

Narczyz PiÅ³recki

List of Publications by Year in descending order

Source: <https://exaly.com/author-pdf/2517512/publications.pdf>

Version: 2024-02-01

26
papers

650
citations

706676

14
h-index

651938

25
g-index

26
all docs

26
docs citations

26
times ranked

744
citing authors

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 1 | Iridoids and anthocyanins in cornelian cherry (<i>Cornus mas</i> L.) cultivars. <i>Journal of Food Composition and Analysis</i> , 2015, 40, 95-102. | 1.9 | 95 |
| 2 | Iridoids, Phenolic Compounds and Antioxidant Activity of Edible Honeysuckle Berries (<i>Lonicera</i>) Tj ETQq0 0 0 rgBT /Overlock 10 Tf 50 70 | 1.7 | 86 |
| 3 | Iridoidâ€“loganic acid versus anthocyanins from the <i>Cornus mas</i> fruits (cornelian cherry): Common and different effects on diet-induced atherosclerosis, PPARs expression and inflammation. <i>Atherosclerosis</i> , 2016, 254, 151-160. | 0.4 | 69 |
| 4 | Physicochemical and antioxidative properties of Cornelian cherry beer. <i>Food Chemistry</i> , 2019, 281, 147-153. | 4.2 | 68 |
| 5 | Bioactive Compounds in Cornelian Cherry Vinegars. <i>Molecules</i> , 2018, 23, 379. | 1.7 | 35 |
| 6 | Characteristics of Biologically Active Compounds in Cornelian Cherry Meads. <i>Molecules</i> , 2018, 23, 2024. | 1.7 | 28 |
| 7 | <i>Cornus mas</i> L. Stones: A Valuable by-Product as an Ellagitannin Source with High Antioxidant Potential. <i>Molecules</i> , 2020, 25, 4646. | 1.7 | 27 |
| 8 | Iridoids, Flavonoids, and Antioxidant Capacity of <i>Cornus mas</i> , <i>C. officinalis</i> , and <i>C. mas</i> Å— <i>C. officinalis</i> Fruits. <i>Biomolecules</i> , 2021, 11, 776. | 1.8 | 27 |
| 9 | Application of Cornelian Cherry Iridoid-Polyphenolic Fraction and Loganic Acid to Reduce Intraocular Pressure. <i>Evidence-based Complementary and Alternative Medicine</i> , 2015, 2015, 1-8. | 0.5 | 26 |
| 10 | Suitability of the probiotic lactic acid bacteria strains as the starter cultures in unripe cornelian cherry (<i>Cornus mas</i> L.) fermentation. <i>Journal of Food Science and Technology</i> , 2017, 54, 2936-2946. | 1.4 | 24 |
| 11 | The iridoid loganic acid and anthocyanins from the cornelian cherry (<i>Cornus mas</i> L.) fruit increase the plasma l-arginine/ADMA ratio and decrease levels of ADMA in rabbits fed a high-cholesterol diet. <i>Phytomedicine</i> , 2019, 52, 1-11. | 2.3 | 22 |
| 12 | Loganic acid and anthocyanins from cornelian cherry (<i>Cornus mas</i> L.) fruits modulate diet-induced atherosclerosis and redox status in rabbits. <i>Advances in Clinical and Experimental Medicine</i> , 2018, 27, 1505-1513. | 0.6 | 22 |
| 13 | Cornelian Cherry Iridoid-Polyphenolic Extract Improves Mucosal Epithelial Barrier Integrity in Rat Experimental Colitis and Exerts Antimicrobial and Antiadhesive Activities In Vitro. <i>Oxidative Medicine and Cellular Longevity</i> , 2020, 2020, 1-19. | 1.9 | 18 |
| 14 | Cornelian Cherry (<i>Cornus mas</i> L.) Iridoid and Anthocyanin Extract Enhances PPAR-Î±, PPAR-Î³ Expression and Reduces I/M Ratio in Aorta, Increases LXR-Î± Expression and Alters Adipokines and Triglycerides Levels in Cholesterol-Rich Diet Rabbit Model. <i>Nutrients</i> , 2021, 13, 3621. | 1.7 | 18 |
| 15 | Cornelian cherry consumption increases the l-arginine/ADMA ratio, lowers ADMA and SDMA levels in the plasma, and enhances the aorta glutathione level in rabbits fed a high-cholesterol diet. <i>Journal of Functional Foods</i> , 2017, 34, 189-196. | 1.6 | 13 |
| 16 | Potential valorization of Cornelian cherry (<i>Cornus mas</i> L.) stones: Roasting and extraction of bioactive and volatile compounds. <i>Food Chemistry</i> , 2021, 358, 129802. | 4.2 | 12 |
| 17 | Fruit Low-Alcoholic Beverages with High Contents of Iridoids and Phenolics from Apple and Cornelian cherry (<i>Cornus mas</i> L.) Fermented with <i>Saccharomyces bayanus</i> . <i>Polish Journal of Food and Nutrition Sciences</i> , 2019, 69, 307-317. | 0.6 | 12 |
| 18 | MORPHOLOGICAL, PHYSICAL & CHEMICAL, AND ANTIOXIDANT PROFILES OF POLISH VARIETIES OF CORNELIAN CHERRY FRUIT (<i>CORNUS MAS</i> L.). <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2011, , . | 0.1 | 8 |

| # | ARTICLE | IF | CITATIONS |
|----|--|-----|-----------|
| 19 | Cornelian cherry extract ameliorates osteoporosis associated with hypercholesterolemia in New Zealand rabbits. <i>Advances in Clinical and Experimental Medicine</i> , 2020, 29, 1389-1397. | 0.6 | 8 |
| 20 | Antioxidant activities and phenolic compounds in fruits of various genotypes of American persimmon (<i>Diospyros virginiana</i> L.) [pdf]. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2018, 17, 117-124. | 0.2 | 7 |
| 21 | <i>Cornus mas</i> L. Increases Glucose Uptake and the Expression of PPAR γ in Insulin-Resistant Adipocytes. <i>Nutrients</i> , 2022, 14, 2307. | 1.7 | 6 |
| 22 | Cornelian Cherry (<i>Cornus mas</i> L.) Extracts Exert Cytotoxicity in Two Selected Melanoma Cell Lines – A Factorial Analysis of Time-Dependent Alterations in Values Obtained with SRB and MTT Assays. <i>Molecules</i> , 2022, 27, 4193. | 1.7 | 6 |
| 23 | Development of microsatellites from <i>Cornus mas</i> L. (Cornaceae) and characterization of genetic diversity of cornelian cherries from China, central Europe, and the United States. <i>Scientia Horticulturae</i> , 2014, 179, 314-320. | 1.7 | 5 |
| 24 | Cornelian cherry (<i>Cornus mas</i> L.) extract reduces cardiovascular risk and prevents bone loss in ovariectomized Wistar rats. <i>Journal of Functional Foods</i> , 2022, 90, 104974. | 1.6 | 5 |
| 25 | Changes in the Antioxidative Activity and the Content of Phenolics and Iridoids during Fermentation and Aging of Natural Fruit Meads. <i>Biomolecules</i> , 2021, 11, 1113. | 1.8 | 3 |
| 26 | Interactions of Bioactive Quince (<i>Cydonia oblonga</i> Mill.) Extract with Biomolecules. <i>Records of Natural Products</i> , 2017, 12, 40-52. | 1.3 | 0 |