

Physicochemical properties and phenolic content of honey and from rural versus urban landscapes

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Comparison of Physicochemical, Microbiological Properties and Bioactive Compounds Content of Grassland Honey and other Floral Origin honeys. <i>Molecules</i> , 2019, 24, 2932.	1.7	23
2	Effects of acid treatment in jaggery making. <i>Food Chemistry</i> , 2019, 299, 125094.	4.2	14
3	Evaluation of cellular antioxidant components of honeys using UPLC-MS/MS and HPLC-FLD based on the quantitative composition-activity relationship. <i>Food Chemistry</i> , 2019, 293, 169-177.	4.2	36
4	Antioxidant Activity and Phenolic Profile of Selected Organic and Conventional Honeys from Poland. <i>Antioxidants</i> , 2020, 9, 44.	2.2	47
5	Influence of altitudinal variation on the total phenolic and flavonoid content of <i>Acacia</i> and <i>Ziziphus</i> honey. <i>International Journal of Food Properties</i> , 2020, 23, 2077-2086.	1.3	6
6	Antibiofilm Activity of Heather and Manuka Honeys and Antivirulence Potential of Some of Their Constituents on the DsbA1 Enzyme of <i>Pseudomonas aeruginosa</i> . <i>Antibiotics</i> , 2020, 9, 911.	1.5	13
7	The Effect of Enriching Honey with Propolis on the Antioxidant Activity, Sensory Characteristics, and Quality Parameters. <i>Molecules</i> , 2020, 25, 1176.	1.7	29
9	Set of stress biomarkers as a practical tool in the assessment of multistress effect using honeybees from urban and rural areas as a model organism: a pilot study. <i>Environmental Science and Pollution Research</i> , 2021, 28, 9084-9096.	2.7	10
10	Physico-Chemical Profile of Four Types of Honey from the South of the Republic of Moldova. <i>Food and Nutrition Sciences (Print)</i> , 2021, 12, 874-888.	0.2	7
11	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
12	The bioactive, antioxidant, antibacterial, and physicochemical properties of a range of commercially available Australian honeys. <i>Current Research in Food Science</i> , 2021, 4, 532-542.	2.7	16
13	Physicochemical Properties and Effects of Honeys on Key Biomarkers of Oxidative Stress and Cholesterol Homeostasis in HepG2 Cells. <i>Nutrients</i> , 2021, 13, 151.	1.7	6
14	Rheological and thermal properties of honey produced in Algeria and Ethiopia: a review. <i>International Journal of Food Properties</i> , 2021, 24, 1117-1131.	1.3	2
15	Neonicotinoid residues in honey from urban and rural environments. <i>Environmental Science and Pollution Research</i> , 2021, 28, 28179-28190.	2.7	25
16	Molecular Mechanism of Mature Honey Formation by GC-MS- and LC-MS-Based Metabolomics. <i>Journal of Agricultural and Food Chemistry</i> , 2021, 69, 3362-3370.	2.4	13
17	Physicochemical characteristics and mineral status of honey from different agro-climatic zones of Himachal Pradesh, India. <i>British Food Journal</i> , 2021, 123, 3789-3804.	1.6	2
18	The Influence of Chemical Contaminants on the Physicochemical Properties of Unifloral and Multifloral Honey from the North-East Region of Romania. <i>Foods</i> , 2021, 10, 1039.	1.9	24
19	Towards a Better Understanding of Nutritional and Therapeutic Effects of Honey and Their Applications in Apitherapy. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 4190.	1.3	13

