Investigation of the antioxidant properties of tomatoes

Journal of Food Composition and Analysis
17, 635-647
DOI: 10.1016/j.jfca.2003.10.003

Citation Report

#	Article	IF	Citations
1	An investigation of the antioxidant properties and colour of glasshouse grown tomatoes. International Journal of Food Sciences and Nutrition, 2004, 55, 537-545.	1.3	23
2	The effect of cooking methods on total phenolics and antioxidant activity of selected green vegetables. Food Chemistry, 2005, 93, 713-718.	4.2	658
3	A comparison between olive oil and extra-virgin olive oil used as covering liquids in canned dried tomatoes: hydrolytic and oxidative degradation during storage. International Journal of Food Science and Technology, 2005, 40, 829-834.	1.3	7
4	Change in Colour and Antioxidant Content of Tomato Cultivars Following Forced-Air Drying. Plant Foods for Human Nutrition, 2005, 60, 117-121.	1.4	74
5	Antioxidant activity in different fractions of tomatoes. Food Research International, 2005, 38, 487-494.	2.9	414
6	Antioxidant and free radical scavenging activities of some leafy vegetables. International Journal of Food Sciences and Nutrition, 2005, 56, 473-481.	1.3	58
7	Lycopene content of tomato products and their contribution to the lycopene intake of Croatians. Nutrition Research, 2006, 26, 556-560.	1.3	57
8	Effect of semi-drying on the antioxidant components of tomatoes. Food Chemistry, 2006, 94, 90-97.	4.2	188
9	Antioxidant Composition in Cherry and High-Pigment Tomato Cultivars. Journal of Agricultural and Food Chemistry, 2006, 54, 2606-2613.	2.4	239
10	Variation of lycopene, antioxidant activity, total soluble solids and weight loss of tomato during postharvest storage. Postharvest Biology and Technology, 2006, 41, 151-155.	2.9	255
11	Lycopene, Vitamin C, and Antioxidant Capacity of Tomato Juice as Affected by High-Intensity Pulsed Electric Fields Critical Parameters. Journal of Agricultural and Food Chemistry, 2007, 55, 9036-9042.	2.4	68
12	Effects of postharvest handling conditions and cooking on anthocyanin, lycopene, and glucosinolate content and bioavailability in fruits and vegetables. New Zealand Journal of Crop and Horticultural Science, 2007, 35, 219-227.	0.7	20
13	Antioxidant nutritional quality of tomato. Molecular Nutrition and Food Research, 2007, 51, 609-617.	1.5	253
14	Lycopene content and antioxidant activity of fresh and processed tomatoes andin vitro bioavailability of lycopene. Journal of the Science of Food and Agriculture, 2007, 87, 2342-2347.	1.7	42
15	Analytical determination of antioxidants in tomato: Typical components of the Mediterranean diet. Journal of Separation Science, 2007, 30, 452-461.	1.3	61
16	Effects of Stir-Fry Cooking with Different Edible Oils on the Phytochemical Composition of Broccoli. Journal of Food Science, 2007, 72, S064-S068.	1.5	47
17	Effect of domestic processing on bioactive compounds. Phytochemistry Reviews, 2008, 7, 345-384.	3.1	100
18	A comparison of flavonoids, carotenoids and vitamin C in commercial organic and conventional marinara pasta sauce. Journal of the Science of Food and Agriculture, 2008, 88, 344-354.	1.7	12

#	Article	IF	Citations
19	EFFECTS OF ACIDIFICATION ON PE ACTIVITY, COLOR AND ANTIOXIDANT PROPERTIES OF COLD BREAK TOMATO JUICE. Journal of Food Quality, 2008, 31, 34-47.	1.4	7
20	Sensory evaluation and physicoâ€chemical measurements of tomatoes commonly consumed in New Zealand. International Journal of Consumer Studies, 2008, 32, 535-544.	7.2	6
21	Effect of different cooking methods on the antioxidant activity of some vegetables from Pakistan. International Journal of Food Science and Technology, 2008, 43, 560-567.	1.3	96
22	Effect of minimal processing on bioactive compounds and color attributes of fresh-cut tomatoes. LWT - Food Science and Technology, 2008, 41, 217-226.	2.5	100
