

Jan Oszmianski

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

160
papers

6,653
citations

42
h-index

77
g-index

166
ext. papers

7,558
ext. citations

4.3
avg, IF

6.21
L-index

#	Paper	IF	Citations
160	Evaluation of Innovative Dried Purš from Jerusalem Artichoke-In Vitro Studies of Its Physicochemical and Health-Promoting Properties. <i>Molecules</i> , 2021 , 26,	4.8	3
159	Nutritional, Phytochemical Characteristics and In Vitro Effect on α -Amylase, α -Glucosidase, Lipase, and Cholinesterase Activities of 12 Coloured Carrot Varieties. <i>Foods</i> , 2021 , 10,	4.9	6
158	Assessment of Hepatoprotective Effect of Chokeberry Juice in Rats Treated Chronically with Carbon Tetrachloride. <i>Molecules</i> , 2020 , 25,	4.8	4
157	Near-Null Geomagnetic Field as an Innovative Method of Fruit Storage. <i>Processes</i> , 2020 , 8, 262	2.9	2
156	Effects of <i>Nigella sativa</i> L. seed extracts on lipid oxidation and color of chicken meatballs during refrigerated storage. <i>LWT - Food Science and Technology</i> , 2020 , 130, 109718	5.4	10
155	Roots and Leaf Extracts of L. and Their Biological Activities. <i>Plants</i> , 2020 , 9,	4.5	8
154	Impact Mineralization of Chokeberry and Cranberry Fruit Juices Using a New Functional Additive on the Protection of Bioactive Compounds and Antioxidative Properties. <i>Molecules</i> , 2020 , 25,	4.8	4
153	The Impact of Maltodextrin and Inulin on the Protection of Natural Antioxidants in Powders Made of Saskatoon Berry Fruit, Juice, and Pomace as Functional Food Ingredients. <i>Molecules</i> , 2020 , 25,	4.8	6
152	Phytochemical analysis by liquid chromatography of ten old apple varieties grown in Austria and their antioxidative activity. <i>European Food Research and Technology</i> , 2020 , 246, 437-448	3.4	15
151	Antioxidant Activity Modulated by Polyphenol Contents in Apple and Leaves during Fruit Development and Ripening. <i>Antioxidants</i> , 2020 , 9,	7.1	23
150	Health-Promoting Capacities of and Cultivated Goji (Mill.) Fruit and Leaves; Polyphenols, Antimicrobial Activity, Macro- and Microelements and Heavy Metals. <i>Molecules</i> , 2020 , 25,	4.8	4
149	The Content of Phenolic Acids and Flavonols in the Leaves of Nine Varieties of Sweet Potatoes (L.) Depending on Their Development, Grown in Central Europe. <i>Molecules</i> , 2020 , 25,	4.8	11
148	Profile and Content of Phenolic Compounds in Leaves, Flowers, Roots, and Stalks of L. Determined with the LC-DAD-ESI-QTOF-MS/MS Analysis and Their In Vitro Antioxidant, Antidiabetic, Antiproliferative Potency. <i>Pharmaceuticals</i> , 2020 , 13,	5.2	7
147	Effect of a variety of polyphenols compounds and antioxidant properties of rhubarb (<i>Rheum rhabarbarum</i>). <i>LWT - Food Science and Technology</i> , 2020 , 118, 108775	5.4	31
146	Effect of nanosilver (nAg) on disinfection, growth, and chemical composition of young barley leaves under in vitro conditions. <i>Journal of Integrative Agriculture</i> , 2019 , 18, 1871-1881	3.2	6
145	Reactivity of (+)-Catechin with Copper(II) Ions: The Green Synthesis of Size-Controlled Sub-10 nm Copper Nanoparticles. <i>ACS Sustainable Chemistry and Engineering</i> , 2019 , 7, 17535-17543	8.3	8
144	Incorporation of bioflavonoids from <i>Bidens tripartite</i> into micelles of non-ionic surfactants - experimental and theoretical studies. <i>Colloids and Surfaces B: Biointerfaces</i> , 2019 , 184, 110553	6	3

