

Content of redox-active compounds (ie, antioxidants) in States

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Citation Report

#	ARTICLE	IF	CITATIONS
5	Antioxidant Properties of Wheat-Based Breakfast Foods. , 0, , 88-99.		0
6	Bioactive Components of Caper (<i>Capparis spinosa</i> L.) from Sicily and Antioxidant Effects in a Red Meat Simulated Gastric Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 8465-8471.	2.4	73
7	Coffee and cardiovascular disease: In vitro, cellular, animal, and human studies. <i>Pharmacological Research</i> , 2007, 55, 187-198.	3.1	234
8	Antioxidant Activity of Sicilian Pistachio (<i>Pistacia vera</i> L. Var. Bronte) Nut Extract and Its Bioactive Components. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 643-648.	2.4	129
9	Whole-grain consumption is associated with a reduced risk of noncardiovascular, noncancer death attributed to inflammatory diseases in the Iowa Women's Health Study. <i>American Journal of Clinical Nutrition</i> , 2007, 85, 1606-1614.	2.2	152
11	Are natural antioxidants better " and safer " than synthetic antioxidants?. <i>European Journal of Lipid Science and Technology</i> , 2007, 109, 629-642.	1.0	259
12	Availability of blueberry phenolics for microbial metabolism in the colon and the potential inflammatory implications. <i>Molecular Nutrition and Food Research</i> , 2007, 51, 726-731.	1.5	48
13	An Integrated Approach to Evaluate Food Antioxidant Capacity. <i>Journal of Food Science</i> , 2007, 72, R159-65.	1.5	123
14	Methodological challenges when monitoring the diet of pregnant women in a large study: experiences from the Norwegian Mother and Child Cohort Study (MoBa). <i>Maternal and Child Nutrition</i> , 2008, 4, 14-27.	1.4	215
15	Oral Supplementation of Majun Baladar Ameliorates Antioxidant Enzyme Activities in Cerebral Ischaemic Damage. <i>Basic and Clinical Pharmacology and Toxicology</i> , 2007, 101, 246-253.	1.2	9
16	Modulation of pregnane X receptor-and electrophile responsive element-mediated gene expression by dietary polyphenolic compounds. <i>Free Radical Biology and Medicine</i> , 2007, 42, 315-325.	1.3	102
17	The role of herbs and spices in cancer prevention. <i>Journal of Nutritional Biochemistry</i> , 2008, 19, 347-361.	1.9	375
18	Methodological aspects about in vitro evaluation of antioxidant properties. <i>Analytica Chimica Acta</i> , 2008, 613, 1-19.	2.6	558
19	Alcohol intake and breast cancer risk among young women. <i>Breast Cancer Research and Treatment</i> , 2008, 108, 113-120.	1.1	44
20	Determination of the Antioxidant Capacity of Culinary Herbs Subjected to Various Cooking and Storage Processes Using the ABTS*+ Radical Cation Assay. <i>Plant Foods for Human Nutrition</i> , 2008, 63, 47-52.	1.4	49
21	Redox-active antioxidant modulation of lipid signaling in vascular endothelial cells: vitamin C induces activation of phospholipase D through phospholipase A2, lipoxygenase, and cyclooxygenase. <i>Molecular and Cellular Biochemistry</i> , 2008, 315, 97-112.	1.4	18
22	Effect of thermal treatment on glucosinolates and antioxidant-related parameters in red cabbage (<i>Brassica oleracea</i> L. ssp. capitata f. rubra). <i>Food Chemistry</i> , 2008, 109, 595-605.	4.2	175
23	The effect of cooking on Brassica vegetables. <i>Food Chemistry</i> , 2008, 110, 706-710.	4.2	135

