

Aplicación de diversos métodos químicos para detección de frutos

Food Science and Technology

25, 726-732

DOI: 10.1590/s0101-20612005000400016

Citation Report

#	ARTICLE	IF	CITATIONS
1	ComposiçÃo quÃmica e compostos bioativos presentes na polpa e na amÃndoa do pequi (Caryocar) Tj ETQq0 0,0,rgBT /Overlock 10	0,2	127
2	Total phenolic compounds and antioxidant capacities of major fruits from Ecuador. Food Chemistry, 2008, 111, 816-823.	4.2	500
3	Berberis buxifolia fruiting: Kinetic growth behavior and evolution of chemical properties during the fruiting period and different growing seasons. Scientia Horticulturae, 2008, 118, 120-127.	1.7	36
4	Quality Index, Consumer Acceptability, Bioactive Compounds, and Antioxidant Activity of Fresh Cut Mangoes (<i>Mangifera Indica</i> L.) as Affected by Low Temperature Storage. Journal of Food Science, 2009, 74, S126-34.	1.5	74
5	Microencapsulation by spray drying of bioactive compounds from cactus pear (<i>Opuntia ficus-indica</i>). Food Chemistry, 2009, 114, 616-622.	4.2	408
6	The influence of storage time on micronutrients in bottled tomato pulp. Food Chemistry, 2009, 112, 146-149.	4.2	38
7	TOTAL PHENOLIC CONTENT AND ANTIOXIDANT ACTIVITY IN ACEROLA, MANGABA AND LIVAIA FRUITS BY DPPH METHOD. Acta Horticulturae, 2009, , 459-462.	0.1	8
8	Quality evaluation of grape juice concentrated by reverse osmosis. Journal of Food Engineering, 2010, 96, 421-426.	2.7	75
9	Extraction of phenolic fraction from guava seeds (<i>Psidium guajava</i> L.) using supercritical carbon dioxide and co-solvents. Journal of Supercritical Fluids, 2010, 51, 319-324.	1.6	122
10	Total polyphenol content and antioxidant activity of commercial Noni (<i>Morinda citrifolia</i> L.) juice and its components. Brazilian Journal of Pharmaceutical Sciences, 2010, 46, 651-656.	1.2	20
11	MaracujÃ: um alimento funcional?. Revista Brasileira De Farmacognosia, 2010, 20, 459-471.	0.6	85
12	Atividade antioxidante e correlaÃes com componentes bioativos de produtos comerciais de cupuaçu. Ciencia Rural, 2010, 40, 1636-1642.	0.3	10
13	ConservaçÃo pÃs-colheita de goiabas 'Kumagai': efeito do estÃdio de maturaçÃo e da temperatura de armazenamento. Revista Brasileira De Fruticultura, 2010, 32, 1001-1008.	0.2	7
14	Antioxidant activity, bioactive polyphenols in Mexican goats' milk cheeses on summer grazing. Journal of Dairy Research, 2010, 77, 20-26.	0.7	64
15	Compuestos fenÃlicos y actividad antioxidante de cÃscara de uva (<i>Vitis vinifera</i> L.) de mesa cultivada en el noroeste de MÃxico Phenolic compounds and antioxidant activity of table grape (<i>Vitis vinifera</i> L.) skin from northwest Mexico. CYTA - Journal of Food, 2010, 8, 57-63.	0.9	26
16	Isoflavones and Antioxidant Capacity of Commercial Soy-Based Beverages: Effect of Storage. Journal of Agricultural and Food Chemistry, 2010, 58, 4284-4291.	2.4	39
17	Walnuts and almonds as model systems of foods constituted by oxidisable, pro-oxidant and antioxidant factors. Food Research International, 2010, 43, 1187-1197.	2.9	52
18	Bioactive compounds and antioxidant activity of fresh exotic fruits from northeastern Brazil. Food Research International, 2011, 44, 2155-2159.	2.9	350

#	ARTICLE	IF	CITATIONS
19	Fruit growth and chemical properties of <i>Ribes magellanicum</i> "Coparrilla". <i>Scientia Horticulturae</i> , 2011, 127, 325-329.	1.7	8
20	Antioxidant potential of oregano (<i>Oreganum vulgare</i> L.), basil (<i>Ocimum basilicum</i> L.) and thyme (<i>Thymus vulgaris</i> L.): application of oleoresins in vegetable oil. <i>Food Science and Technology</i> , 2011, 31, 955-959.	0.8	10
21	Sugars, organic acids, minerals and lipids in jaboticaba. <i>Revista Brasileira De Fruticultura</i> , 2011, 33, 540-550.	0.2	29
22	Caracteriza��o nutricional e compostos antioxidantes em res�duos de polpas de frutas tropicais. <i>Ciencia E Agrotecnologia</i> , 2011, 35, 554-559.	1.5	73
23	In vitro evaluation of <i>Mucuna pruriens</i> (L.) DC. antioxidant activity. <i>Brazilian Journal of Pharmaceutical Sciences</i> , 2011, 47, 535-544.	1.2	27
24	Changes of quality characteristics of pepino fruit (<i>Solanum muricatum</i> Ait) during convective drying. <i>International Journal of Food Science and Technology</i> , 2011, 46, 746-753.	1.3	52
25	Evaluation of the antioxidant activity of passion fruit (<i>Passiflora edulis</i> and <i>Passiflora alata</i>) extracts on stimulated neutrophils and myeloperoxidase activity assays. <i>Food Chemistry</i> , 2011, 128, 259-265.	4.2	86
26	Development of a rapid method for the determination of the antioxidant capacity in cereal and legume milling products using the radical cation DMPD+. <i>Food Chemistry</i> , 2011, 129, 1800-1805.	4.2	7
27	Effects of drying and pretreatment on the nutritional and functional quality of raisins. <i>Food and Bioproducts Processing</i> , 2012, 90, 243-248.	1.8	59
28	Bioactive Compounds, Vitamin C and Antioxidant Capacities of Fresh and Industrialized Frozen Pulps of Guava (<i>Psidium guajava</i> L.). <i>Natural Products Journal</i> , 2012, 2, 196-204.	0.1	2
29	Protein Content and Antioxidant Activity of Distillers' Spent Grain Dried at 150�C with Superheated Steam and Hot Air. <i>Drying Technology</i> , 2012, 30, 1292-1296.	1.7	15
30	Characterization and Antioxidant Potential of Brazilian Fruits from the Myrtaceae Family. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 3061-3067.	2.4	127
31	Accumulation patterns of phenolic compounds during fruit growth and ripening of <i>Berberis buxifolia</i> , a native Patagonian species. <i>New Zealand Journal of Botany</i> , 2012, 50, 15-28.	0.8	33
32	Analysis and Antioxidant Capacity of Anthocyanin Pigments. Part III: An Introduction to Sample Preparation and Extraction. <i>Critical Reviews in Analytical Chemistry</i> , 2012, 42, 284-312.	1.8	14
33	Analysis and Antioxidant Capacity of Anthocyanin Pigments. Part IV: Extraction of Anthocyanins. <i>Critical Reviews in Analytical Chemistry</i> , 2012, 42, 313-342.	1.8	57
34	Effect of freezing and processing technologies on the antioxidant capacity of fruit pulp and jelly. <i>Brazilian Archives of Biology and Technology</i> , 2012, 55, 107-114.	0.5	20
35	ANGIOTENSIN I-CONVERTING ENZYME INHIBITORY AND ANTIOXIDANT PEPTIDE FRACTIONS FROM HARD-TO-COOK BEAN ENZYMATIC HYDROLYSATES. <i>Journal of Food Biochemistry</i> , 2013, 37, 26-35.	1.2	50
36	Characterization, bioactive compounds and antioxidant potential of three Brazilian fruits. <i>Journal of Food Composition and Analysis</i> , 2013, 29, 19-24.	1.9	60

