

Mineral content of tropical fruits and unconventional forest of Colombia

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Nutritive value of tropical tree leaf meals in adult sows. <i>Animal Science</i> , 2006, 82, 175-182.	1.3	19
2	Comparative Study of Health Properties and Nutritional Value of Durian, Mangosteen, and Snake Fruit:Â Experiments In vitro and In vivo. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 5842-5849.	5.2	96
3	Zinc, nickel and cadmium in carambolas marketed in Guangzhou and Hong Kong, China: Implication for human health. <i>Science of the Total Environment</i> , 2007, 388, 405-412.	8.0	10
4	Fruit Mineral Contents of Six Wild Species of the North Andean Patagonia, Argentina. <i>Biological Trace Element Research</i> , 2008, 125, 72-80.	3.5	33
5	Identifying Carotenoids and Phenolic Compounds In Naranjilla (<i>Solanum quitoense</i> Lam. Var.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	9.2	65
6	Durian (<i>Durio zibethinus</i> Murr.) cultivars as nutritional supplementation to ratâ€™s diets. <i>Food and Chemical Toxicology</i> , 2008, 46, 581-589.	3.6	32
7	Antioxidant Activity, Total Phenolic Content and Selected Physicochemical Properties of White Mulberry (<i>Morus Alba</i>L.) Fruits. <i>International Journal of Food Properties</i> , 2008, 11, 44-52.	3.0	74
8	Nutritional value of aquatic ferns (<i>Azolla filiculoides</i> Lam. and <i>Salvinia molesta</i> Mitchell) in pigs. <i>Animal Feed Science and Technology</i> , 2009, 149, 135-148.	2.2	46
9	Antihemolytic and antioxidant activities of <i>Allium paradoxum</i> . <i>Open Life Sciences</i> , 2010, 5, 338-345.	1.4	30
10	Comparative characterisation of durian, mango and avocado. <i>International Journal of Food Science and Technology</i> , 2010, 45, 921-929.	2.7	44
11	SPAD-502 readings in response to photon fluence in leaves with different chlorophyll content. <i>Revista Ceres</i> , 2010, 57, 614-620.	0.4	7
12	Bioactive Compounds in Mango (<i>Mangifera indica</i> L.). , 2010, , 507-523.		57
13	<i>Physalis peruviana</i> Linnaeus, the multiple properties of a highly functional fruit: A review. <i>Food Research International</i> , 2011, 44, 1733-1740.	6.2	256
14	Nutritional properties of yellow mombin (<i>Spondias mombin</i> L.) pulp. <i>Food Research International</i> , 2011, 44, 2326-2331.	6.2	108
15	Nutritional bioactive compounds and technological aspects of minor fruits grown in Brazil. <i>Food Research International</i> , 2011, 44, 1658-1670.	6.2	108
16	Evaluation of the comprehensiveness and reliability of the chromium composition of foods in the literature. <i>Journal of Food Composition and Analysis</i> , 2011, 24, 1147-1152.	3.9	9
17	Trace Element Level in Different Tissues of <i>Rutilus frisii kutum</i> Collected from Tajan River, Iran. <i>Biological Trace Element Research</i> , 2011, 143, 965-973.	3.5	30
18	Determination of Trace Element Level in Different Tissues of the Leaping Mullet (<i>Liza saliens</i> .) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf	3.5	8

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19	Changes in the quality of jaboticaba fruit (<i>Myrciaria jaboticaba</i> (Vell) Berg. cv. Sabarã) stored under different oxygen concentrations. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, 2844-2849.	3.5	7
20	Correlation between total phenolic and mineral contents with antioxidant activity of eight Malaysian bananas (<i>Musa</i> sp.). <i>Journal of Food Composition and Analysis</i> , 2011, 24, 1-10.	3.9	216
21	Soursop (<i>Annona muricata</i> L.). , 2011, , 363-392e.		10
