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## Review of methods to determine chain-breaking antioxidant activity in food

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188	Square wave voltammetric analysis of polyphenol content and antioxidant capacity of red wines using glassy carbon and disposable carbon nanotubes modified screen-printed electrodes. <b>2018</b> , 244, 1225-1237		23
187	Chitosan active films containing agro-industrial residue extracts for shelf life extension of chicken restructured product. <b>2018</b> , 108, 93-100		66
186	Searching for an absolute kinetic scale of antioxidant activity against lipid peroxidation. <i>Food Chemistry</i> , <b>2018</b> , 239, 964-974	8.5	3
185	Towards an improved Global Antioxidant Response method (GAR+): Physiological-resembling in vitro antioxidant capacity methods. <i>Food Chemistry</i> , <b>2018</b> , 239, 1263-1272	8.5	21
184	Optimum polyphenol and triterpene contents of <i>Hedera helix</i> (L.) and <i>Scrophularia nodosa</i> (L.): The role of powder particle size. <b>2018</b> , 137, 168-173		7
183	Microencapsulation of vanilla ( <i>Vanilla planifolia</i> Andrews) and powder characterization. <b>2018</b> , 323, 416-423		14
182	Freeze and spray drying of <i>Scaptotrigona bipunctata</i> (Lepeletier, 1836) pollen - development and physicochemical characterization. <b>2018</b> , 12, 367-373		
181	<i>Chromolaena tacotana</i> (Klatt) R.M. King & H. Rob. Source of Flavonoids with Antiproliferative and Antioxidant Activity. <b>2018</b> , 11, 1-7		0
180	<i>Caralluma Acutangula</i> Prevents Body Weight Gain in Rats Feed on Hyperlipidic Diet. <b>2018</b> , 75, 168		
179	Challenges of Extraction Techniques of Natural Antioxidants and Their Potential Application Opportunities as Anti-Cancer Agents. <b>2018</b> , 12,		6
178	The Effect of Edible Chitosan Coatings Incorporated with Essential Oil on the Shelf-Life of Strawberry () during Cold Storage. <b>2018</b> , 8,		51
177	Method for Evaluation of the Antioxidant Properties of Preparations in Model System Based on Paprika Carotenoids. <b>2018</b> , 54, 695-701		1
176	Effect of Natural Food Antioxidants against LDL and DNA Oxidative Changes. <b>2018</b> , 7,		35
175	Oxidative stability, affective and discriminative sensory test of high oleic and regular peanut oil with addition of oregano essential oil. <b>2018</b> , 55, 5133-5141		5
174	Total flavonoid content and formulation antioxidant cream stem of <i>jatropha multifida</i> L.. <b>2018</b> , 1025, 012130		0
173	Qualitative evaluation of fruits from different <i>Opuntia ficus-indica</i> ecotypes/cultivars harvested in South Portugal. <b>2018</b> , 42, e12652		7
172	Variation of parasite and fungi infection between farmed and wild mussels ( <i>Mytilus galloprovincialis</i> Lamarck, 1819) from the Adriatic Sea. <b>2018</b> , 98, 1871-1879		2

171	Determination of flavonoids and total polyphenol contents in commercial apple juices. <b>2018</b> , 36, 233-238	14
170	Basic Strategies and Testing Methods to Develop Effective Edible Antimicrobial and Antioxidant Coating. <b>2018</b> , 63-88	0
169	Effects of market type and time of purchase on oxidative status and descriptive off-odors and off-flavors of beef in Vietnam. <b>2018</b> , 145, 399-406	
168	Physiological plasticity in morphological variations of red seaweed <i>Hypnea pseudomusciformis</i> (Gigartinales, Rhodophyta) uncovered by molecular, antioxidant capacity and pigments content data. <b>2018</b> , 41, 567-577	3
167	Simulating large scale SFE applied to recover bioactive compounds from papaya seeds. <b>2018</b> , 140, 302-309	16
