

Antioxidant Assays for Plant and Food Components

Journal of Agricultural and Food Chemistry

57, 1655-1666

DOI: [10.1021/jf803537k](https://doi.org/10.1021/jf803537k)

Citation Report

#	ARTICLE	IF	CITATIONS
1	Nitrogen-protected microwave-assisted extraction of ascorbic acid from fruit and vegetables. Journal of Separation Science, 2009, 32, 4227-4233.	1.3	37
3	An on-line normal-phase high performance liquid chromatography method for the rapid detection of radical scavengers in non-polar food matrixes. Journal of Chromatography A, 2009, 1216, 7268-7274.	1.8	25
4	Dynamic Changes in Phenolic Compounds and Antioxidant Activity in Oats (<i>Avena nuda</i> L.) during Steeping and Germination. Journal of Agricultural and Food Chemistry, 2009, 57, 10392-10398.	2.4	143
5	Functional Foods. , 2010, , 1-4.		0
6	Antioxidant and Anti-Inflammatory Activities of Essential Oils: A Short Review. Molecules, 2010, 15, 9252-9287.	1.7	619
7	Natural and synthetic antioxidants: An updated overview. Free Radical Research, 2010, 44, 1216-1262.	1.5	229
8	Influence of some experimental variables and matrix components in the determination of antioxidant properties by β -carotene bleaching assay: experiments with BHT used as standard antioxidant. European Food Research and Technology, 2010, 231, 835-840.	1.6	48
9	α -Tocopherol is an effective Phase II enzyme inducer: protective effects on acrolein-induced oxidative stress and mitochondrial dysfunction in human retinal pigment epithelial cells. Journal of Nutritional Biochemistry, 2010, 21, 1222-1231.	1.9	107
10	Antioxidant Activity and Phenylpropanoids of <i>Phlomis lychnitis</i> L.: A Traditional Herbal Tea. Plant Foods for Human Nutrition, 2010, 65, 179-185.	1.4	22
11	<i>In vitro</i> antioxidant activity of tocopherols and tocotrienols and comparison of vitamin E concentration and lipophilic antioxidant capacity in human plasma. Molecular Nutrition and Food Research, 2010, 54, 731-742.	1.5	164
12	Quantitative analysis, <i>in vitro</i> assessment of bioavailability and antioxidant activity of food carotenoids—A review. Journal of Food Composition and Analysis, 2010, 23, 726-740.	1.9	191
13	Vitamin K analogue as a new fluorescence probe for quantitative antioxidant assay. Journal of Photochemistry and Photobiology A: Chemistry, 2010, 215, 52-58.	2.0	2
14	Flavonoid-flavonoid interaction and its effect on their antioxidant activity. Food Chemistry, 2010, 121, 691-696.	4.2	293
15	Screening, determination and quantification of major antioxidants from <i>Balanophora laxiflora</i> flowers. Food Chemistry, 2010, 122, 584-588.	4.2	29
16	High-performance liquid chromatography with post-column 2,2-diphenyl-1-picrylhydrazyl radical scavenging assay: Methodological considerations and application to complex samples. Analytica Chimica Acta, 2010, 675, 76-82.	2.6	26
17	Phenolic composition, antioxidant and acetylcholinesterase inhibitory activities of <i>Sclerocarya birrea</i> and <i>Harpephyllum caffrum</i> (Anacardiaceae) extracts. Food Chemistry, 2010, 123, 69-76.	4.2	111
18	Isolation and Identification of Antioxidant Compounds from <i>Ligularia fischeri</i> . Journal of Food Science, 2010, 75, C530-5.	1.5	46
19	Antioxidant activity of five Brazilian plants used as traditional medicines and food in Brazil. Pharmacognosy Magazine, 2010, 6, 335.	0.3	23

