

# CITATION REPORT

List of articles citing

## Review: Health Effects of Cocoa Flavonoids

DOI: 10.1177/1082013205054498

Food Science and Technology International, 2005, 11, 159-176

**Source:** <https://exaly.com/paper-pdf/39491893/citation-report.pdf>

**Version:** 2024-04-17

This report has been generated based on the citations recorded by exaly.com for the above article. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

#	Paper	IF	Citations
131	Chocolate is a powerful ex vivo and in vivo antioxidant, an antiatherosclerotic agent in an animal model, and a significant contributor to antioxidants in the European and American Diets. <b>2006</b> , 54, 8071-6		147
130	Total polyphenol intake estimated by a modified Folin-Ciocalteu assay of urine. <b>2006</b> , 52, 749-52		75
129	Antioxidant activity and polyphenol and procyanidin contents of selected commercially available cocoa-containing and chocolate products in the United States. <b>2006</b> , 54, 4062-8		151
128	Dietary flavanols and platelet reactivity. <b>2006</b> , 47 Suppl 2, S187-96; discussion S206-9		42
127	Analysis of prominent flavonoid aglycones by high-performance liquid chromatography using a monolithic type column. <b>2006</b> , 1131, 51-7		48
126	Diagnostic performance of urinary resveratrol metabolites as a biomarker of moderate wine consumption. <b>2006</b> , 52, 1373-80		73
125	Milk does not affect the bioavailability of cocoa powder flavonoid in healthy human. <b>2007</b> , 51, 493-8		90
124	Phenolic profile in varietal white wines made in the Canary Islands. <b>2008</b> , 226, 871-876		12
123	Flavanol and flavonol contents of cocoa powder products: influence of the manufacturing process. <b>2008</b> , 56, 3111-7		154
122	Obtention and characterization of phenolic extracts from different cocoa sources. <b>2008</b> , 56, 9621-7		82
121	Bioactivity and structure of biophenols as mediators of chronic diseases. <b>2008</b> , 48, 929-66		25
120	Flavor formation and character in cocoa and chocolate: a critical review. <b>2008</b> , 48, 840-57		303
119	Protection of human HepG2 cells against oxidative stress by cocoa phenolic extract. <b>2008</b> , 56, 7765-72		92
118	Polyphenolic content and composition and antioxidative activity of different cocoa liquors. <b>2009</b> , 27, 330-337		21
117	Effect of cocoa powder on the modulation of inflammatory biomarkers in patients at high risk of cardiovascular disease. <b>2009</b> , 90, 1144-50		163
116	Relationship correlation of antioxidant and antiproliferative capacity of <i>Cyperus rotundus</i> products towards K562 erythroleukemia cells. <b>2009</b> , 181, 85-94		50
115	Dark chocolate: consumption for pleasure or therapy?. <b>2009</b> , 28, 482-8		17

114	(+/-)-catechin: chemical weapon, antioxidant, or stress regulator?. <b>2009</b> , 35, 980-96	50
113	Matrix effects on flavour volatiles release in dark chocolates varying in particle size distribution and fat content using GC/MS spectrometry and GC/MS factometry. <b>2009</b> , 113, 208-215	92
112	Characterization and evaluation of a macroporous adsorbent for possible use in the expanded bed adsorption of flavonoids from Ginkgo biloba L. <b>2009</b> , 1216, 8730-40	41
111	A diet rich in cocoa attenuates N-nitrosodiethylamine-induced liver injury in rats. <b>2009</b> , 47, 2499-506	39
110	References. 236-253	
109	Scalable Preparation of High Purity Rutin Fatty Acid Esters. <b>2010</b> , 87, 55-61	23
108	The role of natural plant products in modulating the immune system: An adaptable approach for combating disease in grazing animals. <b>2010</b> , 89, 131-139	48
107	Bacteria and chocolate: a successful combination for probiotic delivery. <b>2010</b> , 141, 97-103	150
106	Role of Fiber in Cardiovascular Diseases: A Review. <b>2010</b> , 9, 240-258	131
105	Cocoa flavonoids up-regulate antioxidant enzyme activity via the ERK1/2 pathway to protect against oxidative stress-induced apoptosis in HepG2 cells. <b>2010</b> , 21, 196-205	112
104	. <b>2010</b> ,	101
103	Stilbenic profile of cocoa liquors from different origins determined by RP-HPLC-APCI(+)-MS/MS. Detection of a new resveratrol hexoside. <b>2010</b> , 58, 7067-74	19
102	Natural cocoa as diet-mediated antimalarial prophylaxis. <b>2010</b> , 74, 825-30	25
101	Antioxidant properties of polyphenol-rich cocoa products industrially processed. <b>2010</b> , 43, 1614-1623	81
100	Tea catechin auto-oxidation dimers are accumulated and retained by Caco-2 human intestinal cells. <b>2010</b> , 30, 327-40	42
99	Phenolic composition and antimicrobial and anti-quorum sensing activity of an ethanolic extract of peels from the apple cultivar Annurca. <b>2011</b> , 14, 957-63	43
98	Cocoa and Health. <b>2011</b> , 219-246	1
97	Dietary flavanols exert different effects on antioxidant defenses and apoptosis/proliferation in Caco-2 and SW480 colon cancer cells. <b>2011</b> , 25, 1771-81	44