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24	Cranberries (<i>Vaccinium macrocarpon</i>) and Cardiovascular Disease Risk Factors. <i>Nutrition Reviews</i> , 2007, 65, 490-502.	2.6	54
25	Increasing antioxidant intake from fruits and vegetables: practical strategies for the Scottish population. <i>Journal of Human Nutrition and Dietetics</i> , 2008, 21, 539-546.	1.3	21
26	Caffeinated Coffee Consumption, Cardiovascular Disease, and Heart Valve Disease in the Elderly (from) Tj ETQq0 0 0 rgBT /Overlock 10	0.7	52
27	Inhibition of Protein Glycation by Extracts of Culinary Herbs and Spices. <i>Journal of Medicinal Food</i> , 2008, 11, 275-281.	0.8	133
28	Inhibition of Hyaluronidase Activity by Select Sorghum Brans. <i>Journal of Medicinal Food</i> , 2008, 11, 307-312.	0.8	53
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30	Durian (<i>Durio zibethinus</i> Murr.) cultivars as nutritional supplementation to ratâ€™s diets. <i>Food and Chemical Toxicology</i> , 2008, 46, 581-589.	1.8	32
31	Extracts of dietary plants are efficient modulators of nuclear factor kappa B. <i>Food and Chemical Toxicology</i> , 2008, 46, 1288-1297.	1.8	42
32	The Effects of a 4-week Coffeeberry Supplementation on Antioxidant Status, Endurance, and Anaerobic Performance in College Athletes. <i>Research in Sports Medicine</i> , 2008, 16, 281-294.	0.7	13
33	Analysis of Pesticides in Nuts by Online Reversed-Phase Liquid Chromatographyâ€™Gas Chromatography Using the Through-Oven Transfer Adsorption/Desorption Interface. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 5544-5549.	2.4	22
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35	Coffee Consumption and Coronary Calcification. <i>Arteriosclerosis, Thrombosis, and Vascular Biology</i> , 2008, 28, 1018-1023.	1.1	35
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39	Cancer Protective Properties of Cocoa: A Review of the Epidemiologic Evidence. <i>Nutrition and Cancer</i> , 2009, 61, 573-579.	0.9	58
40	Dried plums (prunes) reduce atherosclerosis lesion area in apolipoprotein E-deficient mice. <i>British Journal of Nutrition</i> , 2009, 101, 233-239.	1.2	31
41	Cranberries. <i>Arbor Clinical Nutrition Updates</i> , 2009, 310, 1-4.	0.4	1

