

# CITATION REPORT

List of articles citing

Phenolic acid contents of kale (*Brassica oleraceae* L. var. *acephala* DC.) extracts and their antioxidant and antibacterial activities

DOI: 10.1016/j.foodchem.2007.07.003  
Food Chemistry, 2008, 107, 19-25.

**Source:** <https://exaly.com/paper-pdf/43516800/citation-report.pdf>

**Version:** 2024-04-27

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
127	HPLC-DAD-ESI-MS/MS analysis and antioxidant activities of nonanthocyanin phenolics in mulberry ( <i>Morus alba</i> L.). <b>2008</b> , 73, C512-8		57
126	Determination of some phenolic acids in <i>Majorana hortensis</i> by capillary electrophoresis with online electrokinetic preconcentration. <b>2008</b> , 56, 3940-4		21
125	Health-Affecting Compounds in Brassicaceae. <b>2009</b> , 8, 31-43		185
124	Metabolic and bioactivity insights into <i>Brassica oleracea</i> var. <i>acephala</i> . <b>2009</b> , 57, 8884-92		45
123	Metabolic profiling and biological capacity of <i>Pieris brassicae</i> fed with kale ( <i>Brassica oleracea</i> L. var. <i>acephala</i> ). <b>2009</b> , 47, 1209-20		45
122	Antibacterial and anticandidal screening of Tunisian <i>Citrullus colocynthis</i> Schrad. from Medenine. <b>2009</b> , 125, 344-9		45
121	Characterization and quantification of flavonoids and hydroxycinnamic acids in curly kale ( <i>Brassica oleracea</i> L. Convar. <i>acephala</i> Var. <i>sabellica</i> ) by HPLC-DAD-ESI-MSn. <b>2009</b> , 57, 2816-25		144
120	Identification of the phenolic components of collard greens, kale, and Chinese broccoli. <b>2009</b> , 57, 7401-8		74
119	Polyphenolics profile, antioxidant and radical scavenging activity of leaves and stem of <i>Raphanus sativus</i> L. <b>2010</b> , 65, 8-17		60
118	Sulforaphane composition, cytotoxic and antioxidant activity of crucifer vegetables. <b>2010</b> , 1, 65-70		47
117	Antioxidants in spring leaves of <i>Oxalis acetosella</i> L.. <i>Food Chemistry</i> , <b>2010</b> , 123, 351-357	8.5	12
116	STUDY ON THE ANTIMICROBIAL EFFECT OF SALVIA LERIIFOLIA (NOWROOZAK) LEAF EXTRACT POWDER ON THE GROWTH OF STAPHYLOCOCCUS AUREUS IN HAMBURGER. <b>2010</b> , 30, 941-953		7
115	Quality parameters of <i>Brassica</i> spp. grown in northwest Spain. <b>2010</b> , 45, 776-783		21
114	Characterization, quantification, and yearly variation of the naturally occurring polyphenols in a common red variety of curly kale ( <i>Brassica oleracea</i> L. convar. <i>acephala</i> var. <i>sabellica</i> cv. 'Redbor'). <b>2010</b> , 58, 11346-54		50
113	Genotypic and climatic influence on the antioxidant activity of flavonoids in Kale ( <i>Brassica oleracea</i> var. <i>sabellica</i> ). <b>2010</b> , 58, 2123-30		78
112	Oxidative phenols in forage crops containing polyphenol oxidase enzymes. <b>2010</b> , 58, 1371-82		48
111	Recent developments in the application of seaweeds or seaweed extracts as a means for enhancing the safety and quality attributes of foods. <b>2011</b> , 12, 600-609		209

