Aneta Wojdylo

List of Publications by Year in Descending Order

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	Phytoprostanes, phytofurans, tocopherols, tocotrienols, carotenoids and free amino acids and biological potential of sea buckthorn juices. *Journal of the Science of Food and Agriculture*, **2022**, 102, 185-197	4.3	2
160	Utilisation of soybean post-production waste in single- and double-layered films based on furcellaran to obtain packaging materials for food products prone to oxidation.. *Food Chemistry*, **2022**, 387, 132883	8.5	0
159	UPLC/ESI-Q-TOF-MS analysis of (poly)phenols, tocols and amino acids in Chaenomeles leaves versus in vitro anti-enzyme activities. *Industrial Crops and Products*, **2022**, 181, 114829	5.9	1
158	Antioxidant activities and polyphenolic identification by UPLC-MS/MS of autoclaved brewers□spent grain. *LWT - Food Science and Technology*, **2022**, 163, 113612	5.4	0
157	The Potential of Spent Barley as a Functional Food Ingredient: Study on the Comparison of Dietary Fiber and Bioactivity. *Proceedings (mdpi)*, **2021**, 70, 86	0.3	1
156	Profile of Phenolic Compounds of L. Leaf Extract Determined by LC-ESI-QTOF-MS/MS and Their Antioxidant, Anti-Diabetic, Anti-Cholinesterase, and Anti-Inflammatory Potency.. *Antioxidants*, **2021**, 10,	7.1	2
155	Comparison of bioactive compounds and health promoting properties of fruits and leaves of apple, pear and quince. *Scientific Reports*, **2021**, 11, 20253	4.9	6
154	Profiling of polyphenols by LC-QTOF/ESI-MS, characteristics of nutritional compounds and in vitro effect on pancreatic lipase, □glucosidase, □amylase, cholinesterase and cyclooxygenase activities of sweet (Prunus avium) and sour (P. cerasus) cherries leaves and fruits. *Industrial Crops and Products*, **2021**, 174, 114214	5.9	4
153	Nutritional, Phytochemical Characteristics and In Vitro Effect on □Amylase, □Glucosidase, Lipase, and Cholinesterase Activities of 12 Coloured Carrot Varieties. *Foods*, **2021**, 10,	4.9	6
152	The impact of the osmotic dehydration process and its parameters on the mass transfer and quality of dried apples. *Drying Technology*, **2021**, 39, 1074-1086	2.6	9
151	Anti-diabetic, anti-cholinesterase, and antioxidant potential, chemical composition and sensory evaluation of novel sea buckthorn-based smoothies. *Food Chemistry*, **2021**, 338, 128105	8.5	20
150	Effect of different pre-treatment maceration techniques on the content of phenolic compounds and color of Dornfelder wines elaborated in cold climate. *Food Chemistry*, **2021**, 339, 127888	8.5	18
149	Inhibition of enzymes associated with metabolic and neurological disorder by dried pomegranate sheets as a function of pomegranate cultivar and fruit puree. *Journal of the Science of Food and Agriculture*, **2021**, 101, 2294-2303	4.3	1
148	How does water stress affect the low molecular weight phenolics of hydroSOStainable almonds?. *Food Chemistry*, **2021**, 339, 127756	8.5	3
147	Chemometric contribution for deeper understanding of thermally-induced changes of polyphenolics and the formation of hydroxymethyl-L-furfural in chokeberry powders. *Food Chemistry*, **2021**, 342, 128335	8.5	3
146	Correlation between water stress and phenolic compounds of hydroSOStainable almonds. *Journal of the Science of Food and Agriculture*, **2021**, 101, 3065-3070	4.3	1
145	Herbs drying **2021**, 167-200		3

144	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). *Food Chemistry*, **2021**, 349, 129156	8.5	6
143	Fruit tree leaves as valuable new source of tocopherol and tocotrienol compounds. *Journal of the Science of Food and Agriculture*, **2021**,	4.3	1
142	The Types of Polysaccharide Coatings and Their Mixtures as a Factor Affecting the Stability of Bioactive Compounds and Health-Promoting Properties Expressed as the Ability to Inhibitthe Amylase and Glucosidase of Chokeberry Extracts in the Microencapsulation Process. *Foods*, **2021**, 10,	4.9	3
