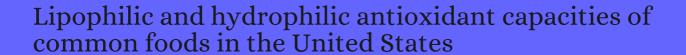
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985	The Effect of Irradiation and Heat Treatment on Composition and Antioxidant Properties of Culinary Herbs and Spices [A Review. <b>2010</b> , 26, 138-161	22
984	Screening of Some Coastal Plant Resources for Their Antioxidant Potential, Total Polyphenol and Flavonoid Content. <b>2010</b> , 2, 151-156	5
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, ·	Flavonoid Content. <b>2010</b> , 2, 151-156	
983	Flavonoid Content. <b>2010</b> , 2, 151-156  Alli (Euterpe oleracea). <b>2010</b> , 213-223	3
983	Flavonoid Content. 2010, 2, 151-156  Alli (Euterpe oleracea). 2010, 213-223  Raspberries and human health: a review. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 3871-83  5.7	3 148
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973	Antioxidant activity and phenolic profile of pistachio (Pistacia vera L., variety Bronte) seeds and skins. <b>2010</b> , 92, 1115-22		190
972	Determination of toxic perilla ketone, secondary plant metabolites and antioxidative capacity in five Perilla frutescens L. varieties. <b>2010</b> , 48, 264-70		36
971	Polyphenol content and health benefits of raisins. <b>2010</b> , 30, 511-9		123
970	Characterization of yield, sensitivity to Botrytis cinerea and antioxidant content of several rose species suitable for edible flowers. <b>2010</b> , 123, 395-401		22
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961	Effects of dietary consumption of cranberry powder on metabolic parameters in growing rats fed high fructose diets. <b>2010</b> , 1, 116-23		20
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948	In vitro and in vivo anti-hyperglycemic effects of Omija (Schizandra chinensis) fruit. <b>2011</b> , 12, 1359-70		41
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920	Gold kiwifruit ( Actinidia chinensis 'Hort16A') for immune support. <b>2011</b> , 70, 276-80	16
919	Development and validation of a food-frequency questionnaire to assess short-term antioxidant intake in athletes. <b>2011</b> , 21, 105-12	14
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914	Potatoes: Production, Quality, and Major Processed Products. <b>2011</b> , 683-703	
913	Effect of temperature on the drying characteristics, colour, antioxidant and beta-carotene contents of two apricot varieties. <b>2011</b> , 46, 275-283	60
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911	Phytochemicals and antioxidant capacities in rice brans of different color. <b>2011</b> , 76, C117-26	171
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902	Antioxidant phytochemicals in lettuce grown in high tunnels and open field. <b>2011</b> , 52, 133-139	25
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898	In vitro scavenging capacity of annatto seed extracts against reactive oxygen and nitrogen species. <b>2011</b> , 127, 419-26	88
897	Antioxidant capacities and total phenolic contents of 62 fruits. <b>2011</b> , 129, 345-350	420
896	Antioxidative potential of cashew phenolics in food and biological model systems as affected by roasting. <b>2011</b> , 129, 1388-1396	51
895	Type 2 diabetes-related bioactivities of coffee: Assessment of antioxidant activity, NF- <b>B</b> inhibition, and stimulation of glucose uptake. <b>2011</b> , 124, 914-920	43
894	Flavonoids from acai (Euterpe oleracea Mart.) pulp and their antioxidant and anti-inflammatory activities. <b>2011</b> , 128, 152-7	136
893	Polyphenolic antioxidant profiles of yellow camellia. <b>2011</b> , 129, 351-357	40
892	Distribution of phenolic compounds and antioxidative activities in parts of sweet potato (Ipomoea batata L.) plants and in home processed roots. <b>2011</b> , 24, 29-37	95
