

Citrus fruits as a treasure trove of active natural metabolites and their health benefits for human health

Chemistry Central Journal

9, 68

DOI: [10.1186/s13065-015-0145-9](https://doi.org/10.1186/s13065-015-0145-9)

Citation Report

#	ARTICLE	IF	CITATIONS
1	Chemical Composition and α -Glucosidase Inhibitory Activity of Vietnamese Citrus Peels Essential Oils. <i>Journal of Chemistry</i> , 2016, 2016, 1-5.	0.9	14
2	A Limonoid Kihadanin B from Immature Citrus unshiu Peels Suppresses Adipogenesis through Repression of the Akt-FOXO1-PPAR γ Axis in Adipocytes. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 9607-9615.	2.4	13
3	Preparation and quantification of the total phenolic products in Citrus fruit using solid-phase extraction coupled with high-performance liquid chromatography with diode array and UV detection. <i>Journal of Separation Science</i> , 2016, 39, 3806-3817.	1.3	24
4	Baicalein and its underlying mechanism as a protector against liver injury induced by cisplatin in mice. <i>Biotechnology and Biotechnological Equipment</i> , 2017, 31, 193-199.	0.5	6
5	A flavonoid-rich extract of orange juice reduced oxidative stress in an experimental model of inflammatory bowel disease. <i>Journal of Functional Foods</i> , 2017, 30, 168-178.	1.6	54
6	Effect of Pasteurization on Flavonoids and Carotenoids in Citrus sinensis (L.) Osbeck cv. Cara Cara™ and Bahia™ Juices. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 1371-1377.	2.4	42
7	Phytochemistry and bioactivity of Citrus flavonoids: a focus on antioxidant, anti-inflammatory, anticancer and cardiovascular protection activities. <i>Phytochemistry Reviews</i> , 2017, 16, 479-511.	3.1	92
8	Metabolic profile and underlying improved bio-activity of Fructus aurantii immaturus by human intestinal bacteria. <i>Food and Function</i> , 2017, 8, 2193-2201.	2.1	25
9	Anticancer Potential of Citrus Juices and Their Extracts: A Systematic Review of Both Preclinical and Clinical Studies. <i>Frontiers in Pharmacology</i> , 2017, 8, 420.	1.6	79
10	Hyperin protects against cisplatin-induced liver injury in mice. <i>Acta Cirurgica Brasileira</i> , 2017, 32, 633-640.	0.3	30
11	Traditional Small-Size Citrus from Taiwan: Essential Oils, Bioactive Compounds and Antioxidant Capacity. <i>Medicines (Basel, Switzerland)</i> , 2017, 4, 28.	0.7	27
12	Chemotaxonomic Classification Applied to the Identification of Two Closely-Related Citrus TCMs Using UPLC-Q-TOF-MS-Based Metabolomics. <i>Molecules</i> , 2017, 22, 1721.	1.7	36
13	Preparation, Characterization, and Biological Activities of Topical Anti-Aging Ingredients in a Citrus junos Callus Extract. <i>Molecules</i> , 2017, 22, 2198.	1.7	15
14	Effectiveness of Citrus Fruits on Helicobacter pylori. <i>Evidence-based Complementary and Alternative Medicine</i> , 2017, 2017, 1-8.	0.5	18
15	Simultaneous characterization of chemical structures and bioactivities of citrus-derived components using SERS barcodes. <i>Food Chemistry</i> , 2018, 240, 743-750.	4.2	10
16	Alpha, 2-dihydroxy-4-dimethoxydihydrochalcone inhibits cell proliferation, invasion, and migration in gastric cancer in part via autophagy. <i>Biomedicine and Pharmacotherapy</i> , 2018, 98, 709-718.	2.5	12
17	Gold lotion from citrus peel extract ameliorates imiquimod-induced psoriasis-like dermatitis in murine. <i>Journal of the Science of Food and Agriculture</i> , 2018, 98, 5509-5517.	1.7	5
18	Evidence of insulin-dependent signalling mechanisms produced by Citrus sinensis (L.) Osbeck fruit peel in an insulin resistant diabetic animal model. <i>Food and Chemical Toxicology</i> , 2018, 116, 86-99.	1.8	29

