

# 5-Hydroxymethylfurfural (HMF) levels in honey and other and human health

Chemistry Central Journal

12, 35

DOI: [10.1186/s13065-018-0408-3](https://doi.org/10.1186/s13065-018-0408-3)

Citation Report

#	ARTICLE	IF	CITATIONS
1	Physicochemical characterization and antioxidant activity of Palestinian honey samples. <i>Food Science and Nutrition</i> , 2018, 6, 2056-2065.	1.5	25
2	Effect of Six Month Storage on Physicochemical Analysis and Antioxidant Activity of Several Types of Honey. <i>IOP Conference Series: Materials Science and Engineering</i> , 0, 440, 012047.	0.3	7
3	Absorption of 1-Dicysteinethioacetal-5-Hydroxymethylfurfural in Rats and Its Effect on Oxidative Stress and Gut Microbiota. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 11451-11458.	2.4	17
4	Phenolic Compounds in Honey and Their Associated Health Benefits: A Review. <i>Molecules</i> , 2018, 23, 2322.	1.7	380
5	Predictive modeling for 5-hydroxymethylfurfural formation by some application conditions of high hydrostatic pressure, namely glucose concentration and application temperature, in high glucose containing model beverages. <i>Journal of Food Process Engineering</i> , 2018, 41, e12852.	1.5	3
6	5-Hydroxymethyl furfural determination in Italian honeys by a fast near infrared spectroscopy. <i>Microchemical Journal</i> , 2018, 143, 140-144.	2.3	18
7	In-vitro cytotoxicity of Trigona itama honey against human lung adenocarcinoma epithelial cell line (A549). <i>European Journal of Integrative Medicine</i> , 2019, 30, 100955.	0.8	6
8	High-Voltage Electric Discharge Extraction of Bioactive Compounds from the Cocoa Bean Shell. <i>Chemical and Biochemical Engineering Quarterly</i> , 2019, 33, 271-280.	0.5	14
9	Raw plant-based biorefinery: A new paradigm shift towards biotechnological approach to sustainable manufacturing of HMF. <i>Biotechnology Advances</i> , 2019, 37, 107422.	6.0	35
10	Investigation of antioxidative effects of a cardioprotective solution in heart tissue. <i>Molecular and Cellular Biochemistry</i> , 2019, 461, 73-80.	1.4	5
11	5-hydroxymethylfurfural-embedded poly (vinyl alcohol)/sodium alginate hybrid hydrogels accelerate wound healing. <i>International Journal of Biological Macromolecules</i> , 2019, 138, 933-949.	3.6	51
12	Conceptualization of a spent coffee grounds biorefinery: A review of existing valorisation approaches. <i>Food and Bioproducts Processing</i> , 2019, 118, 149-166.	1.8	59
13	Comparison of Differences of 1,2-Dicarbonyl Compounds between Naturally Matured and Artificially Heated Acacia Honey: Their Application to Determine Honey Quality. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 12885-12894.	2.4	23
14	Physicochemical properties of eleven monofloral honey samples produced in Morocco. <i>Arab Journal of Basic and Applied Sciences</i> , 2019, 26, 476-487.	1.0	36
15	Identification of a 5-Hydroxymethylfurfural-Lysine Schiff Base and Its Cytotoxicity in Three Cell Lines. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 10214-10221.	2.4	15
16	Effect of Feeding Honey Bee ( <i>Apis mellifera</i> Hymenoptera: Apidae) Colonies With Honey, Sugar Solution, Inverted Sugar, and Wheat Starch Syrup on Nosematosis Prevalence and Intensity. <i>Journal of Economic Entomology</i> , 2020, 113, 26-33.	0.8	7
17	Recent advances in processing technology to reduce 5-hydroxymethylfurfural in foods. <i>Trends in Food Science and Technology</i> , 2019, 93, 271-280.	7.8	75
18	Optimization of process parameters on hydroxymethylfurfural content, diastase and invertase activity of coriander honey. <i>Journal of Food Science and Technology</i> , 2019, 56, 3205-3214.	1.4	8

