

Arkusz Byczyński

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1543398/publications.pdf>

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9
papers

152
citations

1684188

5
h-index

1588992

8
g-index

9
all docs

9
docs citations

9
times ranked

262
citing authors

#	ARTICLE	IF	CITATIONS
1	Impact of phenolic compounds and vitamins C and E on antioxidant activity of sea buckthorn (<i>Hippophaë rhamnoides</i> L.) berries and leaves of diverse ripening times. <i>Food Chemistry</i> , 2020, 310, 125784.	8.2	72
2	Enzymatically Extracted Apple Pectin Possesses Antioxidant and Antitumor Activity. <i>Molecules</i> , 2021, 26, 1434.	3.8	27
3	Mould starter selection for extended solid-state fermentation of quinoa. <i>LWT - Food Science and Technology</i> , 2019, 99, 231-237.	5.2	20
4	Effect of Solid-State Fermentation Tempe Type on Antioxidant and Nutritional Parameters of Buckwheat Groats as Compared with Hydrothermal Processing. <i>Journal of Food Processing and Preservation</i> , 2016, 40, 298-305.	2.0	12
5	Myo-inositol phosphates profile of buckwheat and quinoa seeds: Effects of hydrothermal processing and solid-state fermentation with <i>Rhizopus oligosporus</i> . <i>International Journal of Food Properties</i> , 2017, 20, 2088-2095.	3.0	10
6	Profile and bioavailability analysis of myo-inositol phosphates in rye bread supplemented with phytases: a study using an in vitro method and Caco-2 monolayers. <i>International Journal of Food Sciences and Nutrition</i> , 2016, 67, 454-460.	2.8	5
7	Solid-State Fermentation Reduces Phytic Acid Level, Improves the Profile of Myo-inositol Phosphates and Enhances the Availability of Selected Minerals in Flaxseed Oil Cake. <i>Food Technology and Biotechnology</i> , 2017, 55, 413-419.	2.1	5
8	Określenie zawartości wybranych kwasów fenolowych i witamin z grupy B w pieczywie żytnim wzbogaconym w algi oraz oszacowanie biodostępności tych związków in vitro. <i>Żywność</i> , 2018, 116, 58-70.	0.1	1
9	The effect of <i>Arthrospira platensis</i> (spirulina) addition on the content of selected mineral elements, carotenes, and antioxidant potential in alginate gel beads. <i>International Journal of Food Engineering</i> , 2020, 16, .	1.5	0