96	. 2011,	7
95	Procyanidin B2 and a cocoa polyphenolic extract inhibit acrylamide-induced apoptosis in human Caco-2 cells by preventing oxidative stress and activation of JNK pathway. 2011, 22, 1186-94	98
94	Chemical, technological and in vitro antioxidant properties of cocoa (Theobroma cacao L.) co-products. 2012, 49, 39-45	89
93	Beneficial Health Effects of Bioactive Compounds Present in Spices and Aromatic Herbs. 2012, 37, 115-134	5
92	Botany and Pharmacognosy of the Cacao Tree. 2012, 41-62	2
91	The effect of cocoa, soy, oats and fish oil on metabolic syndrome in rats. 2012, 92, 2349-57	8
90	Chocolate and the brain: neurobiological impact of cocoa flavanols on cognition and behavior. 2013 , 37, 2445-53	110
89	Potential for preventive effects of cocoa and cocoa polyphenols in cancer. 2013, 56, 336-51	71
88	Modifying bitterness in functional food systems. 2013, 53, 464-81	53
87	The interaction of cocoa polyphenols with milk proteins studied by proteomic techniques. 2013, 54, 406-415	57
86	Restoration of arsenite induced hepato-toxicity by crude tannin rich fraction of Theobroma cacao in Sprague Dawley rats. 2013, 50, 46-54	13
85	Cocoa polyphenols suppress adipogenesis in vitro and obesity in vivo by targeting insulin receptor. 2013, 37, 584-92	79
84	Study of zalema grape pomace: phenolic composition and biological effects in Caenorhabditis elegans. 2013, 61, 5114-21	38
83	Proanthocyanidins of Cocoa: Bioavailability and Biological Activities. 2013, 2311-2332	
82	Cardioprotective effects of cocoa: clinical evidence from randomized clinical intervention trials in humans. 2013, 57, 936-47	65
81	Comparison between Superheated Steam and Convectonal Roasting on Changes in the Phenolic Compound and Antioxidant Activity of Cocoa Beans. 2013, 19, 949-956	2
80	Cocoa phenolic extract protects pancreatic beta cells against oxidative stress. 2013, 5, 2955-68	40
79	Cocoa Polyphenols and Cardiovascular Health. 2014, 1077-1085	4

