

Assays for Hydrophilic and Lipophilic Antioxidant Capa

Journal of Agricultural and Food Chemistry

51, 3273-3279

DOI: 10.1021/jf0262256

Citation Report

#	ARTICLE	IF	CITATIONS
1	Plasma Antioxidant Measurements. <i>Journal of Nutrition</i> , 2004, 134, 3184S-3185S.	1.3	13
2	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
3	Comparison of an oxidative stress biomarker – urinary 8-hydroxy-2'-deoxyguanosine, – between smokers and non-smokers. <i>BioFactors</i> , 2004, 22, 255-258.	2.6	20
4	Lipophilic and Hydrophilic Antioxidant Capacities of Common Foods in the United States. <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 4026-4037.	2.4	1,465
5	Flavonoid glycosides and antioxidant capacity of various blackberry, blueberry and red grape genotypes determined by high-performance liquid chromatography/mass spectrometry. <i>Journal of the Science of Food and Agriculture</i> , 2004, 84, 1771-1782.	1.7	316
6	Development of a database for total antioxidant capacity in foods: a preliminary study. <i>Journal of Food Composition and Analysis</i> , 2004, 17, 407-422.	1.9	227
7	Stopped-flow method for assessment of pH and timing effect on the ABTS total antioxidant capacity assay. <i>Analytica Chimica Acta</i> , 2004, 526, 63-68.	2.6	46
8	The Biochemistry of Alternative Medicine: Comparing Antioxidant Values with the ORAC Method. <i>Alternative and Complementary Therapies</i> , 2004, 10, 167-170.	0.1	3
9	Phytochemical Composition and Pigment Stability of Aï Sai (<i>Euterpe oleracea</i> Mart.). <i>Journal of Agricultural and Food Chemistry</i> , 2004, 52, 1539-1545.	2.4	193
10	Biomarkers of antioxidant capacity in the hydrophilic and lipophilic compartments of human plasma. <i>Archives of Biochemistry and Biophysics</i> , 2004, 430, 97-103.	1.4	192
11	Biochemical Measures of Antioxidant Status. <i>Topics in Clinical Nutrition</i> , 2004, 19, 226-238.	0.2	6
12	Effects of Oolong Tea on Plasma Antioxidative Capacity in Mice Loaded with Restraint Stress Assessed Using the Oxygen Radical Absorbance Capacity (ORAC) Assay. <i>Biological and Pharmaceutical Bulletin</i> , 2004, 27, 1093-1098.	0.6	89
13	Effect of Maturity at Harvest in Relation to Changes in Antioxidant Properties and Ethylene in Chandler™ Strawberry Fruit. <i>International Journal of Fruit Science</i> , 2005, 4, 85-105.	0.2	3
14	Comparison of antioxidant activity of wine phenolic compounds and metabolites in vitro. <i>Analytica Chimica Acta</i> , 2005, 538, 391-398.	2.6	172
15	Antioxidant properties of commercial grape juices and vinegars. <i>Food Chemistry</i> , 2005, 93, 325-330.	4.2	155
16	A Glycoside Flavonoid in Kudzu (<i>Pueraria lobata</i>): Identification, Quantification, and Determination of Antioxidant Activity. <i>Applied Biochemistry and Biotechnology</i> , 2005, 123, 0783-0794.	1.4	16
17	Rapid Peroxyl Radical Scavenging Capacity (PSC) Assay for Assessing both Hydrophilic and Lipophilic Antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 6572-6580.	2.4	176
18	Fluorescence probes used for detection of reactive oxygen species. <i>Journal of Proteomics</i> , 2005, 65, 45-80.	2.4	1,505

#	ARTICLE	IF	CITATIONS
19	Effects of N-acetylcysteine on ethanol-induced hepatotoxicity in rats fed via total enteral nutrition. <i>Free Radical Biology and Medicine</i> , 2005, 39, 619-630.	1.3	96
20	Flavonol glycosides and antioxidant capacity of various blackberry and blueberry genotypes determined by high-performance liquid chromatography/mass spectrometry. <i>Journal of the Science of Food and Agriculture</i> , 2005, 85, 2149-2158.	1.7	96
21	Peroxy radical-scavenging activity of coffee brews. <i>European Food Research and Technology</i> , 2005, 221, 471-477.	1.6	51
22	<i>Rosa roxburghii</i> supplementation in a controlled feeding study increases plasma antioxidant capacity and glutathione redox state. <i>European Journal of Nutrition</i> , 2005, 44, 452-457.	1.8	23
23	Oxygen radical absorbance capacity (ORAC) and exercise-induced oxidative stress in trotters. <i>European Journal of Applied Physiology</i> , 2005, 95, 550-556.	1.2	39
24	Cultivar Variation in Physicochemical and Antioxidant Activity of Alabama-Grown Blackberries. <i>International Journal of Fruit Science</i> , 2005, 4, 57-71.	0.2	27
25	Antioxidant capacity of vegetables, spices and dressings relevant to nutrition. <i>British Journal of Nutrition</i> , 2005, 93, 257-266.	1.2	228
26	Potential Cell Culture Models for Antioxidant Research. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 4311-4314.	2.4	158
27	Improved psychomotor performance in aged mice fed diet high in antioxidants is associated with reduced ex vivo brain interleukin-6 production. <i>Brain, Behavior, and Immunity</i> , 2005, 19, 512-520.	2.0	53
28	Antioxidant Capacity and Phenolic Content of Spinach As Affected by Genetics and Maturation. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 8618-8623.	2.4	89
29	The Chemistry behind Antioxidant Capacity Assays. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 1841-1856.	2.4	4,505
30	Standardized Methods for the Determination of Antioxidant Capacity and Phenolics in Foods and Dietary Supplements. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 4290-4302.	2.4	3,948
31	Antioxidant activity in different fractions of tomatoes. <i>Food Research International</i> , 2005, 38, 487-494.	2.9	414
32	Colorant and antioxidant properties of red-purple pitahaya (<i>Hylocereus</i> sp.). <i>Fruits</i> , 2005, 60, 3-12.	0.3	76
33	Total antioxidant capacity assay of human serum using copper(II)-neocuproine as chromogenic oxidant: The CUPRAC method. <i>Free Radical Research</i> , 2005, 39, 949-961.	1.5	248
34	Hydrophilic and Lipophilic Antioxidant Activity in Different Leaves of Three Lettuce Varieties. <i>International Journal of Food Properties</i> , 2005, 8, 521-528.	1.3	45
35	Correlation Analyses of Phytochemical Composition, Chemical, and Cellular Measures of Antioxidant Activity of Broccoli (<i>Brassica oleracea</i> L. Var. <i>italica</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 7421-7431.	2.4	91
36	Anthocyanin Absorption and Antioxidant Status in Pigs. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 7940-7946.	2.4	43

#	ARTICLE	IF	CITATIONS
37	Evaluation of the Antioxidant Capacity of Limonin, Nomilin, and Limonin Glucoside. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 3827-3831.	2.4	50
38	Procyanidin and Catechin Contents and Antioxidant Capacity of Cocoa and Chocolate Products. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 4057-4061.	2.4	245
39	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
40	Polyphenol Composition and Antioxidant Activity of Kei-Apple (<i>Dovyalis caffra</i>) Juice. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 1271-1276.	2.4	49
41	Fate of Anthocyanins and Antioxidant Capacity in Contents of the Gastrointestinal Tract of Weanling Pigs Following Black Raspberry Consumption. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 583-589.	2.4	100
42	Identification and Urinary Excretion of Metabolites of 5-(Hydroxymethyl)-2-furfural in Human Subjects following Consumption of Dried Plums or Dried Plum Juice. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 3744-3749.	2.4	38
43	Crocic Bleaching Assay Step by Step: Observations and Suggestions for an Alternative Validated Protocol. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 1663-1671.	2.4	57
44	Reliability of different blood indices to explore the oxidative stress in response to maximal cycling and static exercises. <i>Clinical Physiology and Functional Imaging</i> , 2006, 26, 106-112.	0.5	39
45	Antioxidative Properties of Commercial Fruit Preparations and Stability of Bilberry and Black Currant Extracts in Milk Products. <i>Journal of Food Science</i> , 2004, 69, S351.	1.5	35
46	Pressing Effects on Yield, Quality, and Nutraceutical Content of Juice, Seeds, and Skins from Black Beauty and Sunbelt Grapes. <i>Journal of Food Science</i> , 2005, 70, S167-S171.	1.5	24
47	Subcritical Water and Sulfured Water Extraction of Anthocyanins and Other Phenolics from Dried Red Grape Skin. <i>Journal of Food Science</i> , 2005, 70, S270-S276.	1.5	148
48	Total antioxidant performance: A validated fluorescence assay for the measurement of plasma oxidizability. <i>Analytical Biochemistry</i> , 2006, 354, 290-298.	1.1	60
49	Effect of semi-drying on the antioxidant components of tomatoes. <i>Food Chemistry</i> , 2006, 94, 90-97.	4.2	188
50	Comparison of ABTS, DPPH, FRAP, and ORAC assays for estimating antioxidant activity from guava fruit extracts. <i>Journal of Food Composition and Analysis</i> , 2006, 19, 669-675.	1.9	2,424
51	Antioxidant Capacity of Black Currant Varies with Organ, Season, and Cultivar. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 6271-6276.	2.4	106
52	Application of manual assessment of oxygen radical absorbent capacity (ORAC) for use in high throughput assay of total antioxidant activity of drugs and natural products. <i>Journal of Pharmacological and Toxicological Methods</i> , 2006, 54, 56-61.	0.3	31
53	Free radical scavenging and cytoprotective activities of phenolic antioxidants. <i>Molecular Nutrition and Food Research</i> , 2006, 50, 996-1005.	1.5	71
54	Comparison of the Total Oxyradical Scavenging Capacity and Oxygen Radical Absorbance Capacity Antioxidant Assays. <i>Journal of Medicinal Food</i> , 2007, 10, 337-344.	0.8	18

#	ARTICLE	IF	CITATIONS
55	Protective Action of <i>Ilex paraguariensis</i> Extract against Free Radical Inactivation of Paraoxonase-1 in High-Density Lipoprotein. <i>Planta Medica</i> , 2007, 73, 1141-1147.	0.7	46
56	Plasma Antioxidant Capacity Changes Following a Meal as a Measure of the Ability of a Food to Alter <i>In Vivo</i> Antioxidant Status. <i>Journal of the American College of Nutrition</i> , 2007, 26, 170-181.	1.1	191
57	EVALUATION OF DIVERGENT C. MELO GERMPLOID FRUITS FOR ANTIOXIDANT CONTENT. <i>Acta Horticulturae</i> , 2007, , 349-356.	0.1	0
58	Daphnogirins A and B, Two Biflavones from <i>Daphne giraldii</i> . <i>Chemical and Pharmaceutical Bulletin</i> , 2007, 55, 1287-1290.	0.6	15
59	Evaluation of the ability of antioxidants to counteract lipid oxidation: Existing methods, new trends and challenges. <i>Progress in Lipid Research</i> , 2007, 46, 244-282.	5.3	507
60	Antioxidant Capacity of 55 Medicinal Herbs Traditionally Used to Treat The Urinary System: A Comparison Using A Sequential Three-Solvent Extraction Process. <i>Journal of Alternative and Complementary Medicine</i> , 2007, 13, 103-110.	2.1	75
61	Brain antioxidant capacity in rat models of betacytotoxic-induced experimental sporadic Alzheimer's disease and diabetes mellitus. , 2007, , 235-240.		13
62	Antioxidant measurements. <i>Physiological Measurement</i> , 2007, 28, R41-R55.	1.2	159
63	Extraction, Separation, Detection, and Antioxidant Activity of Apple Polyphenols. <i>ACS Symposium Series</i> , 2007, , 302-324.	0.5	1
64	Impact of Berry Phytochemicals on Human Health: Effects beyond Antioxidation. <i>ACS Symposium Series</i> , 2007, , 326-336.	0.5	25
65	Bioactive Bibenzyl Derivatives and Fluorenones from <i>Dendrobium nobile</i> . <i>Journal of Natural Products</i> , 2007, 70, 24-28.	1.5	155
66	Antioxidative and Antiproliferative Properties of Selected Barley (<i>Hordeum vulgare</i> L.) Cultivars and Their Potential for Inhibition of Low-Density Lipoprotein (LDL) Cholesterol Oxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 5018-5024.	2.4	157
67	Electron-Beam Ionizing Radiation Stress Effects on Mango Fruit (<i>Mangifera indica</i> L.) Antioxidant Constituents before and during Postharvest Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 6132-6139.	2.4	70
68	<i>Aloe ferox</i> Leaf Gel Phytochemical Content, Antioxidant Capacity, and Possible Health Benefits. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 6891-6896.	2.4	111
69	Antioxidant and Pro-Oxidant Effects of Green Tea Extracts in Oxygen Radical Absorbance Capacity Assay. <i>Journal of Medicinal Food</i> , 2007, 10, 32-40.	0.8	22
70	Diets Rich in Polyphenols and Vitamin A Inhibit the Development of Type I Autoimmune Diabetes in Nonobese Diabetic Mice ,3. <i>Journal of Nutrition</i> , 2007, 137, 1216-1221.	1.3	86
71	Phytonutrients affecting hydrophilic and lipophilic antioxidant activities in fruits, vegetables and legumes. <i>Journal of the Science of Food and Agriculture</i> , 2007, 87, 1096-1107.	1.7	45
72	Identification and quantification of glycoside flavonoids in the energy crop <i>Albizia julibrissin</i> . <i>Bioresource Technology</i> , 2007, 98, 429-435.	4.8	35

#	ARTICLE	IF	CITATIONS
73	The use of photochemiluminescence for the measurement of the integral antioxidant capacity of baobab products. <i>Food Chemistry</i> , 2007, 102, 1352-1356.	4.2	95
74	Antioxidant activities, phenolic and β -carotene contents of sweet potato genotypes with varying flesh colours. <i>Food Chemistry</i> , 2007, 103, 829-838.	4.2	506
75	Correlation of tocopherol, tocotrienol, β -oryzanol and total polyphenol content in rice bran with different antioxidant capacity assays. <i>Food Chemistry</i> , 2007, 102, 1228-1232.	4.2	171
76	Effect of baking on dietary fibre and phenolics of muffins incorporated with apple skin powder. <i>Food Chemistry</i> , 2007, , .	4.2	48
77	Soy protein with and without isoflavones fails to substantially increase postprandial antioxidant capacity. <i>Journal of Nutritional Biochemistry</i> , 2007, 18, 46-53.	1.9	25
78	A Comparative Study on Phenolic Profiles and Antioxidant Activities of Legumes as Affected by Extraction Solvents. <i>Journal of Food Science</i> , 2007, 72, S159-S166.	1.5	753
79	Comparative Analyses of Phenolic Composition, Antioxidant Capacity, and Color of Cool Season Legumes and Other Selected Food Legumes. <i>Journal of Food Science</i> , 2007, 72, S167-S177.	1.5	300
80	PRODUCT DEVELOPMENT AND NUTRACEUTICAL ANALYSIS TO ENHANCE THE VALUE OF DRIED FRUIT. <i>Journal of Food Quality</i> , 2007, 30, 552-566.	1.4	17
81	Hydrophilic and Lipophilic Antioxidant Capacity in Foods: Measurement and In Vivo Implications. <i>ACS Symposium Series</i> , 2007, , 67-82.	0.5	0
82	Cell Culture Models to Assess Bioactivity of Functional Foods and Dietary Supplements. <i>ACS Symposium Series</i> , 2007, , 83-91.	0.5	2
83	Reduced Brain Antioxidant Capacity in Rat Models of Betacytotoxic-Induced Experimental Sporadic Alzheimer's Disease and Diabetes Mellitus. <i>Neurochemical Research</i> , 2007, 32, 1709-1717.	1.6	36
84	Heat Shock Preconditioning Induces Protein Carbonylation and Alters Antioxidant Protection in Superficially Injured Guinea Pig Gastric Mucosa In Vitro. <i>Digestive Diseases and Sciences</i> , 2007, 52, 1897-1905.	1.1	11
85	Avian senescence: underlying mechanisms. <i>Journal Fur Ornithologie</i> , 2007, 148, 611-624.	1.2	47
86	Antioxidant capacity in rat brain after ICV treatment with streptozotocin and alloxan – a preliminary study. <i>Neurotoxicity Research</i> , 2008, 13, 97-104.	1.3	9
87	<i>In vitro</i> antioxidant, antimutagenic and genoprotective activity of <i>Rosa roxburghii</i> fruit extract. <i>Phytotherapy Research</i> , 2008, 22, 376-383.	2.8	26
88	Effect of vacuum frying on main physicochemical and nutritional quality parameters of pineapple chips. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 945-953.	1.7	46
89	Flavonoid content and antioxidant capacity of spinach genotypes determined by high-performance liquid chromatography/mass spectrometry. <i>Journal of the Science of Food and Agriculture</i> , 2008, 88, 1099-1106.	1.7	49
90	Antioxidant capacity of human blood plasma and human urine: Simultaneous evaluation of the ORAC index and ascorbic acid concentration employing pyrogallol red as probe. <i>Bioorganic and Medicinal Chemistry</i> , 2008, 16, 9171-9175.	1.4	20

#	ARTICLE	IF	CITATIONS
91	The protective effect of <i>Opuntia dillenii</i> Haw fruit against low-density lipoprotein peroxidation and its active compounds. <i>Food Chemistry</i> , 2008, 106, 569-575.	4.2	75
92	Antioxidant effect derived from bioaccessible fractions of fruit beverages against H ₂ O ₂ -induced oxidative stress in Caco-2 cells. <i>Food Chemistry</i> , 2008, 106, 1180-1187.	4.2	46
93	Antioxidant and cardioprotective activities of phenolic extracts from fruits of Chilean blackberry <i>Aristotelia chilensis</i> (Elaeocarpaceae), Maqui. <i>Food Chemistry</i> , 2008, 107, 820-829.	4.2	166
94	Study of polyphenol content in the seeds of red grape (<i>Vitis vinifera</i> L.) varieties cultivated in Turkey and their antiradical activity. <i>Food Chemistry</i> , 2008, 109, 426-430.	4.2	108
95	Effect of soaking, boiling, and steaming on total phenolic content and antioxidant activities of cool season food legumes. <i>Food Chemistry</i> , 2008, 110, 1-13.	4.2	285
96	High-Throughput Methods To Assess Lipophilic and Hydrophilic Antioxidant Capacity of Food Extracts in Vitro. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 3470-3477.	2.4	58
97	ORAC-Fluorescein Assay To Determine the Oxygen Radical Absorbance Capacity of Resveratrol Complexed in Cyclodextrins. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 2254-2259.	2.4	77
98	ANTIOXIDANT POTENTIAL OF DESI CHICKPEA VARIETIES COMMONLY CONSUMED IN PAKISTAN. <i>Journal of Food Lipids</i> , 2008, 15, 326-342.	0.9	49
99	Total Phenolic Content and Antioxidant Properties of Eclipse Black Beans (<i>Phaseolus vulgaris</i>)	1.5	100
100	Processing and Storage Effects on Monomeric Anthocyanins, Percent Polymeric Color, and Antioxidant Capacity of Processed Blueberry Products. <i>Journal of Food Science</i> , 2008, 73, H72-9.	1.5	232
101	Anthocyanin Content, Antioxidant Activity, and Selected Physical Properties of Flowable Purple-fleshed Sweetpotato Purees. <i>Journal of Food Science</i> , 2008, 73, S215-21.	1.5	147
102	Processing and Storage Effects on Monomeric Anthocyanins, Percent Polymeric Color, and Antioxidant Capacity of Processed Black Raspberry Products. <i>Journal of Food Science</i> , 2008, 73, H134-40.	1.5	121
103	Continuous Flow Microwave-Assisted Processing and Aseptic Packaging of Purple-fleshed Sweetpotato Purees. <i>Journal of Food Science</i> , 2008, 73, E455-62.	1.5	43
104	Antioxidants associated with fruit senescence and human health: Novel orange-fleshed non-netted honey dew melon genotype comparisons following different seasonal productions and cold storage durations. <i>Postharvest Biology and Technology</i> , 2008, 48, 347-354.	2.9	34
105	Phytic Acid, Phytase, Minerals, and Antioxidant Activity in Canadian Dry Bean (<i>Phaseolus vulgaris</i> L.) Cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 11312-11319.	2.4	50
106	Structure-Activity Relationships of Flavonoids in the Cellular Antioxidant Activity Assay. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 8404-8411.	2.4	325
107	Phytochemical Contents and Antioxidant Capacities of Two <i>Aloe greatheadii</i> var. <i>davyana</i> Extracts. <i>Molecules</i> , 2008, 13, 2169-2180.	1.7	53
108	Coenzyme Q10 Administration Suppresses both Oxidative and Antioxidative Markers in Hemodialysis Patients. <i>Blood Purification</i> , 2008, 26, 371-378.	0.9	29

#	ARTICLE	IF	CITATIONS
109	Correlation between Some Nutritional Components and the Total Antioxidant Capacity Measured with Six Different Assays in Eight Horticultural Crops. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 10498-10504.	2.4	166
110	Cellular Antioxidant Activity of Common Fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 8418-8426.	2.4	443
111	Comparison of Antioxidant Potency of Commonly Consumed Polyphenol-Rich Beverages in the United States. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 1415-1422.	2.4	636
112	Functional Components in Peanuts. <i>Critical Reviews in Food Science and Nutrition</i> , 2008, 48, 715-746.	5.4	111
113	Influence of finishing systems on hydrophilic and lipophilic oxygen radical absorbance capacity (ORAC) in beef. <i>Meat Science</i> , 2008, 80, 662-667.	2.7	53
114	A blueberry-enriched diet provides cellular protection against oxidative stress and reduces a kainate-induced learning impairment in rats. <i>Neurobiology of Aging</i> , 2008, 29, 1680-1689.	1.5	110
115	Tempol diminishes cocaine-induced oxidative damage and attenuates the development and expression of behavioral sensitization. <i>Neuroscience</i> , 2008, 155, 649-658.	1.1	49
116	Bovine lactoferrin supplementation supports immune and antioxidant status in healthy human males. <i>Nutrition Research</i> , 2008, 28, 583-589.	1.3	117
117	Comparison of Chemical and Cell-Based Antioxidant Methods for Evaluation of Foods and Natural Products: Generating Multifaceted Data by Parallel Testing Using Erythrocytes and Polymorphonuclear Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 8319-8325.	2.4	106
118	Processing Stability of Squalene in Amaranth and Antioxidant Potential of Amaranth Extract. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 10675-10678.	2.4	39
119	Supplementation with antioxidants fails to increase the total antioxidant capacity of several cell lines in culture. <i>Biomedicine and Pharmacotherapy</i> , 2008, 62, 179-188.	2.5	18
120	Interaction between antioxidants in assays of total antioxidant capacity. <i>Food and Chemical Toxicology</i> , 2008, 46, 2365-2368.	1.8	32
121	Evaluation of dermatological effects of cosmetic formulations containing <i>Saccharomyces cerevisiae</i> extract and vitamins. <i>Food and Chemical Toxicology</i> , 2008, 46, 3493-3500.	1.8	38
122	Processing and Storage Effects on Monomeric Anthocyanins, Percent Polymeric Color, and Antioxidant Capacity of Processed Blackberry Products. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 689-695.	2.4	134
123	Effect of Growing and Drying Conditions on the Phenolic Composition of Mate Teas (<i>Ilex</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 182-187.	2.4	97
124	Antioxidative Activity and Active Components of Longan (<i>Dimocarpus longan</i> Lour.) Flower Extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 7010-7016.	2.4	66
125	Total Phenolics, Phenolic Acids, Isoflavones, and Anthocyanins and Antioxidant Properties of Yellow and Black Soybeans As Affected by Thermal Processing. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 7165-7175.	2.4	264
126	The validity and reproducibility of food-frequency questionnaire-based total antioxidant capacity estimates in Swedish women. <i>American Journal of Clinical Nutrition</i> , 2008, 87, 1247-1253.	2.2	95

#	ARTICLE	IF	CITATIONS
127	Improvement in Botanical Standardization of Commercial Freeze-Dried Herbal Extracts by Using the Combination of Antioxidant Capacity and Constituent Marker Concentrations. <i>Journal of AOAC INTERNATIONAL</i> , 2009, 92, 797-805.	0.7	22
129	Marker Constituents of the Natural Antioxidant Eucalyptus Leaf Extract for the Evaluation of Food Additives. <i>Bioscience, Biotechnology and Biochemistry</i> , 2009, 73, 1060-1065.	0.6	67
130	Release of antioxidant components from tomatoes determined by an <i>in vitro</i> digestion method. <i>International Journal of Food Sciences and Nutrition</i> , 2009, 60, 119-129.	1.3	14
131	<i>In vitro</i> evaluation of antibacterial, anticollagenase, and antioxidant activities of hop components (<i>Humulus lupulus</i>) addressing acne vulgaris. <i>Phytomedicine</i> , 2009, 16, 369-376.	2.3	131
132	Antioxidant capacity of human milk and its association with vitamins A and E and fatty acid composition. <i>Acta Paediatrica, International Journal of Paediatrics</i> , 2009, 98, 1793-1798.	0.7	73
133	Fatty Acid Synthase Inhibitors from <i>Geum japonicum</i> <i>Thunb.</i> var. <i>chinense</i> . <i>Chemistry and Biodiversity</i> , 2009, 6, 402-410.	1.0	23
134	Review of Methods to Determine Antioxidant Capacities. <i>Food Analytical Methods</i> , 2009, 2, 41-60.	1.3	514
135	Antioxidative iridoid glycosides and phenolic compounds from <i>Veronica peregrina</i> . <i>Archives of Pharmacal Research</i> , 2009, 32, 207-213.	2.7	68
136	Adaptation of the ORAC assay to the common laboratory equipment and subsequent application to antioxidant plastic films. <i>Analytical and Bioanalytical Chemistry</i> , 2009, 394, 903-910.	1.9	37
137	Acute effect of nut consumption on plasma total polyphenols, antioxidant capacity and lipid peroxidation. <i>Journal of Human Nutrition and Dietetics</i> , 2009, 22, 64-71.	1.3	107
138	Juice of New citrus hybrids (<i>Citrus clementina</i> Hort. ex Tan. \tilde{C} . <i>sinensis</i> L. Osbeck) as a source of natural antioxidants. <i>Food Chemistry</i> , 2009, 117, 212-218.	4.2	43
139	Use of ORAC to assess antioxidant capacity of human milk. <i>Journal of Food Composition and Analysis</i> , 2009, 22, 694-698.	1.9	25
140	An oxygen radical absorbance capacity-like assay that directly quantifies the antioxidant's scavenging capacity against AAPH-derived free radicals. <i>Analytical Biochemistry</i> , 2009, 386, 167-171.	1.1	86
141	Influence of Extrusion Processing on Procyanidin Composition and Total Anthocyanin Contents of Blueberry Pomace. <i>Journal of Food Science</i> , 2009, 74, H52-8.	1.5	103
142	Comparative Study of Antioxidant Properties and Total Phenolic Content of 30 Plant Extracts of Industrial Interest Using DPPH, ABTS, FRAP, SOD, and ORAC Assays. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 1768-1774.	2.4	1,263
144	Phenolic Content, Composition, Antioxidant Activity, and Their Changes during Domestic Cooking of Potatoes. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 10231-10238.	2.4	64
145	Changes in Protein Quality and Antioxidant Properties of Buckwheat Seeds and Groats Induced by Roasting. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 4771-4776.	2.4	97
146	Estimation of antioxidant capacity against pathophysiologically relevant oxidants using Pyrogallol Red. <i>Biochemical and Biophysical Research Communications</i> , 2009, 390, 659-661.	1.0	21

#	ARTICLE	IF	CITATIONS
147	In utero and lactational exposure to blueberry via maternal diet promotes mammary epithelial differentiation in prepubescent female rats. <i>Nutrition Research</i> , 2009, 29, 802-811.	1.3	16
148	Antioxidant capacity of cow milk, whey and deproteinized milk. <i>International Dairy Journal</i> , 2009, 19, 380-385.	1.5	129
149	Exposure of human keratinocytes to ischemia, hyperglycemia and their combination induces oxidative stress via the enzymes inducible nitric oxide synthase and xanthine oxidase. <i>Journal of Dermatological Science</i> , 2009, 55, 82-90.	1.0	21
150	Antioxidant/Pro-oxidant Actions of Carotenoids. , 2009, , 235-268.		35
151	Total Phenolic, Phenolic Acid, Anthocyanin, Flavan-3-ol, and Flavonol Profiles and Antioxidant Properties of Pinto and Black Beans (<i>Phaseolus vulgaris</i> L.) as Affected by Thermal Processing. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 4754-4764.	2.4	220
152	The Use of Selected Medicinal Herbs for Chemoprevention and Treatment of Cancer, Parkinson's Disease, Heart Disease, and Depression. , 2009, , 231-287.		4
153	Antioxidant Activity of Tartary Buckwheat Bran Extract and Its Effect on the Lipid Profile of Hyperlipidemic Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 5106-5112.	2.4	73
154	Antioxidant Phytochemicals and Antioxidant Capacity of Biofortified Carrots (<i>Daucus carota</i> L.) of Various Colors. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 4142-4147.	2.4	138
156	Bioavailability and Antioxidant Effects of a Xanthone-Rich Mangosteen (<i>Garcinia mangostana</i>) Product in Humans. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 8788-8792.	2.4	112
157	Recent Advances in Plant Biotechnology. , 2009, , .		16
158	Isoflavones, Flavan-3-ols, Phenolic Acids, Total Phenolic Profiles, and Antioxidant Capacities of Soy Milk As Affected by Ultrahigh-Temperature and Traditional Processing Methods. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 4706-4717.	2.4	59
159	Development and Validation of a Microplate-based .BETA.-carotene Bleaching Assay and Comparison of Antioxidant Activity (AOA) in Several Crops Measured by .BETA.-carotene Bleaching, DPPH and ORAC Assays. <i>Food Science and Technology Research</i> , 2009, 15, 171-178.	0.3	26
160	Carnosine Modulates Stress-Attenuated Plasma Antioxidative Capacity. <i>Food Science and Technology Research</i> , 2009, 15, 179-184.	0.3	6
161	Radical Scavenging Activities of Plant Food of Alkyl-oxy and Superoxide Radicals. <i>Food Science and Technology Research</i> , 2009, 15, 619-624.	0.3	7
162	1,1-Diphenyl-2-picrylhydrazyl Radical-scavenging Capacity and Oxygen Radical Absorbance Capacity of Sweet Potato Cultivars with Various Flesh Colors. <i>Journal of the Japanese Society for Food Science and Technology</i> , 2009, 56, 655-659.	0.1	8
163	Chemical Composition and Mammary Cancer Inhibitory Activity of Dry Bean. <i>Crop Science</i> , 2009, 49, 179-186.	0.8	56
164	Methods for evaluating the potency and efficacy of antioxidants. <i>Current Opinion in Clinical Nutrition and Metabolic Care</i> , 2010, 13, 518-525.	1.3	37
165	DISINFESTATION OF DATES USING ELECTRON BEAMS IN COMPARISON WITH OTHER TREATMENTS. <i>Acta Horticulturae</i> , 2010, , 569-576.	0.1	0

