

# An investigation of Turkish honeys: Their physico-chemical capacities and phenolic profiles

Food Chemistry

180, 133-141

DOI: [10.1016/j.foodchem.2015.02.024](https://doi.org/10.1016/j.foodchem.2015.02.024)

Citation Report

#	ARTICLE	IF	CITATIONS
1	Honey as an apitherapeutic product: its inhibitory effect on urease and xanthine oxidase. Journal of Enzyme Inhibition and Medicinal Chemistry, 2015, 31, 1-5.	2.5	18
2	The identification of relationships between selected honey parameters by extracting the contribution of independent variables in a neural network model. European Food Research and Technology, 2015, 241, 793-801.	1.6	9
3	Bioactive Constituents and Antioxidant Activity of Some Carpathian Basin Honeys. Natural Product Communications, 2016, 11, 1934578X1601100.	0.2	4
4	Apitherapy products enhance the recovery of CCL4-induced hepatic damages in rats. Turkish Journal of Medical Sciences, 2016, 46, 194-202.	0.4	44
5	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. Food Research International, 2016, 87, 60-67.	2.9	94
6	Bumble bee parasite strains vary in resistance to phytochemicals. Scientific Reports, 2016, 6, 37087.	1.6	56
7	Effect of propolis in gastric disorders: inhibition studies on the growth of <i>Helicobacter pylori</i> and production of its urease. Journal of Enzyme Inhibition and Medicinal Chemistry, 2016, 31, 46-50.	2.5	53
8	Physicochemical profiles, minerals and bioactive compounds of stingless bee honey (Meliponinae). Journal of Food Composition and Analysis, 2016, 50, 61-69.	1.9	148
9	Multivariate classification of honeys from Corrientes (Argentina) according to geographical origin based on physicochemical properties. Food Bioscience, 2016, 15, 49-54.	2.0	48
10	Inhibition properties of propolis extracts to some clinically important enzymes. Journal of Enzyme Inhibition and Medicinal Chemistry, 2016, 31, 52-55.	2.5	36
11	Effects of conventional and ultrasound treatments on physicochemical properties and antioxidant capacity of floral honeys from Northern Thailand. Food Bioscience, 2016, 15, 19-26.	2.0	36
12	Physicochemical and antioxidant properties of honey from <i>Scaptotrigona mexicana</i> bee. Journal of Apicultural Research, 2016, 55, 151-160.	0.7	33
13	Investigation of the inhibitory properties of some phenolic standards and bee products against human carbonic anhydrase I and II. Journal of Enzyme Inhibition and Medicinal Chemistry, 2016, 31, 119-124.	2.5	10
14	A comparative study of the antihyaluronidase, antiurease, antioxidant, antimicrobial and physicochemical properties of different unifloral degrees of chestnut ( <i>Castanea sativa</i> Mill.) honeys. Journal of Enzyme Inhibition and Medicinal Chemistry, 2016, 31, 96-104.	2.5	45
15	Biological and therapeutic effects of honey produced by honey bees and stingless bees: a comparative review. Revista Brasileira De Farmacognosia, 2016, 26, 657-664.	0.6	210
16	Characterization of Anatolian honeys based on minerals, bioactive components and principal component analysis. LWT - Food Science and Technology, 2016, 68, 273-279.	2.5	86
17	An exceptionally high content of kynurenic acid in chestnut honey and flowers of chestnut tree. Journal of Food Composition and Analysis, 2016, 48, 67-72.	1.9	40
18	Characterization of Coffea arabica monofloral honey from Esp�rito Santo, Brazil. Food Chemistry, 2016, 203, 252-257.	4.2	28

#	ARTICLE	IF	CITATIONS
19	Polyphenolic profile and antioxidant and antibacterial activities of monofloral honeys produced by Meliponini in the Brazilian semiarid region. <i>Food Research International</i> , 2016, 84, 61-68.	2.9	100
20	Bioactive properties of honey with propolis. <i>Food Chemistry</i> , 2016, 196, 1215-1223.	4.2	122
21	Honey shows potent inhibitory activity against the bovine testes hyaluronidase. <i>Journal of Enzyme Inhibition and Medicinal Chemistry</i> , 2016, 31, 599-602.	2.5	21
22	Assessment of phenolic profile of Turkish honeys. <i>International Journal of Food Properties</i> , 2017, 20, 864-876.	1.3	63
23	Evolution of resistance to single and combined floral phytochemicals by a bumble bee parasite. <i>Journal of Evolutionary Biology</i> , 2017, 30, 300-312.	0.8	20
24	Honey authentication based on physicochemical parameters and phenolic compounds. <i>Computers and Electronics in Agriculture</i> , 2017, 138, 148-156.	3.7	85
25	Changes in flavonoid and phenolic acid contents in some <i>Rosa</i> species during ripening. <i>Food Chemistry</i> , 2017, 235, 154-159.	4.2	67
26	Characterisation of phenolic compounds in Algerian honeys by RP-HPLC coupled to electrospray time-of-flight mass spectrometry. <i>LWT - Food Science and Technology</i> , 2017, 85, 460-469.	2.5	40
27	Physicochemical, melissopalynological and antioxidant properties of artisanal honeys from Lebanon. <i>Journal of Food Science and Technology</i> , 2017, 54, 2296-2305.	1.4	19
28	Effect of in vitro gastrointestinal digestion on the bioaccessibility of phenolic compounds, minerals, and antioxidant capacity of <i>Mimosa scabrella</i> Bentham honeydew honeys. <i>Food Research International</i> , 2017, 99, 670-678.	2.9	73
29	Chemical profiling of floral and chestnut honey using high-performance liquid chromatography-ultraviolet detection. <i>Journal of Food Composition and Analysis</i> , 2017, 62, 205-210.	1.9	9
30	Chemometric approach to the analysis of antioxidant properties and colour of typical Italian monofloral honeys. <i>International Journal of Food Science and Technology</i> , 2017, 52, 1138-1146.	1.3	28
31	Characterization and Differentiation of Greek Commercial Thyme Honeys According to Geographical Origin Based on Quality and Some Bioactivity Parameters Using Chemometrics. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13061.	0.9	10
32	Determination of phenolic compounds profile in chestnut and floral honeys and their antioxidant and antimicrobial activities. <i>Journal of Food Biochemistry</i> , 2017, 41, e12345.	1.2	27
33	Analytical Methods Used in the Quality Control of Honey. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 690-703.	2.4	63
34	Botanical discrimination of Greek unifloral honeys based on mineral content in combination with physicochemical parameter analysis, using a validated chemometric approach. <i>Microchemical Journal</i> , 2017, 135, 180-189.	2.3	39
35	Anatolian honey is not only sweet but can also protect from breast cancer: Elixir for women from artemis to present. <i>IUBMB Life</i> , 2017, 69, 677-688.	1.5	21
36	Antioxidant and anti-inflammatory activities of phenolic compounds isolated from <i>Melipona beecheii</i> honey. <i>Food and Agricultural Immunology</i> , 2017, 28, 1424-1437.	0.7	87

