

# Dietary Polyphenols and the Prevention of Diseases

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Polyphenols: antioxidants and beyond. American Journal of Clinical Nutrition, 2005, 81, 215S-217S.	2.2	1,285
2	Polyphenol levels in human urine after intake of six different polyphenol-rich beverages. British Journal of Nutrition, 2005, 94, 500-509.	1.2	150
3	Free radical scavenging and antigenotoxic activities of natural phenolic compounds in dried flowers of Hibiscus sabdariffa L. Molecular Nutrition and Food Research, 2005, 49, 1120-1128.	1.5	82
4	Co-administration of quercetin and catechin in rats alters their absorption but not their metabolism. Life Sciences, 2005, 77, 3156-3167.	2.0	54
5	Uptake and Metabolism of Hydroxycinnamic Acids (Chlorogenic, Caffeic, and Ferulic Acids) by HepG2 Cells as a Model of the Human Liver. Journal of Agricultural and Food Chemistry, 2006, 54, 8724-8732.	2.4	84
6	Optimization of the Extraction of Antioxidative Constituents of Six Barley Cultivars and Their Antioxidant Properties. Journal of Agricultural and Food Chemistry, 2006, 54, 8048-8057.	2.4	96
7	Commercial Dietary Ingredients from Vitis vinifera L. Leaves and Grape Skins: Antioxidant and Chemical Characterization. Journal of Agricultural and Food Chemistry, 2006, 54, 319-327.	2.4	97
8	Influence of Dietary Antioxidants on Polyphenol Intestinal Absorption and Metabolism in Rats. Journal of Agricultural and Food Chemistry, 2006, 54, 3541-3546.	2.4	20
9	Mechanisms Involved in Resveratrol-Induced Apoptosis and Cell Cycle Arrest in Prostate Cancer-Derived Cell Lines. Journal of Andrology, 2006, 28, 282-293.	2.0	152
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14	Ingestion of Oregano Extract Increases Excretion of Urinary Phenolic Metabolites in Humans. Journal of Agricultural and Food Chemistry, 2006, 54, 6916-6923.	2.4	25
15	Activation of glutathione peroxidase via Nrf1 mediates genistein's protection against oxidative endothelial cell injury. Biochemical and Biophysical Research Communications, 2006, 346, 851-859.	1.0	89
16	Flavanone metabolism in healthy and tumor-bearing rats. Biomedicine and Pharmacotherapy, 2006, 60, 529-535.	2.5	64
17	Phenolic compounds protect HepG2 cells from oxidative damage: Relevance of glutathione levels. Life Sciences, 2006, 79, 2056-2068.	2.0	187
18	Differentiation of young red wines based on cultivar and geographical origin with application of chemometrics of principal polyphenolic constituents. Talanta, 2006, 70, 1143-1152.	2.9	101

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1948	Chemical Characterization and Anti-Radical Activity of Fruits and Vegetables Commonly Consumed in Brazzaville. <i>Food and Nutrition Sciences (Print)</i> , 2020, 11, 773-788.	0.2	1
1949	Utilization of Carob (&i>&lt;i>Ceratonia siliqua&/i>&/i> L.) Extract as Functional Ingredient in Some Confectionery Products. <i>Food and Nutrition Sciences (Print)</i> , 2020, 11, 757-772.	0.2	6
1950	Determination of some functional and sensory attributes and suitability of colored- and noncolored-flesh potatoes for different cooking methods. <i>Food Science and Technology</i> , 2020, 40, 395-404.	0.8	4
1951	Potassium Channels as a Potential Target Spot for Drugs. , 0, , .		1
1952	Reduction of Oxidative Stress in Human Body via Inhibitory Effect of Plant Phenolics on Circulating Neutrophils; Results of In Vitro and In Vivo Studies. <i>Reference Series in Phytochemistry</i> , 2021, , 1-28.	0.2	1
1953	Spinach ( <i>Spinacia oleracea</i> L.). , 2020, , 159-173.		5
1954	Anti-diabetic role of quercetin and cinnamon on neurobehavioral alterations and biochemical parameters of induced diabetics rats. <i>Journal of Animal Behaviour and Biometeorology</i> , 2020, 8, 190-195.	0.4	4
1955	Sarcopenia. , 2020, , 1781-1803.e19.		0
1956	Black Currant. , 2020, , 271-293.		2
1957	Role of Polycyclic Aromatic Hydrocarbons and Aryl Hydrocarbon Receptor Activation in Bone Loss. , 2020, , 311-318.		0
1958	Exploitation of Plant Phenolics in Animal Farming. , 2020, , 69-89.		10
1959	Phenol Content and Antioxidant Activity of Different Blueberry Species from Prozor Region. <i>IFMBE Proceedings</i> , 2020, , 268-274.	0.2	0
1960	The Correlation between the Intrinsic and Extrinsic Molecular Markers in the Inhibition of the Lungs Carcinogenesis Growth by Mahkota Dewa Polyphenols on Balb/c Mouse. <i>Open Journal of Applied Sciences</i> , 2020, 10, 271-286.	0.2	0
1961	An Improved In Vitro Protocol for <i>Agrobacterium rhizogenes</i> -Mediated Transformation of Recalcitrant Plants for Root Biology Studies: A Case Study of Tea Plants ( <i>Camellia sinensis</i> var.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 97		10
1962	Dietary Fiber and Diabetes. <i>Food Engineering Series</i> , 2020, , 201-218.	0.3	4