#	ARTICLE	IF	CITATIONS
37	Flavonoids, Proanthocyanidins, Vitamin C, and Antioxidant Activity of <i>Theobroma grandiflorum</i> (Cupuassu) Pulp and Seeds. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 2720-2728.	2.4	83
38	Effects of ultrasound treatment in purple cactus pear (<i>Opuntia ficus-indica</i>) juice. <i>Ultrasonics Sonochemistry</i> , 2013, 20, 1283-1288.	3.8	151
39	Enzymatic and non-enzymatic antioxidant systems of minimally processed cactus stems (<i>Opuntia ficus-indica</i> Mill.) packaged under modified atmospheres. <i>International Journal of Food Science and Technology</i> , 2013, 48, 2603-2612.	1.3	11
40	Polifenoles y Actividad Antioxidante del Fruto de Guayaba Agria (<i>Psidium araca</i>). <i>Informacion Tecnologica (discontinued)</i> , 2013, 24, 103-112.	0.1	24
41	Ultrasound Processing on Green Cactus Pear (<i>Opuntia ficus Indica</i>) Juice: Physical, Microbiological and Antioxidant Properties. <i>Journal of Food Processing & Technology</i> , 2013, 04, .	0.2	6
42	Antioxidants and chlorophyll in cassava leaves at three plant ages. <i>African Journal of Agricultural Research Vol Pp</i> , 2013, 8, 3724-3730.	0.2	17
43	Microencapsulation of maqui (<i>Aristotelia chilensis</i> Molina Stuntz) leaf extracts to preserve and control antioxidant properties. <i>Chilean Journal of Agricultural Research</i> , 2013, 73, 17-23.	0.4	23
44	Flavonols and antioxidant activity of <i>Physalis peruviana</i> L. fruit at two maturity stages. <i>Acta Scientiarum - Technology</i> , 2013, 35, .	0.4	21
45	The Impact of Organic Farming on Quality of Tomatoes Is Associated to Increased Oxidative Stress during Fruit Development. <i>PLoS ONE</i> , 2013, 8, e56354.	1.1	114
46	Antioxidant and Anticlastogenic Capacity of Prickly Pear Juice. <i>Nutrients</i> , 2013, 5, 4145-4158.	1.7	42
47	Clarificação de polpa de camu-camu por microfiltração. <i>Brazilian Journal of Food Technology</i> , 2013, 16, 207-215.	0.8	7
48	Atividade antioxidante e antimicrobiana de extratos de atemoia (<i>Annona cherimola</i> Mill. x <i>A. squamosa</i>) Tj ETQq1 1,0,784314 rgBT /Overlock 19	0.2	19
49	Composição química e atividade antioxidante da polpa e resíduos de abacate 'Hass'. <i>Revista Brasileira De Fruticultura</i> , 2014, 36, 417-424.	0.2	31
50	USE OF MIXTURE DESIGN TO IMPROVE A TROPICAL MIXED FRUIT NECTAR. <i>Boletim Centro De Pesquisa De Processamento De Alimentos</i> , 2014, 32, .	0.2	2
51	Mudanças nos compostos bioativos e atividade antioxidante de pimentas da região amazônica. <i>Pesquisa Agropecuaria Tropical</i> , 2014, 44, 399-408.	1.0	5
52	The effect of ethylene on transgenic melon ripening and fruit quality. <i>African Journal of Biotechnology</i> , 2014, 13, 3252-3261.	0.3	1
53	The characterisation and profile of the bioactive compounds in red guava (<i>Psidium cattleianum</i>) Tj ETQq0 0 0 rgBT /Overlock 10 <i>Science and Technology</i> , 2014, 49, 1842-1849.	1.3	34
54	Extraction, identification and enzymatic synthesis of acylated derivatives of anthocyanins from jaboticaba (<i>Myrciaria cauliflora</i>) fruits. <i>International Journal of Food Science and Technology</i> , 2014, 49, 196-204.	1.3	25

#	ARTICLE	IF	CITATIONS
55	Fruit quality of jabuticaba progenies cultivated in a tropical climate of altitude. <i>Fruits</i> , 2014, 69, 449-458.	0.3	5
56	Antioxidant Activity of Co-Products from Guava, Mango and Barbados Cherry Produced in the Brazilian Northeast. <i>Molecules</i> , 2014, 19, 3110-3119.	1.7	11
57	Identificación, Estabilidad y Actividad Antioxidante de las Antocianinas Aisladas de la Cáscara del Fruto de Capulín (<i>Prunus serotina</i> spp <i>capuli</i> (Cav) Mc. Vaug Cav). <i>Informacion Tecnologica (discontinued)</i> , 2014, 25, 131-140.	0.1	16
58	Effect of processing on the stability of bioactive compounds from red guava (<i>Psidium cattleianum</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T	1.9	58
59	A Critical Review on the Spray Drying of Fruit Extract: Effect of Additives on Physicochemical Properties. <i>Critical Reviews in Food Science and Nutrition</i> , 2014, 54, 449-473.	5.4	62
60	Determination of some physicochemical characteristics, bioactive compounds and antioxidant activity of tropical fruits from Yucatan, Mexico. <i>Food Chemistry</i> , 2014, 152, 508-515.	4.2	123
61	Total Antioxidant Activity of Dried Tomatoes Marketed in Brazil. <i>International Journal of Food Properties</i> , 2014, 17, 639-649.	1.3	9
62	Effect of soluble fiber on the physicochemical properties of cactus pear (<i>Opuntia ficus indica</i>) encapsulated using spray drying. <i>Food Science and Biotechnology</i> , 2014, 23, 755-763.	1.2	32
63	Bioactive Compounds and Physicochemical Parameters of Grugru Palm (<i>Acrocomia aculeata</i>) from Brazil: Pulp and Powder. <i>Food Science and Technology Research</i> , 2014, 20, 7-12.	0.3	13
64	Effect of an edible crosslinked coating and two types of packaging on antioxidant capacity of castilla blackberries. <i>Food Science and Technology</i> , 2014, 34, 281-286.	0.8	10
66	The Process and Maturation Stability of Chihuahua Cheese with Antioxidants in Multiple Emulsions. <i>Journal of Food Processing and Preservation</i> , 2015, 39, 1027-1035.	0.9	23
67	<i>Coccoloba uvifera</i> (L.) (Polygonaceae) Fruit: Phytochemical Screening and Potential Antioxidant Activity. <i>Journal of Chemistry</i> , 2015, 2015, 1-9.	0.9	21
68	Antidepressant-Like and Antioxidant Effects of <i>Plinia trunciflora</i> in Mice. <i>Evidence-based Complementary and Alternative Medicine</i> , 2015, 2015, 1-9.	0.5	17
69	Evaluación de epicatequina, teobromina y cafeína en cáscaras de cacao (<i>Theobroma) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T Hortícolas, 2015, 9, 124.	0.2	10
70	Conferring antioxidant capacity to cellulose based materials by using enzymatically-modified products. <i>Cellulose</i> , 2015, 22, 2375-2390.	2.4	14
71	Production of Raisins and its Impact on Active Compounds. , 2015, , 181-187.		5
72	Voltammetry pulse array developed to determine the antioxidant activity of camu-camu (<i>Myrciaria) Tj ETQq0 0 0 rgBT /Overlock 10 T voltammetric electronic tongues. Food Control, 2015, 54, 181-187.</i>	2.8	21
73	A comparative study of the capsaicinoid and phenolic contents and in vitro antioxidant activities of the peppers of the genus <i>Capsicum</i> : an application of chemometrics. <i>Journal of Food Science and Technology</i> , 2015, 52, 8086-8094.	1.4	67

