

Influence of Cooking Methods on Antioxidant Activity of

Journal of Food Science

74, H97-H103

DOI: [10.1111/j.1750-3841.2009.01091.x](https://doi.org/10.1111/j.1750-3841.2009.01091.x)

Citation Report

#	ARTICLE	IF	CITATIONS
1	Antioxidant Activities of the Supercritical and Conventionalâ€œ<i>Satureja montana</i>â€œExtracts. Journal of Food Science, 2009, 74, C713-7.	1.5	33
2	Antioxidant activity of minimally processed (in modified atmospheres), dehydrated and ready-to-eat vegetables. Food and Chemical Toxicology, 2009, 47, 2103-2110.	1.8	37
3	Vitamin C, total phenolics and antioxidative activity in tip-cut green beans (<i>Phaseolus vulgaris</i>) and swede rods (<i>Brassica napus</i> var. <i>napobrassica</i>) processed by methods used in catering. Journal of the Science of Food and Agriculture, 2010, 90, 1245-1255.	1.7	52
4	Thermal Treatment of Eggplant (<i>Solanum melongena</i> L.) Increases the Antioxidant Content and the Inhibitory Effect on Human Neutrophil Burst. Journal of Agricultural and Food Chemistry, 2010, 58, 3371-3379.	2.4	56
5	Differences in antioxidant levels of fresh, frozen and freeze-dried strawberries and strawberry jam. International Journal of Food Sciences and Nutrition, 2010, 61, 759-769.	1.3	15
6	Customized cooking method improves total antioxidant activity in selected vegetables. International Journal of Food Sciences and Nutrition, 2011, 62, 158-163.	1.3	47
7	Antioxidant Activity of Fresh and Processed JalapeÃ±o and Serrano Peppers. Journal of Agricultural and Food Chemistry, 2011, 59, 163-173.	2.4	203
8	The thermostability, bioactive compounds and antioxidant activity of some vegetables subjected to different durations of boiling: Investigation in vitro. LWT - Food Science and Technology, 2011, 44, 92-99.	2.5	23
9	Effects of Drying and Extraction Conditions on the Biochemical Activity of Selected Herbs. Hortscience: A Publication of the American Society for Horticultural Science, 2011, 46, 70-73.	0.5	44
10	Effects of boiling and microwaving treatments on nutritional characteristics and antioxidant activities of <i>Agaricus blazei</i> Murril. International Journal of Food Science and Technology, 2011, 46, 1209-1215.	1.3	22
11	A cross-sectional investigation of regional patterns of diet and cardio-metabolic risk in India. Nutrition Journal, 2011, 10, 12.	1.5	64
12	Chemical composition and antioxidant properties of mature and baby artichokes (<i>Cynara scolymus</i> L.), raw and cooked. Journal of Food Composition and Analysis, 2011, 24, 49-54.	1.9	104
13	The western diet and lifestyle and diseases of civilization. Research Reports in Clinical Cardiology, 0, , 15.	0.2	156
14	Comparative Nutrient Analysis of Commonly Consumed Vegetables. Nutrition Today, 2011, 46, 130-137.	0.6	13
16	The influence of different time durations of thermal processing on berries quality. Food Control, 2012, 26, 587-593.	2.8	49
17	Nutritional Quality of Sous Vide Cooked Carrots and Brussels Sprouts. Journal of Agricultural and Food Chemistry, 2012, 60, 6019-6025.	2.4	30
18	Influence of Thermal Treatment on Color, Enzyme Activities, and Antioxidant Capacity of Innovative Pastelike Parsley Products. Journal of Agricultural and Food Chemistry, 2012, 60, 3291-3301.	2.4	25
19	Low vegetable intake is associated with allergic asthma and moderateâ€œtoâ€œsevere airway hyperresponsiveness. Pediatric Pulmonology, 2012, 47, 1159-1169.	1.0	21