141	Analysis of chemical compounds content in different varieties of carrots, including qualification and quantification of sugars, organic acids, minerals, and bioactive compounds by UPLC. *European Food Research and Technology*, **2021**, 247, 3053	3.4	3
140	Comprehensive characterization of Chaenomeles seeds as a potential source of nutritional and biologically active compounds. *Journal of Food Composition and Analysis*, **2021**, 102, 104065	4.1	2
139	Triterpenoids, phenolic compounds, macro- and microelements in anatomical parts of sea buckthorn (Hippophaë rhamnoides L.) berries, branches and leaves. *Journal of Food Composition and Analysis*, **2021**, 103, 104107	4.1	8
138	Physicochemical characterization and biological potential of Japanese quince polyphenol extract treated by different drying techniques. *LWT - Food Science and Technology*, **2021**, 152, 112247	5.4	0
137	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 Rosmarinus officinalis L. *Industrial Crops and Products*, **2020**, 151, 112463	5.9	17
136	The Influence of Maltodextrin and Inulin on the Physico-Chemical Properties of Cranberry Juice Powders. *ChemEngineering*, **2020**, 4, 12	2.6	6
135	The influence of different strains of Oenococcus oeni malolactic bacteria on profile of organic acids and phenolic compounds of red wine cultivars Rondo and Regent growing in a cold region. *Journal of Food Science*, **2020**, 85, 1070-1081	3.4	6
134	Dynamics of changes in organic acids, sugars and phenolic compounds and antioxidant activity of sea buckthorn and sea buckthorn-apple juices during malolactic fermentation. *Food Chemistry*, **2020**, 332, 127382	8.5	23
133	Roots and Leaf Extracts of L. and Their Biological Activities. *Plants*, **2020**, 9,	4.5	8
132	Hybrid Drying of Murraya koenigii Leaves: Energy Consumption, Antioxidant Capacity, Profiling of Volatile Compounds and Quality Studies. *Processes*, **2020**, 8, 240	2.9	13
131	ABTS On-Line Antioxidant, Amylase, Glucosidase, Pancreatic Lipase, Acetyl- and Butyrylcholinesterase Inhibition Activity of Fruits Determined by Polyphenols and other Chemical Compounds. *Antioxidants*, **2020**, 9,	7.1	13
130	Quality Parameters and Consumer Acceptance of Jelly Candies Based on Pomegranate Juice "". *Foods*, **2020**, 9,	4.9	13
129	Maintaining intestinal microflora balance in heat-stressed broilers using dietary creeping wood sorrel (Oxalis corniculata) powder and chromium (chromium picolinate). *Spanish Journal of Agricultural Research*, **2020**, 18, e0612	1.1	3
128	The influence of different carrier agents and drying techniques on physical and chemical characterization of Japanese quince (Chaenomeles japonica) microencapsulation powder. *Food Chemistry*, **2020**, 323, 126830	8.5	10
127	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. *Food Chemistry*, **2020**, 309, 125766	8.5	28

126	Postharvest changes in phenolic compounds and antioxidant capacity of apples cv. Jonagold growing in different locations in Europe. *Food Chemistry*, **2020**, 310, 125912	8.5	12
125	Carotenoids, chlorophylls, vitamin E and amino acid profile in fruits of nineteen Chaenomeles cultivars. *Journal of Food Composition and Analysis*, **2020**, 93, 103608	4.1	11
124	Antioxidant Activity Modulated by Polyphenol Contents in Apple and Leaves during Fruit Development and Ripening. *Antioxidants*, **2020**, 9,	7.1	23
123	Volatile Composition and Sensory Attributes of Smoothies Based on Pomegranate Juice and Mediterranean Fruit Purés (Fig, Jujube and Quince). *Foods*, **2020**, 9,	4.9	6
122	The Effect of Filtration on Physical and Chemical Properties of Osmo-Dehydrated Material. *Molecules*, **2020**, 25,	4.8	1
121	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. *Molecules*, **2020**, 25,	4.8	5
120	Sprouts vs. Microgreens as Novel Functional Foods: Variation of Nutritional and Phytochemical Profiles and Their In Vitro Bioactive Properties. *Molecules*, **2020**, 25,	4.8	15
119	Influence Carrier Agents, Drying Methods, Storage Time on Physico-Chemical Properties and Bioactive Potential of Encapsulated Sea Buckthorn Juice Powders. *Molecules*, **2020**, 25,	4.8	12
