Ryszard Amarowicz

List of Publications by Year
in descending order

296	12,529	20817 60	40979 93
papers	citations	h-index	g-index

298	298	298	12028
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Free-radical scavenging capacity and antioxidant activity of selected plant species from the Canadian prairies. Food Chemistry, 2004, 84, 551-562.	8.2	868
2	Phenolâ€Based Antioxidants and the In Vitro Methods Used for Their Assessment. Comprehensive Reviews in Food Science and Food Safety, 2012, 11, 148-173.	11.7	276
3	Current research developments on polyphenolics of rapeseed/canola: a review. Food Chemistry, 1998, 62, 489-502.	8.2	240
4	Antioxidant Activity of Fresh and Processed JalapeÃ±o and Serrano Peppers. Journal of Agricultural and Food Chemistry, 2011, 59, 163-173.	5.2	203
5	Legumes as a source of natural antioxidants. European Journal of Lipid Science and Technology, 2008, 110, 865-878.	1.5	194
6	Seaweeds as a Functional Ingredient for a Healthy Diet. Marine Drugs, 2020, 18, 301.	4.6	191
7	Changes in the composition of phenolic compounds and antioxidant properties of grapevine roots and leaves (Vitis vinifera L.) under continuous of long-term drought stress. Acta Physiologiae Plantarum, 2014, 36, 1491-1499.	2.1	188
8	Achievements and Challenges in Improving the Nutritional Quality of Food Legumes. Critical Reviews in Plant Sciences, 2015, 34, 105-143.	5.7	187
9	Antioxidant activity of peptide fractions of capelin protein hydrolysates. Food Chemistry, 1997, 58, 355-359.	8.2	184
10	Advances in the plant protein extraction: Mechanism and recommendations. Food Hydrocolloids, 2021, 115, 106595.	10.7	173
11	Free radical-scavenging capacity, antioxidant activity, and phenolic composition of green lentil (Lens) Tj ETQq1 1 0.784314 rgBT /Ove	8.2	171
12	Recent developments in the detection of bovine serum albumin. International Journal of Biological Macromolecules, 2019, 138, 602-617.	7.5	165
13	Antioxidant and Antiradical Activities in Extracts of Hazelnut Kernel (Corylus avellanaL.) and Hazelnut Green Leafy Cover. Journal of Agricultural and Food Chemistry, 2006, 54, 4826-4832.	5.2	148
14	Isolation and Identification of an Antioxidative Component in Canola Meal. Journal of Agricultural and Food Chemistry, 1994, 42, 1285-1290.	5.2	147
15	Antioxidant Activity of Various Fractions of Non-Tannin Phenolics of Canola Hulls. Journal of Agricultural and Food Chemistry, 2000, 48, 2755-2759.	5.2	139
16	POLYPHENOLICS EXTRACTS FROM LEGUME SEEDS: CORRELATIONS BETWEEN TOTAL ANTIOXIDANT ACTIVITY, TOTAL PHENOLICS CONTENT, TANNINS CONTENT AND ASTRINGENCY. Journal of Food Lipids, 2004, 11, 278-286.	1.0	139
17	Antioxidant Activity of Hazelnut Skin Phenolics. Journal of Agricultural and Food Chemistry, 2009, 57, 4645-4650.	5.2	133
18	Influence of postharvest processing and storage on the content of phenolic acids and flavonoids in foods. Molecular Nutrition and Food Research, 2009, 53, S151-83.	3.3	127

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19	ANTIOXIDANT ACTIVITY OF ALMOND SEED EXTRACT AND ITS FRACTIONS. Journal of Food Lipids, 2005, 12, 344-358.	1.0	121
20	A Comprehensive Review on the Chemical Constituents and Functional Uses of Walnut (Juglans spp.) Husk. International Journal of Molecular Sciences, 2019, 20, 3920.	4.1	114
21	Tannins: the new natural antioxidants?. European Journal of Lipid Science and Technology, 2007, 109, 549-551.	1.5	113
22	A Comparative Review on the Extraction, Antioxidant Content and Antioxidant Potential of Different Parts of Walnut (Juglans regia L.) Fruit and Tree. Molecules, 2019, 24, 2133.	3.8	113
23	Comparative Flavan-3-ol Profile and Antioxidant Capacity of Roasted Peanut, Hazelnut, and Almond Skins. Journal of Agricultural and Food Chemistry, 2009, 57, 10590-10599.	5.2	110
