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The molecular basis of working mechanism of natural polyphenolic antioxidants

DOI: 10.1016/j.foodchem.2010.08.012 Food Chemistry, 2011, 125, 288-306.

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152	Novel phenolic compounds by DFT: Electronic effects on antioxidant activity of 4-vinylphenol derivatives. <b>2021</b> , 68, 817-825		0
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134	Unraveling oxidative aging behavior of asphaltenes using ab initio molecular dynamics and static density functional theory. <b>2022</b> , 318, 126032	1
133	Lysozyme amyloid fibril: Regulation, application, hazard analysis, and future perspectives <b>2022</b> , 200, 151-161	О
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127	Theoretical insights into the antiradical activity and copper-catalysed oxidative damage of mexidol in the physiological environment <b>2022</b> , 9, 211239	O
126	Effects of hydroxyl group, glycosylation and solvents on the antioxidant activity and mechanism of maclurin and its derivatives: Theoretical insights. <b>2022</b> , 351, 118609	0
125	Phenolic Compounds to Hinder Sulfur Crystallization in Sulfur-Extended Bitumen. <b>2022</b> , 180, 106184	2
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122	Oxoberberine: a promising natural antioxidant in physiological environments <b>2022</b> , 12, 9738-9743	
121	Grape (Vitis vinifera) Biowastes: Applications in Egg, Meat and Dairy Production and Products. <b>2022</b> , 467-504	
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119	A Major -Derived Bioflavonoid Glycoside as a Protective Agent against Chemically Induced Neurotoxicity and Parkinson's Models; In Silico Target Prediction; and Biphasic HPTLC-Based Quantification <b>2022</b> , 11,	1
118	Structure-antioxidant activity relationships of dendrocandin analogues determined using density functional theory <b>2022</b> , 1-11	0
117	Nanotechnology as a Tool to Mitigate the Effects of Intestinal Microbiota on Metabolization of Anthocyanins <b>2022</b> , 11,	1
116	Current Understanding of Modes of Action of Multicomponent Bioactive Phytochemicals: Potential for Nutraceuticals and Antimicrobials <b>2022</b> , 13, 337-359	7
115	Photooxidation and Pentagalloyl Glucose Cross-Linking Improves the Performance of Decellularized Small-Diameter Vascular Xenograft <b>2022</b> , 10, 816513	O
114	Lipid-lowering effect of extracellular polyphenol extracts from Lachnum singerianum in high-fat-diet-fed mice.	
113	Hybrid Classification/Regression Approach to QSAR Modeling of Stoichiometric Antiradical Capacity Assays' Endpoints <b>2022</b> , 27,	
112	Phytochemical analysis, antioxidant, cytotoxic, and antimicrobial activities of golden chamomile ((Loefl.) Schultz Bip) <b>2022</b> ,	0
111	Ag-Incorporated Polydopamine/Tannic Acid Coating on Titanium With Enhanced Cytocompatible and Antibacterial Properties <b>2022</b> , 10, 877738	O