23	Effects of Different Cooking Methods on Antioxidant Profile, Antioxidant Capacity, and Physical Characteristics of Artichoke. Journal of Agricultural and Food Chemistry, 2008, 56, 8601-8608.	2.4	134
24	Antioxidant Activity of Fresh-cut Tomatoes. , 2008, , 345-375.		0
25	Carotenoids in Tomato Plants. , 2008, , 133-164.		3
26	Phyto-Constituents And Anti-Oxidant Activity Of The Pulp Of Snake Tomato (<I>Trichosanthes) Tj ETQq1 1 0.784314 rgBT /Over	0.3	19
27	Determination of the Influence of Variety and Level of Maturity on the Content and Development of Carotenoids in Tomatoes. Czech Journal of Food Sciences, 2009, 27, S200-S203.	0.6	19
28	ANTIOXIDANT PROPERTIES OF HYDROPONIC CHERRY TOMATO CULTIVATED IN DESALINIZED WASTEWATER. Acta Horticulturae, 2009, , 197-202.	0.1	2
29	Release of antioxidant components from tomatoes determined by anin vitrodigestion method. International Journal of Food Sciences and Nutrition, 2009, 60, 119-129.	1.3	14
30	Effect of autochthonous lactic acid bacteria starters on health-promoting and sensory properties of tomato juices. International Journal of Food Microbiology, 2009, 128, 473-483.	2.1	157
31	Effect of extrusion process on antioxidant activity, total phenolics and Î²â€glucan content of extrudates developed from barleyâ€fruit and vegetable byâ€products. International Journal of Food Science and Technology, 2009, 44, 1263-1271.	1.3	128
32	The influence of storage time on micronutrients in bottled tomato pulp. Food Chemistry, 2009, 112, 146-149.	4.2	38
33	Tomatoes and Tomato Products as Dietary Sources of Antioxidants. Food Reviews International, 2009, 25, 313-325.	4.3	150
34	The effects of X-ray radiation on Escherichia coli O157:H7, Listeria monocytogenes, Salmonella enterica and Shigella flexneri inoculated on whole Roma tomatoes. Food Microbiology, 2010, 27, 1057-1063.	2.1	66
36	Processing of tomato: impact onin vitrobioaccessibility of lycopene and textural properties. Journal of the Science of Food and Agriculture, 2010, 90, 1665-1672.	1.7	56
37	Optimisation of biological and physical parameters for lycopene supercritical CO2 extraction from ordinary and high-pigment tomato cultivars. Journal of the Science of Food and Agriculture, 2010, 90, 1709-1718.	1.7	55

#	Article	IF	Citations
38	A review on the beneficial aspects of food processing. Molecular Nutrition and Food Research, 2010, 54, 1215-1247.	1.5	393
39	The influence of raw and processed garlic and onions on plasma classical and nonâ€classical atherosclerosis indices: investigations in vitro and in vivo. Phytotherapy Research, 2010, 24, 706-714.	2.8	23
40	MICROWAVE AND TRADITIONAL COOKING METHODS: EFFECT OF COOKING ON ANTIOXIDANT CAPACITY AND PHENOLIC COMPOUNDS CONTENT OF SEVEN VEGETABLES. Journal of Food Biochemistry, 2010, 34, no-no.	1.2	21
41	EFFECT OF WATER IMMERSION AND SOUS-VIDE PROCESSING ON ANTIOXIDANT ACTIVITY, PHENOLIC, CAROTENOID CONTENT AND COLOR OF CARROT DISKS. Journal of Food Processing and Preservation, 2010, 34, 1009-1023.	0.9	15
42	EFFECT OF 1â€METHYLCYCLOPROPENE ON NUTRITIONAL QUALITY AND ANTIOXIDANT ACTIVITY OF TOMATO FRUIT (SOLANUM LYCOPERSICON L.) DURING STORAGE. Journal of Food Quality, 2010, 33, 150-164.	1.4	26
43	ADEQUATE HANDLING CONDITIONS TO PRESERVE VITAMIN C AND CAROTENOIDS IN TOMATOES. Journal of Food Quality, 2010, 33, 230-245.	1.4	4
44	EFEITO DO PROCESSAMENTO E ESTOCAGEM NA CONCENTRAÃ‡ÃƒO DE SUBSTÃ‚NCIAS BIOATIVAS EM ALIMENTOS. Boletim Centro De Pesquisa De Processamento De Alimentos, 2010, 28, .	0.2	0
45	Effect of Temperature and Time to the Antioxidant Activity in Plecranthus amboinicus Lour.. American Journal of Applied Sciences, 2010, 7, 1195-1199.	0.1	16
46	Recovery and Distribution of Macro- and Selected Microconstituents after Pan-frying of Vegetables in Virgin Olive Oil. , 2010, , 767-776.		1
