

Chocolate and cocoa: New sources of trans-resveratrol a

Food Chemistry

98, 649-657

DOI: [10.1016/j.foodchem.2005.06.030](https://doi.org/10.1016/j.foodchem.2005.06.030)

Citation Report

#	ARTICLE	IF	CITATIONS
1	Detection and Quantitation of Resveratrol in Tomato Fruit (<i>Lycopersicon esculentum</i> Mill.). <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 7175-7179.	2.4	80
2	Extractable Amounts of <i>trans</i> -Resveratrol in Seed and Berry Skin in <i>Vitis</i> Evaluated at the Germplasm Level. <i>Journal of Agricultural and Food Chemistry</i> , 2006, 54, 8804-8811.	2.4	64
3	Occurrence of Resveratrol and Piceid in American and European Hop Cones. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 8754-8758.	2.4	37
4	Rapid Reversed Phase Ultra-Performance Liquid Chromatography Analysis of the Major Cocoa Polyphenols and Inter-relationships of Their Concentrations in Chocolate. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 2841-2847.	2.4	139
5	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
6	Vibrational spectroscopy of resveratrol. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2007, 68, 669-679.	2.0	41
7	Combinatorial synthesis, reversed-phase and normal-phase high-performance liquid chromatography elution data and liquid chromatography/positive atmospheric pressure chemical ionization tandem mass spectra of methoxylated and glycosylated resveratrol analogues. <i>Rapid Communications in Mass Spectrometry</i> , 2007, 21, 2456-2466.	0.7	22
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11	Stabilization and encapsulation of photosensitive resveratrol within yeast cell. <i>International Journal of Pharmaceutics</i> , 2008, 349, 83-93.	2.6	159
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19	Time-resolved emission spectra of stilbene derivatives in various solvents. <i>Chemical Physics Letters</i> , 2009, 483, 268-272.	1.2	6

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