

# CITATION REPORT

List of articles citing

## Chemical and biological characterisation of nutraceutical compounds of broccoli

DOI: 10.1016/j.jpba.2006.04.003

Journal of Pharmaceutical and Biomedical Analysis,  
2006, 41, 1508-22.

**Source:** <https://exaly.com/paper-pdf/40521856/citation-report.pdf>

**Version:** 2024-04-10

This report has been generated based on the citations recorded by exaly.com for the above article. For the latest version of this publication list, visit the link given above.

The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

#	Paper	IF	Citations
298	Phytochemical Quality and Bioactivity of Edible Sprouts. <b>2006</b> , 1, 1934578X0600101		4
297	Glucosinolate profiling of seeds and sprouts of B. oleracea varieties used for food. <i>Scientia Horticulturae</i> , <b>2007</b> , 114, 234-242	4.1	94
296	Broccoli processing wastes as a source of peroxidase. <b>2007</b> , 55, 10396-404		24
295	Effects of microwave cooking conditions on bioactive compounds present in broccoli inflorescences. <b>2007</b> , 55, 10001-7		68
294	Genetic Variation and Metabolism of Glucosinolates. <b>2007</b> , 45, 369-415		36
293	Effects of stir-fry cooking with different edible oils on the phytochemical composition of broccoli. <b>2007</b> , 72, S064-8		43
292	The potential of kales as a promising vegetable crop. <b>2007</b> , 159, 153-165		20
291	Influence of light on health-promoting phytochemicals of broccoli sprouts. <b>2008</b> , 88, 904-910		145
290	Basis for the new challenges of growing broccoli for health in hydroponics. <b>2008</b> , 88, 1472-1481		31
289	Protective effect of the cruciferous vegetable mustard leaf ( <i>Brassica campestris</i> ) against in vivo chromosomal damage and oxidative stress induced by gamma-radiation and genotoxic chemicals. <b>2008</b> , 49, 335-42		18
288	Effect of hydrothermal treatment on the antioxidant properties of broccoli ( <i>Brassica oleracea</i> var. <i>botrytis italica</i> ) florets. <i>Food Chemistry</i> , <b>2008</b> , 109, 393-401	8.5	50
287	Cranberries for preventing urinary tract infections. <b>2008</b> , CD001321		142
286	Water stress increases cytokinin biosynthesis and delays postharvest yellowing of broccoli florets. <b>2008</b> , 49, 436-439		32
285	VARIATIONS IN WATER-SOLUBLE SACCHARIDES AND PHENOLS IN LONGAN FRUIT PERICARP AFTER DRYING. <i>Journal of Food Process Engineering</i> , <b>2008</b> , 31, 66-77	2.4	15
284	Development of Asexual Propagation System via in Vitro Culture in <i>Cardamine yezoensis</i> Maxim. and its Application to Hydroponic Cultivation. <b>2008</b> , 77, 270-276		2
283	Bioavailability and metabolism of phenolic compounds and glucosinolates. <b>2009</b> , 194-229		5
282	Phytochemical induction of cell cycle arrest by glutathione oxidation and reversal by N-acetylcysteine in human colon carcinoma cells. <b>2009</b> , 61, 332-9		16

281	Healthy and unhealthy plants: The effect of stress on the metabolism of Brassicaceae. <i>Environmental and Experimental Botany</i> , <b>2009</b> , 67, 23-33	5.9	88
280	Carotenes and carotenoids in natural biological samples: a Raman spectroscopic analysis. <b>2009</b> , 41, 642-650		162
279	Influence of fermentation conditions on glucosinolates, ascorbigen, and ascorbic acid content in white cabbage ( <i>Brassica oleracea</i> var. capitata cv. Taler) cultivated in different seasons. <b>2009</b> , 74, C62-7		75
278	Biochemical composition and physicochemical properties of broccoli flours. <b>2009</b> , 60 Suppl 4, 163-73		35
277	Degradation kinetics of peroxidase enzyme, phenolic content, and physical and sensorial characteristics in broccoli ( <i>Brassica oleracea</i> L. ssp. Italica) during blanching. <b>2009</b> , 57, 5370-5		25
276	Impact of nitrogen and sulfur fertilization on the composition of glucosinolates in relation to sulfur assimilation in different plant organs of broccoli. <b>2009</b> , 57, 9408-17		53
275	Identification of the phenolic components of collard greens, kale, and Chinese broccoli. <b>2009</b> , 57, 7401-8		74
274	Growing hardier crops for better health: Salinity tolerance and the nutritional value of broccoli. <b>2009</b> , 57, 572-78		99
273	Functional Foods. <b>2010</b> , 269-271		
272	Dietary broccoli sprouts protect against myocardial oxidative damage and cell death during ischemia-reperfusion. <b>2010</b> , 65, 193-9		35
271	Antioxidant Activity of Isothiocyanate Extracts from Broccoli. <b>2010</b> , 18, 312-321		20
270	Characterization of a cinnamoyl derivative from broccoli ( <i>Brassica oleracea</i> L. var. italica) florets. <b>2010</b> , 81, 1062-6		12
269	Natural bioactive compounds of Citrus limon for food and health. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , <b>2010</b> , 51, 327-45	3.5	264
268	Simultaneous evaluation of intact glucosinolates and phenolic compounds by UPLC-DAD-MS/MS in <i>Brassica oleracea</i> L. var. botrytis. <i>Food Chemistry</i> , <b>2010</b> , 121, 257-263	8.5	55
267	Acylated anthocyanins in broccoli sprouts. <i>Food Chemistry</i> , <b>2010</b> , 123, 358-363	8.5	67
266	Broccoli-derived by-products--a promising source of bioactive ingredients. <b>2010</b> , 75, C383-92		98
265	Glucosinolates, structures and analysis in food. <b>2010</b> , 2, 310		283
264	Phenolic component profiles of mustard greens, yu choy, and 15 other brassica vegetables. <b>2010</b> , 58, 6850-7		48