#	ARTICLE	IF	CITATIONS
19	Modelling Contaminant Formation during Thermal Processing of Sea Buckthorn Purée. <i>Molecules</i> , 2019, 24, 1571.	1.7	9
20	Complexation of Eu(III) with furan monocarboxylates in aqueous medium at variable temperatures: Luminescence and computational studies. <i>Journal of Luminescence</i> , 2019, 212, 83-91.	1.5	3
21	Development and Validation of UV-Visible Spectrophotometric Method for the Determination of 5-Hydroxymethyl Furfural Content in Canned Malt Drinks and Fruit Juices in Ghana. <i>Journal of Food Quality</i> , 2019, 2019, 1-8.	1.4	10
22	Influences of stir-frying and baking on flavonoid profile, antioxidant property, and hydroxymethylfurfural formation during preparation of blueberry-filled pastries. <i>Food Chemistry</i> , 2019, 287, 167-175.	4.2	30
23	Antibacterial Activity and Mechanism of Action of Methanol Extract from Kasturi Mango Fruit ( <i>Mangifera casturi</i> ) on Caries-Causing Bacterium <i>Streptococcus mutans</i> . <i>Jurnal Kimia Sains Dan Aplikasi</i> , 2019, 22, 235-241.	0.1	1
24	5-Hydroxymethylfurfural Mitigates Lipopolysaccharide-Stimulated Inflammation via Suppression of MAPK, NF- $\kappa$ B and mTOR Activation in RAW 264.7 Cells. <i>Molecules</i> , 2019, 24, 275.	1.7	55
25	Thermal processing food-related toxicants: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2019, 59, 3579-3596.	5.4	80
26	Kinetics of 5-Hydroxymethylfurfural formation in the sugar-amino acid model of Maillard reaction. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 2340-2347.	1.7	29
27	Exploring the binding interaction of Maillard reaction by-product 5-Hydroxymethyl-2-furaldehyde with calf thymus DNA. <i>Journal of the Science of Food and Agriculture</i> , 2019, 99, 3192-3202.	1.7	15
28	Exploring epigallocatechin gallate impregnation to inhibit 5-hydroxymethylfurfural formation and the effect on antioxidant ability of black garlic. <i>LWT - Food Science and Technology</i> , 2020, 117, 108628.	2.5	19
29	Interaction characterization of 5-Hydroxymethyl-2-furaldehyde with human serum albumin: Binding characteristics, conformational change and mechanism. <i>Journal of Molecular Liquids</i> , 2020, 297, 111835.	2.3	28
30	5-Hydroxymethylfurfural restores low-oxygen rheology of sickle trait blood <i>in vitro</i> . <i>British Journal of Haematology</i> , 2020, 188, 985-993.	1.2	7
31	Hydrazone chemistry assisted DNAzyme for the analysis of double targets. <i>Chemical Communications</i> , 2020, 56, 695-698.	2.2	8
32	Formation and Identification of Two Hydroxymethylfurfural-Glycine Adducts and Their Cytotoxicity and Absorption in Caco-2 Cells. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 384-389.	2.4	10
33	Bio-Based Alternatives to Phenol and Formaldehyde for the Production of Resins. <i>Polymers</i> , 2020, 12, 2237.	2.0	111
34	Chemical analysis and sensory evaluation of honey produced by honeybee colonies fed with different sugar pastes. <i>Food Science and Nutrition</i> , 2020, 8, 5823-5831.	1.5	7
35	Thermostability of bioactive compounds during roasting process of coffee beans. <i>Heliyon</i> , 2020, 6, e05508.	1.4	36
36	Simultaneous Quantitative Assessment of Ochratoxin A, Patulin, 5-Hydroxymethylfurfural, and Bisphenol A in Fruit Drinks Using HPLC with Diode Array-Fluorimetric Detection. <i>Foods</i> , 2020, 9, 1633.	1.9	13

#	ARTICLE	IF	CITATIONS
37	Antioxidant and Anti-Inflammatory Activities of Safflower ( <i>Carthamus tinctorius</i> L.) Honey Extract. <i>Foods</i> , 2020, 9, 1039.	1.9	28
38	Distinguishing between saturated and unsaturated meads based on their chemical characteristics. <i>LWT - Food Science and Technology</i> , 2020, 133, 109962.	2.5	7
39	<i>Clinacanthus nutans</i> Leaves Extract Reverts Endothelial Dysfunction in Type 2 Diabetes Rats by Improving Protein Expression of eNOS. <i>Oxidative Medicine and Cellular Longevity</i> , 2020, 2020, 1-10.	1.9	13
40	Analysis of volatile emissions from grape berries infected with <i>Aspergillus carbonarius</i> using hyphenated and portable mass spectrometry. <i>Scientific Reports</i> , 2020, 10, 21179.	1.6	11
41	Influence of carbohydrate additives on 5-hydroxymethylfurfural (HMF) content in pork tenderloin. <i>Proceedings of the Nutrition Society</i> , 2020, 79, .	0.4	0
42	HMF causes anaphylactic symptoms by acting as a H1 receptor agonist. <i>Biochemical Pharmacology</i> , 2020, 177, 114008.	2.0	8
43	Green synthesis and characterization of silver nanoparticles using Tualang honey and evaluation of their antioxidant activities. <i>Advances in Natural Sciences: Nanoscience and Nanotechnology</i> , 2020, 11, 025010.	0.7	6
44	Influence of caramel and molasses addition on acrylamide and 5-hydroxymethylfurfural formation and sensory characteristics of non-centrifugal cane sugar during manufacturing. <i>Journal of the Science of Food and Agriculture</i> , 2020, 100, 4512-4520.	1.7	4
45	Stability of Brazilian <i>Apis mellifera</i> L. honey during prolonged storage: Physicochemical parameters and bioactive compounds. <i>LWT - Food Science and Technology</i> , 2020, 129, 109521.	2.5	16
46	Prospects toward UV-blue filtered solar drying of agricultural farm produce using chemically deposited copper chalcogenide thin films on cellular polycarbonate. <i>Solar Energy</i> , 2020, 203, 123-135.	2.9	8
47	A multi-faceted approach to analyzing glucose heat-degradants and evaluating impact to a CHO cell culture process. <i>AIChE Journal</i> , 2020, 66, e16295.	1.8	0
48	Pesticide residues in honey and their potential reproductive toxicity. <i>Science of the Total Environment</i> , 2020, 741, 139953.	3.9	95
49	Upgrading the chemistry of Ñ-conjugated polymers toward more sustainable materials. <i>Journal of Materials Chemistry C</i> , 2020, 8, 9792-9810.	2.7	36
50	Changes in chemical composition and antioxidant activity of dried Citrus unshiu peel after roasting. <i>LWT - Food Science and Technology</i> , 2020, 131, 109612.	2.5	10
51	Direct electrochemical determination of very low levels of 5-hydroxymethyl furfural in natural honey by cyclic and square wave voltammetric techniques. <i>Journal of Electroanalytical Chemistry</i> , 2020, 873, 114326.	1.9	19
52	Comparative study of toxic heavy metal residues and other properties of honey from different environmental production systems. <i>Environmental Science and Pollution Research</i> , 2020, 27, 38200-38211.	2.7	17
53	Nutritional, mineral and organic acid composition of syrups produced from six Moroccan date fruit ( <i>Phoenix dactylifera</i> L.) varieties. <i>Journal of Food Composition and Analysis</i> , 2020, 93, 103591.	1.9	28
54	Effect of oxygen scavenger screw-caps on quality of pineapple juices. <i>Chemical Papers</i> , 2020, 74, 4181-4191.	1.0	2

