

Saponins from Edible Legumes: Chemistry, Processing,

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Citation Report

#	ARTICLE	IF	CITATIONS
2	Terpenes. , 0, , 47-101.		14
3	Increasing the concentrations of beneficial polyunsaturated fatty acids in milk produced by dairy cows in high-forage systems. <i>Animal Feed Science and Technology</i> , 2006, 131, 168-206.	1.1	693
4	Composition variability in soy-derived dietary supplements designated for menopausal symptom prevention. <i>Oleagineux Corps Gras Lipides</i> , 2006, 13, 352-362.	0.2	4
5	Food Components that Reduce Cholesterol Absorption. <i>Advances in Food and Nutrition Research</i> , 2006, 51, 165-204.	1.5	29
6	Bioactivity of oats as it relates to cardiovascular disease. <i>Nutrition Research Reviews</i> , 2007, 20, 147-162.	2.1	62
7	Diosgenin, a naturally occurring furostanol saponin suppresses 3-hydroxy-3-methylglutaryl CoA reductase expression and induces apoptosis in HCT-116 human colon carcinoma cells. <i>Cancer Letters</i> , 2007, 255, 194-204.	3.2	104
8	Anti-anaemic potentials of aqueous extract of <i>Sorghum bicolor</i> (L.) moench stem bark in rats. <i>Journal of Ethnopharmacology</i> , 2007, 111, 651-656.	2.0	33
9	Phytochemicals for Health, the Role of Pulses. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 7981-7994.	2.4	290
10	Triterpenoids. <i>Natural Product Reports</i> , 2007, 24, 465.	5.2	37
11	Effect on upland beef production of incorporating winter feeding of red clover silage or summer grazing of <i>Molinia</i> -dominated semi-natural pastures. <i>Grass and Forage Science</i> , 2007, 62, 284-300.	1.2	13
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13	Induction of apoptosis in HT-29 colon cancer cells by crude saponin from <i>Platycodi Radix</i> . <i>Food and Chemical Toxicology</i> , 2008, 46, 3753-3758.	1.8	37
14	Bowman's Birk Inhibitor and Genistein among Soy Compounds That Synergistically Inhibit Nitric Oxide and Prostaglandin E ₂ Pathways in Lipopolysaccharide-Induced Macrophages. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 11707-11717.	2.4	55
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16	The lack of effect of isoflavones on high-density lipoprotein cholesterol concentrations in adolescent boys: a 6-week randomised trial. <i>Public Health Nutrition</i> , 2008, 11, 955-962.	1.1	3
17	Advances in microbial ecosystem concepts and their consequences for ruminant agriculture. <i>Animal</i> , 2008, 2, 653-660.	1.3	64
18	Consumption of Dry Beans, Peas, and Lentils Could Improve Diet Quality in the US Population. <i>Journal of the American Dietetic Association</i> , 2009, 109, 909-913.	1.3	249
19	Kinetic study of saponins B stability in navy beans under different processing conditions. <i>Journal of Food Engineering</i> , 2009, 93, 59-65.	2.7	40

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21	The Beauty of Soy for Skin, Hair, and Nails. , 2009, , 441-468.		2
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27	Potential health benefits and problems associated with phytochemicals in food legumes. <i>East Africa Journal of Sciences</i> , 2010, 3, .	0.0	4
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53	EVALUATION OF THE NUTRITIONAL QUALITY OF NONTOXIC KERNEL FLOUR FROM <i>JATROPHA CURCAS</i> L. IN RATS. Journal of Food Quality, 2012, 35, 152-158.	1.4	14
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86	Stability of saponins from chickpea, soy and faba beans in vegetarian, broccoli-based bars subjected to different cooking techniques. <i>Food Research International</i> , 2015, 76, 142-149.	2.9	52
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119	Gas Chromatography-Mass Spectrometric Analysis of Essential Oil, Nutritional and Phytochemical Composition of Ajwain Seeds (<i>Trachyspermum ammi</i> L.). <i>Journal of Essential Oil-bearing Plants: JEOP</i> , 2018, 21, 1128-1137.	0.7	8
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130	Two Sides of the Same Coin: The Impact of Grain Legumes on Human Health: Common Bean (<i>Phaseolus</i>) Tj ETQq0 0 0 rgBT /Overlock 10		4
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132	Soybean Bioactive Molecules: Current Trend and Future Prospective. Reference Series in Phytochemistry, 2019, , 267-294.	0.2	11
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151	Protective effect of diosgenin on LPS/D-Gal-induced acute liver failure in C57BL/6 mice. <i>Microbial Pathogenesis</i> , 2020, 146, 104243.	1.3	28
152	Comparison of composition and physical properties of soluble and insoluble navy bean flour components after jet-cooking, soaking, and cooking. <i>LWT - Food Science and Technology</i> , 2020, 130, 109765.	2.5	9
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