263	Intra-specific differences in root and shoot glucosinolate profiles among white cabbage ( <i>Brassica oleracea</i> var. <i>capitata</i> ) cultivars. <b>2010</b> , 58, 411-7		36
262	Response of glucosinolate and flavonoid contents and composition of <i>Brassica rapa</i> ssp. <i>chinensis</i> (L.) Hanelt to silica formulations used as insecticides. <b>2010</b> , 58, 12473-80		11
261	Analysis and anti- <i>Helicobacter</i> activity of sulforaphane and related compounds present in broccoli ( <i>Brassica oleracea</i> L.) sprouts. <b>2010</b> , 58, 6672-7		52
260	Determination of Glucosinolates and Their Decomposition Productsâ€”Indoles and Isothiocyanates in Cruciferous Vegetables. <b>2010</b> , 40, 202-216		25
259	Composition and antioxidant capacity of a novel beverage produced with green tea and minimally-processed byproducts of broccoli. <b>2011</b> , 12, 361-368		46
258	Gastroprotective activity of hydroalcoholic extract obtained from the leaves of <i>Brassica oleracea</i> var. <i>acephala</i> DC in different animal models. <b>2011</b> , 138, 503-7		32
257	Influence of nitrogen form, growing season and sulfur fertilization on yield and the content of nitrate and vitamin C of broccoli. <i>Scientia Horticulturae</i> , <b>2011</b> , 127, 181-187	4.1	16
256	Effects of broccoli extract on biodistribution and labeling blood components with <sup>99m</sup> Tc-GH. <b>2011</b> , 26, 339-45		7
255	Phenolic compounds in <i>Brassica</i> vegetables. <b>2010</b> , 16, 251-80		527
254	Broccoli sprouts reduce oxidative stress in type 2 diabetes: a randomized double-blind clinical trial. <b>2011</b> , 65, 972-7		57
253	Low soil water content during growth contributes to preservation of green colour and bioactive compounds of cold-stored broccoli ( <i>Brassica oleracea</i> L.) florets. <b>2011</b> , 60, 158-163		32
252	Moderate UV-C pretreatment as a quality enhancement tool in fresh-cut Bimi broccoli. <b>2011</b> , 62, 327-337		77
251	Free Radical Scavenging Activity of Aqueous and Ethanolic Extract of <i>Brassica oleracea</i> L. var. <i>italica</i> . <b>2011</b> , 4, 1137-1143		80
250	Novel varieties of broccoli for optimal bioactive components under saline stress. <b>2011</b> , 91, 1638-47		29
249	Supercritical fluid extraction of lipids from broccoli leaves. <b>2011</b> , 113, 479-486		21
248	Genotypic effects on the phytochemical quality of seeds and sprouts from commercial broccoli cultivars. <i>Food Chemistry</i> , <b>2011</b> , 125, 348-354	8.5	83
247	Optimization of Drying Kinetics and Quality Parameters of Broccoli Florets. <i>International Journal of Food Engineering</i> , <b>2011</b> , 7,	1.9	7
246	Effects of Corn Oil and Broccoli on Instrumental Texture and Color Properties of Bologna-Type Sausage. <b>2012</b> , 15, 1161-1169		6

245	Brassica oleracea var. Italica: A Nutritional Supplement with Antimicrobial Potential. <b>2012</b> , 18, 93-100		3
244	SELECTING CULTIVARS OF BROCCOLI FOR OPTIMAL BIOACTIVE COMPONENTS: THE INFLUENCE OF SALINE STRESS. <b>2012</b> , 159-164		
243	Effect of temperature on the growth of broccoli (brassica oleracea l. var. italica plenck) cv. fiesta. <b>2012</b> , 77, 129-141		3
242	An overview of health-promoting compounds of broccoli (Brassica oleracea var. italica) and the effect of processing. <b>2012</b> , 18, 503-14		62
241	Comparison of selected bioactive compounds and antioxidative capacity in different broccoli cultivars. <b>2012</b> , 41, 221-232		4
240	Natural antioxidants in purple sprouting broccoli under Mediterranean climate. <b>2012</b> , 77, C1058-63		15
239	Optimisation of microwave-assisted extraction of phenolic compounds from broccoli and its antioxidant activity. <i>International Journal of Food Science and Technology</i> , <b>2012</b> , 47, 2613-2619	3.8	34
238	Probiotic fermentation of plant based products: possibilities and opportunities. <b>2012</b> , 52, 183-99		107
237	Effect of bioaccessibility of phenolic compounds on in vitro anticancer activity of broccoli sprouts. <i>Food Research International</i> , <b>2012</b> , 49, 469-476	7	56
236	Physiological and biochemical metabolism of germinating broccoli seeds and sprouts. <b>2012</b> , 60, 209-13		43
235	Investigation of glucosinolate profile and qualitative aspects in sprouts and roots of horseradish ( <i>Armoracia rusticana</i> ) using LC-ESI-hybrid linear ion trap with Fourier transform ion cyclotron resonance mass spectrometry and infrared multiphoton dissociation. <b>2012</b> , 60, 7474-82		27
234	Analysis of the Drying of Broccoli Florets in a Fluidized Pulsed Bed. <b>2012</b> , 30, 1368-1376		25
233	Medicinal halophytes: potent source of health promoting biomolecules with medical, nutraceutical and food applications. <b>2012</b> , 32, 289-326		248
232	Optimization of a process to obtain selenium-enriched freeze-dried broccoli with high antioxidant properties. <b>2012</b> , 47, 267-273		11
231	Antioxidant effects of broccoli powder extract in goat meat nuggets. <b>2012</b> , 91, 179-84		73
230	Broccoli sprouts powder could improve serum triglyceride and oxidized LDL/LDL-cholesterol ratio in type 2 diabetic patients: a randomized double-blind placebo-controlled clinical trial. <b>2012</b> , 96, 348-54		69
229	Supercritical fluid extraction of free amino acids from broccoli leaves. <i>Journal of Chromatography A</i> , <b>2012</b> , 1250, 49-53	4.5	31
228	Simultaneous extraction and quantitation of carotenoids, chlorophylls, and tocopherols in Brassica vegetables. <b>2012</b> , 60, 7238-44		53

