Valdas JakÅ;tas

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/1258055/publications.pdf

Version: 2024-02-01

		279487	264894
70	1,985	23	42
papers	citations	h-index	g-index
73	73	73	2733
all docs	docs citations	times ranked	citing authors

#	Article	IF	CITATIONS
1	Functionalisation of rice bran assisted by ultrasonication and fermentation for the production of rice bran–lingonberry pulpâ€based probiotic nutraceutical. International Journal of Food Science and Technology, 2022, 57, 1462-1472.	1.3	8
2	Ischemia In Vivo Induces Cardiolipin Oxidation in Rat Kidney Mitochondria. Biology, 2022, 11, 541.	1.3	3
3	The Phytochemical Profile and Anticancer Activity of Anthemis tinctoria and Angelica sylvestris Used in Estonian Ethnomedicine. Plants, 2022, 11, 994.	1.6	12
4	The effects of catechins on the cardiac mitochondria. , 2021, , 471-487.		0
5	Changes in Agricultural Performance of Common Buckwheat Induced by Seed Treatment with Cold Plasma and Electromagnetic Field. Applied Sciences (Switzerland), 2021, 11, 4391.	1.3	25
6	Investigation of Immunomodulatory and Gut Microbiota-Altering Properties of Multicomponent Nutraceutical Prepared from Lactic Acid Bacteria, Bovine Colostrum, Apple Production By-Products and Essential Oils. Foods, 2021, 10, 1313.	1.9	7
7	Investigation of Phenolic Composition and Anticancer Properties of Ethanolic Extracts of Japanese Quince Leaves. Foods, 2021, 10, 18.	1.9	12
8	The Effect of Rivaroxaban on CYP4F2 and Transcription Factors' Activity in HUVECs. Applied Sciences (Switzerland), 2021, 11, 10851.	1.3	1
9	A new delivery system based on apple pomace–pectin gels to encourage the viability of antimicrobial strains. Food Science and Technology International, 2020, 26, 242-253.	1.1	2
10	Fermented, ultrasonicated, and dehydrated bovine colostrum: Changes in antimicrobial properties and immunoglobulin content. Journal of Dairy Science, 2020, 103, 1315-1323.	1.4	21
11	The Influence of Essential Oils on Gut Microbial Profiles in Pigs. Animals, 2020, 10, 1734.	1.0	17
12	Interaction between cross-linked cationic starch microgranules and chlorogenic acid isomers in artichoke and green coffee bean aqueous extracts. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2020, 1160, 122385.	1.2	3
13	Structural and functional characterisation of compositionally optimised rice bran and lingonberry dietary fibreâ€based gelâ€type product enriched with phytochemicals. International Journal of Food Science and Technology, 2020, 55, 3372-3380.	1.3	2
14	Factors associated with platelet reactivity during dual antiplatelet therapy in patients with diabetes after acute coronary syndrome. Scientific Reports, 2020, 10, 3175.	1.6	9
15	Flavonoids as Anticancer Agents. Nutrients, 2020, 12, 457.	1.7	605
16	Functionalisation of flaxseed proteins assisted by ultrasonication to produce coatings enriched with raspberries phytochemicals. LWT - Food Science and Technology, 2020, 124, 109180.	2.5	17
17	Hilic MS/MS determination of amino acids in herbs of <i>Fumaria schleicheri</i> L., <i>Ocimum basilicum</i> L., and leaves of <i>Corylus avellana</i> L Natural Product Research, 2019, 33, 1961-1963.	1.0	7
18	Effect of nitrogen on herb production, secondary metabolites and antioxidant activities of Hypericum pruinatum under nitrogen application. Industrial Crops and Products, 2019, 139, 111519.	2.5	34

