

Bioactive compounds in banana and their associated he

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Antioxidant properties and UPLC-MS/MS profiling of phenolics in jacquemont's hazelnut kernels (<i>Corylus jacquemontii</i>) and its byproducts from western Himalaya. <i>Journal of Food Science and Technology</i> , 2016, 53, 3522-3531.	1.4	18
2	Composition, bioactive compounds and antioxidant activity of common Indian fruits and vegetables. <i>Journal of Food Science and Technology</i> , 2016, 53, 4056-4066.	1.4	114
3	Cellulose nanomaterials emulsion coatings for controlling physiological activity, modifying surface morphology, and enhancing storability of postharvest bananas (<i>Musa acuminata</i>). <i>Food Chemistry</i> , 2017, 232, 359-368.	4.2	78
4	Saponins in pulses and their health promoting activities: A review. <i>Food Chemistry</i> , 2017, 233, 540-549.	4.2	186
5	Acrylamide formation in plantain (<i>Musa paradisiaca</i>) chips influenced by different ripening stages: A correlation study with respect to reducing sugars, amino acids and phenolic content. <i>Food Chemistry</i> , 2017, 222, 53-60.	4.2	25
6	Developing a synbiotic fermented milk using probiotic bacteria and organic green banana flour. <i>Journal of Functional Foods</i> , 2017, 38, 242-250.	1.6	119
7	Natural Bioactive Food Components for Improving Enteral Tube Feeding Tolerance in Adult Patient Populations. <i>Nutrition in Clinical Practice</i> , 2018, 33, 107-120.	1.1	6
8	Phenolic composition and antioxidant potential of grain legume seeds: A review. <i>Food Research International</i> , 2017, 101, 1-16.	2.9	301
9	Effects of quince seed, almond, and tragacanth gum coating on the banana slices properties during the process of hot air drying. <i>Food Science and Nutrition</i> , 2017, 5, 1057-1064.	1.5	33
10	Coeliacs cannot live by gluten-free bread alone – every once in awhile they need antioxidants. <i>International Journal of Food Science and Technology</i> , 2017, 52, 81-90.	1.3	41
11	Bioactive constituents in pulses and their health benefits. <i>Journal of Food Science and Technology</i> , 2017, 54, 858-870.	1.4	200
12	An improved and miniaturized analytical strategy based on ^{13}C -QuEChERS for isolation of polyphenols. A powerful approach for quality control of baby foods. <i>Microchemical Journal</i> , 2018, 139, 110-118.	2.3	26
13	Sensory evaluation and glycaemic index of a food developed with flour from whole (pulp and peel) overripe banana (<i>Musa cavendishii</i>) discards. <i>LWT - Food Science and Technology</i> , 2018, 92, 569-575.	2.5	15
14	Phosphate fertilization changes the characteristics of ^{13}C banana starch. <i>International Journal of Biological Macromolecules</i> , 2018, 112, 1138-1145.	3.6	13
15	Fruit for sport. <i>Trends in Food Science and Technology</i> , 2018, 74, 85-98.	7.8	15
16	Sulfated modification of polysaccharides: Synthesis, characterization and bioactivities. <i>Trends in Food Science and Technology</i> , 2018, 74, 147-157.	7.8	193
17	Ecofriendly Fruit Switches: Graphene Oxide-Based Wrapper for Programmed Fruit Preservative Delivery To Extend Shelf Life. <i>ACS Applied Materials & Interfaces</i> , 2018, 10, 18478-18488.	4.0	32
18	Phenolics and essential mineral profile of organic acid pretreated unripe banana flour. <i>Food Research International</i> , 2018, 104, 100-109.	2.9	44

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20	Extraction and characterization of proteins from banana (<i>Musa Sapientum</i> L) flower and evaluation of antimicrobial activities. Journal of Food Science and Technology, 2018, 55, 658-666.	1.4	22
21	Kupffer Cells Survive Plasmodium berghei Sporozoite Exposure and Respond with a Rapid Cytokine Release. Pathogens, 2018, 7, 91.	1.2	12
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23	Enzymes in Food Technology. , 2018, , .		31
24	Bioactive compounds in banana fruits and their health benefits. Food Quality and Safety, 2018, 2, 183-188.	0.6	101
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38	MaMPK2 enhances MabZIP93-mediated transcriptional activation of cell wall modifying genes during banana fruit ripening. <i>Plant Molecular Biology</i> , 2019, 101, 113-127.	2.0	32
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40	Consumption of minimally processed foods as protective factors in the genesis of squamous cell carcinoma of the head and neck in Brazil. <i>PLoS ONE</i> , 2019, 14, e0220067.	1.1	12
41	Genetic Diversity in Horticultural Plants. <i>Sustainable Development and Biodiversity</i> , 2019, , .	1.4	2
42	Comparative Study on Aroma Volatiles, Organic Acids, and Sugars of Ambul Banana (<i>Musa</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 1.4 16		
43	Banana Ripening. <i>SpringerBriefs in Food, Health and Nutrition</i> , 2019, , .	0.5	7
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49	Application of laser-induced backscattering imaging for predicting and classifying ripening stages of Berangan bananas. <i>Computers and Electronics in Agriculture</i> , 2019, 160, 100-107.	3.7	37
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51	Comparison of high-throughput microextraction techniques, MEPS and 1/4-SPEed, for the determination of polyphenols in baby food by ultrahigh pressure liquid chromatography. <i>Food Chemistry</i> , 2019, 292, 14-23.	4.2	22
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62	Pyrethroid insecticide residue in "Grande Naine"™ banana peel and pulp during maturation. Food Science and Technology, 2019, 39, 68-73.	0.8	3
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113	The use of food by-products as a novel for functional foods: Their use as ingredients and for the encapsulation process. <i>Trends in Food Science and Technology</i> , 2021, 108, 269-280.	7.8	81
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134	Screening and Characterization of Phenolic Compounds from Australian Grown Bananas and Their Antioxidant Capacity. <i>Antioxidants</i> , 2021, 10, 1521.	2.2	41
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148	Importance of functional nutrition components on new Coronavirus disease (COVID-19) and other viral communicable diseases. <i>Food and Health</i> , 2021, 7, 286-299.	0.2	0
149	Antiâ€proliferative activity of <i>Ensete superbum</i> Roxb. Cheesman extract and its active principles on human colorectal cancer cell lines. <i>Journal of Food Science</i> , 2021, 86, 5026-5040.	1.5	5
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