

# Ryszard Amarowicz

## 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.

276  
papers

8,540  
citations

50  
h-index

78  
g-index

298  
ext. papers

10,225  
ext. citations

4.8  
avg, IF

6.51  
L-index

| #   | Paper   | IF   | Citations |
|-----|---|------|-----------|
| 276 | Nanoliposomal co-encapsulation of cinnamon extract and zein hydrolysates with synergistic antioxidant activity for nutraceutical applications. <i>Chemical Papers</i> , <b>2022</b> , 76, 2059  | 1.9  |           |
| 275 | Immobilization of $\alpha$ -amylase in ethylcellulose electrospun fibers using emulsion-electrospinning method.. <i>Carbohydrate Polymers</i> , <b>2022</b> , 278, 118919   | 10.3 | 3         |
| 274 | Plant-based proteins and their multifaceted industrial applications. <i>LWT - Food Science and Technology</i> , <b>2022</b> , 154, 112620   | 5.4  | 16        |
| 273 | Functional characterization of plant-based protein to determine its quality for food applications. <i>Food Hydrocolloids</i> , <b>2022</b> , 123, 106986  | 10.6 | 10        |
| 272 | Variations of genotypes of Vicia species as influenced by seed phenolic compounds and antioxidant activity. <i>Zemdirbyste</i> , <b>2022</b> , 109, 35-42   | 1.1  | 1         |
| 271 | Valorization Potential of Tomato ( <i>Solanum lycopersicum</i> L.) Seed: Nutraceutical Quality, Food Properties, Safety Aspects, and Application as a Health-Promoting Ingredient in Foods. <i>Horticulturae</i> , <b>2022</b> , 8, 265   | 2.5  | 2         |
| 270 | Vermicompost and Its Derivatives against Phytopathogenic Fungi in the Soil: A Review. <i>Horticulturae</i> , <b>2022</b> , 8, 311   | 2.5  | 2         |
| 269 | Guava ( <i>Psidium guajava</i> L.) seed: A low-volume, high-value byproduct for human health and the food industry.. <i>Food Chemistry</i> , <b>2022</b> , 386, 132694  | 8.5  | 3         |
| 268 | Apitherapy and Periodontal Disease: Insights into In Vitro, In Vivo, and Clinical Studies. <i>Antioxidants</i> , <b>2022</b> , 11, 823  | 7.1  | 2         |
| 267 | Cottonseed feedstock as a source of plant-based protein and bioactive peptides: Evidence based on biofunctionalities and industrial applications. <i>Food Hydrocolloids</i> , <b>2022</b> , 107776  | 10.6 | 1         |
| 266 | Optimization of the use of cellulolytic enzyme preparation for the extraction of health promoting anthocyanins from black carrot using response surface methodology. <i>LWT - Food Science and Technology</i> , <b>2022</b> , 163, 113528 | 5.4  | 0         |
| 265 | Crosstalk during the Carbon-Nitrogen Cycle That Interlinks the Biosynthesis, Mobilization and Accumulation of Seed Storage Reserves. <i>International Journal of Molecular Sciences</i> , <b>2021</b> , 22,                               | 6.3  | 4         |
| 264 | Phytochemistry, Pharmacology, and Nutraceutical Profile of Species: An Updated Review. <i>Molecules</i> , <b>2021</b> , 26,   | 4.8  | 6         |
| 263 | Onion ( <i>Allium cepa</i> L.) peels: A review on bioactive compounds and biomedical activities.. <i>Biomedicine and Pharmacotherapy</i> , <b>2021</b> , 146, 112498  | 7.5  | 9         |
| 262 | Bitter Melon ( <i>L.</i> ) Fruit Bioactives Charantin and Vicine Potential for Diabetes Prophylaxis and Treatment. <i>Plants</i> , <b>2021</b> , 10,  | 4.5  | 9         |
| 261 | Custard Apple ( <i>L.</i> ) Leaves: Nutritional Composition, Phytochemical Profile, and Health-Promoting Biological Activities. <i>Biomolecules</i> , <b>2021</b> , 11,   | 5.9  | 15        |
| 260 | Guava ( <i>L.</i> ) Leaves: Nutritional Composition, Phytochemical Profile, and Health-Promoting Bioactivities. <i>Foods</i> , <b>2021</b> , 10,  | 4.9  | 23        |