143	Comparison of the effect of four drying methods on polyphenols in saskatoon berry. <i>LWT - Food Science and Technology</i> , 2019 , 111, 727-736	5.4	15
142	Profile of Bioactive Compounds in the Morphological Parts of Wild (Houtt) and (F. Schmidt) and Their Antioxidative Activity. <i>Molecules</i> , 2019 , 24,	4.8	14
141	Effect of LED illumination and amino acid supplementation on phenolic compounds profile in <i>Agastache rugosa</i> in vitro cultures. <i>Phytochemistry Letters</i> , 2019 , 31, 12-19	1.9	6
140	The Influence of Yeast Strain, Cyclodextrin, and Storage Time on Concentrations of Phytochemical Components, Sensory Attributes, and Antioxidative Activity of Novel Red Apple Ciders. <i>Molecules</i> , 2019 , 24,	4.8	9
139	Chemical parameters profile analysis by liquid chromatography and antioxidative activity of the Saskatoon berry fruits and their components. <i>European Food Research and Technology</i> , 2019 , 245, 2007-2015	3.4	5
138	Rootstock effect on physico-chemical properties and content of bioactive compounds of four cultivars Cornelian cherry fruits. <i>Scientia Horticulturae</i> , 2019 , 256, 108588	4.1	21
137	Effect of abiotic stress factors on polyphenolic content in the skin and flesh of pear by UPLC-PDA-Q/TOF-MS. <i>European Food Research and Technology</i> , 2019 , 245, 2715-2725	3.4	2
136	ALLIUM URSINUM L. LEAVES COMPONENTS MODIFIED THE PHYSICO-CHEMICAL PROPERTIES OF RED BLOOD CELLS PROTECTING THEM FROM THE EFFECTS OF OXIDATIVE STRESS. <i>Acta Poloniae Pharmaceutica</i> , 2019 , 76, 483-491	1.3	2
135	Effect of different sizes of ceramic membranes in the process of microfiltration on physicochemical parameters of chokeberry juice. <i>European Food Research and Technology</i> , 2019 , 245, 1263-1275	3.4	5
134	Application of Polyethylene/Polypropylene Glycol Ethers of Fatty Alcohols for Micelle-Mediated Extraction of Calendula anthodium. <i>Journal of Surfactants and Detergents</i> , 2019 , 22, 655-661	1.9	3
133	UPLC-PDA-Q/TOF-MS identification of bioactive compounds and on-line UPLC-ABTS assay in <i>Fallopia japonica</i> Houtt and <i>Fallopia sachalinensis</i> (F.Schmidt) leaves and rhizomes grown in Poland. <i>European Food Research and Technology</i> , 2019 , 245, 691-706	3.4	16
132	Determination of phytochemical composition and antioxidant capacity of 22 old apple cultivars grown in Poland. <i>European Food Research and Technology</i> , 2018 , 244, 647-662	3.4	34
131	In Vitro Studies of Anti-Hemolytic and Cytotoxic Activity of Procyanidin-Rich Extract from the Leaves of <i>Actinidia arguta</i> . <i>Polish Journal of Food and Nutrition Sciences</i> , 2018 , 68, 171-177	3.1	4
130	Effects of various polysaccharide clarification agents and reaction time on content of polyphenolic compound, antioxidant activity, turbidity and colour of chokeberry juice. <i>LWT - Food Science and Technology</i> , 2018 , 92, 347-360	5.4	8
129	Characterization of polish wines produced from the interspecific hybrid grapes grown in south-east Poland. <i>European Food Research and Technology</i> , 2018 , 244, 441-455	3.4	18
128	Effect of pre-treatment of blue honeysuckle berries on bioactive iridoid content. <i>Food Chemistry</i> , 2018 , 240, 1087-1091	8.5	18
127	Application of the DSC and spectroscopy methods in the analysis of the protective effect of extracts from the blueberry fruit of the genus <i>Vaccinium</i> in relation to the lipid membrane. <i>Journal of Thermal Analysis and Calorimetry</i> , 2018 , 134, 679-689	4.1	3
126	The influence of addition of cranberrybush juice to pear juice on chemical composition and antioxidant properties. <i>Journal of Food Science and Technology</i> , 2018 , 55, 3399-3407	3.3	8