227	Crucial facts about health benefits of popular cruciferous vegetables. <b>2012</b> , 4, 94-106		162
226	Identification, quantification and comparison of the principal bioactive compounds and external quality parameters of two broccoli cultivars. <b>2012</b> , 4, 465-473		35
225	Factors affecting the antioxidant potential and health benefits of plant foods. <b>2012</b> , 92, 1101-1111		25
224	Antioxidative and antitumor properties of in vitro-cultivated broccoli ( <i>Brassica oleracea</i> var. <i>italica</i> ). <b>2012</b> , 50, 175-81		4
223	Differential responses of two broccoli ( <i>Brassica oleracea</i> L. var <i>Italica</i> ) cultivars to salinity and nutritional quality improvement. <b>2012</b> , 2012, 291435		22
222	Dietary derived compounds in cancer chemoprevention. <b>2012</b> , 16, 394-400		11
221	Anti toxic effect of broccoli extract on stannous dichloride toxicity. <b>2012</b> , 27, 606-10		4
220	Desempenho agronômico e variabilidade genética em genótipos de couve. <b>2012</b> , 47, 1751-1758		8
219	cDNA cloning and differential expression patterns of ascorbate peroxidase during post-harvest in <i>Brassica rapa</i> L. <b>2012</b> , 39, 7843-53		8
218	Analysis of the tumoral cytotoxicity of green tea-infusions enriched with broccoli. <i>Food Chemistry</i> , <b>2012</b> , 132, 1197-1206	8,5	13
217	The potential role of nutritional genomics tools in validating high health foods for cancer control: broccoli as example. <b>2012</b> , 56, 126-46		33
216	A new broccoli broccoli immortal mapping population and framework genetic map: tools for breeders and complex trait analysis. <b>2012</b> , 124, 467-84		20
215	Study of composition, stabilization and processing of wheat germ and maize industrial by-products. <b>2013</b> , 42, 292-298		27
214	Extraction, chemical characterization and biological activity determination of broccoli health promoting compounds. <i>Journal of Chromatography A</i> , <b>2013</b> , 1313, 78-95	4,5	69
213	Innovative Cooking Techniques for Improving the Overall Quality of a Kailan-Hybrid Broccoli. <b>2013</b> , 6, 2135-2149		59
212	Different postharvest strategies to preserve broccoli quality during storage and shelf life: controlled atmosphere and 1-MCP. <i>Food Chemistry</i> , <b>2013</b> , 138, 564-73	8,5	51
211	Peculiar properties of glucosinolate accumulation in the Brassicaceae family. <b>2013</b> , 39, 419-422		2
210	A research approach for quality based design of healthy foods: Dried broccoli as a case study. <b>2013</b> , 30, 178-184		10

209	Retention of quality and functional values of broccoli "Parthenon" stored in modified atmosphere packaging. <b>2013</b> , 31, 302-313		55
208	Potential efficacy of broccoli sprouts as a unique supplement for management of type 2 diabetes and its complications. <b>2013</b> , 16, 375-82		60
207	Altered commercial controlled atmosphere storage conditions for "Parthenon" broccoli plants ( <i>Brassica oleracea</i> L. var. <i>italica</i> ). Influence on the outer quality parameters and on the health-promoting compounds. <b>2013</b> , 50, 665-672		38
206	NUTRITIONAL QUALITY AND YIELD OF CAULIFLOWER ( <i>BRASSICA OLERACEA</i> VAR. <i>BOTRYTIS</i> ) AS AFFECTED BY FERTILIZER SOURCES. <b>2013</b> , 265-269		
205	Bioactive compounds content and total antioxidant activity of two savoy cabbages. <b>2014</b> , 32, 549-554		8
204	Antioxidant and Anti-inflammatory Activities of Broccoli Florets in LPS-stimulated RAW 264.7 Cells. <i>Preventive Nutrition and Food Science</i> , <b>2014</b> , 19, 89-97	2.4	23
203	Effect of 10-day broccoli consumption on inflammatory status of young healthy smokers. <b>2014</b> , 65, 106-11		10
202	Hydrothermal Processing on Phenols and Polyphenols in Vegetables. <b>2014</b> , 241-257		1
201	<i>Brassica oleracea</i> (Italica Group). <b>2014</b> , 594-623		1
200	Complementary and alternative medicinal effects of broccoli sprouts powder on <i>Helicobacter pylori</i> eradication rate in type 2 diabetic patients: A randomized clinical trial. <b>2014</b> , 7, 390-397		13
199	Brassica foods as a dietary source of vitamin C: a review. <b>2014</b> , 54, 1076-91		47
198	Effects of High-Intensity Pulsed Electric Fields Processing Parameters on the Chlorophyll Content and Its Degradation Compounds in Broccoli Juice. <b>2014</b> , 7, 1137-1148		15
197	Effect of Temperature and Light Exposure on the Detection of Total Intact Glucosinolate Content by LC-ESI-MS in Broccoli Leaves. <b>2014</b> , 7, 1687-1692		7
196	Optimized Formation, Extraction, and Determination of Sulforaphane in Broccoli by Liquid Chromatography with Diode Array Detection. <b>2014</b> , 7, 730-740		22
195	Optimized extraction, separation and quantification of twelve intact glucosinolates in broccoli leaves. <i>Food Chemistry</i> , <b>2014</b> , 152, 66-74	8.5	36
194	A rapid validated HPLC method for determination of sulforaphane and glucoraphanin in broccoli and red cabbage prepared by various cooking techniques. <b>2014</b> , 6, 4559-4566		8
193	Vitamin C in broccoli ( <i>Brassica oleracea</i> L. var. <i>italica</i> ) flower buds as affected by postharvest light, UV-B irradiation and temperature. <b>2014</b> , 98, 82-89		30
192	Effect of sprouting and light cycle on antioxidant activity of <i>Brassica oleracea</i> varieties. <i>Food Chemistry</i> , <b>2014</b> , 165, 379-87	8.5	40

