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1555	Isolation and free-radical-scavenging properties of cyanidin 3-O-glycosides from the fruits of <i>Ribes biebersteinii</i> Berl. 2010 , 60, 1-11		26

1554	Microencapsulation by spray-drying of anthocyanin pigments from Corozo (<i>Bactris guineensis</i>) fruit. 2010 , 58, 6977-85	84
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1550	Antioxidant and pro-oxidant properties of acylated pelargonidin derivatives extracted from red radish (<i>Raphanus sativus</i> var. <i>niger</i> , Brassicaceae). 2010 , 48, 2712-8	28
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1546	Enzymatic Processing of Bioactive Glycosides from Natural Sources. 2010 , 121-146	9
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1543	Copigmentation triggers the development of skin burning disorder on peach and nectarine fruit [<i>Prunus persica</i> (L.) Batsch]. 2011 , 59, 2393-402	5
1542	Free radical scavenger properties of Mangostin: thermodynamics and kinetics of HAT and RAF mechanisms. 2011 , 115, 12591-8	73
1541	The influence of interactions among phenolic compounds on the antiradical activity of chokeberries (<i>Aronia melanocarpa</i>). 2011 , 62, 345-52	19
1540	Anthocyanins HPLC-DAD and MS Characterization, Total Phenolics, and Antioxidant Activity of Some Berries Extracts. 2011 , 44, 2843-2855	26
1539	Characterization of phytochemicals and antioxidant activities of a purple tomato (<i>Solanum lycopersicum</i> L.). 2011 , 59, 11803-11	55
1538	Survey of polyphenol constituents in grapes and grape-derived products. 2011 , 59, 10586-93	58
1537	Anthocyanins composition and antioxidant activity of two major wild <i>Nitraria tangutorun</i> Bobr. variations from Qinghai Tibet Plateau. 2011 , 44, 2041-2046	31

1536	Chemical composition and antioxidant activity of <i>Gaylussacia brasiliensis</i> (camarinha) grown in Brazil. 2011 , 44, 2134-2138	9
1535	Optimization of the extraction of flavanols and anthocyanins from the fruit pulp of <i>Euterpe edulis</i> using the response surface methodology. 2011 , 44, 708-715	61
1534	Effect of glucose on glucosinolates, antioxidants and metabolic enzymes in Brassica sprouts. 2011 , 129, 535-540	51
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1532	Determination of anthocyanin content in C.V Monastrell grapes during ripening period using several procedures. 2011 , 46, 1986-1992	2
1531	OPTIMIZATION OF ULTRASONIC-ASSISTED EXTRACTION OF TOTAL ANTHOCYANINS FROM GRAPE PEEL USING RESPONSE SURFACE METHODOLOGY. 2011 , 35, 735-746	47
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1529	Sigmoidal kinetics of anthocyanin accumulation during fruit ripening: A comparison between aβi fruits (<i>Euterpe oleracea</i>) and other anthocyanin-rich fruits. 2011 , 24, 796-800	38
1528	Anthocyanin-Pigmented Grain Products. 2011 , 77-109	5
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1526	Antifilarial efficacy of <i>Hibiscus sabdariffa</i> on lymphatic filarial parasite <i>Brugia malayi</i> . 2011 , 20, 1594-1602	12
1525	Anthocyanin composition of Vranec, Cabernet Sauvignon, Merlot and Pinot Noir grapes as indicator of their varietal differentiation. 2011 , 232, 591-600	43
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1523	Natural dyeing with anthocyanins from <i>Hibiscus rosa sinensis</i> flowers. 2011 , 122, 3361-3368	48
1522	A new acetonitrile-free mobile phase for HPLC-DAD determination of individual anthocyanins in blackcurrant and strawberry fruits: A comparison and validation study. <i>Food Chemistry</i> , 2011 , 129, 1265-73 ^{8,5}	30
1521	Aqueous two-phase extraction, identification and antioxidant activity of anthocyanins from mulberry (<i>Morus atropurpurea</i> Roxb.). <i>Food Chemistry</i> , 2011 , 129, 443-453	8,5 102
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1509	Evaluation of antioxidant and antiproliferative properties of three <i>Actinidia</i> (<i>Actinidia kolomikta</i> , <i>Actinidia arguta</i> , <i>Actinidia chinensis</i>) extracts in vitro. 2012 , 13, 5506-18		86
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1494	Identification of anthocyanins and anthocyanidins from berry fruits by chromatographic and spectroscopic techniques to establish the juice authenticity from market. 2012 , 25, 534-541	13
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1485	Effect of enzymatic treatment on the cross-flow microfiltration of apple pulp: Analysis of the fouling and recovery of phytochemicals. 2012 , 113, 442-452	23
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1480	Bathochromic and stabilising effects of sugar beet pectin and an isolated pectic fraction on anthocyanins exhibiting pyrogallol and catechol moieties. <i>Food Chemistry</i> , 2012 , 135, 3010-9	8.5	35
1479	Evolution of phenolic compounds from color and flavor problems to health benefits. 2012 , 60, 6658-77		132
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1476	Wine polyphenols: potential agents in neuroprotection. 2012 , 2012, 805762		90
1475	Plants and Natural Compounds with Antidiabetic Action. 2012 , 40, 314		75
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1462	Effects of processing on anthocyanins, carotenoids and vitamin C in summer fruits and vegetables. <i>Food Chemistry</i> , 2012 , 133, 1577-1587	8.5	178
1461	A strategy for high-speed countercurrent chromatography purification of specific antioxidants from natural products based on on-line HPLC method with radical scavenging assay. <i>Food Chemistry</i> , 2012 , 134, 2276-82	8.5	11
1460	Determination of oil palm fresh fruit bunch ripeness Based on flavonoids and anthocyanin content. 2012 , 36, 466-475		31
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1456	Effects of modified atmosphere packaging and ethanol vapor treatment on the chemical composition of Red Globe table grapes during storage. 2012 , 68, 8-15		20
1455	Capillary electrophoresis of natural products: highlights of the last five years (2006-2010). 2012 , 33, 180-95		39
1454	Direct effects of <i>Vaccinium myrtillus</i> L. fruit extracts on rat heart mitochondrial functions. 2013 , 27, 499-506		8
1453	Release and degradation of anthocyanins and phenolics from blueberry pomace during thermal acid hydrolysis and dry heating. 2013 , 61, 6643-9		32
1452	Preservation of saffron floral bio-residues by hot air convection. <i>Food Chemistry</i> , 2013 , 141, 1536-43	8.5	17
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1447	An R2R3 MYB transcription factor determines red petal colour in an <i>Actinidia</i> (kiwifruit) hybrid population. 2013 , 14, 28		59

