

Differences in anthocyanin and carotenoid content of fr

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Effect of natural light on surface temperature and lycopene content of vine ripened tomato fruit. Canadian Journal of Plant Science, 2007, 87, 927-929.	0.3	42
2	EFFECTS OF OSMOTIC PRETREATMENT ON LYCOPENE STABILITY DURING THE DEHYDRATION OF TOMATO. , 2007, , .		0
3	Effect of hot air drying and sun drying on color values and β -carotene content of apricot (<i>Prunus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.5	122
4	β -Carotene Content of Dehydrated Hydroponic Sweetpotatoes Grown under Different Lighting Conditions. , 2007, , .		0
5	Analytical determination of antioxidants in tomato: Typical components of the Mediterranean diet. Journal of Separation Science, 2007, 30, 452-461.	1.3	61
6	Determination of total phenolic and flavonoid contents in selected fruits and vegetables, as well as their stimulatory effects on mouse splenocyte proliferation. Food Chemistry, 2007, 101, 140-147.	4.2	669
7	The content of polyphenols and carotenoids in three apricot cultivars depending on stage of maturity and geographical region. Food Chemistry, 2007, 102, 966-975.	4.2	224
8	Chemical composition of white (<i>Morus alba</i>), red (<i>Morus rubra</i>) and black (<i>Morus nigra</i>) mulberry fruits. Food Chemistry, 2007, 103, 1380-1384.	4.2	456
9	Chemical composition of fruits in some rose (<i>Rosa</i> spp.) species. Food Chemistry, 2007, 104, 1379-1384.	4.2	249
10	Some compositional properties of main Malatya apricot (<i>Prunus armeniaca</i> L.) varieties. Food Chemistry, 2008, 107, 939-948.	4.2	152
11	Strawberry, loquat, mulberry, and bitter melon juices exhibit prophylactic effects on LPS-induced inflammation using murine peritoneal macrophages. Food Chemistry, 2008, 107, 1587-1596.	4.2	70
12	HPLC-DAD-MSn characterisation of carotenoids from apricots and pumpkins for the evaluation of fruit product authenticity. Food Chemistry, 2008, 110, 522-530.	4.2	99
13	The effect of dietary pigments on the coloration and behaviour of flame-red dwarf gourami, <i>Colisa lalia</i> . Animal Behaviour, 2008, 75, 1041-1051.	0.8	64
14	Immunomodulatory properties of dietary plum on coccidiosis. Comparative Immunology, Microbiology and Infectious Diseases, 2008, 31, 389-402.	0.7	38
15	Physical Characters and Antioxidant, Sugar, and Mineral Nutrient Contents in Fruit from 29 Apricot (<i>Prunus armeniaca</i> L.) Cultivars and Hybrids. Journal of Agricultural and Food Chemistry, 2008, 56, 10754-10760.	2.4	117
16	Food safety in focus. Acta Alimentaria, 2009, 38, 21-60.	0.3	0
17	Carotenoids: Actual knowledge on food sources, intakes, stability and bioavailability and their protective role in humans. Molecular Nutrition and Food Research, 2009, 53, S194-218.	1.5	575
18	Geographical Location has Greater Impact on Carotenoid Content and Bioaccessibility from Tomatoes than Variety. Plant Foods for Human Nutrition, 2009, 64, 250-256.	1.4	40

