

Avaliação da atividade antioxidante utilizando sistema
método de seqüestro de radicais DPPH•

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Antioxidant Activity of Phenolics Compounds From Sugar Cane (<i>Saccharum officinarum</i> L.) Juice. <i>Plant Foods for Human Nutrition</i> , 2006, 61, 187-192.	1.4	125
2	Polyphenols and Antioxidant Capacity of Seed Coat and Cotyledon from Brazilian and Peruvian Bean Cultivars (<i>Phaseolus vulgaris</i> L.). <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 90-98.	2.4	111
3	Compostos fenólicos e capacidade antioxidante de cultivares de uvas <i>Vitis labrusca</i> L. e <i>Vitis vinifera</i> L. <i>Food Science and Technology</i> , 2007, 27, 394-400.	0.8	91
4	Antiproliferative and antioxidant activities of a triclin acylated glycoside from sugarcane (<i>Saccharum</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T	1.4	97
5	Flavonols from <i>Pterogyne nitens</i> and their evaluation as myeloperoxidase inhibitors. <i>Phytochemistry</i> , 2008, 69, 1739-1744.	1.4	67
6	Bioactive compounds and quantification of total ellagic acid in strawberries (<i>Fragaria x ananassa</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T	4.2	190
7	Bioactive Compounds and Antioxidant Capacity of Exotic Fruits and Commercial Frozen Pulps from Brazil. <i>Food Science and Technology International</i> , 2008, 14, 207-214.	1.1	143
8	Comparison of total phenolic content and antiradical capacity of powders and "chocolates" from cocoa and cupuassu. <i>Food Science and Technology</i> , 2009, 29, 810-814.	0.8	36
10	Isoflavones and antioxidant capacity of Peruvian and Brazilian lupin cultivars. <i>Journal of Food Composition and Analysis</i> , 2009, 22, 397-404.	1.9	42
11	BIOACTIVE COMPOUNDS AND ANTIOXIDANT ACTIVITY ON FRUITS FROM DIFFERENT AÃ±AÃ±(EUTERPE OLERACEA) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T	0.1	8
12	Bioactive compounds and antioxidant capacities of 18 non-traditional tropical fruits from Brazil. <i>Food Chemistry</i> , 2010, 121, 996-1002.	4.2	932
13	Atividade antioxidante de pimentas do gÃªnero <i>Capsicum</i> . <i>Food Science and Technology</i> , 2010, 30, 51-59.	0.8	16
14	AvaliaÃ§Ã£o das atividades antimicrobiana, citotÃ³xica, moluscicida e antioxidante de <i>Bromelia antiacantha</i> Bertol. (<i>Bromeliaceae</i>). <i>Revista Brasileira De Plantas Medicinai</i> s, 2010, 12, 406-413.	0.3	10
15	Chemical Composition and Antioxidant/Antidiabetic Potential of Brazilian Native Fruits and Commercial Frozen Pulps. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 4666-4674.	2.4	167
16	Isoflavones and Antioxidant Capacity of Commercial Soy-Based Beverages: Effect of Storage. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 4284-4291.	2.4	39
17	Nutritional Aspects of Second Generation Soy Foods. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 5490-5497.	2.4	22
18	Phenolic compounds and antioxidant activity of seed and skin extracts of red grape (<i>Vitis vinifera</i> and) Tj ETQq0 0 0 rgBT /Overlock 10 T	2.9	251
19	Commercial spices and industrial ingredients: evaluation of antioxidant capacity and flavonoids content for functional foods development. <i>Food Science and Technology</i> , 2011, 31, 527-533.	0.8	19

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20	Anthocyanins, pigment stability and antioxidant activity in jaboticaba [<i>Myrciaria cauliflora</i> (Mart.) O. Berg]. <i>Revista Brasileira De Fruticultura</i> , 2011, 33, 877-887.	0.2	63
21	Antioxidant Activity and Total Phenols from the Methanolic Extract of <i>Miconia albicans</i> (Sw.) Triana Leaves. <i>Molecules</i> , 2011, 16, 9439-9450.	1.7	53
22	Brazilian red propolis: unreported substances, antioxidant and antimicrobial activities. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 2363-2370.	1.7	145
