

Antinutritional Factors in Plant Foods: Potential Health

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Citation Report

#	ARTICLE	IF	CITATIONS
1	Phytochemical, proximate and anti-nutrient compositions of four leafy vegetables used in South Eastern Nigeria. <i>African Journal of Biotechnology</i> , 2014, 13, 4541-4546.	0.6	3
2	Anti-nutrients composition and mineral analysis of allium cepa (onion) bulbs. <i>African Journal of Pharmacy and Pharmacology</i> , 2015, 9, 456-459.	0.3	15
3	Natural Toxins and Antinutrients in Plants and Fungi: <i>Ecological Biochemistry of Food.</i> , 2016, , 263-274.		2
4	Effects of Hull Scratching, Soaking, and Boiling on Antinutrients in Japanese Red Sword Bean (<i>Canavalia gladiata</i>). <i>Journal of Food Science</i> , 2016, 81, C2398-C2404.	3.1	6
5	Proximate, mineral, and antinutrient compositions of indigenous Okra (<i>Abelmoschus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 587 Td (e 2016, 4, 223-233.	3.4	74
6	The role of compositing cereals with legumes to alleviate protein energy malnutrition in Africa. <i>International Journal of Food Science and Technology</i> , 2016, 51, 543-554.	2.7	76
7	Chemical composition and nutritional evaluation of the seeds of <i>Acacia tortilis</i> (Forssk.) Hayne ssp. <i>raddiana</i> . <i>Food Chemistry</i> , 2016, 200, 62-68.	8.2	24
8	The antiparasitic activity of avenacosides against intestinal nematodes. <i>Veterinary Parasitology</i> , 2017, 241, 5-13.	1.8	11
9	Nutritional evaluation of <i>Kedrostis africana</i> (L.) Cogn: An edible wild plant of South Africa. <i>Asian Pacific Journal of Tropical Biomedicine</i> , 2017, 7, 443-449.	1.2	33
10	Chemical composition of leguminous seeds: part I – content of basic nutrients, amino acids, phytochemical compounds, and antioxidant activity. <i>European Food Research and Technology</i> , 2017, 243, 1385-1395.	3.3	76
11	Preliminary study on variability and heritability estimates of micronutrient composition in the immature fruits of okra (<i>Abelmoschus esculentus</i>) genotypes in South Africa. <i>Cogent Food and Agriculture</i> , 2017, 3, 1408253.	1.4	5
12	Anti-nutrient analysis of 30 Bambara groundnut (<i>Vigna subterranea</i>) accessions in South Africa. <i>Journal of Crop Improvement</i> , 2018, 32, 208-224.	1.7	17
13	Physicochemical and sensory qualities of complementary meal made from sprouted and unsprouted sorghum, Irish potato and groundnut. <i>Food Science and Nutrition</i> , 2018, 6, 307-317.	3.4	8
14	Effect of heating and ionic strength on the interaction of bovine serum albumin and the antinutrients tannic and phytic acids, and its influence on in vitro protein digestibility. <i>Food Chemistry</i> , 2018, 252, 1-8.	8.2	52
15	Phytochemical Benefits of Agroresidues as Alternative Nutritive Dietary Resource for Pig and Poultry Farming. <i>Journal of Chemistry</i> , 2018, 2018, 1-15.	1.9	17
16	Evaluation of nutritional, anti-nutritional and some biochemical studies on <i>Pleurotus squarrosulus</i> (Mont.) singer using rats. <i>African Journal of Biochemistry Research</i> , 2018, 12, 7-27.	0.7	4
17	The effect of traditional malting technology practiced by an ethnic community in northern Uganda on in vitro nutrient bioavailability and consumer sensory preference for locally formulated complementary food formulae. <i>Food Science and Nutrition</i> , 2018, 6, 2491-2498.	3.4	11
18	Thermal treatment for soybean flour processing with high quality color and reduced Kunitz trypsin inhibitor. <i>Journal of Food Process Engineering</i> , 2018, 41, e12925.	2.9	4