#	ARTICLE	IF	CITATIONS
166	Antioxidant Capacities and Total Quercetin Content of Several Species of Polygonaceae in Mongolia. <i>Food Science and Technology Research</i> , 2010, 16, 169-174.	0.3	5
167	Antioxidant and DNA Damage Prevention Activities of the Edible Parts of <i>Gnetum gnemon</i> and Their Changes upon Heat Treatment. <i>Food Science and Technology Research</i> , 2010, 16, 549-556.	0.3	11
168	Interlaboratory Study of Hydrophilic-Oxygen Radical Absorbance Capacity, a Method for Measuring Antioxidant Capacity. <i>Journal of the Japanese Society for Food Science and Technology</i> , 2010, 57, 525-531.	0.1	12
169	THE CORRELATION BETWEEN SOME NUTRITIONAL COMPONENTS WITH TOTAL ANTIOXIDANT CAPACITY (MEASURED WITH SIX DIFFERENT ASSAYS) IN EIGHT HORTICULTURAL COMMODITIES. <i>Acta Horticulturae</i> , 2010, , 1267-1274.	0.1	1
171	Evolution of oxidative stress parameters and response to oral vitamins E and C in streptozotocin-induced diabetic rats. <i>Journal of Pharmacy and Pharmacology</i> , 2010, 60, 871-878.	1.2	29
172	Oil pollution increases plasma antioxidants but reduces coloration in a seabird. <i>Oecologia</i> , 2010, 163, 875-884.	0.9	34
173	Extraction and Analysis of Tomato Seed Oil. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2010, 87, 755-762.	0.8	100
174	Fat-soluble Bioactives, Fatty Acid Profile and Radical Scavenging Activity of <i>Semecarpus anacardium</i> Seed Oil. <i>JAACS, Journal of the American Oil Chemists' Society</i> , 2010, 87, 885-894.	0.8	51
175	Antioxidant Activity and Phenolic Content of Betalain Extracts from Intact Plants and Hairy Root Cultures of the Red Beetroot <i>Beta vulgaris</i> cv. Detroit Dark Red. <i>Plant Foods for Human Nutrition</i> , 2010, 65, 105-111.	1.4	292
176	Antioxidant Properties of Extracts Obtained from Raw, Dry-roasted, and Oil-roasted US Peanuts of Commercial Importance. <i>Plant Foods for Human Nutrition</i> , 2010, 65, 311-318.	1.4	41
177	Antioxidant Capacity of Alcalase Hydrolysates and Protein Profiles of Two Conventional and Seven Low Glycinin Soybean Cultivars. <i>Plant Foods for Human Nutrition</i> , 2010, 65, 233-240.	1.4	28
178	A forced titration study of the antioxidant and immunomodulatory effects of Ambrotose AO supplement. <i>BMC Complementary and Alternative Medicine</i> , 2010, 10, 16.	3.7	8
179	Feed supplementation of <i>Lactobacillus plantarum</i> PCA 236 modulates gut microbiota and milk fatty acid composition in dairy goats – a preliminary study. <i>International Journal of Food Microbiology</i> , 2010, 141, S109-S116.	2.1	54
180	Energy Drinks: An Assessment of Their Market Size, Consumer Demographics, Ingredient Profile, Functionality, and Regulations in the United States. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2010, 9, 303-317.	5.9	272
181	Modified cerium(IV)-based antioxidant capacity (CERAC) assay with selectivity over citric acid and simple sugars. <i>Journal of Food Composition and Analysis</i> , 2010, 23, 282-288.	1.9	24
182	Hydrophilic and lipophilic antioxidant capacity of commonly consumed South African fruits, vegetables, grains, legumes, fats/oils and beverages. <i>Journal of Food Composition and Analysis</i> , 2010, 23, 753-761.	1.9	18
183	Berry fruit extracts inhibit growth and induce apoptosis of high-risk acute lymphoblastic leukemia cells in vitro. <i>Journal of Functional Foods</i> , 2010, 2, 187-195.	1.6	12
184	Phenolic profile, antioxidants, and sensory acceptance of bioactive-enhanced peanuts using ultrasound and UV. <i>Food Chemistry</i> , 2010, 122, 795-803.	4.2	35

#	ARTICLE	IF	CITATIONS
185	Roast effects on the hydrophilic and lipophilic antioxidant capacities of peanut flours, blanched peanut seed and peanut skins. <i>Food Chemistry</i> , 2010, 119, 539-547.	4.2	49
186	Antioxidant capacities, procyanidins and pigments in avocados of different strains and cultivars. <i>Food Chemistry</i> , 2010, 122, 1193-1198.	4.2	244
187	Antioxidant Capacity of Pure Compounds and Complex Mixtures Evaluated by the ORAC-Pyrogallol Red Assay in the Presence of Triton X-100 Micelles. <i>Molecules</i> , 2010, 15, 6152-6167.	1.7	24
188	Postconditioning and Remote Postconditioning of Ischemic Rat Cardiac Grafts. <i>European Surgical Research</i> , 2010, 45, 1-8.	0.6	7
189	Antioxidant Activity, Inhibition of Nitric Oxide Overproduction, and <i>In Vitro</i> Antiproliferative Effect of Maple Sap and Syrup from <i>Acer saccharum</i> . <i>Journal of Medicinal Food</i> , 2010, 13, 460-468.	0.8	61
190	Antioxidant active food packaging and antioxidant edible films. , 2010, , 496-515.		21
191	A "Zero Sample Concentration Approach" Standardization of Methods for the Estimation of Total Antioxidant Activity by the Use of Extrapolation to Zero Sample Concentration. A Novel Standard. 1. ABTS Cation Radical Scavenging. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 8918-8926.	2.4	14
192	Antioxidant Capacity of Blood after Extra Virgin Olive Oil Intake in Human Volunteers. , 2010, , 915-923.		2
193	Effects of Exogenous Abscisic Acid on Yield, Antioxidant Capacities, and Phytochemical Contents of Greenhouse Grown Lettuces. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 6503-6509.	2.4	85
194	Subcritical Solvent Extraction of Procyanidins from Dried Red Grape Pomace. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 4014-4021.	2.4	64
195	The Effect of Irradiation and Heat Treatment on Composition and Antioxidant Properties of Culinary Herbs and Spices " A Review. <i>Food Reviews International</i> , 2010, 26, 138-161.	4.3	29
196	Antioxidant Capacity and <i>in Vitro</i> Inhibition of Adipogenesis and Inflammation by Phenolic Extracts of <i>Vaccinium floribundum</i> and <i>Aristolelia chilensis</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 8966-8976.	2.4	124
197	Cellular Antioxidant Activity of Common Vegetables. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 6621-6629.	2.4	225
198	Fruit and Vegetable Antioxidants in Health. , 2010, , 37-58.		26
199	Cocaine induces oxidative damage to skin via xanthine oxidase and nitric oxide synthase. <i>Journal of Dermatological Science</i> , 2010, 58, 105-112.	1.0	14
200	Measuring Antioxidant Capacity Using the ORAC and TOSC Assays. <i>Methods in Molecular Biology</i> , 2010, 594, 251-262.	0.4	39
202	Antioxidant and Anti-inflammatory Activities of Bean (<i>Phaseolus vulgaris</i> L.) Hulls. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 8225-8230.	2.4	102
203	The effect of thymol and thyme oil feed supplementation on growth performance, serum antioxidant levels, and cecal <i>Salmonella</i> population in broilers. <i>Journal of Applied Poultry Research</i> , 2010, 19, 432-443.	0.6	40

#	ARTICLE	IF	CITATIONS
204	Antioxidant Protection of Eicosapentaenoic Acid and Fish Oil Oxidation by Polyphenolic-Enriched Apple Skin Extract. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 1233-1239.	2.4	59
205	Processing Effects on the Flavor and Quality of Blueberries. <i>ACS Symposium Series</i> , 2010, , 129-141.	0.5	1
206	Phenolics and Antioxidant Properties of Fruit Pulp and Cell Wall Fractions of Postharvest Banana (<i>Musa acuminata</i> Juss.) Cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 7991-8003.	2.4	81
207	Evaluation of Phenolic Profile and Antioxidant Properties of <i>Pardina Lentil</i> As Affected by Industrial Dehydration. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 10101-10108.	2.4	77
208	Estimated Average Daily Intake of Antioxidants from Typical Vegetables Consumed in Japan: A Preliminary Study. <i>Bioscience, Biotechnology and Biochemistry</i> , 2010, 74, 2137-2140.	0.6	24
209	Development of a Phenol-Enriched Olive Oil with Phenolic Compounds from Olive Cake. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 10396-10403.	2.4	71
210	Relationship between Fresh-Packaged Spinach Leaves Exposed to Continuous Light or Dark and Bioactive Contents: Effects of Cultivar, Leaf Size, and Storage Duration. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 2980-2987.	2.4	71
211	Production of Docosahexaenoic Acid (DHA) Enriched Bacon. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 465-472.	2.4	47
212	Tissue Distribution and Elimination of Estrogenic and Anti-Inflammatory Catechol Metabolites from Sesaminol Triglycoside in Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 7693-7700.	2.4	21
213	Subcritical Solvent Extraction of Anthocyanins from Dried Red Grape Pomace. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 2862-2868.	2.4	140
214	Antioxidant properties of tartary buckwheat extracts as affected by different thermal processing methods. <i>LWT - Food Science and Technology</i> , 2010, 43, 181-185.	2.5	143
215	Maximizing phenolics, antioxidants and sensory acceptance of UV and ultrasound-treated peanuts. <i>LWT - Food Science and Technology</i> , 2010, 43, 1058-1066.	2.5	12
216	Different methods for control and comparison of the antioxidant properties of vegetables. <i>Food Control</i> , 2010, 21, 518-523.	2.8	159
217	Pinto bean hull extract supplementation favorably affects markers of bone metabolism and bone structure in mice. <i>Food Research International</i> , 2010, 43, 560-566.	2.9	13
218	Squalene protects against oxidative DNA damage in MCF10A human mammary epithelial cells but not in MCF7 and MDA-MB-231 human breast cancer cells. <i>Food and Chemical Toxicology</i> , 2010, 48, 1092-1100.	1.8	130
219	Antioxidant and antiatherogenic activities of pentacyclic triterpenic diols and acids. <i>Food and Chemical Toxicology</i> , 2010, 48, 2885-2890.	1.8	89
220	Estimation of antioxidant capacity against peroxynitrite and hypochlorite with fluorescein. <i>Talanta</i> , 2010, 80, 2196-2198.	2.9	12
221	Amperometric biosensor based on a high resolution photopolymer deposited onto a screen-printed electrode for phenolic compounds monitoring in tea infusions. <i>Talanta</i> , 2010, 81, 1636-1642.	2.9	89

#	ARTICLE	IF	CITATIONS
222	An Efficient and Economical MTT Assay for Determining the Antioxidant Activity of Plant Natural Product Extracts and Pure Compounds. <i>Journal of Natural Products</i> , 2010, 73, 1193-1195.	1.5	74
223	A review of antihypertensive and antioxidant activities in macroalgae. <i>Botanica Marina</i> , 2010, 53, .	0.6	93
224	Jam Processing and Storage Effects on Blueberry Polyphenolics and Antioxidant Capacity. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 4022-4029.	2.4	73
225	Inhibition of Pro-inflammatory Responses and Antioxidant Capacity of Mexican Blackberry (<i>Rubus</i> spp.) Extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 9542-9548.	2.4	66
226	A Method for Evaluation of Antioxidant Activity Based on Inhibition of Free Radical-Induced Erythrocyte Hemolysis. <i>Methods in Molecular Biology</i> , 2010, 594, 287-296.	0.4	85
227	Natural Antioxidants: Fascinating or Mythical Biomolecules?. <i>Molecules</i> , 2010, 15, 6905-6930.	1.7	205
228	Biological Activities of Polyphenols from Grapes. <i>International Journal of Molecular Sciences</i> , 2010, 11, 622-646.	1.8	781
229	Advanced Protocols in Oxidative Stress II. <i>Methods in Molecular Biology</i> , 2010, , .	0.4	49
230	Heat Processing Decreases Amadori Products and Increases Total Phenolic Content and Antioxidant Activity of Korean Red Ginseng. <i>Journal of Medicinal Food</i> , 2010, 13, 1478-1484.	0.8	35
231	Assessment of antioxidants in foods and biological samples: a short critique. <i>International Journal of Food Sciences and Nutrition</i> , 2010, 61, 441-448.	1.3	7
232	Phenolics, Phytic Acid, and Phytase in Canadian-Grown Low-Tannin Faba Bean (<i>Vicia faba</i> L.) Genotypes. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 3763-3771.	2.4	77
233	Antioxidant capacity and phytochemical content of herbs and spices in dry, fresh and blended herb paste form. <i>International Journal of Food Sciences and Nutrition</i> , 2011, 62, 219-225.	1.3	45
234	Hydrolysis Influence on Phytochemical Composition, Antioxidant Activity, Plasma Concentration, and Tissue Distribution of Hydroethanolic <i>Ilex paraguariensis</i> Extract Components. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 8901-8907.	2.4	13
235	Nutritional Aspects of Second Generation Soy Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 5490-5497.	2.4	22
236	Antioxidant Activity and Phenolic Compositions of Lentil (<i>Lens culinaris</i> var. Morton) Extract and Its Fractions. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 2268-2276.	2.4	207
237	Bioactivity of Antioxidants in Extruded Products Prepared from Purple Potato and Dry Pea Flours. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 8233-8243.	2.4	49
238	Antioxidant Potential of Rat Plasma by Administration of Freeze-Dried Jaboticaba Peel (<i>Myrciaria</i>) Tj ETQq0 0 0 rgBT, /Overlock 10 Tf 50 1	2.4	114
239	Antioxidant Capacities of Phenolic Compounds and Tocopherols from Tunisian Pomegranate (<i>Punica granatum</i>) Fruits. <i>Journal of Food Science</i> , 2011, 76, C707-13.	1.5	145

#	ARTICLE	IF	CITATIONS
240	In Vitro and in Vivo Anti-Hyperglycemic Effects of Omija (<i>Schizandra chinensis</i>) Fruit. <i>International Journal of Molecular Sciences</i> , 2011, 12, 1359-1370.	1.8	48
241	Cultivar Evaluation and Effect of Fermentation on Antioxidant Capacity and <i>in Vitro</i> Inhibition of α -Amylase and α -Glucosidase by Highbush Blueberry (<i>Vaccinium corombosum</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 8923-8930.	2.4	138
242	Increase of the Activity of Phase II Antioxidant Enzymes in Rats after a Single Dose of Coffee. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 10887-10892.	2.4	16
243	A SENSITIVE SPECTROPHOTOMETRIC METHOD FOR DETERMINATION OF DIOSMIN USING SODIUM NITROPRUSSIDE AS A CHROMOGENIC REAGENT. <i>Instrumentation Science and Technology</i> , 2011, 39, 135-148.	0.9	12
244	Phenolics and antioxidant activity of lentil and pea hulls. <i>Food Research International</i> , 2011, 44, 436-441.	2.9	110
245	Lowering the Maillard reaction products (MRPs) in heated whey protein products and their cytotoxicity in human cell models by whey protein hydrolysate. <i>Food Research International</i> , 2011, 44, 748-754.	2.9	12
246	Potential use of antioxidative mungbean protein hydrolysate as an anticancer asiatic acid carrier. <i>Food Research International</i> , 2011, 44, 812-817.	2.9	29
247	Nutritional properties of commercially grown native Australian fruits: Lipophilic antioxidants and minerals. <i>Food Research International</i> , 2011, 44, 2339-2344.	2.9	56
248	Noninvasive skin measurements to monitor chronic renal failure pathogenesis. <i>Biomedicine and Pharmacotherapy</i> , 2011, 65, 280-285.	2.5	11
249	Comparative study of different methods to measure antioxidant activity of resveratrol in the presence of cyclodextrins. <i>Food and Chemical Toxicology</i> , 2011, 49, 1255-1260.	1.8	65
250	A High Antioxidant Spice Blend Attenuates Postprandial Insulin and Triglyceride Responses and Increases Some Plasma Measures of Antioxidant Activity in Healthy, Overweight Men. <i>Journal of Nutrition</i> , 2011, 141, 1451-1457.	1.3	33
251	Identification of Cyanidin 3- <i>O</i> -(6- α -(3-Hydroxy-3-methylglutaroyl)glucoside) and Other Anthocyanins from Wild and Cultivated Blackberries. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 7436-7440.	2.4	33
252	Rumen fermentation and production effects of <i>Origanum vulgare</i> L. leaves in lactating dairy cows. <i>Journal of Dairy Science</i> , 2011, 94, 5065-5079.	1.4	72
253	Effect of n-3 fatty acids and statins on oxidative stress in statin-treated hypercholesterolemic and normocholesterolemic women. <i>Atherosclerosis</i> , 2011, 217, 171-178.	0.4	29
254	Caracterizaço fsico-qumica, bioqumica e funcional da jabuticaba armazenada sob diferentes temperaturas. <i>Revista Brasileira De Fruticultura</i> , 2011, 33, 362-375.	0.2	10
255	Effect of alpha-lipoic acid and time-of-day on interleukin-6 response to exhaustive exercise in humans. <i>African Journal of Pharmacy and Pharmacology</i> , 2011, 5, 42-47.	0.2	1
256	Hydroxytyrosol Protects against Oxidative DNA Damage in Human Breast Cells. <i>Nutrients</i> , 2011, 3, 839-857.	1.7	121
257	Development and Validation of a Food-Frequency Questionnaire to Assess Short-Term Antioxidant Intake in Athletes. <i>International Journal of Sport Nutrition and Exercise Metabolism</i> , 2011, 21, 105-112.	1.0	19

#	ARTICLE	IF	CITATIONS
258	Antioxidant capacity and polyphenolic composition as quality indicators for aqueous infusions of <i>Salvia officinalis</i> L. (sage tea). <i>Frontiers in Pharmacology</i> , 2011, 2, 79.	1.6	58
259	The Degradation of DNA Molecules by Reactive Oxygen Species and the Protective Activity of Naturally Occurring Antioxidants Derived from Foods. <i>Journal of the Japanese Society for Food Science and Technology</i> , 2011, 58, 208-215.	0.1	4
260	Antioxidant Capacities and Polyphenol Content of Colored Rice Cultivars. <i>Journal of the Japanese Society for Food Science and Technology</i> , 2011, 58, 576-582.	0.1	7
261	Protective Effect of Red-Stemmed Type of <i>Ipomoea aquatica</i> Forsk against CCl ₄ -Induced Oxidative Damage in Mice. <i>Journal of Nutritional Science and Vitaminology</i> , 2011, 57, 306-310.	0.2	3
262	Effect of temperature on the drying characteristics, colour, antioxidant and beta-carotene contents of two apricot varieties. <i>International Journal of Food Science and Technology</i> , 2011, 46, 275-283.	1.3	76
263	BIOACTIVE COMPOUNDS AND ANTIOXIDANT PROPERTIES OF SELECTED FRUITS AND VEGETABLES AVAILABLE IN THE VAAL REGION, SOUTH AFRICA. <i>Journal of Food Biochemistry</i> , 2011, 35, 1424-1433.	1.2	6
264	An antioxidant screening assay based on oxidant-induced growth arrest in <i>Saccharomyces cerevisiae</i> . <i>FEMS Yeast Research</i> , 2011, 11, 379-387.	1.1	42
265	A randomised trial to investigate the effects of acute consumption of a blackcurrant juice drink on markers of vascular reactivity and bioavailability of anthocyanins in human subjects. <i>European Journal of Clinical Nutrition</i> , 2011, 65, 849-856.	1.3	60
266	Nutrition-Based Health: Cell-Based Bioassays for Food Antioxidant Activity Evaluation. <i>Journal of Food Science</i> , 2011, 76, R197-205.	1.5	54
267	Natural Antioxidants: Sources, Compounds, Mechanisms of Action, and Potential Applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2011, 10, 221-247.	5.9	1,253
268	Comparative antioxidant-capacity and -content of leaves, bulbs, roots, flowers and fruit of <i>Gethyllis multifolia</i> L. Bolus and <i>G. villosa</i> Thunb. species. <i>South African Journal of Botany</i> , 2011, 77, 711-717.	1.2	18
269	Triterpene hexahydroxydiphenoyl esters and a quinic acid purpurogallin carbonyl ester from the leaves of <i>Castanopsis fissa</i> . <i>Phytochemistry</i> , 2011, 72, 2006-2014.	1.4	22
270	Tempol attenuates cocaine-induced death of PC12 cells through decreased oxidative damage. <i>European Journal of Pharmacology</i> , 2011, 650, 157-162.	1.7	22
271	Determination of Total Antioxidant Capacity by a New Spectrofluorometric Method Based on Ce(IV) Reduction: Ce(III) Fluorescence Probe for CERAC Assay. <i>Journal of Fluorescence</i> , 2011, 21, 2069-2076.	1.3	30
272	Treatments with sodium selenate or doxycycline offset diabetes-induced perturbations of thioredoxin-1 levels and antioxidant capacity. <i>Molecular and Cellular Biochemistry</i> , 2011, 351, 125-131.	1.4	8
273	Efficient synthesis and free-radical scavenging capacity of new 2,4-substituted tetrahydroquinolines prepared via BiCl ₃ -catalyzed three-component Povarov reaction, using N-vinylamides. <i>Molecular Diversity</i> , 2011, 15, 1007-1016.	2.1	10
274	Evaluation of biological activities of extracts from the fruiting body of <i>Pleurotus citrinopileatus</i> for skin cosmetics. <i>Journal of Wood Science</i> , 2011, 57, 452-458.	0.9	25
275	Evolutionary ecology of senescence: a case study using Tree Swallows, <i>Tachycineta bicolor</i> . <i>Journal of Ornithology</i> , 2011, 152, 203-211.	0.5	10

#	ARTICLE	IF	CITATIONS
276	Reexamination of the ORAC assay: effect of metal ions. <i>Analytical and Bioanalytical Chemistry</i> , 2011, 400, 1451-1458.	1.9	36
277	Evaluation of Antioxidant Activity and Antiproliferative Effect of Fruit Juices Enriched with Pycnogenol® in Colon Carcinoma Cells. The Effect of <i>In Vitro</i> Gastrointestinal Digestion. <i>Phytotherapy Research</i> , 2011, 25, 1870-1875.	2.8	19
278	Stability of a phenol-enriched olive oil during storage. <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 894-903.	1.0	32
279	Phytochemicals, vitamin C and sugar content of Thai wild fruits. <i>Food Chemistry</i> , 2011, 126, 972-981.	4.2	129
280	Free aromatic amino acids in egg yolk show antioxidant properties. <i>Food Chemistry</i> , 2011, 129, 155-161.	4.2	112
281	Phenolic composition of South American red wines classified according to their antioxidant activity, retail price and sensory quality. <i>Food Chemistry</i> , 2011, 129, 366-373.	4.2	95
282	Nitric oxide (NO) scavenging capacity of natural antioxidants. <i>Food Chemistry</i> , 2011, 129, 866-870.	4.2	49
283	Anti-melanogenesis properties of quercetin- and its derivative-rich extract from <i>Allium cepa</i> . <i>Food Chemistry</i> , 2011, 124, 1024-1028.	4.2	54
284	Common bean (<i>Phaseolus vulgaris</i> L.) hydrolysates inhibit inflammation in LPS-induced macrophages through suppression of NF- κ B pathways. <i>Food Chemistry</i> , 2011, 127, 1175-1185.	4.2	84
285	Antioxidants in digestive tracts and gonads of green urchin (<i>Strongylocentrotus droebachiensis</i>). <i>Journal of Food Composition and Analysis</i> , 2011, 24, 179-183.	1.9	8
286	Modes of handling Oxygen Radical Absorbance Capacity (ORAC) data and reporting values in product labelling. <i>Journal of Food Composition and Analysis</i> , 2011, 24, 686-691.	1.9	11
287	Strawberry anthocyanin and its association with postprandial inflammation and insulin. <i>British Journal of Nutrition</i> , 2011, 106, 913-922.	1.2	187
288	Melanin Biosynthesis Inhibitory and Antioxidant Activities of Quercetin-3-O-D-glucoside Isolated from <i>Allium cepa</i> . <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2011, 66, 209-214.	0.6	12
289	The unique fatty acid and antioxidant composition of ostrich fern (<i>Matteuccia</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 22	0.3	23
290	Pecans Acutely Increase Plasma Postprandial Antioxidant Capacity and Catechins and Decrease LDL Oxidation in Humans. <i>Journal of Nutrition</i> , 2011, 141, 56-62.	1.3	63
291	Dietary strawberry powder reduces blood glucose concentrations in obese and lean C57BL/6 mice, and selectively lowers plasma C-reactive protein in lean mice. <i>British Journal of Nutrition</i> , 2012, 108, 1789-1799.	1.2	35
292	<i>In vitro</i> investigations of the potential health benefits of Australian-grown faba beans (<i>Vicia</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 22 -glucosidase and lipase. <i>British Journal of Nutrition</i> , 2012, 108, S123-S134.	1.2	52
293	Water-Soluble Antioxidant Potential of Melon Lines Grown in Turkey. <i>International Journal of Food Properties</i> , 2012, 15, 145-156.	1.3	5

#	ARTICLE	IF	CITATIONS
294	Antioxidative Properties of Functional Polyphenols and Their Metabolites Assessed by an ORAC Assay. <i>Bioscience, Biotechnology and Biochemistry</i> , 2012, 76, 395-399.	0.6	59
295	Consumption of gold kiwifruit reduces severity and duration of selected upper respiratory tract infection symptoms and increases plasma vitamin C concentration in healthy older adults. <i>British Journal of Nutrition</i> , 2012, 108, 1235-1245.	1.2	35
296	Effects of dietary strawberry powder on blood lipids and inflammatory markers in obese human subjects. <i>British Journal of Nutrition</i> , 2012, 108, 900-909.	1.2	86
297	Holistic control of Herbal Teas and Tinctures Based on sage (<i>Salvia officinalis</i> L.) for compounds with Beneficial and Adverse Effects using NMR Spectroscopy. <i>Analytical Chemistry Insights</i> , 2012, 7, ACI.S8946.	2.7	20
298	Antioxidant protocols for foods and biological systems. , 2012, , 77-104.		0
299	Antioxidant Activity and Phenolic Constituents of Red Propolis from Shandong, China. <i>Food Science and Technology Research</i> , 2012, 18, 577-584.	0.3	23
300	Bean Concentrates and Inflammation Reduction. <i>ACS Symposium Series</i> , 2012, , 217-231.	0.5	0
301	Effects of chronic consumption of fruit and vegetable puree-based drinks on vasodilation, plasma oxidative stability and antioxidant status. <i>Journal of Human Nutrition and Dietetics</i> , 2012, 25, 477-487.	1.3	25
302	Altered leaf colour is associated with increased superoxide-scavenging activity in aureusidin-producing transgenic plants. <i>Plant Biotechnology Journal</i> , 2012, 10, 1046-1055.	4.1	4
303	Photo-damage protective effect of two facial products, containing a unique complex of Dead Sea minerals and Himalayan actives. <i>Journal of Cosmetic Dermatology</i> , 2012, 11, 183-192.	0.8	13
304	Antioxidant properties and cytotoxic effects on human cancer cell lines of aqueous fermented and lipophilic quince (<i>Cydonia oblonga</i> Mill.) preparations. <i>Food and Chemical Toxicology</i> , 2012, 50, 4130-4135.	1.8	51
305	Antioxidant Availability of Commonly Consumed Vegetables in the U.S. Food Supply. <i>Journal of the Academy of Nutrition and Dietetics</i> , 2012, 112, A44.	0.4	0
306	Creating a Community of Practice for Blueberries. <i>International Journal of Fruit Science</i> , 2012, 12, 350-359.	1.2	3
307	Biologically Active Dibenzofurans from <i>Pilidiostigma glabrum</i> , an Endemic Australian Myrtaceae. <i>Journal of Natural Products</i> , 2012, 75, 1612-1617.	1.5	25
308	Antioxidant capacity and sensory profiles of peanut skin infusions. <i>LWT - Food Science and Technology</i> , 2012, 47, 189-198.	2.5	25
309	Influence of aggregation on the antioxidative capacity of milk peptides. <i>International Dairy Journal</i> , 2012, 25, 3-9.	1.5	5
310	High antioxidant activity of coffee silverskin extracts obtained by the treatment of coffee silverskin with subcritical water. <i>Food Chemistry</i> , 2012, 135, 943-949.	4.2	107
311	Non-invasive skin biomarkers quantification of psoriasis and atopic dermatitis: Cytokines, antioxidants and psoriatic skin auto-fluorescence. <i>Biomedicine and Pharmacotherapy</i> , 2012, 66, 293-299.	2.5	40