22	Tamarillo (<i>Solanum betaceum</i> (Cav.)). , 2011, , 427-442e.		10
23	Passion fruit (<i>Passiflora edulis</i> Sim.). , 2011, , 125-143e.		10
24	Feijoa (<i>Acca sellowiana</i> [Berg] Burret). , 2011, , 115-135e.		14
25	Jaboticaba (<i>Myrciaria cauliflora</i> (Mart.) O.Berg. [Myrtaceae]). , 2011, , 246-275e.		3
26	Chemical composition, nutritional value, and antioxidant activities of eight mulberry cultivars from China. <i>Pharmacognosy Magazine</i> , 2012, 8, 215.	0.6	73
27	Variations of Antioxidant Characteristics and Mineral Contents in Pulp and Peel of Different Apple (<i>Malus domestica</i> Borkh.) Cultivars from Pakistan. <i>Molecules</i> , 2012, 17, 390-407.	3.8	60
28	Major physicochemical and antioxidant changes during peach-palm (<i>Bactris gasipaes</i> H.B.K.) flour processing. <i>Fruits</i> , 2012, 67, 415-427.	0.4	19
29	Pulp antioxidant activities, mineral contents and juice nutritional properties of Algerian Clementine Cultivars and Mandarin. <i>African Journal of Biotechnology</i> , 2012, 11, .	0.6	2
30	Determination of bioactive compounds, antioxidant activity and chemical composition of Cerrado Brazilian fruits. <i>Food Chemistry</i> , 2012, 134, 381-386.	8.2	170
31	Determination of Trace Elements Level of Pikeperch Collected from the Caspian Sea. <i>Bulletin of Environmental Contamination and Toxicology</i> , 2012, 88, 401-405.	2.7	17
32	Changes in the mesocarp of <i>Annona cherimola</i> Mill. "Madeira"™ during postharvest ripening. <i>Postharvest Biology and Technology</i> , 2013, 85, 179-184.	6.0	17
33	Advances and perspectives of <i>Pachyrhizus</i> spp. in food science and biotechnology. <i>Trends in Food Science and Technology</i> , 2013, 29, 44-54.	15.1	24
34	Nutritional composition of minor indigenous fruits: Cheapest nutritional source for the rural people of Bangladesh. <i>Food Chemistry</i> , 2013, 140, 466-470.	8.2	42
35	Functional Properties and Postharvest Utilization of Commercial and Noncommercial Banana Cultivars. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2013, 12, 509-522.	11.7	49
36	Nutritional profile and anti-nutrient analyses of <i>Pachyrhizus ahipa</i> roots from different accessions. <i>Food Research International</i> , 2013, 54, 255-261.	6.2	17

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37	Determination of some mineral contents of prickly pear (<i>Opuntia ficus-indica</i> L.) seed flours. <i>Environmental Monitoring and Assessment</i> , 2013, 185, 3659-3663.	2.7	22
38	Traditional foods from the Black Sea region as a potential source of minerals. <i>Journal of the Science of Food and Agriculture</i> , 2013, 93, 3535-3544.	3.5	17
39	Bioavailability of Potentially Toxic Elements in Foraged Fruits from a Former Industrial Site. <i>Human and Ecological Risk Assessment (HERA)</i> , 2013, 19, 1028-1037.	3.4	0
40	Study of the mineral nutrients composition of three genotypes of peanuts. <i>Nutrition and Food Science</i> , 2013, 43, 17-22.	0.9	3
41	Qualidade e potencial de conservaÃ§Ã£o pÃ³s-colheita dos frutos em cultivares brasileiras de goiabeira-serrana. <i>Revista Brasileira De Fruticultura</i> , 2013, 35, 990-999.	0.5	17
42	Total antioxidant capacity, total phenolic content and mineral elements in the fruit peel of <i>Myrciaria cauliflora</i> . <i>Brazilian Journal of Food Technology</i> , 2013, 16, 301-309.	0.8	13
43	CaracterÃsticas nutricionales y antioxidantes de la fruta curuba larga (<i>Passiflora mollissima</i> Bailey). <i>Perspectivas En NutriciÃn Humana</i> , 2014, 16, .	0.2	6