23	Phenolic composition and antioxidant activity of culms and sugarcane (<i>Saccharum officinarum</i> L.) products. <i>Food Chemistry</i> , 2011, 125, 660-664.	4.2	102
24	Clinical, biometric and ultrasound assessment of the effects of daily use of a nutraceutical composed of lycopene, acerola extract, grape seed extract and Biomarine Complex in photoaged human skin. <i>Anais Brasileiros De Dermatologia</i> , 2012, 87, 52-61.	0.5	23
25	Antimicrobial and Antioxidant Activities of Some Plant Extracts. , 0, , .		9
26	Characterization of the antioxidant capacity of natives fruits from the Brazilian Amazon Region. <i>Revista Brasileira De Fruticultura</i> , 2012, 34, 1165-1173.	0.2	20
27	Potential dietary sources of ellagic acid and other antioxidants among fruits consumed in Brazil: Jaboticaba (<i>Myrciaria jaboticaba</i> (Vell.) Berg). <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 1679-1687.	1.7	105
28	Antioxidant capacity and mineral content of pulp and peel from commercial cultivars of citrus from Brazil. <i>Food Chemistry</i> , 2012, 134, 1892-1898.	4.2	217
29	Evaluation of antioxidant and mutagenic activities of honey-sweetened cashew apple nectar. <i>Food and Chemical Toxicology</i> , 2013, 62, 61-67.	1.8	14
30	Protein, isoflavones, trypsin inhibitory and in vitro antioxidant capacities: Comparison among conventionally and organically grown soybeans. <i>Food Research International</i> , 2013, 51, 8-14.	2.9	35
31	The phenolic compounds and the antioxidant potential of infusion of herbs from the Brazilian Amazonian region. <i>Food Research International</i> , 2013, 53, 875-881.	2.9	50
32	Antioxidants and chlorophyll in cassava leaves at three plant ages. <i>African Journal of Agricultural Research</i> Vol Pp, 2013, 8, 3724-3730.	0.2	17
33	Effect of drying temperature on the nutritional and antioxidant qualities of cumari peppers from Pará (<i>Capsicum chinense</i> Jacqui). <i>Brazilian Journal of Chemical Engineering</i> , 2013, 30, 337-343.	0.7	29
34	Antioxidant activity of blackberry (<i>Rubus</i> sp.) genotypes from the Southern Region of Brazil. <i>Boletim Centro De Pesquisa De Processamento De Alimentos</i> , 2013, 31, .	0.2	1
35	AVALIAÇÃO DO DA ESTABILIDADE OXIDATIVA DO BIODIESEL DE SOJA (<i>Glycine max</i> L.) NA PRESENÇA DE ANTIOXIDANTES NATURAIS OBTIDOS DAS FOLHAS DE ACEROLA (<i>Malpighia glabra</i> L.) UTILIZANDO CO ₂ SUPERCRÍTICO. <i>Revista Brasileira De Energias Renováveis</i> , 2014, 3, .	0.1	0
36	Determination of phenolic compounds and antioxidant activity of green, black and white teas of <i>Camellia sinensis</i> (L.) Kuntze, Theaceae. <i>Revista Brasileira De Plantas Medicinai</i> s, 2014, 16, 490-498.	0.3	38
37	Atividade antioxidante de <i>Piper arboreum</i> , <i>Piper dilatatum</i> e <i>Piper divaricatum</i> . <i>Revista Brasileira De Plantas Medicinai</i> s, 2014, 16, 700-706.	0.3	13

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39	Antioxidant activity, anthocyanins and organic acids content of grape juices produced in Southwest of Minas Gerais, Brazil. Ciencia E Agrotecnologia, 2014, 38, 480-486.	1.5	10
40	Salames tipo Milano elaborados com fibras de subprodutos da produÃ§Ã£o de vinho tinto. Ciencia Rural, 2014, 44, 1291-1296.	0.3	15
41	Antioxidant and rheological properties of guava jam with added concentrated grape juice. Journal of the Science of Food and Agriculture, 2014, 94, 146-152.	1.7	18
42	Total Antioxidant Activity of Dried Tomatoes Marketed in Brazil. International Journal of Food Properties, 2014, 17, 639-649.	1.3	9
43	Antioxidant activity and total phenolic compounds of Dezful sesame cake extracts obtained by classical and ultrasound-assisted extraction methods. Food Science and Nutrition, 2014, 2, 426-435.	1.5	64