#	ARTICLE	IF	CITATIONS
37	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
38	Biochemical properties of partially purified polyphenol oxidase and phenolic compounds of <i>Prunus spinosa</i> L. subsp. <i>dasyphylla</i> as measured by HPLC-UV. <i>International Journal of Food Properties</i> , 0, , 1-15.	1.3	6
39	Total phenolic contents, antioxidant activities, and bioactive ingredients of juices from pomegranate cultivars worldwide. <i>Food Chemistry</i> , 2017, 221, 496-507.	4.2	156
40	Effects of liquefying crystallized honey by ultrasound on crystal size, 5-hydroxymethylfurfural, colour, phenolic compounds and antioxidant activity. <i>European Food Research and Technology</i> , 2017, 243, 619-626.	1.6	24
41	Differences between honeydew and blossom honeys: A review. <i>Trends in Food Science and Technology</i> , 2017, 59, 79-87.	7.8	141
42	Nutritional and mineral contents of honey extracted by centrifugation and pressed processes. <i>Food Chemistry</i> , 2017, 218, 237-241.	4.2	50
43	Characterization of Turkish honeys regarding of physicochemical properties, and their adulteration analysis. <i>Food Science and Technology</i> , 2017, 37, 80-89.	0.8	38
44	Polish Yellow Sweet Clover ( <i>Melilotus officinalis</i> L.) Honey, Chromatographic Fingerprints, and Chemical Markers. <i>Molecules</i> , 2017, 22, 138.	1.7	27
45	Honey – A Natural Remedy for Pain Relief. , 2017, , 123-134.		2
46	Physicochemical Characterization and Polyphenolic Content of Beninese Honeys. <i>International Scholarly Research Notices</i> , 2017, 2017, 1-8.	0.9	4
47	Antimicrobial and antioxidant properties of some commercial honeys available on the Polish market. <i>Czech Journal of Food Sciences</i> , 2017, 35, 401-406.	0.6	5
48	Chemical Profiling of Polyfloral Belgian Honey: Ellagic Acid and Pinocebrin as Antioxidants and Chemical Markers. <i>Journal of Chemistry</i> , 2017, 2017, 1-8.	0.9	6
49	Physicochemical Parameters as a Tool for the Assessment of Origin of Honey. <i>Journal of AOAC INTERNATIONAL</i> , 2017, 100, 840-851.	0.7	24
50	Honey as a Functional Food. , 0, , .		10
51	Honeydew Honeys: A Review on the Characterization and Authentication of Botanical and Geographical Origins. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 2523-2537.	2.4	46
52	Antioxidant activities of some monofloral honey types produced across Turkey. <i>Saudi Journal of Biological Sciences</i> , 2018, 25, 1056-1065.	1.8	106
53	Characterization of <i>Jatropha curcas</i> honeys originating from the southern highlands of Madagascar. <i>LWT - Food Science and Technology</i> , 2018, 93, 525-533.	2.5	10
54	An investigation on Trakya region Oak ( <i>Quercus</i> spp.) honeys of Turkey: their physico-chemical, antioxidant and phenolic compounds properties. <i>Biyokimya Dergisi</i> , 2018, 43, 362-374.	0.1	19

#	ARTICLE	IF	CITATIONS
55	Determination of the physicochemical properties and <sup>13</sup> C/ <sup>12</sup> C isotope ratios of some honeys from the northeast Anatolia region of Turkey. <i>Journal of Food Composition and Analysis</i> , 2018, 69, 39-44.	1.9	18
56	Phenolic profiles, antioxidant, antimicrobial, and DNA damage inhibitory activities of chestnut honeys from Black Sea Region of Turkey. <i>Journal of Food Biochemistry</i> , 2018, 42, e12502.	1.2	12
57	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
58	Biochemical properties, antibacterial and cellular antioxidant activities of buckwheat honey in comparison to manuka honey. <i>Food Chemistry</i> , 2018, 252, 243-249.	4.2	119
59	Phenolic compounds, antioxidant capacity and physicochemical properties of Brazilian <i>Apis mellifera</i> honeys. <i>LWT - Food Science and Technology</i> , 2018, 91, 85-94.	2.5	97
60	Enhancing Antioxidant Performance of Lignin by Enzymatic Treatment with Laccase. <i>ACS Sustainable Chemistry and Engineering</i> , 2018, 6, 2591-2595.	3.2	97
61	Discrimination of high altitude Indian honey by chemometric approach according to their antioxidant properties and macro minerals. <i>Journal of the Saudi Society of Agricultural Sciences</i> , 2018, 17, 200-207.	1.0	31
62	<i>Ceratonia siliqua</i> honeys from Morocco: Physicochemical properties, mineral contents, and antioxidant activities. <i>Journal of Food and Drug Analysis</i> , 2018, 26, 67-73.	0.9	45
63	Analysis of Polyphenols in Honey: Extraction, Separation and Quantification Procedures. <i>Separation and Purification Reviews</i> , 2018, 47, 142-158.	2.8	26
64	Validation of botanical origins and geographical sources of some Saudi honeys using ultraviolet spectroscopy and chemometric analysis. <i>Saudi Journal of Biological Sciences</i> , 2018, 25, 377-382.	1.8	28
65	Differentiation of Honey from <i>Melipona</i> Species Using Differential Scanning Calorimetry. <i>Food Analytical Methods</i> , 2018, 11, 1056-1067.	1.3	5
66	Sardinian honeys as sources of xanthine oxidase and tyrosinase inhibitors. <i>Food Science and Biotechnology</i> , 2018, 27, 139-146.	1.2	21
67	Some physical, chemical and antioxidant properties of chestnut ( <i>Castanea sativa</i> Mill.) honey produced in Turkey. <i>Acta Horticulturae</i> , 2018, , 227-234.	0.1	3
68	Stingless bee honey: Quality parameters, bioactive compounds, health-promotion properties and modification detection strategies. <i>Trends in Food Science and Technology</i> , 2018, 81, 37-50.	7.8	88
69	Skin Wound Healing: Refractory Wounds and Novel Solutions. <i>Methods in Molecular Biology</i> , 2018, 1879, 221-241.	0.4	14
70	Antibacterial and antioxidant activity of different types of honey derived from Mount Olympus in Greece. <i>International Journal of Molecular Medicine</i> , 2018, 42, 726-734.	1.8	75
71	Characterization and Botanical Differentiation of Monofloral and Multifloral Honeys Produced in Cyprus, Greece, and Egypt Using Physicochemical Parameter Analysis and Mineral Content in Conjunction with Supervised Statistical Techniques. <i>Journal of Analytical Methods in Chemistry</i> , 2018, 2018, 1-10.	0.7	27
72	Antioxidant Activity, Sugar Content and Phenolic Profiling of Blueberries Cultivars: A Comprehensive Comparison. <i>Notulae Botanicae Horti Agrobotanici Cluj-Napoca</i> , 2018, 46, 639-652.	0.5	41