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19	Antioxidant Activity of Phytochemicals from Distillers Dried Grain Oil. JAOCS, Journal of the American Oil Chemists' Society, 2009, 86, 1073.	0.8	16
20	Effect of drying temperature on polyphenolic content and antioxidant activity of apricots. European Food Research and Technology, 2009, 228, 441-448.	1.6	179
21	Chemotype Profiling To Guide Breeders and Explore Traditional Selection of Tropical Root Crops in Vanuatu, South Pacific. Journal of Agricultural and Food Chemistry, 2009, 57, 10363-10370.	2.4	20
22	Change in anthocyanin concentrations in red apricot fruits during ripening. LWT - Food Science and Technology, 2009, 42, 372-377.	2.5	76
23	EFFECTS OF COATING, MODIFIED ATMOSPHERE (MA) AND PLASTIC FILM ON THE PHYSICAL AND SENSORY PROPERTIES OF APRICOT. Acta Horticulturae, 2010, , 143-150.	0.1	3
24	The lycopene content in pulp and peel of five fresh tomato cultivars. Acta Alimentaria, 2010, 39, 90-98.	0.3	14
25	Optimising harvest time of sour cherry cultivars on the basis of quality parameters. Acta Alimentaria, 2010, 39, 59-68.	0.3	7
26	Liquid Chromatographic Analysis of Phenolic Compounds in Organically and Conventionally Grown Varieties of Sour Cherries. Chromatographia, 2010, 71, 99-102.	0.7	4
27	Chemical composition and antioxidant activity of certain Morus species. Journal of Zhejiang University: Science B, 2010, 11, 973-980.	1.3	134
28	Extraction and Analysis of Tomato Seed Oil. JAOCS, Journal of the American Oil Chemists' Society, 2010, 87, 755-762.	0.8	100
29	Pomological and Nutraceutical Properties in Apricot Fruit: Cultivation Systems and Cold Storage Fruit Management. Plant Foods for Human Nutrition, 2010, 65, 112-120.	1.4	44
30	Tuber yield and quality characteristics of potatoes for off-season crops in a Mediterranean environment. Journal of the Science of Food and Agriculture, 2010, 90, 85-90.	1.7	17
31	Main quality attributes and antioxidants in Hungarian sour cherries: identification of genotypes with enhanced functional properties. International Journal of Food Science and Technology, 2010, 45, 395-402.	1.3	58
32	Antioxidant and Antiradical Capacities in Apricot (<i>Prunus armeniaca</i> L.) Fruits: Variations from Genotypes, Years, and Analytical Methods. Journal of Food Science, 2010, 75, C722-30.	1.5	89
33	Variation and Correlation Analysis of Flavonoids and Carotenoids in Korean Pigmented Rice (<i>Oryza</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	2.4	112
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36	Expression of carotenoid biosynthetic pathway genes and changes in carotenoids during ripening in tomato (<i>Lycopersicon esculentum</i>). Food and Function, 2011, 2, 168.	2.1	20
37	Insights into research on phytochemistry and biological activities of <i>Prunus armeniaca</i> L. (apricot). Food Research International, 2011, 44, 1238-1243.	2.9	115

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39	Determination of antioxidant activity and antioxidant content in tomato varieties and evaluation of mutual interactions between antioxidants. <i>LWT - Food Science and Technology</i> , 2011, 44, 1703-1710.	2.5	115
40	Physico-chemical characteristics of apricot (<i>Prunus armeniaca</i> L.) grown in Northern Areas of Pakistan. <i>Scientia Horticulturae</i> , 2011, 130, 386-392.	1.7	96
41	Analysis of chemical parameters determining the fruit quality of apricot cultivars during ripening. <i>Acta Alimentaria</i> , 2011, 40, 109-119.	0.3	5
42	Effect of temperature on the drying characteristics, colour, antioxidant and beta-carotene contents of two apricot varieties. <i>International Journal of Food Science and Technology</i> , 2011, 46, 275-283.	1.3	76
43	Effect of modified atmosphere packaging on chemical composition, antioxidant activity, anthocyanin, and total phenolic content of cherry fruits. <i>Horticulture Environment and Biotechnology</i> , 2011, 52, 471-481.	0.7	28
44	The Optimisation of Analytical Parameters for Routine Profiling of Antioxidants in Complex Mixtures by HPLC Coupled Post-column Derivatisation. <i>Phytochemical Analysis</i> , 2011, 22, 392-402.	1.2	40
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47	Polyphenol content and antioxidant activity of sour cherries from Serbia. <i>Chemical Industry and Chemical Engineering Quarterly</i> , 2012, 18, 53-62.	0.4	22
48	Carotenoid content, its stability during drying and the antioxidant activity of commercial coriander (<i>Coriandrum sativum</i> L.) varieties. <i>Food Research International</i> , 2012, 45, 342-350.	2.9	72
49	Effect of Drying of Jujubes (<i>Ziziphus jujuba</i> Mill.) on the Contents of Sugars, Organic Acids, Î±-Tocopherol, Î²-Carotene, and Phenolic Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 9642-9648.	2.4	176
50	Antioxidant activities of some dried fruits consumed in Algeria. <i>LWT - Food Science and Technology</i> , 2012, 49, 329-332.	2.5	61
51	Extraction Techniques for the Determination of Carotenoids and Vitamins in Food. , 2012, , 181-201.		4
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54	Pulp antioxidant activities, mineral contents and juice nutritional properties of Algerian Clementine Cultivars and Mandarin. <i>African Journal of Biotechnology</i> , 2012, 11, .	0.3	2
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61	Effects of various sulphuring methods and storage temperatures on the physical and chemical quality of dried apricots. Food Chemistry, 2013, 141, 3670-3680.	4.2	32
62	Opportunities for domesticating the African baobab (<i>Adansonia digitata</i> L.): multi-trait fruit selection. Agroforestry Systems, 2013, 87, 493-505.	0.9	26
63	Systematic qualitative and quantitative assessment of anthocyanins, flavones and flavonols in the petals of 108 lotus (<i>Nelumbo nucifera</i>) cultivars. Food Chemistry, 2013, 139, 307-312.	4.2	86
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65	Phenolic Content and Antioxidant Activities of Fruit Extracts of <i>Morus nigra</i> L (Moraceae) from Southeast Serbia. Tropical Journal of Pharmaceutical Research, 2013, 12, .	0.2	16
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73	Loss of sulfur dioxide and changes in some chemical properties of Malatya apricots (<i>Prunus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 94, 2488-2496.	1.7	22
75	Direct Quantification of Carotenoids in Low Fat Baby Foods Via Laser Photoacoustics and Colorimetric Index $\{a\}$ *. International Journal of Thermophysics, 2014, 35, 2197-2205.	1.0	3
76	Use of Photochemiluminescence for the Determination of Antioxidant Activities of Carotenoids and Antioxidant Capacities of Selected Tomato Products. Journal of Agricultural and Food Chemistry, 2014, 62, 7452-7459.	2.4	25