#	ARTICLE	IF	CITATIONS
19	Citrus processing wastes: Environmental impacts, recent advances, and future perspectives in total valorization. Resources, Conservation and Recycling, 2018, 129, 153-167.	5.3	207
20	Phytochemical Benefits of Agroresidues as Alternative Nutritive Dietary Resource for Pig and Poultry Farming. Journal of Chemistry, 2018, 2018, 1-15.	0.9	17
21	Microcapsule of sweet orange essential oil changes gut microbiota in diet-induced obese rats. Biochemical and Biophysical Research Communications, 2018, 505, 991-995.	1.0	14
22	A new approach to examining the extraction process of Zhishi and Zhiqiao considering the synergistic effect of complex mixtures by PAMPA. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2018, 1099, 10-17.	1.2	10
23	Plant-Derived Extracts and Compounds: An Alternative Therapy Against Breast Cancer. , 2018, , 465-480.		1
24	Preparation of MSNs-Chitosan@Prochloraz Nanoparticles for Reducing Toxicity and Improving Release Properties of Prochloraz. ACS Sustainable Chemistry and Engineering, 2018, 6, 10211-10220.	3.2	118
25	Microcapsule of Sweet Orange Essential Oil Encapsulated in Beta-CD Cyclodextrin Improves the Release Behaviors In Vitro and In Vivo. European Journal of Lipid Science and Technology, 2018, 120, 1700521.	1.0	27
26	Vascular Protection of TPE-CA on Hyperhomocysteinemia-induced Vascular Endothelial Dysfunction through AA Metabolism Modulated CYPs Pathway. International Journal of Biological Sciences, 2019, 15, 2037-2050.	2.6	9
27	High-Resolution Liquid Chromatography-Mass Spectrometry-Based Metabolomic Discrimination of Citrus-Type Crude Drugs and Comparison with Nuclear Magnetic Resonance Spectroscopy-Based Metabolomics. Journal of Natural Products, 2019, 82, 2116-2123.	1.5	10
28	Effect of microbial inoculation on physicochemical properties and bacterial community structure of citrus peel composting. Bioresource Technology, 2019, 291, 121843.	4.8	127
29	RNA-seq analysis provides insights into cold stress responses of Xanthomonas citri pv. citri. BMC Genomics, 2019, 20, 807.	1.2	12
30	Citrus and Health. , 0, , .		4
31	Lime (Citrus aurantifolia (Christm.) Swingle) Essential Oils: Volatile Compounds, Antioxidant Capacity, and Hypolipidemic Effect. Foods, 2019, 8, 398.	1.9	64
32	Hepatoprotective and anti-inflammatory effects of total flavonoids of Qu Zhi Ke (peel of Citrus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Phytomedicine, 2019, 64, 153082.	2.3	65
33	The link between the AMPK/SIRT1 axis and a flavonoid-rich extract of Citrus bergamia juice: A cell-free, in silico, and in vitro study. Phytotherapy Research, 2019, 33, 1805-1814.	2.8	28
34	Insights into the development of grapefruit nutraceutical powder by spray drying: physical characterization, chemical composition and 3D intestinal permeability. Journal of the Science of Food and Agriculture, 2019, 99, 4686-4694.	1.7	10
35	Weight loss effect of sweet orange essential oil microcapsules on obese SD rats induced by high-fat diet. Bioscience, Biotechnology and Biochemistry, 2019, 83, 923-932.	0.6	24
36	Study on the Infection Mechanism of Penicillium Digitatum on Postharvest Citrus (Citrus Reticulata) Tj ETQq1 1 0.784314 rgBT /Overlock 10 1.6	1.6	25