191	A new ultra-rapid UHPLC/MS/MS method for assessing glucoraphanin and sulforaphane bioavailability in human urine. <i>Food Chemistry</i> , <b>2014</b> , 143, 132-8	8.5	30
190	Development of a Novel Functional Soup Rich in Bioactive Sulforaphane Using Broccoli ( <i>Brassica oleracea</i> L. ssp. <i>italica</i> ) Florets and Byproducts. <b>2014</b> , 7, 1310-1321		23
189	Effect of Freeze-Drying Conditions on Antioxidant Compounds of Broccoli. <b>2014</b> , 05,		7
188	Phytochemical content in broccoli flower buds during postharvest storage and light treatments. <b>2015</b> , 61-66		
187	Effect of Different Thawing Conditions on the Concentration of Bioactive Substances in Broccoli ( <i>Brassica oleracea</i> var. <i>Avenger</i> ). <b>2015</b> , 39, 2673-2679		2
186	Untargeted Metabolomics Reveals Predominant Alterations in Lipid Metabolism Following Light Exposure in Broccoli Sprouts. <b>2015</b> , 16, 13678-91		15
185	Sulforaphane (SFN): An Isothiocyanate in a Cancer Chemoprevention Paradigm. <b>2015</b> , 2, 141-156		28
184	Antioxidant and anticancer activities of broccoli by-products from different cultivars and maturity stages at harvest. <i>Preventive Nutrition and Food Science</i> , <b>2015</b> , 20, 8-14	2.4	33
183	Mechanical Stress Results in Immediate Accumulation of Glucosinolates in Fresh-Cut Cabbage. <b>2015</b> , 2015, 1-7		1
182	Light influence in the nutritional composition of <i>Brassica oleracea</i> sprouts. <i>Food Chemistry</i> , <b>2015</b> , 178, 292-300	8.5	18
181	Broccoli glucosinolate degradation is reduced performing thermal treatment in binary systems with other food ingredients. <b>2015</b> , 5, 66894-66900		12
180	A comparison of the composition and antioxidant capacity of novel beverages with an addition of red cabbage in the frozen, puré and freeze-dried forms. <b>2015</b> , 62, 821-829		9
179	Myrosinase in Brassicaceae: the most important issue for glucosinolate turnover and food quality. <b>2015</b> , 14, 1045-1051		33
178	The Effects of Conventional and Non-conventional Processing on Glucosinolates and Its Derived Forms, Isothiocyanates: Extraction, Degradation, and Applications. <b>2015</b> , 7, 357-381		170
177	Effects of different defrosting methods on the stability of bioactive compounds and consumer acceptability of frozen broccoli. <b>2015</b> , 13, 312-320		12
176	Effects of photoperiod, growth temperature and cold acclimatisation on glucosinolates, sugars and fatty acids in kale. <i>Food Chemistry</i> , <b>2015</b> , 174, 44-51	8.5	39
175	Comprehensive metabolomics to evaluate the impact of industrial processing on the phytochemical composition of vegetable purees. <i>Food Chemistry</i> , <b>2015</b> , 168, 348-55	8.5	48
174	Effects of temperature and photoperiod on sensory quality and contents of glucosinolates, flavonols and vitamin C in broccoli florets. <i>Food Chemistry</i> , <b>2015</b> , 172, 47-55	8.5	53



173	Metabolism of phenolic compounds by <i>Lactobacillus</i> spp. during fermentation of cherry juice and broccoli puree. <b>2015</b> , 46, 272-279		141
172	Estudo da repetibilidade genética em clones de couve. <i>Horticultura Brasileira</i> , <b>2016</b> , 34, 54-58	0.9	3
171	Efecto de la Liofilización de Brócoli Pre-Procesado sobre la Cinética de Secado y el Contenido de Sulforafano. <b>2016</b> , 27, 95-106		5
170	Correlações genotípicas e análise de trilha em famílias de meios-irmãos de couve de folhas. <b>2016</b> , 51, 35-44		1
169	Antimicrobial effect of UV-C treated fresh-cut broccoli against <i>Listeria monocytogenes</i> . <b>2016</b> , 187-192		3
168	Antioxidant and Pro-Oxidant Activities of Savoy Cabbage ( <i>Brassica Oleracea</i> L. Var. <i>Sabauda</i> ) Sprout Extracts. <b>2016</b> , 40, 542-549		4
167	NaCl treatment improves reactive oxygen metabolism and antioxidant capacity in broccoli sprouts. <b>2016</b> , 57, 640-648		8
166	Effect of cooking on the contents of glucosinolates and their degradation products in selected Brassica vegetables. <b>2016</b> , 23, 412-422		38
165	Comparative evaluation of microwave-assisted extraction and preheated solvent extraction of bioactive compounds from a plant material: a case study with cabbages. <i>International Journal of Food Science and Technology</i> , <b>2016</b> , 51, 2440-2449	3.8	14
164	Brussels Sprout Decapitation Yields Larger Sprouts of Superior Quality. <b>2016</b> , 64, 7459-7465		5
163	Water balance and N-metabolism in broccoli ( <i>Brassica oleracea</i> L. var. <i>Italica</i> ) plants depending on nitrogen source under salt stress and elevated CO <sub>2</sub> . <b>2016</b> , 571, 763-71		19
162	Hypoglycemic and anti-hyperglycemic study of <i>Ocimum tenuiflorum</i> L. leaves extract in normal and streptozotocin-induced diabetic rats. <b>2016</b> , 6, 1029-1036		11
161	Analysis of Intact Glucosinolates in Beeswax by Liquid Chromatography Tandem Mass Spectrometry. <b>2016</b> , 9, 795-804		2
160	Health-promoting compounds of broccoli ( <i>Brassica oleracea</i> L. var. <i>italica</i> ) plants as affected by nitrogen fertilisation in projected future climatic change environments. <b>2016</b> , 96, 392-403		23
159	Glucosinolates in broccoli ( <i>Brassica oleracea</i> L. var. <i>italica</i> ) as affected by postharvest temperature and radiation treatments. <b>2016</b> , 116, 16-25		39
158	Optimisation of the Supercritical Fluid Extraction of Antioxidants from Broccoli Leaves. <b>2016</b> , 9, 2174-2181		16
157	Changes in Sulforaphane and Selenocysteine Methyltransferase Transcript Levels in Broccoli Treated with Sodium Selenite. <b>2016</b> , 34, 807-814		9
156	A review of the impact of preparation and cooking on the nutritional quality of vegetables and legumes. <i>International Journal of Gastronomy and Food Science</i> , <b>2016</b> , 3, 2-11	2.8	132