125	Determination of triterpenoids, carotenoids, chlorophylls, and antioxidant capacity in <i>Allium ursinum</i> L. at different times of harvesting and anatomical parts. <i>European Food Research and Technology</i> , 2018 , 244, 1269-1280	3.4	9
124	Influence of different pectinolytic enzymes on bioactive compound content, antioxidant potency, colour and turbidity of chokeberry juice. <i>European Food Research and Technology</i> , 2018 , 244, 1907-1920	3.4	9
123	The effect of different maturity stages on phytochemical composition and antioxidant capacity of cranberry cultivars. <i>European Food Research and Technology</i> , 2018 , 244, 705-719	3.4	18
122	Soil and highbush blueberry responses to fertilization with urea phosphate. <i>Folia Horticulturae</i> , 2018 , 30, 295-305	2	7
121	Ultrasound-assisted and micelle-mediated extraction as a method to isolate valuable active compounds from apple pomace. <i>Journal of Food Processing and Preservation</i> , 2018 , 42, e13720	2.1	10
120	The effects of flash release conditions on the phenolic compounds and antioxidant activity of Pinot noir red wine. <i>European Food Research and Technology</i> , 2017 , 243, 999-1007	3.4	13
119	Phytochemical compounds and biological effects of Actinidia fruits. <i>Journal of Functional Foods</i> , 2017 , 30, 194-202	5.1	72
118	Interaction of procyanidin B with membrane lipids - Fluorescence, DSC and FTIR studies. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2017 , 1859, 1362-1371	3.8	5
117	The composition of bioactive compounds and antioxidant activity of Saskatoon berry (<i>Amelanchier alnifolia</i> Nutt.) genotypes grown in central Poland. <i>Food Chemistry</i> , 2017 , 235, 234-243	8.5	34
116	Phytochemical Compounds and Antioxidant Activity in Different Cultivars of Cranberry (<i>Vaccinium Macrocarpon</i> L.). <i>Journal of Food Science</i> , 2017 , 82, 2569-2575	3.4	16
115	The anthocyanins profile of red grape cultivars growing in south-east Poland (Subcarpathia region). <i>Journal of Food Measurement and Characterization</i> , 2017 , 11, 1863-1873	2.8	11
114	Preliminary study on the influence of UV-C irradiation on microorganism viability and polyphenol compounds content during winemaking of Regent red grape cultivar. <i>Polish Journal of Chemical Technology</i> , 2017 , 19, 130-137	1	5
113	Influence of Maturity on the Content of Phenolic Compounds of <i>Allium ursinum</i> L.. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e13089	2.1	6
112	Comparison of Phenolic Content and Antioxidant Capacity of Bear Garlic (<i>Allium ursinum</i> L.) in Different Maturity Stages. <i>Journal of Food Processing and Preservation</i> , 2017 , 41, e12921	2.1	12
111	Effect of UV-C Radiation, Ultra-Sonication Electromagnetic Field and Microwaves on Changes in Polyphenolic Compounds in Chokeberry (<i>Aronia melanocarpa</i>). <i>Molecules</i> , 2017 , 22,	4.8	13
110	Iridoids, Phenolic Compounds and Antioxidant Activity of Edible Honeysuckle Berries (<i>Lonicera caerulea</i> var. <i>kamtschatica</i> Sevast.). <i>Molecules</i> , 2017 , 22,	4.8	64
109	Phytochemical Composition and Antioxidant Capacity of Seven Saskatoon Berry (<i>Amelanchier alnifolia</i> Nutt.) Genotypes Grown in Poland. <i>Molecules</i> , 2017 , 22,	4.8	32
108	Comparison of the Effectiveness of Water-Based Extraction of Substances from Dry Tea Leaves with the Use of Magnetic Field Assisted Extraction Techniques. <i>Molecules</i> , 2017 , 22,	4.8	8

