Danuta ZieliÅ„ska

List of Publications by Year
in descending order

44 papers	1,419 citations	279798 23 h-index	345221 36 g-index
44 all docs	44 docs citations	44 times ranked	1730 citing authors

#	Article	IF	Citations
1	Comparison of methods for evaluation of the antioxidant capacity andÂphenolic compounds in common spices. LWT - Food Science and Technology, 2014, 58, 321-326.	5.2	104
2	Evaluation of Flavonoid Contents and Antioxidant Capacity of the Aerial Parts of Common and Tartary Buckwheat Plants. Molecules, 2012, 17, 9668-9682.	3.8	91
3	The Effect of Microwave-Vacuum Pretreatment on the Drying Kinetics, Color and the Content of Bioactive Compounds in Osmo-Microwave-Vacuum Dried Cranberries (Vaccinium macrocarpon). Food and Bioprocess Technology, 2018, 11, 585-602.	4.7	73
4	Simultaneous release of peptides and phenolics with antioxidant, ACE-inhibitory and anti-inflammatory activities from pinto bean (Phaseolus vulgaris L. var. pinto) proteins by subtilisins. Journal of Functional Foods, 2015, 18, 319-332.	3.4	72
5	Determination of the Relative Contribution of Quercetin and Its Glucosides to the Antioxidant Capacity of Onion by Cyclic Voltammetry and Spectrophotometric Methods. Journal of Agricultural and Food Chemistry, 2008, 56, 3524-3531.	5.2	70
6	Determination of quercetin and its glucosides in onion by electrochemical methods. Analytica Chimica Acta, 2008, 617, 22-31.	5.4	61
7	Role of Apple Phytochemicals, Phloretin and Phloridzin, in Modulating Processes Related to Intestinal Inflammation. Nutrients, 2019, 11, 1173.	4.1	59
8	Comparison of Spectrophotometric and Electrochemical Methods for the Evaluation of the Antioxidant Capacity of Buckwheat Products after Hydrothermal Treatment. Journal of Agricultural and Food Chemistry, 2007, 55, 6124-6131.	5.2	58
9	High-Pressure-Assisted Enzymatic Release of Peptides and Phenolics Increases Angiotensin Converting Enzyme I Inhibitory and Antioxidant Activities of Pinto Bean Hydrolysates. Journal of Agricultural and Food Chemistry, 2016, 64, 1730-1740.	5.2	52
10	Antioxidative and reducing capacity, macroelements content and sensorial properties of buckwheatâ€enhanced glutenâ€free bread. International Journal of Food Science and Technology, 2010, 45, 1993-2000.	2.7	47
11	Electrooxidation of quercetin at glassy carbon electrode studied by a.c. impedance spectroscopy. Journal of Electroanalytical Chemistry, 2009, 625, 149-155.	3.8	46
12	Effects of freezing, convective and microwave-vacuum drying on the content of bioactive compounds and color of cranberries. LWT - Food Science and Technology, 2019, 104, 202-209.	5.2	45
13	Caffeic Acid Modulates Processes Associated with Intestinal Inflammation. Nutrients, 2021, 13, 554.	4.1	45
14	Use of Cyclic Voltammetry, Photochemiluminescence, and Spectrophotometric Methods for the Measurement of the Antioxidant Capacity of Buckwheat Sprouts. Journal of Agricultural and Food Chemistry, 2007, 55, 9891-9898.	5.2	41
15	Antioxidant activity of flavone C-glucosides determined by updated analytical strategies. Food Chemistry, 2011, 124, 672-678.	8.2	40
16	The impact of high pressure processing on the phenolic profile, hydrophilic antioxidant and reducing capacity of purÃ©e obtained from commercial tomato varieties. Food Chemistry, 2018, 261, 201-209.	8.2	38
17	Potentiometric detection of organic acids in liquid chromatography using polymeric liquid membrane electrodes incorporating macrocyclic hexaamines. Journal of Chromatography A, 2001, 915, 25-33.	3.7	36
18	Buckwheat bioactive compounds, their derived phenolic metabolites and their health benefits. Molecular Nutrition and Food Research, 2017, 61, 1600475.	3.3	32

