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Standardized methods for the determination of antioxidant capacity and phenolics in foods and dietary supplements

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2253	Biological Potential of Novel Methoxy and Hydroxy Substituted Heteroaromatic Amides Designed as Promising Antioxidative Agents: Synthesis, 3D-QSAR Analysis, and Biological Activity.		
2252	Quality assessment of commercial dietary antioxidant products from Vitis vinifera L. grape seeds. 2005 , 53, 244-54		34
2251	Correlation analyses of phytochemical composition, chemical, and cellular measures of antioxidant activity of broccoli (Brassica oleracea L. Var. italica). <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 7421-31	5.7	81
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2249	Antioxidant and antiradical activities in extracts of hazelnut kernel (Corylus avellana L.) and hazelnut green leafy cover. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 4826-32	5.7	117
2248	Catechin and caffeine content of green tea dietary supplements and correlation with antioxidant capacity. <i>Journal of Agricultural and Food Chemistry</i> , 2006 , 54, 1599-603	5.7	181
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