166	Antioxidant Activity of Essential Oils Extracted from <i>Aloysia triphylla</i> and <i>Minthostachys mollis</i> that Improve the Oxidative Stability of Sunflower Oil under Accelerated Storage Conditions. <b>2018</b> , 120, 1700374	9
165	Antioxidant and Flavor in Spices Used in the Preparation of Chinese Dishes. <b>2019</b> , 1-9	0
164	Development and characterization of liquors prepared with an underutilized citrus by-product, the peel. <b>2019</b> , 245, 41-50	6
163	Functional Properties, Total Phenolic Content and Antioxidant Activity of Purple Cactus Pear ( <i>Opuntia ficus-indica</i> ) Waste: Comparison with Commercial Fibers. <b>2019</b> , 10, 2897-2906	4
162	Stability of Anthocyanins, Phenolics and Color of Tart Cherry Jams. <i>Foods</i> , <b>2019</b> , 8,	4.9 13
161	Antioxidant Compounds and Their Antioxidant Mechanism. <b>2019</b> ,	54
160	Substituted quinolinones. 31. Some new pyrano[3,2-c]quinoline-3-carboxamides and their antioxidant activity. <b>2019</b> , 56, 3257-3266	1
159	Detection of Inhibitor Content in Transformer Oil at Wavelengths below 1000 nm. <b>2019</b> ,	2
158	New insecticides and antimicrobials derived from <i>Sargassum wightii</i> and <i>Halimeda gracillis</i> seaweeds: Toxicity against mosquito vectors and antibiofilm activity against microbial pathogens. <i>South African Journal of Botany</i> , <b>2019</b> , 125, 466-480	2.9 16
157	Heterogeneous photocatalysis using TiO <sub>2</sub> in suspension applied to antioxidant activity assays. <b>2019</b> , 14, 648-655	1
156	Pro- and antioxidant properties of uracil derivatives. <b>2019</b> , 68, 946-954	11
155	Inhibition of Autoxidation of Paprika Carotenoids by Plant Antioxidants. <b>2019</b> , 55, 182-188	1
154	Antioxidant Properties, Sensory Evaluation and Mineral Content of Cardaba Banana and Plantain Flours. <b>2019</b> , 4, 52-64	2

153	Evaluation of in Vitro Bio-Activities Effects of WST (Wushanshencha). <b>2019</b> , 9, 1325		5
152	Research trends in food chemistry: A bibliometric review of its 40 years anniversary (1976-2016). <i>Food Chemistry</i> , <b>2019</b> , 294, 448-457	8.5	49
151	Evaluation of Anti-Tyrosinase and Antioxidant Properties of Four Fern Species for Potential Cosmetic Applications. <b>2019</b> , 10, 179		9
150	Advance in Cordyceps militaris (Linn) Link polysaccharides: Isolation, structure, and bioactivities: A review. <b>2019</b> , 132, 906-914		59
149	Oxidative Stability, Affective and Descriptive Sensory Properties of Roasted Peanut Flavored with Oregano, Laurel, and Rosemary Essential Oils as Natural Preservatives of Food Lipids. <b>2019</b> , 121, 1800428		4
148	Decrease of chemical and volatile oxidation indicators using oregano essential oil combined with BHT in sunflower oil under accelerated storage conditions. <b>2019</b> , 56, 2522-2535		5
147	Potentialities of the Colombian propolis in pharmaceuticals and cosmetics: A standpoint from the quality control. <b>2019</b> , 48,		2
146	In Vitro Analysis of Antioxidant, Anticancer, and Bioactive Components of Apocynum venetum Tea Extracts. <b>2019</b> , 2019, 1-13		8
145	Physicochemical parameters of liquid and spray-dried honey of stingless bee <i>Scaptotrigona pectoralis</i> . <b>2019</b> , 1-9		2
144	Stability of Polyphenols under Alkaline Conditions and the Formation of a Xanthine Oxidase Inhibitor from Gallic Acid in a Solution at pH 7.4. <b>2019</b> , 25, 123-129		11
143	Plant growth, yield and bioactive compounds of two culinary herbs as affected by substrate type. <b>2019</b> , 243, 464-471		9