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19	Effect of dietary supplement from mono-culture fermentation of <i>Moringa oleifera</i> seeds by <i>Rhizopus stolonifer</i> on hematology and markers linked to hypercholesterolemia in rat model. Food Science and Nutrition, 2018, 6, 1826-1838.	3.4	5
20	Agronomic Performance, Nutritional Phenotyping and Trait Associations of Okra (<i>Abelmoschus</i>) Tj ETQq1 1 0.784314 rgBT /Overlock		10
21	Influence of selected legume seeds on emergence of <i>Callosobruchus maculatus</i> (F.) and its susceptibility to <i>Azadirachta indica</i> (A. Juss) aqueous leaf extracts. Global Journal of Pure and Applied Sciences, 2018, 18, 77.	0.2	0
22	Food Processing for Increasing Consumption: The Case of Legumes. , 2018, , 1-28.		5
23	Pigeon Pea (<i>Cajanus cajan</i>) as an alternative protein source in broiler feed. World's Poultry Science Journal, 2018, 74, 541-548.	3.0	5
24	Chemical composition and bioactive properties of <i>Cichorium spinosum</i> L. in relation to nitrate/ammonium nitrogen ratio. Journal of the Science of Food and Agriculture, 2019, 99, 6741-6750.	3.5	22
25	Processed cocoa pod husk dietary inclusion: effects on the performance, carcass, haematogram, biochemical indices, antioxidant enzyme and histology of the liver and kidney in broiler chicken. Bulletin of the National Research Centre, 2019, 43, .	1.8	7
26	Effect of Mixed Inoculums Volume and pH on Anti Nutritional Level in Cabbage Fermentation using <i>Saccharomyces cerevisiae</i> and <i>Lactobacillus plantarum</i> . IOP Conference Series: Materials Science and Engineering, 2019, 546, 062004.	0.6	0
27	Proximate, mineral, vitamin and anti-nutrient content of <i>Celosia argentea</i> at three stages of maturity. South African Journal of Botany, 2019, 124, 372-379.	2.5	18
28	Two Sides of the Same Coin: The Impact of Grain Legumes on Human Health: Common Bean (<i>Phaseolus</i>) Tj ETQq1 1 0.784314 rgBT /Ov		10
29	Effect of Chestnut Tannins and Short Chain Fatty Acids as Anti-Microbials and as Feeding Supplements in Broilers Rearing and Meat Quality. Animals, 2019, 9, 659.	2.3	17
30	Role of Fibre in Nutritional Management of Pancreatic Diseases. Nutrients, 2019, 11, 2219.	4.1	14
31	Amino Acid Profiles, Antimicrobial Activity and Anti-nutritional Contents of Two Wild Edible Plants (<i>Sphenoclea zeylanica</i> Gaertn. and <i>Sphaerantus peguensis</i> Kurz ex C.B. Clarke.). Current Biotechnology, 2019, 8, 53-63.	0.4	1
32	Toxicological findings about an anticancer fraction with casearins described by traditional and alternative techniques as support to the Brazilian Unified Health System (SUS). Journal of Ethnopharmacology, 2019, 241, 112004.	4.1	8
33	Biochemical characterization of oat (<i>Avena sativa</i> L.) genotypes with high nutritional potential. LWT - Food Science and Technology, 2019, 110, 32-39.	5.2	28
34	Safety of wild harvested and reared edible insects: A review. Food Control, 2019, 101, 209-224.	5.5	95
35	The Use of Lupin as a Source of Protein in Animal Feeding: Genomic Tools and Breeding Approaches. International Journal of Molecular Sciences, 2019, 20, 851.	4.1	72
36	Enhancement in mineral bioavailability of extruded pulses with reduced antinutrients. British Food Journal, 2019, 121, 2967-2978.	2.9	14

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37	A combination process to ensure microbiological safety, extend storage life and reduce anti-nutritional factors in legume sprouts. <i>Food Bioscience</i> , 2019, 27, 18-29.	4.4	19
38	An investigation into green coffee press cake as a renewable source of bioactive compounds. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1187-1196.	2.7	6
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41	Melon (<i>Cucumis melo</i> L.) by-products: Potential food ingredients for novel functional foods?. <i>Trends in Food Science and Technology</i> , 2020, 98, 181-189.	15.1	72
42	Up-scaling of tannin-based coagulants for wastewater treatment: performance in a water treatment plant. <i>Environmental Science and Pollution Research</i> , 2020, 27, 1202-1213.	5.3	25
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45	Nutritional and functional effects of the lactic acid bacteria fermentation on gelatinized legume flours. <i>International Journal of Food Microbiology</i> , 2020, 316, 108426.	4.7	56
46	Nutritional and bioactive characterization of unexplored food rich in phytonutrients. , 2020, , 157-175.		7
47	Traits associated with pod yield, seed Fe, and Zn contents in Okra landraces: a path analysis. <i>International Journal of Vegetable Science</i> , 2020, 26, 573-590.	1.3	1
48	An evaluation of replacing fish meal with fermented soybean meal in the diets of largemouth bass (<i>Micropterus dolomieu</i>). <i>Journal of Applied Aquaculture Research</i> , 2020, 51, 4302-4314.	1.8	40
49	What is food fortification? A working definition and framework for evaluation of efficiency and implementation of best practices. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2020, 19, 3618-3658.	11.7	35
50	Nutrients and antinutrient constituents of <i>Amaranthus caudatus</i> L. Cultivated on different soils. <i>Saudi Journal of Biological Sciences</i> , 2020, 27, 3570-3580.	3.8	25
51	Exploitation of Agro-Industrial Waste as Potential Source of Bioactive Compounds for Aquaculture. <i>Foods</i> , 2020, 9, 843.	4.3	48
52	Health Promoting Bioactive Properties of Novel Hairless Canary Seed Flour after In Vitro Gastrointestinal Digestion. <i>Foods</i> , 2020, 9, 932.	4.3	10
53	Effect of NaCl Addition and The Incubation Time on Gallic Acid Concentration in Cabbage Fermentation using <i>Lactobacillus plantarum</i> and The Potential as Antioxidant. <i>IOP Conference Series: Materials Science and Engineering</i> , 2020, 833, 012054.	0.6	0
54	Canola/rapeseed protein " nutritional value, functionality and food application: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 3836-3856.	10.3	72