#	ARTICLE	IF	CITATIONS
312	NMR-based metabolic profiling and in vitro antioxidant and hepatotoxic assessment of partially purified fractions from Golden germander (<i>Teucrium polium</i> L.) methanolic extract. <i>Food Chemistry</i> , 2012, 135, 1957-1967.	4.2	24
313	A novel trans-4-hydroxycinnamic acid derivative from Meyer lemon (<i>Citrus meyeri</i>). <i>Food Chemistry</i> , 2012, 135, 2235-2237.	4.2	7
314	Berry Fruits Modulated Endothelial Cell Migration and Angiogenesis via Phosphoinositide-3 Kinase/Protein Kinase B Pathway in Vitro in Endothelial Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 5803-5812.	2.4	22
315	Effect of High-Pressure Processing and Milk on the Anthocyanin Composition and Antioxidant Capacity of Strawberry-Based Beverages. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 5795-5802.	2.4	45
316	In vitro antioxidant capacity and antigenotoxic properties of protoporphyrin and structurally related tetrapyrroles. <i>Free Radical Research</i> , 2012, 46, 1369-1377.	1.5	33
317	Methods for Total Antioxidant Activity Determination: A Review. <i>Biochemistry and Analytical Biochemistry: Current Research</i> , 2012, 01, .	0.4	180
318	Flavor and Antioxidant Capacity of Peanut Paste and Peanut Butter Supplemented with Peanut Skins. <i>Journal of Food Science</i> , 2012, 77, S407-11.	1.5	29
319	Compositional and Mechanical Properties of Peanuts Roasted to Equivalent Colors using Different Time/Temperature Combinations. <i>Journal of Food Science</i> , 2012, 77, C1293-9.	1.5	75
320	Stability of avocado paste carotenoids as affected by high hydrostatic pressure processing and storage. <i>Innovative Food Science and Emerging Technologies</i> , 2012, 16, 121-128.	2.7	85
321	Optimized PEF treatment for antioxidant polypeptides with MW 10â€³30kDa and preliminary analysis of structure change. <i>International Journal of Biological Macromolecules</i> , 2012, 51, 819-825.	3.6	16
322	Total Antioxidant Capacity from Diet and Risk of Myocardial Infarction: A Prospective Cohort of Women. <i>American Journal of Medicine</i> , 2012, 125, 974-980.	0.6	73
323	Cyanidin 3-O-Î²-d-glucoside-rich blackberries modulate hepatic gene expression, and anti-obesity effects in ovariectomized rats. <i>Journal of Functional Foods</i> , 2012, 4, 480-488.	1.6	50
324	Phenolic Profiles and Antioxidant Activity of Litchi (<i>Litchi Chinensis</i> Sonn.) Fruit Pericarp from Different Commercially Available Cultivars. <i>Molecules</i> , 2012, 17, 14954-14967.	1.7	63
325	Evolution of Phenolic Compounds from Color and Flavor Problems to Health Benefits. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 6658-6677.	2.4	175
326	Value-Added Processing of Peanut Skins: Antioxidant Capacity, Total Phenolics, and Procyanidin Content of Spray-Dried Extracts. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 10776-10783.	2.4	48
327	Applying design of experiments (DOE) to flavonoid extraction from <i>Passiflora alata</i> and <i>P. edulis</i> . <i>Revista Brasileira De Farmacognosia</i> , 2012, 22, 1119-1129.	0.6	11
328	The Inhibitory Effects of Representative Chalcones Contained in <i>Angelica keiskei</i> on Melanin Biosynthesis in B16 Melanoma Cells. <i>Natural Product Communications</i> , 2012, 7, 1934578X1200700.	0.2	6
329	Characterization of the antioxidant capacity of natives fruits from the Brazilian Amazon Region. <i>Revista Brasileira De Fruticultura</i> , 2012, 34, 1165-1173.	0.2	20

#	ARTICLE	IF	CITATIONS
330	Association between diet and polymorphisms in individuals with statin-controlled dyslipidaemia grouped according to oxidative stress biomarkers. <i>Brazilian Journal of Pharmaceutical Sciences</i> , 2012, 48, 39-49.	1.2	2
331	The Effects of Rooibos (<i>Aspalathus linearis</i>), Green Tea (<i>Camellia sinensis</i>) and Commercial Rooibos and Green Tea Supplements on Epididymal Sperm in Oxidative Stress-Induced Rats. <i>Phytotherapy Research</i> , 2012, 26, 1231-1239.	2.8	52
332	Olive oil supplemented with Coenzyme Q ₁₀ : Effect on plasma and lipoprotein oxidative status. <i>BioFactors</i> , 2012, 38, 249-256.	2.6	11
333	Antioxidant properties <i>in vitro</i> and <i>in vivo</i> : realistic assessments of efficacy of plant extracts.. <i>CAB Reviews: Perspectives in Agriculture, Veterinary Science, Nutrition and Natural Resources</i> , 0, , 1-9.	0.6	3
334	Characteristics of the spin-trapping reaction of a free radical derived from AAPH: further development of the ORAC-ESR assay. <i>Analytical and Bioanalytical Chemistry</i> , 2012, 403, 1961-1970.	1.9	23
335	Comparison of Chemical Composition and Antioxidant Capacity of Commercially Available Blueberry and Blackberry Wines in Illinois. <i>Journal of Food Science</i> , 2012, 77, C141-8.	1.5	53
336	VALUE-ADDED PROCESSING OF PEANUT MEAL: ENZYMATIC HYDROLYSIS TO IMPROVE FUNCTIONAL AND NUTRITIONAL PROPERTIES OF WATER SOLUBLE EXTRACTS. <i>Journal of Food Biochemistry</i> , 2012, 36, 520-531.	1.2	18
337	Antioxidant potency of highly purified polyepicatechin fractions. <i>Food Chemistry</i> , 2012, 130, 902-907.	4.2	10
338	Effects of exogenous abscisic acid on fruit quality, antioxidant capacities, and phytochemical contents of southern high bush blueberries. <i>Food Chemistry</i> , 2012, 132, 1375-1381.	4.2	38
339	Bioactivities of <i>Euterpe precatoria</i> Mart.) fruit pulp, superior antioxidant and anti-inflammatory properties to <i>Euterpe oleracea</i> Mart.. <i>Food Chemistry</i> , 2012, 133, 671-677.	4.2	106
340	Physico-chemical characteristics of juice extracted by blender and mechanical press from pomegranate cultivars grown in Georgia. <i>Food Chemistry</i> , 2012, 133, 1383-1393.	4.2	54
341	Freeze-dried ABTS+ method: A ready-to-use radical powder to assess antioxidant capacity of vegetable oils. <i>Food Chemistry</i> , 2012, 133, 1658-1663.	4.2	26
342	Inhibition of fish oil oxidation and the radical scavenging activity of New Zealand seaweed extracts. <i>Food Chemistry</i> , 2012, 133, 1624-1631.	4.2	70
343	Development of a simple 96-well plate method for evaluation of antioxidant activity based on the oxidative haemolysis inhibition assay (OxHLIA). <i>Food Chemistry</i> , 2012, 134, 606-610.	4.2	43
344	Antioxidant capacity, total phenolic and ascorbate content as a function of the genetic diversity of leek (<i>Allium ampeloprasum</i> var. <i>porrum</i>). <i>Food Chemistry</i> , 2012, 134, 669-677.	4.2	82
345	Comparative study on antiproliferation properties and cellular antioxidant activities of commonly consumed food legumes against nine human cancer cell lines. <i>Food Chemistry</i> , 2012, 134, 1287-1296.	4.2	116
346	Antioxidant properties of 4-quinolones and structurally related flavones. <i>Bioorganic and Medicinal Chemistry</i> , 2012, 20, 809-818.	1.4	51
347	Phenolic compounds in fruits – an overview. <i>International Journal of Food Science and Technology</i> , 2012, 47, 2023-2044.	1.3	377

#	ARTICLE	IF	CITATIONS
348	Phenol-Based Antioxidants and the <i>In Vitro</i> Methods Used for Their Assessment. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2012, 11, 148-173.	5.9	276
349	Comparative application of pressure- and electrically-driven membrane processes for isolation of bioactive peptides from soy protein hydrolysate. <i>Journal of Membrane Science</i> , 2012, 403-404, 15-24.	4.1	41
350	Isolation and identification of phase II enzyme inducers obtained from black Shawaya sorghum [<i>Sorghum bicolor</i> (L.) Moench] bran. <i>Journal of Cereal Science</i> , 2012, 55, 126-131.	1.8	19
351	Optimisation of total phenolic acids extraction from mandarin peels using microwave energy: The importance of the Maillard reaction. <i>Journal of Food Engineering</i> , 2012, 109, 162-174.	2.7	83
352	Characterization of red wines from South America based on sensory properties and antioxidant activity. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 526-533.	1.7	29
353	BIOACTIVITIES OF PILOT-SCALE EXTRACTED CRANBERRY JUICE AND POMACE. <i>Journal of Food Processing and Preservation</i> , 2013, 37, 356-365.	0.9	21
354	EFFECT OF COAGULANTS ON ANTIOXIDANT CAPACITY OF MILK PROTEIN CURDS AND THEIR TRYPTIC HYDROLYSATES. <i>Journal of Food Biochemistry</i> , 2013, 37, 203-211.	1.2	11
355	Artemisinin concentration and antioxidant capacity of <i>Artemisia annua</i> distillation byproduct. <i>Industrial Crops and Products</i> , 2013, 41, 294-298.	2.5	23
356	Antibacterial activities and antioxidant capacity of Aloe vera. <i>Organic and Medicinal Chemistry Letters</i> , 2013, 3, 5.	2.0	155
357	Antioxidant Properties and Preliminary Evaluation of Phytochemical Composition of Different Anatomical Parts of Amaranth. <i>Plant Foods for Human Nutrition</i> , 2013, 68, 322-328.	1.4	56
358	Application' and validation of autochthonous lactic acid bacteria starter cultures for controlled leek fermentations and their influence on the antioxidant properties of leek. <i>International Journal of Food Microbiology</i> , 2013, 165, 121-133.	2.1	39
359	Summer (Subarctic) versus Winter (Subtropic) Production Affects Spinach (<i>Spinacia oleracea</i>) Tj ETQq1 1 0.784314 rgBT /Ove Antioxidants. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 7019-7027.	2.4	43
360	Abscisic Acid Induced Changes in Production of Primary and Secondary Metabolites, Photosynthetic Capacity, Antioxidant Capability, Antioxidant Enzymes and Lipoxygenase Inhibitory Activity of <i>Orthosiphon stamineus</i> Benth.. <i>Molecules</i> , 2013, 18, 7957-7976.	1.7	48
361	Sample Dilution Influences the Determination of Antioxidant Capacity in Food: How to Minimize It?. <i>Food Analytical Methods</i> , 2013, 6, 1485-1491.	1.3	7
362	Effects of catechin on the phenolic content and antioxidant properties of low-fat cheese. <i>International Journal of Food Science and Technology</i> , 2013, 48, 2448-2455.	1.3	81
363	Assessment of antioxidant and antiproliferative activities and the identification of phenolic compounds of exotic Brazilian fruits. <i>Food Research International</i> , 2013, 53, 417-425.	2.9	62
364	Antioxidant activity of aqueous extract of passion fruit (<i>Passiflora edulis</i>) leaves: In vitro and in vivo study. <i>Food Research International</i> , 2013, 53, 882-890.	2.9	106
365	Design of Poly(ethylene Glycol)-Functionalized Hydrophilic Carbon Clusters for Targeted Therapy of Cerebrovascular Dysfunction in Mild Traumatic Brain Injury. <i>Journal of Neurotrauma</i> , 2013, 30, 789-796.	1.7	37

#	ARTICLE	IF	CITATIONS
366	Oxidative stability of O/W and W/O/W emulsions: Effect of lipid composition and antioxidant polarity. Food Research International, 2013, 51, 132-140.	2.9	88
367	Abilities of Antioxidants to Eliminate the Peroxyl Radical Derived from 2,2'-Azobis(2-Amidinopropane) Dihydrochloride (AAPH). Applied Magnetic Resonance, 2013, 44, 997-1005.	0.6	7
368	Antioxidant xanthenes from Swertia musсотii , a high altitude plant. Fitoquimica, 2013, 91, 140-147.	1.1	30
369	Effect of time-temperature conditions and clarification on the total phenolics and antioxidant constituents of muscadine grape juice. LWT - Food Science and Technology, 2013, 53, 327-330.	2.5	12
370	Phenolics content and antioxidant and anti-inflammatory activities of legume fractions. Food Chemistry, 2013, 138, 1543-1550.	4.2	111
371	Comparative Study of Antioxidant Properties and Total Phenolic Content of the Extracts of <i>Humulus lupulus</i> L. and Quantification of Bioactive Components by LC-MS/MS and GC-MS. Journal of Agricultural and Food Chemistry, 2013, 61, 10498-10506.	2.4	38
372	The influence of cold water storage on fatty acids, antioxidant content and activity, and microbial load in ostrich fern (<i>Matteuccia struthiopteris</i>) fiddleheads. Canadian Journal of Plant Science, 2013, 93, 683-697.	0.3	8
373	Antioxidant properties and polyphenolic compositions of fruits from different European cranberrybush (<i>Viburnum opulus</i> L.) genotypes. Food Chemistry, 2013, 141, 3695-3702.	4.2	84
374	Effect of gamma irradiation treatment at phytosanitary dose levels on the quality of Lane Late™ navel oranges. Postharvest Biology and Technology, 2013, 86, 91-99.	2.9	41
375	Raviscanina wild asparagus (<i>Asparagus acutifolius</i> L.): A nutritionally valuable crop with antioxidant and antiproliferative properties. Food Research International, 2013, 53, 180-188.	2.9	47
376	Apolar Laurus nobilis leaf extracts induce cytotoxicity and apoptosis towards three nervous system cell lines. Food and Chemical Toxicology, 2013, 62, 628-637.	1.8	45
377	Antioxidant and Antiradical Activity of Coffee. Antioxidants, 2013, 2, 230-245.	2.2	138
378	Hydrophilic antioxidant capacities of vegetables and fruits commonly consumed in Japan and estimated average daily intake of hydrophilic antioxidants from these foods. Journal of Food Composition and Analysis, 2013, 29, 25-31.	1.9	30
379	Evaluation of the Antioxidant Abilities of Water-Soluble Biosubstances Using the ORAC-ESR Assay in Combination with the Hydroxyl and Superoxide Radical-Eliminating Abilities. Applied Magnetic Resonance, 2013, 44, 1419-1430.	0.6	4
380	Methods of measurement and evaluation of natural antioxidant capacity/activity (IUPAC Technical) Tj ETQqO 0 0 rgBT /Overlock 10 Tf 50	0.9	419
381	Herbal Teas. , 2013, , 129-140.		14
382	Differential Cell-Protective Function of Two Resveratrol (<i>Trans</i> -3,5,4-trihydroxystilbene) Glucosides against Oxidative Stress. Journal of Pharmacology and Experimental Therapeutics, 2013, 344, 124-132.	1.3	25
383	Effect of red wines with different in vitro antioxidant activity on oxidative stress of high-fat diet rats. Food Chemistry, 2013, 137, 122-129.	4.2	48

#	ARTICLE	IF	CITATIONS
384	Changes in antioxidant capacity of blood due to mutual action of electromagnetic field (1800MHz) and opioid drug (tramadol) in animal model of persistent inflammatory state. <i>Pharmacological Reports</i> , 2013, 65, 421-428.	1.5	22
385	Amelioration of hyperglycemia, hyperlipidemia, oxidative stress and inflammation in streptozotocin-induced diabetic rats fed a high fat diet by riceberry supplement. <i>Journal of Functional Foods</i> , 2013, 5, 195-203.	1.6	41
386	Blooming reduces the antioxidant capacity of dark chocolate in rats without lowering its capacity to improve lipid profiles. <i>Nutrition Research</i> , 2013, 33, 414-421.	1.3	19
387	Antioxidant activity comparison between [6S]-5-methyltetrahydrofolic acid calcium salt and the related racemate form. <i>Food Chemistry</i> , 2013, 136, 984-988.	4.2	12
388	Long-term supplementation of high pigmented rice bran oil (<i>Oryza sativa</i> L.) on amelioration of oxidative stress and histological changes in streptozotocin-induced diabetic rats fed a high fat diet; Riceberry bran oil. <i>Food Chemistry</i> , 2013, 138, 501-508.	4.2	54
389	Anthocyanins and proanthocyanidins from blueberry and blackberry fermented beverages inhibit markers of inflammation in macrophages and carbohydrate-utilizing enzymes in vitro. <i>Molecular Nutrition and Food Research</i> , 2013, 57, 1182-1197.	1.5	116
390	Antioxidant changes of leek (<i>Allium ampeloprasum</i> var. <i>porrum</i>) during spontaneous fermentation of the white shaft and green leaves. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 2146-2153.	1.7	23
391	Antioxidant changes during postharvest processing and storage of leek (<i>Allium ampeloprasum</i> var. <i>porrum</i>). <i>Journal of Food Science</i> , 2013, 94, 2146-2153.	1.7	23
392	Susceptibility of different types of sorghums during storage to <i>Sitophilus zeamais</i> Motschulsky. <i>Journal of Stored Products Research</i> , 2013, 54, 34-40.	1.2	7
393	Deconstructing a Fruit Serving: Comparing the Antioxidant Density of Select Whole Fruit and 100% Fruit Juices. <i>Journal of the Academy of Nutrition and Dietetics</i> , 2013, 113, 1354-1358.	0.4	22
394	A new acylated flavone glycoside with antioxidant and radical scavenging activities from <i>Teucrium polium</i> leaves. <i>Natural Product Research</i> , 2013, 27, 356-363.	1.0	16
395	Review on in vivo and in vitro methods evaluation of antioxidant activity. <i>Saudi Pharmaceutical Journal</i> , 2013, 21, 143-152.	1.2	1,096
396	Ellagic acid derivatives, ellagitannins, proanthocyanidins and other phenolics, vitamin C and antioxidant capacity of two powder products from camu-camu fruit (<i>Myrciaria dubia</i>). <i>Food Chemistry</i> , 2013, 139, 578-588.	4.2	188
397	Antioxidative peptides: enzymatic production, in vitro and in vivo antioxidant activity and potential applications of milk-derived antioxidative peptides. <i>Amino Acids</i> , 2013, 44, 797-820.	1.2	299
398	Exposure to contaminants exacerbates oxidative stress in amphipod <i>Monoporeia affinis</i> subjected to fluctuating hypoxia. <i>Aquatic Toxicology</i> , 2013, 127, 46-53.	1.9	42
399	Effects on DPPH inhibition of egg white protein polypeptides treated by pulsed electric field technology. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 1641-1648.	1.7	15
400	Antioxidant capacity of spray-dried plant extracts: Experiments and simulations. <i>Advanced Powder Technology</i> , 2013, 24, 771-779.	2.0	11
401	Anthelmintic effect of plant extracts containing condensed and hydrolyzable tannins on <i>Caenorhabditis elegans</i> , and their antioxidant capacity. <i>Veterinary Parasitology</i> , 2013, 192, 218-227.	0.7	60

#	ARTICLE	IF	CITATIONS
402	Evaluation of antioxidant and antimicrobial properties of biocompatible low density polyethylene/polyaniline blends. <i>Journal of Food Engineering</i> , 2013, 116, 422-429.	2.7	28
403	Comparative biological study of roots, stems, leaves, and seeds of <i>Angelica shikokiana</i> Makino. <i>Journal of Ethnopharmacology</i> , 2013, 148, 980-987.	2.0	14
404	Effect of the addition of tomato paste on the nutritional and sensory properties of mortadella. <i>Meat Science</i> , 2013, 93, 213-219.	2.7	44
405	Activity-guided identification of acetogenins as novel lipophilic antioxidants present in avocado pulp (<i>Persea americana</i>). <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2013, 942-943, 37-45.	1.2	22
406	Improvement of the Lipophilic-Oxygen Radical Absorbance Capacity (L-ORAC) Method and Single-Laboratory Validation. <i>Bioscience, Biotechnology and Biochemistry</i> , 2013, 77, 857-859.	0.6	20
407	Characterization and the Effect of Maturity at Harvest on the Phenolic and Carotenoid Content of Northeast USA Apricot (<i>Prunus armeniaca</i>) Varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 12700-12710.	2.4	57
408	A Novel Approach for Measurement of Total Reactive Oxidant Species (ROS) In Vivo by A Fluorometric Method. <i>American Journal of Biomedical Sciences</i> , 0, , 154-160.	0.2	4
409	Quality factors, antioxidant activity, and sensory properties of jet-dried rabbiteye blueberries. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 1887-1897.	1.7	15
410	Effects of dietary sweet potato leaf meal on the growth, non-specific immune responses, total phenols and antioxidant capacity in channel catfish (<i>Ictalurus punctatus</i>). <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 1365-1369.	1.7	9
411	Enhancing Effect of a Cysteiny l Thiol on the Antioxidant Activity of Flavonoids and Identification of the Antioxidative Thiol Adducts of Myricetin. <i>Bioscience, Biotechnology and Biochemistry</i> , 2013, 77, 1753-1758.	0.6	20
412	Projected marine climate change: effects on copepod oxidative status and reproduction. <i>Ecology and Evolution</i> , 2013, 3, 4548-4557.	0.8	73
413	Blueberries: A "Super Fruit" Complement to Cereals. <i>Cereal Foods World</i> , 2013, 58, 13-17.	0.7	2
414	Effects of a Flavonoid-Rich Juice on Inflammation, Oxidative Stress, and Immunity in Elite Swimmers: A Metabolomics-Based Approach. <i>International Journal of Sport Nutrition and Exercise Metabolism</i> , 2013, 23, 150-160.	1.0	43
415	Antioxidant Activity of the Extracts of Some Cowpea (<i>Vigna unguiculata</i> (L) Walp.) Cultivars Commonly Consumed in Pakistan. <i>Molecules</i> , 2013, 18, 2005-2017.	1.7	46
416	The antioxidant level of Alaska's wild berries: high, higher and highest. <i>International Journal of Circumpolar Health</i> , 2013, 72, 21188.	0.5	19
417	Antioxidant Capacity and Polyphenol Content of Extracts from Crops Cultivated in Japan, and the Effect of Cultivation Environment. <i>Food Science and Technology Research</i> , 2013, 19, 69-79.	0.3	24
418	Synergistic Endo- and Exo-Interactions Between Blueberry Phenolic Compounds, Grape Variety Fractions, Chocolate Covered Strawberries, and Fruit Smoothies. <i>Journal of Food Research</i> , 2013, 2, 33.	0.1	3
419	Evaluation for nutritive values and antioxidant activities of Bang Changs Cayenne pepper (<i>Capsicum</i>) Tj ETQq1 1 0.784314 rgBT /Ove	0.1	1

#	ARTICLE	IF	CITATIONS
420	Wild Mushrooms in Nepal: Some Potential Candidates as Antioxidant and ACE-Inhibition Sources. Evidence-based Complementary and Alternative Medicine, 2014, 2014, 1-11.	0.5	16
421	Nutritional and Nutraceutical Components of Commercial Eggplant Types Grown in Sinaloa, Mexico. Notulae Botanicae Horti Agrobotanici Cluj-Napoca, 2014, 42, 538-544.	0.5	18
422	Development and Phytochemical Characterization of High Polyphenol Red Lettuce with Anti-Diabetic Properties. PLoS ONE, 2014, 9, e91571.	1.1	43
423	Bloom-Forming Cyanobacteria Support Copepod Reproduction and Development in the Baltic Sea. PLoS ONE, 2014, 9, e112692.	1.1	53
424	Antioxidant Generation during Coffee Roasting: A Comparison and Interpretation from Three Complementary Assays. Foods, 2014, 3, 586-604.	1.9	24
425	Evaluation of the Antiradical Properties of Phenolic Acids. International Journal of Molecular Sciences, 2014, 15, 16351-16380.	1.8	56
426	Biological Activities and Phytochemical Profiles of Extracts from Different Parts of Bamboo (<i>Phyllostachys pubescens</i>). Molecules, 2014, 19, 8238-8260.	1.7	47
427	Antioxidant Property of Coffee Components: Assessment of Methods that Define Mechanisms of Action. Molecules, 2014, 19, 19180-19208.	1.7	332
428	Antioxidant Activity in Extracts of 27 Indigenous Taiwanese Vegetables. Nutrients, 2014, 6, 2115-2130.	1.7	65
429	Anti-aging Potential of Extracts Prepared from Fruits and Medicinal Herbs Cultivated in the Gyeongnam Area of Korea. Preventive Nutrition and Food Science, 2014, 19, 178-186.	0.7	20
430	Comparison of Polyphenol Content and Antioxidant Capacity of Colored Potato Tubers, Pomegranate and Blueberries. Journal of Food Processing & Technology, 2014, 05, .	0.2	7
431	Chemical composition and antioxidant activity of jatobá-do-cerrado (<i>Hymenaea stigonocarpa</i> Mart.) flour. Food Science and Technology, 2014, 34, 597-603.	0.8	23
432	Dietary grape powder increases IL-1 β and IL-6 production by lipopolysaccharide-activated monocytes and reduces plasma concentrations of large LDL and large LDL-cholesterol particles in obese humans. British Journal of Nutrition, 2014, 112, 369-380.	1.2	57
433	Vacuum Drying Optimization and Simulation as a Preservation Method of Antioxidants in Apple Pomace. Journal of Food Process Engineering, 2014, 37, 575-587.	1.5	9
434	Capacidade antioxidante e composição química da casca de maracujá (<i>Passiflora edulis</i>). Ciencia Rural, 2014, 44, 1699-1704.	0.3	35
435	Total Antioxidant Capacity of the Diet and Risk of Age-Related Cataract. JAMA Ophthalmology, 2014, 132, 247.	1.4	59
436	Comparative Antioxidant, Antiproliferative and Apoptotic Effects of <i>Ilex laurina</i> and <i>Ilex paraguariensis</i> on Colon Cancer Cells. Tropical Journal of Pharmaceutical Research, 2014, 13, 1279.	0.2	19
437	Influence of carbohydrates on self-association of mung bean protein hydrolysate in the presence of amphiphilic asiatic acid. International Journal of Food Science and Technology, 2014, 49, 1294-1301.	1.3	1

#	ARTICLE	IF	CITATIONS
438	Seasonal differences in total antioxidant capacity intake from foods consumed by a Japanese population. <i>European Journal of Clinical Nutrition</i> , 2014, 68, 799-803.	1.3	9
439	Characterisation and comparison of phenols, flavonoids and isoflavones of soymilk and their correlations with antioxidant activity. <i>International Journal of Food Science and Technology</i> , 2014, 49, 2290-2298.	1.3	32
440	Effects of a freeze-dried juice blend powder on exercise-induced inflammation, oxidative stress, and immune function in cyclists. <i>Applied Physiology, Nutrition and Metabolism</i> , 2014, 39, 381-385.	0.9	14
441	Extraction Efficiency of Hydrophilic and Lipophilic Antioxidants from Lyophilized Foods Using Pressurized Liquid Extraction and Manual Extraction. <i>Journal of Food Science</i> , 2014, 79, C1665-71.	1.5	30
442	Decrease of free radical concentrations in humans following consumption of a high antioxidant capacity natural product. <i>Food Science and Nutrition</i> , 2014, 2, 647-654.	1.5	19
443	Antioxidant and Anti-Inflammatory Activities of Protein Hydrolysates from <i>Mytilus Edulis</i> and Ultrafiltration Membrane Fractions. <i>Journal of Food Biochemistry</i> , 2014, 38, 460-468.	1.2	41
444	Total antioxidant capacity of meat and meat products consumed in a reference Spanish standard diet. <i>International Journal of Food Science and Technology</i> , 2014, 49, 2610-2618.	1.3	31
445	Effects of nitrogen rate and application method on early production and fruit quality in highbush blueberry. <i>Canadian Journal of Plant Science</i> , 2014, 94, 1165-1179.	0.3	27
446	Silver-Zeolite Combined to Polyphenol-Rich Extracts of <i>Ascophyllum nodosum</i> : Potential Active Role in Prevention of Periodontal Diseases. <i>PLoS ONE</i> , 2014, 9, e105475.	1.1	18
447	Structure and Antioxidant Activity Relationships of Isoflavonoids from <i>Dalbergia parviflora</i> . <i>Molecules</i> , 2014, 19, 2226-2237.	1.7	28
448	Analyses of Total Phenolics, Total Flavonoids, and Total Antioxidant Activities in Foods and Dietary Supplements. , 2014, , 305-314.		7
449	Antioxidant Activity and Chemical Constituents of Microalgae Oil of <i>Schizochytrium aggregatum</i> . <i>Advanced Materials Research</i> , 2014, 919-921, 2022-2029.	0.3	3
450	Polyphenol-rich Rutgers Scarlet Lettuce improves glucose metabolism and liver lipid accumulation in diet-induced obese C57BL/6 mice. <i>Nutrition</i> , 2014, 30, S52-S58.	1.1	56
451	Peptides in pepsin-pancreatin hydrolysates from commercially available soy products that inhibit lipopolysaccharide-induced inflammation in macrophages. <i>Food Chemistry</i> , 2014, 152, 423-431.	4.2	69
452	Biomimetic synthesis and antioxidant evaluation of 3,4-DHPEA-EDA [2-(3,4-hydroxyphenyl) ethyl (3S,4E)-4-formyl-3-(2-oxoethyl)hex-4-enoate]. <i>Food Chemistry</i> , 2014, 162, 89-93.	4.2	44
453	In vitro antioxidant properties of mangosteen peel extract. <i>Journal of Food Science and Technology</i> , 2014, 51, 3546-3558.	1.4	119
454	Antiproliferative effects of pomegranate extract in MCF-7 breast cancer cells are associated with reduced DNA repair gene expression and induction of double strand breaks. <i>Molecular Carcinogenesis</i> , 2014, 53, 458-470.	1.3	81
455	Antioxidant Capacity of Hydrophilic Food Matrices: Optimization and Validation of ORAC Assay. <i>Food Analytical Methods</i> , 2014, 7, 409-416.	1.3	9

