Chocolate and prevention of cardiovascular disease: a s

Nutrition and Metabolism
3, 2
DOI: 10.1186/1743-7075-3-2

Citation Report

#	Article	IF	Citations
1	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. Journal of Agricultural and Food Chemistry, 2006, 54, 8071-8076.	2.4	167
2	Effects of antioxidant-rich foods on vascular reactivity: Review of the clinical evidence. Current Atherosclerosis Reports, 2006, 8, 510-522.	2.0	43
3	Dietary Flavanols and Platelet Reactivity. Journal of Cardiovascular Pharmacology, 2006, 47, S187-S196.	0.8	49
4	Flavonoid-rich grapeseed extracts: a new approach in high cardiovascular risk patients?. International Journal of Clinical Practice, 2006, 60, 1484-1492.	0.8	44
5	Analysis of Flavanols in Foods: What Methods are Required to Enable Meaningful Health Recommendations?. Journal of Cardiovascular Pharmacology, 2006, 47, S110-S118.	0.8	24
6	Nutritional and nutraceutical considerations for dyslipidemia. Future Lipidology, 2007, 2, 313-339.	0.5	14
7	The microstructure of chocolate. , 2007, , 648-690.		14
8	Platelet Reactivity in Male Smokers Following the Acute Consumption of a Flavanol-Rich Grapeseed Extract. Journal of Medicinal Food, 2007, 10, 725-730.	0.8	33
9	Flavonoids and Heart Health: Proceedings of the ILSI North America Flavonoids Workshop, May 31â€“June 1, 2005, Washington, DC1, , ,. Journal of Nutrition, 2007, 137, 718S-737S.	1.3	316
10	Sustained Increase in Flow-Mediated Dilation After Daily Intake of High-Flavanol Cocoa Drink Over 1 Week. Journal of Cardiovascular Pharmacology, 2007, 49, 74-80.	0.8	184
11	Is chocolate really good for me?. JAAPA: Official Journal of the American Academy of Physician Assistants, 2007, 20, 55.	0.1	1
12	Dietary patterns, food groups and myocardial infarction: a caseâ€“control study. British Journal of Nutrition, 2007, 98, 380-387.	1.2	96
13	Chocolate as a Cough Suppressant: Rationale and Justification for an Upcoming Clinical Trial. Supportive Cancer Therapy, 2007, 4, 119-122.	0.3	13
14	Plasma LDL and HDL Cholesterol and Oxidized LDL Concentrations Are Altered in Normo- and Hypercholesterolemic Humans after Intake of Different Levels of Cocoa Powder. Journal of Nutrition, 2007, 137, 1436-1441.	1.3	149
15	Dietary PUFA and flavonoids as deterrents for environmental pollutants. Journal of Nutritional Biochemistry, 2007, 18, 196-205.	1.9	30
16	Dietary supplementation with cacao liquor proanthocyanidins prevents elevation of blood glucose levels in diabetic obese mice. Nutrition, 2007, 23, 351-355.	1.1	101
17	Flavanols: digestion, absorption and bioactivity. Phytochemistry Reviews, 2007, 7, 195-208.	3.1	86
18	Roasting impact on the contents of clovamide (N-caffeoyl-L-DOPA) and the antioxidant activity of cocoa beans (Theobroma cacao L.). Food Chemistry, 2008, 106, 967-975.	4.2	99

#	Article	IF	Citations
19	Cacao procyanidins reduce plasma cholesterol and increase fecal steroid excretion in rats fed a highâ€cholesterol diet. BioFactors, 2008, 33, 211-223.	2.6	44
20	Chocolate, well-being and health among elderly men. European Journal of Clinical Nutrition, 2008, 62, 247-253.	1.3	29
21	Bioactivity and Structure of Biophenols as Mediators of Chronic Diseases. Critical Reviews in Food Science and Nutrition, 2008, 48, 929-966.	5.4	29
23	Cocoa and health: a decade of research. British Journal of Nutrition, 2008, 99, 1-11.	1.2	276
24	NUTRITIONAL SUPPLEMENTS AND METABOLIC SYNDROME. , 2008, , 141-186.		12