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|-----|---|------|----|
| 259 | Cottonseed: A sustainable contributor to global protein requirements. <i>Trends in Food Science and Technology</i> , <b>2021</b> , 111, 100-113   | 15.3 | 28 |
| 258 | Antiviral activity of <i>Lavandula angustifolia</i> L. and <i>Salvia officinalis</i> L. essential oils against avian influenza H5N1 virus. <i>Journal of Agriculture and Food Research</i> , <b>2021</b> , 4, 100135  | 2.6  | 9  |
| 257 | Advances in the plant protein extraction: Mechanism and recommendations. <i>Food Hydrocolloids</i> , <b>2021</b> , 115, 106595  | 10.6 | 58 |
| 256 | Advanced properties of gelatin film by incorporating modified kappa-carrageenan and zein nanoparticles for active food packaging. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 183, 753-759  | 7.9  | 14 |
| 255 | A Comprehensive Review of the Ethnotraditional Uses and Biological and Pharmacological Potential of the Genus. <i>International Journal of Molecular Sciences</i> , <b>2021</b> , 22,   | 6.3  | 4  |
| 254 | Peptidomic analysis of antioxidant peptides from porcine liver hydrolysates using SWATH-MS. <i>Journal of Proteomics</i> , <b>2021</b> , 232, 104037  | 3.9  | 7  |
| 253 | Physicochemical and antibacterial effect of Soy Protein Isolate/Gelatin electrospun nanofibres incorporated with <i>Zataria multiflora</i> and <i>Cinnamon zeylanicum</i> essential oils. <i>Journal of Food Measurement and Characterization</i> , <b>2021</b> , 15, 1116-1126 | 2.8  | 10 |
| 252 | Exploring the Interactions Between Caffeic Acid and Human Serum Albumin Using Spectroscopic and Molecular Docking Techniques. <i>Polish Journal of Food and Nutrition Sciences</i> , <b>2021</b> , 69-77  | 3.1  | 12 |
| 251 | Curcumin nanoformulations for antimicrobial and wound healing purposes. <i>Phytotherapy Research</i> , <b>2021</b> , 35, 2487   | 6.7  | 6  |
| 250 | Mango (L.) Leaves: Nutritional Composition, Phytochemical Profile, and Health-Promoting Bioactivities. <i>Antioxidants</i> , <b>2021</b> , 10,  | 7.1  | 16 |
| 249 | Plant-Based Antioxidant Extracts and Compounds in the Management of Oral Cancer. <i>Antioxidants</i> , <b>2021</b> , 10,  | 7.1  | 4  |
| 248 | Recent trends in extraction of plant bioactives using green technologies: A review. <i>Food Chemistry</i> , <b>2021</b> , 353, 129431   | 8.5  | 29 |
| 247 | Fabrication and characterization of novel antibacterial chitosan/dialdehyde guar gum hydrogels containing pomegranate peel extract for active food packaging application. <i>International Journal of Biological Macromolecules</i> , <b>2021</b> , 187, 179-188                | 7.9  | 11 |
| 246 | Ethnomedicinal Plants Used in the Health Care System: Survey of the Mid Hills of Solan District, Himachal Pradesh, India. <i>Plants</i> , <b>2021</b> , 10,   | 4.5  | 6  |
| 245 | Tomato ( <i>Solanum lycopersicum</i> L.) seed: A review on bioactives and biomedical activities. <i>Biomedicine and Pharmacotherapy</i> , <b>2021</b> , 142, 112018   | 7.5  | 13 |
| 244 | Delineating the inherent functional descriptors and biofunctionalities of pectic polysaccharides. <i>Carbohydrate Polymers</i> , <b>2021</b> , 269, 118319  | 10.3 | 9  |
| 243 | Field phenotyping and quality traits of grass pea genotypes in South Italy. <i>Journal of the Science of Food and Agriculture</i> , <b>2020</b> ,   | 4.3  | 4  |
| 242 | Enhancing the nutritional profile of regular wheat bread while maintaining technological quality and adequate sensory attributes. <i>Food and Function</i> , <b>2020</b> , 11, 4732-4751  | 6.1  | 9  |

