

Jan Oszmiański

List of Publications by Year in descending order

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165
papers

8,650
citations

46984

47
h-index

51562

86
g-index

166
all docs

166
docs citations

166
times ranked

9253
citing authors

#	ARTICLE	IF	CITATIONS
1	Characteristics of water and ethanolic extracts of <i>Scutellaria baicalensis</i> 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> , 2022, 46, e16192.	0.9	4
2	Comparison of Osmotic Resistance, Shape and Transmembrane Potential of Erythrocytes Collected from Healthy and Fed with High Fat-Carbohydrates Diet (HF-CD) Pigs – Protective Effect of <i>Cistus incanus</i> L. Extracts. <i>Materials</i> , 2021, 14, 1050.	1.3	1
3	Evaluation of Innovative Dried Puree from Jerusalem Artichoke – In Vitro Studies of Its Physicochemical and Health-Promoting Properties. <i>Molecules</i> , 2021, 26, 2644.	1.7	4
4	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, 808.	1.9	22
5	Effect of a variety of polyphenols compounds and antioxidant properties of rhubarb (<i>Rheum</i>) Tj ETQq1 1 0.784314, \log_{10} BT / Overlock 10 60	2.5	60
6	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.	1.6	21
7	Antioxidant Activity Modulated by Polyphenol Contents in Apple and Leaves during Fruit Development and Ripening. <i>Antioxidants</i> , 2020, 9, 567.	2.2	53
8	Health-Promoting Capacities of In Vitro and Cultivated Goji (<i>Lycium chinense</i> Mill.) Fruit and Leaves; Polyphenols, Antimicrobial Activity, Macro- and Microelements and Heavy Metals. <i>Molecules</i> , 2020, 25, 5314.	1.7	11
9	The Content of Phenolic Acids and Flavonols in the Leaves of Nine Varieties of Sweet Potatoes (<i>Ipomoea batatas</i> L.) Depending on Their Development, Grown in Central Europe. <i>Molecules</i> , 2020, 25, 3473.	1.7	20
10	Profile and Content of Phenolic Compounds in Leaves, Flowers, Roots, and Stalks of <i>Sanguisorba officinalis</i> L. Determined with the LC-DAD-ESI-QTOF-MS/MS Analysis and Their In Vitro Antioxidant, Antidiabetic, Antiproliferative Potency. <i>Pharmaceuticals</i> , 2020, 13, 191.	1.7	26
11	Assessment of Hepatoprotective Effect of Chokeberry Juice in Rats Treated Chronically with Carbon Tetrachloride. <i>Molecules</i> , 2020, 25, 1268.	1.7	11
12	Near-Null Geomagnetic Field as an Innovative Method of Fruit Storage. <i>Processes</i> , 2020, 8, 262.	1.3	3
13	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.	2.5	22
14	Roots and Leaf Extracts of <i>Dipsacus fullonum</i> L. and Their Biological Activities. <i>Plants</i> , 2020, 9, 78.	1.6	15
15	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, 659.	1.7	8
16	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, 1805.	1.7	10
17	The Influence of Yeast Strain, β -Cyclodextrin, and Storage Time on Concentrations of Phytochemical Components, Sensory Attributes, and Antioxidative Activity of Novel Red Apple Ciders. <i>Molecules</i> , 2019, 24, 2477.	1.7	14
18	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.	1.6	8

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19	Rootstock effect on physico-chemical properties and content of bioactive compounds of four cultivars Cornelian cherry fruits. <i>Scientia Horticulturae</i> , 2019, 256, 108588.	1.7	26
20	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.	1.6	6
21	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.	1.7	8
22	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.	3.2	16
23	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.	2.5	8
24	Comparison of the effect of four drying methods on polyphenols in saskatoon berry. <i>LWT - Food Science and Technology</i> , 2019, 111, 727-736.	2.5	24
25	Profile of Bioactive Compounds in the Morphological Parts of Wild <i>Fallopia japonica</i> (Houtt) and <i>Fallopia sachalinensis</i> (F. Schmidt) and Their Antioxidative Activity. <i>Molecules</i> , 2019, 24, 1436.	1.7	27
26	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.	0.6	16
27	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.	1.6	12
28	Application of Polyethylene/Polypropylene Glycol Ethers of Fatty Alcohols for Micelle-Mediated Extraction of <i>Calendula anthodium</i> . <i>Journal of Surfactants and Detergents</i> , 2019, 22, 655-661.	1.0	6
29	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.	1.6	22
30	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.	0.3	2
31	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.	1.6	48
32	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.	0.6	6
33	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.	2.5	19
34	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.	1.6	29
35	Effect of pre-treatment of blue honeysuckle berries on bioactive iridoid content. <i>Food Chemistry</i> , 2018, 240, 1087-1091.	4.2	24
36	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.	1.6	32