25	Dietary Flavonoid Sources in Australian Adults. Nutrition and Cancer, 2008, 60, 442-449.	0.9	143
26	Blood Pressure Is Reduced and Insulin Sensitivity Increased in Glucose-Intolerant, Hypertensive Subjects after 15 Days of Consuming High-Polyphenol Dark Chocolate13. Journal of Nutrition, 2008, 138, 1671-1676.	1.3	402
27	Flavanol-Rich Cocoa. Cardiology in Review, 2008, 16, 109-115.	0.6	27
28	Polyphenolic content and composition and antioxidative activity of different cocoa liquors. Czech Journal of Food Sciences, 2009, 27, 330-337.	0.6	29
29	Cocoa and Cardiovascular Health. Circulation, 2009, 119, 1433-1441.	1.6	347
30	Intake of Flavonoid-Rich Wine, Tea, and Chocolate by Elderly Men and Women Is Associated with Better Cognitive Test Performance. Journal of Nutrition, 2009, 139, 120-127.	1.3	212
31	Functional foods for dyslipidaemia and cardiovascular risk prevention. Nutrition Research Reviews, 2009, 22, 244-261.	2.1	70
32	Effect of cocoa powder on the modulation of inflammatory biomarkers in patients at high risk of cardiovascular disease. American Journal of Clinical Nutrition, 2009, 90, 1144-1150.	2.2	183
33	Dark chocolate: consumption for pleasure or therapy?. Journal of Thrombosis and Thrombolysis, 2009, 28, 482-488.	1.0	20
34	Chocolate consumption and mortality following a first acute myocardial infarction: the Stockholm Heart Epidemiology Program. Journal of Internal Medicine, 2009, 266, 248-257.	2.7	109
35	Targeted metabolic profiling of phenolics in urine and plasma after regular consumption of cocoa by liquid chromatographyâ€“tandem mass spectrometry. Journal of Chromatography A, 2009, 1216, 7258-7267.	1.8	160
36	Acute effect of oral flavonoid-rich dark chocolate intake on coronary circulation, as compared with non-flavonoid white chocolate, by transthoracic Doppler echocardiography in healthy adults. International Journal of Cardiology, 2009, 131, 424-429.	0.8	86
37	Sensory description of dark chocolates by consumers. LWT - Food Science and Technology, 2009, 42, 534-539.	2.5	55

#	Article	IF	Citations
40	The effect of polyphenol-rich dark chocolate on fasting capillary whole blood glucose, total cholesterol, blood pressure and glucocorticoids in healthy overweight and obese subjects. British Journal of Nutrition, 2010, 103, 842-850.	1.2	80
41	Scientific Opinion on the substantiation of health claims related to cocoa flavanols and protection of lipids from oxidative damage (ID 652, 1372, 1506, 3143), and maintenance of normal blood pressure (ID) Tj ETQq0 1 0.784314 rgBT	0.9	46
42	Bioavailability of multiple components following acute ingestion of a polyphenolâ€rich juice drink. Molecular Nutrition and Food Research, 2010, 54, S268-77.	1.5	78
43	Trans fatty acid contents in chocolates and chocolate wafers in Turkey. Czech Journal of Food Sciences, 2010, 28, 177-184.	0.6	3
45	Chocolate Intake and Incidence of Heart Failure. Circulation: Heart Failure, 2010, 3, 612-616.	1.6	66
46	Polyphenol-Induced Endothelium-Dependent Relaxations. Advances in Pharmacology, 2010, 60, 133-175.	1.2	47
47	Potential complementarity of high-flavanol cocoa powder and spirulina for health protection. Medical Hypotheses, 2010, 74, 370-373.	0.8	13
48	Natural cocoa as diet-mediated antimalarial prophylaxis. Medical Hypotheses, 2010, 74, 825-830.	0.8	30
49	Tea catechin auto-oxidation dimers are accumulated and retained by Caco-2 human intestinal cells. Nutrition Research, 2010, 30, 327-340.	1.3	48
