

# Urszula Szymanowska

## List of Publications by Year in descending order

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#	ARTICLE	IF	CITATIONS
1	Antioxidant Content and Antioxidant Capacity of the Protein-Rich Powdered Beverages Enriched with Flax Seeds Gum. <i>Antioxidants</i> , 2022, 11, 582.	5.1	5
2	The Protein-Rich Powdered Beverages Stabilized with Flax Seeds Gumâ€™ Antioxidant and Antiproliferative Properties of the Potentially Bioaccessible Fraction. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 7159.	2.5	5
3	Effect of Fortification with Raspberry Juice on the Antioxidant and Potentially Anti-Inflammatory Activity of Wafers Subjected to In Vitro Digestion. <i>Foods</i> , 2021, 10, 791.	4.3	8
4	Effects of Drying Methods on Antioxidant, Anti-Inflammatory, and Anticancer Potentials of Phenolic Acids in Lovage Elicited by Jasmonic Acid and Yeast Extract. <i>Antioxidants</i> , 2021, 10, 662.	5.1	4
5	Edible films based on gelatin, carboxymethyl cellulose, and their blends as carriers of potassium salts of iso-Î±-acids: Structural, physicochemical and antioxidant properties. <i>Food Hydrocolloids</i> , 2021, 115, 106574.	10.7	26
6	Antioxidant and Anti-Inflammatory Potential and Consumer Acceptance of Wafers Enriched with Freeze-Dried Raspberry Pomace. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 6807.	2.5	6
7	Release of fireweed extract ( <i>Epilobium angustifolium</i> L.) from corn starch- and methylcellulose-based films - A comparative study. <i>Food Hydrocolloids</i> , 2021, 120, 106887.	10.7	11
8	Corn starch and methylcellulose edible films incorporated with fireweed ( <i>Chamaenerion</i> ) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 467 Td (a) Journal of Biological Macromolecules, 2021, 190, 969-977.	7.5	21
9	Studies on the development of vegetable-based powdered beverages â€™ Effect of the composition and dispersing temperature on potential bioaccessibility of main low-molecular antioxidants and antioxidant properties. <i>LWT - Food Science and Technology</i> , 2020, 131, 109822.	5.2	5
10	Antioxidant and Potentially Anti-Inflammatory Properties in Pasta Fortified with Onion Skin. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 8164.	2.5	7
11	Effect of Jasmonic Acid, Yeast Extract Elicitation, and Drying Methods on the Main Bioactive Compounds and Consumer Quality of Lovage ( <i>Levisticum officinale</i> Koch). <i>Foods</i> , 2020, 9, 323.	4.3	14
12	In vitro Antioxidant, Anti-inflammatory, Anti-metabolic Syndrome, Antimicrobial, and Anticancer Effect of Phenolic Acids Isolated from Fresh Lovage Leaves [ <i>Levisticum officinale</i> Koch] Elicited with Jasmonic Acid and Yeast Extract. <i>Antioxidants</i> , 2020, 9, 554.	5.1	10
13	Release kinetics and antibacterial activity of potassium salts of iso-Î±-acids loaded into the films based on gelatin, carboxymethyl cellulose and their blends. <i>Food Hydrocolloids</i> , 2020, 109, 106104.	10.7	20
14	Antioxidant and Potentially Anti-Inflammatory Activity of Anthocyanin Fractions from Pomace Obtained from Enzymatically Treated Raspberries. <i>Antioxidants</i> , 2019, 8, 299.	5.1	50
15	Potential anti-inflammatory and lipase inhibitory peptides generated by <i>in vitro</i> gastrointestinal hydrolysis of heat treated millet grains. <i>CYTA - Journal of Food</i> , 2019, 17, 324-333.	1.9	30
16	Antioxidative and Potentially Anti-inflammatory Activity of Phenolics from Lovage Leaves <i>Levisticum officinale</i> Koch Elicited with Jasmonic Acid and Yeast Extract. <i>Molecules</i> , 2019, 24, 1441.	3.8	23
17	Effect of arachidonic and jasmonic acid elicitation on the content of phenolic compounds and antioxidant and anti-inflammatory properties of wheatgrass ( <i>Triticum aestivum</i> L.). <i>Food Chemistry</i> , 2019, 288, 256-261.	8.2	22
18	Different Temperature Treatments of Millet Grains Affect the Biological Activity of Protein Hydrolyzates and Peptide Fractions. <i>Nutrients</i> , 2019, 11, 550.	4.1	24

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19	Peptides obtained from fermented faba bean seeds ( <i>Vicia faba</i> ) as potential inhibitors of an enzyme involved in the pathogenesis of metabolic syndrome. <i>LWT - Food Science and Technology</i> , 2019, 105, 306-313.	5.2	34
20	Antioxidant, Anti-Inflammatory, and Postulated Cytotoxic Activity of Phenolic and Anthocyanin-Rich Fractions from Polana Raspberry ( <i>Rubus idaeus</i> L.) Fruit and Juice—In Vitro Study. <i>Molecules</i> , 2018, 23, 1812.	3.8	51
21	Digestion and bioavailability of bioactive phytochemicals. <i>International Journal of Food Science and Technology</i> , 2017, 52, 291-305.	2.7	123
22	Identification of potential inhibitory peptides of enzymes involved in the metabolic syndrome obtained by simulated gastrointestinal digestion of fermented bean ( <i>Phaseolus vulgaris</i> L.) seeds. <i>Food Research International</i> , 2017, 100, 489-496.	6.2	67
23	Changes in the level and antioxidant activity of polyphenols during storage of enzymatically treated raspberry juices and syrups. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2017, 16, 269-282.	0.3	1
24	Antioxidative and anti-inflammatory potential of phenolics from purple basil ( <i>Ocimum basilicum</i> ) <i>Tj ETQq0 0 0 rgBT /Overlock 1</i> <i>Food Science and Technology</i> , 2016, 51, 163-170.	2.7	49
25	Effect of jasmonic acid elicitation on the yield, chemical composition, and antioxidant and anti-inflammatory properties of essential oil of lettuce leaf basil ( <i>Ocimum basilicum</i> L.). <i>Food Chemistry</i> , 2016, 213, 1-7.	8.2	62
26	Antioxidant activity of the aqueous and methanolic extracts of coffee beans ( <i>Coffea arabica</i> L.). <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2016, 15, 281-288.	0.3	11
27	Antioxidant activity of polyphenols of adzuki bean ( <i>Vigna angularis</i> ) germinated in abiotic stress conditions. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2015, 14, 55-63.	0.3	26
28	Bread enriched with <i>Chenopodium quinoa</i> leaves powder — The procedures for assessing the fortification efficiency. <i>LWT - Food Science and Technology</i> , 2015, 62, 1226-1234.	5.2	40
29	Anti-inflammatory and antioxidative activity of anthocyanins from purple basil leaves induced by selected abiotic elicitors. <i>Food Chemistry</i> , 2015, 172, 71-77.	8.2	71
30	Antioxidant activity of protein hydrolysates from raw and heat-treated yellow string beans ( <i>Phaseolus vulgaris</i> L.). <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2014, 13, 385-391.	0.3	19
31	Characterisation of lipoxygenase from pea seeds ( <i>Pisum sativum</i> var. Telephone L.). <i>Food Chemistry</i> , 2009, 116, 906-910.	8.2	70
32	Characterization of polyphenol oxidase from broccoli ( <i>Brassica oleracea</i> var. botrytis italica) florets. <i>Food Chemistry</i> , 2007, 105, 1047-1053.	8.2	76