

# Phenolics and polyphenolics in foods, beverages and supplements: health effects – A review

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Effect of cocoa powder extract on plasma glucose levels in hyperglycaemic rats. <i>Nutrition and Food Science</i> , 2004, 34, 116-121.	0.4	16
2	Use of herbs and spices for food preservation: advantages and limitations. <i>Current Opinion in Food Science</i> , 2015, 6, 38-43.	4.1	86
3	Prebiotic effects of cocoa fibre on rats. <i>Journal of Functional Foods</i> , 2015, 19, 341-352.	1.6	29
4	Identifying the limits for ellagic acid bioavailability: A crossover pharmacokinetic study in healthy volunteers after consumption of pomegranate extracts. <i>Journal of Functional Foods</i> , 2015, 19, 225-235.	1.6	127
5	Sapucaia nuts ( <i>Lecythis pisonis</i> ) modulate the hepatic inflammatory and antioxidant metabolism activity in rats fed high-fat diets. <i>African Journal of Biotechnology</i> , 2016, 15, 1375-1382.	0.3	2
6	Efecto del solvente y de la relación masa/solvente, sobre la extracción de compuestos fenólicos y la capacidad antioxidante de extractos de corteza de <i>Pinus durangensis</i> y <i>Quercus sideroxyla</i> . <i>Maderas: Ciencia Y Tecnología</i> , 2016, , 0-0.	0.7	12
7	Phenolic Compounds in the Potato and Its Byproducts: An Overview. <i>International Journal of Molecular Sciences</i> , 2016, 17, 835.	1.8	207
8	Tocopherols and Tocotrienols in Common and Emerging Dietary Sources: Occurrence, Applications, and Health Benefits. <i>International Journal of Molecular Sciences</i> , 2016, 17, 1745.	1.8	266
9	Bioprospecting the Curculigioside-Cinnamic Acid-Rich Fraction from <i>Molineria latifolia</i> Rhizome as a Potential Antioxidant Therapeutic Agent. <i>Molecules</i> , 2016, 21, 682.	1.7	14
10	Phenolic Melatonin-Related Compounds: Their Role as Chemical Protectors against Oxidative Stress. <i>Molecules</i> , 2016, 21, 1442.	1.7	43
11	Non-targeted Metabolite Profiling and Scavenging Activity Unveil the Nutraceutical Potential of <i>Psyllium</i> ( <i>Plantago ovata</i> Forsk). <i>Frontiers in Plant Science</i> , 2016, 7, 431.	1.7	48
12	Salinity Stress Is Beneficial to the Accumulation of Chlorogenic Acids in Honeysuckle ( <i>Lonicera</i> ) Tj ETQq1 1 0.784314 rgBT / Overlock 10	1.7	53
13	Microwave-assisted extraction in goji berries: effect on composition and bioactivity, evaluated through conventional and nonconventional methodologies. <i>International Journal of Food Science and Technology</i> , 2016, 51, 1401-1408.	1.3	8
15	Effect of cooking on the contents of glucosinolates and their degradation products in selected Brassica vegetables. <i>Journal of Functional Foods</i> , 2016, 23, 412-422.	1.6	51
16	Chokeberry ( <i>Aronia melanocarpa</i> L.) extract loaded in alginate and alginate/inulin system. <i>Industrial Crops and Products</i> , 2016, 86, 120-131.	2.5	52
17	Resveratrol and pterostilbene ameliorate the metabolic derangements associated with smokeless tobacco in estrogen deficient female rats. <i>Journal of Functional Foods</i> , 2016, 23, 261-277.	1.6	10
18	Analysis of a whole diet in terms of phenolic content and antioxidant capacity: effects of a simulated gastrointestinal digestion. <i>International Journal of Food Sciences and Nutrition</i> , 2016, 67, 614-623.	1.3	57
19	Oyster extracts attenuate pathological changes in non-alcoholic steatohepatitis (NASH) mouse model. <i>Journal of Functional Foods</i> , 2016, 20, 516-531.	1.6	15

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20	Enzyme-assisted extraction of phenolics from winemaking by-products: Antioxidant potential and inhibition of alpha-glucosidase and lipase activities. <i>Food Chemistry</i> , 2016, 212, 395-402.	4.2	129