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20	The influence of ripening stage and cultivation system on the total antioxidant activity and total phenolic compounds of yellow passion fruit pulp. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 1886-1891.	1.7	26
21	Protective effect of fresh and processed Jalapeño and Serrano peppers against food lipid and human LDL cholesterol oxidation. <i>Food Chemistry</i> , 2012, 133, 827-834.	4.2	39
22	Assessing nutritional status of acute intermittent porphyria patients. <i>European Journal of Clinical Investigation</i> , 2012, 42, 943-952.	1.7	16
23	Evaluation of the effects of thermal treatments on color, polyphenol stability, enzyme activities and antioxidant capacities of innovative pasty celeriac (<i>Apium graveolens</i> L. var. <i>rapaceum</i> (Mill.) DC.) products. <i>European Food Research and Technology</i> , 2013, 237, 353-365.	1.6	9
25	Extraction, chemical characterization and biological activity determination of broccoli health promoting compounds. <i>Journal of Chromatography A</i> , 2013, 1313, 78-95.	1.8	87
26	Innovative Cooking Techniques for Improving the Overall Quality of a Kailan-Hybrid Broccoli. <i>Food and Bioprocess Technology</i> , 2013, 6, 2135-2149.	2.6	67
27	Hydrophilic antioxidant capacities of vegetables and fruits commonly consumed in Japan and estimated average daily intake of hydrophilic antioxidants from these foods. <i>Journal of Food Composition and Analysis</i> , 2013, 29, 25-31.	1.9	30
28	Effects of blanching on polyphenol stability of innovative paste-like parsley (<i>Petroselinum crispum</i>) Tj ETQq1 1 0.784314 rgBT /Overlook 1648-1656.	4.2	53
29	Impact of blanching on polyphenol stability and antioxidant capacity of innovative coriander (<i>Coriandrum sativum</i> L.) pastes. <i>Food Chemistry</i> , 2013, 140, 332-339.	4.2	38
30	Effect of Indigenous Processing Methods on Phenolics and Antioxidant Potential of Underutilized Legumes <i>Acaia auriculiformis</i> and <i>Parikia roxburghii</i> . <i>Journal of Food Quality</i> , 2013, 36, 98-112.	1.4	6
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32	Impact of Cooking and Digestion, In Vitro, on the Antioxidant Capacity and Anti-Inflammatory Activity of Cinnamon, Clove and Nutmeg. <i>Plant Foods for Human Nutrition</i> , 2013, 68, 364-369.	1.4	45
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34	Multiple cardiovascular risk factors in Kenya: evidence from a health and demographic surveillance system using the WHO STEPwise approach to chronic disease risk factor surveillance. <i>Heart</i> , 2013, 99, 1323-1329.	1.2	31
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36	What influences appetite more: eating approaches or cooking methods?. <i>Journal of Medical Investigation</i> , 2014, 61, 118-125.	0.2	4
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38	Evaluation of the Antioxidant Activity of Cooked Gomchwi (<i>Ligularia fischeri</i>) Using the Myoglobin Methods. <i>Preventive Nutrition and Food Science</i> , 2014, 19, 34-39.	0.7	7