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20	Antioxidant/Lipoxygenase Inhibitory Activities and Chemical Compositions of Selected Essential Oils. Journal of Agricultural and Food Chemistry, 2010, 58, 7218-7225.	2.4	172
21	Genotypic and Climatic Influence on the Antioxidant Activity of Flavonoids in Kale (<i>Brassica oleracea</i>) Tj ETQq1 1 0.784314 rgBT /Ove	2.4	99
22	Simultaneous Detection of Pro- and Antioxidative Effects in the Variants of the Deoxyribose Degradation Assay. Journal of Agricultural and Food Chemistry, 2010, 58, 2088-2094.	2.4	40
23	Antioxidant Activity of Glyceollins Derived from Soybean Elicited with <i>Aspergillus sojae</i> . Journal of Agricultural and Food Chemistry, 2010, 58, 11633-11638.	2.4	55
24	Evaluation of free radical-scavenging and anti-oxidant properties of black berry against fluoride toxicity in rats. Food and Chemical Toxicology, 2010, 48, 1999-2004.	1.8	80
25	High performance liquid chromatography with two simultaneous on-line antioxidant assays: Evaluation and comparison of espresso coffees. Talanta, 2010, 81, 837-842.	2.9	35
26	Volatile Constituents of Leaves of <i>Ficus carica</i> Linn. Grown in Egypt. Journal of Essential Oil-bearing Plants: JEOP, 2010, 13, 316-321.	0.7	32
27	Assessing the activity of natural food antioxidants. , 2010, , 332-367.		6
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29	Anti-Inflammatory Effects of Supercritical Carbon Dioxide Extract and Its Isolated Carnosic Acid from <i>Rosmarinus officinalis</i> Leaves. Journal of Agricultural and Food Chemistry, 2011, 59, 3674-3685.	2.4	70
30	Food-derived peptidic antioxidants: A review of their production, assessment, and potential applications. Journal of Functional Foods, 2011, 3, 229-254.	1.6	601
31	Inhibitory Activities of Soluble and Bound Millet Seed Phenolics on Free Radicals and Reactive Oxygen Species. Journal of Agricultural and Food Chemistry, 2011, 59, 428-436.	2.4	150
32	Antioxidant and antigenotoxic properties of compounds isolated from <i>Marrubium deserti</i> de NoÃ©. Food and Chemical Toxicology, 2011, 49, 3328-3335.	1.8	46
33	Dietary antioxidant supplements: Benefits of their combined use. Food and Chemical Toxicology, 2011, 49, 3232-3237.	1.8	30
34	Preparation and antioxidant activity of enzymatic hydrolysates from purple sea urchin (<i>Strongylocentrotus nudus</i>) gonad. LWT - Food Science and Technology, 2011, 44, 1113-1118.	2.5	70
35	Sequential injection analysis with electrochemical detection as a tool for economic and rapid evaluation of total antioxidant capacity. Talanta, 2011, 84, 1350-1354.	2.9	18
36	Development and validation of a sequential-injection method with chemiluminescence detection for the high throughput assay of the total antioxidant capacity of wines. Talanta, 2011, 85, 1412-1418.	2.9	23
37	Hydroxycinnamic Acid Amide Derivatives, Phenolic Compounds and Antioxidant Activities of Extracts of Pollen Samples from Southeast Brazil. Journal of Agricultural and Food Chemistry, 2011, 59, 5516-5522.	2.4	81