107	The influence of yeast type and storage temperature on content of phenolic compounds, antioxidant activity, colour and sensory attributes of chokeberry wine. <i>European Food Research and Technology</i> , 2017 , 243, 2199-2209	3.4	9
106	Physical Effects of Buckwheat Extract on Biological Membrane In Vitro and Its Protective Properties. <i>Journal of Membrane Biology</i> , 2016 , 249, 155-70	2.3	14
105	Characterization of polyphenols in <i>Agastache rugosa</i> leaves and inflorescences by UPLC-QTOFMS following FCPC separation. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2016 , 39, 209-219	1.3	9
104	Comparison of bioactive potential of cranberry fruit and fruit-based products versus leaves. <i>Journal of Functional Foods</i> , 2016 , 22, 232-242	5.1	28
103	Extract from spent hop (<i>Humulus lupulus</i> L.) reduces blood platelet aggregation and improves anticoagulant activity of human endothelial cells in vitro. <i>Journal of Functional Foods</i> , 2016 , 22, 257-269	5.1	12
102	Effect of dried powder preparation process on polyphenolic content and antioxidant activity of blue honeysuckle berries (<i>Lonicera caerulea</i> L. var. <i>kamtschatica</i>). <i>LWT - Food Science and Technology</i> , 2016 , 67, 214-222	5.4	36
101	Effect of Chokeberry Juice on N-Nitrosodiethylamine-Induced Rat Liver Carcinogenesis. <i>Journal of Environmental Pathology, Toxicology and Oncology</i> , 2016 , 35, 317-331	2.1	4
100	Impact of Cluster Zone Leaf Removal on Grapes cv. Regent Polyphenol Content by the UPLC-PDA/MS Method. <i>Molecules</i> , 2016 , 21,	4.8	19
99	A micelle mediated extraction as a new method of obtaining the infusion of <i>Bidens tripartita</i> . <i>Acta Biochimica Polonica</i> , 2016 , 63, 543-8	2	6
98	Effect of the Production of Dried Fruits and Juice from Chokeberry (<i>Aronia melanocarpa</i> L.) on the Content and Antioxidative Activity of Bioactive Compounds. <i>Molecules</i> , 2016 , 21,	4.8	65
97	Changing the content of phenolic compounds as the response of blackcurrant (<i>Ribes nigrum</i> L.) leaves after blackcurrant leaf midge (<i>Dasineura tetensi</i> RBs.) infestation. <i>Plant Physiology and Biochemistry</i> , 2016 , 106, 149-58	5.4	6
96	Concentrated green tea supplement: biological activity and molecular mechanisms. <i>Life Sciences</i> , 2015 , 126, 1-9	6.8	24
95	Increased content of phenolic compounds in pear leaves after infection by the pear rust pathogen. <i>Physiological and Molecular Plant Pathology</i> , 2015 , 91, 113-119	2.6	5
94	Interaction of skullcap (<i>Scutellaria baicalensis</i> Georgi) and buckwheat (<i>Fagopyrum esculentum</i> Moench) extracts with lipid bilayers. <i>Journal of Thermal Analysis and Calorimetry</i> , 2015 , 121, 475-484	4.1	6
93	Analysis of Lipophilic and Hydrophilic Bioactive Compounds Content in Sea Buckthorn (<i>Hippophae rhamnoides</i> L.) Berries. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 4120-9	5.7	95
92	Effect of dried powder preparation process on polyphenolic content and antioxidant capacity of cranberry (<i>Vaccinium macrocarpon</i> L.). <i>Industrial Crops and Products</i> , 2015 , 77, 658-665	5.9	28
91	Characterization of phenolic compounds in different anatomical pear (<i>Pyrus communis</i> L.) parts by ultra-performance liquid chromatography photodiode detector-quadrupole/time of flight-mass spectrometry (UPLC-PDA-Q/TOF-MS). <i>International Journal of Mass Spectrometry</i> , 2015 , 392, 154-163	1.9	32
90	Analysis of Phenolic Compounds and Antioxidant Activity in Wild Blackberry Fruits. <i>International Journal of Molecular Sciences</i> , 2015 , 16, 14540-53	6.3	38

