

# Ryszard Amarowicz

## List of Publications by Year in descending order

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296  
papers

12,529  
citations

20817

60  
h-index

40979

93  
g-index

298  
all docs

298  
docs citations

298  
times ranked

12028  
citing authors

#	ARTICLE	IF	CITATIONS
1	Date Fruit and Its By-products as Promising Source of Bioactive Components: A Review. <i>Food Reviews International</i> , 2023, 39, 1411-1432.	8.4	28
2	Last Five Years Development In Food Safety Perception of n-Carboxymethyl Lysine. <i>Food Reviews International</i> , 2023, 39, 3225-3261.	8.4	1
3	Field phenotyping and quality traits of grass pea genotypes in South Italy. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 4988-4999.	3.5	6
4	Development of Ethyl Cellulose-based Formulations: A Perspective on the Novel Technical Methods. <i>Food Reviews International</i> , 2022, 38, 685-732.	8.4	47
5	Functional characterization of plant-based protein to determine its quality for food applications. <i>Food Hydrocolloids</i> , 2022, 123, 106986.	10.7	65
6	Combining high-protein ingredients from pseudocereals and legumes for the development of fresh high-protein hybrid pasta: enhanced nutritional profile. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 5000-5010.	3.5	10
7	Plant-based proteins and their multifaceted industrial applications. <i>LWT - Food Science and Technology</i> , 2022, 154, 112620.	5.2	93
8	Immobilization of $\alpha$ -amylase in ethylcellulose electrospun fibers using emulsion-electrospinning method. <i>Carbohydrate Polymers</i> , 2022, 278, 118919.	10.2	20
9	Onion ( <i>Allium cepa</i> L.) peels: A review on bioactive compounds and biomedical activities. <i>Biomedicine and Pharmacotherapy</i> , 2022, 146, 112498.	5.6	78
10	Nanoliposomal co-encapsulation of cinnamon extract and zein hydrolysates with synergistic antioxidant activity for nutraceutical applications. <i>Chemical Papers</i> , 2022, 76, 2059-2069.	2.2	2
11	Variations of genotypes of <i>Vicia</i> species as influenced by seed phenolic compounds and antioxidant activity. <i>Zemdirbyste</i> , 2022, 109, 35-42.	0.8	4
12	Valorization Potential of Tomato ( <i>Solanum lycopersicum</i> L.) Seed: Nutraceutical Quality, Food Properties, Safety Aspects, and Application as a Health-Promoting Ingredient in Foods. <i>Horticulturae</i> , 2022, 8, 265.	2.8	23
13	Vermicompost and Its Derivatives against Phytopathogenic Fungi in the Soil: A Review. <i>Horticulturae</i> , 2022, 8, 311.	2.8	15
14	Guava ( <i>Psidium guajava</i> L.) seed: A low-volume, high-value byproduct for human health and the food industry. <i>Food Chemistry</i> , 2022, 386, 132694.	8.2	20
15	Apitherapy and Periodontal Disease: Insights into In Vitro, In Vivo, and Clinical Studies. <i>Antioxidants</i> , 2022, 11, 823.	5.1	8
16	Cottonseed feedstock as a source of plant-based protein and bioactive peptides: Evidence based on biofunctionalities and industrial applications. <i>Food Hydrocolloids</i> , 2022, 131, 107776.	10.7	13
17	Optimization of the use of cellulolytic enzyme preparation for the extraction of health promoting anthocyanins from black carrot using response surface methodology. <i>LWT - Food Science and Technology</i> , 2022, 163, 113528.	5.2	9
18	Repurposing chia seed oil: A versatile novel functional food. <i>Journal of Food Science</i> , 2022, 87, 2798-2819.	3.1	5