21	Protocatechuic acid grafted onto chitosan: Characterization and antioxidant activity. <i>International Journal of Biological Macromolecules</i> , 2016, 89, 518-526.	3.6	106
22	Phytochemical constituents from <i>Melicope pteleifolia</i> that promote neurite outgrowth in PC12 cells. <i>Journal of Functional Foods</i> , 2016, 23, 565-572.	1.6	19
23	Resveratrol inhibits proliferation of myometrial and leiomyoma cells and decreases extracellular matrix-associated protein expression. <i>Journal of Functional Foods</i> , 2016, 23, 241-252.	1.6	13
24	Fractionation of black chokeberry pomace into functional ingredients using high pressure extraction methods and evaluation of their antioxidant capacity and chemical composition. <i>Journal of Functional Foods</i> , 2016, 24, 85-96.	1.6	69
25	Enzymatic assays and molecular modeling studies of <i>Schisandra chinensis</i> lignans and phenolics from fruit and leaf extracts. <i>Journal of Enzyme Inhibition and Medicinal Chemistry</i> , 2016, 31, 200-210.	2.5	62
26	Antimicrobial activity and differentiation of anthocyanin profiles of rabbiteye and highbush blueberries using HPLC-ESI-MS n and multivariate analysis. <i>Journal of Functional Foods</i> , 2016, 26, 506-516.	1.6	51
27	Evaluation of anti-amnesic effect of extracts of selected <i>Ocimum</i> species using in-vitro and in-vivo models. <i>Journal of Ethnopharmacology</i> , 2016, 193, 490-499.	2.0	34
28	Ten years of research on phenolics (2005-2015): A status report. <i>Pacific Science Review A Natural Science and Engineering</i> , 2016, 18, 1-4.	0.4	13
29	Effects of wine and grape polyphenols on blood pressure, endothelial function and sympathetic nervous system activity in treated hypertensive subjects. <i>Journal of Functional Foods</i> , 2016, 27, 448-460.	1.6	11
30	Critical analysis of research trends and issues in microwave assisted extraction of phenolics: Have we really done enough. <i>TrAC - Trends in Analytical Chemistry</i> , 2016, 85, 140-152.	5.8	88
31	Phenolic composition and antioxidant capacity of bacaba-de-leque ( <i>Oenocarpus distichus</i> Mart.) genotypes. <i>Journal of Food Composition and Analysis</i> , 2016, 54, 1-9.	1.9	13
32	Application of Freezing and Thawing in Apple ( <i>Malus domestica</i> ) Juice Extraction. <i>Journal of Food Science</i> , 2016, 81, E2718-E2725.	1.5	19
33	Phenolic Compounds of Pomegranate Byproducts (Outer Skin, Mesocarp, Divider Membrane) and Their Antioxidant Activities. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 6584-6604.	2.4	194
34	Mitigation of 3-Monochloro-1,2-propanediol Ester Formation by Radical Scavengers. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 5887-5892.	2.4	44
35	Identification and quantification of phenolic compounds in rapeseed originated lecithin and antioxidant activity evaluation. <i>LWT - Food Science and Technology</i> , 2016, 73, 397-405.	2.5	28
36	Biological activities of phenolic compounds extracted from Amaranthaceae plants and their LC/ESI-MS/MS profiling. <i>Journal of Functional Foods</i> , 2016, 26, 645-656.	1.6	35
37	Identification and anti-tumour activities of phenolic compounds isolated from defatted adlay ( <i>Coix</i> ) Tj ETQq1 1 0.784314 rgBT /Overl	1.6	31

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38	Investigation of the inhibitory properties of some phenolic standards and bee products against human carbonic anhydrase I and II. <i>Journal of Enzyme Inhibition and Medicinal Chemistry</i> , 2016, 31, 119-124.	2.5	10
39	Antioxidative and prooxidative effects in food lipids and synergism with $\alpha$ -tocopherol of <i>Asa</i> -seed extracts and grape rachis extracts. <i>Food Chemistry</i> , 2016, 213, 440-449.	4.2	53