#	ARTICLE	IF	CITATIONS
55	Scientific Attention to Sustainability and SDGs: Meta-Analysis of Academic Papers. <i>Energies</i> , 2020, 13, 975.	1.6	19
56	Toward Sustainable Hydroxymethylfurfural Production Using Seaweeds. <i>Trends in Biotechnology</i> , 2020, 38, 487-496.	4.9	11
57	Hydrazone chemistry mediated toehold strand displacement cascade and its application for 5-hydroxymethylfurfural analysis. <i>Analytica Chimica Acta</i> , 2020, 1104, 110-116.	2.6	6
58	Sustainable Processes and Chemical Characterization of Natural Food Additives: Palmyra Palm ( <i>Borassus Flabellifer</i> Linn.) Granulated Sugar. <i>Sustainability</i> , 2020, 12, 2650.	1.6	14
59	Formation of Acrylamide and other Heat-Induced Compounds during Panela Production. <i>Foods</i> , 2020, 9, 531.	1.9	16
60	The Toxicological Aspects of the Heat-Borne Toxicant 5-Hydroxymethylfurfural in Animals: A Review. <i>Molecules</i> , 2020, 25, 1941.	1.7	31
61	5-Hydroxymethylfurfural (HMF) formation, occurrence and potential health concerns: recent developments. <i>Toxin Reviews</i> , 2021, 40, 545-561.	1.5	49
62	Effect of extreme heat processing on the Moroccan Zantazâ€™™ honey antioxidant activities. <i>Journal of Food Science and Technology</i> , 2020, 57, 3323-3333.	1.4	10
63	Honey and obesity-related dysfunctions: a summary on health benefits. <i>Journal of Nutritional Biochemistry</i> , 2020, 82, 108401.	1.9	32
64	Identification of 5-Hydroxymethylfurfural (5-HMF) as an Active Component Citrus Jabara That Suppresses FcÎµRI-Mediated Mast Cell Activation. <i>International Journal of Molecular Sciences</i> , 2020, 21, 2472.	1.8	10
66	The occurrence and stability of Maillard reaction products in various traditional Chinese sauces. <i>Food Chemistry</i> , 2021, 342, 128319.	4.2	18
67	In house validation for the direct determination of 5-hydroxymethyl-2-furfural (HMF) in â€œlecheâ€ Journal of Food Composition and Analysis, 2021, 95, 103665.	1.9	5
68	Honey quality parameters, chemical composition and antimicrobial activity in twelve Ecuadorian stingless bees ( <i>Apidae: Apinae: Meliponini</i> ) tested against multiresistant human pathogens. <i>LWT - Food Science and Technology</i> , 2021, 140, 110737.	2.5	27
69	Quality changes during long-term storage of a peculiar Brazilian honeydew honey: â€œBracatingaâ€ Journal of Food Composition and Analysis, 2021, 97, 103769.	1.9	11
70	A novel spectrophotometric method based on Seliwanoff test to determine 5-(Hydroxymethyl) furfural (HMF) in honey: Development, in house validation and application. <i>LWT - Food Science and Technology</i> , 2021, 139, 110602.	2.5	20
71	Aliphatic organic acids as promising authenticity markers of bracatinga honeydew honey. <i>Food Chemistry</i> , 2021, 343, 128449.	4.2	20
72	Honey and children: only a grandmaâ€™™s<i>panacea</i> or a real useful tool?. <i>International Journal of Food Sciences and Nutrition</i> , 2021, 72, 300-307.	1.3	2
73	Risk and Benefit of Natural and Commercial Dark Brown Sugars as Evidenced by Phenolic and Maillard Reaction Product Contents. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 767-775.	2.4	8

#	ARTICLE	IF	CITATIONS
74	Bee products as nutraceuticals to nutraceuticals for bees. , 2021, , 813-833.		6
75	Sheka forest biosphere reserve beekeeping practices and characteristics of <i>Schefflera abyssinica</i> honey, Ethiopia. <i>Environment, Development and Sustainability</i> , 2021, 23, 11818-11836.	2.7	2
76	Physico-chemical characteristics of honey produced by stingless bees ( <i>Meliponula beccarii</i> ) from West Showa zone of Oromia Region, Ethiopia. <i>Heliyon</i> , 2021, 7, e05875.	1.4	21
77	Effect of drying on physicochemical and functional properties of stingless bee honey. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15328.	0.9	7
78	Research progress on radioprotective effects of bee products. <i>International Journal of Radiation Biology</i> , 2021, 97, 444-451.	1.0	1
79	Application of vanadyl hydrogen phosphate/KIT-6 composites as a catalyst for dehydration of sucrose. <i>Journal of the Iranian Chemical Society</i> , 2021, 18, 2291-2302.	1.2	2
80	Recent advances in the production and value addition of selected hydrophobic analogs of biomass-derived 5-(hydroxymethyl)furfural. <i>Biomass Conversion and Biorefinery</i> , 2023, 13, 2571-2593.	2.9	17
81	Deciphering the Antitussive, Expectorant, and Anti-Inflammatory Potentials of <i>ShashamKyeongok-Go</i> and Their Phytochemical Attributes: In Vivo Appraisal in ICR Mice. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 1349.	1.3	4
82	Effect of Heating Processes on Physical and Chemical Properties of Syrup from Sap of Nipa Palm ( <i>Nypa</i> ) Tj ETQqO 0.0 rgBT /Oyerlock 10	0.9	1
83	Protective Effect of <i>Pyrus ussuriensis</i> Maxim. Extract against Ethanol-Induced Gastritis in Rats. <i>Antioxidants</i> , 2021, 10, 439.	2.2	15
84	N-Amino-L-Proline Methyl Ester from an Australian Fish Gut-Derived Fungus: Challenging the Distinction between Natural Product and Artifact. <i>Marine Drugs</i> , 2021, 19, 151.	2.2	11
85	Seagrass-based platform strategies for sustainable hydroxymethylfurfural (HMF) production: toward bio-based chemical products. <i>Critical Reviews in Biotechnology</i> , 2021, 41, 902-917.	5.1	13
86	Changes of Physicochemical Properties of Starch Syrups Recommended for Winter Feeding of Honeybees during Storage. <i>Agriculture (Switzerland)</i> , 2021, 11, 374.	1.4	3
87	Effect of formulation and heat treatment on 5-hydroxymethylfurfural formation and quality parameters in dulce de leche. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2021, 38, 1118-1125.	1.1	4
88	The Use of Ultrasound for Preventing Honey Crystallization. <i>Foods</i> , 2021, 10, 773.	1.9	13
89	Identification of Active Chemical Compounds of Honey from Some Regions in Indonesia. <i>Science and Technology Indonesia</i> , 2021, 6, 74-84.	0.5	3
90	Effects of Anaerobic Fermentation on Black Garlic Extract by <i>Lactobacillus</i> : Changes in Flavor and Functional Components. <i>Frontiers in Nutrition</i> , 2021, 8, 645416.	1.6	3
91	Intriguing role of novel ionic liquids in stochastic degradation of chitosan. <i>Carbohydrate Polymers</i> , 2021, 260, 117828.	5.1	9