47	The Effect of Industrial Food Processing on Potentially Health-Beneficial Tomato Antioxidants. Critical Reviews in Food Science and Nutrition, 2010, 50, 919-930.	5.4	96
48	Customized cooking method improves total antioxidant activity in selected vegetables. International Journal of Food Sciences and Nutrition, 2011, 62, 158-163.	1.3	47
49	Drying of tomato slices: changes in drying kinetics, mineral contents, antioxidant activity and color parameters Secado de rodajas de tomate: cambios en cinÃ©ticos del secado, contenido en minerales, actividad antioxidante y parÃ¡metros de color. CYTA - Journal of Food, 2011, 9, 229-236.	0.9	28
50	Eelgrass Slabs, a Soilless Culture Substrate That Inhibits Adhesion of Fungi and Oomycetes and Enhances Antioxidant Activity in Tomato. Journal of Agricultural and Food Chemistry, 2011, 59, 10913-10918.	2.4	3
51	ENHANCEMENT OF TOTAL PHENOLICS AND ANTIOXIDANT PROPERTIES OF SOME TROPICAL GREEN LEAFY VEGETABLES BY STEAM COOKING. Journal of Food Processing and Preservation, 2011, 35, 615-622.	0.9	51
52	Effect of Pilotâ€Scale Aseptic Processing on Tomato Soup Quality Parameters. Journal of Food Science, 2011, 76, C714-23.	1.5	13
53	Influence of Postharvest UV-C Hormesis on the Bioactive Components of Tomato during Post-treatment Handling. Food and Bioprocess Technology, 2011, 4, 1463-1472.	2.6	92
54	Influence of physical pretreatments of sheanuts (Vitellaria paradoxa Gaertn.) on butter quality. European Journal of Lipid Science and Technology, 2011, 113, 1152-1160.	1.0	18
55	Bioactive Compounds and Antioxidant Activity of Tomato Cultivars. International Journal of Food Properties, 2011, 14, 968-977.	1.3	35

#	Article	IF	Citations
57	Chemical Composition and Antioxidant Activity of Portuguese Diospyrus Kaki Fruit by Geographical Origins. Journal of Agricultural Science, 2012, 4, .	0.1	13
58	Effect of different thermal treatments and freezing on the antioxidant constituents and activity of two Bahraini date cultivars (Phoenix dactylifera L.). International Journal of Food Science and Technology, 2012, 47, 783-792.	1.3	14
59	n-PROPYL GALLATE IS AN INHIBITOR TO TOMATO FRUIT RIPENING. Journal of Food Biochemistry, 2012, 36, 657-666.	1.2	6
60	Effects of variety on the quality of tomato stored under ambient conditions. Journal of Food Science and Technology, 2013, 50, 477-486.	1.4	157
61	Tomato shelf-life extension at room temperature by hyperbaric pressure treatment. Postharvest Biology and Technology, 2013, 86, 45-52.	2.9	17
62	Bioactive components of onion (Allium cepaL.) â€" a Review. Acta Alimentaria, 2013, 42, 11-22.	0.3	42
63	Efficacy of Integrated Treatment of UV light and Lowâ€Đose Gamma Irradiation on Inactivation of Escherichia coli O157:H7 and Salmonella enterica on Grape Tomatoes. Journal of Food Science, 2013, 78, M1049-56.	1.5	25
64	Antioxidant Properties of Selected African Vegetables, Fruits and Mushrooms: A Review. , 0, , .		16
65	Antioxidant potential of tomatoes cultivated in organic and conventional systems. Brazilian Archives of Biology and Technology, 2013, 56, 521-529.	0.5	38
66	HPLC Method Optimization and Validation for Determination of Lycopene in Tomato (<i>Lycopersicon esculentum</i>, Mill.) Fruits. Science, Technology and Arts Research, 2013, 1, 14.	0.1	5
67	Quality Parameters and Bioactive Compounds of Red Tomatoes (Solanum lycopersicum L.) cv Roma VF at Different Postharvest Conditions. Journal of Food Research, 2014, 3, 8.	0.1	14
68	Tomato Fruit Quality from Organic and Conventional Production. , 0, , .		11
69	Hydrothermal Processing on Phenols and Polyphenols in Vegetables. , 2014, , 241-257.		2
70	Enhancing the Health-Promoting Effects of Tomato Fruit for Biofortified Food. Mediators of Inflammation, 2014, 2014, 1-16.	1.4	189
71	The effect of cooking on the phytochemical content of vegetables. Journal of the Science of Food and Agriculture, 2014, 94, 1057-1070.	1.7	264
