

Arkadiusz Szterk

List of Publications by Year in descending order

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Version: 2024-02-01

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	Separation of menaquinone-7 geometric isomers by semipreparative high-performance liquid chromatography with silver complexation and identification by nuclear magnetic resonance. <i>Food Chemistry</i> , 2022, 368, 130890.	8.2	8
2	Determination of Pharmaceuticals, Heavy Metals, and Oxysterols in Fish Muscle. <i>Molecules</i> , 2021, 26, 1229.	3.8	12
3	Purification of Commercially Available β -sitosterol via Chemical Synthesis. <i>European Journal of Lipid Science and Technology</i> , 2021, 123, 2000331.	1.5	5
4	Synthesis of Oxidized 3 β ,3 α -Disteryl Ethers and Search after High-Temperature Treatment of Sterol-Rich Samples. <i>International Journal of Molecular Sciences</i> , 2021, 22, 10421.	4.1	1
5	Relationship between Structure and Biological Activity of Various Vitamin K Forms. <i>Foods</i> , 2021, 10, 3136.	4.3	21
6	Sulforaphane-assisted preparation of tellurium flower-like nanoparticles. <i>Nanotechnology</i> , 2020, 31, 055603.	2.6	5
7	N-Nitrosodimethylamine Contamination in the Metformin Finished Products. <i>Molecules</i> , 2020, 25, 5304.	3.8	27
8	Biological activity of mistletoe: in vitro and in vivo studies and mechanisms of action. <i>Archives of Pharmacal Research</i> , 2020, 43, 593-629.	6.3	28
9	Synthesis and search for 3 β ,3 α -disteryl ethers after high-temperature treatment of sterol-rich samples. <i>Food Chemistry</i> , 2020, 329, 127132.	8.2	4
10	Antioxidant, quenching, electrophoretic, antifungal and structural properties of proteins and their abilities to control the quality of <i>Amaranthus</i> industrial products. <i>Food Control</i> , 2020, 115, 107276.	5.5	1
11	Binding and potential antibiofilm activities of <i>Amaranthus</i> proteins against <i>Candida albicans</i> . <i>Colloids and Surfaces B: Biointerfaces</i> , 2019, 183, 110479.	5.0	4
12	Oxysterols as a biomarker in diseases. <i>Clinica Chimica Acta</i> , 2019, 491, 103-113.	1.1	53
13	Influence of steam cooking on pro-health properties of Small and Large variety of <i>Momordica charantia</i> . <i>Food Control</i> , 2019, 100, 335-349.	5.5	3
14	UPLC-MS/MS determination of steroid hormones via a novel reaction based on derivatisation by a cyclic-organophosphate. <i>Talanta</i> , 2019, 204, 415-423.	5.5	2
15	Preclinical assessment of the potential of a 3D chitosan drug delivery system with sodium meloxicam for treating complications following tooth extraction. <i>International Journal of Biological Macromolecules</i> , 2019, 133, 1019-1028.	7.5	6
16	Therapeutic potential of mistletoe in CNS-related neurological disorders and the chemical composition of <i>Viscum</i> species. <i>Journal of Ethnopharmacology</i> , 2019, 231, 241-252.	4.1	26
17	Sulforaphane-conjugated selenium nanoparticles: towards a synergistic anticancer effect. <i>Nanotechnology</i> , 2019, 30, 065101.	2.6	19
18	Identification of cis / trans isomers of menaquinone-7 in food as exemplified by dietary supplements. <i>Food Chemistry</i> , 2018, 243, 403-409.	8.2	34

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19	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
20	Gold-capped silicon for ultrasensitive SERS-biosensing: Towards human biofluids analysis. Materials Science and Engineering C, 2018, 84, 208-217.	7.3	25
21	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
22	Analysis of Menaquinone-7 Content and Impurities in Oil and Non-Oil Dietary Supplements. Molecules, 2018, 23, 1056.	3.8	14
23	The application of multidimensional NMR analysis to cis/trans isomers study of menaquinone-7 (vitamine K2MK-7), identification of the (E,Z3,E2,Î±)-menaquinone-7 isomer in dietary supplements. Journal of Molecular Structure, 2018, 1171, 449-457.	3.6	14
24	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
25	Current knowledge on the mechanism of atherosclerosis and pro-atherosclerotic properties of oxysterols. Lipids in Health and Disease, 2017, 16, 188.	3.0	93
26	Effect of Dietary Î±-Tocopherol on Level of Vitamin E in Pure Polish Landrace and Hybrid Polish Landrace x Duroc Swine Breeds and Processed Meat. Journal of Food Processing and Preservation, 2016, 40, 1270-1279.	2.0	1
27	In vitro evaluation of polymeric formulations designed for use in alveolar osteitis. Journal of Applied Polymer Science, 2016, 133, .	2.6	1
28	Corn Crisps Enriched in Omega-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	Current Knowledge about Oxysterols: A Review. Journal of Food Science, 2016, 81, R2299-R2308.	3.1	58
30	New method to determine free sterols/oxysterols in food matrices using gas chromatography and ion trap mass spectrometry (GC-IT-MS). Talanta, 2016, 152, 54-75.	5.5	13
31	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
32	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
33	The effect of meat cuts and thermal processing on selected mineral concentration in beef from Holstein-Friesian bulls. Meat Science, 2015, 105, 75-80.	5.5	44
34	The Impact of Linseed Oil Lipids on the Physical Properties of Corn Crisps and the Possibility of Obtaining Crisps Enriched with n-3 Fatty Acids. JAOCS, Journal of the American Oil Chemists' Society, 2015, 92, 1195-1203.	1.9	5
35	Oxidative Stability of Î±-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
36	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