110	Protective Effect of Djulis () Extract against UV- and AGEs-Induced Skin Aging via Alleviating Oxidative Stress and Collagen Degradation <b>2022</b> , 27,	1
109	Molybdenum trioxide hybridized kaempferol: double-powered nanosystem for salvaging oxidative stress and electrochemical immunoprobing of interleukin-6. <b>2022</b> , 24, 100809	О
108	Mitigative capacity of Kaempferia galanga L. and kaempferol on heterocyclic amines and advanced glycation end products in roasted beef patties and related mechanistic analysis by density 8.5 functional theory <i>Food Chemistry</i> , <b>2022</b> , 385, 132660	О
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105	Structure-Activity and Antioxidant Properties of Quercetin and Its Co2+ Chelate. 414-424	
104	Antiradical Activity of Dopamine, L-DOPA, Adrenaline, and Noradrenaline in Water/Methanol and in Liposomal Systems. <b>2021</b> ,	3
103	Potential health effects of brewers' spent grain as a functional food ingredient assessed by markers of oxidative stress and inflammation following gastro-intestinal digestion and in a cell model of the small intestine <b>2022</b> ,	O
102	Secondary Metabolites of Fruits and Vegetables with Antioxidant Potential.	О
101	Investigation of structural, electronic, and antioxidant properties of calycopetrin and xanthomicrol as two polymethoxylated flavones using DFT calculations. 1	Ο
100	Antioxidant activity of delphinidin and pelargonidin: Theory and practice 2022, e14192	0
99	Computational study of synthetic and natural polymer additives âlʿAntioxidant potential of BHA, TBHQ, BHT, and curcumin. <b>2022</b> , 109979	O
98	Performance and mechanism of lignin and quercetin as bio-based anti-aging agents for asphalt binder: A combined experimental and ab initio study. <b>2022</b> , 359, 119310	2
97	Phenolic acids and their carboxylate anions: Thermodynamics of primary antioxidant action. <b>2022</b> , 113254	3
96	Gliadin interacted with tea polyphenols: potential application and action mechanism. 1-14	
95	Kinetics and stoichiometry of gallic acid and methyl gallate in scavenging DPPH radical as affected by the reaction solvent. <b>2022</b> , 12,	O
94	IRMPD Spectroscopy of Bare Monodeprotonated Genistein, an Antioxidant Flavonoid.	1
93	Polymer supported electrospun nanofibers with supramolecular materials for biological applications âlà review. 1-17	1

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89	Antioxidant and Copper Chelating Power of New Molecules Proposed as Combined Multiple Targets Agent Against Alzheimerâ Disease. A Theoretical Insights.	O
88	Structure and biomedical applications of bioactive polyphenols from food and fruits.	О
87	The radical scavenger capacity and mechanism of prenylated coumestan-type compounds: a DFT analysis. 1-9	O
86	Identifying Major Drivers of Antioxidant Activities in Complex Polyphenol Mixtures from Grape Canes. <b>2022</b> , 27, 4029	1
85	A review of Hydrocotyle bonariensis, a promising functional food and source of health-related phytochemicals.	
84	The hydroperoxyl radical scavenging activity of natural hydroxybenzoic acids in oil and aqueous environments: Insights into the mechanism and kinetics. <b>2022</b> , 201, 113281	3
83	Beneficial health effects of polyphenols metabolized by fermentation.	O
82	In Vitro Antioxidant and Prooxidant Activities of Red Raspberry (Rubus idaeus L.) Stem Extracts. <b>2022</b> , 27, 4073	1
81	Plant Flavonoids as Potential Natural Antioxidants in Phytocosmetics. <b>2022</b> , 86-93	1
80	Quercetin: A Molecule of Great Biochemical and Clinical Value and Its Beneficial Effect on Diabetes and Cancer. <b>2022</b> , 10, 37	2
79	The effects of date seed (Phoenix dactylifera) supplementation on exercise-induced oxidative stress and aerobic and anaerobic performance following high-intensity interval training sessions: A randomized, double-blind, placebo-controlled trial. 1-29	O
78	Neuroprotective properties of chrysin on decreases of cell proliferation, immature neurons and neuronal cell survival in the hippocampal dentate gyrus associated with cognition induced by methotrexate. <b>2022</b> , 92, 15-24	О
77	Tactfully improve the antioxidant activity of 2?-hydroxychalcone with the strategy of substituent, solvent and intramolecular hydrogen bond effects. <b>2022</b> , 362, 119748	1
76	Morphological diversity, phenolic acids, and antioxidant properties in eryngo (Eryngium caucasicum Trautv): Selection of superior populations for agri-food industry.	О
75	Potential Applications of Lilium Plants in Cosmetics: A Comprehensive Review Based on Research Papers and Patents. <b>2022</b> , 11, 1458	

