Fereidoon Shahidi

List of Publications by Year
in descending order

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500 papers	40,440 citations	1893 102 h-index	3487 182 g-index
607 all docs	607 docs citations	607 times ranked	31085 citing authors

#	Article	IF	Citations
1	Phenolic antioxidants. Critical Reviews in Food Science and Nutrition, 1992, 32, 67-103.	10.3	1,834
2	Phenolics and polyphenolics in foods, beverages and spices: Antioxidant activity and health effects â€“ A review. Journal of Functional Foods, 2015, 18, 820-897.	3.4	1,828
3	Food applications of chitin and chitosans. Trends in Food Science and Technology, 1999, 10, 37-51.	15.1	1,455
4	Phenolics in cereals, fruits and vegetables: Occurrence, extraction and analysis. Journal of Pharmaceutical and Biomedical Analysis, 2006, 41, 1523-1542.	2.8	1,002
5	Antioxidative activity and functional properties of protein hydrolysate of yellow stripe trevally (Selaroides leptolepis) as influenced by the degree of hydrolysis and enzyme type. Food Chemistry, 2007, 102, 1317-1327.	8.2	764
6	Measurement of antioxidant activity. Journal of Functional Foods, 2015, 18, 757-781.	3.4	742
7	Omega-3 Polyunsaturated Fatty Acids and Their Health Benefits. Annual Review of Food Science and Technology, 2018, 9, 345-381.	9.9	706
8	Encapsulation of food ingredients. Critical Reviews in Food Science and Nutrition, 1993, 33, 501-547.	10.3	700
9	Lipid oxidation and improving the oxidative stability. Chemical Society Reviews, 2010, 39, 4067.	38.1	669
10	Optimization of extraction of phenolic compounds from wheat using response surface methodology. Food Chemistry, 2005, 93, 47-56.	8.2	603
11	Production and characteristics of protein hydrolysates from capelin (Mallotus villosus). Food Chemistry, 1995, 53, 285-293.	8.2	550
12	Extraction and analysis of phenolics in food. Journal of Chromatography A, 2004, 1054, 95-111.	3.7	494
13	Chitosan as an Edible Invisible Film for Quality Preservation of Herring and Atlantic Cod. Journal of Agricultural and Food Chemistry, 2002, 50, 5167-5178.	5.2	449
14	Isolation and characterization of nutrients and value-added products from snow crab (Chionoecetes) Tj ETQq0 0 0 rgBT /Overlock 10 Tf Chemistry, 1991, 39, 1527-1532.	5.2	417
15	Content of Insoluble Bound Phenolics in Millets and Their Contribution to Antioxidant Capacity. Journal of Agricultural and Food Chemistry, 2010, 58, 6706-6714.	5.2	395
16	Antioxidant Activity of Commercial Soft and Hard Wheat (Triticum aestivumL.) as Affected by Gastric pH Conditions. Journal of Agricultural and Food Chemistry, 2005, 53, 2433-2440.	5.2	391
17	Antioxidant activity, total phenolics and flavonoids contents: Should we ban in vitro screening methods?. Food Chemistry, 2018, 264, 471-475.	8.2	379
18	Insoluble-Bound Phenolics in Food. Molecules, 2016, 21, 1216.	3.8	345

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19	Importance of Insoluble-Bound Phenolics to Antioxidant Properties of Wheat. Journal of Agricultural and Food Chemistry, 2006, 54, 1256-1264.	5.2	343
20	Novel antioxidants in food quality preservation and health promotion. European Journal of Lipid Science and Technology, 2010, 112, 930-940.	1.5	332
21	Compositions, functional properties and antioxidative activity of protein hydrolysates prepared from round scad (Decapterus maruadsi). Food Chemistry, 2007, 103, 1385-1394.	8.2	312
22	Carotenoid Pigments in Seafoods and Aquaculture. Critical Reviews in Food Science and Nutrition, 1998, 38, 1-67.	10.3	307
23	Bioactive Peptides. Journal of AOAC INTERNATIONAL, 2008, 91, 914-931.	1.5	306
24	Nutraceuticals and functional foods: Whole versus processed foods. Trends in Food Science and Technology, 2009, 20, 376-387.	15.1	302
25	Antioxidant Phytochemicals in Hazelnut Kernel (Corylus avellanaL.) and Hazelnut Byproducts. Journal of Agricultural and Food Chemistry, 2007, 55, 1212-1220.	5.2	297