24	Antioxidant Activity of a Red Lentil Extract and Its Fractions. International Journal of Molecular Sciences, 2009, 10, 5513-5527.	4.1	98
25	Antioxidant Activity of Mulberry Fruit Extracts. International Journal of Molecular Sciences, 2012, 13, 2472-2480.	4.1	98
26	Latest developments in the detection and separation of bovine serum albumin using molecularly imprinted polymers. Talanta, 2020, 207, 120317.	5.5	98
27	The effects of cold stress on the phenolic compounds and antioxidant capacity of grapevine (Vitis) Tj ETQq1 1 0.784314 rgBT /Overlo	3.5	94
28	Plant-based proteins and their multifaceted industrial applications. LWT - Food Science and Technology, 2022, 154, 112620.	5.2	93
29	Antioxidant Contents and Antioxidative Properties of Traditional Rye Breads. Journal of Agricultural and Food Chemistry, 2007, 55, 734-740.	5.2	92
30	Guava (Psidium guajava L.) Leaves: Nutritional Composition, Phytochemical Profile, and Health-Promoting Bioactivities. Foods, 2021, 10, 752.	4.3	92
31	Recent trends in extraction of plant bioactives using green technologies: A review. Food Chemistry, 2021, 353, 129431.	8.2	92
32	A rapid chromatographic method for separation of individual catechins from green tea. Food Research International, 1996, 29, 71-76.	6.2	90
33	Hepatoprotective and free radical scavenging actions of quercetin nanoparticles on aflatoxin B1-induced liver damage: in vitro/in vivo studies. Artificial Cells, Nanomedicine and Biotechnology, 2018, 46, 411-420.	2.8	88
34	Nutrient Distribution and Phenolic Antioxidants in Air-Classified Fractions of Beach Pea (Lathyrus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50	5.2	86
35	Separation and characterization of phenolic compounds from dry-blanched peanut skins by liquid chromatographyâ€“electrospray ionization mass spectrometry. Journal of Chromatography A, 2014, 1356, 64-81.	3.7	86
36	Development of resveratrol loaded chitosan-gellan nanofiber as a novel gastrointestinal delivery system. International Journal of Biological Macromolecules, 2019, 135, 698-705.	7.5	81

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37	ANTIOXIDANT ACTIVITY OF EXTRACT OF ADZUKI BEAN AND ITS FRACTIONS. Journal of Food Lipids, 2008, 15, 119-136.	1.0	79
38	Effects of high hydrostatic pressure processing on the physicochemical and sensorial properties of a red wine. Innovative Food Science and Emerging Technologies, 2012, 16, 409-416.	5.6	79
39	Molecular interactions of thymol with bovine serum albumin: Spectroscopic and molecular docking studies. Journal of Molecular Recognition, 2018, 31, e2704.	2.1	79
40	Antioxidant Activity and Phenolic Composition of Amaranth (Amaranthus caudatus) during Plant Growth. Antioxidants, 2019, 8, 173.	5.1	79
41	Antioxidant activity of protein hydrolyzates from aquatic species. JAOCS, Journal of the American Oil Chemists' Society, 1996, 73, 1197-1199.	1.9	78
42	Onion (Allium cepa L.) peels: A review on bioactive compounds and biomedical activities. Biomedicine and Pharmacotherapy, 2022, 146, 112498.	5.6	78
43	Natural antioxidants of plant origin. Advances in Food and Nutrition Research, 2019, 90, 1-81.	3.0	77
44	Natural antioxidants from low-pungency mustard flour. Food Research International, 1994, 27, 489-493.	6.2	76
45	Changes in endogenous phenolic acids during development of Secale cereale caryopses and after dehydration treatment of unripe rye grains. Plant Physiology and Biochemistry, 2000, 38, 595-602.	5.8	75
46	Compositional studies and biological activities of some mash bean (Vigna mungo (L.) Hepper) cultivars commonly consumed in Pakistan. Biological Research, 2014, 47, 23.	3.4	75
47	Identification and Quantification of Low Molecular Weight Phenolic Antioxidants in Seeds of Evening Primrose (Oenothera biennisL.). Journal of Agricultural and Food Chemistry, 2002, 50, 1267-1271.	5.2	74
