

Matyas Orsak

List of Publications by Year in descending order

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Version: 2024-02-01

34
papers

1,680
citations

394286

19
h-index

377752

34
g-index

34
all docs

34
docs citations

34
times ranked

2031
citing authors

#	ARTICLE	IF	CITATIONS
1	Buckwheat – the source of antioxidant activity in functional foods. <i>Food Research International</i> , 2002, 35, 207-211.	2.9	309
2	Evaluation of antioxidant activity and total phenolics of selected Czech honeys. <i>LWT - Food Science and Technology</i> , 2010, 43, 52-58.	2.5	143
3	Cultivar differences of total anthocyanins and anthocyanidins in red and purple-fleshed potatoes and their relation to antioxidant activity. <i>Food Chemistry</i> , 2009, 114, 836-843.	4.2	141
4	Impact of selected factors – Cultivar, storage, cooking and baking on the content of anthocyanins in coloured-flesh potatoes. <i>Food Chemistry</i> , 2012, 133, 1107-1116.	4.2	121
5	Genetics and chemistry of pigments in wheat grain – A review. <i>Journal of Cereal Science</i> , 2017, 74, 145-154.	1.8	106
6	Effect of salt stress on growth, electrolyte leakage, Na ⁺ and K ⁺ content in selected plant species. <i>Plant, Soil and Environment</i> , 2019, 65, 90-96.	1.0	103
7	Yacon [<i>Smallanthus sonchifolia</i> (Poepp. et Endl.) H. Robinson] chemical composition and use - a review. <i>Plant, Soil and Environment</i> , 2003, 49, 283-290.	1.0	100
8	The influence of flesh colour and growing locality on polyphenolic content and antioxidant activity in potatoes. <i>Scientia Horticulturae</i> , 2008, 117, 109-114.	1.7	77
9	Free and esterified carotenoids in pigmented wheat, tritordeum and barley grains. <i>Food Chemistry</i> , 2018, 240, 670-678.	4.2	73
10	Contents of major phenolic and flavonoid antioxidants in selected Czech honey. <i>Czech Journal of Food Sciences</i> , 2010, 28, 412-426.	0.6	54
11	Tocotrienols and tocopherols in colored-grain wheat, tritordeum and barley. <i>Food Chemistry</i> , 2018, 240, 725-735.	4.2	54
12	Carotenoid profile and retention in yellow-, purple- and red-fleshed potatoes after thermal processing. <i>Food Chemistry</i> , 2016, 197, 992-1001.	4.2	44
13	Antioxidant activity of grain of einkorn (<i>Triticum mono-coccum</i> L.), emmer (<i>Triticum dicoccum</i>) Tj ETQq1 1 0.784314 rgBT /Overlock 10 2012, 58, 15-21.	1.0	35
14	The effect of selected factors on the content of protein and nitrates in potato tubers. <i>Plant, Soil and Environment</i> , 2005, 51, 431-438.	1.0	34
15	Carotenoid changes of colored-grain wheat flours during bun-making. <i>Food Chemistry</i> , 2019, 277, 725-734.	4.2	31
16	Carotenoids in potatoes - a short overview. <i>Plant, Soil and Environment</i> , 2016, 62, 474-481.	1.0	24
17	Effect of cultivar, location and method of cultivation on the content of chlorogenic acid in potatoes with different flesh colour. <i>Plant, Soil and Environment</i> , 2013, 59, 465-471.	1.0	23
18	Variation of the total content of polyphenols and phenolic acids in einkorn, emmer, spelt and common wheat grain as a function of genotype, wheat species and crop year. <i>Plant, Soil and Environment</i> , 2019, 65, 260-266.	1.0	23

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19	Effect of white fleece on the selected quality parameters of early potato (<i>Solanum tuberosum</i> L.) tubers. <i>Plant, Soil and Environment</i> , 2003, 49, 370-377.	1.0	22
20	Effect of selected factors on the content of ascorbic acid in potatoes with different tuber flesh colour. <i>Plant, Soil and Environment</i> , 2009, 55, 281-287.	1.0	21
21	Differences in phenolic content and antioxidant activity in yellow and purple-fleshed potatoes grown in the Czech Republic. <i>Plant, Soil and Environment</i> , 2008, 54, 1-6.	1.0	19
22	The effect of genotype, weather conditions and cropping system on antioxidant activity and content of selected antioxidant compounds in wheat with coloured grain. <i>Plant, Soil and Environment</i> , 2018, 64, 530-538.	1.0	19
23	Acrylamide formation in red-, purple- and yellow-fleshed potatoes by frying and baking. <i>Journal of Food Composition and Analysis</i> , 2022, 110, 104529.	1.9	15
24	Effect of cultivar, flesh colour, location and year of cultivation on the glycoalkaloid content in potato tubers. <i>Plant, Soil and Environment</i> , 2014, 60, 512-517.	1.0	13
25	Endogenously produced hydrogen sulfide is involved in porcine oocyte maturation in vitro. <i>Nitric Oxide - Biology and Chemistry</i> , 2015, 51, 24-35.	1.2	12
26	Spring, einkorn and emmer wheat species - potential rich sources of free ferulic acid and other phenolic compounds. <i>Plant, Soil and Environment</i> , 2012, 58, 347-353.	1.0	11
27	Potential Role and Involvement of Antioxidants and Other Secondary Metabolites of Wheat in the Infection Process and Resistance to <i>Fusarium</i> spp.. <i>Agronomy</i> , 2021, 11, 2235.	1.3	9
28	Effect of accelerated ageing on the content and composition of polyphenolic complex of wheat (<i>Triticum aestivum</i> L.) grains. <i>Plant, Soil and Environment</i> , 2003, 49, 1-7.	1.0	8
29	Safety of Potato Consumption in Slovak Region Contaminated by Heavy Metals due to Previous Mining Activity. <i>Journal of Food Quality</i> , 2017, 2017, 1-11.	1.4	8
30	Selenium in colour-grained winter wheat and spring tritordeum. <i>Plant, Soil and Environment</i> , 2017, 63, 315-321.	1.0	7
31	Chlorogenic acid content in potato tubers with colored flesh as affected by a genotype, location and long-term storage. <i>Plant, Soil and Environment</i> , 2019, 65, 355-360.	1.0	7
32	Phenotypic, molecular and biochemical evaluation of somatic hybrids between <i>Solanum tuberosum</i> and <i>S. bulbocastanum</i> . <i>Scientific Reports</i> , 2022, 12, 4484.	1.6	6
33	A simple method for assessing hyaluronic acid production by cumulus-oocyte complexes. <i>Czech Journal of Animal Science</i> , 2016, 61, 251-261.	0.5	5
34	Influence of germination temperatures on the chemical composition of wheat (<i>Triticum aestivum</i> L.) seeds. <i>Czech Journal of Food Sciences</i> , 2017, 35, 143-148.	0.6	3