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19	Combined Hot Air and Microwave-Vacuum Drying of Cranberries: Effects of Pretreatments and Pulsed Vacuum Osmotic Dehydration on Drying Kinetics and Physicochemical Properties. Food and Bioprocess Technology, 2020, 13, 1848-1856.	4.7	32
20	Antioxidative and Anti-Glycation Activity of Buckwheat Hull Tea Infusion. International Journal of Food Properties, 2013, 16, 228-239.	3.0	30
21	Electroactive Phenolic Contributors and Antioxidant Capacity of Flesh and Peel of 11 Apple Cultivars Measured by Cyclic Voltammetry and HPLCâ€“DADâ€“MS/MS. Antioxidants, 2020, 9, 1054.	5.1	27
22	Effect of fermented and unfermented buckwheat flour on functional properties of gluten-free muffins. Journal of Food Science and Technology, 2017, 54, 1425-1432.	2.8	24
23	The effect of freezing on the hot air and microwave vacuum drying kinetics and texture of whole cranberries. Drying Technology, 2019, 37, 1714-1730.	3.1	24
24	Antioxidant capacity of a new crispy type food products determined by updated analytical strategies. Food Chemistry, 2012, 130, 1098-1104.	8.2	23
25	Interaction of organic derivatives of tin (IV) and lead (IV) with model lipid membranes. Science of the Total Environment, 1999, 234, 147-153.	8.0	22
26	Changes in chemical composition and antioxidative properties of rye ginger cakes during their shelf-life. Food Chemistry, 2012, 135, 2965-2973.	8.2	22
27	The influence of roasting and additional processing on the content of bioactive components in special purpose coffees. Journal of Food Science and Technology, 2015, 52, 5736-5744.	2.8	21
28	Microwave-vacuum-assisted drying of pretreated cranberries: Drying kinetics, bioactive compounds and antioxidant activity. LWT - Food Science and Technology, 2021, 146, 111464.	5.2	21
29	Evaluation of the antioxidant capacity of lupin sprouts germinated in the presence of selenium. European Food Research and Technology, 2008, 227, 1711-1720.	3.3	18
30	On the electrooxidation mechanism of quercetin glucosides at glassy carbon electrode. Journal of Electroanalytical Chemistry, 2010, 640, 23-34.	3.8	18
31	Contribution of membrane surface charge in the interaction of lead and tin derivatives with model lipid membrane. Chemosphere, 2000, 40, 327-330.	8.2	17
32	Podand and macrocyclic amine receptors with urea functionalities for potentiometric detection of organic acids in HPLC. Analytica Chimica Acta, 2004, 523, 177-184.	5.4	16
33	Antioxidant Properties and Rutin Content of High Pressure-Treated Raw and Roasted Buckwheat Groats. Food and Bioprocess Technology, 2013, 6, 92-100.	4.7	16
34	Designing Potentiometric Sensor Materials for the Determination of Organic Ionizable Substances in HPLC. Electroanalysis, 2003, 15, 533-538.	2.9	12
35	The Naturally Fermented Sour Pickled Cucumbers. , 2017, , 503-516.		12
36	Vitamin C, Phenolic Compounds and Antioxidant Capacity of Broccoli Florets Grown under Different Nitrogen Treatments Combined with Selenium. Polish Journal of Food and Nutrition Sciences, 2018, 68, 179-186.	1.7	12

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37	Electrosorption of quercetin on glassy carbon electrode. Journal of Electroanalytical Chemistry, 2011, 651, 100-103.	3.8	11
38	Antioxidant Properties, Acrylamide Content and Sensory Quality of Ginger Cakes with Different Formulations. Polish Journal of Food and Nutrition Sciences, 2012, 62, 41-50.	1.7	10
39	Ion-Selective Liquid Membrane Electrode for Discrimination of Alkyllead Derivatives and Inorganic Lead Ions.. Analytical Sciences, 1998, 14, 151-155.	1.6	6
40	Carotenoids and lipophilic antioxidant capacities of tomato purÃ©es as affected by high hydrostatic pressure processing. International Journal of Food Science and Technology, 2020, 55, 65-73.	2.7	5
41	Electrochemical Determination of Ascorbigen in Sauerkrauts. Food Analytical Methods, 2012, 5, 487-494.	2.6	4
42	Antioxidant Properties of Dark Wheat Bread with Exogenous Addition of Buckwheat Flour. , 2017, , .		3
43	The effect of high humidity hot air impingement blanching on the changes in cell wall polysaccharides and phytochemicals of okra pods. Journal of the Science of Food and Agriculture, 2022, 102, 5965-5973.	3.5	2
44	The Bioaccessible Reducing Capacity of Buckwheat-Enhanced Wheat Breads Estimated by Electrochemical Method. , 2019, , .		1