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	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
2	Influence of food matrix and food processing on the chemical interaction and bioaccessibility of dietary phytochemicals: A review. Critical Reviews in Food Science and Nutrition, 2022, 62, 6421-6445.	10.3	31
3	Effects of roasting temperature and time on aldehyde formation derived from lipid oxidation in scallop (Patinopecten yessoensis) and the deterrent effect by antioxidants of bamboo leaves. Food Chemistry, 2022, 369, 130936.	8.2	40
4	Chickpeas from a Chilean Region Affected by a Climate-Related Catastrophe: Effects of Water Stress on Grain Yield and Flavonoid Composition. Molecules, 2022, 27, 691.	3.8	1
5	Vitamin C and Phenolic Antioxidants of Jua (Ziziphus joazeiro M.) Pulp: A Rich Underexplored Brazilian Source of Ellagic Acid Recovered by Aqueous Ultrasound-Assisted Extraction. Molecules, 2022, 27, 627.	3.8	3
6	Revisiting the Oxidation of Flavonoids: Loss, Conservation or Enhancement of Their Antioxidant Properties. Antioxidants, 2022, 11, 133.	5.1	76
7	The Effects of Acyl Chain Length on Antioxidant Efficacy of Mono- and Multi-Acylated Resveratrol: A Comparative Assessment. Molecules, 2022, 27, 1001.	3.8	10
8	Phenolic Compounds and Antioxidant Capacity of Sea Cucumber (Cucumaria frondosa) Processing Discards as Affected by High-Pressure Processing (HPP). Antioxidants, 2022, 11, 337.	5.1	21
9	Effect of High-Pressure Processing (HPP) on Phenolics of North Atlantic Sea Cucumber (<i>Cucumaria) Tj ETQq1 1 0.784314 rgBT /Ov	5.2	14
10	Mono- and dioleyl p-coumarate phenolipids and their antioxidant activity in a muscle food model system. Food Production Processing and Nutrition, 2022, 4, .	3.5	2
11	Honeybee Pollen From Southern Chile: Phenolic Profile, Antioxidant Capacity, Bioaccessibility, and Inhibition of DNA Damage. Frontiers in Pharmacology, 2022, 13, 775219.	3.5	7
12	Interactions among dietary phytochemicals and nutrients: Role of cell membranes. Trends in Food Science and Technology, 2022, 124, 38-50.	15.1	7
13	Soluble Free, Esterified and Insoluble-Bound Phenolic Antioxidants from Chickpeas Prevent Cytotoxicity in Human Hepatoma HuH-7 Cells Induced by Peroxyl Radicals. Antioxidants, 2022, 11, 1139.	5.1	7
14	Antioxidant interactions among hydrophilic and lipophilic dietary phytochemicals based on inhibition of lowâ€density lipoprotein and <scp>DNA</scp> damage. Journal of Food Biochemistry, 2022, 46, .	2.9	2
15	Enzymatic Synthesis and Antioxidant Activity of Mono- and Diacylated Epigallocatechin Gallate and Related By-Products. Journal of Agricultural and Food Chemistry, 2022, 70, 9227-9242.	5.2	5
16	Antioxidant activity and functional properties of Alcalase-hydrolyzed scallop protein hydrolysate and its role in the inhibition of cytotoxicity in vitro. Food Chemistry, 2021, 344, 128566.	8.2	33
17	Effect of in vitro digestion on phenolics and antioxidant activity of red and yellow colored pea hulls. Food Chemistry, 2021, 337, 127606.	8.2	30
18	Regular and decaffeinated espresso coffee capsules: Unravelling the bioaccessibility of phenolic compounds and their antioxidant properties in milk model system upon in vitro digestion. LWT - Food Science and Technology, 2021, 135, 110255.	5.2	11

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19	Fatty acid, triacylglycerol and minor component profiles affect oxidative stability of camelina and sophia seed oils. Food Bioscience, 2021, 40, 100849.	4.4	6
20	trans,trans-2,4-Decadienal induces endothelial cell injury by impairing mitochondrial function and autophagic flux. Food and Function, 2021, 12, 5488-5500.	4.6	7
21	Do Flavonoids from Durum Wheat Contribute to Its Bioactive Properties? A Prospective Study. Molecules, 2021, 26, 463.	3.8	7
