SlÌ·awomir Wybraniec

List of Publications by Year
in descending order

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71	2,512	218677	206112
papers	citations	26 h-index	48 g-index

71	71	71	1983
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Dehydrogenation of Betacyanins in Heated Betalain-Rich Extracts of Red Beet (Beta vulgaris L.). International Journal of Molecular Sciences, 2022, 23, 1245.	4.1	9
2	Characterization of Triterpene Saponin Composition of White, Yellow and Red Beetroot (<i>Beta) Tj ETQq0 0 0 rgBT /Overlock 10 T	1.7	2
3	Fluorescence assay for the determination of glutathione based on a ring-fused 2-pyridone derivative in dietary supplements. Analyst, The, 2021, 146, 1897-1906.	3.5	10
4	The Responses of Bioactive Betanin Pigment and Its Derivatives from a Red Beetroot (Beta vulgaris L.) Betalain-Rich Extract to Hypochlorous Acid. International Journal of Molecular Sciences, 2021, 22, 1155.	4.1	4
5	Highâ€speed countercurrent chromatography for isolation and enrichment of betacyanins from fresh and dried leaves of Atriplex hortensis L. var. â€œRubraâ€• Journal of Separation Science, 2021, 44, 4222-4236.	2.5	4
6	Multi-colored shades of betalains: recent advances in betacyanin chemistry. Natural Product Reports, 2021, 38, 2315-2346.	10.3	32
7	Betalains in Edible Fruits of Three Cactaceae Taxaâ€”Epiphyllum, Hylocereus, and Opuntiaâ€”Their LC-MS/MS and FTIR Identification and Biological Activities Evaluation. Plants, 2021, 10, 2669.	3.5	7
8	Separation of betacyanins from Iresine herbstii Hook. ex Lindl. leaves by high-speed countercurrent chromatography in a polar solvent system. Journal of Chromatography A, 2020, 1626, 461370.	3.7	18
9	Phytochemical Molecules from the Decarboxylation of Gomphrenins in Violet Gomphrena globosa L.â€”Floral Infusions from Functional Food. International Journal of Molecular Sciences, 2020, 21, 8834.	4.1	1
10	Identification and Determination of Betacyanins in Fruit Extracts of Melocactus Species. Journal of Agricultural and Food Chemistry, 2020, 68, 11459-11467.	5.2	4
11	Identification of Novel Low-Weight Sulfhydryl Conjugates of Oxidized 5-O- and 6-O-Substituted Betanidin Pigments. ACS Omega, 2020, 5, 14955-14967.	3.5	3
12	Structural Study on Hypochlorous Acid-Mediated Chlorination of Betanin and Its Decarboxylated Derivatives from an Anti-Inflammatory Beta vulgaris L. Extract. Molecules, 2020, 25, 378.	3.8	4
13	Thermal Decarboxylation of Betacyanins in Red Beet Betalain-Rich Extract. Polish Journal of Food and Nutrition Sciences, 2020, 70, 7-14.	1.7	12
14	High-Speed Counter-Current Chromatography in Separation and Identification of Saponins from Beta vulgaris L. Cultivar Red Sphere. Polish Journal of Food and Nutrition Sciences, 2020, 70, 67-74.	1.7	8
15	Alternative Mechanisms of Betacyanin Oxidation by Complexation and Radical Generation. Journal of Agricultural and Food Chemistry, 2019, 67, 7455-7465.	5.2	18
16	Separation of betacyanins from flowers of Amaranthus cruentus L. in a polar solvent system by highâ€speed counterâ€current chromatography. Journal of Separation Science, 2019, 42, 1676-1685.	2.5	19
17	Structural studies on the stereoisomerism of a natural dye miraxanthin I. New Journal of Chemistry, 2019, 43, 18165-18174.	2.8	2
18	Fluorescence Quenching-Based Mechanism for Determination of Hypochlorite by Coumarin-Derived Sensors. International Journal of Molecular Sciences, 2019, 20, 281.	4.1	36