118	Hydroxycinnamic Acids and Carotenoids of Dried Loquat Fruit cv. 'Algar' Affected by Freeze-, Convective-, Vacuum-Microwave- and Combined-Drying Methods. *Molecules*, **2020**, 25,	4.8	3
117	Osmotic Dehydration as a Pretreatment Modulating the Physicochemical and Biological Properties of the Japanese Quince Fruit Dried by the Convective and Vacuum-Microwave Method. *Food and Bioprocess Technology*, **2020**, 13, 1801-1816	5.1	5
116	How a Spanish Group of Millennial Generation Perceives the Commercial Novel Smoothies?. *Foods*, **2020**, 9,	4.9	5
115	Anti-Hyperglycemic and Anticholinergic Effects of Natural Antioxidant Contents in Edible Flowers. *Antioxidants*, **2019**, 8,	7.1	33
114	Qualitative and Quantitative Evaluation of Heat-Induced Changes in Polyphenols and Antioxidant Capacity in L. By-products. *Molecules*, **2019**, 24,	4.8	5
113	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. *European Food Research and Technology*, **2019**, 245, 929-938	3.4	23
112	Characterisation of the Convective Hot-Air Drying and Vacuum Microwave Drying of : Antioxidant Activity, Essential Oil Volatile Composition and Quality Studies. *Molecules*, **2019**, 24,	4.8	20
111	Drying of Phyla nodiflora Leaves: Antioxidant Activity, Volatile and Phytosterol Content, Energy Consumption, and Quality Studies. *Processes*, **2019**, 7, 210	2.9	14
110	A Critical Overview of Labeling Information of Pomegranate Juice-Based Drinks: Phytochemicals Content and Health Claims. *Journal of Food Science*, **2019**, 84, 886-894	3.4	5
109	Characterization in vitro potency of biological active fractions of seeds, skins and flesh from selected Vitis vinifera L. cultivars and interspecific hybrids. *Journal of Functional Foods*, **2019**, 56, 353-363	5.1	21

108	Corrigendum to Oxidative Stability of the Meat of Broilers Fed Diets Supplemented with Various Levels of Blackcurrant Extract (Ribes nigrum L.) during Different Time Period *Journal of Chemistry*, **2019**, 2019, 1-2	2.3	
107	Antioxidant Activity, and Volatile and Phytosterol Contents of Dehydrated Using Conventional and Vacuum Microwave Drying Methods. *Molecules*, **2019**, 24,	4.8	17
106	Antidiabetic, Anticholinesterase and Antioxidant Activity vs. Terpenoids and Phenolic Compounds in Selected New Cultivars and Hybrids of Artichoke L. *Molecules*, **2019**, 24,	4.8	29
105	Content of bioactive compounds in the peach kernels and their antioxidant, anti-hyperglycemic, anti-aging properties. *European Food Research and Technology*, **2019**, 245, 1123-1136	3.4	19
104	Changes of peach juices during the shelf-life and their in´vitro effect on glycolipid digestion and neurotransmitter metabolism. *International Journal of Food Science and Technology*, **2019**, 54, 1865-1873	3.8	7
103	Anticholinergic effects of Actinidia arguta fruits and their polyphenol content determined by liquid chromatography-photodiode array detector-quadrupole/time of flight-mass spectrometry (LC-MS-PDA-Q/TOF). *Food Chemistry*, **2019**, 271, 216-223	8.5	35
102	Influence of Different Drying Techniques on Phenolic Compounds, Antioxidant Capacity and Colour of Mill. Fruits. *Molecules*, **2019**, 24,	4.8	19
101	Degradation Kinetics of Anthocyanins in Sour Cherry Cloudy Juices at Different Storage Temperature. *Processes*, **2019**, 7, 367	2.9	7
100	Influence of different drying methods on the quality of Japanese quince fruit. *LWT - Food Science and Technology*, **2019**, 114, 108416	5.4	13
99	Functional and sensory properties of pistachio nuts as affected by cultivar. *Journal of the Science of Food and Agriculture*, **2019**, 99, 6696-6705	4.3	9
98	Quality of new healthy smoothies based on pomegranate and minor Mediterranean fruits. *Acta Horticulturae*, **2019**, 283-288	0.3	1
97	Effect of the Addition of Polysaccharide Hydrocolloids on Sensory Quality, Color Parameters, and Anthocyanin Stabilization in Cloudy Strawberry Beverages. M. Teleszko, P. Nowicka, A. Wojdyo. *Polish Journal of Food and Nutrition Sciences*, **2019**, 69, 167-178	3.1	2