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40	Preservation of Truffles. <i>Soil Biology</i> , 2014, , 299-321.	0.6	3
41	Effect of different cooking methods on total phenolic contents and antioxidant activities of four <i>Boletus</i> mushrooms. <i>Journal of Food Science and Technology</i> , 2014, 51, 3362-3368.	1.4	34
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44	Effect of dietary supplementation of probiotics and palm fruits extracts on the antioxidant enzyme gene expression in the mucosae of gilthead seabream (<i>Sparus aurata</i> L.). <i>Fish and Shellfish Immunology</i> , 2014, 39, 532-540.	1.6	106
45	Hail net cover, cultivar and pod size influence the chemical composition of dwarf French bean. <i>Scientia Horticulturae</i> , 2014, 175, 95-104.	1.7	7
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47	Bioactive compounds, <i>in vitro</i> antioxidant capacity and Maillard reaction products of raw, boiled and fried garlic (<i>Allium sativum</i> L.). <i>International Journal of Food Science and Technology</i> , 2014, 49, 1308-1314.	1.3	29
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49	Dietary <i>Spirulina</i> (<i>Arthrospira platensis</i>) and Thyme (<i>Thymus vulgaris</i>) supplementation to growing rabbits: Effects on raw and cooked meat quality, nutrient true retention and oxidative stability. <i>Meat Science</i> , 2014, 98, 94-103.	2.7	29
50	Determination of Optimum Blanching Conditions to Produce Dried Paprika by Conjoint Analysis. <i>Journal of the Japanese Society for Food Science and Technology</i> , 2015, 62, 394-401.	0.1	1
51	Phenolic content and antioxidant capacity in organically and conventionally grown eggplant (<i>Solanum melongena</i>) fruits following thermal processing. <i>Food Science and Technology</i> , 2015, 35, 414-420.	0.8	20
52	Effect of Domestic Cooking Methods on Antioxidant Capacity of Fresh and Frozen Kale. <i>International Journal of Food Properties</i> , 2015, 18, 1298-1305.	1.3	12
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58	Effects of cooking on rutin and glutathione concentrations and antioxidant activity of green asparagus (<i>Asparagus officinalis</i>) spears. <i>Journal of Functional Foods</i> , 2015, 12, 342-353.	1.6	41
59	Effect of Processing on Phenolic Antioxidants of Fruits, Vegetables, and Grains—A Review. <i>Critical Reviews in Food Science and Nutrition</i> , 2015, 55, 887-918.	5.4	328
60	Impact of the industrial freezing process on selected vegetables — Part I. Structure, texture and antioxidant capacity. <i>Food Research International</i> , 2015, 74, 329-337.	2.9	60
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63	Potential use of microwave treatment on fresh-cut carrots: physical, chemical and microbiological aspects. <i>Journal of the Science of Food and Agriculture</i> , 2016, 96, 2063-2072.	1.7	22
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67	Effects of Drying Methods and Pre-treatment Conditions on the Functional Component Contents and Antioxidant Activities in <i>Egoma</i> (<i>Perilla frutescens</i> (L.) Bitt. var. <i>frutescens</i>) Leaves. <i>Journal of the Japanese Society for Food Science and Technology</i> , 2016, 63, 217-224.	0.1	2
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71	Microwave Processing: Impact on Food Product Quality Attributes. , 2016, , 137-180.		0
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73	Increasing vegetable intakes: rationale and systematic review of published interventions. <i>European Journal of Nutrition</i> , 2016, 55, 869-896.	1.8	193
74	Comparison of total antioxidant potential, and total phenolic, nitrate, sugar, and organic acid contents in beetroot juice, chips, powder, and cooked beetroot. <i>Food Science and Biotechnology</i> , 2016, 25, 79-84.	1.2	48
75	Cooking influence on physico-chemical fruit characteristics of eggplant (<i>Solanum melongena</i> L.). <i>Food Chemistry</i> , 2016, 194, 835-842.	4.2	57

