

# Mariusz PiskuÅ,a

## List of Publications by Year in descending order

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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	In Vitro Expanded Bioaccessibility of Quercetin-3-Rutinoside and Quercetin Aglycone from Buckwheat Biscuits Formulated from Flours Fermented by Lactic Acid Bacteria. <i>Antioxidants</i> , 2021, 10, 571.	2.2	7
2	Recent advances in the application of a ketogenic diet for obesity management. <i>Trends in Food Science and Technology</i> , 2021, 110, 28-38.	7.8	26
3	Determination of perfluoroalkyl substances (PFASs) in fats and oils by QuEChERS/micro-HPLC-MS/MS. <i>Food Research International</i> , 2020, 137, 109583.	2.9	13
4	ACE Inhibitory Properties and Phenolics Profile of Fermented Flours and of Baked and Digested Biscuits from Buckwheat. <i>Foods</i> , 2020, 9, 847.	1.9	15
5	The impact of the matrix of red beet products and interindividual variability on betacyanins bioavailability in humans. <i>Food Research International</i> , 2018, 108, 530-538.	2.9	19
6	Bioavailability of Quercetin in Humans with a Focus on Interindividual Variation. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 714-731.	5.9	160
7	Development, validation and evaluation of an analytical method for the determination of monomeric and oligomeric procyanidins in apple extracts. <i>Journal of Chromatography A</i> , 2017, 1495, 46-56.	1.8	52
8	Buckwheat bioactive compounds, their derived phenolic metabolites and their health benefits. <i>Molecular Nutrition and Food Research</i> , 2017, 61, 1600475.	1.5	32
9	The perfluoroalkyl carboxylic acids (PFCAs) and perfluoroalkane sulfonates (PFASs) contamination level in spices. <i>European Food Research and Technology</i> , 2017, 243, 297-307.	1.6	9
10	Levels of Contamination by Perfluoroalkyl Substances in Honey from Selected European Countries. <i>Bulletin of Environmental Contamination and Toxicology</i> , 2016, 97, 112-118.	1.3	10
11	Effect of roasting time of buckwheat groats on the formation of Maillard reaction products and antioxidant capacity. <i>Food Chemistry</i> , 2016, 196, 355-358.	4.2	47
12	Quercetin and isorhamnetin aglycones are the main metabolites of dietary quercetin in cerebrospinal fluid. <i>Molecular Nutrition and Food Research</i> , 2015, 59, 1088-1094.	1.5	14
13	Recent Advances in Processing and Development of Buckwheat Derived Bakery and Non-Bakery Products – a Review. <i>Polish Journal of Food and Nutrition Sciences</i> , 2015, 65, 9-20.	0.6	57
14	Factors influencing acrylamide formation in rye, wheat and spelt breads. <i>Journal of Cereal Science</i> , 2015, 65, 96-102.	1.8	35
15	Recent advances in development of gluten-free buckwheat products. <i>Trends in Food Science and Technology</i> , 2015, 44, 58-65.	7.8	107
16	Exposure of breastfed infants to quercetin after consumption of a single meal rich in quercetin by their mothers. <i>Molecular Nutrition and Food Research</i> , 2014, 58, 221-228.	1.5	22
17	Metabolites of dietary quercetin: Profile, isolation, identification, and antioxidant capacity. <i>Journal of Functional Foods</i> , 2014, 11, 121-129.	1.6	32
18	Coumestrol and its metabolite in mares' plasma after ingestion of phytoestrogen-rich plants: Potent endocrine disruptors inducing infertility. <i>Theriogenology</i> , 2013, 80, 684-692.	0.9	19