40	Screening and identifying antioxidants from <i>Oplopanax elatus</i> using 2,2,6,6-tetraphenyl-1-picrylhydrazyl with off-line two-dimensional HPLC coupled with diode array detection and tandem time-of-flight mass spectrometry. <i>Journal of Separation Science</i> , 2016, 39, 4269-4280.	1.3	5
41	<i>Lepisanthes alata</i> (Malay cherry) leaves are potent inhibitors of starch hydrolases due to proanthocyanidins with high degree of polymerization. <i>Journal of Functional Foods</i> , 2016, 25, 568-578.	1.6	29
42	Antioxidative, anti-inflammatory potentials and phytochemical profile of <i>Commiphora africana</i> (A.) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 Asian Pacific Journal of Tropical Biomedicine, 2016, 6, 665-670.	0.5	17
43	Nuts and their co-products: The impact of processing (roasting) on phenolics, bioavailability, and health benefits – A comprehensive review. <i>Journal of Functional Foods</i> , 2016, 26, 88-122.	1.6	142
44	Mulberry water extract regulates the osteoblast/osteoclast balance in an ovariectomic rat model. <i>Food and Function</i> , 2016, 7, 4753-4763.	2.1	12
45	Cocoa polyphenols in oxidative stress: Potential health implications. <i>Journal of Functional Foods</i> , 2016, 27, 570-588.	1.6	53
46	Phenolic Compounds and Sesquiterpene Lactones Profile in Leaves of Nineteen Artichoke Cultivars. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 8540-8548.	2.4	61
47	UV-C and hyperoxia abiotic stresses to improve healthiness of carrots: study of combined effects. <i>Journal of Food Science and Technology</i> , 2016, 53, 3465-3476.	1.4	29
48	Dietary potato peel extract reduces the toxicity of cholesterol oxidation products in rats. <i>Journal of Functional Foods</i> , 2016, 27, 461-471.	1.6	17
49	Bioactive compounds in tomato fruit and its antioxidant activity as affected by incorporation of Aloe, eugenol, and thymol in fruit package during storage. <i>International Journal of Food Properties</i> , 2016, , 1-9.	1.3	14
50	Hierarchical triple-shelled porous hollow zinc oxide spheres wrapped in graphene oxide as efficient sensor material for simultaneous electrochemical determination of synthetic antioxidants in vegetable oil. <i>Sensors and Actuators B: Chemical</i> , 2016, 235, 707-716.	4.0	43
51	Phenolic compounds and biological effects of edible <i>Rumex scutatus</i> and <i>Pseudosempervivum sempervivum</i> : potential sources of natural agents with health benefits. <i>Food and Function</i> , 2016, 7, 3252-3262.	2.1	63
52	Nutritional and Phytochemical Content of High-Protein Crops. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 7800-7811.	2.4	65
53	Biological and chemical insights of <i>Morina persica</i> L.: A source of bioactive compounds with multifunctional properties. <i>Journal of Functional Foods</i> , 2016, 25, 94-109.	1.6	66
54	Improvement in nutritional attributes of rice using superheated steam processing. <i>Journal of Functional Foods</i> , 2016, 24, 338-350.	1.6	51
55	Ascorbate and Apple Phenolics Affect Protein Oxidation in Emulsion-Type Sausages during Storage and in Vitro Digestion. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 4131-4138.	2.4	31

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56	Phenol profiles and antioxidant capacities of Bistort Rhizoma ( <i>Polygonum bistorta</i> L.) extracts. RSC Advances, 2016, 6, 27320-27328.	1.7	14
57	Sesquiterpenoids from an edible plant <i>Petasites japonicus</i> and their promoting effects on neurite outgrowth. Journal of Functional Foods, 2016, 22, 291-299.	1.6	9
58	Antioxidant Activity/Capacity Measurement. 1. Classification, Physicochemical Principles, Mechanisms, and Electron Transfer (ET)-Based Assays. Journal of Agricultural and Food Chemistry, 2016, 64, 997-1027.	2.4	491
