Arkadiusz Szterk

List of Publications by Year
in descending order

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56 papers	1,174 citations	331670 21 h-index	395702 33 g-index
56 all docs	56 docs citations	56 times ranked	1489 citing authors

#	Article	IF	Citations
1	Current knowledge on the mechanism of atherosclerosis and pro-atherosclerotic properties of oxysterols. Lipids in Health and Disease, 2017, 16, 188.	3.0	93
2	Chemical Composition and Oxidative Stability of Selected Plant Oils. JAOCS, Journal of the American Oil Chemists' Society, 2010, 87, 637-645.	1.9	87
3	Heterocyclic aromatic amines in grilled beef: The influence of free amino acids, nitrogenous bases, nucleosides, protein and glucose on HAAs content. Journal of Food Composition and Analysis, 2015, 40, 39-46.	3.9	66
4	Current Knowledge about Oxysterols: A Review. Journal of Food Science, 2016, 81, R2299-R2308.	3.1	58
5	Profiles and concentrations of heterocyclic aromatic amines formed in beef during various heat treatments depend on the time of ripening and muscle type. Meat Science, 2012, 92, 587-595.	5.5	56
6	Oxysterols as a biomarker in diseases. Clinica Chimica Acta, 2019, 491, 103-113.	1.1	53
7	PAHs, PCBs, PBDEs and Pesticides in Coldâ€Pressed Vegetable Oils. JAOCS, Journal of the American Oil Chemists' Society, 2012, 89, 389-400.	1.9	44
8	Influence of selected quality factors of beef on the profile and the quantity of heterocyclic aromatic amines during processing at high temperature. Meat Science, 2014, 96, 1177-1184.	5.5	44
9	The effect of meat cuts and thermal processing on selected mineral concentration in beef from Holsteinâ€“Friesian bulls. Meat Science, 2015, 105, 75-80.	5.5	44
10	Application of the SPE reversed phase HPLC/MS technique to determine vitamin B12 bio-active forms in beef. Meat Science, 2012, 91, 408-413.	5.5	43
11	Chemical state of heterocyclic aromatic amines in grilled beef: Evaluation by in vitro digestion model and comparison of alkaline hydrolysis and organic solvent for extraction. Food and Chemical Toxicology, 2013, 62, 653-660.	3.6	42
12	Identification of cis / trans isomers of menaquinone-7 in food as exemplified by dietary supplements. Food Chemistry, 2018, 243, 403-409.	8.2	34
13	Influence of the cold storage time of raw beef meat and grilling parameters on sensory quality and content of heterocyclic aromatic amines. LWT - Food Science and Technology, 2015, 61, 299-308.	5.2	32
14	Biological activity of mistletoe: in vitro and in vivo studies and mechanisms of action. Archives of Pharmacal Research, 2020, 43, 593-629.	6.3	28
15	N-Nitrosodimethylamine Contamination in the Metformin Finished Products. Molecules, 2020, 25, 5304.	3.8	27
16	Vitamin B12 content in raw and cooked beef. Meat Science, 2014, 96, 1371-1375.	5.5	26
17	Therapeutic potential of mistletoe in CNS-related neurological disorders and the chemical composition of Viscum species. Journal of Ethnopharmacology, 2019, 231, 241-252.	4.1	26
18	SIMULTANEOUS DETERMINATION OF FREE AMINO ACIDS, L-CARNOSINE, PURINE, PYRIMIDINE, AND NUCLEOSIDES IN MEAT BY LIQUID CHROMATOGRAPHY/SINGLE QUADRUPOLE MASS SPECTROMETRY. Journal of Liquid Chromatography and Related Technologies, 2014, 37, 664-680.	1.0	25

