

Antioxidant capacity and chemical composition in seed perilla

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Deoxynivalenol in food and feed: occurrence and exposure. EFSA Journal, 2013, 11, 3379.	0.9	156
2	Use of simulated annealing in standardization and optimization of the acerola wine production. Food Science and Technology, 2014, 34, 292-297.	0.8	15
3	Whole and crushed nutlets of chia (<i>Salvia hispanica</i>) from Mexico as a source of functional gums. Food Science and Technology, 2014, 34, 701-709.	0.8	24
4	Influence of a Diet Enriched with Perilla Seed Bran on the Composition of Omega-3 Fatty Acid in Nile Tilapia. JAOCS, Journal of the American Oil Chemists' Society, 2014, 91, 1939-1948.	0.8	11
5	Development of gluten-free bread using tartary buckwheat and chia flour rich in flavonoids and omega-3 fatty acids as ingredients. Food Chemistry, 2014, 165, 232-240.	4.2	128
6	Subcritical extraction of flaxseed oil with n-propane: Composition and purity. Food Chemistry, 2015, 188, 452-458.	4.2	70
7	Effects of brown and golden flaxseed on the lipid profile, glycemia, inflammatory biomarkers, blood pressure and body composition in overweight adolescents. Nutrition, 2015, 31, 90-96.	1.1	53
8	Multivariate study of Nile tilapia byproducts enriched with omega-3 and dried with different methods. Food Science and Technology, 2016, 36, 18-23.	0.8	1
9	Fatty Acid Content in Perilla Cultivars and Commercial Oils Determined by GC Analysis. Natural Product Sciences, 2016, 22, 259.	0.2	7
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11	Use of response surface methodology to investigate the effects of brown and golden flaxseed on wheat flour dough microstructure and rheological properties. Journal of Food Science and Technology, 2016, 53, 4149-4158.	1.4	14
12	Improvements in the quality of sesame oil obtained by a green extraction method using enzymes. LWT - Food Science and Technology, 2016, 65, 464-470.	2.5	39
13	Effects of flaxseed supplements on blood pressure: A systematic review and meta-analysis of controlled clinical trial. Clinical Nutrition, 2016, 35, 615-625.	2.3	78
14	Pollination effects on antioxidant content of <i>Perilla frutescens</i> seeds analysed by NMR spectroscopy. Natural Product Research, 2017, 31, 2705-2711.	1.0	10
15	The Effects of Infrared Roasting on HCN Content, Chemical Composition and Storage Stability of Flaxseed and Flaxseed Oil. JAOCS, Journal of the American Oil Chemists' Society, 2017, 94, 877-884.	0.8	34
16	Chia seeds products: an overview. Phytochemistry Reviews, 2017, 16, 745-760.	3.1	100
17	Effect of pressure and temperature on the quality of chia oil extracted using pressurized fluids. Journal of Supercritical Fluids, 2017, 127, 90-96.	1.6	20
18	Antioxidants Bound to an Insoluble Food Matrix: Their Analysis, Regeneration Behavior, and Physiological Importance. Comprehensive Reviews in Food Science and Food Safety, 2017, 16, 382-399.	5.9	66

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19	Comparative analysis of the <i>in-vitro</i> antioxidant activity and bioactive compounds of flaxseed in China according to variety and geographical origin. <i>International Journal of Food Properties</i> , 2017, 20, S2708-S2722.	1.3	28
20	Changes in the Total Polyphenolic Content and Antioxidant Capacities of Perilla (<i>Perilla</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T5	1.4	13
21	Metabolomic analysis by UAE-GC MS and antioxidant activity of <i>Salvia hispanica</i> (L.) seeds grown under different irrigation regimes. <i>Industrial Crops and Products</i> , 2018, 112, 584-592.	2.5	32
22	Metabolomics driven analysis by UAE-GC-MS and antioxidant activity of chia (<i>Salvia hispanica</i> L.) commercial and mutant seeds. <i>Food Chemistry</i> , 2018, 254, 137-143.	4.2	32
23	Chia Oil Extraction Coproduct as a Potential New Ingredient for the Food Industry: Chemical, Physicochemical, Techno-Functional and Antioxidant Properties. <i>Plant Foods for Human Nutrition</i> , 2018, 73, 130-136.	1.4	19
24	Effects of perilla frutescens seed supplemented to diet on fatty acid composition and lipogenic gene expression in muscle and liver of Hu lambs. <i>Livestock Science</i> , 2018, 211, 21-29.	0.6	10
25	Bioaccessibility of Phenolic Compounds and Antioxidant Capacity of Chia (<i>Salvia hispanica</i> L.) Seeds. <i>Plant Foods for Human Nutrition</i> , 2018, 73, 47-53.	1.4	54
26	Carcass traits, meat quality, antioxidant status and antioxidant gene expression in muscle and liver of Hu lambs fed perilla seed. <i>Journal of Animal Physiology and Animal Nutrition</i> , 2018, 102, e828-e837.	1.0	23
27	Flaxseed oil as a protective agent against bisphenol-A deleterious effects in male mice. <i>Bulletin of the National Research Centre</i> , 2018, 42, .	0.7	4
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29	Optimization of fermented <i>Perilla frutescens</i> seeds for enhancement of gamma-aminobutyric acid and bioactive compounds by <i>Lactobacillus casei</i> TISTR 1500. <i>Preparative Biochemistry and Biotechnology</i> , 2019, 49, 997-1009.	1.0	5
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34	Short communication: Chia seed extract enhances physicochemical and antioxidant properties of yogurt. <i>Journal of Dairy Science</i> , 2019, 102, 4870-4876.	1.4	58
35	Similarity and differential NMR spectroscopy in metabolomics: application to the analysis of vegetable oils with ¹ H and ¹³ C NMR. <i>Metabolomics</i> , 2019, 15, 39.	1.4	6
36	Chia Seed (<i>Salvia hispanica</i> L.) as a Source of Proteins and Bioactive Peptides with Health Benefits: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 480-499.	5.9	128

