i>Himantormia lugubris</i> from Antarctica. <i>Metabolites</i> , 2022, 12, 560.	1.3	10
1121	The flavonoid profiles in the pulp of different pomelo ( <i>Citrus grandis</i> L. Osbeck) and grapefruit ( <i>Citrus paradisi</i> Mcfad) cultivars and their in vitro bioactivity. <i>Food Chemistry: X</i> , 2022, 15, 100368.	1.8	13
1122	Caracterización agronómica, fisicoquímica, sensorial y de metabolitos con actividad funcional de cacao especiales cultivados bajo sistemas agroforestales en el departamento de Santander. , 2022, , .		2
1123	Quantitative Structure-Property Relationship (QSPR) of Plant Phenolic Compounds in Rapeseed Oil and Comparison of Antioxidant Measurement Methods. <i>Processes</i> , 2022, 10, 1281.	1.3	0
1124	Arbuscular Mycorrhizal Fungi Induce Tolerance to Salinity Stress in Taro Plantlets ( <i>Colocasia</i> ) Tj ETQq1 1 0.784314 $\mu$ gBT /Overlock 10	1.8	8
1125	Evaluation of the Use of Elicitors for the Production of Antioxidant Compounds in Liquid Cultures of <i>Ganoderma curtisii</i> from Costa Rica. <i>Molecules</i> , 2022, 27, 4265.	1.7	0
1126	Comparison of the polyphenol content and in vitro antioxidant capacity of fruit-based nutritional supplements commonly consumed by athletic and recreationally active populations. <i>Journal of the International Society of Sports Nutrition</i> , 2022, 19, 336-348.	1.7	6
1127	High-throughput screening strategies for space-based radiation countermeasure discovery. <i>Life Sciences in Space Research</i> , 2022, 35, 88-104.	1.2	3
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1131	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
1132	Cytotoxic Activity of Polyphenol Extracts from Three Oregano Species: <i>Hedeoma patens</i> , <i>Lippia graveolens</i> and <i>Lippia palmeri</i> , and Antiproliferative Potential of <i>Lippia graveolens</i> against Two Types of Breast Cancer Cell Lines (MDA-MB-231 and MCF-7). <i>Molecules</i> , 2022, 27, 5240.	1.7	3
1133	Antioxidant Potential of Non-Extractable Fractions of Dried Persimmon ( <i>Diospyros kaki</i> Thunb.) in Streptozotocin-Induced Diabetic Rats. <i>Antioxidants</i> , 2022, 11, 1555.	2.2	1
1134	Vitamin contents and antioxidant capacity of hydroponic grown sweet basil inoculated with endophytic bacteria. <i>Frontiers in Sustainable Food Systems</i> , 0, 6, .	1.8	0
1135	Relationship between lipid accumulation product and oxidative biomarkers by gender in adults from Yucatan, Mexico. <i>Scientific Reports</i> , 2022, 12, .	1.6	0
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1139	Phenolic Extraction of <i>Moringa oleifera</i> Leaves in DES: Characterization of the Extracts and Their Application in Methylcellulose Films for Food Packaging. <i>Foods</i> , 2022, 11, 2641.	1.9	6
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1142	Effect of Olive Pomace Oil on Cardiovascular Health and Associated Pathologies. <i>Nutrients</i> , 2022, 14, 3927.	1.7	8
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1146	First experimental evidence suggests use of glucobrassicin as source of auxin in drought-stressed <i>Arabidopsis thaliana</i> . <i>Frontiers in Plant Science</i> , 0, 13, .	1.7	5
1147	Development of a Functional Cookie Formulated with Chaya ( <i>Cnidoscolus aconitifolius</i> (Mill.) I.M.) Tj ETQq1 1 0.784314 rgBT <sub>0</sub> /Overlo	1.7	0



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1149	Identification and Structure–Activity Relationship of Recovered Phenolics with Antioxidant and Antihyperglycemic Potential from Sugarcane Molasses Vinasse. <i>Foods</i> , 2022, 11, 3131.	1.9	2
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1153	Bioactive properties of peptide fractions from Brazilian soy protein hydrolysates: In silico evaluation and experimental evidence. <i>Food Hydrocolloids for Health</i> , 2023, 3, 100112.	1.6	5
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1157	Metabolomic Profiling, Antioxidant and Enzyme Inhibition Properties and Molecular Docking Analysis of Antarctic Lichens. <i>Molecules</i> , 2022, 27, 8086.	1.7	6
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1160	Effects of Storage and Roasting Condition on the Antioxidant Activity of Soybeans with Different Colors of Seed Coat. <i>Foods</i> , 2023, 12, 92.	1.9	4
1161	Antioxidants extraction from vegetable matrices with green solvents. , 2023, , 289-308.		0
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1163	Sustainable emerging sonication processing: Impact on fungicide reduction and the overall quality characteristics of tomato juice. <i>Ultrasonics Sonochemistry</i> , 2023, 94, 106313.	3.8	9
1164	UHPLC-MS Phenolic Fingerprinting, Aorta Endothelium Relaxation Effect, Antioxidant, and Enzyme Inhibition Activities of <i>Azara dentata</i> Ruiz & Pav Berries. <i>Foods</i> , 2023, 12, 643.	1.9	1
1165	Arbuscular Mycorrhizal Symbiosis Improves Ex Vitro Acclimatization of Sugarcane Plantlets ( <i>Saccharum</i> spp.) under Drought Stress Conditions. <i>Plants</i> , 2023, 12, 687.	1.6	6

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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.	1.6	1
1168	Exploiting Kinetic Features of ORAC Assay for Evaluation of Radical Scavenging Capacity. <i>Antioxidants</i> , 2023, 12, 505.	2.2	6
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1178	The antioxidant capacity and nutrient composition characteristics of lotus ( <i>Nelumbo nucifera</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 267 T <i>Chemistry: X</i> , 2023, 18, 100669.	1.8	5
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1180	Green Extracts and UPLC-TQS-MS/MS Profiling of Flavonoids from Mexican Oregano ( <i>Lippia</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 187 T <i>Plants</i> , 2023, 12, 1692.	1.6	6
1181	Chaya ( <i>Cnidioscolus aconitifolius</i> (Mill.) I.M. Johnst) leaf extracts regulate mitochondrial bioenergetics and fatty acid oxidation in C2C12 myotubes and primary hepatocytes. <i>Journal of Ethnopharmacology</i> , 2023, 312, 116522.	2.0	0
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