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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.

161 papers	5,677 citations	36 h-index	69 g-index
170 ext. papers	6,834 ext. citations	5 avg, IF	6.44 L-index

#	Paper	IF	Citations
161	Antioxidant activity and phenolic compounds in 32 selected herbs. <i>Food Chemistry</i> , 2007 , 105, 940-949	8.5	1089
160	Polyphenolic compounds and antioxidant activity of new and old apple varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2008 , 56, 6520-30	5.7	252
159	Effect of Convective and Vacuum Microwave Drying on the Bioactive Compounds, Color, and Antioxidant Capacity of Sour Cherries. <i>Food and Bioprocess Technology</i> , 2014 , 7, 829-841	5.1	238
158	Effect of drying methods with the application of vacuum microwaves on the bioactive compounds, color, and antioxidant activity of strawberry fruits. <i>Journal of Agricultural and Food Chemistry</i> , 2009 , 57, 1337-43	5.7	238
157	Polyphenolic composition, antioxidant activity, and polyphenol oxidase (PPO) activity of quince (<i>Cydonia oblonga</i> Miller) varieties. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 2762-72	5.7	111
156	Comparison of phenolic compounds and antioxidant potential between selected edible fruits and their leaves. <i>Journal of Functional Foods</i> , 2015 , 14, 736-746	5.1	109
155	Analysis of Lipophilic and Hydrophilic Bioactive Compounds Content in Sea Buckthorn (<i>Hippophae rhamnoides</i> L.) Berries. <i>Journal of Agricultural and Food Chemistry</i> , 2015 , 63, 4120-9	5.7	95
154	Colour, phenolic content and antioxidant capacity of some fruits dehydrated by a combination of different methods. <i>Food Chemistry</i> , 2013 , 141, 3889-96	8.5	92
153	The influence of different the drying methods on chemical composition and antioxidant activity in chokeberries. <i>LWT - Food Science and Technology</i> , 2016 , 66, 484-489	5.4	86
152	Chemical composition, antioxidant capacity, and sensory quality of dried jujube fruits as affected by cultivar and drying method. <i>Food Chemistry</i> , 2016 , 207, 170-9	8.5	81
151	Identification and characterization of low molecular weight polyphenols in berry leaf extracts by HPLC-DAD and LC-ESI/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2011 , 59, 12830-5	5.7	78
150	Phenolic composition, ascorbic acid content, and antioxidant capacity of Spanish jujube (<i>Ziziphus jujube</i> Mill.) fruits. <i>Food Chemistry</i> , 2016 , 201, 307-14	8.5	77
149	Influence of apple puree preparation and storage on polyphenol contents and antioxidant activity. <i>Food Chemistry</i> , 2008 , 107, 1473-1484	8.5	76
148	Physicochemical properties of whole fruit plum powders obtained using different drying technologies. <i>Food Chemistry</i> , 2016 , 207, 223-32	8.5	75
147	Comparative study of phenolic content and antioxidant activity of strawberry puree, clear, and cloudy juices. <i>European Food Research and Technology</i> , 2009 , 228, 623-631	3.4	75
146	Antioxidant activity of the phenolic compounds of hawthorn, pine and skullcap. <i>Food Chemistry</i> , 2007 , 103, 853-859	8.5	74
145	Phenolic compounds, antioxidant and antidiabetic activity of different cultivars of <i>Ficus carica</i> L. fruits. <i>Journal of Functional Foods</i> , 2016 , 25, 421-432	5.1	74

144	Evaluation of sour cherry (<i>Prunus cerasus</i> L.) fruits for their polyphenol content, antioxidant properties, and nutritional components. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 12332-45	5.7	73
143	Phytochemical compounds and biological effects of Actinidia fruits. <i>Journal of Functional Foods</i> , 2017 , 30, 194-202	5.1	72
142	Combined Drying of Apple Cubes by Using of Heat Pump, Vacuum-Microwave, and Intermittent Techniques. <i>Food and Bioprocess Technology</i> , 2014 , 7, 975-989	5.1	70