#	ARTICLE	IF	CITATIONS
92	Optimization of a miniaturized solid-phase microextraction method followed by gas chromatography mass spectrometry for the determination of twenty four volatile and semivolatile compounds in honey from Galicia (NW Spain) and foreign countries. <i>Sustainable Chemistry and Pharmacy</i> , 2021, 21, 100451.	1.6	9
93	Occurrence of acrylamide, hydroxymethylfurfural and furaldehyde as process contaminants in traditional breakfast cereals: <i>Food Control</i> , 2021, 124, 107931.	2.8	8
94	Comparing the Antimicrobial Actions of Greek Honeys from the Island of Lemnos and Manuka Honey from New Zealand against Clinically Important Bacteria. <i>Foods</i> , 2021, 10, 1402.	1.9	15
95	Physicochemical properties and nutritional compositions of nipa palm ( <i>Nypa fruticans</i> Wurm) syrup. <i>NFS Journal</i> , 2021, 23, 58-65.	1.9	13
96	Inhibition Mechanism of L-Cysteine on Maillard Reaction by Trapping 5-Hydroxymethylfurfural. <i>Foods</i> , 2021, 10, 1391.	1.9	10
97	Extract from the branches of <i>Rhamnus yoshinoi</i> exerts anti-cancer effects on human prostate cancer cells through Wnt/ $\beta$ -catenin proteasomal degradation and identification of compounds by GC/MS. <i>Journal of Plant Biotechnology</i> , 2021, 48, 106-114.	0.1	0
98	Thermal treatment enhances the $\alpha$ -glucosidase inhibitory activity of bitter melon ( <i>Momordica</i> ) reaction products. <i>Journal of Food Science</i> , 2021, 86, 3109-3121.	1.5	8
99	The Physicochemical Characteristics of Gelam Honey and Its Outcome on the Female Reproductive Tissue of Sprague-Dawley Rats: A Preliminary Study. <i>Molecules</i> , 2021, 26, 3346.	1.7	4
100	Secondary product from strawberry ( <i>Fragaria ananassa</i> ) fruit for extended preservation and value addition. <i>Journal of Food Science and Technology</i> , 2022, 59, 1598-1609.	1.4	1
101	Effect of long-term and heating storage on honey visible spectrum: an alternative parameter for quality monitoring of bracatinga honeydew honey. <i>Journal of Food Science and Technology</i> , 2021, 58, 4815-4822.	1.4	2
102	Determination of 5-hydroxymethylfurfural in tomato-based products by MEKC method. <i>Journal of Food Composition and Analysis</i> , 2021, 100, 103927.	1.9	7
103	Effect of novel sequential soaking treatments on Maillard reaction products in potato and alternative vegetable crisps. <i>Heliyon</i> , 2021, 7, e07441.	1.4	4
104	Powdered Activated Carbon Treatment of Sugar Beet Molasses for Liquid Invert Sugar Production: Effects of Storage Time and Temperatures. <i>Sugar Tech</i> , 2022, 24, 522-531.	0.9	4
105	Cell wall hemicellulose for sustainable industrial utilization. <i>Renewable and Sustainable Energy Reviews</i> , 2021, 144, 110996.	8.2	83
106	Heat impact on total phenolic content and antioxidant activity of Malaysian Tualang and Kelulut honey. <i>Journal of Tropical Resources and Sustainable Science</i> , 2020, 8, 108-113.	0.1	0
107	Storage conditions significantly influence the stability of stingless bee ( <i>Melipona scutellaris</i> ) honey. <i>Journal of Apicultural Research</i> , 2023, 62, 530-541.	0.7	1
108	Microbial quality, physicochemical characteristics, proximate analysis, and antimicrobial activities of honey from Anfilo district. <i>Food Bioscience</i> , 2021, 42, 101132.	2.0	6
109	Fast Detection of 5-Hydroxymethylfurfural in Dulce de Leche by SPE-LC-MS. <i>Food Analytical Methods</i> , 2022, 15, 1-9.	1.3	7