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19	Bioavailability of Flavonols and Flavones. <i>Oxidative Stress and Disease</i> , 2012, , .	0.3	3
20	Phytoestrogens and thyroid hormone levels in the cerebrospinal fluid of ewes fed red clover silage. <i>Small Ruminant Research</i> , 2012, 102, 157-162.	0.6	5
21	Experimentally induced mastitis and metritis modulate soy bean derived isoflavone biotransformation in dairy cows. <i>Theriogenology</i> , 2011, 76, 1744-1755.	0.9	3
22	Accumulation of orally administered quercetin in brain tissue and its antioxidative effects in rats. <i>Free Radical Biology and Medicine</i> , 2011, 51, 1329-1336.	1.3	223
23	Time dependence of bioactive compounds and antioxidant capacity during germination of different cultivars of broccoli and radish seeds. <i>Food Chemistry</i> , 2010, 120, 710-716.	4.2	81
24	Changes in Nutritional Value and Cytotoxicity of Garden Cress Germinated with Different Selenium Solutions. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 2331-2336.	2.4	17
25	Bioavailability of Cyanidin Glycosides from Natural Chokeberry ( <i>Aronia melanocarpa</i> ) Juice with Dietary-Relevant Dose of Anthocyanins in Humans. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 12130-12136.	2.4	50
26	The influence of postharvest processing and storage of foodstuffs on the bioavailability of flavonoids and phenolic acids. <i>Molecular Nutrition and Food Research</i> , 2009, 53, S184-93.	1.5	41
27	Influence of postharvest processing and storage on the content of phenolic acids and flavonoids in foods. <i>Molecular Nutrition and Food Research</i> , 2009, 53, S151-83.	1.5	127
28	Effect of flour extraction rate and baking process on vitamin B1 and B2 contents and antioxidant activity of ginger-based products. <i>European Food Research and Technology</i> , 2009, 230, 119-124.	1.6	11
29	Effect of Flour Extraction Rate and Baking on Thiamine and Riboflavin Content and Antioxidant Capacity of Traditional Rye Bread. <i>Journal of Food Science</i> , 2009, 74, C49-55.	1.5	36
30	Influence of Fermentation Conditions on Glucosinolates, Ascorbigen, and Ascorbic Acid Content in White Cabbage ( <i>Brassica oleracea</i> var. <i>capitata</i> cv. Taler) Cultivated in Different Seasons. <i>Journal of Food Science</i> , 2009, 74, C62-7.	1.5	84
31	Antioxidant capacity and polyphenolic content of high-protein lupin products. <i>Food Chemistry</i> , 2009, 112, 84-88.	4.2	55
32	Changes in Protein Quality and Antioxidant Properties of Buckwheat Seeds and Groats Induced by Roasting. <i>Journal of Agricultural and Food Chemistry</i> , 2009, 57, 4771-4776.	2.4	97
33	Evaluation of bioprocesses to improve the antioxidant properties of chickpeas. <i>LWT - Food Science and Technology</i> , 2009, 42, 885-892.	2.5	34
34	Effect of fermentation conditions on the antioxidant compounds and antioxidant capacity of <i>Lupinus angustifolius</i> cv. zapaton. <i>European Food Research and Technology</i> , 2008, 227, 979-988.	1.6	22
35	Evaluation of the antioxidant capacity of lupin sprouts germinated in the presence of selenium. <i>European Food Research and Technology</i> , 2008, 227, 1711-1720.	1.6	18
36	Determination of quercetin and its glucosides in onion by electrochemical methods. <i>Analytica Chimica Acta</i> , 2008, 617, 22-31.	2.6	61

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37	Kinetic study of the antioxidant compounds and antioxidant capacity during germination of <i>Vigna radiata</i> cv. emerald, <i>Glycine max</i> cv. jutro and <i>Glycine max</i> cv. merit. <i>Food Chemistry</i> , 2008, 111, 622-630.	4.2	131
38	Determination of the Relative Contribution of Quercetin and Its Glucosides to the Antioxidant Capacity of Onion by Cyclic Voltammetry and Spectrophotometric Methods. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 3524-3531.	2.4	70
39	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. <i>Food and Chemical Toxicology</i> , 2008, 46, 3053-3058.	1.8	17
40	Quercetin from Shallots ( <i>Allium cepa</i> L. var. aggregatum) Is More Bioavailable Than Its Glucosides , ,3. <i>Journal of Nutrition</i> , 2008, 138, 885-888.	1.3	141
41	Concentrations of Isoflavones and Their Metabolites in the Blood of Pregnant and Non-pregnant Heifers Fed Soy Bean. <i>Journal of Reproduction and Development</i> , 2008, 54, 358-363.	0.5	22
42	The role of glucocorticoid in the regulation of prostaglandin biosynthesis in non-pregnant bovine endometrium. <i>Journal of Endocrinology</i> , 2007, 193, 127-135.	1.2	34
43	Fermentation as a Bio-Process To Obtain Functional Soybean Flours. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 8972-8979.	2.4	59
44	Food Content, Processing, Absorption and Metabolism of Onion Flavonoids. <i>Critical Reviews in Food Science and Nutrition</i> , 2007, 47, 397-409.	5.4	115
45	Antioxidant Contents and Antioxidative Properties of Traditional Rye Breads. <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 734-740.	2.4	92
46	Phytoestrogens and Their Metabolites Inhibit the Sensitivity of the Bovine Corpus Luteum to Lutetropic Factors. <i>Journal of Reproduction and Development</i> , 2006, 52, 33-41.	0.5	52
47	The effect of germination process on the superoxide dismutase-like activity and thiamine, riboflavin and mineral contents of rapeseeds. <i>Food Chemistry</i> , 2006, 99, 516-520.	4.2	22
48	Germination as a process to improve the antioxidant capacity of <i>Lupinus angustifolius</i> L. var. Zapaton. <i>European Food Research and Technology</i> , 2006, 223, 495-502.	1.6	70
49	Antioxidants in thermally treated buckwheat groats. <i>Molecular Nutrition and Food Research</i> , 2006, 50, 824-832.	1.5	103
50	Effects of phytoestrogens on testosterone secretion by Leydig cells from BiÅgoraj ganders ( <i>Anser</i> ) Tj ETQq0 0 0 rgBT/Overlock 10 Tf 50	0.8	24
51	Soybean-Derived Phytoestrogens Regulate Prostaglandin Secretion in Endometrium During Cattle Estrous Cycle and Early Pregnancy. <i>Experimental Biology and Medicine</i> , 2005, 230, 189-199.	1.1	72
52	Inositol phosphate content and trypsin inhibitor activity in ready-to-eat cruciferous sprouts. <i>Food Chemistry</i> , 2005, 93, 331-336.	4.2	9
53	Vitamin B1 and B2, dietary fiber and minerals content of Cruciferae sprouts. <i>European Food Research and Technology</i> , 2005, 221, 78-83.	1.6	45
54	Effect of Processing on the Antioxidant Vitamins and Antioxidant Capacity of <i>Vigna sinensis</i> Var. Carilla. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 1215-1222.	2.4	51