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19	Characterization of Volatile Flavor Compounds in Supercritical Fluid Separated and Identified in Gurum ( <i>Citrullus lanatus</i> Var. <i>colocynthis</i> ) Seed Oil Using HSME and GC-MS. <i>Molecules</i> , 2022, 27, 3905.	3.8	4
20	Impact of a Carboxymethyl Cellulose Coating Incorporated with an Ethanolic Propolis Extract on the Quality Criteria of Chicken Breast Meat. <i>Antioxidants</i> , 2022, 11, 1191.	5.1	6
21	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
22	Peptidomic analysis of antioxidant peptides from porcine liver hydrolysates using SWATH-MS. <i>Journal of Proteomics</i> , 2021, 232, 104037.	2.4	13
23	Physicochemical and antibacterial effect of Soy Protein Isolate/Gelatin electrospun nanofibres incorporated with <i>Zataria multiflora</i> and <i>Cinnamomum zeylanicum</i> essential oils. <i>Journal of Food Measurement and Characterization</i> , 2021, 15, 1116-1126.	3.2	26
24	Exploring the Interactions Between Caffeic Acid and Human Serum Albumin Using Spectroscopic and Molecular Docking Techniques. <i>Polish Journal of Food and Nutrition Sciences</i> , 2021, , 69-77.	1.7	39
25	Curcumin nanoformulations for antimicrobial and wound healing purposes. <i>Phytotherapy Research</i> , 2021, 35, 2487-2499.	5.8	23
26	Mango ( <i>Mangifera indica</i> L.) Leaves: Nutritional Composition, Phytochemical Profile, and Health-Promoting Bioactivities. <i>Antioxidants</i> , 2021, 10, 299.	5.1	51
27	Bitter Melon ( <i>Momordica charantia</i> L.) Fruit Bioactives Charantin and Vicine Potential for Diabetes Prophylaxis and Treatment. <i>Plants</i> , 2021, 10, 730.	3.5	23
28	Custard Apple ( <i>Annona squamosa</i> L.) Leaves: Nutritional Composition, Phytochemical Profile, and Health-Promoting Biological Activities. <i>Biomolecules</i> , 2021, 11, 614.	4.0	38
29	Guava ( <i>Psidium guajava</i> L.) Leaves: Nutritional Composition, Phytochemical Profile, and Health-Promoting Bioactivities. <i>Foods</i> , 2021, 10, 752.	4.3	92
30	Cottonseed: A sustainable contributor to global protein requirements. <i>Trends in Food Science and Technology</i> , 2021, 111, 100-113.	15.1	70
31	Biopolishing of Cellulosic Fabrics: A Study on Low-Stress Mechanical Properties, Microstructure, and Dye Uptake. <i>Fibers and Polymers</i> , 2021, 22, 2803-2814.	2.1	5
32	Antiviral activity of <i>Lavandula angustifolia</i> L. and <i>Salvia officinalis</i> L. essential oils against avian influenza H5N1 virus. <i>Journal of Agriculture and Food Research</i> , 2021, 4, 100135.	2.5	20
33	Advances in the plant protein extraction: Mechanism and recommendations. <i>Food Hydrocolloids</i> , 2021, 115, 106595.	10.7	173
34	Advanced properties of gelatin film by incorporating modified kappa-carrageenan and zein nanoparticles for active food packaging. <i>International Journal of Biological Macromolecules</i> , 2021, 183, 753-759.	7.5	56
35	A Comprehensive Review of the Ethnotraditional Uses and Biological and Pharmacological Potential of the Genus <i>Mimosa</i> . <i>International Journal of Molecular Sciences</i> , 2021, 22, 7463.	4.1	15
36	Recent Advances of Macromolecular Hydrogels for Enzyme Immobilization in the Food Products. <i>Advanced Pharmaceutical Bulletin</i> , 2021, , .	1.4	2