50	Blood pressure and cardiovascular risk: What about cocoa and chocolate?. Archives of Biochemistry and Biophysics, 2010, 501, 112-115.	1.4	65
51	Fruit juice-induced endothelium-dependent relaxations in isolated porcine coronary arteries: evaluation of different fruit juices and purees and optimization of a red fruit juice blend. Food and Function, 2011, 2, 245.	2.1	20
52	Influence of Formulation and Processing on Absorption and Metabolism of Flavan-3-Ols from Tea and Cocoa. Annual Review of Food Science and Technology, 2011, 2, 125-151.	5.1	92
53	International consumption and stocks of cocoa. , 2011, , 190-218.		0
54	Effect of a cocoa polyphenol extract in spontaneously hypertensive rats. Food and Function, 2011, 2, 649.	2.1	31
55	Effects of sugar-sweetened and sugar-free cocoa on endothelial function in overweight adults. International Journal of Cardiology, 2011, 149, 83-88.	0.8	95
56	Stearic acid: a possible substitute for trans fatty acids from industrial origin. Grasas Y Aceites, 2011, 62, 131-138.	0.3	22
57	Oxidative Stress and Inflammation in Heart Disease: Do Antioxidants Have a Role in Treatment and/or Prevention?. International Journal of Inflammation, 2011, 2011, 1-9.	0.9	187
58	Chocolate consumption and cardiometabolic disorders: systematic review and meta-analysis. BMJ: British Medical Journal, 2011, 343, d4488-d4488.	2.4	198

#	Article	IF	Citations
59	Research in Review. Holistic Nursing Practice, 2011, 25, 105-110.	0.3	1
60	Spontaneous organic cocoa bean box fermentations in Brazil are characterized by a restricted species diversity of lactic acid bacteria and acetic acid bacteria. Food Microbiology, 2011, 28, 1326-1338.	2.1	139
61	Cocoa Consumption, Cocoa Flavonoids, and Effects on Cardiovascular Risk Factors: An Evidence-Based Review. Current Cardiovascular Risk Reports, 2011, 5, 120-127.	0.8	15
62	Chronic (Ââ˜Â)-epicatechin improves vascular oxidative and inflammatory status but not hypertension in chronic nitric oxide-deficient rats. British Journal of Nutrition, 2011, 106, 1337-1348.	1.2	55
63	Dietary Epicatechin Promotes Survival of Obese Diabetic Mice and Drosophila melanogaster. Journal of Nutrition, 2011, 141, 1095-1100.	1.3	86
64	Functional Foods and Nutraceuticals in the Primary Prevention of Cardiovascular Diseases. Journal of Nutrition and Metabolism, 2012, 2012, 1-16.	0.7	149
65	Cacao liquor procyanidin extract improves glucose tolerance by enhancing GLUT4 translocation and glucose uptake in skeletal muscle. Journal of Nutritional Science, 2012, 1, e2.	0.7	45
66	Effects of chocolate, cocoa, and flavan-3-ols on cardiovascular health: a systematic review and meta-analysis of randomized trials. American Journal of Clinical Nutrition, 2012, 95, 740-751.	2.2	513
67	Consumption of cocoa, tea and coffee and risk of cardiovascular disease. European Journal of Internal Medicine, 2012, 23, 15-25.	1.0	73
68	Theobroma cacao. , 2012, , 208-251.		1
69	Botany and Pharmacognosy of the Cacao Tree. , 2012, , 41-62.		2
70	Theobroma cacaoâ€"An Introduction to the Plant, Its Composition, Uses, and Health Benefits. , 2012, , 35-62.		2
71	Cocoa Polyphenols and Their Potential Benefits for Human Health. Oxidative Medicine and Cellular Longevity, 2012, 2012, 1-23.	1.9	146
72	Exploring consumer perception about the different types of chocolate. Brazilian Journal of Food Technology, 2012, 15, 307-316.	0.8	19