72	Effect of water cooking on antioxidant capacity of carotenoid-rich vegetables in Taiwan. Journal of Food and Drug Analysis, 2014, 22, 202-209.	0.9	40
73	Effects of UV-C treatment on inactivation of Salmonella enterica and Escherichia coli O157:H7 on grape tomato surface and stem scars, microbial loads, and quality. Food Control, 2014, 44, 110-117.	2.8	63
74	Total Antioxidant Activity of Dried Tomatoes Marketed in Brazil. International Journal of Food Properties, 2014, 17, 639-649.	1.3	9

#	Article	IF	Citations
75	The Effect of Cooking on Total Polyphenolic Content and Antioxidant Activity of Selected Vegetables. International Journal of Food Properties, 2014, 17, 481-490.	1.3	48
76	Effects of cooking techniques on vegetable pigments: A meta-analytic approach to carotenoid and anthocyanin levels. Food Research International, 2014, 65, 177-183.	2.9	76
77	Changes in Antioxidant Content, Rehydration Ratio and Browning Index during Storage of Edible Surface Coated and Dehydrated Tomato Slices. Journal of Food Processing and Preservation, 2014, 38, 1135-1144.	0.9	20
78	Etude de lâ€™influence des modes de transformation sur les teneurs en lycopÃ¨ne de quatre variÃ©tÃ©s de tomates de la rÃ©gion du nord du Burkina Faso. International Journal of Biological and Chemical Sciences, 2015, 9, 362.	0.1	7
79	Effects of Different Cooking Methods on Improving Total Antioxidant Activity in Selected Vegetables. Advance Journal of Food Science and Technology, 2015, 9, 183-187.	0.1	2
80	Effects of Industrial Processes on Antioxidant Power and Polyphenols Profile in Cherry Tomato Cultivar. Journal of Medicinal Food, 2015, 18, 1173-1178.	0.8	6
81	Genotypic Variation in Tomatoes Affecting Processing and Antioxidant Attributes. Critical Reviews in Food Science and Nutrition, 2015, 55, 1819-1835.	5.4	43
82	Quality attributes, moisture sorption isotherm, phenolic content and antioxidative activities of tomato (Lycopersicon esculentum L.) as influenced by method of drying. Journal of Food Science and Technology, 2015, 52, 7059-7069.	1.4	8
83	Effects of integrated treatment of nonthermal UV-C light and different antimicrobial wash on Salmonella enterica on plum tomatoes. Food Control, 2015, 56, 147-154.	2.8	31
84	Polyphenols, Carotenoids, Vitamin C Content in Tropical Fruits and Vegetables and Impact of Processing Methods. Food and Nutrition Sciences (Print), 2015, 06, 299-313.	0.2	36
85	Effect of Xylopia aethiopica aqueous extract on antioxidant properties of refrigerated Roma tomato variety packaged in low density polyethylene bags. Journal of Food Science and Technology, 2015, 52, 1790-1795.	1.4	1
86	Bioactive Compound Content and Cytotoxic Effect on Human Cancer Cells of Fresh and Processed Yellow Tomatoes. Molecules, 2016, 21, 33.	1.7	18
87	Tomato Sauce Enriched with Olive Oil Exerts Greater Effects on Cardiovascular Disease Risk Factors than Raw Tomato and Tomato Sauce: A Randomized Trial. Nutrients, 2016, 8, 170.	1.7	50
88	Influence of the Thermal Processing on the Physicoâ€Chemical Properties and the Antioxidant Activity of A Solanaceae Vegetable: Eggplant. Journal of Food Quality, 2016, 39, 181-191.	1.4	35
89	Degradation kinetics of bioactive components, antioxidant activity, colour and textural properties of selected vegetables during blanching. Journal of Food Science and Technology, 2016, 53, 3073-3082.	1.4	46
91	Processing, Packaging, and Storage of Tomato Products: Influence on the Lycopene Content. Food Engineering Reviews, 2016, 8, 52-75.	3.1	55
92	Virgin Olive Oil as Frying Oil. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 632-646.	5.9	36
93	Nano-fluid thermal processing of watermelon juice in a shell and tube heat exchanger and evaluating its qualitative properties. Innovative Food Science and Emerging Technologies, 2017, 42, 173-179.	2.7	27