44	Antioxidant and antifungal activities of Smilax campestris Griseb. (Smilacaceae). Natural Product Research, 2014, 28, 1275-1279.	1.0	16
45	Radioprotective effect of the Barbados Cherry (Malpighia glabra L.) against radiopharmaceutical Iodine-131 in Wistar rats in vivo. BMC Complementary and Alternative Medicine, 2014, 14, 41.	3.7	15
46	Profile, antioxidant potential, and applicability of phenolic compounds extracted from Spirulina platensis. African Journal of Biotechnology, 2015, 14, 2903-2909.	0.3	11
47	ANTIOXIDANT ACTIVITY DURING STORAGE OF APPLES SUBJECTED TO IRRADIATION. Ciencia E Agrotecnologia, 2015, 39, 269-275.	1.5	2
48	Amazonian Native Palm Fruits as Sources of Antioxidant Bioactive Compounds. Antioxidants, 2015, 4, 591-602.	2.2	54
49	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
50	Grape juice concentrate (G8000â„¢) modulates apoptosis but not oxidative stress following rat colon carcinogenesis induced by azoxymethane. Toxicology Mechanisms and Methods, 2015, 25, 91-97.	1.3	4
51	The Impact of Hot Air Drying on the Physical-Chemical Characteristics, Bioactive Compounds and Antioxidant Activity of Acerola (<i>Malpighia emarginata</i>) Residue. Journal of Food Processing and Preservation, 2015, 39, 131-141.	0.9	70
52	Post-harvest nutraceutical behaviour during ripening and senescence of 8 highly perishable fruit species from the Northern Brazilian Amazon region. Food Chemistry, 2015, 174, 188-196.	4.2	68
53	Color, physicochemical parameters and antioxidant potential of whole grape juices subject to different UV-C radiation doses. Ciencia E Agrotecnologia, 2016, 40, 226-234.	1.5	6
54	Efeito de diferentes mÃ©todos de extraÃ§Ã£o sobre a atividade antioxidante e o perfil de compostos fenÃ³licos da folha de mandioca. Brazilian Journal of Food Technology, 2016, 19, .	0.8	2
55	Antioxidant activity of flavonoids from Croton sphaerogynus Baill.. Revista Brasileira De Botanica, 2016, 39, 1021-1030.	0.5	9

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56	Chemical characterization, antioxidant, cytotoxic and antibacterial activity of propolis extracts and isolated compounds from the Brazilian stingless bees <i>Melipona quadrifasciata</i> and <i>Tetragonisca angustula</i> . Journal of Apicultural Research, 2017, 56, 543-558.	0.7	34
57	Antioxidant and mercury chelating activity of <i>Psidium guajava</i> var. <i>pomifera</i> L. leaves hydroalcoholic extract. Journal of Toxicology and Environmental Health - Part A: Current Issues, 2017, 80, 1301-1313.	1.1	15
58	Aqueous extract of <i>Baccharis trimera</i> improves redox status and decreases the severity of alcoholic hepatotoxicity. Revista Brasileira De Farmacognosia, 2017, 27, 729-738.	0.6	11
59	Freeze Dried Acerola (<i>Malpighia emarginata</i>) Pulp and Pomace: Physicochemical Attributes, Phytochemical Content and Stability during Storage. Journal of Food Industry, 2017, 1, 17.	0.3	6
60	Chemical Composition, Antifungal and Antioxidant Activities of <i>Hedyosmum brasiliense</i> Mart. ex Miq. (Chloranthaceae) Essential Oils. Medicines (Basel, Switzerland), 2017, 4, 55.	0.7	12
61	Effects of the Aqueous Extract from <i>Tabebuia rosealba</i> and Phenolic Acids on Hyperuricemia and Inflammation. Evidence-based Complementary and Alternative Medicine, 2017, 2017, 1-10.	0.5	12
62	The Antioxidant Capacity of Rosemary and Green Tea Extracts to Replace the Carcinogenic Antioxidant (BHA) in Chicken Burgers. Journal of Food Quality, 2017, 2017, 1-6.	1.4	24
63	Characterization of bioactive compounds, antioxidant activity and minerals in landraces of pumpkin (<i>Cucurbita moschata</i>) cultivated in Southern Brazil. Food Science and Technology, 2017, 37, 33-40.	0.8	30
64	CHARACTERIZATION AND INFLUENCE OF SUBTROPICAL PERSIMMON CULTIVARS ON JUICE AND JELLY CHARACTERISTICS. Anais Da Academia Brasileira De Ciencias, 2017, 89, 1205-1220.	0.3	10