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77	Modified atmosphere packaging of precooked vegetables: Effect on physicochemical properties and sensory quality. <i>Food Chemistry</i> , 2016, 194, 391-398.	4.2	24
78	How Do Cooks Actually Cook Vegetables? A Field Experiment With Low-Income Households. <i>Health Promotion Practice</i> , 2016, 17, 80-87.	0.9	6
79	Effects of Grilling on Total Polyphenol Content and Antioxidant Capacity of Eggplant (<i>Solanum</i>) Tj ETQq1 1 0.784314 rgBT/Overlock	1.5	14
80	Effect of Blanching on Food Bioactive Compounds. , 2017, , 49-60.		0
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82	Virgin Olive Oil as Frying Oil. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017, 16, 632-646.	5.9	36
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84	Nonthermal Stabilization Processes. <i>Food Engineering Series</i> , 2017, , 341-360.	0.3	3
85	Efficacy of Combined <i>Sous Vide</i> â€”Microwave Cooking for Foodborne Pathogen Inactivation in Readyâ€”Eat Chicory Stems. <i>Journal of Food Science</i> , 2017, 82, 1664-1671.	1.5	10
86	Influence of Different Cooking Methods on the Concentration of Glucosinolates and Vitamin C in Broccoli. <i>Food and Bioprocess Technology</i> , 2017, 10, 1387-1411.	2.6	41
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91	The effect of preliminary processing and different methods of cooking on the iodine content and selected antioxidative properties of carrot (<i>Daucus carota</i> L.) biofortified with (potassium) iodine. <i>Folia Horticulturae</i> , 2017, 29, 11-24.	0.6	6
92	Phenolic Compounds: Functional Properties, Impact of Processing and Bioavailability. , 0, , .		112
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95	Phenolic Content and Antioxidant Activity in Raw and Denatured Aqueous Extracts from Sprouts and Wheatgrass of Einkorn and Emmer Obtained under Salinity. <i>Molecules</i> , 2017, 22, 2132.	1.7	20
96	Effects of common cooking heat treatments on selenium content and speciation in garlic. <i>Journal of Food Composition and Analysis</i> , 2018, 70, 54-62.	1.9	22
97	Dietary administration effects of fenugreek seeds on skin mucosal antioxidant and immunity status of gilthead seabream (<i>Sparus aurata</i> L.). <i>Fish and Shellfish Immunology</i> , 2018, 75, 357-364.	1.6	39
98	The impact of steam-blanching and dehydration on phenolic, organic acid composition, and total carotenoids in celery roots. <i>Innovative Food Science and Emerging Technologies</i> , 2018, 49, 192-201.	2.7	33
99	Beans (<i>Phaseolus vulgaris</i> L.): whole seeds with complex chemical composition. <i>Current Opinion in Food Science</i> , 2018, 19, 63-71.	4.1	84
100	Quality assessment of ready-to-eat asparagus spears as affected by conventional and sous-vide cooking methods. <i>LWT - Food Science and Technology</i> , 2018, 92, 161-168.	2.5	26
101	Hyperspectral Determination of Fluorescence Wavebands for Multispectral Imaging Detection of Multiple Animal Fecal Species Contaminations on Romaine Lettuce. <i>Food and Bioprocess Technology</i> , 2018, 11, 774-784.	2.6	11
102	Physical and functional properties of carrots differently cooked within the same hardness-range. <i>LWT - Food Science and Technology</i> , 2018, 93, 346-353.	2.5	19
103	Evaluation of the extent of initial Maillard reaction during cooking some vegetables by direct measurement of the Amadori compounds. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 190-197.	1.7	32
104	Frying of Food: A Critical Review. <i>Journal of Culinary Science and Technology</i> , 2018, 16, 107-127.	0.6	87
105	Systematic study on active compounds as antibacterial and antibiofilm agent in aging onions. <i>Journal of Food and Drug Analysis</i> , 2018, 26, 518-528.	0.9	36
106	Impact of cooking process on nutritional composition and antioxidants of cactus cladodes (<i>Opuntia</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf	4.2	62
107	Comparison of antioxidative properties of raw vegetables and thermally processed ones using the conventional and sous-vide methods. <i>Food Chemistry</i> , 2018, 240, 1092-1096.	4.2	35
108	Stability of bioactive compounds in minimally processed beet according to the cooking methods. <i>Food Science and Technology</i> , 2018, 38, 643-646.	0.8	3
109	Retention of Bioactive Compounds During Domestic Processing of "Croatian Domestic" Garlic (<i>Allium</i>) Tj ETQq1 1 0.784314 rgBT	0.9	11
110	Effect of Different Cooking Methods on Polyphenols, Carotenoids and Antioxidant Activities of Selected Edible Leaves. <i>Antioxidants</i> , 2018, 7, 117.	2.2	70
111	Ambient fine particulate pollution associated with diabetes mellitus among the elderly aged 50 years and older in China. <i>Environmental Pollution</i> , 2018, 243, 815-823.	3.7	62