48	A Gelatin-Based Film Reinforced by Covalent Interaction with Oxidized Guar Gum Containing Green Tea Extract as an Active Food Packaging System. Food and Bioprocess Technology, 2020, 13, 1633-1644.	4.7	74
49	Antioxidant activity of almonds and their by-products in food model systems. JAOCS, Journal of the American Oil Chemists' Society, 2006, 83, 223.	1.9	73
50	Immunoreactive properties of peptide fractions of cow whey milk proteins after enzymatic hydrolysis. International Journal of Food Science and Technology, 2004, 39, 839-850.	2.7	72
51	Diet and Health: Apple Polyphenols as Antioxidants. Food Reviews International, 2008, 24, 235-251.	8.4	72
52	Canola/rapeseed protein â€“ nutritional value, functionality and food application: a review. Critical Reviews in Food Science and Nutrition, 2021, 61, 3836-3856.	10.3	72
53	Cottonseed: A sustainable contributor to global protein requirements. Trends in Food Science and Technology, 2021, 111, 100-113.	15.1	70
54	Antioxidant activity of Maillard reaction products. European Journal of Lipid Science and Technology, 2009, 111, 109-111.	1.5	69

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55	Squalene: A natural antioxidant?. European Journal of Lipid Science and Technology, 2009, 111, 411-412.	1.5	69
56	Pleiotropic Effect of Phenolic Compounds Content Increases in Transgenic Flax Plant. Journal of Agricultural and Food Chemistry, 2005, 53, 3685-3692.	5.2	68
57	Pectin-zinc-chitosan-polyethylene glycol colloidal nano-suspension as a food grade carrier for colon targeted delivery of resveratrol. International Journal of Biological Macromolecules, 2017, 97, 16-22.	7.5	68
58	Characterizing the interaction between pyrogallol and human serum albumin by spectroscopic and molecular docking methods. Journal of Biomolecular Structure and Dynamics, 2019, 37, 2766-2775.	3.5	68
59	Phenolic compounds and properties of antioxidants in grapevine roots (Vitis vinifera L.) under drought stress followed by recovery. Acta Societatis Botanicorum Poloniae, 2011, 78, 97-103.	0.8	67
60	Insoluble Condensed Tannins of Canola/Rapeseed. Journal of Agricultural and Food Chemistry, 2000, 48, 1758-1762.	5.2	66
61	Preparation and characterization of carnauba wax/adipic acid oleogel: A new reinforced oleogel for application in cake and beef burger. Food Chemistry, 2020, 333, 127446.	8.2	65
62	Functional characterization of plant-based protein to determine its quality for food applications. Food Hydrocolloids, 2022, 123, 106986.	10.7	65
63	ANTIOXIDANT ACTIVITY OF ETHANOLIC EXTRACTS OF FLAXSEED IN A ?-CAROTENE-LINOLEATE MODEL SYSTEM. Journal of Food Lipids, 1993, 1, 111-117.	1.0	62
64	The impact of copper ions on growth, lipid peroxidation, and phenolic compound accumulation and localization in lentil (Lens culinaris Medic.) seedlings. Journal of Plant Physiology, 2010, 167, 270-276.	3.5	62
65	A preliminary study about the influence of high hydrostatic pressure processing in parallel with oak chip maceration on the physicochemical and sensory properties of a young red wine. Food Chemistry, 2016, 194, 545-554.	8.2	61
66	ANTIOXIDANT ACTIVITY OF GREEN TEA CATECHINS IN A ?-CAROTENE-LINOLEATE MODEL SYSTEM. Journal of Food Lipids, 1995, 2, 47-56.	1.0	60
67	Phenolic acids in defatted seeds of borage (Borago officinalis L.). Food Chemistry, 2001, 75, 49-56.	8.2	60
68	Design and fabrication of a food-grade albumin-stabilized nanoemulsion. Food Hydrocolloids, 2015, 44, 220-228.	10.7	58
69	Peptides with Angiotensin I-Converting Enzyme (ACE) Inhibitory Activity from Defibrinated, Hydrolyzed Bovine Plasma. Journal of Agricultural and Food Chemistry, 2002, 50, 6981-6988.	5.2	57
70	Nutritional characteristics of emu (Dromaius novaehollandiae) meat and its value-added products. Food Chemistry, 2006, 97, 193-202.	8.2	56
71	Evaluation of the Antiradical Properties of Phenolic Acids. International Journal of Molecular Sciences, 2014, 15, 16351-16380.	4.1	56