#	ARTICLE	IF	CITATIONS
456	Effects of soaking, boiling and autoclaving on the phenolic contents and antioxidant activities of faba beans (<i>Vicia faba</i> L.) differing in seed coat colours. <i>Food Chemistry</i> , 2014, 142, 461-468.	4.2	71
457	Phenolic compositions and antioxidant capacities of Chinese wild mandarin (<i>Citrus reticulata</i> Blanco) fruits. <i>Food Chemistry</i> , 2014, 145, 674-680.	4.2	145
458	Effect of a walnut meal on postprandial oxidative stress and antioxidants in healthy individuals. <i>Nutrition Journal</i> , 2014, 13, 4.	1.5	52
459	Assessment of the Antioxidant Capacity and Oxidative Stability of Esterified Phenolic Lipids in Selected Edible Oils. <i>Journal of Food Science</i> , 2014, 79, H730-7.	1.5	5
460	Oxidative stress responses of gulf killifish exposed to hydrocarbons from the Deepwater Horizon oil spill: Potential implications for aquatic food resources. <i>Environmental Toxicology and Chemistry</i> , 2014, 33, 370-374.	2.2	29
461	Phytochemicals and antioxidant activity of juice, flavedo, albedo and comminuted orange. <i>Journal of Functional Foods</i> , 2014, 6, 470-481.	1.6	81
462	Neuroprotective Potential of <i>Laurus nobilis</i> Antioxidant Polyphenol-Enriched Leaf Extracts. <i>Chemical Research in Toxicology</i> , 2014, 27, 611-626.	1.7	36
463	Elucidation of antioxidant properties of wood bark derived saturated diarylheptanoids: A comprehensive (DFT-supported) understanding. <i>Phytochemistry</i> , 2014, 103, 178-187.	1.4	27
464	Chemical characterization and antioxidant potential of Chilean chia seeds and oil (<i>Salvia hispanica</i> L.). <i>LWT - Food Science and Technology</i> , 2014, 59, 1304-1310.	2.5	197
465	Comparison of polyphenol, methylxanthines and antioxidant activity in <i>Theobroma cacao</i> beans from different cocoa-growing areas in Colombia. <i>Food Research International</i> , 2014, 60, 273-280.	2.9	106
466	Effect of fruit and vegetable antioxidants on total antioxidant capacity of blood plasma. <i>Nutrition</i> , 2014, 30, 511-517.	1.1	152
467	Stable, water extractable isothiocyanates from <i>Moringa oleifera</i> leaves attenuate inflammation in vitro. <i>Phytochemistry</i> , 2014, 103, 114-122.	1.4	151
468	The ORAC/kcal ratio qualifies nutritional and functional properties of fruit juices, nectars, and fruit drinks. <i>International Journal of Food Sciences and Nutrition</i> , 2014, 65, 708-712.	1.3	8
469	Phenolic Content and Antioxidant and Antimutagenic Activities in Tomato Peel, Seeds, and Byproducts. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 5281-5289.	2.4	78
470	<i>Passiflora edulis</i> peel intake and ulcerative colitis: Approaches for prevention and treatment. <i>Experimental Biology and Medicine</i> , 2014, 239, 542-551.	1.1	41
471	Anthelmintic activity of <i>Artemisia annua</i> L. extracts in vitro and the effect of an aqueous extract and artemisinin in sheep naturally infected with gastrointestinal nematodes. <i>Parasitology Research</i> , 2014, 113, 2345-2353.	0.6	29
472	Evaluation of Tomato Processing By-products: A Comparative Study in a Pilot Scale Setup. <i>Journal of Food Process Engineering</i> , 2014, 37, 299-307.	1.5	58
473	Filtration of apple juice by nylon nanofibrous membranes. <i>Journal of Food Engineering</i> , 2014, 122, 110-116.	2.7	49

#	ARTICLE	IF	CITATIONS
474	Phenolic composition of Chinese wild mandarin (<i>Citrus reticulata</i> Balnco.) pulps and their antioxidant properties. <i>Industrial Crops and Products</i> , 2014, 52, 466-474.	2.5	53
475	Absorption, Metabolism, and Effects at Transcriptome Level of a Standardized French Oak Wood Extract, Robuvit, in Healthy Volunteers: Pilot Study. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 443-453.	2.4	32
476	Amazonian palm <i>Oenocarpus bataua</i> (Açapatawa): Chemical and biological antioxidant activity and Phytochemical composition. <i>Food Chemistry</i> , 2014, 149, 62-70.	4.2	40
477	Potent Antioxidant and Anti-Inflammatory Flavonoids in the Nutrient-Rich Amazonian Palm Fruit, <i>Açaí</i> (<i>Euterpe</i> spp.). , 2014, , 219-239.		9
478	Antioxidant and anti-diabetic potential of <i>Passiflora alata</i> Curtis aqueous leaves extract in type 1 diabetes mellitus (NOD-mice). <i>International Immunopharmacology</i> , 2014, 18, 106-115.	1.7	31
479	Grape seed proanthocyanidin extract improves the hepatic glutathione metabolism in obese Zucker rats. <i>Molecular Nutrition and Food Research</i> , 2014, 58, 727-737.	1.5	38
480	Microwave and micronization treatments affect dehulling characteristics and bioactive contents of dry beans (<i>Phaseolus vulgaris</i> L.). <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 1349-1358.	1.7	27
481	In Vitro and In Vivo Studies on Adlay-Derived Seed Extracts: Phenolic Profiles, Antioxidant Activities, Serum Uric Acid Suppression, and Xanthine Oxidase Inhibitory Effects. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 7771-7778.	2.4	91
482	Potato Chip Intake Increases Ascorbic Acid Levels and Decreases Reactive Oxygen Species in SMP30/GNL Knockout Mouse Tissues. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 9286-9295.	2.4	18
483	Coffee Modulates Transcription Factor Nrf2 and Highly Increases the Activity of Antioxidant Enzymes in Rats. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 116-122.	2.4	38
484	Redox status and antioxidant response in professional cyclists during training. <i>European Journal of Sport Science</i> , 2014, 14, 830-838.	1.4	21
485	Optimizing protein precipitation efficiency for assessing the contribution of low molecular weight compounds to serum antioxidant capacity. <i>Clinical Biochemistry</i> , 2014, 47, 116-118.	0.8	16
486	Agrorefinery of <i>Tanacetum vulgare</i> L. into valuable products and evaluation of their antioxidant properties and phytochemical composition. <i>Industrial Crops and Products</i> , 2014, 60, 113-122.	2.5	29
487	Variability in the Antioxidant Activity of Dietary Supplements from Pomegranate, Milk Thistle, Green Tea, Grape Seed, Goji, and Acai: Effects of in Vitro Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 4313-4321.	2.4	52
489	Methodology for the Measurement of Antioxidant Capacity of Coffee. , 2014, , 253-264.		16
490	Effects of passion fruit (<i>Passiflora edulis</i>) byproduct intake in antioxidant status of Wistar rats tissues. <i>LWT - Food Science and Technology</i> , 2014, 59, 1213-1219.	2.5	23
491	Exercise training combined with antioxidant supplementation prevents the antiproliferative activity of their single treatment in prostate cancer through inhibition of redox adaptation. <i>Free Radical Biology and Medicine</i> , 2014, 77, 95-105.	1.3	33
492	Xanthones from <i>Swertia mussotii</i> as Multitarget-Directed Antidiabetic Agents. <i>ChemMedChem</i> , 2014, 9, 1374-1377.	1.6	25

#	ARTICLE	IF	CITATIONS
493	Changes of heat-treated soymilks in bioactive compounds and their antioxidant activities under in vitro gastrointestinal digestion. <i>European Food Research and Technology</i> , 2014, 239, 637-652.	1.6	20
494	Effects of the polyphenol content on the anti-diabetic activity of <i>Cinnamomum zeylanicum</i> extracts. <i>Food and Function</i> , 2014, 5, 2208.	2.1	37
495	Use of Red Blood Cell Membranes to Evaluate the Antioxidant Potential of Plant Extracts. <i>Plant Foods for Human Nutrition</i> , 2014, 69, 108-114.	1.4	10
496	In vitro and ex-vivo cellular antioxidant protection and cognitive enhancing effects of an extract of <i>Polygonum minus</i> Huds (<i>Lineminus</i> , C) demonstrated in a Barnes Maze animal model for memory and learning. <i>BMC Complementary and Alternative Medicine</i> , 2014, 14, 161.	3.7	32
497	Detailed characterisation of circulatory nitric oxide and free radical indices – is there evidence for abnormal cardiovascular homeostasis in young women with polycystic ovary syndrome?. <i>BJOG: an International Journal of Obstetrics and Gynaecology</i> , 2014, 121, 1596-1603.	1.1	6
498	Extraction of anthocyanins and flavan-3-ols from red grape pomace continuously by coupling hot water extraction with a modified expeller. <i>Food Research International</i> , 2014, 65, 77-87.	2.9	36
499	Comparison of scavenging capacities of vegetables by ORAC and EPR. <i>Food Chemistry</i> , 2014, 145, 866-873.	4.2	22
500	Peanut antioxidants: Part 1. Genotypic variation and genotype-by-environment interaction in antioxidant capacity of raw kernels. <i>LWT - Food Science and Technology</i> , 2014, 57, 306-311.	2.5	1
501	Oxygen radical absorbance capacity (ORAC) and ferric reducing antioxidant power (FRAP) of Î ² -glucans from different sources with various molecular weight. <i>Bioactive Carbohydrates and Dietary Fibre</i> , 2014, 3, 11-16.	1.5	47
502	Antioxidant changes during domestic food processing of the white shaft and green leaves of leek (<i>Allium ampeloprasum</i> var. <i>porrum</i>). <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 1168-1174.	1.7	23
503	Antioxidant activity of hydrophilic and lipophilic extracts of Brazilian blueberries. <i>Food Chemistry</i> , 2014, 164, 81-88.	4.2	63
504	Changes in Sugar Content and Antioxidant Activity of Allium Vegetables by Salinity-stress. <i>Food Science and Technology Research</i> , 2014, 20, 705-710.	0.3	4
505	Processing of Lovage into High-Value Components Using Supercritical CO ₂ and Pressurized Liquid Extraction. <i>Chemical Engineering and Technology</i> , 2014, 37, 1854-1860.	0.9	3
506	Dietary Î±-lactalbumin supplementation alleviates normocaloric western diet-induced glucose intolerance in Göttingen minipigs. <i>Obesity</i> , 2015, 23, 415-421.	1.5	4
507	Daily consumption of a mangosteen-based drink improves in vivo antioxidant and anti-inflammatory biomarkers in healthy adults: a randomized, double-blind, placebo-controlled clinical trial. <i>Food Science and Nutrition</i> , 2015, 3, 342-348.	1.5	57
508	Comparative Study of the Antioxidative Activity of Culinary Herbs and Spices, and Hepatoprotective Effects of Three Selected Lamiaceae Plants on Carbon Tetrachloride-Induced Oxidative Stress in Rats. <i>Food Science and Technology Research</i> , 2015, 21, 407-418.	0.3	7
509	Antioxidant Activity of Alginate in Minced Pork Meat. <i>Food Science and Technology Research</i> , 2015, 21, 875-878.	0.3	8
510	Chemical Composition and Antioxidant Capacity of Brazilian <i>Passiflora</i> Seed Oils. <i>Journal of Food Science</i> , 2015, 80, C2647-54.	1.5	37

#	ARTICLE	IF	CITATIONS
511	Effect of germination on vitamin C, phenolic compounds and antioxidant activity in flaxseed (<i>Linum</i>) Tj ETQq0 0,0,rgBT /Oyerlock 10	1.3	36
512	Antioxidant Effects of Herbal Tea Leaves from Yacon (<i>Smallanthus sonchifolius</i>) on Multiple Free Radical and Reducing Power Assays, Especially on Different Superoxide Anion Radical Generation Systems. <i>Journal of Food Science</i> , 2015, 80, C2420-9.	1.5	25
513	Enhancement of the Functional Properties of Coffee Through Fermentation by Tea Fungus (Kombucha). <i>Journal of Food Processing and Preservation</i> , 2015, 39, 2596-2603.	0.9	44
514	An appraisal of eighteen commonly consumed edible plants as functional food based on their antioxidant and starch hydrolase inhibitory activities. <i>Journal of the Science of Food and Agriculture</i> , 2015, 95, 2956-2964.	1.7	59
515	Evaluation of the Stability of the Total Antioxidant Capacity, Polyphenol Contents, and Starch Hydrolase Inhibitory Activities of Kombucha Teas Using an <i>In Vitro</i> Model of Digestion. <i>Journal of Chemistry</i> , 2015, 2015, 1-9.	0.9	2
516	Nutrient Composition, Forage Parameters, and Antioxidant Capacity of Alfalfa (<i>Medicago sativa</i> , L.) in Response to Saline Irrigation Water. <i>Agriculture (Switzerland)</i> , 2015, 5, 577-597.	1.4	47
517	Antioxidant capacity of different African seeds and vegetables and correlation with the contents of ascorbic acid, phenolics and flavonoids. <i>Journal of Medicinal Plants Research</i> , 2015, 9, 454-461.	0.2	3
518	Evaluation for nutritive values and antioxidant activities of dried seablite (<i>Suaeda maritima</i>). <i>Scientific Research and Essays</i> , 2015, 10, 306-312.	0.1	4
519	Identification and Antioxidant Activity of the Extracts of <i>Eugenia uniflora</i> Leaves. Characterization of the Anti-Inflammatory Properties of Aqueous Extract on Diabetes Expression in an Experimental Model of Spontaneous Type 1 Diabetes (NOD Mice). <i>Antioxidants</i> , 2015, 4, 662-680.	2.2	41
520	Quantitative Structure-Antioxidant Activity Models of Isoflavonoids: A Theoretical Study. <i>International Journal of Molecular Sciences</i> , 2015, 16, 12891-12906.	1.8	22
521	Structure-Functional Study of Tyrosine and Methionine Dipeptides: An Approach to Antioxidant Activity Prediction. <i>International Journal of Molecular Sciences</i> , 2015, 16, 25353-25376.	1.8	30
522	Black Beans, Fiber, and Antioxidant Capacity Pilot Study: Examination of Whole Foods vs. Functional Components on Postprandial Metabolic, Oxidative Stress, and Inflammation in Adults with Metabolic Syndrome. <i>Nutrients</i> , 2015, 7, 6139-6154.	1.7	42
523	Effect of Ethanol/Water Solvents on Phenolic Profiles and Antioxidant Properties of Beijing Propolis Extracts. <i>Evidence-based Complementary and Alternative Medicine</i> , 2015, 2015, 1-9.	0.5	175
524	The Antioxidant and Starch Hydrolase Inhibitory Activity of Ten Spices in an <i>In Vitro</i> Model of Digestion: Bioaccessibility of Anthocyanins and Carotenoids. <i>Evidence-based Complementary and Alternative Medicine</i> , 2015, 2015, 1-9.	0.5	4
525	Novel antioxidant capacity assay for lipophilic compounds using electron paramagnetic resonance spectroscopy. <i>Journal of Clinical Biochemistry and Nutrition</i> , 2015, 56, 105-110.	0.6	4
526	Identification of Ellagitannins and Flavonoids from <i>Eugenia brasilienses</i> Lam. (<i>Grumixama</i>) by HPLC-ESI-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 5417-5427.	2.4	60
527	Effect of in vitro digestion of yerba mate (<i>Ilex paraguariensis</i> A. St. Hil.) extract on the cellular antioxidant activity, antiproliferative activity and cytotoxicity toward HepG2 cells. <i>Food Research International</i> , 2015, 77, 257-263.	2.9	33
528	Determination of the Total Antioxidant Capacity and Quantification of Phenolic Compounds of Different Solvent Extracts of Black Mustard Seeds (<i>Brassica nigra</i>). <i>International Journal of Food Properties</i> , 2015, 18, 2500-2507.	1.3	26

#	ARTICLE	IF	CITATIONS
529	Effects of Pomegranate Extract Supplementation on Cardiovascular Risk Factors and Physical Function in Hemodialysis Patients. <i>Journal of Medicinal Food</i> , 2015, 18, 941-949.	0.8	49
530	Sonication inhibited browning but decreased polyphenols contents and antioxidant activity of fresh apple (<i>malus pumila</i> mill, cv. Red Fuji) juice. <i>Journal of Food Science and Technology</i> , 2015, 52, 8336-8342.	1.4	40
531	Comparing antioxidant capacity of purine alkaloids: A new, efficient trio for screening and discovering potential antioxidants in vitro and in vivo. <i>Food Chemistry</i> , 2015, 176, 411-419.	4.2	31
532	Identification of Phenolic Compounds in Petals of Nasturtium Flowers (<i>Tropaeolum majus</i>) by High-Performance Liquid Chromatography Coupled to Mass Spectrometry and Determination of Oxygen Radical Absorbance Capacity (ORAC). <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 1803-1811.	2.4	39
533	Assessment of antioxidant capacity of brewer's spent grain and its supercritical carbon dioxide extract as sources of valuable dietary ingredients. <i>Journal of Food Engineering</i> , 2015, 167, 18-24.	2.7	41
534	Hurdles and pitfalls in measuring antioxidant efficacy: A critical evaluation of ABTS, DPPH, and ORAC assays. <i>Journal of Functional Foods</i> , 2015, 14, 111-125.	1.6	339
535	Antioxidant properties of wheat and rye bran extracts obtained by pressurized liquid extraction with different solvents. <i>Journal of Cereal Science</i> , 2015, 62, 117-123.	1.8	30
536	Direct and Indirect Antioxidant Activity of Polyphenol- and Isothiocyanate-Enriched Fractions from <i>Moringa oleifera</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 1505-1513.	2.4	101
537	Influence of linoleic acid-induced oxidative modifications on physicochemical changes and in vitro digestibility of porcine myofibrillar proteins. <i>LWT - Food Science and Technology</i> , 2015, 61, 414-421.	2.5	64
538	Physiological Levels of Resveratrol Metabolites are Ineffective as Anti-Leukemia Agents Against Jurkat Leukemia Cells. <i>Nutrition and Cancer</i> , 2015, 67, 266-274.	0.9	8
539	Characterization of polyphenols and evaluation of antioxidant capacity in grape pomace of the cv. Malbec. <i>Food Chemistry</i> , 2015, 178, 172-178.	4.2	116
540	Simultaneous Electrochemical Analysis of Hydrophilic and Lipophilic Antioxidants in Bicontinuous Microemulsion. <i>Analytical Chemistry</i> , 2015, 87, 1489-1493.	3.2	26
541	Bioactive compounds and antioxidant capacity of buriti (<i>Mauritia flexuosa</i> L.f.) from the Cerrado and Amazon biomes. <i>Food Chemistry</i> , 2015, 177, 313-319.	4.2	104
542	Analysis of DPPH inhibition and structure change of corn peptides treated by pulsed electric field technology. <i>Journal of Food Science and Technology</i> , 2015, 52, 4342-4350.	1.4	27
543	Evaluation of the Total Antioxidant Capacity, Polyphenol Contents and Starch Hydrolase Inhibitory Activity of Ten Edible Plants in an In vitro Model of Digestion. <i>Plant Foods for Human Nutrition</i> , 2015, 70, 71-76.	1.4	19
544	Methods for the assessment of antioxidant activity in foods11This chapter is reproduced to a large extent from an article in press by the authors in the <i>Journal of Functional Foods</i> ., 2015, , 287-333.		34
545	Hard-to-cook bean (<i>Phaseolus vulgaris</i> L.) proteins hydrolyzed by alcalase and bromelain produced bioactive peptide fractions that inhibit targets of type-2 diabetes and oxidative stress. <i>Food Research International</i> , 2015, 76, 839-851.	2.9	97
546	Target-guided separation of antioxidants from Semen cassia via off-line two-dimensional high-speed counter-current chromatography combined with complexation and extrusion elution mode. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2015, 1001, 58-65.	1.2	15

#	ARTICLE	IF	CITATIONS
547	Asteraceae species with most prominent bioactivity and their potential applications: A review. <i>Industrial Crops and Products</i> , 2015, 76, 604-615.	2.5	97
548	Biorefining of blackcurrant (<i>Ribes nigrum</i> L.) buds into high value aroma and antioxidant fractions by supercritical carbon dioxide and pressurized liquid extraction. <i>Journal of Supercritical Fluids</i> , 2015, 104, 291-300.	1.6	15
549	Bioactive constituents in liposomes incorporated in orange juice as new functional food: thermal stability, rheological and organoleptic properties. <i>Journal of Food Science and Technology</i> , 2015, 52, 7828-7838.	1.4	32
550	Intake of <i>Passiflora edulis</i> leaf extract improves antioxidant and anti-inflammatory status in rats with 2,4,6-trinitrobenzenesulphonic acid induced colitis. <i>Journal of Functional Foods</i> , 2015, 17, 575-586.	1.6	42
551	Antiproliferative activity, antioxidant capacity and chemical composition of extracts from the leaves and stem of <i>Chresta sphaerocephala</i> . <i>Revista Brasileira De Farmacognosia</i> , 2015, 25, 369-374.	0.6	10
552	Determination of Antioxidant and Anti-Melanogenesis Activities of Indonesian <i>Lai, &i>Durio kutejensis&i></i> [Bombacaceae (Hassk) Becc] Fruit Extract. <i>Tropical Journal of Pharmaceutical Research</i> , 2015, 14, 41.	0.2	12
553	Nutritional Composition and Antioxidant Capacity in Edible Flowers: Characterisation of Phenolic Compounds by HPLC-DAD-ESI/MSn. <i>International Journal of Molecular Sciences</i> , 2015, 16, 805-822.	1.8	116
554	Antiosteoporotic and antioxidant activities of diterpenoids from the Vietnamese soft corals <i>Sinularia maxima</i> and <i>Lobophytum crassum</i> . <i>Medicinal Chemistry Research</i> , 2015, 24, 3551-3560.	1.1	10
555	Stuck between a rock and a hard place: zooplankton vertical distribution and hypoxia in the Gulf of Finland, Baltic Sea. <i>Marine Biology</i> , 2015, 162, 1429-1440.	0.7	11
556	Reprint of "Hurdles and pitfalls in measuring antioxidant efficacy: A critical evaluation of ABTS, DPPH, and ORAC assays" <i>Journal of Functional Foods</i> , 2015, 18, 782-796.	1.6	104
557	LC-MS/MS profiling and neuroprotective effects of Mentat [®] against transient global ischemia and reperfusion-induced brain injury in rats. <i>Nutrition</i> , 2015, 31, 1008-1017.	1.1	8
558	Effects of Germination on the Nutritional Properties, Phenolic Profiles, and Antioxidant Activities of Buckwheat. <i>Journal of Food Science</i> , 2015, 80, H1111-9.	1.5	131
559	A useful method based on cell-free hemoglobin analysis for evaluating antioxidant activity. <i>Analytical Methods</i> , 2015, 7, 4934-4938.	1.3	5
560	Omega-3 enriched chocolate milk: A functional drink to improve health during exhaustive exercise. <i>Journal of Functional Foods</i> , 2015, 14, 676-683.	1.6	29
561	Amino acid composition and in vitro antioxidant and cytoprotective activity of abalone viscera hydrolysate. <i>Journal of Functional Foods</i> , 2015, 16, 94-103.	1.6	62
562	Functional beverage of <i>Garcinia mangostana</i> (mangosteen) enhances plasma antioxidant capacity in healthy adults. <i>Food Science and Nutrition</i> , 2015, 3, 32-38.	1.5	23
563	Total phenolic content and antioxidant properties of hard low-fat cheese fortified with catechin as affected by in vitro gastrointestinal digestion. <i>LWT - Food Science and Technology</i> , 2015, 62, 393-399.	2.5	39
564	Measurement of antioxidant activity. <i>Journal of Functional Foods</i> , 2015, 18, 757-781.	1.6	742

#	ARTICLE	IF	CITATIONS
565	Investigation of the antioxidant capacity and phenolic constituents of U.S. pecans. <i>Journal of Functional Foods</i> , 2015, 15, 11-22.	1.6	45
566	Antioxidant properties, phenolic composition and potentiometric sensor array evaluation of commercial and new blueberry (<i>Vaccinium corymbosum</i>) and bog blueberry (<i>Vaccinium uliginosum</i>) genotypes. <i>Food Chemistry</i> , 2015, 188, 583-590.	4.2	54
567	Inhibition of Oxidative Stress and Skin Aging-Related Enzymes by Prenylated Chalcones and Other Flavonoids from <i>Helichrysum teretifolium</i> . <i>Molecules</i> , 2015, 20, 7143-7155.	1.7	55
568	Influence of Coffee Genotype on Bioactive Compounds and the in Vitro Capacity To Scavenge Reactive Oxygen and Nitrogen Species. <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 4815-4826.	2.4	26
569	Selenopheno[3,2-c]- and [2,3-c]coumarins: Synthesis, cytotoxicity, angiogenesis inhibition, and antioxidant properties. <i>Comptes Rendus Chimie</i> , 2015, 18, 399-409.	0.2	33
570	Antioxidant activity of phenolic compounds added to a functional emulsion containing omega-3 fatty acids and plant sterol esters. <i>Food Chemistry</i> , 2015, 182, 95-104.	4.2	54
571	Antioxidant Activities and Phenolic Compositions of Wheat Germ as Affected by the Roasting Process. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2015, 92, 1303-1312.	0.8	41
572	The oxidative stability of microalgae oil (<i>Schizochytrium aggregatum</i>) and its antioxidant activity after simulated gastrointestinal digestion: Relationship with constituents. <i>European Journal of Lipid Science and Technology</i> , 2015, 117, 1928-1939.	1.0	38
573	Use of propolis extracts as antioxidant in dairy beverages enriched with conjugated linoleic acid. <i>European Food Research and Technology</i> , 2015, 241, 543-551.	1.6	16
574	The total antioxidant capacity, total phenolics content and starch hydrolase inhibitory activity of fruit juices following pepsin (gastric) and pancreatin (duodenal) digestion. <i>Journal Fur Verbraucherschutz Und Lebensmittelsicherheit</i> , 2015, 10, 349-357.	0.5	6
575	Pure peptides from amaranth (<i>Amaranthus hypochondriacus</i>) proteins inhibit LOX-1 receptor and cellular markers associated with atherosclerosis development in vitro. <i>Food Research International</i> , 2015, 77, 204-214.	2.9	24
576	Reprint of "Investigation of the antioxidant capacity and phenolic constituents of U.S. pecans" <i>Journal of Functional Foods</i> , 2015, 18, 1002-1013.	1.6	9
577	Evaluation of gastroprotective activity of <i>Passiflora alata</i> . <i>Revista Brasileira De Farmacognosia</i> , 2015, 25, 407-412.	0.6	12
578	Antioxidant and anti-inflammatory activities contribute to the prophylactic effect of semi-purified fractions obtained from the crude methanol extract of <i>Muntingia calabura</i> leaves against gastric ulceration in rats. <i>Journal of Ethnopharmacology</i> , 2015, 164, 1-15.	2.0	42
579	Evaluation of the antioxidant properties and oxidative stability of Pecorino cheese made from the raw milk of ewes fed <i>Rosmarinus officinalis</i> leaves. <i>International Journal of Food Science and Technology</i> , 2015, 50, 558-565.	1.3	40
580	The effect of tomato juice supplementation on biomarkers and gene expression related to lipid metabolism in rats with induced hepatic steatosis. <i>European Journal of Nutrition</i> , 2015, 54, 933-944.	1.8	41
581	Impact of Commercial Precooking of Common Bean (<i>Phaseolus vulgaris</i>) on the Generation of Peptides, After Pepsin-Pancreatin Hydrolysis, Capable to Inhibit Dipeptidyl Peptidase-IV. <i>Journal of Food Science</i> , 2015, 80, H188-98.	1.5	102
582	Novel hydrothermodynamic food processing technology. <i>Journal of Food Engineering</i> , 2015, 152, 8-16.	2.7	29

#	ARTICLE	IF	CITATIONS
583	Quality characters, chemical composition and biological activities of oregano (<i>Origanum</i> spp.) Essential oils from Central and Southern Argentina. <i>Industrial Crops and Products</i> , 2015, 63, 203-213.	2.5	48
584	Bioactive compounds and health implications are better for green jujube fruit than for ripe fruit. <i>Journal of Functional Foods</i> , 2015, 12, 246-255.	1.6	42
585	Growth, toxicity and oxidative stress of a cultured cyanobacterium (<i>Dolichospermum</i> sp.) under different CO_2 and pH and temperature conditions. <i>Phycological Research</i> , 2015, 63, 56-63.	0.8	34
586	Post-harvest nutraceutical behaviour during ripening and senescence of 8 highly perishable fruit species from the Northern Brazilian Amazon region. <i>Food Chemistry</i> , 2015, 174, 188-196.	4.2	68
587	Environmental stress effect on the phytochemistry and antioxidant activity of a South African bulbous geophyte, <i>Gethyllis multifolia</i> L. Bolus. <i>South African Journal of Botany</i> , 2015, 96, 29-36.	1.2	25
588	Antioxidant capacity of betacyanins as radical scavengers for peroxy radical and nitric oxide. <i>Food Chemistry</i> , 2015, 166, 531-536.	4.2	81
589	High-Altitude Solar UV-B and Abscisic Acid Sprays Increase Grape Berry Antioxidant Capacity. <i>American Journal of Enology and Viticulture</i> , 2015, 66, 65-72.	0.9	21
590	The intake of a hazelnut skin extract improves the plasma lipid profile and reduces the lithocholic/deoxycholic bile acid faecal ratio, a risk factor for colon cancer, in hamsters fed a high-fat diet. <i>Food Chemistry</i> , 2015, 167, 138-144.	4.2	30
591	Evaluation of the total antioxidant capacity and antioxidant compounds of different solvent extracts of Chilgoza pine nuts (<i>Pinus gerardiana</i>). <i>Journal of Functional Foods</i> , 2015, 18, 1014-1021.	1.6	40
592	Preparative purification of polyphenols from sweet potato (<i>Ipomoea batatas</i> L.) leaves by AB-8 macroporous resins. <i>Food Chemistry</i> , 2015, 172, 166-174.	4.2	117
593	Evaluation of antioxidant activity and flavonoid composition in differently preserved bee products. <i>Czech Journal of Food Sciences</i> , 2016, 34, 133-142.	0.6	50
594	Antioxidants from three <i>Swietenia</i> Species (Meliaceae). <i>Journal of Medicinal Plants Research</i> , 2016, 10, 8-17.	0.2	5
595	Anti-cancer and antioxidant properties of phenolics isolated from <i>Toona sinensis</i> ; A Juss acetone leaf extract. <i>Tropical Journal of Pharmaceutical Research</i> , 2016, 15, 1205.	0.2	3
596	<i>In Vitro</i> Protective Effects of <i>Lycium barbarum</i> Berries Cultivated in Umbria (Italy) on Human Hepatocellular Carcinoma Cells. <i>BioMed Research International</i> , 2016, 2016, 1-9.	0.9	33
597	Biological Activities of Extracts from Different Parts of <i>Cryptomeria japonica</i> . <i>Natural Product Communications</i> , 2016, 11, 1934578X1601100.	0.2	13
598	Rye and Wheat Bran Extracts Isolated with Pressurized Solvents Increase Oxidative Stability and Antioxidant Potential of Beef Meat Hamburgers. <i>Journal of Food Science</i> , 2016, 81, H519-27.	1.5	10
599	Phenolic Composition and Hepatoprotective Activities of <i>Azolla</i> <i>Hookeri</i> Against Hydrogen-Peroxide-Induced Oxidative Stress in Cultured Hepatocytes. <i>Journal of Food Biochemistry</i> , 2016, 40, 284-293.	1.2	17
600	Partial characterization of jumbo squid skin pigment extract and its antioxidant potential in a marine oil system. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 1293-1304.	1.0	24