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112	Processing effects on antioxidant, glucosinolate, and sulforaphane contents in broccoli and red cabbage. <i>European Food Research and Technology</i> , 2018, 244, 2085-2094.	1.6	47
113	Evaluation of nutritional profile and total antioxidant capacity of the Mediterranean diet of southern Spain. <i>Food Science and Nutrition</i> , 2019, 7, 3853-3862.	1.5	15
114	Antioxidant activity and proximate composition of stir-fried fermented gude beans (<i>Cajanus cajan</i>). <i>AIP Conference Proceedings</i> , 2019, , .	0.3	0
115	Association between dietary patterns and metabolic syndrome in the selected population of Polish adults—results of the PURE Poland Study. <i>European Journal of Public Health</i> , 2019, 29, 335-340.	0.1	14
116	Effect of heat and freeze-drying treatments on phytochemical content and fatty acid profile of alfalfa and flax sprouts. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 4029-4035.	1.7	19
117	Microwave Drying of Pitaya (<i>Hylocereus</i>) Peel and the Effects Compared with Hot-Air and Freeze-drying. <i>Transactions of the ASABE</i> , 2019, 62, 919-928.	1.1	3
118	Effect of Different Cooking Methods on the True Retention of Vitamins, Minerals, and Bioactive Compounds in Shiitake Mushrooms (<i>Lentinula edodes</i>). <i>Food Science and Technology Research</i> , 2019, 25, 115-122.	0.3	23
119	In vitro digestion and domestic cooking improved the total antioxidant activity and carbohydrate-digestive enzymes inhibitory potential of selected edible mushrooms. <i>Journal of Food Science and Technology</i> , 2019, 56, 865-877.	1.4	36
120	Effect of Ultrasound Pre-Treatment on the Physical, Microbiological, and Antioxidant Properties of Calabots. <i>Food and Bioprocess Technology</i> , 2019, 12, 387-394.	2.6	10
121	Culinary Medicine and Nature: Foods That Work Together. <i>American Journal of Lifestyle Medicine</i> , 2020, 14, 143-146.	0.8	7
122	Impact of particle size of pulverized citrus peel tissue on changes in antioxidant properties of digested fluids during simulated in vitro digestion. <i>Food Science and Human Wellness</i> , 2020, 9, 58-63.	2.2	14
123	Comparative study of the phytochemical and mineral composition of fresh and cooked broccolini. <i>Food Research International</i> , 2020, 129, 108798.	2.9	11
124	Boiling-induced changes on physicochemical, bioactive compounds, color, and texture properties of pumpkin (<i>Cucurbita maxima</i>). <i>Food Science and Technology International</i> , 2020, 26, 333-343.	1.1	7
125	Optimization and comparison of three cooking methods for wheat flour oyster mushroom (<i>P. Tj ETQq1 1 0.784314 rgBT /Overloc</i>)	0.9	0
126	Effect of Microwave Pretreatment of Seeds on the Quality and Antioxidant Capacity of Pomegranate Seed Oil. <i>Foods</i> , 2020, 9, 1287.	1.9	20
127	Total Dietary Antioxidant Capacity and Longitudinal Trajectories of Body Composition. <i>Antioxidants</i> , 2020, 9, 728.	2.2	4
128	Effect of cooking temperature and time on total phenolic content, total flavonoid content and total in vitro antioxidant activity of garlic. <i>BMC Research Notes</i> , 2020, 13, 564.	0.6	23
129	Effect of boiling, steaming, stir-frying and microwave cooking on the antioxidant potential of peppers of varying pungency. <i>Cogent Food and Agriculture</i> , 2020, 6, 1834661.	0.6	5