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38	The Antioxidant Activity and Thermal Stability of Lemon Verbena (<i>Aloysia triphylla</i>) Infusion. <i>Journal of Medicinal Food</i> , 2011, 14, 517-527.	0.8	27
39	Antioxidant activities of phenolic components from various plants of <i>Desmodium</i> species. <i>African Journal of Pharmacy and Pharmacology</i> , 2011, 5, 468-476.	0.2	29
41	Food Proteins and Peptides as Bioactive Agents. , 2011, , 16-43.		0
42	Proteins and Peptides as Antioxidants. , 2011, , 112-131.		0
43	Evaluation of chemical constituents and antioxidant activity of sweet cherry (<i>Prunus avium</i> L.) cultivars. <i>International Journal of Food Science and Technology</i> , 2011, 46, 2530-2537.	1.3	104
44	Application of a commercially available derivatization instrument and commonly used reagents to HPLC on-line determination of antioxidants. <i>Journal of Food Composition and Analysis</i> , 2011, 24, 1073-1080.	1.9	29
45	Effect of inclusion complex on nitrous acid reaction with flavonoids. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2011, 81, 661-665.	2.0	1
46	Polyphenol Compounds as Antioxidants for Disease Prevention: Reactive Oxygen Species Scavenging, Enzyme Regulation, and Metal Chelation Mechanisms in <i>E. coli</i> and Human Cells. <i>ACS Symposium Series</i> , 2011, , 99-175.	0.5	11
47	Antioxidant and Anti-inflammatory Activities of Selected Medicinal Plants Containing Phenolic and Flavonoid Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 12361-12367.	2.4	282
48	Effect of the Simultaneous Interaction among Ascorbic Acid, Iron and pH on the Oxidative Stability of Oil-in-Water Emulsions. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 12183-12192.	2.4	11
49	Interaction of quercetin with copper ions: complexation, oxidation and reactivity towards radicals. <i>BioMetals</i> , 2011, 24, 41-49.	1.8	104
50	Evaluation of the antioxidant properties of fruit and flavoured black teas. <i>European Journal of Nutrition</i> , 2011, 50, 681-688.	1.8	44
51	Structural characteristics, fluorescence quenching, and antioxidant activity of the arabinogalactan protein-rich fraction from senna (<i>Cassia angustifolia</i>) leaves. <i>Food Science and Biotechnology</i> , 2011, 20, 1005-1011.	1.2	6
52	Reexamination of the ORAC assay: effect of metal ions. <i>Analytical and Bioanalytical Chemistry</i> , 2011, 400, 1451-1458.	1.9	36
53	Quality Assessment of Heated Cooking Oil, Agab, Using a Simple Newly Developed Spectrophotometric Method. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2011, 88, 1851-1855.	0.8	6
54	An industry consensus study on an HPLC fluorescence method for the determination of (±)-catechin and (±)-epicatechin in cocoa and chocolate products. <i>Chemistry Central Journal</i> , 2011, 5, 39.	2.6	13
55	The Optimisation of Analytical Parameters for Routine Profiling of Antioxidants in Complex Mixtures by HPLC Coupled Post-column Derivatisation. <i>Phytochemical Analysis</i> , 2011, 22, 392-402.	1.2	40
56	Antioxidant/anti-inflammatory activities and total phenolic content of extracts obtained from plants grown in Vietnam. <i>Journal of the Science of Food and Agriculture</i> , 2011, 91, n/a-n/a.	1.7	12