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|-----|---|------|----|
| 241 | Phenolic Compounds of Soybean Seeds from Two European Countries and Their Antioxidant Properties. <i>Molecules</i> , <b>2020</b> , 25,  | 4.8  | 11 |
| 240 | Spectroscopic studies of the interaction between isolated polyphenols from coffee and the milk proteins. <i>Surfaces and Interfaces</i> , <b>2020</b> , 20, 100558  | 4.1  | 13 |
| 239 | Seaweeds as a Functional Ingredient for a Healthy Diet. <i>Marine Drugs</i> , <b>2020</b> , 18,   | 6    | 68 |
| 238 | Sunflower ( L.) Plants at Various Growth Stages Subjected to Extraction-Comparison of the Antioxidant Activity and Phenolic Profile. <i>Antioxidants</i> , <b>2020</b> , 9,   | 7.1  | 9  |
| 237 | Protection of natural antioxidants against low-density lipoprotein oxidation. <i>Advances in Food and Nutrition Research</i> , <b>2020</b> , 93, 251-291  | 6    | 4  |
| 236 | Preparation and characterization of carnauba wax/adipic acid oleogel: A new reinforced oleogel for application in cake and beef burger. <i>Food Chemistry</i> , <b>2020</b> , 333, 127446   | 8.5  | 26 |
| 235 | Recent advances in the use of walnut ( L.) shell as a valuable plant-based bio-sorbent for the removal of hazardous materials.. <i>RSC Advances</i> , <b>2020</b> , 10, 7026-7047   | 3.7  | 23 |
| 234 | Development of Ethyl Cellulose-based Formulations: A Perspective on the Novel Technical Methods. <i>Food Reviews International</i> , <b>2020</b> , 1-48   | 5.5  | 16 |
| 233 | Phytochemical screening of <i>Alstonia venenata</i> leaf and bark extracts and their antimicrobial activities. <i>Cellular and Molecular Biology</i> , <b>2020</b> , 66, 224  | 1.1  | 3  |
| 232 | Insights on the anticancer potential of plant-food bioactives: A key focus to prostate cancer. <i>Cellular and Molecular Biology</i> , <b>2020</b> , 66, 250  | 1.1  | 2  |
| 231 | Biological activities of sinularin: A literature-based review. <i>Cellular and Molecular Biology</i> , <b>2020</b> , 66, 33   | 1.1  | 3  |
| 230 | Tree Nuts and Peanuts as a Source of Natural Antioxidants in our Daily Diet. <i>Current Pharmaceutical Design</i> , <b>2020</b> , 26, 1898-1916   | 3.3  | 4  |
| 229 | The influence of exogenous methyl jasmonate on the germination and, content and composition of flavonoids in extracts from seedlings of yellow and narrow-leaved lupine. <i>Journal of Food Composition and Analysis</i> , <b>2020</b> , 87, 103398 | 4.1  | 3  |
| 228 | <i>Micromeria myrtifolia</i> : The influence of the extracting solvents on phenolic composition and biological activity. <i>Industrial Crops and Products</i> , <b>2020</b> , 145, 111923   | 5.9  | 8  |
| 227 | Development of behenic acid-ethyl cellulose oleogel stabilized Pickering emulsions as low calorie fat replacer. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 150, 974-981  | 7.9  | 13 |
| 226 | Phoenix dactylifera products in human health [A review. <i>Trends in Food Science and Technology</i> , <b>2020</b> , 105, 238-250   | 15.3 | 20 |
| 225 | Protein-Rich Flours from Quinoa and Buckwheat Favourably Affect the Growth Parameters, Intestinal Microbial Activity and Plasma Lipid Profile of Rats. <i>Nutrients</i> , <b>2020</b> , 12,   | 6.7  | 7  |
| 224 | Quality Parameters of Juice Obtained from Hydroponically Grown Tomato Processed with High Hydrostatic Pressure or Heat Pasteurization. <i>International Journal of Food Science</i> , <b>2020</b> , 2020, 4350461                                   | 3.4  | 2  |

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| 223 | Evaluation of Cellulolytic Enzyme-Assisted Microwave Extraction of Punica granatum Peel Phenolics and Antioxidant Activity. <i>Plant Foods for Human Nutrition</i> , <b>2020</b> , 75, 614-620  | 3.9  | 13 |
| 222 | Fabrication of curcumin-zein-ethyl cellulose composite nanoparticles using antisolvent co-precipitation method. <i>International Journal of Biological Macromolecules</i> , <b>2020</b> , 163, 1538-1545                                | 7.9  | 18 |
| 221 | A Gelatin-Based Film Reinforced by Covalent Interaction with Oxidized Guar Gum Containing Green Tea Extract as an Active Food Packaging System. <i>Food and Bioprocess Technology</i> , <b>2020</b> , 13, 1633-1644                     | 5.1  | 27 |
| 220 | Effect of N Fertilization on the Content of Phenolic Compounds in Jerusalem Artichoke ( <i>Helianthus tuberosus</i> L.) Tubers and Their Antioxidant Capacity. <i>Agronomy</i> , <b>2020</b> , 10, 1215                                 | 3.6  | 13 |
| 219 | Canola/rapeseed protein - nutritional value, functionality and food application: a review. <i>Critical Reviews in Food Science and Nutrition</i> , <b>2020</b> , 1-21   | 11.5 | 20 |
| 218 | Latest developments in the detection and separation of bovine serum albumin using molecularly imprinted polymers. <i>Talanta</i> , <b>2020</b> , 207, 120317  | 6.2  | 45 |
| 217 | Modeling the Rheological Behavior of Chemically Interesterified Blends of Palm Stearin/Canola Oil as a Function of Physicochemical Properties. <i>JAOCS, Journal of the American Oil ChemistshSociety</i> , <b>2019</b> , 96, 1219-1234 | 1.8  | 6  |
| 216 | Development of resveratrol loaded chitosan-gellan nanofiber as a novel gastrointestinal delivery system. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 135, 698-705   | 7.9  | 55 |
| 215 | Effects of hazelnut skin addition on the cooking, antioxidant and sensory properties of chicken burgers. <i>Journal of Food Science and Technology</i> , <b>2019</b> , 56, 3329-3336  | 3.3  | 9  |
| 214 | A Comparative Review on the Extraction, Antioxidant Content and Antioxidant Potential of Different Parts of Walnut ( L.) Fruit and Tree. <i>Molecules</i> , <b>2019</b> , 24,   | 4.8  | 56 |
| 213 | Antioxidant Activity and Phenolic Composition of Amaranth () during Plant Growth. <i>Antioxidants</i> , <b>2019</b> , 8,  | 7.1  | 39 |
| 212 | Natural antioxidants of plant origin. <i>Advances in Food and Nutrition Research</i> , <b>2019</b> , 90, 1-81   | 6    | 35 |
| 211 | Phenolic Composition and Antioxidant Activities of Soybean ( <i>Glycine max</i> (L.) Merr.) Plant during Growth Cycle. <i>Agronomy</i> , <b>2019</b> , 9, 153   | 3.6  | 13 |
| 210 | Genotype-Related Differences in the Phenolic Compound Profile and Antioxidant Activity of Extracts from Olive ( L.) Leaves. <i>Molecules</i> , <b>2019</b> , 24,  | 4.8  | 25 |
| 209 | Hydrolysable Tannins <b>2019</b> , 337-343  |      | 3  |
| 208 | Characterizing the interaction between pyrogallol and human serum albumin by spectroscopic and molecular docking methods. <i>Journal of Biomolecular Structure and Dynamics</i> , <b>2019</b> , 37, 2766-2775                           | 3.6  | 39 |
| 207 | A Comprehensive Review on the Chemical Constituents and Functional Uses of Walnut ( spp.) Husk. <i>International Journal of Molecular Sciences</i> , <b>2019</b> , 20,  | 6.3  | 45 |
| 206 | Composition, and antioxidant and enzyme-inhibition activities, of essential oils from <i>Satureja thymbra</i> and <i>Thymbra spicata</i> var. <i>spicata</i> . <i>Flavour and Fragrance Journal</i> , <b>2019</b> , 34, 436-442         | 2.5  | 10 |

