

# Comparisons and correlations of phenolic profiles and a seventeen varieties of pineapple

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Citation Report

#	ARTICLE	IF	CITATIONS
1	DARtseq molecular markers for resistance to <i>Phytophthora cinnamomi</i> in pineapple ( <i>Ananas comosus</i> ) Tj ETQq0 0 0,rgBT /Overlock 10 T	0.5	4
2	Probiotic potential of yeasts isolated from pineapple and their use in the elaboration of potentially functional fermented beverages. <i>Food Research International</i> , 2018, 107, 518-527.	2.9	87
3	Functionality of Bioactive Nutrients in Beverages. , 2019, , 237-276.		5
4	Extraction conditions for <i>Rosa gallica</i> petal extracts with anti-skin aging activities. <i>Food Science and Biotechnology</i> , 2019, 28, 1439-1446.	1.2	13
5	Optimization of Natural Antioxidants Extraction from Pineapple Peel and Their Stabilization by Spray Drying. <i>Foods</i> , 2021, 10, 1255.	1.9	19
6	Mitigation of relative humidity (RH) on phytochemicals and functional groups of dried pineapple ( <i>Ananas comosus</i> ) slices. <i>International Journal of Food Engineering</i> , 2021, 17, 265-274.	0.7	1
7	Evaluation on the fresh eating quality of tree peony flowers. <i>Food Bioscience</i> , 2022, 47, 101611.	2.0	3
8	Valorization of pineapple waste as novel source of nutraceuticals and biofunctional compounds. <i>Biomass Conversion and Biorefinery</i> , 2023, 13, 3593-3618.	2.9	5
9	Effective Improvement of the Oxidative Stability of <i>Acer truncatum</i> Bunge Seed Oil, a New Woody Oil Food Resource, by Rosemary Extract. <i>Antioxidants</i> , 2023, 12, 889.	2.2	1
10	Physicochemical and Phytochemical Properties of MD2 Pineapple. <i>Green Energy and Technology</i> , 2024, , 89-99.	0.4	0