#	ARTICLE	IF	CITATIONS
74	Shelf life, physicochemical, microbiological and antioxidant properties of purple cactus pear (<i>Opuntia</i>) Tj ETQq0 0 0 rgBT /Overlock 10 T	3.8	100
75	“Why Not Stoichiometry” Versus “Stoichiometry” Why Not? Part II: GATES in Context with Redox Systems. <i>Critical Reviews in Analytical Chemistry</i> , 2015, 45, 241-269.	1.8	18
76	Arginase inhibition, antibacterial and antioxidant activities of Pitanga seed (<i>Eugenia uniflora</i> L.) extracts from sustainable technologies of high pressure extraction. <i>Food Bioscience</i> , 2015, 12, 93-99.	2.0	18
77	Post-harvest nutraceutical behaviour during ripening and senescence of 8 highly perishable fruit species from the Northern Brazilian Amazon region. <i>Food Chemistry</i> , 2015, 174, 188-196.	4.2	68
78	Effect of processing on physicochemical composition, bioactive compounds and enzymatic activity of yellow mombin (<i>Spondias mombin</i> L.) tropical juice. <i>Journal of Food Science and Technology</i> , 2015, 52, 1182-1187.	1.4	28
79	Antioxidant compounds, antioxidant activity and phenolic content in peel from three tropical fruits from Yucatan, Mexico. <i>Food Chemistry</i> , 2015, 166, 17-22.	4.2	161
80	Use of gelatin-maltodextrin composite as an encapsulation support for clarified juice from purple cactus pear (<i>Opuntia stricta</i>). <i>LWT - Food Science and Technology</i> , 2015, 62, 242-248.	2.5	76
81	Bioactive compound composition of pomegranate fruits removed during thinning. <i>Journal of Food Composition and Analysis</i> , 2015, 37, 11-19.	1.9	35
82	Effect of Relative Humidity on the Antioxidant Activity of Spray-Dried Banana Passion Fruit (<i>Passiflora</i>) Tj ETQq0 0 0 rgBT /Overlock 10 T <i>Engineering Communications</i> , 2015, 202, 269-278.	1.5	11
83	Antioxidant activity of two varieties of <i>Ocimum basilicum</i> L. for potential use in phytocosmetics. <i>Revista Facultad Nacional De Agronomia Medellin</i> , 2016, 69, 7965-7973.	0.2	6
84	Application of Ultrasound in a Closed System: Optimum Condition for Antioxidants Extraction of Blackberry (<i>Rubus fruticosus</i>) Residues. <i>Molecules</i> , 2016, 21, 950.	1.7	12
85	Effect of Thermoultrasound on the Antioxidant Compounds and Fatty Acid Profile of Blackberry (<i>Rubus fruticosus</i> spp.) Juice. <i>Molecules</i> , 2016, 21, 1624.	1.7	9
86	Optimization of Thermoultrasound Conditions for the Processing of A Prickly Pear Juice Blend (<i>Opuntia Ficus Indica</i>) Using Response Surface Methodology. <i>Journal of Food Quality</i> , 2016, 39, 780-791.	1.4	15
87	A new approach to discriminate <i>Rosmarinus officinalis</i> L. plants with antioxidant activity, based on HPTLC fingerprint and targeted phenolic analysis combined with PCA. <i>Industrial Crops and Products</i> , 2016, 94, 665-672.	2.5	28
88	Concentration and purification of lycopene from watermelon juice by integrated microfiltration-based processes. <i>Innovative Food Science and Emerging Technologies</i> , 2016, 37, 153-160.	2.7	23
89	Potential of Bioactive Compounds and Antioxidant Activity in Artisanal Honeys Using Specific Heat Treatments. <i>Journal of Food Biochemistry</i> , 2016, 40, 47-52.	1.2	9
90	Effect of light wavelength on cell growth, content of phenolic compounds and antioxidant activity in cell suspension cultures of <i>Thevetia peruviana</i> . <i>Journal of Photochemistry and Photobiology B: Biology</i> , 2016, 163, 87-91.	1.7	42
91	Fluctuations in phenolic content, ascorbic acid and total carotenoids and antioxidant activity of fruit beverages during storage. <i>Heliyon</i> , 2016, 2, e00152.	1.4	58

#	ARTICLE	IF	CITATIONS
92	Microencapsulated bioactive components as a source of health. , 2016, , 455-501.		2
93	The Use of Nixtamalization Waste Waters Clarified by Ultrafiltration for Production of a Fraction Rich in Phenolic Compounds. Waste and Biomass Valorization, 2016, 7, 1167-1176.	1.8	46
94	Chemical characterization, antioxidant capacity and antimicrobial activity against food related microorganisms of Citrus limon var. pompia leaf essential oil. LWT - Food Science and Technology, 2016, 69, 579-585.	2.5	64
95	Pre-harvest studies of buriti (<i>Mauritia flexuosa</i> L.F.), a Brazilian native fruit, for the characterization of ideal harvest point and ripening stages. Scientia Horticulturae, 2016, 202, 77-82.	1.7	22
96	Polyphenolic profile and antioxidant and antibacterial activities of monofloral honeys produced by Meliponini in the Brazilian semiarid region. Food Research International, 2016, 84, 61-68.	2.9	100
97	Variability of chemical composition and antioxidant activity of essential oils between <i>Myrtus communis</i> var. <i>Leucocarpa</i> DC and var. <i>Melanocarpa</i> DC. Food Chemistry, 2016, 197, 124-131.	4.2	48
98	Effect of temperature on antioxidant capacity during drying process of mortiã±o (<i>Vaccinium</i>) Tj ETQq0 0 0 rgBT /Oyerlock 10 Tf 50 502	1.3	39
99	Enzymatic inactivation and antioxidant properties of blackberry juice after thermoultrasound: Optimization using response surface methodology. Ultrasonics Sonochemistry, 2017, 34, 371-379.	3.8	58
100	Total Monomeric Anthocyanin, Total Phenolic Content and Antioxidant Activity of Extracts from Eggplant (<sc><i>S</i></sc><i>olanum Melongena</i>â€¦<sc>L</sc>.) Peel Using Ultrasonic Treatments. Journal of Food Process Engineering, 2017, 40, e12312.	1.5	31
101	Antioxidant capacity, fatty acids profile, and descriptive sensory analysis of table olives as affected by deficit irrigation. Journal of the Science of Food and Agriculture, 2017, 97, 444-451.	1.7	39
102	Biodegradable films based on chitosan, xanthan gum, and fish protein hydrolysate. Journal of Applied Polymer Science, 2017, 134, .	1.3	29
103	Influence of potential pulses amplitude sequence in a voltammetric electronic tongue (VET) applied to assess antioxidant capacity in aliso. Food Chemistry, 2017, 224, 233-241.	4.2	11
104	Hydroethanolic extracts from different genotypes of aãaã-(<i>Euterpe oleracea</i>) presented antioxidant potential and protected human neuron-like cells (SH-SY5Y). Food Chemistry, 2017, 222, 94-104.	4.2	41
105	Characterization of dietary constituents and antioxidant capacity of <i>Tropaeolum pentaphyllum</i> Lam.. Journal of Food Science and Technology, 2017, 54, 3587-3597.	1.4	6
106	Impact of fermentation conditions on the quality and sensory properties of a probiotic cupuassu (<i>Theobroma grandiflorum</i>) beverage. Food Research International, 2017, 100, 603-611.	2.9	51
107	Chemical characterization and antioxidant capacity in blue corn (<i>Zea mays</i> L.) malt beers. Journal of the Institute of Brewing, 2017, 123, 506-518.	0.8	17
108	Essential oils from three species of <i>Mentha</i> harvested in Sardinia: chemical characterization and evaluation of their biological activity. International Journal of Food Properties, 0, , 1-11.	1.3	8
109	<i>Theobroma cacao</i> and <i>Theobroma grandiflorum</i> : Bioactive Compounds and Associated Health Benefits. Reference Series in Phytochemistry, 2017, , 1-22.	0.2	2