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77	Measurement of total anthocyanins content in flowering tea using near infrared spectroscopy combined with ant colony optimization models. <i>Food Chemistry</i> , 2014, 164, 536-543.	4.2	60
78	Carotenoids, Tocopherols and Antioxidant Activity of Lipophilic Extracts from Sea Buckthorn Berries (<i>Hippophae rhamnoides</i>), Apricot Pulp and Apricot Kernel (<i>Prunus armeniaca</i>). <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2015, 72, .	0.1	9
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81	Application of Photothermal Methods for Quantification of Carotenoids in Apricot Jams. <i>International Journal of Thermophysics</i> , 2015, 36, 2370-2379.	1.0	1
82	<i>Lycium Europaeum</i> Fruit Extract: Antiproliferative Activity on A549 Human Lung Carcinoma Cells and PC12 Rat Adrenal Medulla Cancer Cells and Assessment of its Cytotoxicity on Cerebellum Granule Cells. <i>Nutrition and Cancer</i> , 2015, 67, 637-646.	0.9	24
83	Carotenoid accumulation affects redox status, starch metabolism, and flavonoid/anthocyanin accumulation in citrus. <i>BMC Plant Biology</i> , 2015, 15, 27.	1.6	53
84	Impact of different drying parameters on color, Î²-carotene, antioxidant activity and minerals of apricot (<i>Prunus armeniaca</i> L.). <i>Food Science and Technology</i> , 2016, 36, 171-178.	0.8	42
85	Stability of Carotenoids in Dried Apricots (<i>Prunus Armeniaca</i> L.) During Storage. <i>Bulletin of University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca: Food Science and Technology</i> , 2016, 73, 93.	0.1	5
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90	Carotenoid and flavonoid profile and antioxidant activity in â€Pomodoro Vesuvianoâ€tomatoes. <i>Journal of Food Composition and Analysis</i> , 2016, 53, 61-68.	1.9	63
91	Evolution of pigments and their relationship with skin color based on ripening in fruits of different Moroccan genotypes of apricots (<i>Prunus armeniaca</i> L.). <i>Scientia Horticulturae</i> , 2016, 207, 168-175.	1.7	33
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93	Comparison of High Hydrostatic Pressure, High-Pressure Carbon Dioxide and High-Temperature Short-Time Processing on Quality of Mulberry Juice. <i>Food and Bioprocess Technology</i> , 2016, 9, 217-231.	2.6	62
94	A review on phytochemical, biological screening and importance of Wild Apricot (<i>Prunus armeniaca</i>) Tj ETQq1 1 0.784314 rgBT /Over	1.2	27

