

# Tadeusz L Trziszka

## List of Publications by Year in descending order

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37  
papers

827  
citations

566801

15  
h-index

500791

28  
g-index

38  
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38  
docs citations

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times ranked

1179  
citing authors

#	ARTICLE	IF	CITATIONS
1	Ovocystatin Induced Changes in Expression of Alzheimer's Disease Relevant Proteins in APP/PS1 Transgenic Mice. <i>Journal of Clinical Medicine</i> , 2022, 11, 2372.	1.0	2
2	Assessment of Macro-, Micro-, Trace, and Ultratrace Element Concentration in Green-Legged Partridge Hens' Eggs from a Free-Range System. <i>Agriculture (Switzerland)</i> , 2021, 11, 473.	1.4	3
3	The Effect of Dietary Humic Preparations on the Content of Essential and Non-Essential Chemical Elements in Hen Eggs. <i>Animals</i> , 2020, 10, 1252.	1.0	8
4	Beneficial effect of ovocystatin on the cognitive decline in APP/PS1 transgenic mice. <i>Advances in Medical Sciences</i> , 2019, 64, 65-71.	0.9	3
5	Production and Identification of Biologically Active Peptides Derived from By-product of Hen Egg-Yolk Phospholipid Extraction. <i>International Journal of Peptide Research and Therapeutics</i> , 2019, 25, 669-680.	0.9	22
6	The effect of carbohydrate moieties on immunoregulatory activity of yolkin polypeptides naturally occurring in egg yolk. <i>LWT - Food Science and Technology</i> , 2018, 88, 165-173.	2.5	6
7	The phospholipid fraction obtained from egg yolk reduces blood pressure increase induced by acute stress in spontaneously hypertensive rats. <i>Advances in Clinical and Experimental Medicine</i> , 2018, 27, 1745-1749.	0.6	1
8	Determination of Omega Fatty Acid Profiles in Egg Yolk by HILIC-LC-MS and GC-MS. <i>Food Analytical Methods</i> , 2017, 10, 1264-1272.	1.3	27
9	Lecithin derived from 3 PUFA fortified eggs decreases blood pressure in spontaneously hypertensive rats. <i>Scientific Reports</i> , 2017, 7, 12373.	1.6	16
10	The use of serine protease from <i>Yarrowia lipolytica</i> yeast in the production of biopeptides from denatured egg white proteins. <i>Acta Biochimica Polonica</i> , 2017, 64, 245-253.	0.3	16
11	An animal model of the procognitive properties of cysteine protease inhibitor and immunomodulatory peptides based on colostrum. <i>Advances in Clinical and Experimental Medicine</i> , 2017, 26, 563-569.	0.6	5
12	Potential protective effect of ovocystatin on aging-related cognitive impairment in rats. <i>Postepy Higieny i Medycyny Doswiadczalnej</i> , 2017, 71, 0-0.	0.1	1
13	Positive effects of egg-derived phospholipids in patients with metabolic syndrome. <i>Advances in Medical Sciences</i> , 2016, 61, 169-174.	0.9	18
14	Pro-Cognitive Properties of the Immunomodulatory Polypeptide Complex, Yolkin, from Chicken Egg Yolk and Colostrum-Derived Substances: Analyses Based on Animal Model of Age-Related Cognitive Deficits. <i>Archivum Immunologiae Et Therapiae Experimentalis</i> , 2016, 64, 425-434.	1.0	16
15	Hyphenated Analytical Methods in Determination of Biologically Active Compounds in Hen's Eggs. <i>Critical Reviews in Analytical Chemistry</i> , 2016, 46, 201-212.	1.8	6
16	Production of calcium preparations by technology of saltwater fish by product processing. <i>Open Chemistry</i> , 2015, 13, .	1.0	9
17	Unsaturated Fatty Acids Supplementation Reduces Blood Lead Level in Rats. <i>BioMed Research International</i> , 2015, 2015, 1-9.	0.9	5
18	Antioxidant and antidiabetic activities of peptides isolated from a hydrolysate of an egg-yolk protein by-product prepared with a proteinase from Asian pumpkin ( <i>Cucurbita ficifolia</i> ). <i>RSC Advances</i> , 2015, 5, 10460-10467.	1.7	58

