

Phenolic Acids, Syringaldehyde, and Juglone in Fruits of  
regiaL.

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Changes in sugars and phenolics concentrations of Williams pear leaves during the growing season. Canadian Journal of Plant Science, 2006, 86, 1203-1208.	0.3	18
2	Polyphenolic Profiles and Antioxidant Activities of Heartnut ( <i>Juglans ailanthifolia</i> Var. <i>cordiformis</i> ) and Persian Walnut ( <i>Juglans regia</i> L.). Journal of Agricultural and Food Chemistry, 2006, 54, 8033-8040.	2.4	129
3	In vitro antioxidant activity of <i>Juglans regia</i> L. bark extract and its protective effect on cyclophosphamide-induced urotoxicity in mice. Redox Report, 2006, 11, 273-279.	1.4	43
4	Bending affects phenolic content of William pear leaves. Acta Agriculturae Scandinavica - Section B Soil and Plant Science, 2007, 57, 187-192.	0.3	1
5	Effects of branch bending on the levels of carbohydrates and phenolic compounds in "Conference"™ pear leaves. Journal of Horticultural Science and Biotechnology, 2007, 82, 815-821.	0.9	0
6	Two Novel Dicarboxylic Acid Derivatives and a New Dimeric Hydrolyzable Tannin from Walnuts. Journal of Agricultural and Food Chemistry, 2007, 55, 672-679.	2.4	70
7	How much do cultivar and preparation time influence on phenolics content in walnut liqueur?. Food Chemistry, 2007, 104, 100-105.	4.2	42
8	Phenolics from walnut ( <i>Juglans regia</i> L.) kernels: Antioxidant activity and interactions with proteins. Food Chemistry, 2008, 107, 607-612.	4.2	161
9	Development of a rapid method to determine phenolic and other polar compounds in walnut by capillary electrophoresis-electrospray ionization time-of-flight mass spectrometry. Journal of Chromatography A, 2008, 1209, 238-245.	1.8	75
10	Phenolic acids and flavonoids of fig fruit ( <i>Ficus carica</i> L.) in the northern Mediterranean region. Food Chemistry, 2008, 106, 153-157.	4.2	249
11	Walnut Polyphenols Prevent Liver Damage Induced by Carbon Tetrachloride and Galactosamine: Hepatoprotective Hydrolyzable Tannins in the Kernel Pellicles of Walnut. Journal of Agricultural and Food Chemistry, 2008, 56, 4444-4449.	2.4	72
12	Bioactive properties and chemical composition of six walnut ( <i>Juglans regia</i> L.) cultivars. Food and Chemical Toxicology, 2008, 46, 2103-2111.	1.8	284
13	Walnut extract ( <i>Juglans regia</i> L.) and its component ellagic acid exhibit anti-inflammatory activity in human aorta endothelial cells and osteoblastic activity in the cell line KS483. British Journal of Nutrition, 2008, 99, 715-722.	1.2	173
14	Effect of Nut Paste Enrichment on Wheat Dough Rheology and Bread Volume. Food Science and Technology International, 2008, 14, 57-65.	1.1	28
16	The influence of ethanol concentration on content of total and individual phenolics in walnut alcoholic drink. Acta Alimentaria, 2008, 37, 233-239.	0.3	14
18	CAPILLARY GAS CHROMATOGRAPHY ANALYSIS OF LIPID COMPOSITION AND EVALUATION OF PHENOLIC COMPOUNDS BY MICELLAR ELECTROKINETIC CHROMATOGRAPHY IN ITALIAN WALNUT ( <i>JUGLANS REGIA</i> L.)		