141	Drying of Garlic Slices Using Convective Pre-drying and Vacuum-Microwave Finishing Drying: Kinetics, Energy Consumption, and Quality Studies. <i>Food and Bioprocess Technology</i> , 2014 , 7, 398-408	5.1	70
140	Antioxidant activity and protein-polyphenol interactions in a pomegranate (<i>Punica granatum</i> L.) yogurt. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 6417-25	5.7	65
139	Physico-chemical, nutritional, and volatile composition and sensory profile of Spanish jujube (<i>Ziziphus jujuba</i> Mill.) fruits. <i>Journal of the Science of Food and Agriculture</i> , 2016 , 96, 2682-91	4.3	62
138	Phenolic and carotenoid profile of new goji cultivars and their anti-hyperglycemic, anti-aging and antioxidant properties. <i>Journal of Functional Foods</i> , 2018 , 48, 632-642	5.1	59
137	Effect of pectinase treatment on extraction of antioxidant phenols from pomace, for the production of puree-enriched cloudy apple juices. <i>Food Chemistry</i> , 2011 , 127, 623-31	8.5	59
136	Variability of phytochemical properties and content of bioactive compounds in <i>Lonicera caerulea</i> L. var. <i>kamtschatica</i> berries. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 12072-84	5.7	52
135	Evaluation of phytochemicals, antioxidant capacity, and antidiabetic activity of novel smoothies from selected <i>Prunus</i> fruits. <i>Journal of Functional Foods</i> , 2016 , 25, 397-407	5.1	48
134	Effect of l-ascorbic acid, sugar, pectin and freeze-thaw treatment on polyphenol content of frozen strawberries. <i>LWT - Food Science and Technology</i> , 2009 , 42, 581-586	5.4	47
133	Phenolic composition, physicochemical properties and antioxidant activity of interspecific hybrids of grapes growing in Poland. <i>Food Chemistry</i> , 2017 , 215, 263-73	8.5	45
132	Effects of various clarification treatments on phenolic compounds and color of apple juice. <i>European Food Research and Technology</i> , 2007 , 224, 755-762	3.4	42
131	Influence of osmotic dehydration pre-treatment and combined drying method on physico-chemical and sensory properties of pomegranate arils, cultivar Mollar de Elche. <i>Food Chemistry</i> , 2017 , 232, 306-315	8.5	40
130	Drying Kinetics and Bioactivity of Beetroot Slices Pretreated in Concentrated Chokeberry Juice and Dried with Vacuum Microwaves. <i>Drying Technology</i> , 2015 , 33, 1644-1653	2.6	40
129	Identification and quantification of major derivatives of ellagic acid and antioxidant properties of thinning and ripe Spanish pomegranates. <i>Journal of Functional Foods</i> , 2015 , 12, 354-364	5.1	40
128	Application of ultra performance liquid chromatography-photodiode detector-quadrupole/time of flight-mass spectrometry (UPLC-PDA-Q/TOF-MS) method for the characterization of phenolic compounds of <i>Lepidium sativum</i> L. sprouts. <i>European Food Research and Technology</i> , 2013 , 236, 699-706	3.4	40
127	Analysis of Phenolic Compounds and Antioxidant Activity in Wild Blackberry Fruits. <i>International Journal of Molecular Sciences</i> , 2015 , 16, 14540-53	6.3	38

126	The effect of addition of chokeberry, flowering quince fruits and rhubarb juice to strawberry jams on their polyphenol content, antioxidant activity and colour. <i>European Food Research and Technology</i> , 2008 , 227, 1043-1051	3.4	37
125	Effect of different drying techniques on physical properties, total polyphenols and antioxidant capacity of blackcurrant pomace powders. <i>LWT - Food Science and Technology</i> , 2017 , 78, 114-121	5.4	36
124	Influence of Osmodehydration Pretreatment and Combined Drying Method on the Bioactive Potential of Sour Cherry Fruits. <i>Food and Bioprocess Technology</i> , 2015 , 8, 824-836	5.1	36
123	Effect of dried powder preparation process on polyphenolic content and antioxidant activity of blue honeysuckle berries (<i>Lonicera caerulea</i> L. var. <i>kamtschatica</i>). <i>LWT - Food Science and Technology</i> , 2016 , 67, 214-222	5.4	36