#	ARTICLE	IF	CITATIONS
37	In Vitro Studies on Ameliorative Effects of Limonene on Cadmium-Induced Genotoxicity in Cultured Human Peripheral Blood Lymphocytes. <i>Applied Biochemistry and Biotechnology</i> , 2019, 187, 1384-1397.	1.4	14
38	Biotechnological Avenues for Fruit Juices Debittering. <i>Energy, Environment, and Sustainability</i> , 2019, , 119-149.	0.6	7
39	Effect of the taxonomic group of fungi and type of substrate on the antioxidant activity of a solid-state fermentation system. <i>International Microbiology</i> , 2019, 22, 203-215.	1.1	3
40	Protection and delivery of mandarin (<i>Citrus reticulata</i> Blanco) peel extracts by encapsulation of whey protein concentrate nanoparticles. <i>LWT - Food Science and Technology</i> , 2019, 99, 24-33.	2.5	37
41	Impact of plant extracts upon human health: A review. <i>Critical Reviews in Food Science and Nutrition</i> , 2020, 60, 873-886.	5.4	92
42	Mineral Content of the Pulp and Peel of Various Citrus Fruit Cultivars. <i>Biological Trace Element Research</i> , 2020, 193, 555-563.	1.9	88
43	Citrus Flavanones. , 2020, , 1-30.		1
44	Nano Porous Carbon Derived from Citrus Pomace for the Separation and Purification of PMFs in Citrus Processing Wastes. <i>Nanomaterials</i> , 2020, 10, 1914.	1.9	1
45	Potential Risk of Food-Drug Interactions: Citrus Polymethoxyflavones and Flavanones as Inhibitors of the Organic Anion Transporting Polypeptides (OATP) 1B1, 1B3, and 2B1. <i>European Journal of Drug Metabolism and Pharmacokinetics</i> , 2020, 45, 809-815.	0.6	10
46	Recovering and Characterizing Phenolic Compounds From Citrus By-Product: A Way Towards Agriculture of Subsistence and Sustainable Bioeconomy. <i>Waste and Biomass Valorization</i> , 2021, 12, 4721-4731.	1.8	9
47	New insights into <i>Citrus</i> genus: From ancient fruits to new hybrids. <i>Food Frontiers</i> , 2020, 1, 305-328.	3.7	17
48	Sinensetin suppresses influenza a virus-triggered inflammation through inhibition of NF- κ B and MAPKs signalings. <i>BMC Complementary Medicine and Therapies</i> , 2020, 20, 135.	1.2	20
49	Development of a land suitability model for citrus cultivation using GIS and multi-criteria assessment techniques in Antalya province of Turkey. <i>Ecological Indicators</i> , 2020, 117, 106549.	2.6	70
50	Understanding the Composition, Biosynthesis, Accumulation and Transport of Flavonoids in Crops for the Promotion of Crops as Healthy Sources of Flavonoids for Human Consumption. <i>Nutrients</i> , 2020, 12, 1717.	1.7	74
51	Accumulation of Polymethoxyflavones and O^{methyl} -methyltransferase Gene Expression in Various Citrus Cultivars. <i>Horticulture Journal</i> , 2020, 89, 225-236.	0.3	7
52	High Biological Value Compounds Extraction from Citrus Waste with Non-Conventional Methods. <i>Foods</i> , 2020, 9, 811.	1.9	97
53	Simultaneous Voltammetric Determination of Flavanones Using an Electrode Based on Functionalized Single-Walled Carbon Nanotubes and Polyaluminon. <i>Analytical Letters</i> , 2020, 53, 2170-2189.	1.0	21
54	Citrus and health. , 2020, , 495-511.		18

