

Resource Summary Report

Generated by [Kravitz](#) on Sep 10, 2026

DPPH

RRID:SCR_009164

Type: Tool

Proper Citation

DPPH (RRID:SCR_009164)

Resource Information

URL: <http://www.cs.ucdavis.edu/~gusfield/dpph.html>

Proper Citation: DPPH (RRID:SCR_009164)

Description: Software application that is similar to the BPPH program (entry from Genetic Analysis Software), THIS RESOURCE IS NO LONGER IN SERVICE. Documented on September 16,2025.

Abbreviations: DPPH

Synonyms: Direct method for Perfect Phylogeny Haplotyping

Resource Type: software application, software resource

Keywords: gene, genetic, genomic, linux, macos

Availability: THIS RESOURCE IS NO LONGER IN SERVICE

Resource Name: DPPH

Resource ID: SCR_009164

Alternate IDs: nlx_154287

Record Creation Time: 20220129T080251+0000

Record Last Update: 20260905T133245+0000

Ratings and Alerts

No rating or validation information has been found for DPPH.

No alerts have been found for DPPH.

Data and Source Information

Source: [SciCrunch Registry](#)

Usage and Citation Metrics

We found 1148 mentions in open access literature.

Listed below are recent publications. The full list is available at [Kravitz](#) .

Malkawi R, et al. (2025) Pharmaceutical Insights Into Ammi and Parsley: Evaluating Antioxidant Activity, Total Phenolic Content, and Kidney Stone Disintegration Properties. *Advances in pharmacological and pharmaceutical sciences*, 2025, 5522905.

Zhao X, et al. (2025) Gelatin/hyaluronic acid-based in situ forming hydrogel promotes wound regeneration by the synergy of ROS-scavenging and pro-healing activity. *Regenerative biomaterials*, 12, rba052.

Hadji M, et al. (2025) Chemical Profiling via LC-ESI-MS/MS and Functional Bioactivities of *Foeniculum vulgare* subsp. *Capillaceum*: Insights Into Antioxidant, Antidiabetic, and Antibacterial Potentials for Food Applications. *Journal of food science*, 90(7), e70436.

Soliman MKY, et al. (2025) Comparative evaluation of antimicrobial, antibiofilm, antioxidant, antiviral, and antidiabetic activities of copper oxide nanoparticles biofabricated via *Opuntia ficus indica*. *Scientific reports*, 15(1), 24823.

Wu S, et al. (2025) CO-loaded hemoglobin/EGCG nanoparticles functional coatings for inflammation modulation of vascular implants. *Regenerative biomaterials*, 12, rbae148.

Gupta A, et al. (2025) Exploring anticancer, antioxidant, and antimicrobial potential of *Aspergillus flavus*, a fungal endophyte isolated from *Dillenia indica* leaf callus. *Heliyon*, 11(3), e42142.

Wadoo R, et al. (2025) In-vitro antioxidant and anti-proliferative activity of aerial parts of *Senecio Laetus* Edgew on breast cancer (MCF-7) and colon carcinoma (HCT116) cell lines. *BMC complementary medicine and therapies*, 25(1), 45.

Wannavijit S, et al. (2025) Evaluation of longan (*Dimocarpus longan*) peel powder as fruit by-product additive in Nile tilapia (*Oreochromis niloticus*) feed: Effects on growth, immunity, and immune-antioxidant gene expressions. *Heliyon*, 11(1), e41609.

Bayomy HM, et al. (2025) Oil Yield and Bioactive Compounds of *Moringa oleifera* Trees Grown Under Saline Conditions. *Plants (Basel, Switzerland)*, 14(4).

Hu G, et al. (2025) Metabolomic Profiling and Antioxidant Capacity Changes in Longzi Black Barley During Germination. *Foods (Basel, Switzerland)*, 14(12).

Božac MU, et al. (2025) Phytochemical Profile and Antioxidant Properties of Invasive Plants *Ailanthus altissima* (Mill.) Swingle and *Helianthus tuberosus* L. in Istria Region, Croatia. *Antioxidants (Basel, Switzerland)*, 14(6).

Dadal? C, et al. (2025) Multifactorial Optimization of Gluten-Free Cookie With Artichoke Bracts as Rice Flour Substitute and Transglutaminase. *Food science & nutrition*, 13(6), e70420.

Gulcin ?, et al. (2025) Antioxidants: a comprehensive review. *Archives of toxicology*, 99(5), 1893.

Geneidy AK, et al. (2025) Green synthesis of a lactoferrin-infused silver nanoparticle gel for enhanced wound healing. *Scientific reports*, 15(1), 15243.

Tel AZ, et al. (2025) A multidimensional study for design of phytochemical profiling, antioxidant potential, and enzyme inhibition effects of ??g?n (*Rheum telianum*) as an edible plant. *Food chemistry: X*, 25, 102125.

Guan H, et al. (2025) Optimization of the process of acetylation and carboxymethylation for a polysaccharide from *Gastrodia elata* and antioxidant and immunomodulatory activities test. *Scientific reports*, 15(1), 8460.

Alsuhebani H, et al. (2025) Novel high protein-energy balls formulated with date paste enriched with Samh seeds powder and/or different milk protein origins: effect on protein digestibility in vitro and glycemic response in young adults. *Frontiers in nutrition*, 12, 1538441.

Huang W, et al. (2025) Evaluation of taste quality of Keemun congou black tea during ripening and the effect of this quality on antioxidant capacity and in vitro inhibition of ?-amylase and ?-glucosidase. *Food chemistry: X*, 26, 102264.

Abdellatief H, et al. (2025) Antimicrobial, antibiofilm and antioxidant activities of bioactive secondary metabolites of marine *Scarus ghobban* gut-associated *Aspergillus niger*: In-vitro and in-silico studies. *Scientific reports*, 15(1), 23620.

Han JY, et al. (2025) Hybrid *Cannabis sativa* L. inflorescences exert an anti-inflammatory effect through the modulation of MAPK/NF-?B/NLRP3 inflammasome and JAK1/STAT6 pathway in HaCaT cells. *Frontiers in pharmacology*, 16, 1617180.