

Phenolic Acid Profiling, Antioxidant, and Anti-Inflammatory Regulation in the Polyphenols of 16 Blueberry Samples

Molecules

22, 312

DOI: [10.3390/molecules22020312](https://doi.org/10.3390/molecules22020312)

Citation Report

#	ARTICLE	IF	CITATIONS
1	Dietary fruits and arthritis. <i>Food and Function</i> , 2018, 9, 70-77.	2.1	53
2	Optimization of Vortex-Assisted Dispersive Liquid-Liquid Microextraction for the Simultaneous Quantitation of Eleven Non-Anthocyanin Polyphenols in Commercial Blueberry Using the Multi-Objective Response Surface Methodology and Desirability Function Approach. <i>Molecules</i> , 2018, 23, 2921.	1.7	3
3	Flavonoids and Other Phenolic Compounds from Medicinal Plants for Pharmaceutical and Medical Aspects: An Overview. <i>Medicines (Basel, Switzerland)</i> , 2018, 5, 93.	0.7	972
4	Anthocyanins and their gut metabolites attenuate monocyte adhesion and transendothelial migration through nutrigenomic mechanisms regulating endothelial cell permeability. <i>Free Radical Biology and Medicine</i> , 2018, 124, 364-379.	1.3	40
5	Hypoglycemic activity and constituents analysis of blueberry (&em>Vaccinium) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 587 Td (corymbosum L.) in <i>Therapy</i> , 2018, Volume 11, 357-366.	1.1	15
6	Polyphenol Effects on Cholesterol Metabolism via Bile Acid Biosynthesis, CYP7A1: A Review. <i>Nutrients</i> , 2019, 11, 2588.	1.7	149
7	Preventive Effect of Blueberry Extract on Liver Injury Induced by Carbon Tetrachloride in Mice. <i>Foods</i> , 2019, 8, 48.	1.9	17
8	Nanoformulations to Enhance the Bioavailability and Physiological Functions of Polyphenols. <i>Molecules</i> , 2020, 25, 4613.	1.7	89
9	Berry Phenolic and Volatile Extracts Inhibit Pro-Inflammatory Cytokine Secretion in LPS-Stimulated RAW264.7 Cells through Suppression of NF- κ B Signaling Pathway. <i>Antioxidants</i> , 2020, 9, 871.	2.2	20
10	Optimization of a Novel Method Based on Ultrasound-Assisted Extraction for the Quantification of Anthocyanins and Total Phenolic Compounds in Blueberry Samples (<i>Vaccinium corymbosum</i> L.). <i>Foods</i> , 2020, 9, 1763.	1.9	28
11	Classification of Different Blueberry Cultivars by Analysis of Physical Factors, Chemical and Nutritional Ingredients, and Antioxidant Capacities. <i>Journal of Food Quality</i> , 2020, 2020, 1-9.	1.4	1
12	Blueberry Counteracts BV-2 Microglia Morphological and Functional Switch after LPS Challenge. <i>Nutrients</i> , 2020, 12, 1830.	1.7	18
13	In vitro Antioxidant, Anti-inflammatory, Anti-metabolic Syndrome, Antimicrobial, and Anticancer Effect of Phenolic Acids Isolated from Fresh Lovage Leaves [<i>Levisticum officinale</i> Koch] Elicited with Jasmonic Acid and Yeast Extract. <i>Antioxidants</i> , 2020, 9, 554.	2.2	10
14	$\hat{\pm}$ â€œAmylase and tyrosinase inhibitory activities, phenolic contents, and antioxidant capacities of wild and cultivated blueberries. <i>Journal of Food Processing and Preservation</i> , 2021, 45, .	0.9	1
15	Nutraceutical management of metabolic syndrome as a palliative and a therapeutic to coronavirus disease (COVID) crisis. <i>Archives of Physiology and Biochemistry</i> , 2023, 129, 1123-1142.	1.0	3
16	From winery by-product to healthy product: bioavailability, redox signaling and oxidative stress modulation by wine pomace product. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, , 1-23.	5.4	11
17	Targeting phytoprotection in the COVID-19-induced lung damage and associated systemic effectsâ€”the evidence-based 3PM proposition to mitigate individual risks. <i>EPMA Journal</i> , 2021, 12, 325-347.	3.3	9
18	Transcriptome based genetic resources from Rabbiteye and Southern Highbush blueberries. <i>Journal of Berry Research</i> , 2021, 11, 363-375.	0.7	0