72	Advanced properties of gelatin film by incorporating modified kappa-carrageenan and zein nanoparticles for active food packaging. International Journal of Biological Macromolecules, 2021, 183, 753-759.	7.5	56

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73	Antibacterial activity of tannin constituents from Phaseolus vulgaris, Fagoypyrum esculentum, Corylus avellana and Juglans nigra. FÃ¬toterapÃ¬Ã¢, 2008, 79, 217-219.	2.2	55
74	Interactions between tannins and proteins isolated from broad bean seeds (Vicia faba Major) yield soluble and non-soluble complexes. European Food Research and Technology, 2011, 233, 213-222.	3.3	55
75	Walnut (Juglans regiaL.) shell pyroligneous acid: chemical constituents and functional applications. RSC Advances, 2018, 8, 22376-22391.	3.6	55
76	Determination of Î±-amino nitrogen in pea protein hydrolysates: a comparison of three analytical methods. Food Chemistry, 1998, 62, 363-367.	8.2	53
77	Fabrication and characterization of novel antibacterial chitosan/dialdehyde guar gum hydrogels containing pomegranate peel extract for active food packaging application. International Journal of Biological Macromolecules, 2021, 187, 179-188.	7.5	52
78	Tomato (Solanum lycopersicum L.) seed: A review on bioactives and biomedical activities. Biomedicine and Pharmacotherapy, 2021, 142, 112018.	5.6	52
79	ANTIOXIDANT ACTIVITY OF PHENOLIC FRACTIONS OF LENTIL (LENS CULINARIS). Journal of Food Lipids, 2003, 10, 1-10.	1.0	51
80	Antioxidative activities and phenolic compounds of pumpkin (Cucurbita pepo) seeds and amaranth (Amaranthus caudatus) grain extracts. Natural Product Research, 2017, 31, 2178-2182.	1.8	51
81	Phoenix dactylifera products in human health â€“ A review. Trends in Food Science and Technology, 2020, 105, 238-250.	15.1	51
82	Mango (Mangifera indica L.) Leaves: Nutritional Composition, Phytochemical Profile, and Health-Promoting Bioactivities. Antioxidants, 2021, 10, 299.	5.1	51
83	Antioxidant activity of broad bean seed extract and its phenolic composition. Journal of Functional Foods, 2017, 38, 656-662.	3.4	50
84	ANTIOXIDANT POTENTIAL OF DESI CHICKPEA VARIETIES COMMONLY CONSUMED IN PAKISTAN. Journal of Food Lipids, 2008, 15, 326-342.	1.0	49
85	Recent advances in the use of walnut (Juglans regia L.) shell as a valuable plant-based bio-sorbent for the removal of hazardous materials. RSC Advances, 2020, 10, 7026-7047.	3.6	48
86	Antioxidant and Anti-inflammatory Activities of Polyphenolics from Southeastern U.S. Range Blackberry Cultivars. Journal of Agricultural and Food Chemistry, 2010, 58, 6102-6109.	5.2	47
87	Development of Ethyl Cellulose-based Formulations: A Perspective on the Novel Technical Methods. Food Reviews International, 2022, 38, 685-732.	8.4	47
88	Removal of cyanogenic glycosides of flaxseed meal. Food Chemistry, 1993, 48, 263-266.	8.2	46
89	The effect of polysaccharides on the astringency induced by phenolic compounds. Food Quality and Preference, 2010, 21, 463-469.	4.6	46
90	Relationship between the sensory quality of lentil (Lens culinaris) sprouts and their phenolic constituents. Food Research International, 2011, 44, 3195-3201.	6.2	46

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91	Antioxidant Activity of the Extracts of Some Cowpea (Vigna unguiculata (L) Walp.) Cultivars Commonly Consumed in Pakistan. Molecules, 2013, 18, 2005-2017.	3.8	46
92	Antioxidant capacity, phenolic composition and microbial stability of aronia juice subjected to high hydrostatic pressure processing. Innovative Food Science and Emerging Technologies, 2017, 39, 141-147.	5.6	46
93	Fabrication of curcumin-zein-ethyl cellulose composite nanoparticles using antisolvent co-precipitation method. International Journal of Biological Macromolecules, 2020, 163, 1538-1545.	7.5	44
