

Antioxidant and antimicrobial capacity of several monochlorophenols and their derivatives: correlation with color, polyphenol content and other characteristics

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Application of ICP-MS method of determination of 15 elements in honey with chemometric approach for the verification of their authenticity. Food and Chemical Toxicology, 2011, 49, 2741-2749.	1.8	92
2	Free radicals and antioxidants at a glance using EPR spectroscopy. Critical Reviews in Clinical Laboratory Sciences, 2011, 48, 114-142.	2.7	50
3	Antioxidant Capacities and Total Phenolic Contents Increase with Gamma Irradiation in Two Types of Malaysian Honey. Molecules, 2011, 16, 6378-6395.	1.7	70
4	Health Benefits of Honey: Implications for Treating Cardiovascular Diseases. Current Nutrition and Food Science, 2011, 7, 232-252.	0.3	8
5	Characterisation of Slovenian honeys on the basis of sensory and physicochemical analysis with a chemometric approach. International Journal of Food Science and Technology, 2011, 46, 1661-1671.	1.3	38
6	Antibacterial and Antioxidant Potency of Floral Honeys from Different Botanical and Geographical Origins. Molecules, 2012, 17, 10540-10549.	1.7	84
7	Physical, chemical and physicochemical characterization of rice husk. British Food Journal, 2012, 114, 853-867.	1.6	19
8	Honey: A Novel Antioxidant. Molecules, 2012, 17, 4400-4423.	1.7	222
9	Anti-inflammatory Activity of a Honey Flavonoid Extract on Lipopolysaccharide-Activated N13 Microglial Cells. Journal of Agricultural and Food Chemistry, 2012, 60, 12304-12311.	2.4	90
10	CHAPTER 13. Assay of B Vitamins and other Water-soluble Vitamins in Honey. Food and Nutritional Components in Focus, 2012, , 173-194.	0.1	1
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13	Phenolics from monofloral honeys protect human erythrocyte membranes against oxidative damage. Food and Chemical Toxicology, 2012, 50, 1508-1516.	1.8	134
14	Nutraceutical potential of monofloral honeys produced by the Sicilian black honeybees (Apis Tj ETQq1 1 0.784314,rgBT /Overlock 10	1.8	46
15	Protective effects of buckwheat honey on DNA damage induced by hydroxyl radicals. Food and Chemical Toxicology, 2012, 50, 2766-2773.	1.8	55
16	Physicochemical and antioxidant properties of Bangladeshi honeys stored for more than one year. BMC Complementary and Alternative Medicine, 2012, 12, 177.	3.7	82
17	Nutraceutical values of natural honey and its contribution to human health and wealth. Nutrition and Metabolism, 2012, 9, 61.	1.3	203
18	A survey of folk remedies for gastrointestinal tract diseases from Thailand's three southern border provinces. Journal of Ethnopharmacology, 2012, 144, 11-21.	2.0	37

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20	Radical-scavenging Activity, Protective Effect Against Lipid Peroxidation and Mineral Contents of Monofloral Cuban Honeys. <i>Plant Foods for Human Nutrition</i> , 2012, 67, 31-38.	1.4	45
21	An NMR-based metabolomic approach to identify the botanical origin of honey. <i>Metabolomics</i> , 2012, 8, 679-690.	1.4	71
22	Quality Parameters and Antioxidant and Antibacterial Properties of Some Mexican Honeys. <i>Journal of Food Science</i> , 2012, 77, C121-7.	1.5	44
23	Characterization of Monofloral Honeys with Multivariate Analysis of Their Chemical Profile and Antioxidant Activity. <i>Journal of Food Science</i> , 2012, 77, C135-40.	1.5	54
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28	Comparative assessment of redox-sensitive biomarkers due to acacia honey and sodium arsenite administration in vivo. <i>Mediterranean Journal of Nutrition and Metabolism</i> , 2013, 6, 119-126.	0.2	4
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155	Comparison of the Antimicrobial Activities of Four Honeys From Three Countries (New Zealand, Cuba,) <i>TJ ETQq1 1 0.784314 rgBT /Over</i>	1.5	46
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