

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
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35
all docs

35
docs citations

35
times ranked

1822
citing authors

#	ARTICLE	IF	CITATIONS
1	The Acrylamide Degradation by Probiotic Strain <i>Lactobacillus acidophilus</i> LA-5. <i>Foods</i> , 2022, 11, 365.	1.9	3
2	How keeving determines oenological parameters and concentration of volatile compounds in ciders?. <i>Journal of Food Composition and Analysis</i> , 2021, 100, 103897.	1.9	1
3	The Interactions between Polyphenols and Microorganisms, Especially Gut Microbiota. <i>Antioxidants</i> , 2021, 10, 188.	2.2	131
4	Influence of Food Matrix on the Bioaccessibility of Fruit Polyphenolic Compounds. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 1315-1325.	2.4	34
5	<i>Saccharomyces bayanus</i> Enhances Volatile Profile of Apple Brandies. <i>Molecules</i> , 2020, 25, 3127.	1.7	11
6	Dried Biomass of <i>Arthrospira platensis</i> Inhibits Growth of <i>Aureobasidium pullulans</i> LW14 and Some Bacteria When Added to Unpasteurised Apple Juice. <i>Indian Journal of Microbiology</i> , 2020, 60, 346-352.	1.5	3
7	The Quality of Ciders Depends on the Must Supplementation with Mineral Salts. <i>Molecules</i> , 2020, 25, 3640.	1.7	5
8	Changes in Phenolic Compounds and Antioxidant Activity of Fruit Musts and Fruit Wines during Simulated Digestion. <i>Molecules</i> , 2020, 25, 5574.	1.7	17
9	Oenological Characteristics of Fermented Apple Musts and Volatile Profile of Brandies Obtained from Different Apple Cultivars. <i>Biomolecules</i> , 2020, 10, 853.	1.8	22
10	Effect of Musts Oxygenation at Various Stages of Cider Production on Oenological Parameters, Antioxidant Activity, and Profile of Volatile Cider Compounds. <i>Biomolecules</i> , 2020, 10, 890.	1.8	7
11	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 <i>Lactobacillus</i> . <i>Nutrients</i> , 2020, 12, 1157.	1.7	13
12	The Impact of Oxygen at Various Stages of Vinification on the Chemical Composition and the Antioxidant and Sensory Properties of White and Red Wines. <i>International Journal of Food Science</i> , 2020, 2020, 1-11.	0.9	28
13	Effect of hot water treatment of seeds on quality indicators of alfalfa sprouts. <i>LWT - Food Science and Technology</i> , 2019, 113, 108270.	2.5	9
14	Influence of Selected <i>Saccharomyces</i> and <i>Schizosaccharomyces</i> Strains and Their Mixed Cultures on Chemical Composition of Apple Wines. <i>Journal of Food Science</i> , 2018, 83, 424-431.	1.5	22
15	The effect of apple cultivars and yeast strains on selected quality parameters and antioxidant activity of fermented apple beverages. <i>CYTA - Journal of Food</i> , 2018, 16, 892-900.	0.9	15
16	The influence of yeast immobilization on selected parameters of young meads. <i>Journal of the Institute of Brewing</i> , 2017, 123, 289-295.	0.8	10
17	Chemical profile of spirits obtained by spontaneous fermentation of different varieties of plum fruits. <i>European Food Research and Technology</i> , 2017, 243, 489-499.	1.6	14
18	Application of principal component analysis for the optimisation of lead(II) biosorption. <i>World Journal of Microbiology and Biotechnology</i> , 2017, 33, 193.	1.7	8

#	ARTICLE	IF	CITATIONS
19	Characterisation of Antimicrobial Properties of Extracts of Selected Medicinal Plants. Polish Journal of Microbiology, 2017, 66, 463-472.	0.6	30
20	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
21	Transformations of polyphenolic compounds in simulated human gastrointestinal tract. Å»ywnoÅ»Ä†, 2016, 105, 132-144.	0.2	0
22	Interaction of dietary compounds, especially polyphenols, with the intestinal microbiota: a review. European Journal of Nutrition, 2015, 54, 325-341.	1.8	437
23	The use of fruit extracts for production of beverages with high antioxidative activity. Potravinarstvo, 2015, 9, 280-283.	0.5	14
24	Antioxidant properties of carrot juices and their impact on intestinal and probiotic bacteria. Potravinarstvo, 2015, 9, .	0.5	0
25	The influence of <i>Wickerhamomyces anomalus</i> killer yeast on the fermentation and chemical composition of apple wines. FEMS Yeast Research, 2014, 14, 729-740.	1.1	36
26	Chemical composition of cool-climate grapes and enological parameters of cool-climate wines. Fruits, 2014, 69, 75-86.	0.3	13
27	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
28	The immobilization of <i>Arthrospira platensis</i> biomass in different matrices – 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
29	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
30	Applicability of different kinds of yeast biomass to lead removal from water. Journal of Elementology, 2012, , .	0.0	2
31	Polish wines: Characteristics of cool-climate wines. Journal of Food Composition and Analysis, 2010, 23, 463-468.	1.9	28
32	PRODUCTION OF FLAVORED APPLE CHIPS OF HIGH ANTIOXIDANT ACTIVITY. Journal of Food Processing and Preservation, 2010, 34, 728.	0.9	7
33	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
34	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
35	The profile of volatile compounds and polyphenols in wines produced from dessert varieties of apples. Food Chemistry, 2008, 111, 513-519.	4.2	66