26	Meat flavor volatiles: A review of the composition, techniques of analysis, and sensory evaluation. Critical Reviews in Food Science and Nutrition, 1986, 24, 141-243.	1.3	293
27	Determination of antioxidant activity in free and hydrolyzed fractions of millet grains and characterization of their phenolic profiles by HPLC-DAD-ESI-MSn. Journal of Functional Foods, 2011, 3, 144-158.	3.4	282
28	Bioactivities of Phenolics by Focusing on Suppression of Chronic Diseases: A Review. International Journal of Molecular Sciences, 2018, 19, 1573.	4.1	277
29	Antioxidant activity and water-holding capacity of canola protein hydrolysates. Food Chemistry, 2008, 109, 144-148.	8.2	273
30	Tocopherols and Tocotrienols in Common and Emerging Dietary Sources: Occurrence, Applications, and Health Benefits. International Journal of Molecular Sciences, 2016, 17, 1745.	4.1	266
31	Measuring Antioxidant Effectiveness in Food. Journal of Agricultural and Food Chemistry, 2005, 53, 4303-4310.	5.2	260
32	Revisiting the Polar Paradox Theory: A Critical Overview. Journal of Agricultural and Food Chemistry, 2011, 59, 3499-3504.	5.2	256
33	Chitin, Chitosan, and Co-Products: Chemistry, Production, Applications, and Health Effects. Advances in Food and Nutrition Research, 2005, 49, 93-135.	3.0	255
34	Antioxidant Polyphenols in Almond and Its Coproducts. Journal of Agricultural and Food Chemistry, 2006, 54, 312-318.	5.2	250
35	Functionalities and antioxidant properties of protein hydrolysates from the muscle of ornate threadfin bream treated with pepsin from skipjack tuna. Food Chemistry, 2011, 124, 1354-1362.	8.2	243
36	Antioxidant and pro-oxidant activity of green tea extracts in marine oils. Food Chemistry, 1998, 63, 335-342.	8.2	241

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37	Enzymes from fish and aquatic invertebrates and their application in the food industry. Trends in Food Science and Technology, 2001, 12, 435-464.	15.1	240
38	Bioaccessibility and antioxidant potential of millet grain phenolics as affected by simulated in vitro digestion and microbial fermentation. Journal of Functional Foods, 2012, 4, 226-237.	3.4	232
39	Omega-3 fatty acid concentrates: nutritional aspects and production technologies. Trends in Food Science and Technology, 1998, 9, 230-240.	15.1	231
40	Angiotensin I Converting Enzyme Inhibitory Peptides Purified from Bovine Skin Gelatin Hydrolysate. Journal of Agricultural and Food Chemistry, 2001, 49, 2992-2997.	5.2	231
41	Millet grain phenolics and their role in disease risk reduction and health promotion: A review. Journal of Functional Foods, 2013, 5, 570-581.	3.4	225
42	Antioxidant activity of white and black sesame seeds and their hull fractions. Food Chemistry, 2006, 99, 478-483.	8.2	223
43	Evening Primrose Meal:â€‰ A Source of Natural Antioxidants and Scavenger of Hydrogen Peroxide and Oxygen-Derived Free Radicals. Journal of Agricultural and Food Chemistry, 1999, 47, 1801-1812.	5.2	220
44	Antioxidant Activity of Fresh and Processed JalapeÃ±o and Serrano Peppers. Journal of Agricultural and Food Chemistry, 2011, 59, 163-173.	5.2	203
45	Hydroxycinnamates and their in vitro and in vivo antioxidant activities. Phytochemistry Reviews, 2010, 9, 147-170.	6.5	202
46	Scavenging of reactive-oxygen species and DPPH free radicals by extracts of borage and evening primrose meals. Food Chemistry, 2000, 70, 17-26.	8.2	198
47	PREPARATION OF CHITIN AND CHITOSAN OLIGOMERS AND THEIR APPLICATIONS IN PHYSIOLOGICAL FUNCTIONAL FOODS. Food Reviews International, 2000, 16, 159-176.	8.4	197
48	Review of dried fruits: Phytochemicals, antioxidant efficacies, and health benefits. Journal of Functional Foods, 2016, 21, 113-132.	3.4	196
