Novel Total Antioxidant Capacity Index for Dietary Poly
Their Cupric Ion Reducing Capability in the Presence of

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Citation Report

#	Article	IF	Citations
2	Standardized Methods for the Determination of Antioxidant Capacity and Phenolics in Foods and Dietary Supplements. Journal of Agricultural and Food Chemistry, 2005, 53, 4290-4302.	2.4	3,948
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5	Nanoparticle-Based Assays of Antioxidant Activity. Analytical Chemistry, 2006, 78, 2060-2063.	3.2	139
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