89	The content of phenolic compounds in leaf tissues of <i>Aesculus glabra</i> and <i>Aesculus parviflora</i> Walt. <i>Molecules</i> , 2015 , 20, 2176-89	4.8	18
88	Determination of phenolic compounds and antioxidant activity in leaves from wild <i>Rubus</i> L. species. <i>Molecules</i> , 2015 , 20, 4951-66	4.8	31
87	Antioxidant property and storage stability of quince juice phenolic compounds. <i>Food Chemistry</i> , 2014 , 152, 261-70	8.5	34
86	Physicochemical characterisation of quince fruits for industrial use: yield, turbidity, viscosity and colour properties of juices. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 1818-1824	3.8	9
85	Modification of the properties of biological membrane and its protection against oxidation by <i>Actinidia arguta</i> leaf extract. <i>Chemico-Biological Interactions</i> , 2014 , 222, 50-9	5	18
84	Biophysical mechanism of the protective effect of blue honeysuckle (<i>Lonicera caerulea</i> L. var. <i>kamtschatica</i> Sevast.) polyphenols extracts against lipid peroxidation of erythrocyte and lipid membranes. <i>Journal of Membrane Biology</i> , 2014 , 247, 611-25	2.3	27
83	Influence of cherry leaf-spot on changes in the content of phenolic compounds in sour cherry (<i>Prunus cerasus</i> L.) leaves. <i>Physiological and Molecular Plant Pathology</i> , 2014 , 86, 28-34	2.6	13
82	Characterization of phenolic compounds and antioxidant activity of <i>Solanum scabrum</i> and <i>Solanum burbankii</i> berries. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 1512-9	5.7	19
81	Phenolic content and biological activity of extracts of blackcurrant fruit and leaves. <i>Food Research International</i> , 2014 , 65, 47-58	7	30
80	Effect of 1-methylcyclopropene postharvest treatment apple and storage on the cloudy juices properties. <i>LWT - Food Science and Technology</i> , 2014 , 59, 1166-1174	5.4	3
79	Biological activity of blackcurrant Extracts (<i>Ribes nigrum</i> L.) in relation to erythrocyte membranes. <i>BioMed Research International</i> , 2014 , 2014, 783059	3	27
78	The content of phenolic compounds in leaf tissues of white (<i>Aesculus hippocastanum</i> L.) and red horse chestnut (<i>Aesculus carea</i> H.) colonized by the horse chestnut leaf miner (<i>Cameraria ohridella</i> Deschka & Dimij). <i>Molecules</i> , 2014 , 19, 14625-36	4.8	29
77	Evaluation of sour cherry (<i>Prunus cerasus</i> L.) fruits for their polyphenol content, antioxidant properties, and nutritional components. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 12332-45	5.7	73
76	Hawthorn (<i>Crataegus oxyacantha</i> L.) bark extract regulates antioxidant response element (ARE)-mediated enzyme expression via Nrf2 pathway activation in normal hepatocyte cell line. <i>Phytotherapy Research</i> , 2014 , 28, 593-602	6.7	11
75	Effect of Convective and Vacuum Microwave Drying on the Bioactive Compounds, Color, and Antioxidant Capacity of Sour Cherries. <i>Food and Bioprocess Technology</i> , 2014 , 7, 829-841	5.1	238
74	Effects of Long-Term Administration of Freeze-Dried Chokeberry Juice to Rats. <i>Journal of Pharmacy and Nutrition Sciences (discontinued)</i> , 2014 , 4, 154-161	0.3	3
73	Effect of l-ascorbic acid addition on quality, polyphenolic compounds and antioxidant capacity of cloudy apple juices. <i>European Food Research and Technology</i> , 2013 , 236, 777-798	3.4	28
72	Application of ultra performance liquid chromatography-photodiode detector-quadrupole/time of flight-mass spectrometry (UPLC-PDA-Q/TOF-MS) method for the characterization of phenolic compounds of <i>Lepidium sativum</i> L. sprouts. <i>European Food Research and Technology</i> , 2013 , 236, 699-706	3.4	40

