

Natalia DRABIÅSKA

List of Publications by Year in descending order

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Version: 2024-02-01

39
papers

914
citations

471061

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476904

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all docs

39
docs citations

39
times ranked

935
citing authors

#	ARTICLE	IF	CITATIONS
1	A literature survey of all volatiles from healthy human breath and bodily fluids: the human volatilome. <i>Journal of Breath Research</i> , 2021, 15, 034001.	1.5	111
2	Broccoli by-products improve the nutraceutical potential of gluten-free mini sponge cakes. <i>Food Chemistry</i> , 2018, 267, 170-177.	4.2	81
3	A mechanistic study and review of volatile products from peroxidation of unsaturated fatty acids: an aid to understanding the origins of volatile organic compounds from the human body. <i>Journal of Breath Research</i> , 2020, 14, 034001.	1.5	63
4	Technological benefits of inulin-type fructans application in gluten-free products – A review. <i>Trends in Food Science and Technology</i> , 2016, 56, 149-157.	7.8	56
5	The Effect of Oligofructose-Enriched Inulin on Faecal Bacterial Counts and Microbiota-Associated Characteristics in Celiac Disease Children Following a Gluten-Free Diet: Results of a Randomized, Placebo-Controlled Trial. <i>Nutrients</i> , 2018, 10, 201.	1.7	51
6	Technological and Nutritional Challenges, and Novelty in Gluten-Free Breadmaking: a Review. <i>Polish Journal of Food and Nutrition Sciences</i> , 2019, 69, 5-21.	0.6	46
7	Application of Broccoli Leaf Powder in Gluten-Free Bread: An Innovative Approach to Improve Its Bioactive Potential and Technological Quality. <i>Foods</i> , 2021, 10, 819.	1.9	33
8	Boiled Brussels sprouts: A rich source of glucosinolates and the corresponding nitriles. <i>Journal of Functional Foods</i> , 2015, 19, 91-99.	1.6	31
9	Broccoli leaf powder as an attractive by-product ingredient: effect on batter behaviour, technological properties and sensory quality of gluten-free mini sponge cake. <i>International Journal of Food Science and Technology</i> , 2019, 54, 1121-1129.	1.3	29
10	Beneficial Effect of Oligofructose-Enriched Inulin on Vitamin D and E Status in Children with Celiac Disease on a Long-Term Gluten-Free Diet: A Preliminary Randomized, Placebo-Controlled Nutritional Intervention Study. <i>Nutrients</i> , 2018, 10, 1768.	1.7	28
11	The effect of oligofructose-enriched inulin supplementation on gut microbiota, nutritional status and gastrointestinal symptoms in paediatric coeliac disease patients on a gluten-free diet: study protocol for a pilot randomized controlled trial. <i>Nutrition Journal</i> , 2017, 16, 47.	1.5	27
12	Recent advances in the application of a ketogenic diet for obesity management. <i>Trends in Food Science and Technology</i> , 2021, 110, 28-38.	7.8	26
13	Stability of glucosinolates and glucosinolate degradation products during storage of boiled white cabbage. <i>Food Chemistry</i> , 2016, 203, 340-347.	4.2	24
14	Daily oligofructose-enriched inulin intake impacts bone turnover markers but not the cytokine profile in pediatric patients with celiac disease on a gluten-free diet: Results of a randomised, placebo-controlled pilot study. <i>Bone</i> , 2019, 122, 184-192.	1.4	23
15	Overview of the Importance of Biotics in Gut Barrier Integrity. <i>International Journal of Molecular Sciences</i> , 2022, 23, 2896.	1.8	23
16	A Randomized, Placebo-Controlled, Pilot Clinical Trial to Evaluate the Effect of Supplementation with Prebiotic Synergy 1 on Iron Homeostasis in Children and Adolescents with Celiac Disease Treated with a Gluten-Free Diet. <i>Nutrients</i> , 2018, 10, 1818.	1.7	22
17	Plasma profile and urine excretion of amino acids in children with celiac disease on gluten-free diet after oligofructose-enriched inulin intervention: results of a randomised placebo-controlled pilot study. <i>Amino Acids</i> , 2018, 50, 1451-1460.	1.2	20
18	Intestinal Permeability in Children with Celiac Disease after the Administration of Oligofructose-Enriched Inulin into a Gluten-Free Diet – Results of a Randomized, Placebo-Controlled, Pilot Trial. <i>Nutrients</i> , 2020, 12, 1736.	1.7	20

