

# Dietary fibre content and antioxidant activity of phenol chia (*Salvia hispanica* L.) seeds

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Supercritical extraction of borage seed oil coupled to conventional solvent extraction of antioxidants. <i>European Journal of Lipid Science and Technology</i> , 2008, 110, 1035-1044.	1.0	15
2	Chia ( <i>Salvia hispanica</i> ): A Systematic Review by the Natural Standard Research Collaboration. <i>Reviews on Recent Clinical Trials</i> , 2009, 4, 168-174.	0.4	28
3	Chia seed does not promote weight loss or alter disease risk factors in overweight adults. <i>Nutrition Research</i> , 2009, 29, 414-418.	1.3	101
4	Chia ( <i>Salvia hispanica</i> L) Gel Can Be Used as Egg or Oil Replacer in Cake Formulations. <i>Journal of the American Dietetic Association</i> , 2010, 110, 946-949.	1.3	102
5	Extraction of phenolic fraction from guava seeds ( <i>Psidium guajava</i> L.) using supercritical carbon dioxide and co-solvents. <i>Journal of Supercritical Fluids</i> , 2010, 51, 319-324.	1.6	122
6	Effects of Chia ( <i>Salvia hispanica</i> L.) seed supplementation on rabbit meat quality, oxidative stability and sensory traits. <i>Italian Journal of Animal Science</i> , 2010, 9, e10.	0.8	30
7	Thermal and Physicochemical Properties and Nutritional Value of the Protein Fraction of Mexican Chia Seed ( <i>Salvia hispanica</i> L.). <i>Food Science and Technology International</i> , 2010, 16, 89-96.	1.1	118
8	Omega-3 enriched egg production: the effect of $\pm$ -linolenic $\%$ -3 fatty acid sources on laying hen performance and yolk lipid content and fatty acid composition. <i>British Poultry Science</i> , 2011, 52, 750-760.	0.8	46
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10	Whole and Ground Chia ( <i>Salvia hispanica</i> L.) Seeds, Chia Oil – Effects on Plasma Lipids and Fatty Acids. , 2011, , 309-315.		22
11	The role of rabbit meat as functional food. <i>Meat Science</i> , 2011, 88, 319-331.	2.7	347
12	Characterization of chia seed oils obtained by pressing and solvent extraction. <i>Journal of Food Composition and Analysis</i> , 2011, 24, 166-174.	1.9	289
13	Antioxidant Activity of Extracts Produced from Pickled and Dried Mustard ( <i>Brassica</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50,262 Td (ju	1.3	18
14	The Promising Future of Chia, <i>Salvia hispanica</i> L.. <i>Journal of Biomedicine and Biotechnology</i> , 2012, 2012, 1-9.	3.0	155
15	Antihyperlipidemic Effect of Methanolic Extract from <i>Opuntia joconostle</i> Seeds in Mice Fed a Hypercholesterolemic Diet. <i>Plant Foods for Human Nutrition</i> , 2012, 67, 365-370.	1.4	27
16	Physicochemical and functional characterization of by-products from chia ( <i>Salvia hispanica</i> L.) seeds of Argentina. <i>LWT - Food Science and Technology</i> , 2012, 45, 94-102.	2.5	197
17	Formulation, physicochemical, nutritional and sensorial evaluation of corn tortillas supplemented with chia seed ( <i>Salvia hispanica</i> L.). <i>Czech Journal of Food Sciences</i> , 2012, 30, 118-125.	0.6	36
18	Hypolipidemic Effect of Avocado ( <i>Persea americana</i> Mill) Seed in a Hypercholesterolemic Mouse Model. <i>Plant Foods for Human Nutrition</i> , 2012, 67, 10-16.	1.4	72