59	Antioxidants and bioactivities of free, esterified and insoluble-bound phenolics from berry seed meals. Food Chemistry, 2016, 197, 221-232.	4.2	135
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61	Antioxidant activities and contents of free, esterified and insoluble-bound phenolics in 14 subtropical fruit leaves collected from the south of China. Journal of Functional Foods, 2017, 30, 290-302.	1.6	71
62	Cyclic voltammetry to evaluate the antioxidant potential in winemaking by-products. Talanta, 2017, 165, 211-215.	2.9	37
63	Influence of Protein-Phenolic Complex on the Antioxidant Capacity of Flaxseed ( <i>Linum</i> ) Tj ETQq1 1 0.784314 rgBT / Overlock 10	2.4	48
64	Use of bran fractions and debranned kernels for the development of pasta with high nutritional and healthy potential. Food Chemistry, 2017, 225, 77-86.	4.2	51
65	Characterization of oral disintegrating film of peanut skin extract—Potential route for buccal delivery of phenolic compounds. International Journal of Biological Macromolecules, 2017, 97, 418-425.	3.6	36
66	Antioxidant Activity and Determination of Phenolic Compounds from <i>Eugenia involucrata</i> DC. Fruits by UHPLC-MS/MS. Food Analytical Methods, 2017, 10, 2718-2728.	1.3	31
67	Effects of UV-B and UV-C combination on phenolic compounds biosynthesis in fresh-cut carrots. Postharvest Biology and Technology, 2017, 127, 99-104.	2.9	59
68	Extractable and non-extractable bound phenolic compositions and their antioxidant properties in seed coat and cotyledon of black soybean ( <i>Glycinemax</i> (L.) merr). Journal of Functional Foods, 2017, 32, 296-312.	1.6	86
69	UPLC-ESI-MS/MS study of the effect of green tea extract on the oral bioavailability of erlotinib and lapatinib in rats: Potential risk of pharmacokinetic interaction. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2017, 1049-1050, 30-40.	1.2	21
70	Fungal endophyte-derived <i>Fritillaria unibracteata</i> var. <i>wabuensis</i> : diversity, antioxidant capacities in vitro and relations to phenolic, flavonoid or saponin compounds. Scientific Reports, 2017, 7, 42008.	1.6	75
71	Bioaccessibility of bioactive compounds and antioxidant potential of juÃšara fruits ( <i>Euterpe edulis</i> ) Tj ETQq1 1 0.784314 rgBT / Overlock 74	4.2	74
72	Antioxidant activity of broad bean seed extract and its phenolic composition. Journal of Functional Foods, 2017, 38, 656-662.	1.6	50
73	Simultaneous estimation of scavenging capacities of peach extract for multiple reactive oxygen species by fluorescence fingerprint method. Food Chemistry, 2017, 232, 523-530.	4.2	12

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74	Digestive enzyme inhibition activity of the phenolic substances in selected fruits, vegetables and tea as compared to black legumes. <i>Journal of Functional Foods</i> , 2017, 38, 644-655.	1.6	53
75	Phenolics from purple grape juice increase serum antioxidant status and improve lipid profile and blood pressure in healthy adults under intense physical training. <i>Journal of Functional Foods</i> , 2017, 33, 419-424.	1.6	38
76	Searching for new sources of innovative products for the food industry within halophyte aromatic plants: In Vitro antioxidant activity and phenolic and mineral contents of infusions and decoctions of <i>Crithmum maritimum</i> L.. <i>Food and Chemical Toxicology</i> , 2017, 107, 581-589.	1.8	65
77	UHPLC-ESI-QTOF-MS screening of lignans and other phenolics in dry seeds for human consumption. <i>Journal of Functional Foods</i> , 2017, 34, 229-236.	1.6	30
78	Phenolic Profile of Peanut By-products: Antioxidant Potential and Inhibition of Alpha-glucosidase and Lipase Activities. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2017, 94, 959-971.	0.8	33