155	Effects of operating factors on osmotic dehydration of broccoli stalk slices. <b>2016</b> , 2,		6
154	Phytocomplexity: The Key to Rational Chemoprevention. <b>2016</b> , 39-87		
153	Development of a liquid chromatography-electrospray ionization-tandem mass spectrometry method for the simultaneous analysis of intact glucosinolates and isothiocyanates in Brassicaceae seeds and functional foods. <i>Journal of Chromatography A</i> , <b>2016</b> , 1428, 154-61	4.5	35
152	Quantification and bioaccessibility of intact glucosinolates in broccoli "Parthenon" and Savoy cabbage "Dama" <b>2017</b> , 61, 40-46		11
151	Direct determination of total isothiocyanate content in broccoli using attenuated total reflectance infrared Fourier transform spectroscopy. <b>2017</b> , 61, 47-51		10
150	Influence of hormetic heat treatment on quality and phytochemical compounds of broccoli florets during storage. <b>2017</b> , 128, 44-53		25
149	Broccoli sprouts in analgesia - preclinical in vivo studies. <i>Food and Function</i> , <b>2017</b> , 8, 167-176	6.1	11
148	HPLC Separation of Sulforaphane Enantiomers in Broccoli and Its Sprouts by Transformation into Diastereoisomers Using Derivatization with (S)-Leucine. <b>2017</b> , 65, 244-250		4
147	Temperature and light conditions at different latitudes affect sensory quality of broccoli florets ( <i>Brassica oleracea</i> L. var. <i>italica</i> ). <b>2017</b> , 97, 3500-3508		10
146	Enhancement Of Glucosinolate and Isothiocyanate Profiles in Brassicaceae Crops: Addressing Challenges in Breeding for Cultivation, Storage, and Consumer-Related Traits. <b>2017</b> , 65, 9379-9403		29
145	Anticarcinogenic Phytochemicals. <b>2017</b> , 53-66		1
144	Supercritical Fluid Extraction of Bioactive Compounds from Fruits and Vegetables. <b>2017</b> , 749-762		
143	<i>Dendrobium officinale</i> leaves as a new antioxidant source. <b>2017</b> , 37, 400-415		32
142	Important Plant-Based Phytonutrients. <b>2017</b> , 1-82		
141	High resolution mass spectrometry studies of sulforaphane and indole-3-carbinol in broccoli. <i>Food Chemistry</i> , <b>2017</b> , 237, 566-573	8.5	20
140	The effect of the germination temperature on the phytochemical content of broccoli and rocket sprouts. <b>2017</b> , 68, 411-420		13
139	Nutritional and phytochemical value of Brassica crops from the agri-food perspective. <b>2017</b> , 170, 273-285		47
138	Effects of salt stress imposed during two growth phases on cauliflower production and quality. <b>2017</b> , 97, 1552-1560		22

137	Effect of sucrose and cold storage on senescence and anthocyanin accumulation in relation to gene expression of broccoli florets and sprout. <b>2017</b> , 299-314		2
136	Structural Analysis and Antimicrobial Activity of Chromatographically Separated Fractions of Leaves of <i>Sesamum angustifolium</i> (Oliv.) Engl. <b>2017</b> , 7, 463-474		4
135	Plant probiotic bacteria enhance the quality of fruit and horticultural crops. <b>2017</b> , 3, 483-501		25
134	Effect of zinc fertilisation on yield and selected qualitative parameters of broccoli. <i>Plant, Soil and Environment</i> , <b>2017</b> , 63, 282-287	2.2	9
133	Germination under Moderate Salinity Increases Phenolic Content and Antioxidant Activity in Rapeseed ( <i>Brassica napus</i> var <i>oleifera</i> Del.) Sprouts. <b>2017</b> , 22,		29
132	Evolution of Total Polyphenols Content and Antioxidant Activity in Broccoli Florets during Storage at Different Temperatures. <b>2017</b> , 2017, 1-9		6
131	Population parameters and selection of kale genotypes using Bayesian inference in a multi-trait linear model. <b>2017</b> , 39, 25		4
130	Purple head broccoli ( <i>L. var. Plenck</i> ), a functional food crop for antioxidant and anticancer potential. <b>2018</b> , 55, 1806-1815		8
129	The intrinsic quality of brassicaceous vegetables: How secondary plant metabolites are affected by genetic, environmental, and agronomic factors. <i>Scientia Horticulturae</i> , <b>2018</b> , 233, 460-478	4.1	51
128	Investigation of the effects of mechanical treatments on cellular structure integrity and vitamin C extractability of broccoli ( <i>Brassica oleracea</i> L. var. <i>italica</i> ) by LF-NMR. <i>Food and Function</i> , <b>2018</b> , 9, 2942-2950	6.1	9
127	Broccoli ( <i>Brassica oleracea</i> ) as a Preventive Biomaterial for Cancer. <b>2018</b> , 75-87		3
126	Bioactive Components, Diet and Medical Treatment in Cancer Prevention. <b>2018</b> ,		
125	Effect of temperature on glucosinolate content and shelf life of ready-to-eat broccoli florets packaged in passive modified atmosphere. <b>2018</b> , 138, 125-133		22
124	Potential effects of sulforaphane to fight obesity. <b>2018</b> , 98, 2837-2844		19
123	Ultrasound assisted extraction of phenolic acids from broccoli vegetable and using sonochemistry for preparation of MOF-5 nanocubes: Comparative study based on micro-dilution broth and plate count method for synergism antibacterial effect. <b>2018</b> , 40, 1031-1038		29
122	Characterization of industrial broccoli discards ( <i>Brassica oleracea</i> var. <i>italica</i> ) for their glucosinolate, polyphenol and flavonoid contents using UPLC MS/MS and spectrophotometric methods. <i>Food Chemistry</i> , <b>2018</b> , 245, 1204-1211	8.5	39
121	UV-C illumination maintains postharvest quality of minimally processed broccoli florets under modified atmosphere packaging. <b>2018</b> , 537-544		1
120	Efecto de diferentes temperaturas de hidratación en el perfil sensorial, nutricional e instrumental de los frijoles negros.. <b>2018</b> , 45, 144-152		

119	Evidence of Some Natural Products with Antigenotoxic Effects. Part 2: Plants, Vegetables, and Natural Resin. <i>Nutrients</i> , <b>2018</b> , 10,	6.7	39
118	Functional Foods as Source of Bioactive Principles: Some Marked Examples. <b>2018</b> , 111-157		
117	Characterization of Diversity and Probiotic Efficiency of the Autochthonous Lactic Acid Bacteria in the Fermentation of Selected Raw Fruit and Vegetable Juices. <b>2018</b> , 9, 2539		25
116	Broccoli for food and health –research and challenges. <b>2018</b> , 121-126		1
115	A REVIEW ON POTENTIAL USES OF CULINARY VEGETABLES USED IN ROUTINE LIFE AS AN ANTICANCER AGENT. <b>2018</b> , 11, 21		0
114	Optimisation of Transplant Age in Combination with Dark-chilling to Enhance the Biological Quality of Broccoli Cultivated in Summer. <b>2018</b> , 46, 494-500		1
113	Broccoli sprouts produce abdominal antinociception but not spasmolytic effects like its bioactive metabolite sulforaphane. <b>2018</b> , 107, 1770-1778		4
112	Developing Stress-Tolerant Plants Through In Vitro Tissue Culture: Family Brassicaceae. <b>2018</b> , 327-372		7
111	Vitamins, Nutraceuticals, Food Additives, Enzymes, Anesthetic Aids, and Cosmetics. <b>2018</b> , 407-534		3
110	Effect of microwave pretreatment on the color degradation kinetics in mustard greens ( <i>Brassica juncea</i> ). <b>2018</b> , 205, 1261-1273		10
109	Limits to the Biofortification of Leafy Brassicas with Zinc. <b>2018</b> , 8, 32		14
108	Comparative Phytonutrient Analysis of Broccoli By-Products: The Potentials for Broccoli By-Product Utilization. <b>2018</b> , 23,		39
107	Broccoli extract improves high fat diet-induced obesity, hepatic steatosis and glucose intolerance in Wistar rats. <b>2019</b> , 59, 319-328		12
106	Effect of Methyl Jasmonate on Phenolic Accumulation in Wounded Broccoli. <b>2019</b> , 24,		17
105	Comparative effect of elicitors on the physiology and secondary metabolites in broccoli plants. <b>2019</b> , 239, 1-9		22
104	Exploring Nutraceuticals to Enhance Scientific Literacy: Aligning with Vision and Change. <b>2019</b> , 81, 176-185		
103	Rhamnogalacturonan-I-Type Polysaccharide Purified from Broccoli Exerts Anti-Metastatic Activities Via Innate Immune Cell Activation. <b>2019</b> , 22, 451-459		4
102	Fermentation-based biotransformation of glucosinolates, phenolics and sugars in retorted broccoli puree by lactic acid bacteria. <i>Food Chemistry</i> , <b>2019</b> , 286, 616-623	8.5	44