#	Article	IF	CITATIONS
19	Microencapsulation of Elsholtzia ciliata Herb Ethanolic Extract by Spray-Drying: Impact of Resistant-Maltodextrin Complemented with Sodium Caseinate, Skim Milk, and Beta-Cyclodextrin on the Quality of Spray-Dried Powders. Molecules, 2019, 24, 1461.	1.7	22
20	Fatty Acid Synthesis and Degradation Interplay to Regulate the Oxidative Stress in Cancer Cells. International Journal of Molecular Sciences, 2019, 20, 1348.	1.8	27
21	Improvement of the antimicrobial activity of lactic acid bacteria in combination with berries/fruits and dairy industry byâ€products. Journal of the Science of Food and Agriculture, 2019, 99, 3992-4002.	1.7	46
22	Effects of biodynamic preparations on concentration of phenolic compounds in the leaves of two white mulberry cultivars. Biological Agriculture and Horticulture, 2019, 35, 132-142.	0.5	4
23	Preâ€sowing seed treatment with cold plasma and electromagnetic field increases secondary metabolite content in purple coneflower (<i>Echinacea purpurea</i>) leaves. Plasma Processes and Polymers, 2018, 15, 1700059.	1.6	53
24	Development of antimicrobial gummy candies with addition of bovine colostrum, essential oils and probiotics. International Journal of Food Science and Technology, 2018, 53, 1227-1235.	1.3	32
25	The effects of ultrasonication, fermentation with Lactobacillus sp., and dehydration on the chemical composition and microbial contamination of bovine colostrum. Journal of Dairy Science, 2018, 101, 6787-6798.	1.4	19
26	Development of antioxidant food packaging materials containing eugenol for extending display life of fresh beef. Meat Science, 2018, 145, 9-15.	2.7	56
27	Different extraction methods for phenolic and volatile compounds recovery from Elsholtzia ciliata fresh and dried herbal materials. Industrial Crops and Products, 2018, 120, 286-294.	2.5	33
28	Nutraceuticals in gummy candies form prepared from lactoâ€fermented lupine protein concentrates, as highâ€quality protein source, incorporated with <i>Citrus paradise</i> L. essential oil and xylitol. International Journal of Food Science and Technology, 2018, 53, 2015-2025.	1.3	5
29	Evaluation of phenolic antioxidant content in organically and conventionally grown buckwheat herb crop and its regrowth. Journal of the Science of Food and Agriculture, 2017, 97, 3278-3283.	1.7	5
30	Neuroprotective properties of anthocyanidin glycosides against H2O2-induced glial cell death are modulated by their different stability and antioxidant activity in vitro. Biomedicine and Pharmacotherapy, 2017, 94, 188-196.	2.5	17
31	Altitudinal changes in secondary metabolite contents of Hypericum androsaemum and Hypericum polyphyllum. Biochemical Systematics and Ecology, 2017, 70, 108-115.	0.6	26
32	Variation in Flavonoid Composition and Radical-Scavenging Activity in <i>Ginkgo biloba</i> L. due to the Growth Location and Time of Harvest. Journal of Food Quality, 2017, 2017, 1-8.	1.4	7
33	Variety-based research on the phenolic content in the aerial parts of organically and conventionally grown buckwheat. Food Chemistry, 2016, 213, 660-667.	4.2	12
34	Interaction between îº- and î¹-carrageenan and anthocyanins from Vaccinium myrtillus. Carbohydrate Polymers, 2016, 148, 36-44.	5.1	26
35	Novel approaches to optimize extraction processes of ursolic, oleanolic and rosmarinic acids from Rosmarinus officinalis leaves. Industrial Crops and Products, 2016, 84, 72-79.	2.5	52
36	Secondary metabolites of Hypericum species from the Drosanthe and Olympia sections. South African Journal of Botany, 2016, 104, 82-90.	1.2	16

#	Article	IF	Citations
37	Morphogenetic and phenological changes in phenolic content of Hypericum leptophyllum, an endemic Turkish species. Israel Journal of Plant Sciences, 2016, 63, 96-104.	0.3	4
38	Secondary metabolites of seven <i>Hypericum</i> species growing in Turkey. Pharmaceutical Biology, 2016, 54, 2244-2253.	1.3	25
39	Optimization of carvacrol, rosmarinic, oleanolic and ursolic acid extraction from oregano herbs (<i>Origanum onites</i> L., <i>Origanum vulgare</i> spp. <i>hirtum</i> and <i>Origanum vulgare</i>) Tj ETQq1 1	l በ <i>፬</i> 84314	44ngBT /Ov€
40	Development of an HPLC post-column antioxidant assay for <i>Solidago canadensis</i> radical scavengers. Natural Product Research, 2016, 30, 536-543.	1.0	17
41	Secondary metabolites in Hypericum species and their distribution in different plant parts. Zemdirbyste, 2016, 103, 193-198.	0.3	4
42	Optimization of a CUPRAC-Based HPLC Postcolumn Assay and Its Applications for <i>Ginkgo biloba </i> Li>Li>Li>Li>Li>Li>Li>Li>Li>Li>Li>Li>Li	0.7	3
43	Complexes of dextran sulfate and anthocyanins from Vaccinium myrtillus: Formation and stability. Carbohydrate Polymers, 2015, 129, 70-78.	5.1	44
44	Rosmarinus officinalisL. extract and some of its active ingredients as potential emulsion stabilizers: a new approach to the formation of multiple $(W/O/W)$ emulsion. Pharmaceutical Development and Technology, 2015, 21, 1-9.	1.1	12
45	Assessment of phenolic compound accumulation in two widespread goldenrods. Industrial Crops and Products, 2015, 63, 158-166.	2.5	28
46	Population Variability of Main Secondary Metabolites in Hypericum lydium Boiss. (Hypericaceae). Iranian Journal of Pharmaceutical Research, 2015, 14, 969-78.	0.3	6
47	Phenological changes in the chemical content of wild and greenhouse-grown Hypericum pruinatum: flavonoids. Turk Tarim Ve Ormancilik Dergisi/Turkish Journal of Agriculture and Forestry, 2014, 38, 362-370.	0.8	7
48	The Effect of Leonurus cardiaca Herb Extract and Some of its Flavonoids on Mitochondrial Oxidative Phosphorylation in the Heart. Planta Medica, 2014, 80, 525-532.	0.7	25
49	Application of an Optimized HPLC Method for the Detection of Various Phenolic Compounds in Apples from Lithuanian Cultivars. Journal of Chemistry, 2014, 2014, 1-10.	0.9	35
50	Source of variation of isoflavone concentrations in perennial clover species. Pharmacognosy Magazine, 2014, 10, 181.	0.3	21
51	Chemical composition of Hypericum species from the Taeniocarpium and Drosanthe sections. Plant Systematics and Evolution, 2014, 300, 953-960.	0.3	18
52	Effect of farming systems on the yield, quality parameters and sensory properties of conventionally and organically grown potato (Solanum tuberosum L.) tubers. Food Chemistry, 2014, 145, 903-909.	4.2	38
53	Altitudinal changes in the content of bioactive substances in Hypericum orientale and Hypericum pallens. Acta Physiologiae Plantarum, 2014, 36, 675-686.	1.0	13
54	Variation of quantitative composition of phenolic compounds in rowan (Sorbus aucuparia L.) leaves during the growth season. Natural Product Research, 2014, 28, 1018-1020.	1.0	7