142	Comparison of phenolic compounds profile and antioxidant properties of different sweet cherry ( <i>Prunus avium</i> L.) varieties. <i>Food Chemistry</i> , <b>2019</b> , 279, 260-271	8.5	49
141	Phenolic Compounds. <b>2019</b> , 33-50		49
140	Effect of maternal or post-weaning methyl donor supplementation on growth performance, carcass traits, and meat quality of pig offspring. <b>2019</b> , 99, 2096-2107		7
139	Total Polyphenols Content and Antioxidant DPPH Assays on Biological Samples. <b>2019</b> , 169-183		5
138	Chemical composition and antioxidant activity of the coriander cake obtained by extrusion. <b>2019</b> , 12, 1765-1773		5
137	Advanced sensing technologies of phenolic compounds for pharmaceutical and biomedical analysis. <b>2020</b> , 179, 112913		28
136	Influence of spray drying on bioactive compounds of blackberry pulp microencapsulated with arrowroot starch and gum arabic mixture. <b>2020</b> , 37, 65-76		8



135	Defining a standardized methodology for the determination of the antioxidant capacity: case study of <i>Pistacia atlantica</i> leaves. <b>2020</b> , 145, 557-571	6
134	New triploids late-maturing mandarins as a rich source of antioxidant compounds. <b>2020</b> , 246, 225-237	1
133	Sequential green-based extraction processes applied to recover antioxidant extracts from pink pepper fruits. <b>2020</b> , 166, 105034	5
132	An Off-Line DPPH-GC-MS Coupling Countercurrent Chromatography Method for Screening, Identification, and Separation of Antioxidant Compounds in Essential Oil. <b>2020</b> , 9,	3
131	The Effect of Pasteurization and Shelf Life on the Physicochemical, Microbiological, Antioxidant, and Sensory Properties of Rose Apple Cider during Cold Storage. <b>2020</b> , 6, 43	3
130	Ultrasonic assisted phenolic elicitation and antioxidant potential of common bean ( <i>Phaseolus vulgaris</i> ) sprouts. <b>2020</b> , 64, 104974	19
129	Antioxidant properties in bracts of sun poinsettia ( <i>Euphorbia pulcherrima</i> ) from Mexico. <b>2020</b> , 89-94	
128	Utilization of Agricultural By-products: Bioactive Properties and Technological Applications. <b>2020</b> , 1-25	8
127	Application of Box-Behnken Design and Desirability Function for Green Prospection of Bioactive Compounds from <i>Isochrysis galbana</i> . <b>2020</b> , 10, 2789	6
126	An insight into the potent antioxidant activity of a dithiocarbohydrazone appended cis-dioxidomolybdenum (VI) complexes. <b>2020</b> , 34, e5762	3
125	Carotenoids and Chlorophylls as Antioxidants. <b>2020</b> , 9,	68
124	Antioxidants and antioxidant methods: an updated overview. <b>2020</b> , 94, 651-715	365
123	Chemical constituents, antioxidant, antiproliferative and apoptotic effects of a new endemic Boraginaceae species: <i>Paracaryum bingoelianum</i> . <b>2020</b> , 2, 100032	6
122	Evaluating the In Vitro Potential of Natural Extracts to Protect Lipids from Oxidative Damage. <b>2020</b> , 9,	25
121	Drying Induced Impact on Composition and Oil Quality of Rosemary Herb, Linn. <b>2020</b> , 25,	13
120	Comparative study of different methodologies for the determination the antioxidant activity of Venezuelan propolis. <b>2020</b> , 158, 105244	7
119	Substrate-associated mycorrhizal fungi promote changes in terpene composition, antioxidant activity, and enzymes in <i>Curcuma longa</i> L. acclimatized plants. <b>2020</b> , 13, 100191	5
118	Evaluation of antioxidant, anti-hemolytic, cytotoxic effects and anti-bacterial activity of selected mangrove plants ( <i>Bruguiera gymnorrhiza</i> and <i>Heritiera littoralis</i> ) in Bangladesh. <b>2020</b> , 6,	6