#	ARTICLE	IF	CITATIONS
110	From the Beehives: Identification and Comparison of Physicochemical Properties of Algerian Honey. <i>Resources</i> , 2021, 10, 94.	1.6	16
111	Physicochemical parameters prediction and authentication of different monofloral honeys based on FTIR spectra. <i>Journal of Food Composition and Analysis</i> , 2021, 102, 104021.	1.9	30
112	Bioactivities generated from meat proteins by enzymatic hydrolysis and the Maillard reaction. <i>Meat Science</i> , 2021, 180, 108561.	2.7	29
113	Classification of stingless bee honey based on species, dehumidification process and geographical origins using physicochemical and ATR-FTIR chemometric approach. <i>Journal of Food Composition and Analysis</i> , 2021, 104, 104126.	1.9	19
114	Characterization of honeys produced by sympatric species of Afrotropical stingless bees (Hymenoptera, Meliponini). <i>Food Chemistry</i> , 2022, 366, 130597.	4.2	28
116	REGULATORY STANDARDS OF HONEY SAFETY AND QUALITY. <i>Animal Science and Food Technology</i> , 2020, 11, 5-18.	0.2	2
117	Conventional and emergent technologies for honey processing: A perspective on microbiological safety, bioactivity, and quality. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2021, 20, 5393-5420.	5.9	12
118	5-Hydroxymethylfurfural Enhances the Antiviral Immune Response in Macrophages through the Modulation of RIG-I-Mediated Interferon Production and the JAK/STAT Signaling Pathway. <i>ACS Omega</i> , 2021, 6, 28019-28030.	1.6	6
119	Response surface approach to optimize temperature, pH and time on antioxidant properties of Wild Bush ( <i>Plectranthus rugosus</i> ) honey from high altitude region (Kashmir Valley) of India. <i>Saudi Journal of Biological Sciences</i> , 2021, 29, 767-773.	1.8	1
120	Determination of 5-hydroxymethylfurfural (5-HMF) in Expired Pharmaceutical Syrups by Using HPLC-DAD Method. <i>Journal of the Turkish Chemical Society, Section A: Chemistry</i> , 2018, 5, 1431-1440.	0.4	6
121	Geleneksel Anjelika (Melek Otu) ReĖşelinin Fizikokimyasal ve Duyusal Ėzellikleri. <i>Akademik GĖda</i> , 2019, 17, 485-496.	0.5	8
122	Assessment of adulteration and mycoflora identification of honey samples marketed in the metropolitan region of Belo Horizonte, Brazil. <i>Research, Society and Development</i> , 2020, 9, e440974246.	0.0	5
123	A ratiometric fluorescence sensor for 5-hydroxymethylfurfural detection based on strand displacement reaction. <i>Talanta</i> , 2022, 238, 123029.	2.9	7
124	Design and evaluation of non-conventional extraction for bioactive compounds recovery from spent coffee ( <i>Coffea arabica</i> L.) grounds. <i>Chemical Engineering Research and Design</i> , 2022, 177, 418-430.	2.7	11
125	Detection of 5-hydroxymethylfurfural based on split-DNAzyme assisted signal amplification via quartz crystal microbalance. <i>Sensors and Actuators B: Chemical</i> , 2022, 352, 131031.	4.0	3
126	Rapid Detection of Thermal Treatment of Honey by Chemometrics-Assisted FTIR Spectroscopy. <i>Foods</i> , 2021, 10, 2892.	1.9	3
127	A quick and simple paper-based method for detection of furfural and 5-hydroxymethylfurfural in beverages and fruit juices. <i>Food Chemistry</i> , 2022, 377, 131532.	4.2	16
128	Alpha-Ketoglutarate and 5-HMF: A Potential Anti-Tumoral Combination against Leukemia Cells. <i>Antioxidants</i> , 2021, 10, 1804.	2.2	3



#	ARTICLE	IF	CITATIONS
129	FURFURAL, HYDROXYMETHYLFURFURAL AND FUROSINE AS MAILLARD REACTION MARKERS IN FRUIT BASED FOODS INCLUDING JAMS AND BABY FOOD. <i>Journal of Microbiology, Biotechnology and Food Sciences</i> , 2021, 11, e1384.	0.4	3
130	Maillard reaction harmful products in dairy products: Formation, occurrence, analysis, and mitigation strategies. <i>Food Research International</i> , 2022, 151, 110839.	2.9	36
131	Estimating Hydroxymethylfurfural (HMF) Concentration Via Modified Seliwanoff Test Using Artificial Neural Network (ANN). <i>Brazilian Archives of Biology and Technology</i> , 0, 64, .	0.5	0
132	Chemical Composition Analysis and Antioxidant Activity of <i>Coffea robusta</i> Monofloral Honeys from Vietnam. <i>Foods</i> , 2022, 11, 388.	1.9	6
133	Phytochemical Characterization, Antioxidant Activity, and Cytotoxicity of Methanolic Leaf Extract of <i>Chlorophytum Comosum</i> (Green Type) (Thunb.) Jacq. <i>Molecules</i> , 2022, 27, 762.	1.7	25
134	Systematic Review of the Characteristic Markers in Honey of Various Botanical, Geographic, and Entomological Origins. <i>ACS Food Science &amp; Technology</i> , 2022, 2, 206-220.	1.3	13
135	A general review on the use of advance oxidation and adsorption processes for the removal of furfural from industrial effluents. <i>Microporous and Mesoporous Materials</i> , 2022, 331, 111638.	2.2	46
136	Revealing the Effect of Heat Treatment on the Spectral Pattern of Unifloral Honeys Using Aquaphotomics. <i>Molecules</i> , 2022, 27, 780.	1.7	6
137	Risk assessment of acrylamide and 5-hydroxymethyl-2-furfural (5-HMF) exposure from bread consumption: Turkey. <i>Journal of Food Composition and Analysis</i> , 2022, 107, 104409.	1.9	21
138	Chemocatalytic value addition of glucose without carbon-carbon bond cleavage/formation reactions: an overview. <i>RSC Advances</i> , 2022, 12, 4891-4912.	1.7	9
139	Evaluation of antioxidant potential of honey drops and honey lozenges. , 2022, 1, 100013.		8
140	A novel methodology and strategy to detect low molecular aldehydes in beer based on charged microdroplet driving online derivatization and high resolution mass spectrometry. <i>Food Chemistry</i> , 2022, 383, 132380.	4.2	6
141	Quality Evaluation of Iranian Honey Collected from Khorasan Province, Iran. <i>International Journal of Food Science</i> , 2022, 2022, 1-6.	0.9	4
142	Bioactive compounds, antioxidant activity, physical and sensory characteristics of MÄ±rra coffee. <i>Food Science and Technology</i> , 0, 42, .	0.8	3
143	Australian Honey Ant ( <i>Camponotus inflatus</i> ) Honeyâ€™A Comprehensive Analysis of the Physiochemical Characteristics, Bioactivity, and HPTLC Profile of a Traditional Indigenous Australian Food. <i>Molecules</i> , 2022, 27, 2154.	1.7	1
144	Advanced Characterization of Monofloral Honeys from Romania. <i>Agriculture (Switzerland)</i> , 2022, 12, 526.	1.4	12
145	Dehydration of date fruit ( <i>Pheonix dactylifera</i> L.) for the production of natural sweet powder. <i>NFS Journal</i> , 2022, 27, 13-20.	1.9	11
146	5-Hydroxymethylfurfural Alleviates Inflammatory Lung Injury by Inhibiting Endoplasmic Reticulum Stress and NLRP3 Inflammasome Activation. <i>Frontiers in Cell and Developmental Biology</i> , 2021, 9, 782427.	1.8	13