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20	Characterization and microstructure of films made from mucilage of <i>Salvia hispanica</i> and whey protein concentrate. Journal of Food Engineering, 2012, 111, 511-518.	2.7	120
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22	Chia Seed ( <i>Salvia hispanica</i> ): An Ancient Grain and a New Functional Food. Food Reviews International, 2013, 29, 394-408.	4.3	170
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24	Chia ( <i>Salvia hispanica</i> L.) seed mucilage release characterisation. A microstructural and image analysis study. Industrial Crops and Products, 2013, 51, 453-462.	2.5	73
25	Isolation and Characterization of Proteins from Chia Seeds ( <i>Salvia hispanica</i> L.). Journal of Agricultural and Food Chemistry, 2013, 61, 193-201.	2.4	171
26	The Effect of <i>Salvia Hispanica</i> L. Seeds on Weight Loss in Overweight and Obese Individuals with Type 2 Diabetes Mellitus. Canadian Journal of Diabetes, 2013, 37, S61.	0.4	5
27	Evaluation of whole chia ( <i>Salvia hispanica</i> L.) flour and hydrogenated vegetable fat in pound cake. LWT - Food Science and Technology, 2013, 54, 73-79.	2.5	56
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33	Evaluation of wheat/non-traditional flour composite. Czech Journal of Food Sciences, 2014, 32, 288-295.	0.6	10
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35	Revisão: Composição química, propriedades funcionais e aplicações tecnológicas da semente de chia ( <i>Salvia hispanica</i> L) em alimentos. Brazilian Journal of Food Technology, 2014, 17, 259-268.	0.8	14
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37	Physical properties of sugar cookies containing chia-oat composites. <i>Journal of the Science of Food and Agriculture</i> , 2014, 94, 3226-3233.	1.7	15
38	Chia Flour Supplementation Reduces Blood Pressure in Hypertensive Subjects. <i>Plant Foods for Human Nutrition</i> , 2014, 69, 392-398.	1.4	60
39	Physical properties, chemical characterization and fatty acid composition of Mexican chia ( <i>Salvia hispanica</i> L.) seeds. <i>International Journal of Food Science and Technology</i> , 2014, 49, 571-577.	1.3	63
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41	Chemical characterization and antioxidant potential of Chilean chia seeds and oil ( <i>Salvia hispanica</i> L.). <i>LWT - Food Science and Technology</i> , 2014, 59, 1304-1310.	2.5	197
42	Pasting and rheological properties of oat products dry-blended with ground chia seeds. <i>LWT - Food Science and Technology</i> , 2014, 55, 148-156.	2.5	26
43	Effect of Chia ( <i>Salvia hispanica</i> L.) Addition on the Quality of Gluten-Free Bread. <i>Journal of Food Quality</i> , 2014, 37, 309-317.	1.4	54
44	Phytochemical profile and nutraceutical potential of chia seeds ( <i>Salvia hispanica</i> L.) by ultra high performance liquid chromatography. <i>Journal of Chromatography A</i> , 2014, 1346, 43-48.	1.8	151
45	Quantitative ethnobotanical study of common herbal remedies used against 13 human ailments categories in Mauritius. <i>Tropical Journal of Obstetrics and Gynaecology</i> , 2015, 11, 1.	0.3	7
46	Edible film production from chia seed mucilage: Effect of glycerol concentration on its physicochemical and mechanical properties. <i>Carbohydrate Polymers</i> , 2015, 130, 198-205.	5.1	200
47	Emerging Bioresources with Nutraceutical and Pharmaceutical Prospects. , 2015, , .		8
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53	Nutritional quality of seeds and leaf metabolites of Chia ( <i>Salvia hispanica</i> L.) from Southern Italy. <i>European Food Research and Technology</i> , 2015, 241, 615-625.	1.6	67
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56	Effects of substituting chia ( <i>Salvia hispanica</i> L.) flour or seeds for wheat flour on the quality of the bread. <i>LWT - Food Science and Technology</i> , 2015, 60, 729-736.	2.5	111
57	Influence of gel from ground chia ( <i>Salvia hispanica</i> L.) for wheat bread production. <i>European Food Research and Technology</i> , 2015, 240, 655-662.	1.6	16
58	Properties of extruded chia-corn meal puffs. <i>LWT - Food Science and Technology</i> , 2015, 62, 506-510.	2.5	8
59	Functional bread with n-3 alpha linolenic acid from whole chia ( <i>Salvia hispanica</i> L.) flour. <i>Journal of Food Science and Technology</i> , 2015, 52, 4475-4482.	1.4	26
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76	Chia (<i>Salvia hispanica</i> L.) as fat replacer in sweet pan breads. International Journal of Food Science and Technology, 2016, 51, 1425-1432.	1.3	10
77	Strategies for incorporation of chia ( Salvia hispanica L.) in frankfurters as a health-promoting ingredient. Meat Science, 2016, 114, 75-84.	2.7	84
78	Valorization of chia (Salvia hispanica) seed cake by means of supercritical fluid extraction. Journal of Supercritical Fluids, 2016, 112, 67-75.	1.6	47
79	Ionic liquids as a key medium for efficient extraction of copper complexes from chia seeds (Salvia) Tj ETQq0 0 0 rgBTJ/Overlock 10 Tf 50	2.9	9
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81	Effects of emulsion gels containing bioactive compounds on sensorial, technological, and structural properties of frankfurters. Food Science and Technology International, 2016, 22, 132-145.	1.1	68
82	Pasting characteristics of wheat-chia blends. Journal of Food Engineering, 2016, 172, 25-30.	2.7	8
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102	The Effect of Chia Seeds ( <i>Salvia hispanica</i> L.) Addition on Quality and Nutritional Value of Wheat Bread. <i>Journal of Food Quality</i> , 2017, 2017, 1-7.	1.4	70
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104	ATIVIDADE ANTITRÃPTICA EM SEMENTE E PRODUTO ALIMENTÃCIO DE CHIA ( <i>SALVIA HISPANICA</i> L.). DEMETRA: AlimentaÃo, NutriÃo & SaÃde, 2017, 12, .	0.2	4
105	Metabolomic analysis by UAE-GC MS and antioxidant activity of <i>Salvia hispanica</i> (L.) seeds grown under different irrigation regimes. <i>Industrial Crops and Products</i> , 2018, 112, 584-592.	2.5	32
106	Metabolomics driven analysis by UAEGC-MS and antioxidant activity of chia ( <i>Salvia hispanica</i> L.) commercial and mutant seeds. <i>Food Chemistry</i> , 2018, 254, 137-143.	4.2	32
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108	Chia Oil Extraction Coproduct as a Potential New Ingredient for the Food Industry: Chemical, Physicochemical, Techno-Functional and Antioxidant Properties. <i>Plant Foods for Human Nutrition</i> , 2018, 73, 130-136.	1.4	19