49	Phenolic Compounds of Pomegranate Byproducts (Outer Skin, Mesocarp, Divider Membrane) and Their Antioxidant Activities. Journal of Agricultural and Food Chemistry, 2016, 64, 6584-6604.	5.2	194
50	Antioxidant and free radical-scavenging properties of ethanolic extracts of defatted borage (Borago) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	8.2	193
51	Lipophilized Epigallocatechin Gallate (EGCG) Derivatives as Novel Antioxidants. Journal of Agricultural and Food Chemistry, 2011, 59, 6526-6533.	5.2	190
52	Effect of Roasting on Phenolic Content and Antioxidant Activities of Whole Cashew Nuts, Kernels, and Testa. Journal of Agricultural and Food Chemistry, 2011, 59, 5006-5014.	5.2	187
53	The effect of methanol-ammonia-water treatment on the content of phenolic acids of canola. Food Chemistry, 1989, 31, 159-164.	8.2	185
54	Antioxidative activity of chitosans of different viscosity in cooked comminuted flesh of herring (Clupea harengus). Food Chemistry, 2002, 79, 69-77.	8.2	185

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55	Phenolic compounds and antioxidant activity of Brazil nut (Bertholletia excelsa). Journal of Functional Foods, 2010, 2, 196-209.	3.4	185
56	Phenolic content and antioxidant activities of selected potato varieties and their processing by-products. Journal of Functional Foods, 2013, 5, 590-600.	3.4	184
57	Anti-inflammatory activity of lipophilic epigallocatechin gallate (EGCG) derivatives in LPS-stimulated murine macrophages. Food Chemistry, 2012, 134, 742-748.	8.2	177
58	Antioxidant properties of commercial soft and hard winter wheats (Triticum aestivum L.) and their milling fractions. Journal of the Science of Food and Agriculture, 2006, 86, 477-485.	3.5	172
59	ANTIOXIDATIVE ACTIVITY OF PROTEIN HYDROLYSATE FROM ROUND SCAD MUSCLE USING ALCALASE AND FLAVOURZYME. Journal of Food Biochemistry, 2007, 31, 266-287.	2.9	168
60	Emerging Role of Phenolic Compounds as Natural Food Additives in Fish and Fish Products. Critical Reviews in Food Science and Nutrition, 2013, 53, 162-179.	10.3	161
61	Concentration of omega 3-polyunsaturated fatty acids of seal blubber oil by urea complexation: optimization of reaction conditions. Food Chemistry, 1999, 65, 41-49.	8.2	159
62	Superfruits: Phytochemicals, antioxidant efficacies, and health effects â€“ A comprehensive review. Critical Reviews in Food Science and Nutrition, 2019, 59, 1580-1604.	10.3	159
63	Antioxidative and Antiproliferative Properties of Selected Barley (Hordeum vulgarae L.) Cultivars and Their Potential for Inhibition of Low-Density Lipoprotein (LDL) Cholesterol Oxidation. Journal of Agricultural and Food Chemistry, 2007, 55, 5018-5024.	5.2	157
64	Compositional Characteristics and Antioxidant Properties of Fresh and Processed Sea Cucumber (Cucumaria frondosa). Journal of Agricultural and Food Chemistry, 2007, 55, 1188-1192.	5.2	156
65	Antioxidant and angiotensin I converting enzyme (ACE) inhibitory activities of date seed protein hydrolysates prepared using Alcalase, Flavourzyme and Thermolysin. Journal of Functional Foods, 2015, 18, 1125-1137.	3.4	155
66	Antioxidant Properties of Pearled Barley Fractions. Journal of Agricultural and Food Chemistry, 2006, 54, 3283-3289.	5.2	154
67	Antioxidant and free radical scavenging activities of whole wheat and milling fractions. Food Chemistry, 2007, 101, 1151-1157.	8.2	152
68	Effect of processing on oxidative stability and lipid classes of sesame oil. Food Research International, 2000, 33, 331-340.	6.2	151
69	Components and nutritional quality of shrimp processing by-products. Food Chemistry, 2003, 82, 235-242.	8.2	151
70	Inhibitory Activities of Soluble and Bound Millet Seed Phenolics on Free Radicals and Reactive Oxygen Species. Journal of Agricultural and Food Chemistry, 2011, 59, 428-436.	5.2	150
71	Antioxidant potential of barley as affected by alkaline hydrolysis and release of insoluble-bound phenolics. Food Chemistry, 2009, 117, 615-620.	8.2	149