122	Anticholinergic effects of <i>Actinidia arguta</i> fruits and their polyphenol content determined by liquid chromatography-photodiode array detector-quadrupole/time of flight-mass spectrometry (LC-MS-PDA-Q/TOF). <i>Food Chemistry</i> , 2019 , 271, 216-223	8.5	35
121	Antioxidant property and storage stability of quince juice phenolic compounds. <i>Food Chemistry</i> , 2014 , 152, 261-70	8.5	34
120	Anti-Hyperglycemic and Anticholinergic Effects of Natural Antioxidant Contents in Edible Flowers. <i>Antioxidants</i> , 2019 , 8,	7.1	33
119	Preharvest treatments with malic, oxalic, and acetylsalicylic acids affect the phenolic composition and antioxidant capacity of coriander, dill and parsley. <i>Food Chemistry</i> , 2017 , 226, 179-186	8.5	31
118	Bioactive compound composition of pomegranate fruits removed during thinning. <i>Journal of Food Composition and Analysis</i> , 2015 , 37, 11-19	4.1	31
117	Kinetics, biocompounds, antioxidant activity, and sensory attributes of quinces as affected by drying method. <i>Food Chemistry</i> , 2018 , 255, 157-164	8.5	31
116	Determination of phenolic compounds and antioxidant activity in leaves from wild <i>Rubus</i> L. species. <i>Molecules</i> , 2015 , 20, 4951-66	4.8	31
115	Anti-Oxidant and Anti-Enzymatic Activities of Sea Buckthorn (L.) Fruits Modulated by Chemical Components. <i>Antioxidants</i> , 2019 , 8,	7.1	31
114	Drying-induced physico-chemical changes in cranberry products. <i>Food Chemistry</i> , 2018 , 240, 448-455	8.5	30
113	Effects of microwave roasting on physicochemical properties of pistachios (<i>Pistacia vera</i> L.). <i>Food Science and Biotechnology</i> , 2015 , 24, 1995-2001	3	30
112	Antidiabetic, Anticholinesterase and Antioxidant Activity vs. Terpenoids and Phenolic Compounds in Selected New Cultivars and Hybrids of Artichoke L. <i>Molecules</i> , 2019 , 24,	4.8	29
111	The content of phenolic compounds in leaf tissues of white (<i>Aesculus hippocastanum</i> L.) and red horse chestnut (<i>Aesculus carea</i> H.) colonized by the horse chestnut leaf miner (<i>Cameraria ohridella</i> Deschka & Dimijl. <i>Molecules</i> , 2014 , 19, 14625-36	4.8	29
110	Effects of blackcurrant and apple mash blending on the phenolics contents, antioxidant capacity, and colour of juices. <i>Czech Journal of Food Sciences</i> , 2009 , 27, 338-351	1.3	29
109	Comparison of bioactive potential of cranberry fruit and fruit-based products versus leaves. <i>Journal of Functional Foods</i> , 2016 , 22, 232-242	5.1	28

108	Stability of phenolic compounds, antioxidant activity and colour through natural sweeteners addition during storage of sour cherry puree. <i>Food Chemistry</i> , 2016 , 196, 925-34	8.5	28
107	1-Methylcyclopropene postharvest treatment and their effect on apple quality during long-term storage time. <i>European Food Research and Technology</i> , 2014 , 239, 603-612	3.4	28
106	Effect of l-ascorbic acid addition on quality, polyphenolic compounds and antioxidant capacity of cloudy apple juices. <i>European Food Research and Technology</i> , 2013 , 236, 777-798	3.4	28
105	UPLC-PDA-Q/TOF-MS profiling of phenolic and carotenoid compounds and their influence on anticholinergic potential for AChE and BuChE inhibition and on-line antioxidant activity of selected Hippophaë rhamnoides L. cultivars. <i>Food Chemistry</i> , 2020 , 309, 125766	8.5	28
104	Characterization and content of flavonol derivatives of Allium ursinum L. plant. <i>Journal of Agricultural and Food Chemistry</i> , 2013 , 61, 176-84	5.7	26
103	Characterisation of (poly)phenolic constituents of two interspecific red hybrids of Rondo and Regent (Vitis vinifera) by LC-PDA-ESI-MS QToF. <i>Food Chemistry</i> , 2018 , 239, 94-101	8.5	25