117	Recent developments in stigma maydis polysaccharides: Isolation, structural characteristics, biological activities and industrial application. <b>2020</b> , 150, 246-252		7
116	Assessment of Free radical scavenging and digestive enzyme inhibitory activities of extract, fractions and isolated compounds from <i>Tetracera macrophylla</i> leaves. <b>2020</b> , 22, 100351		5
115	Radical Scavenging Activity of Antioxidants by Cyclic Voltammetry. <b>2021</b> , 33, 23-28		3
114	Rapid measurement of total polyphenol content in tea by kinetic matching approach on microfluidic paper-based analytical devices. <i>Food Chemistry</i> , <b>2021</b> , 342, 128368	8.5	4
113	Mode of action and determination of antioxidant activity in the dietary sources: An overview. <i>Saudi Journal of Biological Sciences</i> , <b>2021</b> , 28, 1633-1644	4	13
112	Comparative evaluation of antioxidant activity in honey. <b>2021</b> ,		
111	4,4'-Diaponeurosporene from subsp. KCCP11226: Low Temperature Stress-Induced Production Enhancement and In Vitro Antioxidant Activity. <b>2021</b> , 31, 63-69		0
110	Antioxidant Activity of <i>Opuntia</i> spp.: A Review. <b>2021</b> , 369-397		
109	Biosorption of cyanate by two strains of : evaluation of the removal efficiency and antioxidants activity. <b>2021</b> , 23, 1030-1040		0
108	Antioxidant Activity and Capacity Measurement. <i>Reference Series in Phytochemistry</i> , <b>2021</b> , 1-66	0.7	
107	Future and the past of polymeric antioxidants. <b>2021</b> , 32, 2655		1
106	Potential Antidiabetic Effects of Seaweed Extracts by Upregulating Glucose Utilization and Alleviating Inflammation in C2C12 Myotubes. <b>2021</b> , 18,		4
105	[Lactic starter cultures to improve the oat bioactive compounds]. <b>2021</b> ,		
104	Natural Chain-Breaking Antioxidants and Their Synthetic Analogs as Modulators of Oxidative Stress. <b>2021</b> , 10,		1
103	Comparison of defence responses of detached leaves of local strawberry cultivars against grey mould disease. <b>2021</b> , 731-740		
102	Optimization of cold press and enzymatic-assisted aqueous oil extraction from tomato seed by response surface methodology: Effect on quality characteristics. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45, e15471	2.1	2
101	Antioxidant activity of natural extracts measured with a novel solid-state crocin bleaching assay by hot melt extrusion. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45, e15558	2.1	
100	Sensitivity of phenolic compounds evaluated by a new approach of analytical methods. <b>2021</b> , 75, 4849		

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98	Measurement of Antioxidant Capacity of Meat and Meat Products: Methods and Applications. <b>2021</b> , 26,		6
97	Therapeutic potential of ferulic acid and its derivatives in Alzheimer's disease-A systematic review. <b>2021</b> , 98, 713-721		3
96	Natural Methoxyphenol Compounds: Antimicrobial Activity against Foodborne Pathogens and Food Spoilage Bacteria, and Role in Antioxidant Processes. <i>Foods</i> , <b>2021</b> , 10,	4-9	5
95	Volatiles and Antioxidant Activity of Citrus Fiber/Blackberry Gels: Influence of Sucrose and Trehalose. <b>2021</b> , 10,		3
94	Phenylalanine Increases the Production of Antioxidant Phenolic Acids in Cell Cultures. <b>2021</b> , 26,		2
93	Interaction of the human intestinal microbiota with the release of bound phenolic compounds in chickpea ( <i>Cicer arietinum L.</i> ).		0
92	Comparing the number of Iranian pomegranate genotypes based on morphological and biochemical properties. <b>2021</b> , 57, 158-165		0
91	Quality assessment of innovative chitosan-based biopolymers for edible food packaging applications. <b>2021</b> , 30, 100756		7