71	Activity of hawthorn leaf and bark extracts in relation to biological membrane. <i>Journal of Membrane Biology</i> , 2013 , 246, 545-56	2.3	15
70	Effect of apple leaves addition on physicochemical properties of cloudy beverages. <i>Industrial Crops and Products</i> , 2013 , 44, 413-420	5.9	16
69	Modification of the Lipid Phase of Biological and Model Membranes by Bilberry Leaf Extract. <i>Food Biophysics</i> , 2013 , 8, 321-333	3.2	10
68	Polyphenolic composition, antioxidant activity, and polyphenol oxidase (PPO) activity of quince (<i>Cydonia oblonga</i> Miller) varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 2762-72	5.7	111
67	Composition and quantification of major polyphenolic compounds, antioxidant activity and colour properties of quince and mixed quince jams. <i>International Journal of Food Sciences and Nutrition</i> , 2013 , 64, 749-56	3.7	21
66	Stabilization of anthocyanin and skullcap flavone complexes--investigations with computer simulation and experimental methods. <i>Food Chemistry</i> , 2013 , 138, 491-500	8.5	18
65	Variability of phytochemical properties and content of bioactive compounds in <i>Lonicera caerulea</i> L. var. <i>kamtschatica</i> berries. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 12072-84	5.7	52
64	Characterization and content of flavonol derivatives of <i>Allium ursinum</i> L. plant. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 176-84	5.7	26
63	Interaction between plant polyphenols and the erythrocyte membrane. <i>Cellular and Molecular Biology Letters</i> , 2012 , 17, 77-88	8.1	25
62	Antioxidant Activity of Extracts from Apple, Chokeberry and Strawberry.. <i>Polish Journal of Food and Nutrition Sciences</i> , 2012 , 62, 229-234	3.1	9
61	Protective activity of the <i>Uncaria tomentosa</i> extracts on human erythrocytes in oxidative stress induced by 2,4-dichlorophenol (2,4-DCP) and catechol. <i>Food and Chemical Toxicology</i> , 2011 , 49, 2202-11	4.7	35
60	Identification and characterization of low molecular weight polyphenols in berry leaf extracts by HPLC-DAD and LC-ESI/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 12830-5	5.7	78
59	Changes Caused by Fruit Extracts in the Lipid Phase of Biological and Model Membranes. <i>Food Biophysics</i> , 2011 , 6, 58-67	3.2	23
58	Protective effect of chokeberry on chemical-induced oxidative stress in rat. <i>Human and Experimental Toxicology</i> , 2011 , 30, 199-208	3.4	19
57	Antioxidant potentials of polyphenolic extracts from leaves of trees and fruit bushes. <i>Current Topics in Biophysics</i> , 2011 , 34, 15-21	0	12
56	Effect of pectinase treatment on extraction of antioxidant phenols from pomace, for the production of puree-enriched cloudy apple juices. <i>Food Chemistry</i> , 2011 , 127, 623-31	8.5	59
55	Bioactive Compounds of Selected Fruit Juices. <i>Natural Product Communications</i> , 2009 , 4, 1934578X0900400	4.0	1
54	Comparative study of phenolic content and antioxidant activity of strawberry puree, clear, and cloudy juices. <i>European Food Research and Technology</i> , 2009 , 228, 623-631	3.4	75

