

# CITATION REPORT

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## Stability of lycopene during heating and illumination in a model system

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#	Paper	IF	Citations
172	Determination of carotenoids in tomato juice by liquid chromatography. <b>2003</b> , 1012, 103-9		147
171	Degradation, under non-oxygen-mediated autooxidation, of carotenoid profile present in paprika oleoresins with lipid substrates of different fatty acid composition. <b>2004</b> , 52, 632-7		25
170	Heat-induced and light-induced isomerization of the xanthophyll pigment zeaxanthin. <b>2005</b> , 80, 178-86		44
169	Stability of carotenoids in tomato juice during storage. <i>Food Chemistry</i> , <b>2005</b> , 90, 837-846	8.5	91
168	Stability of lycopene during food processing and storage. <b>2005</b> , 8, 413-22		155
167	Occurrence of carotenoid cis-isomers in food: Technological, analytical, and nutritional implications. <i>Trends in Food Science and Technology</i> , <b>2005</b> , 16, 416-422	15.3	183
166	Extraction of lycopene from tomato skin with supercritical carbon dioxide: effect of operating conditions and solubility analysis. <b>2006</b> , 54, 5604-10		133
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163	Effect of high hydrostatic pressure on lycopene stability. <i>Food Chemistry</i> , <b>2006</b> , 97, 516-523	8.5	97
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