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58	Antioxidant and cytoprotective properties of 2-(hydroxymethyl)-3-methoxybenzaldehyde. <i>Food Chemistry</i> , 2011, 128, 458-464.	4.2	14
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63	Antioxidant activity and free radical-scavenging capacity of <i>Gynura divaricata</i> leaf extracts at different temperatures. <i>Pharmacognosy Magazine</i> , 2011, 7, 40.	0.3	61
64	Effects of Pre-Treatments and Air Drying Temperatures on Colour and Antioxidant Properties of Gac Fruit Powder. <i>International Journal of Food Engineering</i> , 2011, 7, .	0.7	27
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66	Investigation of Optimum Roasting Conditions to Obtain Possible Health Benefit Supplement, Antioxidants from Coffee Beans. <i>Journal of Dietary Supplements</i> , 2011, 8, 293-310.	1.4	12
67	Polyphenolic content and comparative antioxidant capacity of flavoured black teas. <i>International Journal of Food Sciences and Nutrition</i> , 2012, 63, 742-748.	1.3	7
68	Evaluation of Selected Culinary-Medicinal Mushrooms for Antioxidant and ACE Inhibitory Activities. <i>Evidence-based Complementary and Alternative Medicine</i> , 2012, 2012, 1-12.	0.5	101
69	Determination of Antioxidant Activity in Foods and Beverages by Reaction with 2,2â€²-Diphenyl-1-Picrylhydrazyl (DPPH): Collaborative Study First Action 2012.04. <i>Journal of AOAC INTERNATIONAL</i> , 2012, 95, 1562-1569.	0.7	40
70	Comparison of the Antioxidant Properties of Commonly Consumed Commercial Teas. <i>International Journal of Food Properties</i> , 2012, 15, 1101-1109.	1.3	16
71	Antioxidant Activity of Extracts Produced from Pickled and Dried Mustard (<i>Brassica</i> Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50 22	1.3	18
72	A Novel and Significant Method for Antioxidant Activity Utilizing Microtitre-plate (Resazurin) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 182 T	0.2	0
73	2,4,8-trihydroxybicyclo [3.2.1]octan-3-one scavenges free radicals and protects against xenobiotic-induced cytotoxicity. <i>Free Radical Research</i> , 2012, 46, 320-328.	1.5	4
74	Comparison of the Simple Cyclic Voltammetry (CV) and DPPH Assays for the Determination of Antioxidant Capacity of Active Principles. <i>Molecules</i> , 2012, 17, 5126-5138.	1.7	141
75	Antioxidant Activity and Phytochemical Composition of the Leaves of <i>Solanum guaraniticum</i> A. St.-Hil. <i>Molecules</i> , 2012, 17, 12560-12574.	1.7	33

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76	Biological Activities and Applications of Dioscorins, the Major Tuber Storage Proteins of Yam. <i>Journal of Traditional and Complementary Medicine</i> , 2012, 2, 41-46.	1.5	35
77	Encapsulation of Natural Polyphenols with Antioxidant Properties in Polyelectrolyte Capsules and Nanoparticles. , 2012, , 215-235.		3
78	Antioxidant and DNA-Protective Activities of Chlorogenic Acid Isomers. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 11625-11630.	2.4	256
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80	Effect of ripening stage on physicochemical properties and antioxidant profiles of a promising table fruit "pear-jujube"™ (<i>Zizyphus jujuba</i> Mill.). <i>Scientia Horticulturae</i> , 2012, 148, 177-184.	1.7	74
81	Evaluation of the antioxidant effects in vitro of the isopulegone. <i>Free Radicals and Antioxidants</i> , 2012, 2, 50-55.	0.2	6
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89	Anti-malarial drug artesunate ameliorates oxidative lung damage in experimental allergic asthma. <i>Free Radical Biology and Medicine</i> , 2012, 53, 498-507.	1.3	79
90	Flavonoids with Potent Antioxidant Activity Found in Young Green Barley Leaves. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 6260-6267.	2.4	91
91	Antioxidant and anti-inflammatory activities of selected Chinese medicinal plants and their relation with antioxidant content. <i>BMC Complementary and Alternative Medicine</i> , 2012, 12, 173.	3.7	203
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93	Antioxidant and DNA protection activities of a glycoprotein isolated from a seaweed, <i>Saccharina japonica</i> . <i>International Journal of Food Science and Technology</i> , 2012, 47, 1020-1027.	1.3	31

