

In vivo and in vitro antioxidant effects of beetroot pom

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Nutraceutical properties of phycocyanin. Journal of Functional Foods, 2014, 11, 375-392.	1.6	178
2	Isolation and identification of antioxidant compounds in <i>Vaccinium bracteatum</i> Thunb. by UHPLC-Q-TOF LC/MS and their kidney damage protection. Journal of Functional Foods, 2014, 11, 62-70.	1.6	40
3	<i>Terminalia bellerica</i> aerial parts ethyl acetate extract exhibits antioxidant, anti-inflammatory and antifibrotic activity in carbon tetrachloride-intoxicated mice. Journal of Functional Foods, 2014, 8, 319-330.	1.6	23
4	The Potential Benefits of Red Beetroot Supplementation in Health and Disease. Nutrients, 2015, 7, 2801-2822.	1.7	338
5	Appraisal of Total Phenol, Flavonoid Contents, and Antioxidant Potential of Folkloric <i>Lannea coromandelica</i> Using <i>In Vitro</i> and <i>In Vivo</i> Assays. Scientifica, 2015, 2015, 1-13.	0.6	20
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15	Encapsulation of Beetroot Pomace Extract: RSM Optimization, Storage and Gastrointestinal Stability. Molecules, 2016, 21, 584.	1.7	73
16	Physicochemical characterisation of corn extrudates prepared with varying levels of beetroot (<i>Beta vulgaris</i>) at different extrusion temperatures. International Journal of Food Science and Technology, 2016, 51, 911-919.	1.3	44
18	Plant Betalains: Safety, Antioxidant Activity, Clinical Efficacy, and Bioavailability. Comprehensive Reviews in Food Science and Food Safety, 2016, 15, 316-330.	5.9	171
19	Betalain profile, content and antioxidant capacity of red beetroot dependent on the genotype and root part. Journal of Functional Foods, 2016, 27, 249-261.	1.6	120

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21	Enhanced oral bioavailability and in vivo antioxidant activity of chlorogenic acid via liposomal formulation. International Journal of Pharmaceutics, 2016, 501, 342-349.	2.6	90
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