#	ARTICLE	IF	CITATIONS
147	Application of Ultrasonic or Microwave Radiation to Delay Crystallization and Liquefy Solid Honey. Journal of Apicultural Science, 2021, 65, 243-253.	0.1	2
148	SIGNIFICANCE OF HYDROXYMETHYLFURFURAL AND MELANOIDS AS PRODUCTS OF MAILLARD REACTIONS IN HONEY. Uludag Arıcılık Dergisi, 2022, 22, 96-113.	0.6	1
149	Evaluation of the risks for animal health related to the presence of hydroxymethylfurfural (HMF) in feed for honey bees. EFSA Journal, 2022, 20, e07227.	0.9	3
150	<i>Antidesma thwaitesianum</i> Mill. Arg. fruit extract rich in 5-hydroxymethylfurfural exhibits anti-inflammatory effects in lipopolysaccharide-stimulated RAW264.7 macrophages. Journal of HerbMed Pharmacology, 2022, 11, 278-285.	0.4	0
151	Microbiological and Physicochemical Quality of Honey Imported into the Maldives. ACS Food Science & Technology, 0, , .	1.3	0
152	Evaluation of antioxidant properties and phenolic and aromatic profiles of cornelian cherry pestil samples prepared with sucrose and stevia addition. Journal of Food Processing and Preservation, 0, , .	0.9	1
153	Evaluation of chemometric classification and regression models for the detection of syrup adulteration in honey. LWT - Food Science and Technology, 2022, 163, 113498.	2.5	10
154	From waste to a sustainable ingredient: Date ( <i>Phoenix dactylifera</i> L.) pits incorporation enhances the physicochemical and sensory properties of Algerian date syrups. Food Bioscience, 2022, 48, 101734.	2.0	3
155	Formation and Identification of a 5-(Hydroxymethyl)-2-Furfural-Zingerone Condensate and Its Cytotoxicity in Caco-2 Cells. Frontiers in Nutrition, 2022, 9, 893991.	1.6	2
156	High-fructose corn syrup production and its new applications for 5-hydroxymethylfurfural and value-added furan derivatives: Promises and challenges. Journal of Bioresources and Bioproducts, 2022, 7, 148-160.	11.8	10
157	Functional Yogurt Fortified with Honey Produced by Feeding Bees Natural Plant Extracts for Controlling Human Blood Sugar Level. Plants, 2022, 11, 1391.	1.6	0
158	The Effect of <i>Eurycoma longifolia</i> Jack Tongkat Ali Hydrogel on Wound Contraction and Re-Epithelialization in In Vivo Excisional Wound Model. Open Access Macedonian Journal of Medical Sciences, 2022, 10, 634-643.	0.1	2
159	Polyphenols and Maillard Reaction Products in Dried <i>Prunus spinosa</i> Fruits: Quality Aspects and Contribution to Anti-Inflammatory and Antioxidant Activity in Human Immune Cells Ex Vivo. Molecules, 2022, 27, 3302.	1.7	11
160	Towards environmental protection and process safety in leather processing – A comprehensive analysis and review. Chemical Engineering Research and Design, 2022, 163, 703-726.	2.7	20
161	Unveiling the Evolution of Madeira Wine Key Metabolites: A Three-Year Follow-Up Study. Processes, 2022, 10, 1019.	1.3	0
162	Bioactive compounds, antibacterial and antioxidant activities of methanol extract of <i>Tamarindus indica</i> Linn.. Scientific Reports, 2022, 12, .	1.6	13
163	Physicochemical characterization and antioxidant activity of honey samples of <i>Apis mellifera</i> and different species of Meliponinae subfamily from the Brazilian eastern Amazon region. Food Science and Technology, 0, 42, .	0.8	2
164	The subacute toxicity effects of aged Tualang ( <i>Koompassia excelsa</i> ) honey with high 5-hydroxymethylfurfural content in rats. , 2022, 29, 10-22.		1

