

# CITATION REPORT

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Milk does not affect the bioavailability of cocoa powder flavonoid in healthy human

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Annals of Nutrition and Metabolism, 2007, 51, 493-8.

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| #  | Paper   | IF   | Citations |
|----|---|------|-----------|
| 93 | Clinical benefit and preservation of flavonols in dark chocolate manufacturing. <i>Nutrition Reviews</i> , <b>2008</b> , 66, 630-41   | 6.4  | 50        |
| 92 | The effects of milk as a food matrix for polyphenols on the excretion profile of cocoa (-)-epicatechin metabolites in healthy human subjects. <i>British Journal of Nutrition</i> , <b>2008</b> , 100, 846-51                             | 3.6  | 75        |
| 91 | Cocoa and cardiovascular health. <i>Circulation</i> , <b>2009</b> , 119, 1433-41  | 16.7 | 294       |
| 90 | Polyphenols from cocoa and vascular health-a critical review. <i>International Journal of Molecular Sciences</i> , <b>2009</b> , 10, 4290-309   | 6.3  | 79        |
| 89 | Effect of cocoa powder on the modulation of inflammatory biomarkers in patients at high risk of cardiovascular disease. <i>American Journal of Clinical Nutrition</i> , <b>2009</b> , 90, 1144-50   | 7    | 163       |
| 88 | Dietary phenolics, absorption, mammalian and microbial metabolism and colonic health. <i>Molecular Nutrition and Food Research</i> , <b>2009</b> , 53 Suppl 1, S5-6   | 5.9  | 6         |
| 87 | Cocoa: antioxidant and immunomodulator. <i>British Journal of Nutrition</i> , <b>2009</b> , 101, 931-40   | 3.6  | 89        |
| 86 | Milk decreases urinary excretion but not plasma pharmacokinetics of cocoa flavan-3-ol metabolites in humans. <i>American Journal of Clinical Nutrition</i> , <b>2009</b> , 89, 1784-91  | 7    | 108       |
| 85 | Improving the Bioavailability of Polyphenols. <b>2010</b> , 81-90   |      | 1         |
| 84 | Should Red Wine Be Considered a Functional Food?. <i>Comprehensive Reviews in Food Science and Food Safety</i> , <b>2010</b> , 9, 530-551   | 16.4 | 36        |
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| 81 | Chocolate matrix factors modulate the pharmacokinetic behavior of cocoa flavan-3-ol phase II metabolites following oral consumption by Sprague-Dawley rats. <i>Journal of Agricultural and Food Chemistry</i> , <b>2010</b> , 58, 6685-91 | 5.7  | 34        |
| 80 | Bioavailability of the polyphenols: status and controversies. <i>International Journal of Molecular Sciences</i> , <b>2010</b> , 11, 1321-42  | 6.3  | 543       |
| 79 | Influence of formulation and processing on absorption and metabolism of flavan-3-ols from tea and cocoa. <i>Annual Review of Food Science and Technology</i> , <b>2011</b> , 2, 125-51  | 14.7 | 79        |
| 78 | Cocoa and chocolate in human health and disease. <i>Antioxidants and Redox Signaling</i> , <b>2011</b> , 15, 2779-811   | 8.4  | 213       |
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| 75 | Phytochemicals in Cocoa and Flavan-3-ol Bioavailability. <b>2011</b> , 193-217  |      |      |
| 74 | Cocoa Consumption, Cocoa Flavonoids, and Effects on Cardiovascular Risk Factors: An Evidence-Based Review. <i>Current Cardiovascular Risk Reports</i> , <b>2011</b> , 5, 120-127  | 0.9  | 13   |
| 73 | Chocolate: (un)healthy source of polyphenols?. <i>Genes and Nutrition</i> , <b>2011</b> , 6, 1-3  | 4.3  | 11   |
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| 58 | Cocoa polyphenols and inflammatory markers of cardiovascular disease. <i>Nutrients</i> , <b>2014</b> , 6, 844-80  | 6.7  | 82  |
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| 48 | Food Matrix Effects of Polyphenol Bioaccessibility from Almond Skin during Simulated Human Digestion. <i>Nutrients</i> , <b>2016</b> , 8,   | 6.7  | 34  |
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