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19	Multifunctional peptides derived from an egg yolk protein hydrolysate: isolation and characterization. <i>Amino Acids</i> , 2015, 47, 369-380.	1.2	132
20	Separation and Quantification of Phospholipid and Neutral Lipid Classes by HPLC-CAD: Application to Egg Yolk Lipids. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2015, 38, 898-903.	0.5	12
21	Evaluation of the Antibacterial Activity of Cystatin against Selected Strains of <i>Escherichia coli</i> . <i>Folia Biologica</i> , 2014, 62, 187-192.	0.1	11
22	The effect of feed supplementation with dietary sources of $\omega$ polyunsaturated fatty acids, flaxseed and algae <i>Schizochytrium</i> sp., on their incorporation into lipid fractions of Japanese quail eggs. <i>International Journal of Food Science and Technology</i> , 2014, 49, 1876-1885.	1.3	14
23	Egg-yolk protein by-product as a source of ACE-inhibitory peptides obtained with using unconventional proteinase from Asian pumpkin ( <i>Cucurbita ficifolia</i> ). <i>Journal of Proteomics</i> , 2014, 110, 107-116.	1.2	48
24	EFFECT OF ENRICHING FEEDS WITH ALGAE MARINE AND LINSEED ON MORPHOLOGICAL COMPOSITION AND PHYSICAL AND CHEMICAL CHARACTERISTICS OF JAPANESE QUAIL EGGS. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2014, , .	0.1	1
25	Manufacturing of peptides exhibiting biological activity. <i>Amino Acids</i> , 2013, 44, 315-320.	1.2	87
26	Study of Antioxidant Activity of Biologically Active Compounds Isolated from Green Vegetables by Coupled Analytical Techniques. <i>Food Analytical Methods</i> , 2013, 6, 630-636.	1.3	19
27	Evaluation of the ACE-Inhibitory Activity of Egg-White Proteins Degraded with Pepsin. <i>Polish Journal of Food and Nutrition Sciences</i> , 2013, 63, 103-108.	0.6	6
28	Immunologically active peptides that accompany hen egg yolk immunoglobulin Y: separation and identification. <i>Biological Chemistry</i> , 2013, 394, 879-887.	1.2	19
29	Biological and functional properties of proteolytic enzyme-modified egg protein by-products. <i>Food Science and Nutrition</i> , 2013, 1, 184-195.	1.5	42
30	Influence of Docosahexaenoic Acid Obtained from New Generation of Eggs on the Repolarisation of Ventricles in Pigs with Experimental Tachycardiomyopathy. <i>Bulletin of the Veterinary Institute in Pulawy = Biuletyn Instytutu Weterynarii W Pulawach</i> , 2013, 57, 269-274.	0.4	2
31	Isolation of Pure Phospholipid Fraction from Egg Yolk. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2012, 89, 179-182.	0.8	53
32	Antioxidant and antimicrobial activity of lecithin free egg yolk protein preparation hydrolysates obtained with digestive enzymes. <i>Functional Foods in Health and Disease</i> , 2012, 2, 487.	0.3	20
33	Fatty acid composition of egg yolk phospholipid fractions following feed supplementation of Lohmann Brown hens with humic-fat preparations. <i>Food Chemistry</i> , 2011, 126, 1013-1018.	4.2	57
34	Evaluation of the use of pulsed electrical field as a factor with antimicrobial activity. <i>Journal of Food Engineering</i> , 2007, 78, 1320-1325.	2.7	16
35	Antimicrobial activity of chicken egg white cystatin. <i>World Journal of Microbiology and Biotechnology</i> , 2005, 21, 59-64.	1.7	48
36	Effect of Hen's Age on the Level of Cystatin in the Chicken Egg White. <i>International Journal of Poultry Science</i> , 2004, 3, 471-477.	0.6	10

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37	The vitelline membrane: Dynamics of cholesterol metabolism in hens' eggs. Food Chemistry, 1982, 8, 215-223.	4.2	8