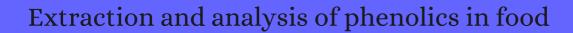
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167	Baz˜-Zeytin Bidi Yapraklar˜ ndaki Flavanol Miktar˜ na A˜ BiYall <del>, B</del> it ve Sulaman˜ n Etkisi. <b>2017</b> , 21, 177-184	3
166	Phenolic Compounds from Apples: Reviewing their Occurrence, Absorption, Bioavailability, Processing, and Antioxidant Activity âla Review. 321-336	8
165	Di-n-butyl phthalate-induced phytotoxicity in Hordeum vulgare seedlings and subsequent antioxidant defense response. <b>2020</b> , 64, 110-118	5
164	Beneficial Effects of Daebong Persimmon against Oxidative Stress, Inflammation, and Immunity in vivo. <b>2015</b> , 44, 491-496	3
163	Effects of the drying process on the fatty acid content, phenolic profile, tocopherols and antioxidant activity of baru almonds (Dipteryx alata Vog.). <b>2020</b> , 71, 343	7
162	Optimization of Extraction Conditions for Total Phenolics and Total Flavonoids from <i>Kaempferia parviflora</i> Rhizomes. <b>2018</b> , 09, 205-214	5
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160	Antimicrobial and Antioxidant Activity of <i>Anacardium occidentale</i> L. Flowers in Comparison to Bark and Leaves Extracts. <b>2016</b> , 04, 87-99	9
159	Postharvest quality and brown rot incidence in plums treated with Ascophyllum nodosum extract. <b>2020</b> , 41, 753	3
158	Wound Healing Effects of Persian Oak (Quercus brantii) Ointment in Rats. <b>2015</b> , 10,	2
157	Effect of Incorporation of Pomegranate Peel and Bagasse Powder and Their Extracts on Quality Characteristics of Chicken Meat Patties. <b>2020</b> , 40, 388-400	11
156	Phytochemicals in Bambara Groundnut. <b>2021</b> , 137-152	1
155	Bioactive Compounds from: Extraction Optimization, Chemical Characterization, Antioxidant and AntiGlycation Activities. <b>2021</b> , 26,	4
154	Polyphenolic Characterization and Antioxidant Capacity of Laurus nobilis L. Leaf Extracts Obtained by Green and Conventional Extraction Techniques. <b>2021</b> , 9, 1840	3
153	Parfinetros climficos e variati de compostos fenílicos em cevada. <b>2013</b> , 43, 1546-1552	2
152	A Functional Food Additive: Scolymus Hispanicus L. Flour. <b>2016</b> ,	
151	Analysing the Hypolipidemic Activities of the Tea Extracts of Moringa oleifera, Glycyrrhiza glabra and their Blend at Different Concentrations, Orally Induced on Adult Male Wistar Rats 3, 76-83	1
150	Effect of extraction solvent on the recovery of bioactive substances of dry salted olives. <b>2016</b> , 1, 12-16	
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148	11: Extraction, Isolation and Utilisation of Bioactive Compounds from Fruit Juice Industry Waste. <b>2017</b> , 272-313	
147	Frenk@fh((Ribes spp.) @ftlerinin Fenolik ~ @rikleri. <b>2017</b> , 27, 192-196	O
146	ELMA EKÜ ÜER" NDE TOPLAM FENOL" K B" ÜEÜ KLER, TOPLAM ANT" DKS" DAN KAPAS" TE VE TOPLAM FLAVONO" D MADDELER" N TESP" T" Ü <b>2017</b> , 2, 89-99	О
145	New Apple Culture: Investigation of Antioxidant Contents and Antidiabetic Effect of Piraziz Apple (Malus communis L.). 237-242	O
144	Analytical Methods âlFunctional Foods and Dietary Supplements. <b>2019</b> , 519-531	1
143	Evaluation of antioxidant and analgesic activities of three medicinal plants. <b>2019</b> , 11, 248	

142	Comparison of five solvents in the extraction of phenolic anti-oxidants from pomegranate (Punica granatum L.) peel. <b>2019</b> , 3, 140-147	1
141	Effects of Quercetin on Improving the Damage Caused by Free Radicals in the Rat Models of Multiple Sclerosis. <b>2019</b> , 22, 1-15	O
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139	Ratlarda Karbon Tetraklorfiile Olufurulan Kronik Karaci er Hasar -Berine Nar Ekirde []Ya [] n n Etkisi ve Kaspaz Aktivitesi ile Hepatik Apoptozisin Belirlenmesi.	