#	Article	IF	CITATIONS
55	Changes in the content of bioactive substances among Hypericum montbretii populations from Turkey. Revista Brasileira De Farmacognosia, 2014, 24, 20-24.	0.6	16
56	Antioxidant effects of Camellia sinensis L. extract in patients with type 2 diabetes. Journal of Food and Drug Analysis, 2014, 22, 505-511.	0.9	34
57	Application of HPLC-ELSD for the Quantification of 5-Aminolevulinic Acid after Penetration into Human SkinEx Vivo. Analytical Letters, 2013, 46, 717-733.	1.0	1
58	Chlorogenic acid, rutin and hyperoside content inFragaria vesca,F. viridisandF. moschatain Lithuania. Natural Product Research, 2013, 27, 181-184.	1.0	6
59	Variation in the Contents of Neochlorogenic Acid, Chlorogenic Acid and Three Quercetin Glycosides in Leaves and Fruits of Rowan (<i>Sorbus</i>) Species and Varieties from Collections in Lithuania. Natural Product Communications, 2013, 8, 1934578X1300800.	0.2	7
60	Comparative evaluation of post-column free radical scavenging and ferric reducing antioxidant power assays for screening of antioxidants in strawberries. Journal of Chromatography A, 2012, 1233, 8-15.	1.8	65
61	The quantitative analysis of biologically active compounds in Lithuanian honey. Food Chemistry, 2012, 132, 1544-1548.	4.2	49
62	Achillea millefolium L. s.l. herb extract: Antioxidant activity and effect on the rat heart mitochondrial functions. Food Chemistry, 2011, 127, 1540-1548.	4.2	58
63	Optimization and validation of post-column assay for screening of radical scavengers in herbal raw materials and herbal preparations. Journal of Chromatography A, 2010, 1217, 7690-7698.	1.8	24
64	Investigation of contribution of individual constituents to antioxidant activity in herbal drugs using postcolumn HPLC method. Medicina (Lithuania), 2009, 45, 382.	0.8	16
65	Investigation of contribution of individual constituents to antioxidant activity in herbal drugs using postcolumn HPLC method. Medicina (Lithuania), 2009, 45, 382-94.	0.8	3
66	Development of an RPâ€HPLC Method for the Analysis of Phenolic Compounds in <i>Achillea millefolium</i> L Journal of Liquid Chromatography and Related Technologies, 2008, 31, 596-610.	0.5	16
67	Method Development for Determination of Anthocyanidin Content in Bilberry (<i>Vaccinium) Tj ETQq$1\ 1$</i>	0.784314 rgBT 0.5	/Overlock 10
68	Evaluation of phenolic acids and phenylpropanoids in the crude drugs. Medicina (Lithuania), 2008, 44, 48.	0.8	14
69	Composition and variability of phenolic compounds in <i>Origanum vulgare</i> from Lithuania. Biologija (Vilnius, Lithuania), 2008, 54, 45-49.	0.3	27
70	Effect of Ginkgo biloba extract on the rat heart mitochondrial function. Journal of Ethnopharmacology, 2007, 111, 512-516.	2,0	43