Citation Report
List of articles citing

Comparison of phenol content and antioxidant capacity of nuts

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Food Science and Technology, 2010, 30, 254-259.

#	Paper	IF	Citations
73	Chemical and biochemical characterisation of an IGP ecotype chestnut subjected to different treatments. *Food Chemistry*, **2011**, 128, 930-936	8.5	24
72	Phenolic compounds and antioxidant activities of chestnut (Castanea sativa Mill.) fruits. *Quality Assurance and Safety of Crops and Foods*, **2012**, 4, 199-205	1.5	18
71	Nuts, especially walnuts, have both antioxidant quantity and efficacy and exhibit significant potential health benefits. *Food and Function*, **2012**, 3, 134-40	6.1	149
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