

# CITATION REPORT

List of articles citing

Phenolic compounds, antioxidant capacity and bioaccessibility of minerals of stingless bee honey (Meliponini)

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Journal of Food Composition and Analysis, 2017, 63, 89-97.

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#	Paper	IF	Citations
63	Honey authentication using rheological and physicochemical properties. <i>Journal of Food Science and Technology</i> , <b>2018</b> , 55, 4711-4718	3.3	7
62	Stingless bee honey: Quality parameters, bioactive compounds, health-promotion properties and modification detection strategies. <i>Trends in Food Science and Technology</i> , <b>2018</b> , 81, 37-50	15.3	41
61	Southern-Brazilian geopropolis: A potential source of polyphenolic compounds and assessment of mineral composition. <i>Food Research International</i> , <b>2019</b> , 126, 108683	7	8
60	A novel method based on passive diffusion that reduces the moisture content of stingless bee ( <i>Heterotrigona itama</i> ) honey. <i>Journal of Food Process Engineering</i> , <b>2019</b> , 42, e13221	2.4	2
59	Determination of essential and potentially toxic elements and their estimation of bioaccessibility in honeys. <i>Microchemical Journal</i> , <b>2019</b> , 151, 104221	4.8	10
58	Bioactive compounds and biological properties of Brazilian stingless bee honey have a strong relationship with the pollen floral origin. <i>Food Research International</i> , <b>2019</b> , 123, 1-10	7	28
57	The antioxidant properties of the chestnut bee pollen extract and its preventive action against oxidatively induced damage in DNA bases. <i>Journal of Food Biochemistry</i> , <b>2019</b> , 43, e12888	3.3	6
56	Melissopalynological, physicochemical and antioxidant properties of honey from West Coast of Malaysia. <i>Journal of Food Science and Technology</i> , <b>2019</b> , 56, 2508-2521	3.3	20
55	Impact of short-term thermal treatment on stingless bee honey (Meliponinae): Quality, phenolic compounds and antioxidant capacity. <i>Journal of Food Processing and Preservation</i> , <b>2019</b> , 43, e13954	2.1	13
54	Determination of Free Amino Acids in Stingless Bee (Meliponinae) Honey. <i>Food Analytical Methods</i> , <b>2019</b> , 12, 902-907	3.4	14
53	Comparative study of the chemical composition and biological potential of honey from different regions of Serbia. <i>Microchemical Journal</i> , <b>2020</b> , 152, 104420	4.8	21
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51	Effect of in vitro gastrointestinal digestion on the mineral content, phenolic compounds, and antioxidant capacity of commercial pulps of purple and white açai (Mart.). <i>Journal of Food Science and Technology</i> , <b>2020</b> , 57, 1740-1752	3.3	2
50	Investigation of phenolic compounds, antioxidant and anti-inflammatory activities in stingless bee honey (Meliponinae). <i>Food Research International</i> , <b>2020</b> , 129, 108756	7	40
49	Sensory and Physicochemical Evaluation of Acacia and Linden Honey Adulterated with Sugar Syrup. <i>Sensors</i> , <b>2020</b> , 20,	3.8	5
48	Phytochemical test and physical chemical properties of rubber honey from three types of bees ( <i>Apis mellifera</i> , <i>Apis dorsata</i> and <i>Trigona Itama</i> ). <i>IOP Conference Series: Materials Science and Engineering</i> , <b>2020</b> , 935, 012007	0.4	1
47	Stability of Brazilian <i>Apis mellifera</i> L. honey during prolonged storage: Physicochemical parameters and bioactive compounds. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 129, 109521	5.4	4

46	Effect of different storage conditions on physicochemical and bioactive characteristics of thermally processed stingless bee honeys. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 131, 109724	5.4	2
45	Antioxidant-Based Medicinal Properties of Stingless Bee Products: Recent Progress and Future Directions. <i>Biomolecules</i> , <b>2020</b> , 10,	5.9	30
44	Physicochemical and bioactive properties of Southern Brazilian <i>Apis mellifera</i> L. honeys. <i>Journal of Apicultural Research</i> , <b>2020</b> , 59, 910-916	2	1
43	Dataset about Southern-Brazilian geopropolis: Physical and chemical perspectives. <i>Data in Brief</i> , <b>2020</b> , 29, 105109	1.2	2
42	Effect thermal processing in the honey of <i>Tetragonisca angustula</i> : profile physicochemical, individual phenolic compounds and antioxidant capacity. <i>Journal of Apicultural Research</i> , <b>2021</b> , 60, 290-296		3
41	Physicochemical parameters, bioactive compounds, and antibacterial potential of stingless bee honey. <i>Journal of Food Processing and Preservation</i> , <b>2021</b> , 45, e15127	2.1	1
40	Phenolic compounds alter the ion permeability of phospholipid bilayers specific lipid interactions. <i>Physical Chemistry Chemical Physics</i> , <b>2021</b> , 23, 22352-22366	3.6	2
39	Stingless bee honey (Hymenoptera, Apidae, Meliponini): a review of quality control, chemical profile, and biological potential. <i>Apidologie</i> , <b>2021</b> , 52, 113-132	2.3	6
38	Stingless bee honey: a precious but unregulated product - reality and expectations. <i>Food Reviews International</i> , 1-30	5.5	6
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34	Chemical profiling, biological properties and environmental contaminants of stingless bee honey and propolis. <i>Journal of Apicultural Research</i> , 1-17	2	2
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25	Unique physicochemical properties and rare reducing sugar trehalulose mandate new international regulation for stingless bee honey. <i>Food Chemistry</i> , <b>2021</b> , 373, 131566	8.5	4
24	Study on the mechanism of laccase-catalyzed polydopamine rapid dyeing and modification of silk.. <i>RSC Advances</i> , <b>2022</b> , 12, 3763-3773	3.7	0
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19	A Review on Recent Progress of Stingless Bee Honey and Its Hydrogel-Based Compound for Wound Care Management. <i>Molecules</i> , <b>2022</b> , 27, 3080	4.8	0
18	A Comprehensive Review of Stingless Bee Products: Phytochemical Composition and Beneficial Properties of Honey, Propolis, and Pollen. <i>Applied Sciences (Switzerland)</i> , <b>2022</b> , 12, 6370	2.6	2
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