Natural products for glycaemic control: Polyphenols as

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Citation Report

#	Article	IF	Citations
1	Impact of different extraction solvents and techniques on the biological activities of Cirsium yildizianum (Asteraceae: Cynareae). Industrial Crops and Products, 2020, 144, 112033.	5.2	14
2	Inhibition of Î±-amylase by polyphenolic compounds: Substrate digestion, binding interactions and nutritional intervention. Trends in Food Science and Technology, 2020, 104, 190-207.	15.1	99
3	Integrated phytochemistry, bio-functional potential and multivariate analysis of Tanacetum macrophyllum (Waldst. & Kit.) Sch.Bip. and Telekia speciosa (Schreb.) Baumg. (Asteraceae). Industrial Crops and Products, 2020, 155, 112817.	5.2	30
4	Caffeoyl substitution changes the inhibition mode of tartaric acid against Î±-amylase: Analysis of the enzyme inhibition by four caffeic and tartaric acid derivates. LWT - Food Science and Technology, 2020, 133, 109942.	5.2	13
5	So Uncommon and so Singular, but Underexplored: An Updated Overview on Ethnobotanical Uses, Biological Properties and Phytoconstituents of Sardinian Endemic Plants. Plants, 2020, 9, 958.	3.5	16
6	Screening and identifying of Î±â€amylase inhibitors from medicine food homology plants: Insights from computational analysis and experimental studies. Journal of Food Biochemistry, 2020, 44, e13536.	2.9	10
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13	Number of galloyl moieties and molecular flexibility are both important in alpha-amylase inhibition by galloyl-based polyphenols. Food and Function, 2020, 11, 3838-3850.	4.6	27
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17	Interactions between phenolic compounds, amylolytic enzymes and starch: an updated overview. Current Opinion in Food Science, 2020, 31, 102-113.	8.0	101
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