53	Effect of l-ascorbic acid, sugar, pectin and freeze-thaw treatment on polyphenol content of frozen strawberries. <i>LWT - Food Science and Technology</i> , 2009 , 42, 581-586	5-4	47
52	Effect of drying methods with the application of vacuum microwaves on the bioactive compounds, color, and antioxidant activity of strawberry fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 1337-43	5-7	238
51	Effect of enzymatic mash treatment and storage on phenolic composition, antioxidant activity, and turbidity of cloudy apple juice. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 7078-85	5-7	51
50	Effect of Chokeberry (<i>Aronia melanocarpa</i>) juice on the metabolic activation and detoxication of carcinogenic N-nitrosodiethylamine in rat liver. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 5071-7	5-7	24
49	Polyphenol content and antioxidative activity in apple purées with rhubarb juice supplement. <i>International Journal of Food Science and Technology</i> , 2008 , 43, 501-509	3-8	12
48	Polyphenolic compounds and antioxidant activity of new and old apple varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 6520-30	5-7	252
47	Physiological influence of chokeberry phenolics in model diet. <i>Acta Alimentaria</i> , 2008 , 37, 221-232	1	5
46	The effect of addition of chokeberry, flowering quince fruits and rhubarb juice to strawberry jams on their polyphenol content, antioxidant activity and colour. <i>European Food Research and Technology</i> , 2008 , 227, 1043-1051	3-4	37
45	In vitro antileukaemic activity of extracts from chokeberry (<i>Aronia melanocarpa</i> [Michx] Elliott) and mulberry (<i>Morus alba</i> L.) leaves against sensitive and multidrug resistant HL60 cells. <i>Phytotherapy Research</i> , 2008 , 22, 689-94	6-7	37
44	Solid-state NMR studies and DFT calculations of flavonoids: baicalein, baicalin and wogonoside. <i>Magnetic Resonance in Chemistry</i> , 2008 , 46, 215-25	2-1	20
43	Influence of apple purée preparation and storage on polyphenol contents and antioxidant activity. <i>Food Chemistry</i> , 2008 , 107, 1473-1484	8-5	76
42	Antioxidant activity of extracts from leaves and roots of <i>Salvia miltiorrhiza</i> Bunge, <i>S. przewalskii</i> Maxim., and <i>S. verticillata</i> L. <i>Bioresource Technology</i> , 2008 , 99, 7892-6	11	72
41	Comparative study of polyphenolic content and antiradical activity of cloudy and clear apple juices. <i>Journal of the Science of Food and Agriculture</i> , 2007 , 87, 573-579	4-3	97
40	Antioxidant tannins from Rosaceae plant roots. <i>Food Chemistry</i> , 2007 , 100, 579-583	8-5	67
39	Antioxidant activity of the phenolic compounds of hawthorn, pine and skullcap. <i>Food Chemistry</i> , 2007 , 103, 853-859	8-5	74
38	Antioxidant activity and phenolic compounds in 32 selected herbs. <i>Food Chemistry</i> , 2007 , 105, 940-949	8-5	1089
37	Engineering of PHB synthesis causes improved elastic properties of flax fibers. <i>Biotechnology Progress</i> , 2007 , 23, 269-77	2-8	46
36	Microbial transformation of baicalin and baicalein. <i>Journal of Molecular Catalysis B: Enzymatic</i> , 2007 , 49, 113-117		12