96	Moderation of Inulin and Polyphenolics Contents in Three Cultivars of Helianthus tuberosus L. by Potassium Fertilization. *Agronomy*, **2019**, 9, 884	3.6	6
95	The Influence of Inulin on the Retention of Polyphenolic Compounds during the Drying of Blackcurrant Juice. *Molecules*, **2019**, 24,	4.8	8
94	Polyphenol Compounds and Biological Activity of Caper (L.) Flowers Buds. *Plants*, **2019**, 8,	4.5	21
93	Effect of Different Yeast Strains and Temperature of Fermentation on Basic Enological Parameters, Polyphenols and Volatile Compounds of Aurore White Wine. *Foods*, **2019**, 8,	4.9	15
92	Anti-Oxidant and Anti-Enzymatic Activities of Sea Buckthorn (L.) Fruits Modulated by Chemical Components. *Antioxidants*, **2019**, 8,	7.1	31
91	Polyphenol Profile in Manzanilla Table Olives As Affected by Water Deficit during Specific Phenological Stages and Spanish-Style Processing. *Journal of Agricultural and Food Chemistry*, **2019**, 67, 661-670	5.7	9

90	UPLC-PDA-Q/TOF-MS identification of bioactive compounds and on-line UPLC-ABTS assay in Fallopia japonica Houtt and Fallopia sachalinensis (F.Schmidt) leaves and rhizomes grown in Poland. *European Food Research and Technology*, **2019**, 245, 691-706	3.4	16
89	Phenolic and triterpenoid composition and inhibition of α-amylase of pistachio kernels (Pistacia vera L.) as affected by rootstock and irrigation treatment. *Food Chemistry*, **2018**, 261, 240-245	8.5	14
88	Kinetics, biocompounds, antioxidant activity, and sensory attributes of quinces as affected by drying method. *Food Chemistry*, **2018**, 255, 157-164	8.5	31
87	Quality of pomegranate pomace as affected by drying method. *Journal of Food Science and Technology*, **2018**, 55, 1074-1082	3.3	10
86	The influence of physical properties of selected plant materials on the process of osmotic dehydration. *LWT - Food Science and Technology*, **2018**, 91, 588-594	5.4	21
85	Characterisation of (poly)phenolic constituents of two interspecific red hybrids of Rondo and Regent (Vitis vinifera) by LC-PDA-ESI-MS QTof. *Food Chemistry*, **2018**, 239, 94-101	8.5	25
84	Drying-induced physico-chemical changes in cranberry products. *Food Chemistry*, **2018**, 240, 448-455	8.5	30
83	Phytochemical composition of smoothies combining pomegranate juice (Punica granatum L) and Mediterranean minor crop purées (Ficus carica, Cydonia oblonga, and Ziziphus jujube). *Journal of the Science of Food and Agriculture*, **2018**, 98, 5731-5741	4.3	13
82	Phenolic and carotenoid profile of new goji cultivars and their anti-hyperglycemic, anti-aging and antioxidant properties. *Journal of Functional Foods*, **2018**, 48, 632-642	5.1	59
81	Phenolic compounds and antioxidant activity of twelve grape cultivars measured by chemical and electrochemical methods. *European Food Research and Technology*, **2018**, 244, 1933-1943	3.4	17
80	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. *Plant Foods for Human Nutrition*, **2018**, 73, 314-320	3.9	24
79	Oxidative Stability of the Meat of Broilers Fed Diets Supplemented with Various Levels of Blackcurrant Extract (Ribes nigrum L.) during Different Time Period. *Journal of Chemistry*, **2018**, 2018, 1-9	2.3	6
78	Formulation and storage effects on pomegranate smoothie phenolic composition, antioxidant capacity and color. *LWT - Food Science and Technology*, **2018**, 96, 322-328	5.4	9
77	The Effect of Selected Fruit Juice Concentrates Used as Osmotic Agents on the Drying Kinetics and Chemical Properties of Vacuum-Microwave Drying of Pumpkin. *Journal of Food Quality*, **2018**, 2018, 1-11	2.7	13
76	Effect of mixing different kinds of fruit juice with sour cherry puree on nutritional properties. *Journal of Food Science and Technology*, **2017**, 54, 114-129	3.3	2
75	The effects of flash release conditions on the phenolic compounds and antioxidant activity of Pinot noir red wine. *European Food Research and Technology*, **2017**, 243, 999-1007	3.4	13
74	Phytochemical compounds and biological effects of Actinidia fruits. *Journal of Functional Foods*, **2017**, 30, 194-202	5.1	72