891	Influence of storage and in vitro gastrointestinal digestion on total antioxidant capacity of fruit beverages. <b>2011</b> , 24, 87-94	46
890	Chemical composition and antioxidant properties of mature and baby artichokes (Cynara scolymus L.), raw and cooked. <b>2011</b> , 24, 49-54	71
889	Antioxidants in digestive tracts and gonads of green urchin (Strongylocentrotus droebachiensis). <b>2011</b> , 24, 179-183	6
888	Antioxidant and 'natural protective' properties of kiwifruit. <b>2011</b> , 11, 1811-20	31
887	Nutritional and health-promoting properties of tropical and subtropical fruits. <b>2011</b> , 21-78	13
886	Mangosteen ( Garcinia mangostana L.). <b>2011</b> , 1-32e	4

885	Dietary intake of 337 polyphenols in French adults. <b>2011</b> , 93, 1220-8	309
884	Seasonal effects on bioactive compounds and antioxidant capacity of six economically important brassica vegetables. <b>2011</b> , 16, 6816-32	60
883	Tree nut phytochemicals: composition, antioxidant capacity, bioactivity, impact factors. A systematic review of almonds, Brazils, cashews, hazelnuts, macadamias, pecans, pine nuts, pistachios and walnuts. <b>2011</b> , 24, 244-75	225
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881	Quality and antioxidant properties of fresh-cut apple wedges from 10 cultivars during modified atmosphere packaging storage. <b>2011</b> , 17, 267-76	7
880	The role of nutrition and diet in learning and behaviour of children with symptoms of attention deficit hyperactivity disorder. <b>2011</b> , 323-358	
879	The influence of collection zone on glucosinolates, polyphenols and flavonoids contents and biological profiles of Capparis sicula ssp. sicula. <b>2011</b> , 17, 87-97	15
878	Impact of cooking and drying on the phenolic, carotenoid contents and in vitro antioxidant capacity of Andean arracacha (Arracacia xanthorrhiza Bancr.) root. <b>2011</b> , 17, 319-30	9
877	Pecans acutely increase plasma postprandial antioxidant capacity and catechins and decrease LDL oxidation in humans. <b>2011</b> , 141, 56-62	49
876	Vegetables, Whole Grains, and Their Derivatives in Cancer Prevention. <b>2011</b> ,	3
875	An Objective Appraisal of the Free Radical Theory of Aging. <b>2011</b> , 177-202	6
874	Effect of freeze-drying on the antioxidant compounds and antioxidant activity of selected tropical fruits. <b>2011</b> , 12, 4678-92	130
873	Evaluation of oxygen radical absorbance capacity in kampo medicine. <b>2011</b> , 2011, 812163	12
872	Protective Effect of Anthocyanins Extract from Blueberry on TNBS-Induced IBD Model of Mice. <b>2011</b> , 2011, 525462	44
871	Comprehensive evidence-based assessment and prioritization of potential antidiabetic medicinal	20
0/1	plants: a case study from canadian eastern james bay cree traditional medicine. <b>2012</b> , 2012, 893426	20
870	plants: a case study from canadian eastern james bay cree traditional medicine. <b>2012</b> , 2012, 893426  Gamma irradiation of in-shell and blanched peanuts protects against mycotoxic fungi and retains their nutraceutical components during long-term storage. <b>2012</b> , 13, 10935-58	23
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867	Health benefits of herbs and spices. <b>2012</b> , 72-88		6
866	Agave (Agave spp.) and its Traditional Products as a Source of Bioactive Compounds. <b>2012</b> , 8, 218-231		52
865	Water-Soluble Antioxidant Potential of Melon Lines Grown in Turkey. <b>2012</b> , 15, 145-156		3
864	Antioxidative properties of functional polyphenols and their metabolites assessed by an ORAC assay. <b>2012</b> , 76, 395-9		52
863	Changes in markers of inflammation, antioxidant capacity and oxidative stress in smokers following consumption of milk, and milk supplemented with fruit and vegetable extracts and vitamin C. <b>2012</b> , 63, 90-102		9
862	A new series of the SMTP plasminogen modulators with a phenylamine-based side chain. <b>2012</b> , 65, 361-7		13
