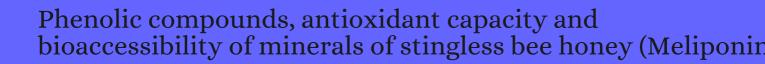
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DOI: 10.1016/j.jfca.2017.07.039 Journal of Food Composition and Analysis, 2017, 63, 89-97.

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63	Honey authentication using rheological and physicochemical properties. <i>Journal of Food Science and Technology</i> , 2018 , 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> , 2018 , 81, 37-50	15.3	41
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