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Effects of extraction solvent mixtures on antioxidant activity evaluation and their extraction capacity and selectivity for free phenolic compounds in barley (*Hordeum vulgare* L.)

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271	Copper-Driven Deselenization: A Strategy for Selective Conversion of Copper Ion to Nanozyme and Its Implication for Copper-Related Disorders.		
270	Control of Superoxide Dismutase Activity during Malting Using Plackett-Burman and Box-Behnken Experimental Design and Its Effect on Reducing Power of Wort. <b>2007</b> , 113, 365-373		1
269	Application of ESR in Wheat Antioxidant Determination. 173-189		
268	Evolution of phenolic compounds and antioxidant activity during malting. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 10994-1001	5.7	80
267	Variability in the release of free and bound hydroxycinnamic acids from diverse malted barley ( <i>Hordeum vulgare</i> L.) cultivars during wort production. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 11002-10	5.7	38
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265	Optimization of phenolics and dietary fibre extraction from date seeds. <i>Food Chemistry</i> , <b>2008</b> , 108, 977-855		341
264	Characterization of monomeric and oligomeric flavan-3-ols from barley and malt by liquid chromatography-ultraviolet detection-electrospray ionization mass spectrometry. <b>2008</b> , 1189, 398-405		56
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261	Comparison of Antioxidant Activity of Barley ( <i>Hordeum vulgare</i> L.) and Malt Extracts with the Content of Free Phenolic Compounds Measured by High Performance Liquid Chromatography Coupled with CoulArray Detector. <b>2008</b> , 114, 150-159		36
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163	DNA scission inhibition, antioxidant, and antiproliferative activities of water chestnut (Trapa natans) extracted in different solvents. <b>2015</b> , 13, 415-419	16
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159	Extraction, antioxidative, and antimicrobial activities of brown seaweed extracts, Turbinaria ornata and Sargassum polycystum, grown in Thailand. <b>2015</b> , 7, 1-16	23
158	Chemical composition, biological activities and DNA damage protective effect of Pelargonium graveolens L'Her. essential oils at different phenological stages. <b>2015</b> , 74, 600-606	19
157	Antioxidant activity and DNA damage protection of mung beans processed by solid state fermentation with Cordyceps militaris SN-18. <b>2015</b> , 31, 216-225	14
156	Evaluating Strategies to Control Enzymatic Browning of Minimally Processed Yacon (Smallanthus sonchifolius). <b>2015</b> , 8, 1982-1994	11
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143	Vitis vinifera L. cv Pinot noir pomace and lees as potential sources of bioactive compounds. <b>2016</b> , 67, 789-96		10
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135	Extraction and determination of total polyphenols and antioxidant capacity of red coffee (Coffea arabica L.) pulp of wet processing plants. <b>2016</b> , 3,		27
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128	Investigation of phenolic antioxidants as chemical markers in extracts of <i>Connarus perrottetii</i> var. <i>Angustifolius</i> Radlk by capillary zone electrophoresis. <b>2016</b> , 39, 13-20		8
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124	Effect of pressure and temperature on the quality of chia oil extracted using pressurized fluids. <b>2017</b> , 127, 90-96		17
123	Solubility of celecoxib in N-methyl-2-pyrrolidone+water mixtures at various temperatures: Experimental data and thermodynamic analysis. <b>2017</b> , 34, 1435-1443		25
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118	Potassium deficiency alters growth, photosynthetic performance, secondary metabolites content, and related antioxidant capacity in <i>Sulla carnosa</i> grown under moderate salinity. <b>2017</b> , 118, 609-617		33