73	Preharvest treatments with malic, oxalic, and acetylsalicylic acids affect the phenolic composition and antioxidant capacity of coriander, dill and parsley. *Food Chemistry*, **2017**, 226, 179-186	8.5	31

72	The effects of enzymatic pre-treatment and type of yeast on chemical properties of white wine. *LWT - Food Science and Technology*, **2017**, 79, 445-453	5.4	19
71	Anthocyanins decay in pomegranate enriched fermented milks as a function of bacterial strain and processing conditions. *LWT - Food Science and Technology*, **2017**, 80, 193-199	5.4	23
70	Functional relationships between phytochemicals and drying conditions during the processing of blackcurrant pomace into powders. *Advanced Powder Technology*, **2017**, 28, 1340-1348	4.6	17
69	Influence of osmotic dehydration pre-treatment and combined drying method on physico-chemical and sensory properties of pomegranate arils, cultivar Mollar de Elche. *Food Chemistry*, **2017**, 232, 306-315	8.5	40
68	Effect of different drying techniques on physical properties, total polyphenols and antioxidant capacity of blackcurrant pomace powders. *LWT - Food Science and Technology*, **2017**, 78, 114-121	5.4	36
67	Phenolic composition, physicochemical properties and antioxidant activity of interspecific hybrids of grapes growing in Poland. *Food Chemistry*, **2017**, 215, 263-73	8.5	45
66	The Influence of the Osmotic Dehydration Process on Physicochemical Properties of Osmotic Solution. *Molecules*, **2017**, 22,	4.8	15
65	Chemical Composition and Antioxidant Properties of Powders Obtained from Different Plum Juice Formulations. *International Journal of Molecular Sciences*, **2017**, 18,	6.3	19
64	The influence of yeast type and storage temperature on content of phenolic compounds, antioxidant activity, colour and sensory attributes of chokeberry wine. *European Food Research and Technology*, **2017**, 243, 2199-2209	3.4	9
63	Phenolic composition, ascorbic acid content, and antioxidant capacity of Spanish jujube (Ziziphus jujube Mill.) fruits. *Food Chemistry*, **2016**, 201, 307-14	8.5	77
62	The influence of nitrogen and potassium fertilisation on the content of polyphenolic compounds and antioxidant capacity of coloured potato. *Journal of Food Composition and Analysis*, **2016**, 47, 69-75	4.1	21
61	Physicochemical properties of whole fruit plum powders obtained using different drying technologies. *Food Chemistry*, **2016**, 207, 223-32	8.5	75
60	Sensory attributes and changes of physicochemical properties during storage of smoothies prepared from selected fruit. *LWT - Food Science and Technology*, **2016**, 71, 102-109	5.4	16
59	Comparison of bioactive potential of cranberry fruit and fruit-based products versus leaves. *Journal of Functional Foods*, **2016**, 22, 232-242	5.1	28
58	Effect of dried powder preparation process on polyphenolic content and antioxidant activity of blue honeysuckle berries (Lonicera caerulea L. var. kamtschatica). *LWT - Food Science and Technology*, **2016**, 67, 214-222	5.4	36
57	Stability of phenolic compounds, antioxidant activity and colour through natural sweeteners addition during storage of sour cherry puree. *Food Chemistry*, **2016**, 196, 925-34	8.5	28
56	The influence of different the drying methods on chemical composition and antioxidant activity in chokeberries. *LWT - Food Science and Technology*, **2016**, 66, 484-489	5.4	86
55	Phenolic compounds, antioxidant and antidiabetic activity of different cultivars of Ficus carica L. fruits. *Journal of Functional Foods*, **2016**, 25, 421-432	5.1	74

54	Physico-chemical, nutritional, and volatile composition and sensory profile of Spanish jujube (Ziziphus jujuba Mill.) fruits. *Journal of the Science of Food and Agriculture*, **2016**, 96, 2682-91	4.3	62
53	Chemical composition, antioxidant capacity, and sensory quality of dried jujube fruits as affected by cultivar and drying method. *Food Chemistry*, **2016**, 207, 170-9	8.5	81