19	Antioxidant activity and phenolic content of fresh and dry nuts with or without the seed coat. Journal of Food Composition and Analysis, 2009, 22, 184-188.	1.9	116
20	Synthesis and antioxidant properties of dendritic polyphenols. Bioorganic and Medicinal Chemistry Letters, 2009, 19, 6326-6330.	1.0	50

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21	Effect of Polyphenol-Rich Extract from Walnut on Diet-Induced Hypertriglyceridemia in Mice via Enhancement of Fatty Acid Oxidation in the Liver. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 1786-1792.	2.4	64
23	Microwave-Assisted Efficient Extraction and Stability of Juglone in Different Solvents from <i>Juglans regia</i> : Quantification of Six Phenolic Constituents by Validated RP-HPLC and Evaluation of Antimicrobial Activity. <i>Analytical Letters</i> , 2009, 42, 2592-2609.	1.0	29
24	Noteworthy Secondary Metabolites Naphthoquinones – their Occurrence, Pharmacological Properties and Analysis. <i>Current Pharmaceutical Analysis</i> , 2009, 5, 47-68.	0.3	205
25	Extraction of phenolic compounds from green walnut fruits in different solvents. <i>Acta Agriculturae Slovenica</i> , 2009, 93, .	0.2	50
26	Dose-dependent effects of walnuts on motor and cognitive function in aged rats. <i>British Journal of Nutrition</i> , 2009, 101, 1140-1144.	1.2	90
27	EFFECTS OF PACKAGE ATMOSPHERE AND TEMPERATURE ON PHENOLICS, TOTAL ANTIOXIDANT CAPACITY AND COLOUR IN KERNELS OF 'FRANQUETTE' WALNUTS DURING 8-MONTH STORAGE. <i>Acta Horticulturae</i> , 2010, , 75-81.	0.1	13
28	Walnut ( <i>Juglans regia</i> L.): genetic resources, chemistry, by-products. <i>Journal of the Science of Food and Agriculture</i> , 2010, 90, n/a-n/a.	1.7	208
29	A DFT study on the radical scavenging activity of juglone and its derivatives. <i>Computational and Theoretical Chemistry</i> , 2010, 939, 9-13.	1.5	24
30	Chromatographic techniques for the determination of alkyl-phenols, tocopherols and other minor polar compounds in raw and roasted cold pressed cashew nut oils. <i>Journal of Chromatography A</i> , 2010, 1217, 7411-7417.	1.8	52
31	Use of hollow fibre-based liquid–liquid microextraction and high-performance liquid chromatography–diode array detection for the determination of phenolic acids in fruit juices. <i>Food Chemistry</i> , 2010, 123, 1310-1317.	4.2	51
32	Effect of walnut ( <i>Juglans regia</i> ) polyphenolic compounds on ovalbumin-specific IgE induction in female BALB/c mice. <i>Annals of the New York Academy of Sciences</i> , 2010, 1190, 58-69.	1.8	8
33	Human cancer cell antiproliferative and antioxidant activities of <i>Juglans regia</i> L.. <i>Food and Chemical Toxicology</i> , 2010, 48, 441-447.	1.8	243
34	Polyphenols from <i>Juglans regia</i> L. (walnut) kernel modulate cigarette smoke extract induced acute inflammation, oxidative stress and lung injury in Wistar rats. <i>Human and Experimental Toxicology</i> , 2011, 30, 499-506.	1.1	37
35	Antiproliferative and antioxidant activities of <i>Juglans regia</i> fruit extracts. <i>Pharmaceutical Biology</i> , 2011, 49, 669-673.	1.3	50
36	Effect of Roasting on Phenolic Content and Antioxidant Activities of Whole Cashew Nuts, Kernels, and Testa. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 5006-5014.	2.4	187
37	Effects of temperature and packaging atmosphere on total antioxidants and colour of walnut ( <i>Juglans regia</i> L.) kernels during storage. <i>Scientia Horticulturae</i> , 2011, 131, 49-57.	1.7	69
38	Juglone Content in Leaf and Green Husk of Five Walnut ( <i>Juglans regia</i> L.) Cultivars. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2011, 39, 237.	0.5	36
39	Roasting Affects Phenolic Composition and Antioxidative Activity of Hazelnuts ( <i>Corylus</i> )	2.5	84

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42	Characterisation of selected hazelnut cultivars: phenology, growing and yielding capacity, market quality and nutraceutical value. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 1205-1212.	1.7	71
43	HPLC-MS identification of phenols in hazelnut ( <i>Corylus avellana</i> L.) kernels. <i>Food Chemistry</i> , 2011, 124, 1100-1106.	4.2	88
44	Tree nut phytochemicals: composition, antioxidant capacity, bioactivity, impact factors. A systematic review of almonds, Brazils, cashews, hazelnuts, macadamias, pecans, pine nuts, pistachios and walnuts. <i>Nutrition Research Reviews</i> , 2011, 24, 244-275.	2.1	312