35	Influence of polyphenols isolated from <i>Scutellaria baicalensis</i> Georgi and <i>Crataegus oxyacantha</i> on the oxidative stability of cholesterol in butter stored in various conditions. <i>European Food Research and Technology</i> , 2007 , 224, 635-642	3.4	2
34	Effects of various clarification treatments on phenolic compounds and color of apple juice. <i>European Food Research and Technology</i> , 2007 , 224, 755-762	3.4	42
33	Lignin deficiency in transgenic flax resulted in plants with improved mechanical properties. <i>Journal of Biotechnology</i> , 2007 , 128, 919-34	3.7	75
32	The effect of mineral fertilization on nutritive value and biological activity of chokeberry fruit. <i>Agricultural and Food Science</i> , 2007 , 16, 46	2	43
31	In vitro antileukaemic activity of extracts from berry plant leaves against sensitive and multidrug resistant HL60 cells. <i>Cancer Letters</i> , 2006 , 236, 282-91	9.9	55
30	Pleiotropic effect of phenolic compounds content increases in transgenic flax plant. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 3685-92	5.7	62
29	Ectopic expression of anthocyanin 5-o-glucosyltransferase in potato tuber causes increased resistance to bacteria. <i>Journal of Agricultural and Food Chemistry</i> , 2005 , 53, 272-81	5.7	85
28	Antioxidant activity of anthocyanin glycoside derivatives evaluated by the inhibition of liposome oxidation. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , 2005 , 60, 399-407	1.7	11
27	<i>Aronia melanocarpa</i> phenolics and their antioxidant activity. <i>European Food Research and Technology</i> , 2005 , 221, 809-813	3.4	252
26	Baicalin, Added as the Only Preservative, Improves the Microbiological Quality of Homemade Mayonnaise. <i>Pakistan Journal of Nutrition</i> , 2005 , 5, 30-33	0.3	10
25	Trihydroxyflavones from <i>Scutellaria baicalensis</i> : Separation by a Facile MEKC Technique and Comparison to an Analytical HPLC Method. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2004 , 27, 2847-2860	1.3	4
24	Comparison of six cultivars of strawberries (<i>Fragaria x ananassa</i> Duch.) grown in northwest Poland. <i>European Food Research and Technology</i> , 2004 , 219, 66-70	3.4	63
23	Thermodynamic characteristics of copigmentation reaction of acylated anthocyanin isolated from blue flowers of <i>Scutellaria baicalensis</i> Georgi with copigments. <i>Journal of the Science of Food and Agriculture</i> , 2004 , 84, 1500-1506	4.3	9
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21	Expression of β 1,3-glucanase in flax causes increased resistance to fungi. <i>Physiological and Molecular Plant Pathology</i> , 2004 , 65, 245-256	2.6	70
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19	The effects of heating, UV irradiation, and storage on stability of the anthocyanin-polyphenol copigment complex. <i>Food Chemistry</i> , 2003 , 81, 349-355	8.5	192
18	Anthocyanins in fruits of <i>Prunus padus</i> (bird cherry). <i>Journal of the Science of Food and Agriculture</i> , 2002 , 82, 1483-1486	4.3	18

17	Biological activity of polyphenol extracts from different plant sources. <i>Food Research International</i> , 2002 , 35, 183-186	7	42
16	The response of rats to feeding with diets containing grapefruit flavonoid extract. <i>Food Research International</i> , 2002 , 35, 201-205	7	49
15	14-3-3 Protein regulation of the antioxidant capacity of transgenic potato tubers. <i>Plant Science</i> , 2002 , 163, 125-130	5.3	37
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10	Reactions of Enzymically Generated Quinones in Relation to Browning in Grape Musts and Wines. <i>ACS Symposium Series</i> , 1995 , 130-143	0.4	15
9	Enzymic oxidation of phloretin glucoside in model system. <i>Journal of Agricultural and Food Chemistry</i> , 1991 , 39, 1050-1052	5.7	34
8	Inhibitory effect of phenolics on carotene bleaching in vegetables. <i>Journal of Agricultural and Food Chemistry</i> , 1990 , 38, 688-690	5.7	27
7	Inhibition of polyphenol oxidase activity and browning by honey. <i>Journal of Agricultural and Food Chemistry</i> , 1990 , 38, 1892-1895	5.7	119
6	Enzymic oxidative reaction of catechin and chlorogenic acid in a model system. <i>Journal of Agricultural and Food Chemistry</i> , 1990 , 38, 1202-1204	5.7	100
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4	Fractionation and identification of some low molecular weight grape seed phenolics. <i>Journal of Agricultural and Food Chemistry</i> , 1989 , 37, 1293-1297	5.7	58
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2	Changes in Grape Seed Phenols as Affected By Enzymic and Chemical Oxidation in vitro. <i>Journal of Food Science</i> , 1985 , 50, 1505-1506	3.4	27
1	Characteristics of water and ethanolic extracts of Scutellaria baicalensis root and their effect on color, lipid oxidation, and microbiological quality of chicken meatballs during refrigerated storage. <i>Journal of Food Processing and Preservation</i> , e16192	2.1	1