110	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
109	Antioxidant potency of white ( <i>Brassica oleracea</i> L. var. <i>capitata</i> ) and Chinese ( <i>Brassica rapa</i> L. var. <i>pekinensis</i> (Lour.)) cabbage: The influence of development stage, cultivar choice and seed selection. <b>2011</b> , 128, 78-83		41
108	Phenolic Composition, Antioxidant Capacity and Antibacterial Activity of Selected Irish Brassica Vegetables. <b>2011</b> , 6, 1934578X1100600		9
107	Phenolic compounds in Brassica vegetables. <i>Molecules</i> , <b>2010</b> , 16, 251-80	4.8	527
106	Antibacterial activity and mechanism of action of chlorogenic acid. <b>2011</b> , 76, M398-403		329
105	N9-substituted derivatives of kinetin: effective anti-senescence agents. <b>2011</b> , 72, 821-31		30
104	Effect of pasteurization temperature on quality of aonla juice during storage. <b>2011</b> , 48, 269-73		26
103	Phytochemical fingerprinting of vegetable <i>Brassica oleracea</i> and <i>Brassica napus</i> by simultaneous identification of glucosinolates and phenolics. <b>2011</b> , 22, 144-52		96
102	Application of Baranyi function to model the antibacterial properties of solvent extract from Irish York cabbage against food spoilage and pathogenic bacteria. <b>2011</b> , 17, 495-502		8
101	Flavonoid analyses and antimicrobial activity of various parts of <i>Phaleria macrocarpa</i> (Scheff.) Boerl fruit. <b>2011</b> , 12, 3422-31		99
100	Polyphenolics profile and antioxidant properties of <i>Raphanus sativus</i> L. <b>2012</b> , 26, 557-63		28
99	Chemical composition and biological activities of the essential oil of <i>Laggera aurita</i> Linn (DC.) grown in Pakistan. <b>2012</b> , 37, 329-335		4
98	Dietary Fibre Characteristics and Antioxidant Activity of Sesame Seed Coats (Testae). <b>2012</b> , 15, 25-37		22
97	Antibacterial activity of wine phenolic compounds and oenological extracts against potential respiratory pathogens. <b>2012</b> , 54, 557-63		57
96	Evaluation of the genotoxic and antigenotoxic potential of <i>Brassica oleracea</i> L. var. <i>acephala</i> D.C. in different cells of mice. <b>2012</b> , 143, 740-5		15
95	Determination of phenolic acids and flavonoids in <i>Taraxacum formosanum</i> Kitam by liquid chromatography-tandem mass spectrometry coupled with a post-column derivatization technique. <b>2012</b> , 13, 260-85		123
94	Chemical composition, antioxidant and antimicrobial properties of Rapa Catozza Napoletana ( <i>Brassica rapa</i> L. var. <i>rapa</i> DC.) seed meal, a promising protein source of Campania region (southern Italy) horticultural germplasm. <b>2012</b> , 92, 1716-24		4
93	A comparative study on the polyphenolic content, antibacterial activity and antioxidant capacity of different solvent extracts of <i>Brassica oleracea</i> vegetables. <b>2012</b> , 47, 223-231		43

