

SI·awomir Wybraniec

List of Publications by Year in descending order

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71
papers

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218677

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1983
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#	ARTICLE	IF	CITATIONS
1	An Overview of the Kjeldahl Method of Nitrogen Determination. Part II. Sample Preparation, Working Scale, Instrumental Finish, and Quality Control. <i>Critical Reviews in Analytical Chemistry</i> , 2013, 43, 224-272.	3.5	228
2	Betalainic and nutritional profiles of pigment-enriched red beet root (<i>Beta vulgaris</i> L.) dried extracts. <i>Food Chemistry</i> , 2011, 127, 42-53.	8.2	226
3	An Overview of the Kjeldahl Method of Nitrogen Determination. Part I. Early History, Chemistry of the Procedure, and Titrimetric Finish. <i>Critical Reviews in Analytical Chemistry</i> , 2013, 43, 178-223.	3.5	173
4	Fruit Flesh Betacyanin Pigments in <i>Hylocereus</i> Cacti. <i>Journal of Agricultural and Food Chemistry</i> , 2002, 50, 6086-6089.	5.2	135
5	Betacyanins from vine cactus <i>Hylocereus polyrhizus</i> . <i>Phytochemistry</i> , 2001, 58, 1209-1212.	2.9	128
6	Formation of Decarboxylated Betacyanins in Heated Purified Betacyanin Fractions from Red Beet Root (<i>Beta vulgaris</i> L.) Monitored by LC-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 3483-3487.	5.2	107
7	Minor betalains in fruits of <i>Hylocereus</i> species. <i>Phytochemistry</i> , 2007, 68, 251-259.	2.9	86
8	Generation of Decarboxylated and Dehydrogenated Betacyanins in Thermally Treated Purified Fruit Extract from Purple Pitaya (<i>Hylocereus polyrhizus</i>) Monitored by LC-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2005, 53, 6704-6712.	5.2	64
9	Separation of polar betalain pigments from cacti fruits of <i>Hylocereus polyrhizus</i> by ion-pair high-speed countercurrent chromatography. <i>Journal of Chromatography A</i> , 2009, 1216, 6890-6899.	3.7	61
10	New Pathways of Betanidin and Betanin Enzymatic Oxidation. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 9612-9622.	5.2	56
11	Studies on Nonenzymatic Oxidation Mechanisms in Neobetainin, Betanin, and Decarboxylated Betanins. <i>Journal of Agricultural and Food Chemistry</i> , 2013, 61, 6465-6476.	5.2	56
12	Antioxidant Activity of Betanidin: Electrochemical Study in Aqueous Media. <i>Journal of Agricultural and Food Chemistry</i> , 2011, 59, 12163-12170.	5.2	55
13	Separation of betalains from berries of <i>Phytolacca americana</i> by ion-pair high-speed counter-current chromatography. <i>Journal of Chromatography A</i> , 2008, 1190, 63-73.	3.7	53
14	The Titration in the Kjeldahl Method of Nitrogen Determination: Base or Acid as Titrant?. <i>Journal of Chemical Education</i> , 2013, 90, 191-197.	2.3	46
15	Ion-pair high-speed countercurrent chromatography in fractionation of a high-molecular weight variation of acyl-oligosaccharide linked betacyanins from purple bracts of <i>Bougainvillea glabra</i> . <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2010, 878, 538-550.	2.3	41
16	Target-guided separation of <i>Bougainvillea glabra</i> betacyanins by direct coupling of preparative ion-pair high-speed countercurrent chromatography and electrospray ionization mass-spectrometry. <i>Journal of Chromatography A</i> , 2010, 1217, 4544-4554.	3.7	41
17	¹ H and ¹³ C NMR spectroscopic structural elucidation of new decarboxylated betacyanins. <i>Tetrahedron Letters</i> , 2006, 47, 1725-1728.	1.4	39
18	Time-resolved spectroscopy of the singlet excited state of betanin in aqueous and alcoholic solutions. <i>Physical Chemistry Chemical Physics</i> , 2015, 17, 18152-18158.	2.8	39