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42	Chapter 7 Biomarkers in Longâ€Term Vegetarian Diets. <i>Advances in Clinical Chemistry</i> , 2009, 47, 171-222.	1.8	12
43	Maternal Consumption of Coffee and Caffeine-containing Beverages and Oral Clefts: A Population-based Case-Control Study in Norway. <i>American Journal of Epidemiology</i> , 2009, 169, 1216-1222.	1.6	32
44	Ontology and diversity of transcript-associated microsatellites mined from a globe artichoke EST database. <i>BMC Genomics</i> , 2009, 10, 454.	1.2	50
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52	Total antioxidant activity in 35 Ugandan fruits and vegetables. <i>Food Chemistry</i> , 2009, 113, 85-91.	4.2	106
53	A comprehensive study of anthocyanin-containing extracts from selected blackberry cultivars: Extraction methods, stability, anticancer properties and mechanisms. <i>Food and Chemical Toxicology</i> , 2009, 47, 837-847.	1.8	134
54	Potential bioactive effects of casein hydrolysates on human cultured cells. <i>International Dairy Journal</i> , 2009, 19, 279-285.	1.5	67
56	Plant Phenolics as Radiation Protectants for the Beet Armyworm (<i>Lepidoptera: Noctuidae</i>) Nucleopolyhedrovirus. <i>Journal of Agricultural and Urban Entomology</i> , 2009, 26, 1-10.	0.6	7
57	Dietary Total Antioxidant Capacity: A Novel Indicator of Diet Quality in Healthy Young Adults. <i>Journal of the American College of Nutrition</i> , 2009, 28, 648-656.	1.1	108
58	Influence of Ripeness and Drying Process on the Polyphenols and Tocopherols of <i>Pistacia vera</i> L.. <i>Molecules</i> , 2009, 14, 4358-4369.	1.7	64
59	Total Antioxidant Capacity of Some Commercial Fruit Juices: Electrochemical and Spectrophotometrical Approaches. <i>Molecules</i> , 2009, 14, 480-493.	1.7	106
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62	Dietary total antioxidant capacity is negatively associated with some metabolic syndrome features in healthy young adults. <i>Nutrition</i> , 2010, 26, 534-541.	1.1	143
63	The total antioxidant content of more than 3100 foods, beverages, spices, herbs and supplements used worldwide. <i>Nutrition Journal</i> , 2010, 9, 3.	1.5	664
64	Degree of roasting is the main determinant of the effects of coffee on NF- κ B and EpRE. <i>Free Radical Biology and Medicine</i> , 2010, 48, 1218-1227.	1.3	62
65	Antioxidant components and antioxidant/antiradical activities of desert truffle (<i>Tirmania nivea</i>) from various Middle Eastern origins. <i>Journal of Food Composition and Analysis</i> , 2010, 23, 15-22.	1.9	93
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69	The cellular redox state in plant stress biology – A charging concept. <i>Plant Physiology and Biochemistry</i> , 2010, 48, 292-300.	2.8	195
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73	The influence of raw and processed garlic and onions on plasma classical and non-classical atherosclerosis indices: investigations <i>in vitro</i> and <i>in vivo</i> . <i>Phytotherapy Research</i> , 2010, 24, 706-714.	2.8	23
74	MICROWAVE AND TRADITIONAL COOKING METHODS: EFFECT OF COOKING ON ANTIOXIDANT CAPACITY AND PHENOLIC COMPOUNDS CONTENT OF SEVEN VEGETABLES. <i>Journal of Food Biochemistry</i> , 2010, 34, no-no.	1.2	21
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76	Carbohydrate nutrition and inflammatory disease mortality in older adults. <i>American Journal of Clinical Nutrition</i> , 2010, 92, 634-643.	2.2	62
77	Antioxidant Intake and Risks of Rheumatoid Arthritis and Systemic Lupus Erythematosus in Women. <i>American Journal of Epidemiology</i> , 2010, 172, 205-216.	1.6	75
78	Total antioxidant capacity of diet in relation to cognitive function and decline. <i>American Journal of Clinical Nutrition</i> , 2010, 92, 1157-1164.	2.2	49

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79	Total phenolic, anthocyanin contents and antioxidant capacity of selected elderberry (<i>Sambucus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	0.3	90
80	Vitamin E and Risk of Cardiovascular Diseases: A Review of Epidemiologic and Clinical Trial Studies. <i>Critical Reviews in Food Science and Nutrition</i> , 2010, 50, 420-440.	5.4	54
81	Apple, Cherry, and Blackcurrant Increases Nuclear Factor Kappa B Activation in Liver of Transgenic Mice. <i>Nutrition and Cancer</i> , 2010, 62, 841-848.	0.9	9
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83	Antioxidant Intakes and Food Sources in Greek Adults. <i>Journal of Nutrition</i> , 2010, 140, 1274-1279.	1.3	38
84	Development and validation of an algorithm to establish a total antioxidant capacity database of the US diet. <i>International Journal of Food Sciences and Nutrition</i> , 2010, 61, 600-623.	1.3	86
85	The Effect of Irradiation and Heat Treatment on Composition and Antioxidant Properties of Culinary Herbs and Spices – A Review. <i>Food Reviews International</i> , 2010, 26, 138-161.	4.3	29
86	Raspberries and Human Health: A Review. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 3871-3883.	2.4	182
87	Antioxidant and Anti-inflammatory Activities of Polyphenolics from Southeastern U.S. Range Blackberry Cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 6102-6109.	2.4	47
88	Cinnamon and Health. <i>Critical Reviews in Food Science and Nutrition</i> , 2010, 50, 822-834.	5.4	253
89	Antioxidant activity and phenolic profile of pistachio (<i>Pistacia vera</i> L., variety Bronte) seeds and skins. <i>Biochimie</i> , 2010, 92, 1115-1122.	1.3	246
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93	Antioxidant capacity in cultivated and wild <i>Solanum</i> species: The effect of wound stress. <i>Food and Function</i> , 2010, 1, 209.	2.1	10
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96	Health Effects of a Pecan [<i>Carya illinoensis</i> (Wangenh.) K. Koch] Nut-rich Diet. , 2011, , 891-898.		2