45	Plant secondary metabolites and gut health: the case for phenolic acids. <i>Proceedings of the Nutrition Society</i> , 2011, 70, 389-396.	0.4	128
46	Forest Products with Health-Promoting and Medicinal Properties. , 2011, , 41-76.		0
47	Antioxidant activities and RP-HPLC identification of polyphenols in the ethyl acetate extract of Tunisian <i>Juglans regia</i> L treated barks.. <i>Journal of Medicinal Plants Research</i> , 2012, 6, .	0.2	4
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49	The beneficial effects of tree nuts on the aging brain. <i>Nutrition and Aging (Amsterdam, Netherlands)</i> , 2012, 1, 55-67.	0.3	21
50	Densitometric HPTLC analysis of juglone, quercetin, myricetin, rutin, caffeic acid, and gallic acid in <i>Juglans regia</i> L.. <i>Journal of Planar Chromatography - Modern TLC</i> , 2012, 25, 420-425.	0.6	4
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53	Nutritional evaluation and health promoting activities of nuts and seeds cultivated in Greece. <i>International Journal of Food Sciences and Nutrition</i> , 2013, 64, 757-767.	1.3	44
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55	Atheroprotective effect of dietary walnut intake in ApoE-deficient mice: Involvement of lipids and coagulation factors. <i>Thrombosis Research</i> , 2013, 131, 411-417.	0.8	44
56	HPLC Determination of Phenolic Acids, Flavonoids and Juglone in Walnut Leaves. <i>Journal of Chromatographic Science</i> , 2013, 51, 883-890.	0.7	128
57	Content of different groups of phenolic compounds in microshoots of <i>Juglans regia</i> cultivars and studies on antioxidant activity. <i>Acta Physiologiae Plantarum</i> , 2013, 35, 443-450.	1.0	29

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59	Hepatoprotective effects of <i>Juglans regia</i> extract against CCl <sub>4</sub> -induced oxidative damage in rats. <i>Pharmaceutical Biology</i> , 2013, 51, 558-565.	1.3	34
60	Computational investigation of interaction mechanisms between juglone and influenza virus surface glycoproteins. <i>Molecular Simulation</i> , 2013, 39, 788-795.	0.9	5
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62	Phenolic Profile of the Kernel of Selected Persian Walnut ( <i>Juglans regia</i> L.) Cultivars. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2014, 42, .	0.5	12
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64	Bioactive Naphthoquinones from Higher Plants. <i>Studies in Natural Products Chemistry</i> , 2014, 41, 119-160.	0.8	33
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66	Crystallization and preliminary X-ray crystallographic analysis of polyphenol oxidase from <i>Juglans regia</i> ( <i>Jr</i> -PPO1). <i>Acta Crystallographica Section F, Structural Biology Communications</i> , 2014, 70, 832-834.	0.4	18
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68	Purification and characterization of tyrosinase from walnut leaves ( <i>Juglans regia</i> ). <i>Phytochemistry</i> , 2014, 101, 5-15.	1.4	74
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74	Secondary metabolites from pericarp of <i>Juglans regia</i> . <i>Biochemical Systematics and Ecology</i> , 2014, 54, 88-91.	0.6	9
75	Review of nut phytochemicals, fat-soluble bioactives, antioxidant components and health effects. <i>British Journal of Nutrition</i> , 2015, 113, S68-S78.	1.2	279

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76	Polyphenolic Composition and Antioxidant Capacity of Japanese and American Walnuts &in vitro&. Journal of the Japanese Society for Food Science and Technology, 2015, 62, 27-33.	0.1	3
77	An Overview on Wounds Their Issues and Natural Remedies for Wound Healing. Biochemistry & Physiology, 2015, 04, .	0.2	6
78	Design, Synthesis, and <i>In Vitro</i>Antiplatelet Aggregation Activities of Ferulic Acid Derivatives. Journal of Chemistry, 2015, 2015, 1-7.	0.9	7
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84	Identification and quantification of phenolic compounds in kernels, oil and bagasse pellets of common walnut ( <i>Juglans regia</i> L.). Food Research International, 2015, 67, 255-263.	2.9	119
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88	Phytochemical Study of <i>Juglans regia</i> L. Pericarps from Greece with a Chemotaxonomic Approach. Chemistry and Biodiversity, 2016, 13, 1636-1640.	1.0	13
