Tomasz Tarko

List of Publications by Year in descending order

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35 papers	1,113 citations	623188 14 h-index	395343 33 g-index
35 all docs	35 docs citations	35 times ranked	1822 citing authors

#	Article	IF	Citations
1	Interaction of dietary compounds, especially polyphenols, with the intestinal microbiota: a review. European Journal of Nutrition, 2015, 54, 325-341.	1.8	437
2	The Interactions between Polyphenols and Microorganisms, Especially Gut Microbiota. Antioxidants, 2021, 10, 188.	2.2	131
3	The profile of volatile compounds and polyphenols in wines produced from dessert varieties of apples. Food Chemistry, 2008, 111, 513-519.	4.2	66
4	Digestion and absorption of phenolic compounds assessed by in vitro simulation methods. A review. Roczniki Panstwowego Zakladu Higieny, 2013, 64, 79-84.	0.5	42
5	The influence ofWickerhamomyces anomaluskiller yeast on the fermentation and chemical composition of apple wines. FEMS Yeast Research, 2014, 14, 729-740.	1.1	36
6	Influence of Food Matrix on the Bioaccessibility of Fruit Polyphenolic Compounds. Journal of Agricultural and Food Chemistry, 2020, 68, 1315-1325.	2.4	34
7	Chaenomeles japonica, Cornus mas, Morus nigra fruits characteristics and their processing potential. Journal of Food Science and Technology, 2014, 51, 3934-3941.	1.4	32
8	Characterisation of Antimicrobial Properties of Extracts of Selected Medicinal Plants. Polish Journal of Microbiology, 2017, 66, 463-472.	0.6	30
9	Influence of Prefermentative Treatments and Fermentation on the Antioxidant and Volatile Profiles of Apple Wines. Journal of Agricultural and Food Chemistry, 2009, 57, 11209-11217.	2.4	29
10	Polish wines: Characteristics of cool-climate wines. Journal of Food Composition and Analysis, 2010, 23, 463-468.	1.9	28
11	The Impact of Oxygen at Various Stages of Vinification on the Chemical Composition and the Antioxidant and Sensory Properties of White and Red Wines. International Journal of Food Science, 2020, 2020, 1-11.	0.9	28
12	Influence of Selected Saccharomyces and Schizosaccharomyces Strains and Their Mixed Cultures on Chemical Composition of Apple Wines. Journal of Food Science, 2018, 83, 424-431.	1.5	22
13	Oenological Characteristics of Fermented Apple Musts and Volatile Profile of Brandies Obtained from Different Apple Cultivars. Biomolecules, 2020, 10, 853.	1.8	22
14	Changes in Phenolic Compounds and Antioxidant Activity of Fruit Musts and Fruit Wines during Simulated Digestion. Molecules, 2020, 25, 5574.	1.7	17
15	The effect of apple cultivars and yeast strains on selected quality parameters and antioxidant activity of fermented apple beverages. CYTA - Journal of Food, 2018, 16, 892-900.	0.9	15
16	Chemical profile of spirits obtained by spontaneous fermentation of different varieties of plum fruits. European Food Research and Technology, 2017, 243, 489-499.	1.6	14
17	The use of fruit extracts for production of beverages with high antioxidative activity. Potravinarstvo, 2015, 9, 280-283.	0.5	14
18	THE INFLUENCE OF MICROWAVES AND SELECTED MANUFACTURING PARAMETERS ON APPLE CHIP QUALITY AND ANTIOXIDANT ACTIVITY. Journal of Food Processing and Preservation, 2009, 33, 676-690.	0.9	13

#	Article	IF	Citations
19	Chemical composition of cool-climate grapes and enological parameters of cool-climate wines. Fruits, 2014, 69, 75-86.	0.3	13
20	Is Acrylamide as Harmful as We Think? A New Look at the Impact of Acrylamide on the Viability of Beneficial Intestinal Bacteria of the Genus Lactobacillus. Nutrients, 2020, 12, 1157.	1.7	13
21	Saccharomyces bayanus Enhances Volatile Profile of Apple Brandies. Molecules, 2020, 25, 3127.	1.7	11
22	The influence of yeast immobilization on selected parameters of young meads. Journal of the Institute of Brewing, 2017, 123, 289-295.	0.8	10
23	The immobilization ofArthrospira platensisbiomass in different matricesâ€"A practical application for lead biosorption. Journal of Environmental Science and Health - Part A Toxic/Hazardous Substances and Environmental Engineering, 2013, 48, 509-517.	0.9	9
24	Effect of hot water treatment of seeds on quality indicators of alfalfa sprouts. LWT - Food Science and Technology, 2019, 113, 108270.	2.5	9
25	Application of principal component analysis for the optimisation of lead(II) biosorption. World Journal of Microbiology and Biotechnology, 2017, 33, 193.	1.7	8
26	PRODUCTION OF FLAVORED APPLE CHIPS OF HIGH ANTIOXIDANT ACTIVITY. Journal of Food Processing and Preservation, 2010, 34, 728.	0.9	7
27	Effect of Musts Oxygenation at Various Stages of Cider Production on Oenological Parameters, Antioxidant Activity, and Profile of Volatile Cider Compounds. Biomolecules, 2020, 10, 890.	1.8	7
28	The Quality of Ciders Depends on the Must Supplementation with Mineral Salts. Molecules, 2020, 25, 3640.	1.7	5
29	Dried Biomass of Arthrospira platensis Inhibits Growth of Aureobasidium pullulans LW14 and Some Bacteria When Added to Unpasteurised Apple Juice. Indian Journal of Microbiology, 2020, 60, 346-352.	1.5	3
30	The Acrylamide Degradation by Probiotic Strain Lactobacillus acidophilus LA-5. Foods, 2022, 11, 365.	1.9	3
31	Applicability of different kinds of yeast biomass to lead removal from water. Journal of Elementology, 2012, , .	0.0	2
32	The use of fruit extracts for production of apple chips with enhanced antioxidant activity. Roczniki Panstwowego Zakladu Higieny, 2017, 68, 161-165.	0.5	2
33	How keeving determines oenological parameters and concentration of volatile compounds in ciders?. Journal of Food Composition and Analysis, 2021, 100, 103897.	1.9	1
34	Antioxidant properties of caroot juices and their impact on intestinal and probiotic bacteria. Potravinarstvo, 2015, 9, .	0.5	0
35	Transformations of polyphenolic compounds in simulated human gastrointestinal tract. Å»ywnoÅ›Ä‡, 2016, 105, 132-144.	0.2	0