#	Article	IF	Citations
94	Application of Moldavian dragonhead (Dracocephalum moldavica L.) leaves addition as a functional component of nutritionally valuable corn snacks. Journal of Food Science and Technology, 2017, 54, 3218-3229.	1.4	33
95	Effect of reciprocating agitation thermal processing (RAâ€TP) on quality of canned tomato (<i>Solanum) Tj ETQq1 1 0.784314 rgBT /Ov	1.7	10
96	Chemical and antioxidant properties of snake tomato (Trichosanthes cucumerina) juice and Pineapple (Ananas comosus) juice blends and their changes during storage. Food Chemistry, 2017, 220, 184-189.	4.2	32
97	Nutritional Compositions and Antiproliferative Activities of Different Solvent Fractions from Ethanol Extract of Cyphomandra betacea (Tamarillo) Fruit. The Malaysian Journal of Medical Sciences, 2017, 24, 19-32.	0.3	22
98	Phenolic Compounds: Functional Properties, Impact of Processing and Bioavailability. , 0, , .		112
99	Tomato Quality from Organic and Conventional Production in the Selected Area of Dharan, Sunsari, Nepal. International Journal of Applied Sciences and Biotechnology, 2017, 5, 91-97.	0.4	0
100	Effect of air drying process on the physicochemical, antioxidant, and microstructural characteristics of tomato cv. Chonto. Agronomia Colombiana, 2017, 35, 100-106.	0.1	11
101	Comparative studies on the partial purification and characterization of rhodanese from seed and mesocarp of snake tomatoes (Trichosanthes cucumerina Linn.). Journal of Agricultural Biotechnology and Sustainable Development, 2017, 9, 9-15.	0.3	0
102	Alterations in phenolic compound levels and antioxidant activity in response to cooking technique effects: A meta-analytic investigation. Critical Reviews in Food Science and Nutrition, 2018, 58, 169-177.	5.4	70
103	Chemical Characteristics and Physical Properties of Functional Snacks Enriched with Powdered Tomato. Polish Journal of Food and Nutrition Sciences, 2018, 68, 251-261.	0.6	27
104	Tomato-antioxidants enhance viability of L. reuteri under gastrointestinal conditions while the probiotic negatively affects bioaccessibility of lycopene and phenols. Journal of Functional Foods, 2018, 43, 1-7.	1.6	17
105	Determination of geographical origin of commercial tomato through analysis of stable isotopes, elemental composition and chemical markers. Food Control, 2018, 89, 133-141.	2.8	28
106	Postharvest quality of tomato (Solanum lycopersicum) varieties grown under greenhouse and open field conditions. International Journal for Biotechnology and Molecular Biology Research, 2018, 9, 1-6.	0.3	5
107	Comparative Chemical Compositions of Fresh and Stored Vesuvian PDO â€œPomodorino Del Piennoloâ€• Tomato and the Ciliegino Variety. Molecules, 2018, 23, 2871.	1.7	16
108	Cooking Practice and the Matrix Effect on the Health Properties of Mediterranean Diet: A Study in Tomato Sauce. ACS Symposium Series, 2018, , 305-314.	0.5	3
109	Dynamic Changes in Healthâ€Promoting Properties and Eating Quality During Offâ€Vine Ripening of Tomatoes. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 1540-1560.	5.9	9
110	Effects of oven, microwave and vacuum drying on drying characteristics, colour, total phenolic content and antioxidant capacity of celery slices. Quality Assurance and Safety of Crops and Foods, 2018, 10, 193-205.	1.8	17
111	Changes in nutraceutical quality of tomato under different organic substrates. Horticultura Brasileira, 2018, 36, 189-194.	0.1	2

#	Article	IF	Citations
112	Dietary Carotenoid Intakes and Prostate Cancer Risk: A Case-Control Study from Vietnam. Nutrients, 2018, 10, 70.	1.7	45
113	Challenges in Optimal Utilization of Bioactive Molecules Clinically. Reference Series in Phytochemistry, 2018, , 1-28.	0.2	0
