Mariusz PiskuÅ‚a

List of Publications by Year
in descending order

70 papers	5,284 citations	87723 38 h-index	91712 69 g-index
72 all docs	72 docs citations	72 times ranked	5989 citing authors

#	Article	IF	Citations
1	Soy Isoflavone Aglycones Are Absorbed Faster and in Higher Amounts than Their Glucosides in Humans. Journal of Nutrition, 2000, 130, 1695-1699.	1.3	812
2	Protective Effect of Epicatechin, Epicatechin Gallate, and Quercetin on Lipid Peroxidation in Phospholipid Bilayers. Archives of Biochemistry and Biophysics, 1994, 308, 278-284.	1.4	526
3	Accumulation of (â˜)-Epicatechin Metabolites in Rat Plasma after Oral Administration and Distribution of Conjugation Enzymes in Rat Tissues. Journal of Nutrition, 1998, 128, 1172-1178.	1.3	264
4	Accumulation of orally administered quercetin in brain tissue and its antioxidative effects in rats. Free Radical Biology and Medicine, 2011, 51, 1329-1336.	1.3	223
5	Daidzein and genistein but not their glucosides are absorbed from the rat stomach. FEBS Letters, 1999, 447, 287-291.	1.3	199
6	Bioavailability of Quercetin in Humans with a Focus on Interindividual Variation. Comprehensive Reviews in Food Science and Food Safety, 2018, 17, 714-731.	5.9	160
7	Quercetin metabolites inhibit copper ion-induced lipid peroxidation in rat plasma1. FEBS Letters, 1998, 430, 405-408.	1.3	146
8	Quercetin from Shallots (Allium cepa L. var.aggregatum) Is More Bioavailable Than Its Glucosides , ,3. Journal of Nutrition, 2008, 138, 885-888.	1.3	141
9	Isoflavone Aglyconeâ€“Rich Extract without Soy Protein Attenuates Atherosclerosis Development in Cholesterol-Fed Rabbits. Journal of Nutrition, 2000, 130, 1887-1893.	1.3	138
10	Kinetic study of the antioxidant compounds and antioxidant capacity during germination of Vigna radiata cv. emmerald, Glycine max cv. jutro and Glycine max cv. merit. Food Chemistry, 2008, 111, 622-630.	4.2	131
11	Influence of postharvest processing and storage on the content of phenolic acids and flavonoids in foods. Molecular Nutrition and Food Research, 2009, 53, S151-83.	1.5	127
12	Food Content, Processing, Absorption and Metabolism of Onion Flavonoids. Critical Reviews in Food Science and Nutrition, 2007, 47, 397-409.	5.4	115
13	Recent advances in development of gluten-free buckwheat products. Trends in Food Science and Technology, 2015, 44, 58-65.	7.8	107
14	Antioxidants in thermally treated buckwheat groats. Molecular Nutrition and Food Research, 2006, 50, 824-832.	1.5	103
15	Changes in Protein Quality and Antioxidant Properties of Buckwheat Seeds and Groats Induced by Roasting. Journal of Agricultural and Food Chemistry, 2009, 57, 4771-4776.	2.4	97
16	Antioxidant Contents and Antioxidative Properties of Traditional Rye Breads. Journal of Agricultural and Food Chemistry, 2007, 55, 734-740.	2.4	92
17	Influence of Fermentation Conditions on Glucosinolates, Ascorbigen, and Ascorbic Acid Content in White Cabbage (Brassica oleracea var. capitata cv. Taler) Cultivated in Different Seasons. Journal of Food Science, 2009, 74, C62-7.	1.5	84
18	Time dependence of bioactive compounds and antioxidant capacity during germination of different cultivars of broccoli and radish seeds. Food Chemistry, 2010, 120, 710-716.	4.2	81

