

Chlorogenic acids, caffeine content and antioxidant pro influence of green coffee bean preparation

European Food Research and Technology

242, 1403-1409

DOI: [10.1007/s00217-016-2643-y](https://doi.org/10.1007/s00217-016-2643-y)

Citation Report

#	ARTICLE	IF	CITATIONS
1	Relationship between antioxidant capacity, chlorogenic acids and elemental composition of green coffee. <i>LWT - Food Science and Technology</i> , 2016, 73, 243-250.	2.5	67
2	Positive and negative aspects of green coffee consumption's antioxidant activity versus mycotoxins. <i>Journal of the Science of Food and Agriculture</i> , 2017, 97, 4022-4028.	1.7	16
3	Influence of the Form of Administration of Chlorogenic Acids on Oxidative Stress Induced by High fat Diet in Rats. <i>Plant Foods for Human Nutrition</i> , 2017, 72, 184-191.	1.4	14
4	Usage of Capillary Isotachopheresis and Antioxidant Capacity Measurement in Analysis of Changes in Coffee Properties After Roasting, Steaming and Decaffeination. <i>Food Analytical Methods</i> , 2017, 10, 1245-1251.	1.3	9
5	Potential health benefits and quality of dried fruits: Goji fruits, cranberries and raisins. <i>Food Chemistry</i> , 2017, 221, 228-236.	4.2	66
6	The biorefinery concept for the industrial valorization of coffee processing by-products. , 2017, , 63-92.		20
7	Development of a Rapid Method for the Determination of Caffeine in Coffee Grains by GC-FID's A Fully Validated Approach. <i>Antioxidants</i> , 2017, 6, 67.	2.2	9
8	Simultaneous quantification of caffeine and chlorogenic acid in coffee green beans and varietal classification of the samples by HPLC-DAD coupled with chemometrics. <i>Environmental Science and Pollution Research</i> , 2018, 25, 28748-28759.	2.7	37
9	Green coffee seed residue: A sustainable source of antioxidant compounds. <i>Food Chemistry</i> , 2018, 246, 48-57.	4.2	54
10	Effect of polyphenols enriched from green coffee bean on antioxidant activity and sensory evaluation of bread. <i>Journal of King Saud University - Science</i> , 2018, 30, 278-282.	1.6	37
11	Puffing, a novel coffee bean processing technique for the enhancement of extract yield and antioxidant capacity. <i>Food Chemistry</i> , 2018, 240, 594-600.	4.2	32
12	Effectiveness of tofu waste for decreasing chlorogenic acid of robusta coffee (coffee robusta) Tj ETQq1 1 0.784314 rgBT /Overlock 10 T	0.9	1
13	The Study of Anti-/Pro-Oxidant, Lipophilic, Microbial and Spectroscopic Properties of New Alkali Metal Salts of 5-O-Caffeoylquinic Acid. <i>International Journal of Molecular Sciences</i> , 2018, 19, 463.	1.8	26
14	Mechanisms of action of coffee bioactive components on lipid metabolism. <i>Food Science and Biotechnology</i> , 2019, 28, 1287-1296.	1.2	41
15	Transcriptome analysis and codominant markers development in caper, a drought tolerant orphan crop with medicinal value. <i>Scientific Reports</i> , 2019, 9, 10411.	1.6	23
16	Solubility of Caffeine in Supercritical CO ₂ : A Molecular Dynamics Simulation Study. <i>Journal of Physical Chemistry B</i> , 2019, 123, 9685-9691.	1.2	10
17	Green coffee infusion as a source of caffeine and chlorogenic acid. <i>Journal of Food Composition and Analysis</i> , 2019, 84, 103307.	1.9	37
18	Fruit waste management by pigment production and utilization of residual as bioadsorbent. <i>Journal of Environmental Management</i> , 2019, 244, 138-143.	3.8	44

