

# CITATION REPORT

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Determination of the bioactive compounds, antioxidant activity and chemical composition of Brazilian blackberry, red raspberry, strawberry, blueberry and sweet cherry fruits

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157	Integral use of Argentinean red fruits as functional food ingredient to prevent metabolic syndrome: effect of simulated gastroduodenal digestion. <b>2020</b> , 6, e03387	11
156	Soil Preparation, Running Highbush Blueberry ( <i>Vaccinium corymbosum</i> L.) Plantation and Biological Properties of Fruits. <b>2020</b> ,	
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141	Optimization of germination of white sorghum by response surface methodology for preparing porridges with biological potential. <b>2021</b> , 19, 49-55	4
140	Evaluation of nutritional, color and volatiles properties of currant ( <i>Ribes</i> spp.) cultivars in Turkey. <b>2021</b> , 41, 304-313	1
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136	Bioactive compounds and antioxidant activity of highbush blueberry ( <i>Vaccinium corymbosum</i> ) grown in southern Spain. <b>2021</b> , 247, 1199-1208	2
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132	Can environment and genotype influence sweet cherry qualitative parameters?. 1-9	1
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129	Physicochemical quality and antioxidant activity of blackberry suspensions: Compositional and process effects. <b>2021</b> , 45, e15498	1
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126	Antioxidant Activity and Healthy Benefits of Natural Pigments in Fruits: A Review. <b>2021</b> , 22,	13
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114	ABA accelerates blackberry ( <i>Rubus</i> spp.) fruit ripening by positively affecting ripening-related gene expression and metabolite profiles. <b>2021</b> , 1-16	0
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86	Screening of Phenolic Compounds in Australian Grown Berries by LC-ESI-QTOF-MS/MS and Determination of Their Antioxidant Potential. <b>2020</b> , 10,	27
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57	Effects of microwave drying on nutrient component and antioxidant activity of persimmon slices. <b>2022</b> , 16, 1744	0
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40	Assessment of the resistance of raspberry varieties and hybrids to abiotic factors for use in breeding. <b>2022</b> , 47, 02002	
39	Encapsulation of Phenolic Compounds Through the Complex Coacervation Technique for the Enrichment of Diet Chewable Candies.	
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37	The In-Vitro Effect of Homeopathically Prepared <i>Rubus idaeus</i> and 680 nm Laser Irradiation on Cervical Cancer Cells.	1
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35	Factorial analysis of taste quality and technological properties of cherry fruits depending on weather factors. 16, 341-355	
34	Phytochemical profile and pro-healthy properties of berries. <b>2022</b> , 25, 1714-1735	0
33	Evaluation of Selected Heavy Metals Contaminants in the Fruits and Leaves of Organic, Conventional and Wild Raspberry ( <i>Rubus idaeus</i> L.). <b>2022</b> , 12, 7610	2
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26	Synergic interactions between berry polyphenols and gut microbiota in cardiovascular diseases. <b>2022</b> , 1-19	1

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14	Valorization of Sweet Cherries ( <i>Prunus avium</i> ) Using Different Drying Methods for Obtaining a Healthy Dried Product.	0
13	Shaping the Properties of Osmo-Dehydrated Strawberries in Fruit Juice Concentrates. <b>2023</b> , 13, 2728	0
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11	Freezing of green peppers assisted by combined electromagnetic fields: Effects on juice loss, moisture distribution, and microstructure after thawing.	0
10	Widely targeted metabolome profiling of different plateau raspberries and berry parts provides innovative insight into their antioxidant activities. 14,	0
9	Effect of drainage ratio during strawberry cultivation: The volatilomics-based shelf-life indicators for strawberry fruit. 14,	0
8	Optimization of the Extraction Conditions of Antioxidant Phenolic Compounds from Strawberry Fruits ( <i>Fragaria x ananassa</i> Duch.) Using Response Surface Methodology.	0

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