65	PHARMACOGNOSTICAL SCREENING AND DETERMINATION OF ANTIOXIDANT ACTIVITY OF NELUMBO NUCIFERA GAERTN ETHANOL SEED EXTRACT BY DIFFERENT IN VITRO MODELS. International Journal of Pharmacy and Pharmaceutical Sciences, 2017, 9, 64.	0.3	1
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67	QUALITY CHARACTERISTICS AND ANTIOXIDANT ACTIVITY OF JUICES PRODUCED WITH IRRADIATED GRAPES. Revista Brasileira De Fruticultura, 2017, 39, .	0.2	0
68	Estudo da conservação das propriedades nutricionais da polpa de tucumã (<i>Astrocaryum aculeatum</i>) in natura em embalagens a vácuo. Brazilian Journal of Food Technology, 2017, 20, .	0.8	5
69	Evaluation of bioactive extracts of mangaba (<i>Hancornia speciosa</i>) using low and high pressure processes. Journal of Supercritical Fluids, 2018, 135, 198-210.	1.6	8
70	Application of chemometric methods in the evaluation of antioxidants activity from degreased chia seeds extracts. LWT - Food Science and Technology, 2018, 95, 303-307.	2.5	8
71	Combined In Vitro Studies and in Silico Target Fishing for the Evaluation of the Biological Activities of <i>Diphylleia cymosa</i> and <i>Podophyllum hexandrum</i> . Molecules, 2018, 23, 3303.	1.7	14
72	Evaluation of the antioxidant activity of eight tropical fruits by DPPH method. Acta Horticulturae, 2018, , 185-192.	0.1	3
73	Variation of biochemical and antioxidant activity with respect to the phenological stage of <i>Tithonia diversifolia</i> Hemsl. (Asteraceae) populations. Industrial Crops and Products, 2018, 121, 241-249.	2.5	14

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74	Bioactivity and Toxicity of <i>Senna cana</i> and <i>Senna pendula</i> Extracts. <i>Biochemistry Research International</i> , 2018, 2018, 1-10.	1.5	8
75	Methyl Chavicol and Its Synthetic Analogue as Possible Antioxidant and Antilipase Agents Based on the <i>In Vitro</i> and <i>In Silico</i> Assays. <i>Oxidative Medicine and Cellular Longevity</i> , 2018, 2018, 1-11.	1.9	20
76	Influence of drying methods on cocoa (<i>Theobroma cacao</i> L.): antioxidant activity and presence of ochratoxin A. <i>Food Science and Technology</i> , 2018, 38, 278-285.	0.8	11
77	Comparative analysis of in vitro antioxidant capacities of mycosporine-like amino acids (MAAs). <i>Algal Research</i> , 2018, 34, 57-67.	2.4	45
78	Biological activities of extracts from <i>Aspidosperma subincanum</i> Mart. and in silico prediction for inhibition of acetylcholinesterase. <i>Phytotherapy Research</i> , 2018, 32, 2021-2033.	2.8	14
79	Antioxidant, anticholinesterase and antifatigue effects of <i>Trichilia catigua</i> (catuaba). <i>BMC Complementary and Alternative Medicine</i> , 2018, 18, 172.	3.7	18
80	Photoprotective Effects of a Multifunctional Hair Care Formulation Containing Botanical Extracts, Vitamins, and UV Filters. <i>Photochemistry and Photobiology</i> , 2018, 94, 1010-1016.	1.3	8
81	Efficient stabilisation of curcumin microencapsulated into yeast cells via osmoporation. <i>Applied Microbiology and Biotechnology</i> , 2019, 103, 9659-9672.	1.7	17
82	Possible ameliorative effect of nano-chocolate fortified with zinc on the hepatic and testicular toxicity induced by cadmium on male Swiss albino mice: histopathological and histomorphometrical studies. <i>Journal of Basic and Applied Zoology</i> , 2019, 80, .	0.4	0
83	Use of agroindustrial byproducts as substrate for production of carotenoids with antioxidant potential by wild yeasts. <i>Biocatalysis and Agricultural Biotechnology</i> , 2019, 20, 101208.	1.5	37
84	Biopolymers of WPI/CNF/TEO in preventing oxidation of ground meat. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14269.	0.9	17
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86	Toxicity assessment of <i>Lavandula officinalis</i> extracts in Brine Shrimp (<i>Artemia salina</i>). <i>Toxicology Mechanisms and Methods</i> , 2019, 29, 411-420.	1.3	8