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98	Antioxidant and cytoprotective activities of native Australian fruit polyphenols. <i>Food Research International</i> , 2011, 44, 2034-2040.	2.9	32
99	Effects of temperature and packaging atmosphere on total antioxidants and colour of walnut (<i>Juglans regia</i> L.) kernels during storage. <i>Scientia Horticulturae</i> , 2011, 131, 49-57.	1.7	69
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103	PISTACHIOS AS A SOURCE OF HEALTH-PROMOTING SUBSTANCES. <i>Acta Horticulturae</i> , 2011, , 837-842.	0.1	3
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105	Antioxidants in Herbs and Spices. <i>Oxidative Stress and Disease</i> , 2011, , 11-35.	0.3	18
106	Caffeine Synergizes with Another Coffee Component to Increase Plasma GCSF: Linkage to Cognitive Benefits in Alzheimer's Mice. <i>Journal of Alzheimer's Disease</i> , 2011, 25, 323-335.	1.2	66
107	Natural Antioxidants: Sources, Compounds, Mechanisms of Action, and Potential Applications. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2011, 10, 221-247.	5.9	1,253
108	Polyphenolic Composition of Hazelnut Skin. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 9935-9941.	2.4	91
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114	Chemical composition and antioxidant properties of mature and baby artichokes (<i>Cynara scolymus</i> L.), raw and cooked. <i>Journal of Food Composition and Analysis</i> , 2011, 24, 49-54.	1.9	104
115	Antioxidant and free radical scavenging capacity of the underutilized legume, <i>Vigna vexillata</i> (L.) A. Rich. <i>Journal of Food Composition and Analysis</i> , 2011, 24, 160-165.	1.9	34

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117	Health benefits of herbs and spices. , 2012, , 72-88.		15
119	Bioavailability of Herbs and Spices in Humans as Determined by<i>ex vivo</i>Inflammatory Suppression and DNA Strand Breaks. <i>Journal of the American College of Nutrition</i> , 2012, 31, 288-294.	1.1	8
120	Effects of walnut consumption on cognitive performance in young adults. <i>British Journal of Nutrition</i> , 2012, 107, 1393-1401.	1.2	78
121	Anti-oxidant activities and total phenolics contents of leaf extracts from 14 cultivars of walnut (<i>Juglans regia</i>L.). <i>Journal of Horticultural Science and Biotechnology</i> , 2012, 87, 504-508.	0.9	19
122	High Blood Caffeine Levels in MCI Linked to Lack of Progression to Dementia. <i>Journal of Alzheimer's Disease</i> , 2012, 30, 559-572.	1.2	111
124	Sources of Natural Antioxidants and Their Activities. , 2012, , 65-138.		10
125	Evaluation of antioxidant and pharmacological properties of <i>Psychotria nilgiriensis</i> Deb & gang. <i>Food Science and Biotechnology</i> , 2012, 21, 1421-1431.	1.2	6
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131	Methods for Total Antioxidant Activity Determination: A Review. <i>Biochemistry and Analytical Biochemistry: Current Research</i> , 2012, 01, .	0.4	180
132	Development of an Automated Method for Folinâ€Cicalteu Total Phenolic Assay in Artichoke Extracts. <i>Journal of Food Science</i> , 2012, 77, C1279-84.	1.5	8
133	Intake of Antioxidants and their Status in Chronic Kidney Disease Patients. , 2012, 22, 389-399.		25
134	The effects of coffeeberry extract on plasma total phenolic content and antioxidant capacity in physically active men. <i>Science and Sports</i> , 2012, 27, 308-311.	0.2	2
135	Total phenolic content and antioxidant activity of two different solvent extracts from raw and processed legumes, <i>Cicer arietinum</i> L. and <i>Pisum sativum</i> L.. <i>Journal of Food Composition and Analysis</i> , 2012, 27, 52-60.	1.9	64