#	ARTICLE	IF	CITATIONS
165	A Review of the Phytochemistry and Bioactivity of Clover Honeys ( <i>Trifolium</i> spp.). <i>Foods</i> , 2022, 11, 1901.	1.9	8
166	The shortest innovative process for enhancing the S-allylcysteine content and antioxidant activity of black and golden garlic. <i>Scientific Reports</i> , 2022, 12, .	1.6	2
167	Main Bioactive Components and Their Biological Activities from Natural and Processed Rhizomes of <i>Polygonum sibiricum</i> . <i>Antioxidants</i> , 2022, 11, 1383.	2.2	11
168	Lentil ( <i>Lens culinaris</i> Medik.) Flour Varieties as Promising New Ingredients for Gluten-Free Cookies. <i>Foods</i> , 2022, 11, 2028.	1.9	11
169	Determination of 5-hydroxymethylfurfural using an electropolymerized molecularly imprinted polymer in combination with Salle. <i>Talanta</i> , 2022, 250, 123723.	2.9	4
170	HMF Monitoring: Storage Condition and Honey Quality. <i>Food Analytical Methods</i> , 2022, 15, 3162-3176.	1.3	4
171	The role of 5-hydroxymethylfurfural in food and recent advances in analytical methods. <i>Food Chemistry</i> , 2022, 395, 133539.	4.2	22
172	Biochemical Reactions and Their Biological Contributions in Honey. <i>Molecules</i> , 2022, 27, 4719.	1.7	7
173	Classification of Polish Natural Bee Honeys Based on Their Chemical Composition. <i>Molecules</i> , 2022, 27, 4844.	1.7	2
174	<i>Calluna vulgaris</i> as a Valuable Source of Bioactive Compounds: Exploring Its Phytochemical Profile, Biological Activities and Apitherapeutic Potential. <i>Plants</i> , 2022, 11, 1993.	1.6	9
175	In Vitro and In Vivo Antioxidant and Anticancer Potentials of Royal Jelly for Dimethylhydrazine-Induced Colorectal Cancer in Wistar Rats. <i>Oxidative Medicine and Cellular Longevity</i> , 2022, 2022, 1-11.	1.9	10
176	Mitigation of acrylamide by cations in Chinese fried bread, youtiao. , 2022, 29, 900-908.		2
178	Greening the Synthesis of Biorenewable Fuels and Chemicals by Stoichiometric Reagentless Organic Transformations. <i>Industrial &amp; Engineering Chemistry Research</i> , 2022, 61, 12884-12904.	1.8	6
179	Honey: An Advanced Antimicrobial and Wound Healing Biomaterial for Tissue Engineering Applications. <i>Pharmaceutics</i> , 2022, 14, 1663.	2.0	30
180	Physicochemical properties, mineral and heavy metal contents of honey in Eastern Amhara Region, Ethiopia. <i>Journal of Food Composition and Analysis</i> , 2022, 114, 104829.	1.9	3
181	Impact of Different Storage Regimes on the Levels of Physicochemical Characteristics, Especially Free Acidity in Talh ( <i>Acacia gerrardii</i> Benth.) Honey. <i>Molecules</i> , 2022, 27, 5959.	1.7	5
182	Influence of Non-Thermal Plasma on the Quality and Nutritional Content of Palm Dates. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 8587.	1.3	2
183	Comparative Study of the Potentially Toxic Elements and Essential Microelements in Honey Depending on the Geographic Origin. <i>Molecules</i> , 2022, 27, 5474.	1.7	8

#	ARTICLE	IF	CITATIONS
184	NMR Metabolite Profiling in the Quality and Authentication Assessment of Greek Honeyâ€”Exploitation of STOCSY for Markers Identification. <i>Foods</i> , 2022, 11, 2853.	1.9	4
185	Characterization of Sidr ( <i>Ziziphus</i> spp.) Honey from Different Geographical Origins. <i>Applied Sciences</i> (Switzerland), 2022, 12, 9295.	1.3	9
186	Soft drinks. Organoleptic analysis â€” a criterion for substantiation of expiry dates of products. <i>Food Systems</i> , 2022, 5, 176-184.	0.2	0
187	Inactivation of <i>Clostridium</i> Spores in Honey with Supercritical CO <sub>2</sub> and in Combination with Essential Oils. <i>Processes</i> , 2022, 10, 2232.	1.3	3
188	Physicochemical Profile, Antioxidant and Antimicrobial Activities of Honeys Produced in Minas Gerais (Brazil). <i>Antibiotics</i> , 2022, 11, 1429.	1.5	0
189	Valorisation of the Inhibitory Potential of Fresh and Dried Fruit Extracts of <i>Prunus spinosa</i> L. towards Carbohydrate Hydrolysing Enzymes, Protein Glycation, Multiple Oxidants and Oxidative Stress-Induced Changes in Human Plasma Constituents. <i>Pharmaceuticals</i> , 2022, 15, 1300.	1.7	3
190	Radiological health risks assessment and antioxidant activities of beehive honeys: a case study of Manisa province, Turkey. <i>International Journal of Environmental Analytical Chemistry</i> , 0, , 1-16.	1.8	0
191	Antioxidant, Anti-Cancer Activity and Phytochemicals Profiling of <i>Kigelia</i> â€”pinnata Fruits. <i>Separations</i> , 2022, 9, 379.	1.1	8
192	A Review of Honey Application in Marinades Towards Hetero-Cyclic Amines (HCA) Formation. <i>Advances in Environmental Engineering and Green Technologies Book Series</i> , 2023, , 1-40.	0.3	0
193	A Simple High-Throughput Field Sample Preparation Method Based on Matrix-Induced Sugaring-Out for the Simultaneous Determination of 5-Hydroxymethylfurfural and Phenolic Compounds in Honey. <i>Molecules</i> , 2022, 27, 8373.	1.7	0
194	The synthesis, biological activities and applications of proteinâ€”polysaccharide conjugates in food system: a review. <i>Food Quality and Safety</i> , 2023, 7, .	0.6	5
195	Natural Toxins in Honey. , 2024, , 544-563.		1
196	Antioxidant Activity and Phenolic Compound Identification and Quantification in Western Australian Honeys. <i>Antioxidants</i> , 2023, 12, 189.	2.2	10
197	Formation and migration of 5-hydroxymethylfurfural and furfural from food contact bamboo sticks during heating and their safety evaluation. <i>Journal of Food Composition and Analysis</i> , 2023, 117, 105146.	1.9	2
198	Antioxidant and phytometabolite profiles of ethanolic extract from the cascara pulp of <i>Coffea arabica</i> collected from Gayo Highland: A study for potential photoaging agent. <i>F1000Research</i> , 0, 12, 12.	0.8	0
199	Levels of Contamination by Pesticide Residues, Polycyclic Aromatic Hydrocarbons (PAHs), and 5-Hydroxymethylfurfural (HMF) in Honeys Retailed in Europe. <i>Archives of Environmental Contamination and Toxicology</i> , 2023, 84, 165-178.	2.1	3
200	Occurrence of Furfural and Its Derivatives in Coffee Products in China and Estimation of Dietary Intake. <i>Foods</i> , 2023, 12, 200.	1.9	8
201	PRODUCT MIX OPTIMIZATION OF FRUIT NECTAR WITH INTEGRATION OF ANALYTIC HIERARCHY PROCESS AND MATHEMATICAL PROGRAMMING. <i>Journal of Industrial Engineering (Turkish Chamber of Mechanical)</i> Tj ETQq1 1 0.784314 rgBT /Over		

