

CITATION REPORT

List of articles citing

Kinetics of enzymatic inactivation and loss of anthocyanins and antioxidant activity in red cabbage blanched under different conditions

DOI: 10.1111/jfbc.12340

Journal of Food Biochemistry, 2017, 41, e12340.

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#	Paper	IF	Citations
6	Polyphenoloxidase in Fruit and Vegetables: Inactivation by Thermal and Non-thermal Processes. 2019 , 287-301		5
5	Sequential application of plasma-activated water and mild heating improves microbiological quality of ready-to-use shredded salted kimchi cabbage (<i>Brassica pekinensis</i> L.). <i>Food Control</i> , 2019 , 98, 501-509 ^{6.2}	6.2	55
4	Cabbage (<i>Brassica oleracea</i> var. capitata): A food with functional properties aimed to type 2 diabetes prevention and management. <i>Journal of Food Science</i> , 2021 , 86, 4775-4798	3.4	1
3	Updated insights into anthocyanin stability behavior from bases to cases: Why and why not anthocyanins lose during food processing.. <i>Critical Reviews in Food Science and Nutrition</i> , 2022 , 1-33	11.5	0
2	Influence of Cooking Methods on In Vitro Bioaccessibility of Phenolics, Flavonoids, and Antioxidant Activity of Red Cabbage.		0
1	Blanching in the food industry. 2023 , 211-246		0