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130	Fresh-Cut Bell Peppers in Modified Atmosphere Packaging: Improving Shelf Life to Answer Food Security Concerns. <i>Molecules</i> , 2020, 25, 2323.	1.7	12
131	Analysis of alkaloids (indole alkaloids, isoquinoline alkaloids, tropane alkaloids). , 2020, , 505-567.		93
132	Correlation between Antioxidant Activity and the Garcinol Content Released from Fruit Rinds of Endemic <i>Garcinia quaesita</i> Pierre on Different Cooking Conditions. <i>Journal of Food Quality</i> , 2020, 2020, 1-7.	1.4	2
133	Bioactive compounds and in vitro antioxidant activity assessment of GM Bt eggplant-III (Noyantara) and stability upon boiling. <i>Journal of Food Measurement and Characterization</i> , 2020, 14, 1383-1390.	1.6	1
134	Bioactive Variability and In Vitro and In Vivo Antioxidant Activity of Unprocessed and Processed Flour of Nine Cultivars of Australian lupin Species: A Comprehensive Substantiation. <i>Antioxidants</i> , 2020, 9, 282.	2.2	40
135	Effect of Thermal Processing on Key Phytochemical Compounds in Green Leafy Vegetables: A Review. <i>Food Reviews International</i> , 2022, 38, 783-811.	4.3	16
136	Association between overall fruit and vegetable intake, and fruit and vegetable sub-types and blood pressure: the PRIME study (Prospective Epidemiological Study of Myocardial Infarction). <i>British Journal of Nutrition</i> , 2021, 125, 557-567.	1.2	16
137	Nutritional potential characterization and bioactive properties of caper products. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e14670.	0.9	3
138	Influence of boiling on total phenol, antioxidant activity, and phenolic compounds of celery (<i>Apium graveolens</i>) root. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15171.	0.9	6
139	The effect of oven drying on bioactive compounds, antioxidant activity, and phenolic compounds of white and red-skinned onion slices. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15173.	0.9	17
140	Effect of cultivar and blanching of pomegranate seeds on physicochemical properties, nutritional qualities and antioxidant capacity of extracted oil. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 93-106.	1.6	6
141	Effect of Processing on Foods Containing Carotenoids. , 2021, , 209-249.		0
142	Effects of cooking on phytochemical and antioxidant properties of pigmented and non-pigmented rare Indian rice landraces. <i>Biocatalysis and Agricultural Biotechnology</i> , 2021, 32, 101928.	1.5	15
143	Changes in Phenolic Metabolites and Biological Activities of Pumpkin Leaves (<i>Cucurbita moschata</i>) Tj ETQq1 1 0.784314 rgBT /Overlock	1.6	5
144	Design a Database of Italian Vascular Alimurgic Flora (AlimurgITA): Preliminary Results. <i>Plants</i> , 2021, 10, 743.	1.6	13
145	Influence of boiling, steaming, and sous-vide on oral processing parameters of celeriac (<i>Apium</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10	1.3	12
146	Influence of Cooking Methods on Onion Phenolic Compounds Bioaccessibility. <i>Foods</i> , 2021, 10, 1023.	1.9	21
147	Dietary Plant Polyphenols: Effects of Food Processing on Their Content and Bioavailability. <i>Molecules</i> , 2021, 26, 2959.	1.7	100

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148	Antityrosinase and antioxidant activity of asparagus and its inhibition on B16F10 melanoma cells before and after hydrothermal treatment. <i>Food Bioscience</i> , 2021, 41, 101026.	2.0	5
149	Changes in antinutrients, phenolics, antioxidant activities and in vitro α -glucosidase inhibitory activity in pumpkin leaves (<i>Cucurbita moschata</i>) during different domestic cooking methods. <i>Food Science and Biotechnology</i> , 2021, 30, 793-800.	1.2	3
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