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| 205 | Zero-trans cake shortening: effects on batter, texture and sensory characteristics of high ratio cake. <i>Journal of Food Measurement and Characterization</i> , <b>2019</b> , 13, 3040-3048   | 2.8 | 4  |
| 204 | Recent developments in the detection of bovine serum albumin. <i>International Journal of Biological Macromolecules</i> , <b>2019</b> , 138, 602-617   | 7.9 | 61 |
| 203 | Comparison of Oxidative Status of Human Milk, Human Milk Fortifiers and Preterm Infant Formulas. <i>Foods</i> , <b>2019</b> , 8,   | 4.9 | 5  |
| 202 | Antioxidant Activity of Faba Bean Extracts <b>2019</b> ,   |     | 1  |
| 201 | Zein-CMC-PEG Multiple Nanocolloidal Systems as a Novel Approach for Nutra-Pharmaceutical Applications. <i>Advanced Pharmaceutical Bulletin</i> , <b>2019</b> , 9, 262-270  | 4.5 | 16 |
| 200 | Development and characterization of a Persian gumBodium caseinate biocomposite film accompanied by Zingiber officinale extract. <i>Journal of Applied Polymer Science</i> , <b>2019</b> , 136, 47215   | 2.9 | 19 |
| 199 | Effects of dietary inclusion of high- and low-tannin faba bean ( <i>Vicia faba</i> L.) seeds on microbiota, histology and fermentation processes of the gastrointestinal tract in finisher turkeys. <i>Animal Feed Science and Technology</i> , <b>2018</b> , 240, 184-196 | 3   | 7  |
| 198 | Molecular interactions of thymol with bovine serum albumin: Spectroscopic and molecular docking studies. <i>Journal of Molecular Recognition</i> , <b>2018</b> , 31, e2704   | 2.6 | 43 |
| 197 | Phenolic compounds and the antioxidant properties in seeds of green- and yellow-podded bean ( <i>Phaseolus vulgaris</i> L.) varieties. <i>CYTA - Journal of Food</i> , <b>2018</b> , 16, 373-380   | 2.3 | 7  |
| 196 | Zero-Trans Cake Shortening: Formulation and Characterization of Physicochemical, Rheological, and Textural Properties. <i>JAOCs, Journal of the American Oil ChemistshSociety</i> , <b>2018</b> , 95, 171-183  | 1.8 | 13 |
| 195 | Phenolic contents and antioxidant capacities of wild and cultivated white lupin ( <i>Lupinus albus</i> L.) seeds. <i>Food Chemistry</i> , <b>2018</b> , 258, 1-7   | 8.5 | 23 |
| 194 | Hepatoprotective and free radical scavenging actions of quercetin nanoparticles on aflatoxin B1-induced liver damage: in vitro/in vivo studies. <i>Artificial Cells, Nanomedicine and Biotechnology</i> , <b>2018</b> , 46, 411-420  | 6.1 | 56 |
| 193 | Characteristics of Wild Pear ( <i>Pyrus glabra</i> Boiss) Seed Oil and Its Oil-in-Water Emulsions: A Novel Source of Edible Oil. <i>European Journal of Lipid Science and Technology</i> , <b>2018</b> , 120, 1700284  | 3   | 12 |
| 192 | Walnut (L.) shell pyrolygneous acid: chemical constituents and functional applications.. <i>RSC Advances</i> , <b>2018</b> , 8, 22376-22391  | 3.7 | 29 |
| 191 | Improving the Frying Performance and Oxidative Stability of Refined Soybean Oil by Tocotrienol-Rich Unsaponifiable Matters of Kolkhoung ( <i>Pistacia khinjuk</i> ) Hull Oil. <i>JAOCs, Journal of the American Oil ChemistshSociety</i> , <b>2018</b> , 95, 619-628       | 1.8 | 10 |
| 190 | Content of Phenolic Compounds and Antioxidant Properties in Seeds of Sweet and Bitter Cultivars of Lupine ( <i>Lupinus angustifolius</i> ). <i>Natural Product Communications</i> , <b>2018</b> , 13, 1934578X1801301  | 0.9 | 1  |
| 189 | Influence of Catechin Fraction and High Molecular Fraction from Green Tea Extract on Lactobacillus, Bifidobacterium and Streptococcus Strains. <i>Natural Product Communications</i> , <b>2018</b> , 13, 1934578X1801300   | 0.9 | 1  |
| 188 | Antioxidant Potential of Grass Pea Seeds from European Countries. <i>Foods</i> , <b>2018</b> , 7,  | 4.9 | 12 |