#	ARTICLE	IF	CITATIONS
73	Botanical influence on phenolic profile and antioxidant level of Italian honeys. <i>Journal of Food Science and Technology</i> , 2018, 55, 4042-4050.	1.4	36
74	Sugar composition and sugar-related parameters of honeys from the northern Iberian Plateau. <i>Journal of Food Composition and Analysis</i> , 2018, 74, 34-43.	1.9	39
75	Characterization of <i>Zygophyllum album</i> L Monofloral Honey from El-Oued, Algeria. <i>Current Nutrition and Food Science</i> , 2019, 15, 476-483.	0.3	6
76	An investigation of <i>Humulus lupulus</i> L.: Phenolic composition, antioxidant capacity and inhibition properties of clinically important enzymes. <i>South African Journal of Botany</i> , 2019, 120, 170-174.	1.2	37
77	Improved strategy based on QuEChERS method followed by HPLC/DAD for the quantification of phenolic compounds from <i>Mimosa scabrella</i> Benth honeydew honeys. <i>LWT - Food Science and Technology</i> , 2019, 116, 108471.	2.5	21
78	Contribution to the Chromatic Characterization of Unifloral Honeys from Galicia (NW Spain). <i>Foods</i> , 2019, 8, 233.	1.9	24
79	Protective effects of aqueous extracts of some honeys against HCl/ethanol-induced gastric ulceration in rats. <i>Journal of Food Biochemistry</i> , 2019, 43, e13054.	1.2	15
80	A Comparative Characterization of Physicochemical and Antioxidants Properties of Processed <i>Heterotrigona itama</i> Honey from Different Origins and Classification by Chemometrics Analysis. <i>Molecules</i> , 2019, 24, 3898.	1.7	37
81	Evaluation of antioxidant activity of bee products of different bee races in Turkey. <i>Turkish Journal of Veterinary and Animal Sciences</i> , 2019, 43, 441-447.	0.2	19
82	Determinantes fĂsicoquĂmicos de la calidad de la miel: una revisi3n bibliogrĂfica. <i>Cuadernos De Desarrollo Rural</i> , 2019, 16, .	0.3	5
83	Composition of acacia honeys following processing, storage and adulteration. <i>Journal of Food Science and Technology</i> , 2019, 56, 1245-1255.	1.4	38
84	Honey and Its Role in Relieving Multiple Facets of Atherosclerosis. <i>Nutrients</i> , 2019, 11, 167.	1.7	45
85	An overview of physicochemical characteristics and health-promoting properties of honeydew honey. <i>Food Research International</i> , 2019, 119, 44-66.	2.9	95
86	Physicochemical properties, colour, chemical composition, and antioxidant activity of Spanish <i>Quercus</i> honeydew honeys. <i>European Food Research and Technology</i> , 2019, 245, 2017-2026.	1.6	12
87	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
88	Isolation and characterization of polyphenols in natural honey for the treatment of human diseases. <i>Bulletin of the National Research Centre</i> , 2019, 43, .	0.7	45
89	Evaluation of cellular antioxidant components of honeys using UPLC-MS/MS and HPLC-FLD based on the quantitative composition-activity relationship. <i>Food Chemistry</i> , 2019, 293, 169-177.	4.2	36
90	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

#	ARTICLE	IF	CITATIONS
91	Preparation of alcohol free propolis-alginate microcapsules, characterization and release property. LWT - Food Science and Technology, 2019, 108, 89-96.	2.5	41
92	Physicochemical and microbiological characteristics of honey obtained through sugar feeding of bees. Journal of Food Science and Technology, 2019, 56, 2267-2277.	1.4	21
93	Influence of origins and bee species on physicochemical, antioxidant properties and botanical discrimination of stingless bee honey. International Journal of Food Properties, 2019, 22, 239-264.	1.3	91
94	Detection techniques for adulterants in honey: Challenges and recent trends. Journal of Food Composition and Analysis, 2019, 80, 16-32.	1.9	87
96	Colombian stingless bee honeys characterized by multivariate analysis of physicochemical properties. Apidologie, 2019, 50, 881-892.	0.9	11
97	Towards better quality criteria of European honeydew honey: Phenolic profile and antioxidant capacity. Food Chemistry, 2019, 274, 629-641.	4.2	62
98	Physicochemical characteristics of bracinga honeydew honey and blossom honey produced in the state of Santa Catarina: An approach to honey differentiation. Food Research International, 2019, 116, 745-754.	2.9	49
99	Determination of 16 PAHs and 22 PCBs in honey samples originated from different region of Lebanon and used as environmental biomonitoring sentinel. Journal of Environmental Science and Health - Part A Toxic/Hazardous Substances and Environmental Engineering, 2019, 54, 9-15.	0.9	23
100	Phytochemical profiles and classification of Agave syrups using <sup>1</sup> H-NMR and chemometrics. Food Science and Nutrition, 2019, 7, 3-13.	1.5	17
101	Honey and cancer: A mechanistic review. Clinical Nutrition, 2019, 38, 2499-2503.	2.3	59
102	Romanian honey authentication using voltammetric electronic tongue. Correlation of voltammetric data with physico-chemical parameters and phenolic compounds. Computers and Electronics in Agriculture, 2019, 157, 371-379.	3.7	26
103	Simplex-centroid design and Derringer's desirability function approach for simultaneous separation of phenolic compounds from Mimosa scabrella Benth honeydew honeys by HPLC/DAD. Journal of Chromatography A, 2019, 1585, 182-191.	1.8	24
104	Bumblebee death associated with Tilia x europaea L. Biochemical Systematics and Ecology, 2019, 82, 16-23.	0.6	4
105	Quality characterization and effect of sonication time on bioactive properties of honey from North East India. Journal of Food Science and Technology, 2019, 56, 724-736.	1.4	10
106	Characterization of the honey produced in heather communities (NW Spain). Journal of Apicultural Research, 2019, 58, 84-91.	0.7	10
107	Comparative study of physio-chemical analysis of fresh and branded honeys from Pakistan. Saudi Journal of Biological Sciences, 2020, 27, 173-176.	1.8	24
108	Bioactive constituents, <i>in vitro</i> radical scavenging and antibacterial activities of selected <i>Apis mellifera</i> honey from Kenya. International Journal of Food Science and Technology, 2020, 55, 1246-1254.	1.3	28
109	Two aspects of honeydew honey authenticity: Application of advance analytical methods and chemometrics. Food Chemistry, 2020, 305, 125457.	4.2	29

#	ARTICLE	IF	CITATIONS
110	Implantable and degradable antioxidant poly( $\mu$ -caprolactone)-lignin nanofiber membrane for effective osteoarthritis treatment. <i>Biomaterials</i> , 2020, 230, 119601.	5.7	100
112	Antioxidant characteristics of honey from Mozambique based on specific flavonoids and phenolic acid compounds. <i>Journal of Food Composition and Analysis</i> , 2020, 86, 103377.	1.9	16
113	Antioxidant Activity and Phenolic Profile of Selected Organic and Conventional Honeys from Poland. <i>Antioxidants</i> , 2020, 9, 44.	2.2	47
114	Antioxidant properties and antimicrobial activity of manuka honey versus Polish honeys. <i>Journal of Food Science and Technology</i> , 2020, 57, 1269-1277.	1.4	44
115	Assessment of Toxic and Trace Elements in Multifloral Honeys from Two Regions of Continental Croatia. <i>Bulletin of Environmental Contamination and Toxicology</i> , 2020, 104, 84-89.	1.3	6
116	Microfluidization as a honey processing proposal to improve its functional quality. <i>Journal of Food Engineering</i> , 2020, 274, 109831.	2.7	6
117	Ethnopharmacological study of natural products used for traditional cancer therapy in Algeria. <i>Saudi Pharmaceutical Journal</i> , 2020, 28, 1451-1465.	1.2	28
118	Impact of <i>Saccharomyces cerevisiae</i> single inoculum and mixed inoculum with <i>Meyerozyma caribbica</i> on the quality of mead. <i>European Food Research and Technology</i> , 2020, 246, 2175-2185.	1.6	5
119	Polyphenols of Honeybee Origin with Applications in Dental Medicine. <i>Antibiotics</i> , 2020, 9, 856.	1.5	8
120	A Novel Chinese Honey from <i>Amorpha fruticosa</i> L.: Nutritional Composition and Antioxidant Capacity In Vitro. <i>Molecules</i> , 2020, 25, 5211.	1.7	17
121	Therapeutic Properties of Honey. , 0, , .		5
122	Natural bee products and their apitherapeutic applications. <i>Studies in Natural Products Chemistry</i> , 2020, , 175-196.	0.8	26
123	Physicochemical Quality Characteristics of Southeastern Anatolia Honey, Turkey. <i>International Journal of Analytical Chemistry</i> , 2020, 2020, 1-6.	0.4	7
124	Quality of honeys from different botanical origins. <i>Journal of Food Science and Technology</i> , 2021, 58, 4167-4177.	1.4	4
125	Production and Some Quality Parameters of Sugar Beet Sweets (Pestil and KÅ¶me). <i>Sugar Tech</i> , 2020, 22, 842-852.	0.9	6
126	In vivo and in vitro anti-diabetic activity of ethanolic propolis extract. <i>Journal of Food Biochemistry</i> , 2020, 44, e13267.	1.2	23
127	Investigation of Variations of Invertase and Glucose Oxidase Degrees against Heating and Timing Options in Raw Honeys. <i>Journal of Chemistry</i> , 2020, 2020, 1-7.	0.9	18
128	Antioxidant and antibacterial activities of multiflora honey extracts from the Indonesian <i>Apis cerana</i> bee. <i>Journal of Taibah University Medical Sciences</i> , 2020, 15, 211-217.	0.5	12