101 Salt increases the nutritional content of cauliflower. **2019**, 103-108

100 Effect of industrial freezing on the physical and nutritional quality traits in broccoli. **2019**, 25, 56-65

7

99 Phenolic content and some physical properties of dried broccoli as affected by drying method. **2019**, 25, 76-88

7

98 Hepatotoxic effect of subacute vincristine administration activates necrosis and intrinsic apoptosis in rats: protective roles of broccoli and Indian mustard. *Archives of Physiology and Biochemistry*, **2019**, 125, 1-11

2.2

8

97 High-intensity pulsed electric fields or thermal treatment of broccoli juice: the effects of processing on minerals and free amino acids. *European Food Research and Technology*, **2020**, 246, 539-548

3.4

10

96 Mild heat combined with lactic acid fermentation: a novel approach for enhancing sulforaphane yield in broccoli puree. *Food and Function*, **2020**, 11, 779-786

6.1

14

95 Vegetable By-products. **2020**, 223-266

1

94 Comparative study of the phytochemical and mineral composition of fresh and cooked broccolini. *Food Research International*, **2020**, 129, 108798

7

6

93 . **2020**,

5

92 Differential expression of major genes involved in the biosynthesis of aliphatic glucosinolates in intergeneric *Baemoochae* (Brassicaceae) and its parents during development. *Plant Molecular Biology*, **2020**, 102, 171-184

4.6

13

91 Recovery techniques, stability, and applications of glucosinolates. **2020**, 251-280

90 Pre- and Post-harvest Factors Affecting Glucosinolate Content in Broccoli. *Frontiers in Nutrition*, **2020**, 7, 147

6.2

17

89 Seasonal Variation of Health-Promoting Bioactives in Broccoli and Methyl-Jasmonate Pre-Harvest Treatments to Enhance Their Contents. *Foods*, **2020**, 9,

4.9

7

88 A Multi-Criteria Evaluation of the Effectiveness of Nitrogen and Sulfur Fertilization in Different Cultivars of Winter RapeseedâProductivity, Economic and Energy Balance. *Energies*, **2020**, 13, 4654

3.1

11

87 The effect of cutting style on the biosynthesis of phenolics and cellular antioxidant capacity in wounded broccoli. *Food Research International*, **2020**, 137, 109565

7

7

86 Bioactive Compounds and Bioactivities of L. var. Sprouts and Microgreens: An Updated Overview from a Nutraceutical Perspective. *Plants*, **2020**, 9,

4.5

27

85 The Plant Family Brassicaceae. **2020**,

3

84 Brassicaceae Plants Response and Tolerance to Drought Stress: Physiological and Molecular Interventions. **2020**, 229-261

5

83	Dietary molecules and experimental evidence of epigenetic influence in cancer chemoprevention: An insight. <i>Seminars in Cancer Biology</i> , <b>2020</b> ,	12.7	1
82	Soil and foliar zinc application to biofortify broccoli ( <i>Brassica oleracea</i> var. <i>italica</i> L.): effects on the zinc concentration and bioavailability. <i>Plant, Soil and Environment</i> , <b>2020</b> , 66, 113-118	2.2	6
81	Synthesis and characterization of copper oxide nanoparticles using <i>Brassica oleracea</i> var. <i>italica</i> extract for its antifungal application. <i>Materials Research Express</i> , <b>2020</b> , 7, 045007	1.7	16
80	Influence of cut type on quality, antioxidant substances and antioxidant activity of fresh-cut broccoli. <i>International Journal of Food Science and Technology</i> , <b>2020</b> , 55, 3019-3030	3.8	5
79	The "Green" FMOs: Diversity, Functionality and Application of Plant Flavoproteins. <i>Catalysts</i> , <b>2020</b> , 10, 329	4	12
78	Plant Disease Management Strategies for Sustainable Agriculture through Traditional and Modern Approaches. <i>Sustainability in Plant and Crop Protection</i> , <b>2020</b> ,	0.4	14
77	Induction of Terminal Oxidases of Electron Transport Chain in Broccoli Heads under Controlled Atmosphere Storage. <i>Foods</i> , <b>2020</b> , 9,	4.9	3
76	Microwave cooking increases sulforaphane level in broccoli. <i>Food Science and Nutrition</i> , <b>2020</b> , 8, 2052-2058	3.8	8
75	Pectins from food waste: Characterization and functional properties of a pectin extracted from broccoli stalk. <i>Food Hydrocolloids</i> , <b>2020</b> , 107, 105930	10.6	20
74	Vegetable waste scaffolds for 3D-stem cell proliferating systems and low cost biosensors. <i>Talanta</i> , <b>2021</b> , 223, 121671	6.2	8
73	Growth, yield and biochemical constituents as well as post-harvest quality of water-stressed broccoli ( <i>Brassica oleracea</i> L. var. <i>italica</i> ) as affected by certain biomodulators. <i>Scientia Horticulturae</i> , <b>2021</b> , 275, 109605	4.1	4
72	Foods and supplements. <b>2021</b> , 483-501		
71	Chemopreventive and Therapeutic Potential of Natural Agents and Their Combinations for Breast Cancer. <b>2021</b> , 231-281		
70	Phytochemical Composition and Antioxidant Activity of : Influence of the Steaming Cooking Process. <i>Foods</i> , <b>2021</b> , 10,	4.9	10
69	Preparation and Characterization of CuO/MgO Nano Particles using Sol-Gel Technique. <i>IOP Conference Series: Materials Science and Engineering</i> , <b>2021</b> , 1094, 012163	0.4	
68	Environmental Conditions and Agronomical Factors Influencing the Levels of Phytochemicals in Brassica Vegetables Responsible for Nutritional and Sensorial Properties. <i>Applied Sciences (Switzerland)</i> , <b>2021</b> , 11, 1927	2.6	6
67	Current analytical methods for determination of glucosinolates in vegetables and human tissues. <i>Journal of Chromatography A</i> , <b>2021</b> , 1643, 462060	4.5	5
66	Effects of in vivo treatment of mice with sulforaphane on repair of DNA pyridyloxylbutylation. <i>Toxicology</i> , <b>2021</b> , 454, 152753	4.4	3