74	Comparative Investigation on the Properties and Molecular Mechanisms of Natural Phenolic Compounds and Rubber Polymers to Inhibit Oxidative Aging of Asphalt Binders. <b>2022</b> , 2022, 1-14	1
73	Wine-related flavonols for therapeutic use in Alzheimerâß disease, an in-silico investigation.	1
72	Computational analysis of peroxyl radical scavenging capacity of coumestrol: insights into kinetics and reaction mechanisms.	0
71	Computational design of a chitosan derivative for improving the color stability of anthocyanins: Theoretical calculation and experimental verification. <b>2022</b> , 219, 721-729	O
70	Characteristics of PhospholipidâlmmunosuppressantâlAntioxidant Mixed Langmuirâ <b>B</b> lodgett Films. <b>2022</b> , 126, 6936-6947	1
69	Primary and secondary antioxidant properties of scutellarin and scutellarein in water and lipid-like environments: A theoretical investigation. <b>2022</b> , 366, 120343	O
68	Influence of mineralizer in the preparation of Bi2CuO4 sensor for the electrochemical evaluation of chlorogenic acid in various real-time samples. <b>2022</b> , 26, 101154	0
67	Tailored design of highly permeable polyamide-based nanofiltration membrane via a complex-dissociation regulated interfacial polymerization. <b>2023</b> , 452, 139197	Ο
66	Synthesis and evaluation of the antioxidant activity of 3-pyrroline-2-ones: experimental and theoretical insights. <b>2022</b> , 12, 24579-24588	O
65	Plant polyphenols as potent antioxidants: Highlighting the mechanism of antioxidant activity and synthesis/development of some polyphenol conjugates. <b>2022</b> , 243-266	1
64	Dose-dependent Action of Zingiber officinale on Colonic Dysmotility and Ex Vivo Spontaneous Intestinal Contraction Modulation. <b>2022</b> , 20, 155932582211275	0
63	Antioxidant Potential of Santowhite as Synthetic and Ascorbic Acid as Natural Polymer Additives. <b>2022</b> , 14, 3518	2
62	Plant polyphenols regulating myoglobin oxidation and color stability in red meat and certain fish: A review. 1-13	O
61	Inhibitory Effect on Nitric Oxide Release in LPS-Stimulated Macrophages and Free Radical Scavenging Activity of Croton linearis Jacq. Leaves. <b>2022</b> , 11, 1915	O
60	Bioactive Flavonoids as Phytoantioxidants. <b>2022</b> , 99-119	0
59	Chemical Composition and Cytoprotective Activities of Methanolic Extract of Asplenium adiantum-nigrum L. (Aspleniaceae). <b>2022</b> , 8, 815	1
58	Investigation of spectroscopic, crystallographic, thermal and antioxidant properties of mononuclear dioxomolybdenum(VI) complexes derived from a new symmetric bisthiocarbohydrazone. <b>2022</b> , 227, 116151	О
57	An Overview on the Use of Extracts from Medicinal and Aromatic Plants to Improve Nutritional Value and Oxidative Stability of Vegetable Oils. <b>2022</b> , 11, 3258	3

