

Characterisation of honeys according to their content of performance liquid chromatography/tandem mass spec

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Effects of Honey and Its Mechanisms of Action on the Development and Progression of Cancer. <i>Molecules</i> , 2014, 19, 2497-2522.	1.7	148
2	Chromatographic ECD fingerprints combined with a chemometric method used for the identification of three light-coloured unifloral honeys. <i>Analytical Methods</i> , 2015, 7, 8393-8401.	1.3	8
3	Recent developments in honey characterization. <i>RSC Advances</i> , 2015, 5, 59696-59714.	1.7	37
4	Chemical Composition of Different Botanical Origin Honeys Produced by Sicilian Black Honeybees (<i>Apis mellifera</i> ssp. <i>sicula</i>). <i>Journal of Agricultural and Food Chemistry</i> , 2015, 63, 5864-5874.	2.4	39
5	Dispersive liquid-liquid microextraction for the determination of flavonoid aglycone compounds in honey using liquid chromatography with diode array detection and time-of-flight mass spectrometry. <i>Talanta</i> , 2015, 131, 185-191.	2.9	57
6	Honey and Cancer: Current Status and Future Directions. <i>Diseases (Basel, Switzerland)</i> , 2016, 4, 30.	1.0	38
7	Development and validation of a LC-ESI-MS/MS method for the determination of phenolic compounds in honeydew honeys with the diluted-and-shoot approach. <i>Food Research International</i> , 2016, 87, 60-67.	2.9	94
8	Phenolics and abscisic acid identified in acacia honey comparing different SPE cartridges coupled with HPLC-PDA. <i>Journal of Food Composition and Analysis</i> , 2016, 53, 91-101.	1.9	34
9	Hollow molecular imprinted polymers towards rapid, effective and selective extraction of caffeic acid from fruits. <i>Journal of Chromatography A</i> , 2016, 1470, 27-32.	1.8	58
10	Phenolic profile, colour intensity, and radical scavenging activity of Greek unifloral honeys. <i>European Food Research and Technology</i> , 2016, 242, 1201-1210.	1.6	46
11	Characterization of the quality of novel rye-buckwheat ginger cakes by chemical markers and antioxidant capacity. <i>Chemical Papers</i> , 2016, 70, .	1.0	3
12	Solid-phase extraction of flavonoids in honey samples using carbamate-embedded triacontyl-modified silica sorbent. <i>Food Chemistry</i> , 2016, 204, 56-61.	4.2	40
13	The novel voltammetric method for determination of hesperetin based on a sensitive electrochemical sensor. <i>Talanta</i> , 2016, 150, 61-70.	2.9	28
14	Assessment of phenolic profile of Turkish honeys. <i>International Journal of Food Properties</i> , 2017, 20, 864-876.	1.3	63
15	Phenolic Acid and Flavonoid Composition of Malaysian Honeys. <i>Journal of Food Biochemistry</i> , 2017, 41, e12282.	1.2	10
16	Screening bioactivity and bioactive constituents of Nordic unifloral honeys. <i>Food Chemistry</i> , 2017, 237, 214-224.	4.2	47
17	Electroanalysis and laccase-based biosensor on the determination of phenolic content and antioxidant power of honey samples. <i>Food Chemistry</i> , 2017, 237, 1118-1123.	4.2	34
18	Highly sensitive electrochemical detection of palmitine using a biocompatible multiwalled carbon nanotube/poly-L-lysine composite. <i>Journal of Colloid and Interface Science</i> , 2017, 498, 144-152.	5.0	36