#	ARTICLE	IF	CITATIONS
55	Effect of high-pressure processing applied as pretreatment on carotenoids, flavonoids and vitamin C in juice of the sweet oranges 'Navel' and the red-fleshed 'Cara Cara'. Food Research International, 2020, 132, 109105.	2.9	48
56	Diagnosis and management of nutrient constraints in citrus. , 2020, , 723-737.		9
57	Chemical Composition and Biological Activities of Essential Oils from Peels of Three Citrus Species. Molecules, 2020, 25, 1890.	1.7	30
58	How do biocatalysis and biotransformation affect Citrus dietary flavonoids chemistry and bioactivity? A review. Critical Reviews in Biotechnology, 2020, 40, 689-714.	5.1	26
59	<i>In-vivo</i> biotransformation of citrus functional components and their effects on health. Critical Reviews in Food Science and Nutrition, 2021, 61, 756-776.	5.4	30
60	Antioxidant capacity in fruit of Citrus cultivars with marked differences in pulp coloration: Contribution of carotenoids and vitamin C. Food Science and Technology International, 2021, 27, 210-222.	1.1	24
61	Estimation of mandarin peel oil-induced cytotoxicity and genotoxicity in human normal fibroblast and cancerous prostate cell lines. Toxicology Mechanisms and Methods, 2021, 31, 100-106.	1.3	2
62	Recent Trends on the Valorization Strategies for the Management of Citrus By-products. Food Reviews International, 2021, 37, 91-120.	4.3	41
63	Evaluation antioxidant activity and corrosion inhibition of C38 in Hydrochloric acid medium by dried lemon peels of Kenitra Marrakech cities in Morocco and Taiz town in Yemen: A Comparative study. SHS Web of Conferences, 2021, 119, 04001.	0.1	0
64	Features, Pharmacological Chemistry, Molecular Mechanism and Health Benefits of Lemon. Medicinal Chemistry, 2021, 17, 187-202.	0.7	15
66	An Up-to-Date Review on Citrus Flavonoids: Chemistry and Benefits in Health and Diseases. Current Pharmaceutical Design, 2021, 27, 513-530.	0.9	22
67	Antioxidant Compounds and Health Benefits of Citrus Fruits. European Journal of Nutrition & Food Safety, 0, , 65-74.	0.2	11
68	Bergamottin and 5-Geranyloxy-7-methoxycoumarin Cooperate in the Cytotoxic Effect of Citrus bergamia (Bergamot) Essential Oil in Human Neuroblastoma SH-SY5Y Cell Line. Toxins, 2021, 13, 275.	1.5	20
69	Modulation of carotenoid/flavonoid profiles and sugar content of a potential functional citrus-based food through crossflow microfiltration. LWT - Food Science and Technology, 2021, 141, 110923.	2.5	5
70	Valorization of Citrus Co-Products: Recovery of Bioactive Compounds and Application in Meat and Meat Products. Plants, 2021, 10, 1069.	1.6	24
71	Citrus species: Modern functional food and nutraceutical-based product ingredient. Italian Journal of Food Science, 2021, 33, 63-107.	1.5	19
72	Transcript profiles analysis of citrus aquaporins in response to fruit water loss during storage. Plant Biology, 2021, 23, 819-830.	1.8	12
73	Antioxidant and Wound Healing Potential of Essential Oil from Citrus reticulata Peel and Its Chemical Characterization. Current Pharmaceutical Biotechnology, 2021, 22, 1114-1121.	0.9	12

#	ARTICLE	IF	CITATIONS
74	Host-specific gene expression as a tool for introduction success in <i>Naupactus parthenogenetic</i> weevils. <i>PLoS ONE</i> , 2021, 16, e0248202.	1.1	3
75	Inhibitory and complementary therapeutic effect of sweet lime (<i>Citrus limetta</i>) against RNA-viruses. <i>Journal of Preventive Medicine and Holistic Health</i> , 2021, 7, 37-44.	0.2	6
76	Quantification of Flavonoids, Phenols and Antioxidant Potential from Dropped <i>Citrus reticulata</i> Blanco Fruits Influenced by Drying Techniques. <i>Molecules</i> , 2021, 26, 4159.	1.7	11
77	Citrus species " a golden treasure box of metabolites that is beneficial against disorders. <i>Journal of Herbal Medicine</i> , 2021, 28, 100438.	1.0	15
78	A review of the lipolytic effects and the reduction of abdominal fat from bioactive compounds and moro orange extracts. <i>Heliyon</i> , 2021, 7, e07695.	1.4	11
79	Dietary foods containing nitric oxide donors can be early curators of SARS-CoV-2 infection: A possible role in the immune system. <i>Journal of Food Biochemistry</i> , 2022, 46, e13884.	1.2	8
80	Sustainable and Green Engineering Insights on Deep Eutectic Solvents toward the Extraction of Nutraceuticals. <i>ACS Sustainable Chemistry and Engineering</i> , 2021, 9, 11290-11313.	3.2	23
81	Valorization and extraction optimization of Citrus seeds for food and functional food applications. <i>Food Chemistry</i> , 2021, 355, 129609.	4.2	53
82	Valorization of bioactive compounds in fruit pomace from agro-fruit industries: Present Insights and future challenges. <i>Food Bioscience</i> , 2021, 44, 101384.	2.0	53
83	Valorization of citrus lemon wastes through biorefinery approach: An industrial symbiosis. <i>Bioresource Technology Reports</i> , 2021, 15, 100717.	1.5	15
84	<i>Citrus aurantium</i> L. Active Constituents, Biological Effects and Extraction Methods. An Updated Review. <i>Molecules</i> , 2021, 26, 5832.	1.7	30
85	Limonene removal using a horizontal-flow anaerobic immobilized biomass bioreactor. <i>Journal of Water Process Engineering</i> , 2021, 43, 102225.	2.6	3
86	Investigation of the Effect of Lycopene, Hesperidin, Essential Oil and their Relative Nano-Formulation Form on Experimentally Obese "Induced Rats. <i>Egyptian Journal of Chemistry</i> , 2021, 64, 2-3.	0.1	18
87	Citrus Flavanones. , 2021, , 243-272.		0
88	Fruits. <i>Advances in Neurobiology</i> , 2020, 24, 279-376.	1.3	4
89	Grapefruit-Derived Micro and Nanovesicles Show Distinct Metabolome Profiles and Anticancer Activities in the A375 Human Melanoma Cell Line. <i>Cells</i> , 2020, 9, 2722.	1.8	61
90	Anticancer activity of key lime, <i>Citrus aurantifolia</i> . <i>Pharmacognosy Reviews</i> , 2016, 10, 118.	0.7	56
91	In vitro and In vivo postprandial glyceemic activity of <i>Citrus limetta</i> peel flour. <i>Pharmacognosy Magazine</i> , 2017, 13, 613.	0.3	8