114	Effect of various food processing and handling methods on preservation of natural antioxidants in fruits and vegetables. Journal of Food Science and Technology, 2018, 55, 3872-3880.	1.4	75
115	Processing Effect on L-DOPA, In Vitro Protein and Starch Digestibility, Proximate Composition, and Biological Activities of Promising Legume:Mucuna macrocarpa. Journal of the American College of Nutrition, 2019, 38, 447-456.	1.1	7
116	Challenges in Optimal Utilization of Bioactive Molecules Clinically. Reference Series in Phytochemistry, 2019, , 109-136.	0.2	4
117	Incorporating detoxified Argania spinosa press cake into the diet of Alpine goats affects the antioxidant activity and levels of polyphenol compounds in their milk. International Journal of Environmental Studies, 2019, 76, 815-826.	0.7	10
118	Inside and Beyond Color: Comparative Overview of Functional Quality of Tomato and Watermelon Fruits. Frontiers in Plant Science, 2019, 10, 769.	1.7	67
119	Effect of hyperbaric pressure on the activity of antioxidant enzymes and bioactive compounds of cv. â€˜DÃ©boraâ€™ tomatoes. Scientia Horticulturae, 2019, 249, 340-346.	1.7	9
120	Thermal and nonâ€thermal processing technologies on intrinsic and extrinsic quality factors of tomato products: A review. Journal of Food Processing and Preservation, 2019, 43, e13901.	0.9	19
121	Influence of Cooking and Ingredients on the Antioxidant Activity, Phenolic Content and Volatile Profile of Different Variants of the Mediterranean Typical Tomato Sofrito. Antioxidants, 2019, 8, 551.	2.2	11
122	Comparison of lycopene changes between openâ€field processing and fresh market tomatoes during ripening and postâ€harvest storage by using a nonâ€destructive reflectance sensor. Journal of the Science of Food and Agriculture, 2019, 99, 2763-2774.	1.7	10
123	Differences in antioxidant activity, total phenolic and flavonoid contents of commercial and homemade tomato pastes. Journal of the Saudi Society of Agricultural Sciences, 2020, 19, 249-254.	1.0	14
124	Composition and activity changes of the soluble water and ethanol extracts from white mulberry (Morus alba L.) fruits in response to thermal treatment. Journal of Food Measurement and Characterization, 2020, 14, 838-848.	1.6	2
125	A systematic analysis of the overall nutritional contribution of food loss and waste in tomatoes, spinach, and kidney beans as a function of processing. Journal of Food Process Engineering, 2020, 43, e13509.	1.5	6
126	Kinetic modelling of ethanolic fermented tomato must (Lycopersicon esculentum Mill)Âin batch system: influence of sugar content in the chaptalization step and inoculum concentration. Reaction Kinetics, Mechanisms and Catalysis, 2020, 130, 837-862.	0.8	0
127	Effect of tomato consumption on fasting blood glucose and lipid profiles: A systematic review and metaâ€analysis of randomized controlled trials. Phytotherapy Research, 2020, 34, 1956-1965.	2.8	14
128	Effect of a novel functional tomato sauce (OsteoCol) from vine-ripened tomatoes on serum lipids in individuals with common hypercholesterolemia: tomato sauce and hypercholesterolemia. Journal of Translational Medicine, 2021, 19, 19.	1.8	8
129	Effect of Processing on Foods Containing Carotenoids. , 2021, , 209-249.		0

#	Article	IF	Citations
130	Effects of ingredients and cooking time on total phenolic content and antioxidant activity of different homemade tomato sauces. Food and Health, 2021, 7, 84-90.	0.2	0
131	The Potential of Exploiting Economical Solar Dryer in Food Preservation: Storability, Physicochemical Properties, and Antioxidant Capacity of Solar-Dried Tomato (Solanum lycopersicum) Fruits. Foods, 2021, 10, 734.	1.9	12
132	Effect of extreme temperature changes on phenolic, flavonoid contents and antioxidant activity of tomato seedlings (Solanum lycopersicum L.). PeerJ, 2021, 9, e11193.	0.9	17