56	Quercetin Fatty Acid Monoesters (C2:0â[18:0): Enzymatic Preparation and Antioxidant Activity. <b>2022</b> , 70, 14073-14083	1
55	Effects of Domestic Cooking Methods on Physichochemical Properties, Bioactive Compounds and Antioxidant Activities of Vegetables: A Mini-Review. 1-15	O
54	Spider Plant ( Cleome gynandra ). <b>2022</b> , 27-49	0
53	Analytical determination of antioxidant capacity of hop-derived compounds in beer using specific rapid assays (ORAC, FRAP) and ESR-spectroscopy.	O
52	Apple Polyphenol Diet Extends Lifespan, Slows down Mitotic Rate and Reduces Morphometric Parameters in Drosophila Melanogaster: A Comparison between Three Different Apple Cultivars. <b>2022</b> , 11, 2086	0
51	Forsythia suspensa extract obtained from traditional Chinese herbal medicine as an efficient natural antioxidant for polyethylene. <b>2022</b> , 29,	O
50	Comparing the effects of three processing methods on the efficacy of mulberry leaf tea: analysis of bioactive compounds, bioavailability and bioactivity. <b>2022</b> , 134900	0
49	Radical scavenging capacity, UV activity, and molecular docking studies of 2?, 5?, 3, 4-Tetrahydroxychalcone: An insight into the photoprotection. <b>2022</b> , 100126	О
48	Synthesis of a Nanoparticle of Selenious Acid Acyl Diaquercetin for Skin Care Products. 2022, 7,	O
47	Simultaneous alleviation of acrylamide and methylimidazole accumulation in cookies by Rhizoma kaempferiae and kaempferol and potential mechanism revealed by density functional theory. <b>2023</b> , 173, 114302	O
46	Flavonoids as selective chemosensor for formic acid over ammonia; A DFT study. 2023, 34, 105038	O
45	Inhibitory mechanisms of polyphenols on heme protein-mediated lipid oxidation in muscle food: New insights and advances. 1-19	o
44	DFT Study of the Direct Radical Scavenging Potency of Two Natural Catecholic Compounds. <b>2022</b> , 23, 14497	2
43	The Effect of Hydrolysis on the Antioxidant Activity of Olive Mill Waste. <b>2022</b> , 12, 12187	O
42	Effect of heat treatment on phenolic composition and radical scavenging activity of olive leaf extract at different pH conditions: a spectroscopic and kinetic study.	0
41	Synthesis and în vitro assessment of anticholinesterase and antioxidant properties of triazineamide derivatives.	O
40	The antioxidant activity of N-E-caffeoyl and N-E-feruloyl tyramine conformers and their sulfured analogs contribution: density functional theory studies. <b>2023</b> , 142,	О
39	Bioactivity and Digestibility of Microalgae Tetraselmis sp. and Nannochloropsis sp. as Basis of Their Potential as Novel Functional Foods. <b>2023</b> , 15, 477	4

38	Stability and antioxidant activity of phenolic compounds during in vitro digestion.	O
37	Molecular and Antioxidant Characterization of Opuntia robusta Fruit Extract and Its Protective Effect against Diclofenac-Induced Acute Liver Injury in an In Vivo Rat Model. <b>2023</b> , 12, 113	O
36	Theoretical study on the free radical scavenging potency and mechanism of natural coumestans: Roles of substituent, noncovalent interaction and solvent. <b>2023</b> , 207, 113580	0
35	The Conformations of Isolated Gallic Acid: A Laser-Ablation Rotational Study. <b>2023</b> , 28, 159	O
34	THE INFLUENCE OF CLIMATIC CONDITIONS ON ACCUMULATION OF BIOLOGICALLY ACTIVE COM-POUNDS IN KOENIGIA WEYRICHII. <b>2022</b> , 249-258	О
33	Antioxidant activity of caffeic acid: thermodynamic and kinetic aspects on the oxidative degradation pathway. 1-14	O
32	Computational investigation on the antioxidant activities and on the Mpro SARS-CoV-2 non-covalent inhibition of isorhamnetin. 11,	O
31	Mechanisms of polyphenols on quality control of aquatic products in storage: A review. 1-20	1
30	Open Ponds for Effluent Storage, a Pertinent Issue to Olive Mill Wastewater (OMW) Management in a Circular Economy Context: Benefits and Environmental Impact. <b>2023</b> , 153-181	О
29	Structural Features of Small Molecule Antioxidants and Strategic Modifications to Improve Potential Bioactivity. <b>2023</b> , 28, 1057	O
28	Inhibition of benzo[a]pyrene formation in charcoal-grilled pork sausages by ginger and its key compounds.	0
27	Role of secondary metabolites in distressed microalgae. <b>2023</b> , 224, 115392	0
26	Aspalathin and linearthin from Aspalathus linearis (Rooibos) protect SH-SY5Y cells from MPP+-induced neuronal toxicity. <b>2023</b> , 157, 53-63	O
25	Biological active metabolites from microalgae for healthcare and pharmaceutical industries: A comprehensive review. <b>2023</b> , 372, 128661	O
24	Comparing the Effects of Three Processing Methods on the Efficacy of Mulberry Leaf Tea: Analysis of Bioactive Compounds, Bioavailability and Bioactivity.	O
23	Anti-aging mechanism and rheological properties of lignin, quercetin, and gallic acid as antioxidants in asphalt. <b>2023</b> , 369, 130560	0
22	Modulatory effect of caffeic acid in alleviating diabetes and associated complications. 14, 62-75	0
21	Polyphenols Mediate Neuroprotection in Cerebral Ischemic Strokeâl Update. 2023, 15, 1107	О

