Health Benefits of Whole Grain Phytochemicals

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Citation Report

#	Article	IF	Citations
1	Lycopene, tomato products, and prostate cancer prevention. Have we established causality?. Pure and Applied Chemistry, 2002, 74, 1435-1441.	0.9	45
2	Effects of Whole Grains on Coronary Heart Disease Risk. Current Atherosclerosis Reports, 2010, 12, 368-376.	2.0	119
3	Phenolic Profiles and Antioxidant Activity of Black Rice Bran of Different Commercially Available Varieties. Journal of Agricultural and Food Chemistry, 2010, 58, 7580-7587.	2.4	316
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6	Bioactivity of Antioxidants in Extruded Products Prepared from Purple Potato and Dry Pea Flours. Journal of Agricultural and Food Chemistry, 2011, 59, 8233-8243.	2.4	49
7	Evaluation of Genotypic Variation of Broccoli (Brassica oleracea var. italic) in Response to Selenium Treatment. Journal of Agricultural and Food Chemistry, 2011, 59, 3657-3665.	2.4	50
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19	Cellular Antioxidant Activity of Feijoada Whole Meal Coupled with an in Vitro Digestion. Journal of Agricultural and Food Chemistry, 2012, 60, 4826-4832.	2.4	70

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