52	Changing the content of phenolic compounds as the response of blackcurrant (Ribes nigrum L.) leaves after blackcurrant leaf midge (Dasineura tetensi RDs.) infestation. *Plant Physiology and Biochemistry*, **2016**, 106, 149-58	5.4	6
51	Effect of cultivar and storage temperature on identification and stability of polyphenols in strawberry cloudy juices. *Journal of Food Composition and Analysis*, **2016**, 54, 10-19	4.1	23
50	Evaluation of phytochemicals, antioxidant capacity, and antidiabetic activity of novel smoothies from selected Prunus fruits. *Journal of Functional Foods*, **2016**, 25, 397-407	5.1	48
49	Increased content of phenolic compounds in pear leaves after infection by the pear rust pathogen. *Physiological and Molecular Plant Pathology*, **2015**, 91, 113-119	2.6	5
48	Technological aspects as the main impact on quality of quince liquors. *Food Chemistry*, **2015**, 167, 387-95	8.5	13
47	Influence of Osmodehydration Pretreatment and Combined Drying Method on the Bioactive Potential of Sour Cherry Fruits. *Food and Bioprocess Technology*, **2015**, 8, 824-836	5.1	36
46	Analysis of Lipophilic and Hydrophilic Bioactive Compounds Content in Sea Buckthorn (Hippophaë rhamnoides L.) Berries. *Journal of Agricultural and Food Chemistry*, **2015**, 63, 4120-9	5.7	95
45	Comparison of phenolic compounds and antioxidant potential between selected edible fruits and their leaves. *Journal of Functional Foods*, **2015**, 14, 736-746	5.1	109
44	Bioactive compounds and sensory attributes of sour cherry puree sweetened with natural sweeteners. *International Journal of Food Science and Technology*, **2015**, 50, 585-591	3.8	10
43	Chemical Composition, Antioxidant Capacity, and Sensory Quality of Dried Sour Cherry Fruits pre-Dehydrated in Fruit Concentrates. *Food and Bioprocess Technology*, **2015**, 8, 2076-2095	5.1	21
42	Drying Kinetics and Bioactivity of Beetroot Slices Pretreated in Concentrated Chokeberry Juice and Dried with Vacuum Microwaves. *Drying Technology*, **2015**, 33, 1644-1653	2.6	40
41	Identification and quantification of major derivatives of ellagic acid and antioxidant properties of thinning and ripe Spanish pomegranates. *Journal of Functional Foods*, **2015**, 12, 354-364	5.1	40
40	Bioactive compound composition of pomegranate fruits removed during thinning. *Journal of Food Composition and Analysis*, **2015**, 37, 11-19	4.1	31
39	Analysis of Phenolic Compounds and Antioxidant Activity in Wild Blackberry Fruits. *International Journal of Molecular Sciences*, **2015**, 16, 14540-53	6.3	38
38	Determination of phenolic compounds and antioxidant activity in leaves from wild Rubus L. species. *Molecules*, **2015**, 20, 4951-66	4.8	31
37	Effects of microwave roasting on physicochemical properties of pistachios (Pistaciavera L.). *Food Science and Biotechnology*, **2015**, 24, 1995-2001	3	30

36	Antioxidant property and storage stability of quince juice phenolic compounds. *Food Chemistry*, **2014**, 152, 261-70	8.5	34
35	Physicochemical characterisation of quince fruits for industrial use: yield, turbidity, viscosity and colour properties of juices. *International Journal of Food Science and Technology*, **2014**, 49, 1818-1824	3.8	9
34	1-Methylcyclopropene postharvest treatment and their effect on apple quality during long-term storage time. *European Food Research and Technology*, **2014**, 239, 603-612	3.4	28
33	Influence of cherry leaf-spot on changes in the content of phenolic compounds in sour cherry (Prunus cerasus L.) leaves. *Physiological and Molecular Plant Pathology*, **2014**, 86, 28-34	2.6	13
32	Characterization of phenolic compounds and antioxidant activity of Solanum scabrum and Solanum burbankii berries. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 1512-9	5.7	19
31	Antioxidant activity and protein-polyphenol interactions in a pomegranate (Punica granatum L.) yogurt. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 6417-25	5.7	65
30	Effect of 1-methylcyclopropene postharvest treatment apple and storage on the cloudy juices properties. *LWT - Food Science and Technology*, **2014**, 59, 1166-1174	5.4	3