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89	Nutritional quality and sensory evaluation of dabai-fortified cocoa bar. <i>International Journal of Food Properties</i> , 2020, 23, 1324-1336.	1.3	4
90	Anti-inflammatory and antioxidant activity of hydroethanolic extract of <i>Spondias mombin</i> leaf in an oral mucositis experimental model. <i>Archives of Oral Biology</i> , 2020, 111, 104664.	0.8	14
91	Bioactive and functional compounds of mixed beverages based on fruits and vegetables. <i>SN Applied Sciences</i> , 2020, 2, 1.	1.5	1
92	Bioanalytical method validation for the quantification of the chlorogenic acid in <i>Capsicum baccatum</i> through High Performance Liquid Chromatography (HPLC-DAD). <i>Food Chemistry</i> , 2020, 325, 126929.	4.2	9

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94	Metabolomic profiling of acerola clones according to the ripening stage. Journal of Food Measurement and Characterization, 2021, 15, 416-424.	1.6	8
95	Extraction of bioactive compounds from juÃ§ara pulp (<i>Euterpe edulis</i> M.) is affected by ultrasonic power and temperature. Ciencia E Agrotecnologia, 0, 45, .	1.5	3
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98	Green Extraction by Ultrasound, Microencapsulation by Spray Drying and Antioxidant Activity of the Tucuma Coproduct (<i>Astrocaryum vulgare</i> Mart.) Almonds. Biomolecules, 2021, 11, 545.	1.8	8
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100	Impact of processing and packages on bioactive compounds and antioxidant activity of Mangaba Jelly. Food Science and Technology, 0, , .	0.8	3
101	Production of carotenoid sarcinaxanthin by <i>Kocuria palustris</i> isolated from Northeastern Brazil Caatinga soil and their antioxidant and photoprotective activities. Electronic Journal of Biotechnology, 2021, 53, 44-53.	1.2	4
102	Application of spectroscopic techniques and chemometric methods to differentiate between true cinnamon and false cinnamon. Food Chemistry, 2022, 368, 130746.	4.2	19
103	Entrapment of Rosemary Extract by Liposomes Formulated by Mozafari Method Without Employing Toxic Solvents or Detergents: Physicochemical Characterization and Optimization. SSRN Electronic Journal, 0, , .	0.4	1
105	Influence of seasonal variation on antioxidant and total phenol activity of red propolis extracts. Advanced Studies in Biology, 0, 5, 119-133.	0.2	5
106	Ãcido absÃsico e Etefom: influÃncia sobre a maturaÃ£o e qualidade das uvas Cabernet Sauvignon. Revista Brasileira De Fruticultura, 2012, 34, 321-327.	0.2	10
107	Atividade antioxidante, citotÃxica e antimicrobiana de <i>Annona vepretorum</i> Mart. (Annonaceae). Revista Brasileira De Fruticultura, 2014, 36, 258-264.	0.2	20
108	Composition, antioxidant properties, and biological activities of the essential oil extracted from <i>Ocotea diospyrifolia</i> (Meisn.) Mez.. Brazilian Journal of Pharmaceutical Sciences, 0, 55, .	1.2	5
109	Physical, physicochemical, microbiological, and bioactive compounds stability of low-calorie orange jellies during storage: packaging effect. Research, Society and Development, 2020, 9, e759997900.	0.0	4
110	Essential Oils from <i>Lippia origanoides</i> Kunth. and <i>Mentha spicata</i> L.: Chemical Composition, Insecticidal and Antioxidant Activities. American Journal of Plant Sciences, 2014, 05, 1181-1190.	0.3	21
111	Compostos fenÃlicos e atividade antioxidante de extratos da casca de noz-pecÃ [<i>Carya illinoensis</i> (Wangenh.) C. Koch]. Brazilian Journal of Food Technology, 2010, 12, 323-332.	0.8	19

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112	Ficocianina, tocoferol e Ácido ascórbico na prevenção da oxidação lipídica em charque. Brazilian Journal of Food Technology, 2011, 14, 301-307.	0.8	3