90	Antioxidant capacity, physicochemical properties, thermal behavior, and oxidative stability of nectarine ( <i>Prunus persica var. nucipersica</i> ) kernel oil. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45, e15198	2.1	3
89	QSAR Assessing the Efficiency of Antioxidants in the Termination of Radical-Chain Oxidation Processes of Organic Compounds. <b>2021</b> , 26,		2
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87	Measuring antioxidant and prooxidant capacity using the Crocin Bleaching Assay (CBA). <b>2015</b> , 1208, 329-44		5
86	Relationship between composition and bioactivity of persimmon and kiwifruit. <b>2018</b> , 105, 461-472		47
85	Antioxidant Extraction by Supercritical Fluids. <b>2007</b> , 275-303		5
84	Bioactive Peptides. <b>2012</b> , 41-68		1
83	Structures, Antioxidation Mechanism, and Antioxidation Test of the Common Natural Antioxidants in Plants. <b>2015</b> , 03, 25-47		1
82	Comparative Study on the Extraction and Quantification of Polyphenols from Citrus Peels Using Maceration and Ultrasonic Technique. <b>2019</b> , 7, 678-685		13

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80	Comparative Study of Antioxidant Activity of Some Amides. <b>2017</b> , 5,	6
79	Kinetic Characteristics of Oil Natural Antioxidants. <b>2015</b> , 11, 30-34	0
78	TEMPORAL VARIATION OF THE TOTAL PHENOLIC COMPOUNDS CONCENTRATION IN <i>Vochysia divergens</i> Pohl. (VOCHYSIACEAE) LEAVES IN THE BRAZILIAN PANTANAL. <b>2017</b> , 41,	4
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76	Investigation of Antioxidant Properties and Bioactive Composition of <i>Allium tuncelianum</i> ((Kollman) Ozhatay, Matthew & Siraneci) and <i>Allium sativum</i> L.. 213-221	5
75	Evaluation of Antioxidant Activity in Foods with Special Reference to TEAC Method. <b>2013</b> , 8, 83-101	12
74	Evaluation of the Antioxidant and Antibacterial Activities of Various Solvent Extracts from <i>Passiflora wilsonii</i> Hemsl.. <b>2015</b> , 14, 129-135	2
73	Cytotoxic Effect of <i>Berberis vulgaris</i> Fruit Extract on the Proliferation of Human Liver Cancer Cell Line (HepG2) and its Antioxidant Properties. <b>2005</b> , 2, 1-9	24
72	Antioxidant Activity of Indonesian Endogenous Duck Meat Marinated in Ginger ( <i>Zingiber officinale</i> Roscoe) Extract. <b>2014</b> , 13, 102-107	11
71	β-carotene and Antioxidant Analysis of three Different Rockmelon ( <i>Cucumis melo</i> L.) Cultivars. <b>2012</b> , 12, 1846-1852	3
70	The Addition of Broccoli ( <i>Brassica oleracea</i> var <i>italica</i> ) to Increase the Functional Properties of Ice Cream. <b>2014</b> , 13, 196-203	3
69	Identification of Neuroactive Constituents of the Ethyl Acetate Fraction from <i>Cyperi Rhizoma</i> Using Bioactivity-Guided Fractionation. <b>2016</b> , 24, 438-45	6
68	Evaluation of Antioxidant Capacity of Two <i>Ocimum</i> Species Consumed Locally as Spices in Nigeria as a Justification for Increased Domestication. <b>2013</b> , 04, 222-230	15
67	Antioxidant Capacity and Phenolic Content of Some Nepalese Medicinal Plants. <b>2013</b> , 04, 1660-1665	8
66	Evaluation of Antioxidant and Cytotoxic Capacity of <i>Croton bonplandianum</i> . Baill. <b>2013</b> , 04, 1709-1712	3
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64	Effect of genotypes on macronutrients and antioxidant capacity of chicken breast meat. <b>2020</b> , 33, 1817-1823	8

63	In vitro antioxidant action of the crude ethanolic extract from the leaves of <i>Ocotea pulchella</i> (Nees Mart.) and their fractions. <b>2015</b> , 9, 145-153		1