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96	Ultrasound-assisted liquid-liquid extraction followed by ultrahigh pressure liquid chromatography for the quantification of major carotenoids in tomato. Journal of Food Composition and Analysis, 2017, 57, 87-93.	1.9	11
97	Kinetics of carotenoids degradation and furosin formation in dried apricots (Prunus armeniaca L.). Food Research International, 2017, 99, 862-867.	2.9	45
98	Variations in the Bioactive Compounds Composition and Biological Activities of Loofah (<i>Luffa</i> Tj ETQq1 1 0.784314 rgBT /Overlock 12	1.0	12
99	Comparative analysis of carotenoid content in Momordica cochinchinensis (Cucurbitaceae) collected from Australia, Thailand and Vietnam. Journal of Food Science and Technology, 2017, 54, 2814-2824.	1.4	15
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105	Apricots: biochemistry and functional properties. Current Opinion in Food Science, 2018, 19, 23-29.	4.1	58
106	Natural red pigments from plants and their health benefits: A review. Food Reviews International, 2018, 34, 463-482.	4.3	108
107	Chemical characterization of cytotoxic indole acetic acid derivative from mulberry fruit (Morus alba) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	2.0	32
108	Evaluation of Antioxidant, Anti-Inflammatory and Cytoprotective Properties of Ethanolic Mint Extracts from Algeria on 7-Ketocholesterol-Treated Murine RAW 264.7 Macrophages. Antioxidants, 2018, 7, 184.	2.2	28
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110	Effect of different drying methods on quality attributes of beetroot (<i>Beta vulgaris</i>) slices. World Journal of Science Technology and Sustainable Development, 2018, 15, 287-298.	2.0	18
111	Metabolomic Evaluation of the Quality of Leaf Lettuce Grown in Practical Plant Factory to Capture Metabolite Signature. Frontiers in Plant Science, 2018, 9, 665.	1.7	36
112	Quantitative analyses of phytochemical and trace elements contents of daily detox, herbal tea consumed in Nigeria. Journal of Medicinal Plants Research, 2018, 12, 289-295.	0.2	3

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114	Saffron extract stimulates growth, improves the antioxidant components of <i>Solanum lycopersicum</i> L., and has an antifungal effect. <i>Annals of Agricultural Sciences</i> , 2019, 64, 138-150.	1.1	20
115	Get the Balance Right: ROS Homeostasis and Redox Signalling in Fruit. <i>Frontiers in Plant Science</i> , 2019, 10, 1091.	1.7	127
116	White mulberry fruit polysaccharides enhance endothelial nitric oxide production to relax arteries in vitro and reduce blood pressure in vivo. <i>Biomedicine and Pharmacotherapy</i> , 2019, 116, 109022.	2.5	20
117	Physiological Factors and their Relationship with the Productivity of Processing Tomato under Different Water Supplies. <i>Water (Switzerland)</i> , 2019, 11, 586.	1.2	53
118	The apricot (<i>Prunus armeniaca</i> L.) genome elucidates Rosaceae evolution and beta-carotenoid synthesis. <i>Horticulture Research</i> , 2019, 6, 128.	2.9	119
119	Grown to be Blue—Antioxidant Properties and Health Effects of Colored Vegetables. Part I: Root Vegetables. <i>Antioxidants</i> , 2019, 8, 617.	2.2	34
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121	Influences of four pretreatments on anthocyanins content, color and flavor characteristics of hot-air dried rose flower. <i>Drying Technology</i> , 2020, 38, 1988-1995.	1.7	17
122	Defense and inhibition integrated mesoporous nanoselenium delivery system against tomato gray mold. <i>Environmental Science: Nano</i> , 2020, 7, 210-227.	2.2	16
123	Comparison of Vitamin, Anthocyanin, and Bioactive Compounds from Gajah and Padi Jengkol (<i>Archidendron jiringa</i>) Peel as Potential Natural Antioxidants. <i>IOP Conference Series: Earth and Environmental Science</i> , 2020, 465, 012024.	0.2	0
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125	Apricot. , 2020, , 613-629.		3
126	Evaluation of the anti-inflammatory and antioxidant effects of the microalgae <i>Nannochloropsis gaditana</i> in streptozotocin-induced diabetic rats. <i>Journal of Diabetes and Metabolic Disorders</i> , 2020, 19, 1483-1490.	0.8	22
127	Carotenoids, Fatty Acids, and Volatile Compounds in Apricot Cultivars from Romania—A Chemometric Approach. <i>Antioxidants</i> , 2020, 9, 562.	2.2	12
128	Determination of Primary Metabolites, Vitamins and Minerals in Black Mulberry (<i>Morus nigra</i>) Berries Depending on Altitude. <i>Erwerbs-Obstbau</i> , 2020, 62, 355-360.	0.5	13
129	Fruit quality and biochemical characteristics of new early ripening apricots of Turkey. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 841-850.	1.6	9
130	Assessment of Nutritional, Technological, and Commercial Apricot Quality Criteria of the Moroccan Cultivar "Maoui" Compared to Introduced Spanish Cultivars "Canino" and "Delpatriarca" towards Suitable Valorization. <i>Journal of Food Quality</i> , 2021, 2021, 1-12.	1.4	13
131	Effects of high CO ₂ and low O ₂ on biochemical changes in cut <i>Dendrobium</i> orchids. <i>Heliyon</i> , 2021, 7, e06126.	1.4	6