22	Bioactive peptides in health and disease: an overview. , 2021, , 1-26.		0
23	Lipid oxidation and aldehyde formation during in vitro gastrointestinal digestion of roasted scallop (Patinopecten yessoensis) â€“ the role of added antioxidant of bamboo leaves. Food and Function, 2021, 12, 11046-11057.	4.6	4
24	Oxidation of lipids. , 2021, , 125-170.		3
25	Antioxidant potential and physicochemical properties of protein hydrolysates from body parts of North Atlantic sea cucumber (Cucumaria frondosa). Food Production Processing and Nutrition, 2021, 3, .	3.5	15
26	Cannabis and Cannabis Edibles: A Review. Journal of Agricultural and Food Chemistry, 2021, 69, 1751-1774.	5.2	39
27	Specialty seeds: Nutrients, bioactives, bioavailability, and health benefits: A comprehensive review. Comprehensive Reviews in Food Science and Food Safety, 2021, 20, 2382-2427.	11.7	26
28	Riboflavin-Sensitized Photooxidation of Low-Density-Lipoprotein (LDL) Cholesterol: A Culprit in the Development of Cardiovascular Diseases (CVDs). Journal of Agricultural and Food Chemistry, 2021, 69, 4204-4209.	5.2	5
29	InajÃ¡ oil processing by-product: A novel source of bioactive catechins and procyanidins from a Brazilian native fruit. Food Research International, 2021, 144, 110353.	6.2	8
30	Ellagitannins from jabuticaba (Myrciaria jaboticaba) seeds attenuated inflammation, oxidative stress, aberrant crypt foci, and modulated gut microbiota in rats with 1,2 dimethyl hydrazine-induced colon carcinogenesis. Food and Chemical Toxicology, 2021, 154, 112287.	3.6	13
31	Phenolics and alkaloids of raw cocoa nibs and husk: The role of soluble and insoluble-bound antioxidants. Food Bioscience, 2021, 42, 101085.	4.4	14
32	Stability and stabilization of omega-3 oils: A review. Trends in Food Science and Technology, 2021, 118, 17-35.	15.1	26
33	Liberation of insoluble-bound phenolics from lentil hull matrices as affected by Rhizopus oryzae fermentation: Alteration in phenolic profiles and their inhibitory capacities against low-density lipoprotein (LDL) and DNA oxidation. Food Chemistry, 2021, 363, 130275.	8.2	12
34	Determination of soluble and insoluble-bound phenolic compounds in dehulled, whole, and hulls of green and black lentils using electrospray ionization (ESI)-MS/MS and their inhibition in DNA strand scission. Food Chemistry, 2021, 361, 130083.	8.2	19
35	Quercetin and its ester derivatives inhibit oxidation of food, LDL and DNA. Food Chemistry, 2021, 364, 130394.	8.2	28
36	Functional properties of protein isolates from camelina (Camelina sativa (L.) Crantz) and flixweed (sophia, Descurainis sophia L.) seed meals. Food Production Processing and Nutrition, 2021, 3, .	3.5	15

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37	Vitamin E as an essential micronutrient for human health: Common, novel, and unexplored dietary sources. Free Radical Biology and Medicine, 2021, 176, 312-321.	2.9	39
38	Antioxidant effects of gallic acid alkyl esters of various chain lengths in oyster during frying process. International Journal of Food Science and Technology, 2021, 56, 2938-2945.	2.7	9
39	Epigallocatechin (EGC) esters as potential sources of antioxidants. Food Chemistry, 2020, 309, 125609.	8.2	35
40	Effects of temperature and heating time on the formation of aldehydes during the frying process of clam assessed by an HPLC-MS/MS method. Food Chemistry, 2020, 308, 125650.	8.2	41
41	Alkaline conditions better extract anti-inflammatory polysaccharides from winemaking by-products. Food Research International, 2020, 131, 108532.	6.2	7
42	Improvement of Phenolic Contents and Antioxidant Activities of Longan (Dimocarpus longan) Peel Extracts by Enzymatic Treatment. Waste and Biomass Valorization, 2020, 11, 3987-4002.	3.4	17