#	ARTICLE	IF	CITATIONS
110	Microencapsulation of Tender Coconut Water by Spray Drying: Effect of Moringa oleifera Gum, Maltodextrin Concentrations, and Inlet Temperature on Powder Qualities. Food and Bioprocess Technology, 2017, 10, 1668-1684.	2.6	60
111	Electrochemical methods as a tool for determining the antioxidant capacity of food and beverages: A review. Food Chemistry, 2017, 221, 1371-1381.	4.2	182
112	Effects of liquefying crystallized honey by ultrasound on crystal size, 5-hydroxymethylfurfural, colour, phenolic compounds and antioxidant activity. European Food Research and Technology, 2017, 243, 619-626.	1.6	24
113	Profiling of the Bioactive Compounds in Flowers, Leaves and Roots of <i>Vinca sardoa</i> . Natural Product Communications, 2017, 12, 1934578X1701200.	0.2	3
114	EVALUATION OF EMERGING METHODS ON THE POLYPHENOL CONTENT, ANTIOXIDANT CAPACITY AND QUALITATIVE PRESENCE OF ACETOGENINS IN SOURSOP PULP (<i>Annona muricata</i> L.). Revista Brasileira De Fruticultura, 2017, 39, .	0.2	10
115	Solar dehydration of blueberries (<i>Vaccinium corymbosum</i> L.). Acta Horticulturae, 2017, , 491-496.	0.1	1
116	Use of Red Cactus Pear (<i>Opuntia ficus-indica</i>) Encapsulated Powder to Pigment Extruded Cereal. Journal of Food Quality, 2017, 2017, 1-12.	1.4	16
117	Optimization of Ultrasound Extraction of Cactus Pear (<i>Opuntia ficus indica</i>) Seed Oil Based on Antioxidant Activity and Evaluation of Its Antimicrobial Activity. Journal of Food Quality, 2017, 2017, 1-9.	1.4	21
118	Compostos bioativos e características físico-químicas de polpa de araticum in natura e pasteurizada. Brazilian Journal of Food Technology, 2017, 20, .	0.8	8
119	Evaluating chemical composition of <i>Butia capitata</i> pulp among various populations and locations using multivariate analysis. African Journal of Biotechnology, 2017, 16, 1902-1910.	0.3	5
120	BOTÂNICA E FISIOLOGIA/ BOTANY AND PHYSIOLOGY ANTIOXIDANT ACTIVITY AND PHYSICOCHEMICAL PARAMETERS IN "CUERNAVAQUE"™ MEXICAN PLUM (<i>Spondias purpurea</i> L.) AT DIFFERENT RIPENING STAGES. Revista Brasileira De Fruticultura, 2017, 39, .	0.2	6
121	Antioxidant Capacity of Anthocyanin Pigments. , 0, , .		27
122	MICROENCAPSULATION OF PULP OF MANGIFERA INDICA L. BY SPRAY DRYING AND ANTIOXIDANT ACTIVITY. International Journal of Pharmacy and Pharmaceutical Sciences, 2017, 9, 181.	0.3	1
123	Superficial Characterization of Kefir Biofilms Associated with <i>Açaí</i> - and <i>Cupuaçu</i> Extracts. Arabian Journal for Science and Engineering, 2018, 43, 3371-3379.	1.7	53
124	Processing of Xoconostle fruit (<i>Opuntia joconostle</i>) juice for improving its commercialization using membrane filtration. Journal of Food Processing and Preservation, 2018, 42, e13394.	0.9	35
125	Effect of ultrasound on microbiological load and antioxidant properties of blackberry juice. Journal of Food Processing and Preservation, 2018, 42, e13489.	0.9	16
126	Bioactive compounds and antioxidant activity of buriti fruits, during the postharvest, harvested at different ripening stages. Scientia Horticulturae, 2018, 227, 10-21.	1.7	36
127	In Vitro Bioaccessibility and Effect of <i>Mangifera indica</i> (Ataulfo) Leaf Extract on Induced Dyslipidemia. Journal of Medicinal Food, 2018, 21, 47-56.	0.8	12