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37	Plant-Based Antioxidant Extracts and Compounds in the Management of Oral Cancer. <i>Antioxidants</i> , 2021, 10, 1358.	5.1	26
38	Recent trends in extraction of plant bioactives using green technologies: A review. <i>Food Chemistry</i> , 2021, 353, 129431.	8.2	92
39	Fabrication and characterization of novel antibacterial chitosan/dialdehyde guar gum hydrogels containing pomegranate peel extract for active food packaging application. <i>International Journal of Biological Macromolecules</i> , 2021, 187, 179-188.	7.5	52
40	Ethnomedicinal Plants Used in the Health Care System: Survey of the Mid Hills of Solan District, Himachal Pradesh, India. <i>Plants</i> , 2021, 10, 1842.	3.5	22
41	Tomato ( <i>Solanum lycopersicum</i> L.) seed: A review on bioactives and biomedical activities. <i>Biomedicine and Pharmacotherapy</i> , 2021, 142, 112018.	5.6	52
42	Delineating the inherent functional descriptors and biofunctionalities of pectic polysaccharides. <i>Carbohydrate Polymers</i> , 2021, 269, 118319.	10.2	20
43	Crosstalk during the Carbon–Nitrogen Cycle That Interlinks the Biosynthesis, Mobilization and Accumulation of Seed Storage Reserves. <i>International Journal of Molecular Sciences</i> , 2021, 22, 12032.	4.1	13
44	Phytochemistry, Pharmacology, and Nutraceutical Profile of <i>Carissa</i> Species: An Updated Review. <i>Molecules</i> , 2021, 26, 7010.	3.8	15
45	Latest developments in the detection and separation of bovine serum albumin using molecularly imprinted polymers. <i>Talanta</i> , 2020, 207, 120317.	5.5	98
46	The influence of exogenous methyl jasmonate on the germination and, content and composition of flavonoids in extracts from seedlings of yellow and narrow-leaved lupine. <i>Journal of Food Composition and Analysis</i> , 2020, 87, 103398.	3.9	6
47	<i>Micromeria myrtifolia</i> : The influence of the extracting solvents on phenolic composition and biological activity. <i>Industrial Crops and Products</i> , 2020, 145, 111923.	5.2	11
48	Development of behenic acid-ethyl cellulose oleogel stabilized Pickering emulsions as low calorie fat replacer. <i>International Journal of Biological Macromolecules</i> , 2020, 150, 974-981.	7.5	37
49	<i>Phoenix dactylifera</i> products in human health – A review. <i>Trends in Food Science and Technology</i> , 2020, 105, 238-250.	15.1	51
50	Protein-Rich Flours from Quinoa and Buckwheat Favourably Affect the Growth Parameters, Intestinal Microbial Activity and Plasma Lipid Profile of Rats. <i>Nutrients</i> , 2020, 12, 2781.	4.1	21
51	Quality Parameters of Juice Obtained from Hydroponically Grown Tomato Processed with High Hydrostatic Pressure or Heat Pasteurization. <i>International Journal of Food Science</i> , 2020, 2020, 1-12.	2.0	7
52	Evaluation of Cellulolytic Enzyme-Assisted Microwave Extraction of <i>Punica granatum</i> Peel Phenolics and Antioxidant Activity. <i>Plant Foods for Human Nutrition</i> , 2020, 75, 614-620.	3.2	20
53	Combining high-protein ingredients from pseudocereals and legumes for the development of fresh high-protein hybrid pasta: maintained technological quality and adequate sensory attributes. <i>Journal of the Science of Food and Agriculture</i> , 2020, , .	3.5	7
54	Fabrication of curcumin-zein-ethyl cellulose composite nanoparticles using antisolvent co-precipitation method. <i>International Journal of Biological Macromolecules</i> , 2020, 163, 1538-1545.	7.5	44