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110	Application of chemometric methods in the evaluation of antioxidants activity from degreased chia seeds extracts. <i>LWT - Food Science and Technology</i> , 2018, 95, 303-307.	2.5	8
111	Elucidation of lipid structural characteristics of chia oil emulsion gels by Raman spectroscopy and their relationship with technological properties. <i>Food Hydrocolloids</i> , 2018, 77, 212-219.	5.6	30
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120	Sowing Date in Egypt Affects Chia Seed Yield and Quality. <i>Agronomy Journal</i> , 2018, 110, 2310-2321.	0.9	6
121	Effects of roasting on bioactive compounds, fatty acid, and mineral composition of chia seed and oil. <i>Journal of Food Processing and Preservation</i> , 2018, 42, .	0.9	34
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123	Subcritical extraction of oil from black and white chia seeds with n-propane and comparison with conventional techniques. <i>Journal of Supercritical Fluids</i> , 2018, 140, 182-187.	1.6	38
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125	Applications of chia ( <i>Salvia hispanica</i> L.) in food products. <i>Trends in Food Science and Technology</i> , 2018, 80, 43-50.	7.8	74
126	Nutritionally Enhanced Foods Incorporating ChÃa Seed. , 2018, , 257-281.		2



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141	Chia seeds: an ancient grain trending in modern human diets. Food and Function, 2019, 10, 3068-3089.	2.1	46
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296	Chia ( <i>Salvia hispanica</i> L.) can directly suppress basic ovarian cell functions in two farm animal species and protect ovarian cells from the proliferation-stimulating influence of xylene. <i>Reproduction in Domestic Animals</i> , 0, , .	0.6	0
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298	Gaseous chlorine dioxide for inactivating <i>Salmonella enterica</i> and <i>Enterococcus faecium</i> NRRL B-2354 on chia seeds. <i>Food Control</i> , 2023, 150, 109736.	2.8	2
299	Physical, Total Phenolic and Total Flavonoid Properties of Chia (&lt;i&gt;Salvia) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 E 973-985.	0.2	1
300	Chia ( <i>Salvia Hispanica</i> ) Seed Oil Extraction By-Product and Its Edible Applications. <i>Food Reviews International</i> , 2024, 40, 115-134.	4.3	6
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304	Bioactive Phytochemicals from Chia ( <i>Salvia hispanica</i> ) Seed Oil Processing By-products. <i>Reference Series in Phytochemistry</i> , 2023, , 643-667.	0.2	1
305	The Oxidative Stability of Chia Seed Oil Enriched with Oregano ( <i>Origanum vulgare</i> L.) and Yarrow ( <i>Achillea millefolium</i> ) Extracts. <i>Journal of Food Quality</i> , 2023, 2023, 1-6.	1.4	2
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