

Correlation between total phenolic and mineral content eight Malaysian bananas (*Musa* sp.)

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Antibacterial and antioxidant activities of local seeded banana fruits. African Journal of Pharmacy and Pharmacology, 2011, 5, 1398-1403.	0.2	32
2	Effect of solvents in extracting polyphenols and antioxidants of selected raw vegetables. Journal of Food Composition and Analysis, 2011, 24, 506-515.	1.9	196
3	Antioxidant activities of Indigofera cassioides Rottl. Ex. DC. using various in vitro assay models. Asian Pacific Journal of Tropical Biomedicine, 2012, 2, 256-261.	0.5	82
4	Guttation droplets of the edible mushroom Suillus bovinus as a new source of natural antioxidants. Scientia Horticulturae, 2012, 148, 89-92.	1.7	2
5	Optimization of Intensification of Freeze-Drying Rate of Banana: Combined Applications of IR Radiation and Cryogenic Freezing. Separation Science and Technology, 2012, 48, 346-358.	1.3	5
6	Antioxidant activities of Xanthosoma sagittifolium Schott using various in vitro assay models. Asian Pacific Journal of Tropical Biomedicine, 2012, 2, S1701-S1706.	0.5	11
7	In vitro antioxidant studies of Dioscorea esculenta (Lour). Burkill. Asian Pacific Journal of Tropical Biomedicine, 2012, 2, S1620-S1624.	0.5	9
8	In Vitro Antioxidant and Anticancer potential of Bark of Costus pictus D.DON. Asian Pacific Journal of Tropical Biomedicine, 2012, 2, S741-S749.	0.5	29
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11	Phenol-Based Antioxidants and the <i>In Vitro</i> Methods Used for Their Assessment. Comprehensive Reviews in Food Science and Food Safety, 2012, 11, 148-173.	5.9	276
12	Impact of polyphenols from banana pseudostem on sunflower oil stability. Food Science and Biotechnology, 2013, 22, 773-780.	1.2	7
13	Correlation Between Phenolic, Flavonoid, and Mineral Contents With Antioxidant Activity of Underutilized Vegetables. International Journal of Vegetable Science, 2013, 19, 34-44.	0.6	12
14	Antioxidant and α -Glucosidase Inhibitory Activities of Cucurbit Fruit Vegetables and Identification of Active and Major Constituents from Phenolic-rich Extracts of Lagenaria siceraria and Sechium edule. Journal of Agricultural and Food Chemistry, 2013, 61, 10080-10090.	2.4	39
15	Phytochemical, Anti-oxidant and Anthelmintic activities of various leaf extracts of Flacourtia sepiaria Roxb. Asian Pacific Journal of Tropical Biomedicine, 2013, 3, 947-953.	0.5	16
16	Effect of oxalic acid on antibrowning of banana (Musa spp., AAA group, cv. "Brazil"™) fruit during storage. Scientia Horticulturae, 2013, 160, 208-212.	1.7	43
17	Enhanced Antioxidant Activity in Wet Mill Nanostructured <i>Zingiber officinale</i> (Ginger) Rosc Rhizome. Advanced Materials Research, 2013, 832, 551-556.	0.3	0
18	The Effect of Sequential Fractionation Technique on the Various Efficacies of Pomegranate (Punica) Tj ETQq1 1 0.784314 rgBT/Overl	1.3	14

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20	Proximate, mineral composition, antioxidant activity, and total phenolic content of some pepper varieties (<i>Capsicum species</i>). International Journal of Biological and Chemical Sciences, 2013, 6, .	0.1	6
21	Total antioxidant capacity, total phenolic content and mineral elements in the fruit peel of <i>Myrciaria cauliflora</i> . Brazilian Journal of Food Technology, 2013, 16, 301-309.	0.8	13
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38	Combined Effects of Lanthanum (III) and Acid Rain on Antioxidant Enzyme System in Soybean Roots. <i>PLoS ONE</i> , 2015, 10, e0134546.	1.1	18
39	In-vitro cytotoxicity and antioxidant property evaluation from methanolic extract of <i>Cuscuta Reflexa</i> flowers. <i>Asian Journal of Medical and Biological Research</i> , 2015, 1, 285-291.	0.1	2
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48	Banana (<i>Musa spp</i>) from peel to pulp: Ethnopharmacology, source of bioactive compounds and its relevance for human health. <i>Journal of Ethnopharmacology</i> , 2015, 160, 149-163.	2.0	216
49	Effect of organic acid pretreatment on some physical, functional and antioxidant properties of flour obtained from three unripe banana cultivars. <i>Food Chemistry</i> , 2015, 172, 515-522.	4.2	47
50	Diversity for chemical composition in a collection of different varietal types of tree tomato (<i>Solanum betaceum</i> Cav.), an Andean exotic fruit. <i>Food Chemistry</i> , 2015, 169, 327-335.	4.2	94
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111	The effects of aflatoxin residues on nutritional contents in ground red chili peppers (<i>Capsicum) Tj ETQq1 1 0.784314 rgBT ₁ /Overlo	1.5	1
112	Effect of Maltodextrin Content and Inlet Temperature on the Powder Qualities of Spray-Dried Pineapple (Ananas comosus) Waste Extract. Waste and Biomass Valorization, 2020, 11, 3247-3255.	1.8	2
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141	Phenolic content and anti-oxidative attributes of various parts of wild banana (<i>Ensete</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T 5	1.2	8
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