#	ARTICLE	IF	CITATIONS
19	Role of Phenols in Energy and Functional Beverages. , 2019, , 229-268.		1
20	Occurrence of Ochratoxin A in Coffee: Threads and Solutionsâ€”A Mini-Review. Beverages, 2019, 5, 36.	1.3	32
21	Green coffee ameliorates components of diet-induced metabolic syndrome in rats. Journal of Functional Foods, 2019, 57, 141-149.	1.6	21
22	Population structure and genetic relationships between Ethiopian and Brazilian Coffea arabica genotypes revealed by SSR markers. Genetica, 2019, 147, 205-216.	0.5	14
23	Triterpene Acid and Phenolics from Ancient Apples of Friuli Venezia Giulia as Nutraceutical Ingredients: LC-MS Study and In Vitro Activities. Molecules, 2019, 24, 1109.	1.7	42
24	Effects of green coffee extract supplementation on level of chemerin, malondialdehyde, nutritional and metabolic status in patients with metabolic syndrome. Nutrition and Food Science, 2019, 50, 21-33.	0.4	3
25	Phenolic Characterization, Antioxidant Activity, and Enzyme Inhibitory Properties of Berberis thunbergii DC. Leaves: A Valuable Source of Phenolic Acids. Molecules, 2019, 24, 4171.	1.7	41
26	More than just caffeine: psychopharmacology of methylxanthine interactions with plant-derived phytochemicals. Progress in Neuro-Psychopharmacology and Biological Psychiatry, 2019, 89, 263-274.	2.5	27
27	Consumption of green coffee and the risk of chronic diseases. Critical Reviews in Food Science and Nutrition, 2019, 59, 2573-2585.	5.4	29
28	Effect of milk addition and processing on the antioxidant capacity and phenolic bioaccessibility of coffee by using an in vitro gastrointestinal digestion model. Food Chemistry, 2020, 308, 125598.	4.2	35
29	Effect of green coffee extract supplementation on serum adiponectin concentration and lipid profile in patients with non-alcoholic fatty liver disease: A randomized, controlled trial. Complementary Therapies in Medicine, 2020, 49, 102290.	1.3	29
30	Spent coffee (Coffea arabica L.) grounds positively modulate indicators of colonic microbial activity. Innovative Food Science and Emerging Technologies, 2020, 60, 102286.	2.7	17
31	Coffee Flavor: A Review. Beverages, 2020, 6, 44.	1.3	74
32	Free radical scavengers: An overview on heterocyclic advances and medicinal prospects. European Journal of Medicinal Chemistry, 2020, 204, 112607.	2.6	48
33	Salting-out Assisted Liquidâ€”Liquid Extraction for Analysis of Caffeine and Nicotinic Acid in Coffee by HPLCâ€”UV/Vis Detector. Journal of Analysis and Testing, 2020, 4, 298-306.	2.5	4
34	The effect of green coffee extract supplementation on lipid profile: A systematic review of clinical trial and in-vivo studies. Diabetes and Metabolic Syndrome: Clinical Research and Reviews, 2020, 14, 1521-1528.	1.8	2
35	Prebiotic oligosaccharide enriched green coffee spent cookies and their nutritional, physicochemical and sensory properties. LWT - Food Science and Technology, 2020, 134, 109924.	2.5	14
36	Validation of a rapid ultraâ€”highâ€”performance liquid chromatographyâ€”tandem mass spectrometry method for quantification of chlorogenic acids in roasted coffee. Journal of Mass Spectrometry, 2020, 55, e4634.	0.7	2

