

Antioxidant Activity and Polyphenol and Procyanidin C Available Cocoa-Containing and Chocolate Products in

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Is There More to Glaucoma Treatment Than Lowering IOP?. Survey of Ophthalmology, 2007, 52, S174-S179.	1.7	75
2	Antioxidant measurements. Physiological Measurement, 2007, 28, R41-R55.	1.2	159
3	A novel perspective on natural therapeutic approaches in glaucoma therapy. Expert Opinion on Emerging Drugs, 2007, 12, 195-198.	1.0	29
4	The antioxidant effect of a diet rich in Maillard reaction products is attenuated after consumption by healthy male adolescents. <i>In vitro</i> and <i>in vivo</i> comparative study. Journal of the Science of Food and Agriculture, 2008, 88, 1245-1252.	1.7	29
5	Chocolate, well-being and health among elderly men. European Journal of Clinical Nutrition, 2008, 62, 247-253.	1.3	29
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8	Towards the understanding of the cocoa transcriptome: Production and analysis of an exhaustive dataset of ESTs of Theobroma cacao L. generated from various tissues and under various conditions. BMC Genomics, 2008, 9, 512.	1.2	112
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10	Predictive Relationship between Polyphenol and Nonfat Cocoa Solids Content of Chocolate. Journal of Agricultural and Food Chemistry, 2008, 56, 260-265.	2.4	37
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16	Cocoa procyanidins inhibit expression and activation of MMP-2 in vascular smooth muscle cells by direct inhibition of MEK and MT1-MMP activities. Cardiovascular Research, 2008, 79, 34-41.	1.8	37
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21	Cocoa and Cardiovascular Health. <i>Circulation</i> , 2009, 119, 1433-1441.	1.6	347
22	Neuroprotective effect of cocoa flavonoids on in vitro oxidative stress. <i>European Journal of Nutrition</i> , 2009, 48, 54-61.	1.8	57
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