72	Effect of processing on the antioxidant activity of millet grains. Food Chemistry, 2012, 133, 1-9.	8.2	149

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73	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
74	Use of chitosan for the removal of metal ion contaminants and proteins from water. Food Chemistry, 2007, 104, 989-996.	8.2	148
75	Isolation and Identification of an Antioxidative Component in Canola Meal. Journal of Agricultural and Food Chemistry, 1994, 42, 1285-1290.	5.2	147
76	Antioxidative phenolic constituents of skins of onion varieties and their activities. Journal of Functional Foods, 2013, 5, 1191-1203.	3.4	147
77	Antiproliferative potential and DNA scission inhibitory activity of phenolics from whole millet grains. Journal of Functional Foods, 2011, 3, 159-170.	3.4	143
78	Nuts and their co-products: The impact of processing (roasting) on phenolics, bioavailability, and health benefits â€“ A comprehensive review. Journal of Functional Foods, 2016, 26, 88-122.	3.4	142
79	Comparison of Natural and Roasted Turkish Tombul Hazelnut (Corylus avellanaL.) Volatiles and Flavor by DHA/GC/MS and Descriptive Sensory Analysis. Journal of Agricultural and Food Chemistry, 2003, 51, 5067-5072.	5.2	140
80	An overview of the phenolics of canola and rapeseed: Chemical, sensory and nutritional significance. JAOCS, Journal of the American Oil Chemists' Society, 1992, 69, 917-924.	1.9	138
81	LIPID CLASS COMPOSITIONS, TOCOPHEROLS AND STEROLS OF TREE NUT OILS EXTRACTED WITH DIFFERENT SOLVENTS. Journal of Food Lipids, 2008, 15, 81-96.	1.0	136
82	Phenolic Compounds and Antioxidant Activity of Kernels and Shells of Mexican Pecan (Carya) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 382	5.2	136
83	Oxidative Stability of Tree Nut Oils. Journal of Agricultural and Food Chemistry, 2008, 56, 4751-4759.	5.2	135
84	Antioxidants and bioactivities of free, esterified and insoluble-bound phenolics from berry seed meals. Food Chemistry, 2016, 197, 221-232.	8.2	135
85	Antioxidant Activity of Hazelnut Skin Phenolics. Journal of Agricultural and Food Chemistry, 2009, 57, 4645-4650.	5.2	133
86	Bioactivities and Antiradical Properties of Millet Grains and Hulls. Journal of Agricultural and Food Chemistry, 2011, 59, 9563-9571.	5.2	133
87	Omega-3 (n-3) Fatty Acids in Health and Disease: Part 1â€”Cardiovascular Disease and Cancer. Journal of Medicinal Food, 2004, 7, 387-401.	1.5	132
88	Phenolic acids and flavonoids of peanut by-products: Antioxidant capacity and antimicrobial effects. Food Chemistry, 2017, 237, 538-544.	8.2	132
89	Antioxidant Activity of Green Tea and Its Catechins in a Fish Meat Model System. Journal of Agricultural and Food Chemistry, 1997, 45, 4262-4266.	5.2	131
90	Enzyme-assisted extraction of phenolics from winemaking by-products: Antioxidant potential and inhibition of alpha-glucosidase and lipase activities. Food Chemistry, 2016, 212, 395-402.	8.2	129

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91	Antioxidant and antiviral activities of lipophilic epigallocatechin gallate (EGCG) derivatives. Journal of Functional Foods, 2012, 4, 87-93.	3.4	128
92	Isolation and characterization of collagen from the cartilages of brownbanded bamboo shark (Chiloscyllium punctatum) and blacktip shark (Carcharhinus limbatus). LWT - Food Science and Technology, 2010, 43, 792-800.	5.2	127
93	Turkish Tombul Hazelnut (Corylus avellanaL.). 2. Lipid Characteristics and Oxidative Stability. Journal of Agricultural and Food Chemistry, 2003, 51, 3797-3805.	5.2	123
94	ANTIOXIDANT ACTIVITY OF ALMOND SEED EXTRACT AND ITS FRACTIONS. Journal of Food Lipids, 2005, 12, 344-358.	1.0	121
95	Phenolics of selected lentil cultivars: Antioxidant activities and inhibition of low-density lipoprotein and DNA damage. Journal of Functional Foods, 2015, 18, 1022-1038.	3.4	121