#	ARTICLE	IF	CITATIONS
37	Spectroscopic studies of the interaction between isolated polyphenols from coffee and the milk proteins. <i>Surfaces and Interfaces</i> , 2020, 20, 100558.	1.5	25
38	Reliable Discrimination of Green Coffee Beans Species: A Comparison of UV-Vis-Based Determination of Caffeine and Chlorogenic Acid with Non-Targeted Near-Infrared Spectroscopy. <i>Foods</i> , 2020, 9, 788.	1.9	16
39	On the soil-bean relationships in <i>Coffea arabica</i> L. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 5434-5441.	1.7	8
40	Structural characterization of phenolic content, antioxidant and antibacterial activities of <i>Coffea arabica</i> green seeds. <i>Vegetos</i> , 2020, 33, 466-474.	0.8	3
41	Green <i>Coffea arabica</i> Extract Ameliorates Testicular Injury in High-Fat Diet/Streptozotocin-Induced Diabetes in Rats. <i>Journal of Diabetes Research</i> , 2020, 2020, 1-13.	1.0	25
42	Sorption isotherms of coffee in different stages for producing Turkish coffee. <i>Journal of Food Processing and Preservation</i> , 2020, 44, e14440.	0.9	2
43	Coffee silverskin extracts: Quantification of 30 bioactive compounds by a new HPLC-MS/MS method and evaluation of their antioxidant and antibacterial activities. <i>Food Research International</i> , 2020, 133, 109128.	2.9	84
44	Determination of pH and acidity in green coffee using near-infrared spectroscopy and multivariate regression. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 2488-2493.	1.7	14
45	Effects of green coffee extract supplementation on glycemic indexes, leptin, and obesity values in patients with non-alcoholic fatty liver disease. <i>Journal of Herbal Medicine</i> , 2020, 22, 100340.	1.0	8
46	Therapeutic Promises of Chlorogenic Acid with Special Emphasis on its Anti-Obesity Property. <i>Current Molecular Pharmacology</i> , 2020, 13, 7-16.	0.7	37
47	Chlorogenic acids composition and the impact of in vitro gastrointestinal digestion on espresso coffee from single-dose capsule. <i>Food Research International</i> , 2020, 134, 109223.	2.9	21
48	Comparison of methylxantines, trigonelline, nicotinic acid and nicotinamide contents in brews of green and processed Arabica and Robusta coffee beans – Influence of steaming, decaffeination and roasting processes on coffee beans. <i>LWT - Food Science and Technology</i> , 2020, 125, 109344.	2.5	31
49	Aroma volatiles, phenolic profile and hypoglycaemic activity of <i>Ajuga iva</i> L.. <i>Food Bioscience</i> , 2020, 36, 100578.	2.0	7
50	Effect of solid-liquid extraction on the bioactive content and reducing capacity of the green coffee fruit. <i>Separation Science and Technology</i> , 2021, 56, 1211-1224.	1.3	3
51	Arabica and Conilon coffee flowers: Bioactive compounds and antioxidant capacity under different processes. <i>Food Chemistry</i> , 2021, 336, 127701.	4.2	23
52	Green coffee derived supplements and infusions as a source of polyamines and free amino acids. <i>European Food Research and Technology</i> , 2021, 247, 85-99.	1.6	2
53	Coffee in cancer chemoprevention: an updated review. <i>Expert Opinion on Drug Metabolism and Toxicology</i> , 2021, 17, 69-85.	1.5	11
54	Magnetic solid-phase extraction of caffeine from surface water samples with a micro-meso porous activated carbon/Fe ₃ O ₄ nanocomposite prior to its determination by GC-MS. <i>RSC Advances</i> , 2021, 11, 19492-19499.	1.7	4

