

Total Antioxidant Capacity of Plant Foods, Beverages and by Three Different In Vitro Assays

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Understanding the association between dietary antioxidants, redox status and disease: is the Total Antioxidant Capacity the right tool?. Redox Report, 2004, 9, 145-152.	1.4	294
2	Coffee-mediated protective effects against directly acting genotoxins and gamma-radiation in mouse lymphoma cells. Cell Biology and Toxicology, 2004, 20, 121-132.	2.4	9
3	Lipophilic and Hydrophilic Antioxidant Capacities of Common Foods in the United States. Journal of Agricultural and Food Chemistry, 2004, 52, 4026-4037.	2.4	1,465
5	Development of a database for total antioxidant capacity in foods: a preliminary study. Journal of Food Composition and Analysis, 2004, 17, 407-422.	1.9	227
6	Effects of Low-Fat and/or High Fruit-and-Vegetable Diets on Plasma Levels of 8-Isoprostane-F ₂ I ₂ in the Nutrition and Breast Health Study. Nutrition and Cancer, 2004, 50, 155-160.	0.9	32
7	Cold-Storage Affects Antioxidant Properties of Apples in Caco-2 Cells. Journal of Nutrition, 2004, 134, 1105-1109.	1.3	36
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21	Antioxidant Characterization of Some Sicilian Edible Wild Greens. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 9465-9471.	2.4	73
22	Antioxidant Activity of Ethanolic Extracts from Several Asparagus Cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 5212-5217.	2.4	98
23	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
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1082	Effect of Foliar Application of Hydrogen Peroxide Macroconcentrations on Growth Parameters, Phenolic Compounds and Antioxidant Capacity in the Leaves and Seeds of <i>Amaranthus hypochondriacus</i> L.. <i>Plants</i> , 2023, 12, 1499.	1.6	0
1083	Characteristics and Relationships between Total Polyphenol and Flavonoid Contents, Antioxidant Capacities, and the Content of Caffeine, Gallic Acid, and Major Catechins in Wild/Ancient and Cultivated Teas in Vietnam. <i>Molecules</i> , 2023, 28, 3470.	1.7	3
1084	Adherence to a Vegetarian Diet is not Associated With Depression: Results From the National Health and Nutrition Examination Surveys. <i>Psychiatry Investigation</i> , 2023, 20, 315-324.	0.7	1
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1104	The Chemistry of Tequila. <i>ACS Symposium Series</i> , 0, , 37-61.	0.5	0
1106	Determination of Antioxidant Activity in Parsley, Dill, Coriander and Basil. <i>Lecture Notes in Bioengineering</i> , 2023, , 312-319.	0.3	0