

Oxygen Radical Absorbing Capacity of Phenolics in Blueberries and Lingonberries

Journal of Agricultural and Food Chemistry

51, 502-509

DOI: [10.1021/jf020728u](https://doi.org/10.1021/jf020728u)

Citation Report

#	ARTICLE	IF	CITATIONS
1	Effect of High-Oxygen Atmospheres on Blueberry Phenolics, Anthocyanins, and Antioxidant Capacity. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 7162-7169.	2.4	140
2	Phenolic Constituents of Shea (<i>Vitellaria paradoxa</i>) Kernels. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 6268-6273.	2.4	69
3	LC/PDA/ESI-MS Profiling and Radical Scavenging Activity of Anthocyanins in Various Berries. <i>Journal of Biomedicine and Biotechnology</i> , 2004, 2004, 241-247.	3.0	183
4	Antioxidant activity of medicinal herb <i>Rhodococcum vitis-idaea</i> on galactosamine-induced liver injury in rats. <i>Phytomedicine</i> , 2004, 11, 416-423.	2.3	35
5	Hepatoprotective effect of the natural fruit juice from <i>Aronia melanocarpa</i> on carbon tetrachloride-induced acute liver damage in rats. <i>Experimental and Toxicologic Pathology</i> , 2004, 56, 195-201.	2.1	110
6	Characterization of Anthocyanins and Proanthocyanidins in Some Cultivars of <i>Ribes</i> , <i>Aronia</i> , and <i>Sambucus</i> and Their Antioxidant Capacity. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 7846-7856.	2.4	651
7	Distribution and Contents of Phenolic Compounds in Eighteen Scandinavian Berry Species. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 4477-4486.	2.4	310
8	Comparison of Anthocyanin Pigment and Other Phenolic Compounds of <i>Vaccinium membranaceum</i> and <i>Vaccinium ovatum</i> Native to the Pacific Northwest of North America. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 7039-7044.	2.4	54
9	Characterization of Flavonols in Cranberry (<i>Vaccinium macrocarpon</i>) Powder. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 188-195.	2.4	165
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12	Content and Profile of Flavanoid and Phenolic Acid Compounds in Conjunction with the Antioxidant Capacity for a Variety of Northwest <i>Vaccinium</i> Berries. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 3169-3176.	2.4	183
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15	Blueberries in the American Diet. <i>Nutrition Today</i> , 2005, 40, 92-96.	0.6	7
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144	Antioxidant compounds and antioxidant capacity of Peruvian camu camu (<i>Myrciaria dubia</i> (H.B.K.) Tj ETQqO 0 0 rgBT /Overlock 10 Tf 50	4.2	122
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