78	Traditional Fermented Foods and Beverages from a Microbiological and Nutritional Perspective: The Colombian Heritage. <b>2014</b> , 13, 1031-1048	67
77	Antioxidative Stress Actions of Cocoa in Colonic Cancer. <b>2014</b> , 211-221	
76	Effect of Superheated Steam Roasting on the Phenolic Antioxidant Properties of Cocoa Beans. <b>2014</b> , 38, 1932-1938	20
75	Application of Response Surface Methodology to Optimize Roasting Conditions in Cocoa Beans Subjected to Superheated Steam Treatments in Relevance to Antioxidant Compounds and Activities. <b>2014</b> , 32, 1104-1111	11
74	Stability of phenolic compounds in dry fermented sausages added with cocoa and grape seed extracts. <b>2014</b> , 57, 329-336	30
73	Cocoa flavanols show beneficial effects in cultured pancreatic beta cells and liver cells to prevent the onset of type 2 diabetes. <b>2014</b> , 63, 400-408	13
72	Acylation of Antioxidant of Bamboo Leaves with Fatty Acids by Lipase and the Acylated DerivativesP Efficiency in the Inhibition of Acrylamide Formation in Fried Potato Crisps. <i>PLoS ONE</i> , <b>2015</b> , 10, e0130680 <sup>2,7</sup>	9
71	Protective Mechanisms of Flavonoids in ParkinsonB Disease. <b>2015</b> , 2015, 314560	80
70	Poliphenolic-rich extracts from cocoa ( <i>Theobroma cacao</i> L.) and cupuassu ( <i>Theobroma grandiflorum</i> Willd. Ex Spreng. K. Shum) liquors: A comparison of metabolic effects in high-fat fed rats. <b>2015</b> , 3, 20-28	15
69	Authorised EU health claim for cocoa flavanols. <b>2015</b> , 75-93	
68	Assessment of white grape pomace from winemaking as source of bioactive compounds, and its antiproliferative activity. <b>2015</b> , 183, 78-82	58
67	Cocoa agronomy, quality, nutritional, and health aspects. <b>2015</b> , 55, 620-59	30
66	The content of polyphenolic compounds in cocoa beans ( <i>Theobroma cacao</i> L.), depending on variety, growing region, and processing operations: a review. <b>2015</b> , 55, 1176-92	80
65	Content of Total Phenolics, Flavan-3-Ols and Proanthocyanidins, Oxidative Stability and Antioxidant Capacity of Chocolate During Storage. <b>2016</b> , 54, 13-20	14
64	Cocoa Flavonoids and Insulin Signaling. <b>2016</b> , 183-196	
63	Unsweetened Natural Cocoa Powder Has the Potential to Attenuate High Dose Artemether-Lumefantrine-Induced Hepatotoxicity in Non-Malarious Guinea Pigs. <b>2016</b> , 2016, 7387286	2
62	Effect of Cocoa and Its Flavonoids on Biomarkers of Inflammation: Studies of Cell Culture, Animals and Humans. <b>2016</b> , 8, 212	59
61	Fast and comprehensive analysis of secondary metabolites in cocoa products using ultra high-performance liquid chromatography directly after pressurized liquid extraction. <b>2016</b> , 39, 3113-22	8

60 References. **2016**, 450-486

59	Improving functionality of chocolate: A review on probiotic, prebiotic, and/or synbiotic characteristics. <i>Trends in Food Science and Technology</i> , <b>2016</b> , 49, 35-44	15.3	53
58	Multielemental fingerprinting and geographic traceability of Theobroma cacao beans and cocoa products. <b>2016</b> , 65, 46-53		78
57	Natural products, micronutrients, and nutraceuticals for the treatment of depression: A short review. <b>2017</b> , 20, 180-194		55
56	Antioxidant efficacies of rutin and rutin esters in bulk oil and oil-in-water emulsion. <b>2017</b> , 119, 1600049		10
55	Evaluation of the Ability of Polyphenol Extracts of Cocoa and Red Grape to Promote the Antioxidant Response in Yeast Using a Rapid Multiwell Assay. <b>2017</b> , 82, 324-332		4
54	Roasting conditions for preserving cocoa flavan-3-ol monomers and oligomers: interesting behaviour of Criollo clones. <b>2017</b> , 97, 4001-4008		8
53	Health beneficial effects of cocoa phenolic compounds: a mini-review. <b>2017</b> , 14, 20-25		20
52	Protective Effects of Dietary Polyphenols in Human Diseases and Mechanisms of Action. <b>2017</b> , 307-345		2
51	Heavy metal concentrations in cocoa beans ( <i>Theobroma cacao</i> L.) originating from EastLuwu, South Sulawesi, Indonesia. <b>2018</b> , 979, 012011		6
50	Determination of functional properties of cocoa waste from concentrated cocoa drink. <b>2018</b> , 12, 2094-2102		2
49	Carob as cocoa substitute: a review on composition, health benefits and food applications. <b>2018</b> , 244, 959-977		28
48	Transcriptomic analyses of cacao cell suspensions in light and dark provide target genes for controlled flavonoid production. <b>2018</b> , 8, 13575		10
47	Pressurized liquid extraction of flavanols and alkaloids from cocoa bean shell using ethanol as solvent. <b>2018</b> , 114, 20-29		56
46	Bioactive Food Components in the Prevention of Cardiovascular Diseases. <i>Reference Series in Phytochemistry</i> , <b>2019</b> , 137-157	0.7	
45	Exploring cocoa properties: is theobromine a cognitive modulator?. <b>2019</b> , 236, 561-572		18
44	The concept of superfoods in diet. <b>2019</b> , 73-101		3
43	Liquid Smoke Antimicrobial Test of Cocoa Fruit Peel Against <i>Escherichia Coli</i> and <i>Staphylococcus Aureus</i> Bacteria. <i>IOP Conference Series: Earth and Environmental Science</i> , <b>2019</b> , 365, 012049	0.3	2

