Krzysztof Dwiecki

List of Publications by Year in descending order

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42	940	471061 17	454577 30
papers	citations	h-index	g-index

43	43	43	1283
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	A review of methods used for investigation of proteinâ€“phenolic compound interactions. International Journal of Food Science and Technology, 2017, 52, 573-585.	1.3	131
2	Antioxidant activity and phenolic content in three lupin species. Journal of Food Composition and Analysis, 2012, 25, 190-197.	1.9	109
3	Contribution of phenolic acids isolated from green and roasted boiled-type coffee brews to total coffee antioxidant capacity. European Food Research and Technology, 2016, 242, 641-653.	1.6	65
4	An alternative RPâ€HPLC method for the separation and determination of tocopherol and tocotrienol homologues as butter authenticity markers: A comparative study between two European countries. European Journal of Lipid Science and Technology, 2014, 116, 895-903.	1.0	56
5	Identification and antioxidant activity of sinapic acid derivatives in Brassica napus L. seed meal extracts. European Journal of Lipid Science and Technology, 2013, 115, 1130-1138.	1.0	41
6	Synergistic and antagonistic effects between alpha-tocopherol and phenolic acids in liposome system: spectroscopic study. European Food Research and Technology, 2015, 241, 749-757.	1.6	41
7	Spectroscopic studies of D-Î±-tocopherol concentration-induced transformation in egg phosphatidylcholne vesicles. Cellular and Molecular Biology Letters, 2007, 12, 51-69.	2.7	39
8	Preparation of Nanocellulose Using Ionic Liquids: 1-Propyl-3-Methylimidazolium Chloride and 1-Ethyl-3-Methylimidazolium Chloride. Molecules, 2020, 25, 1544.	1.7	39
9	Isolation and purification of plastochromanolâ€8 for HPLC quantitative determinations. European Journal of Lipid Science and Technology, 2014, 116, 413-422.	1.0	37
10	Seed-Roasting Process Affects Oxidative Stability of Cold-Pressed Oils. Antioxidants, 2019, 8, 313.	2.2	37
11	Physicochemical characteristics of the cold-pressed oil obtained from seeds of Fagus sylvatica L.. Food Chemistry, 2017, 225, 239-245.	4.2	30
12	Release of Flavonoids from Lupin Globulin Proteins during Digestion in a Model System. Journal of Agricultural and Food Chemistry, 2012, 60, 1830-1836.	2.4	29
13	Characterisation of different digestion susceptibility of lupin seed globulins. Food Chemistry, 2014, 143, 418-426.	4.2	29
14	THE EFFECT OF D-ALPHA-TOCOPHEROL ON THE SOLUBILIZATION OF DIPALMITOYLPHOSPHATIDYLCHOLINE MEMBRANE BY ANIONIC DETERGENT SODIUM DODECYL SULFATE. Journal of Food Lipids, 2007, 14, 50-61.	0.9	28
15	Nanocellulose Production Using Ionic Liquids with Enzymatic Pretreatment. Materials, 2021, 14, 3264.	1.3	28
16	Determination of quercetin in onion (<scp>A</scp>llium cepa) using Î²â€cyclodextrinâ€coated <scp>C</scp>d<scp>S</scp>e/<scp>Z</scp>n<scp>S</scp> quantum dotâ€based fluorescence spectroscopic technique. International Journal of Food Science and Technology, 2015, 50, 1366-1373.	1.3	18
17	Antioxidant activity and synergism of canolol and Î±-tocopherol in rapeseed oil is affected by the presence of phospholipid association colloids. LWT - Food Science and Technology, 2020, 133, 110095.	2.5	17
18	Influence of native antioxidants on the formation of fatty acid hydroperoxides in model systems. European Journal of Lipid Science and Technology, 2007, 109, 1028-1037.	1.0	16