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19	The efficacy of berries against lipopolysaccharide-induced inflammation: A review. Trends in Food Science and Technology, 2021, 117, 74-91.	7.8	18
20	The Quality of Freeze-Dried and Rehydrated Blueberries Depending on their Size and Preparation for Freeze-Drying. Acta Universitatis Cibiniensis Series E: Food Technology, 2020, 24, 61-78.	0.6	4
21	Antioxidant activity and content of phenolic compounds in fruits of mainly cultivated blueberries in Korea. Journal of Plant Biotechnology, 2018, 45, 392-399.	0.1	2
22	COMPOSITION AND ANTIOXIDANT PROPERTIES OF EXTRACTS FROM SHEETS OF THE BLUEBERRY HIGH (VACCINIUM CORYMBOSUM L.). Khimiya Rastitel'nogo Syr'ya, 2020, , 223-232.	0.0	1
23	Polyphenols: Classifications, Biosynthesis and Bioactivities. , 2020, , 389-414.		13
24	The Effects of Blueberry Phytochemicals on Cell Models of Inflammation and Oxidative Stress. Advances in Nutrition, 2022, 13, 1279-1309.	2.9	10
25	Beneficial effects of blueberry supplementation on the components of metabolic syndrome: a systematic review and meta-analysis. Food and Function, 2022, , .	2.1	2
26	<scp>MiR</scp>â€125b enhances doxorubicinâ€induced cardiotoxicity by suppressing the nucleusâ€cytoplasmic translocation of <scp>YAP</scp> via targeting <scp>STARD13</scp>. Environmental Toxicology, 2022, 37, 730-740.	2.1	5
27	Impact of solid-state fermentation on factors and mechanisms influencing the bioactive compounds of grainsâ€and processing by-products. Critical Reviews in Food Science and Nutrition, 2023, 63, 5388-5413.	5.4	7
28	Rapid and Simultaneous Determination of Free Aromatic Carboxylic Acids and Phenols in Commercial Juices by GC-MS after Ethyl Chloroformate Derivatization. Separations, 2022, 9, 9.	1.1	3
29	Promising Antifungal Activity of Encephalartos laurentianus de Wild against Candida albicans Clinical Isolates: In Vitro and In Vivo Effects on Renal Cortex of Adult Albino Rats. Journal of Fungi (Basel, Switzerland), 2022, 8, 426.	1.5	9
30	Active Compounds in Fruits and Inflammation in the Body. Nutrients, 2022, 14, 2496.	1.7	8
31	Oxidation in Poultry Feed: Impact on the Bird and the Efficacy of Dietary Antioxidant Mitigation Strategies. Poultry, 2022, 1, 246-277.	0.5	3
32	Assessment of antioxidant capacity, heavy metal, mineral and protein contents of some medicinal plants selected in Van. Van Sagl'tlAk Bilimleri Dergisi, 0, , .	0.6	0
33	Non-destructive detection of the quality attributes of fruits by visible-near infrared spectroscopy. Journal of Food Measurement and Characterization, 2023, 17, 1526-1534.	1.6	3
34	Transcriptome Analysis Identifies Genes Associated with Chlorogenic Acid Biosynthesis during Apple Fruit Development. Horticulturae, 2023, 9, 217.	1.2	3
35	The Extraction and High Antiproliferative Effect of Anthocyanin from Gardenblue Blueberry. Molecules, 2023, 28, 2850.	1.7	3