

Theobroma cacao L., the Food of the Gods: A scientific a

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Application and potential of capillary electroseparation methods to determine antioxidant phenolic compounds from plant food material. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2010, 53, 1130-1160.	1.4	105
2	Effect of Milk on the Urinary Excretion of Microbial Phenolic Acids after Cocoa Powder Consumption in Humans. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 4706-4711.	2.4	59
3	Candy consumption was not associated with body weight measures, risk factors for cardiovascular disease, or metabolic syndrome in US adults: NHANES 1999-2004. <i>Nutrition Research</i> , 2011, 31, 122-130.	1.3	36
4	Polyphenols and Human Health: A Prospectus. <i>Critical Reviews in Food Science and Nutrition</i> , 2011, 51, 524-546.	5.4	286
5	Changes of phenolic compounds and antioxidant capacity in cocoa beans processing. <i>International Journal of Food Science and Technology</i> , 2011, 46, 1793-1800.	1.3	78
6	Oxalate content in commercially produced cocoa and dark chocolate. <i>Journal of Food Composition and Analysis</i> , 2011, 24, 916-922.	1.9	14
7	Cocoa Consumption, Cocoa Flavonoids, and Effects on Cardiovascular Risk Factors: An Evidence-Based Review. <i>Current Cardiovascular Risk Reports</i> , 2011, 5, 120-127.	0.8	15
8	The protein profile of <i>Theobroma cacao</i> L. seeds as obtained by matrix-assisted laser desorption/ionization mass spectrometry. <i>Rapid Communications in Mass Spectrometry</i> , 2011, 25, 2035-2042.	0.7	13
9	In vitro bioaccessibility and gut biotransformation of polyphenols present in the water-insoluble cocoa fraction. <i>Molecular Nutrition and Food Research</i> , 2011, 55, S44-55.	1.5	110
10	The content of protein and non-protein (free and protein-bound) tryptophan in <i>Theobroma cacao</i> beans. <i>Food Chemistry</i> , 2011, 124, 93-96.	4.2	36
11	Metabolic pathways of the colonic metabolism of procyanidins (monomers and dimers) and alkaloids. <i>Food Chemistry</i> , 2011, 126, 1127-1137.	4.2	46
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14	Association of candy consumption with body weight measures, other health risk factors for cardiovascular disease, and diet quality in US children and adolescents: NHANES 1999-2004. <i>Food and Nutrition Research</i> , 2011, 55, 5794.	1.2	35
15	Effect of cocoa-enriched diets on lymphocytes involved in adjuvant arthritis in rats. <i>British Journal of Nutrition</i> , 2012, 107, 378-387.	1.2	21
16	Postprandial effects of dark chocolate on portal hypertension in patients with cirrhosis: results of a phase 2, double-blind, randomized controlled trial. <i>American Journal of Clinical Nutrition</i> , 2012, 96, 584-590.	2.2	50
17	Comparison of chocolate to cacao-free white chocolate in Parkinson's disease: a single-dose, investigator-blinded, placebo-controlled, crossover trial. <i>Journal of Neurology</i> , 2012, 259, 2447-2451.	1.8	14
18	Polyphenols and health: Moving beyond antioxidants. <i>Journal of Berry Research</i> , 2012, 2, 63-71.	0.7	156
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21	A diet enriched with cocoa prevents IgE synthesis in a rat allergy model. <i>Pharmacological Research</i> , 2012, 65, 603-608.	3.1	50
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40	Phenolic compounds, methylxanthines and antioxidant activity in cocoa mass and chocolates produced from "witch broom disease" resistant and non resistant cocoa cultivars. <i>Ciencia E Agrotecnología</i> , 2013, 37, 244-250.	1.5	16
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75	Flavor Chemistry of Cocoa and Cocoa Products—An Overview. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2016, 15, 73-91.	5.9	298

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78	Multielemental fingerprinting and geographic traceability of <i>Theobroma cacao</i> beans and cocoa products. <i>Food Control</i> , 2016, 65, 46-53.	2.8	113
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