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19	Study on Betalains in Celosia cristata Linn. Callus Culture and Identification of New Malonylated Amaranthins. Journal of Agricultural and Food Chemistry, 2018, 66, 3870-3879.	5.2	21
20	Studies on polar high-speed counter-current chromatographic systems in separation of amaranthine-type betacyanins from Celosia species. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2018, 1073, 96-103.	2.3	24
21	Conjugation of Oxidized Betanidin and Gomphrenin Pigments from Basella alba L. Fruits with Glutathione. Journal of Agricultural and Food Chemistry, 2018, 66, 12815-12826.	5.2	16
22	Liquid chromatographic techniques in betacyanin isomers separation from Gomphrena globosa L. flowers for the determination of their antimicrobial activities. Journal of Pharmaceutical and Biomedical Analysis, 2018, 161, 83-93.	2.8	13
23	Photophysical properties of betaxanthins: miraxanthinÂV â€“ insight into the excited-state deactivation mechanism from experiment and computations. RSC Advances, 2017, 7, 6411-6421.	3.6	23
24	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. Journal of Physical Chemistry A, 2017, 121, 1402-1411.	2.5	39
25	Impact of S1â†'S0 internal conversion in betalain-based dye sensitized solar cells. Dyes and Pigments, 2017, 141, 306-315.	3.7	18
26	Separation of betacyanins from purple flowers of Gomphrena globosa L. by ion-pair high-speed counter-current chromatography. Journal of Chromatography A, 2017, 1489, 51-57.	3.7	20
27	Thermal Degradation of Major Gomphrenin Pigments in the Fruit Juice of Basella alba L. (Malabar Spinach). Journal of Agricultural and Food Chemistry, 2017, 65, 7500-7508.	5.2	28
28	Ultrafast internal conversion in neobetanin in comparison to betacyanins. Journal of Photochemistry and Photobiology A: Chemistry, 2017, 332, 602-610.	3.9	11
29	Chemical quenching of singlet oxygen by betanin. Photochemical and Photobiological Sciences, 2016, 15, 872-878.	2.9	15
30	High-speed counter-current chromatography in separation of betacyanins from flowers of red Gomphrena globosa L. cultivars. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2016, 1033-1034, 421-427.	2.3	17
31	Separation of chlorinated diastereomers of decarboxy-betacyanins in myeloperoxidase catalyzed chlorinated Beta vulgaris L. extract. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2016, 1036-1037, 20-32.	2.3	13
32	Chlorination of Betacyanins in Several Hypochlorous Acid Systems. Journal of Agricultural and Food Chemistry, 2016, 64, 2865-2874.	5.2	15
33	New solvent systems for gradient counter-current chromatography in separation of betanin and its derivatives from processed Beta vulgaris L. juice.. Journal of Chromatography A, 2015, 1380, 29-37.	3.7	22
34	Photophysical properties of betaxanthins: Vulgaxanthin I in aqueous and alcoholic solutions. Journal of Luminescence, 2015, 167, 289-295.	3.1	21
35	Time-resolved spectroscopy of the singlet excited state of betanin in aqueous and alcoholic solutions. Physical Chemistry Chemical Physics, 2015, 17, 18152-18158.	2.8	39
36	Photophysical properties of indicaxanthin in aqueous and alcoholic solutions. Dyes and Pigments, 2015, 113, 634-639.	3.7	20

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37	Betalain-rich red beet concentrate improves reduced knee discomfort and joint function: a double blind, placebo-controlled pilot clinical study. Nutrition and Dietary Supplements, 2014, , 9.	0.7	18
38	High-speed countercurrent chromatographic recovery and off-line electrospray ionization mass spectrometry profiling of bisdesmodic saponins from Saponaria officinalis possessing synergistic toxicity enhancing properties on targeted antitumor toxins. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2014, 955-956, 1-9.	2.3	13
39	Separation of amaranthine-type betacyanins by ion-pair high-speed countercurrent chromatography. Journal of Chromatography A, 2014, 1344, 42-50.	3.7	36
40	An Overview of the Kjeldahl Method of Nitrogen Determination. Part I. Early History, Chemistry of the Procedure, and Titrimetric Finish. Critical Reviews in Analytical Chemistry, 2013, 43, 178-223.	3.5	173
41	An Overview of the Kjeldahl Method of Nitrogen Determination. Part II. Sample Preparation, Working Scale, Instrumental Finish, and Quality Control. Critical Reviews in Analytical Chemistry, 2013, 43, 224-272.	3.5	228
42	Versatile solvent systems for the separation of betalains from processed Beta vulgaris L. juice using counter-current chromatography. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2013, 941, 54-61.	2.3	37
43	The Titration in the Kjeldahl Method of Nitrogen Determination: Base or Acid as Titrant?. Journal of Chemical Education, 2013, 90, 191-197.	2.3	46
44	Effects of metal cations on betanin stability in aqueous-organic solutions. Food Science and Biotechnology, 2013, 22, 353-363.	2.6	26
45	Studies on Nonenzymatic Oxidation Mechanisms in Neobetanin, Betanin, and Decarboxylated Betanins. Journal of Agricultural and Food Chemistry, 2013, 61, 6465-6476.	5.2	56
46	Preparative Separation and Pigment Profiling of Betalains from Fruits of Opuntia ficus by Ion-Pair High-Speed Countercurrent Chromatography (IP-HSCCC) and Off-Line LC-ESI-MS/MS. ACS Symposium Series, 2013, , 3-27.	0.5	4
47	Determination of dissociation parameters of weak acids in different media according to the isohydric method. Talanta, 2011, 86, 447-451.	5.5	11
48	New Pathways of Betanidin and Betanin Enzymatic Oxidation. Journal of Agricultural and Food Chemistry, 2011, 59, 9612-9622.	5.2	56
49	Antioxidant Activity of Betanidin: Electrochemical Study in Aqueous Media. Journal of Agricultural and Food Chemistry, 2011, 59, 12163-12170.	5.2	55
50	Betalainic and nutritional profiles of pigment-enriched red beet root (Beta vulgaris L.) dried extracts. Food Chemistry, 2011, 127, 42-53.	8.2	226
51	Ion-pair high-speed countercurrent chromatography in fractionation of a high-molecular weight variation of acyl-oligosaccharide linked betacyanins from purple bracts of Bougainvillea glabra. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2010, 878, 538-550.	2.3	41
52	Target-guided separation of Bougainvillea glabra betacyanins by direct coupling of preparative ion-pair high-speed countercurrent chromatography and electrospray ionization mass-spectrometry. Journal of Chromatography A, 2010, 1217, 4544-4554.	3.7	41
53	Profiles of Betacyanins in Epidermal Layers of Grafted and Light-Stressed Cacti Studied by LC-DAD-ESI-MS/MS. Journal of Agricultural and Food Chemistry, 2010, 58, 5347-5354.	5.2	31
54	Separation of polar betalain pigments from cacti fruits of Hylocereus polyrhizus by ion-pair high-speed countercurrent chromatography. Journal of Chromatography A, 2009, 1216, 6890-6899.	3.7	61