138	Antioxidant and scolicidal activities of four Iranian Mentha species (Lamiaceae) in relation to phenolic elements. <b>2020</b> , 9, 200-208	1
137	Sorption of natural flavonoids on the surface of pyrogenic aluminum oxide from water-ethanol solutions. <b>2020</b> , 11, 190-200	
136	Effects of irrigation and shoot thinning on the size and phenolics content of developing grape berries (Vitis vinifera L. cv. Tempranillo). <b>2020</b> , 18, e0803	2
135	Influence of abiotic stress on phenolic composition in Cynara cardunculus (L.) var. sylvestris. <b>2020</b> , 263-270	O
134	AKTIVITAS ANTIOKSIDAN DAN PENETAPAN KADAR FENOL TOTAL DARI MIKROALGA LAUT Chlorella vulgaris. <b>2020</b> , 5, 14	1
133	Ratlarda Karbon Tetraklorfiile Olufurulan Akut Karaci er Hasar -Berine Nar ekirde []Ya [] n n Etkisi ve Kaspaz Aktivitesi ile Hepatik Apoptozisin Belirlenmesi.	
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131	Screening for Innovative Sources of Carotenoids and Phenolic Antioxidants among Flowers. <b>2021</b> , 10,	1
130	Fatty acid profile, mineral content and bioactive compounds of cocoa spreads supplemented with baru almonds (Dipteryx alata Vog.). <b>2020</b> , 71, 382	1
129	Developing an Olive Biorefinery in Slovenia: Analysis of Phenolic Compounds Found in Olive Mill Pomace and Wastewater. <b>2020</b> , 26,	3
128	Physicochemical Properties of Biscuits Enriched with Horseradish (Armoracia rusticana L.) Products and Bioaccessibility of Phenolics after Simulated Human Digestion.	2
127	Kedi Otu (Valeriana dioscoridis Sm.)âliun Kalite Kriterleri Berine Farkl - Łokasyonlar - n Etkisi.	
126	Kombu ฮิy -ฮิetiminde Kapari Tomurcuklar ี ค ั ค (Capparis spp.) Kullan ี ค ั ค Fenolikler, Antioksidant Kapasite ve Biyoerillebilirli ื E Etkisi. 390-401	O
125	Bioactive Compounds and Antioxidant Activity of Ethanolic Extracts from the Leaves of Tetraclinis Articulate (Vahl) Masters. <b>2021</b> , 219-229	O

124	Effect of feeding crude or treated tung meal (Aleurites fordii) in the diet of Rhamdia quelen on growth, digestive enzymes and biochemical parameters. 21,	О
123	The Influences of Extraction on the Quantity of Oxyresveratrol from Artocarpus lakoocha Roxb <b>2020</b> , 10, 110-116	1
122	Responses of salt-stressed citrus plants to foliar-applied proline. <b>2020</b> , 9, 66-74	
121	Olive. <b>2020</b> , 645-669	1
120	Natural Antioxidants: Assays and Extraction Methods/Solvents Used for Their Isolation. 2020, 1-33	
119	Phenolic Compounds Diversity of Teucrium Species. <b>2020</b> , 143-177	1
118	Meloidogyne javanica parasitism on the vegetative growth and nutritional quality of carrots. <b>2020</b> , 50,	1
117	Coconut. <b>2020</b> , 357-384	
116	Technology of Processing of Horticultural Crops. 251-302	
115	Microwave-assisted extraction of phenolic compounds from coffee (Coffea robusta L. Linden) bee pollen. <b>2021</b> , 67, 37-44	1
114	Investigating the ability of Securigera securidaca extract in biological synthesis of selenium nanoparticles, pancreatic  mylase inhibition, antioxidant and phenolic capacity and in vivo studying the anti-diabetic effects of extract on pseudo-diabetic rats. <b>2022</b> , 7, 1	