#	ARTICLE	IF	CITATIONS
92	Screening and identification of bioactive compounds from citrus against non-structural protein 3 protease of hepatitis C virus genotype 3a by fluorescence resonance energy transfer assay and mass spectrometry. <i>World Journal of Hepatology</i> , 2020, 12, 976-992.	0.8	4
93	Antimicrobial Efficacy of Liposome-Encapsulated Citral and Its Effect on the Shelf Life of Shatangju Mandarin. <i>Journal of Food Protection</i> , 2020, 83, 1315-1322.	0.8	13
94	PCR and Sequencing Base Detection of Gummosis Disease on <i>Citrus aurantifolia</i> Caused by <i>Lasiodiplodia theobromae</i> and Evaluation of Its Antagonisms. <i>Journal of Advances in Microbiology</i> , 0, , 77-90.	0.2	6
95	Antidiabetic Medicinal Plants Used in Democratic Republic of Congo: A Critical Review of Ethnopharmacology and Bioactivity Data. <i>Frontiers in Pharmacology</i> , 2021, 12, 757090.	1.6	13
96	An Updated Review of Pharmacological Properties on <i>Citrus Limetta</i> (Mosambi).. <i>International Journal of Pharma and Bio Sciences</i> , 2021, 12, 82-91.	0.1	0
97	Effect of Spray Drying Process Parameters on Different Properties of Acid Lime Juice Powder. <i>International Journal of Agricultural Science and Research (IJASR)</i> , 2017, 7, 299-312.	0.0	3
98	The Potentials of Limau (<i>Citrus amblycarpa</i> Hassk. Ochse) as A Functional Food and Ornamental Mini Tree Based on Metabolomic and Morphological Approaches. <i>Journal of Tropical Crop Science</i> , 2018, 4, 49-57.	0.1	7
99	Hesperidin triggering apoptosis on neuroblastoma cell. <i>Archives of Clinical and Experimental Medicine</i> , 2018, 3, 123-126.	0.1	0
100	The Potential of Antioxidants and Phytochemicals Components in Fruit Waste (Peel) of <i>Citrus hystrix</i> and <i>Ananas comosus</i> . , 2020, , 123-135.		2
101	Lemon. , 2020, , 377-392.		2
102	Utilization and evaluation of <i>Citrus natsudaidai</i> peel waste as a source of natural food additives. <i>Food Chemistry</i> , 2022, 373, 131464.	4.2	21
103	Plant-Based Foods for Skin Health: A Narrative Review. <i>Journal of the Academy of Nutrition and Dietetics</i> , 2022, 122, 614-629.	0.4	15
104	Effect of rootstocks on quantity and quality of essential peel oil of "Kinnow"™ mandarin (<i>Citrus</i>) Tj ETQq0 0,0rgBT /Oyerlock 10	0.1	0
105	Integrated metabolomics and transcriptomics reveal flavonoids glycosylation difference in two <i>Citrus</i> peels. <i>Scientia Horticulturae</i> , 2022, 292, 110623.	1.7	13
106	<i>Citrus aurantifolia</i> (Christm.) Swingle (lime) Fruit Extract Inhibits the Activities of Polyol Pathway Enzymes. <i>EFood</i> , 2020, 1, 310-315.	1.7	8
107	Production of fine chemicals from food wastes. , 2020, , 163-188.		12
109	Cold-pressed oil from <i>Citrus aurantifolia</i> inhibits the proliferation of vascular smooth muscle cells via regulation of PI3K/MAPK signaling pathways. <i>Experimental and Therapeutic Medicine</i> , 2021, 23, 21.	0.8	7
110	COVID-19 Pandemic: The Role of Nutrition in Strengthening the Immunity. <i>Hormozgan Medical Journal</i> , 2020, 24, .	0.0	0