#	Article	IF	Citations
19	Nutritional quality and phytochemical contents of cold pressed oil obtained from chia, milk thistle, nigella, and white and black poppy seeds. Grasas Y Aceites, 2020, 71, 368.	0.3	16
20	The Interactions Between Rapeseed Lipoxygenase and Native Polyphenolic Compounds in a Model System. JAOCS, Journal of the American Oil Chemists' Society, 2012, 89, 379-387.	0.8	14
21	Thermal processing of pasta enriched with black locust flowers affect quality, phenolics, and antioxidant activity. Journal of Food Processing and Preservation, 2019, 43, e14106.	0.9	13
22	Formation of Phospholipid Association Colloids in Rapeseed Oil and Their Effect on Lipid Autoxidation in the Presence of Sinapic and Ferulic Acid. European Journal of Lipid Science and Technology, 2020, 122, 1900243.	1.0	12
23	Comparison of Lupinus angustifolius protein digestibility in dependence on protein, amino acids, trypsin inhibitors and polyphenolic compounds content. International Journal of Food Science and Technology, 2020, 55, 2029-2040.	1.3	12
24	Fluorescence quenching studies on the interaction of catechin-quinone with CdTe quantum dots. Mechanism elucidation and feasibility studies. Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy, 2015, 149, 523-530.	2.0	11
25	Novel method of propyl gallate determination in rapeseed oil using CdSe/ZnS quantum dots. European Journal of Lipid Science and Technology, 2016, 118, 1788-1794.	1.0	10
26	Determination of Total Phenolic Compounds in Common Beverages Using CdTe Quantum Dots. Journal of Food Processing and Preservation, 2017, 41, e12863.	0.9	8
27	Mechanism study of selected phenolic compounds determination using Î²-cyclodextrin-coated CdSe/ZnS quantum dots. Journal of Luminescence, 2017, 192, 1119-1126.	1.5	7
28	Nutlets of Tilia cordata Mill. and Tilia platyphyllos Scop. â€“ Source of bioactive compounds. Food Chemistry, 2021, 346, 128888.	4.2	7
29	The quality of cold-pressed rapeseed oil obtained from seeds of Brassica napus L. with increased moisture content. Acta Scientiarum Polonorum, Technologia Alimentaria, 2019, 18, 205-218.	0.2	6
30	Column chromatography as a method for minor components removal from rapeseed oil. Grasas Y Aceites, 2019, 70, 316.	0.3	6
31	Molecular structure-affinity relationship of selected phenolic compounds for lupin seed Î³-conglutin. Food Hydrocolloids, 2022, 128, 107561.	5.6	6
32	Water content, critical micelle concentration of phospholipids and formation of association colloids as factors influencing autoxidation of rapeseed oil. Journal of the Science of Food and Agriculture, 2022, 102, 488-495.	1.7	5
33	Modification of soybean and lupine sprouting conditions: influence on yield, ROS generation, and antioxidative systems. European Food Research and Technology, 2018, 244, 1945-1952.	1.6	4
34	The quality of cold-pressed rapeseed oil obtained from seeds of Brassica napus L. with increased moisture content [pdf]. Acta Scientiarum Polonorum, Technologia Alimentaria, 2019, 18, 205-218.	0.2	4
35	Evaluation of bioactive compounds in cereals. Study of wheat, barley, oat and selected grain products. Acta Scientiarum Polonorum, Technologia Alimentaria, 2020, 19, 405-423.	0.2	4
36	Tocochromanols. Food Bioactive Ingredients, 2021, , 121-161.	0.3	2

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37	Synthesis and application of ammonium-based poly(ionic liquids) as novel cationic flocculants. Chemical Papers, 2017, 71, 639-646.	1.0	1
38	A comparison of methods for obtaining nanocellulose using acid and ionic liquid hydrolysis reactions. Annals of WULS Forestry and Wood Technology, 2019, 107, 19-23.	0.0	1
39	Heat-induced changes in lupin seed Î³-conglutin structure promote its interaction with model phospholipid membranes. Food Chemistry, 2022, 374, 131533.	4.2	1
40	APPLYING QUANTUM DOTS TO DETERMINE FOOD COMPONENTS AND CONTAMINANTS. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2014, 20, .	0.1	0
41	The effect of the time process of enzymatic hydrolysis on nanocellulose properties. Annals of WULS Forestry and Wood Technology, 2021, 115, 101-107.	0.0	0
42	Preparation of nanocellulose by hydrolysis with ionic liquids and two-step hydrolysis with ionic liquids and enzymes. Annals of WULS Forestry and Wood Technology, 2021, 116, 5-14.	0.0	0