102	Inhibitory Potential against Digestive Enzymes Linked to Obesity and Type 2 Diabetes and Content of Bioactive Compounds in 20 Cultivars of the Peach Fruit Grown in Poland. <i>Plant Foods for Human Nutrition</i> , 2018 , 73, 314-320	3.9	24
101	Anthocyanins decay in pomegranate enriched fermented milks as a function of bacterial strain and processing conditions. <i>LWT - Food Science and Technology</i> , 2017 , 80, 193-199	5.4	23
100	Principal component analysis (PCA) of physicochemical compounds content in different cultivars of peach fruits, including qualification and quantification of sugars and organic acids by HPLC. <i>European Food Research and Technology</i> , 2019 , 245, 929-938	3.4	23
99	Dynamics of changes in organic acids, sugars and phenolic compounds and antioxidant activity of sea buckthorn and sea buckthorn-apple juices during malolactic fermentation. <i>Food Chemistry</i> , 2020 , 332, 127382	8.5	23
98	Antioxidant Activity Modulated by Polyphenol Contents in Apple and Leaves during Fruit Development and Ripening. <i>Antioxidants</i> , 2020 , 9,	7.1	23
97	Effect of cultivar and storage temperature on identification and stability of polyphenols in strawberry cloudy juices. <i>Journal of Food Composition and Analysis</i> , 2016 , 54, 10-19	4.1	23
96	Characterization in vitro potency of biological active fractions of seeds, skins and flesh from selected Vitis vinifera L. cultivars and interspecific hybrids. <i>Journal of Functional Foods</i> , 2019 , 56, 353-363	5.1	21
95	Chemical Composition, Antioxidant Capacity, and Sensory Quality of Dried Sour Cherry Fruits pre-Dehydrated in Fruit Concentrates. <i>Food and Bioprocess Technology</i> , 2015 , 8, 2076-2095	5.1	21
94	The influence of physical properties of selected plant materials on the process of osmotic dehydration. <i>LWT - Food Science and Technology</i> , 2018 , 91, 588-594	5.4	21
93	The influence of nitrogen and potassium fertilisation on the content of polyphenolic compounds and antioxidant capacity of coloured potato. <i>Journal of Food Composition and Analysis</i> , 2016 , 47, 69-75	4.1	21
92	Composition and quantification of major polyphenolic compounds, antioxidant activity and colour properties of quince and mixed quince jams. <i>International Journal of Food Sciences and Nutrition</i> , 2013 , 64, 749-56	3.7	21
91	Polyphenol Compounds and Biological Activity of Caper (L.) Flowers Buds. <i>Plants</i> , 2019 , 8,	4.5	21

90	Characterisation of the Convective Hot-Air Drying and Vacuum Microwave Drying of : Antioxidant Activity, Essential Oil Volatile Composition and Quality Studies. <i>Molecules</i> , 2019 , 24,	4.8	20
89	Anti-diabetic, anti-cholinesterase, and antioxidant potential, chemical composition and sensory evaluation of novel sea buckthorn-based smoothies. <i>Food Chemistry</i> , 2021 , 338, 128105	8.5	20
88	The effects of enzymatic pre-treatment and type of yeast on chemical properties of white wine. <i>LWT - Food Science and Technology</i> , 2017 , 79, 445-453	5.4	19
87	Content of bioactive compounds in the peach kernels and their antioxidant, anti-hyperglycemic, anti-aging properties. <i>European Food Research and Technology</i> , 2019 , 245, 1123-1136	3.4	19
86	Influence of Different Drying Techniques on Phenolic Compounds, Antioxidant Capacity and Colour of Mill. Fruits. <i>Molecules</i> , 2019 , 24,	4.8	19
85	Characterization of phenolic compounds and antioxidant activity of <i>Solanum scabrum</i> and <i>Solanum burbankii</i> berries. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 1512-9	5.7	19
84	Chemical Composition and Antioxidant Properties of Powders Obtained from Different Plum Juice Formulations. <i>International Journal of Molecular Sciences</i> , 2017 , 18,	6.3	19
83	Bioactive compounds vs. organoleptic assessment of Smoothies-type products prepared from selected fruit species. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 98-106	3.8	18