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19	Effect of Solvent Polarizability on the Keto/Enol Equilibrium of Selected Bioactive Molecules from the 1,3,4-Thiadiazole Group with a 2,4-Hydroxyphenyl Function. <i>Journal of Physical Chemistry A</i> , 2017, 121, 1402-1411.	2.5	39
20	Versatile solvent systems for the separation of betalains from processed <i>Beta vulgaris</i> L. juice using counter-current chromatography. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2013, 941, 54-61.	2.3	37
21	Separation of amaranthine-type betacyanins by ion-pair high-speed countercurrent chromatography. <i>Journal of Chromatography A</i> , 2014, 1344, 42-50.	3.7	36
22	Fluorescence Quenching-Based Mechanism for Determination of Hypochlorite by Coumarin-Derived Sensors. <i>International Journal of Molecular Sciences</i> , 2019, 20, 281.	4.1	36
23	Multi-colored shades of betalains: recent advances in betacyanin chemistry. <i>Natural Product Reports</i> , 2021, 38, 2315-2346.	10.3	32
24	Profiles of Betacyanins in Epidermal Layers of Grafted and Light-Stressed Cacti Studied by LC-DAD-ESI-MS/MS. <i>Journal of Agricultural and Food Chemistry</i> , 2010, 58, 5347-5354.	5.2	31
25	Experimental verification of the modified Gran methods applicable to redox systems. <i>Analytica Chimica Acta</i> , 2008, 628, 181-189.	5.4	30
26	Thermal Degradation of Major Gomphrenin Pigments in the Fruit Juice of <i>Basella alba</i> L. (Malabar Spinach). <i>Journal of Agricultural and Food Chemistry</i> , 2017, 65, 7500-7508.	5.2	28
27	Mammillarinin: A New Malonylated Betacyanin from Fruits of <i>Mammillaria</i> . <i>Journal of Agricultural and Food Chemistry</i> , 2007, 55, 8138-8143.	5.2	26
28	Effects of metal cations on betanin stability in aqueous-organic solutions. <i>Food Science and Biotechnology</i> , 2013, 22, 353-363.	2.6	26
29	Influence of perfluorinated carboxylic acids on ion-pair reversed-phase high-performance liquid chromatographic separation of betacyanins and 17-decarboxy-betacyanins. <i>Journal of Chromatography A</i> , 2004, 1029, 97-101.	3.7	25
30	Studies on polar high-speed counter-current chromatographic systems in separation of amaranthine-type betacyanins from <i>Celosia</i> species. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2018, 1073, 96-103.	2.3	24
31	Photophysical properties of betaxanthins: miraxanthin – insight into the excited-state deactivation mechanism from experiment and computations. <i>RSC Advances</i> , 2017, 7, 6411-6421.	3.6	23
32	New solvent systems for gradient counter-current chromatography in separation of betanin and its derivatives from processed <i>Beta vulgaris</i> L. juice.. <i>Journal of Chromatography A</i> , 2015, 1380, 29-37.	3.7	22
33	Photophysical properties of betaxanthins: Vulgaxanthin I in aqueous and alcoholic solutions. <i>Journal of Luminescence</i> , 2015, 167, 289-295.	3.1	21
34	Study on Betalains in <i>Celosia cristata</i> Linn. Callus Culture and Identification of New Malonylated Amarantins. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 3870-3879.	5.2	21
35	Photophysical properties of indicaxanthin in aqueous and alcoholic solutions. <i>Dyes and Pigments</i> , 2015, 113, 634-639.	3.7	20
36	Separation of betacyanins from purple flowers of <i>Gomphrena globosa</i> L. by ion-pair high-speed counter-current chromatography. <i>Journal of Chromatography A</i> , 2017, 1489, 51-57.	3.7	20