94	Cannabinoid-like anti-inflammatory compounds from flax fiber. Cellular and Molecular Biology Letters, 2012, 17, 479-99.	7.0	43
95	Inhibition of Pancreatic Lipase by Phenolic Acids -Examination in vitro. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 1996, 51, 903-906.	1.4	42
96	Antioxidative Activity of Leguminous Seed Extracts Evaluated by Chemiluminescence Methods. Zeitschrift Fur Naturforschung - Section C Journal of Biosciences, 1997, 52, 709-712.	1.4	42
97	ANTIOXIDANT ACTIVITY OF PHENOLIC EXTRACTS OF EVENING PRIMROSE (OENOTHERA BIENNIS): A PRELIMINARY STUDY. Journal of Food Lipids, 1997, 4, 75-86.	1.0	42
98	Antioxidant Properties of Extracts Obtained from Raw, Dry-roasted, and Oil-roasted US Peanuts of Commercial Importance. Plant Foods for Human Nutrition, 2010, 65, 311-318.	3.2	41
99	Genotype-Related Differences in the Phenolic Compound Profile and Antioxidant Activity of Extracts from Olive (Olea europaea L.) Leaves. Molecules, 2019, 24, 1130.	3.8	41
100	Partial characterization of natural antioxidants in canola meal. Food Research International, 1995, 28, 525-530.	6.2	40
101	Phenolic antioxidants in beans and their effects on inhibition of radical-induced DNA damage. JAOCS, Journal of the American Oil Chemists' Society, 2004, 81, 691-696.	1.9	40
102	Phenolic contents and antioxidant capacities of wild and cultivated white lupin (Lupinus albus L.) seeds. Food Chemistry, 2018, 258, 1-7.	8.2	40
103	ANTIOXIDANT ACTIVITY OF PHENOLIC FRACTIONS OF EVERLASTING PEA, FABA BEAN AND BROAD BEAN. Journal of Food Lipids, 1996, 3, 199-211.	1.0	39
104	Protective effect of fresh and processed JalapeÃ±o and Serrano peppers against food lipid and human LDL cholesterol oxidation. Food Chemistry, 2012, 133, 827-834.	8.2	39
105	Pectin modification assisted by nitrogen glow discharge plasma. International Journal of Biological Macromolecules, 2018, 120, 2572-2578.	7.5	39
106	Exploring the Interactions Between Caffeic Acid and Human Serum Albumin Using Spectroscopic and Molecular Docking Techniques. Polish Journal of Food and Nutrition Sciences, 2021, , 69-77.	1.7	39
107	ANTIOXIDANT ACTIVITY OF WHEAT CARYOPSES AND EMBRYOS EXTRACTS. Journal of Food Lipids, 2002, 9, 201-210.	1.0	38
108	Induction of phenolic compounds in two dark-grown lentil cultivars with different tolerance to copper ions. Acta Physiologiae Plantarum, 2009, 31, 587-595.	2.1	38

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109	Custard Apple (Annona squamosa L.) Leaves: Nutritional Composition, Phytochemical Profile, and Health-Promoting Biological Activities. Biomolecules, 2021, 11, 614.	4.0	38
110	Development of behenic acid-ethyl cellulose oleogel stabilized Pickering emulsions as low calorie fat replacer. International Journal of Biological Macromolecules, 2020, 150, 974-981.	7.5	37
111	Antioxidant activity and free radicalâ€scavenging capacity of ethanolic extracts of thyme, oregano, and marjoram. European Journal of Lipid Science and Technology, 2009, 111, 1111-1117.	1.5	36
112	The response of terpenoids to exogenous gibberellic acid in Cannabis sativa L. at vegetative stage. Acta Physiologiae Plantarum, 2011, 33, 1085-1091.	2.1	36
113	Sephadex LH-20 separation of pigments from shells of red sea urchin (Strongylocentrotus) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5	8.2	35
114	Metabolism of phenolic compounds in Vitis riparia seeds during stratification and during germination under optimal and low temperature stress conditions. Acta Physiologiae Plantarum, 2005, 27, 313-320.	2.1	35
115	Effects of Roasting on Taste-Active Compounds of Turkish Hazelnut Varieties (Corylus avellana L.). Journal of Agricultural and Food Chemistry, 2010, 58, 8674-8679.	5.2	35
116	The Potential Protective Effects of Phenolic Compounds against Low-density Lipoprotein Oxidation. Current Pharmaceutical Design, 2017, 23, 2754-2766.	1.9	35
