

**Chocolate Is a Powerful *ex Vivo* and *in Vivo* Antioxidant
in an Animal Model, and a Significant Contributor to Antioxidant
Intake in American Diets**

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Coffee and Cirrhosis: Active Ingredients?. Archives of Internal Medicine, 2006, 166, 2404.	4.3	4
2	The microstructure of chocolate. , 2007, , 648-690.		14
3	The Future of Metabolic Syndrome and Cardiovascular Disease Prevention: Polyhype or Polyhope? Tales from the Polyera. Hormone and Metabolic Research, 2007, 39, 627-631.	0.7	3
4	Effects of Low Habitual Cocoa Intake on Blood Pressure and Bioactive Nitric Oxide. JAMA - Journal of the American Medical Association, 2007, 298, 49.	3.8	418
5	Preventive Effects of ACTICOA Powder, a Cocoa Polyphenolic Extract, on Experimentally Induced Prostate Hyperplasia in Wistar-Unilever Rats. Journal of Medicinal Food, 2007, 10, 622-627.	0.8	17
6	(-)-Catechin in Cocoa and Chocolate: Occurrence and Analysis of an Atypical Flavan-3-ol Enantiomer. Molecules, 2007, 12, 1274-1288.	1.7	94
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8	Effect of Selenium- and Glutathione-Enriched Yeast Supplementation on a Combined Atherosclerosis and Diabetes Hamster Model. Journal of Agricultural and Food Chemistry, 2007, 55, 8731-8736.	2.4	35
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20	Protection of Human HepG2 Cells against Oxidative Stress by Cocoa Phenolic Extract. Journal of Agricultural and Food Chemistry, 2008, 56, 7765-7772.	2.4	102
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128	Dark Chocolate: To Eat or Not to Eat? A Review. <i>Journal of AOAC INTERNATIONAL</i> , 2019, 102, 1388-1396.	0.7	11

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