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37	Controlled-Release Systems for the Delivery of Cyromazine into Water Surface. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 5972-5976.	5.2	19
38	Effect of tetraalkylammonium salts on retention of betacyanins and decarboxylated betacyanins in ion-pair reversed-phase high-performance liquid chromatography. <i>Journal of Chromatography A</i> , 2006, 1127, 70-75.	3.7	19
39	Separation of betacyanins from flowers of <i>Amaranthus cruentus</i> L. in a polar solvent system by high-speed counter-current chromatography. <i>Journal of Separation Science</i> , 2019, 42, 1676-1685.	2.5	19
40	Betalain-rich red beet concentrate improves reduced knee discomfort and joint function: a double blind, placebo-controlled pilot clinical study. <i>Nutrition and Dietary Supplements</i> , 2014, , 9.	0.7	18
41	Impact of S10 internal conversion in betalain-based dye sensitized solar cells. <i>Dyes and Pigments</i> , 2017, 141, 306-315.	3.7	18
42	Alternative Mechanisms of Betacyanin Oxidation by Complexation and Radical Generation. <i>Journal of Agricultural and Food Chemistry</i> , 2019, 67, 7455-7465.	5.2	18
43	Separation of betacyanins from <i>Iresine herbstii</i> Hook. ex Lindl. leaves by high-speed countercurrent chromatography in a polar solvent system. <i>Journal of Chromatography A</i> , 2020, 1626, 461370.	3.7	18
44	High-speed counter-current chromatography in separation of betacyanins from flowers of red <i>Gomphrena globosa</i> L. cultivars. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2016, 1033-1034, 421-427.	2.3	17
45	A method for identification of diastereomers of 2-decarboxy-betacyanins and 2,17-bidecarboxy-betacyanins in reversed-phase HPLC. <i>Analytical and Bioanalytical Chemistry</i> , 2007, 389, 1611-1621.	3.7	16
46	Conjugation of Oxidized Betanidin and Gomphrenin Pigments from <i>Basella alba</i> L. Fruits with Glutathione. <i>Journal of Agricultural and Food Chemistry</i> , 2018, 66, 12815-12826.	5.2	16
47	Chemical quenching of singlet oxygen by betanin. <i>Photochemical and Photobiological Sciences</i> , 2016, 15, 872-878.	2.9	15
48	Chlorination of Betacyanins in Several Hypochlorous Acid Systems. <i>Journal of Agricultural and Food Chemistry</i> , 2016, 64, 2865-2874.	5.2	15
49	Chromatographic investigation on acyl migration in betacyanins and their decarboxylated derivatives. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2008, 861, 40-47.	2.3	13
50	High-speed countercurrent chromatographic recovery and off-line electrospray ionization mass spectrometry profiling of bisdesmodic saponins from <i>Saponaria officinalis</i> possessing synergistic toxicity enhancing properties on targeted antitumor toxins. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2014, 955-956, 1-9.	2.3	13
51	Separation of chlorinated diastereomers of decarboxy-betacyanins in myeloperoxidase catalyzed chlorinated <i>Beta vulgaris</i> L. extract. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2016, 1036-1037, 20-32.	2.3	13
52	Liquid chromatographic techniques in betacyanin isomers separation from <i>Gomphrena globosa</i> L. flowers for the determination of their antimicrobial activities. <i>Journal of Pharmaceutical and Biomedical Analysis</i> , 2018, 161, 83-93.	2.8	13
53	Thermal Decarboxylation of Betacyanins in Red Beet Betalain-Rich Extract. <i>Polish Journal of Food and Nutrition Sciences</i> , 2020, 70, 7-14.	1.7	12
54	Controlled-Release Systems for the Insect Growth Regulator Pyriproxyfen. <i>Journal of Agricultural and Food Chemistry</i> , 2003, 51, 5985-5989.	5.2	11

