

Wojciech Radzki

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/1961563/publications.pdf>

Version: 2024-02-01

19
papers

528
citations

933447

10
h-index

794594

19
g-index

19
all docs

19
docs citations

19
times ranked

789
citing authors

#	ARTICLE	IF	CITATIONS
1	Bacterial siderophores efficiently provide iron to iron-starved tomato plants in hydroponics culture. <i>Antonie Van Leeuwenhoek</i> , 2013, 104, 321-330.	1.7	210
2	Study on vitamin D2 stability in dried mushrooms during drying and storage. <i>Food Chemistry</i> , 2016, 199, 203-209.	8.2	55
3	Effect of processing on the content and biological activity of polysaccharides from <i>Pleurotus ostreatus</i> mushroom. <i>LWT - Food Science and Technology</i> , 2016, 66, 27-33.	5.2	50
4	Antioxidant Capacity and Polyphenolic Content of Dried Wild Edible Mushrooms from Poland. <i>International Journal of Medicinal Mushrooms</i> , 2014, 16, 65-75.	1.5	35
5	Influence of onion skin powder on nutritional and quality attributes of wheat pasta. <i>PLoS ONE</i> , 2020, 15, e0227942.	2.5	32
6	Lactic Acid Fermentation of Edible Mushrooms: Tradition, Technology, Current State of Research: A Review. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2019, 18, 655-669.	11.7	24
7	Processed Fruiting Bodies of <i>Lentinus edodes</i> as a Source of Biologically Active Polysaccharides. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 470.	2.5	21
8	Evaluation of the potential use of probiotic strain <i>Lactobacillus plantarum</i> 299v in lactic fermentation of button mushroom fruiting bodies. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2016, 15, 399-407.	0.3	16
9	Impact of processing on polysaccharides obtained from button mushroom (<i>Agaricus bisporus</i>). <i>International Journal of Food Science and Technology</i> , 2019, 54, 1405-1412.	2.7	14
10	Effect of Whey Protein Concentrate on Physicochemical, Sensory and Antioxidative Properties of High-Protein Fat-Free Dairy Desserts. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 7064.	2.5	12
11	The Impact of Drying of Wild-Growing Mushrooms on the Content and Antioxidant Capacity of Water-Soluble Polysaccharides. <i>International Journal of Medicinal Mushrooms</i> , 2019, 21, 393-400.	1.5	11
12	Reinforcement of the Antioxidative Properties of Chickpea Beverages Through Fermentation Carried Out by Probiotic Strain <i>Lactobacillus plantarum</i> 299v. <i>Journal of Pure and Applied Microbiology</i> , 2019, 13, 01-12.	0.9	10
13	Functional and Technological Potential of Whey Protein Isolate in Production of Milk Beverages Fermented by New Strains of <i>Lactobacillus helveticus</i> . <i>Applied Sciences (Switzerland)</i> , 2020, 10, 7089.	2.5	9
14	Vitamin D2 Stability During the Refrigerated Storage of Ultraviolet B-Treated Cultivated Culinary-Medicinal Mushrooms. <i>International Journal of Medicinal Mushrooms</i> , 2017, 19, 249-255.	1.5	7
15	The effect of addition of selected milk protein preparations on the growth of <i>Lactobacillus acidophilus</i> and physicochemical properties of fermented milk. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2016, 15, 29-36.	0.3	7
16	Hybrid performance and heterosis in strawberry (<i>Fragaria</i> — <i>Ananassa</i> Duchesne), regarding acidity, soluble solids and dry matter content in fruits. <i>Plant Breeding</i> , 2016, 135, 232-238.	1.9	6
17	General combining ability and heterosis regarding the phytochemical properties in strawberry (<i>Fragaria</i> — <i>Ananassa</i>) hybrids. <i>Plant Breeding</i> , 2017, 136, 111-118.	1.9	4
18	Use of β -Lactalbumin and Caseinoglycomacropeptide as Biopeptide Precursors and as Functional Additives in Milk Beverages Fermented by <i>L. helveticus</i> . <i>International Journal of Food Science</i> , 2021, 2021, 1-15.	2.0	4

#	ARTICLE	IF	CITATIONS
19	Technologia sous-vide – innowacyjny sposób obróbki cieplnej żywności. Żywność, 2018, 116, 34-44.	0.1	1