Dietary phenolics: chemistry, bioavailability and effects

Natural Product Reports

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Citation Report

#	Article	IF	Citations
1	Polyphenols from Cocoa and Vascular Healthâ€"A Critical Review. International Journal of Molecular Sciences, 2009, 10, 4290-4309.	4.1	89
2	In vitro catabolism of rutin by human fecal bacteria and the antioxidant capacity of its catabolites. Free Radical Biology and Medicine, 2009, 47, 1180-1189.	2.9	117
4	Postprandial metabolic events and fruit-derived phenolics: a review of the science. British Journal of Nutrition, 2010, 104, S1-S14.	2.3	150
5	Potential of the bioflavonoids in the prevention/treatment of ocular disorders. Journal of Pharmacy and Pharmacology, 2010, 62, 951-965.	2.4	71
6	How Do Phenolic Compounds React toward Superoxide Ion? A Simple Electrochemical Method for Evaluating Antioxidant Capacity. Analytical Chemistry, 2010, 82, 8703-8710.	6.5	83
7	Dietary acrylamide intake and the risk of cancer among Finnish male smokers. Cancer Causes and Control, 2010, 21, 2223-2229.	1.8	35
8	Modulation of flavonoid biosynthetic pathway genes and anthocyanins due to virus infection in grapevine (Vitis viniferaL.) leaves. BMC Plant Biology, 2010, 10, 187.	3.6	175
9	Spectrophotometric analysis of flavonoid-DNA interactions and DNA damaging/protecting and cytotoxic potential of flavonoids in human peripheral blood lymphocytes. Chemico-Biological Interactions, 2010, 188, 181-189.	4.0	55
10	Flavonols attenuate the immediate and late-phase asthmatic responses to aerosolized-ovalbumin exposure in the conscious guinea pig. FÃ¬toterapÃ¬Ã¢, 2010, 81, 803-812.	2.2	11
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15	Bioavailability of multiple components following acute ingestion of a polyphenolâ€rich juice drink. Molecular Nutrition and Food Research, 2010, 54, S268-77.	3.3	78
16	Antioxidant capacity of underutilized Malaysian Canarium odontophyllum (dabai) Miq. fruit. Journal of Food Composition and Analysis, 2010, 23, 777-781.	3.9	56
17	Nutritional evaluation and bioactive microconstituents (phytosterols, tocopherols, polyphenols,) Tj ETQq1 1 0.784314 rgBT /Overlock Chemistry, 2010, 121, 682-690.	8.2	226
18	Unfermented and fermented rooibos teas (Aspalathus linearis) increase plasma total antioxidant capacity in healthy humans. Food Chemistry, 2010, 123, 679-683.	8.2	40
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21	Bioavailability of Coffee Chlorogenic Acids and Green Tea Flavan-3-ols. Nutrients, 2010, 2, 820-833.	4.1	98
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