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94	Antioxidants in Food: Mere Myth or Magic Medicine?. Critical Reviews in Food Science and Nutrition, 2012, 52, 162-171.	5.4	68
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102	A Novel and Significant Method for Antioxidant Activity Utilizing Microtitre-plate (Resazurin) Tj ETQq1 1 0.784314 ggBT /Overlock 10	0.2	2
103	Evaluation of antioxidant and hepatoprotective effects of Khamira Gaozaban Ambri Jadwar Ood Saleeb Wala (KGA). Bangladesh Journal of Pharmacology, 2012, 8, .	0.1	12
104	Investigation of the antioxidant activity of <i>Illicium verum</i> extracts. Journal of Medicinal Plants Research, 2012, 6, .	0.2	3
105	Yield of albedo flour and pectin content in the rind of yellow passion fruit. Food Science and Technology, 2012, , .	0.8	3
106	Cold storage effects on oxidative stress of Red Globe table grape rachises. Ciencia E Investigacion Agraria, 2012, 39, 91-104.	0.2	6
107	Bioactivity of essential oils and their volatile aroma components: Review. Journal of Essential Oil Research, 2012, 24, 203-212.	1.3	249
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109	Antioxidant activity assay based on the inhibition of oxidation and photobleaching of l-cysteine-capped CdTe quantum dots. Analyst, The, 2012, 137, 4029.	1.7	25
110	Optimisation of hydrolysis of purple sea urchin (<i>Strongylocentrotus nudus</i>) gonad by response surface methodology and evaluation of in vitro antioxidant activity of the hydrolysate. Journal of the Science of Food and Agriculture, 2012, 92, 1694-1701.	1.7	24
111	Screening of the antioxidant properties and polyphenol composition of aromatised green tea infusions. Journal of the Science of Food and Agriculture, 2012, 92, 2244-2249.	1.7	33
112	Evaluation of <i>Citrus aurantifolia</i> peel and leaves extracts for their chemical composition, antioxidant and anti-cholinesterase activities. Journal of the Science of Food and Agriculture, 2012, 92, 2960-2967.	1.7	89

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113	Lipid characterization and antioxidant status of the seeds and meals of <i>Camelina sativa</i> and flax. <i>European Journal of Lipid Science and Technology</i> , 2012, 114, 974-982.	1.0	46
114	Determination of Free Radical Scavenging Activity of Plant Extracts Through DPPH Assay: An EPR and UV-Vis Study. <i>Food Analytical Methods</i> , 2012, 5, 759-766.	1.3	85
115	Antioxidant properties <i>in vitro</i> and <i>in vivo</i> : realistic assessments of efficacy of plant extracts.. <i>CAB Reviews: Perspectives in Agriculture, Veterinary Science, Nutrition and Natural Resources</i> , 0, , 1-9.	0.6	3
116	14-Aminotetradecanoic acid exhibits antioxidant activity and ameliorates xenobiotics-induced cytotoxicity. <i>Molecular and Cellular Biochemistry</i> , 2012, 364, 1-9.	1.4	9
117	An on-line high performance liquid chromatography-crocin bleaching assay for detection of antioxidants. <i>Journal of Chromatography A</i> , 2012, 1237, 80-85.	1.8	18
118	Oxidative stability enhancement of broiler bird meats with α -lipoic acid and α -tocopherol acetate supplemented feed. <i>Food Chemistry</i> , 2012, 131, 768-773.	4.2	34
119	A novel cytoprotective antioxidant: 4-Hydroxyisophthalic acid. <i>Food Chemistry</i> , 2012, 132, 1959-1965.	4.2	17
120	Inhibition of fish oil oxidation and the radical scavenging activity of New Zealand seaweed extracts. <i>Food Chemistry</i> , 2012, 133, 1624-1631.	4.2	70
121	The role of molecular size in antioxidant activity of peptide fractions from Pacific hake (<i>Merluccius</i>) Tj ETQqO 0 0 rgBT /Overlock 10 Tf 50	4.2	78
122	Structure and oxidative stability of oil in water emulsions as affected by rutin and homogenization procedure. <i>Food Chemistry</i> , 2012, 134, 1418-1424.	4.2	52
123	Antioxidant properties of feruloyl glycerol derivatives. <i>Industrial Crops and Products</i> , 2012, 36, 217-221.	2.5	51
124	A simple, post-additional antioxidant capacity assay using adenosine triphosphate-stabilized 2,2'-azino(3-ethylbenzothiazoline)-6-sulfonic acid (ABTS) radical cation in a G-quadruplex DNAzyme catalyzed ABTS-H ₂ O ₂ system. <i>Biosensors and Bioelectronics</i> , 2012, 35, 407-412.	5.3	32
125	Phenol-Based Antioxidants and the <i>In Vitro</i> Methods Used for Their Assessment. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2012, 11, 148-173.	5.9	276
126	Extracts from the leaves of <i>Baccharis dracunculifolia</i> obtained by a combination of extraction processes with supercritical CO ₂ , ethanol and water. <i>Journal of Supercritical Fluids</i> , 2012, 63, 31-39.	1.6	35
127	Chilling injury in <i>Dendrobium</i> inflorescences is alleviated by 1-MCP treatment. <i>Postharvest Biology and Technology</i> , 2012, 67, 144-153.	2.9	26
128	Significant damage-rescuing effects of wood vinegar extract in living <i>Caenorhabditis elegans</i> under oxidative stress. <i>Journal of the Science of Food and Agriculture</i> , 2012, 92, 29-36.	1.7	24
129	Antioxidant activity of flavonoids evaluated with myoglobin method. <i>Plant Cell Reports</i> , 2012, 31, 291-298.	2.8	25
130	Pharmacological properties and in vitro shoot production of <i>Barleria argillicola</i> - A critically endangered South African species. <i>South African Journal of Botany</i> , 2013, 85, 87-93.	1.2	6