44	Forage plants as an alternative feed resource for sustainable pig production in the tropics: a review. <i>Animal</i> , 2014, 8, 1298-1311.	3.3	23
45	Chemical studies on curuba (<i>Passiflora mollissima</i> (Kunth) L. H. Bailey) fruit flavour. <i>Food Chemistry</i> , 2014, 157, 356-363.	8.2	29
46	Bioactivity and bioavailability of minerals in rats loaded with cholesterol and kiwi fruit. <i>Microchemical Journal</i> , 2014, 114, 148-154.	4.5	7
47	<i>Pachyrhizus ahipa</i> roots and starches: Composition and functional properties related to their food uses. <i>Starch/Staerke</i> , 2014, 66, 539-548.	2.1	10
48	Extraction of bioactive compounds from peach palm pulp (<i>Bactris gasipaes</i>) using supercritical CO ₂ . <i>Journal of Supercritical Fluids</i> , 2014, 93, 2-6.	3.2	60
49	Comparison of mineral and trace element contents between organically and conventionally grown fruit. <i>Fruits</i> , 2015, 70, 29-36.	0.4	15
50	Synthesis of Novel Dimethyl 3-amino-4-(p-tolyloxy)-[1, 1- ² -biaryl]- 2, 6-dicarboxylates and Their Applications. <i>Smart Science</i> , 2015, 3, 164-169.	3.2	1
51	Impact of High Hydrostatic Pressure on Physicochemical Characteristics, Nutritional Content and Functional Properties of Cape Gooseberry Pulp (<i>Physalis peruviana</i> L.). <i>Journal of Food Processing and Preservation</i> , 2015, 39, 2844-2855.	2.0	13
52	Effects of Supplemental Acerola Juice on the Mineral Concentrations in Liver and Kidney Tissue Samples of Mice Fed with Cafeteria Diet. <i>Biological Trace Element Research</i> , 2015, 167, 70-76.	3.5	5
53	Breadfruit (<i>Artocarpus altilis</i> and hybrids): A traditional crop with the potential to prevent hunger and mitigate diabetes in Oceania. <i>Trends in Food Science and Technology</i> , 2015, 45, 264-272.	15.1	35
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56	<i>Annona reticulata</i> Linn. (Bullock's heart): Plant profile, phytochemistry and pharmacological properties. <i>Journal of Traditional and Complementary Medicine</i> , 2015, 5, 144-152.	2.7	45
57	Nutritional composition and antioxidant properties of the sim fruit (<i>Rhodomyrtus tomentosa</i>). <i>Food Chemistry</i> , 2015, 168, 410-416.	8.2	57
58	Phytochemical Content and Pharma-Nutrition Study on <i>Eleutherococcus senticosus</i> Fruits Intractum. <i>Oxidative Medicine and Cellular Longevity</i> , 2016, 2016, 1-10.	4.0	15
59	Nutritional Composition of <i>Passiflora</i> Species. , 2016, , 517-534.		7
60	Nutritional Value of the Pulp of Different Sugar Apple Cultivars (<i>Annona squamosa</i> L.). , 2016, , 195-214.		2
61	Agroforestry: Essential for Sustainable and Climate-Smart Land Use?. , 2016, , 2013-2116.		16
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66	Optimization, characterization, sulfation and antitumor activity of neutral polysaccharides from the fruit of <i>Borojoa sorbilis</i> cuter. <i>Carbohydrate Polymers</i> , 2016, 151, 364-372.	10.2	33
67	Subtropical fruits grown in Spain and elsewhere: A comparison of mineral profiles. <i>Journal of Food Composition and Analysis</i> , 2016, 48, 34-40.	3.9	20
68	Comparative evaluation of nutritional compositions, antioxidant capacities, and phenolic compounds of red and green sessile joyweed (<i>Alternanthera sessilis</i>). <i>Journal of Functional Foods</i> , 2016, 21, 263-271.	3.4	29
69	Effect of different drying methods on morphological, thermal, and biofunctional properties of lulo (<i>Solanum quitoense</i> Lam.) fruit powders. <i>Drying Technology</i> , 2016, 34, 1085-1094.	3.1	17