#	ARTICLE	IF	CITATIONS
55	Green coffee methanolic extract and silymarin protect against CCl ₄ -induced hepatotoxicity in albino male rats. <i>BMC Complementary Medicine and Therapies</i> , 2021, 21, 19.	1.2	14
56	Characteristic of local Robusta cherries upon fermentation and roasting during wet coffee processing. <i>AIP Conference Proceedings</i> , 2021, , .	0.3	0
57	Nutritional composition and caffeine content of coffee-galangal affected by the variation of sweetener addition. <i>Coffee Science</i> , 0, 16, 1-6.	0.5	0
59	Antioxidant Activity and Total Phenolic Compounds of Arabica and Robusta Coffee at Different Roasting Levels. <i>Journal of Physics: Conference Series</i> , 2021, 1764, 012033.	0.3	7
60	DETERMINATION OF GEOGRAPHICAL ORIGIN OF GREEN AND ROASTED COFFEE BASED ON SELECTED CHEMICAL PARAMETERS. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2021, 10, 706-710.	0.4	2
61	Potential applications of by-products from the coffee industry in polymer technology – Current state and perspectives. <i>Waste Management</i> , 2021, 121, 296-330.	3.7	42
63	Chemical compounds and antioxidant activity in caffeinated and decaffeinated green robusta coffee beans enriched with ginger extract. <i>IOP Conference Series: Earth and Environmental Science</i> , 2021, 709, 012035.	0.2	0
64	Recovery of chlorogenic acid from haskap leaves (<i>Lonicera caerulea</i>) using aqueous two-phase extraction. <i>Biomass Conversion and Biorefinery</i> , 0, , 1.	2.9	4
65	Screening of Antioxidant Compounds in Green Coffee by Low-Pressure Chromatography with Amperometric Detection. <i>Food Analytical Methods</i> , 2021, 14, 2175-2185.	1.3	5
66	Potential antioxidant and lipid peroxidation inhibition of coffee mixed with lemongrass (<i>Cymbopogon</i>) Tj ETQq1 1 0,784314 µgBT /Ov	0.4	3
67	Heavy-Metal Contents and the Impact of Roasting on Polyphenols, Caffeine, and Acrylamide in Specialty Coffee Beans. <i>Foods</i> , 2021, 10, 1310.	1.9	14
68	Decaffeination and Neuraminidase Inhibitory Activity of Arabica Green Coffee (<i>Coffea arabica</i>) Beans: Chlorogenic Acid as a Potential Bioactive Compound. <i>Molecules</i> , 2021, 26, 3402.	1.7	10
69	Solubility of caffeine in N-methyl-2-pyrrolidone+1-propanol mixtures at different temperatures. <i>Journal of Molecular Liquids</i> , 2022, 346, 117067.	2.3	4
70	Caffeoylquinic acids: chemistry, biosynthesis, occurrence, analytical challenges, and bioactivity. <i>Plant Journal</i> , 2021, 107, 1299-1319.	2.8	87
71	Effect of Roasting Degree on the Antioxidant Properties of Espresso and Drip Coffee Extracted from <i>Coffea arabica</i> cv. Java. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 7025.	1.3	9
72	Effect of decaffeination and re-fermentation on level of caffeine, chlorogenic acid and total acid in green bean robusta coffee. <i>IOP Conference Series: Earth and Environmental Science</i> , 2021, 807, 022069.	0.2	4
73	Formulation development of liposomal coffee extracts and investigation of their antioxidant capacities. <i>Journal of Drug Delivery Science and Technology</i> , 2021, 64, 102605.	1.4	4
74	Efficacy of used coffee grounds as larvicide against <i>Aedes albopictus</i> (Skuse, 1894) and <i>Ae. aegypti</i> Linn., 1762 (Diptera: Culicidae). <i>Journal of the European Mosquito Control Association</i> , 2021, 39, 27-30.	0.5	1