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19	Gold-capped silicon for ultrasensitive SERS-biosensing: Towards human biofluids analysis. Materials Science and Engineering C, 2018, 84, 208-217.	7.3	25
20	Acridine derivatives (PANHs, azaarenes) in raw, fried or grilled pork from different origins, and PANH formation during pork thermal processing. Journal of Food Composition and Analysis, 2015, 43, 18-24.	3.9	22
21	Relationship between Structure and Biological Activity of Various Vitamin K Forms. Foods, 2021, 10, 3136.	4.3	21
22	A New Chemiluminescence Method for Detecting Lipid Peroxides in Vegetable Oils. JAOCS, Journal of the American Oil Chemists' Society, 2010, 87, 361-367.	1.9	19
23	Application of semi-permeable membrane dialysis/ion trap mass spectrometry technique to determine polybrominated diphenyl ethers and polychlorinated biphenyls in milk fat. Analytica Chimica Acta, 2012, 748, 9-19.	5.4	19
24	Chemical Stability of the Lipid Phase in Concentrated Beverage Emulsions Colored with Natural Î²â€Carotene. JAOCS, Journal of the American Oil Chemists' Society, 2013, 90, 483-491.	1.9	19
25	Sulforaphane-conjugated selenium nanoparticles: towards a synergistic anticancer effect. Nanotechnology, 2019, 30, 065101.	2.6	19
26	Determination of azaarenes in oils using the LCâ€APCIâ€MS/MS technique: New environmental toxicant in food oils. Journal of Separation Science, 2012, 35, 2858-2865.	2.5	17
27	Seasonal and geographical variations in levels of polychlorinated biphenyls (PCB) and polybrominated diphenyl ethers (PBDE) in Polish butter fat used as an indicator of environmental contamination. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2013, 30, 181-201.	2.3	14
28	Corn Crisps Enriched in Omegaâ€3 Fatty Acids Sensory Characteristic and its Changes During Storage. JAOCS, Journal of the American Oil Chemists' Society, 2016, 93, 1275-1287.	1.9	14
29	Analysis of Menaquinone-7 Content and Impurities in Oil and Non-Oil Dietary Supplements. Molecules, 2018, 23, 1056.	3.8	14
30	The application of multidimensional NMR analysis to cis/trans isomers study of menaquinone-7 (vitamine K2MK-7), identification of the (E,Z3,E2,Ï‰)-menaquinone-7 isomer in dietary supplements. Journal of Molecular Structure, 2018, 1171, 449-457.	3.6	14
31	Oxidative Stability of Lipids by Means of EPR Spectroscopy and Chemiluminescence. JAOCS, Journal of the American Oil Chemists' Society, 2011, 88, 611-618.	1.9	13
32	New method to determine free sterols/oxysterols in food matrices using gas chromatography and ion trap mass spectrometry (GCâ€“IT-MS). Talanta, 2016, 152, 54-75.	5.5	13
33	Determination of Pharmaceuticals, Heavy Metals, and Oxysterols in Fish Muscle. Molecules, 2021, 26, 1229.	3.8	12
34	Antimicrobial potential of commercial silver nanoparticles and the characterization of their physical properties toward probiotic bacteria isolated from fermented milk products. Journal of Environmental Science and Health - Part B Pesticides, Food Contaminants, and Agricultural Wastes, 2016, 51, 222-229.	1.5	11
35	New Opportunities of the Application of Natural Herb and Spice Extracts in Plant Oils: Application of Electron Paramagnetic Resonance in Examining the Oxidative Stability. Journal of Food Science, 2012, 77, C994-9.	3.1	8
36	Î±- and Î²-Carotene Stability During Storage of Microspheres Obtained from Spray-Dried Microencapsulation Technology. Polish Journal of Food and Nutrition Sciences, 2018, 68, 45-55.	1.7	8