117	Chemical composition of shells from red (Strongylocentrotus franciscanus) and green (Strongylocentrotus droebachiensis) sea urchin. Food Chemistry, 2012, 133, 822-826.	8.2	34
118	Phenolic Composition and Antioxidant Activities of Soybean (Glycine max (L.) Merr.) Plant during Growth Cycle. Agronomy, 2019, 9, 153.	3.0	34
119	Protein precipitating capacity of condensed tannins of beach pea, canola hulls, evening primrose and faba bean. Food Chemistry, 2001, 73, 467-471.	8.2	33
120	Separation and Characterization of Soluble Esterified and Glycoside-Bound Phenolic Compounds in Dry-Blanched Peanut Skins by Liquid Chromatographyâ€“Electrospray Ionization Mass Spectrometry. Journal of Agricultural and Food Chemistry, 2014, 62, 11488-11504.	5.2	33
121	Influence of abiotic stress during soybean germination followed by recovery on the phenolic compounds of radicles and their antioxidant capacity. Acta Societatis Botanicorum Poloniae, 2014, 83, 209-218.	0.8	33
122	Investigation of astringency of extracts obtained from selected tannins-rich legume seeds. Food Quality and Preference, 2006, 17, 31-35.	4.6	32
123	ANTIOXIDANT ACTIVITY OF PHENOLIC FRACTIONS OF RAPESEED. Journal of Food Lipids, 2003, 10, 51-62.	1.0	31
124	The Structureâ€“Antioxidant Activity Relationship of Ferulates. Molecules, 2017, 22, 527.	3.8	31
125	Phenolic compounds and properties of antioxidants in grapevine roots (Vitis vinifera L.) under low-temperature stress followed by recovery. Acta Societatis Botanicorum Poloniae, 2011, 78, 279-286.	0.8	31
126	Changes in composition of phenolic compounds and antioxidant properties of Vitis amurensis seeds germinated under osmotic stress. Acta Physiologiae Plantarum, 2007, 29, 283-290.	2.1	29

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127	Antioxidant capacity of rapeseed meal and rapeseed oils enriched with meal extract. European Journal of Lipid Science and Technology, 2010, 112, 750-760.	1.5	29
128	Differences in the Phenolic Composition and Antioxidant Properties between Vitis coignetiae and Vitis vinifera Seeds Extracts. Molecules, 2013, 18, 3410-3426.	3.8	29
129	Antioxidant Potential and Phenolic Compounds of Some Widely Consumed Turkish White Bean (Phaseolus vulgaris L.) Varieties. Polish Journal of Food and Nutrition Sciences, 2016, 66, 253-260.	1.7	29
130	Extracts of Phenolic Compounds from Seeds of Three Wild Grapevinesâ€"Comparison of Their Antioxidant Activities and the Content of Phenolic Compounds. International Journal of Molecular Sciences, 2012, 13, 3444-3457.	4.1	28
131	Development and characterization of a Persian gumâ€"sodium caseinate biocomposite film accompanied by Zingiber officinale extract. Journal of Applied Polymer Science, 2019, 136, 47215.	2.6	28
132	Date Fruit and Its By-products as Promising Source of Bioactive Components: A Review. Food Reviews International, 2023, 39, 1411-1432.	8.4	28
133	ANTIOXIDANT ACTIVITY OF EXTRACTS OF PHENOLIC COMPOUNDS FROM RAPESEED OIL CAKES. Journal of Food Lipids, 2001, 8, 65-74.	1.0	27
134	Preparation and Characterization of Hydrolyzed Proteins from Defibrinated Bovine Plasma. Journal of Food Science, 2002, 67, 623-630.	3.1	27
135	Antioxidant activity of extracts of defatted seeds of niger (Guizotia abyssinica). JAOCS, Journal of the American Oil Chemists' Society, 2003, 80, 443-450.	1.9	27
136	Changes in the microstructure of wheat, corn and potato starch granules during extraction of non-starch compounds with sodium dodecyl sulfate and mercaptoethanol. Carbohydrate Polymers, 2003, 53, 63-73.	10.2	27
137	Antioxidative and radical scavenging effects of phenolics from Vicia sativum. FÃ¬toterapÃ¬Ã¢, 2008, 79, 121-122.	2.2	27
138	Effect of cracklings hydrolysates on oxidative stability of pork meatballs fat. Food Research International, 2006, 39, 924-931.	6.2	26
139	Presence of Caffeic Acid in Flaxseed Lignan Macromolecule. Plant Foods for Human Nutrition, 2011, 66, 270-274.	3.2	26