114	Atividade antioxidante do Óleo essencial de <i>Myrcia sylvatica</i> (G. Mey.) DC. por diferentes métodos de análises antioxidantes (ABTS, DPPH, FRAP, I ² -caroteno/Ácido linoleico). Revista Fitos, 2018, 12, .	0.1	7
115	Evaluation of Antioxidant and Antiangiogenic Properties of <i>Caesalpinia Echinata</i> Extracts. Journal of Cancer, 2014, 5, 143-150.	1.2	12
116	Phenolic compounds and antioxidant activity of Pecan [<i>Carya illinoensis</i> (Wangenh.) C. Koch] kernel cake extracts obtained by sequential extraction. Grasas Y Aceites, 2009, 60, 460-469.	0.3	2
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118	AVALIAÇÃO DOS COMPOSTOS BIOATIVOS PRESENTES NO RESÍDUO DE GOIABA VERMELHA (<i>Psidium guajava</i>) Tj ETQq1 0.7843	0	0
119	ESTUDO FITOQUÍMICO DE <i>Aniba parviflora</i> E SEU POTENCIAL ANTIOXIDANTE. , 0, , .		0
120	EXTRAÇÃO SUPERCRÍTICA DO ÓLEO DE FARELO DE ARROZ. , 0, , .		0
121	IMPACTO DA SECAGEM CONVECTIVA SOBRE OS COMPOSTOS BIOATIVOS E ATIVIDADE ANTIOXIDANTE DO RESÍDUO DE CAJU (<i>Anacardium occidentale</i> L.). , 0, , .		0
122	ANÁLISE FITOQUÍMICA E DETERMINAÇÃO DA CAPACIDADE ANTIOXIDANTE EM EXTRATOS DE <i>Aniba canelilla</i> (H.B.K.) Mez. , 0, , .		2
123	ANÁLISE POR PLANEJAMENTO EXPERIMENTAL DOS FATORES QUE INFLUENCIAM A EXTRAÇÃO DO CORANTE DA CASTANHOLA. , 0, , .		0
124	Estudo do Potencial Antioxidante em Amostras de Farinha de Resíduos de Processamento de Acerola, Tangerina e Graviola.. , 0, , .		0
125	Análise fitoquímica dos extratos hidroalcolico da entrecasca e da folha de <i>pseudobombax marginatum</i> (St. Hill) Rob.. , 0, , .		0
126	THE COMPARISON OF TOTAL PHENOLIC CONTENT, ANTIOXIDANT CAPACITY AND MOLECULAR ANALYSIS OF SOME SELECTED TURKISH APPLE (<i>MALUS SPP.</i>) GENOTYPES. Applied Ecology and Environmental Research, 2017, 15, 2035-2044.	0.2	0
127	Determination of the Content of Ascorbic Acid and Antioxidant Capacity of Fruit <i>Buchenavia tomentosa</i> Eichler. Revista Virtual De Quimica, 2019, 11, 771-784.	0.1	2
128	Capacidade antioxidante em frutos de diferentes genótipos de pinheira (<i>Annona squamosa</i> L. X <i>Annona</i>) Tj ETQq1 0.7843 14 rgBT	0	0
129	Antioxidant Activity and Phenolic Content of <i>Campomanesia Phaea</i> Extracts Obtained by Pressurized Liquid Extraction. The Open Food Science Journal, 2019, 11, 56-65.	1.0	2
130	Armazenamento de doce enriquecido com frutos do cerrado. Research, Society and Development, 2020, 9, e8419118265.	0.0	3

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131	In vitro antioxidant extracts evaluation from the residue of the Hevea brasiliensis seed. Scientific Reports, 2022, 12, 480.	1.6	8
132	Pharmacological investigation of antioxidant and anti-inflammatory activities of aqueous extract from <i>Mitracarpus frigidus</i> (Rubiaceae). Journal of Pharmacy and Pharmacology, 2022, 74, 750-760.	1.2	1
133	Combining UFLC-QTOF-MS analysis with biological evaluation of Centrosema coriaceum (Fabaceae) leaves. Anais Da Academia Brasileira De Ciencias, 2022, 94, e20200491.	0.3	2
134	Entrapment of rosemary extract by liposomes formulated by Mozafari method: physicochemical characterization and optimization. Heliyon, 2021, 7, e08632.	1.4	18
135	Techno-functionality of fisetin-enriched yoghurt fermented with Lactobacillus acidophilus bio-capsules produced via osmoporation. Systems Microbiology and Biomanufacturing, 0, , 1.	1.5	4
139	Pumpkin landraces from southern Brazil as functional foods. Food Science and Technology, 0, 42, .	0.8	2
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142	Diversity of the Peruvian Andean maize (<i>Zea mays</i> L.) race Cabanita: Polyphenols, carotenoids, in vitro antioxidant capacity, and physical characteristics. Frontiers in Nutrition, 0, 9, .	1.6	2
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