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55	A Gelatin-Based Film Reinforced by Covalent Interaction with Oxidized Guar Gum Containing Green Tea Extract as an Active Food Packaging System. <i>Food and Bioprocess Technology</i> , 2020, 13, 1633-1644.	4.7	74
56	Effect of N Fertilization on the Content of Phenolic Compounds in Jerusalem Artichoke ( <i>Helianthus</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	3.0	26
57	Legume Seeds as an Important Component of Human Diet. <i>Foods</i> , 2020, 9, 1812.	4.3	13
58	Enhancing the nutritional profile of regular wheat bread while maintaining technological quality and adequate sensory attributes. <i>Food and Function</i> , 2020, 11, 4732-4751.	4.6	26
59	Phenolic Compounds of Soybean Seeds from Two European Countries and Their Antioxidant Properties. <i>Molecules</i> , 2020, 25, 2075.	3.8	22
60	Spectroscopic studies of the interaction between isolated polyphenols from coffee and the milk proteins. <i>Surfaces and Interfaces</i> , 2020, 20, 100558.	3.0	25
61	Seaweeds as a Functional Ingredient for a Healthy Diet. <i>Marine Drugs</i> , 2020, 18, 301.	4.6	191
62	Sunflower ( <i>Helianthus annuus</i> L.) Plants at Various Growth Stages Subjected to Extractionâ€™ Comparison of the Antioxidant Activity and Phenolic Profile. <i>Antioxidants</i> , 2020, 9, 535.	5.1	21
63	Protection of natural antioxidants against low-density lipoprotein oxidation. <i>Advances in Food and Nutrition Research</i> , 2020, 93, 251-291.	3.0	8
64	Preparation and characterization of carnauba wax/adipic acid oleogel: A new reinforced oleogel for application in cake and beef burger. <i>Food Chemistry</i> , 2020, 333, 127446.	8.2	65
65	Recent advances in the use of walnut ( <i>Juglans regia</i> L.) shell as a valuable plant-based bio-sorbent for the removal of hazardous materials. <i>RSC Advances</i> , 2020, 10, 7026-7047.	3.6	48
66	Phytochemical screening of <i>Alstonia venenata</i> leaf and bark extracts and their antimicrobial activities. <i>Cellular and Molecular Biology</i> , 2020, 66, 224-231.	0.9	6
67	Insights on the anticancer potential of plant-food bioactives: A key focus to prostate cancer. <i>Cellular and Molecular Biology</i> , 2020, 66, 250.	0.9	2
68	Biological activities of sinularin: A literature-based review. <i>Cellular and Molecular Biology</i> , 2020, 66, 33-36.	0.9	5
69	Tree Nuts and Peanuts as a Source of Natural Antioxidants in our Daily Diet. <i>Current Pharmaceutical Design</i> , 2020, 26, 1898-1916.	1.9	8
70	p-Cymene metallo-derivatives: An overview on anticancer activity. <i>Cellular and Molecular Biology</i> , 2020, 66, 28.	0.9	2
71	Hydrolysable Tannins. , 2019, , 337-343.		8
72	Characterizing the interaction between pyrogallol and human serum albumin by spectroscopic and molecular docking methods. <i>Journal of Biomolecular Structure and Dynamics</i> , 2019, 37, 2766-2775.	3.5	68

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73	A Comprehensive Review on the Chemical Constituents and Functional Uses of Walnut ( <i>Juglans</i> spp.) Husk. <i>International Journal of Molecular Sciences</i> , 2019, 20, 3920.	4.1	114
74	Composition, and antioxidant and enzyme inhibition activities, of essential oils from <i>Satureja thymbra</i> and <i>Thymbra spicata</i> var. <i>spicata</i> . <i>Flavour and Fragrance Journal</i> , 2019, 34, 436-442.	2.6	14
75	Zero-trans cake shortening: effects on batter, texture and sensory characteristics of high ratio cake. <i>Journal of Food Measurement and Characterization</i> , 2019, 13, 3040-3048.	3.2	12
76	Recent developments in the detection of bovine serum albumin. <i>International Journal of Biological Macromolecules</i> , 2019, 138, 602-617.	7.5	165
77	Comparison of Oxidative Status of Human Milk, Human Milk Fortifiers and Preterm Infant Formulas. <i>Foods</i> , 2019, 8, 458.	4.3	12
78	Modeling the Rheological Behavior of Chemically Interesterified Blends of Palm Stearin/Canola Oil as a Function of Physicochemical Properties. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2019, 96, 1219-1234.	1.9	8
79	Development of resveratrol loaded chitosan-gellan nanofiber as a novel gastrointestinal delivery system. <i>International Journal of Biological Macromolecules</i> , 2019, 135, 698-705.	7.5	81
80	Effects of hazelnut skin addition on the cooking, antioxidant and sensory properties of chicken burgers. <i>Journal of Food Science and Technology</i> , 2019, 56, 3329-3336.	2.8	16
81	A Comparative Review on the Extraction, Antioxidant Content and Antioxidant Potential of Different Parts of Walnut ( <i>Juglans regia</i> L.) Fruit and Tree. <i>Molecules</i> , 2019, 24, 2133.	3.8	113
82	Antioxidant Activity and Phenolic Composition of Amaranth ( <i>Amaranthus caudatus</i> ) during Plant Growth. <i>Antioxidants</i> , 2019, 8, 173.	5.1	79
83	Natural antioxidants of plant origin. <i>Advances in Food and Nutrition Research</i> , 2019, 90, 1-81.	3.0	77
84	Phenolic Composition and Antioxidant Activities of Soybean ( <i>Glycine max</i> (L.) Merr.) Plant during Growth Cycle. <i>Agronomy</i> , 2019, 9, 153.	3.0	34
85	Genotype-Related Differences in the Phenolic Compound Profile and Antioxidant Activity of Extracts from Olive ( <i>Olea europaea</i> L.) Leaves. <i>Molecules</i> , 2019, 24, 1130.	3.8	41
86	Development and characterization of a Persian gum sodium caseinate biocomposite film accompanied by <i>Zingiber officinale</i> extract. <i>Journal of Applied Polymer Science</i> , 2019, 136, 47215.	2.6	28
87	Zein-CMC-PEG Multiple Nanocolloidal Systems as a Novel Approach for Nutra-Pharmaceutical Applications. <i>Advanced Pharmaceutical Bulletin</i> , 2019, 9, 262-270.	1.4	21
88	Comparative study of the polyphenol content related-antioxidant and anti-inflammatory activities of methanolic extracts from different parts of <i>Hertia cheirifolia</i> . <i>International Journal of Pharmaceutical Research (discontinued)</i> , 2019, 11, .	0.1	0
89	Effects of dietary inclusion of high- and low-tannin faba bean ( <i>Vicia faba</i> L.) seeds on microbiota, histology and fermentation processes of the gastrointestinal tract in finisher turkeys. <i>Animal Feed Science and Technology</i> , 2018, 240, 184-196.	2.2	10
90	Molecular interactions of thymol with bovine serum albumin: Spectroscopic and molecular docking studies. <i>Journal of Molecular Recognition</i> , 2018, 31, e2704.	2.1	79