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37	Soil and highbush blueberry responses to fertilization with urea phosphate. <i>Folia Horticulturae</i> , 2018, 30, 295-305.	0.6	13
38	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.	0.9	16
39	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.	2.0	7
40	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.	1.4	15
41	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.	1.6	15
42	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.	1.6	13
43	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.	1.6	17
44	Phytochemical compounds and biological effects of <i>Actinidia</i> fruits. <i>Journal of Functional Foods</i> , 2017, 30, 194-202.	1.6	115
45	Interaction of procyanidin B 3 with membrane lipids – Fluorescence, DSC and FTIR studies. <i>Biochimica Et Biophysica Acta - Biomembranes</i> , 2017, 1859, 1362-1371.	1.4	10
46	The composition of bioactive compounds and antioxidant activity of Saskatoon berry (<i>Amelanchier</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	4.2	44
47	Phytochemical Compounds and Antioxidant Activity in Different Cultivars of Cranberry (<i>Vaccinium</i>) Tj ETQq1 1 0.784314 rgBT /Overl	1.5	31
48	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.	1.6	15
49	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.	0.3	7
50	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.	0.9	8
51	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.	0.9	27
52	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, 1161.	1.7	20
53	Iridoids, Phenolic Compounds and Antioxidant Activity of Edible Honeysuckle Berries (<i>Lonicera</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 Tf 5	1.7	86
54	Phytochemical Composition and Antioxidant Capacity of Seven Saskatoon Berry (<i>Amelanchier alnifolia</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 5	1.7	41

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55	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, 1656.	1.7	16
56	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.	1.6	12
57	Impact of Cluster Zone Leaf Removal on Grapes cv. Regent Polyphenol Content by the UPLC-PDA/MS Method. <i>Molecules</i> , 2016, 21, 1688.	1.7	26
58	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.	0.3	10
59	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, 1098.	1.7	91
60	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> RÅ¼bs.) infestation. <i>Plant Physiology and Biochemistry</i> , 2016, 106, 149-158.	2.8	8
61	Physical Effects of Buckwheat Extract on Biological Membrane In Vitro and Its Protective Properties. <i>Journal of Membrane Biology</i> , 2016, 249, 155-170.	1.0	18
62	Characterization of polyphenols in <i>Agastache rugosa</i> leaves and inflorescences by UPLC-qTOF-MS following FCPC separation. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2016, 39, 209-219.	0.5	14
63	Comparison of bioactive potential of cranberry fruit and fruit-based products versus leaves. <i>Journal of Functional Foods</i> , 2016, 22, 232-242.	1.6	44
64	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.	1.6	18
65	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.	2.5	53
66	Effect of Chokeberry Juice on N-Nitrosodiethylamine-Induced Rat Liver Carcinogenesis. <i>Journal of Environmental Pathology, Toxicology and Oncology</i> , 2016, 35, 317-331.	0.6	4
67	Analysis of Phenolic Compounds and Antioxidant Activity in Wild Blackberry Fruits. <i>International Journal of Molecular Sciences</i> , 2015, 16, 14540-14553.	1.8	66
68	The Content of Phenolic Compounds in Leaf Tissues of <i>Aesculus glabra</i> and <i>Aesculus parviflora</i> Walt.. <i>Molecules</i> , 2015, 20, 2176-2189.	1.7	30
69	Determination of Phenolic Compounds and Antioxidant Activity in Leaves from Wild <i>Rubus</i> L. Species. <i>Molecules</i> , 2015, 20, 4951-4966.	1.7	52
70	Concentrated green tea supplement: Biological activity and molecular mechanisms. <i>Life Sciences</i> , 2015, 126, 1-9.	2.0	33
71	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.	1.3	14
72	Interaction of skullcap (<i>Scutellaria baicalensis</i> Georgi) and buckwheat (<i>Fagopyrum esculentum</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 62	2.0	8

