Health Benefits of Traditional Corn, Beans, and Pumpki Hyperglycemia and Hypertension Management

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Citation Report

#	Article	IF	Citations
1	Effect of thermal processing on phenolics, antioxidant activity and health-relevant functionality of select grain sprouts and seedlings. Innovative Food Science and Emerging Technologies, 2008, 9, 355-364.	2.7	181
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5	Antioxidant activity and Î±-glucosidase inhibitory potential of onion (Allium cepa L.) extracts. Food Science and Biotechnology, 2010, 19, 159-164.	1.2	44
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19	Inhibition of angiotensin converting enzyme (ACE) activity by polyphenols from tea (Camellia sinensis) and links to processing method. Food and Function, 2011, 2, 310.	2.1	45

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