62	Effects of particle size on physicochemical and functional properties of superfine black kidney bean ( <i>L.</i> ) powder. <b>2019</b> , 7, e6369		11
61	Evaluation of Roasting Conditions as an Attempt to Improve Bioactive Compounds and Antioxidant Activities of Pine Nut Shell and Skin. 1		
60	Antioxidant Activities of <i>Molokhia</i> ( <i>Corchorus olitorius</i> L.) Extracts. <b>2010</b> , 535-543		3
59	Antioxidative Effects of Pomposia Extract, on Lipid Oxidation and Quality of Ground Beef during Refrigerated Storage. <b>2010</b> , 6, 52-62		4
58	Antioxidative Activity of Carotenoids in <i>Mideodeok Styela clava</i> . <b>2011</b> , 14, 243-249		4
57	Potentials of Two Nigerian Spices <i>Piper nigrum</i> and <i>Monodora myristica</i> as Sources for Cheap Natural Antioxidants. <b>2013</b> , 04, 1105-1115		2
56	Electrochemical methods for of Antioxidant activity of Varios Biological Objects. <b>2013</b> ,		
55	COMPARATIVE ANALYSIS OF ANTIOXIDANT PROFILES OF BARK, LEAVES AND SEEDS OF <i>SYZYGIUM CUMINI</i> (INDIAN BLACKBERRY). <b>2015</b> , 3, 13-26		4
54	In vitro assays of bioaccessibility and antioxidant capacity. 82-95		
53	Fermente Sı̇ncende Probiyotik Bakterilerin Geli̇mi ̇erine Meyve ̇avesinin Etkisi. 259-267		2
52	Comparison of Antioxidant Activities in Tomato Leaves and Stems. <b>2016</b> , 29, 642-649		
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50	Polyphenol profile and antioxidant capacity of a traditional Sicilian landrace of the Egyptian Walking Onion ( <i>Allium cepa</i> L. var. <i>viviparum</i> ). <b>2019</b> , 173-180		0
49	Comparative study of accelerated assays for determination of equivalent days in the shelf life of roasted high oleic peanuts: Chemical and volatile oxidation indicators in accelerated and room temperature conditions. <i>Food Chemistry</i> , <b>2021</b> , 373, 131479	8.5	1
48	Antimicrobial activity, physical-chemical and activity antioxidant of honey samples of <i>Apis mellifera</i> from different regions of Paran̄Southern Brazil. <i>Food Science and Technology</i> ,	2	4
47	Comparative Assessment of Antioxidant Activity and Phytochemical Analysis of Plants Peels Belongs to Rutaceae Family Using Different Extraction Techniques. <i>SSRN Electronic Journal</i> ,		1
46	Lemongrass. <b>2020</b> , 75-103		0

45	Study of the Antioxidant Power of the Waste Oil from Palm Oil Bleaching Clay. <i>Energies</i> , <b>2020</b> , 13, 804	3.1	2
44	Fourier transform Infrared characterization of melanin free ink from selected cephalopods for identification of active functional groups responsible for antioxidant activity. <i>Journal of the Indian Chemical Society</i> , <b>2022</b> , 99, 100375		0
43	Byproducts (Flour, Meals, and Groats) from the Vegetable Oil Industry as a Potential Source of Antioxidants.. <i>Foods</i> , <b>2022</b> , 11,	4.9	4
42	Comparison and Intercorrelation of Extraction Methods for Polyphenol Content and Antioxidant Capacity of Scab-Resistant Apple Cultivars. <i>Agronomy</i> , <b>2022</b> , 12, 289	3.6	
41	Bioactivities of Some Wild Fruits Grown in Turkey. <i>Erwerbs-Obstbau</i> , 1	1	1
40	Cold filamentary microplasma pretreatment combined with infrared dryer: Effects on drying efficiency and quality attributes of apple slices. <i>Journal of Food Engineering</i> , <b>2022</b> , 111049	6	1
39	Organic vs. Conventional Fertilization: Soil Nutrient Availability, Production, and Quality of Tomato Fruit. <i>Water, Air, and Soil Pollution</i> , <b>2022</b> , 233, 1	2.6	3
38	Adsorption of Quercetin on Brown Rice and Almond Protein Matrices: Effect of Quercetin Concentration.. <i>Foods</i> , <b>2022</b> , 11,	4.9	1
