

Phytoliths in Pottery Reveal the Use of Spice in Europe

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Citation Report

#	ARTICLE	IF	CITATIONS
1	The introduction of ceramics in the Ertebølle Culture. Danish Journal of Archaeology, 2013, 2, 146-163.	0.7	13
2	Neolithic chefs spiced their food. Nature, 2013, , .	13.7	0
3	Anthropological Archaeology in 2013: The Search for Truth(s). American Anthropologist, 2014, 116, 338-351.	0.7	7
4	A Model for Calculating Freshwater Reservoir Offsets on AMS-Dated Charred, Encrusted Cooking Residues Formed from Varying Resources. Radiocarbon, 2014, 56, 981-989.	0.8	4
5	Wild plant use in European Neolithic subsistence economies: a formal assessment of preservation bias in archaeobotanical assemblages and the implications for understanding changes in plant diet breadth. Quaternary Science Reviews, 2014, 101, 193-206.	1.4	56
6	Aquatic Resources in Foodcrusts: Identification and Implication. Radiocarbon, 2015, 57, 707-719.	0.8	50
7	A review of garlic mustard (<i>Alliaria petiolata</i> , Brassicaceae) as an allelopathic plant. Journal of the Torrey Botanical Society, 2016, 143, 339-348.	0.1	34
8	Ancient lipids document continuity in the use of early hunter-gatherer pottery through 9,000 years of Japanese prehistory. Proceedings of the National Academy of Sciences of the United States of America, 2016, 113, 3991-3996.	3.3	122
9	Hot genes and hot tropics. Temperature, 2016, 3, 46-47.	1.7	2
10	Phytolith analysis reveals the intensity of past land use change in the Western Ghats biodiversity hotspot. Quaternary International, 2017, 437, 82-89.	0.7	11
11	Cooking plant foods in the northern Aegean: Microbotanical evidence from Neolithic Stavroupoli (Thessaloniki, Greece). Quaternary International, 2018, 496, 140-151.	0.7	11
12	The Glucosinolates: A Sulphur Glucoside Family of Mustard Anti-Tumour and Antimicrobial Phytochemicals of Potential Therapeutic Application. Biomedicines, 2019, 7, 62.	1.4	55
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14	Residue Analysis. , 2019, , 70-98.		4
15	Palaeoethnobotany. , 2019, , 276-313.		1
16	Early pottery use across the Baltic – A comparative lipid residue study on Ertebølle and Narva ceramics from coastal hunter-gatherer sites in southern Scandinavia, northern Germany and Estonia. Journal of Archaeological Science: Reports, 2019, 24, 142-151.	0.2	12
17	Fruits, fish and the introduction of pottery in the Eastern European plain: Lipid residue analysis of ceramic vessels from Zamostje 2. Quaternary International, 2020, 541, 104-114.	0.7	21
18	First lipid residue analysis of Early Neolithic pottery from Swifterbant (the Netherlands, ca.)	0.7	11

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19	Organic residue analysis shows sub-regional patterns in the use of pottery by Northern European hunter-gatherers. Royal Society Open Science, 2020, 7, 192016.	1.1	33
20	From Storage to Disposal: a Holistic Microbotanical Approach to Domestic Plant Preparation and Consumption Activities in Late Minoan Gypsades, Crete. Journal of Archaeological Method and Theory, 2021, 28, 307-331.	1.4	6
21	Does Archaeology Stink? Detecting Smell in the Past Using Headspace Sampling Techniques. International Journal of Historical Archaeology, 2021, 25, 273-296.	0.2	1
22	Organic residue analysis of Early Neolithic "bog pots" from Denmark demonstrates the processing of wild and domestic foodstuffs. Journal of Archaeological Science: Reports, 2021, 36, 102829.	0.2	4
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27	Neolithic and Eneolithic activities inferred from organic residue analysis of pottery from Mala Triglavca, Moverna vas and Ajdovska jama, Slovenia. Documenta Praehistorica, 0, 41, 149-179.	1.0	19
28	Multiproxy Analysis of Adhered and Absorbed Food Residues Associated with Pottery. Journal of Archaeological Method and Theory, 0, , 1.	1.4	3
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31	Phytoliths in European Archaeological Research. , 2020, , 8591-8598.		0
32	NEOLITHIC SOCIETIES AND THEIR POTTERY IN SOUTH-EASTERN LITHUANIA. Lietuvos Archeologija, 2020, Lietuvos archeologija T. 46, 111-145.	0.2	1
33	Integrating Lipid and Starch Grain Analyses From Pottery Vessels to Explore Prehistoric Foodways in Northern Gujarat, India. Frontiers in Ecology and Evolution, 2022, 10, .	1.1	5
34	Effect of Grinding Process Parameters and Storage Time on Extraction of Antioxidants from Ginger and Nutmeg. Molecules, 2022, 27, 7395.	1.7	4
35	No evidence that spice consumption is a cancer prevention mechanism in human populations. Evolution, Medicine and Public Health, 0, , .	1.1	0
36	<i>Homo medicus</i>: The transition to meat eating increased pathogen pressure and the use of pharmacological plants in <i>Homo</i>. American Journal of Biological Anthropology, 2023, 180, 589-617.	0.6	4

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