113	Effects of Composts Made from Broiler Chicken Residues and Blended with Biochar on the Minerals and Phenolic Compounds in Parsley (Petroselinum crispum Mill.). <b>2021</b> , 11, 1168	4
112	ISOLATION OF TECOMINE FROM ALKALOID FRACTION, INVESTIGATION OF ADAPTOGENIC AND NEUROPSYCHOPHARMACOLOGICAL EFFECTSOF ETHANOLIC, ETHYL ACETATE AND HEXANE FLOWER EXTRACTS OF TECOMA GAUDICHAUDI. <b>2018</b> , 55, 63-74	
111	Coconut Oil. <b>2022</b> , 99-122	
110	Phenolic and flavonoid compounds extraction from Calophyllum inophyllum leaves. 2022, 15, 103666	2
109	Plant extracts as coloring agents. <b>2022</b> , 187-207	o
108	Synergic efficacy of bioenergy expression for compound herbal medicine of Parkinson's disease: The methods of replacement series and concentration addition. <b>2022</b> , 104208	1
107	Comparison of conventional and ultrasound-assisted extractions of polyphenols from Inca muâ (Clinopodium bolivianum) and their characterization using UPLCâPDA-ESIâQ/TOFâMS n technique.	O

106	Utilization of fruit waste substrates in mushroom production and manipulation of chemical composition. <b>2022</b> , 39, 102250	2
105	Optimization of water-based ultrasonic-microwave assisted extraction (UMAE) of bioactive compounds from pericarp <b>2022</b> ,	O
104	Effect of drought stress on metabolite synthesis in Actinidia Arguta Leaves. 2022, 43, 01021	
103	Multivariate analysis for the quantitative characterization of bioactive compounds in âlaiobaâl (Xanthosoma sagittifolium) from Brazil. 1	О
102	Supercritical fluids and fluid mixtures to obtain high-value compounds from peppers <b>2022</b> , 13, 100228	2
101	Extracts from Cinnamomum cassia leaf residues display antioxidant and anti-inflammatory activities.	O
100	Combined Effect of Microencapsulated Horseradish Juice and High-Pressure Treatment on Pork Quality During Storage. <b>2021</b> , 75, 463-468	
99	Optimization Method for Phenolic Compounds Extraction from Medicinal Plant (and Phytochemicals Screening <b>2021</b> , 26,	6
98	Comparative Study of Biological Activities of Methanolic Extracts from Two Medicinal Plants Cinnamomum zeylanicum (Cinnamon) and Zingiber officinale Roscoe (Ginger). <b>2021</b> ,	
97	[Evaluation of different procedures for the extraction of phenolic compounds from a medicinal plant: Verbena officinalis] <b>2021</b> , 215, 133-142	O
96	Enzymatic glycosylation of menthol: optimization of synthesis and extraction processes using response surface methodology and biological evaluation of synthesized product. 1	О
95	Analytical approaches used in the profiling of natural products with a therapeutic target: a global perspective on nutrition and health. <b>2022</b> , 57-101	O
94	Physicochemical characterization and quantification of bioactive compounds of guava powder produced by cast-tape drying. 42,	
93	Elemental Analysis, Nutritional Composition and Biological Activity of Prunus Mahaleb L. Seed Powders and its Stony Shells (Endocarp) New Potential Sources for Food and Drug Industry.	