96	Herbal beverages: Bioactive compounds and their role in disease risk reduction - A review. Journal of Traditional and Complementary Medicine, 2018, 8, 451-458.	2.7	121
97	Lipophilised epigallocatechin gallate (EGCG) derivatives and their antioxidant potential in food and biological systems. Food Chemistry, 2012, 131, 22-30.	8.2	117
98	Inhibition of oxidation of omega-3 polyunsaturated fatty acids and fish oil by quercetin glycosides. Food Chemistry, 2009, 117, 290-295.	8.2	116
99	Bioaccessibility and bioavailability of phenolic compounds. Journal of Food Bioactives: an Official Scientific Publication of the International Society of Nutraceuticals and Functional Foods (ISNFF), 0, 4, .	2.4	114
100	Gelatin hydrolysate from blacktip shark skin prepared using papaya latex enzyme: Antioxidant activity and its potential in model systems. Food Chemistry, 2012, 135, 1118-1126.	8.2	112
101	Canola extract as an alternative natural antioxidant for canola oil. JAOCS, Journal of the American Oil Chemists' Society, 1994, 71, 817-822.	1.9	108
102	Antiradical activity of extracts of almond and its by-products. JAOCS, Journal of the American Oil Chemists' Society, 2002, 79, 903-908.	1.9	106
103	Antioxidant activity of resveratrol ester derivatives in food and biological model systems. Food Chemistry, 2018, 261, 267-273.	8.2	106
104	Lipase-catalyzed incorporation of docosahexaenoic acid (DHA) into borage oil: optimization using response surface methodology. Food Chemistry, 2002, 77, 115-123.	8.2	105
105	Low Molecular Weight Phenolics of Grape Juice and Winemaking Byproducts: Antioxidant Activities and Inhibition of Oxidation of Human Low-Density Lipoprotein Cholesterol and DNA Strand Breakage. Journal of Agricultural and Food Chemistry, 2014, 62, 12159-12171.	5.2	102
106	Bioactive peptides from shrimp shell processing discards: Antioxidant and biological activities. Journal of Functional Foods, 2017, 34, 7-17.	3.4	100
107	Phenolic and polyphenolic profiles of chia seeds and their in vitro biological activities. Journal of Functional Foods, 2017, 35, 622-634.	3.4	99
108	Comparative study on antioxidative activity of yellow stripe trevally protein hydrolysate produced from Alcalase and Flavourzyme. International Journal of Food Science and Technology, 2008, 43, 1019-1026.	2.7	97

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109	Optimization of the Extraction of Antioxidative Constituents of Six Barley Cultivars and Their Antioxidant Properties. Journal of Agricultural and Food Chemistry, 2006, 54, 8048-8057.	5.2	96
110	Gamma-irradiation induced changes in microbiological status, phenolic profile and antioxidant activity of peanut skin. Journal of Functional Foods, 2015, 12, 129-143.	3.4	94
111	Antioxidant, anti-inflammatory and DNA scission inhibitory activities of phenolic compounds in selected onion and potato varieties. Journal of Functional Foods, 2013, 5, 930-939.	3.4	91
112	Novel functional food ingredients from marine sources. Current Opinion in Food Science, 2015, 2, 123-129.	8.0	91
113	A rapid chromatographic method for separation of individual catechins from green tea. Food Research International, 1996, 29, 71-76.	6.2	90
114	Identification of phenolic antioxidants and bioactives of pomegranate seeds following juice extraction using HPLC-DAD-ESI-MSn. Food Chemistry, 2017, 221, 1883-1894.	8.2	90
115	ANTIOXIDANT ACTIVITIES OF ENZYMATIC EXTRACTS FROM AN EDIBLE SEAWEED SARGASSUM HORNERI USING ESR SPECTROMETRY. Journal of Food Lipids, 2004, 11, 15-27.	1.0	89
116	Lipaseâ€assisted concentration of nâ€3 polyunsaturated fatty acids in acylglycerols from marine oils. JAOCS, Journal of the American Oil Chemists' Society, 1998, 75, 945-951.	1.9	88