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19	Phenolic compounds, antioxidant capacity and bioaccessibility of minerals of stingless bee honey (Meliponinae). <i>Journal of Food Composition and Analysis</i> , 2017, 63, 89-97.	1.9	79
20	A Comprehensive Review on the Main Honey Authentication Issues: Production and Origin. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017, 16, 1072-1100.	5.9	191
21	Antioxidant and hepatoprotective effects of <i>A. cerana</i> honey against acute alcohol-induced liver damage in mice. <i>Food Research International</i> , 2017, 101, 35-44.	2.9	34
22	Polyphenols as Possible Markers of Botanical Origin of Honey. <i>Journal of AOAC INTERNATIONAL</i> , 2017, 100, 852-861.	0.7	38
23	Development and Validation of a GC-MS Method for the Analysis of Homogentisic Acid in Strawberry Tree (<i>Arbutus unedo</i> L.) Honey. <i>Journal of AOAC INTERNATIONAL</i> , 2017, 100, 889-892.	0.7	8
24	Characterization of Chinese Unifloral Honeys Based on Proline and Phenolic Content as Markers of Botanical Origin, Using Multivariate Analysis. <i>Molecules</i> , 2017, 22, 735.	1.7	24
25	Hepatoprotective Effects of the Honey of <i>Apis cerana Fabricius</i> on Bromobenzene-Induced Liver Damage in Mice. <i>Journal of Food Science</i> , 2018, 83, 509-516.	1.5	16
26	Analysis of Polyphenols in Honey: Extraction, Separation and Quantification Procedures. <i>Separation and Purification Reviews</i> , 2018, 47, 142-158.	2.8	26
27	Two-Way Characterization of Beekeepers'™ Honey According to Botanical Origin on the Basis of Mineral Content Analysis Using ICP-OES Implemented with Multiple Chemometric Tools. <i>Foods</i> , 2019, 8, 210.	1.9	16
28	Multivariate statistical analysis of the polyphenols content for the discrimination of honey produced in Sicily (Southern Italy). <i>Journal of Food Composition and Analysis</i> , 2019, 82, 103225.	1.9	13
29	Sugaring-out assisted liquid-liquid extraction coupled with high performance liquid chromatography-electrochemical detection for the determination of 17 phenolic compounds in honey. <i>Journal of Chromatography A</i> , 2019, 1601, 104-114.	1.8	57
30	Phenolic compounds profile and biochemical properties of honeys in relationship to the honey floral sources. <i>Phytochemical Analysis</i> , 2019, 30, 481-492.	1.2	54
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32	Authentication of phacelia honeys (<i>Phacelia tanacetifolia</i>) based on a combination of HPLC and HPTLC analyses as well as spectrophotometric measurements. <i>LWT - Food Science and Technology</i> , 2019, 107, 199-207.	2.5	18
33	Antimicrobial Activity of Agastache Honey and Characterization of Its Bioactive Compounds in Comparison With Important Commercial Honeys. <i>Frontiers in Microbiology</i> , 2019, 10, 263.	1.5	55
34	Potential antimicrobial activity of honey phenolic compounds against Gram positive and Gram negative bacteria. <i>LWT - Food Science and Technology</i> , 2019, 101, 236-245.	2.5	50
35	Insight into the sensing mechanism of an impedance based electronic tongue for honey botanic origin discrimination. <i>Sensors and Actuators B: Chemical</i> , 2019, 285, 24-33.	4.0	27
36	Using self-polymerization synthesis of boronate-affinity hollow stannic oxide based fragment template molecularly imprinted polymers for the selective recognition of polyphenols. <i>Journal of Chromatography A</i> , 2020, 1612, 460631.	1.8	26

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38	Antibiofilm Activity of Heather and Manuka Honeys and Antivirulence Potential of Some of Their Constituents on the DsbA1 Enzyme of <i>Pseudomonas aeruginosa</i> . <i>Antibiotics</i> , 2020, 9, 911.	1.5	13
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43	Determination of the antioxidant, antimicrobial and anticancer properties of the honey phenolic extract of five different regions of Bingöl province. <i>Journal of Food Science and Technology</i> , 2021, 58, 2420-2430.	1.4	11
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45	Physico-Chemical Profile of Four Types of Honey from the South of the Republic of Moldova. <i>Food and Nutrition Sciences (Print)</i> , 2021, 12, 874-888.	0.2	7
46	HONEY SUPPLEMENTATION IN LACTATE RINGER-EGG YOLK EXTENDER ON QUALITY OF PELUNG CHICKEN SPERMATOZOA POST-CHILLING. <i>Jurnal Kedokteran Hewan</i> , 2021, 15, 7-10.	0.1	0
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56	Potential Benefits of Tricetin in Medicine for the Treatment of Cancers and Other Health-Related Disorders: Medicinal Importance and Therapeutic Benefit. Natural Products Journal, 2022, 12, .	0.1	1
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