82	Effect of different pre-treatment maceration techniques on the content of phenolic compounds and color of Dornfelder wines elaborated in cold climate. <i>Food Chemistry</i> , 2021 , 339, 127888	8.5	18
81	Functional relationships between phytochemicals and drying conditions during the processing of blackcurrant pomace into powders. <i>Advanced Powder Technology</i> , 2017 , 28, 1340-1348	4.6	17
80	Antioxidant Activity, and Volatile and Phytosterol Contents of Dehydrated Using Conventional and Vacuum Microwave Drying Methods. <i>Molecules</i> , 2019 , 24,	4.8	17
79	Volatile and polyphenol composition, anti-oxidant, anti-diabetic and anti-aging properties, and drying kinetics as affected by convective and hybrid vacuum microwave drying of <i>Rosmarinus officinalis</i> L. <i>Industrial Crops and Products</i> , 2020 , 151, 112463	5.9	17
78	Phenolic compounds and antioxidant activity of twelve grape cultivars measured by chemical and electrochemical methods. <i>European Food Research and Technology</i> , 2018 , 244, 1933-1943	3.4	17
77	Sensory attributes and changes of physicochemical properties during storage of smoothies prepared from selected fruit. <i>LWT - Food Science and Technology</i> , 2016 , 71, 102-109	5.4	16
76	Effect of apple leaves addition on physicochemical properties of cloudy beverages. <i>Industrial Crops and Products</i> , 2013 , 44, 413-420	5.9	16
75	UPLC-PDA-Q/TOF-MS identification of bioactive compounds and on-line UPLC-ABTS assay in <i>Fallopia japonica</i> Houtt and <i>Fallopia sachalinensis</i> (F.Schmidt) leaves and rhizomes grown in Poland. <i>European Food Research and Technology</i> , 2019 , 245, 691-706	3.4	16
74	The Influence of the Osmotic Dehydration Process on Physicochemical Properties of Osmotic Solution. <i>Molecules</i> , 2017 , 22,	4.8	15
73	Sprouts vs. Microgreens as Novel Functional Foods: Variation of Nutritional and Phytochemical Profiles and Their In Vitro Bioactive Properties. <i>Molecules</i> , 2020 , 25,	4.8	15

72	Effect of Different Yeast Strains and Temperature of Fermentation on Basic Enological Parameters, Polyphenols and Volatile Compounds of Aurore White Wine. <i>Foods</i> , 2019 , 8,	4.9	15
71	Drying of Phyla nodiflora Leaves: Antioxidant Activity, Volatile and Phytosterol Content, Energy Consumption, and Quality Studies. <i>Processes</i> , 2019 , 7, 210	2.9	14
70	Phenolic and triterpenoid composition and inhibition of α -amylase of pistachio kernels (<i>Pistacia vera</i> L.) as affected by rootstock and irrigation treatment. <i>Food Chemistry</i> , 2018 , 261, 240-245	8.5	14
69	The effects of flash release conditions on the phenolic compounds and antioxidant activity of Pinot noir red wine. <i>European Food Research and Technology</i> , 2017 , 243, 999-1007	3.4	13
68	Technological aspects as the main impact on quality of quince liquors. <i>Food Chemistry</i> , 2015 , 167, 387-958.	5	13
67	Hybrid Drying of <i>Murraya koenigii</i> Leaves: Energy Consumption, Antioxidant Capacity, Profiling of Volatile Compounds and Quality Studies. <i>Processes</i> , 2020 , 8, 240	2.9	13
66	ABTS On-Line Antioxidant, α -Amylase, α -Glucosidase, Pancreatic Lipase, Acetyl- and Butyrylcholinesterase Inhibition Activity of Fruits Determined by Polyphenols and other Chemical Compounds. <i>Antioxidants</i> , 2020 , 9,	7.1	13
65	Quality Parameters and Consumer Acceptance of Jelly Candies Based on Pomegranate Juice ""'. <i>Foods</i> , 2020 , 9,	4.9	13
64	Phytochemical composition of smoothies combining pomegranate juice (<i>Punica granatum</i> L) and Mediterranean minor crop purbs (<i>Ficus carica</i> , <i>Cydonia oblonga</i> , and <i>Ziziphus jujube</i>). <i>Journal of the Science of Food and Agriculture</i> , 2018 , 98, 5731-5741	4.3	13
63	Influence of different drying methods on the quality of Japanese quince fruit. <i>LWT - Food Science and Technology</i> , 2019 , 114, 108416	5.4	13