#	ARTICLE	IF	CITATIONS
128	Recovery of Anthocyanins Using Membrane Technologies: A Review. <i>Critical Reviews in Analytical Chemistry</i> , 2018, 48, 143-175.	1.8	23
129	Incidence of hydrocolloid type on quality parameters in mango leathers (<i>Mangifera indica</i> L.) Yulima variety. <i>Food Science and Technology</i> , 2018, 38, 109-115.	0.8	8
130	Design of an Emulgel-Type Cosmetic with Antioxidant Activity Using Active Essential Oil Microcapsules of Thyme (<i>Thymus vulgaris</i> L.), Cinnamon (<i>Cinnamomum verum</i> J.), and Clove (<i>Eugenia</i>)	0.2	0
131	Vitamin C in Acerola and Red Plum Extracts: Quantification via HPLC, in Vitro Antioxidant Activity, and Stability of their Gel and Emulsion Formulations. <i>Journal of AOAC INTERNATIONAL</i> , 2018, 101, 1461-1465.	0.7	10
132	The Effect of Edible Chitosan Coatings Incorporated with <i>Thymus capitatus</i> Essential Oil on the Shelf-Life of Strawberry (<i>Fragaria x ananassa</i>) during Cold Storage. <i>Biomolecules</i> , 2018, 8, 155.	1.8	85
133	Ultrasound mediated accelerated Anti-influenza activity of Aloe vera. <i>Scientific Reports</i> , 2018, 8, 17782.	1.6	22
134	Effects of Sterilization on Bioactives of <i>Jatropha dioica</i> and <i>Opuntia oligacantha</i> Extracts, and on Antimicrobial Capacity against <i>Streptococcus mutans</i> . <i>Applied Sciences (Switzerland)</i> , 2018, 8, 2516.	1.3	5
135	Solid coffee waste as alternative to produce carotenoids with antioxidant and antimicrobial activities. <i>Waste Management</i> , 2018, 82, 93-99.	3.7	73
136	Functional beverages made from Amazonian fruits. <i>Acta Horticulturae</i> , 2018, , 515-520.	0.1	0
137	Plant Extracts as Antioxidant Additives for Food Industry. , 2018, , .		5
138	Bioactive compounds and chemical composition of Brazilian Cerrado fruitsâ€™ wastes: pequi almonds, murici, and sweet passionfruit seeds. <i>Food Science and Technology</i> , 2018, 38, 203-214.	0.8	24
139	Microwave hydrodiffusion and gravity (MHG) processing of <i>Laminaria ochroleuca</i> brown seaweed. <i>Journal of Cleaner Production</i> , 2018, 197, 1108-1116.	4.6	38
140	Organic Acids, Antioxidants, and Dietary Fiber of Mexican Blackberry (<i>Rubus fruticosus</i>) Residues cv. Tupy. <i>Journal of Food Quality</i> , 2018, 2018, 1-9.	1.4	16
141	Antioxidant activity and phenolic compounds of the extract from pigment-producing fungi isolated from Brazilian caves. <i>Biocatalysis and Agricultural Biotechnology</i> , 2018, 16, 148-154.	1.5	29
142	Macauba Palmâ€™ Acrocomia aculeata. , 2018, , 297-304.		5
143	Enhanced Harnessing of the Graviola Bioactive Components Using a Neoteric Sonication Cum Microwave Coadjuvant Extraction Protocol. <i>Applied Sciences (Switzerland)</i> , 2018, 8, 232.	1.3	3
144	Novel Beverages of Yerba-Mate and Soy: Bioactive Compounds and Functional Properties. <i>Beverages</i> , 2018, 4, 21.	1.3	12
145	Biochemical characterization of blackberry fruit (<i>Rubus</i> sp) and jellies. <i>Australian Journal of Crop Science</i> , 2018, 12, 624-630.	0.1	3

#	ARTICLE	IF	CITATIONS
146	Antioxidant capacity of mango fruit (<i>Mangifera indica</i>). An electrochemical study as an approach to the spectrophotometric methods. <i>Food Chemistry</i> , 2018, 266, 435-440.	4.2	24
147	Evaluation of Physico-chemical Characteristics, Antioxidant Compounds and Antioxidant Capacity in Creole Tomatoes (<i>Solanum lycopersicum</i> L. and <i>S. pimpinellifolium</i> L.) in an Aquaponic System or Organic Soil. <i>International Journal of Vegetable Science</i> , 2019, 25, 124-137.	0.6	11
148	Functional Properties, Total Phenolic Content and Antioxidant Activity of Purple Cactus Pear (<i>Opuntia ficus-indica</i>) Waste: Comparison with Commercial Fibers. <i>Waste and Biomass Valorization</i> , 2019, 10, 2897-2906.	1.8	6
149	Evaluation and modeling of the properties and antioxidant characteristics of a new potato variety (Primavera) during storage at 4 °C. <i>Revista Facultad Nacional De Agronomia Medellin</i> , 2019, 72, 8873-8881.	0.2	1
150	Impact of the use of saccharides in the encapsulation of <i>Ilex paraguariensis</i> extract. <i>Food Research International</i> , 2019, 125, 108600.	2.9	15
151	Enhancing Thermal Stability and Bioaccessibility of Fruit Polyphenols through Electrohydrodynamic Encapsulation into Zein Electrospayed Particles. <i>Antioxidants</i> , 2019, 8, 464.	2.2	28
152	Sequence Identification of Bioactive Peptides from Amaranth Seed Proteins (<i>Amaranthus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 502 Td	1.7	34
153	Producing an Emulsified Meat System by Partially Substituting Pig Fat with Nanoemulsions that Contain Antioxidant Compounds: The Effect on Oxidative Stability, Nutritional Contribution, and Texture Profile. <i>Foods</i> , 2019, 8, 357.	1.9	13
154	Camu-camu harvested with reddish-green peel preserves its physicochemical characteristics and antioxidant compounds during cold storage. <i>Brazilian Journal of Food Technology</i> , 0, 22, .	0.8	2
155	Synthesis, Biological Evaluation and Docking Studies of Chalcone and Flavone Analogs as Antioxidants and Acetylcholinesterase Inhibitors. <i>Applied Sciences (Switzerland)</i> , 2019, 9, 410.	1.3	17
156	Polymeric chemosensor for the colorimetric determination of the total polyphenol index (TPI) in wines. <i>Food Control</i> , 2019, 106, 106684.	2.8	8
157	Efficiency of β -oryzanol against the complex <i>Fusarium graminearum</i> growth and mycotoxins production. <i>Food Science and Technology</i> , 2019, 39, 240-246.	0.8	4
158	Alternative Ultrasound-Assisted Method for the Extraction of the Bioactive Compounds Present in Myrtle (<i>Myrtus communis</i> L.). <i>Molecules</i> , 2019, 24, 882.	1.7	30
159	Antioxidant and antibacterial activities of a starch film with bioextracts microencapsulated from cactus fruits (<i>Opuntia oligacantha</i>). <i>Food Science and Biotechnology</i> , 2019, 28, 1553-1561.	1.2	22
160	Antioxidant enzymes and antioxidant activity in two soursop selections (<i>Annona muricata</i> L.) from Nayarit, Mexico stored at 15 °C. <i>Revista Brasileira De Fruticultura</i> , 2019, 41, .	0.2	10
161	Total content of phenols and antioxidant activity of grape skins and seeds cabernet sauvignon cultivated in Vallé de Guadalupe, Baja California, México. <i>BIO Web of Conferences</i> , 2019, 15, 04001.	0.1	4
162	<i>Brosimum alicastrum</i> Sw. (Ramón): An Alternative to Improve the Nutritional Properties and Functional Potential of the Wheat Flour Tortilla. <i>Foods</i> , 2019, 8, 613.	1.9	20
163	Achachair (<i>Garcinia humilis</i>): chemical characterization, antioxidant activity and mineral profile. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 213-221.	1.6	10