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|-----|---|-----|----|
| 187 | Pectin modification assisted by nitrogen glow discharge plasma. <i>International Journal of Biological Macromolecules</i> , <b>2018</b> , 120, 2572-2578  | 7.9 | 19 |
| 186 | BSA/Chitosan Polyelectrolyte Complex: A Platform for Enhancing the Loading and Cancer Cell-Uptake of Resveratrol. <i>Macromolecular Research</i> , <b>2018</b> , 26, 808-813  | 1.9 | 7  |
| 185 | Evaluation of the characteristics of some plant polyphenols as molecules intercepting mitoxantrone. <i>Food Chemistry</i> , <b>2017</b> , 227, 142-148  | 8.5 | 8  |
| 184 | Antioxidative activities and phenolic compounds of pumpkin ( <i>Cucurbita pepo</i> ) seeds and amaranth ( <i>Amaranthus caudatus</i> ) grain extracts. <i>Natural Product Research</i> , <b>2017</b> , 31, 2178-2182  | 2.3 | 32 |
| 183 | Pectin-zinc-chitosan-polyethylene glycol colloidal nano-suspension as a food grade carrier for colon targeted delivery of resveratrol. <i>International Journal of Biological Macromolecules</i> , <b>2017</b> , 97, 16-22                                      | 7.9 | 45 |
| 182 | Hyaluronidase, acetylcholinesterase inhibiting potential, antioxidant activity, and LC-ESI-MS/MS analysis of polyphenolics of rose ( <i>Rosa rugosa</i> Thunb.) teas and tinctures. <i>International Journal of Food Properties</i> , <b>2017</b> , 20, S16-S25 | 3   | 9  |
| 181 | Antioxidant activity of broad bean seed extract and its phenolic composition. <i>Journal of Functional Foods</i> , <b>2017</b> , 38, 656-662  | 5.1 | 29 |
| 180 | Antioxidant capacity, phenolic composition and microbial stability of aronia juice subjected to high hydrostatic pressure processing. <i>Innovative Food Science and Emerging Technologies</i> , <b>2017</b> , 39, 141-147                                      | 6.8 | 32 |
| 179 | Effects of Gamma-Irradiation on the Antioxidant Potential of Traditional Bulgarian Teas. <i>Natural Product Communications</i> , <b>2017</b> , 12, 1934578X1701200  | 0.9 | 2  |
| 178 | Antioxidant Activity and Phenolic Composition of a Red Bean ( <i>Phaseolus vulgaris</i> ) Extract and its Fractions. <i>Natural Product Communications</i> , <b>2017</b> , 12, 1934578X1701200  | 0.9 | 5  |
| 177 | Protein precipitating capacity and antioxidant activity of Turkish Tombul hazelnut phenolic extract and its fractions. <i>Food Chemistry</i> , <b>2017</b> , 218, 584-590   | 8.5 | 13 |
| 176 | The Structure-Antioxidant Activity Relationship of Ferulates. <i>Molecules</i> , <b>2017</b> , 22,  | 4.8 | 19 |
| 175 | Changes in the Total Polyphenolic Content and Antioxidant Capacities of Perilla ( <i>Perilla frutescens</i> L.) Plant Extracts during the Growth Cycle. <i>Journal of Food Quality</i> , <b>2017</b> , 2017, 1-8  | 2.7 | 10 |
| 174 | The Potential Protective Effects of Phenolic Compounds against Low-density Lipoprotein Oxidation. <i>Current Pharmaceutical Design</i> , <b>2017</b> , 23, 2754-2766  | 3.3 | 26 |
| 173 | A preliminary study about the influence of high hydrostatic pressure processing in parallel with oak chip maceration on the physicochemical and sensory properties of a young red wine. <i>Food Chemistry</i> , <b>2016</b> , 194, 545-54                       | 8.5 | 42 |
| 172 | Recent Advances in Our Knowledge of the Biological Properties of Nuts <b>2016</b> , 377-409   |     | 0  |
| 171 | Antioxidant Potential and Phenolic Compounds of Some Widely Consumed Turkish White Bean ( <i>Phaseolus vulgaris</i> L.) Varieties. <i>Polish Journal of Food and Nutrition Sciences</i> , <b>2016</b> , 66, 253-260   | 3.1 | 22 |
| 170 | The effects of cold stress on the phenolic compounds and antioxidant capacity of grapevine ( <i>Vitis vinifera</i> L.) leaves. <i>Journal of Plant Physiology</i> , <b>2015</b> , 189, 97-104   | 3.6 | 65 |