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132	Effect of xanthan gum, guar gum, and pectin on physicochemical, color, textural, sensory, and drying characteristics of kiwi fruit leather. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15478.	0.9	6
133	European Database of Carotenoid Levels in Foods. Factors Affecting Carotenoid Content. <i>Foods</i> , 2021, 10, 912.	1.9	30
134	Transcriptome Analysis of Pre-Storage 1-MCP and High CO ₂ -Treated "Madoka"™ Peach Fruit Explains the Reduction in Chilling Injury and Improvement of Storage Period by Delaying Ripening. <i>International Journal of Molecular Sciences</i> , 2021, 22, 4437.	1.8	9
135	Carotenoids, phenolics and antioxidant properties of different sweet potatoes (<i>Ipomoea batatas</i>) varieties. <i>IOP Conference Series: Earth and Environmental Science</i> , 2021, 756, 012077.	0.2	5
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137	İydir yöresinde yetiştirilen "Teberze"™ ve "Ayyerik"™ kayısı (Prunus armeniaca L.) 'Sevritlerine ait detaylı meyve kalite özellikleri. <i>Harran Tarım Ve Gıda Bilimleri Dergisi</i> , 2021, 25, 214-224.	0.0	1
138	Evolution of Some Fruit Quality Parameters during Development and Ripening of Three Apricot Cultivars and Effect of Harvest Maturity on Postharvest Maturation. <i>Agriculture (Switzerland)</i> , 2021, 11, 639.	1.4	3
139	Phenolic compounds and antioxidant and antibacterial activities of Algerian honeys. <i>Food Bioscience</i> , 2021, 42, 101070.	2.0	23
141	Tomato Production for Human Health, Not Only for Food. <i>Sustainable Agriculture Reviews</i> , 2012, , 187-225.	0.6	4
142	Differential color space analysis for investigating nutrient content in a pureed food dilution-flavor matrix: a step toward objective malnutrition risk assessment. , 2018, , .		2
143	Restructuring <i>Passiflora cincinnata</i> fruit pulp: influence of hydrocolloids. <i>Food Science and Technology</i> , 2011, 31, 160-166.	0.8	8
144	Enhancing Antioxidant Activities of Cupcakes by Using Pumpkin Powder During Storage. <i>Journal of Food and Dairy Sciences</i> , 2017, 8, 103-110.	0.1	8
145	Polyphenols: Potential Future Arsenal in the Treatment of Diabetes. <i>Current Pharmaceutical Design</i> , 2016, 22, 549-565.	0.9	54
146	An Analysis on Flavonoids Contents in Mao Luang Fruits of Fifteen Cultivars (<i>Antidesma bunius</i>), Crown in Northeast Thailand. <i>Pakistan Journal of Biological Sciences</i> , 2008, 11, 996-1002.	0.2	29
147	Content of Heavy Metals in Mulberry Fruits and Their Extracts-Correlation Analysis. <i>American Journal of Analytical Chemistry</i> , 2013, 04, 674-682.	0.3	8
148	Bioaccumulation of metals in different species of mulberry. <i>Savremene Tehnologije</i> , 2014, 3, 105-110.	0.0	5
149	Morus species through centuries in pharmacy and as food. <i>Savremene Tehnologije</i> , 2014, 3, 111-115.	0.0	6
150	Effect of Sorbitol and Salicylic Acid on Quality and Functional Food Contents of Tomato Fruit (<i>Solanum lycopersicum</i>). <i>Horticultural Science and Technology</i> , 2014, 32, 771-780.	0.9	2

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152	Effects of rootstock on yield and fruit quality of indeterminate tomato (<i>Lycopersicon</i>) Tj ETQq1 1 0.784314 rgBT /Ovgrlock 10 Tf 50 70	0.8	1
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