92	Time-Dependent Degradation of Naphthoquinones and Phenolic Compounds in Walnut Husks <b>2022</b> , 11,	О
91	The role of microencapsulation in maintaining biological activity of royal jelly: Comparison with biological activity and bioaccessibility of microencapsulated, fresh and lyophilized forms during storage <b>2022</b> ,	Ο
90	Effect of Milk thistle () supplementation on the Serum levels of oxidative stress markers in male half marathon athletes <b>2022</b> , 1-14	
89	Antimicrobial Activity of Leaf Extracts against f. sp. and Analysis of Its Fractions by HPLC <b>2022</b> , 11,	

88	Phenolic compounds in common buckwheat sprouts: composition, isolation, analysis and bioactivities. 1	0
87	Bioactivity of Natural Polyphenols as Antiparasitic Agents and their Biochemical Targets 2022,	
86	The Sensory Profiles of Flatbreads Made from Sorghum, Cassava, and Cowpea Flour Used as Wheat Flour Alternatives <b>2021</b> , 10,	1
85	Simultaneous fractionation of multiple classes of polyphenols from honeybush tea using solid-phase extraction. <b>2022</b> , 57, 1666-1678	1
84	The effect of ginger (Zingiber officinale) powders at different concentrations on bioactive compounds, antioxidant activity, phenolic constituents, nutrients and sensory characteristics of wheat bread. <b>2022</b> , 100532	4
83	Table_1.DOCX. <b>2019</b> ,	
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81	DataSheet1.docx. 2018,	
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76	Extraction and Analysis of Phenolic Compounds from Grape Berries 2022, 2469, 1-17	
75	Phytochemistry and Antioxidant Activities of Rhus tripartitum (Ucria) Grande Leaf and Fruit Phenolics, Essential Oils, and Fatty Acids. <b>2022</b> , 17, 1934578X2210891	
74	An ultra-sensitive kaempferol electrochemical sensor based on flower-like ZIF-8 pyrolysis-derived ZnWO4/porous nanocarbon composites. <b>2022</b> , 179, 107519	О
73	Antioxidant activity of seven plant extracts collected from Tunisia and their allelopathic potential on Lactuca sativa L. and Phalaris minor L <b>2022</b> , 148, 135-143	
72	Jussa[[Euterpe edulis]: a review. 42,	
71	Polyphenols in Ruminant Nutrition and Their Effects on Reproduction. <b>2022</b> , 11, 970	2

70	Phytochemical Composition, Antioxidant and Antifungal Activity of Thymus capitatus, a Medicinal Plant Collected from Northern Morocco. <b>2022</b> , 11, 681	4
69	Extraction of Phenolic Compounds from Cherry Seeds: A Preliminary Study. <b>2022</b> , 12, 1227	1
68	Plant Secondary Metabolites: Therapeutic Potential and Pharmacological Properties.	1
67	Phytochemical Analysis, Antimutagenic and Antiviral Activity of Moringa oleifera L. Leaf Infusion: In Vitro and In Silico Studies. <b>2022</b> , 27, 4017	O
66	Quality properties and bioactive compounds of reduced-fat cookies with bee pollen. 2022, 100557	
65	A physiological and metabolomic analysis reveals the effect of shading intensity on blueberry fruit quality. <b>2022</b> , 15, 100367	1
64	leos essenciais para a cicatrizal e/ou prevend de infecd de feridas cirrgicas: reviso sistemlica. <b>2022</b> , 56,	1
63	Essential oils for healing and/or preventing infection of surgical wounds: a systematic review. <b>2022</b> , 56,	Ο
62	Seaweed Phenolics as Natural Antioxidants, Aquafeed Additives, Veterinary Treatments and Cross-Linkers for Microencapsulation. <b>2022</b> , 20, 445	1
61	Discoloration of Raw and Cooked Potatoes: Fundamentals of Nature, Mechanisms, Causes, Measurements, and Controls.	1
60	Evaluation of the antiproliferative potential of Eugenia pyriformis leaves in cervical cancer cells	
59	Pimenta dioica: a review on its composition, phytochemistry, and applications in food technology. <b>2021</b> , 28, 893-904	
58	A review of extraction and HPLC methods used for Melastomataceae and Asteraceae leaves in the analysis of flavonoids. <b>2022</b> , 1059, 012019	
57	Improving bioaccessibility and physicochemical property of blue-grained wholemeal flour by steam explosion. 9,	0