43	Clitoria ternatea L. petal bioactive compounds display antioxidant, antihemolytic and antihypertensive effects, inhibit Î±-amylase and Î±-glucosidase activities and reduce human LDL cholesterol and DNA induced oxidation. Food Research International, 2020, 128, 108763.	6.2	41
44	From byproduct to a functional ingredient: Camu-camu (Myrciaria dubia) seed extract as an antioxidant agent in a yogurt model. Journal of Dairy Science, 2020, 103, 1131-1140.	3.4	44
45	Effect of Ice Storage on the Chemical Composition and Lipid Quality in Fat Greenling (Hexagrammos) Tj ETQq1 1 0.784314 rgBT /Ove 105-120.	1.4	2
46	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
47	Improving oxidative stability of flaxseed oil with a mixture of antioxidants. Journal of Food Processing and Preservation, 2020, 44, e14355.	2.0	28
48	Sea Cucumber Derived Type I Collagen: A Comprehensive Review. Marine Drugs, 2020, 18, 471.	4.6	51
49	Impact of different drying processes on the lipid deterioration and color characteristics of <scp>Penaeus vannamei</scp>. Journal of the Science of Food and Agriculture, 2020, 100, 2544-2553.	3.5	29
50	Natural bioactive substances for the control of food-borne viruses and contaminants in food. Food Production Processing and Nutrition, 2020, 2, .	3.5	10
51	Conjugated Fatty Acids in Muscle Food Products and Their Potential Health Benefits: A Review. Journal of Agricultural and Food Chemistry, 2020, 68, 13530-13540.	5.2	9
52	Finger millet porridges subjected to different processing conditions showed low glycemic index and variable efficacy on plasma antioxidant capacity of healthy adults. Food Production Processing and Nutrition, 2020, 2, .	3.5	18
53	Effect of protein oxidation and degradation on texture deterioration of readyâ€toâ€eat shrimps during storage. Journal of Food Science, 2020, 85, 2673-2680.	3.1	12
54	Antiglycative and anti-inflammatory effects of lipophilized tyrosol derivatives. Food Production Processing and Nutrition, 2020, 2, .	3.5	5

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55	Effects of antioxidants of bamboo leaves (AOB) on the oxidative susceptibility of glycerophosphocholine and glycerophosphoethanolamine in dried scallop (Argopecten irradians) adductor muscle during storage. LWT - Food Science and Technology, 2020, 134, 110214.	5.2	5
56	Trans, trans-2,4-decadienal impairs vascular endothelial function by inducing oxidative/nitrative stress and apoptosis. Redox Biology, 2020, 34, 101577.	9.0	11
57	Compositional characteristics and oxidative stability of chia seed oil (Salvia hispanica L). Food Production Processing and Nutrition, 2020, 2, .	3.5	18
58	Effects of proteolysis and oxidation on mechanical properties of sea cucumber (Stichopus japonicus) during thermal processing and storage and their control. Food Chemistry, 2020, 330, 127248.	8.2	25
59	A robust stripping method for the removal of minor components from edible oils. Food Production Processing and Nutrition, 2020, 2, .	3.5	19
60	Insoluble-Bound Polyphenols Released from Guarana Powder: Inhibition of Alpha-Glucosidase and Proanthocyanidin Profile. Molecules, 2020, 25, 679.	3.8	23
61	In vivo mechanism of action of matrix metalloprotease (MMP) in the autolysis of sea cucumber (Stichopus japonicus). Journal of Food Processing and Preservation, 2020, 44, e14383.	2.0	5
62	Sapindaceae (Dimocarpus longan and Nephelium lappaceum) seed and peel by-products: Potential sources for phenolic compounds and use as functional ingredients in food and health applications. Journal of Functional Foods, 2020, 67, 103846.	3.4	45
63	A new analytical concept based on chemistry and toxicology for herbal extracts analysis: From phenolic composition to bioactivity. Food Research International, 2020, 132, 109090.	6.2	23