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55	Chromatographic investigation on acyl migration in betacyanins and their decarboxylated derivatives. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences, 2008, 861, 40-47.	2.3	13
56	Experimental verification of the modified Gran methods applicable to redox systems. Analytica Chimica Acta, 2008, 628, 181-189.	5.4	30
57	Separation of betalains from berries of Phytolacca americana by ion-pair high-speed counter-current chromatography. Journal of Chromatography A, 2008, 1190, 63-73.	3.7	53
58	Mammillarinin: A New Malonylated Betacyanin from Fruits of Mammillaria. Journal of Agricultural and Food Chemistry, 2007, 55, 8138-8143.	5.2	26
59	Minor betalains in fruits of Hylocereus species. Phytochemistry, 2007, 68, 251-259.	2.9	86
60	A method for identification of diastereomers of 2-decarboxy-betacyanins and 2,17-bidecarboxy-betacyanins in reversed-phase HPLC. Analytical and Bioanalytical Chemistry, 2007, 389, 1611-1621.	3.7	16
61	Effect of tetraalkylammonium salts on retention of betacyanins and decarboxylated betacyanins in ion-pair reversed-phase high-performance liquid chromatography. Journal of Chromatography A, 2006, 1127, 70-75.	3.7	19
62	1H and 13C NMR spectroscopic structural elucidation of new decarboxylated betacyanins. Tetrahedron Letters, 2006, 47, 1725-1728.	1.4	39
63	Formation of Decarboxylated Betacyanins in Heated Purified Betacyanin Fractions from Red Beet Root (Beta vulgarisL.) Monitored by LCâ^'MS/MS. Journal of Agricultural and Food Chemistry, 2005, 53, 3483-3487.	5.2	107
64	Generation of Decarboxylated and Dehydrogenated Betacyanins in Thermally Treated Purified Fruit Extract from Purple Pitaya (Hylocereus polyrhizus) Monitored by LC-MS/MS. Journal of Agricultural and Food Chemistry, 2005, 53, 6704-6712.	5.2	64
65	Influence of perfluorinated carboxylic acids on ion-pair reversed-phase high-performance liquid chromatographic separation of betacyanins and 17-decarboxy-betacyanins. Journal of Chromatography A, 2004, 1029, 97-101.	3.7	25
66	Controlled-Release Systems for the Delivery of Cyromazine into Water Surface. Journal of Agricultural and Food Chemistry, 2003, 51, 5972-5976.	5.2	19
67	Controlled-Release Systems for the Insect Growth Regulator Pyriproxyfen. Journal of Agricultural and Food Chemistry, 2003, 51, 5985-5989.	5.2	11
68	RELEASE CHARACTERISTICS OF ENCAPSULATED FORMULATIONS INCORPORATING PLANT GROWTH FACTORS. Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes, 2002, 37, 235-245.	1.5	10
69	Fruit Flesh Betacyanin Pigments inHylocereusCacti. Journal of Agricultural and Food Chemistry, 2002, 50, 6086-6089.	5.2	135
70	Promotion of rooting and development of cuttings by plant growth factors formulated into a controlled-release system. Biology and Fertility of Soils, 2002, 36, 330-334.	4.3	4
71	Betacyanins from vine cactus Hylocereus polyrhizus. Phytochemistry, 2001, 58, 1209-1212.	2.9	128