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55	Determination of dissociation parameters of weak acids in different media according to the isohydric method. <i>Talanta</i> , 2011, 86, 447-451.	5.5	11
56	Ultrafast internal conversion in neobetanin in comparison to betacyanins. <i>Journal of Photochemistry and Photobiology A: Chemistry</i> , 2017, 332, 602-610.	3.9	11
57	RELEASE CHARACTERISTICS OF ENCAPSULATED FORMULATIONS INCORPORATING PLANT GROWTH FACTORS. <i>Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes</i> , 2002, 37, 235-245.	1.5	10
58	Fluorescence assay for the determination of glutathione based on a ring-fused 2-pyridone derivative in dietary supplements. <i>Analyst</i> , 2021, 146, 1897-1906.	3.5	10
59	Dehydrogenation of Betacyanins in Heated Betalain-Rich Extracts of Red Beet (<i>Beta vulgaris</i> L.). <i>International Journal of Molecular Sciences</i> , 2022, 23, 1245.	4.1	9
60	High-Speed Counter-Current Chromatography in Separation and Identification of Saponins from <i>Beta vulgaris</i> L. Cultivar Red Sphere. <i>Polish Journal of Food and Nutrition Sciences</i> , 2020, 70, 67-74.	1.7	8
61	Betalains in Edible Fruits of Three Cactaceae Taxa— <i>Epiphyllum</i> , <i>Hylocereus</i> , and <i>Opuntia</i> —Their LC-MS/MS and FTIR Identification and Biological Activities Evaluation. <i>Plants</i> , 2021, 10, 2669.	3.5	7
62	Promotion of rooting and development of cuttings by plant growth factors formulated into a controlled-release system. <i>Biology and Fertility of Soils</i> , 2002, 36, 330-334.	4.3	4
63	Preparative Separation and Pigment Profiling of Betalains from Fruits of <i>Opuntia ficus</i> by Ion-Pair High-Speed Countercurrent Chromatography (IP-HSCCC) and Off-Line LC-ESI-MS/MS. <i>ACS Symposium Series</i> , 2013, , 3-27.	0.5	4
64	Identification and Determination of Betacyanins in Fruit Extracts of <i>Melocactus</i> Species. <i>Journal of Agricultural and Food Chemistry</i> , 2020, 68, 11459-11467.	5.2	4
65	Structural Study on Hypochlorous Acid-Mediated Chlorination of Betanin and Its Decarboxylated Derivatives from an Anti-Inflammatory <i>Beta vulgaris</i> L. Extract. <i>Molecules</i> , 2020, 25, 378.	3.8	4
66	The Responses of Bioactive Betanin Pigment and Its Derivatives from a Red Beetroot (<i>Beta vulgaris</i> L.) Betalain-Rich Extract to Hypochlorous Acid. <i>International Journal of Molecular Sciences</i> , 2021, 22, 1155.	4.1	4
67	High-speed countercurrent chromatography for isolation and enrichment of betacyanins from fresh and dried leaves of <i>Atriplex hortensis</i> L. var. <i>rubra</i> . <i>Journal of Separation Science</i> , 2021, 44, 4222-4236.	2.5	4
68	Identification of Novel Low-Weight Sulfhydryl Conjugates of Oxidized 5- and 6-Substituted Betanidin Pigments. <i>ACS Omega</i> , 2020, 5, 14955-14967.	3.5	3
69	Structural studies on the stereoisomerism of a natural dye miraxanthin I. <i>New Journal of Chemistry</i> , 2019, 43, 18165-18174.	2.8	2
70	Characterization of Triterpene Saponin Composition of White, Yellow and Red Beetroot (<i>Beta</i>) <i>Talanta</i> , 2017, 175, 107-114.	1.7	2
71	Phytochemical Molecules from the Decarboxylation of Gomphrenins in Violet <i>Gomphrena globosa</i> L.—Floral Infusions from Functional Food. <i>International Journal of Molecular Sciences</i> , 2020, 21, 8834.	4.1	1