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|-----|--|------|-----|
| 169 | Design and fabrication of a food-grade albumin-stabilized nanoemulsion. <i>Food Hydrocolloids</i> , <b>2015</b> , 44, 220-228  | 10.6 | 50  |
| 168 | Achievements and Challenges in Improving the Nutritional Quality of Food Legumes. <i>Critical Reviews in Plant Sciences</i> , <b>2015</b> , 34, 105-143  | 5.6  | 128 |
| 167 | Antioxidant Activity of Flaxseed Extracts in Lipid Systems. <i>Molecules</i> , <b>2015</b> , 21, E17   | 4.8  | 17  |
| 166 | Separation and characterization of phenolic compounds from dry-blanching peanut skins by liquid chromatography-electrospray ionization mass spectrometry. <i>Journal of Chromatography A</i> , <b>2014</b> , 1356, 64-81   | 4.5  | 72  |
| 165 | Compositional studies and biological activities of some mash bean ( <i>Vigna mungo</i> (L.) Hepper) cultivars commonly consumed in Pakistan. <i>Biological Research</i> , <b>2014</b> , 47, 23   | 7.6  | 43  |
| 164 | Changes in the composition of phenolic compounds and antioxidant properties of grapevine roots and leaves ( <i>Vitis vinifera</i> L.) under continuous of long-term drought stress. <i>Acta Physiologiae Plantarum</i> , <b>2014</b> , 36, 1491-1499                           | 2.6  | 119 |
| 163 | DMU-212 inhibits tumor growth in xenograft model of human ovarian cancer. <i>Biomedicine and Pharmacotherapy</i> , <b>2014</b> , 68, 397-400   | 7.5  | 18  |
| 162 | Protective effects of equimolar mixtures of monomer and dimer of dehydrozingerone with $\alpha$ -tocopherol and/or ascorbyl palmitate during bulk lipid autoxidation. <i>Food Chemistry</i> , <b>2014</b> , 157, 263-74  | 8.5  | 18  |
| 161 | Evaluation of the antiradical properties of phenolic acids. <i>International Journal of Molecular Sciences</i> , <b>2014</b> , 15, 16351-80  | 6.3  | 41  |
| 160 | Analysis of phenolic compounds and antioxidant abilities of extracts from germinating <i>Vitis californica</i> seeds submitted to cold stress conditions and recovery after the stress. <i>International Journal of Molecular Sciences</i> , <b>2014</b> , 15, 16211-25        | 6.3  | 17  |
| 159 | Separation and characterization of soluble esterified and glycoside-bound phenolic compounds in dry-blanching peanut skins by liquid chromatography-electrospray ionization mass spectrometry. <i>Journal of Agricultural and Food Chemistry</i> , <b>2014</b> , 62, 11488-504 | 5.7  | 26  |
| 158 | Studies on preparation of mixed fruit toffee from Fig and Guava fruits. <i>Journal of Food Science and Technology</i> , <b>2014</b> , 51, 2204-9   | 3.3  | 7   |
| 157 | Influence of abiotic stress during soybean germination followed by recovery on the phenolic compounds of radicles and their antioxidant capacity. <i>Acta Societatis Botanicorum Poloniae</i> , <b>2014</b> , 83, 209-218  | 1.5  | 19  |
| 156 | Different susceptibility of colon cancer DLD-1 and LOVO cell lines to apoptosis induced by DMU-212, a synthetic resveratrol analogue. <i>Toxicology in Vitro</i> , <b>2013</b> , 27, 2127-34   | 3.6  | 12  |
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| 149 | Cannabinoid-like anti-inflammatory compounds from flax fiber. <i>Cellular and Molecular Biology Letters</i> , <b>2012</b> , 17, 479-99  | 8.1  | 26  |
| 148 | Effects of high hydrostatic pressure processing on the physicochemical and sensorial properties of a red wine. <i>Innovative Food Science and Emerging Technologies</i> , <b>2012</b> , 16, 409-416                                 | 6.8  | 61  |
| 147 | Chemical composition of shells from red ( <i>Strongylocentrotus franciscanus</i> ) and green ( <i>Strongylocentrotus droebachiensis</i> ) sea urchin. <i>Food Chemistry</i> , <b>2012</b> , 133, 822-826                            | 8.5  | 32  |
| 146 | Protective effect of fresh and processed Jalapeño and Serrano peppers against food lipid and human LDL cholesterol oxidation. <i>Food Chemistry</i> , <b>2012</b> , 133, 827-834  | 8.5  | 30  |
| 145 | Antioxidant activity of mulberry fruit extracts. <i>International Journal of Molecular Sciences</i> , <b>2012</b> , 13, 2472-2480   | 6.9  | 65  |
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| 141 | Common Vetch ( <i>Vicia sativum</i> ) Seeds as a Source of Bioactive Compounds <b>2011</b> , 369-375  |      |     |
| 140 | Presence of caffeic acid in flaxseed lignan macromolecule. <i>Plant Foods for Human Nutrition</i> , <b>2011</b> , 66, 270-4   | 3.9  | 25  |
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| 138 | The response of terpenoids to exogenous gibberellic acid in <i>Cannabis sativa</i> L. at vegetative stage. <i>Acta Physiologiae Plantarum</i> , <b>2011</b> , 33, 1085-1091   | 2.6  | 22  |
| 137 | Protein-precipitating capacity of bearberry-leaf ( <i>Arctostaphylos uva-ursi</i> L. Sprengel) polyphenolics. <i>Food Chemistry</i> , <b>2011</b> , 124, 1507-1513  | 8.5  | 9   |
| 136 | Antioxidant activity of fresh and processed Jalapeño and Serrano peppers. <i>Journal of Agricultural and Food Chemistry</i> , <b>2011</b> , 59, 163-73  | 5.7  | 150 |
| 135 | SE-HPLC-DAD Analysis of Flaxseed Lignan Macromolecule and its Hydrolysates. <i>Polish Journal of Food and Nutrition Sciences</i> , <b>2011</b> , 61, 263-271  | 3.1  | 3   |
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| 130 | The impact of copper ions on growth, lipid peroxidation, and phenolic compound accumulation and localization in lentil ( <i>Lens culinaris</i> Medic.) seedlings. <i>Journal of Plant Physiology</i> , <b>2010</b> , 167, 270-6                 | 3.6 | 53  |
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| 125 | Studies on dehydration of figs using different sugar syrup treatments. <i>Journal of Food Science and Technology</i> , <b>2010</b> , 47, 442-5  | 3.3 | 8   |
| 124 | Antioxidant properties of extracts obtained from raw, dry-roasted, and oil-roasted US peanuts of commercial importance. <i>Plant Foods for Human Nutrition</i> , <b>2010</b> , 65, 311-8  | 3.9 | 34  |
| 123 | Antioxidant capacity of rapeseed meal and rapeseed oils enriched with meal extract. <i>European Journal of Lipid Science and Technology</i> , <b>2010</b> , 112, 750-760  | 3   | 23  |
| 122 | Free radical-scavenging capacity, antioxidant activity, and phenolic composition of green lentil ( <i>Lens culinaris</i> ). <i>Food Chemistry</i> , <b>2010</b> , 121, 705-711  | 8.5 | 136 |
| 121 | Antioxidant activity of a red lentil extract and its fractions. <i>International Journal of Molecular Sciences</i> , <b>2009</b> , 10, 5513-27  | 6.3 | 75  |
| 120 | Antioxidant activity and free radical-scavenging capacity of ethanolic extracts of thyme, oregano, and marjoram. <i>European Journal of Lipid Science and Technology</i> , <b>2009</b> , 111, 1111-1117   | 3   | 25  |
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| 117 | Steady-state and time-resolved fluorescence studies of stripped Borage oil. <i>Analytica Chimica Acta</i> , <b>2009</b> , 646, 85-9   | 6.6 | 8   |
| 116 | Antioxidant activity of hazelnut skin phenolics. <i>Journal of Agricultural and Food Chemistry</i> , <b>2009</b> , 57, 4645-50  |     | 108 |

