

CITATION REPORT

List of articles citing

Characterization of dietary constituents and antioxidant capacity of Lam

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Journal of Food Science and Technology, 2017, 54, 3587-3597.

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#	Paper	IF	Citations
6	The Unexplored Potential of Edible Flowers Lipids. <i>Agriculture (Switzerland)</i> , 2018 , 8, 146	3	19
5	Phylogenetic and evolutionary features of the plastome of <i>Tropaeolum pentaphyllum</i> Lam. (Tropaeolaceae). <i>Planta</i> , 2020 , 252, 17	4.7	6
4	Borage, camellia, centaurea and pansies: Nutritional, fatty acids, free sugars, vitamin E, carotenoids and organic acids characterization. <i>Food Research International</i> , 2020 , 132, 109070	7	17
3	Bioactive Potential of Brazilian Plants Used as Food with Emphasis on Leaves and Roots. <i>Ethnobiology</i> , 2021 , 65-87	0.7	
2	Nutritional Characterization of the Functional and Antioxidant Activity of Cactus Flowers from Hidalgo, Mexico. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 5965	2.6	2
1	Edible Flowers as a Source of Dietary Fibre (Total, Insoluble and Soluble) as a Potential Athlete's Dietary Supplement. <i>Nutrients</i> , 2022 , 14, 2470	6.7	2