64	Evaluation of Absorption and Plasma Pharmacokinetics of Tyrosol Acyl Esters in Rats. Journal of Agricultural and Food Chemistry, 2020, 68, 1248-1256.	5.2	18
65	Identification and quantification of soluble and insoluble-bound phenolics in lentil hulls using HPLC-ESI-MS/MS and their antioxidant potential. Food Chemistry, 2020, 315, 126202.	8.2	48
66	Action of endogenous proteases on texture deterioration of the bay scallop (Argopecten irradians) adductor muscle during cold storage and its mechanism. Food Chemistry, 2020, 323, 126790.	8.2	25
67	Inhibitory effect of natural metal ion chelators on the autolysis of sea cucumber (Stichopus) Tj ETQq1 1 0.784314 rgBT /Overlock 10	6.2	13
68	New Findings in the Amino Acid Profile and Gene Expression in Contrasting Durum Wheat Gluten Strength Genotypes during Grain Filling. Journal of Agricultural and Food Chemistry, 2020, 68, 5521-5528.	5.2	5
69	Response surface optimization of phenolic compounds from jabuticaba (Myrciaria cauliflora [Mart.]) Tj ETQq1 1 0.784314 rgBT /Over assessments. Food and Chemical Toxicology, 2020, 142, 111439.	3.6	32
70	Northern Sea Cucumber (Cucumaria frondosa): A Potential Candidate for Functional Food, Nutraceutical, and Pharmaceutical Sector. Marine Drugs, 2020, 18, 274.	4.6	67
71	Lipophilized epigallocatechin (EGC) and its derivatives: Inhibition of oxidation of Î²-caroteneâ€“linoleate oil-in-water emulsion and DNA strand scission. Journal of Food and Drug Analysis, 2020, 28, .	1.9	7
72	Changing the Landscape: An Introduction to the Agricultural and Food Chemistry Technical Program at the 258th American Chemical Society National Meeting in San Diego. Journal of Agricultural and Food Chemistry, 2020, 68, 12769-12772.	5.2	0

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73	Omega-3 Fatty Acids. , 2019, , 465-471.		3
74	Bioactives From Seafood Processing By-Products. , 2019, , 280-288.		8
75	Encyclopedia of Food Chemistry: Proteinâ€“Phenol Interactions. , 2019, , 532-538.		9
76	Hydrolysis and oxidation of lipids in mussel Mytilus edulis during cold storage. Food Chemistry, 2019, 272, 109-116.	8.2	49
77	Isolation and identification of zincâ€chelating peptides from sea cucumber (Stichopus japonicus) protein hydrolysate. Journal of the Science of Food and Agriculture, 2019, 99, 6400-6407.	3.5	24
78	Zinc-Chelating Mechanism of Sea Cucumber (Stichopus japonicus)-Derived Synthetic Peptides. Marine Drugs, 2019, 17, 438.	4.6	18
79	Effects of hot air drying process on lipid quality of whelks Neptunea arthritica cumingi Crosse and Neverita didyma. Journal of Food Science and Technology, 2019, 56, 4166-4176.	2.8	15
80	Impact of Frying on Changes in Clam (Ruditapes philippinarum) Lipids and Frying Oils: Compositional Changes and Oxidative Deterioration. JAOCS, Journal of the American Oil Chemists' Society, 2019, 96, 1367-1377.	1.9	9
81	Preparation of Quercetin Esters and Their Antioxidant Activity. Journal of Agricultural and Food Chemistry, 2019, 67, 10653-10659.	5.2	46
82	Optimizing the potential bioactivity of isoflavones from soybeans via ultrasound pretreatment: Antioxidant potential and NFâ€ÎºB activation. Journal of Food Biochemistry, 2019, 43, e13018.	2.9	17
83	Polyphenol composition and antioxidant potential of mint leaves. Food Production Processing and Nutrition, 2019, 1, .	3.5	40
84	Effects of collagenase type I on the structural features of collagen fibres from sea cucumber (Stichopus japonicus) body wall. Food Chemistry, 2019, 301, 125302.	8.2	15
85	Is Chickpea a Potential Substitute for Soybean? Phenolic Bioactives and Potential Health Benefits. International Journal of Molecular Sciences, 2019, 20, 2644.	4.1	79
86	The role of matrix metalloprotease (MMP) to the autolysis of sea cucumber (Stichopus) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 222 Td	3.5	28