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138	<i>Fragaria x ananassa</i> . , 2012, , 395-409.		3
139	Analysis and Antioxidant Capacity of Anthocyanin Pigments. Part II: Chemical Structure, Color, and Intake of Anthocyanins. <i>Critical Reviews in Analytical Chemistry</i> , 2012, 42, 126-151.	1.8	189
140	Effect of different thermal treatments and freezing on the antioxidant constituents and activity of two Bahraini date cultivars (<i>Phoenix dactylifera</i> L.). <i>International Journal of Food Science and Technology</i> , 2012, 47, 783-792.	1.3	14
141	ANTIOXIDANT POTENTIAL OF WESTERN PARSLEY (<i>PETROSELINUM CRISPUM</i>) EXTRACT AND ITS EFFECTS ON OXIDATIVE STABILITIES OF FOOD DURING STORAGE. <i>Journal of Food Biochemistry</i> , 2012, 36, 739-747.	1.2	3
142	Anthocyanins from <i>Eugenia brasiliensis</i> edible fruits as potential therapeutics for COPD treatment. <i>Food Chemistry</i> , 2012, 134, 1256-1262.	4.2	43
143	Processed Tart Cherry Products—Comparative Phytochemical Content, <i>in vitro</i> Antioxidant Capacity and <i>in vitro</i> Anti-inflammatory Activity. <i>Journal of Food Science</i> , 2012, 77, H105-12.	1.5	51
144	Role of coffee in modulation of diabetes risk. <i>Nutrition Reviews</i> , 2012, 70, 207-217.	2.6	79
145	The strawberry: Composition, nutritional quality, and impact on human health. <i>Nutrition</i> , 2012, 28, 9-19.	1.1	695
146	Storage of fresh walnuts (<i>Juglans regia</i> L.)—Low temperature and phenolic compounds. <i>Postharvest Biology and Technology</i> , 2012, 73, 80-88.	2.9	47
148	Potential for preventive effects of cocoa and cocoa polyphenols in cancer. <i>Food and Chemical Toxicology</i> , 2013, 56, 336-351.	1.8	90
149	Plant extracts of spices and coffee synergistically dampen nuclear factor- κ B in U937 cells. <i>Nutrition Research</i> , 2013, 33, 817-830.	1.3	6
150	<i>In vitro</i> bioactivity and phytochemical screening of selected spices used in Mauritian foods. <i>Asian Pacific Journal of Tropical Disease</i> , 2013, 3, 253-261.	0.5	15
151	High Coffee Intake, but Not Caffeine, is Associated with Reduced Estrogen Receptor Negative and Postmenopausal Breast Cancer Risk with No Effect Modification by CYP1A2 Genotype. <i>Nutrition and Cancer</i> , 2013, 65, 398-409.	0.9	31
152	Pistachio (<i>Pistacia vera</i> var Kerman) from Argentinean cultivars. A natural product with potential to improve human health. <i>Journal of Functional Foods</i> , 2013, 5, 1347-1356.	1.6	51
153	Comparative effects of thermal and high pressure processing on phenolic phytochemicals in different strawberry cultivars. <i>Innovative Food Science and Emerging Technologies</i> , 2013, 19, 57-65.	2.7	77
154	Effects of Freeze-Dried Strawberry Supplementation on Metabolic Biomarkers of Atherosclerosis in Subjects with Type 2 Diabetes: A Randomized Double-Blind Controlled Trial. <i>Annals of Nutrition and Metabolism</i> , 2013, 63, 256-264.	1.0	73
156	<i>In vitro</i> antioxidant and <i>in vivo</i> photoprotective effect of pistachio (<i>Pistacia vera</i> L., variety Bronte) seed and skin extracts. <i>Fito-terapia</i> , 2013, 85, 41-48.	1.1	77

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157	Free radical scavenging activity from different extracts of leaves of <i>Bauhinia vahlii</i> Wight & Arn.. Saudi Journal of Biological Sciences, 2013, 20, 319-325.	1.8	122
158	Effect of roasting on colour and volatile composition of pistachios (<i>Pistacia vera</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 1.3 35	1.3	35
160	Bioaccessibility of pistachio polyphenols, xanthophylls, and tocopherols during simulated human digestion. Nutrition, 2013, 29, 338-344.	1.1	111
161	Chocolate and Cancer Prevention?. , 2013, , 355-367.		0
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