92	EFFECT OF DIFFERENT SOLVENTS ON POLYPHENOLIC CONTENT, ANTIOXIDANT CAPACITY AND ANTIBACTERIAL ACTIVITY OF IRISH YORK CABBAGE. <b>2012</b> , 36, 344-358	22
91	Isolation and characterization of antimicrobial food components. <b>2012</b> , 23, 168-73	11
90	Sinapic acid derivatives in defatted Oriental mustard ( <i>Brassica juncea</i> L.) seed meal extracts using UHPLC-DAD-ESI-MSn and identification of compounds with antibacterial activity. <b>2012</b> , 234, 535-542	79
89	Treatment of oat bran with carbohydrases increases soluble phenolic acid content and influences antioxidant and antimicrobial activities. <b>2013</b> , 52, 568-574	42
88	Antioxidant and anti-dermatophytic properties leaf and stem bark of <i>Xylosma longifolium</i> clos. <b>2013</b> , 13, 155	9
87	Antioxidant and in vitro anticancer effect of 2-pyrrolidinone rich fraction of <i>Brassica oleracea</i> var. capitata through induction of apoptosis in human cancer cells. <b>2013</b> , 27, 1664-70	22
86	Sonochemical effects on free phenolic acids under ultrasound treatment in a model system. <b>2013</b> , 20, 1017-25	36
85	Analytical Methods of Phenolic Compounds. <b>2013</b> , 2061-2092	3
84	Metabolite profiling approach reveals the interface of primary and secondary metabolism in colored cauliflowers ( <i>Brassica oleracea</i> L. ssp. botrytis). <b>2013</b> , 61, 6999-7007	42
83	In vitro antibacterial and antibiofilm activities of chlorogenic acid against clinical isolates of <i>Stenotrophomonas maltophilia</i> including the trimethoprim/sulfamethoxazole resistant strain. <b>2013</b> , 2013, 392058	65
82	Food Phenolic Compounds: Main Classes, Sources and Their Antioxidant Power. <b>2013</b> ,	40
81	Comparison of leafy kale populations from Italy, Portugal, and Turkey for their bioactive compound content: phenolics, glucosinolates, carotenoids, and chlorophylls. <b>2013</b> , 93, 3478-89	25
80	Hydrothermal Processing on Phenols and Polyphenols in Vegetables. <b>2014</b> , 241-257	1
79	Red cabbage ( <i>Brassica oleracea</i> L.) mediates redox-sensitive amelioration of dyslipidemia and hepatic injury induced by exogenous cholesterol administration. <b>2014</b> , 42, 189-206	17
78	Bound phenolics in foods, a review. <i>Food Chemistry</i> , <b>2014</b> , 152, 46-55	8.5 607
77	Sinapic Acid and Its Derivatives: Natural Sources and Bioactivity. <b>2014</b> , 13, 34-51	231
76	Antioxidant Activity and Phenolic Content of Persimmon Peel Extracted with Different Levels of Ethanol. <b>2014</b> , 17, 1779-1790	10
75	Combined alkaline hydrolysis and ultrasound-assisted extraction for the release of nonextractable phenolics from cauliflower ( <i>Brassica oleracea</i> var. botrytis) waste. <b>2014</b> , 62, 3371-6	50

74	Antimicrobial effects of chlorogenic acid and related compounds. <b>2014</b> , 57, 359-365	55
73	Short-term low temperature increases phenolic antioxidant levels in kale. <b>2015</b> , 56, 588-596	28
72	ANTIBIOFILM AND ANTIADHESION ACTIVITIES OF PHALERIA MACROCARPA AGAINST ORAL STREPTOCOCCUS MUTANS. <b>2015</b> , 77,	
71	Comparative study on the antimicrobial activity of partitioned fractions of the stem-bark of ceiba pentandra (bombacaceae). <b>2015</b> , 05, 004-008	
70	Antioxidative Properties and Mineral Composition of Defatted Meal of Oileferous Brassica Germplasm. <b>2015</b> , 5, 43-51	1
69	Plant extracts as antimicrobials in food products. <b>2015</b> , 31-47	4
68	Antimicrobial activity of natural products from the flora of Northern Ontario, Canada. <b>2015</b> , 53, 800-6	32
67	Phytochemical composition and antimicrobial properties of four varieties of Brassica oleracea sprouts. <b>2015</b> , 55, 248-256	20
66	Bioactive Properties of Mushroom (Agaricus bisporus) Stipe Extracts. <b>2015</b> , 39, 2225-2233	8
65	Antimicrobial activity of cauliflower (Brassica oleracea var. Botrytis) by-product against Listeria monocytogenes. <b>2015</b> , 50, 435-440	19
64	Atividade antioxidante e teor de fenócos em couve-manteiga (brassica oleracea l. var. acephala) submetida a diferentes sistemas de cultivo e métodos de preparo. <b>2016</b> , 37, 3	1
63	Longitudinal data assessment of global stability index in kale leaves. <b>2016</b> , 73, 79-84	1
62	Investigation of self-association, optical transition probability and hetero-association with chlorogenic acid of nicotinamide using UV-Vis spectroscopy. <b>2016</b> , 11, 269-278	2
61	Organ-Specific Quantitative Genetics and Candidate Genes of Phenylpropanoid Metabolism in Brassica oleracea. <i>Frontiers in Plant Science</i> , <b>2015</b> , 6, 1240	6.2 9
60	Effects of abscisic acid, jasmonic acid and salicylic acid on the content of phytochemicals and their gene expression profiles and biological activity in turnip (Brassica rapa ssp. rapa). <b>2016</b> , 80, 377-390	26
59	Storage study of chicken meatballs incorporated with green cabbage (Brassica oleracea) at refrigeration temperature (4 ± 1°C) under aerobic packaging. <b>2016</b> , 44, 409-414	13
58	Influence of different cooking methods on color, bioactive compounds, and antioxidant activity of kale. <b>2017</b> , 20, 877-887	25
57	Metabolic profiling of pale green and purple kohlrabi (Brassica oleracea var. gongylodes). <b>2017</b> , 60, 249-257	25