56	Comparison of ultrasound and maceration methods on antioxidant and antimicrobial efficacy of phenolic compounds extracted from Cynodon dactylon L. of Algeria. <b>2022</b> , 33, 121-128	
55	Comparative Evaluation of the Concentration of Free Phenolic Compounds and the Antioxidant Activity of Various Buckwheat Samples. <b>2022</b> , 77, 948-956	
54	Advances on nanoformulation approaches for delivering plant-derived antioxidants: A case of quercetin. <b>2022</b> , 625, 122093	2
53	Use of Ancient Wheat (Einkorn and Emmer) to Improve the Nutritional and Functional Properties of Gevreks. 1539-1549	O

52	Effect of processing on polyphenols in butternut pumpkin (Cucurbita moschata). 2022, 49, 101925	O
51	Deciphering biotransformation of anthraquinone electron shuttles in Rheum palmatum L. for value-added production. <b>2022</b> , 139, 104508	O
50	Green synthesis of electroactive nanomaterials by using plant-derived natural products. <b>2022</b> , 922, 116786	O
49	Encapsulated black garlic: Comparison with black garlic extract in terms of physicochemical properties, biological activities, production efficiency and storage stability. <b>2022</b> , 50, 101979	O
48	Application of antioxidants in beverages. <b>2023</b> , 199-216	О
47	Assessment of total flavonoid contents and ferric reducing antioxidant power of several Green and oolong tea products in Vietnam. <b>2022</b> ,	O
46	Recent advances on analytical methodologies for screening and detection of biophenols and their challenges: A brief review. <b>2022</b> , 4, 100456	О
45	Distribution of phenolic compounds and antioxidant activities in layered grinding wheat flour and the regulation effect of nitrogen fertilizer application. <b>2022</b> , 48, 704-715	1
44	Antimicrobial and antioxidant activity of phenolic extracts from walnut (Juglans regia L.) green husk by using pressure-driven membrane process.	1
43	Green Orange Peel-Mediated Bioinspired Synthesis of Nanoselenium and Its Antibacterial Activity against Methicillin-Resistant Staphylococcus aureus.	O
42	Valorisation of chestnut processing by-products: A membrane-assisted green strategy for purifying valuable compounds from shells. <b>2022</b> , 134564	1
41	Revitalizing Unfermented Cabernet Sauvignon Pomace Using an Eco-Friendly, Two-Stage Countercurrent Process: Role of pH on the Extractability of Bioactive Phenolics. <b>2022</b> , 10, 2093	1
40	Optimization of Bioactive Compound Extraction from Eggplant Peel by Response Surface Methodology: Ultrasound-Assisted Solvent Qualitative and Quantitative Effect. <b>2022</b> , 11, 3263	О
39	AralFruit (Psidium cattleianum Sabine). <b>2022</b> , 470-489	O
38	Optimization of ultrasound-assisted extraction of phenolic content & amp; antioxidant activity of hog plum (Spondias pinnata L. f. kurz) pulp by response surface methodology. <b>2022</b> , 8, e11109	О
37	Green extraction of Buchanania siamensis and water-based formulations. <b>2022</b> , 30, 100883	O
36	Prediction of total phenolic acids contained in plant extracts by PLS-ATR-FTIR. <b>2022</b> , 151, 295-305	О
35	Research progress on Walnut oil: Bioactive compounds, health benefits, extraction methods, and medicinal uses.	O

34	New Perspectives in the Utilization of African Leafy Vegetables. 2023, 215-237	О
33	Study of the antioxidant properties of enriched bakery products. <b>2022</b> , 167-172	O
32	HPLC-DAD-MS Identification and Quantification of Phenolic Components in Japanese Knotweed and American Pokeweed Extracts and Their Phytotoxic Effect on Seed Germination. <b>2022</b> , 11, 3053	О
31	Current trends and future perspectives in the treatment of PBC and PSC: A review. 2022, 100065	O
30	Bioactive Compounds from Elderberry: Extraction, Health Benefits, and Food Applications. <b>2022</b> , 10, 2288	1
29	Butia: physical, nutritional and antioxidant properties of red, orange and yellow fruits. <b>2021</b> , 25,	O