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131	Juniperus oxycedrus L. subsp. oxycedrus and Juniperus oxycedrus L. subsp. macrocarpa (Sibth. & Sm.) Tj ETQq0 0 0 rgBT /Overlock 10 TF and antimicrobial activities. Food and Chemical Toxicology, 2013, 58, 22-29.	1.8	49
132	Antioxidant and anti-glycation activities correlates with phenolic composition of tropical medicinal herbs. Asian Pacific Journal of Tropical Medicine, 2013, 6, 561-569.	0.4	120
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137	Bryonia dioica, Tamus communis and Lonicera periclymenum fruits: Characterization in phenolic compounds and incorporation of their extracts in hydrogel formulations for topical application. Industrial Crops and Products, 2013, 49, 169-176.	2.5	15
138	Grape Pomace as a Sustainable Source of Bioactive Compounds: Extraction, Characterization, and Biotechnological Applications of Phenolics. Journal of Agricultural and Food Chemistry, 2013, 61, 8987-9003.	2.4	328
139	Antioxidant properties of algal components and fractions. , 2013, , 255-286.		1
140	Natural polyphenols alleviated lipid peroxidation-induced modification on BSA. Journal of Functional Foods, 2013, 5, 355-361.	1.6	12
141	Static Headspace Gas Chromatographic Method for Aldehyde Determination in Crackers. Food Analytical Methods, 2013, 6, 61-68.	1.3	20
142	Chemical characterization, antioxidant and cytotoxic activities of Brazilian red propolis. Food and Chemical Toxicology, 2013, 52, 137-142.	1.8	167
143	Antimicrobial, antioxidant, mutagenic and antimutagenic activities of Distephanus angulifolius and Ormocarpum trichocarpum. Journal of Ethnopharmacology, 2013, 148, 975-979.	2.0	11
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145	Anticancer activity of essential oils: a review. Journal of the Science of Food and Agriculture, 2013, 93, 3643-3653.	1.7	202
146	Screening for polyphenols, antioxidant and antimicrobial activities of extracts from eleven Helianthemum taxa (Cistaceae) used in folk medicine in south-eastern Spain. Journal of Ethnopharmacology, 2013, 148, 287-296.	2.0	24
147	Biosynthesis, Structural, and Functional Attributes of Tocopherols in Planta; Past, Present, and Future Perspectives. Journal of Agricultural and Food Chemistry, 2013, 61, 6137-6149.	2.4	49
148	Looking Back While Forging Ahead..... Journal of Agricultural and Food Chemistry, 2013, 61, 1-18.	2.4	1

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149	Extraction of natural antioxidants from plant foods. , 2013, , 506-594.		4
150	Reactive oxygen species scavenging activities of naturally occurring colorants. Food Science and Biotechnology, 2013, 22, 225-231.	1.2	3
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