79	Edible leaf extract of <i>Ipomoea aquatica</i> Forssk. (Convolvulaceae) attenuates doxorubicin-induced liver injury via inhibiting oxidative impairment, MAPK activation and intrinsic pathway of apoptosis. <i>Food and Chemical Toxicology</i> , 2017, 105, 322-336.	1.8	33
80	Phenolic acids and flavonoids of peanut by-products: Antioxidant capacity and antimicrobial effects. <i>Food Chemistry</i> , 2017, 237, 538-544.	4.2	132
81	Swarm motility inhibitory and antioxidant activities of pomegranate peel processed under three drying conditions. <i>Food Chemistry</i> , 2017, 235, 145-153.	4.2	21
82	Blueberry juices: a rapid multi-analysis of quality indicators by means of dispersive Raman spectroscopy excited at 1064 nm. <i>Proceedings of SPIE</i> , 2017, , .	0.8	3
83	Solventless extraction methods for immature fruits: Evaluation of their antioxidant and cytoprotective activities. <i>Food Chemistry</i> , 2017, 221, 1388-1393.	4.2	24
84	Graphite nanocomposites sensor for multiplex detection of antioxidants in food. <i>Food Chemistry</i> , 2017, 237, 912-920.	4.2	33
85	Photooxidation of phytochemicals in food and control: a review. <i>Annals of the New York Academy of Sciences</i> , 2017, 1398, 72-82.	1.8	28
86	By-product recovery of <i>Opuntia</i> spp. peels: Betalainic and phenolic profiles and bioactive properties. <i>Industrial Crops and Products</i> , 2017, 107, 353-359.	2.5	80
87	Green synthesis and characterization of gold and silver nanoparticles using <i>Mussaenda glabrata</i> leaf extract and their environmental applications to dye degradation. <i>Environmental Science and Pollution Research</i> , 2017, 24, 17347-17357.	2.7	148
88	Phytochemical variation in the plant-part specific phenols of wild crowberry ( <i>Empetrum</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50,182 Td (h	0.6	23
89	Comparison of chemical structures and cytoprotection abilities between direct and indirect antioxidants. <i>Journal of Functional Foods</i> , 2017, 35, 245-255.	1.6	41
90	Improving oxidative stability of virgin olive oil by addition of microalga <i>Chlorella vulgaris</i> biomass. <i>Journal of Food Science and Technology</i> , 2017, 54, 2464-2473.	1.4	19
91	Antioxidant activities of aqueous extract from <i>Stevia rebaudiana</i> stem waste to inhibit fish oil oxidation and identification of its phenolic compounds. <i>Food Chemistry</i> , 2017, 232, 379-386.	4.2	44

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92	Feasibility study on biostimulation of dye decolorization and bioelectricity generation by using decolorized metabolites of edible flora-extracts. <i>Journal of the Taiwan Institute of Chemical Engineers</i> , 2017, 79, 141-150.	2.7	16
93	Natural antioxidants as melt stabilizers for PE: Comparison of silymarin and quercetin. <i>European Polymer Journal</i> , 2017, 90, 456-466.	2.6	16
94	Antioxidants Bound to an Insoluble Food Matrix: Their Analysis, Regeneration Behavior, and Physiological Importance. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2017, 16, 382-399.	5.9	66
95	Interaction between natural antioxidants derived from cinnamon and cocoa in binary and complex mixtures. <i>Food Chemistry</i> , 2017, 231, 356-364.	4.2	64
96	Effects of extraction methods of shiitake by-products on their antioxidant and antimicrobial activities in fermented sausages during storage. <i>Food Control</i> , 2017, 79, 109-118.	2.8	25
97	Free radicals and polyphenols: The redox chemistry of neurodegenerative diseases. <i>European Journal of Medicinal Chemistry</i> , 2017, 133, 379-402.	2.6	196
98	Effect of regulated deficit irrigation on quality parameters, carotenoids and phenolics of diverse tomato varieties ( <i>Solanum lycopersicum</i> L.). <i>Food Research International</i> , 2017, 96, 72-83.	2.9	46