62	Influence of cherry leaf-spot on changes in the content of phenolic compounds in sour cherry (<i>Prunus cerasus</i> L.) leaves. <i>Physiological and Molecular Plant Pathology</i> , 2014 , 86, 28-34	2.6	13
61	The Effect of Selected Fruit Juice Concentrates Used as Osmotic Agents on the Drying Kinetics and Chemical Properties of Vacuum-Microwave Drying of Pumpkin. <i>Journal of Food Quality</i> , 2018 , 2018, 1-11	2.7	13
60	Polyphenol content and antioxidative activity in apple purbs with rhubarb juice supplement. <i>International Journal of Food Science and Technology</i> , 2008 , 43, 501-509	3.8	12
59	Postharvest changes in phenolic compounds and antioxidant capacity of apples cv. Jonagold growing in different locations in Europe. <i>Food Chemistry</i> , 2020 , 310, 125912	8.5	12
58	Influence Carrier Agents, Drying Methods, Storage Time on Physico-Chemical Properties and Bioactive Potential of Encapsulated Sea Buckthorn Juice Powders. <i>Molecules</i> , 2020 , 25,	4.8	12
57	Carotenoids, chlorophylls, vitamin E and amino acid profile in fruits of nineteen <i>Chaenomeles</i> cultivars. <i>Journal of Food Composition and Analysis</i> , 2020 , 93, 103608	4.1	11
56	Bioactive compounds and sensory attributes of sour cherry puree sweetened with natural sweeteners. <i>International Journal of Food Science and Technology</i> , 2015 , 50, 585-591	3.8	10
55	Quality of pomegranate pomace as affected by drying method. <i>Journal of Food Science and Technology</i> , 2018 , 55, 1074-1082	3.3	10

54	The influence of different carrier agents and drying techniques on physical and chemical characterization of Japanese quince (<i>Chaenomeles japonica</i>) microencapsulation powder. <i>Food Chemistry</i> , 2020 , 323, 126830	8.5	10
53	Functional and sensory properties of pistachio nuts as affected by cultivar. <i>Journal of the Science of Food and Agriculture</i> , 2019 , 99, 6696-6705	4.3	9
52	Physicochemical characterisation of quince fruits for industrial use: yield, turbidity, viscosity and colour properties of juices. <i>International Journal of Food Science and Technology</i> , 2014 , 49, 1818-1824	3.8	9
51	The influence of yeast type and storage temperature on content of phenolic compounds, antioxidant activity, colour and sensory attributes of chokeberry wine. <i>European Food Research and Technology</i> , 2017 , 243, 2199-2209	3.4	9
50	Polyphenol Profile in Manzanilla Table Olives As Affected by Water Deficit during Specific Phenological Stages and Spanish-Style Processing. <i>Journal of Agricultural and Food Chemistry</i> , 2019 , 67, 661-670	5.7	9
49	The impact of the osmotic dehydration process and its parameters on the mass transfer and quality of dried apples. <i>Drying Technology</i> , 2021 , 39, 1074-1086	2.6	9
48	Formulation and storage effects on pomegranate smoothie phenolic composition, antioxidant capacity and color. <i>LWT - Food Science and Technology</i> , 2018 , 96, 322-328	5.4	9
47	Roots and Leaf Extracts of L. and Their Biological Activities. <i>Plants</i> , 2020 , 9,	4.5	8
46	The Influence of Inulin on the Retention of Polyphenolic Compounds during the Drying of Blackcurrant Juice. <i>Molecules</i> , 2019 , 24,	4.8	8
45	Triterpenoids, phenolic compounds, macro- and microelements in anatomical parts of sea buckthorn (<i>Hippophaë rhamnoides</i> L.) berries, branches and leaves. <i>Journal of Food Composition and Analysis</i> , 2021 , 103, 104107	4.1	8
44	Changes of peach juices during the shelf-life and their in vitro effect on glycolipid digestion and neurotransmitter metabolism. <i>International Journal of Food Science and Technology</i> , 2019 , 54, 1865-1873	3.8	7
43	Degradation Kinetics of Anthocyanins in Sour Cherry Cloudy Juices at Different Storage Temperature. <i>Processes</i> , 2019 , 7, 367	2.9	7