73	Effect of ingestion of dark chocolates with similar lipid composition and different cocoa content on antioxidant and lipid status in healthy humans. Food Chemistry, 2012, 132, 1305-1310.	4.2	15
74	Epicatechin lowers blood pressure, restores endothelial function, and decreases oxidative stress and endothelin-1 and NADPH oxidase activity in DOCA-salt hypertension. Free Radical Biology and Medicine, 2012, 52, 70-79.	1.3	154
75	Dark chocolate acceptability: influence of cocoa origin and processing conditions. Journal of the Science of Food and Agriculture, 2012, 92, 404-411.	1.7	42
76	The Effects of Cocoa- and Chocolate-Related Products on Neurocognitive Functioning. , 2013, , 369-379.		3

#	Article	IF	Citations
77	Nutritional Recommendations for Cardiovascular Disease Prevention. Nutrients, 2013, 5, 3646-3683.	1.7	165
78	Sociodemographic profiles regarding bitter food consumption. Cross-sectional evidence from a general French population. Appetite, 2013, 67, 53-60.	1.8	11
79	Chemical composition of cupuassu (Theobroma grandiflorum) and cocoa (Theobroma cacao) liquors and their effects on streptozotocin-induced diabetic rats. Food Research International, 2013, 51, 929-935.	2.9	45
80	The influence of dried fruits enrichment on sensory properties of bitter and milk chocolates and bioactive content of their extracts affected by different solvents. LWT - Food Science and Technology, 2013, 53, 360-369.	2.5	28
81	Aronia melanocarpa juice, a rich source of polyphenols, induces endothelium-dependent relaxations in porcine coronary arteries via the redox-sensitive activation of endothelial nitric oxide synthase. Nitric Oxide - Biology and Chemistry, 2013, 35, 54-64.	1.2	47
82	Wine Polyphenols and Vascular Protective Effects. , 2013, , 2361-2380.		0
83	Proanthocyanidins of Cocoa: Bioavailability and Biological Activities. , 2013, , 2311-2332.		1
84	Effect of cocoa and theobromine consumption on serum HDL-cholesterol concentrations: a randomized controlled trial. American Journal of Clinical Nutrition, 2013, 97, 1201-1209.	2.2	90
85	Metabolomic fingerprint in patients at high risk of cardiovascular disease by cocoa intervention. Molecular Nutrition and Food Research, 2013, 57, 962-973.	1.5	44
86	Effects of Dark Chocolate on Azoxymethane-Induced Colonic Aberrant Crypt Foci. Nutrition and Cancer, 2013, 65, 677-685.	0.9	21
87	Improvement in the traditional processing method and nutritional quality of traditional extruded cassavaâ€based snack (modified Ajogun). Food Science and Nutrition, 2013, 1, 350-356.	1.5	9
88	Effects of chocolate supplementation on metabolic and cardiovascular parameters in ApoE3L mice fed a high-cholesterol atherogenic diet. Molecular Nutrition and Food Research, 2013, 57, 2039-2048.	1.5	11
89	Dietary Polyphenols and Their Effects on Cell Biochemistry and Pathophysiology 2013. Oxidative Medicine and Cellular Longevity, 2014, 2014, 1-3.	1.9	37
90	Regular consumption of a cocoa product improves the cardiometabolic profile in healthy and moderately hypercholesterolaemic adults. British Journal of Nutrition, 2014, 111, 122-134.	1.2	70
91	Dietary antiaging phytochemicals and mechanisms associated with prolonged survival. Journal of Nutritional Biochemistry, 2014, 25, 581-591.	1.9	147
92	Consumption of both low and high (â^)-epicatechin apple puree attenuates platelet reactivity and increases plasma concentrations of nitric oxide metabolites: A randomized controlled trial. Archives of Biochemistry and Biophysics, 2014, 559, 29-37.	1.4	28