87	Seasonal Variation of Proximate Composition and Lipid Nutritional Value of Two Species of Scallops (Chlamys farreri and Patinopecten yessoensis). European Journal of Lipid Science and Technology, 2019, 121, 1800493.	1.5	15
88	Critical Re-Evaluation of DPPH assay: Presence of Pigments Affects the Results. Journal of Agricultural and Food Chemistry, 2019, 67, 7526-7529.	5.2	48
89	Lipid Profile and Glycerophospholipid Molecular Species in Two Species of Edible Razor Clams Sinonovacula constricta and Solen gouldi. Lipids, 2019, 54, 347-356.	1.7	6
90	Effects of natural phenolics on shelf life and lipid stability of freeze-dried scallop adductor muscle. Food Chemistry, 2019, 295, 423-431.	8.2	45

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91	Should we ban total phenolics and antioxidant screening methods? The link between antioxidant potential and activation of NF-Î¹B using phenolic compounds from grape by-products. Food Chemistry, 2019, 290, 229-238.	8.2	59
92	Mechanism of antioxidant action of natural phenolics on scallop (Argopecten irradians) adductor muscle during drying process. Food Chemistry, 2019, 281, 251-260.	8.2	31
93	Date palm wood as a new source of phenolic antioxidants and in preparation of smoked salmon. Journal of Food Biochemistry, 2019, 43, e12760.	2.9	7
94	Stability of resveratrol esters with caprylic acid during simulated in vitro gastrointestinal digestion. Food Chemistry, 2019, 276, 675-679.	8.2	30
95	Tocopherols and Tocotrienols: Sources, Analytical Methods, and Effects in Food and Biological Systems. , 2019, , 561-570.		7
96	Topâ€•down lignomic matrixâ€•assisted laser desorption/ionization timeâ€•ofâ€•flight tandem mass spectrometry analysis of lignin oligomers extracted from date palm wood. Rapid Communications in Mass Spectrometry, 2019, 33, 539-560.	1.5	10
97	Analysis of Flavonoid-Protein Interactions by Advanced Techniques. , 2019, , 539-543.		1
98	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
99	Action of trypsin on structural changes of collagen fibres from sea cucumber (Stichopus japonicus). Food Chemistry, 2018, 256, 113-118.	8.2	34
100	Protein hydrolysate from turkey meat and optimization of its antioxidant potential by response surface methodology. Poultry Science, 2018, 97, 1824-1831.	3.4	17
101	Antioxidant activity, total phenolics and flavonoids contents: Should we ban in vitro screening methods?. Food Chemistry, 2018, 264, 471-475.	8.2	379
102	Omega-3 Polyunsaturated Fatty Acids and Their Health Benefits. Annual Review of Food Science and Technology, 2018, 9, 345-381.	9.9	706
103	Biological Activities of Camelina and Sophia Seeds Phenolics: Inhibition of LDL Oxidation, DNA Damage, and Pancreatic Lipase and Î±â€Glucosidase Activities. Journal of Food Science, 2018, 83, 237-245.	3.1	28
104	Antioxidant activity of resveratrol ester derivatives in food and biological model systems. Food Chemistry, 2018, 261, 267-273.	8.2	106
105	Extraction and detailed characterization of phospholipid-enriched oils from six species of edible clams. Food Chemistry, 2018, 239, 1175-1181.	8.2	27
106	Phenolic profiles and antioxidant activity of defatted camelina and sophia seeds. Food Chemistry, 2018, 240, 917-925.	8.2	75
107	Lipid profiles in different parts of two species of scallops (Chlamys farreri and Patinopecten) Tj ETQq1 1 0.784314 rgBT /Overlock 10	8.2	11
108	Structural and biochemical changes in dermis of sea cucumber (Stichopus japonicus) during autolysis in response to cutting the body wall. Food Chemistry, 2018, 240, 1254-1261.	8.2	42

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109	Characterization of lipids in three species of sea urchin. Food Chemistry, 2018, 241, 97-103.	8.2	42
110	Direct infusion mass spectrometric identification of molecular species of glycerophospholipid in three species of edible whelk from Yellow Sea. Food Chemistry, 2018, 245, 53-60.	8.2	26
