

# Treasure from garden: Bioactive compounds of buckwh

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Breeding Buckwheat for Increased Levels of Rutin, Quercetin and Other Bioactive Compounds with Potential Antiviral Effects. <i>Plants</i> , 2020, 9, 1638.	1.6	28
2	Comparison of Plant Morphology, Yield and Nutritional Quality of <i>Fagopyrum esculentum</i> and <i>Fagopyrum tataricum</i> Grown under Field Conditions in Belgium. <i>Plants</i> , 2021, 10, 258.	1.6	17
3	Distribution of polyphenolic and sugar compounds in different buckwheat plant parts. <i>RSC Advances</i> , 2021, 11, 25816-25829.	1.7	25
4	Tartary Buckwheat in Human Nutrition. <i>Plants</i> , 2021, 10, 700.	1.6	45
5	Growing Importance of Cereals in Nutrition and Healthy Life. <i>International Journal of Food Science and Agriculture</i> , 2021, 5, 275-277.	0.1	1
6	Implications of Fagopyrin Formation In Vitro by UV Spectroscopic Analysis. <i>Molecules</i> , 2021, 26, 2013.	1.7	7
7	Changes in Agricultural Performance of Common Buckwheat Induced by Seed Treatment with Cold Plasma and Electromagnetic Field. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 4391.	1.3	25
8	Metabolite profiling, antioxidant and $\alpha$ -glucosidase inhibitory activities of buckwheat processed by solid-state fermentation with <i>Eurotium cristatum</i> YL-1. <i>Food Research International</i> , 2021, 143, 110262.	2.9	34
9	Statistical Approach to Potentially Enhance the Postbiotication of Gluten-Free Sourdough. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 5306.	1.3	14
10	Breeding Buckwheat for Nutritional Quality in the Czech Republic. <i>Plants</i> , 2021, 10, 1262.	1.6	11
11	BIOACTIVATED BUCKWHEAT IN TERMS OF ITS NUTRITIONAL VALUE. <i>HarÅova Nauka Å TehnologÅ</i> , 2021, 15, .	0.2	1
12	Bioactive compounds, health benefits, and industrial applications of Tartary buckwheat ( <i>Fagopyrum tataricum</i> ). <i>Critical Reviews in Food Science and Nutrition</i> , 2023, 63, 657-673.	5.4	59
13	Exploring the amino acid composition and vitamin profile of buckwheat varieties. <i>Journal of Food Processing and Preservation</i> , 2021, 45, e15743.	0.9	4
14	Isolation and Characterization of APETALA3 Orthologs and Promoters from the Distylous <i>Fagopyrum esculentum</i> . <i>Plants</i> , 2021, 10, 1644.	1.6	3
15	Chemical Composition of Buckwheat Groats from Various Russian Manufacturers. <i>IOP Conference Series: Earth and Environmental Science</i> , 2021, 852, 012036.	0.2	1
16	The effects of extruded endogenous starch on the processing properties of gluten-free Tartary buckwheat noodles. <i>Carbohydrate Polymers</i> , 2021, 267, 118170.	5.1	23
17	Milling fractions composition of common ( <i>Fagopyrum esculentum</i> Moench) and Tartary ( <i>Fagopyrum</i> )	4.2	26
18	Comparative metabolomics study of Tartary ( <i>Fagopyrum tataricum</i> (L.) Gaertn) and common ( <i>Fagopyrum esculentum</i> Moench) buckwheat seeds. <i>Food Chemistry</i> , 2022, 371, 131125.	4.2	70