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38	Flaxseed improves embryo production in Boer goats. <i>Theriogenology</i> , 2019, 127, 26-31.	0.9	19
39	Effect of different microwave power setting on quality of chia seed oil obtained in a cold press. <i>Food Chemistry</i> , 2019, 278, 190-196.	4.2	80
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42	Ultrasound-assisted desolventizing of fragrant oil from red pepper seed by subcritical propane extraction. <i>Ultrasonics Sonochemistry</i> , 2020, 63, 104943.	3.8	12
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47	Cashew nut oil extracted with compressed propane under different experimental conditions: Evaluation of lipid composition. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14599.	0.9	7
48	Structural and functional properties of raw and defatted flaxseed flour and degradation of cynogenic contents using different processing methods. <i>Journal of Food Process Engineering</i> , 2020, 43, e13406.	1.5	15
49	Influence of refining processes on the bioactive composition, <i>in vitro</i> antioxidant capacity, and their correlation of perilla seed oil. <i>Journal of Food Science</i> , 2020, 85, 1160-1166.	1.5	15
50	Supercritical carbon dioxide co-extraction of perilla seeds and perilla leaves: experiments and optimization. <i>Separation Science and Technology</i> , 2020, , 1-14.	1.3	3
51	Oxidative stability of chia seed oil and flax seed oil and impact of rosemary (<i>Rosmarinus officinalis</i> L.) and garlic (<i>Allium cepa</i> L.) extracts on the prevention of lipid oxidation. <i>Applied Biological Chemistry</i> , 2021, 64, .	0.7	24
52	Specialty seeds: Nutrients, bioactives, bioavailability, and health benefits: A comprehensive review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 2382-2427.	5.9	26
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56	Effects of ethanol, activated carbon, and activated kaolin on perilla seed oil: Volatile organic compounds, physicochemical characteristics, and fatty acid composition. <i>Journal of Food Science</i> , 2021, 86, 4393-4404.	1.5	6
57	Nutritional and Industrial Relevance of Particular Neotropical Pseudo-cereals. , 2019, , 65-79.		3
58	Quality of perilla oil (<i>Perilla frutescens</i>) extracted with compressed CO ₂ and LPG. <i>Journal of Supercritical Fluids</i> , 2017, 130, 176-182.	1.6	12
59	A Review on Nutritional Value, Functional Properties and Pharmacological Application of Perilla (<i>Perilla frutescens</i> L.). <i>Biomedical and Pharmacology Journal</i> , 2019, 12, 649-660.	0.2	44
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61	Effects of chia seed on chemical properties and quality characteristics of regular and low-fat crackers. <i>Food Science and Technology</i> , 2021, 41, 919-927.	0.8	3
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64	Linseed Essential Oil – Source of Lipids as Active Ingredients for Pharmaceuticals and Nutraceuticals. <i>Current Medicinal Chemistry</i> , 2019, 26, 4537-4558.	1.2	49
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78	Healthy Lifestyle and Dietary Approaches to Treating Polycystic Ovary Syndrome: A Review. <i>Open Health</i> , 2022, 3, 60-65.	0.4	3
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89	Physical, Total Phenolic and Total Flavonoid Properties of Chia (<i>Salvia) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 187 Td (h 973-985.	0.2	1
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