#	ARTICLE	IF	CITATIONS
129	Stability of Brazilian <i>Apis mellifera</i> L. honey during prolonged storage: Physicochemical parameters and bioactive compounds. <i>LWT - Food Science and Technology</i> , 2020, 129, 109521.	2.5	16
130	Physical-chemical characterization of commercial honeys from Minas Gerais, Brazil. <i>Food Bioscience</i> , 2020, 36, 100644.	2.0	9
131	Melissopalynological Study, Phenolic Compounds, and Antioxidant Properties of <i>Heterotrigona itama</i> Honey from Johor, Malaysia. <i>Scientifica</i> , 2020, 2020, 1-9.	0.6	19
133	Effect of <i>Mimosa scabrella</i> Bentham honeydew honey on inflammatory mediators. <i>Journal of Functional Foods</i> , 2020, 72, 104034.	1.6	20
134	Physicochemical analysis and phenolic profile of polyfloral and honeydew honey from Montenegro. <i>RSC Advances</i> , 2020, 10, 2462-2471.	1.7	20
135	Authentication of honeys from Caramulo region (Portugal): Pollen spectrum, physicochemical characteristics, mineral content, and phenolic profile. <i>Journal of Food Science</i> , 2020, 85, 374-385.	1.5	5
136	Determination of the floral origin of honey based on its phenolic profile and physicochemical properties coupled with chemometrics. <i>International Journal of Food Properties</i> , 2020, 23, 506-519.	1.3	20
137	Pine honey-loaded electrospun poly (vinyl alcohol)/gelatin nanofibers with antioxidant properties. <i>Journal of the Textile Institute</i> , 2021, 112, 628-635.	1.0	36
138	Evaluation of physicochemical properties of Qinling <i>Apis cerana</i> honey and the antimicrobial activity of the extract against <i>Salmonella Typhimurium</i> LT2 in vitro and in vivo. <i>Food Chemistry</i> , 2021, 337, 127774.	4.2	17
139	A comparison of the physicochemical properties of chestnut and highland honey: The case of Senoz Valley in the Rize province of Turkey. <i>Food Chemistry</i> , 2021, 345, 128864.	4.2	33
140	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
141	New insights into the typification of Hellenic monofloral honeys using selected physico-chemical and bio-chemical indicators coupled with z score analysis and chemometric models. <i>European Food Research and Technology</i> , 2021, 247, 169-182.	1.6	4
143	Differentiation of Honeydew Honeys from Blossom Honeys and According to Their Botanical Origin by Electrical Conductivity and Phenolic and Sugar Spectra. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 1329-1347.	2.4	16
144	Physicochemical properties and biological activities of bracatinga honeydew honey from different geographical locations. <i>Journal of Food Science and Technology</i> , 2021, 58, 3417-3429.	1.4	9
145	Physicochemical Properties and Effects of Honeys on Key Biomarkers of Oxidative Stress and Cholesterol Homeostasis in HepG2 Cells. <i>Nutrients</i> , 2021, 13, 151.	1.7	6
146	Physicochemical, antioxidant and FTIR-ATR spectroscopy evaluation of Kashmiri honeys as food quality traceability and Himalayan brand. <i>Journal of Food Science and Technology</i> , 2021, 58, 4139-4148.	1.4	2
148	Vitamin, mineral, polyphenol, amino acid profile of bee pollen from <i>Rhododendron ponticum</i> (source) Tj ETQq0 0 0 rgBT /Overlock 10 Tf Characterization, 2021, 15, 2659-2666.	1.6	16
149	Organochlorine pesticides in honeybee, pollen and honey in Bursa, Turkey. <i>Food Additives and Contaminants: Part B Surveillance</i> , 2021, 14, 126-132.	1.3	7

#	ARTICLE	IF	CITATIONS
150	In vitro anti-inflammatory properties of honey flavonoids: A review. Food Research International, 2021, 141, 110086.	2.9	54
151	Bioactive and physicochemical profile of honey collected from Colombian organic and conventional coffee growing areas. Journal of Apicultural Research, 0, , 1-12.	0.7	0
152	The Use of Ultrasound for Preventing Honey Crystallization. Foods, 2021, 10, 773.	1.9	13
153	Physicochemical properties, total phenolic content, and antioxidant activity of chestnut, rhododendron, acacia and multifloral honey. Journal of Food Measurement and Characterization, 2021, 15, 3501-3508.	1.6	19
154	TUNCELÄ° BALLARININ COÄžRAFÄ° Ä°ÄžARET ÄžALIÄžMASI. Uludag Aricilik Dergisi, 0, , .	0.6	1
155	Bioactive compounds in <i>Apis mellifera</i> monofloral honeys. Journal of Food Science, 2021, 86, 1552-1582.	1.5	17
156	Physico-Chemical and Melissopalynological Characterization of Czech Honey. Applied Sciences (Switzerland), 2021, 11, 4989.	1.3	7
157	Towards a Better Understanding of Nutritional and Therapeutic Effects of Honey and Their Applications in Apitherapy. Applied Sciences (Switzerland), 2021, 11, 4190.	1.3	13
158	Bioactivities and phenolic constituents relationship of MuÄžla thyme and pine honey of Turkey with the chemometric approach. Journal of Food Measurement and Characterization, 2021, 15, 3694-3707.	1.6	15
159	Honey Phenolic Compound Profiling and Authenticity Assessment Using HRMS Targeted and Untargeted Metabolomics. Molecules, 2021, 26, 2769.	1.7	30
160	LCÄ°MS/MS and RPÄ°HPLCÄ°UV Analysis and Antioxidant Activities of Arum italicum Miller Edible and Nonedible Tuber Parts. Journal of Anatolian Environmental and Animal Sciences, 0, , .	0.2	3
161	A chemometric approach for the differentiation of 15 monofloral honeys based on physicochemical parameters. Journal of the Science of Food and Agriculture, 2022, 102, 139-146.	1.7	8
162	Authentication of honey of different nectar sources and antioxidant property evaluation by phenolic composition analysis with chemometrics. Food Control, 2021, 124, 107900.	2.8	19
163	In vitro cytotoxic effects of lactobacilli grown with lime honey on human breast and colon cancer cells. Food Bioscience, 2021, 41, 101020.	2.0	9
164	Monofloral Honeys as a Potential Source of Natural Antioxidants, Minerals and Medicine. Antioxidants, 2021, 10, 1023.	2.2	49
165	Delivery of phenolics and caffeic acid phenethyl ester by propolis resin: Chewing gum system. Food Bioscience, 2021, 41, 101090.	2.0	6
166	Characterization of immunomodulatory activity of proteins of natural honeys. Journal of Food Measurement and Characterization, 2021, 15, 4475-4481.	1.6	2
167	Comparison of Volatiles and Chemical Composition of Traditional and Non-Traditional Honey Available on the Polish Market. Applied Sciences (Switzerland), 2021, 11, 6371.	1.3	3