#	ARTICLE	IF	CITATIONS
111	Phenolic content and antioxidant activity of ethanolic extracts from <i>Citrus sinensis</i> L. and <i>Citrus reticulata</i> L. fruits. <i>Journal of Drug Delivery and Therapeutics</i> , 2020, 10, 308-313.	0.2	3
112	Unravelling lncRNA mediated gene expression as potential mechanism for regulating secondary metabolism in <i>Citrus limon</i> . <i>Food Bioscience</i> , 2022, 46, 101448.	2.0	9
113	Integrated biorefinery approach to valorize citrus waste: A sustainable solution for resource recovery and environmental management. <i>Chemosphere</i> , 2022, 293, 133459.	4.2	34
114	Limonin inhibits angiogenesis and metastasis of human breast cancer cells by suppressing the VEGFR2/IGFR1-mediated STAT3 signaling pathway. <i>Translational Cancer Research</i> , 2020, 9, 6820-6832.	0.4	5
115	Beneficial Effects of Bioactive Compounds Obtained from Agro-Industrial By-Products on Obesity and Metabolic Syndrome Components. <i>Food Reviews International</i> , 2023, 39, 3753-3782.	4.3	3
116	Anti-inflammatory and anti-agggregating effects of rangpur in the first trimester of growth: ultra-performance liquid chromatography-electrospray mass spectrometry profile and quantification of hesperidin. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 4151-4161.	1.7	3
117	Use of Non-Saccharomyces Yeast Co-Fermentation with <i>Saccharomyces cerevisiae</i> to Improve the Polyphenol and Volatile Aroma Compound Contents in Nanfeng Tangerine Wines. <i>Journal of Fungi</i> (Basel, Switzerland), 2022, 8, 128.	1.5	15
118	Distribution and natural variation of free, esterified, glycosylated, and insoluble-bound phenolic compounds in brocade orange (<i>Citrus sinensis</i> L. Osbeck) peel. <i>Food Research International</i> , 2022, 153, 110958.	2.9	19
119	Neodymium oxide nanoparticles synthesis using phytochemicals of leaf extracts of different plants as reducing and capping agents: Growth mechanism, optical, structural and catalytic properties. <i>Journal of the Chinese Chemical Society</i> , 2022, 69, 462-475.	0.8	5
121	Effects of increasing levels of orange peel extract on kit growth, feed utilization, and some blood metabolites in the doe rabbits under heat stress conditions. <i>Animal Biotechnology</i> , 2023, 34, 1532-1543.	0.7	5
122	Detection of Volatiles by HS-SPME-GC/MS and Biological Effect Evaluation of Buddha's Hand Fruit. <i>Molecules</i> , 2022, 27, 1666.	1.7	5
123	A Combination of Mediterranean and Low-FODMAP Diets for Managing IBS Symptoms? Ask Your Gut!. <i>Microorganisms</i> , 2022, 10, 751.	1.6	8
124	Study on Closely Related Citrus CMMs based on Chemometrics and Prediction of Components-Targets-Diseases Network by Ingenuity Pathway Analysis. <i>Evidence-based Complementary and Alternative Medicine</i> , 2022, 2022, 1-11.	0.5	3
125	Microemulsion of essential oils from citrus peels and leaves with anti-aging, whitening, and irritation reducing capacity. <i>Journal of Drug Delivery Science and Technology</i> , 2022, 69, 103188.	1.4	11
126	Improvement of Antioxidant Properties in Fruit from Two Blood and Blond Orange Cultivars by Postharvest Storage at Low Temperature. <i>Antioxidants</i> , 2022, 11, 547.	2.2	12
127	Role of fruits in aging and age-related disorders. <i>Experimental Gerontology</i> , 2022, 162, 111763.	1.2	4
128	Impact of citrus fruit intake on the mental health of patients with chronic heart failure. <i>Journal of Cardiology</i> , 2022, 79, 719-726.	0.8	1
129	Fruit Pomaces as Functional Ingredients in Poultry Nutrition: A Review. <i>Frontiers in Animal Science</i> , 2022, 3, .	0.8	4