117	Antioxidant capacity and phenolic content of two Algerian <i>Mentha</i> species <i>M. rotundifolia</i> (L.) Huds, <i>M. pulegium</i> L., extracted with different solvents. <b>2017</b> , 14,		1
116	ABTS and DPPH methods as a tool for studying antioxidant capacity of spring barley and malt. <b>2017</b> , 73, 40-45		73
115	Relation between salt tolerance and biochemical changes in cumin ( <i>Cuminum cyminum</i> L.) seeds. <b>2017</b> , 25, 391-402		28
114	Phenolic compounds characterization of <i>Artemisia rotifolia</i> spreng from Pakistani flora and their relationships with antioxidant and antimicrobial attributes. <i>International Journal of Food Properties</i> , <b>2017</b> , 20, 2538-2549	3	3
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112	Phenolic composition as measured by liquid chromatography/mass spectrometry and biological properties of Tunisian barley. <i>International Journal of Food Properties</i> , <b>2017</b> , 1-15	3	6
111	Purification of bioactive phenolics from <i>Phanerochaete chysosporium</i> biomass extract on selected macroporous resins. <b>2017</b> , 206, 012070		1

110	Bioactive compounds from brewer's spent grain: phenolic compounds, fatty acids and in vitro antioxidant capacity. <b>2017</b> , 39, 269		17
109	Phytotherapy with : A Randomized Controlled Trial on Infants with Jaundice. <b>2017</b> , 11, SC16-SC19		2
108	Optimization of drying process and pressurized liquid extraction for recovery of bioactive compounds from avocado peel by-product. <b>2018</b> , 39, 1908		27
107	Extraction of phenolic compounds with antioxidant potential from coconut ( <i>Cocos nucifera</i> L.) testa and identification of phenolic acids and flavonoids using UPLC coupled with TQD-MS/MS. <i>LWT - Food Science and Technology</i> , <b>2018</b> , 92, 116-126	5-4	27
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105	Ethnopharmacological Study of Medicinal Plants Used for Treating Dysuria: A Collection from Traditional Markets in Shiraz. <b>2018</b> , 25, 240-248		0
104	<i>Ruta chalepensis</i> L. (Rutaceae) leaf extract: chemical composition, antioxidant and hypoglycaemic activities. <i>Natural Product Research</i> , <b>2018</b> , 32, 521-528	2-3	12
103	Phytochemical analyses and comparative in vitro antioxidant studies of aqueous, methanol and ethanol stem bark extracts of <i>Simarouba glauca</i> DC. (Paradise tree). <b>2018</b> , 12, 7-16		0
102	Xanthohumol inhibits cell proliferation and induces apoptosis in human thyroid cells. <b>2018</b> , 121, 450-457		7
101	Major chemical constituents and antioxidant activities of different extracts from the peduncles of <i>Hovenia acerba</i> Lindl. <i>International Journal of Food Properties</i> , <b>2018</b> , 21, 2135-2155	3	10
100	Plant Growth Modulates Metabolites and Biological Activities in ( <i>Forssk.</i> ) Webb. <i>Molecules</i> , <b>2018</b> , 23,	4.8	11
99	Determination of phenolic acids in palm oil samples by HPLC-UV-AD using homemade flow cell. <b>2018</b> , 10, 4535-4542		5
98	Apigenin and apigeninidin isolates from the <i>Sorghum bicolor</i> leaf targets inflammation via cyclo-oxygenase-2 and prostaglandin-E blockade. <b>2018</b> , 21, 1487-1495		13
97	Effect of sequential extraction on total phenolic content (TPC) and antioxidant activities (AA) of <i>Luffa acutangula</i> Linnaeus dried pulps. <b>2018</b> ,		1
96	Multiple on-line screening and identification methods for hydroxyl radical scavengers in Yudanshen. <b>2018</b> , 156, 278-283		3
95	Variation in chemical composition of <i>Eucalyptus globulus</i> essential oil under phenological stages and evidence synergism with antimicrobial standards. <b>2018</b> , 124, 115-125		30
94	Biochemical characterization and antioxidant activity of grape ( <i>Vitis vinifera</i> L.) seed oils from nine Tunisian varieties. <i>Journal of Food Biochemistry</i> , <b>2018</b> , 42, e12595	3-3	9
