

# Magdalena Kowalczyk

## List of Publications by Year in descending order

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Version: 2024-02-01

20  
papers

459  
citations

840776

11  
h-index

752698

20  
g-index

22  
all docs

22  
docs citations

22  
times ranked

802  
citing authors

#	ARTICLE	IF	CITATIONS
1	Developing lactic acid bacteria starter cultures for wholemeal rye flour bread with improved functionality, nutritional value, taste, appearance and safety. PLoS ONE, 2022, 17, e0261677.	2.5	6
2	Health-Promoting Nature of Lactococcus lactis IBB109 and Lactococcus lactis IBB417 Strains Exhibiting Proliferation Inhibition and Stimulation of Interleukin-18 Expression in Colorectal Cancer Cells. Frontiers in Microbiology, 2022, 13, .	3.5	13
3	Extraction, purification and characterisation of exopolysaccharides produced by newly isolated lactic acid bacteria strains and the examination of their influence on resistant starch formation. Food Chemistry, 2021, 362, 130221.	8.2	16
4	Biodiversity and Habitats of Polar Region Polyhydroxyalkanoic Acid-Producing Bacteria: Bioprospection by Popular Screening Methods. Genes, 2020, 11, 873.	2.4	13
5	A Kayvirus Distant Homolog of Staphylococcal Virulence Determinants and VISA Biomarker Is a Phage Lytic Enzyme. Viruses, 2020, 12, 292.	3.3	7
6	Bacterial community dynamics in spontaneous sourdoughs made from wheat, spelt, and rye wholemeal flour. MicrobiologyOpen, 2020, 9, e1009.	3.0	17
7	Toxicity of Food-Grade TiO <sub>2</sub> to Commensal Intestinal and Transient Food-Borne Bacteria: New Insights Using Nano-SIMS and Synchrotron UV Fluorescence Imaging. Frontiers in Microbiology, 2018, 9, 794.	3.5	52
8	Jakość i proces starzenia siemiak chleba z razowych mąk pszennych: z pszenicy zwyczajnej i orkisz oraz z żyta. Żywność, 2018, 114, 50-72.	0.1	2
9	Contribution of plasmid-encoded peptidase S8 (PrtP) to adhesion and transit in the gut of Lactococcus lactis IBB477 strain. Applied Microbiology and Biotechnology, 2017, 101, 5709-5721.	3.6	25
10	Ocena jakości handlowych mąk całościarnowych pszennej orkiszowej, pszennej zwyczajnej i żytniej oraz uzyskanych z nich zakwasów spontanicznych. Żywność, 2017, 113, 76-89.	0.1	2
11	Adhesion of the genome-sequenced Lactococcus lactis subsp. cremoris IBB477 strain is mediated by specific molecular determinants. Applied Microbiology and Biotechnology, 2016, 100, 9605-9617.	3.6	22
12	Lactococcus lactis IBB477 presenting adhesive and muco-adhesive properties as a candidate carrier strain for oral vaccination against influenza virus.. Acta Biochimica Polonica, 2014, 61, .	0.5	9
13	Lactococcus lactis IBB477 presenting adhesive and muco-adhesive properties as a candidate carrier strain for oral vaccination against influenza virus. Acta Biochimica Polonica, 2014, 61, 603-7.	0.5	10
14	Biodiversity in Oscypek, a Traditional Polish Cheese, Determined by Culture-Dependent and -Independent Approaches. Applied and Environmental Microbiology, 2012, 78, 1890-1898.	3.1	120
15	Cascade cell lyses and DNA extraction for identification of genes and microorganisms in kefir grains. Journal of Dairy Research, 2012, 79, 26-32.	1.4	11
16	Identification and functional characterisation of cellobiose and lactose transport systems in Lactococcus lactis IL1403. Archives of Microbiology, 2008, 189, 187-196.	2.2	19
17	Regulation of Sugar Catabolism in Lactococcus lactis. Critical Reviews in Microbiology, 2007, 33, 1-13.	6.1	37
18	Structure of the transcription regulator CcpA from Lactococcus lactis. Acta Crystallographica Section D: Biological Crystallography, 2007, 63, 431-436.	2.5	7

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19	In vitro DNA binding of purified CcpA protein from <i>Lactococcus lactis</i> IL1403.. Acta Biochimica Polonica, 2007, 54, 71-78.	0.5	5
20	In vitro DNA binding of purified CcpA protein from <i>Lactococcus lactis</i> IL1403. Acta Biochimica Polonica, 2007, 54, 71-8.	0.5	3