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73	Analysis of Lipophilic and Hydrophilic Bioactive Compounds Content in Sea Buckthorn (<i>Hippophaë</i>) Tj ETQq1 1,0,784314 rgBT /Overlock 10 T	2.4	129
74	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.	2.5	35
75	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.	0.7	48
76	ANTIOXIDANT ACTIVITY OF POLYPHENOLIC EXTRACTS FROM RED CURRENT AND CRANBERRY FRUITS WITH REGARD TO ERYTHROCYTES MEMBRANE. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2015, 21, .	0.1	0
77	Biological Activity of Blackcurrant Extracts (<i>Ribes nigrum</i> L.) in Relation to Erythrocyte Membranes. <i>BioMed Research International</i> , 2014, 2014, 1-13.	0.9	34
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>) Tj ETQq0 0 0 rgBT /Overlock 10 T	0.0	0
79	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, 12332-12345.	2.4	100
80	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.	2.8	12
81	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.	2.6	303
82	Antioxidant property and storage stability of quince juice phenolic compounds. <i>Food Chemistry</i> , 2014, 152, 261-270.	4.2	47
83	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.	1.3	16
84	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, 50-59.	1.7	25
85	Biophysical Mechanism of the Protective Effect of Blue Honeysuckle (<i>Lonicera caerulea</i> L. var.) Membranes. <i>Journal of Membrane Biology</i> , 2014, 247, 611-625. Tj ETQq1 1 0.784314 rgBT /Overlock 10 T	1.0	32
86	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.	1.3	15
87	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, 1512-1519.	2.4	20
88	Phenolic content and biological activity of extracts of blackcurrant fruit and leaves. <i>Food Research International</i> , 2014, 65, 47-58.	2.9	40
89	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.	2.5	6
90	ASSESSMENT OF SENSORY QUALITIES AND NUTRITIONAL VALUE OF CHOKEBERRY PUREE WITH ADDED FLAX POMACE AND DRIED LEAVES OF STEVIA. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2014, , .	0.1	1

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91	Effects of Long-Term Administration of Freeze-Dried Chokeberry Juice to Rats. <i>Journal of Pharmacy and Nutrition Sciences</i> (discontinued), 2014, 4, 154-161.	0.2	3
92	MICROBIOLOGICAL HAZARDS IN MINIMALLY PROCESSED FOODS AND EFFECTIVE METHODS TO ELIMINATE THEM. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2014, 20, .	0.1	7
93	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.	1.6	42
94	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.	1.6	58
95	Activity of Hawthorn Leaf and Bark Extracts in Relation to Biological Membrane. <i>Journal of Membrane Biology</i> , 2013, 246, 545-556.	1.0	18
96	Effect of apple leaves addition on physicochemical properties of cloudy beverages. <i>Industrial Crops and Products</i> , 2013, 44, 413-420.	2.5	21
97	Modification of the Lipid Phase of Biological and Model Membranes by Bilberry Leaf Extract. <i>Food Biophysics</i> , 2013, 8, 321-333.	1.4	12
98	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, 2762-2772.	2.4	143
99	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, 749-756.	1.3	27
100	Stabilization of anthocyanin and skullcap flavone complexes – Investigations with computer simulation and experimental methods. <i>Food Chemistry</i> , 2013, 138, 491-500.	4.2	24
101	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, 12072-12084.	2.4	61
102	Characterization and Content of Flavonol Derivatives of <i>Allium ursinum</i> L. Plant. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 176-184.	2.4	39
103	Antioxidant Activity of Extracts from Apple, Chokeberry and Strawberry.. <i>Polish Journal of Food and Nutrition Sciences</i> , 2012, 62, 229-234.	0.6	10
104	Interaction between plant polyphenols and the erythrocyte membrane. <i>Cellular and Molecular Biology Letters</i> , 2012, 17, 77-88.	2.7	27
105	CONTENT OF ELLAGIC ACID AND POLYMERIZED PROANTHOCYANIDINS IN PSEUDO FRUITS OF SELECTED ROSE SPECIES. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2012, , .	0.1	1
106	Protective effect of chokeberry on chemical-induced oxidative stress in rat. <i>Human and Experimental Toxicology</i> , 2011, 30, 199-208.	1.1	19
107	Antioxidant potentials of polyphenolic extracts from leaves of trees and fruit bushes. <i>Current Topics in Biophysics</i> , 2011, 34, 15-21.	0.3	14
108	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, 2202-2211.	1.8	37