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91	The Effects of Aronia melanocarpa 'Viking' Extracts in Attenuating RANKL-Induced Osteoclastic Differentiation by Inhibiting ROS Generation and c-FOS/NFATc1 Signaling. <i>Molecules</i> , <b>2018</b> , 23,	4.8	9
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87	Phytochemical Composition, Antioxidant, and Antimicrobial Attributes of Different Solvent Extracts from Buch.-Ham. ex. D. Don Leaves. <b>2019</b> , 9,		13
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85	Does unsaponifiable fraction of grape seed oil attenuate nitric oxide production, oxidant and cytotoxicity activities. <i>Journal of Food Biochemistry</i> , <b>2019</b> , 43, e12940	3.3	8
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82	Bioactive compounds and antioxidant activity of wheat bran and barley husk in the extracts with different polarity. <i>International Journal of Food Properties</i> , <b>2019</b> , 22, 646-658	3	18
81	Effects on Lipid Oxidation and Bioactive Properties of Rainbow Trout Fillets Fed with Barley. <b>2019</b> , 28, 495-504		1
80	Optimization of enzyme assisted extraction of lycopene from industrial tomato waste. <b>2019</b> , 219, 55-63		46
79	Bioactive Compounds from Norway Spruce Bark: Comparison Among Sustainable Extraction Techniques for Potential Food Applications. <b>2019</b> , 8,		7
78	Protective effects of mung bean ( L.) and pea ( L.) against high-fat-induced oxidative stress. <b>2019</b> , 7, 4063-40756		
77	Bioactive components of malted millet (Pennisetum glaucum), Soy Residue Bkara and wheat flour and their antioxidant properties. <i>International Journal of Food Properties</i> , <b>2019</b> , 22, 1886-1898	3	3
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75	Effect of Red Beet and Betaine Modulating Oxidation and Bioactivity of Rainbow Trout. <b>2019</b> , 28, 38-48		0

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72	Phytochemical composition and antioxidant activities of different aerial parts extracts of <i>Ferula communis</i> L.. <b>2019</b> , 153, 213-221		5
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70	Production of metabolites with antioxidant activity by <i>Botryosphaeria dothidea</i> in submerged fermentation. <i>Bioprocess and Biosystems Engineering</i> , <b>2020</b> , 43, 13-20	3-7	11
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16	Image_1.jpeg. <b>2020</b> ,		
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10	Study of Mesalazine Solubility in Ternary Mixtures of Ethanol, Propylene Glycol, and Water at Various Temperatures. <b>2022</b> ,		0
9	The effect of malting on phenolic compounds and radical scavenging activity in grains and breakfast cereals.		
8	Preharvest L-phenylalanine sprays accelerated wound healing of harvested muskmelons by eliciting phenylpropanoid metabolism and enzymatic browning. <b>2022</b> , 193, 112053		0
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6	Phytochemical, antioxidant, enzyme inhibitory, thrombolytic, antibacterial, antiviral and in silico studies of Acacia jacquemontii leaves. <b>2022</b> , 15, 104345		0
5	Measurement of bioactive compounds, antioxidants, and $\beta$ -glucosidase and $\alpha$ -amylase inhibitory effects of Cinnamomum osmophloeum Kanehira extracted with various solvents. <b>2023</b> , 9, 100069		0
4	Arbutus unedo: Innovative Source of Antioxidant, Anti-Inflammatory and Anti-Tyrosinase Phenolics for Novel Cosmeceuticals. <b>2022</b> , 9, 143		0
3	Antioxidant and anticoagulant activity of crude polysaccharide and $\beta$ -D-Rhamnose from Grateloupia lithophila.		0



- 2 The Study of the Heterogeneity of the Qualities of Argan Oils and Pomaces from Different Cooperatives in the Essaouira Region (Morocco). **2023**, 72, 283-293 ○
- 1 Impact of different solvents on extraction yield, phenolic composition, in vitro antioxidant and antibacterial activities of deseeded *Opuntia stricta* fruit. ○