861	Antioxidant protocols for foods and biological systems. <b>2012</b> , 77-104		
860	Method validation by interlaboratory studies of improved hydrophilic oxygen radical absorbance capacity methods for the determination of antioxidant capacities of antioxidant solutions and food extracts. <b>2012</b> , 28, 159-65		65
859	Stability of the phenolic and carotenoid profile of gazpachos during storage. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 1981-8	5.7	14
858	Altered leaf colour is associated with increased superoxide-scavenging activity in aureusidin-producing transgenic plants. <b>2012</b> , 10, 1046-55		3
857	First web-based database on total phenolics and oxygen radical absorbance capacity (ORAC) of fruits produced and consumed within the south Andes region of South America. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 8851-9	5.7	88
856	Nuts, especially walnuts, have both antioxidant quantity and efficacy and exhibit significant potential health benefits. <b>2012</b> , 3, 134-40		149
855	Effects of roasting on the antioxidant status and phenolic profiles of commercial Turkish hazelnut varieties (Corylus avellana L.). <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 1218-23	5.7	64
854	Sources of Natural Antioxidants and Their Activities. <b>2012</b> , 65-138		7
853	Effects of essential oils from herbal plants and citrus fruits on DNA polymerase inhibitory, cancer cell growth inhibitory, antiallergic, and antioxidant activities. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 11343-50	5.7	29
852	Regionalverband Stwest Tagung am 05./06.03.12 in Kaiserslautern. <b>2012</b> , 66, 88-89		
851	Potential of Spanish sour-sweet pomegranates (cultivar C25) for the juice industry. <b>2012</b> , 18, 129-38		42
850	Use of date (Phoenix dactylifera L.) blanching water for reconstituting milk powder: Yogurt manufacture. <b>2012</b> , 90, 506-514		15

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849	Correlation of total polyphenolic content with antioxidant and antibacterial activity of 24 extracts from Greek domestic Lamiaceae species. <b>2012</b> , 50, 4115-24	118
848	A mitochondria-based method for the determination of antioxidant activities using 2?,7?-dichlorofluorescin diacetate oxidation. <b>2012</b> , 48, 454-461	5
847	The effect of roasting on the phenolic compounds and antioxidant potential of baru nuts [Dipteryx alata Vog.]. <b>2012</b> , 48, 592-597	68
846	Apples and Pears: Production, Physicochemical and Nutritional Quality, and Major Products. <b>2012</b> , 365-383	1
845	Nutritional and functional characteristics of seven grades of black tea produced in Turkey. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 7682-9	26
844	ORAC Values and Anthocyanin Content of Brazilian and Floridian Acai (Euterpe oleraceae Mart.). <b>2012</b> , 2, 99-103	4
843	Germination dramatically increases isoflavonoid content and diversity in chickpea (Cicer arietinum L.) seeds. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 8606-15	65
842	Effect of heat-drying on antioxidant activity of selected fruit peels. 2012,	6
841	Plant sterols and antioxidant parameters in enriched beverages: storage stability. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 4725-34	22
840	Cranberry, Blueberry, Currant, and Gooseberry. <b>2012</b> , 399-417	1
839	Strawberries and Raspberries. <b>2012</b> , 419-431	2
838	Tropical Fruit I: Banana, Mango, and Pineapple. <b>2012</b> , 565-589	3
837	Chemical, functional and quality properties of Japanese plum (Prunus salicina Lindl.) as affected by mulching. <b>2012</b> , 134, 114-120	24
836	Antioxidant capacity and sensory profiles of peanut skin infusions. <b>2012</b> , 47, 189-198	20