95	Glossogyne tenuifolia Extract Inhibits TNF-Î±-Induced Expression of Adhesion Molecules in Human Umbilical Vein Endothelial Cells via Blocking the NF-kB Signaling Pathway. Molecules, 2015, 20, 16908-16923.	1.7	32
96	Phenolic Assesment of Uncaria tomentosa L. (Catâ€™s Claw): Leaves, Stem, Bark and Wood Extracts. Molecules, 2015, 20, 22703-22717.	1.7	32

#	Article	IF	Citations
97	Total Phenolic Content and Antioxidant Activity of Different Types of Chocolate, Milk, Semisweet, Dark, and Soy, in Cerebral Cortex, Hippocampus, and Cerebellum of Wistar Rats. Biochemistry Research International, 2015, 2015, 1-9.	1.5	15
98	The use of antioxidants in the preservation of snack foods. , 2015, , 447-474.		7
99	Habitual chocolate consumption and risk of cardiovascular disease among healthy men and women. Heart, 2015, 101, 1279-1287.	1.2	67
100	Mechanisms underlying the vasorelaxation of human internal mammary artery induced by (-)-epicatechin. European Journal of Pharmacology, 2015, 762, 306-312.	1.7	27
101	Diabetes and Chocolate: Friend or Foe?. Journal of Agricultural and Food Chemistry, 2015, 63, 9910-9918.	2.4	9
102	Innovative formulation of fermented food (dhokla) and its characterization on storage property. Journal of Food Measurement and Characterization, 2015, 9, 508-516.	1.6	0
103	Great Heterogeneity of Commercial Fruit Juices to Induce Endothelium-Dependent Relaxations in Isolated Porcine Coronary Arteries: Role of the Phenolic Content and Composition. Journal of Medicinal Food, 2015, 18, 128-136.	0.8	9
104	Cocoa Agronomy, Quality, Nutritional, and Health Aspects. Critical Reviews in Food Science and Nutrition, 2015, 55, 620-659.	5.4	47
105	Nutritional composition and fatty acids profile in cocoa beans and chocolates with different geographical origin and processing conditions. Food Chemistry, 2015, 166, 125-132.	4.2	131
106	Evaluation of Antioxidant Interactions of Combined Model Systems of Phenolics in the Presence of Sugars. Natural Product Communications, 2016, 11, 1934578X1601101.	0.2	11
107	Macro- and Microelemental Composition and Toxicity of Unsweetened Natural Cocoa Powder in Sprague-Dawley Rats. Journal of Toxicology, 2016, 2016, 1-11.	1.4	3
108	Impact of Cocoa Consumption on Inflammation Processesâ€"A Critical Review of Randomized Controlled Trials. Nutrients, 2016, 8, 321.	1.7	29
109	Dark chocolate attenuates intracellular pro-inflammatory reactivity to acute psychosocial stress in men: A randomized controlled trial. Brain, Behavior, and Immunity, 2016, 57, 200-208.	2.0	26
110	Daily chocolate consumption is inversely associated with insulin resistance and liver enzymes in the Observation of Cardiovascular Risk Factors in Luxembourg study. British Journal of Nutrition, 2016, 115, 1661-1668.	1.2	24
111	Factorial design optimization and characterization of poly-lactic acid (PLA) nanoparticle formation for the delivery of grape extracts. Food Chemistry, 2016, 207, 75-85.	4.2	36
113	Cocoa Flavanol Intake and Biomarkers for Cardiometabolic Health: A Systematic Review and Meta-Analysis of Randomized Controlled Trials. Journal of Nutrition, 2016, 146, 2325-2333.	1.3	116
114	Natural phenolic compounds protect LDL against oxidation. European Journal of Lipid Science and Technology, 2016, 118, 677-679.	1.0	17
115	Fast and comprehensive analysis of secondary metabolites in cocoa products using ultra highâ€performance liquid chromatography directly after pressurized liquid extraction. Journal of Separation Science, 2016, 39, 3113-3122.	1.3	12