140	Antioxidant Activity of Flaxseed Extracts in Lipid Systems. Molecules, 2016, 21, 17.	3.8	26
141	Effect of N Fertilization on the Content of Phenolic Compounds in Jerusalem Artichoke (Helianthus) Tj ETQq1 1 0.784314 rgBT /Overlo	3.0	26
142	Enhancing the nutritional profile of regular wheat bread while maintaining technological quality and adequate sensory attributes. Food and Function, 2020, 11, 4732-4751.	4.6	26
143	Physicochemical and antibacterial effect of Soy Protein Isolate/Gelatin electrospun nanofibres incorporated with Zataria multiflora and Cinnamon zeylanicum essential oils. Journal of Food Measurement and Characterization, 2021, 15, 1116-1126.	3.2	26
144	Plant-Based Antioxidant Extracts and Compounds in the Management of Oral Cancer. Antioxidants, 2021, 10, 1358.	5.1	26

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145	Î±-Galactosides of Sucrose in Foods: Composition, Flatulence-Causing Effects, and Removal. ACS Symposium Series, 1997, , 127-151.	0.5	25
146	SEPARATION OF INDIVIDUAL CATECHINS FROM GREEN TEA USING SILICA GEL COLUMN CHROMATOGRAPHY AND HPLC. Journal of Food Lipids, 2003, 10, 165-177.	1.0	25
147	Growth Performance of Broiler Chickens Fed Diets Containing Shea Nut (Vitellaria paradoxa, Gaertn.) Meal Fermented with Aspergillus niger. Poultry Science, 2008, 87, 1773-1778.	3.4	25
148	Spectroscopic studies of the interaction between isolated polyphenols from coffee and the milk proteins. Surfaces and Interfaces, 2020, 20, 100558.	3.0	25
149	ANTIOXIDANT ACTIVITY OF PHENOLIC FRACTIONS OF BEACH PEA (LATHYRUS MARITIMUS L.). Journal of Food Lipids, 1999, 6, 1-11.	1.0	24
150	Enhancement of nisin antibacterial activity by a bearberry (Arctostaphylos uva-ursi) leaf extract. Food Microbiology, 2003, 20, 211-216.	4.2	24
151	Lycopene as a natural antioxidant. European Journal of Lipid Science and Technology, 2011, 113, 675-677.	1.5	24
152	Effect of jasmonic acidâ€“methyl ester on the composition of carbohydrates and germination of yellow lupine (Lupinus luteus L.) seeds. Journal of Plant Physiology, 2010, 167, 967-973.	3.5	23
153	Curcumin nanoformulations for antimicrobial and wound healing purposes. Phytotherapy Research, 2021, 35, 2487-2499.	5.8	23
154	Bitter Melon (Momordica charantia L.) Fruit Bioactives Charantin and Vicine Potential for Diabetes Prophylaxis and Treatment. Plants, 2021, 10, 730.	3.5	23
155	Valorization Potential of Tomato (Solanum lycopersicum L.) Seed: Nutraceutical Quality, Food Properties, Safety Aspects, and Application as a Health-Promoting Ingredient in Foods. Horticulturae, 2022, 8, 265.	2.8	23
156	Inhibition of proliferation of human carcinoma cell lines by phenolic compounds from a bearberry-leaf crude extract and its fractions. Journal of Functional Foods, 2013, 5, 660-667.	3.4	22
157	DMU-212 inhibits tumor growth in xenograft model of human ovarian cancer. Biomedicine and Pharmacotherapy, 2014, 68, 397-400.	5.6	22
158	Protective effects of equimolar mixtures of monomer and dimer of dehydrozingerone with Î±-tocopherol and/or ascorbyl palmitate during bulk lipid autoxidation. Food Chemistry, 2014, 157, 263-274.	8.2	22
159	Phenolic Compounds of Soybean Seeds from Two European Countries and Their Antioxidant Properties. Molecules, 2020, 25, 2075.	3.8	22
160	Ethnomedicinal Plants Used in the Health Care System: Survey of the Mid Hills of Solan District, Himachal Pradesh, India. Plants, 2021, 10, 1842.	3.5	22
161	Kishk - a dried fermented milk / cereal mixture. 1 Composition of gross components, carbohydrates, organic acids and fatty acids. Dairy Science and Technology, 1999, 79, 317-330.	0.9	22
162	Antioxidant activity of protein hydrolysates. European Journal of Lipid Science and Technology, 2008, 110, 489-490.	1.5	21

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