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19	Quercetin's Solubility Affects Its Accumulation in Rat Plasma after Oral Administrationâ€. Journal of Agricultural and Food Chemistry, 1998, 46, 4313-4317.	2.4	77
20	Soybean-Derived Phytoestrogens Regulate Prostaglandin Secretion in Endometrium During Cattle Estrous Cycle and Early Pregnancy. Experimental Biology and Medicine, 2005, 230, 189-199.	1.1	72
21	Germination as a process to improve the antioxidant capacity of Lupinus angustifolius L. var. Zapaton. European Food Research and Technology, 2006, 223, 495-502.	1.6	70
22	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.	2.4	70
23	Enhancement of Antioxidative Ability of Rat Plasma by Oral Administration of (â^')-Epicatechin. Free Radical Biology and Medicine, 1998, 24, 1209-1216.	1.3	66
24	Determination of quercetin and its glucosides in onion by electrochemical methods. Analytica Chimica Acta, 2008, 617, 22-31.	2.6	61
25	Fermentation as a Bio-Process To Obtain Functional Soybean Flours. Journal of Agricultural and Food Chemistry, 2007, 55, 8972-8979.	2.4	59
26	Recent Advances in Processing and Development of Buckwheat Derived Bakery and Non-Bakery Products â€“ a Review. Polish Journal of Food and Nutrition Sciences, 2015, 65, 9-20.	0.6	57
27	Antioxidant capacity and polyphenolic content of high-protein lupin products. Food Chemistry, 2009, 112, 84-88.	4.2	55
28	Soy Isoflavone Conjugation Differs in Fed and Food-Deprived Rats. Journal of Nutrition, 2000, 130, 1766-1771.	1.3	53
29	Phytoestrogens and Their Metabolites Inhibit the Sensitivity of the Bovine Corpus Luteum to Luteotropic Factors. Journal of Reproduction and Development, 2006, 52, 33-41.	0.5	52
30	Development, validation and evaluation of an analytical method for the determination of monomeric and oligomeric procyanidins in apple extracts. Journal of Chromatography A, 2017, 1495, 46-56.	1.8	52
31	Contribution of low-molecular-weight antioxidants to the antioxidant capacity of raw and processed lentil seeds. Molecular Nutrition and Food Research, 2003, 47, 291-299.	0.0	51
32	Effect of Processing on the Antioxidant Vitamins and Antioxidant Capacity ofVigna sinensisVar. Carilla. Journal of Agricultural and Food Chemistry, 2005, 53, 1215-1222.	2.4	51
33	Bioavailability of Cyanidin Glycosides from Natural Chokeberry (Aronia melanocarpa) Juice with Dietary-Relevant Dose of Anthocyanins in Humans. Journal of Agricultural and Food Chemistry, 2010, 58, 12130-12136.	2.4	50
34	Factors affecting flavonoids absorption. BioFactors, 2000, 12, 175-180.	2.6	48
35	Effect of roasting time of buckwheat groats on the formation of Maillard reaction products and antioxidant capacity. Food Chemistry, 2016, 196, 355-358.	4.2	47
36	Editorial. Nutrition, 1999, 15, 790-791.	1.1	46

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37	Vitamin B1 and B2, dietary fiber and minerals content of Cruciferae sprouts. European Food Research and Technology, 2005, 221, 78-83.	1.6	45
38	The influence of postharvest processing and storage of foodstuffs on the bioavailability of flavonoids and phenolic acids. Molecular Nutrition and Food Research, 2009, 53, S184-93.	1.5	41
39	Effect of Flour Extraction Rate and Baking on Thiamine and Riboflavin Content and Antioxidant Capacity of Traditional Rye Bread. Journal of Food Science, 2009, 74, C49-55.	1.5	36
40	Factors influencing acrylamide formation in rye, wheat and spelt breads. Journal of Cereal Science, 2015, 65, 96-102.	1.8	35
41	The role of glucocorticoid in the regulation of prostaglandin biosynthesis in non-pregnant bovine endometrium. Journal of Endocrinology, 2007, 193, 127-135.	1.2	34
42	Evaluation of bioprocesses to improve the antioxidant properties of chickpeas. LWT - Food Science and Technology, 2009, 42, 885-892.	2.5	34
43	Metabolites of dietary quercetin: Profile, isolation, identification, and antioxidant capacity. Journal of Functional Foods, 2014, 11, 121-129.	1.6	32
44	Buckwheat bioactive compounds, their derived phenolic metabolites and their health benefits. Molecular Nutrition and Food Research, 2017, 61, 1600475.	1.5	32
45	Recent advances in the application of a ketogenic diet for obesity management. Trends in Food Science and Technology, 2021, 110, 28-38.	7.8	26
46	Rapeseed meal-glucosinolates and their antinutritional effects Part 1. Rapeseed production and chemistry of glucosinolates. Molecular Nutrition and Food Research, 1993, 37, 131-140.	0.0	25
47	Effects of phytoestrogens on testosterone secretion by Leydig cells from BiÅ,goraj ganders (Anser) Tj ETQq1 1 0.784314 rgBT /Overlo	0.8	24
48	The effect of germination process on the superoxide dismutase-like activity and thiamine, riboflavin and mineral contents of rapeseeds. Food Chemistry, 2006, 99, 516-520.	4.2	22
49	Effect of fermentation conditions on the antioxidant compounds and antioxidant capacity of Lupinus angustifolius cv. zapaton. European Food Research and Technology, 2008, 227, 979-988.	1.6	22
50	Concentrations of Isoflavones and Their Metabolites in the Blood of Pregnant and Non-pregnant Heifers Fed Soy Bean. Journal of Reproduction and Development, 2008, 54, 358-363.	0.5	22
51	Exposure of breastfed infants to quercetin after consumption of a single meal rich in quercetin by their mothers. Molecular Nutrition and Food Research, 2014, 58, 221-228.	1.5	22
52	Phenolic Compounds from Apples: Reviewing their Occurrence, Absorption, Bioavailability, Processing, and Antioxidant Activity â€“ a Review. Polish Journal of Food and Nutrition Sciences, 0, , 321-336.	0.6	22
53	Kinetic studies on the formation of phosphatidylcholine hydroperoxides in large unilamellar vesicles by azo compounds. Chemistry and Physics of Lipids, 1997, 86, 85-93.	1.5	19
54	Coumestrol and its metabolite in mares' plasma after ingestion of phytoestrogen-rich plants: Potent endocrine disruptors inducing infertility. Theriogenology, 2013, 80, 684-692.	0.9	19