#	Article	IF	Citations
116	The absorption, distribution, metabolism and excretion of procyanidins. Food and Function, 2016, 7, 1273-1281.	2.1	139
117	Inhibitory Potential of Cocoa Leaves Polyphenolics-Rich Extract on Xanthine Oxidase and Angiotensin 1-Converting Enzyme. Journal of Biologically Active Products From Nature, 2017, 7, 39-51.	0.1	7
119	The role of polyphenols in modern nutrition. Nutrition Bulletin, 2017, 42, 226-235.	0.8	341
120	Brachial and Cerebrovascular Functions Are Enhanced in Postmenopausal Women after Ingestion of Chocolate with a High Concentration of Cocoa. Journal of Nutrition, 2017, 147, 1686-1692.	1.3	25
121	Bioactive compounds by UPLC-PDA in different cocoa clones (Theobroma cacao L.) developed in the Southern region of Bahia, Brazil. British Food Journal, 2017, 119, 2117-2127.	1.6	5
122	Intake of dietary fat and fat subtypes and risk of premenstrual syndrome in the Nursesâ€™ Health Study II. British Journal of Nutrition, 2017, 118, 849-857.	1.2	14
123	Chocolate intake and incidence of heart failure: Findings from the Cohort of Swedish Men. American Heart Journal, 2017, 183, 18-23.	1.2	21
124	Antioxidant and Antiradical Properties of Green Tea Extract Compounds. International Journal of Electrochemical Science, 2017, 12, 6600-6610.	0.5	38
125	Formulation of dark chocolate as a carrier to deliver eicosapentaenoic and docosahexaenoic acids: Effects on product quality. Food Chemistry, 2018, 254, 224-231.	4.2	29
126	Sensory profiling and consumer acceptability of new dark cocoa bars containing Tuscan autochthonous food products. Food Science and Nutrition, 2018, 6, 245-252.	1.5	8
127	Functional Food and Cardiovascular Disease Prevention and Treatment: A Review. Journal of the American College of Nutrition, 2018, 37, 429-455.	1.1	64
128	Biomarkers of the metabolic syndrome: influence of selected foodstuffs, containing bioactive components. Phytochemistry Reviews, 2018, 17, 351-377.	3.1	2
129	(â˜)â€Epicatechinâ€induced relaxation of isolated human saphenous vein: Roles of K⁺ and Ca²⁺ channels. Phytotherapy Research, 2018, 32, 267-275.	2.8	12
130	Cardioprotection and natural polyphenols: an update of clinical and experimental studies. Food and Function, 2018, 9, 6129-6145.	2.1	31
131	Potassium Channel Activation Is Involved in the Cardiovascular Effects Induced by Freeze DriedSyzygium jambolanum(Lam.) DC Fruit Juice. BioMed Research International, 2018, 2018, 1-12.	0.9	2
132	Physiological Responses to Basic Tastes for Sensory Evaluation of Chocolate Using Biometric Techniques. Foods, 2019, 8, 243.	1.9	35
133	Biogenic Amines, Phenolic, and Aroma-Related Compounds of Unroasted and Roasted Cocoa Beans with Different Origin. Foods, 2019, 8, 306.	1.9	17
134	Bioavailability and Metabolic Pathway of Phenolic Compounds. , 0, , .		24

#	Article	IF	Citations
135	Therapeutic potential of natural compounds in inflammation and chronic venous insufficiency. European Journal of Medicinal Chemistry, 2019, 176, 68-91.	2.6	67
136	Effects of Extra Virgin Olive Oil and Apples Enriched-Dark Chocolate on Endothelial Progenitor Cells in Patients with Cardiovascular Risk Factors: A Randomized Cross-Over Trial. Antioxidants, 2019, 8, 88.	2.2	7
137	Caffeinated Beverages, Behavior, and Brain Structure. , 2019, , 163-207.		2
138	Longan (Dimocarpus longan) and lychee (Litchi chinensis): Functional ingredients in chocolate pralines. Journal of Food Biochemistry, 2019, 43, e12811.	1.2	5