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109	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, 12830-12835.	2.4	102
110	Changes Caused by Fruit Extracts in the Lipid Phase of Biological and Model Membranes. <i>Food Biophysics</i> , 2011, 6, 58-67.	1.4	28
111	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, 623-631.	4.2	77
112	Bioactive Compounds of Selected Fruit Juices. <i>Natural Product Communications</i> , 2009, 4, 1934578X0900400.	0.2	2
113	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.	1.6	97
114	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.	2.5	62
115	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, 1337-1343.	2.4	281
116	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, 7078-7085.	2.4	63
117	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, 5071-5077.	2.4	30
118	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.	1.6	38
119	<i>In vitro</i> antileukaemic activity of extracts from chokeberry (<i>Aronia melanocarpa</i>) [Michx] Tj ETQq1 1 0.784314 rgBT /Over cells. <i>Phytotherapy Research</i> , 2008, 22, 689-694.	2.8	41
120	Solid-state NMR studies and DFT calculations of flavonoids: baicalein, baicalin and wogonoside. <i>Magnetic Resonance in Chemistry</i> , 2008, 46, 215-225.	1.1	25
121	Influence of apple puree preparation and storage on polyphenol contents and antioxidant activity. <i>Food Chemistry</i> , 2008, 107, 1473-1484.	4.2	85
122	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, 7892-7896.	4.8	101
123	Polyphenol content and antioxidative activity in apple purees with rhubarb juice supplement. <i>International Journal of Food Science and Technology</i> , 2008, 43, 501-509.	1.3	16
124	Polyphenolic Compounds and Antioxidant Activity of New and Old Apple Varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2008, 56, 6520-6530.	2.4	314
125	Physiological influence of chokeberry phenolics in model diet. <i>Acta Alimentaria</i> , 2008, 37, 221-232.	0.3	5
126	Lignin deficiency in transgenic flax resulted in plants with improved mechanical properties. <i>Journal of Biotechnology</i> , 2007, 128, 919-934.	1.9	91

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127	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.	1.7	116
128	Antioxidant tannins from Rosaceae plant roots. <i>Food Chemistry</i> , 2007, 100, 579-583.	4.2	89
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130	Antioxidant activity and phenolic compounds in 32 selected herbs. <i>Food Chemistry</i> , 2007, 105, 940-949.	4.2	1,398
131	Engineering of PHB Synthesis Causes Improved Elastic Properties of Flax Fibers. <i>Biotechnology Progress</i> , 2007, 23, 269-277.	1.3	50
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134	Effects of various clarification treatments on phenolic compounds and color of apple juice. <i>European Food Research and Technology</i> , 2007, 224, 755-762.	1.6	51
135	The effect of mineral fertilization on nutritive value and biological activity of chokeberry fruit. <i>Agricultural and Food Science</i> , 2007, 16, 46.	0.3	53
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139	Pleiotropic Effect of Phenolic Compounds Content Increases in Transgenic Flax Plant. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 3685-3692.	2.4	68
140	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, 272-281.	2.4	114
141	Baicalin, Added as the Only Preservative, Improves the Microbiological Quality of Homemade Mayonnaise. <i>Pakistan Journal of Nutrition</i> , 2005, 5, 30-33.	0.2	11
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144	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.	1.7	13

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