Genetic variability in Musa fruit provitamin A caroteno micronutrient contents

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Citation Report

#	Article	IF	Citations
1	Considerations to prevent the breakdown and loss of fruit carotenoids during extraction and analysis in Musa. Journal of Chromatography A, 2009, 1216, 5759-5762.	1.8	15
2	Carotenoid and riboflavin content of banana cultivars from Makira, Solomon Islands. Journal of Food Composition and Analysis, 2010, 23, 624-632.	1.9	48
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