

# CITATION REPORT

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A comprehensive study on the phenolic profile of widely used culinary herbs and spices: rosemary, thyme, oregano, cinnamon, cumin and bay

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#	Paper	IF	Citations
258	Influence of seasonal variation on <i>Thymus longicaulis</i> C. Presl chemical composition and its antioxidant and anti-inflammatory properties. <b>2014</b> , 107, 80-90		46
257	Effects of pharmaceutical formulations containing thyme on carbon tetrachloride-induced liver injury in rats. <b>2015</b> , 15, 442		23
256	Essential metals and phenolic acids in commercial herbs and spices. Multivariate analysis of correlations among them. <b>2015</b> , 13,		6
255	High gastrointestinal permeability and local metabolism of naringenin: influence of antibiotic treatment on absorption and metabolism. <b>2015</b> , 114, 169-80		35
254	Comparative Phenolic Fingerprint and LC-ESI+QTOF-MS Composition of Oregano and Rosemary Hydrophilic Extracts in Relation to their Antibacterial Effect. <b>2015</b> , 72,		6
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90	HPLC-DAD characterization of phenolic profile and in vitro antioxidant, anticholinesterase, and antidiabetic activities of five mushroom species from Turkey. <b>2021</b> , 11, 273	1
89	Species: Bridging Phytochemistry Knowledge, Pharmacological Properties and Toxicological Safety for Health Benefits. <i>Frontiers in Pharmacology</i> , <b>2021</b> , 12, 600139	5.6 19
88	Comprehensive study on the antioxidant capacity and phenolic profiles of black seed and other spices and herbs: effect of solvent and time of extraction. <b>2021</b> , 15, 4561-4574	4
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86	Predictive modelling of TBARS changes in the intramuscular lipid fraction of raw ground pork enriched with plant extracts.. <b>2022</b> , 59, 1756-1768	0
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84	Herbal Salt in Beef Burgers: Promoting the Retention of Acceptability in Reducing Sodium. 1-19	
83	Phenolic Composition, Enzyme Inhibitory and Anti-quorum Sensing Activities of Cinnamon (Cinnamomum zeylanicum Blume) and Basil (Ocimum basilicum Linn). <b>2021</b> , 4, 759	8
82	Cinnamon: A Natural Feed Additive for Poultry Health and Production-A Review. <b>2021</b> , 11,	11
81	Oregano authentication by mid-level data fusion of chemical fingerprint signatures acquired by ambient mass spectrometry. <b>2021</b> , 126, 108058	7
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78	Functional aspects of plant secondary metabolites in metal stress tolerance and their importance in pharmacology. <b>2021</b> , 2, 100038		14
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66	Türkiye'deki Bazı Tıbbi ve Aromatik Bitkilerin Antioksidan Potansiyalleri ve Fenolik Kompozisyonları <b>2019</b> , 631-637		1
65	Application of multiple reaction monitoring for quantitation of sweeteners in food products. <b>2019</b> , 10, 263-266		
64	Utilization of UPLC-tandem mass spectrometry for quantitation of colouring matters in dietary formulation. <b>2019</b> , 10, 239-243		
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60	The effect of aqueous extracts of some plants on in vitro antioxidant and antidiabetic activity of probiotic yogurt. 1		
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58	Rosemary Extract and Essential Oil as Drink Ingredients: An Evaluation of Their Chemical Composition, Genotoxicity, Antimicrobial, Antiviral, and Antioxidant Properties.. <i>Foods</i> , <b>2021</b> , 10,	4.9	2
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44	Silicon-mediated modulations of genes and secondary metabolites in plants. <b>2022</b> , 77-90		

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42	Synthesis of Magnetic Graphene Quantum Dots Based Molecularly Imprinted Polymers for Fluorescent Determination of Quercetin. <i>SSRN Electronic Journal</i> ,	1	
41	Cinnamaldehyde protect against ligature-induced periodontitis through inhibitions of microbial accumulation and inflammatory responses of host immune cells. <i>Food and Function</i> ,	6.1	1
40	Natural Antioxidants and Flavorings for Clean Label Foods. <b>2022</b> , 73-102		
39	Functionalization of Pasteurized Milk Using Rosemary, Thyme, and Ammoides Aqueous Extracts for Better Microbial Quality and an Improved Antioxidant Activity. <i>Molecules</i> , <b>2022</b> , 27, 3725	4.8	
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33	Pressurized Liquid Extraction as a Novel Technique for the Isolation of Laurus nobilis L. Leaf Polyphenols. <b>2022</b> , 27, 5099		1
32	Determination of metal contents in aromatic herbs and spices from Algeria: Chemometric approach.		
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27	Herbs and Spices Modulate Gut Bacterial Composition in Adults at Risk for CVD: Results of a Prespecified Exploratory Analysis from a Randomized, Crossover, Controlled-Feeding Study.		1
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23	Cinnamon as a potential nutraceutical and functional food ingredient. <b>2023</b> , 257-278	0
22	Synthesis of magnetic graphene quantum dots based molecularly imprinted polymers for fluorescent determination of quercetin. <b>2023</b> , 185, 108233	0
21	Rapid and non-destructive cinnamon authentication by NIR-hyperspectral imaging and classification chemometrics tools. <b>2023</b> , 289, 122226	0
20	UHPLC-QTOF-HRMS metabolomics insight on the origin and processing authentication of thyme by comprehensive fingerprinting and chemometrics. <b>2023</b> , 407, 135123	1
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16	Developing Technology for the Production of Innovative Coatings with Antioxidant Properties for Packaging Fish Products. <b>2023</b> , 12, 26	0
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14	Influence of environmental conditions on the production of nutraceuticals in Italian edible plant landraces. <b>2023</b> , 165, 112483	0
13	Cinnamon: An antimicrobial ingredient for active packaging. <b>2023</b> , 35, 101026	0
12	Antioxidant Activity and Oxidative Stability of Fenugreek Seed Fractions. <b>2022</b> , 51, 1281-1288	0
11	A Comparative Study on Improving Streptozotocin-Induced Type 2 Diabetes in Rats by Hydrosol, Extract and Nanoemulsion Prepared from Cinnamon Leaves. <b>2023</b> , 12, 29	1
10	Nutritional Values and Therapeutical Effects of Mediterranean Herbs, Spices, and Medicinal Plants.	0
9	Antioxidant and Anti-Inflammatory Effect of Cinnamon ( <i>Cinnamomum verum</i> J. Presl) Bark Extract after In Vitro Digestion Simulation. <b>2023</b> , 12, 452	1
8	Untargeted 1h Nmr-Based Metabolomics and Multi-Technique Data Fusion: A Promising Combined Approach for Geographical and Processing Authentication of Thyme by Multivariate Statistical Analysis.	0

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- 1 Storage Stability of Meat Bread Prepared with Addition of *Cinnamomum* and *Origanum* Herbs Stored at Refrigeration Temperature. ○