Åukasz ByczyÅ„ski

List of Publications by Year
in descending order

9	152	1684188 5	1588992 8
papers	citations	h-index	g-index

9	9	9	262
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Enzymatically Extracted Apple Pectin Possesses Antioxidant and Antitumor Activity. Molecules, 2021, 26, 1434.	3.8	27
2	Impact of phenolic compounds and vitamins C and E on antioxidant activity of sea buckthorn (HippophaÃ« rhamnoides L.) berries and leaves of diverse ripening times. Food Chemistry, 2020, 310, 125784.	8.2	72
3	The effect of Arthrospira platensis (spirulina) addition on the content of selected mineral elements, carotenes, and antioxidant potential in alginate gel beads. International Journal of Food Engineering, 2020, 16, .	1.5	0
4	Mould starter selection for extended solid-state fermentation of quinoa. LWT - Food Science and Technology, 2019, 99, 231-237.	5.2	20
5	OkreÅ›lenie zawartoÅ›ci wybranych kwasÃ³w fenolowych i witamin z grupy B w pieczywie Å¼ytnim wzbogaconym w algi oraz oszacowanie biodostÄ™pnoÅ›ci tych zwiÄ…zkÃ³w in vitro. Å»ywnoÅ›Ä‡, 2018, 116, 58-70.	0.1	1
6	Myo-inositol phosphates profile of buckwheat and quinoa seeds: Effects of hydrothermal processing and solid-state fermentation with Rhizopus oligosporus. International Journal of Food Properties, 2017, 20, 2088-2095.	3.0	10
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. Food Technology and Biotechnology, 2017, 55, 413-419.	2.1	5
8	Effect of Solid-State Fermentation Tempe Type on Antioxidant and Nutritional Parameters of Buckwheat Groats as Compared with Hydrothermal Processing. Journal of Food Processing and Preservation, 2016, 40, 298-305.	2.0	12
9	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. International Journal of Food Sciences and Nutrition, 2016, 67, 454-460.	2.8	5