42	Changes in Antioxidants and Sensory Properties of Italian Chocolates and Related Ingredients Under Controlled Conditions During an Eighteen-Month Storage Period. <b>2019</b> , 11,		6
41	Cardioprotective Mechanisms of Cocoa. <b>2019</b> , 38, 564-575		4
40	Brazilian (North and Northeast) Fruit By-Products. <b>2020</b> , 127-158		5
39	. <b>2020</b> ,		5
38	Important Flavonoids and Their Role as a Therapeutic Agent. <b>2020</b> , 25,		92
37	Habitual dietary intake of flavonoids and all-cause and cause-specific mortality: Golestan cohort study. <b>2020</b> , 19, 108		3
36	Insight of Polyphenol Oxidase Enzyme Inhibition and Total Polyphenol Recovery from Cocoa Beans. <b>2020</b> , 9,		4
35	Glucuronidation and its effect on the bioactivity of amentoflavone, a biflavonoid from Ginkgo biloba leaves. <b>2020</b> , 72, 1840-1853		9
34	Improvement of the Flavanol Profile and the Antioxidant Capacity of Chocolate Using a Phenolic Rich Cocoa Powder. <b>2020</b> , 9,		7
33	Proteomic Analysis of Response to Oxidative Stress Mediated by Cocoa Polyphenols Extract. <b>2020</b> , 25,		3
32	From untargeted metabolomics to the multiple reaction monitoring-based quantification of polyphenols in chocolates from different geographical areas. <b>2021</b> , 56, e4651		5
31	Antioxidative stress actions of cocoa in colonic cancer: Revisited. <b>2021</b> , 337-348		
30	Biflavonoids and Oligomeric Flavonoids from Food. <b>2021</b> , 155-203		
29	Weekly Physiological Changes in Blood Pressure During Three Weeks Daily Consumption of 10 Grams of Cocoa Powder Among Young Black Africans in Cte d'Ivoire. <i>Frontiers in Physiology</i> , <b>2021</b> , 12, 634791	4.6	1
28	Antibacterial Effectiveness of Cinnamon Wood ( <i>Cinnamomum burmannii</i> BL) Liquid Smoke Obtained from Different Pyrolysis Time. <i>Asian Journal of Plant Sciences</i> , <b>2021</b> , 20, 665-672	0.6	
27	A cocoa ( <i>Theobroma cacao</i> L.) extract impairs the growth, virulence properties, and inflammatory potential of <i>Fusobacterium nucleatum</i> and improves oral epithelial barrier function. <i>PLoS ONE</i> , <b>2021</b> , 16, e0252029	3.7	1
26	Bioactive procyanidins from dietary sources: The relationship between bioactivity and polymerization degree. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 111, 114-127	15.3	14
25	Beneficial effects of dietary supplementation with green tea catechins and cocoa flavanols on aging-related regressive changes in the mouse neuromuscular system. <i>Aging</i> , <b>2021</b> , 13, 18051-18093	5.6	1