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19	Gluten-Free Cereal Products and Beverages: A Review of Their Health Benefits in the Last Five Years. <i>Foods</i> , 2021, 10, 2523.	1.9	17
20	Fermented Cranberry Fortified Buckwheat Product's Phenolic Composition, Antioxidant and Microbiological Properties. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 9241.	1.3	1
21	Elevation of brain magnesium with Swiss chard and buckwheat extracts in an animal model of reduced magnesium dietary intake. <i>Nutritional Neuroscience</i> , 2021, , 1-12.	1.5	1
22	Effects of radio frequency heating on microbial populations and physicochemical properties of buckwheat. <i>International Journal of Food Microbiology</i> , 2022, 363, 109500.	2.1	9
23	Use of Common Buckwheat in the Production of Baked and Pasta Products. , 0, , .		1
24	Evaluation of endogenous enzyme-induced chemical transformations of flavonoid glycosides to aglycones and ethyl-rutinoside in different Tartary buckwheat edible tissues. <i>Journal of Cereal Science</i> , 2022, 104, 103429.	1.8	4
25	Physiological and Biochemical Mechanisms of Exogenous Calcium Chloride on Alleviating Salt Stress in Two Tartary Buckwheat ( <i>Fagopyrum tataricum</i> ) Varieties Differing in Salinity Tolerance. <i>Phyton</i> , 2022, 91, 1643-1658.	0.4	3
26	Dietary flavonoids and human top-ranked diseases: The perspective of in vivo bioactivity and bioavailability. <i>Trends in Food Science and Technology</i> , 2022, 120, 374-386.	7.8	20
27	Effect of high hydrostatic pressure treatment on the formation and in vitro digestion of Tartary buckwheat starch/flavonoid complexes. <i>Food Chemistry</i> , 2022, 382, 132324.	4.2	18
28	Food/medicinal herbs and their influence on health and female reproduction. , 2022, , 81-243.		1
29	Technological, sensory, nutritional and bioactive potential of pan breads produced with refined and whole grain buckwheat flours. <i>Food Chemistry: X</i> , 2022, 13, 100243.	1.8	8
30	Buckwheat in Tissue Culture Research: Current Status and Future Perspectives. <i>International Journal of Molecular Sciences</i> , 2022, 23, 2298.	1.8	9
31	Buckwheat and Amaranth as Raw Materials for Brewing, a Review. <i>Plants</i> , 2022, 11, 756.	1.6	16
32	Phenolic compounds in common buckwheat sprouts: composition, isolation, analysis and bioactivities. <i>Food Science and Biotechnology</i> , 2022, 31, 935-956.	1.2	9
33	Rutin ameliorates inflammation and improves metabolic function: A comprehensive analysis of scientific literature. <i>Pharmacological Research</i> , 2022, 178, 106163.	3.1	36
34	Effect of superfine grinding on physicochemical properties and endogenous enzyme induced flavonoid transformations of Tartary buckwheat bran. <i>LWT - Food Science and Technology</i> , 2022, 162, 113420.	2.5	5
35	Characterization of PISTILLATA-like Genes and Their Promoters from the Distyly <i>Fagopyrum esculentum</i> . <i>Plants</i> , 2022, 11, 1047.	1.6	2
36	Vitexin and Isovitexin Act through Inhibition of Insulin Receptor to Promote Longevity and Fitness in <i>Caenorhabditis elegans</i> . <i>Molecular Nutrition and Food Research</i> , 2022, 66, e2100845.	1.5	8

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37	Acceleration of the genetic gain for nutraceutical improvement of adlay ( <i>Coix</i> L.) through genomic approaches: current status and future prospects. <i>Food Reviews International</i> , 2023, 39, 5377-5401.	4.3	2
38	Comparative study of ice-cream cones developed from refined wheat, ragi, buckwheat, bajra, amaranth, and composite flour. <i>Measurement Food</i> , 2022, 6, 100033.	0.8	2
39	A concise review on buckwheat materials based ready to serve and ready to eat food products. <i>Materials Today: Proceedings</i> , 2022, 66, 783-788.	0.9	4
40	Diversity of Tartary Buckwheat ( <i>Fagopyrum tataricum</i> ) Landraces from Liangshan, Southwest China: Evidence from Morphology and SSR Markers. <i>Agronomy</i> , 2022, 12, 1022.	1.3	6
41	JA-induced FtBPM3 accumulation promotes FtERF3 degradation and rutin biosynthesis in Tartary buckwheat. <i>Plant Journal</i> , 2022, 111, 323-334.	2.8	10
42	Utilisation and limitations of pseudocereals (quinoa, amaranth, and buckwheat) in food production: A review. <i>Trends in Food Science and Technology</i> , 2022, 125, 154-165.	7.8	38
43	Effect of 5-Aminolevulinic Acid on Phytochemical and Biochemical Traits of <i>Fagopyrum esculentum</i> Under Salinity Stress. <i>Journal of Soil Science and Plant Nutrition</i> , 2022, 22, 3254-3267.	1.7	5
44	Antioxidant-enriched gluten-free bread made with buckwheat flour: Evaluation of technological and nutritional quality. <i>Cereal Chemistry</i> , 2022, 99, 995-1006.	1.1	7
45	Systematic analysis and expression profiles of TCP gene family in Tartary buckwheat ( <i>Fagopyrum</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 stress. <i>BMC Genomics</i> , 2022, 23, .	1.2	7
46	Buckwheat: Properties, Beneficial Effects and Technological Applications. , 2023, , .		0
47	Comparison of Heat and Drought Stress Responses among Twelve Tartary Buckwheat ( <i>Fagopyrum</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	1.6	8
48	A Risk and Hazard Analysis Model for the Production Process of a New Meat Product Blended With Germinated Green Buckwheat and Food Safety Awareness. <i>Frontiers in Nutrition</i> , 0, 9, .	1.6	6
49	Impact of gelatinization on common ( <i>Fagopyrum esculentum</i> ) and Tartary ( <i>Fagopyrum tataricum</i> ) buckwheat: effect on taste and flavor assessed by e-senses in relation to phenolic compounds. <i>European Food Research and Technology</i> , 2022, 248, 2521-2530.	1.6	5
50	A Review on Buckwheat and Its Hypoglycemic Bioactive Components in Food Systems. <i>Food Reviews International</i> , 2023, 39, 6362-6386.	4.3	2
51	Flavonoids make buckwheat a superfood – new insights into their biosynthesis. <i>Plant Journal</i> , 2022, 111, 321-322.	2.8	1
52	Effect of Light Quality and Media Components on Shoot Growth, Rutin, and Quercetin Production from Common Buckwheat. <i>ACS Omega</i> , 2022, 7, 26566-26572.	1.6	4
53	Tartary buckwheat FtF3 <sup>Δ</sup> H1 as a metabolic branch switch to increase anthocyanin content in transgenic plant. <i>Frontiers in Plant Science</i> , 0, 13, .	1.7	2
54	Cereal Grain Tea Beverages and Their Potential Health Properties. , 2022, , 289-333.		0

