

# Malgorzata Tabaszewska

## List of Publications by Citations

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

16  
papers

124  
citations

7  
h-index

10  
g-index

17  
ext. papers

189  
ext. citations

4.1  
avg, IF

3.27  
L-index

| #  | Paper   | IF  | Citations |
|----|---|-----|-----------|
| 16 | Hemp flour as a valuable component for enriching physicochemical and antioxidant properties of wheat bread. <i>LWT - Food Science and Technology</i> , <b>2019</b> , 102, 164-172   | 5.4 | 33        |
| 15 | Yoghurts with addition of selected vegetables: acidity, antioxidant properties and sensory quality. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , <b>2014</b> , 13, 35-42  | 1   | 18        |
| 14 | Potential of sweet cherry ( <i>Prunus avium</i> L.) by-products: bioactive compounds and antioxidant activity of leaves and petioles. <i>European Food Research and Technology</i> , <b>2019</b> , 245, 763-772                                     | 3.4 | 14        |
| 13 | The content of selected phytochemicals and in vitro antioxidant properties of rose hip ( <i>Rosa canina</i> L.) tinctures. <i>NFS Journal</i> , <b>2020</b> , 21, 50-56   | 6.5 | 8         |
| 12 | Cistus extract as a valuable component for enriching wheat bread. <i>LWT - Food Science and Technology</i> , <b>2020</b> , 118, 108713  | 5.4 | 8         |
| 11 | Effect of fermentation and storage on the nutritional value and contents of biologically-active compounds in lacto-fermented white asparagus ( <i>Asparagus officinalis</i> L.). <i>LWT - Food Science and Technology</i> , <b>2018</b> , 92, 67-72 | 5.4 | 7         |
| 10 | Carrots ( <i>Daucus carota</i> L.) Biofortified with Iodine and Selenium as a Raw Material for the Production of Juice with Additional Nutritional Functions. <i>Agronomy</i> , <b>2020</b> , 10, 1360  | 3.6 | 7         |
| 9  | Probiotic Yoghurts with Sea Buckthorn, Elderberry, and Sloe Fruit Purees. <i>Molecules</i> , <b>2021</b> , 26,  | 4.8 | 6         |
| 8  | Red Arils of L.-A New Source of Valuable Fatty Acids and Nutrients. <i>Molecules</i> , <b>2021</b> , 26,  | 4.8 | 6         |
| 7  | The effect of addition of selected vegetables on the microbiological, textural and flavour profile properties of yoghurts. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , <b>2015</b> , 14, 45-53                                     | 1   | 5         |
| 6  | Evaluation of the quality of fresh and frozen wheatgrass juices depending on the time of grass harvest. <i>Journal of Food Processing and Preservation</i> , <b>2018</b> , 42, e13401   | 2.1 | 5         |
| 5  | Quality assessment of low-sugar jams enriched with plant raw materials exhibiting health-promoting properties. <i>Journal of Food Science and Technology</i> , <b>2018</b> , 55, 408-417  | 3.3 | 2         |
| 4  | Bioactive Components, Volatile Profile and In Vitro Antioxidative Properties of L. Red Arils. <i>Molecules</i> , <b>2021</b> , 26,  | 4.8 | 2         |
| 3  | Potential Use of and as Curing Ingredients in Pork Meat Formulations. <i>Animals</i> , <b>2020</b> , 10,  | 3.1 | 1         |
| 2  | Effectiveness of enriching lettuce with iodine using 5-iodosalicylic and 3,5-diiodosalicylic acids and the chemical composition of plants depending on the type of soil in a pot experiment.. <i>Food Chemistry</i> , <b>2022</b> , 382, 132347     | 8.5 | 1         |
| 1  | Anti- and pro-oxidant potential of lettuce (L.) biofortified with iodine by KIO, 5-iodo- and 3,5-diiodosalicylic acid in human gastrointestinal cancer cell lines.. <i>RSC Advances</i> , <b>2021</b> , 11, 27547-27560                             | 3.7 | 1         |