Effect of Blanching Treatments on Antioxidant Activity and Thiosulfinate Degradation of Garlic (Allium sativum L.)

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#	Paper	IF	Citations
25	Effect of Blanching Frequency on Physicochemical Properties of Blanch Water of Pleurotus eryngii. *Advance Journal of Food Science and Technology*, **2015**, 8, 636-641	0.1	0
24	Diallyl trisulfide inhibits naphthalene-induced oxidative injury and the production of inflammatory responses in A549 cells and mice. *International Immunopharmacology*, **2015**, 29, 326-333	5.8	9
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