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| 114 | Effect of warm-rearing and heat acclimation on pituitary-gonadal axis in male rats. <i>Journal of Developmental and Physical Disabilities</i> , <b>2008</b> , 31, 579-87   |     | 4   |
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| 112 | Antibacterial activity of tannin constituents from <i>Phaseolus vulgaris</i> , <i>Fagopyrum esculentum</i> , <i>Corylus avellana</i> and <i>Juglans nigra</i> . <i>Phytotherapy Research</i> , <b>2008</b> , 79, 217-9   | 3.2 | 46  |
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| 103 | Antioxidant contents and antioxidative properties of traditional rye breads. <i>Journal of Agricultural and Food Chemistry</i> , <b>2007</b> , 55, 734-40  | 5.7 | 81  |
| 102 | ANTIOXIDANT ACTIVITY OF EXTRACTS OF MALLOTUS PHILIPPINENSIS FRUIT AND BARK. <i>Journal of Food Lipids</i> , <b>2007</b> , 14, 280-297  |     | 13  |
| 101 | Changes in composition of phenolic compounds and antioxidant properties of <i>Vitis amurensis</i> seeds germinated under osmotic stress. <i>Acta Physiologiae Plantarum</i> , <b>2007</b> , 29, 283-290  | 2.6 | 24  |
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| 36 | Galactosides of Sucrose in Foods: Composition, Flatulence-Causing Effects, and Removal. <i>ACS Symposium Series</i> , <b>1997</b> , 127-151   | 0.4 | 19  |
| 35 | ANTIOXIDANT ACTIVITY OF PHENOLIC EXTRACTS OF EVENING PRIMROSE ( <i>OENOTHERA BIENNIS</i> ): A PRELIMINARY STUDY. <i>Journal of Food Lipids</i> , <b>1997</b> , 4, 75-86                           |     | 32  |
| 34 | Antioxidant activity of peptide fractions of capelin protein hydrolysates. <i>Food Chemistry</i> , <b>1997</b> , 58, 355-359  | 3.9 | 177 |
| 33 | A rapid chromatographic method for separation of individual catechins from green tea. <i>Food Research International</i> , <b>1996</b> , 29, 71-76  | 7   | 86  |
| 32 | Inhibition of pancreatic lipase by phenolic acids--examination in vitro. <i>Zeitschrift Fur Naturforschung - Section C Journal of Biosciences</i> , <b>1996</b> , 51, 903-5                       | 1.7 | 30  |
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| 30 | ANTIOXIDANT ACTIVITY OF PHENOLIC FRACTIONS OF EVERLASTING PEA, FABA BEAN AND BROAD BEAN. <i>Journal of Food Lipids</i> , <b>1996</b> , 3, 199-211   |     | 38  |
| 29 | ANTIOXIDANT ACTIVITY OF GREEN TEA CATECHINS IN A CAROTENE-LINOLEATE MODEL SYSTEM. <i>Journal of Food Lipids</i> , <b>1995</b> , 2, 47-56  |     | 52  |
| 28 | Isolation and partial characterization of oilseed phenolics and evaluation of their antioxidant activity. <i>Developments in Food Science</i> , <b>1995</b> , 1087-1099                           |     | 2   |
| 27 | Partial characterization of natural antioxidants in canola meal. <i>Food Research International</i> , <b>1995</b> , 28, 525-530   | 7   | 38  |
| 26 | Chromatographic separation of flaxseed phenolics. <i>Molecular Nutrition and Food Research</i> , <b>1994</b> , 38, 520-526  |     | 16  |

