

Bound phenolic compounds and antioxidant properties red and black rice

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Subcritical water extraction of polyphenolic compounds from sorghum (<i>Sorghum bicolor</i> L.) bran and their biological activities. <i>Food Chemistry</i> , 2018, 262, 14-20.	4.2	49
2	Characterizing traditional rice varieties grown in temperate regions of Italy: free and bound phenolic and lipid compounds and in vitro antioxidant properties. <i>Food Quality and Safety</i> , 2018, 2, 89-95.	0.6	6
3	Occurrence of targeted nutrients and potentially bioactive compounds during in vitro digestion of wheat spaghetti. <i>Journal of Functional Foods</i> , 2018, 44, 118-126.	1.6	9
4	Cooking quality properties and free and bound phenolics content of brown, black, and red rice grains stored at different temperatures for six months. <i>Food Chemistry</i> , 2018, 242, 427-434.	4.2	67
5	Rice Secondary Metabolites: Structures, Roles, Biosynthesis, and Metabolic Regulation. <i>Molecules</i> , 2018, 23, 3098.	1.7	65
6	Whole Grains and Phenolic Acids: A Review on Bioactivity, Functionality, Health Benefits and Bioavailability. <i>Nutrients</i> , 2018, 10, 1615.	1.7	272
7	Corn phytochemicals and their health benefits. <i>Food Science and Human Wellness</i> , 2018, 7, 185-195.	2.2	122
8	Bioavailability, composition and functional characterization of extracts from <i>Oryza sativa</i> L. bran. <i>Food Research International</i> , 2018, 111, 299-305.	2.9	17
9	Electrospun characteristics of gallic acid-loaded poly vinyl alcohol fibers: Release characteristics and antioxidant properties. <i>Journal of Science: Advanced Materials and Devices</i> , 2018, 3, 175-180.	1.5	11
10	Effects of different drying temperatures on the content of phenolic compounds and carotenoids in quinoa seeds (<i>Chenopodium quinoa</i>) from Finland. <i>Journal of Food Composition and Analysis</i> , 2018, 72, 75-82.	1.9	57
11	Optimization of Flavonoid Extraction from Red and Brown Rice Bran and Evaluation of the Antioxidant Properties. <i>Molecules</i> , 2018, 23, 1863.	1.7	22
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13	Phenolic composition and antioxidant activity of colored oats. <i>Food Chemistry</i> , 2018, 268, 153-161.	4.2	37
14	Gluten-free flours from cereals, pseudocereals and legumes: Phenolic fingerprints and in vitro antioxidant properties. <i>Food Chemistry</i> , 2019, 271, 157-164.	4.2	73
15	Phenolic content, acute toxicity of <i>Ajuga iva</i> extracts and assessment of their antioxidant and carbohydrate digestive enzyme inhibitory effects. <i>South African Journal of Botany</i> , 2019, 125, 381-385.	1.2	37
16	Investigation of water migration and its impacts on eating qualities of black rice during cooking process. <i>Journal of Cereal Science</i> , 2019, 89, 102810.	1.8	23
17	Physico-Chemical and Biological Evaluation of PLCL/SF Nanofibers Loaded with Oregano Essential Oil. <i>Pharmaceutics</i> , 2019, 11, 386.	2.0	35
18	Characterization of saponins and phenolic compounds: antioxidant activity and inhibitory effects on α -glucosidase in different varieties of colored quinoa (<i>Chenopodium quinoa</i> Willd). <i>Bioscience, Biotechnology and Biochemistry</i> , 2019, 83, 2128-2139.	0.6	45

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19	Black rice (<i>Oryza sativa</i> L.): A review of its historical aspects, chemical composition, nutritional and functional properties, and applications and processing technologies. <i>Food Chemistry</i> , 2019, 301, 125304.	4.2	103
20	Fluorometric determination of antioxidant capacity in human plasma by using upconversion nanoparticles and an inner filter effect mechanism. <i>Mikrochimica Acta</i> , 2019, 186, 502.	2.5	10
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36	Whole wheat flour coating with antioxidant property accelerates tissue remodeling for enhanced wound healing. <i>Chinese Chemical Letters</i> , 2020, 31, 1612-1615.	4.8	54
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39	Phenolic content, antioxidant capacity, and α -amylase and α -glucosidase inhibitory activities of <i>Dimocarpus longan</i> Lour.. <i>Food Science and Biotechnology</i> , 2020, 29, 683-692.	1.2	20
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#	ARTICLE	IF	CITATIONS
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