133	Exploring the possible neuroprotective and antioxidant potency of lycopene against acrylamide-induced neurotoxicity in ratsâ€™ brain. Biomedicine and Pharmacotherapy, 2021, 138, 111458.	2.5	32
134	Solanum lycopersicum and Daucus carota: effective anticancer agents (a mini review). Journal of Physics: Conference Series, 2021, 1943, 012169.	0.3	2
135	Tomato Production for Human Health, Not Only for Food. Sustainable Agriculture Reviews, 2012, , 187-225.	0.6	4
136	Effect of Thermal Processing on Lycopene, Beta-Carotene and Vitamin C Content of Tomato [Var.UC82B]. Journal of Food and Nutrition Sciences, 2014, 2, 87.	0.2	13
137	Physico-chemical characteristics and antioxidant assay of tomato (Lycopersicon esculentum Mill.) germplasm available in the south western region of Bangladesh. International Journal of Biosciences, 2015, 6, 26-33.	0.4	1
138	Microwave heating effect on total phenolics and antioxidant activity of green and mature coconut water. International Journal of Food Engineering, 2020, 16, .	0.7	8
139	ACTIVIDAD ANTIOXIDANTE Y ANTIPROLIFERATIVA DEL EXTRACTO METANÃ“LICO DE Asparagus officinalis. Biotecnia, 2018, 21, 148-153.	0.1	1
140	Effects of heat treatments on antioxidant capacity and total phenolic content of four cultivars of purple skin eggplants. ScienceAsia, 2013, 39, 246.	0.2	52
141	Functional Properties of Tomato Vinegar Manufactured Using Makgeolli Seed Culture. Journal of the Korean Society of Food Science and Nutrition, 2018, 47, 904-911.	0.2	3
142	Changes in the physicochemical and antioxidant characteristics of watermelon during pekmez production. Quality Assurance and Safety of Crops and Foods, 2014, 6, 411-418.	1.8	3
143	Degradation and Formation of Fruit Color in Tomato (Solanum lycopersicum L.) in Response to Storage Temperature. American Journal of Food Technology, 2015, 10, 147-157.	0.2	42
144	Investigation on the Cause(s) of Tomato Fruit Discoloration and Damage under Chilling Condition Using External Antioxidants and Hot Water Treatment. Asian Journal of Plant Sciences, 2012, 11, 217-225.	0.2	2
145	In vitro Antioxidant and Free Radical Activity of Some Nigerian Medicinal Plants: Bitter Leaf (Vernonia) Tj ETQq1 1 0.784314 rgBT /Ove	0.3	13
146	Vegetables as Sources of Antioxidants. Journal of Food & Nutritional Disorders, 2013, 02, .	0.1	46
147	Mycotoxin and Food Safety in Developing Countries. , 2013, , .		12

#	Article	IF	Citations
148	Variations in physico-chemical and sensory qualities of canned unpeeled halved tomatoes as influenced by cultivar, soak treatment and brine composition. African Journal of Food Science, 2012, 6, .	0.4	1
149	The impact of different thermal processing of tomato to its antioxidant activity, vitamin E, dry matter and sugar content. Food and Feed Research, 2017, 44, 123-132.	0.2	4
150	Potential of Wood Vinegar in Enhancing Fruit Yield and Antioxidant Capacity in Tomato. Korean Journal of Plant Resources, 2016, 29, 704-711.	0.2	12
151	A Study of Physiological Activities of the Thermal Treated Eggplant on the Skin. KSBB Journal, 2016, 31, 151-157.	0.1	1
152	Antioxidant Activity of Fresh-cut Tomatoes: Effects of Minimal Processing and Maturity Stage at Harvest. , 2008, , 345-375.		0
153	EFFECT OF DRYING PROCESSES ON THE ANTIOXIDANT PROPERTIES OF TOMATO SEEDS.. Journal of Food and Dairy Sciences, 2010, 1, 805-814.	0.1	0
154	Effect of Sunning as Post Harvest Treatment for Insect Pests on Antioxidants and Physicochemical Properties of Date Fruit. American Journal of Food Technology, 2012, 7, 715-725.	0.2	1
155	Effects of NPK 15:15:15 Fertilizer on the Growth and Yield of Two Landrace of Snake Tomatoes, (Trichosanthes cucumerina L.). , 2013, 3, 669-677.		0
156	Quality Changes of Red Pitaya (Hylocereus undatus) Slices Dried in Hot Air, Microwave-Hot Air and Microwave-Vacuum Dryers. Iranica Journal of Energy & Environment, 2014, 5, .	0.2	1