56	Antioxidants Bound to an Insoluble Food Matrix: Their Analysis, Regeneration Behavior, and Physiological Importance. <b>2017</b> , 16, 382-399		46
55	Development of new efficient method for isolation of phenolics from sea algae prior to their rapid resolution liquid chromatographic-tandem mass spectrometric determination. <b>2017</b> , 135, 87-96		29
54	Phytochemicals: Extraction, Isolation, and Identification of Bioactive Compounds from Plant Extracts. <i>Plants</i> , <b>2017</b> , 6,	4-5	499
53	EVALUATION OF ANTIULCEROGENIC ACTIVITY OF METHANOL EXTRACTS OF BRASSICA OLERACEA VAR. CAPITATA RUBRA ON ALBINO RAT GASTRIC ULCERATION. <b>2017</b> , 10, 314		2
52	Ethyl p-coumarate exerts antifungal activity in vitro and in vivo against fruit <i>Alternaria alternata</i> via membrane-targeted mechanism. <b>2018</b> , 278, 26-35		36
51	Production of phytotherapeutics from broccoli juice by integrated membrane processes. <i>Food Chemistry</i> , <b>2018</b> , 242, 264-271	8.5	17
50	Improvement of nutritional and physicochemical proprieties of milk chocolates enriched with kale ( <i>Brassica oleracea</i> var. <i>acephala</i> ) and grape ( <i>Vitis vinifera</i> ). <b>2018</b> , 38, 551-560		6
49	Chemical Constituents of the Leaves of <i>Brassica oleracea</i> var. <i>acephala</i> . <b>2018</b> , 54, 1023-1026		10
48	PHYTOCHEMICAL STUDY OF BIOACTIVE CONSTITUENTS FROM SATUREJA MONTANA L. GROWING IN EGYPT AND THEIR ANTIMICROBIAL AND ANTIOXIDANT ACTIVITIES. <b>2018</b> , 11, 142		2
47	Methyl p-coumarate inhibits black spot rot on jujube fruit through membrane damage and oxidative stress against <i>Alternaria alternata</i> . <b>2018</b> , 145, 230-238		21
46	Anti-attachment, anti-biofilm, and antioxidant properties of extracts on O157:H7. <i>Food Science and Biotechnology</i> , <b>2019</b> , 28, 1881-1890	3	5
45	Influence of Seed Origin on Morphological Characteristics and Phytochemicals Levels in <i>Brassica oleracea</i> var. <i>acephala</i> . <b>2019</b> , 9, 502		7
44	Identification and determination of phenolic acids content in mango <i>golek</i> leaves ethanol extract. <b>2019</b> , 1217, 012050		
43	Phenolic Substances in Foods: Health Effects as Anti-Inflammatory and Antimicrobial Agents. <b>2019</b> , 102, 1378-1387		12
42	Involvement of Phenolic Acids in Short-Term Adaptation to Salinity Stress is Species-Specific among Brassicaceae. <i>Plants</i> , <b>2019</b> , 8,	4-5	34
41	Use of Natural Antimicrobial Agents: A Safe Preservation Approach. <b>2019</b> ,		16
40	Comparative Antimicrobial Activity Study of <i>Brassica oleracea</i> . <b>2019</b> , 9, 64		1
39	Phenolic Substances in Foods: Health Effects as Anti-Inflammatory and Antimicrobial Agents. <b>2019</b> , 102, 1378-1387		8

