Constituents and Antimicrobial Properties of Blue Hone
Phenolic Antioxidants

Journal of Agricultural and Food Chemistry

56, 11883-11889

DOI: 10.1021/jf8026233

Citation Report

#	Article	IF	Citations
1	Advanced separation methods of food anthocyanins, isoflavones and flavanols. Journal of Chromatography A, 2009, 1216, 7143-7172.	1.8	257
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