139	Effects of flavonoid-rich fruits on hypertension in adults: a systematic review. JBI Database of Systematic Reviews and Implementation Reports, 2019, 17, 2075-2105.	1.7	17
140	Effects of polyols on the quality characteristics of sucrose-free milk chocolate produced in a ball mill. RSC Advances, 2019, 9, 29676-29688.	1.7	22
141	Cocoa Consumption and Prevention of Cardiometabolic Diseases and Other Chronic Diseases. , 2019, , 317-345.		0
142	Chocolate and risk of chronic disease: a systematic review and dose-response meta-analysis. European Journal of Nutrition, 2020, 59, 389-397.	1.8	35
143	Effect of dark chocolate on flow-mediated dilatation: Systematic review, meta-analysis, and doseâ€“response analysis of randomized controlled trials. Clinical Nutrition ESPEN, 2020, 36, 17-27.	0.5	9
144	Association between chocolate consumption frequency and heart rate variability indices. Explore: the Journal of Science and Healing, 2020, 16, 372-375.	0.4	3
145	Green synthesis of gold nanoparticles coated doxorubicin liposomes using procyanidins for lightâ€“controlled drug release. Advanced Powder Technology, 2020, 31, 3640-3649.	2.0	10
146	Using digital health technology to evaluate the impact of chocolate on blood pressure: Results from the COCOA-BP study. Cardiovascular Digital Health Journal, 2020, 1, 89-96.	0.5	1
147	Control of Reactive Oxygen Species for the Prevention of Parkinsonâ€™s Disease: The Possible Application of Flavonoids. Antioxidants, 2020, 9, 583.	2.2	63
148	Application of Nanotechnology to Enhance Adsorption and Bioavailability of Procyanidins: A Review. Food Reviews International, 0, , 1-15.	4.3	9
149	Effect of wheat bran oil concentrates on quality and nutrition of WBO dark compound chocolates. LWT - Food Science and Technology, 2021, 142, 111005.	2.5	2
150	Chocolate consumption and all-cause and cause-specific mortality in a US population: a post hoc analysis of the PLCO cancer screening trial. Aging, 2021, 13, 18564-18585.	1.4	4
151	The Health Effects of Chocolate and Cocoa: A Systematic Review. Nutrients, 2021, 13, 2909.	1.7	16
152	Nonnutritive Constituents in Chocolate and Cocoa. , 2013, , 73-87.		4

#	Article	IF	Citations
153	Epicatechin and Its Role in Protection of LDL and of Vascular Endothelium. , 2009, , 803-813.		3
154	Nutrition and Cardiovascular Disease. , 2012, , 996-1009.		2
155	Determination of A-type and B-type procyanidins in apple, cocoa and cinnamon extracts. Planta Medica, 2014, 80, .	0.7	2
156	Chocolate and Health-Related Quality of Life: A Prospective Study. PLoS ONE, 2015, 10, e0123161.	1.1	8
157	Antiradical activity and amount of phenolic compounds in extracts obtained from some plant raw materials containing methylxanthine alkaloids. Herba Polonica, 2015, 61, 53-66.	0.2	4
158	Dietary Epicatechin, A Novel Anti-aging Bioactive Small Molecule. Current Medicinal Chemistry, 2020, 28, 3-18.	1.2	24
159	Phenolic Compounds as Nutraceuticals or Functional Food Ingredients. Current Pharmaceutical Design, 2017, 23, 2787-2806.	0.9	91
161	Cocoa Powder as Delivery Medium for Probiotic Lactobacillus Strains. Advances in Microbiology, 2011, 01, 1-6.	0.3	6
162	Analysis of consumer behavior at chocolate purchase. Potravinarstvo, 2014, 8, 62-66.	0.5	17
163	Protective Effect of Dark Chocolate on Cardiovascular Disease Factors and Body Composition in Type 2 Diabetes: A Parallel, Randomized, Clinical Trial. Iranian Red Crescent Medical Journal, 2017, 19, .	0.5	11