65	Effect of Red Cabbage Sprouts Treating with Organic Acids on the Content of Polyphenols, Antioxidant Properties and Colour Parameters. <i>Applied Sciences (Switzerland)</i> , <b>2021</b> , 11, 4890	2.6	2
64	Symmetrical Antioxidant and Antibacterial Properties of Four Romanian Cruciferous Extracts. <i>Symmetry</i> , <b>2021</b> , 13, 893	2.7	3
63	Chemical diversity of dietary phytochemicals and their mode of chemoprevention. <i>Biotechnology Reports (Amsterdam, Netherlands)</i> , <b>2021</b> , 30, e00633	5.3	9
62	Relationship between aquaporins expression and B concentration for conferring cold stress tolerance in broccoli cultivars. <i>Environmental and Experimental Botany</i> , <b>2021</b> , 187, 104466	5.9	
61	Broccoli ( L. var. ) cultivars, and affect the growth of (Fabricius) (Lepidoptera: Noctuidae). <i>Heliyon</i> , <b>2021</b> , 7, e07612	3.6	
60	Cruciferous vegetables as functional foods: effects of selenium biofortification. <i>International Journal of Vegetable Science</i> , 1-20	1.2	1
59	Effect of pulsed electric field-assisted extraction on recovery of sulforaphane from broccoli florets. <i>Journal of Food Process Engineering</i> , e13837	2.4	3
58	Induced changes in bioactive compounds of broccoli juices after fermented by animal- and plant-derived <i>Pediococcus pentosaceus</i> . <i>Food Chemistry</i> , <b>2021</b> , 357, 129767	8.5	6
57	The flavor of Chinese kale sprouts is affected by genotypic variation of glucosinolates and their breakdown products. <i>Food Chemistry</i> , <b>2021</b> , 359, 129824	8.5	9
56	Biodiversity, Physical Health and Climate Change: A Synthesis of Recent Evidence. <b>2019</b> , 17-46		6
55	Conventional and Modern Technologies for the Management of Post-Harvest Diseases. <i>Sustainability in Plant and Crop Protection</i> , <b>2020</b> , 137-172	0.4	6
54	Retention of total phenolic content and antioxidant activity in the concentration of broccoli extract by progressive freeze concentration. <i>International Journal of Food Engineering</i> , <b>2020</b> ,	1.9	5
53	Extraction and Evaluation of Nutraceutical Molecules in Wastes of Fruit and Vegetables. <i>International Journal of Food and Nutritional Science</i> , <b>2017</b> , 4, 74-80	0	0
52	Divergência genética e importância de caracteres morfológicos em genótipos de couve. <i>Horticultura Brasileira</i> , <b>2014</b> , 32, 48-54	0.9	8
51	Broccoli () Reduces Oxidative Damage to Pancreatic Tissue and Combats Hyperglycaemia in Diabetic Rats. <i>Preventive Nutrition and Food Science</i> , <b>2017</b> , 22, 277-284	2.4	9
50	Developing genetic resources for pre-breeding in Brassica oleracea L.: an overview of the UK perspective. <i>Journal of Plant Biotechnology</i> , <b>2012</b> , 39, 62-68	0.6	9
49	A pilot study to investigate if New Zealand men with prostate cancer benefit from a Mediterranean-style diet. <i>PeerJ</i> , <b>2015</b> , 3, e1080	3.1	15
48	Antioxidant and Anti-inflammatory Activities of Water-soluble Extracts from Different Parts of Kojongsi Persimmon ( <i>Diospyros kaki</i> L.). <i>Korean Journal of Food Science and Technology</i> , <b>2014</b> , 46, 505-510		5



47	Brassica Vegetables. <b>2011</b> , 378-402		1
46	Eruca sativa, a Tasty Salad Herb with Health-Promoting Properties. <i>Medicinal and Aromatic Plants of the World</i> , <b>2014</b> , 269-279	0.1	
45	Antioxidant, anti-inflammatory, and anti-pruritic effects of grape branch extract. <i>Korean Journal of Food Science and Technology</i> , <b>2016</b> , 48, 590-596		3
44	A Recap on Quantitative Trait Loci Associated with Disease Resistance in Food Legumes. <b>2017</b> , 49-95		
43	Bioactive Compounds and Antioxidant Activity in Leaves of Endemic and Native Isatis spp in Turkey. <i>Brazilian Archives of Biology and Technology</i> , 62,	1.8	1
42	Nutraceuticals Role in Stress, Aging, and Neurodegenerative Disorders. <i>Health Information Systems and the Advancement of Medical Practice in Developing Countries</i> , <b>2019</b> , 288-306	0.2	
41	Adventitious roots formation for enhanced and sustainable production of antioxidants in Brassica oleracea var. acephala (Brassicaceae). <i>International Journal of Secondary Metabolite</i> , 162-171	0.5	0
40	Soil and foliar zinc biofortification of broccolini: effects on plant growth and mineral accumulation. <i>Crop and Pasture Science</i> , <b>2020</b> , 71, 484	2.2	2
39	Application of High Pressures in the Postharvest Conservation of Broccoli. <i>Agronomy</i> , <b>2021</b> , 11, 2157	3.6	0
38	Influence of Germination Conditions and Parameters on the Content of Total Phenolic Compounds and Scavenging Activity in Germinated Seeds. <i>Rural Sustainability Research</i> , <b>2020</b> , 44, 46-53	0.3	
37	Glucosinolates and their bioactive metabolites as functional compounds modulating inflammation. <b>2022</b> , 189-204		
36	Cruciferous vegetables: a mine of phytonutrients for functional and nutraceutical enrichment. <b>2022</b> , 401-426		1
35	Phytochemical characterization of Moringa oleifera leaves. <i>Herba Polonica</i> , <b>2021</b> , 67, 19-26	0.9	0
34	Three in One: The Potential of By-Products against Economic Waste, Environmental Hazard, and Metabolic Disruption in Obesity.. <i>Nutrients</i> , <b>2021</b> , 13,	6.7	1
33	Effect of a Sub-Chronic Oral Exposure of Broccoli ( L. Var. ) By-Products Flour on the Physiological Parameters of FVB/N Mice: A Pilot Study.. <i>Foods</i> , <b>2022</b> , 11,	4.9	1
32	Novel molecules as the emerging trends in cancer treatment: an update.. <i>Medical Oncology</i> , <b>2022</b> , 39, 20	3.7	0
31	High Protein Foods: A Comparison of Animal Origin vs Plant Origin. <b>2022</b> , 1-25		
30	Enhancement of Glucosinolate Formation in Broccoli Sprouts by Hydrogen Peroxide Treatment.. <i>Foods</i> , <b>2022</b> , 11,	4.9	0