#	ARTICLE	IF	CITATIONS
168	Establishing Relationship between Vitamins, Total Phenolic and Total Flavonoid Content and Antioxidant Activities in Various Honey Types. <i>Molecules</i> , 2021, 26, 4399.	1.7	21
169	Characterization of volatile compounds of Turkish pine honeys from different regions and classification with chemometric studies. <i>European Food Research and Technology</i> , 2021, 247, 2533-2544.	1.6	17
170	Physicochemical properties, chemical composition, and antioxidant activity of <i>Dendropanax dentiger</i> honey. <i>LWT - Food Science and Technology</i> , 2021, 147, 111693.	2.5	15
171	Physicochemical, antioxidant capacity and color analysis of six honeys from different origin. <i>Journal of King Saud University - Science</i> , 2021, 33, 101447.	1.6	27
172	Phenolic compounds and antioxidant and antibacterial activities of Algerian honeys. <i>Food Bioscience</i> , 2021, 42, 101070.	2.0	23
173	Targeting CoV-2 spike RBD and ACE-2 interaction with flavonoids of Anatolian propolis by in silico and in vitro studies in terms of possible COVID-19 therapeutics. <i>Turkish Journal of Biology</i> , 2021, 45, 530-548.	2.1	17
174	Naturally-derived targeted therapy for wound healing: Beyond classical strategies. <i>Pharmacological Research</i> , 2021, 170, 105749.	3.1	47
175	Assessment of the Botanical Origin of Polish Honeys Based on Physicochemical Properties and Bioactive Components with Chemometric Analysis. <i>Molecules</i> , 2021, 26, 4801.	1.7	12
176	Current status of the gastrointestinal digestion effects on honey: A comprehensive review. <i>Food Chemistry</i> , 2021, 357, 129807.	4.2	20
177	Bee Products: A Representation of Biodiversity, Sustainability, and Health. <i>Life</i> , 2021, 11, 970.	1.1	29
178	Sample stacking “ Capillary electrophoretic determination of nitrate and nitrite contents as nitric oxide metabolites in honey varieties originated from Anatolia. <i>Acta Alimentaria</i> , 2021, 50, 574-582.	0.3	7
179	Anti-inflammatory activities of Italian Chestnut and Eucalyptus honeys on murine RAW 264.7 macrophages. <i>Journal of Functional Foods</i> , 2021, 87, 104752.	1.6	7
180	Health-promoting benefits of honey. , 2021, , 303-306.		5
181	Efecto antioxidante de la miel de abeja sobre la carne de conejo almacenada en refrigeraci3n. <i>CienciaUAT</i> , 0, , 135-143.	0.3	1
182	Antioxidant Activity in Bee Products: A Review. <i>Antioxidants</i> , 2021, 10, 71.	2.2	128
183	In vitro shoot regeneration and analysis of biochemical, antioxidant and anticancer properties of <i>Ananas comosus</i> var. MD2. <i>Malaysian Journal of Fundamental and Applied Sciences</i> , 2018, 14, 263-268.	0.4	6
184	Evaluation of antioxidant, diuretic, and wound healing effect of Tulkarm honey and its effect on kidney function in rats. <i>Veterinary World</i> , 2018, 11, 1491-1499.	0.7	17
185	Comparison of Physical and Biochemical Properties Between Pure and Adulterated Blossom Honeys. <i>Hacettepe Journal of Biology and Chemistry</i> , 2017, 4, 547-556.	0.3	4

#	ARTICLE	IF	CITATIONS
186	Effect of heat treatment for liquefaction and pasteurization on antioxidant activity and phenolic compounds of Astragalus and sunflower-cornflower honeys. <i>Food Science and Technology</i> , 2020, 40, 629-634.	0.8	10
187	The effects of different beehives on propolis production and quality. <i>Food Science and Technology</i> , 0, , .	0.8	9
188	Advances in the Optimization of Chromatographic Conditions for the Separation of Antioxidants in Functional Foods. <i>Reviews in Separation Sciences</i> , 2019, 1, 17-33.	1.1	11
189	Colour identification of honey and methodical development of its instrumental measuring. <i>Columella Journal of Agricultural and Environmental Sciences</i> , 2016, 3, 29-36.	0.1	15
190	Chemical Compositions, Antioxidant and Antimicrobial Activities of the Essential Oil and Extracts of Lamiaceae Family ( <i>Ocimum basilicum</i> and <i>Thymbra spicata</i> ) from Turkey. <i>International Journal of Secondary Metabolite</i> , 0, , 340-348.	0.5	8
191	A Holistic View to Develop Descriptive Sheets for Argentinean Clover and Eucalyptus Unifloral Honey. <i>Current Nutrition and Food Science</i> , 2020, 16, 919-927.	0.3	3
192	Probiotic bacteria grown with chestnut honey enhance in vitro cytotoxicity on breast and colon cancer cells. <i>Archives of Biological Sciences</i> , 2020, 72, 329-338.	0.2	5
193	The phenolic profile of strawberry tree ( <i>Arbutus unedo</i> L.) honey. <i>Journal of the Serbian Chemical Society</i> , 2020, 85, 1011-1019.	0.4	13
194	Bal ve DiÄYer ArÄ± ÄcerÄ¼nlerinin BazÄ± Äzellikleri ve Änsan SaÄYlÄ±ÄYÄ± Äcezerine Etkileri. <i>Akademik GÄ±da</i> , 0,5 75-75.19		
195	The impact of geographical origin on specific properties of pine honey. <i>Annals of Advances in Chemistry</i> , 2017, 1, 023-031.	0.1	3
196	Data Fusion Approach Improves the Prediction of Single Phenolic Compounds in Honey: A Study of NIR and Raman Spectroscopies. <i>EFood</i> , 2020, 1, 173-180.	1.7	10
197	MELISSOPALNOLOGICAL ANALYSIS OF HONEY SAMPLES COLLECTED FROM ÅZIRNAK CITY. <i>Uludag Arıcılık Dergisi</i> , 2019, 19, 126-135.	0.6	3
198	TÄceRKÄ°YE'NÄ°N KARADENÄ°Z BÄ–LGESÄ°NDEN ANZER BALININ FENOLÄ°K BÄ°LEÄžÄ°MÄ° VE ANTÄ°OKSÄ°DAN Ä–ZELLÄ°KLERÄ°. <i>Uludag Arıcılık Dergisi</i> , 2019, 19, 143-151.	0.6	15
199	Altitude Effect on the Properties of Honeys from the Region of Jijel (Algeria). <i>Polish Journal of Food and Nutrition Sciences</i> , 0, , 169-178.	0.6	5
200	Physico-chemical, antioxidant and antimicrobial properties of three different types of honey from Central Serbia. <i>Kragujevac Journal of Science</i> , 2019, , 53-68.	0.1	18
201	Pollen extracts and constituent sugars increase growth of a trypanosomatid parasite of bumble bees. <i>PeerJ</i> , 2017, 5, e3297.	0.9	20
202	Characterization and Geographical Classification of Greek Fir Honeys Based on Physicochemical Parameters, Colour Attributes, and Volatile Compounds Using Chemometrics. <i>IOSR Journal of Agriculture and Veterinary Science</i> , 2017, 10, 16-22.	0.1	2
203	Anti-ulcerogenic effect of methanol fraction of <i>Ocimum gratissimum</i> leaves extract and honey on indomethacin-induced gastric ulcer in rats. <i>Egyptian Journal of Basic and Applied Sciences</i> , 2021, 8, 269-283.	0.2	1