164	Physicochemical and Antioxidant Properties of Whole-Wheat Biscuits Incorporated with Moringa oleifera Leaves and Cocoa Powder. Journal of Scientific Research and Reports, 2015, 7, 195-206.	0.2	28
165	Doseâ€effect relation between regular consumption of 100% cocoa powder and blood pressure in young, healthy black Africans. Physiological Reports, 2021, 9, e15070.	0.7	2
166	The mechanisms of calcium mobilization by procyanidins, flavonols and flavonoids from Cecropia glaziovii Sneth in pulmonary endothelial cell cultures endorse its popular use as vasodilator phytomedicine. Biomedicine and Pharmacotherapy, 2021, 144, 112231.	2.5	3
168	Development and Quality Assessment of Date Chocolate Products. American Journal of Food Technology, 2010, 5, 324-330.	0.2	2
169	Life on an Island: a Simulated Population to Support Student Projects in Statistics. Technology Innovations in Statistics Education, 2011, 5, .	0.3	12
170	Chocolate and Cocoa. , 2012, , 233-258.		1
171	Chocolate Flavonoids in the Prevention of Arterial Disease. , 2013, , 289-301.		0
172	Chocolate and Coronary Heart Disease. , 2013, , 303-311.		0

#	Article	IF	Citations
173	Energiebedarf, NÃhrstoffe, Nahrungsbestandteile, Verdauung, Resorption und Stoffwechsel. , 2014, , 1-113.		0
174	The cardiometabolic benefits of flavonoids and dark chocolate intake in patients at risk. ARS Medica Tomitana, 2014, 20, 14-18.	0.0	1
175	Cacao as a Globalised Functional Food: Review on Cardiovascular Effects of Chocolate Consumption. Open Agriculture Journal, 2016, 10, 36-51.	0.3	3
176	Food and Cardiac Health. Advances in Environmental Engineering and Green Technologies Book Series, 2017, , 1-15.	0.3	0
177	Food and Cardiac Health. , 2017, , 640-654.		0
178	Development of Milk Chocolate Using Response Surface Methodology (RSM). International Journal of Current Microbiology and Applied Sciences, 2017, 6, 2881-2894.	0.0	1
179	Rheological behaviour of chocolate at different temperatures. Potravinarstvo, 2018, 12, 123-128.	0.5	4
180	CUPRAC assay-guided profiling of antioxidant compounds in methanol extract of Lentinus squarrosulus Mont. mycelium. Acta Agriculturae Slovenica, 2018, 111, 101.	0.2	1
181	FUNCTIONAL COCOA AND COCOA PRODUCTS. GÄ±da, 0, , 702-715.	0.1	2
182	Cocoa and chocolate consumption and prevention of cardiovascular diseases and other chronic diseases. , 2022, , 279-299.		1
183	Ageing, Age-Related Cardiovascular Risk and the Beneficial Role of Natural Components Intake. International Journal of Molecular Sciences, 2022, 23, 183.	1.8	14
186	The Preliminary Results for Evaluating Cocoa Butterâ€™s Hepatoprotective Effects against Lipid Accumulation and Inflammation in Adult Male Rats Chronically Fed Ethanol. Bioengineering, 2022, 9, 526.	1.6	2
187	Anti-aging strategies, plant bioactives, and drug development: current insights. , 2023, , 23-48.		0
188	Fish oil and probiotics supplementation through milk chocolate improves spatial learning and memory in male Wistar rats. Frontiers in Nutrition, 0, 9, .	1.6	0
189	Safety and Effects of Lactobacillus paracasei TISTR 2593 Supplementation on Improving Cholesterol Metabolism and Atherosclerosis-Related Parameters in Subjects with Hypercholesterolemia: A Randomized, Double-Blind, Placebo-Controlled Clinical Trial. Nutrients, 2023, 15, 661.	1.7	5
190	The Effect of Bioactive Aliment Compounds and Micronutrients on Non-Alcoholic Fatty Liver Disease. Antioxidants, 2023, 12, 903.	2.2	2