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1964	An Introduction to Legume Biotechnology. Sustainable Agriculture Reviews, 2020, , 1-27.	0.6	1
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1970	A combination of Dayak onion (Eleutherine palmifolia) extract and Lactobacillus acidophilus on antioxidant capacity and intestinal bacteria in broiler chickens. IOP Conference Series: Earth and Environmental Science, 2020, 518, 012014.	0.2	0
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1974	Suppressive impact of anethum graveolens consumption on biochemical risk factors of atherosclerosis in hypercholesterolemic rabbits. International Journal of Preventive Medicine, 2013, 4, 889-95.	0.2	35
1975	Evaluation on antioxidant properties of sixteen plant species from Jeju Island in Korea. EXCLI Journal, 2015, 14, 133-45.	0.5	7
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1978	Fertility Enhancing Activities of Bioactive Components of Cochlospermum planchonii Rhizome on Cisplatin Induced Reproductive Dysfunctions in Sprague-Dawley Rats. Journal of Family & Reproductive Health, 2018, 12, 148-159.	0.4	5
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1980	The effects of twenty-four nutrients and phytonutrients on immune system function and inflammation: A narrative review. Journal of Clinical and Translational Research, 2021, 7, 333-376.	0.3	6
1981	Polyphenolics and flavonoids in health and diseases. , 2022, , 671-689.		2