#	ARTICLE	IF	CITATIONS
204	Physicochemical and Microbiological Standards of Honey Produced by Genus <i>Melipona</i> . Journal of Apicultural Science, 2021, 65, 197-216.	0.1	0
205	Pilot study for environmental monitoring through beekeeping products of Pistoia territory. Journal of Apicultural Research, 0, , 1-9.	0.7	1
206	Functional properties of a new spread based on olive oil and honeybees. Mediterranean Journal of Chemistry, 2017, 6, 276-282.	0.3	0
207	DETERMINATION OF SOME PHYSICAL, CHEMICAL AND SENSORY PROPERTIES OF PLAIN AND FRUITY HONEY POWDERS PRODUCED WITH VACUUM DRYING METHOD. Gıda, 0, , 432-445.	0.1	1
208	Mutki (Bitlis-Türkiye) Ballarının Bazı Biyokimyasal Özelliklerinin Araştırılması. Kahramanmaraş Sırtçınan İktisadi İdari Bilimler Üniversitesi Tarım Ve Doğa Dergisi, 2018, 21, 936-943.	0.2	3
209	Floral Diversity in Different Types of Honey. Brazilian Archives of Biology and Technology, 0, 62, .	0.5	1
210	Phenolic content and in vitro antioxidant capacity of mono-and polyfloral honeys originating from Serbia. Food and Feed Research, 2019, 46, 83-89.	0.2	1
211	KARALI (Paliurus spina-christi Mill.) BALININ KARAKTERİSTİK ÖZELLİKLERİ. Uludag Arıcılık Dergisi, 2019, 19, 69-81.	0.6	11
212	Effects of adding honey at different temperatures to linden tea on antioxidant properties and hydroxymethylfurfural formation. Quality Assurance and Safety of Crops and Foods, 2019, 11, 251-255.	1.8	0
214	Investigation of Physicochemical Properties of Some Monofloral Honeys in South Western Anatolia. International Journal of Secondary Metabolite, 2019, 6, 251-262.	0.5	4
215	İÇERİMLERİNİN FENOLİK MADDE ÖZELLİKLERİNE GÖRE RENK VE ANTİOKSİDAN KAPASİTELERİ ARASINDAKİ İLİŞKİLERİNİN İNCELENMESİ. Gıda, 2019, 44, 1148-1160.	0.1	3
216	MELISSOPALYNOLOGY ANALYSIS, PHYSICOCHEMICAL PROPERTIES, MULTI-ELEMENT CONTENT AND ANTIMICROBIAL ACTIVITY OF HONEY SAMPLES COLLECTED FROM BAYBURT, TURKEY. Uludag Arıcılık Dergisi, 2019, 19, 161-176.	0.6	6
217	Phenolic composition of Pine (Pinus spp.) honey from Turkey. Journal of Apitherapy and Nature, 2020, 2, .	0.4	2
218	Characteristic Properties of Spurge (Euphorbia macroclada Boiss.) Honey in Diyarbakır Region. Journal of Apitherapy and Nature, 0, , .	0.4	0
219	Antibacterial and Antioxidant Activities of Some Saudi Arabia Honey Products. Iranian Journal of Medical Microbiology, 2020, 14, 490-500.	0.1	5
220	Success of Selection in Terms of Hygienic Behavior in Struggle Against DWV and <i>Varroa</i> . Journal of Apicultural Science, 2020, 64, 229-240.	0.1	1
221	Chinese Honey Composition, Production, Trade, and Health Benefits. , 2020, , 315-329.		1
222	Honey as Component of Diet: Importance and Scope. , 2020, , 215-236.		0

#	ARTICLE	IF	CITATIONS
223	ÂžORUM YÄ–RESÄ° BALLARININ BAZI KÄ°MYASAL KALÄ°TE PARAMETRELERÄ°NÄ°N DEÄžERLENDÄ°RÄ°LMESÄ°. GÄ±da, 0, , 230-241.		
224	Antioxidant Capacity of a Bee Pollen Sample Obtained from Giresun, Turkey. Journal of Apitherapy and Nature, 0, , .	0.4	3
225	ÄžeÄyitli YÄ–relerimizde Äceretilen ÄžiÄšek BallarÄ±nÄ±n Fizikokimyasal Äzelliklerinin Belirlenmesi ve TÄ¼rk GÄ±da Kodeksiâ€™ne UygunluÄyunun DeÄylerlendirilmesi. European Journal of Science and Technology, 0, , .	0.5	6
226	GEOGRAPHICAL FINGERPRINT OF ASTRAGALUS (ASTRAGALUS MICROCEPHALUS WILLD.) HONEY SUPPLIED FROM ERZINCAN REGION OF TURKEY. Uludag Arıcılık Dergisi, 2020, 20, 123-131.	0.6	3
227	Chemical composition of Moringa oleifera and Honey from three different Areas in South Sulawesi, Indonesia. Gaceta Sanitaria, 2021, 35, S396-S399.	0.6	3
228	Bioactive compounds and antioxidant potential of honey produced by africanized bees (Apis mellifera) Tj ETQq1 1 0.784314 rgBT /Over	0.1	0
229	PHYSICS-CHEMICAL PROPERTIES OF HONEYDEW HONEY OF UKRAINE. BdÄ¼Ä–lÉ¹nictvo Ukraïni, 2021, 1, 49-55.0		0
230	BIOCHEMICA INVESTIGATION OF THE PHARMACEUTICAL AND COSMETIC USE OF NARCISSUS (Narcissus) Tj ETQq1 1 0.784314 rgBT /O Science, 2021, 7, 46-55.	0.1	0
231	The Use of HPTLC and SDS-PAGE Methods for Coniferous Honeydew Honey Fingerprinting Compiled with Mineral Content and Antioxidant Activity. Molecules, 2022, 27, 720.	1.7	13
232	Phenolic profile and in vitro antiâ€inflammatory activity of <i>Mimosa scabrella</i> Bentham honeydew honey in RAW 264.7 murine macrophages. Journal of Food Biochemistry, 2022, 46, e14076.	1.2	4
233	Polyphenols, flavonoids, and antioxidant content of honey coupled with chemometric method: geographical origin classification from Amhara region, Ethiopia. International Journal of Food Properties, 2022, 25, 76-92.	1.3	8
234	Quality Assessment of Goldenrod, Milkweed and Multifloral Honeys Based on Botanical Origin, Antioxidant Capacity and Mineral Content. International Journal of Molecular Sciences, 2022, 23, 769.	1.8	9
235	Chemometric evaluation of the antioxidant properties and phenolic compounds in Italian honeys as markers of floral origin. European Food Research and Technology, 2022, 248, 991-1002.	1.6	7
236	Physicochemical Characterization and Biological Properties of Pine Honey Produced across Greece. Foods, 2022, 11, 943.	1.9	16
237	Ethanollic extract of Turkish bee pollen and propolis: phenolic composition, antiradical, antiproliferative and antibacterial activities. Biotechnology and Biotechnological Equipment, 2022, 36, 45-56.	0.5	8
238	Protective role of strawberry tree (<i>Arbutus unedo</i> L.) honey against cyto/genotoxic effects induced by ultraviolet B radiation <i>in vitro</i>. Journal of Apicultural Research, 0, , 1-10.	0.7	2
239	Advanced Characterization of Monofloral Honeys from Romania. Agriculture (Switzerland), 2022, 12, 526.	1.4	12
240	Recent trends in the analysis of honey constituents. Food Chemistry, 2022, 387, 132920.	4.2	35