#	ARTICLE	IF	CITATIONS
164	Antioxidant Activity of an Industrial Cupuassu Seed By-€product: Molecular Modeling of Phenolic Compounds. <i>Chemical Engineering and Technology</i> , 2019, 42, 397-406.	0.9	3
165	Flavonoids. , 2019, , 265-288.		23
166	Volatile composition and sensory and quality attributes of quince (<i>Cydonia oblonga</i> Mill.) fruits as affected by water stress. <i>Scientia Horticulturae</i> , 2019, 244, 68-74.	1.7	21
167	Nutraceutical content and free radical scavenging capacity of brinjal (<i>Solanum melongena</i> L.) genotypes. <i>Scientia Horticulturae</i> , 2019, 244, 294-303.	1.7	8
168	Bioactive potential of Colombian feijoa in physiological ripening stage. <i>Journal of the Saudi Society of Agricultural Sciences</i> , 2020, 19, 299-305.	1.0	9
169	Production of fatty acid methyl esters and bioactive compounds from citrus wax. <i>Waste Management</i> , 2020, 102, 48-55.	3.7	14
171	Addition of yellow strawberry guava leaf extract in the diet of laying hens had antimicrobial and antioxidant effect capable of improving egg quality. <i>Biocatalysis and Agricultural Biotechnology</i> , 2020, 29, 101788.	1.5	12
172	Phenolic compounds and antioxidant activity in vitro and in vivo of <i>Butia</i> and <i>Opuntia</i> fruits. <i>Food Research International</i> , 2020, 137, 109740.	2.9	14
173	Effect of a multifunctional edible coating based on cassava starch on the shelf life of Andean blackberry. <i>Heliyon</i> , 2020, 6, e03974.	1.4	22
174	Antiviral, Antioxidant, and Antihemolytic Effect of <i>Annona muricata</i> L. Leaves Extracts. <i>Plants</i> , 2020, 9, 1650.	1.6	21
175	Antioxidant response of lettuce plants to four wavelengths of LED visible light. <i>Acta Physiologiae Plantarum</i> , 2020, 42, 1.	1.0	3
176	Antioxidant, antiproliferative, and acetylcholinesterase inhibition activity of amino alcohol derivatives from 1,4-naphthoquinone. <i>Medicinal Chemistry Research</i> , 2020, 29, 1986-1999.	1.1	8
177	Study of Edible Plants: Effects of Boiling on Nutritional, Antioxidant, and Physicochemical Properties. <i>Foods</i> , 2020, 9, 599.	1.9	19
178	Metabolomic Analysis, Fast Isolation of Phenolic Compounds, and Evaluation of Biological Activities of the Bark From <i>Weinmannia trichosperma</i> Cav. (<i>Cunoniaceae</i>). <i>Frontiers in Pharmacology</i> , 2020, 11, 780.	1.6	23
179	CAPACIDADE ANTIOXIDANTE E COMPOSTOS BIOATIVOS DOS FRUTOS DE <i>Pouteria glomerata</i> (LARANJINHA-DE-PACU). <i>Revista TecnolÃ³gica</i> , 2020, 29, 291-308.	0.1	3
180	Effect of Four Pollinating Sources on Nutritional Properties of Medjool Date (<i>Phoenix dactylifera</i> L.) Seeds. <i>Agriculture (Switzerland)</i> , 2020, 10, 45.	1.4	7
181	Characterization of Powdered Lulo (<i>Solanum quitoense</i>) Bagasse as a Functional Food Ingredient. <i>Foods</i> , 2020, 9, 723.	1.9	11
182	Substrate-associated mycorrhizal fungi promote changes in terpene composition, antioxidant activity, and enzymes in <i>Curcuma longa</i> L. acclimatized plants. <i>Rhizosphere</i> , 2020, 13, 100191.	1.4	9

#	ARTICLE	IF	CITATIONS
183	Use of Phycobiliproteins from Atacama Cyanobacteria as Food Colorants in a Dairy Beverage Prototype. <i>Foods</i> , 2020, 9, 244.	1.9	55
184	Physicochemical, Antioxidant and Sensory Characteristics of Black Cherry (<i>Prunus Serotina</i> Subsp.) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 502	1.2	3
185	Study of Xoconostle (<i>Opuntia</i> spp.) Powder as Source of Dietary Fiber and Antioxidants. <i>Foods</i> , 2020, 9, 403.	1.9	9
186	In Vitro and In Silico Screening of 2,4,5-Trisubstituted Imidazole Derivatives as Potential Xanthine Oxidase and Acetylcholinesterase Inhibitors, Antioxidant, and Antiproliferative Agents. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 2889.	1.3	9
187	Edible Coating Based on Roselle (<i>Hibiscus sabdariffa</i> L.) Mucilage Applied to Soursop Fruits in Postharvest Storage. <i>Journal of Food Quality</i> , 2020, 2020, 1-12.	1.4	5
188	Buriti (<i>Mauritia Flexuosa</i> L.) pulp oil as an immunomodulator against enteropathogenic <i>Escherichia coli</i> . <i>Industrial Crops and Products</i> , 2020, 149, 112330.	2.5	27
189	Evaluation of thermodynamic properties and antioxidant activities of Achachairu (<i>Garcinia</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 502	1.2	11
190	Biochemical and morphological biomarker responses in the gills of a Neotropical fish exposed to a new flavonoid metal-insecticide. <i>Ecotoxicology and Environmental Safety</i> , 2021, 208, 111459.	2.9	18
191	Antioxidant and acetylcholinesterase inhibition activity of aliphatic and aromatic edaravone derivatives. <i>Medicinal Chemistry Research</i> , 2021, 30, 610-623.	1.1	5
192	Optimal thermoultrasound processing of jackfruit (<i>Artocarpus heterophyllus</i> lam.) nectar: Physicochemical characteristics, antioxidant properties, microbial quality, and fatty acid profile comparison with pasteurized nectar. <i>Journal of Food Processing and Preservation</i> , 2021, 45, .	0.9	1
193	High hydrostatic pressure for recovery of anthocyanins: effects, performance, and applications. <i>Separation and Purification Reviews</i> , 2021, 50, 159-176.	2.8	15
194	In silico study of the interactions of <i>Pilocarpus microphyllus</i> imidazolic alkaloids with the main protease (M ^{pro}) of SARS-CoV-2. <i>Molecular Simulation</i> , 2021, 47, 74-87.	0.9	6
195	Antioxidant, anti-inflammatory and hepatoprotective activities of <i>Terminalia bellirica</i> and its bioactive component ellagic acid against diclofenac induced oxidative stress and hepatotoxicity. <i>Toxicology Reports</i> , 2021, 8, 44-52.	1.6	55
196	Extraction of anthocyanins from <i>Mortierella</i> (<i>Vaccinium floribundum</i>) and determination of their antioxidant capacity. <i>Revista Facultad Nacional De Agronomia Medellin</i> , 2021, 74, .	0.2	4
197	Caracterización química y nutricional de harina de chañar de diferente distribución geográfica. <i>Revista Bionatura</i> , 2021, 6, 1563-1568.	0.1	2
198	Influence of cold plasma voltage and time on quality attributes of tender coconut water () Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 502 Processing and Preservation, 2021, 45, e15372.	0.9	11
199	Atividade antioxidante e compostos fenólicos totais em vinagres. <i>Revista Brasileira De Ciência Tecnologia E Inovação</i> , 2021, 5, 13.	0.1	0
200	Microencapsulation of probiotics in finger millet milk complex to improve encapsulation efficiency and viability. <i>Food Science and Technology International</i> , 2022, 28, 216-232.	1.1	10