#	ARTICLE	IF	CITATIONS
601	Bioactive compounds of juices from two Brazilian grape cultivars. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 1990-1996.	1.7	30
602	Protein and quality analyses of accessions from the USDA soybean germplasm collection for tofu production. <i>Food Chemistry</i> , 2016, 213, 31-39.	4.2	29
603	Bioactivity Focus of \pm -Cyano-4-hydroxycinnamic acid (CHCA) Leads to Effective Multifunctional Aldose Reductase Inhibitors. <i>Scientific Reports</i> , 2016, 6, 24942.	1.6	9
604	Modulating Oxidative Stress and Inflammation in Elders: The MOXIE Study. <i>Journal of Nutrition in Gerontology and Geriatrics</i> , 2016, 35, 219-242.	0.4	10
605	Antioxidant status in a group of institutionalised elderly people with chronic obstructive pulmonary disease. <i>British Journal of Nutrition</i> , 2016, 115, 1740-1747.	1.2	17
606	Selection of new half-highbush blueberry cultivars with higher contents of biologically active compounds. <i>Acta Horticulturae</i> , 2016, , 665-670.	0.1	0
607	Expression of cardiac insulin signalling genes and proteins in rats fed a high-sucrose diet: effect of bilberry anthocyanin extract. <i>Genes and Nutrition</i> , 2016, 11, 8.	1.2	9
608	Multiple uses of Essential Oil and By-Products from Various Parts of the Yakushima Native Cedar (<i>Cryptomeria Japonica</i>). <i>Journal of Wood Chemistry and Technology</i> , 2016, 36, 42-55.	0.9	18
609	Antibiofouling potential of quercetin compound from marine-derived actinobacterium, <i>Streptomyces fradiae</i> PE7 and its characterization. <i>Environmental Science and Pollution Research</i> , 2016, 23, 13832-13842.	2.7	18
610	Postharvest storage of Carioca bean (<i>Phaseolus vulgaris</i> L.) did not impair inhibition of inflammation in lipopolysaccharide-induced human THP-1 macrophage-like cells. <i>Journal of Functional Foods</i> , 2016, 23, 154-166.	1.6	18
611	Supplementation with antioxidant-rich extra virgin olive oil prevents hepatic oxidative stress and reduction of desaturation capacity in mice fed a high-fat diet: Effects on fatty acid composition in liver and extrahepatic tissues. <i>Nutrition</i> , 2016, 32, 1254-1267.	1.1	65
612	Optimization of microwave-assisted extraction of hydrophilic and lipophilic antioxidants from a surplus tomato crop by response surface methodology. <i>Food and Bioprocess Technology</i> , 2016, 9, 283-298.	1.8	33
613	Lipid Composition and Antioxidant Capacity Evaluation in Tilapia Fillets Supplemented with a Blend of Oils and Vitamin E. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2016, 93, 1255-1264.	0.8	12
614	Enzymatic biotransformation of polyphenolics increases antioxidant activity of red and white grape pomace. <i>Food Research International</i> , 2016, 89, 533-539.	2.9	76
615	Selenium analogs of raloxifene: antioxidant activity endowed to an old drug. <i>Chemistry of Heterocyclic Compounds</i> , 2016, 52, 551-554.	0.6	0
616	Grapevine cane waste is a source of bioactive stilbenes. <i>Industrial Crops and Products</i> , 2016, 94, 884-892.	2.5	62
617	Polyphenols. <i>Contemporary Food Engineering</i> , 2016, , 1-32.	0.2	1
618	Carotenoids in Nature. <i>Sub-Cellular Biochemistry</i> , 2016, , .	1.0	39

#	ARTICLE	IF	CITATIONS
619	GPX1 Pro198Leu polymorphism and GSTM1 deletion do not affect selenium and mercury status in mildly exposed Amazonian women in an urban population. <i>Science of the Total Environment</i> , 2016, 571, 801-808.	3.9	11
620	Carotenoids as a Source of Antioxidants in the Diet. <i>Sub-Cellular Biochemistry</i> , 2016, 79, 359-375.	1.0	63
621	Pequi (<i>Caryocar brasiliense</i> Camb.) almond oil attenuates carbon tetrachloride-induced acute hepatic injury in rats: Antioxidant and anti-inflammatory effects. <i>Food and Chemical Toxicology</i> , 2016, 97, 205-216.	1.8	69
623	Peel of araticum fruit (<i>Annona crassiflora</i> Mart.) as a source of antioxidant compounds with α -amylase, α -glucosidase and glycation inhibitory activities. <i>Bioorganic Chemistry</i> , 2016, 69, 167-182.	2.0	47
624	Sonication Processing on Bioactive Compound of Fluid Foods. <i>Contemporary Food Engineering</i> , 2016, , 131-148.	0.2	0
625	Diets Containing Shiitake Mushroom Reduce Serum Lipids and Serum Lipophilic Antioxidant Capacity in Rats. <i>Journal of Nutrition</i> , 2016, 146, 2491-2496.	1.3	13
626	Jerusalem artichoke (<i>Helianthus tuberosus</i> , L.) maintains high inulin, tuber yield, and antioxidant capacity under moderately-saline irrigation waters. <i>Industrial Crops and Products</i> , 2016, 94, 1009-1024.	2.5	46
627	Phytoestrogen (+)-pinoreosinol exerts antitumor activity in breast cancer cells with different oestrogen receptor statuses. <i>BMC Complementary and Alternative Medicine</i> , 2016, 16, 350.	3.7	40
628	Antioxidant and antiproliferative activities of proanthocyanidins from Chinese bayberry (<i>Myrica</i>) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50 4	1.6	65
629	South African indigenous fruits " Underutilized resource for boosting daily antioxidant intake among local indigent populations?. <i>South African Journal of Clinical Nutrition</i> , 2016, 29, 150-156.	0.3	19
630	Effects of diets on the growth performance and shell pigmentation of Pacific abalone. <i>Aquaculture Research</i> , 2016, 47, 4004-4014.	0.9	7
631	Synergistic in vitro antioxidant activity and observational clinical trial of F105, a phytochemical formulation including <i>Citrus bergamia</i> , in subjects with moderate cardiometabolic risk factors. <i>Canadian Journal of Physiology and Pharmacology</i> , 2016, 94, 1257-1266.	0.7	12
632	Biorefining of <i>Bergenia crassifolia</i> L. roots and leaves by high pressure extraction methods and evaluation of antioxidant properties and main phytochemicals in extracts and plant material. <i>Industrial Crops and Products</i> , 2016, 89, 390-398.	2.5	22
633	Pre-harvest regulated deficit irrigation management effects on post-harvest quality and condition of <i>V. corymbosum</i> fruits cv. Brigitta. <i>Scientia Horticulturae</i> , 2016, 207, 152-159.	1.7	21
634	Electrochemistry in bicontinuous microemulsions based on control of dynamic solution structures on electrode surfaces. <i>Current Opinion in Colloid and Interface Science</i> , 2016, 25, 13-26.	3.4	25
635	A dose-response evaluation of freeze-dried strawberries independent of fiber content on metabolic indices in abdominally obese individuals with insulin resistance in a randomized, single-blind, diet-controlled crossover trial. <i>Molecular Nutrition and Food Research</i> , 2016, 60, 1099-1109.	1.5	68
636	Enhancement of the antioxidant and starch hydrolase inhibitory activities of king coconut water (<i>Cocos nucifera</i> var. <i>aurantiaca</i>) by fermentation with kombucha "tea fungus"™. <i>International Journal of Food Science and Technology</i> , 2016, 51, 490-498.	1.3	63
637	Effects of Brazil nut consumption on selenium status and cognitive performance in older adults with mild cognitive impairment: a randomized controlled pilot trial. <i>European Journal of Nutrition</i> , 2016, 55, 107-116.	1.8	114

#	ARTICLE	IF	CITATIONS
638	Comprehensive Evaluation of Antioxidant Potential of 10 <i>Salvia</i> Species Using High Pressure Methods for the Isolation of Lipophilic and Hydrophilic Plant Fractions. <i>Plant Foods for Human Nutrition</i> , 2016, 71, 64-71.	1.4	22
639	Antioxidant Activity/Capacity Measurement. 2. Hydrogen Atom Transfer (HAT)-Based, Mixed-Mode (Electron Transfer (ET)/HAT), and Lipid Peroxidation Assays. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 1028-1045.	2.4	216
640	Organic Nanoparticles in Foods: Fabrication, Characterization, and Utilization. <i>Annual Review of Food Science and Technology</i> , 2016, 7, 245-266.	5.1	81
641	Antioxidant activity of C-Glycosidic ellagitannins from the seeds and peel of camu-camu (<i>Myrciaria</i>) Tj ETQq1 1 0.784314 rgBT /Overlo	2.5	45
642	Pro198Leu polymorphism affects the selenium status and GPx activity in response to Brazil nut intake. <i>Food and Function</i> , 2016, 7, 825-833.	2.1	29
643	Exploring the selectivity of supercritical CO ₂ to obtain nonpolar fractions of passion fruit bagasse extracts. <i>Journal of Supercritical Fluids</i> , 2016, 110, 1-10.	1.6	67
644	Phenolic acids significantly contribute to antioxidant potency of <i>Gynostemma pentaphyllum</i> aqueous and methanol extracts. <i>Industrial Crops and Products</i> , 2016, 84, 104-107.	2.5	15
645	Serum collected from fruit and vegetable juice treated rats antagonizing H ₂ O ₂ -induced oxidative damage in PC12 cells. <i>Journal of Functional Foods</i> , 2016, 20, 496-505.	1.6	6
646	Antioxidant and starch hydrolase inhibitory properties of extracts of the antidiabetic herb <i>Pterocarpus marsupium</i> . <i>Israel Journal of Plant Sciences</i> , 2016, 63, 124-133.	0.3	4
647	Biomarker-enhanced assessment of reproductive disorders in <i>Monoporeia affinis</i> exposed to contaminated sediment in the Baltic Sea. <i>Ecological Indicators</i> , 2016, 63, 187-195.	2.6	16
648	Effect of germination on lignan biosynthesis, and antioxidant and antiproliferative activities in flaxseed (<i>Linum usitatissimum</i> L.). <i>Food Chemistry</i> , 2016, 205, 170-177.	4.2	71
649	The halogen effects of disinfectant by-products on nutrient concentration, oxidative stress, fatty acids and α -tocopherol concentrations in membrane lipids of two <i>Solanum lycopersicum</i> cultivars. <i>Theoretical and Experimental Plant Physiology</i> , 2016, 28, 255-271.	1.1	2
650	Grape Yield and Quality Response to Cover Crops and Amendments in a Vineyard in Nova Scotia, Canada. <i>American Journal of Enology and Viticulture</i> , 2016, 67, 77-85.	0.9	15
651	Comparative evaluation of nutritional compositions, antioxidant capacities, and phenolic compounds of red and green sessile joyweed (<i>Alternanthera sessilis</i>). <i>Journal of Functional Foods</i> , 2016, 21, 263-271.	1.6	29
652	Direct Analysis of Lipophilic Antioxidants of Olive Oils Using Bicontinuous Microemulsions. <i>Analytical Chemistry</i> , 2016, 88, 1202-1209.	3.2	13
653	Antioxidant Activity/Capacity Measurement. 3. Reactive Oxygen and Nitrogen Species (ROS/RNS) Scavenging Assays, Oxidative Stress Biomarkers, and Chromatographic/Chemometric Assays. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 1046-1070.	2.4	85
654	Variations in antioxidant capacity and phenolics in leaf extracts isolated by different polarity solvents from seven blueberry (<i>Vaccinium</i> L.) genotypes at three phenological stages. <i>Acta Physiologiae Plantarum</i> , 2016, 38, 1.	1.0	189
655	Optimization of high pressure extraction processes for the separation of raspberry pomace into lipophilic and hydrophilic fractions. <i>Journal of Supercritical Fluids</i> , 2016, 108, 61-68.	1.6	73

#	ARTICLE	IF	CITATIONS
656	Polyphenols, antioxidants, and antimutagenic effects of <i>Copaifera langsdorffii</i> fruit. <i>Food Chemistry</i> , 2016, 197, 1153-1159.	4.2	47
657	Improvements in the quality of sesame oil obtained by a green extraction method using enzymes. <i>LWT - Food Science and Technology</i> , 2016, 65, 464-470.	2.5	39
658	Antioxidant and anti-ageing activities of citrus-based juice mixture. <i>Food Chemistry</i> , 2016, 194, 920-927.	4.2	41
659	Study on Antioxidant Activity and Amino Acid Analysis of Rapeseed Protein Hydrolysates. <i>International Journal of Food Properties</i> , 2016, 19, 1899-1911.	1.3	19
660	Antioxidant and antiproliferative activities in immature and mature wheat kernels. <i>Food Chemistry</i> , 2016, 196, 638-645.	4.2	30
662	A Modified and Improved Assay Based on Microbial Test System (MTS) to Evaluate Antioxidant Activity. <i>Food Analytical Methods</i> , 2016, 9, 895-904.	1.3	14
663	Effect of pH, heat, and light treatments on the antioxidant activity of sweet potato leaf polyphenols. <i>International Journal of Food Properties</i> , 2017, 20, 318-332.	1.3	46
664	Evaluation of the Effect of Different Sweetening Agents on the Polyphenol Contents and Antioxidant and Starch Hydrolase Inhibitory Properties of Kombucha. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12752.	0.9	25
665	Non-enzymatic antioxidant capacity (NEAC) estimated by two different dietary assessment methods and its relationship with NEAC plasma levels. <i>European Journal of Nutrition</i> , 2017, 56, 1561-1576.	1.8	10
666	Red-jambo (<i>Syzygium malaccense</i>): Bioactive compounds in fruits and leaves. <i>LWT - Food Science and Technology</i> , 2017, 76, 284-291.	2.5	47
667	Comparison of α -amylase, α -glucosidase and lipase inhibitory activity of the phenolic substances in two black legumes of different genera. <i>Food Chemistry</i> , 2017, 214, 259-268.	4.2	226
668	Effect of in Vitro Gastrointestinal Digestion on Encapsulated and Nonencapsulated Phenolic Compounds of Carob (<i>Ceratonia siliqua</i> L.) Pulp Extracts and Their Antioxidant Capacity. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 827-835.	2.4	89
669	Antioxidant activities and structural characterization of flavonol O-glycosides from seeds of Japanese horse chestnut (<i>Aesculus turbinata</i> BLUME). <i>Food Chemistry</i> , 2017, 228, 348-355.	4.2	17
670	Supercritical carbon dioxide and pressurized liquid extraction of valuable ingredients from <i>Viburnum opulus</i> pomace and berries and evaluation of product characteristics. <i>Journal of Supercritical Fluids</i> , 2017, 122, 99-108.	1.6	45
671	Effect of Pasteurization on Flavonoids and Carotenoids in <i>Citrus sinensis</i> (L.) Osbeck cv. "Cara Cara" and "Bahia" Juices. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 1371-1377.	2.4	42
672	Assessment of glucosinolates, antioxidative and antiproliferative activity of broccoli and collard extracts. <i>Journal of Food Composition and Analysis</i> , 2017, 61, 59-66.	1.9	37
673	Biorefining of blackcurrant pomace into high value functional ingredients using supercritical CO ₂ , pressurized liquid and enzyme assisted extractions. <i>Journal of Supercritical Fluids</i> , 2017, 124, 10-19.	1.6	56
674	Variable salinity responses of 12 alfalfa genotypes and comparative expression analyses of salt-response genes. <i>Scientific Reports</i> , 2017, 7, 42958.	1.6	91

#	ARTICLE	IF	CITATIONS
675	Molecular modification of native coffee polysaccharide using subcritical water treatment: Structural characterization, antioxidant, and DNA protecting activities. <i>International Journal of Biological Macromolecules</i> , 2017, 99, 555-562.	3.6	39
676	Evaluation of plasma antioxidant activity in rats given excess EGCg with reference to endogenous antioxidants concentrations and assay methods. <i>Free Radical Research</i> , 2017, 51, 193-199.	1.5	9
677	Effects of Processing and Storage Conditions on the in vitro Digestibility and other Functional Properties of Six South Asian Starches. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13017.	0.9	2
678	Growth performance, nutrient digestibility, antioxidant capacity, blood biochemical biomarkers and cytokines expression in broiler chickens fed different phytogenic levels. <i>Animal Nutrition</i> , 2017, 3, 114-120.	2.1	32
679	The benefit of a supplement with the antioxidant melatonin on redox status and muscle damage in resistance-trained athletes. <i>Applied Physiology, Nutrition and Metabolism</i> , 2017, 42, 700-707.	0.9	38
680	Digestive enzyme inhibition activity of the phenolic substances in selected fruits, vegetables and tea as compared to black legumes. <i>Journal of Functional Foods</i> , 2017, 38, 644-655.	1.6	53
681	Avocado oil characteristics of Mexican creole genotypes. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600406.	1.0	24
682	Bioactive compounds and antioxidant activity in scalded Jalapeño pepper industrial byproduct (<i>Capsicum annuum</i>). <i>Journal of Food Science and Technology</i> , 2017, 54, 1999-2010.	1.4	35
683	Biorefining of buckwheat (<i>Fagopyrum esculentum</i>) hulls by using supercritical fluid, Soxhlet, pressurized liquid and enzyme-assisted extraction methods. <i>Journal of Food Engineering</i> , 2017, 213, 38-46.	2.7	28
684	Phenolics extracted from tartary (<i>Fagopyrum tartaricum</i> L. Gaerth) buckwheat bran exhibit antioxidant activity, and an antiproliferative effect on human breast cancer MDA-MB-231 cells through the p38/MAP kinase pathway. <i>Food and Function</i> , 2017, 8, 177-188.	2.1	25
685	In vitro bioassays to evaluate beneficial and adverse health effects of botanicals: promises and pitfalls. <i>Drug Discovery Today</i> , 2017, 22, 1187-1200.	3.2	9
686	Chokeberry pomace valorization into food ingredients by enzyme-assisted extraction: Process optimization and product characterization. <i>Food and Bioproducts Processing</i> , 2017, 105, 36-50.	1.8	58
687	The effect of 1800 MHz radio-frequency radiation on NMDA receptor subunit NR1 expression and peroxidation in the rat brain in healthy and inflammatory states. <i>Biomedicine and Pharmacotherapy</i> , 2017, 92, 802-809.	2.5	1
688	Effects of increasing dietary organic selenium levels on meat fatty acid composition and oxidative stability in growing rabbits. <i>Meat Science</i> , 2017, 131, 132-138.	2.7	19
689	Antioxidant/antihyperglycemic activity of phenolics from sugarcane (<i>Saccharum officinarum</i> L.) bagasse and identification by UHPLC-HR-TOFMS. <i>Industrial Crops and Products</i> , 2017, 101, 104-114.	2.5	62
690	Fractionation of sea buckthorn pomace and seeds into valuable components by using high pressure and enzyme-assisted extraction methods. <i>LWT - Food Science and Technology</i> , 2017, 85, 534-538.	2.5	54
691	Preanalytic of total antioxidant capacity assays performed in serum, plasma, urine and saliva. <i>Clinical Biochemistry</i> , 2017, 50, 356-363.	0.8	24
692	Tannase enhances the anti-inflammatory effect of grape pomace in Caco-2 cells treated with IL-1 β . <i>Journal of Functional Foods</i> , 2017, 29, 69-76.	1.6	31

#	ARTICLE	IF	CITATIONS
693	Predator-prey interactions in a changing world: humic stress disrupts predator threat evasion in copepods. <i>Oecologia</i> , 2017, 183, 887-898.	0.9	10
694	The Chilean superfruit black-berry <i>Aristotelia chilensis</i> (Elaeocarpaceae), Maqui as mediator in inflammation-associated disorders. <i>Food and Chemical Toxicology</i> , 2017, 108, 438-450.	1.8	53
695	Solutions to decrease a systematic error related to AAPH addition in the fluorescence-based ORAC assay. <i>Analytical Biochemistry</i> , 2017, 519, 27-29.	1.1	19
696	Qualitative Performance and Consumer Acceptability of Starch Films for the Blueberry Modified Atmosphere Packaging Storage. <i>Polish Journal of Food and Nutrition Sciences</i> , 2017, 67, 129-136.	0.6	21
697	In vitro and in vivo assessment of anti-hyperglycemic and antioxidant effects of Oak leaves (<i>Quercus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 2017, 102, 690-699.	2.9	48
698	Optimization of the antioxidant polyphenolic compounds extraction of yellow passion fruit seeds (<i>Passiflora edulis</i> Sims) by response surface methodology. <i>Journal of Food Science and Technology</i> , 2017, 54, 3552-3561.	1.4	22
700	Protective Effects of An Enzymatic Hydrolysate from Octopus <i>ocellatus</i> Meat against Hydrogen Peroxide-Induced Oxidative Stress in Chang Liver Cells and Zebrafish Embryo. <i>Advances in Experimental Medicine and Biology</i> , 2017, 975 Pt 1, 603-620.	0.8	12
701	Multi-stage recovery of phytochemicals from buckwheat (<i>Fagopyrum esculentum</i> Moench) flowers by supercritical fluid and pressurized liquid extraction methods. <i>Industrial Crops and Products</i> , 2017, 107, 271-280.	2.5	19
702	Antioxidant activity evaluation of dietary phytochemicals using <i>Saccharomyces cerevisiae</i> as a model. <i>Journal of Functional Foods</i> , 2017, 38, 36-44.	1.6	39
703	Dietary antioxidants and risk of Parkinson's disease in two population-based cohorts. <i>Movement Disorders</i> , 2017, 32, 1631-1636.	2.2	90
704	Anthocyanins, total phenolics, ORAC and moisture content of wild and cultivated dark-fruited <i>Aronia</i> species. <i>Scientia Horticulturae</i> , 2017, 224, 332-342.	1.7	25
705	Biorefining of goldenrod (<i>Solidago virgaurea</i> L.) leaves by supercritical fluid and pressurized liquid extraction and evaluation of antioxidant properties and main phytochemicals in the fractions and plant material. <i>Journal of Functional Foods</i> , 2017, 37, 200-208.	1.6	25
706	Characterization of titratable acids, phenolic compounds, and antioxidant activities of wines made from eight Mississippi-grown muscadine varieties during fermentation. <i>LWT - Food Science and Technology</i> , 2017, 86, 302-311.	2.5	13
707	Identification and characterization of antioxidant peptides from sweet potato protein hydrolysates by Alcalase under high hydrostatic pressure. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 43, 92-101.	2.7	69
708	Pulse ingredients supplementation affects kefir quality and antioxidant capacity during storage. <i>LWT - Food Science and Technology</i> , 2017, 86, 619-626.	2.5	11
709	Synthesis and antioxidant evaluation of lipophilic oleuropein aglycone derivatives. <i>Food and Function</i> , 2017, 8, 4684-4692.	2.1	39
710	Effects of different heat-moisture treatments on the physicochemical properties of brown rice flour. <i>Bioscience, Biotechnology and Biochemistry</i> , 2017, 81, 2370-2385.	0.6	10
711	Double-blind randomised controlled trial of the independent and synergistic effect of <i>Spirulina maxima</i> with exercise (ISESE) on general fitness, lipid profile and redox status in overweight and obese subjects: study protocol. <i>BMJ Open</i> , 2017, 7, e013744.	0.8	5

#	ARTICLE	IF	CITATIONS
712	Chlorogenic Acids From Sweet Potato. , 2017, , 357-403.		0
713	Milk Proteins: Precursors of Antioxidative Peptides and Their Health Benefits. , 2017, , 313-323.		1
714	Proximate composition, phenolic content and in vitro antioxidant activity of aqueous extracts of the seaweeds <i>Ascophyllum nodosum</i> , <i>Bifurcaria bifurcata</i> and <i>Fucus vesiculosus</i> . Effect of addition of the extracts on the oxidative stability of canola oil under accelerated storage conditions. <i>Food Research International</i> , 2017, 99, 986-994.	2.9	88
715	Humic dissolved organic carbon drives oxidative stress and severe fitness impairments in <i>Daphnia</i> . <i>Aquatic Toxicology</i> , 2017, 182, 31-38.	1.9	52
716	Geographical and Environmental Variation in Chemical Constituents and Antioxidant Properties in <i>Roscoea procerca</i> Wall. <i>Journal of Food Biochemistry</i> , 2017, 41, e12302.	1.2	12
717	Effects of super-hard rice bread blended with black rice bran on amyloid β peptide production and abrupt increase in postprandial blood glucose levels in mice. <i>Bioscience, Biotechnology and Biochemistry</i> , 2017, 81, 323-334.	0.6	14
718	Chemical composition and antioxidant capacity of <i>Euterpe oleracea</i> genotypes and commercial pulps. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 1467-1474.	1.7	40
719	Improving the antioxidant functionality of <i>Citrus junos</i> Tanaka (yuzu) fruit juice by underwater shockwave pretreatment. <i>Food Chemistry</i> , 2017, 216, 123-129.	4.2	27
720	Inactivation of <i>Salmonella</i> Typhimurium and quality preservation of cherry tomatoes by in-package aerosolization of antimicrobials. <i>Food Control</i> , 2017, 73, 411-420.	2.8	18
721	Potential immunomodulatory effects of non-dialyzable materials of cranberry extract in poultry production. <i>Poultry Science</i> , 2017, 96, 341-350.	1.5	19
722	Characterization of peptides from common bean protein isolates and their potential to inhibit markers of type 2 diabetes, hypertension and oxidative stress. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 2401-2410.	1.7	75
723	Comparison of phytochemical profiles and health benefits in fiber and oil flaxseeds (<i>Linum</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T 5	4.2	72
724	Total Phenolics and Antioxidant Capacity of Cocoa Pulp: Processing and Storage Study. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13029.	0.9	11
725	<i>Rosmarinus eriocalyx</i> : An alternative to <i>Rosmarinus officinalis</i> as a source of antioxidant compounds. <i>Food Chemistry</i> , 2017, 218, 78-88.	4.2	40
726	<i>Epilobium angustifolium</i> L.: A medicinal plant with therapeutic properties. <i>The EuroBiotech Journal</i> , 2017, 1, 126-131.	0.5	9
727	COMPOSITION OF PURIFIED ANTHOCYANIN ISOLATED FROM TEAK AND ITS IN VITRO ANTIOXIDANT ACTIVITY. <i>International Journal of Pharmacy and Pharmaceutical Sciences</i> , 2017, 9, 258.	0.3	1
728	High Hydrostatic Pressure (HHP)-Induced Structural Modification of Patatin and Its Antioxidant Activities. <i>Molecules</i> , 2017, 22, 438.	1.7	27
729	Antioxidant Capacity, Anticancer Ability and Flavonoids Composition of 35 Citrus (<i>Citrus reticulata</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 1.7 87	1.7	87

#	ARTICLE	IF	CITATIONS
730	Processing "Ataulfo"™ Mango into Juice Preserves the Bioavailability and Antioxidant Capacity of Its Phenolic Compounds. <i>Nutrients</i> , 2017, 9, 1082.	1.7	34
731	Red Fruits: Extraction of Antioxidants, Phenolic Content, and Radical Scavenging Determination: A Review. <i>Antioxidants</i> , 2017, 6, 7.	2.2	134
732	Pitaya Extracts Induce Growth Inhibition and Proapoptotic Effects on Human Cell Lines of Breast Cancer via Downregulation of Estrogen Receptor Gene Expression. <i>Oxidative Medicine and Cellular Longevity</i> , 2017, 2017, 1-13.	1.9	12
733	Gastroprotective activity of the hydroethanolic extract and ethyl acetate fraction from <i>Kalanchoe pinnata</i> (Lam.) Pers.. <i>Brazilian Journal of Pharmaceutical Sciences</i> , 2017, 53, .	1.2	10
734	Biological and antioxidant activity of <i>Gunnera tinctoria</i> (Nalca). <i>Journal of Medicinal Plants Research</i> , 2017, 11, 318-330.	0.2	7
735	Dual Biological Functions of a Cytoprotective Effect and Apoptosis Induction by Bioavailable Marine Carotenoid Fucoxanthinol through Modulation of the Nrf2 Activation in RAW264.7 Macrophage Cells. <i>Marine Drugs</i> , 2017, 15, 305.	2.2	15
736	<i><i>Antihypertensive and antioxidant capacity of a high protein beverage (walnut-sesame) Tj ETQq0 0 0 rgBT /Qverlock 10		
737	Antioxidant potential use of bioactive peptides derived from mung bean hydrolysates (<i>Vigna Radiata</i>). <i>African Journal of Food Science</i> , 2017, 11, 67-73.	0.4	18
738	ANTIOXIDANT CAPACITY OF PEQUI (<i>Caryocar brasiliense</i> Camb.) PULP IS PRESERVED BY FREEZE-DRYING AND LIGHT-RESISTANT PACKAGING. <i>Revista Brasileira De Fruticultura</i> , 2017, 39, .	0.2	4
739	Antioxidant Capacity of Anthocyanin Pigments. , 0, , .		27
740	High fat diet and high polyphenols beverages effects in enzymatic and non-enzymatic antioxidant activity. <i>Nutricion Hospitalaria</i> , 2017, 35, 169-175.	0.2	4
741	Quality evaluation of red wines produced from the Isabella and Ives cultivar (<i>Vitis labrusca</i>): physicochemical parameters, phenolic composition and antioxidant activity. <i>Food Science and Technology</i> , 2017, 37, 184-192.	0.8	9
742	Relationships among Bioactive Compounds Content and the Antiplatelet and Antioxidant Activities of Six <i>Allium</i> Vegetable Species. <i>Food Technology and Biotechnology</i> , 2017, 55, 266-275.	0.9	45
743	Evaluation of physicochemical properties and antioxidant activities of kombucha "Tea Fungus" during extended periods of fermentation. <i>Food Science and Nutrition</i> , 2018, 6, 659-665.	1.5	64
744	Isothiocyanates: cholinesterase inhibiting, antioxidant, and anti-inflammatory activity. <i>Journal of Enzyme Inhibition and Medicinal Chemistry</i> , 2018, 33, 577-582.	2.5	60
745	Orange juice affects acylcarnitine metabolism in healthy volunteers as revealed by a mass-spectrometry based metabolomics approach. <i>Food Research International</i> , 2018, 107, 346-352.	2.9	20
746	Sensory evaluation and glycaemic index of a food developed with flour from whole (pulp and peel) overripe banana (<i>Musa cavendishii</i>) discards. <i>LWT - Food Science and Technology</i> , 2018, 92, 569-575.	2.5	15
747	New Lignans from the Flower of <i>Forsythia koreana</i> and Their Suppression Effect on VCAM-1 Expression in MOVAS Cells. <i>Chemistry and Biodiversity</i> , 2018, 15, e1800026.	1.0	11