#	ARTICLE	IF	CITATIONS
130	Therapeutic uses of wild plant species used by rural inhabitants of Kangra in the western Himalayan region. <i>South African Journal of Botany</i> , 2022, 148, 415-436.	1.2	13
131	Plant-derived extracellular vesicles: a novel nanomedicine approach with advantages and challenges. <i>Cell Communication and Signaling</i> , 2022, 20, .	2.7	76
132	Targeted Metabolomics With a Chemometric Study of Oxygenated Heterocyclic Aglycones as a Tool for Preliminary Authenticity Assessment of Orange and Grapefruit Juices. <i>Frontiers in Nutrition</i> , 2022, 9, .	1.6	3
133	Vitamin C and its therapeutic potential in the management of COVID19. <i>Clinical Nutrition ESPEN</i> , 2022, 50, 8-14.	0.5	8
134	Cardioprotection by <i>Citrus grandis</i> (L.) Peel Ethanolic Extract in Alloxan-Induced Cardiotoxicity in Diabetic Rats. <i>BioMed Research International</i> , 2022, 2022, 1-9.	0.9	2
135	Green Synthesis of Silver Nanoparticles Using Aqueous Citrus limon Zest Extract: Characterization and Evaluation of Their Antioxidant and Antimicrobial Properties. <i>Nanomaterials</i> , 2022, 12, 2013.	1.9	85
136	Synthesis and characterization of CaOx crystals against various citrus waste peel extracts: an <i>in vitro</i> study. <i>Preparative Biochemistry and Biotechnology</i> , 2023, 53, 353-365.	1.0	1
137	Positive retention of bioactive compounds and biochemical components of Sathgudi sweet orange (<i>Citrus sinensis</i> L. Osbeck) juice concentrate by integrated membrane process. <i>Journal of Food Measurement and Characterization</i> , 2022, 16, 4161-4170.	1.6	2
138	Citrus peel as a renewable bioresource: Transforming waste to food additives. <i>Journal of Functional Foods</i> , 2022, 95, 105163.	1.6	49
139	Effect of different ways of ingesting orange essential oil on blood immune index and intestinal microflora in mice. <i>Journal of the Science of Food and Agriculture</i> , 0, , .	1.7	1
140	Antioxidant Activities of Essential Oils from <i>Citrus Æ– natsudaïdai</i> (Yu. Tanaka) Hayata Peels at Different Ripening Stage. <i>Journal of the Korean Wood Science and Technology</i> , 2022, 50, 272-282.	0.8	6
141	COVID-19: Pathophysiology, Transmission, and Drug Development for Therapeutic Treatment and Vaccination Strategies. <i>Current Pharmaceutical Design</i> , 2022, 28, 2211-2233.	0.9	1
142	<i>Citrus</i> Flavonoids: Biological Activities, Implementation in Skin Health, and Topical Applications: A Review. <i>ACS Food Science & Technology</i> , 2022, 2, 1417-1432.	1.3	12
143	Bioactive Compounds, Nutritional Quality and Antioxidant Capacity of the Red-Fleshed Kirkwood Navel and Ruby Valencia Oranges. <i>Antioxidants</i> , 2022, 11, 1905.	2.2	7
144	Comparing Metabolomic and Essential Oil Fingerprints of <i>Citrus australasica</i> F. Muell (Finger Lime) Varieties and Their <i>In Vitro</i> Antioxidant Activity. <i>Antioxidants</i> , 2022, 11, 2047.	2.2	5
145	Optimization and comparison of nonconventional extraction techniques for soluble phenolic compounds from brocade orange (<i>Citrus sinensis</i>) peels. <i>Journal of Food Science</i> , 2022, 87, 4917-4929.	1.5	5
146	Chemical characterisation, insecticidal and antioxidant activities of essential oils from four <i>Citrus</i> spp. fruit peel waste. <i>Food Bioscience</i> , 2022, 50, 102163.	2.0	17
147	Polarity-extended composition profiling via LC-MS-based metabolomics approaches: A key to functional investigation of <i>Citrus aurantium</i> L. <i>Food Chemistry</i> , 2023, 405, 134988.	4.2	5