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55	Dexamethasone-induced Changes in Sympathetic Innervation of Porcine Ovaries and in Their Steroidogenic Activity. <i>Journal of Reproduction and Development</i> , 2005, 51, 715-725.	0.5	15
56	Contribution of low-molecular-weight antioxidants to the antioxidant capacity of raw and processed lentil seeds. <i>Molecular Nutrition and Food Research</i> , 2003, 47, 291-299.	0.0	51
57	Soy Isoflavone Aglycones Are Absorbed Faster and in Higher Amounts than Their Glucosides in Humans. <i>Journal of Nutrition</i> , 2000, 130, 1695-1699.	1.3	812
58	Factors affecting flavonoids absorption. <i>BioFactors</i> , 2000, 12, 175-180.	2.6	48
59	Isoflavone Aglycone-Rich Extract without Soy Protein Attenuates Atherosclerosis Development in Cholesterol-Fed Rabbits. <i>Journal of Nutrition</i> , 2000, 130, 1887-1893.	1.3	138
60	Soy Isoflavone Conjugation Differs in Fed and Food-Deprived Rats. <i>Journal of Nutrition</i> , 2000, 130, 1766-1771.	1.3	53
61	Editorial. <i>Nutrition</i> , 1999, 15, 790-791.	1.1	46
62	Daidzein and genistein but not their glucosides are absorbed from the rat stomach. <i>FEBS Letters</i> , 1999, 447, 287-291.	1.3	199
63	Enhancement of Antioxidative Ability of Rat Plasma by Oral Administration of (âˆš)-Epicatechin. <i>Free Radical Biology and Medicine</i> , 1998, 24, 1209-1216.	1.3	66
64	Quercetin metabolites inhibit copper ion-induced lipid peroxidation in rat plasma. <i>FEBS Letters</i> , 1998, 430, 405-408.	1.3	146
65	Quercetin's Solubility Affects Its Accumulation in Rat Plasma after Oral Administration. <i>Journal of Agricultural and Food Chemistry</i> , 1998, 46, 4313-4317.	2.4	77
66	Accumulation of (âˆš)-Epicatechin Metabolites in Rat Plasma after Oral Administration and Distribution of Conjugation Enzymes in Rat Tissues. <i>Journal of Nutrition</i> , 1998, 128, 1172-1178.	1.3	264
67	Kinetic studies on the formation of phosphatidylcholine hydroperoxides in large unilamellar vesicles by azo compounds. <i>Chemistry and Physics of Lipids</i> , 1997, 86, 85-93.	1.5	19
68	Protective Effect of Epicatechin, Epicatechin Gallate, and Quercetin on Lipid Peroxidation in Phospholipid Bilayers. <i>Archives of Biochemistry and Biophysics</i> , 1994, 308, 278-284.	1.4	526
69	Rapeseed meal-glucosinolates and their antinutritional effects Part 1. Rapeseed production and chemistry of glucosinolates. <i>Molecular Nutrition and Food Research</i> , 1993, 37, 131-140.	0.0	25
70	Phenolic Compounds from Apples: Reviewing their Occurrence, Absorption, Bioavailability, Processing, and Antioxidant Activity - a Review. <i>Polish Journal of Food and Nutrition Sciences</i> , 0, , 321-336.	0.6	22