#	ARTICLE	IF	CITATIONS
748	Dietary oregano (<i>Origanum vulgare</i> L.) aqueous extract improves oxidative stability and consumer acceptance of meat enriched with CLA and n-3 PUFA in broilers.. <i>Poultry Science</i> , 2018, 97, 1774-1785.	1.5	23
749	Antioxidant and angiotensin-I converting enzyme inhibitory activities of phenolic extracts and fractions derived from three phenolic-rich legume varieties. <i>Journal of Functional Foods</i> , 2018, 42, 289-297.	1.6	34
750	Nutrients, Antioxidant Capacity and Safety of Hot Water Extract from Sugar Maple (<i>Acer saccharum</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	1.4	18
751	<i>Annona muricata</i> Linn. leaf as a source of antioxidant compounds with in vitro antidiabetic and inhibitory potential against α -amylase, α -glucosidase, lipase, non-enzymatic glycation and lipid peroxidation. <i>Biomedicine and Pharmacotherapy</i> , 2018, 100, 83-92.	2.5	113
752	Synergistic photoprotective activity of nanocarrier containing oil of <i>Acrocomia aculeata</i> (Jacq.) Lodd. Ex. <i>Martiusia</i> \in <i>Arecaceae</i> . <i>Industrial Crops and Products</i> , 2018, 112, 305-312.	2.5	24
753	Phenolic compounds, antioxidant capacity and physicochemical properties of Brazilian <i>Apis mellifera</i> honeys. <i>LWT - Food Science and Technology</i> , 2018, 91, 85-94.	2.5	97
754	Antioxidative and antibacterial activities of aqueous ethanol extracts of berries, leaves, and branches of berry plants. <i>Food Research International</i> , 2018, 106, 291-303.	2.9	87
755	Essential oils (EOs), pressurized liquid extracts (PLE) and carbon dioxide supercritical fluid extracts (SFE-CO ₂) from Algerian <i>Thymus munbyanus</i> as valuable sources of antioxidants to be used on an industrial level. <i>Food Chemistry</i> , 2018, 260, 289-298.	4.2	36
756	Co-precipitation of anthocyanins of the extract obtained from blackberry residues by pressurized antisolvent process. <i>Journal of Supercritical Fluids</i> , 2018, 137, 81-92.	1.6	26
757	Red/Green Currant and Sea Buckthorn Berry Press Residues as Potential Sources of Antioxidants for Food Use. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 3426-3434.	2.4	21
758	Seasonal dynamics of constitutive levels of phenolic components lead to alterations of antioxidant capacities in <i>Acer truncatum</i> leaves. <i>Arabian Journal of Chemistry</i> , 2018, 11, 14-25.	2.3	25
759	Towards an improved Global Antioxidant Response method (GAR+): Physiological-resembling in vitro antioxidant capacity methods. <i>Food Chemistry</i> , 2018, 239, 1263-1272.	4.2	25
760	Simple and efficient sustainable semi-synthesis of oleacein [2-(3,4-hydroxyphenyl) ethyl (3S,4E)-4-formyl-3-(2-oxoethyl)hex-4-enoate] as potential additive for edible oils. <i>Food Chemistry</i> , 2018, 245, 410-414.	4.2	33
761	Biorefining of industrial hemp (<i>Cannabis sativa</i> L.) threshing residues into cannabinoid and antioxidant fractions by supercritical carbon dioxide, pressurized liquid and enzyme-assisted extractions. <i>Food Chemistry</i> , 2018, 267, 420-429.	4.2	73
762	Effect of the composition of extra virgin olive oils on the differentiation and antioxidant capacities of twelve monovarietals. <i>Food Chemistry</i> , 2018, 243, 285-294.	4.2	43
763	Regulated deficit irrigation effects on physiological parameters, yield, fruit quality and antioxidants of <i>Vaccinium corymbosum</i> plants cv. Brigitta. <i>Irrigation Science</i> , 2018, 36, 49-60.	1.3	28
764	A Comparative Analysis on the Physiological Effects of the Physical and Chemical Properties of the Trihalomethanes on Nutrient Levels, Oxidative Stress and Sterol Compositions of Leaf Oils in <i>Solanum Lycopersicum</i> Cultivars. <i>American Journal of Agricultural and Biological Science</i> , 2018, 13, 77-96.	0.9	0
765	Assessment of Bioaccessibility: A Vital Aspect for Determining the Efficacy of Superfoods. , 0, , .		3

#	ARTICLE	IF	CITATIONS
766	Novel application and industrial exploitation of winery by-products. <i>Bioresources and Bioprocessing</i> , 2018, 5, .	2.0	105
767	Biological Activities of Extracts from Different Parts of two Cultivars of <i>Prunus persica</i> "Akatsuki"™ and "Fastigiata"™. <i>Natural Product Communications</i> , 2018, 13, 1934578X1801301.	0.2	9
768	Antioxidant and anti-inflammatory effects of extracts from Maqui berry <i>Aristotelia chilensis</i> in human colon cancer cells. <i>Journal of Berry Research</i> , 2018, 8, 275-296.	0.7	27
769	Protective effects of <i>Phyllanthus phillyreifolius</i> extracts against hydrogen peroxide induced oxidative stress in HEK293 cells. <i>PLoS ONE</i> , 2018, 13, e0207672.	1.1	25
770	Bioactive Compounds and Antioxidant Capacity of <i>Rosa rugosa</i> Depending on Degree of Ripeness. <i>Antioxidants</i> , 2018, 7, 134.	2.2	16
771	Spinach (<i>Spinacea oleracea</i> L.) Response to Salinity: Nutritional Value, Physiological Parameters, Antioxidant Capacity, and Gene Expression. <i>Agriculture (Switzerland)</i> , 2018, 8, 163.	1.4	33
772	Effect of Roasting Levels and Drying Process of <i>Coffea canephora</i> on the Quality of Bioactive Compounds and Cytotoxicity. <i>International Journal of Molecular Sciences</i> , 2018, 19, 3407.	1.8	25
773	Insight into the Influence of Cultivar Type, Cultivation Year, and Site on the Lignans and Related Phenolic Profiles, and the Health-Promoting Antioxidant Potential of Flax (<i>Linum usitatissimum</i> L.) Seeds. <i>Molecules</i> , 2018, 23, 2636.	1.7	40
774	Polyphenolics Evoke Healing Responses: Clinical Evidence and Role of Predictive Biomarkers. , 2018, , 403-413.		5
775	Pharmacokinetic, Antiproliferative and Apoptotic Effects of Phenolic Acids in Human Colon Adenocarcinoma Cells Using In Vitro and In Silico Approaches. <i>Molecules</i> , 2018, 23, 2569.	1.7	40
776	Biorefining of <i>Cymbopogon nardus</i> from Reunion Island into essential oil and antioxidant fractions by conventional and high pressure extraction methods. <i>Industrial Crops and Products</i> , 2018, 126, 158-167.	2.5	16
777	The redox balance of healthy Brazilian adults is associated with GPX1 Pro198Leu and -602A/G polymorphisms, selenium status, and anthropometric and lifestyle parameters. <i>Food and Function</i> , 2018, 9, 5313-5322.	2.1	6
778	Influence of the vegetation period on sea fennel, <i>Crithmum maritimum</i> L. (Apiaceae), phenolic composition, antioxidant and anticholinesterase activities. <i>Industrial Crops and Products</i> , 2018, 124, 947-953.	2.5	35
779	Chemical composition of cold pressed Brazilian grape seed oil. <i>Food Science and Technology</i> , 2018, 38, 164-171.	0.8	30
780	Changes in the amino acid profiles and free radical scavenging activities of <i>Tenebrio molitor</i> larvae following enzymatic hydrolysis. <i>PLoS ONE</i> , 2018, 13, e0196218.	1.1	36
781	Sephadex LH-20 fractionation and bioactivities of phenolic compounds from extracts of Finnish berry plants. <i>Food Research International</i> , 2018, 113, 115-130.	2.9	21
782	Supercritical CO ₂ extracts and essential oils from <i>Teucrium polium</i> L. growing in Algeria: chemical composition and antioxidant activity. <i>Journal of Essential Oil Research</i> , 2018, 30, 488-497.	1.3	12
783	Selected Enzyme Inhibitory Effects of <i>Euphorbia characias</i> Extracts. <i>BioMed Research International</i> , 2018, 2018, 1-9.	0.9	15

#	ARTICLE	IF	CITATIONS
784	Phenolic composition of tomato varieties and an industrial tomato by-product: free, conjugated and bound phenolics and antioxidant activity. <i>Journal of Food Science and Technology</i> , 2018, 55, 3453-3461.	1.4	46
785	Influence of Maturation Stages in Different Varieties of Wine Grapes (<i>Vitis vinifera</i>) on the Production of Ochratoxin A and Its Modified Forms by <i>Aspergillus carbonarius</i> and <i>Aspergillus niger</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 8824-8831.	2.4	19
786	Carotenoid profile produced by <i>Bacillus licheniformis</i> Rt4M10 isolated from grapevines grown in high altitude and their antioxidant activity. <i>International Journal of Food Science and Technology</i> , 2018, 53, 2697-2705.	1.3	5
787	Determination of Mineral Constituents, Phytochemicals and Antioxidant Qualities of <i>Cleome gynandra</i> , Compared to <i>Brassica oleracea</i> and <i>Beta vulgaris</i> . <i>Frontiers in Chemistry</i> , 2017, 5, 128.	1.8	37
788	Yeast-extract improved biosynthesis of lignans and neolignans in cell suspension cultures of <i>Linum usitatissimum</i> L.. <i>Plant Cell, Tissue and Organ Culture</i> , 2018, 135, 347-355.	1.2	25
789	Oxidative stress and antioxidant defense responses in <i>Acartia</i> copepods in relation to environmental factors. <i>PLoS ONE</i> , 2018, 13, e0195981.	1.1	33
790	Preharvest effects on postharvest quality of spring-planted, day-neutral strawberries in high tunnels. <i>Acta Horticulturae</i> , 2018, , 91-98.	0.1	1
791	Antioxidant activity of a winterized, acetic rye bran extract containing alkylresorcinols in oil-in-water emulsions. <i>Food Chemistry</i> , 2019, 272, 174-181.	4.2	18
792	Characterizing the phenolic constituents and antioxidant capacity of Georgia peaches. <i>Food Chemistry</i> , 2019, 271, 345-353.	4.2	27
793	Rupturing fungal cell walls for higher yield of polysaccharides: Acid treatment of the basidiomycete prior to extraction. <i>Innovative Food Science and Emerging Technologies</i> , 2019, 57, 102206.	2.7	8
794	Dietary Quality Assessed by the HEI-2010 and Biomarkers of Cardiometabolic Disease: An Exploratory Analysis. <i>Journal of the American College of Nutrition</i> , 2019, 38, 640-647.	1.1	8
795	Antioxidant capacities in various animal sera as measured with multiple free-radical scavenging method. <i>Bioorganic and Medicinal Chemistry Letters</i> , 2019, 29, 2145-2149.	1.0	1
796	Comparative Effects of Thermal, High Hydrostatic Pressure, and UV-C Processing on the Quality, Nutritional Attributes, and Inactivation of <i>Escherichia coli</i> , <i>Salmonella</i> , and <i>Listeria</i> Introduced into Tiger Nut Milk. <i>Journal of Food Protection</i> , 2019, 82, 971-979.	0.8	11
797	The effects of thermal processing and β -cyclodextrin on extractable polyphenols in mulberry juice-enriched dried minced pork slices. <i>LWT - Food Science and Technology</i> , 2019, 116, 108503.	2.5	13
798	Usage of Kombucha "Tea Fungus"™ for Enhancement of Functional Properties of Herbal Beverages. , 0, , .		2
799	Comparative evaluation of analytical methods for determining the antioxidant activities of honey: A review. <i>Cogent Food and Agriculture</i> , 2019, 5, 1685059.	0.6	25
800	Artificial Intelligence Applied to Flavonoid Data in Food Matrices. <i>Foods</i> , 2019, 8, 573.	1.9	5
801	Cultivar selection as a tool for nutritional and functional value enhancement of roasted sweet potato. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14200.	0.9	2

#	ARTICLE	IF	CITATIONS
802	Evaluation of nutritional profile and total antioxidant capacity of the Mediterranean diet of southern Spain. <i>Food Science and Nutrition</i> , 2019, 7, 3853-3862.	1.5	15
803	Caffeoylquinic Acids and Flavonoids of Fringed Sagewort (<i>Artemisia frigida</i> Willd.): HPLC-DAD-ESI-QQQ-MS Profile, HPLC-DAD Quantification, in Vitro Digestion Stability, and Antioxidant Capacity. <i>Antioxidants</i> , 2019, 8, 307.	2.2	38
804	Primary Screening of Antioxidant Activity, Total Polyphenol Content, Carotenoid Content, and Nutritional Composition of 13 Edible Flowers from Japan. <i>Preventive Nutrition and Food Science</i> , 2019, 24, 171-178.	0.7	48
805	An Aqueous Extract of Octopus ocellatus Meat Protects Hepatocytes Against H ₂ O ₂ -Induced Oxidative Stress via the Regulation of Bcl-2/Bax Signaling. <i>Advances in Experimental Medicine and Biology</i> , 2019, 1155, 597-610.	0.8	0
806	Nutritional evaluation of different cultivars of potatoes (<i>Solanum tuberosum</i> L.) from China by grey relational analysis (GRA) and its application in potato steamed bread making. <i>Journal of Integrative Agriculture</i> , 2019, 18, 231-245.	1.7	52
807	Alpha-Glucosidase and Alpha-Amylase Inhibitory Activities of Novel Abietane Diterpenes from <i>Salvia africana-lutea</i> . <i>Antioxidants</i> , 2019, 8, 421.	2.2	39
808	Antioxidant capacity, phenolic compound content and sensory properties of cookies produced from organic grape peel (<i>Vitis labrusca</i>) flour. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1215-1224.	1.3	33
809	Effect of clove (<i>Eugenia caryophyllus</i>) and cinnamon (<i>Cinnamomum zeylanicum</i>) essential oils in Nile tilapia diets on performance, antioxidant power and lipid oxidation in fillets. <i>Aquaculture Research</i> , 2019, 50, 673-679.	0.9	4
810	Comparative evaluation of flavour and nutritional quality after conventional and microwave-assisted pasteurization of cloudy apple juice. <i>LWT - Food Science and Technology</i> , 2019, 111, 853-860.	2.5	23
811	Green Alternatives to Synthetic Antioxidants, Antimicrobials, Nitrates, and Nitrites in Clean Label Spanish Chorizo. <i>Antioxidants</i> , 2019, 8, 184.	2.2	43
812	Carotenoids and Markers of Oxidative Stress in Human Observational Studies and Intervention Trials: Implications for Chronic Diseases. <i>Antioxidants</i> , 2019, 8, 179.	2.2	108
813	Dietary Pomegranate Pulp: Effect on Ewe Milk Quality during Late Lactation. <i>Animals</i> , 2019, 9, 283.	1.0	24
814	Enzyme-Assisted Extraction of Bioactive Compounds from Raspberry (<i>Rubus idaeus</i> L.) Pomace. <i>Journal of Food Science</i> , 2019, 84, 1371-1381.	1.5	38
815	Impact of Red versus White Meat Consumption in a Prudent or Western Dietary Pattern on the Oxidative Status in a Pig Model. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 5661-5671.	2.4	8
816	Constituents of flavonol O-glycosides and antioxidant activities of extracts from seeds, sprouts, and aerial parts of <i>Polygonum tinctorium</i> Lour.. <i>Heliyon</i> , 2019, 5, e01317.	1.4	5
817	Determination of Antioxidant Capacity, Phenolics and Volatile Maillard Reaction Products in Rye-Buckwheat Biscuits Supplemented with 3Î²-d-Rutinoside. <i>Molecules</i> , 2019, 24, 982.	1.7	25
818	Ameliorative Effect of Spinach on Non-Alcoholic Fatty Liver Disease Induced in Rats by a High-Fat Diet. <i>International Journal of Molecular Sciences</i> , 2019, 20, 1662.	1.8	16
819	Antioxidant and Antimicrobial Activity of Rosemary, Pomegranate and Olive Extracts in Fish Patties. <i>Antioxidants</i> , 2019, 8, 86.	2.2	63

#	ARTICLE	IF	CITATIONS
820	Essential oil composition of five <i>Nepeta</i> species cultivated in Lithuania and evaluation of their bioactivities, toxicity and antioxidant potential of hydrodistillation residues. <i>Food and Chemical Toxicology</i> , 2019, 129, 269-280.	1.8	12
821	Effects of honey-extracted polyphenols on serum antioxidant capacity and metabolic phenotype in rats. <i>Food and Function</i> , 2019, 10, 2347-2358.	2.1	29
822	Chemical Characterization and Biotechnological Applicability of Pigments Isolated from Antarctic Bacteria. <i>Marine Biotechnology</i> , 2019, 21, 416-429.	1.1	31
823	Effect of Fermentation on Enhancing the Nutraceutical Properties of <i>Arthrospira platensis</i> (Spirulina). <i>Fermentation</i> , 2019, 5, 28.	1.4	37
824	Investigation of In-Vitro Antioxidant and Electrochemical Activities of Isolated Compounds from <i>Salvia chamelaeagnea</i> P.J.Bergius Extract. <i>Antioxidants</i> , 2019, 8, 98.	2.2	16
825	ANTIOXIDANT AND ANTI-LIPASE COMPOUNDS ISOLATED FROM HEARTWOOD OF YAKUSHIMA NATIVE CEDAR (<i>Cryptomeria japonica</i>). <i>Journal of Wood Chemistry and Technology</i> , 2019, 39, 305-312.	0.9	2
826	Anti-stress and Antioxidant Effects of Non Centrifuged Cane Sugar, Kokuto, in Restraint-Stressed Mice. <i>Journal of Oleo Science</i> , 2019, 68, 183-191.	0.6	7
827	Onion (<i>Allium cepa</i> L.) Skin: A Rich Resource of Biomolecules for the Sustainable Production of Colored Biofunctional Textiles. <i>Molecules</i> , 2019, 24, 634.	1.7	37
828	Identification of two novel peptides with antioxidant activity and their potential in inhibiting amyloid- β^2 aggregation in vitro. <i>Food and Function</i> , 2019, 10, 1191-1202.	2.1	8
829	Dietary supplementation of 11 different plant extracts on the antioxidant capacity of blood and selected tissues in lightweight lambs. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 4296-4303.	1.7	9
830	Evaluation of drying method and pretreatment effects on the nutritional and antioxidant properties of oyster mushroom (<i>Pleurotus ostreatus</i>). <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13910.	0.9	27
831	Whey Protein Hydrolysate and Pumpkin Pectin as Nutraceutical and Prebiotic Components in a Functional Mousse with Antihypertensive and Bifidogenic Properties. <i>Nutrients</i> , 2019, 11, 2930.	1.7	16
832	Analysis of Primary Metabolites in Cabbage (<i>Brassica oleracea</i> var. <i>capitata</i>) Varieties Correlated with Antioxidant Activity and Taste Attributes by Metabolic Profiling. <i>Molecules</i> , 2019, 24, 4282.	1.7	12
833	Investigation of bioactive compounds from various avocado varieties (<i>Persea americana</i> Miller). <i>Food Science and Technology</i> , 2019, 39, 15-21.	0.8	12
834	<i>Roylea cinerea</i> (D.Don) Baillon: Ethnomedicinal uses, phytochemistry and pharmacology: A review. <i>Journal of Ethnopharmacology</i> , 2019, 232, 193-200.	2.0	10
835	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
836	Human urine metabolomic signature after ingestion of polyphenol-rich juice of purple grumixama (<i>Eugenia brasiliensis</i> Lam.). <i>Food Research International</i> , 2019, 120, 544-552.	2.9	8
837	Relationship of fruit and vegetable intake to dietary antioxidant capacity and markers of oxidative stress: A sex-related study. <i>Nutrition</i> , 2019, 61, 164-172.	1.1	49

#	ARTICLE	IF	CITATIONS
838	Bioactive compounds and the antioxidant capacities of seed oils from pomegranate (<i>Punica granatum</i>) Tj ETQq0 0 0 rBT /Overlock 10 T	0.8	20
839	Antioxidant Activity of Phenolic Compounds Biosynthesized by Plants and Its Relationship With Prevention of Neurodegenerative Diseases. , 2019, , 3-31.		12
840	Effects of cooking process on carotenoids and antioxidant activity of orange-fleshed sweet potato. LWT - Food Science and Technology, 2019, 104, 134-141.	2.5	45
841	Comprehensive evaluation of antioxidant effects of Japanese Kampo medicines led to identification of Tsudosan formulation as a potent antioxidant agent. Journal of Natural Medicines, 2019, 73, 163-172.	1.1	6
842	Pigments in an iridescent bacterium, <i>Cellulophaga fucicola</i> , isolated from Antarctica. Antonie Van Leeuwenhoek, 2019, 112, 479-490.	0.7	9
843	Wild almond (<i>Amygdalus pedunculata</i> Pall.) as potential nutritional resource for the future: studies on its chemical composition and nutritional value. Journal of Food Measurement and Characterization, 2019, 13, 250-258.	1.6	12
844	Sweet Potato Leaf Polyphenols: Preparation, Individual Phenolic Compound Composition and Antioxidant Activity. , 2019, , 365-380.		12
845	Bioactive Compounds and Antioxidant Capacity in Freeze-Dried Red Cabbage by FT-NIR and MIR Spectroscopy and Chemometric Tools. Food Analytical Methods, 2020, 13, 78-85.	1.3	8
846	Effect of thermal, high hydrostatic pressure, and ultravioletâ€C processing on the microbial inactivation, vitamins, chlorophyll, antioxidants, enzyme activity, and color of wheatgrass juice. Journal of Food Process Engineering, 2020, 43, e13036.	1.5	41
847	Chemical characterization, antioxidant properties and anticancer activity of exopolysaccharides from <i>Floccularia luteovirens</i> . Carbohydrate Polymers, 2020, 229, 115432.	5.1	34
848	Potential of tropical macroalgae from French Polynesia for biotechnological applications. Journal of Applied Phycology, 2020, 32, 2343-2362.	1.5	7
849	Effect of sinapic acid ester derivatives on the oxidative stability of omega-3 fatty acids rich oil-in-water emulsions. Food Chemistry, 2020, 309, 125586.	4.2	16
850	LCâ€DADâ€ESIâ€MS and HPLCâ€DAD phytochemical investigation and <i>in vitro</i> antioxidant assessment of <i>Rosa</i> sp. stem pruning products from different northern areas in Tunisia. Phytochemical Analysis, 2020, 31, 98-111.	1.2	10
851	Polyphenols in human nutrition: from the <i>in vitro</i> antioxidant capacity to the beneficial effects on cardiometabolic health and related inter-individual variability â€“ an overview and perspective. British Journal of Nutrition, 2020, 123, 241-254.	1.2	65
852	Alpha-Tocotrienol Prevents Oxidative Stress-Mediated Post-Translational Cleavage of Bcl-xL in Primary Hippocampal Neurons. International Journal of Molecular Sciences, 2020, 21, 220.	1.8	20
853	Effect of high hydrostatic pressure extraction on biological activities of stinging nettle extracts. Food and Function, 2020, 11, 921-931.	2.1	12
854	Consecutive high-pressure and enzyme assisted fractionation of blackberry (<i>Rubus fruticosus</i> L.) pomace into functional ingredients: Process optimization and product characterization. Food Chemistry, 2020, 312, 126072.	4.2	24
855	Phytochemicals screening, antioxidant capacity and chemometric characterization of four edible flowers from Brazil. Food Research International, 2020, 130, 108899.	2.9	25

#	ARTICLE	IF	CITATIONS
856	Dietary pomegranate by-product improves oxidative stability of lamb meat. <i>Meat Science</i> , 2020, 162, 108037.	2.7	25
857	Valorization of sage extracts (<i>Salvia officinalis</i> L.) obtained by high voltage electrical discharges: Process control and antioxidant properties. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 60, 102284.	2.7	21
858	Health Benefits of the Flavonoids from Onion: Constituents and Their Pronounced Antioxidant and Anti-neuroinflammatory Capacities. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 799-807.	2.4	47
859	Enhancement of the antioxidant capacity of ripe tomatoes by the application of a hot water treatment at the mature-green stage. <i>Postharvest Biology and Technology</i> , 2020, 161, 111054.	2.9	15
860	Effects of phytogetic inclusion level on broiler carcass yield, meat antioxidant capacity, availability of dietary energy, and expression of intestinal genes relevant for nutrient absorptive and cell growth protein synthesis metabolic functions. <i>Animal Production Science</i> , 2020, 60, 242.	0.6	3
861	Seasonal Variation of Health-Promoting Bioactives in Broccoli and Methyl-Jasmonate Pre-Harvest Treatments to Enhance Their Contents. <i>Foods</i> , 2020, 9, 1371.	1.9	12
862	Fate of Antioxidative Compounds within Bark during Storage: A Case of Norway Spruce Logs. <i>Molecules</i> , 2020, 25, 4228.	1.7	14
863	Flavanones biotransformation of citrus by-products improves antioxidant and ACE inhibitory activities in vitro. <i>Food Bioscience</i> , 2020, 38, 100787.	2.0	10
864	Bioactive extracts from brewer's spent grain. <i>Food and Function</i> , 2020, 11, 8963-8977.	2.1	27
865	Study of Antioxidant Properties of Agents from the Perspective of Their Action Mechanisms. <i>Molecules</i> , 2020, 25, 4251.	1.7	35
866	Variation of Serum Lycopene in Response to 100% Watermelon Juice: An Exploratory Analysis of Genetic Variants in a Randomized Controlled Crossover Study. <i>Current Developments in Nutrition</i> , 2020, 4, nzaa102.	0.1	6
867	Clonal Variation in the Bark Chemical Properties of Hybrid Aspen: Potential for Added Value Chemicals. <i>Molecules</i> , 2020, 25, 4403.	1.7	12
868	Antifungal Packaging Film to Maintain Quality and Control Postharvest Diseases in Strawberries. <i>Antibiotics</i> , 2020, 9, 618.	1.5	17
869	Synergy between hot water treatment and high temperature ethylene treatment in promoting antioxidants in mature-green tomatoes. <i>Postharvest Biology and Technology</i> , 2020, 170, 111314.	2.9	3
870	SEQUENTIAL EXTRACTION PROCESS OF OIL AND ANTIOXIDANT COMPOUNDS FROM CHONTADURO EPICARP. <i>Journal of Supercritical Fluids</i> , 2020, 166, 105022.	1.6	4
871	Free-radical scavenging activity of radioprotectors: comparison between clinically used radioprotectors and natural antioxidants. <i>Journal of Radioanalytical and Nuclear Chemistry</i> , 2020, 325, 695-700.	0.7	4
872	Distribution of nutrients and functional potential in fractions of <i>Eugenia pyriformis</i> : An underutilized native Brazilian fruit. <i>Food Research International</i> , 2020, 137, 109522.	2.9	15
873	The anticholesterol oxidation effects of garlic (<i>Allium sativum</i> L.) and leek (<i>Allium</i>) <i>Tj ETQq1 1 0.784314 rgBT /Overlock 10</i> 2416-2426.	1.5	9