20	A DFT study on the scavenging activity of curcumin toward methyl and ethyl radicals. 2023, 49, 589-598	О
19	The Contribution of Theoretical Prediction Studies to the Antioxidant Activity Assessment of the Bioactive Secoiridoids Encountered in Olive Tree Products and By-Products. <b>2023</b> , 28, 2267	O
18	Evaluation of antioxidant potentials and acetylcholinesterase inhibitory effects of some new salicylic acid-salicylamide hybrids.	О
17	Effectiveness of supplementation with date seed (Phoenix dactylifera) as a functional food on inflammatory markers, muscle damage, and BDNF following high-intensity interval training: a randomized, double-blind, placebo-controlled trial.	O
16	Antioxidant activity of Hibiscetin and Hibiscitrin: insight from DFT, NCI, and QTAIM. 2023, 142,	О
15	Fermentation of Robinia pseudoacacia flower for improving the antioxidation: optimized conditions, active composition, mechanism, and biotransformation process. 1-13	O
14	Recent Developments in Polyphenol Applications on Human Health: A Review with Current Knowledge. <b>2023</b> , 12, 1217	О
13	Botanicals as a zinc oxide alternative to protect intestinal cells from an Escherichia coli F4 infection in vitro by modulation of enterocyte inflammatory response and bacterial virulence. 10,	O
12	In Silico and In Vitro Study of Antioxidant Potential of Urolithins. <b>2023</b> , 12, 697	1
11	First Insight into the Neuroprotective and Antibacterial Effects of Phlorotannins Isolated from the Cell Walls of Brown Algae Fucus vesiculosus and Pelvetia canaliculata. <b>2023</b> , 12, 696	O
10	Comparison of the Antioxidant Power of Extracts of the Red vs. Yellow Nephelium lappaceum Variety. <b>2023</b> , 15, 5188	0
9	Tannic Acid Lipid Nanoparticles can Deliver Messenger RNA Payloads and Improve their Endosomal Escape.	O
8	Elutional extrusion counter-current chromatographic separation and theoretical mechanism of antioxidant from Robinia pseudoacacia flower.	О
7	Synthesis and Characterization of Quercetinâllon Complex Nanoparticles for Overcoming Drug Resistance. <b>2023</b> , 15, 1041	O
6	Sourdough Fermentation Improves the Antioxidant, Antihypertensive, and Anti-Inflammatory Properties of Triticum dicoccum. <b>2023</b> , 24, 6283	О
5	Metallic Nanoparticles Biosynthesized by Phenolic-Rich Extracts: Interaction, Characterization and Application.	O
4	Epicatechin Inhibited Lipid Oxidation and Protein Lipoxidation in a Fish Oil-Fortified Dairy Mimicking System. <b>2023</b> , 12, 1559	О
3	Exploring the Multitarget Activity of Wedelolactone against Alzheimerâl Disease: Insights from In Silico Study.	O

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