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| 24 | Chromatographic separation of glucopyranosyl sinapate from canola meal. <i>JAOCS, Journal of the American Oil ChemistshSociety</i> , <b>1994</b> , 71, 551-552   | 1.8 | 18  |
| 23 | Isolation and Identification of an Antioxidative Component in Canola Meal. <i>Journal of Agricultural and Food Chemistry</i> , <b>1994</b> , 42, 1285-1290   | 5.7 | 137 |
| 22 | Natural antioxidants from low-pungency mustard flour. <i>Food Research International</i> , <b>1994</b> , 27, 489-493   | 7   | 64  |
| 21 | Application of Sephadex LH-20 Chromatography for the Separation of Cyanogenic Glycosides and Hydrophylic Phenolic Fraction from Flaxseed. <i>Journal of Liquid Chromatography and Related Technologies</i> , <b>1994</b> , 17, 1291-1299 |     | 10  |
| 20 | Extrusion influence on the nutritive value of casein preparations. <i>Molecular Nutrition and Food Research</i> , <b>1993</b> , 37, 1-4  |     |     |
| 19 | Adsorption of bile salts by buckwheat fibre. <i>Molecular Nutrition and Food Research</i> , <b>1993</b> , 37, 66-68  |     | 2   |
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| 17 | Removal of cyanogenic glycosides of flaxseed meal. <i>Food Chemistry</i> , <b>1993</b> , 48, 263-266   | 8.5 | 40  |
| 16 | Chromatographic techniques for preparation of linustatin and neolinustatin from flaxseed: standards for glycoside analyses. <i>Food Chemistry</i> , <b>1993</b> , 48, 99-101   | 8.5 | 7   |
| 15 | ANTIOXIDANT ACTIVITY OF ETHANOLIC EXTRACTS OF FLAXSEED IN A $\beta$ CAROTENE-LINOLEATE MODEL SYSTEM. <i>Journal of Food Lipids</i> , <b>1993</b> , 1, 111-117  |     | 56  |
| 14 | HPTLC and electrochromatography of rapeseed peptides. <i>Molecular Nutrition and Food Research</i> , <b>1992</b> , 36, 87-89   |     |     |
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| 8  | Influence of cooking methods on the nutritive value of turkey meat. <i>Molecular Nutrition and Food Research</i> , <b>1986</b> , 30, 987-93  |     | 4   |



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| 7 | Organochlorine insecticides and heavy metals in fish from Mutek Lake, N.E. Poland. <i>Bulletin of Environmental Contamination and Toxicology</i> , <b>1986</b> , 37, 587-92   | 2.7 | 4  |
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