#	ARTICLE	IF	CITATIONS
75	Association of the dietary phytochemical index with general and central obesity in a sample of Iranian adults. <i>Journal of Functional Foods</i> , 2021, 83, 104546.	1.6	8
76	Solubility measurement and thermodynamic modeling of caffeine in N-methyl-2-pyrrolidone+isopropanol mixtures at different temperatures. <i>Journal of Molecular Liquids</i> , 2021, 336, 116519.	2.3	31
77	Coffee Leaves: An Upcoming Novel Food?. <i>Planta Medica</i> , 2021, 87, 949-963.	0.7	6
78	Acids in coffee: A review of sensory measurements and meta-analysis of chemical composition. <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 1010-1036.	5.4	31
79	Green coffee VS dietary supplements: A comparative analysis of bioactive compounds and antioxidant activity. <i>Food and Chemical Toxicology</i> , 2021, 155, 112377.	1.8	11
80	Antioxidant Activity, Polyphenolic Content, and FT-NIR Analysis of Different <i>Aspilia africana</i> Medicinal Plant Tissues. <i>Evidence-based Complementary and Alternative Medicine</i> , 2021, 2021, 1-11.	0.5	9
81	Influence of green extraction techniques on green coffee: Nutraceutical compositions, antioxidant potential and in vitro bio-accessibility of phenolics. <i>Food Bioscience</i> , 2021, 43, 101284.	2.0	13
82	Genomic and transcriptomic inventory of membrane transporters in coffee: Exploring molecular mechanisms of metabolite accumulation. <i>Plant Science</i> , 2021, 312, 111018.	1.7	3
84	Valorization of coffee wastes for effective recovery of value-added bio-based products: an aim to enhance the sustainability and productivity of the coffee industry. , 2021, , 199-218.		0
85	Chemometric evaluation of cocoa (<i>Theobroma cacao</i> L.) and coffee (<i>Coffea</i> spp.) germplasm using HPTLC. <i>Genetic Resources and Crop Evolution</i> , 2020, 67, 895-911.	0.8	4
86	Systems Pharmacology Dissection of Mechanisms of Dengzhan Xixin Injection against Cardiovascular Diseases. <i>Chemical and Pharmaceutical Bulletin</i> , 2020, 68, 837-847.	0.6	6
87	Characterization of Raw and Roasted Fully Washed Specialty Bourbon Cultivar of <i>Coffea Arabica</i> from Major Coffee Growing Areas in Rwanda. <i>Food Engineering Progress</i> , 2018, 22, 89-99.	0.0	7
88	Kwasy chlorogenowe w produktach naturalnych oraz ich w&Aa&Aciwo&Aci antyutleniaj&A...ce i przeciwdrobnoustrojowe. <i>Przemysl Chemiczny</i> , 2017, 1, 77-82.	0.0	3
89	Physicochemical Characteristics of Brazilian <i>Coffea arabica</i> cv. Catuai Coffee Extracts with Different Roasting Conditions. <i>Journal of the Korean Society of Food Science and Nutrition</i> , 2019, 48, 748-756.	0.2	2
90	The effect of coffee beans roasting on its chemical composition. <i>Potravinarstvo</i> , 2019, 13, 344-350.	0.5	28
91	Dissecting coffee seeds metabolome in context of genotype, roasting degree, and blending in the Middle East using NMR and GC/MS techniques. <i>Food Chemistry</i> , 2022, 373, 131452.	4.2	24
92	Cell Proliferation and Antioxidative Effects of Ultrasonic Coffee Extracts. <i>Biomedical Science Letters</i> , 2017, 23, 388-394.	0.0	0
93	Chlorogenic Acid Isolation from Coffee as Affected by the Homogeneity of Cherry Maturity. <i>Coffee and Cocoa Research Journal</i> , 2019, 35, 119-124.	0.1	1