#	ARTICLE	IF	CITATIONS
148	Extraction and recovery of bioactive soluble phenolic compounds from brocade orange (<i>Citrus Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 74</i>) 2023, 173, 114337.	2.5	16
149	Preferences for lemon consumption by Mexicans and its relationship with consumer needs, emotions, and attitudes. <i>International Journal of Food Science and Technology</i> , 2023, 58, 646-655.	1.3	0
150	<i>Citrus</i>: An Overview of Food Uses and Health Benefits. , 0, , .		0
151	Neurological disorders of COVID-19: insights to applications of natural products from plants and microorganisms. <i>Archives of Pharmacal Research</i> , 2022, 45, 909-937.	2.7	2
152	Juices and By-Products of Red-Fleshed Sweet Oranges: Assessment of Bioactive and Nutritional Compounds. <i>Foods</i> , 2023, 12, 400.	1.9	0
153	Microbial Conversion of Waste to Biomolecules. , 2023, , 67-86.		0
154	Effects of Harvest Time on the Fruit Quality of Kinnow and Feutrellâ€™s Early Mandarins (<i>Citrus Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 5</i>)	1.3	3
155	Physiological responses, nutritional quality and aroma volatiles of the red-fleshed kirkwood navel and ruby valencia oranges during postharvest cold storage. <i>Postharvest Biology and Technology</i> , 2023, 199, 112303.	2.9	4
156	The young fruit of <i>Citrus aurantium</i> L. or <i>Citrus sinensis</i> Osbeck as a natural health food: A deep insight into the scientific evidence of its health benefits. <i>Arabian Journal of Chemistry</i> , 2023, 16, 104681.	2.3	5
157	HPLC analysis and in vitro antioxidant mediated through cell migration effect of <i>C.hystrix</i> water extract on human keratinocytes and fibroblasts. <i>Heliyon</i> , 2023, 9, e13068.	1.4	3
158	Antioxidant and Anti-Inflammatory Compounds from Edible Plants with Anti-Cancer Activity and Their Potential Use as Drugs. <i>Molecules</i> , 2023, 28, 1488.	1.7	11
159	Citrus Waste as Source of Bioactive Compounds: Extraction and Utilization in Health and Food Industry. <i>Molecules</i> , 2023, 28, 1636.	1.7	28
160	The Chemical Variability, Nutraceutical Value, and Food-Industry and Cosmetic Applications of Citrus Plants: A Critical Review. <i>Antioxidants</i> , 2023, 12, 481.	2.2	22
161	Inhibition of Melanogenesis by Essential Oils from the Citrus Cultivars Peels. <i>International Journal of Molecular Sciences</i> , 2023, 24, 4207.	1.8	4
162	Hostâ€™Guest Complexes HP-Î²-CD/Citrus Antioxidants: Exploratory Evaluations of Enhanced Properties in Biodegradable Film Packaging. <i>Antioxidants</i> , 2023, 12, 763.	2.2	1
163	Degraded limonoids: biologically active limonoid fragments re-enhancing interest in Meliaceae and Rutaceae sources. <i>Phytochemistry Reviews</i> , 2023, 22, 695-741.	3.1	2
175	Unraveling physicochemical profiles and bioactivities of citrus peel essential oils: a comprehensive review. <i>European Food Research and Technology</i> , 2023, 249, 2821-2834.	1.6	5
178	Essential Oil as a Source of Bioactive Compounds for the Pharmaceutical Industry. , 2023, , 501-524.		0

#	ARTICLE	IF	CITATIONS
184	Tangerine (Citrus reticulata). , 2023, , 131-218.		0
185	Potential Benefits of Bioactive Functional Components of Citrus Fruits for Health Promotion and Disease Prevention. , 2023, , 451-499.		0
186	Grapefruit. , 2023, , 25-37.		0
197	Next generation edible nanoformulations for improving post-harvest shelf-life of citrus fruits. Journal of Food Measurement and Characterization, 2024, 18, 1825-1856.	1.6	0
198	Citrus flavonoidsâ€™Mechanisms of neuroprotection and preclinical evidence. , 2024, , 1383-1409.		0
199	Recent Advances in the Citrus Genetic Engineering for Stress Tolerance/Resistance. , 2023, , 441-458.		0
204	Types and Cultivation of Citrus Fruits. , 2024, , 17-43.		0