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1985	Biocatalytic Approaches for an Efficient and Sustainable Preparation of Polyphenols and Their Derivatives. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 13669-13681.	2.4	14
1986	Development and validation of a reverse phase HPLC-DAD method for separation, detection & quantification of rutin and quercetin in buckwheat ( <i>Fagopyrum</i> spp.). <i>Journal of Food Science and Technology</i> , 2022, 59, 2875-2883.	1.4	5
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1988	Antispasmodic Potential of Medicinal Plants: A Comprehensive Review. <i>Oxidative Medicine and Cellular Longevity</i> , 2021, 2021, 1-12.	1.9	35
1989	Phenolic content, antioxidant, cytotoxic and antiproliferative effects of fractions of <i>Vigna subteranea</i> (L.) verdc from Mpumalanga, South Africa. <i>Heliyon</i> , 2021, 7, e08397.	1.4	9
1990	Overview of foam system: Natural material-based foam, stabilization, characterization, and applications. <i>Food Hydrocolloids</i> , 2022, 125, 107435.	5.6	30
1991	Hepatoprotective activity of the ethanolic extract of <i>Morus indica</i> roots from Indian Bodo tribes. <i>SN Applied Sciences</i> , 2022, 4, 1.	1.5	1
1992	Polyphenols from traditional Chinese medicine and Mediterranean diet are effective against A <sup>2</sup> toxicity <i>in vitro</i> and <i>in vivo</i> in <i>Caenorhabditis elegans</i> . <i>Food and Function</i> , 2022, 13, 1206-1217.	2.1	10
1993	Esterification of sugars and polyphenols with fatty acids: techniques, bioactivities, and applications. <i>Current Opinion in Food Science</i> , 2022, 43, 163-173.	4.1	6
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1995	Microencapsulation of <i>Thunbergia laurifolia</i> Crude Extract and Its Antioxidant Properties. <i>Applied Science and Engineering Progress</i> , 2020, , .	0.5	0
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1997	A Multivariate Approach to Ethnopharmacology: Antidiabetic Plants of Eeyou Istchee. <i>Frontiers in Pharmacology</i> , 2021, 12, 511078.	1.6	3
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2009	Antioxidant and antimicrobial activities of <i>Thymus vulgaris</i> essential oil contained and synthesis thymus ( <i>Vulgaris</i> ) silver nanoparticles. <i>Brazilian Journal of Biology</i> , 2021, 83, e244675.	0.4	6
2010	An Overview of Bioactive Flavonoids from Citrus Fruits. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 29.	1.3	56
2011	Role of Phenolic Compounds in Human Disease: Current Knowledge and Future Prospects. <i>Molecules</i> , 2022, 27, 233.	1.7	256
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2023	Multitarget-Based Virtual Screening for Identification of Herbal Substances toward Potential Osteoclastic Targets. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 2621.	1.3	0
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2025	Protective effects of natural products against myocardial ischemia/reperfusion: Mitochondria-targeted therapeutics. <i>Biomedicine and Pharmacotherapy</i> , 2022, 149, 112893.	2.5	12
2026	Phenolic compounds composition and in vitro antioxidant activity of Nigerian <i>Amaranthus viridis</i> seed as affected by autoclaving and germination. <i>Measurement Food</i> , 2022, 6, 100028.	0.8	5
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2033	Potential Applications of <i>Moringa oleifera</i> in Poultry Health and Production as Alternative to Antibiotics: A Review. <i>Antibiotics</i> , 2021, 10, 1540.	1.5	25
2034	Enhancement of Annexin V in response to combination of epigallocatechin gallate and quercetin as a potent arrest the cell cycle of colorectal cancer. <i>Brazilian Journal of Biology</i> , 2021, 83, e248746.	0.4	10
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2059	White Wineâ€™Induced Endothelium-Dependent Vasorelaxation in Sprague-Dawley Rats. <i>Antioxidants</i> , 2022, 11, 944.	2.2	1
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2062	Ultrasound-assisted extraction of <i>Cordyceps cicadae</i> polyphenols: Optimization, LC-MS characterization, antioxidant and DNA damage protection activity evaluation. <i>Arabian Journal of Chemistry</i> , 2022, 15, 103953.	2.3	9
2063	Association Between Wine Consumption and Cognitive Decline in Older People: A Systematic Review and Meta-Analysis of Longitudinal Studies. <i>Frontiers in Nutrition</i> , 2022, 9, .	1.6	6
2064	Metabolite profiling and potential antioxidant activity of sixteen fennel ( <i>Foeniculum vulgare</i> Mill.) populations growing wild in Tunisia. <i>South African Journal of Botany</i> , 2022, 148, 407-414.	1.2	20
2065	Mitochondrial Damage in Myocardial Ischemia/Reperfusion Injury and Application of Natural Plant Products. <i>Oxidative Medicine and Cellular Longevity</i> , 2022, 2022, 1-19.	1.9	5
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2067	Current Evidence for Disease Prevention and Treatment by Protocatechuic Acid (PCA) and Its Precursor Protocatechuic Aldehyde (PCAL) in Animals and Humans. <i>Reference Series in Phytochemistry</i> , 2022, , 507-543.	0.2	0
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2071	Chemical Compounds of Berry-Derived Polyphenols and Their Effects on Gut Microbiota, Inflammation, and Cancer. Molecules, 2022, 27, 3286.	1.7	36
2072	Phytochemical Characterization of Citrus-Based Products Supporting Their Antioxidant Effect and Sensory Quality. Foods, 2022, 11, 1550.	1.9	6
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2078	Finger Millet Transcriptome Analysis Using High Throughput Sequencing Technologies. Compendium of Plant Genomes, 2022, , 123-134.	0.3	1
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2081	Antioxidant activities of ethanolic extract and lyoniresinol from bark of <i>Zelkova serrata</i> . Journal of Wood Chemistry and Technology, 2022, 42, 265-273.	0.9	3
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2086	Methods of Isolation of Active Substances from Garlic ( <i>Allium sativum</i> L.) and Its Impact on the Composition and Biological Properties of Garlic Extracts. Antioxidants, 2022, 11, 1345.	2.2	13
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2095	Influence of various types of light on growth and physicochemical composition of blueberry ( <i>Vaccinium corymbosum</i> L.) leaves. <i>Acta Scientiarum Polonorum, Hortorum Cultus</i> , 2022, 21, 87-101.	0.3	1
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2099	The effect of malting on phenolic compounds and radical scavenging activity in grains and breakfast cereals. <i>Journal of Food Science</i> , 0, , .	1.5	2
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2104	Simultaneous quantification of total flavonoids and phenolic content in raw peanut seeds via NIR spectroscopy coupled with integrated algorithms. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2023, 285, 121854.	2.0	15
2105	Dietary polyphenols as therapeutic agents to combat COVID-19. , 2022, , 203-215.		0
2106	Determination of human &lt;i>F</i>&lt;sub>2</sub>&lt;/i> &lt;sub>g</sub>&lt;/i> &lt;sub>F</sub>&lt;sub>g</sub>&lt;/i> of polyphenols using allometric scaling. <i>Journal of Toxicological Sciences</i> , 2022, 47, 409-420.	0.7	0
2107	Cereal Grain-Based Milks and Their Potential Health Properties. , 2022, , 251-288.		2

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2110	Chemical Composition of Einkorn ( <i>Triticum monococcum</i> ssp. <i>monococcum</i> ), Emmer ( <i>Triticum</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 60		1
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