

# Nutritional value and antioxidant activity of honeys pro

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Physicochemical Characterization and Antioxidant Activity of Commercial Portuguese honeys. Journal of Food Science, 2013, 78, C1159-65.	1.5	58
2	Evaluation of Physicochemical and Antioxidant Properties of Raw Honey from Algeria. Journal of Microbial & Biochemical Technology, 2014, s1, .	0.2	10
3	Natural Honey: A New and Potent Anti-Angiogenic Agent in the Air-Pouch Model of Inflammation. Drug Research, 2014, 64, 530-536.	0.7	11
4	Characterization of <i>Eucalyptus Globulus</i> honeys Produced in the Eurosiberian Area of the Iberian Peninsula. International Journal of Food Properties, 2014, 17, 2177-2191.	1.3	19
5	Physicochemical characterization and antioxidant activity of 17 commercial Moroccan honeys. International Journal of Food Sciences and Nutrition, 2014, 65, 449-457.	1.3	46
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8	Contribution of botanical origin and sugar composition of honeys on the crystallization phenomenon. Food Chemistry, 2014, 149, 84-90.	4.2	185
9	Investigation of the nutraceutical potential of monofloral Indian mustard bee pollen. Journal of Integrative Medicine, 2014, 12, 379-389.	1.4	25
10	Comprehensive Evaluation of Antioxidant Properties and Volatile Compounds of Sudanese Honeys. Journal of Food Biochemistry, 2015, 39, 349-359.	1.2	22
11	Assessment of physicochemical and antioxidant characteristics of <i>Quercus pyrenaica</i> honeydew honeys. Food Chemistry, 2015, 166, 101-106.	4.2	63
12	Enzymatic browning reduction in white cabbage ( <i>Brassica oleracea</i> ) using honey: Does honey color matter?. LWT - Food Science and Technology, 2015, 61, 543-549.	2.5	10
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15	Quantification of bee-derived peptide defensin-1 in honey by competitive enzyme-linked immunosorbent assay, a new approach in honey quality control. Czech Journal of Food Sciences, 2016, 34, 233-243.	0.6	27
16	ANÁLISIS PALINOLÓGICO Y FÍSICOQUÍMICO DE MIEL DE ABEJAS ( <i>APIS MELLIFERA</i> L.) PROCEDENTE DEL ORIENTE Y SUROESTE DE ANTIOQUIA (COLOMBIA). Revista De La Facultad De Ciencias, 2016, 5, 65-87.	0.0	1
17	Development and validation of a LC-ESI-MS/MS method for the determination of phenolic compounds in honeydew honeys with the diluted-and-shoot approach. Food Research International, 2016, 87, 60-67.	2.9	94
18	Characterization and antioxidant capacity of sweet chestnut honey produced in North-West Spain. Journal of Apicultural Science, 2016, 60, 19-30.	0.1	14

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20	Monofloral honeys by Sicilian black honeybee ( <i>Apis mellifera</i> ssp. <i>sicula</i> ) have high reducing power and antioxidant capacity. <i>Heliyon</i> , 2016, 2, e00193.	1.4	40
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26	Physicochemical characteristics and pollen spectrum of monofloral honeys from Tenerife, Spain. <i>Food Chemistry</i> , 2017, 228, 441-446.	4.2	24
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