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97	Influence of different cooking methods on color, bioactive compounds, and antioxidant activity of kale. <i>International Journal of Food Properties</i> , 2017, 20, 877-887.	1.3	47
98	High-performance liquid chromatography-diode array detector determination and availability of phenolic compounds in 10 genotypes of walnuts. <i>International Journal of Food Properties</i> , 2017, 20, 1074-1084.	1.3	23
99	Phenolic Profile and Antioxidant Capacity of Walnut Extract as Influenced by the Extraction Method and Solvent. <i>International Journal of Food Engineering</i> , 2017, 13, .	0.7	17
100	Physiological responses of <i>Eucalyptus</i> spp. hybrids to infection by <i>Ceratocystis fimbriata</i> . <i>Forest Pathology</i> , 2017, 47, e12336.	0.5	3
101	The R2R3-MYB transcription factor MdMYB73 is involved in malate accumulation and vacuolar acidification in apple. <i>Plant Journal</i> , 2017, 91, 443-454.	2.8	96
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108	Prediction of the antimicrobial activity of walnut ( <i>Juglans regia</i> L.) kernel aqueous extracts using artificial neural network and multiple linear regression. <i>Journal of Microbiological Methods</i> , 2018, 148, 78-86.	0.7	34
109	Identification and Characterization of Phenolic Compounds in Black Walnut Kernels. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 4503-4511.	2.4	77
110	Walnut: past and future of genetic improvement. <i>Tree Genetics and Genomes</i> , 2018, 14, 1.	0.6	147
111	Morphological and biochemical diversity among the <i>Malus</i> species including indigenous Himalayan wild apples. <i>Scientia Horticulturae</i> , 2018, 233, 204-219.	1.7	19
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115	Determination of Ellagic Acid in the Wastes of Walnut, Chestnut, and Pomegranate Grown in Turkey. <i>ACS Symposium Series</i> , 2018, , 81-103.	0.5	2
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118	Polyphenols and Metabolites Enhance Survival in Rodents and Nematodesâ€”Impact of Mitochondria. <i>Nutrients</i> , 2019, 11, 1886.	1.7	29
119	Racemic 3,4-dihydro-4-naphthyl-naphthalen-1(2H)-ones from <i>Juglans regia</i> flowers. <i>FÃ¼rterwÃ¼rtel</i> , 2019, 139, 104401.	1.1	1
120	Deciphering of the Genetic Control of Phenology, Yield, and Pellicle Color in Persian Walnut ( <i>Juglans</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	1.7	34
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124	Induction of EpRE-mediated gene expression by a series of mediterranean botanicals and their constituents. <i>Journal of Ethnopharmacology</i> , 2019, 240, 111940.	2.0	4
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126	Identification and Quantification of Bioactive Compounds in <i>Diaphragma juglandis</i> Fructus by UHPLC-Q-Orbitrap HRMS and UHPLC-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 3811-3825.	2.4	47
127	Transthyretin Amyloid Fibril Disrupting Activities of Extracts and Fractions from <i>Juglans mandshurica</i> Maxim. var. <i>cordiformis</i> (Makino) Kitam.. <i>Molecules</i> , 2019, 24, 500.	1.7	6
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133	Dynamics of soluble sugars and secondary metabolites in fruit of <i>Juglans australis</i> attacked by <i>Anastrepha fraterculus</i> and <i>Ceratitis capitata</i> (Diptera: Tephritidae). Arthropod-Plant Interactions, 2019, 13, 411-421.	0.5	11
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136	Effect of phenolic compounds and fatty acid contents of walnut seeds on streptozotocin-induced diabetes in rats. Journal of Food Measurement and Characterization, 2019, 13, 499-505.	1.6	4
137	Antibacterial activity of plant species used for oral health against <i>Porphyromonas gingivalis</i> . PLoS ONE, 2020, 15, e0239316.	1.1	25
138	Phenolic and Fatty Acid Profile, and Protein Content of Different Walnut Cultivars and Genotypes (<i>Juglans regia</i> L.) Grown in the USA. International Journal of Fruit Science, 2020, 20, S1711-S1720.	1.2	23
139	Physicochemical and Antioxidant Properties of Wheat Bread Enriched with Hazelnuts and Walnuts. Foods, 2020, 9, 1081.	1.9	18
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