29	Environmental and Genetic Factors Involved in Plant Protection-Associated Secondary Metabolite Biosynthesis Pathways.. <i>Frontiers in Plant Science</i> , <b>2022</b> , 13, 877304	6.2	0
28	Application of different cooking methods to improve nutritional quality of broccoli (Brassica oleracea var. italica) regarding its compounds content with antioxidant activity. <i>International Journal of Gastronomy and Food Science</i> , <b>2022</b> , 28, 100510	2.8	1
27	Production and characteristic quality of probiotic Labneh cheese supplemented with broccoli florets. <i>British Food Journal</i> , <b>2021</b> , ahead-of-print,	2.8	1
26	Identification and Characterization of PHT1 Transporters Family and Differential Expression Patterns in Control and Blindness Broccoli Plants. <b>2021</b> , 11,		
25	Use of microbial inoculants against biotic stress in vegetable crops: physiological and molecular aspect. <b>2022</b> , 263-332		
24	Nutraceuticals Role in Stress, Aging, and Neurodegenerative Disorders. <b>2022</b> , 83-97		
23	Foliar selenium biofortification of broccolini: effects on plant growth and mineral accumulation. <i>Journal of Horticultural Science and Biotechnology</i> , 1-9	1.9	0
22	Sustainable Use of Cruciferous Wastes in Nanotechnological Applications. <i>Coatings</i> , <b>2022</b> , 12, 769	2.9	1
21	Antioxidant Activity of Different Fractions from Freeze-Dried Broccoli and Its Effect on Storage Properties of Emulsion-Type Pork Sausage. <i>Journal of the Korean Society of Food Science and Nutrition</i> , <b>2022</b> , 51, 580-587	1.5	
20	Brokoliden (Brassica oleracea L. var. italica) biyoaktif bileĖn ekstraksiyonu ve Taguchi yĖtemi ile optimizasyonu. <i>Ömer Halisdemir Üniversitesi MĖhendislik Bilimleri Dergisi</i> ,		
19	Effect of Nitrogen:Potassium Fertilization Ratios and Biostimulant Application on Broccoli Plants.		
18	Comparison of Wet Fractionation Methods for Processing Broccoli Agricultural Wastes and Evaluation of the Nutri-Chemical Values of Obtained Products. <b>2022</b> , 11, 2418		1
17	Application of an Enzymatic Hydrolysed L-ĖAmino Acid Based Biostimulant to Improve Sunflower Tolerance to Imazamox. <b>2022</b> , 11, 2761		1
16	Beneficial Effects of Sulforaphane-Yielding Broccoli Sprout on Cardiometabolic Health: A Systematic Review and Meta-Analysis. <b>2022</b> , 17,		0
15	Anti-Leukemic Activity of Brassica-Derived Bioactive Compounds in HL-60 Myeloid Leukemia Cells. <b>2022</b> , 23, 13400		0
14	Impact of Thermal Processing on the Composition of Secondary Metabolites of Ginger RhizomeâĖ Review. <b>2022</b> , 11, 3484		0
13	Bioactive compounds, antioxidant activity, and mineral content of brĖquil: A traditional crop of Brassica oleracea var. italica. 9,		0
12	Natural Compound Allicin Containing Thiosulfinate Moieties as Transmembrane Protein 16A (TMEM16A) Ion Channel Inhibitor for Food Adjuvant Therapy of Lung Cancer. <b>2023</b> , 71, 535-545		0

- 11 Nanoformulations applied to the delivery of sulforaphane. **2023**, 327-341 ○
- 10 Lactic Fermentation of Broccoli (*Brassica oleracea* var. *italica*) to Enhance the Antioxidant and Antiproliferative Activities. **2023**, 9, 122 ○
- 9 Mannose delays senescence in broccoli florets via maintaining mitochondrial morphological structure and function. **2023**, 200, 112333 ○
- 8 A Proposal for a Processing Line for Cauliflower and Broccoli Floretting. **2023**, 13, 2509 ○
- 7 Non-Alkaloid Nitrogen Containing Compounds. **2023**, 331-362 ○
- 6 Substitution effect of broccoli ( *Brassica oleracea* var. *italica* ) by-product for *Saccharina japonica* in feeds on growth, carcass chemical composition, and air exposure resistance of abalone ( *Haliotis discus* , Reeve 1846). ○
- 5 Floret Biofortification of Broccoli Using Amino Acids Coupled with Selenium under Different Surfactants: A Case Study of Cultivating Functional Foods. **2023**, 12, 1272 ○
- 4 Salt-Affected Rocket Plants as a Possible Source of Glucosinolates. **2023**, 24, 5510 ○
- 3 Ethanol and Methyl Jasmonate Fumigation Impact on Quality, Antioxidant Capacity, and Phytochemical Content of Broccoli Florets during Storage. **2023**, 9, 465 ○
- 2 Some Brassicaceae Extracts as Potential Antioxidants and Green Corrosion Inhibitors. **2023**, 16, 2967 ○
- 1 Production Technology of Underutilized Vegetables of Brassicaceae Family. **2023**, 173-237 ○