99	Dynamic changes in antioxidant activity and biochemical composition of tartary buckwheat leaves during <i>Aspergillus niger</i> fermentation. <i>Journal of Functional Foods</i> , 2017, 32, 375-381.	1.6	46
100	Solid-State Bioprocessing with <i>Cordyceps militaris</i> Enhanced Antioxidant Activity and DNA Damage Protection of Red Beans ( <i>Phaseolus angularis</i> ). <i>Cereal Chemistry</i> , 2017, 94, 177-184.	1.1	4
101	An improved method for extraction of nutraceutically important polyphenolics from <i>Berberis jansoneana</i> C.K. Schneid. fruits. <i>Food Chemistry</i> , 2017, 230, 657-666.	4.2	41
102	Improving pork burgers quality using <i>Zingiber officinale</i> Roscoe powder (ginger). <i>Meat Science</i> , 2017, 129, 161-168.	2.7	30
103	Effects of quercetin or rutin on the oxidative stability of stripped or non-stripped soybean oils containing $\alpha$ -tocopherol. <i>European Journal of Lipid Science and Technology</i> , 2017, 119, 1600329.	1.0	8
104	Identification and Enrichment of $\alpha$ -Glucosidase-Inhibiting Dihydrostilbene and Flavonoids from <i>Glycyrrhiza uralensis</i> Leaves. <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 510-515.	2.4	30
105	New phthalimide-appended Schiff bases: Studies of DNA binding, molecular docking and antioxidant activities. <i>Luminescence</i> , 2017, 32, 829-838.	1.5	9
106	Cholesterol-lowering effects of piceatannol, a stilbene from wine, using untargeted metabolomics. <i>Journal of Functional Foods</i> , 2017, 28, 127-137.	1.6	15
107	Biochar amendment affects phenolic composition and antioxidant capacity restoring the nutraceutical value of lettuce grown in a copper-contaminated soil. <i>Scientia Horticulturae</i> , 2017, 215, 9-14.	1.7	24
108	Phytoremediation-biorefinery tandem for effective clean-up of metal contaminated soil and biomass valorisation. <i>International Journal of Phytoremediation</i> , 2017, 19, 965-975.	1.7	5
109	Effect of in vitro simulated gastrointestinal digestion on polyphenol and polysaccharide content and their biological activities among 22 fruit juices. <i>Food Research International</i> , 2017, 102, 156-162.	2.9	46

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111	Differential interaction with O <sub>2</sub> and N <sub>2</sub> free-radicals, phytochemical fingerprinting and molecular docking reveals potent antioxidant activities of three major recreational foods of the Indian subcontinent. <i>Journal of Functional Foods</i> , 2017, 39, 112-122.	1.6	6
112	<i>Dendrobium officinale</i> leaves as a new antioxidant source. <i>Journal of Functional Foods</i> , 2017, 37, 400-415.	1.6	67
113	Phenolic composition and antioxidant potential of grain legume seeds: A review. <i>Food Research International</i> , 2017, 101, 1-16.	2.9	301
114	Color, anthocyanin, and antioxidant characteristics of young wines produced from spine grapes ( <i>Vitis davidii</i> Foex) in China. <i>Food and Nutrition Research</i> , 2017, 61, 1339-552.	1.2	30
115	Influence of barley non-starchy polysaccharides on selected quality attributes of sponge cakes. <i>LWT - Food Science and Technology</i> , 2017, 85, 252-261.	2.5	19
116	<i>Rubus rosifolius</i> varieties as antioxidant and potential chemopreventive agents. <i>Journal of Functional Foods</i> , 2017, 37, 49-57.	1.6	16
117	Chemical profiling of infusions and decoctions of <i>Helichrysum italicum</i> subsp. <i>picardii</i> by UHPLC-PDA-MS and in vitro biological activities comparatively with green tea ( <i>Camellia sinensis</i> ) and rooibos tisane ( <i>Aspalathus linearis</i> ). <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2017, 145, 593-603.	1.4	39
118	Development and characterization of a new encapsulating agent from orange juice by-products. <i>Food Research International</i> , 2017, 100, 612-622.	2.9	33