29	The content of phenolic compounds in leaf tissues of white (Aesculus hippocastanum L.) and red horse chestnut (Aesculus carea H.) colonized by the horse chestnut leaf miner (Cameraria ohridella Deschka & Dimi) *Molecules*, **2014**, 19, 14625-36	4.8	29
28	Bioactive compounds vs. organoleptic assessment of smoothies-type products prepared from selected fruit species. *International Journal of Food Science and Technology*, **2014**, 49, 98-106	3.8	18
27	Evaluation of sour cherry (Prunus cerasus L.) fruits for their polyphenol content, antioxidant properties, and nutritional components. *Journal of Agricultural and Food Chemistry*, **2014**, 62, 12332-45	5.7	73
26	Effect of Convective and Vacuum-Microwave Drying on the Bioactive Compounds, Color, and Antioxidant Capacity of Sour Cherries. *Food and Bioprocess Technology*, **2014**, 7, 829-841	5.1	238
25	Combined Drying of Apple Cubes by Using of Heat Pump, Vacuum-Microwave, and Intermittent Techniques. *Food and Bioprocess Technology*, **2014**, 7, 975-989	5.1	70
24	Drying of Garlic Slices Using Convective Pre-drying and Vacuum-Microwave Finishing Drying: Kinetics, Energy Consumption, and Quality Studies. *Food and Bioprocess Technology*, **2014**, 7, 398-408	5.1	70
23	Effect of l-ascorbic acid addition on quality, polyphenolic compounds and antioxidant capacity of cloudy apple juices. *European Food Research and Technology*, **2013**, 236, 777-798	3.4	28
22	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 Lepidium sativum L. sprouts. *European Food Research and Technology*, **2013**, 236, 699-706	3.4	40
21	Effect of apple leaves addition on physicochemical properties of cloudy beverages. *Industrial Crops and Products*, **2013**, 44, 413-420	5.9	16
20	Colour, phenolic content and antioxidant capacity of some fruits dehydrated by a combination of different methods. *Food Chemistry*, **2013**, 141, 3889-96	8.5	92
19	Polyphenolic composition, antioxidant activity, and polyphenol oxidase (PPO) activity of quince (Cydonia oblonga Miller) varieties. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 2762-72	5.7	111

18	Composition and quantification of major polyphenolic compounds, antioxidant activity and colour properties of quince and mixed quince jams. *International Journal of Food Sciences and Nutrition*, **2013**, 64, 749-56	3.7	21
17	Variability of phytochemical properties and content of bioactive compounds in Lonicera caerulea L. var. kamtschatica berries. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 12072-84	5.7	52
16	Characterization and content of flavonol derivatives of Allium ursinum L. plant. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 176-84	5.7	26
15	Identification and characterization of low molecular weight polyphenols in berry leaf extracts by HPLC-DAD and LC-ESI/MS. *Journal of Agricultural and Food Chemistry*, **2011**, 59, 12830-5	5.7	78
14	Effect of pectinase treatment on extraction of antioxidant phenols from pomace, for the production of puree-enriched cloudy apple juices. *Food Chemistry*, **2011**, 127, 623-31	8.5	59
13	Comparative study of phenolic content and antioxidant activity of strawberry puree, clear, and cloudy juices. *European Food Research and Technology*, **2009**, 228, 623-631	3.4	75
12	Effect of l-ascorbic acid, sugar, pectin and freeze□thaw treatment on polyphenol content of frozen strawberries. *LWT - Food Science and Technology*, **2009**, 42, 581-586	5.4	47
11	Effect of drying methods with the application of vacuum microwaves on the bioactive compounds, color, and antioxidant activity of strawberry fruits. *Journal of Agricultural and Food Chemistry*, **2009**, 57, 1337-43	5.7	238
10	Effects of blackcurrant and apple mash blending on the phenolics contents, antioxidant capacity, and colour of juices. *Czech Journal of Food Sciences*, **2009**, 27, 338-351	1.3	29
9	Bioactive compounds of selected fruit juices. *Natural Product Communications*, **2009**, 4, 671-6	0.9	4
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