38	Role of Salicylic Acid and Components of the Phenylpropanoid Pathway in Basal and Cultivar-Related Resistance of Oilseed Rape () to. <i>Plants</i> , <b>2019</b> , 8,	4-5	8
37	Kale ( var. ) as a superfood: Review of the scientific evidence behind the statement. <b>2019</b> , 59, 2411-2422		76
36	Kale: Review on nutritional composition, bio-active compounds, anti-nutritional factors, health beneficial properties and value-added products. <b>2020</b> , 6, 1811048		8
35	The value of bioactive compounds of cruciferous vegetables (Brassica) as antimicrobials and antioxidants: A review. <b>2020</b> , 44, e13414		28
34	The Effect of Different Extraction Protocols on a var. Antioxidant Activity, Bioactive Compounds, and Sugar Profile. <i>Plants</i> , <b>2020</b> , 9,	4-5	2
33	Total Phenolic Compounds of Fruit and Vegetable Powders in Thailand. <b>2020</b> , 901, 3-9		
32	Spontaneously fermented curly kale juice: Microbiological quality, nutritional composition, antioxidant, and antimicrobial properties. <b>2020</b> , 85, 1248-1255		9
31	Fermented curly kale as a new source of gentisic and salicylic acids with antitumor potential. <b>2020</b> , 67, 103866		15
30	Antioxidant and Antibacterial Activity of Caprylic Acid Vanillyl Ester Produced by Lipase-Mediated Transesterification. <b>2021</b> , 31, 317-326		1
29	Determination of the optimal number of evaluations in half-sib progenies of kale by Bayesian approach. <b>2021</b> , 39, 20-25		
28	Volatiles, phenolic compounds, antioxidant and antibacterial properties of kohlrabi leaves. <b>2021</b> , 1-6		1
27	Quantitative Analysis of UV-B Radiation Interception and Bioactive Compound Contents in Kale by Leaf Position According to Growth Progress. <i>Frontiers in Plant Science</i> , <b>2021</b> , 12, 667456	6.2	2
26	The Impact of Addition Oats and Cinnamon on Cookies and their Biological Effects on Rats Treated with Cirrhosis by CCL4. <i>Saudi Journal of Biological Sciences</i> , <b>2021</b> , 28, 7142-7151	4	2
25	The aroma profile and aroma-active compounds of (kale) tea. <i>Food Science and Biotechnology</i> , <b>2021</b> , 30, 1205-1211	3	1
24	Targeted Metabolic and In-Silico Analyses Highlight Distinct Glucosinolates and Phenolics Signatures in Korean Rapeseed Cultivars. <i>Plants</i> , <b>2021</b> , 10,	4-5	0
23	Evaluation of Biological Activity and Phenolic Compounds of <i>Cardaria draba</i> (L.) Extracts. <i>Journal of Biology and Today's World</i> , <b>2015</b> , 4,		3
22	Turnip ( <i>Brassica Rapus</i> L.): a natural health tonic. <i>Brazilian Journal of Food Technology</i> , 22,	1.5	7
21	Antibacterial and Potential Antidiabetic Activities of Flavone C-glycosides Isolated from <i>Beta vulgaris</i> Subspecies <i>cicla</i> L. var. <i>Flavescens</i> (Amaranthaceae) Cultivated in Egypt. <i>Current Pharmaceutical Biotechnology</i> , <b>2019</b> , 20, 595-604	2.6	12

