

Malgorzata Tabaszewska

List of Publications by Year in Descending Order

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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	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> , 2022 , 382, 132347	8.5	1
15	Probiotic Yoghurts with Sea Buckthorn, Elderberry, and Sloe Fruit Purees. <i>Molecules</i> , 2021 , 26,	4.8	6
14	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> , 2021 , 11, 27547-27560 ^{3.7}	3.7	1
13	Bioactive Components, Volatile Profile and In Vitro Antioxidative Properties of L. Red Arils. <i>Molecules</i> , 2021 , 26,	4.8	2
12	Red Arils of L.-A New Source of Valuable Fatty Acids and Nutrients. <i>Molecules</i> , 2021 , 26,	4.8	6
11	Potential Use of and as Curing Ingredients in Pork Meat Formulations. <i>Animals</i> , 2020 , 10,	3.1	1
10	The content of selected phytochemicals and in vitro antioxidant properties of rose hip (<i>Rosa canina</i> L.) tinctures. <i>NFS Journal</i> , 2020 , 21, 50-56	6.5	8
9	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> , 2020 , 10, 1360	3.6	7
8	Cistus extract as a valuable component for enriching wheat bread. <i>LWT - Food Science and Technology</i> , 2020 , 118, 108713	5.4	8
7	Hemp flour as a valuable component for enriching physicochemical and antioxidant properties of wheat bread. <i>LWT - Food Science and Technology</i> , 2019 , 102, 164-172	5.4	33
6	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> , 2019 , 245, 763-772	3.4	14
5	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> , 2018 , 92, 67-72	5.4	7
4	Quality assessment of low-sugar jams enriched with plant raw materials exhibiting health-promoting properties. <i>Journal of Food Science and Technology</i> , 2018 , 55, 408-417	3.3	2
3	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> , 2018 , 42, e13401	2.1	5
2	The effect of addition of selected vegetables on the microbiological, textural and flavour profile properties of yoghurts. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2015 , 14, 45-53	1	5
1	Yoghurts with addition of selected vegetables: acidity, antioxidant properties and sensory quality. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2014 , 13, 35-42	1	18