117	Antioxidant Properties of Wheat As Affected by Pearling. Journal of Agricultural and Food Chemistry, 2006, 54, 6177-6184.	5.2	85
118	Comparison of standard and NMR methodologies for assessment of oxidative stability of canola and soybean oils. Food Chemistry, 1995, 52, 249-253.	8.2	84
119	POTENTIAL ANTIOXIDANT ACTIVITY OF MARINE RED ALGA GRATELOUPIA FILICINA EXTRACTS. Journal of Food Lipids, 2003, 10, 251-265.	1.0	83
120	The antioxidant potential of milling fractions from breadwheat and durum. Journal of Cereal Science, 2007, 45, 238-247.	3.7	83
121	Concentration of Ï‰-3 polyunsaturated fatty acids of marine oils using Candida cylindracea lipase: Optimization of reaction conditions. JAOCS, Journal of the American Oil Chemists' Society, 1998, 75, 1767-1774.	1.9	80
122	Antioxidant ability of fractionated apple peel phenolics to inhibit fish oil oxidation. Food Chemistry, 2013, 140, 189-196.	8.2	80
123	Lipid characteristics and essential minerals of native Turkish hazelnut varieties (Corylus avellana L.). Food Chemistry, 2009, 113, 919-925.	8.2	79
124	Is Chickpea a Potential Substitute for Soybean? Phenolic Bioactives and Potential Health Benefits. International Journal of Molecular Sciences, 2019, 20, 2644.	4.1	79
125	EVALUATION OF MALONALDEHYDE AS A MARKER OF OXIDATIVE RANCIDITY IN MEAT PRODUCTS. Journal of Food Biochemistry, 1991, 15, 97-105.	2.9	78
126	Antioxidant activity of protein hydrolyzates from aquatic species. JAOCS, Journal of the American Oil Chemists' Society, 1996, 73, 1197-1199.	1.9	78

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127	Preservation of aquatic food using edible films and coatings containing essential oils: a review. Critical Reviews in Food Science and Nutrition, 2022, 62, 66-105.	10.3	78
128	Natural antioxidants from low-pungency mustard flour. Food Research International, 1994, 27, 489-493.	6.2	76
129	Enzymatic incorporation of docosahexaenoic acid into borage oil. JAOCS, Journal of the American Oil Chemists' Society, 1999, 76, 1009-1015.	1.9	76
130	Revisiting the Oxidation of Flavonoids: Loss, Conservation or Enhancement of Their Antioxidant Properties. Antioxidants, 2022, 11, 133.	5.1	76
131	ANTIOXIDANT ACTIVITY OF COMMON BEANS (PHASEOLUS VULGARIS L.). Journal of Food Lipids, 2004, 11, 220-233.	1.0	75
132	Omega-3 Fatty Acids in Health and Disease: Part 2â€"Health Effects of Omega-3 Fatty Acids in Autoimmune Diseases, Mental Health, and Gene Expression. Journal of Medicinal Food, 2005, 8, 133-148.	1.5	75
133	Oxidative stability of flax and hemp oils. JAOCS, Journal of the American Oil Chemists' Society, 2006, 83, 855-861.	1.9	75
134	Phenolic profiles and antioxidant activity of defatted camelina and sophia seeds. Food Chemistry, 2018, 240, 917-925.	8.2	75
135	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
136	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
137	Comparative Quality Assessment of Cultured and Wild Sea Bream (Sparus aurata) Stored in Ice. Journal of Agricultural and Food Chemistry, 2002, 50, 2039-2045.	5.2	72
138	ANTIOXIDANT ROLE OF CHITOSAN IN A COOKED COD (GADUS MORHUA) MODEL SYSTEM. Journal of Food Lipids, 2002, 9, 57-64.	1.0	71
139	Hazelnut-enriched diet improves cardiovascular risk biomarkers beyond a lipid-lowering effect in hypercholesterolemic subjects. Journal of Clinical Lipidology, 2013, 7, 123-131.	1.5	71
140	Phenolic compounds in agri-food by-products, their bioavailability and health effects. Journal of Food Bioactives: an Official Scientific Publication of the International Society of Nutraceuticals and Functional Foods (ISNFF), 0, 5, .	2.4	71
141	Phenolics of Selected Cranberry Genotypes (Vaccinium macrocarpon Ait.) and Their Antioxidant Efficacy. Journal of Agricultural and Food Chemistry, 2016, 64, 9342-9351.	5.2	70