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55	Nutritional Content, Phytochemical Profiling, and Physical Properties of Buckwheat ( <i>Fagopyrum</i> ) Tj ETQq0 0 0 rgBT/Overlock <sub>3</sub> 10 Tf 50 7	0.6	3
56	Dynamic transcriptome analysis suggests the key genes regulating seed development and filling in Tartary buckwheat ( <i>Fagopyrum tataricum</i> Garetn.). <i>Frontiers in Genetics</i> , 0, 13, .	1.1	8
57	Exploring the Valorization of Buckwheat Waste: A Two-Stage Thermo-Chemical Process for the Production of Saccharides and Biochar. <i>Fermentation</i> , 2022, 8, 573.	1.4	1
58	Evaluation of the Composition and Accumulation Pattern of Fatty Acids in Tartary Buckwheat Seed at the Germplasm Level. <i>Agronomy</i> , 2022, 12, 2447.	1.3	3
59	Phytochemistry, Bioactivities of Metabolites, and Traditional Uses of <i>Fagopyrum tataricum</i> . <i>Molecules</i> , 2022, 27, 7101.	1.7	5
61	Analysis of Phenolic Compounds in Buckwheat ( <i>Fagopyrum esculentum</i> Moench) Sprouts Modified with Probiotic Yeast. <i>Molecules</i> , 2022, 27, 7773.	1.7	4
62	Comparative proteomic analyses of Tartary buckwheat ( <i>Fagopyrum tataricum</i> ) seeds at three stages of development. <i>Functional and Integrative Genomics</i> , 2022, 22, 1449-1458.	1.4	2
63	Effect of Tartary Buckwheat Bran Substitution on the Quality, Bioactive Compounds Content, and In Vitro Starch Digestibility of Tartary Buckwheat Dried Noodles. <i>Foods</i> , 2022, 11, 3696.	1.9	4
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65	Effects of Heat-Moisture Treatment Whole Tartary Buckwheat Flour on Processing Characteristics, Organoleptic Quality, and Flavor of Noodles. <i>Foods</i> , 2022, 11, 3822.	1.9	1
66	Insertion of ten amino acids into 13S globulin zero-repeat subunit improves trypsin digestibility in common buckwheat ( <i>Fagopyrum esculentum</i> Moench) seeds. <i>Food Chemistry Molecular Sciences</i> , 2023, 6, 100159.	0.9	0
67	Systematic Review of Human and Animal Evidence on the Role of Buckwheat Consumption on Gastrointestinal Health. <i>Nutrients</i> , 2023, 15, 1.	1.7	3
68	Principal Components and Cluster Analysis of Trace Elements in Buckwheat Flour. <i>Foods</i> , 2023, 12, 225.	1.9	5
69	High-quality <i>Fagopyrum esculentum</i> genome provides insights into the flavonoid accumulation among different tissues and self-incompatibility. <i>Journal of Integrative Plant Biology</i> , 2023, 65, 1423-1441.	4.1	8
70	Inhibition mechanism of $\alpha$ -glucosidase inhibitors screened from Tartary buckwheat and synergistic effect with acarbose. <i>Food Chemistry</i> , 2023, 420, 136102.	4.2	11
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72	Effect of Calcium Hydroxide on Physicochemical and In Vitro Digestibility Properties of Tartary Buckwheat Starch-Rutin Complex Prepared by Pre-Gelatinization and Co-Gelatinization Methods. <i>Foods</i> , 2023, 12, 951.	1.9	2
73	Structural, nutritional, and functional properties of amaranth protein and its application in the food industry: A review. , 2023, 1, 45-55.		4

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74	Re-emergence of Pseudocereals as Superfoods for Food Security and Human Health: Current Progress and Future Prospects. , 2023, , 207-236.		1
80	Biologically Active Peptides from Buckwheat ( <i>Fagopyrum esculentum</i> Moench) Grain. , 2023, , 94-114.		0