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1444	Dyeing properties of wool fabrics dyed with Vitis Vinifera L. (black grenache) leaves extract. 2013 , 14, 786-792		16
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1442	Colour and stability assessment of blue ferric anthocyanin chelates in liquid pectin-stabilised model systems. <i>Food Chemistry</i> , 2013 , 138, 2026-35	8.5	29
1441	A comparative study on different concentration methods of extracts obtained from two raspberries (<i>Rubus idaeus</i> L.) cultivars: evaluation of anthocyanins and phenolics contents and antioxidant activity. 2013 , 48, 1179-1186		11
1440	Simultaneous analysis of 25 phenolic compounds in grape juice for HPLC: Method validation and characterization of SØ Francisco Valley samples. 2013 , 110, 665-674		64
1439	Honeysuckle anthocyanin supplementation prevents diet-induced obesity in C57BL/6 mice. 2013 , 4, 1654-61		65
1438	Proanthocyanidin A2 purification and quantification of American cranberry (<i>Vaccinium macrocarpon</i> Ait.) products. 2013 , 5, 144-153		24
1437	GrapheneAnthocyanin mixture as photosensitizer for dye-sensitized solar cell. 2013 , 98, 392-399		50
1436	Anthocyanidins, proanthocyanidins, and anthocyanins profiling in wine lees by solid-phase extraction-liquid chromatography coupled to electrospray ionization tandem mass spectrometry with data-dependent methods. 2013 , 61, 12539-48		14
1435	Piceatannol, a potent bioactive stilbene, as major phenolic component in <i>Rhodomyrtus tomentosa</i> . <i>Food Chemistry</i> , 2013 , 138, 1421-30	8.5	53
1434	Systematic qualitative and quantitative assessment of anthocyanins, flavones and flavonols in the petals of 108 lotus (<i>Nelumbo nucifera</i>) cultivars. <i>Food Chemistry</i> , 2013 , 139, 307-12	8.5	57
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1432	Anthocyanins in the ripe fruits of <i>Rubus coreanus</i> Miquel and their protective effect on neuronal PC-12 cells. <i>Food Chemistry</i> , 2013 , 139, 604-10	8.5	34
1431	The effect of temperature and film covers on the storage ability of <i>Arbutus unedo</i> L. fresh fruit. 2013 , 159, 96-102		20
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1429	Dietary effect of <i>Rubus coreanus</i> ethanolic extract on immune gene expression in white leg shrimp, <i>Penaeus vannamei</i> . 2013 , 35, 808-14		24

1428	Characterization and activity of anthocyanins in Zijuan tea (<i>Camellia sinensis</i> var. <i>kitamura</i>). 2013 , 61, 3306-10		44
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1426	Techniques for analysis of plant phenolic compounds. 2013 , 18, 2328-75		595
1425	Thermal stability of selected natural red extracts used as food colorants. 2013 , 68, 11-7		92
1424	Recent advancements in natural dye applications: a review. 2013 , 53, 310-331		527
1423	Modelling changes in anthocyanins, total vitamin C and colour as a consequence of peracetic acid washing disinfection of two cultivars of strawberries for fresh-cut processing. 2013 , 48, 954-961		11
1422	Studies on the anthocyanin profile and biological properties from the fruits of <i>Acanthopanax senticosus</i> (Siberian Ginseng). 2013 , 5, 380-388		15
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1414	Analytical Methods of Phenolic Compounds. 2013 , 2061-2092		3
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1411	Stable binding of alternative protein-enriched food matrices with concentrated cranberry bioflavonoids for functional food applications. 2013 , 61, 6856-64		45

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1404	The involvement of a polyphenol-rich extract of black chokeberry in oxidative stress on experimental arterial hypertension. 2013 , 2013, 912769	33
1403	Inhibition of carrageenan-induced acute inflammation in mice by oral administration of anthocyanin mixture from wild mulberry and cyanidin-3-glucoside. 2013 , 2013, 146716	34
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817	Preparation and characterization of active and intelligent packaging films based on cassava starch and anthocyanins from <i>Lycium ruthenicum</i> Murr. 2019 , 134, 80-90		107

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