#	ARTICLE	IF	CITATIONS
201	Antioxidant, Antiproliferative, and Immunomodulatory Activities in Peruvian Fruits. <i>Food Reviews International</i> , 0, , 1-20.	4.3	0
203	Potential Use of Vacuum Impregnation and High-Pressure Homogenization to Obtain Functional Products from Lulo Fruit (<i>Solanum quitoense</i> Lam.). <i>Foods</i> , 2021, 10, 817.	1.9	5
204	Physicochemical quality and antioxidant activity of blackberry suspensions: Compositional and process effects. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15498.	0.9	2
205	Comparison of physicochemical properties, amino acids, mineral elements, total phenolic compounds, and antioxidant capacity of Cuban fruit and rice wines. <i>Food Science and Nutrition</i> , 2021, 9, 3673-3682.	1.5	4
206	Evaluation of physicochemical, microbiological, and antioxidant properties of a drinkable yogurt added with ultrasonicated purple cactus pear (<i>Opuntia ficus-indica</i>) juice powder. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15720.	0.9	3
207	Seed anatomy and histochemistry of <i>Myrciaria dubia</i> (Kunth) McVaugh, an Amazonian Myrtaceae. <i>Flora: Morphology, Distribution, Functional Ecology of Plants</i> , 2021, 280, 151847.	0.6	3
208	Processing of minerals and anthocyanins-rich mixed fruit leather from banana (<i>Musa acuminata</i>) Tj ETQq0 0 0 rgBT /Overlock e15718.	0.9	3
209	AvaliaÃ§Ã£o fÃsico-quÃmica e sensorial de pÃo de forma elaborado com farinha de palma forrageira (<i>Opuntia ficus-indica</i>). <i>Research, Society and Development</i> , 2021, 10, e14101119433.	0.0	1
210	Application of refrigeration and packing can extend ButiÃ fruit shelf life. <i>Food Bioscience</i> , 2021, 42, 101162.	2.0	2
211	Effect of different extraction solvents on the antioxidant content and capacity of nine seasonal fruits. <i>Clinical Nutrition Open Science</i> , 2021, 38, 33-42.	0.5	7
212	Antinociceptive Synergism of Pomegranate Peel Extract and Acetylsalicylic Acid in an Animal Pain Model. <i>Molecules</i> , 2021, 26, 5434.	1.7	2
213	Quality attributes and functional compounds of Mexican plum (<i>Spondias purpurea</i> L.) fruit ecotypes. <i>Fruits</i> , 2015, 70, 261-270.	0.3	17
214	Use of natural resources from Southern Brazil as a strategy to mitigate fungal contamination. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 275-282.	5.4	4
215	Green (Detox) juice physicochemical properties and stabilization effect of naturals emulsifiers. <i>Ciencia Rural</i> , 2020, 50, .	0.3	5
216	AÃ§Ã£o do extrato etanÃlico da casca do pequi (<i>Caryocar brasiliense</i>) na cardiotoxicidade crÃnica induzida por doxorubicina em ratos. <i>Pesquisa Veterinaria Brasileira</i> , 2017, 37, 713-724.	0.5	3
217	Actividad antioxidante del erizo de mar <i>Mellita quinquiesperforata</i> (Leske) e identificaciÃn de sus compuestos lipÃdicos mayoritarios. <i>Actualidades BiolÃgicas</i> , 2016, 38, .	0.1	4
218	CaracterizaciÃn y extracciÃn lipÃdica de las semillas del cacao amazÃnico [<i>Theobroma grandiflorum</i>]. <i>Ciencia En Desarrollo</i> , 2016, 7, 103-109.	0.1	7
219	Characterization, Bioactive Compounds and Antioxidant Potential of AÃsaÃ-(<i>Euterpe oleracea</i>) Genotypes. <i>Current Bioactive Compounds</i> , 2020, 15, 637-647.	0.2	3

#	ARTICLE	IF	CITATIONS
220	Total phenolics and antioxidant activity of a functional gel based on <i>Albizia julibrissin</i> (euterpe oleracea martius) pulp. Journal of Advances in Agriculture, 2015, 3, 252-259.	0.1	1
221	Biodegradable chitosan coating for improving quality and controlling <i>Alternaria alternata</i> growth in figs. World Journal of Advanced Research and Reviews, 2020, 7, 115-125.	0.1	10
223	<i>Opuntia ficus-indica</i> L. Mill Residues Properties and Application Possibilities in Food Supplements. Applied Sciences (Switzerland), 2020, 10, 3260.	1.3	6
224	CARACTERÍSTICAS POMOLÓGICAS, CAPACIDAD ANTIOXIDANTE Y ÁCIDO ELÁGICO EN FRAMBUESA (<i>Rubus</i>) Tj ETQq1 1 0.784314 rgBT / Overlock 10 Tf 50 427 Td (in	0.0	2
225	Development and Quality Characteristics Studies of Tomato Paste Stored at Different Temperatures. Pakistan Journal of Nutrition, 2010, 9, 265-268.	0.2	17
226	Chemical Study and Determination of the Antioxidant Activity of Three Varieties of <i>Tropaeolum tuberosum</i> (Mashua). American Journal of Plant Sciences, 2019, 10, 2279-2297.	0.3	5
227	Extraction of β -Carotene, Vitamin C and Antioxidant Compounds from <i>Physalis peruviana</i> (Cape Gooseberry) Assisted by High Hydrostatic Pressure. Food and Nutrition Sciences (Print), 2013, 04, 109-118.	0.2	23
228	Microencapsulation of Banana Passion Fruit (<i>Passiflora tripartita</i> Var.) Tj ETQq1 1 0.784314 rgBT / Overlock 10 Tf 50 427 Td (in Nutrition Sciences (Print), 2014, 05, 671-682.	0.2	13
229	Hypolipidemic Activity of Microwave-Dehydrated Mango (<i>Mangifera</i>) Tj ETQq0 0 0 rgBT / Overlock 10 Tf 50 427 Td (in Science and Engineering, 2014, 07, 809-817.	0.2	5
230	CARACTERIZAÇÃO DA ATIVIDADE ANTIOXIDANTE DE FRUTAS SILVESTRES DA REGIÃO SUL DO BRASIL. , 0, , .		1
231	Nutritional assessment, phytochemical composition and antioxidant analysis of the pulp and seed of medjool date grown in Mexico. PeerJ, 2019, 7, e6821.	0.9	23
232	Biological activities of <i>Annona montana</i> Macfad extracts. Universitas Scientiarum, 2021, 26, .	0.2	0
233	Estudo do Potencial Antioxidante em Amostras de Farinha de Resíduos de Processamento de Acerola, Tangerina e Graviola. , 0, , .		0
234	Capacidad antioxidante del fruto silvestre pipisco (<i>Jaltomata procumbens</i>), y su aplicación en la preparación de una salsa. Mexican Journal of Biotechnology, 2016, 1, 83-96.	0.2	1
235	PROPIEDADES FÍSICAS, QUÍMICAS Y ANTIOXIDANTES DE VARIEDADES DE MANGO CRECIDAS EN LA COSTA DE GUERRERO. Revista Fitotecnia Mexicana, 2016, 39, 207-214.	0.0	4
236	MEZCLAS COMPLEJAS DE <i>Solanum quitoense</i> L, <i>Psidium guajava</i> L Y <i>Carica pubescens</i> PARA LA PROTECCIÓN DE LOS MEDICAMENTOS TETRACICLINA Y OMEPRAZOL. Bio-grafía, 0, , .	0.1	0
237	Anti-Nutritional factors in Three Varieties of <i>Annona</i> Species. International Journal for Research in Applied Science and Engineering Technology, 2017, V, 1776-1783.	0.1	0
238	Efecto de la adición de ácido ascórbico y Ca^{2+} de composta en la producción y capacidad antioxidante de forraje hidropónico de maíz. Nova Scientia, 2018, 10, 47-63.	0.0	0