24	Theobroma cacao L. compounds: Theoretical study and molecular modeling as inhibitors of main SARS-CoV-2 protease. <i>Biomedicine and Pharmacotherapy</i> , <b>2021</b> , 140, 111764	7.5	6
23	Origin, Evolution, Breeding, and Omics of Chayote, an Important Cucurbitaceae Vegetable Crop. <i>Frontiers in Plant Science</i> , <b>2021</b> , 12, 739091	6.2	3
22	The Absorption, Metabolism, and Pharmacokinetics of Chocolate Polyphenols. <b>2013</b> , 201-246		2
21	Benefits of Theobroma cacao and Its Phytocompounds as Cosmeceuticals. <b>2020</b> , 509-521		2
20	Cocoa and chocolate consumption [Are there aphrodisiac and other benefits for human health?]. <i>South African Journal of Clinical Nutrition</i> , <b>2008</b> , 21, 107-113	1.1	12
19	Evaluation of Physicochemical Properties and Antioxidant Activity of Polyphenol-Rich Cacao Bean Extract Through Water Blanching. <i>Pakistan Journal of Nutrition</i> , <b>2019</b> , 18, 278-287	0.3	4
18	Effect of Cacao Bean Husk Powder on the Quality Properties of Pork Sausages. <i>Food Science of Animal Resources</i> , <b>2019</b> , 39, 742-755	3.2	14
17	Effect of Cacao Nip Extracts (CEs) on Quality Characteristics of Pork Patties during Cold Storage Period. <i>Food Science of Animal Resources</i> , <b>2019</b> , 39, 918-933	3.2	3
16	Dose-effect relation between regular consumption of 100% cocoa powder and blood pressure in young, healthy black Africans. <i>Physiological Reports</i> , <b>2021</b> , 9, e15070	2.6	0
15	Industrial and Home Processing of Cocoa Polyphenols. <b>2013</b> , 119-124		1
14	Effect of Washing Solution Characteristics on the Removal and Color of Cocoa Stains. <i>Fashion &amp; Textile Research Journal</i> , <b>2012</b> , 14, 492-500	0.5	2
13	Cacao as a Globalised Functional Food: Review on Cardiovascular Effects of Chocolate Consumption. <i>Open Agriculture Journal</i> , <b>2016</b> , 10, 36-51	1.2	0
12	Bioactive Food Components in the Prevention of Cardiovascular Diseases. <i>Reference Series in Phytochemistry</i> , <b>2018</b> , 1-21	0.7	1
11	Controllable Transdermal Drug Delivery of Theobroma cacao Extract Based Polymeric Hydrogel against Dermal Microbial and Oxidative Damage. <i>Food and Nutrition Sciences (Print)</i> , <b>2019</b> , 10, 1212-1235 <sup>0.4</sup>		1
10	Biflavonoids and Oligomeric Flavonoids from Food. <b>2020</b> , 1-49		
9	Therapeutic Role of Phytochemicals in Colorectal Cancer. <i>Diagnostics and Therapeutic Advances in GI Malignancies</i> , <b>2020</b> , 1-28	0.2	
8	Modern tools and techniques for bioactive food ingredients. <b>2022</b> , 447-472		
7	Improving Functionality of Chocolate. <b>2022</b> , 75-112		



- 6 A Phenolic-rich Extract of Cocoa ( L.) Beans Impairs the Pathogenic Properties of and Attenuates the Activation of Nuclear Factor Kappa B in a Monocyte Model.. *Frontiers in Oral Health*, **2022**, 3, 867793<sup>0.8</sup> ○
- 5 Microbial activities and minimum liquid smoke killing concentration made of cacao pod toward *Lasiodiplodia theobromae* growth. *IOP Conference Series: Earth and Environmental Science*, **2022**, 1059, 012068 ○.3
- 4 (E)Epicatechin Ameliorates Cardiac Fibrosis in a Female Rat Model of Pre-Heart Failure with Preserved Ejection Fraction. **2022**, 25, 836-844 ○
- 3 Oxidative Stability Mechanism of Coconut Oil as Substitute to Cocoa Butter in Chocolate. 1-15 ○
- 2 Antioxidant activity and characteristics of a cocoa drink formulated with encapsulated green coffee extract. **2022**, 25, 2477-2494 ○
- 1 An Updated Review on Efficiency of *Penthorum chinense* Pursh in Traditional Uses, Toxicology, and Clinical Trials. **2023**, 2023, 1-11 ○