

CITATION REPORT

List of articles citing

Alpha-tocopherol and gamma-tocopherol concentration in vegetable oils

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#	Paper	IF	Citations
77	Barriers to the release of flaxseed oil bodies and ways of overcoming them. <i>OCL - Oilseeds and Fats, Crops and Lipids</i> , 2015 , 22, D607	1.5	3
76	Tocopherols and Tocotrienols in Common and Emerging Dietary Sources: Occurrence, Applications, and Health Benefits. <i>International Journal of Molecular Sciences</i> , 2016 , 17,	6.3	198
75	Effect of Enzyme Pre-treatments on Bioactive Compounds in Extracted Tiger Nut Oil and Sugars in Residual Meals. <i>JAOCS, Journal of the American Oil Chemists Society</i> , 2016 , 93, 1541-1549	1.8	13
74	Chemical characterisation of old cabbage (<i>Brassica oleracea</i> L. var. <i>acephala</i>) seed oil by liquid chromatography and different spectroscopic detection systems. <i>Natural Product Research</i> , 2016 , 30, 1646-54	2.3	19
73	Effect of dietary macronutrients on aflatoxicosis: a mini-review. <i>Journal of the Science of Food and Agriculture</i> , 2017 , 97, 2277-2281	4.3	6
72	Cold pressed versus solvent extracted lemon (<i>L.</i>) seed oils: yield and properties. <i>Journal of Food Science and Technology</i> , 2017 , 54, 1891-1900	3.3	23
71	Fat-Soluble Vitamin and Carotenoid Analysis in Cooking Oils by Ultra-Performance Convergence Chromatography. <i>Food Analytical Methods</i> , 2017 , 10, 1087-1096	3.4	16
70	MORPHOPHYSIOLOGICAL AND PRODUCTIVE RESPONSES OF SUNFLOWER VARIETIES TO IRRIGATION. <i>Revista Caatinga</i> , 2018 , 31, 143-150	0.6	2
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68	Encapsulation of natural active compounds, enzymes, and probiotics for fruit juice fortification, preservation, and processing: An overview. <i>Journal of Functional Foods</i> , 2018 , 48, 65-84	5.1	44
67	Contribution of the Ratio of Tocopherol Homologs to the Oxidative Stability of Commercial Vegetable Oils. <i>Molecules</i> , 2018 , 23,	4.8	28
66	Tocotrienol is a cardioprotective agent against ageing-associated cardiovascular disease and its associated morbidities. <i>Nutrition and Metabolism</i> , 2018 , 15, 6	4.6	34
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63	Alpha-Tocopherol-Induced Regulation of Growth and Metabolism in Plants Under Non-stress and Stress Conditions. <i>Journal of Plant Growth Regulation</i> , 2019 , 38, 1325-1340	4.7	33
62	Interaction Between Vitamin E and Polyunsaturated Fatty Acids. 2019 , 141-159		3
61	Determination of tocopherols and physicochemical properties of faveleira (<i>Cnidioscolus quercifolius</i>) seed oil extracted using different methods. <i>Food Science and Technology</i> , 2019 , 39, 280-285 ²		11

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59	The Pretreatment of the Seeds Affects the Quality and Physicochemical Characteristics of Watermelon Oil and Its By-Products. <i>JAACS, Journal of the American Oil Chemists Society</i> , 2019 , 96, 453-466	1.8	2
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57	Comparative Chemical Composition and Bioactivity of <i>Opuntia ficus-indica</i> Sanguigna and Surfarina Seed Oils Obtained by Traditional and Ultrasound-Assisted Extraction Procedures. <i>European Journal of Lipid Science and Technology</i> , 2019 , 121, 1800283	3	15
56	Valorization of Grapefruit Seeds: Cold Press Oil Production. <i>Waste and Biomass Valorization</i> , 2019 , 10, 2713-2724	3.2	12
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51	Chemoprotective and antiobesity effects of tocopherols from seed oil of Maqui-berry: Their antioxidative and digestive enzyme inhibition potential. <i>Food and Chemical Toxicology</i> , 2020 , 136, 111036	4.7	13
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34	Pharmacognostic Evaluation and HPLC-PDA and HS-SPME/GC-MS Metabolomic Profiling of Fruits. <i>Molecules</i> , 2021 , 26,	4.8	3
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- 2 Development of a new generation of miniemulsion based on cottonseed oil with Tocopherol and ZnO and evaluation of its adjuvant activity. 11, e14981 ○
- 1 SÜK PRESLENME SPİR YAĞINDAN ZENGİNLETTİRİLMİŞ ALATA SOSLARININ HAZIRLANMASI VE KALİTE DEĞERLENDİRİLMESİ 471-482 ○