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19	Variation in the Accumulation of Phytochemicals and Their Bioactive Properties among the Aerial Parts of Cauliflower. <i>Antioxidants</i> , 2021, 10, 1597.	2.2	18
20	High-Quality Gluten-Free Sponge Cakes without Sucrose: Inulin-Type Fructans as Sugar Alternatives. <i>Foods</i> , 2020, 9, 1735.	1.9	17
21	Application of a solid-phase microextraction-gas chromatography-mass spectrometry/metal oxide sensor system for detection of antibiotic susceptibility in urinary tract infection-causing <i>Escherichia coli</i> – A proof of principle study. <i>Advances in Medical Sciences</i> , 2022, 67, 1-9.	0.9	16
22	Calcium in Gluten-Free Life: Health-Related and Nutritional Implications. <i>Foods</i> , 2016, 5, 51.	1.9	15
23	Evaluation of Seasonal Variations in the Glucosinolate Content in Leaves and Roots of Four European Horseradish (<i>Armoracia rusticana</i>) Landraces. <i>Polish Journal of Food and Nutrition Sciences</i> , 2017, 67, 301-308.	0.6	15
24	Changes in glucosinolates and their breakdown products during the fermentation of cabbage and prolonged storage of sauerkraut: Focus on sauerkraut juice. <i>Food Chemistry</i> , 2021, 365, 130498.	4.2	15
25	A targeted metabolomic protocol for quantitative analysis of volatile organic compounds in urine of children with celiac disease. <i>RSC Advances</i> , 2018, 8, 36534-36541.	1.7	13
26	An Optimization of Liquid–Liquid Extraction of Urinary Volatile and Semi-Volatile Compounds and Its Application for Gas Chromatography-Mass Spectrometry and Proton Nuclear Magnetic Resonance Spectroscopy. <i>Molecules</i> , 2020, 25, 3651.	1.7	12
27	From fast identification to resistance testing: Volatile compound profiling as a novel diagnostic tool for detection of antibiotic susceptibility. <i>TrAC - Trends in Analytical Chemistry</i> , 2019, 115, 1-12.	5.8	11
28	The Profile of Urinary Headspace Volatile Organic Compounds After 12-Week Intake of Oligofructose-Enriched Inulin by Children and Adolescents with Celiac Disease on a Gluten-Free Diet: Results of a Pilot, Randomized, Placebo-Controlled Clinical Trial. <i>Molecules</i> , 2019, 24, 1341.	1.7	10
29	The Evaluation of Amino Acid Profiles in Gluten-Free Mini Sponge Cakes Fortified with Broccoli By-Product. <i>Separations</i> , 2022, 9, 81.	1.1	9
30	Flavour Generation during Lactic Acid Fermentation of Brassica Vegetables – Literature Review. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 5598.	1.3	9
31	Headspace Solid-Phase Microextraction Coupled with Gas Chromatography–Mass Spectrometry for the Determination of Volatile Organic Compounds in Urine. <i>Journal of Analytical Chemistry</i> , 2020, 75, 792-801.	0.4	8
32	Towards the Identification of Antibiotic-Resistant Bacteria Causing Urinary Tract Infections Using Volatile Organic Compounds Analysis – A Pilot Study. <i>Antibiotics</i> , 2020, 9, 797.	1.5	7
33	The potential of volatile organic compound analysis in cervicovaginal mucus to predict estrus and ovulation in estrus-synchronized heifers. <i>Journal of Dairy Science</i> , 2021, 104, 1087-1098.	1.4	7
34	Crossroad of Tradition and Innovation – The Application of Lactic Acid Fermentation to Increase the Nutritional and Health-Promoting Potential of Plant-Based Food Products – a Review. <i>Polish Journal of Food and Nutrition Sciences</i> , 2021, , 107-134.	0.6	7
35	Hyphenated Mass Spectrometry versus Real-Time Mass Spectrometry Techniques for the Detection of Volatile Compounds from the Human Body. <i>Molecules</i> , 2021, 26, 7185.	1.7	7
36	TMPRSS6 rs855791 Polymorphism Status in Children with Celiac Disease and Anemia. <i>Nutrients</i> , 2021, 13, 2782.	1.7	4

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37	Knowledge about coeliac disease: Results of survey conducted among persons screened using a self-administered transglutaminase-based test. <i>Acta Alimentaria</i> , 2017, 46, 283-289.	0.3	0
38	Gut Microbiota and A Gluten-Free Diet. , 2022, , 243-255.		0
39	Analytical Methods and Application of Separation Techniques in Food Science. <i>Separations</i> , 2022, 9, 109.	1.1	0