37	Bioactive compounds identification, antioxidant and antibacterial activities of Algerian marine algae extracts. <i>Current Bioactive Compounds</i> , <b>2022</b> , 18,	0.9	0
36	Bioactive compounds from Pleurotus sajor-caju mushroom recovered by sustainable high-pressure methods. <i>LWT - Food Science and Technology</i> , <b>2022</b> , 160, 113316	5.4	0
35	Development of infusion tea formulations with food wastes: Evaluation of temperature and time effects on quality parameters. <i>Applied Food Research</i> , <b>2022</b> , 2, 100087		1
34	Phytochemicals, Antioxidant and Antidiabetic Activities of Extracts from Miliusa velutina Flowers. <i>Horticulturae</i> , <b>2021</b> , 7, 555	2.5	0
33	Enzymatic pre-treatment in cold pressing: Influence on flaxseed, apricot kernel and grape seed oils. <i>Grasas Y Aceites</i> , <b>2021</b> , 72, e432	1.3	
32	In Vitro Study of the Effect of 2,6-Substituents at the New 4-Ethoxy-Phenols as Antioxidants. <i>Polycyclic Aromatic Compounds</i> , 1-11	1.3	
31	Secondary Metabolites of Fruits and Vegetables with Antioxidant Potential.		0
30	Effects of Coffea arabica Aqueous Extracts and Their Main Chemical Constituents on Hyperuricemia. <i>Revista Brasileira De Farmacognosia</i> , 1	2	
29	Jussara (Euterpe edulis): a review. <i>Food Science and Technology</i> , 42,	2	
28	Metabolite profiling and potential antioxidant activity of sixteen fennel (Foeniculum vulgare Mill.) populations wild-growing in Tunisia. <i>South African Journal of Botany</i> , <b>2022</b> , 148, 407-414	2.9	1

27	Antioxidant Activity and Capacity Measurement. <i>Reference Series in Phytochemistry</i> , <b>2022</b> , 709-773	0.7	2
26	Impact of drying method as pretreatment for extraction of bioactive compounds from jambolan ( <i>Syzygium cumini</i> (L.) Skeels). <i>Brazilian Journal of Food Technology</i> , 25,	1.5	
25	Arabinoxylan-Based Microcapsules Being Loaded with Bee Products as Bioactive Food Components Are Able to Modulate the Cell Migration and Inflammatory Response <sup>h</sup> Vitro Study. <i>Nutrients</i> , <b>2022</b> , 14, 2529	6.7	0
24	Effect of tea polyphenols on the inhibition of heterocyclic aromatic amines in grilled mutton patties. <i>Journal of Food Processing and Preservation</i> ,	2.1	0
23	Antioxidant and antimicrobial potential of two extracts from <i>Capparis spinosa</i> L. and <i>Rumex nervosus</i> and molecular docking investigation of selected major compounds. <i>Saudi Journal of Biological Sciences</i> , <b>2022</b> , 29, 103346	4	1
22	Essential Oil: Source of Antioxidants and Role in Food Preservation. <b>2022</b> , 173-189		0
21	Screening for anti-neoplastic enzymes producing halophilic bacterial extract and their antioxidant activity due to carotenoid synthesis. <i>Bioresource Technology Reports</i> , <b>2022</b> , 19, 101138	4.1	0
20	The Assessment of Dietary Organic Zinc on Zinc Homeostasis, Antioxidant Capacity, Immune Response, Glycolysis and Intestinal Microbiota in White Shrimp ( <i>Litopenaeus vannamei</i> Boone, 1931). <b>2022</b> , 11, 1492		0
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18	Preservation Effect of Ice-Glazing Using Pullulan and Bay Laurel Extract on the Quality Characteristics of Caspian Trout ( <i>Salmo trutta caspius</i> ) during Frozen Storage. 1-19		
17	4,4?-Diaponeurosporene Production as C30 Carotenoid with Antioxidant Activity in Recombinant <i>Escherichia coli</i> .		0
16	Chemical composition and antioxidant capacities of essential oils extracted from cornmint grown in Vietnam. <b>2022</b> ,		0
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