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56	Bowman-Birk Inhibitors: Insights into Family of Multifunctional Proteins and Peptides with Potential Therapeutical Applications. <i>Pharmaceuticals</i> , 2020, 13, 421.	3.8	37
57	In Vitro Element Bioavailability Studies of Some Underutilized Seeds in Southeast Nigeria. <i>Biological Trace Element Research</i> , 2020, 199, 3977-3986.	3.5	0
58	Growth and intestinal microbiota of Sabah giant grouper reared on food waste-based pellets supplemented with spirulina as a growth promoter and alternative protein source. <i>Aquaculture Reports</i> , 2020, 18, 100553.	1.7	3
59	Effect of <i>Salix Tetrasperma</i> Roxb. Extract on The Value of Feed Conversion Ratio, Carcass Weight, and Abdominal Fat Content of Broiler Chicken with Heat Stress Condition. <i>E3S Web of Conferences</i> , 2020, 151, 01034.	0.5	4
60	Dolichos Lablab-an underutilized crop with future potentials for food and nutrition security: a review. <i>Critical Reviews in Food Science and Nutrition</i> , 2021, 61, 2249-2261.	10.3	28
61	Plant food anti-nutritional factors and their reduction strategies: an overview. <i>Food Production Processing and Nutrition</i> , 2020, 2, .	3.5	372
62	Addition of Olive Pomace to Feeding Substrate Affects Growth Performance and Nutritional Value of Mealworm (<i>Tenebrio Molitor</i> L.) Larvae. <i>Foods</i> , 2020, 9, 317.	4.3	49
63	Assessment of in vitro bioaccessibility of macrominerals and trace elements in green banana flour. <i>Journal of Food Composition and Analysis</i> , 2020, 92, 103586.	3.9	12
64	Nutrient composition, oxalate content and nutritional ranking of ten culinary microgreens. <i>Journal of Food Composition and Analysis</i> , 2020, 91, 103495.	3.9	61
65	Elderberry (<i>Sambucus</i> spp.) interspecific hybridization and its impact on fruit oxalates. <i>Plant Breeding</i> , 2020, 139, 811-820.	1.9	0
66	Food fortification technologies: Influence on iron, zinc and vitamin A bioavailability and potential implications on micronutrient deficiency in sub-Saharan Africa. <i>Scientific African</i> , 2021, 11, e00667.	1.5	19
67	Nutrient and Anti-nutrient Composition and the Influence of Dietary Incorporation of Timecourse Fermented African Locust Bean Seeds on Growth Performance of Wistar Rats. <i>Asian Journal of Basic Science & Research</i> , 2021, 03, 10-23.	0.2	0
68	The mechanoenzymatic method for enhancing the biological value of condensed cream soups. <i>IOP Conference Series: Materials Science and Engineering</i> , 0, 1019, 012041.	0.6	0
69	Fatty acid profile, antioxidant and antibacterial effect of the ethyl acetate extract of <i>Cleistanthus patens</i> . <i>Bulletin of Scientific Research</i> , 0, , 21-31.	0.0	1
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72	Advanced genome editing strategies for manipulation of plant specialized metabolites pertaining to biofortification. <i>Phytochemistry Reviews</i> , 2022, 21, 81-99.	6.5	8