20	Comparison of Hypolipidemic and Antioxidant Effects of Aqueous and Ethanol Extracts of <i>Crataegus pinnatifida</i> Fruit in High-Fat Emulsion-Induced Hyperlipidemia Rats. <i>Pharmacognosy Magazine</i> , <b>2016</b> , 12, 64-9	0.8	14
19	&lt;i>In Vitro&/i> Antibacterial Activity of Flavonoid Extracts of Two Selected Libyan Algae against Multi-Drug Resistant Bacteria Isolated from Food Products. <i>Journal of Biosciences and Medicines</i> , <b>2017</b> , 05, 26-48	0.2	7
18	Antimicrobial and Antioxidant Activities in Different Parts and Cultivars of Broccoli. <i>Horticultural Science and Technology</i> , <b>2014</b> , 32, 408-414	1.6	3
17	Composiçõ quõmica e perfil de õidos fenõlicos de semente de abacate das variedades Wagner e Prince. <i>Difõlogos &amp; Ciõncia</i> , <b>2012</b> , 10, 233-237		1
16	Kale. <b>2020</b> , 159-179		
15	Improving the Health-Benefits of Kales ( <i>L. var. DC</i> ) through the Application of Controlled Abiotic Stresses: A Review.. <i>Plants</i> , <b>2021</b> , 10,	4.5	2
14	identification of potential phytochemical inhibitors targeting farnesyl diphosphate synthase of cotton bollworm (). <i>Journal of Biomolecular Structure and Dynamics</i> , <b>2022</b> , 1-10	3.6	0
13	Isolation, Identification and Pharmacological Effects of Fruit Flavonoids Fraction.. <i>Molecules</i> , <b>2022</b> , 27,	4.8	2
12	Multitherapeutic Efficacy of Curly Kale Extract Fabricated Biogenic Silver Nanoparticles.. <i>International Journal of Nanomedicine</i> , <b>2022</b> , 17, 1125-1137	7.3	2
11	Antimicrobial, antioxidant and anti-cancer properties of protein hydrolysates from indian mackerel ( <i>Rastrelliger kanagurta</i> ) waste prepared using commercial enzyme. <i>International Journal of Peptide Research and Therapeutics</i> , <b>2022</b> , 28, 1	2.1	0
10	Novel antibacterial activity of <i>Sargassum fusiforme</i> extract against coral white band disease. <i>Electronic Journal of Biotechnology</i> , <b>2022</b> , 57, 12-23	3.1	0
9	Profiling of Polyphenols and Glucosinolates in Kale and Broccoli Microgreens Grown under Chamber and Windowsill Conditions by Ultrahigh-Performance Liquid Chromatography High-Resolution Mass Spectrometry. <i>ACS Food Science &amp; Technology</i> , <b>2022</b> , 2, 101-113		4
8	Growth evaluation of <i>Escherichia coli</i> O157:H7, <i>Salmonella typhimurium</i> , and <i>Listeria monocytogenes</i> in fresh fruit and vegetable juices via predictive modeling. <i>LWT - Food Science and Technology</i> , <b>2022</b> , 162, 113485	5.4	0
7	Melatonin enhanced oilseed rape growth and mitigated Cd stress risk: A novel trial for reducing Cd accumulation by bioenergy crops. <i>Environmental Pollution</i> , <b>2022</b> , 308, 119642	9.3	0
6	The ester derivatives of ferulic acid exhibit strong inhibitory effect on the growth of <i>Alternaria alternata</i> in vitro and in vivo. <b>2023</b> , 196, 112158		0
5	Anti-Inflammatory Potential of Brassicaceae-Derived Phytochemicals: In Vitro and In Vivo Evidence for a Putative Role in the Prevention and Treatment of IBD. <b>2023</b> , 15, 31		0
4	Single-step extraction of bioactive compounds from cruciferous vegetable (kale) waste using natural deep eutectic solvents. <b>2023</b> , 123677		0
3	Bioactive Compounds from Leaf Vegetables as Preservatives. <b>2023</b> , 12, 637		1



- 2 Air-Frying Is a Better Thermal Processing Choice for Improving Antioxidant Properties of Brassica Vegetables. **2023**, 12, 490 ○
- 1 The Effect of Fresh Kale (*Brassica oleracea* var. *sabellica*) Addition and Processing Conditions on Selected Biological, Physical, and Chemical Properties of Extruded Snack Pellets. **2023**, 28, 1835 ○