#	ARTICLE	IF	CITATIONS
239	Theobroma cacao and Theobroma grandiflorum: Bioactive Compounds and Associated Health Benefits. Reference Series in Phytochemistry, 2019, , 1049-1070.	0.2	2
240	Estudio de la Estabilidad de los Antioxidantes del Vino de Flor de Jamaica (Hibiscus sabdariffa L) en el Almacenamiento. Granja, 2019, 29, 105-118.	0.1	1
241	Evaluation of the lard oxidative stability added with rosemary extract and rosemary essential oil. Revista Brasileira De Ciênciã Tecnologia E Inovaã£õ, 2019, 4, 112.	0.1	0
242	Capacidad antioxidante y contenido de polifenoles totales de extractos de tallo de Stevia rebaudiana en varios modelos in vitro.. Revista EIA, 2020, 17, 1-9.	0.0	2
243	Functional and technological potential of arabica coffee oils. Research, Society and Development, 2020, 9, e700997702.	0.0	1
244	Avaliaã£õ fãsico-quãmica e microbiolã³gica de polpas de frutas congeladas comercializadas em Santarã©m-PA. Brazilian Journal of Food Technology, 0, 23, .	0.8	7
245	Efecto de abonos orgãnicos sobre el rendimiento, valor nutritivo y capacidad antioxidante de tomate		

#	ARTICLE	IF	CITATIONS
257	Valorization of Peach (<i>Prunus persica</i>) Fruit Waste. , 2022, , 589-604.		2
258	Antioxidant potential of extruded snacks enriched with hyper-protein quinoa flour and vegetable extracts. <i>Food Science and Technology</i> , 0, 42, .	0.8	5
259	Antioxidant activity and resveratrol content in wines the national origin. <i>Journal of Analytical & Pharmaceutical Research</i> , 2021, 10, 222-227.	0.3	0
260	Phenolic Compounds and Oxidative Enzymes Involved in Female Fertility in Banana Plants of the Cavendish Subgroup. <i>Plants</i> , 2021, 10, 2790.	1.6	2
264	Quality attributes, ascorbic acid, and antioxidant activity in soursop fruits (<i>Annona muricata</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	0.1	1
265	Ultrasound-assisted extraction of pomegranate peel antioxidants: A green process to obtain a meat preservative. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	7
266	Jussara (<i>Euterpe edulis</i>): a review. <i>Food Science and Technology</i> , 0, 42, .	0.8	1
268	Influence of Ultrasound Application in Fermented Pineapple Peel on Total Phenolic Content and Antioxidant Activity. <i>Fermentation</i> , 2022, 8, 314.	1.4	3
269	Antioxidant activity and bio compounds induced by salicylic acid and potassium from "Flame" grapes. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2022, 50, 12756.	0.5	0
270	EFFECTO DEL ALMACENAMIENTO POSCOSECHA SOBRE COMPUESTOS FUNCIONALES DEL <i>Tropaeolum tuberosum</i> VARIEDAD YANA AÑU. <i>Revista De Investigaciones</i> , 2021, 10, 84-98.	0.0	0
271	Elaboração e análise de bebidas antioxidantes e antiinflamatórias a base de própolis, gengibre e cúrcuma. <i>Conjeturas</i> , 2022, 22, 382-401.	0.0	0
272	Bio-guided study of the antinociceptive, anti-inflammatory, and free-radical scavenging capacity of the leaves of <i>Rhus virens</i> Lindh. ex A. Gray and its possible mechanism of antinociception. <i>Journal of Ethnopharmacology</i> , 2023, 300, 115756.	2.0	0
273	The influence of cupuaçu extract in the production of biofilms based on babassu coconut mesocarp. <i>Polymer Bulletin</i> , 2023, 80, 8961-8975.	1.7	1
274	Bioprocessing of pineapple waste biomass for sustainable production of bioactive compounds with high antioxidant activity. <i>Journal of Food Measurement and Characterization</i> , 2023, 17, 586-606.	1.6	4
275	Enhancement of the Antioxidant Capacity of Thyme and Chestnut Honey by Addition of Bee Products. <i>Foods</i> , 2022, 11, 3118.	1.9	7
276	Drying methods effect on bioactive compounds, phenolic profile, and antioxidant capacity of mango powder. <i>Journal of King Saud University - Science</i> , 2023, 35, 102370.	1.6	11
277	Bioactive properties of honeys from stingless bees and <i>Apis mellifera</i> bees in the food industry. <i>Journal of Apicultural Research</i> , 2023, 62, 113-130.	0.7	0
278	Fermentation of Clementine Juice with <i>Lactobacillus salivarius</i> spp. <i>salivarius</i> CECT 4063: Effect of Trehalose Addition and High-Pressure Homogenization on Antioxidant Properties, Mucin Adhesion, and Shelf Life. <i>Fermentation</i> , 2022, 8, 642.	1.4	0

#	ARTICLE	IF	CITATIONS
279	Healthy cashew pseudo fruit, a productive alternative in the northeastern Colombian Amazonian region. <i>Acta Horticulturae</i> , 2022, , 233-238.	0.1	0
280	Phenolic Profile and Antioxidant Capacity of Blackberry Fruits (<i>Rubus</i> spp) Grown in Colombia. <i>Erwerbs-Obstbau</i> , 0, , .	0.5	1
281	Botanical Origin of Galician Bee Pollen (Northwest Spain) for the Characterization of Phenolic Content and Antioxidant Activity. <i>Foods</i> , 2023, 12, 294.	1.9	9
282	Inhibition of Cell Proliferation and Induction of Cell Cycle Arrest in Colon Cancer Cells by Lyophilized Mango (<i>Mangifera indica</i> L.) Pulp Extract. <i>Preventive Nutrition and Food Science</i> , 2022, 27, 436-447.	0.7	1
283	Stabilization of Anthocyanins from Coffee (<i>Coffea arabica</i> L.) Husks and In Vivo Evaluation of Their Antioxidant Activity. <i>Molecules</i> , 2023, 28, 1353.	1.7	1
284	Cañahua (<i>Chenopodium pallidicaule</i> Aellen). , 2023, , 45-93.		0
285	EFFECT OF VARIOUS EXTRACTION SYSTEMS ON THE ANTIOXIDANT ACTIVITY KINETIC AND COLOR OF EXTRACTS FROM PURPLE CORN. <i>Vitae</i> , 2012, 19, 41-48.	0.2	9
286	Nitrogen Nutrition Differentially Affects Concentrations of Photosynthetic Pigments and Antioxidant Compounds in Mexican Marigold (<i>Tagetes erecta</i> L.). <i>Agriculture (Switzerland)</i> , 2023, 13, 517.	1.4	3
287	Phenolic Components and Antioxidant Capacity of Six Wild <i>Passiflora</i> Species from the Andean Region of Colombia. <i>Journal of Herbs, Spices and Medicinal Plants</i> , 0, , 1-17.	0.5	0
288	Physicochemical characteristics and antioxidant capacity of Ecuadorian paramo flowers. <i>Revista Bionatura</i> , 2023, 8, 1-9.	0.1	1
289	Comparison of Vegetables of Ecological and Commercial Production: Physicochemical and Antioxidant Properties. <i>Sustainability</i> , 2023, 15, 5117.	1.6	0
298	Bioactive compounds isolated from Amazonian fruits and their possible applications. <i>Studies in Natural Products Chemistry</i> , 2023, , 205-239.	0.8	1
299	Capítulo 12: Efecto de la sustitución parcial de Mango (<i>Mangifera indica</i>) y Chía Molida (<i>Salvia</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 (<i>Cyphomandra betacea</i>). , 0, , 219-241.		0
309	Synthesis of N-heterocycles based on chalcones and their antioxidant properties. , 2024, , .		0