

Polyphenols: food sources and bioavailability

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Induction and Inhibition of Aromatase (CYP19) Activity by Natural and Synthetic Flavonoid Compounds in H295R Human Adrenocortical Carcinoma Cells. <i>Toxicological Sciences</i> , 2004, 82, 70-79.	1.4	128
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1347	Bioactive substances in leaves of two amaranth species, <i>Amaranthus tricolor</i> and <i>A. hypochondriacus</i>. <i>Canadian Journal of Plant Science</i> , 2013, 93, 47-58.	0.3	65
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1389	Developing a metagenomic view of xenobiotic metabolism. <i>Pharmacological Research</i> , 2013, 69, 21-31.	3.1	159
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1392	Beneficial effects of noni (<i>Morinda citrifolia</i> L.) juice on livers of high-fat dietary hamsters. <i>Food Chemistry</i> , 2013, 140, 31-38.	4.2	63
1393	Overview of Metabolism and Bioavailability Enhancement of Polyphenols. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 12183-12199.	2.4	146

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1855	Potential of ultrafiltration for separation and purification of ellagitannins in blackberry (<i>Rubus</i>) Tj ETQq1 1 0.784314 rgBT / Overlock 10 Tf 50 5	3.95	35
1856	Influence of in vitro gastrointestinal digestion of fruit juices enriched with pine bark extract on intestinal microflora. <i>Food Chemistry</i> , 2014, 157, 14-19.	4.2	18
1857	The flavonoid quercetin inhibits thyroid-restricted genes expression and thyroid function. <i>Food and Chemical Toxicology</i> , 2014, 66, 23-29.	1.8	48
1859	Stability of phenolic compounds in dry fermented sausages added with cocoa and grape seed extracts. <i>LWT - Food Science and Technology</i> , 2014, 57, 329-336.	2.5	36
1860	Potential modulation on BCRP and MRP 4 by onion: in vivo and ex-vivo studies. <i>Journal of Functional Foods</i> , 2014, 8, 243-251.	1.6	3
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1961	Estimated Dietary Polyphenol Intake and Major Food and Beverage Sources among Elderly Japanese. <i>Nutrients</i> , 2015, 7, 10269-10281.	1.7	84
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1977	Dietary Antioxidant and Flavonoid Intakes Are Reduced in the Elderly. <i>Oxidative Medicine and Cellular Longevity</i> , 2015, 2015, 1-8.	1.9	27
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1989	A review of the efficacy of dietary polyphenols in experimental models of inflammatory bowel diseases. <i>Food and Function</i> , 2015, 6, 1773-1786.	2.1	123
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1995	Collected Research on Phytonutrients: Flavonoids. <i>Journal of Culinary Science and Technology</i> , 2015, 13, 214-241.	0.6	4
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1998	Determination of polyphenolic content, HPLC analyses and DNA cleavage activity of Malaysian <i>Averrhoa carambola</i> L. fruit extracts. <i>Journal of King Saud University - Science</i> , 2015, 27, 331-337.	1.6	18
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2967	Effects of drying methods on total phenolic contents and antioxidant capacity of the pomelo (<i>Citrus Tj ETQq0 0 0 rgBT /Overlock 10 Tf</i>)	2.7	57
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2970	A computationally driven analysis of the polyphenol-protein interactome. <i>Scientific Reports</i> , 2018, 8, 2232.	1.6	59
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3019	Genome-wide association analysis of nutritional composition-related traits and iron bioavailability in cooked dry beans (<i>Phaseolus vulgaris</i> L.). <i>Molecular Breeding</i> , 2018, 38, 1.	1.0	55
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3094	Rhamnosidase activity of selected probiotics and their ability to hydrolyse flavonoid rhamnoglucosides. <i>Bioprocess and Biosystems Engineering</i> , 2018, 41, 221-228.	1.7	32
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5157	Anti-inflammatory Effects of Different Dietary Antioxidants. <i>Reference Series in Phytochemistry</i> , 2022, , 1-25.	0.2	1
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5258	Sustainability in Skin Care: Incorporation of Avocado Peel Extracts in Topical Formulations. <i>Molecules</i> , 2022, 27, 1782.	1.7	10
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