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55	The impact of the matrix of red beet products and interindividual variability on betacyanins bioavailability in humans. Food Research International, 2018, 108, 530-538.	2.9	19
56	Evaluation of the antioxidant capacity of lupin sprouts germinated in the presence of selenium. European Food Research and Technology, 2008, 227, 1711-1720.	1.6	18
57	The changes of antioxidant defense system caused by quercetin administration do not lead to DNA damage and apoptosis in the spleen and bone marrow cells of rats. Food and Chemical Toxicology, 2008, 46, 3053-3058.	1.8	17
58	Changes in Nutritional Value and Cytotoxicity of Garden Cress Germinated with Different Selenium Solutions. Journal of Agricultural and Food Chemistry, 2010, 58, 2331-2336.	2.4	17
59	ACE Inhibitory Properties and Phenolics Profile of Fermented Flours and of Baked and Digested Biscuits from Buckwheat. Foods, 2020, 9, 847.	1.9	15
60	Dexamethasone-induced Changes in Sympathetic Innervation of Porcine Ovaries and in Their Steroidogenic Activity. Journal of Reproduction and Development, 2005, 51, 715-725.	0.5	15
61	Quercetin and isorhamnetin aglycones are the main metabolites of dietary quercetin in cerebrospinal fluid. Molecular Nutrition and Food Research, 2015, 59, 1088-1094.	1.5	14
62	Determination of perfluoroalkyl substances (PFASs) in fats and oils by QuEChERS/micro-HPLC-MS/MS. Food Research International, 2020, 137, 109583.	2.9	13
63	Effect of flour extraction rate and baking process on vitamin B1 and B2 contents and antioxidant activity of ginger-based products. European Food Research and Technology, 2009, 230, 119-124.	1.6	11
64	Levels of Contamination by Perfluoroalkyl Substances in Honey from Selected European Countries. Bulletin of Environmental Contamination and Toxicology, 2016, 97, 112-118.	1.3	10
65	Inositol phosphate content and trypsin inhibitor activity in ready-to-eat cruciferous sprouts. Food Chemistry, 2005, 93, 331-336.	4.2	9
66	The perfluoroalkyl carboxylic acids (PFCAs) and perfluoroalkane sulfonates (PFSAs) contamination level in spices. European Food Research and Technology, 2017, 243, 297-307.	1.6	9
67	In Vitro Expanded Bioaccessibility of Quercetin-3-Rutinoside and Quercetin Aglycone from Buckwheat Biscuits Formulated from Flours Fermented by Lactic Acid Bacteria. Antioxidants, 2021, 10, 571.	2.2	7
68	Phytoestrogens and thyroid hormone levels in the cerebrospinal fluid of ewes fed red clover silage. Small Ruminant Research, 2012, 102, 157-162.	0.6	5
69	Experimentally induced mastitis and metritis modulate soy bean derived isoflavone biotransformation in diary cows. Theriogenology, 2011, 76, 1744-1755.	0.9	3
70	Bioavailability of Flavonols and Flavones. Oxidative Stress and Disease, 2012, , .	0.3	3