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91	Phenolic compounds and the antioxidant properties in seeds of green- and yellow-podded bean ( <i>Phaseolus vulgaris</i> L.) varieties. <i>CYTA - Journal of Food</i> , 2018, 16, 373-380.	1.9	12
92	Zero-Trans Cake Shortening: Formulation and Characterization of Physicochemical, Rheological, and Textural Properties. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2018, 95, 171-183.	1.9	15
93	Phenolic contents and antioxidant capacities of wild and cultivated white lupin ( <i>Lupinus albus</i> L.) seeds. <i>Food Chemistry</i> , 2018, 258, 1-7.	8.2	40
94	Hepatoprotective and free radical scavenging actions of quercetin nanoparticles on aflatoxin B1-induced liver damage: <i>in vitro</i> / <i>in vivo</i> studies. <i>Artificial Cells, Nanomedicine and Biotechnology</i> , 2018, 46, 411-420.	2.8	88
95	Characteristics of Wild Pear ( <i>Pyrus glabra</i> Boiss) Seed Oil and Its Oil-in-Water Emulsions: A Novel Source of Edible Oil. <i>European Journal of Lipid Science and Technology</i> , 2018, 120, 1700284.	1.5	17
96	Content of Phenolic Compounds and Antioxidant Properties in Seeds of Sweet and Bitter Cultivars of Lupine ( <i>Lupinus angustifolius</i> ). <i>Natural Product Communications</i> , 2018, 13, 1934578X1801301.	0.5	4
97	Influence of Catechin Fraction and High Molecular Fraction from Green Tea Extract on <i>Lactobacillus</i> , <i>Bifidobacterium</i> and <i>Streptococcus</i> Strains. <i>Natural Product Communications</i> , 2018, 13, 1934578X1801300.	0.5	3
98	Antioxidant Potential of Grass Pea Seeds from European Countries. <i>Foods</i> , 2018, 7, 142.	4.3	18
99	Pectin modification assisted by nitrogen glow discharge plasma. <i>International Journal of Biological Macromolecules</i> , 2018, 120, 2572-2578.	7.5	39
100	BSA/Chitosan Polyelectrolyte Complex: A Platform for Enhancing the Loading and Cancer Cell-Uptake of Resveratrol. <i>Macromolecular Research</i> , 2018, 26, 808-813.	2.4	12
101	Walnut ( <i>Juglans regia</i> L.) shell pyrolytic acid: chemical constituents and functional applications. <i>RSC Advances</i> , 2018, 8, 22376-22391.	3.6	55
102	Improving the Frying Performance and Oxidative Stability of Refined Soybean Oil by Tocotrienol-Rich Unsaponifiable Matters of Kolkhoung ( <i>Pistacia khinjuk</i> ) Hull Oil. <i>JAOCs, Journal of the American Oil Chemists' Society</i> , 2018, 95, 619-628.	1.9	15
103	Consumption of Tree Nuts in the Prevention of Coronary Heart and Cardiovascular Disease. <i>International Journal of Cardiology and Lipidology Research</i> , 2018, 3, .	0.0	0
104	Evaluation of the characteristics of some plant polyphenols as molecules intercepting mitoxantrone. <i>Food Chemistry</i> , 2017, 227, 142-148.	8.2	10
105	Antioxidative activities and phenolic compounds of pumpkin ( <i>Cucurbita pepo</i> ) seeds and amaranth ( <i>Amaranthus caudatus</i> ) grain extracts. <i>Natural Product Research</i> , 2017, 31, 2178-2182.	1.8	51
106	Pectin-zinc-chitosan-polyethylene glycol colloidal nano-suspension as a food grade carrier for colon targeted delivery of resveratrol. <i>International Journal of Biological Macromolecules</i> , 2017, 97, 16-22.	7.5	68
107	Hyaluronidase, acetylcholinesterase inhibiting potential, antioxidant activity, and LC-ESI-MS/MS analysis of polyphenolics of rose ( <i>Rosa rugosa</i> Thunb.) teas and tinctures. <i>International Journal of Food Properties</i> , 2017, 20, S16-S25.	3.0	16
108	Antioxidant activity of broad bean seed extract and its phenolic composition. <i>Journal of Functional Foods</i> , 2017, 38, 656-662.	3.4	50