#	ARTICLE	IF	CITATIONS
874	Comparative Study of the Structural Properties, Color, Bioactive Compounds Content and Antioxidant Capacity of Aerated Gelatin Gels Enriched with Cryoconcentrated Blueberry Juice during Storage. <i>Polymers</i> , 2020, 12, 2769.	2.0	11
875	In vitro gastrointestinal digestion and probiotics fermentation impact on bioaccessibility of phenolics compounds and antioxidant capacity of some native and exotic fruit residues with potential antidiabetic effects. <i>Food Research International</i> , 2020, 136, 109614.	2.9	28
876	Metabolic Activity of Anthocyanin Extracts Loaded into Non-ionic Niosomes in Diet-Induced Obese Mice. <i>Pharmaceutical Research</i> , 2020, 37, 152.	1.7	15
877	Vitamin A Supplementation during Suckling and Postweaning Periods Attenuates the Adverse Metabolic Effects of Maternal High-Fat Diet Consumption in Sprague-Dawley Rats. <i>Current Developments in Nutrition</i> , 2020, 4, nzaa111.	0.1	7
878	Comparison of fatty acid composition, phytochemical profile and antioxidant activity in four flax (<i>Linum usitatissimum</i> L.) varieties. <i>Oil Crop Science</i> , 2020, 5, 136-141.	0.9	14
879	Antimicrobial photodynamic treatment as an alternative approach for <i>Alicyclobacillus acidoterrestris</i> inactivation. <i>International Journal of Food Microbiology</i> , 2020, 333, 108803.	2.1	10
880	Effect of in vitro gastrointestinal digestion on bioaccessibility of phenolic compounds and antioxidant capacity of crustaceans residues with potential antidiabetic impact. <i>LWT - Food Science and Technology</i> , 2020, 133, 110004.	2.5	4
881	Consumption of Spinach and Tomato Modifies Lipid Metabolism, Reducing Hepatic Steatosis in Rats. <i>Antioxidants</i> , 2020, 9, 1041.	2.2	10
882	Novel Insight into Utilization of Flavonoid Glycosides and Biological Properties of Saffron (<i>Crocus sativus</i> L.) Flower Byproducts. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 10685-10696.	2.4	22
883	A comparative study of the antioxidant profiles of olive fruit and leaf extracts against five reactive oxygen species as measured with a multiple free radical scavenging method. <i>Journal of Food Science</i> , 2020, 85, 2737-2744.	1.5	6
884	Synthetic vs. Natural Hydroxytyrosol for Clean Label Lamb Burgers. <i>Antioxidants</i> , 2020, 9, 851.	2.2	14
885	The Effect of Sacred Lotus (<i>Nelumbo nucifera</i>) and Its Mixtures on Phenolic Profiles, Antioxidant Activities, and Inhibitions of the Key Enzymes Relevant to Alzheimer's Disease. <i>Molecules</i> , 2020, 25, 3713.	1.7	29
886	Linking diverse salinity responses of 14 almond rootstocks with physiological, biochemical, and genetic determinants. <i>Scientific Reports</i> , 2020, 10, 21087.	1.6	11
887	Antioxidant Activity in Frozen Plant Foods: Effect of Cryoprotectants, Freezing Process and Frozen Storage. <i>Foods</i> , 2020, 9, 1886.	1.9	34
888	Physicochemical composition, lipid oxidation, and microbiological quality of ram mortadella supplemented with <i>Smilax officinalis</i> meal. <i>Food Science and Nutrition</i> , 2020, 8, 5953-5961.	1.5	5
889	Conditions of enzyme-assisted extraction to increase the recovery of flavanone aglycones from pectin waste. <i>Journal of Food Science and Technology</i> , 2020, 58, 4303-4312.	1.4	5
890	Grape Polyphenolics. <i>Reference Series in Phytochemistry</i> , 2020, , 1-16.	0.2	0
891	Bioactive Compounds and Antioxidant Capacity of Moringa Leaves Grown in Spain Versus 28 Leaves Commonly Consumed in Pre-Packaged Salads. <i>Processes</i> , 2020, 8, 1297.	1.3	11

#	ARTICLE	IF	CITATIONS
892	Reducing postharvest food losses in organic spinach with the implementation of high tunnel production systems. <i>Agronomy for Sustainable Development</i> , 2020, 40, 1.	2.2	5
893	Biological activities of dihydroquercetin and its effect on the oxidative stability of butter oil. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14519.	0.9	7
894	Bioactive properties of streptomyces may affect the dominance of <i>Tricholoma matsutake</i> in shiro. <i>Symbiosis</i> , 2020, 81, 1-13.	1.2	4
895	Phenolic profile, in vitro antimicrobial activity and antioxidant capacity of <i>Vaccinium meridionale</i> Swartz pomace. <i>Heliyon</i> , 2020, 6, e03845.	1.4	25
896	Fractionation of cranberry pomace lipids by supercritical carbon dioxide extraction and on-line separation of extracts at low temperatures. <i>Journal of Supercritical Fluids</i> , 2020, 163, 104884.	1.6	8
897	Carotenoids and Chlorophylls as Antioxidants. <i>Antioxidants</i> , 2020, 9, 505.	2.2	205
898	A new population of pequi (<i>Caryocar</i> spp.) developed by Brazilian indigenous people has agro-industrial and nutraceutical advantages. <i>European Food Research and Technology</i> , 2020, 246, 1715-1724.	1.6	7
899	Quality and composition of three palm oils isolated by clean and sustainable process. <i>Journal of Cleaner Production</i> , 2020, 259, 120905.	4.6	6
900	Bioactive Properties of the Aqueous Extracts of Endophytic Fungi Associated with Scots Pine (<i>Pinus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 TF 5	8.7	7
901	Use of agro-industrial residues as potent antioxidant, antiglycation agents, and α -amylase and pancreatic lipase inhibitory activity. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14397.	0.9	14
902	Isotonic Beverage Pigmented with Water-Dispersible Emulsion from Astaxanthin Oleoresin. <i>Molecules</i> , 2020, 25, 841.	1.7	9
903	Antioxidant, antiproliferative and healing properties of araticum (<i>Annona crassiflora</i> Mart.) peel and seed. <i>Food Research International</i> , 2020, 133, 109168.	2.9	32
904	Anti-neuroinflammatory and antioxidant phenols from mulberry fruit (<i>Morus alba</i> L.). <i>Journal of Functional Foods</i> , 2020, 68, 103914.	1.6	28
905	Anti-glycation effect and the α -amylase, lipase, and α -glycosidase inhibition properties of a polyphenolic fraction derived from citrus wastes. <i>Preparative Biochemistry and Biotechnology</i> , 2020, 50, 794-802.	1.0	16
906	Protective effect of the medicinal herb infusion "horchata" against oxidative damage in cigarette smokers: An ex vivo study. <i>Food and Chemical Toxicology</i> , 2020, 143, 111538.	1.8	6
907	Effect of thermal processing on free and bound phenolic compounds and antioxidant activities of hawthorn. <i>Food Chemistry</i> , 2020, 332, 127429.	4.2	59
908	Evaluation of the palatability and biofunctionality of brown rice germinated in red onion solution. <i>Cereal Chemistry</i> , 2020, 97, 836-848.	1.1	3
909	Effects of pomegranate peel extract and vitamin E on oxidative stress and antioxidative capacity of hemodialysis patients: A randomized controlled clinical trial. <i>Journal of Functional Foods</i> , 2020, 72, 104069.	1.6	13

#	ARTICLE	IF	CITATIONS
910	Effect of Solvent Composition on the Extraction of Phenolic Compounds and Antioxidant Capacity of Bacaba Juice (<i>Oenocarpus bacaba</i> Mart.). <i>Food Analytical Methods</i> , 2020, 13, 1119-1128.	1.3	5
911	Chemical composition and antibacterial activity of red murta (<i>Ugni molinae</i> Turcz.) seeds: an undervalued Chilean resource. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 1810-1821.	1.6	7
912	Bagging cv. Fuji, Raku Raku Apple Fruit Affects Their Phenolic Profile and Antioxidant Capacity. <i>Erwerbs-Obstbau</i> , 2020, 62, 221-229.	0.5	7
913	Higher dietary total antioxidant capacity is not associated with risk of breast cancer in Iranian women. <i>Breast Cancer</i> , 2020, 27, 652-661.	1.3	8
914	Design, synthesis and evaluation of flurbiprofen-cloquinol hybrids as multitarget-directed ligands against Alzheimer's disease. <i>Bioorganic and Medicinal Chemistry</i> , 2020, 28, 115374.	1.4	27
915	Reducing preharvest food losses in spinach with the implementation of high tunnels. <i>Scientia Horticulturae</i> , 2020, 265, 109268.	1.7	10
916	Metabolite Profiling by UPLC-MSE, NMR, and Antioxidant Properties of Amazonian Fruits: Mamey Apple (<i>Mammea Americana</i>), Camapu (<i>Physalis Angulata</i>), and Uxi (<i>Endopleura Uchi</i>). <i>Molecules</i> , 2020, 25, 342.	1.7	23
917	Changes in the antioxidant properties of rice bran protein isolate upon simulated gastrointestinal digestion. <i>LWT - Food Science and Technology</i> , 2020, 126, 109206.	2.5	33
918	Effects of <i>Anchomanes difformis</i> on Inflammation, Apoptosis, and Organ Toxicity in STZ-Induced Diabetic Cardiomyopathy. <i>Biomedicines</i> , 2020, 8, 29.	1.4	11
919	Iron-induced derangement in hepatic Δ^5 - and Δ^6 -desaturation capacity and fatty acid profile leading to steatosis: Impact on extrahepatic tissues and prevention by antioxidant-rich extra virgin olive oil. <i>Prostaglandins Leukotrienes and Essential Fatty Acids</i> , 2020, 153, 102058.	1.0	13
920	Aroeira fruit (<i>Schinus terebinthifolius</i> Raddi) as a natural antioxidant: Chemical constituents, bioactive compounds and in vitro and in vivo antioxidant capacity. <i>Food Chemistry</i> , 2020, 315, 126274.	4.2	39
921	Enhancement of Norway spruce bark side-streams: Modification of bioactive and protective properties of stilbenoid-rich extracts by UVA-irradiation. <i>Industrial Crops and Products</i> , 2020, 145, 112150.	2.5	24
922	Recovery of valuable lipophilic and polyphenolic fractions from cranberry pomace by consecutive supercritical CO ₂ and pressurized liquid extraction. <i>Journal of Supercritical Fluids</i> , 2020, 159, 104755.	1.6	53
923	Screening plant extracts for quality preservation of dark muscle fish flesh: A simple method. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14315.	0.9	5
924	Yellow pigment formation, pigment composition, and quality of fresh-cut yam (<i>Dioscorea</i>) Tj ETQq0 0 0 rgBT /Oyerlock 10 Tf 50 182	1.7	11
925	Zero waste biorefining of lingonberry (<i>Vaccinium vitis-idaea</i> L.) pomace into functional ingredients by consecutive high pressure and enzyme assisted extractions with green solvents. <i>Food Chemistry</i> , 2020, 322, 126767.	4.2	38
926	Antioxidant and antimicrobial properties of organic fruits subjected to PEF-assisted osmotic dehydration. <i>Innovative Food Science and Emerging Technologies</i> , 2020, 62, 102341.	2.7	24
927	Biotransformed grape pomace as a potential source of anti-inflammatory polyphenolics: Effects in Caco-2 Cells. <i>Food Bioscience</i> , 2020, 35, 100607.	2.0	19

#	ARTICLE	IF	CITATIONS
928	Genipap (<i>Genipa americana</i> L.) fruit extract as a source of antioxidant and antiproliferative iridoids. <i>Food Research International</i> , 2020, 134, 109252.	2.9	35
929	Plasma Non-Enzymatic Antioxidant Capacity (NEAC) in Relation to Dietary NEAC, Nutrient Antioxidants and Inflammation-Related Biomarkers. <i>Antioxidants</i> , 2020, 9, 301.	2.2	8
930	Buriti (<i>Mauritia Flexuosa</i> L.) pulp oil as an immunomodulator against enteropathogenic <i>Escherichia coli</i> . <i>Industrial Crops and Products</i> , 2020, 149, 112330.	2.5	27
931	Influences of freeze-drying and spray-drying vs. encapsulation with soy and whey proteins on gastrointestinal stability and antioxidant activity of Mediterranean aromatic herbs. <i>International Journal of Food Science and Technology</i> , 2021, 56, 1582-1596.	1.3	9
932	Quantitative proteomics analysis of high and low polyphenol expressing recombinant inbred lines (RILs) of peanut (<i>Arachis hypogaea</i> L.). <i>Food Chemistry</i> , 2021, 334, 127517.	4.2	3
933	Systemic and Adipose Tissue Redox Status in Sprague-Dawley Rats Fed Normal- and High-Fat Diets Supplemented with Lycopene. <i>Journal of Medicinal Food</i> , 2021, 24, 370-376.	0.8	2
934	A brief hot-water treatment alleviates chilling injury symptoms in fresh tomatoes. <i>Journal of the Science of Food and Agriculture</i> , 2021, 101, 54-64.	1.7	11
935	Six months under uncontrolled relative humidity and room temperature changes technological characteristics and maintains the physicochemical and functional properties of carioca beans (<i>Phaseolus vulgaris</i> L.). <i>Food Chemistry</i> , 2021, 342, 128390.	4.2	6
936	Olive fruit debittering significantly alters its antioxidant activity as evaluated with multiple free-radical scavenging ability. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 1403-1409.	1.6	1
937	Development of <i>Sinningia magnifica</i> (Otto & A. Dietr.) Wiehler (Gesneriaceae) tissue culture for in vitro production of quinones and bioactive molecules. <i>Industrial Crops and Products</i> , 2021, 159, 113046.	2.5	6
938	Mode of action and determination of antioxidant activity in the dietary sources: An overview. <i>Saudi Journal of Biological Sciences</i> , 2021, 28, 1633-1644.	1.8	65
939	Effects of cold plasma on avocado pulp (<i>Persea americana</i> Mill.): Chemical characteristics and bioactive compounds. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15179.	0.9	8
940	Effects of cryoconcentrate blueberry juice incorporation on gelatin gel: A rheological, textural and bioactive properties study. <i>LWT - Food Science and Technology</i> , 2021, 138, 110674.	2.5	18
941	Chemical characterization of <i>Eugenia stipitata</i> : A native fruit from the Amazon rich in nutrients and source of bioactive compounds. <i>Food Research International</i> , 2021, 139, 109904.	2.9	15
942	Quality of day-neutral strawberries grown in a high tunnel system. <i>Scientia Horticulturae</i> , 2021, 275, 109726.	1.7	3
943	Near infrared spectroscopy and smartphone-based imaging as fast alternatives for the evaluation of the bioactive potential of freeze-dried açaí. <i>Food Research International</i> , 2021, 140, 109792.	2.9	7
944	Antiproliferative Activity on Human Colon Adenocarcinoma Cells and In Vitro Antioxidant Effect of Anthocyanin-Rich Extracts from Peels of Species of the Myrtaceae Family. <i>Molecules</i> , 2021, 26, 564.	1.7	14
945	Oil Recovery from Jalapeño Pepper By-Products and Analysis of the Industrial Scalding Process on Its Nutraceutical Potential. <i>Waste and Biomass Valorization</i> , 2021, 12, 4475-4487.	1.8	2

#	ARTICLE	IF	CITATIONS
946	Antimycobacterial, Cytotoxic, and Antioxidant Activities of Abietane Diterpenoids Isolated from <i>Plectranthus madagascariensis</i> . <i>Plants</i> , 2021, 10, 175.	1.6	8
948	Physicochemical Characterization, Antioxidant Capacity, and Sensory Properties of Murici (<i>Byrsonima</i>) Tj ETQq1 1 0.784314 15	1.7	15
949	The role of root zone temperature on physiological and phytochemical compositions of some pigmented potato (<i>Solanum tuberosum</i> L.) cultivars. <i>Cogent Food and Agriculture</i> , 2021, 7, .	0.6	3
950	The role of grafting for local tomato production in high tunnels. <i>Acta Horticulturae</i> , 2021, , 49-56.	0.1	1
951	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
953	Leaf Extracts of <i>Anchomanes difformis</i> Ameliorated Kidney and Pancreatic Damage in Type 2 Diabetes. <i>Plants</i> , 2021, 10, 300.	1.6	11
954	Effects of Diet and Phytogetic Inclusion on the Antioxidant Capacity of the Broiler Chicken Gut. <i>Animals</i> , 2021, 11, 739.	1.0	7
955	Maximizing the Antioxidant Capacity of <i>Padina pavonica</i> by Choosing the Right Drying and Extraction Methods. <i>Processes</i> , 2021, 9, 587.	1.3	29
956	Hypotensive and Hepatoprotective Properties of the Polysaccharide-Stabilized Foaming Composition Containing Hydrolysate of Whey Proteins. <i>Nutrients</i> , 2021, 13, 1031.	1.7	6
957	Health-promoting bioactivity and in vivo genotoxicity evaluation of a hemiepiphyte fig, <i>Ficus dubia</i> . <i>Food Science and Nutrition</i> , 2021, 9, 2269-2279.	1.5	10
958	Chemical structure and antioxidant activity of cephalopod skin ommochrome pigment extracts. <i>Food Science and Technology</i> , 0, , .	0.8	3
959	Evaluation of antioxidant capacity, fatty acid profile, and bioactive compounds from buritirana (<i>Mauritiella armata</i> Mart.) oil: A little-explored native Brazilian fruit. <i>Food Research International</i> , 2021, 142, 110260.	2.9	10
960	Nutritional constituents and effect of in vitro digestion on polyphenols and antioxidant activity of the large-leaved buttercup (<i>Ranunculus macrophyllus</i> Desf.). <i>Food Bioscience</i> , 2021, 40, 100904.	2.0	2
961	Bioactive Peptides in Preventative Healthcare: An Overview of Bioactivities and Suggested Methods to Assess Potential Applications. <i>Current Pharmaceutical Design</i> , 2021, 27, 1332-1341.	0.9	13
962	Skipjack (<i>Katsuwonus pelamis</i>) elastin hydrolysate-derived peptides attenuate UVA irradiation-induced cell damage in human HaCaT keratinocytes. <i>Food Frontiers</i> , 2021, 2, 184-194.	3.7	16
963	Chemical Fractionation Joint to In-Mixture NMR Analysis for Avoiding the Hepatotoxicity of <i>Teucrium chamaedrys</i> L. subsp. <i>chamaedrys</i> . <i>Biomolecules</i> , 2021, 11, 690.	1.8	2
964	Potential Health Benefits Associated with Lunasin Concentration in Dietary Supplements and Lunasin-Enriched Soy Extract. <i>Nutrients</i> , 2021, 13, 1618.	1.7	10
965	Increased dietary availability of selenium in rainbow trout (<i>Oncorhynchus mykiss</i>) improves its plasma antioxidant capacity and resistance to infection with <i>Piscirickettsia salmonis</i> . <i>Veterinary Research</i> , 2021, 52, 64.	1.1	5

#	ARTICLE	IF	CITATIONS
966	Development, Feasibility, and Initial Results of a Mindful Eating Intervention: Project Mindful Eating and Exercise (MEE): Feeding the Mind, Body, and Soul. <i>American Journal of Health Education</i> , 2021, 52, 171-184.	0.3	6
967	Dietary total antioxidant capacity and severity of stenosis in patients with coronary artery disease. <i>International Journal for Vitamin and Nutrition Research</i> , 2021, 91, 235-241.	0.6	2
968	Chemical Composition and Cosmeceutical Potential of the Essential Oil of <i>Oncosiphon suffruticosum</i> (L.) Källersjö. <i>Plants</i> , 2021, 10, 1315.	1.6	6
969	Optimized Supercritical CO ₂ Extraction Enhances the Recovery of Valuable Lipophilic Antioxidants and Other Constituents from Dual-Purpose Hop (<i>Humulus lupulus</i> L.) Variety Ella. <i>Antioxidants</i> , 2021, 10, 918.	2.2	7
970	Effect of alkyl chain length on the antioxidant activity of alkylresorcinol homologues in bulk oils and oil-in-water emulsions. <i>Food Chemistry</i> , 2021, 346, 128885.	4.2	20
971	Phytochemicals, antioxidant capacity and cytoprotective effects of jackfruit (<i>Artocarpus Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50</i>)	2.0	17
972	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
973	Inhibition Mechanism of L-Cysteine on Maillard Reaction by Trapping 5-Hydroxymethylfurfural. <i>Foods</i> , 2021, 10, 1391.	1.9	10
974	Comparative analysis of proximate composition, amino acid and fatty acid content, and antioxidant activities in fresh cuts of Korean native goat (<i>Capra hircus coreanae</i>) meat. <i>Korean Journal of Food Preservation</i> , 2021, 28, 303-312.	0.2	3
975	Fungal oxidative and hydrolyzing enzymes as designers in the biological production of dietary fibers from triticale. <i>LWT - Food Science and Technology</i> , 2021, 145, 111291.	2.5	4
976	Recovery of ascorbic acid, phenolic compounds and carotenoids from acerola by-products: An opportunity for their valorization. <i>LWT - Food Science and Technology</i> , 2021, 146, 111654.	2.5	21
977	Toxicological and bioactivity evaluation of blackcurrant press cake, sea buckthorn leaves and bark from Scots pine and Norway spruce extracts under a green integrated approach. <i>Food and Chemical Toxicology</i> , 2021, 153, 112284.	1.8	26
978	Recovery of Bioactive Compounds from Strawberry (<i>Fragaria Ananassa</i>) Pomace by Conventional and Pressurized Liquid Extraction and Assessment Their Bioactivity in Human Cell Cultures. <i>Foods</i> , 2021, 10, 1780.	1.9	13
979	Phytochemical composition and antioxidant properties of methanolic extracts of whole and dehulled Bambara groundnut (<i>Vigna subterranea</i>) seeds. <i>Scientific Reports</i> , 2021, 11, 14116.	1.6	13
980	Application of Raw and Defatted by Supercritical CO ₂ Hemp Seed Press-Cake and Sweet Grass Antioxidant Extract in Pork Burger Patties. <i>Foods</i> , 2021, 10, 1904.	1.9	8
981	Evaluation of antioxidant activity and lipid oxidative stability of roasted buckwheat according to in vitro digestive system. <i>Korean Journal of Food Preservation</i> , 2021, 28, 612-620.	0.2	1
982	Improving the shelf life of chicken burgers using <i>Octopus vulgaris</i> and <i>Dosidicus gigas</i> skin pigment extracts. <i>Food Science and Technology</i> , 0, , .	0.8	0
983	Parkinson's disease patients' short chain fatty acids production capacity after in vitro fecal fiber fermentation. <i>Npj Parkinson's Disease</i> , 2021, 7, 72.	2.5	18

#	ARTICLE	IF	CITATIONS
984	In vitro effects of peanut skin polyphenolic extract on oxidative stress, adipogenesis, and lipid accumulation. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15815.	0.9	1
985	Cytotoxic, Antioxidant, and Antidiabetic Activities versus UPLC-ESI-QTOF-MS Chemical-Profile Analysis of <i>Ipomoea aquatica</i> Fractions. <i>Planta Medica</i> , 2021, 87, 1089-1100.	0.7	6
986	Cold-pressed cactus pear seed oil: Quality and stability. <i>Grasas Y Aceites</i> , 2021, 72, e415.	0.3	6
987	A Systematic Study of the Antioxidant Capacity of Humic Substances against Peroxyl Radicals: Relation to Structure. <i>Polymers</i> , 2021, 13, 3262.	2.0	12
988	Development of Chitosan/Squid Skin Gelatin Hydrolysate Films: Structural, Physical, Antioxidant, and Antifungal Properties. <i>Coatings</i> , 2021, 11, 1088.	1.2	8
989	Three new naphthoquinones from the tubers of <i>Sinningia mauroana</i> . <i>Natural Product Research</i> , 2023, 37, 263-268.	1.0	4
990	Chimarrão, terere and mate-tea in legitimate technology modes of preparation and consume: A comparative study of chemical composition, antioxidant, anti-inflammatory and anti-anxiety properties of the mostly consumed beverages of <i>Ilex paraguariensis</i> St. Hil.. <i>Journal of Ethnopharmacology</i> , 2021, 279, 114401.	2.0	11
991	Trypsin inhibitor activity, phenolic content and antioxidant capacity of soymilk as affected by grinding temperatures, heating methods and soybean varieties. <i>LWT - Food Science and Technology</i> , 2022, 153, 112424.	2.5	9
992	Evaluation of the antioxidant capacity, volatile composition and phenolic content of hybrid <i>Vitis vinifera</i> L. varieties sweet sapphire and sweet surprise. <i>Food Chemistry</i> , 2022, 366, 130644.	4.2	10
993	Innovative Natural Functional Ingredients from Olive and Citrus Extracts in Spanish-Type Dry-Cured Sausage. <i>Antioxidants</i> , 2021, 10, 180.	2.2	9
994	4.3 Coupling of Neuronal Function to Oxygen and Glucose Metabolism Through Changes in Neurotransmitter Dynamics as Revealed with Aging, Hypoglycemia, and Hypoxia. , 2007, , 297-320.		5
995	Cupric Ion Reducing Antioxidant Capacity Assay for Antioxidants in Human Serum and for Hydroxyl Radical Scavengers. <i>Methods in Molecular Biology</i> , 2010, 594, 215-239.	0.4	35
996	Antioxidant capacity in postmortem brain tissues of Parkinson's and Alzheimer's diseases. , 2006, , 39-43.		36
997	Investigation of Antioxidant and Anticancer Potential of Taurine by Means of Multiple Chemical and Biological Assays. <i>Advances in Experimental Medicine and Biology</i> , 2015, 803, 179-189.	0.8	4
998	Determination of (Total) Phenolics and Antioxidant Capacity in Food and Ingredients. <i>Food Science Text Series</i> , 2017, , 455-468.	0.3	8
999	Effect of olive cultivar on bioaccessibility and antioxidant activity of phenolic fraction of virgin olive oil. <i>European Journal of Nutrition</i> , 2018, 57, 1925-1946.	1.8	27
1000	Chemical composition, antioxidant, antimicrobial and antiproliferative activities of the extracts isolated from the pomace of rowanberry (<i>Sorbus aucuparia</i> L.). <i>Food Research International</i> , 2020, 136, 109310.	2.9	37
1001	Cocoa and chocolate consumption. "Are there aphrodisiac and other benefits for human health?". <i>South African Journal of Clinical Nutrition</i> , 2008, 21, 107-113.	0.3	26

#	ARTICLE	IF	CITATIONS
1002	South African dietary total antioxidant capacity based on secondary intake data in relation to dietary recommendations. South African Journal of Clinical Nutrition, 2009, 22, 195-202.	0.3	4
1003	Antioxidant properties and oxidative stability of oregano seed ethanol extract. Korean Journal of Food Preservation, 2019, 26, 165-173.	0.2	2
1005	Absorption and Metabolism of Anthocyanins. , 2003, , .		13
1007	Antioxidant Activities of Methanol Extracts from Selected Taiwanese Herbaceous Plants. Journal of Food and Nutrition Research (Newark, Del), 2014, 2, 435-442.	0.1	12
1008	Trade-Offs between Predation Risk and Growth Benefits in the Copepod Eurytemora affinis with Contrasting Pigmentation. PLoS ONE, 2013, 8, e71385.	1.1	24
1009	Sucralose Induces Biochemical Responses in Daphnia magna. PLoS ONE, 2014, 9, e92771.	1.1	29
1010	Structural Elucidation and Antioxidant Activities of Proanthocyanidins from Chinese Bayberry (Myrica rubra Sieb. et Zucc.) Leaves. PLoS ONE, 2014, 9, e96162.	1.1	58
1012	Comprehensive Food Labeling for Obesity Control. Advances in Obesity Weight Management & Control, 2016, 4, .	0.4	4
1013	Variation in minerals, polyphenolics and antioxidant activity of pulp, seed and almond of different Ziziphus species grown in Morocco. Brazilian Journal of Food Technology, 0, 23, .	0.8	6
1014	Food as Medicine: The New Concept of "Medical Rice". Advanced in Food Technology and Nutritional Sciences - Open Journal, 2016, 2, 38-50.	0.9	20
1015	Antioxidant and Antiproliferative Properties of Extract and Fractions from Small Red Bean (Phaseolus Tj ETQq0 0 0 rgBT /Overlock 10 Tf	1.8	1
1016	Antioxidant Capacity in the Lipophilic Fraction of Alzheimer's Brain Tissues. Bosnian Journal of Basic Medical Sciences, 2008, 7, 317-321.	0.6	4
1017	Effects of Drip Irrigation Configuration and Rate on Yield and Fruit Quality of Young Highbush Blueberry Plants. Hortscience: A Publication of the American Society for Horticultural Science, 2012, 47, 414-421.	0.5	20
1018	Comparisons between Orange- and Green-fleshed Non-netted and Orange-fleshed Netted Muskmelons: Antioxidant Changes following Different Harvest and Storage Periods. Journal of the American Society for Horticultural Science, 2006, 131, 110-117.	0.5	24
1019	Long-term consumption of fermented rooibos herbal tea offers neuroprotection against ischemic brain injury in rats. Acta Neurobiologiae Experimentalis, 2017, 77, 94-105.	0.4	20
1020	Capillary Gas Chromatography-Mass Spectrometry (CGC-MS) Analysis and Antioxidant Activities of Phenolic and Components of Guarana and Derivatives. The Open Analytical Chemistry Journal, 2012, 6, 1-8.	2.0	10
1021	Biotransformation of Khellin to Khellol by Aspergillus Niger and the Evaluation of their Biological Activities. The Open Bioactive Compounds Journal, 2013, 4, 1-3.	0.8	2
1022	Antioxidant status and hepato-protective role of Anchomanes difformis in streptozotocin-induced diabetes in male Wistar rats. Herba Polonica, 2020, 66, 18-36.	0.2	2

#	ARTICLE	IF	CITATIONS
1023	Comparative Profiling of Clove Extract and Its Component Antioxidant Activities Against Five Reactive Oxygen Species Using Multiple Free Radical Scavenging. <i>Food Science and Technology Research</i> , 2019, 25, 885-890.	0.3	8
1024	Impact of Bioflavonoids from Berryfruits on Biomarkers of Metabolic Syndrome. <i>Functional Foods in Health and Disease</i> , 2011, 1, 13.	0.3	9
1025	Effect of grape seed extract on postprandial oxidative status and metabolic responses in men and women with the metabolic syndrome - randomized, cross-over, placebo-controlled study. <i>Functional Foods in Health and Disease</i> , 2012, 2, 508.	0.3	13
1026	Application of KNN algorithm in determining the total antioxidant capacity of flavonoid-containing foods, 0, , .		3
1027	Sprouts and Needles of Norway Spruce (<i>Picea abies</i> (L.) Karst.) as Nordic Specialtyâ€™ Consumer Acceptance, Stability of Nutrients, and Bioactivities during Storage. <i>Molecules</i> , 2020, 25, 4187.	1.7	10
1028	Phenolic Composition and Antioxidant Activities of Different Solvent Extracts from Pine Needles in <i>Pinus</i> Species. <i>Preventive Nutrition and Food Science</i> , 2010, 15, 36-43.	0.7	4
1029	Protective Effect of Mulberry and <i>Lithospermum erythrorhizon</i> Extracts on Anti-aging against Photodamage. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2013, 42, 1744-1752.	0.2	5
1030	Antioxidant Activity of Korean Traditional Soy Sauce. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2015, 44, 1399-1406.	0.2	5
1031	Fermented Soybean Products: Some Methods, Antioxidants Compound Extraction and their Scavenging Activity. <i>Asian Journal of Biochemistry</i> , 2009, 4, 68-76.	0.5	20
1032	Effect of Extraction Procedures, Genotypes and Screening Methods to Measure the Antioxidant Potential and Phenolic Content of Orange-fleshed Sweetpotatoes (<i>Ipomoea batatas</i> L.). <i>American Journal of Food Technology</i> , 2012, 7, 50-61.	0.2	13
1033	Effects of Cooking on Antioxidant Activities and Polyphenol Content of Edible Mushrooms Commonly Consumed in Thailand. <i>Pakistan Journal of Nutrition</i> , 2011, 10, 1094-1103.	0.2	18
1034	Antioxidant Potential and Nutritional Values of Vegetables: A Review. <i>Research Journal of Medicinal Plant</i> , 2014, 8, 50-81.	0.3	36
1035	Amazonian Buriti oil: chemical characterization and antioxidant potential. <i>Grasas Y Aceites</i> , 2016, 67, e135.	0.3	25
1036	Effect of dry salting on flavonoid profile and antioxidant capacity of Algerian olive cultivars. <i>Grasas Y Aceites</i> , 2016, 67, e132.	0.3	9
1037	Free radical scavenging and α -glucosidase inhibition, two potential mechanisms involved in the anti-diabetic activity of oleanolic acid. <i>Grasas Y Aceites</i> , 2016, 67, e142.	0.3	17
1038	Determination of Antioxidant Activity in Different Kinds of Plants In Vivo and In Vitro by Using Diverse Technical Methods. <i>Journal of Nutrition & Food Sciences</i> , 2013, 03, .	1.0	11
1039	Evaluation of Enzymatic Pectin Extraction by a Recombinant Polygalacturonase (PGI) From Apples and Pears Pomace of Argentinean Production and Characterization of the Extracted Pectin. <i>Journal of Food Processing & Technology</i> , 2014, 05, .	0.2	12
1040	Antioxidant and Anti-Inflammatory Effects of Peanut Skin Extracts. <i>Food and Nutrition Sciences (Print)</i> , 2013, 04, 22-32.	0.2	23