#	ARTICLE	IF	CITATIONS
94	Effects of the administration of brewed Robusta coffee leaves on total antioxidant status in rats with high-fat, high-fructose diet-induced metabolic syndrome. <i>Potravinarstvo</i> , 0, 14, 258-263.	0.5	3
95	Synthesis and in vitro evaluation of chlorogenic acid amides as potential hypoglycemic agents and their synergistic effect with acarbose. <i>Bioorganic Chemistry</i> , 2021, 117, 105458.	2.0	11
96	Visual Feature and Machine Learning Approach for Arabica Green Coffee Beans Grade Determination. , 2020, , .		1
97	Volatiles as chemical markers suitable for identification of the geographical origin of green <i>Coffea arabica</i> L. <i>Food Control</i> , 2022, 136, 108869.	2.8	14
98	Coffee constituents with antiadipogenic and antidiabetic potentials: A narrative review. <i>Food and Chemical Toxicology</i> , 2022, 161, 112821.	1.8	17
100	WHAT PHYSICIANS SHOULD KNOW ABOUT COFFEE. <i>Turkish Medical Student Journal</i> , 2022, 9, 8-13.	0.1	0
101	Coinoculation of lactic acid bacteria and yeasts increases the quality of wet fermented Arabica coffee. <i>International Journal of Food Microbiology</i> , 2022, 369, 109627.	2.1	20
102	Microbial ecology and functional coffee fermentation dynamics with <i>Pichia kudriavzevii</i> . <i>Food Microbiology</i> , 2022, 105, 104012.	2.1	12
103	Quantification of Caffeine and Chlorogenic Acid in Green and Roasted Coffee Samples Using HPLC-DAD and Evaluation of the Effect of Degree of Roasting on Their Levels. <i>Molecules</i> , 2021, 26, 7502.	1.7	34
104	Effects of High Pressure-Assisted Extraction on Yield, Antioxidant, Antimicrobial, and Anti-diabetic Properties of Chlorogenic Acid and Caffeine Extracted from Green Coffee Beans. <i>Food and Bioprocess Technology</i> , 2022, 15, 1529-1538.	2.6	10
105	Coffee Chlorogenic Acids Incorporation for Bioactivity Enhancement of Foods: A Review. <i>Molecules</i> , 2022, 27, 3400.	1.7	32
106	Bioaccessibility of coffee bean hydroxycinnamic acids during in vitro digestion influenced by the degree of roasting and activity of intestinal probiotic bacteria, and their activity in Caco-2 and HT29 cells. <i>Food Chemistry</i> , 2022, 392, 133328.	4.2	10
107	Karakteristik Fisikokimia dan Kapasitas Antioksidan Kopi Liberika dari Kabupaten Tanjung Jabung Barat, Jambi. <i>Jurnal Teknologi Dan Industri Pangan</i> , 2022, 33, 39-51.	0.1	0
108	Green Synthesis of Silver Nanoparticles Using Spent Coffee Ground Extracts: Process Modelling and Optimization. <i>Nanomaterials</i> , 2022, 12, 2597.	1.9	3
109	Evaluation of regular and decaffeinated (un)roasted coffee beans using HPLC and multivariate statistical methods. <i>Journal of Food Composition and Analysis</i> , 2022, 114, 104841.	1.9	4
110	Anti-Peri-implantitis Bacteria's Ability of Robusta Green Coffee Bean (<i>Coffea Canephora</i>) Ethanol Extract: An In Silico and In Vitro Study. <i>European Journal of Dentistry</i> , 2023, 17, 649-662.	0.8	2
111	KWASY FENOLOWE JAKO ZWIĄZKI O POTENCJALE ANTYGENOTOKSYCZNYM WYSTĄPUJĄCE W ROŚLINACH LECZNICZYCH I JADALNYCH. , 2021, 19, 28-41.		4
112	Physicochemical characteristics and bioactive compound profiles of Arabica Kalosi Enrekang with different postharvest processing. <i>Food Science and Technology</i> , 0, 42, .	0.8	4