#	ARTICLE	IF	CITATIONS
202	Effect of Thermal Treatment on Kelulut Honey Towards the Physicochemical, Antioxidant and Antimicrobial Properties. <i>Borneo Journal of Resource Science and Technology</i> , 2022, 12, 39-47.	0.3	0
203	Synergic Effect of Honey with Other Natural Agents in Developing Efficient Wound Dressings. <i>Antioxidants</i> , 2023, 12, 34.	2.2	4
204	Acrylamide and 5-Hydroxymethylfurfural in Synthetic Sugar Cane Syrup: Mitigation by Additives. <i>Molecules</i> , 2023, 28, 3212.	1.7	0
205	Enabling honey quality and authenticity with NMR and LC-IRMS based platform. <i>Food Chemistry</i> , 2023, 416, 135825.	4.2	5
206	Characteristics of contaminants in the polish-origin bee products and cancer risk assessment. <i>Food and Chemical Toxicology</i> , 2023, 175, 113693.	1.8	3
207	The potential neuroprotective effects of stingless bee honey. <i>Frontiers in Aging Neuroscience</i> , 0, 14, .	1.7	3
208	Effect of pre-treatment and freezing on the polyphenol oxidase activity and color stability of sliced peaches. <i>Journal of the Science of Food and Agriculture</i> , 2023, 103, 3376-3389.	1.7	3
209	Beyond the Risk of Biofilms: An Up-and-Coming Battleground of Bacterial Life and Potential Antibiofilm Agents. <i>Life</i> , 2023, 13, 503.	1.1	6
210	Chemical Composition and Health Attributes of Agri-Foods: A Scientific Overview on Black Foods. <i>Sustainability</i> , 2023, 15, 3852.	1.6	3
211	Revealing the formation mechanism of epigallocatechin-5-hydroxymethylfurfural complexes by molecular simulation combined with spectroscopy techniques. <i>Journal of Food Measurement and Characterization</i> , 2023, 17, 3185-3193.	1.6	2
212	Comparison of the DNA-binding interactions of 5-hydroxymethylfurfural and its synthesized derivative, 5-[oxy-bis(methylene)]bis-2-furfural: experimental, DFT and docking studies. <i>Journal of Taibah University for Science</i> , 2023, 17, .	1.1	0
213	Physicochemical quality indicators of honey: An evaluation in a Ukrainian socioecological gradient. <i>Regulatory Mechanisms in Biosystems</i> , 2022, 13, 354-361.	0.5	0
214	Effects of Extraction and Evaporation Methods on Physico-Chemical, Functional, and Nutritional Properties of Syrups from Barhi Dates ( <i>Phoenix dactylifera</i> L.). <i>Foods</i> , 2023, 12, 1268.	1.9	2
215	An emerging application of gamma irradiation in reducing higher levels of hydroxymethyl furfural (toxic hazard) in date syrup and enhancing the microbial and nutritional quality. <i>Food Science and Technology International</i> , 0, , 108201322311655.	1.1	0
216	Synergistic, antagonistic, and additive effects on the resultant antioxidant activity in infusions of green tea with bee honey and Citrus limonum extract as additives. <i>Journal of Agriculture and Food Research</i> , 2023, 12, 100571.	1.2	2
218	Comprehensive review on patulin and Alternaria toxins in fruit and derived products. <i>Frontiers in Plant Science</i> , 0, 14, .	1.7	14
219	A multifunctional fluorescent platform based on polyoxometalate-functionalized HOFs for 5-hydroxymethylfurfural, 2-furaldehyde and ascorbic acid sensing, logic computing and anti-counterfeiting. <i>Journal of Materials Chemistry C</i> , 2023, 11, 6239-6248.	2.7	3
220	Detection of the 5-hydroxymethylfurfural content in roasted coffee using machine learning based on near-infrared spectroscopy. <i>Food Chemistry</i> , 2023, 422, 136199.	4.2	5

#	ARTICLE	IF	CITATIONS
224	The influence of temperature on green synthesis of honey-mediated silver nano particles. AIP Conference Proceedings, 2023, , .	0.3	0
240	High-pressure thermal sterilization (HPTS) and its effect on production of food processing contaminants and quality-related properties in food in comparison to thermal-only processing. , 2023, , 103-182.		0
242	Hydroxymethylfurfural. , 2024, , 574-579.		0
245	Insights of Nutravigilance in Ayurveda Classics. , 2023, , 135-145.		1
247	Honey and Bee Products. , 2023, , 137-213.		0
255	Review of Separation and Purification of Biobased Derivatives Produced from Food Waste for Industrial Use. Circular Economy and Sustainability, 0, , .	3.3	0
285	Recent trends in evaporation techniques. , 2024, , 335-367.		0