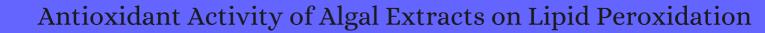
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#	Paper	IF	Citations
31	Natural feruloyl monoglyceride macrocycles as protecting factors against free-radical damage of lipidic membranes. <i>Bioorganic and Medicinal Chemistry Letters</i> , <b>2007</b> , 17, 4135-9	2.9	7
30	Natural preservative ingredient from marine alga Ulva lactuca L <i>International Journal of Food Science and Technology</i> , <b>2009</b> , 44, 1688-1695	3.8	33
29	Propolis influence on erythrocyte membrane disorder (hereditary spherocytosis): a first approach. <i>Food and Chemical Toxicology</i> , <b>2011</b> , 49, 520-6	4.7	16
28	Supercritical carbon dioxide extraction of bioactive compounds from Ampelopsis grossedentata stems: process optimization and antioxidant activity. <i>International Journal of Molecular Sciences</i> , <b>2011</b> , 12, 6856-70	6.3	23
27	Evaluation of antioxidant properties of marine microalga Chlorella marina (Butcher, 1952). <i>Asian Pacific Journal of Tropical Biomedicine</i> , <b>2012</b> , 2, S342-S346	1.4	18
26	The Potential Use of Microalgal Carotenoids as Dietary Supplements and Natural Preservative Ingredients. <i>Journal of Aquatic Food Product Technology</i> , <b>2013</b> , 22, 392-406	1.6	11
25	Chemistry, Antioxidant and Antimicrobial Potentials of White Pepper (Piper nigrum L.) Essential Oil and Oleoresins. <i>Proceedings of the National Academy of Sciences India Section B - Biological Sciences</i> , <b>2013</b> , 83, 357-366	1.4	20
24	Enhancement of immune activation activities of Spirulina maxima grown in deep-sea water. <i>International Journal of Molecular Sciences</i> , <b>2013</b> , 14, 12205-21	6.3	16
23	Effect of lycopene from Chlorella marina on high cholesterol-induced oxidative damage and inflammation in rats. <i>Inflammopharmacology</i> , <b>2014</b> , 22, 45-54	5.1	27
22	Effect of lycopene isolated from Chlorella marina on proliferation and apoptosis in human prostate cancer cell line PC-3. <i>Tumor Biology</i> , <b>2014</b> , 35, 10747-58	2.9	28
21	Different peripheral substituted phthalocyanines: Synthesis, characterization, aggregation behavior, antioxidant and antibacterial activity. <i>Journal of Structural Chemistry</i> , <b>2015</b> , 56, 1638-1645	0.9	3
20	Antioxidant and free radical scavenging activity of iron chelators. <i>Toxicology Reports</i> , <b>2015</b> , 2, 721-728	4.8	113
19	The imbalance of redox homeostasis in arthropod-induced plant galls: Mechanisms of stress generation and dissipation. <i>Biochimica Et Biophysica Acta - General Subjects</i> , <b>2015</b> , 1850, 1509-17	4	44
18	Combining in vitro, in vivo and in silico approaches to evaluate nutraceutical potentials and chemical fingerprints of Moltkia aurea and Moltkia coerulea. <i>Food and Chemical Toxicology</i> , <b>2017</b> , 107, 540-553	4.7	25
17	Tetraselmis chuii biomass as a potential feed additive to improve survival and oxidative stress status of Pacific white-leg shrimp Litopenaeus vannamei postlarvae. <i>International Aquatic Research</i> , <b>2017</b> , 9, 235-247	2.8	14
16	The promise of marine molecules as cosmetic active ingredients. <i>International Journal of Cosmetic Science</i> , <b>2018</b> , 40, 1-15	2.7	32
15	In vitro and in silico perspectives on biological and phytochemical profile of three halophyte species-A source of innovative phytopharmaceuticals from nature. <i>Phytomedicine</i> , <b>2018</b> , 38, 35-44	6.5	40

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14	Defatted Microalgae-Mediated Enrichment of n-3 Polyunsaturated Fatty Acids in Chicken Muscle Is Not Affected by Dietary Selenium, Vitamin E, or Corn Oil. <i>Journal of Nutrition</i> , <b>2018</b> , 148, 1547-1555	4.1	10
13	Previously undescribed antioxidative O-heterocyclic angiotensin converting enzyme inhibitors from the intertidal seaweed Sargassum wightii as potential antihypertensives. <i>Food Research International</i> , <b>2018</b> , 113, 474-486	7	20
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11	Novel biologically active metallophthalocyanines as promising antioxidant-antibacterial agents: Synthesis, characterization and computational properties. <i>Journal of Molecular Structure</i> , <b>2020</b> , 1200, 127127	3.4	26
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9	Extracts and Bioactives from Microalgae (Sensu Stricto): Opportunities and Challenges for a New Generation of Cosmetics. <b>2020</b> , 295-349		2
8	Comparative Protective Effects of Spirulina and Spirulina Supplemented with Thiamineagainst Sub-acute Carbon Tetrachloride Toxicity in Rats. <i>Biomedical and Pharmacology Journal</i> , <b>2019</b> , 12, 511-52	26 <sup>0.9</sup>	4
7	Effects of Basil Extract and Iron Addition on the Lipid Autoxidation of Soybean Oil-in-Water Emulsion with High Oil Content. <i>Korean Journal of Food and Cookery Science</i> , <b>2017</b> , 33, 113-120	0.5	4
6	Comparative Adaptability Assessment of Two Mangroves from Indian Sundarbans: Some Biochemical Appearances. <i>Natural Science</i> , <b>2015</b> , 07, 519-534	0.5	
5	Variations among Antioxidant Profiles in Lipid and Phenolic Extracts of Microalgae from Different Growth Medium. <i>Journal of Fisheries and Aquatic Science</i> , <b>2015</b> , 10, 367-375	Ο	O
4	Microalgal competence in urban wastewater management: phycoremediation and lipid production. <i>International Journal of Phytoremediation</i> , <b>2021</b> , 1-11	3.9	1
3	Chlorella minutissima as a functional food: evaluation on nutritional profile and antioxidant potential of the metabolites. <i>Biomass Conversion and Biorefinery</i> , 1	2.3	O
2	Jelly Fig (Ficus awkeotsang Makino) Exhibits Antioxidative and Anti-Inflammatory Activities by Regulating Reactive Oxygen Species Production via NFB Signaling Pathway. <i>Antioxidants</i> , <b>2022</b> , 11, 981	7.1	
1	Changes in antioxidant activity of fresh marine macroalgae from the Canary Islands during air-drying process. <b>2022</b> , 66, 102798		1