28	Papaya seeds (Carica papaya L. var. Formosa) in different ripening stages: unexplored agro-industrial residues as potential sources of proteins, fibers and oil as well as high antioxidant capacity. 43,	О
27	THE SPECTROPHOTOMETRIC ANALYSIS OF ANTIOXIDANT PROPERTIES OF SELECTED HERBS IN VISION-PROâ[JJV-VIS. <b>2019</b> , 15, 49-62	1
26	The impact of pH value in the Phenolic content and Antioxidant potential of Medicinal plant extract. <b>2022</b> , 331-336	O
25	A comparison of conventional and novel phytonutrient extraction techniques from various sources and their potential applications.	O
24	A Joint Approach of Morphological and UHPLC-HRMS Analyses to Throw Light on the Autochthonous âllerdoleâlChestnut for Nutraceutical Innovation of Its Waste. <b>2022</b> , 27, 8924	0
23	Determination of the Effect of Salt Stress on Germination, Biochemical and Antioxidant Defense Systems in Linas Safflower Seeds. 682-691	O
22	Extraction Optimization of Crocin from Gardenia (Gardenia jasminoides Ellis)Fruits Using Response Surface Methodology and Quality Evaluation of Foam-Mat Dried Powder. <b>2022</b> , 8, 1199	O
21	Assessment of the bioavailability of flavonoids in herbal beverages with antioxidant properties. <b>2022</b> , 143-148	O
20	Impact of different ancient wheats and pseudocereals on physical, chemical and functional properties of gevrek, cereal based snack product.	O
19	A Review of Pistacia lentiscus Polyphenols: Chemical Diversity and Pharmacological Activities. <b>2023</b> , 12, 279	1
18	QUANTITATIVE GENETIC ANALYSIS OF PHENOLIC ACIDS IN OILSEED RAPE MEAL. <b>2023</b> , 55, 111-123	0
17	A strategy for healthy eating habits of daily fruits revisited: A metabolomics study. <b>2023</b> , 6, 100440	O

16	Bioprospection of marine microalgae for novel antioxidants in human health and medicine. <b>2023</b> , 295-310	O
15	K˜ ṣ˜ ᡶĨ -Su Stresi Alt˜ nda Ya˜ ြ∭Rosa x damascena Mill.) Fidanlar˜ n˜ n Morfolojik Tepkileri ile Toplam Klorofil ve Fenolik l∄riklerinin De˜ ∭mi.	O
14	In vitro antioxidant activity and antidiabetic potential of five spiral ginger (Costus speciosus (J. Koenig) Sm.) populations available in Sri Lanka. <b>2023</b> , 12, 100553	0
13	Millimolar analysis of para benzoquinone in water samples using MnO2 coupled bimetallic MOF-functionalized carbon nanotubes-based nanocomposite. <b>2023</b> , 164, 112249	O
12	Comparison of thermal and non-thermal extraction methods on free and bound phenolics in pomegranate peel. <b>2023</b> , 84, 103291	0
11	Phytochemical characterization of bioactive compounds extracted with different solvents from Calophyllum inophyllum flowers and activity against pathogenic bacteria. <b>2023</b> , 154, 346-355	O
10	Dynamic Analysis of the Bacterial Community and Determination of Antioxidant Capacity during the Fermentation of Sour Tea. <b>2023</b> , 9, 161	O
9	Analysis of Piper betle L. Leaves from Bangladesh for Polyphenolics by Ultrasonic-Assisted Extraction (UAE) and High-Performance Liquid Chromatography (HPLC) Together with the Antioxidant, Antibacterial, and Cytotoxic Activities. 1-18	Ο
8	Application of Agri-Food By-Products in Cheesemaking. <b>2023</b> , 12, 660	О
7	Durian Shell-Mediated Simple Green Synthesis of Nanocopper against Plant Pathogenic Fungi. <b>2023</b> , 8, 10968-10979	Ο
6	Concurrent Optimization of Ultrasonic-Assisted Extraction of Total Phenolic Compounds and In Vitro Anticancer and Antioxidant Potential of Pulicaria schimperi (Aerial Parts) Using Response Surface Methodology. <b>2023</b> , 10, 208	0
5	Grape Pomace as a Natural Source of Phenolic Compounds: Solvent Screening and Extraction Optimization. <b>2023</b> , 28, 2715	Ο
4	Polyphenols and Antioxidants. <b>2023</b> , 113-136	Ο
3	The curious case of polyphenols as green corrosion inhibitors: a review on their extraction, design, and applications.	О
2	Screening and improving of nutritional and health-related compounds of pseudocereals. 2023, 87-98	O
1	Impact of high-voltage electrical discharges on the extraction of phenolic compounds from oilseed by-products and wastes. <b>2023</b> , 121-152	Ο