111	Antioxidant properties of tyrosol and hydroxytyrosol saturated fatty acid esters. Food Chemistry, 2018, 245, 1262-1268.	8.2	43
112	Opinion on the Hurdles and Potential Health Benefits in Value-Added Use of Plant Food Processing By-Products as Sources of Phenolic Compounds. International Journal of Molecular Sciences, 2018, 19, 3498.	4.1	52
113	Hydrolysis and Transport Characteristics of Tyrosol Acyl Esters in Rat Intestine. Journal of Agricultural and Food Chemistry, 2018, 66, 12521-12526.	5.2	20
114	Minimizing marine ingredients in diets of farmed Atlantic salmon (Salmo salar): Effects on growth performance and muscle lipid and fatty acid composition. PLoS ONE, 2018, 13, e0198538.	2.5	27
115	Soluble and insoluble-bound fractions of phenolics and alkaloids and their antioxidant activities in raw and traditional chocolate: A comparative study. Journal of Functional Foods, 2018, 50, 164-171.	3.4	29
116	Effect of Various Hotâ€Air Drying Processes on Clam Ruditapes philippinarum Lipids: Composition Changes and Oxidation Development. Journal of Food Science, 2018, 83, 2976-2982.	3.1	11
117	Evaluation of the stability of tyrosol esters duringin vitrogastrointestinal digestion. Food and Function, 2018, 9, 3610-3616.	4.6	22
118	Bioactivities of Phenolics by Focusing on Suppression of Chronic Diseases: A Review. International Journal of Molecular Sciences, 2018, 19, 1573.	4.1	277
119	Multistep Optimization of Î²-Glucosidase Extraction from Germinated Soybeans (Glycine max L. Merril) and Recovery of Isoflavone Aglycones. Foods, 2018, 7, 110.	4.3	13
120	Soybean ultrasound pre-treatment prior to soaking affects Î²-glucosidase activity, isoflavone profile and soaking time. Food Chemistry, 2018, 269, 404-412.	8.2	29
121	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
122	DNA scission and LDL cholesterol oxidation inhibition and antioxidant activities of Bael (Aegle) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 22	2.7	20
123	Effect of hydrothermal processing on changes of insoluble-bound phenolics of lentils. Journal of Functional Foods, 2017, 38, 716-722.	3.4	58
124	Phenolics from purple grape juice increase serum antioxidant status and improve lipid profile and blood pressure in healthy adults under intense physical training. Journal of Functional Foods, 2017, 33, 419-424.	3.4	38
125	Bioactive peptides from shrimp shell processing discards: Antioxidant and biological activities. Journal of Functional Foods, 2017, 34, 7-17.	3.4	100
126	Oxidative stability of marine oils as affected by added wheat germ oil. International Journal of Food Properties, 2017, 20, S3334-S3344.	3.0	13

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127	Phenolic Profile of Peanut Byâ€products: Antioxidant Potential and Inhibition of Alphaâ€Glucosidase and Lipase Activities. JAOCS, Journal of the American Oil Chemists' Society, 2017, 94, 959-971.	1.9	33
128	Phenolic acids and flavonoids of peanut by-products: Antioxidant capacity and antimicrobial effects. Food Chemistry, 2017, 237, 538-544.	8.2	132
129	A Highly Stable Soybean Oilâ€Rich Miscella Obtained by Ethanolic Extraction as a Promising Biodiesel Feedstock. JAOCS, Journal of the American Oil Chemists' Society, 2017, 94, 1101-1109.	1.9	5
130	Effects of endogenous cysteine proteinases on structures of collagen fibres from dermis of sea cucumber (Stichopus japonicus). Food Chemistry, 2017, 232, 10-18.	8.2	39
131	Lipophilization of Resveratrol and Effects on Antioxidant Activities. Journal of Agricultural and Food Chemistry, 2017, 65, 8617-8625.	5.2	54
132	Preparation and antioxidant activity of tyrosol and hydroxytyrosol esters. Journal of Functional Foods, 2017, 37, 66-73.	3.4	51