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20	Antioxidant capacity of honey from the urban apiary: a comparison with honey from the rural apiary. <i>Scientific Reports</i> , 2021, 11, 9695.	1.6	17
21	The Rediscovery of Honey for Skin Repair: Recent Advances in Mechanisms for Honey-Mediated Wound Healing and Scaffolded Application Techniques. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 5192.	1.3	12
22	Polyfloral honey from urban beekeeping: two-year case study of polyphenols profile and antioxidant activity. <i>British Food Journal</i> , 2021, 123, 4224-4239.	1.6	3
23	Antibacterial activity and mechanism of action of some Iranian honeys compared to manuka honey against multidrug-resistant respiratory and urinary infections. <i>Food Bioscience</i> , 2021, 41, 101003.	2.0	6
24	The super-food Manuka honey, a comprehensive review of its analysis and authenticity approaches. <i>Journal of Food Science and Technology</i> , 2022, 59, 2527-2534.	1.4	9
26	Comparison of Volatiles and Chemical Composition of Traditional and Non-Traditional Honey Available on the Polish Market. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 6371.	1.3	3
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29	ICP-MS-based ionomics method for discriminating the geographical origin of honey of <i>Apis cerana</i> Fabricius. <i>Food Chemistry</i> , 2021, 354, 129568.	4.2	11
30	Polyphenolic profiling, antioxidant properties, and inhibition of α -glucosidase of <i>Mesona chinensis</i> benth from Southern China. <i>Microchemical Journal</i> , 2021, 168, 106399.	2.3	6
31	Addition of Bee Products in Diverse Food Sources: Functional and Physicochemical Properties. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 8156.	1.3	11
32	Colour of honey: can we trust the Pfund scale? ⁺ An alternative graphical tool covering the whole visible spectra. <i>LWT - Food Science and Technology</i> , 2021, 149, 111859.	2.5	12
33	Meliponinae and <i>Apis mellifera</i> honey in southern Brazil: Physicochemical characterization and determination of pesticides. <i>Food Chemistry</i> , 2021, 363, 130175.	4.2	12
34	Detection of adulterations in a valuable Brazilian honey by using spectrofluorimetry and multiway classification. <i>Food Chemistry</i> , 2022, 370, 131064.	4.2	18
35	T ⁺ rkkiye ⁺ ™nin Ordu iline ait Baz ⁺ Ballar ⁺ n Palinolojik Karakterizasyonu ve Toplam Fenol-Flavonoid ⁺ Å ⁺ Seri ⁺ inin De ⁺ Yerlendirilmesi. <i>Erzincan ⁺Acniversitesi Fen Bilimleri Enstit⁺¼s⁺¼ Dergisi</i> , 2019, 12, 1275-1282.	0.1	4
36	Phenolic Compounds in Honey and Their Relationship with Antioxidant Activity, Botanical Origin, and Color. <i>Antioxidants</i> , 2021, 10, 1700.	2.2	55
37	Spectrofluorimetric Determination of Phenylalanine in Honey by the Combination of Standard Addition Method and Second-Order Advantage. <i>Food Analytical Methods</i> , 2022, 15, 728-738.	1.3	3
38	Validation of analytical method for (E)-2-decenedioic acid quantification in honey samples. <i>Journal of Asia-Pacific Entomology</i> , 2021, 24, 1153-1157.	0.4	3

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40	A Comprehensive Survey of Phenolic Constituents Reported in Monofloral Honeys around the Globe. <i>Foods</i> , 2022, 11, 1152.	1.9	13
41	Physicochemical parameters, multi-elemental composition and antiradical activity of multifloral honeys from <i>Apis cerana cerana</i> in Hainan province, China. <i>Food Science and Technology</i> , 0, 42, .	0.8	2
43	Effect of avocado honey on anthropometric and biochemical parameters in healthy subjects: a pilot randomised controlled trial. <i>CYTA - Journal of Food</i> , 2022, 20, 78-85.	0.9	0
44	Kaempferol-3-O-galactoside as a marker for authenticating <i>Lespedeza bicolor</i> Turcz. monofloral honey. <i>Food Research International</i> , 2022, 160, 111667.	2.9	4
45	Metabolomics-based screening and chemically identifying abundant stachydrine as quality characteristic of rare <i>Leucosceptrum canum</i> Smith honey. <i>Journal of Food Composition and Analysis</i> , 2022, 114, 104759.	1.9	7
46	Honeys as Possible Sources of Cholinesterase Inhibitors. <i>Nutrients</i> , 2022, 14, 2969.	1.7	7
47	Highlighting the Potential of Attenuated Total Reflectance " Fourier Transform Infrared (ATR-FTIR) Spectroscopy to Characterize Honey Samples with Principal Component Analysis (PCA). <i>Analytical Letters</i> , 2023, 56, 789-806.	1.0	6
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49	Role of Honey in Prevention and Management of Cancer. , 2022, , 365-385.		0
50	Identification of characteristic markers for monofloral honey of <i>Astragalus membranaceus</i> var. <i>mongholicus</i> Hsiao: A combined untargeted and targeted MS-based study. <i>Food Chemistry</i> , 2023, 404, 134312.	4.2	7
51	Phenolic and Total Flavonoid Contents and Physicochemical Traits of Romanian Monofloral Honeys. <i>Agriculture (Switzerland)</i> , 2022, 12, 1378.	1.4	5
52	Physicochemical Properties of Honey from Contract Beekeepers, Street Vendors and Branded Honey in Sabah, Malaysia. <i>Tropical Life Sciences Research</i> , 2022, 33, 61-83.	0.5	2
53	Honey Traceability and Authenticity. Review of Current Methods Most Used to Face this Problem. <i>Journal of Apicultural Science</i> , 2022, 66, 101-119.	0.1	1
54	Quality Profile of Several Monofloral Romanian Honeys. <i>Agriculture (Switzerland)</i> , 2023, 13, 75.	1.4	4
55	Evaluation of physicochemical properties of honey powder using rice and pea proteins as carriers. <i>Food Research International</i> , 2023, 167, 112692.	2.9	2
56	Urban Honey: A Review of Its Physical, Chemical, and Biological Parameters That Connect It to the Environment. <i>Sustainability</i> , 2023, 15, 2764.	1.6	2
57	Evaluation of the Antioxidant Activities and Phenolic Profile of Shennongjia <i>Apis cerana</i> Honey through a Comparison with <i>Apis mellifera</i> Honey in China. <i>Molecules</i> , 2023, 28, 3270.	1.7	1

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