70	Determination of Essential and Toxic Elements in Tropical Fruit by Microwave-Assisted Digestion and Inductively Coupled Plasma-Mass Spectrometry. <i>Analytical Letters</i> , 2017, 50, 1025-1039.	1.8	16
71	Nutritional value, phytochemicals and antioxidant properties of two wild edible fruits (<i>Eugenia</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 18 Nutrition and Metabolism, 2017, 10, 29-40.	0.5	8
72	Fruto de zapallo <i>Cucurbita moschata</i> Duch. acondicionado por ensilaje salino. <i>Acta Horticulturae</i> , 2017, , 287-293.	0.2	0
73	Traditional uses, phytochemistry and pharmacology of wild banana (<i>Musa acuminata</i> Colla): A review. <i>Journal of Ethnopharmacology</i> , 2017, 196, 124-140.	4.1	80
74	Characterization of Chinese white-flesh peach cultivars based on principle component and cluster analysis. <i>Journal of Food Science and Technology</i> , 2017, 54, 3818-3826.	2.8	15

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75	Elemental Analysis of Stone Fruits by Inductively Coupled Plasma Mass Spectrometry and Direct Mercury Analysis. <i>Analytical Letters</i> , 2017, 50, 2426-2446.	1.8	6
76	Banana Passion Fruit (<i>Passiflora mollissima</i> (Kunth) L.H. Bailey): Microencapsulation, Phytochemical Composition and Antioxidant Capacity. <i>Molecules</i> , 2017, 22, 85.	3.8	21
77	Macro elemental analysis of food samples by nuclear analytical technique. <i>Journal of Physics: Conference Series</i> , 2017, 860, 012023.	0.4	5
78	Evaluation of Amazon fruits: chemical and nutritional studies on <i>Borojoa sorbilis</i> . <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 3943-3952.	3.5	3
79	Effect of freezing and atomization on bioactive compounds in cagaita (<i>Eugenia dysenterica</i> DC) fruit. <i>Food Science and Technology</i> , 2018, 38, 600-605.	1.7	4
80	Heavy metal accumulation imparts structural differences in fragrant <i>Rosa</i> species irrigated with marginal quality water. <i>Ecotoxicology and Environmental Safety</i> , 2018, 159, 240-248.	6.0	12
81	Characterization of dietary attributes and mineral composition of the fruit in Brazilian genotypes of feijoa. <i>Acta Horticulturae</i> , 2018, , 947-954.	0.2	2
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84	Putting primary metabolism into perspective to obtain better fruits. <i>Annals of Botany</i> , 2018, 122, 1-21.	2.9	77
85	Impregnación a Vacío de Matrices de Cidra con Pulpa de Lulo, Inulina y Calcio para Potenciar sus Características Funcionales. <i>Informacion Tecnologica (discontinued)</i> , 2019, 30, 211-218.	0.3	1
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87	Wild Brazilian species of <i>Eugenia</i> genera (Myrtaceae) as an innovation hotspot for food and pharmacological purposes. <i>Food Research International</i> , 2019, 121, 57-72.	6.2	76
88	Extraction of phenolic compounds from spent blackberry pulp by enhanced fluidity liquid extraction. <i>AIChE Journal</i> , 2019, 65, e16609.	3.6	3
89	Edible Leafy Vegetables from West Africa (Guinea-Bissau): Consumption, Trade and Food Potential. <i>Foods</i> , 2019, 8, 493.	4.3	15
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91	Determination of nutritional composition in citrus fruits (<i>C. aurantium</i>) during maturity. <i>Nutrition and Food Science</i> , 2019, 49, 299-317.	0.9	12
92	Effects of different drying methods on nutritional composition, physicochemical and functional properties of sweet potato leaves. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e13884.	2.0	14