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73	Sunflower seed byproduct and its fractions for food application: An attempt to improve the sustainability of the oil process. <i>Journal of Food Science</i> , 2021, 86, 1497-1510.	3.1	43
74	Microorganisms, the Ultimate Tool for Clean Label Foods?. <i>Inventions</i> , 2021, 6, 31.	2.5	5
75	Phytic acid: Blessing in disguise, a prime compound required for both plant and human nutrition. <i>Food Research International</i> , 2021, 142, 110193.	6.2	99
76	The Effect of Processing on Bioactive Compounds and Nutritional Qualities of Pulses in Meeting the Sustainable Development Goal 2. <i>Frontiers in Sustainable Food Systems</i> , 2021, 5, .	3.9	20
77	Oligosaccharide and antinutrient content of whole red haricot bean fermented in saltâ€“sugar and saltâ€“only solutions. , 0, , e110.		2
78	Zinc Biofortification in Food Crops Could Alleviate the Zinc Malnutrition in Human Health. <i>Molecules</i> , 2021, 26, 3509.	3.8	60
79	Polyphenols and Organic Acids as Alternatives to Antimicrobials in Poultry Rearing: A Review. <i>Antibiotics</i> , 2021, 10, 1010.	3.7	28
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83	Bioaccessibility estimation of metallic macro and micronutrients Ca, Mg, Zn, Fe, Cu and Mn in flours of oat and passion fruit peel. <i>LWT - Food Science and Technology</i> , 2021, 150, 111880.	5.2	6
84	Process optimization and characterization of pectin derived from underexploited pineapple peel biowaste as a value-added product. <i>Food Hydrocolloids</i> , 2022, 123, 107141.	10.7	46
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86	Grain Legumes and Their By-Products: As a Nutrient Rich Feed Supplement in the Sustainable Intensification of Commercial Poultry Industry. <i>Sustainable Agriculture Reviews</i> , 2021, , 51-96.	1.1	0
87	Quality improvement of bamboo shoots by removal of antinutrients using different processing techniques: A review. <i>Journal of Food Science and Technology</i> , 2022, 59, 1-11.	2.8	17
88	Evaluation of nutritional and elemental compositions of green and red cultivars of roselle: <i>Hibiscus sabdariffa</i> L.. <i>Scientific Reports</i> , 2021, 11, 1030.	3.3	17
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92	Chemical characterization and bioactive compounds of an unconventional vegetable - <i>Erechtites valerianifolia</i> (Wolf) DC.. <i>Food Science and Technology</i> , 2019, 39, 546-551.	1.7	5
93	Nutritional and antinutritional evaluation of indigenous Ethiopian okra (<i>Abelmoschus esculentus</i>) seed accessions. <i>African Journal of Food, Agriculture, Nutrition and Development</i> , 2018, 18, 13019-13033.	0.2	6
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101	Effect of Processing on <i>in vitro</i> Protein Digestibility and Anti-nutritional Properties of Three Underutilized Legumes Grown in Nigeria. <i>British Biotechnology Journal</i> , 2016, 14, 1-10.	0.4	7
102	Limitations to Bambara Groundnut Utilisation. , 2021, , 61-84.		1
103	Nutrient Composition and Physical Properties of Two Orange Seed Varieties. <i>International Journal of Food Science</i> , 2021, 2021, 1-11.	2.0	6
104	<i>Lactobacillus plantarum</i> fermentation to reduce anti-nutritional contents in peanut, mustard and sesame. <i>Biomedicine (India)</i> , 2021, 41, 611-615.	0.2	0
105	INFLUENCE OF DIFFERENT TREATMENTS OF GUAR KORMA MEAL ON SHEEP PERFORMANCE. <i>Egyptian Journal of Nutrition and Feeds</i> , 2015, 18, 49-63.	0.2	0
106	Comparative Studies in the Release of Sodium and Potassium Ions by Indigenous Black Soaps from some Selected Skin Pathogens. <i>Research Journal of Microbiology</i> , 2015, 10, 592-599.	0.2	2
107	Root tuber of <i>Tacca leontopetaloides L.</i> (kunze) for food and nutritional security. <i>Microbiology Current Research</i> , 2017, 01, .	0.1	0
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110	Nutritive Value of Different Parts of Five Types of <i>Solenostemon Scutellarioides</i> (L.) Codd. From Lamiaceae Family. <i>Journal of Global Resources</i> , 2019, 06, 76-80.	0.1	0
111	Anti-nutritional Composition, Heavy Metal Content and Mineral Bioavailability of Red Tree Vine (<i>Leea</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 262	0.4	0
112	Bioconversion of <i>Terminalia arjuna</i> bark powder into a herbal feed for <i>Labeo rohita</i> : Can it be a sustainability paradigm for Green Fish production?. <i>Animal Feed Science and Technology</i> , 2022, 284, 115132.	2.2	6
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114	Micronutrient composition, antioxidant properties, and mineral safety index of selected Nigerian cooked foods. <i>Food Chemistry</i> , 2022, 373, 131386.	8.2	2
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121	Biological activity and development of functional foods fortified with okra (<i>Abelmoschus</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 262	10.3	10
122	A way forward for the South African quail sector as a potential contributor to food and nutrition security following the aftermath of COVID-19: a review. <i>Agriculture and Food Security</i> , 2021, 10, 48.	4.2	8
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127	Macroalgal Proteins: A Review. <i>Foods</i> , 2022, 11, 571.	4.3	18

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132	Chemical Composition of Green Pea (<i>Pisum sativum</i> L.) Pods Extracts and Their Potential Exploitation as Ingredients in Nutraceutical Formulations. Antioxidants, 2022, 11, 105.	5.1	13
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