121	Preparation and characterization of Betasitosterol-loaded nanostructured lipid carriers for butter enrichment. <i>Food Bioscience</i> , 2017, 20, 51-55.	2.0	44
122	Biorefining of goldenrod ( <i>Solidago virgaurea</i> L.) leaves by supercritical fluid and pressurized liquid extraction and evaluation of antioxidant properties and main phytochemicals in the fractions and plant material. <i>Journal of Functional Foods</i> , 2017, 37, 200-208.	1.6	25
123	Effect of the fruit position on the cluster on fruit quality, carotenoids, phenolics and sugars in cherry tomatoes ( <i>Solanum lycopersicum</i> L.). <i>Food Research International</i> , 2017, 100, 804-813.	2.9	35
124	Antioxidants in oxidation control. , 0, , 287-320.		3
125	Hypolipemiant and antioxidant effects of <i>Eugenia brasiliensis</i> in an animal model of coconut oil-induced hypertriglyceridemia. <i>Biomedicine and Pharmacotherapy</i> , 2017, 96, 642-649.	2.5	9
126	Effect of different levels of nitrogen on the total polyphenol and total flavonoid content of sorghum and millet flours. <i>Acta Universitatis Sapientiae: Alimentaria</i> , 2017, 10, 107-115.	0.1	0
127	Inhibitory effects of food additives derived from polyphenols on staphylococcal enterotoxin A production and biofilm formation by <i>Staphylococcus aureus</i> . <i>Bioscience, Biotechnology and Biochemistry</i> , 2017, 81, 2346-2352.	0.6	11
128	Bioinspired flame retardant polymers of tyrosol. <i>Journal of Applied Polymer Science</i> , 2017, 134, 45394.	1.3	11
129	Effect of protocatechuic acid incorporation on the physical, mechanical, structural and antioxidant properties of chitosan film. <i>Food Hydrocolloids</i> , 2017, 73, 90-100.	5.6	238
130	The novel contributors of anti-diabetic potential in mulberry polyphenols revealed by UHPLC-HR-ESI-TOF-MS/MS. <i>Food Research International</i> , 2017, 100, 873-884.	2.9	39



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131	Synthesis, characterization, bioactivity and potential application of phenolic acid grafted chitosan: A review. <i>Carbohydrate Polymers</i> , 2017, 174, 999-1017.	5.1	211
132	Comparison of phenolic compounds, antioxidant and antidiabetic activities between selected edible beans and their different growth periods leaves. <i>Journal of Functional Foods</i> , 2017, 35, 694-702.	1.6	42
133	Identification of phenolic antioxidants and bioactives of pomegranate seeds following juice extraction using HPLC-DAD-ESI-MSn. <i>Food Chemistry</i> , 2017, 221, 1883-1894.	4.2	90
134	Leaf spot disease adversely affects human health-promoting constituents and withanolide biosynthesis in <i>Withania somnifera</i> (L.) Dunal. <i>Journal of Applied Microbiology</i> , 2017, 122, 153-165.	1.4	14
135	Chemical composition and antioxidant capacity of <i>Euterpe oleracea</i> genotypes and commercial pulps. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 1467-1474.	1.7	40
136	Understanding leaf membrane protein extraction to develop a food-grade process. <i>Food Chemistry</i> , 2017, 217, 234-243.	4.2	25
137	The Effect of Package Type on Selected Parameters of Nutritional Quality of the Chilled Stored Red Sauerkraut. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13105.	0.9	4
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139	Cooked garlic and antioxidant activity: Correlation with organosulfur compound composition. <i>Food Chemistry</i> , 2017, 220, 219-224.	4.2	63
140	Recent applications of <sup>1</sup> H NMR in food and dietary studies. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 33-42.	1.7	22
141	In Defense of Processed Food. , 2017, , .		2
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