42	The Influence of Maltodextrin and Inulin on the Physico-Chemical Properties of Cranberry Juice Powders. <i>ChemEngineering</i> , 2020 , 4, 12	2.6	6
41	The influence of different strains of <i>Oenococcus oeni</i> malolactic bacteria on profile of organic acids and phenolic compounds of red wine cultivars Rondo and Regent growing in a cold region. <i>Journal of Food Science</i> , 2020 , 85, 1070-1081	3.4	6
40	Comparison of bioactive compounds and health promoting properties of fruits and leaves of apple, pear and quince. <i>Scientific Reports</i> , 2021 , 11, 20253	4.9	6
39	Volatile Composition and Sensory Attributes of Smoothies Based on Pomegranate Juice and Mediterranean Fruit Purées (Fig, Jujube and Quince). <i>Foods</i> , 2020 , 9,	4.9	6
38	Nutritional, Phytochemical Characteristics and In Vitro Effect on α -Amylase, α -Glucosidase, Lipase, and Cholinesterase Activities of 12 Coloured Carrot Varieties. <i>Foods</i> , 2021 , 10,	4.9	6
37	Changing the content of phenolic compounds as the response of blackcurrant (<i>Ribes nigrum</i> L.) leaves after blackcurrant leaf midge (<i>Dasineura tetensi</i> Rös.) infestation. <i>Plant Physiology and Biochemistry</i> , 2016 , 106, 149-58	5.4	6

36	Moderation of Inulin and Polyphenolics Contents in Three Cultivars of <i>Helianthus tuberosus</i> L. by Potassium Fertilization. <i>Agronomy</i> , 2019 , 9, 884	3.6	6
35	Oxidative Stability of the Meat of Broilers Fed Diets Supplemented with Various Levels of Blackcurrant Extract (<i>Ribes nigrum</i> L.) during Different Time Period. <i>Journal of Chemistry</i> , 2018 , 2018, 1-9	2.3	6
34	Fruit tree leaves as unconventional and valuable source of chlorophyll and carotenoid compounds determined by liquid chromatography-photodiode-quadrupole/time of flight-electrospray ionization-mass spectrometry (LC-PDA-qToF-ESI-MS). <i>Food Chemistry</i> , 2021 , 349, 129156	8.5	6
33	Qualitative and Quantitative Evaluation of Heat-Induced Changes in Polyphenols and Antioxidant Capacity in L. By-products. <i>Molecules</i> , 2019 , 24,	4.8	5
32	A Critical Overview of Labeling Information of Pomegranate Juice-Based Drinks: Phytochemicals Content and Health Claims. <i>Journal of Food Science</i> , 2019 , 84, 886-894	3.4	5
31	Increased content of phenolic compounds in pear leaves after infection by the pear rust pathogen. <i>Physiological and Molecular Plant Pathology</i> , 2015 , 91, 113-119	2.6	5
30	Effects of Different Drying Methods on the Retention of Bioactive Compounds, On-Line Antioxidant Capacity and Color of the Novel Snack from Red-Fleshed Apples. <i>Molecules</i> , 2020 , 25,	4.8	5
29	Osmotic Dehydration as a Pretreatment Modulating the Physicochemical and Biological Properties of the Japanese Quince Fruit Dried by the Convective and Vacuum-Microwave Method. <i>Food and Bioprocess Technology</i> , 2020 , 13, 1801-1816	5.1	5
28	How a Spanish Group of Millennial Generation Perceives the Commercial Novel Smoothies?. <i>Foods</i> , 2020 , 9,	4.9	5
27	Profiling of polyphenols by LC-QTOF/ESI-MS, characteristics of nutritional compounds and in vitro effect on pancreatic lipase, α -glucosidase, α -amylase, cholinesterase and cyclooxygenase activities of sweet (<i>Prunus avium</i>) and sour (<i>P. cerasus</i>) cherries leaves and fruits. <i>Industrial Crops and Products</i> , 2021 , 174, 114214	5.9	4
26	Bioactive compounds of selected fruit juices. <i>Natural Product Communications</i> , 2009 , 4, 671-6	0.9	4
25	Effect of 1-methylcyclopropene postharvest treatment apple and storage on the cloudy juices properties. <i>LWT - Food Science and Technology</i> , 2014 , 59, 1166-1174	5.4	3
24	Maintaining intestinal microflora balance in heat-stressed broilers using dietary creeping wood sorrel (<i>Oxalis corniculata</i>) powder and chromium (chromium picolinate). <i>Spanish Journal of Agricultural Research</i> , 2020 , 18, e0612	1.1	3
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