#	ARTICLE	IF	CITATIONS
1041	Evaluation for Antioxidative Properties of Phlorotannins Isolated from the Brown Alga <i>Eisenia bicyclis</i> , by the H-ORAC Method. Food and Nutrition Sciences (Print), 2013, 04, 78-82.	0.2	15
1042	Effect of Cooking and Reconstitution Methods on the Loss of Bioactive Compounds in Pigmented and Unpigmented Potatoes. Food and Nutrition Sciences (Print), 2017, 08, 31-55.	0.2	1
1043	An Antioxidant Capacity Assay Using a Polyvinyl Alcohol-Based DPPH Pellet. Bulletin of the Korean Chemical Society, 2010, 31, 2557-2560.	1.0	4
1044	Antioxidative Sesquiterpenes from <i>Artemisia iwayomogi</i> . Bulletin of the Korean Chemical Society, 2011, 32, 3493-3496.	1.0	9
1046	Effects of Heat Processing Time on Total Phenolic Content and Antioxidant Capacity of Ginseng Jung Kwa. Journal of Ginseng Research, 2010, 34, 198-204.	3.0	13
1047	Antioxidation Effect of Leg Bone Extracts and Enzyme Hydrolysates from Jeju Crossbred Horses (Jeju Tj ETQq1 1 0.784314 rgBT /Over to	0.2	4
1048	Free radical scavenging and hepatoprotective activity of HD-03/ES in experimental models. Journal of Experimental and Integrative Medicine, 2012, 2, 161.	0.1	6
1049	Antioxidant Activity of Porcine Skin Gelatin Hydrolyzed by Pepsin and Pancreatin. Korean Journal for Food Science of Animal Resources, 2013, 33, 493-500.	1.5	11
1050	Main anthocyanins compositions and corresponding H-ORAC assay for wild <i>Lycium ruthenicum</i> Murr. fruits from the Qaidam Basin. Journal of Pharmaceutical Technology & Drug Research, 2013, 2, 1.	1.0	25
1051	Antioxidant and Anti-adipogenic Effects of PineXol [®] . Korean Journal of Food Science and Technology, 2013, 45, 97-103.	0.0	16
1052	Physicochemical Characteristics and Antioxidant Activities of Bioresource Juices from Jeju. Korean Journal of Food Science and Technology, 2013, 45, 293-298.	0.0	7
1053	Antioxidant Activity of Onion (<i>Allium cepa</i> L.) Peel Extracts Obtained as Onion Byproducts. Korean Journal of Food Science and Technology, 2014, 46, 364-368.	0.0	11
1054	Quality Characteristics and Granule Manufacture of Mulberry and Blueberry Fruit Extracts. Korean Journal of Food and Cookery Science, 2012, 28, 375-382.	0.2	24
1055	Physiological Activities of Leaf and Twig Extracts from <i>Lindera obtusiloba</i> Blume. Korean Journal of Food and Cookery Science, 2013, 29, 573-580.	0.2	8
1056	A Glycoside Flavonoid in Kudzu (<i>Pueraria lobata</i>). , 2005, , 783-794.		0
1057	Processing and matrix effects on the antioxidant capacity of fruit-based beverages. FASEB Journal, 2010, 24, 1b248.	0.2	0
1058	Strawberry extract attenuates oxidative stress-induced impaired insulin signaling in vitro in Human Skeletal Muscle Cells. FASEB Journal, 2010, 24, .	0.2	4
1059	A Study on the Saponin Contents and Antioxidant Activity of the Ginseng and Extruded Ginseng by Using Different Solvents for Extraction. The Korean Journal of Food and Nutrition, 2011, 24, 528-534.	0.3	3

#	ARTICLE	IF	CITATIONS
1060	Effect of the extracts from Schisandra chinensis Fruit and Morus alba Leaf on Insulin Secretion in Glucose-induced HIT-T15 Cells. Korean Journal of Food Preservation, 2011, 18, 1002-1008.	0.2	1
1061	Antioxidant capacity of tomato paste is stable during growing season and shelf life. FASEB Journal, 2012, 26, 1017.6.	0.2	0
1062	Optimization of Ethanol Extraction Conditions for Functional Components from Lespedeza cuneata Using Response Surface Methodology. Korean Journal of Food and Cookery Science, 2012, 28, 275-283.	0.2	12
1063	A Comparative Study on the Physiological Activities of Auricularia spp.. Korean Journal of Food Science and Technology, 2012, 44, 350-355.	0.0	3
1064	Antioxidant capacities of Aloe vera (Aloe vera Linne) from Jeju Island, Korea. Korean Journal of Food Science and Technology, 2012, 44, 643-647.	0.0	5
1065	Effect of FFD-410 (HiOwna-Jr.), a Balanced Herbal Nutritional Supplement on Biochemical, Hematological, Immunological and Cognitive Parameters of Wistar Rats. Food and Nutrition Sciences (Print), 2013, 04, 660-667.	0.2	1
1066	Phenolic Compound Content and Antioxidant Activity of Citrus Peels. Journal of the Korean Society of Food Science and Nutrition, 2013, 42, 153-160.	0.2	13
1067	Antioxidant Activities of Beverage Concentrates and Purees. Journal of the Korean Society of Food Science and Nutrition, 2013, 42, 997-1002.	0.2	3
1068	Diet antioxidant capacity: Relationship to oxidative stress and health.. CFW Plexus, 2013, , .	0.0	0
1069	Antioxidant Activities of Green and Purple Kohlrabi Juices. Korean Journal of Food Science and Technology, 2014, 46, 601-608.	0.0	14
1070	Prediction of the total antioxidant capacity of food based on artificial intelligence algorithms. , 0, , .		0
1071	Comparison of Antioxidant Activities of Pileus and Stipe from White Beech Mushrooms (Hypsizygus) Tj ETQq1 1 0.784314 rgBT /Overlo	0.2	3
1072	Potential Applications of Natural Antioxidants in Meat and Meat Products. , 2016, , 95-140.		0
1073	Increase of Rutin, Quercetin, and Antioxidant Activity during Germinated Buckwheat (Fagopyrum) Tj ETQq1 1 0.784314 rgBT /Overlo	0.1	0
1074	Anti-radical and microbial analysis of MAP stored Bitter gourd chips Short-running title: MAP storage study of Bitter gourd chips. International Journal of Current Microbiology and Applied Sciences, 2017, 6, 1840-1846.	0.0	1
1075	Use of test systems for assessing the total antioxidant activity of seeds. Plant Breeding and Seed Production, 2017, .	0.2	0
1077	Antioxidant and Protective Effects of Atrina Pectinata Extract. Advances in Experimental Medicine and Biology, 2019, 1155, 627-641.	0.8	0
1079	Development of a Flow-Injection ESR System for Evaluating the Lipophilic Alkoxy Radical Eliminating Capacities (L-AREC) of Tocopherol Analogues and Unsaturated Fatty Acids. Bulletin of the Chemical Society of Japan, 2019, 92, 1218-1225.	2.0	3

#	ARTICLE	IF	CITATIONS
1080	G�ndalarda Deniz Kaynaklı Makroalg Kullanan ve Lipit Oksidasyonunu Nlemede Antioksidan Etkisi. Akademik Gıda, 2019, 17, 389-400.	0.5	2
1081	Amelioratory Effects of Acorn Mook Ethanol Extract on ROS Production and Lipid Accumulation in Differentiated 3T3-L1 Cells. Journal of the East Asian Society of Dietary Life, 2019, 29, 511-518.	0.4	0
1082	Effects of p-Hydroxybenzaldehyde and p-Hydroxyacetophenone from Non-centrifuged Cane Sugar, Kokuto, on Serum Corticosterone, and Liver Conditions in Chronically Stressed Mice Fed with a High-fat Diet. Food Science and Technology Research, 2020, 26, 501-507.	0.3	3
1083	Antioxidant Activity and Taste-active Component Distribution in the Bran Layer of Rice Grain. Food Science and Technology Research, 2020, 26, 855-862.	0.3	2
1084	Dietary Total Antioxidant Capacity and Risk of Non-Alcoholic Fatty Liver Disease: A Case-Control Study. Journal of Research in Health Sciences, 2020, 20, e00486-e00486.	0.9	8
1085	Grape Polyphenolics. Reference Series in Phytochemistry, 2021, , 1-16.	0.2	0
1086	Phenolic content and antioxidant activity of sweet wormwood tea extracts using different solvents. Journal of Plant Biotechnology, 2019, 46, 338-345.	0.1	1
1087	Bioactive Compounds of Red-Jambo Fruit (Syzygium malaccense (L.) Merr. & L.M. Perry). Reference Series in Phytochemistry, 2020, , 395-407.	0.2	0
1088	Evaluation of Antioxidant, Antityrosinase Activities and Cytotoxic Effects of Phyllanthus amarus Extracts. Natural Products Journal, 2020, 10, 130-138.	0.1	1
1089	Antioxidants Characterization of the Fruit, Juice, and Pomace of Sweet Rowanberry (Sorbus aucuparia) Tj ETQq1 1 0.784314 rBT /Over	2.2	15
1090	Effect of reconstituted apple juice with alkaline electrolyzed water on cell proliferation and apoptosis of HT-29 cells. Journal of Food and Drug Analysis, 2012, 20, .	0.9	0
1091	Pilot study for the establishment of biomarkers for radiation damage after computed tomography in children. Hawai'i Journal of Medicine & Public Health: A Journal of Asia Pacific Medicine & Public Health, 2015, 74, 112-9.	0.4	1
1092	Phenolic content, antioxidant, cytotoxic and antiproliferative effects of fractions of Vigna subterraenea (L.) verdc from Mpumalanga, South Africa. Heliyon, 2021, 7, e08397.	1.4	9
1093	Evaluation of Hydrophilic and Lipophilic Antioxidant Capacity in Spanish Tomato Paste: Usefulness of Front-Face Total Fluorescence Signal Combined with Parafac. Food Analytical Methods, 0, , 1.	1.3	1
1094	Lycopene supplementation of maternal and weanling high-fat diets influences adipose tissue development and metabolic outcomes of Sprague-Dawley offspring. Journal of Nutritional Science, 2021, 10, e96.	0.7	0
1095	Determinación de la capacidad antioxidante total de alimentos y plasma humano por fotoquimioluminiscencia: Correlación con ensayos fluorométricos (ORAC) y espectrofotométricos (FRAP). TIP Revista Especializada En Ciencias Químico-Biológicas, 0, 23, .	0.3	1
1096	Diplazium esculentum (Retz.) Sw. reduces BACE-1 activities and amyloid peptides accumulation in Drosophila models of Alzheimer's disease. Scientific Reports, 2021, 11, 23796.	1.6	10
1097	Oxidative Balance Scores (OBSs) Integrating Nutrient, Food and Lifestyle Dimensions: Development of the NutrientL-OBS and FoodL-OBS. Antioxidants, 2022, 11, 300.	2.2	11

#	ARTICLE	IF	CITATIONS
1098	Variations in the Composition, Antioxidant and Antimicrobial Activities of <i>Cystoseira compressa</i> during Seasonal Growth. <i>Marine Drugs</i> , 2022, 20, 64.	2.2	29
1099	Have the Flowers, Fruitlets, Ripe Fruit and Leaves of Apples Cultivars Similar Compositions of Phenolic and Antioxidant Capacity?. <i>Erwerbs-Obstbau</i> , 0, , 1.	0.5	1
1100	Physiological maturity and wound-based orchard practices influence the antioxidant content and metabolic activity of two species of aai fruit at harvest and during storage. <i>Food Chemistry</i> , 2022, 382, 132279.	4.2	1
1101	Three new diterpenoids from the leaves of <i>Salvia lachnostachys</i> . <i>Natural Product Research</i> , 2022, 36, 5600-5605.	1.0	5
1102	Vitamin C and Phenolic Antioxidants of Jua (<i>Ziziphus joazeiro</i> M.) Pulp: A Rich Underexplored Brazilian Source of Ellagic Acid Recovered by Aqueous Ultrasound-Assisted Extraction. <i>Molecules</i> , 2022, 27, 627.	1.7	3
1103	Hydrophilic oxygen radical absorbance capacity values of low-molecular-weight phenolic compounds containing carbon, hydrogen, and oxygen. <i>RSC Advances</i> , 2022, 12, 4094-4100.	1.7	5
1104	Exploring the bioactive potential of brewers spent grain ohmic extracts. <i>Innovative Food Science and Emerging Technologies</i> , 2022, 76, 102943.	2.7	15
1106	Assessment of antioxidant activities of HeukHarang a novel Korean <i>Lectuca sativa</i> L.. <i>Food Science and Technology</i> , 0, 42, .	0.8	2
1107	Copepod reproductive effort and oxidative status as responses to warming in the marine environment. <i>Ecology and Evolution</i> , 2022, 12, e8594.	0.8	8
1108	Characterization of Buritirana (<i>Mauritiella armata</i>) Fruits from the Brazilian Cerrado: Biometric and Physicochemical Attributes, Chemical Composition and Antioxidant and Antibacterial Potential. <i>Foods</i> , 2022, 11, 786.	1.9	6
1109	Impact of kernel development on phenolic profiles and antioxidant activity in <i>Castanea henryi</i> . <i>International Journal of Food Science and Technology</i> , 2022, 57, 5801-5810.	1.3	2
1110	Structureantioxidant activity (oxygen radical absorbance capacity) relationships of phenolic compounds. <i>Structural Chemistry</i> , 2022, 33, 1055-1062.	1.0	3
1111	Process optimization for simultaneous production of phenolic acids and enzymes with high transfructosylation activity in cupuassu (<i>Theobroma grandiflorum</i>) residue by submerged fermentation with <i>Aspergillus carbonarius</i> . <i>Journal of Food Science and Technology</i> , 0, , 1.	1.4	1
1112	Fiber-Rich Cranberry Pomace as Food Ingredient with Functional Activity for Yogurt Production. <i>Foods</i> , 2022, 11, 758.	1.9	19
1113	Possibility for Prevention of Type 2 Diabetes Mellitus and Dementia Using Three Kinds of Brown Rice Blends after High-Pressure Treatment. <i>Foods</i> , 2022, 11, 818.	1.9	6
1114	Effects of Varying Levels of Dietary DL-Methionine Supplementation on Breast Meat Quality of Male and Female Broilers. <i>Poultry</i> , 2022, 1, 40-53.	0.5	2
1115	Phenolic compounds, antioxidant and antimicrobial activities of <i>Pulicaria odora</i> extract. <i>Current Bioactive Compounds</i> , 2022, 18, .	0.2	0
1116	A novel cascade approach to extract bioactive compounds from officinal herbs. <i>Italian Journal of Food Science</i> , 2022, 34, 1-8.	1.5	2

#	ARTICLE	IF	CITATIONS
1117	Alpha-tocotrienol enhances arborization of primary hippocampal neurons via upregulation of Bcl-xL. <i>Nutrition Research</i> , 2022, 101, 31-42.	1.3	0
1118	The use of cyclodextrins as solubility enhancers in the ORAC method may cause interference in the measurement of antioxidant activity. <i>Talanta</i> , 2022, 243, 123336.	2.9	7
1119	Reactive oxygen species scavenging capacities of oil palm trunk sap evaluated using the electron spin resonance spin trapping method. <i>Industrial Crops and Products</i> , 2022, 182, 114887.	2.5	1
1120	Methods to evaluate the scavenging activity of antioxidants toward reactive oxygen and nitrogen species (IUPAC Technical Report). <i>Pure and Applied Chemistry</i> , 2022, 94, 87-144.	0.9	56
1121	Chemical, Physical And Oxidative Characteristics Of Broilers Meat Supplemented With Passion Fruit Seed Oil. <i>International Journal for Innovation Education and Research</i> , 2021, 9, 69-83.	0.0	1
1122	Salix spp. Bark Hot Water Extracts Show Antiviral, Antibacterial, and Antioxidant Activitiesâ€™The Bioactive Properties of 16 Clones. <i>Frontiers in Bioengineering and Biotechnology</i> , 2021, 9, 797939.	2.0	10
1123	Secondary Metabolites of Fruits and Vegetables with Antioxidant Potential. , 0, , .		3
1124	HPLC-Triple detector (Coulometric array, diode array and mass spectrometer) for the analysis of antioxidants in officinal plants. <i>LWT - Food Science and Technology</i> , 2022, 162, 113456.	2.5	2
1125	Antioxidant Capacity and Antiplatelet Activity of Aqueous Extracts of Common Bean (Phaseolus) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50 4	1.6	11
1126	The Impact of Mild Frost Occurring at Different Harvesting Times on the Volatile and Phenolic Composition of Virgin Olive Oil. <i>Antioxidants</i> , 2022, 11, 852.	2.2	5
1127	Australian native fruits and vegetables: Chemical composition, nutritional profile, bioactivity and potential valorization by industries. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 8511-8544.	5.4	8
1128	Evaluating the impact of feeding dried distillers grains with solubles on Boer goat growth performance, meat color stability, and antioxidant capacity. <i>Translational Animal Science</i> , 2022, 6, .	0.4	5
1129	Grape Polyphenolics. <i>Reference Series in Phytochemistry</i> , 2022, , 35-50.	0.2	0
1130	Added Value of Ascophyllum nodosum Side Stream Utilization during Seaweed Meal Processing. <i>Marine Drugs</i> , 2022, 20, 340.	2.2	9
1131	Antibacterial and Oxidative Stress-Protective Effects of Five Monoterpenes from Softwood. <i>Molecules</i> , 2022, 27, 3891.	1.7	7
1132	Individual and Joint Effect of Alpha-Tocopherol and Hydroxytyrosol Acetate on the Oxidation of Sunflower Oil Submitted to Oxidative Conditions: A Study by Proton Nuclear Magnetic Resonance. <i>Antioxidants</i> , 2022, 11, 1156.	2.2	0
1133	Identifying Major Drivers of Antioxidant Activities in Complex Polyphenol Mixtures from Grape Canes. <i>Molecules</i> , 2022, 27, 4029.	1.7	6
1134	Assessment of free and bound phenolics in the flowers and floral organs of two Camellia species flower and their antioxidant activities. <i>Food Bioscience</i> , 2022, 49, 101905.	2.0	10

#	ARTICLE	IF	CITATIONS
1135	Comparison of Chemical Composition, Physicochemical Parameters, and Antioxidant and Antibacterial Activity of the Essential Oil of Cultivated and Wild Mexican Oregano <i>Poliomintha longiflora</i> Gray. <i>Plants</i> , 2022, 11, 1785.	1.6	3
1136	Valorisation of Roman chamomile (<i>Chamaemelum nobile</i> L.) herb by comprehensive evaluation of hydrodistilled aroma and residual non-volatile fractions. <i>Food Research International</i> , 2022, 160, 111715.	2.9	1
1137	Impact of Circular Brewer's Spent Grain Flour after In Vitro Gastrointestinal Digestion on Human Gut Microbiota. <i>Foods</i> , 2022, 11, 2279.	1.9	3
1138	Platinum(II) complexes bearing asymmetrically substituted pivaloylthioureas: Synthesis, crystal structures, DFT and antioxidant studies. <i>Polyhedron</i> , 2022, 226, 116076.	1.0	2
1139	Cranberry and black chokeberry extracts isolated with pressurized ethanol from defatted by supercritical CO ₂ pomace inhibit colorectal carcinoma cells and increase global antioxidant response of meat products during in vitro digestion. <i>Food Research International</i> , 2022, 161, 111803.	2.9	2
1140	Endophytic fungus <i>Cladosporium</i> sp (AC-1) isolated from leaves of <i>Annona cacans</i> (Annonaceae) shows high metabolic plasticity to produce bioactive molecules. <i>Biocatalysis and Agricultural Biotechnology</i> , 2022, 44, 102463.	1.5	3
1141	<i>Aspergillus welwitschiae</i> inulinase enzyme cocktails obtained on agro-material inducers for the purpose of fructooligosaccharides production. <i>Food Research International</i> , 2022, 160, 111755.	2.9	4
1142	Changes in the antioxidant ability of eggplant caused by roasting and identification of antioxidant. <i>Journal for the Integrated Study of Dietary Habits</i> , 2022, 32, 179-186.	0.0	0
1143	Effects of Methods and Durations of Extraction on Total Flavonoid and Phenolic Contents and Antioxidant Activity of Java Cardamom (<i>Amomum compactum</i> Soland Ex Maton) Fruit. <i>Plants</i> , 2022, 11, 2221.	1.6	9
1144	Proteometabolomic Analysis Reveals Molecular Features Associated with Grain Size and Antioxidant Properties amongst Chickpea (<i>Cicer arietinum</i> L.) Seeds Genotypes. <i>Antioxidants</i> , 2022, 11, 1850.	2.2	2
1145	Rapid screening of antioxidant from natural products by AAPH-Incubating HPLC-DAD-HR MS/MS method: A case study of <i>Gardenia jasminoides</i> fruit. <i>Food Chemistry</i> , 2023, 401, 134091.	4.2	6
1146	Modification of the oxygen radical absorbance capacity assay and its application in evaluating the total antioxidative state in fish. <i>Advances in Redox Research</i> , 2022, 6, 100049.	0.9	1
1147	Chemical Study and Comparison of the Biological Activities of the Essential Oils of <i>Helichrysum petiolare</i> , <i>H. cymosum</i> , and <i>H. odoratissimum</i> . <i>Plants</i> , 2022, 11, 2606.	1.6	3
1148	Phytochemical Investigation and Biological Studies on Selected <i>Searsia</i> Species. <i>Plants</i> , 2022, 11, 2793.	1.6	4
1149	A novel protocol for batch-separating gintonin-enriched, polysaccharide-enriched, and crude ginsenoside-containing fractions from <i>Panax ginseng</i> . <i>Journal of Ginseng Research</i> , 2023, 47, 366-375.	3.0	1
1150	Tomato Landraces May Benefit from Protected Production—Evaluation on Phytochemicals. <i>Horticulturae</i> , 2022, 8, 937.	1.2	1
1151	Potential of traditional Chilean blood-fleshed peach to support livelihood opportunities in local agriculture. <i>Frontiers in Sustainable Food Systems</i> , 0, 6, .	1.8	0
1152	Effect of High-tunnel Production Systems on the Preharvest Losses and Harvest Quality of 'BHN 589' and 'Cherokee Purple' Tomatoes. <i>HortTechnology</i> , 2022, 32, 507-509.	0.5	0

#	ARTICLE	IF	CITATIONS
1153	An innovative approach for maintaining the quality of pink tomatoes stored at optimum and above-optimum temperatures using a microporous membrane patch. <i>Food Packaging and Shelf Life</i> , 2022, 34, 100981.	3.3	1
1154	Sensory Characteristics, Composition, and Nutraceutical Content of Juice from <i>Vitis rotundifolia</i> (Muscadine) Cultivars. <i>American Journal of Enology and Viticulture</i> , 2007, 58, 268-273.	0.9	15
1155	Classification of Okinawan Welsh Onions (<i>Allium</i> spp.) on the Basis of Morphological Characteristics and Volatile Aroma Compounds, and Analysis of Their Functionalities. <i>Food Preservation Science</i> , 2014, 40, 109-117.	0.1	0
1156	The Evaluation of Shikimi (<i>Illicium anisatum</i>) Cultivated in Saga Prefecture as Functional Food and Cosmetic Material. <i>Food Preservation Science</i> , 2018, 44, 303-308.	0.1	0
1157	Valorizing the usage of olive leaves, bioactive compounds, biological activities, and food applications: A comprehensive review. <i>Frontiers in Nutrition</i> , 0, 9, .	1.6	17
1158	Comparison of Growth and Chemical Profile of Diatom <i>Skeletonema grevillei</i> in Bioreactor and Incubation-Shaking Cabinet in Two Growth Phases. <i>Marine Drugs</i> , 2022, 20, 697.	2.2	7
1159	NaCl Accumulation, Shoot Biomass, Antioxidant Capacity, and Gene Expression of <i>Passiflora edulis</i> f. <i>Flavicarpa</i> Deg. in Response to Irrigation Waters of Moderate to High Salinity. <i>Agriculture (Switzerland)</i> , 2022, 12, 1856.	1.4	4
1160	Nanoencapsulation and bioaccessibility of polyphenols of aqueous extracts from <i>Bauhinia forficata</i> link. <i>Food Chemistry Molecular Sciences</i> , 2022, 5, 100144.	0.9	4
1161	Probing the impact of sustainable emerging sonication and DBD plasma technologies on the quality of wheat sprouts juice. <i>Ultrasonics Sonochemistry</i> , 2023, 92, 106257.	3.8	9
1162	Comparative study on the extraction efficiency, characterization, and bioactivities of <i>Bletilla striata</i> polysaccharides using response surface methodology (RSM) and genetic algorithm-artificial neural network (GA-ANN). <i>International Journal of Biological Macromolecules</i> , 2023, 226, 982-995.	3.6	11
1163	Blood orange juice intake modulates plasma and PBMC microRNA expression in overweight and insulin-resistant women: impact on MAPK and NF κ B signaling pathways. <i>Journal of Nutritional Biochemistry</i> , 2023, 112, 109240.	1.9	6
1164	The Potential Health Benefits of Brown Rice. , 0, , .		0
1165	“Pera”™ Orange and “Moro”™ Blood Orange Juice Improves Oxidative Stress and Inflammatory Response Biomarkers and Modulates the Gut Microbiota of Individuals with Insulin Resistance and Different Obesity Classes. <i>Obesities</i> , 2022, 2, 389-412.	0.3	2
1166	Effects of In Vitro Digestion on the Antioxidant Activity of Three Phenolic Extracts from Olive Mill Wastewaters. <i>Antioxidants</i> , 2023, 12, 22.	2.2	2
1167	Oxidative Stress and Antioxidants—A Critical Review on In Vitro Antioxidant Assays. <i>Antioxidants</i> , 2022, 11, 2388.	2.2	33
1168	Effect of Rain Cover on Tree Physiology and Fruit Condition and Quality of “Rainier”™, “Bing”™ and “Sweetheart”™ Sweet Cherry Trees. <i>Horticulturae</i> , 2023, 9, 109.	1.2	2
1169	Nutritional potential of an edible terrestrial orchid <i>Eulophia nuda</i> LINDL and validation of its traditional claim in arthritis. <i>Journal of Ethnopharmacology</i> , 2023, 306, 116123.	2.0	3
1170	In Vitro Bioaccessibility of Proteins and Bioactive Compounds of Wild and Cultivated Seaweeds from the Gulf of Saint Lawrence. <i>Marine Drugs</i> , 2023, 21, 102.	2.2	6

#	ARTICLE	IF	CITATIONS
1171	Effect of extraction treatments on the functional properties of free and bound phenols in apple seeds. <i>Food Bioscience</i> , 2023, 53, 102602.	2.0	0
1172	Evaluation of different blackcurrant seed ingredients in meatballs by using conventional quality assessment and untargeted metabolomics. <i>Meat Science</i> , 2023, 200, 109160.	2.7	3
1173	FTIR spectra, antioxidant capacity and degradation kinetics of maize anthocyanin extract under variable process conditions. <i>Applied Food Research</i> , 2023, 3, 100282.	1.4	7
1174	Effect of plastic roof and high tunnel on microclimate, physiology, vegetative growth and fruit characteristics of 'Santina' sweet cherry. <i>Scientia Horticulturae</i> , 2023, 317, 112037.	1.7	1
1175	Antioxidant Capacity, Antitumor Activity and Metabolomic Profile of a Beetroot Peel Flour. <i>Metabolites</i> , 2023, 13, 277.	1.3	1
1176	Insights into the pigment and non-pigment phenolic profile of polyphenol extracts of jujube peel and their antioxidant and lipid-lowering activities. <i>Food Bioscience</i> , 2023, 52, 102493.	2.0	6
1177	Optimization of the Extraction of Antioxidant Compounds from Roselle Hibiscus Calyxes (Hibiscus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.7	0
1178	Functional sugar-free chewing gum infused with spices bolsters antioxidant capacity and phenolic content of saliva. <i>Scientific Reports</i> , 2023, 13, .	1.6	2
1179	Rosebay Willowherb (<i>Chamerion angustifolium</i>) in Food Products: Evaluation of the Residual Anti-radical Activity of Polyphenol Compounds and N-acetylcystein. <i>Current Nutrition and Food Science</i> , 2024, 20, 220-226.	0.3	0
1180	Effect of Mulberry Leaf Tea on Texture, Microstructure, Starch Retrogradation, and Antioxidant Capacity of Rice Noodles. <i>Journal of Food Processing and Preservation</i> , 2023, 2023, 1-9.	0.9	0
1185	Oxidative stress and its management through phytoconstituents. , 2023, , 483-499.		1
1186	Antioxidant Activity Methods. , 2023, , 1-69.		0