133	Phenolic and polyphenolic profiles of chia seeds and their in vitro biological activities. Journal of Functional Foods, 2017, 35, 622-634.	3.4	99
134	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
135	Characterization of glycerophospholipid molecular species in six species of edible clams by high-performance liquid chromatography-electrospray ionization-tandem mass spectrometry. Food Chemistry, 2017, 219, 419-427.	8.2	47
136	Phenolics from Winemaking Byâ€Products Better Decrease VLDLâ€Cholesterol and Triacylglycerol Levels than Those of Red Wine in Wistar Rats. Journal of Food Science, 2017, 82, 2432-2437.	3.1	18
137	Oxidative Stability and Shelf Life of Meat and Meat Products. , 2016, , 373-389.		5
138	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
139	Insoluble-Bound Phenolics in Food. Molecules, 2016, 21, 1216.	3.8	345
140	Chemical Changes and Oxidative Stability of Peanuts as Affected by the Dryâ€Blanching. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 1101-1109.	1.9	20
141	Endogenous formation of trans fatty acids: Health implications and potential dietary intervention. Journal of Functional Foods, 2016, 25, 14-24.	3.4	34
142	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
143	Evaluation of chemopreventive effects in colitis-associated colon tumourigenesis and oral toxicity of the lipophilic epigallocatechin gallate-docosahexaenoic acid. Journal of Functional Foods, 2016, 24, 48-56.	3.4	4
144	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

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145	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
146	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
147	Identification of glycerophospholipid molecular species of mussel (Mytilus edulis) lipids by high-performance liquid chromatography-electrospray ionization-tandem mass spectrometry. Food Chemistry, 2016, 213, 344-351.	8.2	41
148	Chemical Characteristics of Cold-Pressed Blackberry, Black Raspberry, and Blueberry Seed Oils and the Role of the Minor Components in Their Oxidative Stability. Journal of Agricultural and Food Chemistry, 2016, 64, 5410-5416.	5.2	29
149	Solvent and Extraction Conditions Control the Assayable Phenolic Content and Antioxidant Activities of Seeds of Black Beans, Canola and Millet. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 275-283.	1.9	19
150	Review of dried fruits: Phytochemicals, antioxidant efficacies, and health benefits. Journal of Functional Foods, 2016, 21, 113-132.	3.4	196
151	Anti-atherogenic effects of phytosteryl oleates in apo-E deficient mice. Journal of Functional Foods, 2016, 21, 97-103.	3.4	7
152	Antioxidants and bioactivities of free, esterified and insoluble-bound phenolics from berry seed meals. Food Chemistry, 2016, 197, 221-232.	8.2	135
153	Antiglycation activity of lipophilized epigallocatechin gallate (EGCG) derivatives. Food Chemistry, 2016, 190, 1022-1026.	8.2	44
154	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
155	Critical Evaluation of Changes in the Ratio of Insoluble Bound to Soluble Phenolics on Antioxidant Activity of Lentils during Germination. Journal of Agricultural and Food Chemistry, 2015, 63, 379-381.	5.2	46
156	Antioxidant Potential of Date (Phoenix dactylifera L.) Seed Protein Hydrolysates and Carnosine in Food and Biological Systems. Journal of Agricultural and Food Chemistry, 2015, 63, 864-871.	5.2	40
157	Novel functional food ingredients from marine sources. Current Opinion in Food Science, 2015, 2, 123-129.	8.0	91
158	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
159	Novel quercetin-3-O-glucoside eicosapentaenoic acid ester ameliorates inflammation and hyperlipidemia. Inflammopharmacology, 2015, 23, 173-185.	3.9	21
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