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109	Antioxidant capacity, phenolic composition and microbial stability of aronia juice subjected to high hydrostatic pressure processing. <i>Innovative Food Science and Emerging Technologies</i> , 2017, 39, 141-147.	5.6	46
110	Protein precipitating capacity and antioxidant activity of Turkish Tombul hazelnut phenolic extract and its fractions. <i>Food Chemistry</i> , 2017, 218, 584-590.	8.2	15
111	The Structure–Antioxidant Activity Relationship of Ferulates. <i>Molecules</i> , 2017, 22, 527.	3.8	31
112	Changes in the Total Polyphenolic Content and Antioxidant Capacities of Perilla ( <i>Perilla</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 622 Td	2.6	13
113	Effects of Gamma-Irradiation on the Antioxidant Potential of Traditional Bulgarian Teas. <i>Natural Product Communications</i> , 2017, 12, 1934578X1701200.	0.5	3
114	Antioxidant Activity and Phenolic Composition of a Red Bean ( <i>Phaseolus vulgaris</i> ) Extract and its Fractions. <i>Natural Product Communications</i> , 2017, 12, 1934578X1701200.	0.5	6
115	The Potential Protective Effects of Phenolic Compounds against Low-density Lipoprotein Oxidation. <i>Current Pharmaceutical Design</i> , 2017, 23, 2754-2766.	1.9	35
116	Antioxidant Activity of Flaxseed Extracts in Lipid Systems. <i>Molecules</i> , 2016, 21, 17.	3.8	26
117	Antioxidant Potential and Phenolic Compounds of Some Widely Consumed Turkish White Bean ( <i>Phaseolus vulgaris</i> L.) Varieties. <i>Polish Journal of Food and Nutrition Sciences</i> , 2016, 66, 253-260.	1.7	29
118	Natural phenolic compounds protect LDL against oxidation. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 677-679.	1.5	17
119	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. <i>Food Chemistry</i> , 2016, 194, 545-554.	8.2	61
120	The effects of cold stress on the phenolic compounds and antioxidant capacity of grapevine ( <i>Vitis</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 94	3.5	94
121	Design and fabrication of a food-grade albumin-stabilized nanoemulsion. <i>Food Hydrocolloids</i> , 2015, 44, 220-228.	10.7	58
122	Achievements and Challenges in Improving the Nutritional Quality of Food Legumes. <i>Critical Reviews in Plant Sciences</i> , 2015, 34, 105-143.	5.7	187
123	Evaluation of the Antiradical Properties of Phenolic Acids. <i>International Journal of Molecular Sciences</i> , 2014, 15, 16351-16380.	4.1	56
124	Analysis of Phenolic Compounds and Antioxidant Abilities of Extracts from Germinating <i>Vitis californica</i> Seeds Submitted to Cold Stress Conditions and Recovery after the Stress. <i>International Journal of Molecular Sciences</i> , 2014, 15, 16211-16225.	4.1	20
125	Separation and Characterization of Soluble Esterified and Glycoside-Bound Phenolic Compounds in Dry-Blanched Peanut Skins by Liquid Chromatography–Electrospray Ionization Mass Spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , 2014, 62, 11488-11504.	5.2	33
126	Studies on preparation of mixed fruit toffee from Fig and Guava fruits. <i>Journal of Food Science and Technology</i> , 2014, 51, 2204-2209.	2.8	9