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93	Chemical Composition and Antioxidant Activity of Monguba (<i>Pachira aquatica</i>) Seeds. <i>Food Research International</i> , 2019, 121, 880-887.	6.2	25
94	Potential Neurotoxicity of Graviola (<i>Annona muricata</i>) Juice. , 2020, , 429-449.		1
95	Changes in nutrient contents in peel, pulp, and seed of cherimoya (<i>Annona cherimola</i> Mill.) in relation to organic mulching on the Andalusian tropical coast (Spain). <i>Scientia Horticulturae</i> , 2020, 263, 109120.	3.6	3
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97	Perennial vegetables: A neglected resource for biodiversity, carbon sequestration, and nutrition. <i>PLoS ONE</i> , 2020, 15, e0234611.	2.5	14
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100	Phytochemical and mineral composition of fruits and seeds of wild-growing <i>Bactris guineensis</i> (L.) H.E. Moore palms from Costa Rica. <i>Journal of Food Composition and Analysis</i> , 2020, 94, 103611.	3.9	5
101	A review of nutritional properties and health benefits of <i>Physalis</i> species. <i>Plant Foods for Human Nutrition</i> , 2020, 75, 316-325.	3.2	36
102	Addition of <i>Pachira aquatica</i> oil and <i>Platonia insignis</i> almond in cookies: Physicochemical and sensorial aspects. <i>Food Science and Nutrition</i> , 2020, 8, 5267-5274.	3.4	6
103	Native fruits from southern Brazil: Physicochemical characterization, centesimal composition, and mineral content. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14582.	2.0	5
104	Evaluation of Wild Foods for Responsible Human Consumption and Sustainable Use of Natural Resources. <i>Forests</i> , 2020, 11, 687.	2.1	3
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106	The response of breadfruit nutrition to local climate and soil: A review. <i>Journal of Food Composition and Analysis</i> , 2020, 88, 103451.	3.9	3
107	<i>Phyllanthus acidus</i> (L.) Skeels: A review of its traditional uses, phytochemistry, and pharmacological properties. <i>Journal of Ethnopharmacology</i> , 2020, 253, 112610.	4.1	21
108	Andean tubers grown in Ecuador: New sources of functional ingredients. <i>Food Bioscience</i> , 2020, 35, 100601.	4.4	13
109	Chemical characterization of <i>Eugenia stipitata</i> : A native fruit from the Amazon rich in nutrients and source of bioactive compounds. <i>Food Research International</i> , 2021, 139, 109904.	6.2	15
111	A Comprehensive Review on Phytochemical, Nutritional, and Therapeutic Importance of <i>Musa acuminata</i> . <i>International Journal of Current Research and Review (discontinued)</i> , 2021, 13, 114-124.	0.1	7

#	ARTICLE	IF	CITATIONS
112	Lactic acid production ability of <i>Lactobacillus</i> sp. from four tropical fruits using their by-products as carbon source. <i>Heliyon</i> , 2021, 7, e07079.	3.2	10
113	Comparative analysis of antioxidant activity, toxicity, and mineral composition of kernel and pomace of apricot (<i>Prunus armeniaca</i> L.) grown in Balochistan, Pakistan. <i>Saudi Journal of Biological Sciences</i> , 2021, 28, 2830-2839.	3.8	14
114	A review of the nutritional composition and current applications of monguba (<i>Pachira aquatica</i> Aubl.) plant. <i>Journal of Food Composition and Analysis</i> , 2021, 99, 103878.	3.9	2
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117	Four new diterpenoids from the twigs and leaves of <i>Phyllanthus acidus</i> . <i>Tetrahedron</i> , 2021, 91, 132224.	1.9	3
118	Estimating the potential of wild foods for nutrition and food security planning in tropical areas: Experimentation with a method in Northwestern Colombia. <i>Ambio</i> , 2022, 51, 955-971.	5.5	5