#	ARTICLE	IF	CITATIONS
241	Contribution of Organic Bee Pollen to the Determination of Botanical Origin of Honey and its Impact on its Biological Properties. <i>Current Bioactive Compounds</i> , 2022, 18, .	0.2	1
242	Melissopalynology analysis, determination of physicochemical parameters, sugars and phenolics in Maltese honey collected in different seasons. <i>Journal of the Serbian Chemical Society</i> , 2022, 87, 983-995.	0.4	3
243	Qualitative and Quantitative Detection of Monofloral, Polyfloral, and Honeydew Honeys Adulteration by Employing Mid-Infrared Spectroscopy and Chemometrics. <i>Food Analytical Methods</i> , 2022, 15, 2274-2289.	1.3	2
244	A Comprehensive Survey of Phenolic Constituents Reported in Monofloral Honeys around the Globe. <i>Foods</i> , 2022, 11, 1152.	1.9	13
245	Royal jelly: Healthy aging and longevity. , 2022, , 245-260.		0
246	Comparison of the Antioxidant Activity of Propolis Samples from Different Geographical Regions. <i>Plants</i> , 2022, 11, 1203.	1.6	36
247	Evaluation of the effect of carboxy methyl cellulose edible coating containing <i>Astragalus</i> honey ( <i>Astragalus gossypinus</i> ) on the shelf-life of pistachio kernel. <i>Food Control</i> , 2022, 139, 109094.	2.8	6
248	Antioxidant and bioaccessibility characteristics of functional fruit and vegetable honeys produced by innovative method. <i>Food Bioscience</i> , 2022, 48, 101732.	2.0	2
249	Physicochemical parameters, multi-elemental composition and antiradical activity of multifloral honeys from <i>Apis cerana cerana</i> in Hainan province, China. <i>Food Science and Technology</i> , 0, 42, .	0.8	2
250	Propolis Promotes Memantine-Dependent Rescue of Cognitive Deficits in APP-KI Mice. <i>Molecular Neurobiology</i> , 2022, 59, 4630-4646.	1.9	4
251	Floral authentication of some monofloral honeys based on volatile composition and physicochemical parameters. <i>European Food Research and Technology</i> , 2022, 248, 2145-2155.	1.6	16
252	Assessment of Physicochemical, Antimicrobial and Antiradical Characteristics of Some Algerian Honeys from Different Floral and Geographical Origins. <i>Phytotherapie</i> , 2022, 20, 230-240.	0.1	0
253	Polyphenolic and Chemical Profiles of Honey From the Tara Mountain in Serbia. <i>Frontiers in Nutrition</i> , 0, 9, .	1.6	15
254	Arabinoxylan-Based Microcapsules Being Loaded with Bee Products as Bioactive Food Components Are Able to Modulate the Cell Migration and Inflammatory Responseâ€”In Vitro Study. <i>Nutrients</i> , 2022, 14, 2529.	1.7	6
255	Antioxidative, Antibacterial and Antiproliferative Properties of Honey Types from the Western Balkans. <i>Antioxidants</i> , 2022, 11, 1120.	2.2	8
256	Phytochemical Characterization and Bioactivity of Different Honey Samples Collected in the Pre-Saharan Region in Algeria. <i>Life</i> , 2022, 12, 927.	1.1	5
257	A Review of the Phytochemistry and Bioactivity of Clover Honeys ( <i>Trifolium</i> spp.). <i>Foods</i> , 2022, 11, 1901.	1.9	8
258	Chemical Composition, Antioxidant and Antimicrobial Activity of Some Types of Honey from Banat Region, Romania. <i>Molecules</i> , 2022, 27, 4179.	1.7	9

#	ARTICLE	IF	CITATIONS
259	Thorough Investigation of the Phenolic Profile of Reputable Greek Honey Varieties: Varietal Discrimination and Floral Markers Identification Using Liquid Chromatography-High-Resolution Mass Spectrometry. <i>Molecules</i> , 2022, 27, 4444.	1.7	10
260	Effect of preservation methods on antimicrobial activity, and nutritional and microbiological quality of <i>Melipona quadrifasciata</i> bee honey. <i>Journal of Food Processing and Preservation</i> , 2022, 46, .	0.9	1
261	An updated review of extraction and liquid chromatography techniques for analysis of phenolic compounds in honey. <i>Journal of Food Composition and Analysis</i> , 2022, 114, 104751.	1.9	13
262	Factores que determinan las propiedades fisicoquímicas de la miel de abejas: Revisión Sistemática de Literatura. <i>Mutis</i> , 2023, 13, 1-28.	0.1	2
264	Highlighting the Potential of Attenuated Total Reflectance Fourier Transform Infrared (ATR-FTIR) Spectroscopy to Characterize Honey Samples with Principal Component Analysis (PCA). <i>Analytical Letters</i> , 2023, 56, 789-806.	1.0	6
265	<i>Calluna vulgaris</i> as a Valuable Source of Bioactive Compounds: Exploring Its Phytochemical Profile, Biological Activities and Apitherapeutic Potential. <i>Plants</i> , 2022, 11, 1993.	1.6	9
266	Production of new antimicrobial palm oil-derived sophorolipids by the yeast <i>Starmerella riodocensis</i> sp. nov. against <i>Candida albicans</i> hyphal and biofilm formation. <i>Microbial Cell Factories</i> , 2022, 21, .	1.9	12
267	Optimization of a green tea beverage enriched with honey and bee pollen. <i>International Journal of Gastronomy and Food Science</i> , 2022, 30, 100597.	1.3	2
268	Applicability of Phenolic Profile Analysis Method Developed with RP-HPLC-PDA to some Bee Product. <i>Brazilian Archives of Biology and Technology</i> , 0, 65, .	0.5	12
269	A comparative study of antimicrobial, anti-quorum sensing, anti-biofilm, anti-swarming, and antioxidant activities in flower extracts of pecan ( <i>Carya illinoensis</i> ) and chestnut ( <i>Castanea sativa</i> ). <i>Archives of Microbiology</i> , 2022, 204, .	1.0	3
270	Phytochemical profiling of <i>Piper crocatum</i> and its antifungal activity as Lanosterol 14 $\alpha$ demethylase CYP51 inhibitor: a review. <i>F1000Research</i> , 0, 11, 1115.	0.8	3
271	The Antimicrobial Effects of Saudi Sumra Honey against Drug Resistant Pathogens: Phytochemical Analysis, Antibiofilm, Anti-Quorum Sensing, and Antioxidant Activities. <i>Pharmaceuticals</i> , 2022, 15, 1212.	1.7	9
272	Identification of the Main Phenolic Markers in Turkish Pine Honeys and Their Biological Functions. <i>Chemistry and Biodiversity</i> , 2022, 19, .	1.0	3
273	A Review of the Health Benefits of Food Enriched with Kynurenic Acid. <i>Nutrients</i> , 2022, 14, 4182.	1.7	14
274	Organic Honey from the Middle Atlas of Morocco: Physicochemical Parameters, Antioxidant Properties, Pollen Spectra, and Sugar Profiles. <i>Foods</i> , 2022, 11, 3362.	1.9	4
275	The phenolic composition, aroma compounds, physicochemical and antimicrobial properties of <i>Nigella sativa</i> L. (black cumin) honey. <i>European Food Research and Technology</i> , 2023, 249, 653-664.	1.6	5
276	Phenolic Profiles, Antioxidant, Antibacterial Activities and Nutritional Value of Vietnamese Honey from Different Botanical and Geographical Sources. <i>AgriEngineering</i> , 2022, 4, 1116-1138.	1.7	3
277	Radiological health risks assessment and antioxidant activities of beehive honeys: a case study of Manisa province, Turkey. <i>International Journal of Environmental Analytical Chemistry</i> , 0, , 1-16.	1.8	0



