

# Bioactive compounds of rice (*Oryza sativa* L.): Review of in human health

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Citation Report

#	ARTICLE	IF	CITATIONS
1	High hydrostatic pressure processing enhances pectin solubilisation on apple by-product improving techno-functional properties. <i>European Food Research and Technology</i> , 2020, 246, 1691-1702.	1.6	16
2	Comparison of the contents of phenolic compounds including flavonoids and antioxidant activity of rice ( <i>Oryza sativa</i> ) and Chinese wild rice ( <i>Zizania latifolia</i> ). <i>Food Chemistry</i> , 2021, 344, 128600.	4.2	46
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4	Bio-funcional components in mushrooms, a health opportunity: Ergothionine and huitlacoche as recent trends. <i>Journal of Functional Foods</i> , 2021, 77, 104326.	1.6	46
5	Electronic nose for volatile organic compounds analysis in rice aging. <i>Trends in Food Science and Technology</i> , 2021, 109, 83-93.	7.8	62
6	Phenolic Compounds and Potential Health Benefits of Pigmented Rice. , 0, , .		4
7	The Total Antioxidant Capacity and the Total Phenolic Content of Rice Using Water as a Solvent. <i>International Journal of Food Science</i> , 2021, 2021, 1-6.	0.9	14
8	A Holistic View of the Genetic Factors Involved in Triggering Hydrolytic and Oxidative Rancidity of Rice Bran Lipids. <i>Food Reviews International</i> , 2023, 39, 441-466.	4.3	14
9	A Review of Phytic Acid Sources, Obtention, and Applications. <i>Food Reviews International</i> , 2023, 39, 73-92.	4.3	53
10	Effects on Steroid 5-Alpha Reductase Gene Expression of Thai Rice Bran Extracts and Molecular Dynamics Study on SRD5A2. <i>Biology</i> , 2021, 10, 319.	1.3	18
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14	Bioactivity and anthocyanin content of microwave-assisted subcritical water extracts of Manipur black rice (Chakhao) bran and straw. <i>Future Foods</i> , 2021, 3, 100030.	2.4	30
15	A review of the composition and toxicology of fructans, and their applications in foods and health. <i>Journal of Food Composition and Analysis</i> , 2021, 99, 103884.	1.9	16
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17	Antioxidant effect of rice bran purified phytic acid on mechanically deboned chicken meat. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15716.	0.9	6
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28	Evaluation of morpho-agronomical characters and grain quality of red rice lines. <i>AIP Conference Proceedings</i> , 2022, , .	0.3	0

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