119	Integrated metabolomic and transcriptomic analyses of quality components and associated molecular regulation mechanisms during passion fruit ripening. <i>Postharvest Biology and Technology</i> , 2021, 180, 111601.	6.0	19
120	Genetic diversity in fresh fruit pulp mineral profile of 100 Indian <i>Musa</i> accessions. <i>Food Chemistry</i> , 2021, 361, 130080.	8.2	15
121	Antioxidant, Antimicrobial, Analgesic, Anti-inflammatory and Antipyretic Effects of Bioactive Compounds from <i>Passiflora</i> Species. , 2019, , 243-274.		3
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127	Agronomic Cultivation, Chemical Composition, Functional Activities and Applications of <i>Pereskia</i> Species – A Mini Review. <i>Current Medicinal Chemistry</i> , 2019, 26, 4573-4584.	2.4	15
128	Genotypic effect on fruit production and quality, antioxidant content and elemental composition of organically grown <i>Physalis angulata</i> L. and <i>Physalis pubescens</i> L.. <i>Folia Horticulturae</i> , 2018, 30, 367-374.	1.8	8
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130	Evaluation of Physico-chemical Properties of Some Date Varieties and Yoghurt Made with its Syrups. <i>Journal of Biological Sciences</i> , 2017, 17, 213-221.	0.3	12
131	Chemical Composition, Flavonoids and β -sitosterol Contents of Pulp and Rind of Watermelon (<i>Citrullus lanatus</i>) Fruit. <i>Pakistan Journal of Nutrition</i> , 2017, 16, 502-507.	0.2	7
132	Chemical Composition, Minerals and Antioxidants of the Heart of Date Palm from Three Saudi Cultivars. <i>Food and Nutrition Sciences (Print)</i> , 2014, 05, 1379-1386.	0.4	12
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134	Nutritional Properties, Phytochemicals and In Vitro Antioxidant Assessment of Two Wild Edible Fruits from Assam of North-East India. <i>Journal of Pharmacy and Nutrition Sciences (discontinued)</i> , 2017, 7, 55-63.	0.4	3
135	Comparison of bioactive compounds and health promoting properties of fruits and leaves of apple, pear and quince. <i>Scientific Reports</i> , 2021, 11, 20253.	3.3	31
136	Effect of ulluco starch coating on the preservation of harvested goldenberries (<i>Physalis</i>) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 502 T</i>	2.0	3
137	Marginal quality water arbitrated essential oil contents in metal hoarded flower petals of scented roses. <i>Ecotoxicology and Environmental Safety</i> , 2021, 226, 112853.	6.0	3
138	Levels of some micronutrient in dried and fresh fruit samples of apricot cultivars. <i>International Journal of Horticultural Science</i> , 2012, 18, .	0.2	1
139	An Overview on Cagaita (<i>Eugenia dysenterica</i> DC) Macro and Micro Components and a Technological Approach. , 0, , .		2
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141	Centesimal and mineral composition of the fruit in Brazilian genotypes of feijoa (<i>Acca sellowiana</i>). <i>Revista Brasileira De Fruticultura</i> , 2019, 41, .	0.5	2
142	Propiedades funcionales de productos tradicionales congelados y secados al sol de oca (<i>Oxalis</i>) <i>Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 26</i>	0.1	1
143	Chemical Characterization and Anti-Radical Activity of Fruits and Vegetables Commonly Consumed in Brazzaville. <i>Food and Nutrition Sciences (Print)</i> , 2020, 11, 773-788.	0.4	1
144	Physicochemical and antioxidant characterization of Andean blackberry with and without prickles cultivated in Risaralda, Colombia. <i>Revista Brasileira De Fruticultura</i> , 2021, 43, .	0.5	0
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