#	ARTICLE	IF	CITATIONS
113	A New HPLC-MS/MS Method for the Simultaneous Determination of Quercetin and Its Derivatives in Green Coffee Beans. <i>Foods</i> , 2022, 11, 3033.	1.9	13
114	Chlorogenic acid for cancer prevention and therapy: Current status on efficacy and mechanisms of action. <i>Pharmacological Research</i> , 2022, 186, 106505.	3.1	35
115	Fe(III) and Cu(II) Complexes of Chlorogenic Acid: Spectroscopic, Thermal, Anti-/Pro-Oxidant, and Cytotoxic Studies. <i>Materials</i> , 2022, 15, 6832.	1.3	1
116	Effects of Different Processing Methods of Coffee Arabica on Colour, Acrylamide, Caffeine, Chlorogenic Acid, and Polyphenol Content. <i>Foods</i> , 2022, 11, 3295.	1.9	5
117	Quality and biochemical composition of Ethiopian coffee varied with growing region and locality. <i>Journal of Food Composition and Analysis</i> , 2023, 115, 105015.	1.9	5
118	Green electromembrane extraction procedure based on biodegradable chitosan films for determination of polyphenolic compounds in food samples: Greenness assessment of the sample preparation approach. <i>Talanta</i> , 2023, 253, 124034.	2.9	12
119	Antioxidant activity and characteristics of a cocoa drink formulated with encapsulated green coffee extract. <i>International Journal of Food Properties</i> , 2022, 25, 2477-2494.	1.3	1
120	Influence of genotype and processing on bioactive compounds of Ethiopian specialty Arabica coffee. <i>International Journal of Food Properties</i> , 2022, 25, 2574-2588.	1.3	2
121	SIMULTANEOUS DETERMINATION OF MONOCAFFEYOYLQUINIC ACIDS AND CAFFEINE BY REVERSE-PHASE HIGH-PERFORMANCE LIQUID CHROMATOGRAPHY WITH ELUENTS BASED ON PROPANOL-2 AND ETHYL ACETATE (REJECTION OF ACETONITRILE). <i>Zavodskaya Laboratoriya Diagnostika Materialov</i> , 2022, 88, 14-21.	0.1	0
122	Green/Roasted Coffee and Silverskin Extracts Inhibit Sugar Absorption by Human Intestinal Epithelial (Caco-2) Cells by Decreasing GLUT2 Gene Expression. <i>Foods</i> , 2022, 11, 3902.	1.9	1
123	Genotypic and Phenotypic Diversity of Endemic Golden Camellias Collected from the North of Vietnam. <i>Chemistry and Biodiversity</i> , 2023, 20, .	1.0	1
124	Comprehensive Analysis of Metabolites in Brews Prepared from Naturally and Technologically Treated Coffee Beans. <i>Antioxidants</i> , 2023, 12, 95.	2.2	1
125	Phenolic Acids and Derivatives: Description, Sources, Properties, and Applications. , 2023, , 37-72.		0
126	Antimicrobial effects of green and roasted beans of Coffee robusta and Coffee arabica on <i>Streptococcus mutans</i> " An in vitro comparative study. <i>Journal of Indian Association of Public Health Dentistry</i> , 2023, 21, 27.	0.0	0
127	Effects of atmospheric-thermosonication process on phenolic compounds extraction, extraction productivity and antioxidant activity of freeze-dried green tea and green coffee aqueous extracts. <i>Journal of Agriculture and Food Research</i> , 2023, 12, 100582.	1.2	0
128	Green Coffee Bean Extract Potentially Ameliorates Liver Injury due to HFD/STZ-Induced Diabetes in Rats. <i>Journal of Food Biochemistry</i> , 2023, 2023, 1-16.	1.2	2
129	Effect of different drying airflows and harvest periods on the quality of specialty coffee (<i>Coffea</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 100	0.1	0
132	Effect of decaffeination time on the chemical profile of green bean arabica coffee (<i>Coffea arabica</i> L.). <i>AIP Conference Proceedings</i> , 2023, , .	0.3	0

#	ARTICLE	IF	CITATIONS
133	Drying Methods of Coffee Extracts and Their Effects on Physicochemical Properties: A Review. Food and Bioprocess Technology, 2024, 17, 47-72.	2.6	3