157	Protective Effect of Edible Mushrooms (Pleurotus ostreatus, Flammulina velutipes, Lentinula edodes) according to Different Cooking Methods on DNA Damage of Jurkat Cell Line. The Korean Journal of Food and Nutrition, 2015, 28, 34-39.	0.3	1
159	Nutritional composition and fungi deterioration of canned tomato products collected from Ibadan, South-western Nigeria. Tropical Plant Research, 2016, 3, 642-648.	0.4	0
160	Effect of different cooking conditions on antioxidant properties of some cucurbit vegetables. Asian Journal of Home Science, 2017, 12, 614-621.	0.0	0
161	Effects of Heating Method on Lycopene, Dry Matter and Nutrient Content of Tomato (Lycopersicon) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	0.6	1
162	Snake Gourd (Trichosanthes cucumerina L.): An Underutilized Crop with Great Potentials. International Journal of Current Microbiology and Applied Sciences, 2019, 8, 1711-1717.	0.0	2
163	The Influence of Dry Roasting Process on Chemical and Nutritional Properties of Garden Cress Seeds Flour. Iarjset, 2019, 6, 73-82.	0.0	2
164	Comparing the Neuroprotective Effects of Aqueous and Methanolic Extracts of Vernonia Amygdalina on the Cerebellum of Adult Male Wistar Rats. International Annals of Science, 2019, 9, 145-159.	0.4	0
165	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
167	Bioaccessibility and movement of phenolic compounds from tomato (Solanum lycopersicum) during in vitro gastrointestinal digestion and colonic fermentation. Food and Function, 2022, 13, 4954-4966.	2.1	13

#	Article	IF	Citations
168	Tomato Allergy: The Characterization of the Selected Allergens and Antioxidants of Tomato (Solanum) Tj ETQq0 0 0 rgBT /Overlock 10 T	2.2	10
169	Antioxidant-Rich Vegetables: Impact on Human Health. , 0, , .		3
170	NĐ°tural Antioxidants and their Effect on Human Health. Earthline Journal of Chemical Sciences, 0, , 115-129.	0.0	1
171	Antioxidant Properties of Tomato Fruit (Lycopersicon esculentum Mill.) as Affected by Cultivar and Processing Method. Horticulturae, 2022, 8, 547.	1.2	7
172	Phytochemical and Nutritional Profiling of Tomatoes; Impact of Processing on Bioavailability - A Comprehensive Review. Food Reviews International, 2023, 39, 5986-6010.	4.3	10
174	Tomato classification using mass spectrometry-machine learning technique: A food safety-enhancing platform. Food Chemistry, 2023, 398, 133870.	4.2	5
175	Exploring the Potential of Tomato Processing Byproduct as a Natural Antioxidant in Reformulated Nitrite-Free Sausages. Sustainability, 2022, 14, 11802.	1.6	7
176	A review of the medicinal plants with immune-boosting potential. Journal of Medicinal Plants for Economic Development, 2022, 6, .	0.3	1
177	Biocompounds and amino acid in Vernonia amygdalina: impact of post-harvest treatments. Journal of Food Measurement and Characterization, 0, , .	1.6	0
178	Colour change kinetics of pumpkin (Cucurbita moschata) slices during convective air drying and bioactive compounds of the dried products. Journal of Agriculture and Food Research, 2022, 10, 100409.	1.2	15
179	Fruit nutritional composition, antioxidant and biochemical profiling of diverse tomato (Solanum) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 3	1.7	0
180	J-Shaped Association of Tomato Intake with New-Onset Hypertension in General Adults: A Nationwide Prospective Cohort Study. Nutrients, 2022, 14, 4813.	1.7	1
181	The association between dietary polyphenol intake and attention-deficit hyperactivity disorder: a case-control study. BMC Pediatrics, 2022, 22, .	0.7	2
182	The effect of heat treatment on bioactive compounds and color of selected pumpkin cultivars. LWT - Food Science and Technology, 2023, 175, 114469.	2.5	6
183	Antioxidant Characterization of Six Tomato Cultivars and Derived Products Destined for Human Consumption. Antioxidants, 2023, 12, 761.	2.2	5