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37	Separation of menaquinone-7 geometric isomers by semipreparative high-performance liquid chromatography with silver complexation and identification by nuclear magnetic resonance. Food Chemistry, 2022, 368, 130890.	8.2	8
38	Oxidative Stability of Î±â€Linolenic Acid in Corn Chips Enriched with Linseed Oil Pro/Antioxidative Activity of Tocopherol. JAOCS, Journal of the American Oil Chemists' Society, 2015, 92, 1461-1471.	1.9	7
39	Preclinical assessment of the potential of a 3D chitosan drug delivery system with sodium meloxicam for treating complications following tooth extraction. International Journal of Biological Macromolecules, 2019, 133, 1019-1028.	7.5	6
40	The Impact of Linseed Oil Lipids on the Physical Properties of Corn Crisps and the Possibility of Obtaining Crisps Enriched with nâ€3 Fatty Acids. JAOCS, Journal of the American Oil Chemists' Society, 2015, 92, 1195-1203.	1.9	5
41	Physico-Chemical Properties and Inhibitory Effects of Commercial Colloidal Silver Nanoparticles as Potential Antimicrobial Agent in the Food Industry. Journal of Food Processing and Preservation, 2017, 41, e12793.	2.0	5
42	Sulforaphane-assisted preparation of tellurium flower-like nanoparticles. Nanotechnology, 2020, 31, 055603.	2.6	5
43	Purification of Commercially Available Î²â€Sitosterol via Chemical Synthesis. European Journal of Lipid Science and Technology, 2021, 123, 2000331.	1.5	5
44	Binding and potential antibiofilm activities of Amaranthus proteins against Candida albicans. Colloids and Surfaces B: Biointerfaces, 2019, 183, 110479.	5.0	4
45	Synthesis and search for 3Î²,3â€²Î²-disteryl ethers after high-temperature treatment of sterol-rich samples. Food Chemistry, 2020, 329, 127132.	8.2	4
46	Application of hydrophilic interaction liquid chromatography for the quantification of succinylcholine in Active Pharmaceutical Ingredient and medicinal product. Identification of new impurities of succinylcholine chloride. Heliyon, 2018, 4, e01097.	3.2	3
47	Influence of steam cooking on pro-health properties of Small and Large variety of Momordica charantia. Food Control, 2019, 100, 335-349.	5.5	3
48	UPLC-MS/MS determination of steroid hormones via a novel reaction based on derivatisation by a cyclic-organophosphate. Talanta, 2019, 204, 415-423.	5.5	2
49	Nutritional value of raw pork depending on the fat type contents in pigs feed [pdf]. Acta Scientiarum Polonorum, Technologia Alimentaria, 2015, 14, 153-163.	0.3	2
50	Effect of Dietary Î±-Tocopherol on Level of Vitamin E in Pure Polish Landrace and Hybrid Polish Landrace Ã— Duroc Swine Breeds and Processed Meat. Journal of Food Processing and Preservation, 2016, 40, 1270-1279.	2.0	1
51	In vitro evaluation of polymeric formulations designed for use in alveolar osteitis. Journal of Applied Polymer Science, 2016, 133, .	2.6	1
52	Antioxidant, quenching, electrophoretic, antifungal and structural properties of proteins and their abilities to control the quality of Amaranthus industrial products. Food Control, 2020, 115, 107276.	5.5	1
53	Synthesis of Oxidized 3Î²,3â€²Î²-Disteryl Ethers and Search after High-Temperature Treatment of Sterol-Rich Samples. International Journal of Molecular Sciences, 2021, 22, 10421.	4.1	1
54	EFFECT OF SEED DEHULLING ON SENSORY AND PHYSICAL-CHEMICAL QUALITY AND NUTRITIONAL VALUE OF COLD-PRESSED RAPESEED OIL. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2013, 5, .	0.1	1

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55	EFFECT OF MICROENCAPSULATION PROCESS AND ADDITION OF ANTIOXIDANTS ON STABILITY OF FISH OIL. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2014, 20, .	0.1	0
56	EFFECT OF PROCESS OF SMOKING MEAT PRODUCTS FROM PORK SHOWING WITH DIFFERENT INITIAL QUALITY ON CONTENT OF POLYCYCLIC AROMATIC HYDROCARBONS. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2014, 20, .	0.1	0