

The effects of polyphenols and other bioactives on hum

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Citation Report

#	ARTICLE	IF	CITATIONS
1	A colorimetric method for the determination of different functional flavonoids using 2,2'-azino-bis-(3-ethylbenzthiazoline-6-sulphonic acid) (ABTS) and peroxidase. <i>Preparative Biochemistry and Biotechnology</i> , 2019, 49, 1033-1039.	1.9	3
2	Protocatechuic acid from chicory is bioavailable and undergoes partial glucuronidation and sulfation in healthy humans. <i>Food Science and Nutrition</i> , 2019, 7, 3071-3080.	3.4	23
3	New Insights into Bioactive Compounds of Traditional Chinese Medicines for Insulin Resistance Based on Signaling Pathways. <i>Chemistry and Biodiversity</i> , 2019, 16, e1900176.	2.1	5
4	Simultaneous quantitative analysis of polyphenolic compounds in human plasma by liquid chromatography tandem mass spectrometry. <i>Journal of Separation Science</i> , 2019, 42, 2909-2921.	2.5	8
5	Tea Compounds and the Gut Microbiome: Findings from Trials and Mechanistic Studies. <i>Nutrients</i> , 2019, 11, 2364.	4.1	44
6	Polyphenolic Fraction from Olive Mill Wastewater: Scale-Up and in Vitro Studies for Ophthalmic Nutraceutical Applications. <i>Antioxidants</i> , 2019, 8, 462.	5.1	31
7	Current and future aspects of several adjunctive treatment strategies in polycystic ovary syndrome. <i>Reproductive Biology</i> , 2019, 19, 309-315.	1.9	21
8	Untargeted Metabolomic Profiling, Multivariate Analysis and Biological Evaluation of the True Mangrove (<i>Rhizophora mucronata</i> Lam.). <i>Antioxidants</i> , 2019, 8, 489.	5.1	19
9	Direct Measurement of Kinetic Parameters of ABCG2-Dependent Transport of Natural Flavonoids Using a Fluorogenic Substrate. <i>Journal of Pharmacology and Experimental Therapeutics</i> , 2019, 371, 309-319.	2.5	5
10	What is Needed for Evidence-Based Dietary Recommendations for Migraine: A Call to Action for Nutrition and Microbiome Research. <i>Headache</i> , 2019, 59, 1566-1581.	3.9	21
11	Medicinal Plants from Brazilian Cerrado: Antioxidant and Anticancer Potential and Protection against Chemotherapy Toxicity. <i>Oxidative Medicine and Cellular Longevity</i> , 2019, 2019, 1-16.	4.0	16
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13	Interactions between Î²-cyclodextrin and tea catechins, and potential anti-osteoclastogenesis activity of the (âˆ“)epigallocatechin-3-gallate-Î²-cyclodextrin complex. <i>RSC Advances</i> , 2019, 9, 28006-28018.	3.6	5
14	Review about the multi-target profile of resveratrol and its implication in the SGK1 inhibition. <i>European Journal of Medicinal Chemistry</i> , 2019, 183, 111675.	5.5	20
15	Intake of Nutrient and Non-Nutrient Dietary Antioxidants. Contribution of Macromolecular Antioxidant Polyphenols in an Elderly Mediterranean Population. <i>Nutrients</i> , 2019, 11, 2165.	4.1	36
16	Improving the reporting quality of intervention trials addressing the inter-individual variability in response to the consumption of plant bioactives: quality index and recommendations. <i>European Journal of Nutrition</i> , 2019, 58, 49-64.	3.9	9
17	Impact of Cocoa Products Intake on Plasma and Urine Metabolites: A Review of Targeted and Non-Targeted Studies in Humans. <i>Nutrients</i> , 2019, 11, 1163.	4.1	23
18	Synthesis of gold and silver nanoparticles using flavonoid quercetin and their effects on lipopolysaccharide induced inflammatory response in microglial cells. <i>3 Biotech</i> , 2019, 9, 212.	2.2	21

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19	Mucilage of spineless cactus in the composition of an edible coating for minimally processed yam (<i>Dioscorea spp.</i>). <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 2000-2008.	3.2	9
20	Polyphenolic Profile and Antioxidant Activity of <i>Juglans regia</i> L. Leaves and Husk Extracts. <i>Forests</i> , 2019, 10, 988.	2.1	18
21	Acute effects of combined <i>Bacopa</i> , American ginseng and whole coffee fruit on working memory and cerebral haemodynamic response of the prefrontal cortex: a double-blind, placebo-controlled study. <i>Nutritional Neuroscience</i> , 2019, 24, 1-12.	3.1	6
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23	Glucose Tolerance-Improving Activity of Helichrysidin in Mice and Its Structural Requirements for Promoting Glucose and Lipid Metabolism. <i>International Journal of Molecular Sciences</i> , 2019, 20, 6322.	4.1	5
24	<i>In vivo</i> formed metabolites of polyphenols and their biological efficacy. <i>Food and Function</i> , 2019, 10, 6999-7021.	4.6	61
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27	Chronic acrolein exposure in Wistar rats: The effects of guarana extracts. <i>Journal of Functional Foods</i> , 2020, 65, 103733.	3.4	5
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30	Letting wine polyphenols functional: Estimation of wine polyphenols bioaccessibility under different drinking amount and drinking patterns. <i>Food Research International</i> , 2020, 127, 108704.	6.2	38
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33	(Poly)Phenol Metabolism. <i>Nutrition Today</i> , 2020, 55, 234-243.	1.0	5
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36	Whole Blueberry and Isolated Polyphenol-Rich Fractions Modulate Specific Gut Microbes in an <i>In Vitro</i> Colon Model and in a Pilot Study in Human Consumers. <i>Nutrients</i> , 2020, 12, 2800.	4.1	30

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77	Naturally Occurring PCSK9 Inhibitors. <i>Nutrients</i> , 2020, 12, 1440.	4.1	43
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83	Innovative Hurdle Technologies for the Preservation of Functional Fruit Juices. <i>Foods</i> , 2020, 9, 699.	4.3	47
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104	The Plant-Derived Compound Resveratrol in Brain Cancer: A Review. <i>Biomolecules</i> , 2020, 10, 161.	4.0	58
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111	Saskatoon Berry <i>Amelanchier alnifolia</i> Regulates Glucose Metabolism and Improves Cardiovascular and Liver Signs of Diet-Induced Metabolic Syndrome in Rats. <i>Nutrients</i> , 2020, 12, 931.	4.1	15

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146	Current status of genus <i>Impatiens</i> : Bioactive compounds and natural pigments with health benefits. <i>Trends in Food Science and Technology</i> , 2021, 117, 106-124.	15.1	12
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