Boå¼ena Króliczewska

List of Publications by Year in descending order

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840585 887953 29 339 11 17 citations g-index h-index papers 30 30 30 553 docs citations times ranked citing authors all docs

#	Article	IF	CITATIONS
1	Changes in selected serum parameters of broiler chicken fed supplemental chromium. Journal of Animal Physiology and Animal Nutrition, 2004, 88, 393-400.	1.0	36
2	Astrovirus-induced "white chicks―condition – field observation, virus detection and preliminary characterization. Avian Pathology, 2016, 45, 2-12.	0.8	35
3	Trichinella spiralis: The influence of short chain fatty acids on the proliferation of lymphocytes, the goblet cell count and apoptosis in the mouse intestine. Experimental Parasitology, 2011, 128, 419-426.	0.5	27
4	Effect of in ovo injected prebiotics and synbiotics on the caecal fermentation and intestinal morphology of broiler chickens. Animal Production Science, 2017, 57, 1884.	0.6	26
5	Effect of extruded amaranth grains on performance, egg traits, fatty acids composition, and selected blood characteristics of laying hens. Livestock Science, 2013, 155, 308-315.	0.6	19
6	Effect of dietary fish oil on milk yield, fatty acids content and serum metabolic profile in dairy cows. Journal of Animal Physiology and Animal Nutrition, 2011, 95, 512-522.	1.0	17
7	ALB3 Insertase Mediates Cytochrome b6 Co-translational Import into the Thylakoid Membrane. Scientific Reports, 2016, 6, 34557.	1.6	15
8	Investigation of the immune effects of Scutellaria baicalensis on blood leukocytes and selected organs of the chicken's lymphatic system. Journal of Animal Science and Biotechnology, 2017, 8, 22.	2.1	14
9	Effects of Chromium Supplementation on Chicken Broiler Growth and Carcass Characteristics. Acta Veterinaria Brno, 2005, 74, 543-549.	0.2	14
10	The influence of baical skullcap root (Scutellaria baicalensis radix) in the diet of broiler chickens on the chemical composition of the muscles, selected performance traits of the animals and the sensory characteristics of the meat. Veterinarni Medicina, 2008, 53, 373-380.	0.2	13
11	Effects of a skullcap root supplement on haematology, serum parameters and antioxidant enzymes in rabbits on a high-cholesterol diet. Journal of Animal Physiology and Animal Nutrition, 2011, 95, 114-124.	1.0	13
12	A new genotype of flax (<i>Linum usitatissimum</i> L.) with decreased susceptibility to fat oxidation: consequences to hematological and biochemical profiles of blood indices. Journal of the Science of Food and Agriculture, 2017, 97, 165-171.	1.7	12
13	The Effect of Humic-Fatty Acid Preparation on Production Parameters and Meat Quality of Growing Rabbits. Annals of Animal Science, 2012, 12, 117-126.	0.6	11
14	Ribosome nascent chain complexes of the chloroplast-encoded cytochrome b6 thylakoid membrane protein interact with cpSRP54 but not with cpSecY. Journal of Bioenergetics and Biomembranes, 2015, 47, 265-278.	1.0	11
15	The effects of seed from Linum usitatissimum cultivar with increased phenylpropanoid compounds and hydrolysable tannin in a high cholesterol-fed rabbit. Lipids in Health and Disease, 2018, 17, 76.	1.2	11
16	In Vitro Study and Comparison of Caecal Methanogenesis and Fermentation Pattern in the Brown Hare (Lepus europaeus) and Domestic Rabbit (Oryctolagus cuniculus). PLoS ONE, 2015, 10, e0117117.	1.1	11
17	Comparative evaluation of the quality and fatty acid profile of meat from brown hares and domestic rabbits offered the same diet. Meat Science, 2018, 145, 292-299.	2.7	10
18	Effect of Dietary Selenium on Protein and Lipid Oxidation and the Antioxidative Potential of Selected Chicken Culinary Parts during Frozen Storage. Journal of Chemistry, 2018, 2018, 1-12.	0.9	9

#	Article	IF	CITATIONS
19	The effect of Linola and W92/72 transgenic flax seeds on the rabbit caecal fermentation - in vitro study. Polish Journal of Veterinary Sciences, 2011, 14, 557-64.	0.2	8
20	FASN, SCD1 and ANXA9 gene polymorphism as genetic predictors of the fatty acid profile of sheep milk. Scientific Reports, 2021, 11, 23761.	1.6	6
21	Carbonyl and sulfhydryl groups of chicken meat proteins after dietary modulation with selenium. Open Chemistry, 2015, 13 , .	1.0	5
22	Comparative in vitro study of caecal microbial activity in brown hares and domestic rabbits which were offered the same diet. Mammal Research, 2018, 63, 285-296.	0.6	4
23	Effect of Baikal Skullcap Root (Scutellaria baicalensis radix) on Cholesterol Level and Meat Quality in Rabbits Fed a Cholesterol Rich Diet. Folia Biologica, 2011, 59, 169-173.	0.1	3
24	< > n Vitro< > Study of Caecal and Colon Microbial Fermentation Patterns in Wild Boar (< >Sus scrofa scrofa< >). Folia Biologica, 2016, 64, 31-36.	0.1	3
25	Chloroplast PetD protein: evidence for SRP/Alb3-dependent insertion into the thylakoid membrane. BMC Plant Biology, 2017, 17, 213.	1.6	3
26	Atherosclerosis Development and Aortic Contractility in Hypercholesterolemic Rabbits Supplemented with Two Different Flaxseed Varieties. Foods, 2021, 10, 534.	1.9	2
27	Changes in the In Vitro Ruminal Fermentation of Diets for Dairy Cows Based on Selected Sorghum Cultivars Compared to Maize, Rye and Grass Silage. Agriculture (Switzerland), 2021, 11, 492.	1.4	1
28	In vitro fermentation pattern in the large intestine of hybrids between wild boars and domestic pigs - a preliminary study. Czech Journal of Animal Science, 2016, 61, 506-514.	0.5	0
29	Effect of aqueous extract from Scutellaria baicalensis Georgi roots on CD4+ and CD8+ T cell responses during experimental infection with Trichinella spiralis in mice. Polish Journal of Veterinary Sciences, 2020, 23, 501-510.	0.2	0