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127	Separation and characterization of phenolic compounds from dry-blanching peanut skins by liquid chromatography–electrospray ionization mass spectrometry. <i>Journal of Chromatography A</i> , 2014, 1356, 64-81.	3.7	86
128	Compositional studies and biological activities of some mash bean ( <i>Vigna mungo</i> (L.) Hepper) cultivars commonly consumed in Pakistan. <i>Biological Research</i> , 2014, 47, 23.	3.4	75
129	Antioxidant activity of peppers. <i>European Journal of Lipid Science and Technology</i> , 2014, 116, 237-239.	1.5	7
130	Changes in the composition of phenolic compounds and antioxidant properties of grapevine roots and leaves ( <i>Vitis vinifera</i> L.) under continuous of long-term drought stress. <i>Acta Physiologiae Plantarum</i> , 2014, 36, 1491-1499.	2.1	188
131	DMU-212 inhibits tumor growth in xenograft model of human ovarian cancer. <i>Biomedicine and Pharmacotherapy</i> , 2014, 68, 397-400.	5.6	22
132	Protective effects of equimolar mixtures of monomer and dimer of dehydrozingerone with $\alpha$ -tocopherol and/or ascorbyl palmitate during bulk lipid autoxidation. <i>Food Chemistry</i> , 2014, 157, 263-274.	8.2	22
133	Influence of abiotic stress during soybean germination followed by recovery on the phenolic compounds of radicles and their antioxidant capacity. <i>Acta Societatis Botanicorum Poloniae</i> , 2014, 83, 209-218.	0.8	33
134	Different susceptibility of colon cancer DLD-1 and LOVO cell lines to apoptosis induced by DMU-212, a synthetic resveratrol analogue. <i>Toxicology in Vitro</i> , 2013, 27, 2127-2134.	2.4	21
135	Inhibition of proliferation of human carcinoma cell lines by phenolic compounds from a bearberry-leaf crude extract and its fractions. <i>Journal of Functional Foods</i> , 2013, 5, 660-667.	3.4	22
136	Studies on preparation and preservation of lemongrass ( <i>Cymbopogon flexuosus</i> (Steud.) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50	1.0	
137	The influence of nitrogen and carbon dioxide on the oxidative stability of fully refined rapeseed oil. <i>European Journal of Lipid Science and Technology</i> , 2013, 115, 1426-1433.	1.5	12
138	Antioxidant Activity of the Extracts of Some Cowpea ( <i>Vigna unguiculata</i> (L) Walp.) Cultivars Commonly Consumed in Pakistan. <i>Molecules</i> , 2013, 18, 2005-2017.	3.8	46
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146	Protective effect of fresh and processed Jalapeño and Serrano peppers against food lipid and human LDL cholesterol oxidation. <i>Food Chemistry</i> , 2012, 133, 827-834.	8.2	39
147	Phenol-Based Antioxidants and the <i>In Vitro</i> Methods Used for Their Assessment. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2012, 11, 148-173.	11.7	276
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151	Common Vetch ( <i>Vicia sativum</i> ) Seeds as a Source of Bioactive Compounds. , 2011, , 369-375.		0
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155	Lycopene as a natural antioxidant. <i>European Journal of Lipid Science and Technology</i> , 2011, 113, 675-677.	1.5	24
156	Protein-precipitating capacity of bearberry-leaf ( <i>Arctostaphylos uva-ursi</i> L. Sprengel) polyphenolics. <i>Food Chemistry</i> , 2011, 124, 1507-1513.	8.2	11
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166	Free radical-scavenging capacity, antioxidant activity, and phenolic composition of green lentil ( <i>Lens</i> ) Tj ETQq0 0 0 ggBT /Overlock 10 Tf	8.2	171
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182	Legumes as a source of natural antioxidants. <i>European Journal of Lipid Science and Technology</i> , 2008, 110, 865-878.	1.5	194
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273	Sephadex LH-20 separation of pigments from shells of red sea urchin ( <i>Strongylocentrotus</i> ) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 50	8.2	35
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