#	ARTICLE	IF	CITATIONS
278	Exploring the multimodal role of <i>Cnicus benedictus</i> extract in the modulation of growth, hematobiochemical, histopathological, antioxidative performance, and immune-related gene expression of <i>Oreochromis niloticus</i> challenged with <i>Aeromonas hydrophila</i> . <i>Frontiers in Marine Science</i> , 0, 9, .	1.2	2
279	Dehydration Treatment Effect on the Physicochemical Properties and Microbial Population of Stingless Bee Honey From Three Different Species. <i>Advances in Environmental Engineering and Green Technologies Book Series</i> , 2022, , 121-140.	0.3	1
280	Maturation of honey from Uruãçã-Amarela ( <i>Melipona mondury</i> ): Metagenomics, metabolomics by NMR 1H, physicochemical and antioxidant properties. <i>Food Chemistry Molecular Sciences</i> , 2023, 6, 100157.	0.9	3
281	Relationships Linking the Element, Bioactive, Hydroxymethylfurfural, Color of Kars Honey: a Chemometric Approach. <i>Biological Trace Element Research</i> , 2023, 201, 4576-4589.	1.9	2
282	Investigation of Some Bioactivities and Odor Components of <i>Jasminum officinale</i> Linn. (Oleaceae): A Valuable Tool for Cosmetic Product Design. <i>Commagene Journal of Biology</i> , 2022, 6, 197-206.	0.1	0
283	Effect of Liquefaction of Honey on the Content of Phenolic Compounds. <i>Molecules</i> , 2023, 28, 714.	1.7	2
284	Nectar honey from Turkey: crystallization and physicochemical profile. <i>European Food Research and Technology</i> , 2023, 249, 1049-1057.	1.6	2
285	Determination of Bioactivity and Antimicrobial Activity of Bumblebee ( <i>Bombus terrestris</i> L.) Nest Cover Wax Material. <i>Journal of the Hellenic Veterinary Medical Society</i> , 2022, 73, 4485-4492.	0.1	0
286	Synergic Effect of Honey with Other Natural Agents in Developing Efficient Wound Dressings. <i>Antioxidants</i> , 2023, 12, 34.	2.2	4
287	Determination of Possible Adulteration and Quality Assessment in Commercial Honey. <i>Foods</i> , 2023, 12, 523.	1.9	4
288	Fabrication of gallic acid electrochemical sensor based on interconnected Super-P carbon black@mesoporous silica nanocomposite modified glassy carbon electrode. <i>Journal of Materials Research and Technology</i> , 2023, 24, 2100-2112.	2.6	43
289	Characterization of Turkish <i>Astragalus</i> honeys according to their phenolic profiles and biological activities with a chemometric approach. <i>Food Bioscience</i> , 2023, 53, 102507.	2.0	7
290	Chemometric classification of chestnut honeys from different regions in Turkey based on their phenolic compositions and biological activities. <i>Food Chemistry</i> , 2023, 415, 135727.	4.2	9
291	Physicochemical Characteristics and Bioactive Compounds of Different Types of Honey and Their Biological and Therapeutic Properties: A Comprehensive Review. <i>Antibiotics</i> , 2023, 12, 337.	1.5	11
292	An Investigation into Chestnut Honeys from Artvin Province in Turkiye: Their Physicochemical Properties, Phenolic Profiles and Antioxidant Activities. <i>Chemistry and Biodiversity</i> , 2023, 20, .	1.0	2
293	La miel de abejas sin aguijã: una medicina diferente. <i>Epistemus</i> , 2023, 17, .	0.0	0
294	Desert Endemic Plants in Algeria: A Review on Traditional Uses, Phytochemistry, Polyphenolic Compounds and Pharmacological Activities. <i>Molecules</i> , 2023, 28, 1834.	1.7	8
295	Characterization of Turkish pine honey according to their geographical origin based on physicochemical parameters and chemometrics. <i>European Food Research and Technology</i> , 2023, 249, 1317-1327.	1.6	0

#	ARTICLE	IF	CITATIONS
296	The botanical, physicochemical, and biochemical characteristics of Northern Cyprus honeys. <i>European Food Research and Technology</i> , 2023, 249, 1531-1541.	1.6	1
297	Phenolic compound, organic acid, mineral, and carbohydrate profiles of pine and blossom honeys. <i>European Food Research and Technology</i> , 2023, 249, 1503-1515.	1.6	2
298	Phytochemical profiling of <i>Piper crocatum</i> and its antifungal mechanism action as Lanosterol 14 $\alpha$ demethylase CYP51 inhibitor: a review. <i>F1000Research</i> , 0, 11, 1115.	0.8	0
299	Physicochemical properties, multi-elemental composition, and antioxidant activity of five unifloral honeys from <i>Apis cerana cerana</i> . <i>Food Science and Biotechnology</i> , 0, , .	1.2	0
300	The profile of phenolic compounds by HPLC-MS in Spanish oak ( <i>Quercus</i> ) honeydew honey and their relationships with color and antioxidant activity. <i>LWT - Food Science and Technology</i> , 2023, 180, 114724.	2.5	2
301	The Antimicrobial, Anti-Quorum Sensing, and Anti-Biofilm Activities of Ethanolic Propolis Extracts Used as Food Supplements. <i>Biology Bulletin</i> , 2022, 49, S21-S30.	0.1	2
302	Evaluation of the Antioxidant Activities and Phenolic Profile of Shennongjia <i>Apis cerana</i> Honey through a Comparison with <i>Apis mellifera</i> Honey in China. <i>Molecules</i> , 2023, 28, 3270.	1.7	1
303	Powdered Beverage from Native Plants from Argentina ( <i>Zuccagnia punctata</i> and <i>Solanum betaceum</i> ) Obtained by Spray-Drying: A Promising Source of Antioxidant Compounds. <i>Plants</i> , 2023, 12, 1646.	1.6	0