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37	Influence of the cold storage time of raw beef meat and grilling parameters on sensory quality and content of heterocyclic aromatic amines. <i>LWT - Food Science and Technology</i> , 2015, 61, 299-308.	5.2	32
38	Nutritional value of raw pork depending on the fat type contents in pigs feed [pdf]. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2015, 14, 153-163.	0.3	2
39	SIMULTANEOUS DETERMINATION OF FREE AMINO ACIDS, L-CARNOSINE, PURINE, PYRIMIDINE, AND NUCLEOSIDES IN MEAT BY LIQUID CHROMATOGRAPHY/SINGLE QUADRUPOLE MASS SPECTROMETRY. <i>Journal of Liquid Chromatography and Related Technologies</i> , 2014, 37, 664-680.	1.0	25
40	Influence of selected quality factors of beef on the profile and the quantity of heterocyclic aromatic amines during processing at high temperature. <i>Meat Science</i> , 2014, 96, 1177-1184.	5.5	44
41	Vitamin B12 content in raw and cooked beef. <i>Meat Science</i> , 2014, 96, 1371-1375.	5.5	26
42	EFFECT OF MICROENCAPSULATION PROCESS AND ADDITION OF ANTIOXIDANTS ON STABILITY OF FISH OIL. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2014, 20, .	0.1	0
43	EFFECT OF PROCESS OF SMOKING MEAT PRODUCTS FROM PORK SHOWING WITH DIFFERENT INITIAL QUALITY ON CONTENT OF POLYCYCLIC AROMATIC HYDROCARBONS. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2014, 20, .	0.1	0
44	Chemical Stability of the Lipid Phase in Concentrated Beverage Emulsions Colored with Natural β -Carotene. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2013, 90, 483-491.	1.9	19
45	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. <i>Food and Chemical Toxicology</i> , 2013, 62, 653-660.	3.6	42
46	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. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2013, 30, 181-201.	2.3	14
47	EFFECT OF SEED DEHULLING ON SENSORY AND PHYSICAL-CHEMICAL QUALITY AND NUTRITIONAL VALUE OF COLD-PRESSED RAPESEED OIL. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2013, 5, .	0.1	1
48	New Opportunities of the Application of Natural Herb and Spice Extracts in Plant Oils: Application of Electron Paramagnetic Resonance in Examining the Oxidative Stability. <i>Journal of Food Science</i> , 2012, 77, C994-9.	3.1	8
49	Determination of azaarenes in oils using the LC-APCI-MS/MS technique: New environmental toxicant in food oils. <i>Journal of Separation Science</i> , 2012, 35, 2858-2865.	2.5	17
50	Application of semi-permeable membrane dialysis/ion trap mass spectrometry technique to determine polybrominated diphenyl ethers and polychlorinated biphenyls in milk fat. <i>Analytica Chimica Acta</i> , 2012, 748, 9-19.	5.4	19
51	Application of the SPE reversed phase HPLC/MS technique to determine vitamin B12 bio-active forms in beef. <i>Meat Science</i> , 2012, 91, 408-413.	5.5	43
52	Profiles and concentrations of heterocyclic aromatic amines formed in beef during various heat treatments depend on the time of ripening and muscle type. <i>Meat Science</i> , 2012, 92, 587-595.	5.5	56
53	PAHs, PCBs, PBDEs and Pesticides in Cold-Pressed Vegetable Oils. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2012, 89, 389-400.	1.9	44
54	Oxidative Stability of Lipids by Means of EPR Spectroscopy and Chemiluminescence. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2011, 88, 611-618.	1.9	13

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55	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
56	Chemical Composition and Oxidative Stability of Selected Plant Oils. JAOCS, Journal of the American Oil Chemists' Society, 2010, 87, 637-645.	1.9	87