835	Anti-oxidative analysis, and identification and quantification of anthocyanin pigments in different coloured rice. <b>2012</b> , 135, 2783-8	80
834	A novel trans-4-hydroxycinnamic acid derivative from Meyer lemon (Citrus meyeri). <b>2012</b> , 135, 2235-7	6
833	Simultaneous determination of anthocyanins, coumarins and phenolic acids in fruits, kernels and liqueur of Prunus mahaleb L. <b>2012</b> , 135, 2157-62	37
832	Identification and quantification, by HPLC-DAD-MS/MS, of carotenoids and phenolic compounds from the Amazonian fruit Caryocar villosum. <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 5884-9 <sup>2,7</sup>	70

831 Gemeinsame Tagung der Regionalverblide Nordost und Slost am 29. und 30.03.12 in Halle. **2012**, 66, 86-88

830	Einladung zum Lebensmittelchemikertag in Mflster 2012. <b>2012</b> , 66, 65-65	2
829	Effect of New Zealand blueberry consumption on recovery from eccentric exercise-induced muscle damage. <b>2012</b> , 9, 19	87
828	Polyphenols in the diet: friend or foe?. 2012, 37, 297-308	5
827	Radioprotective effect of Curcuma longa extract on Erradiation-induced oxidative stress in rats. <b>2012</b> , 90, 415-23	20
826	Poppy. <b>2012</b> , 489-493	
825	Total phenolics, carotenoids, ascorbic acid, and antioxidant properties of fresh-cut mango (Mangifera indica L., cv. Tommy Atkin) as affected by infrared heat treatment. <b>2012</b> , 77, C1197-202	23
824	Blueberries. <b>2012</b> , 13, 7-13	2
823	Stability of avocado paste carotenoids as affected by high hydrostatic pressure processing and storage. <b>2012</b> , 16, 121-128	65
822	Date fruits (Phoenix dactylifera Linn): an emerging medicinal food. <b>2012</b> , 52, 249-71	173
821	Major physicochemical and antioxidant changes during peach-palm (Bactris gasipaesH.B.K.) flour processing. <b>2012</b> , 67, 415-427	13
820	Total antioxidant capacity from diet and risk of myocardial infarction: a prospective cohort of women. <b>2012</b> , 125, 974-80	61
819	De novo sequencing and comparative analysis of the blueberry transcriptome to discover putative genes related to antioxidants. <b>2012</b> , 511, 54-61	70
818	Identification, quantification and comparison of the principal bioactive compounds and external quality parameters of two broccoli cultivars. <b>2012</b> , 4, 465-473	35
817	CHAPTER 20:The Glucose Oxidase-Peroxidase Assay for Glucose. <b>2012</b> , 340-357	
816	Dietary Flavonoids. <b>2012</b> , 419-433	1
815	Antioxidant activity and characterization of phenolic compounds from bacaba (Oenocarpus bacaba Mart.) fruit by HPLC-DAD-MS(n). <i>Journal of Agricultural and Food Chemistry</i> , <b>2012</b> , 60, 7665-73	42
814	Phaseolus vulgaris. <b>2012</b> , 815-848	1

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467	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> , <b>2016</b> , 64, 1028-45	5.7	157
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465	Effect of different cooking methods on the polyphenol concentration and antioxidant capacity of selected vegetables. <b>2016</b> , 14, 1-12		28
464	Oxidative stability of salad dressing with Spanish plum leaf extract. <b>2016</b> , 10, 201-209		3
463	Phenolic and aroma compositions of pitomba fruit (Talisia esculenta Radlk.) assessed by LCMS/MS and HS-SPME/GCMS. <b>2016</b> , 83, 87-94		25
462	Polyphenolic content and biological properties of Avola almond (Prunus dulcis Mill. D.A. Webb) skin and its industrial byproducts. <b>2016</b> , 83, 283-293		52
461	Review of dried fruits: Phytochemicals, antioxidant efficacies, and health benefits. <b>2016</b> , 21, 113-132		145
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459	Relationship between antioxidant status and oxidative stability in lamb meat reinforced with dietary rosemary diterpenes. <b>2016</b> , 190, 1056-1063		28
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