

Comparison of Content and In vitro Bioaccessibility of Cooked and Commercially Processed Orange Fleshed Sweet Potatoes

Plant Foods for Human Nutrition

70, 1-8

DOI: [10.1007/s11130-014-0458-1](https://doi.org/10.1007/s11130-014-0458-1)

Citation Report

#	ARTICLE	IF	CITATIONS
1	Effect of style of home cooking on retention and bioaccessibility of pro-vitamin A carotenoids in biofortified pumpkin (<i>Cucurbita moschata</i> Duch.). <i>Food Research International</i> , 2015, 77, 620-626.	2.9	23
2	Are Neglected Plants the Food for the Future?. <i>Critical Reviews in Plant Sciences</i> , 2016, 35, 106-119.	2.7	149
3	Bioaccessibility of provitamin A carotenoids from fruits: application of a standardised static in vitro digestion method. <i>Food and Function</i> , 2016, 7, 1354-1366.	2.1	53
4	Promotion of Orange-Fleshed Sweet Potato Increased Vitamin A Intakes and Reduced the Odds of Low Retinol-Binding Protein among Postpartum Kenyan Women. <i>Journal of Nutrition</i> , 2017, 147, 955-963.	1.3	40
6	Impact of potato processing on nutrients, phytochemicals, and human health. <i>Critical Reviews in Food Science and Nutrition</i> , 2018, 58, 146-168.	5.4	79
7	Recent advances in the bioaccessibility and bioavailability of carotenoids and effects of other dietary lipophiles. <i>Journal of Food Composition and Analysis</i> , 2018, 68, 16-30.	1.9	139
8	In vitro bioaccessibility for some nutrients content in cooked pulp of sweet potato cultivars during traditional storage. <i>Acta Horticulturae</i> , 2018, , 1045-1052.	0.1	2
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10	Bioaccessibility of Biofortified Sweet Potato Carotenoids in Baby Food: Impact of Manufacturing Process. <i>Frontiers in Nutrition</i> , 2018, 5, 98.	1.6	10
11	Ultrasound processing of guava juice: Effect on structure, physical properties and lycopene in vitro accessibility. <i>Food Chemistry</i> , 2018, 268, 594-601.	4.2	78
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13	Functional properties of amaranth, quinoa and chia proteins and the biological activities of their hydrolyzates. <i>Food Research International</i> , 2019, 116, 419-429.	2.9	45
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15	Post-Harvest Processing and Utilization of Sweet Potato: A Review. <i>Food Reviews International</i> , 2019, 35, 726-762.	4.3	32
16	Effect of ripening on in vitro digestibility and structural characteristics of plantain (<i>Musa ABB</i>) starch. <i>Food Hydrocolloids</i> , 2019, 93, 235-241.	5.6	14
17	Biofortification of maize and sweetpotatoes with provitamin A carotenoids and implication on eradicating vitamin A deficiency in developing countries. <i>Journal of Agriculture and Food Research</i> , 2020, 2, 100068.	1.2	15
18	Colour stability and antioxidant activity of C-phycoyanin-added ice creams after in vitro digestion. <i>Food Research International</i> , 2020, 137, 109602.	2.9	35
19	Comparative study of <i>Moringa stenopetala</i> root and leaf extracts against the bacteria <i>Staphylococcus aureus</i> strain from aquatic environment.. <i>Scientific African</i> , 2020, 10, e00549.	0.7	1

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20	Antibese properties of carotenoids: An overview of underlying molecular mechanisms. , 2020, , 75-105.		2
21	Optimization of the drying process for production of biofortified sweet potato flour. Journal of Food Processing and Preservation, 2021, 45, .	0.9	4
22	Ultrasound pretreatment application in dehydration: its influence on the microstructure, antioxidant activity and carotenoid retention of biofortified Beauregard sweet potato (Ipomoea batatas Lam). Journal of Food Science and Technology, 2021, 58, 4542-4549.	1.4	3
23	Nutritional and Medicinal Values of Neglected Spice Crops of Indian Himalayas. , 2021, , 133-152.		0
24	Bioactive Compounds of Prickly Pear [Opuntia ficus-indica (L.) Mill.]. Reference Series in Phytochemistry, 2021, , 171-209.	0.2	1
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31	Fermentation of tomato juice improves in vitro bioaccessibility of lycopene. Journal of Functional Foods, 2020, 71, 104020.	1.6	17
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33	Potential of golden potatoes to improve vitamin A and vitamin E status in developing countries. PLoS ONE, 2017, 12, e0187102.	1.1	35
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37	Leafy vegetables fortification enhanced the nutritional profile and reduced the glycemic index of yellow cassava pasta. Food and Function, 2022, 13, 6118-6128.	2.1	5

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40	A Scoping Review on the Effects of Carotenoids and Flavonoids on Skin Damage Due to Ultraviolet Radiation. Nutrients, 2023, 15, 92.	1.7	9
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