142	Northern Sea Cucumber (Cucumaria frondosa): A Potential Candidate for Functional Food, Nutraceutical, and Pharmaceutical Sector. Marine Drugs, 2020, 18, 274.	4.6	67
143	POSITIONAL DISTRIBUTION OF FATTY ACIDS IN TRIACYLGLYCEROLS OF SEAL BLUBBER OIL. Journal of Food Lipids, 1997, 4, 51-64.	1.0	66
144	Unraveling the chemical identity of meat pigments. Critical Reviews in Food Science and Nutrition, 1997, 37, 561-589.	10.3	64

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145	Antioxidative potential of cashew phenolics in food and biological model systems as affected by roasting. Food Chemistry, 2011, 129, 1388-1396.	8.2	63
146	ANTIOXIDANT ACTIVITY OF ETHANOLIC EXTRACTS OF FLAXSEED IN A ?-CAROTENE-LINOLEATE MODEL SYSTEM. Journal of Food Lipids, 1993, 1, 111-117.	1.0	62
147	Natural antioxidants in tree nuts. European Journal of Lipid Science and Technology, 2009, 111, 1056-1062.	1.5	62
148	Bioactive peptides. Journal of AOAC INTERNATIONAL, 2008, 91, 914-31.	1.5	62
149	ANTIOXIDANT ACTIVITY OF GREEN TEA CATECHINS IN A ?-CAROTENE-LINOLEATE MODEL SYSTEM. Journal of Food Lipids, 1995, 2, 47-56.	1.0	60
150	Antioxidant factors in plant foods and selected oilseeds. BioFactors, 2000, 13, 179-185.	5.4	60
151	Phenolic acids in defatted seeds of borage (Borago officinalis L.). Food Chemistry, 2001, 75, 49-56.	8.2	60
152	The effect of an artificial diet on the biochemical composition of the gonads of the sea urchin (Strongylocentrotus droebachiensis). Food Chemistry, 2002, 79, 461-472.	8.2	60
153	Antioxidant Potential of Pea Beans (Phaseolus vulgaris L.). Journal of Food Science, 2005, 70, S85-S90.	3.1	59
154	Chemoenzymatic Synthesis of Phytosteryl Ferulates and Evaluation of Their Antioxidant Activity. Journal of Agricultural and Food Chemistry, 2011, 59, 12375-12383.	5.2	59
155	Should we ban total phenolics and antioxidant screening methods? The link between antioxidant potential and activation of NF-Î°B using phenolic compounds from grape by-products. Food Chemistry, 2019, 290, 229-238.	8.2	59
156	Antioxidant Behavior in Bulk Oil: Limitations of Polar Paradox Theory. Journal of Agricultural and Food Chemistry, 2012, 60, 4-6.	5.2	58
157	Effect of hydrothermal processing on changes of insoluble-bound phenolics of lentils. Journal of Functional Foods, 2017, 38, 716-722.	3.4	58
158	Hexanal as an Indicator of the Flavor Deterioration of Meat and Meat Products. ACS Symposium Series, 1994, , 256-279.	0.5	57
159	Date seed flour and hydrolysates affect physicochemical properties of muffin. Food Bioscience, 2015, 12, 54-60.	4.4	56
160	Camu-camu seed (Myrciaria dubia) â€“ From side stream to an antioxidant, antihyperglycemic, antiproliferative, antimicrobial, antihemolytic, anti-inflammatory, and antihypertensive ingredient. Food Chemistry, 2020, 310, 125909.	8.2	56
161	Proteolytic hydrolysis of muscle proteins of harp seal (Phoca groenlandica). Journal of Agricultural and Food Chemistry, 1994, 42, 2634-2638.	5.2	55
162	Isolation and properties of acid- and pepsin-soluble collagen from the skin of blacktip shark (Carcharhinus limbatus). European Food Research and Technology, 2010, 230, 475-483.	3.3	55

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163	Lipophilization of Resveratrol and Effects on Antioxidant Activities. Journal of Agricultural and Food Chemistry, 2017, 65, 8617-8625.	5.2	54
164	Oxidative stability of oil from blubber of harp seal (Phoca groenlandica) as assessed by NMR and standard procedures. Food Research International, 1994, 27, 555-562.	6.2	53
165	ANTIOXIDANT EFFICACY OF EXTRACTS OF AN EDIBLE RED ALGA (GRATELOUPIA FILICINA) IN LINOLEIC ACID AND FISH OIL. Journal of Food Lipids, 2003, 10, 313-327.	1.0	53
166	A novel chemoenzymatic synthesis of phytosteryl caffeates and assessment of their antioxidant activity. Food Chemistry, 2012, 133, 1427-1434.	8.2	53
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