

# Krzysztof Dwiecki

## List of Publications by Year in descending order

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Version: 2024-02-01

42  
papers

940  
citations

471061

17  
h-index

454577

30  
g-index

43  
all docs

43  
docs citations

43  
times ranked

1283  
citing authors

#	ARTICLE	IF	CITATIONS
1	Water content, critical micelle concentration of phospholipids and formation of association colloids as factors influencing autoxidation of rapeseed oil. <i>Journal of the Science of Food and Agriculture</i> , 2022, 102, 488-495.	1.7	5
2	Heat-induced changes in lupin seed $\hat{I}^3$ -conglutin structure promote its interaction with model phospholipid membranes. <i>Food Chemistry</i> , 2022, 374, 131533.	4.2	1
3	Molecular structure-affinity relationship of selected phenolic compounds for lupin seed $\hat{I}^3$ -conglutin. <i>Food Hydrocolloids</i> , 2022, 128, 107561.	5.6	6
4	Tocochromanols. <i>Food Bioactive Ingredients</i> , 2021, , 121-161.	0.3	2
5	Nanocellulose Production Using Ionic Liquids with Enzymatic Pretreatment. <i>Materials</i> , 2021, 14, 3264.	1.3	28
6	Nutlets of <i>Tilia cordata</i> Mill. and <i>Tilia platyphyllos</i> Scop. – Source of bioactive compounds. <i>Food Chemistry</i> , 2021, 346, 128888.	4.2	7
7	The effect of the time process of enzymatic hydrolysis on nanocellulose properties. <i>Annals of WULS Forestry and Wood Technology</i> , 2021, 115, 101-107.	0.0	0
8	Preparation of nanocellulose by hydrolysis with ionic liquids and two-step hydrolysis with ionic liquids and enzymes. <i>Annals of WULS Forestry and Wood Technology</i> , 2021, 116, 5-14.	0.0	0
9	Formation of Phospholipid Association Colloids in Rapeseed Oil and Their Effect on Lipid Autoxidation in the Presence of Sinapic and Ferulic Acid. <i>European Journal of Lipid Science and Technology</i> , 2020, 122, 1900243.	1.0	12
10	Comparison of <i>Lupinus angustifolius</i> protein digestibility in dependence on protein, amino acids, trypsin inhibitors and polyphenolic compounds content. <i>International Journal of Food Science and Technology</i> , 2020, 55, 2029-2040.	1.3	12
11	Antioxidant activity and synergism of canolol and $\hat{I}^{\pm}$ -tocopherol in rapeseed oil is affected by the presence of phospholipid association colloids. <i>LWT - Food Science and Technology</i> , 2020, 133, 110095.	2.5	17
12	Preparation of Nanocellulose Using Ionic Liquids: 1-Propyl-3-Methylimidazolium Chloride and 1-Ethyl-3-Methylimidazolium Chloride. <i>Molecules</i> , 2020, 25, 1544.	1.7	39
13	Nutritional quality and phytochemical contents of cold pressed oil obtained from chia, milk thistle, nigella, and white and black poppy seeds. <i>Grasas Y Aceites</i> , 2020, 71, 368.	0.3	16
14	Evaluation of bioactive compounds in cereals. Study of wheat, barley, oat and selected grain products. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2020, 19, 405-423.	0.2	4
15	Thermal processing of pasta enriched with black locust flowers affect quality, phenolics, and antioxidant activity. <i>Journal of Food Processing and Preservation</i> , 2019, 43, e14106.	0.9	13
16	Seed-Roasting Process Affects Oxidative Stability of Cold-Pressed Oils. <i>Antioxidants</i> , 2019, 8, 313.	2.2	37
17	The quality of cold-pressed rapeseed oil obtained from seeds of <i>Brassica napus</i> L. with increased moisture content. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2019, 18, 205-218.	0.2	6
18	Column chromatography as a method for minor components removal from rapeseed oil. <i>Grasas Y Aceites</i> , 2019, 70, 316.	0.3	6

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19	The quality of cold-pressed rapeseed oil obtained from seeds of <i>Brassica napus</i> L. with increased moisture content [pdf]. <i>Acta Scientiarum Polonorum, Technologia Alimentaria</i> , 2019, 18, 205-218.	0.2	4
20	A comparison of methods for obtaining nanocellulose using acid and ionic liquid hydrolysis reactions. <i>Annals of WULS Forestry and Wood Technology</i> , 2019, 107, 19-23.	0.0	1
21	Modification of soybean and lupine sprouting conditions: influence on yield, ROS generation, and antioxidative systems. <i>European Food Research and Technology</i> , 2018, 244, 1945-1952.	1.6	4
22	Physicochemical characteristics of the cold-pressed oil obtained from seeds of <i>Fagus sylvatica</i> L.. <i>Food Chemistry</i> , 2017, 225, 239-245.	4.2	30
23	Synthesis and application of ammonium-based poly(ionic liquids) as novel cationic flocculants. <i>Chemical Papers</i> , 2017, 71, 639-646.	1.0	1
24	A review of methods used for investigation of protein-phenolic compound interactions. <i>International Journal of Food Science and Technology</i> , 2017, 52, 573-585.	1.3	131
25	Mechanism study of selected phenolic compounds determination using $\beta$ -cyclodextrin-coated CdSe/ZnS quantum dots. <i>Journal of Luminescence</i> , 2017, 192, 1119-1126.	1.5	7
26	Determination of Total Phenolic Compounds in Common Beverages Using CdTe Quantum Dots. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e12863.	0.9	8
27	Novel method of propyl gallate determination in rapeseed oil using CdSe/ZnS quantum dots. <i>European Journal of Lipid Science and Technology</i> , 2016, 118, 1788-1794.	1.0	10
28	Contribution of phenolic acids isolated from green and roasted boiled-type coffee brews to total coffee antioxidant capacity. <i>European Food Research and Technology</i> , 2016, 242, 641-653.	1.6	65
29	Determination of quercetin in onion ( <i>Allium cepa</i> ) using $\beta$ -cyclodextrin-coated CdSe/ZnS quantum dot-based fluorescence spectroscopic technique. <i>International Journal of Food Science and Technology</i> , 2015, 50, 1366-1373.	1.3	18
30	Synergistic and antagonistic effects between alpha-tocopherol and phenolic acids in liposome system: spectroscopic study. <i>European Food Research and Technology</i> , 2015, 241, 749-757.	1.6	41
31	Fluorescence quenching studies on the interaction of catechin-quinone with CdTe quantum dots. Mechanism elucidation and feasibility studies. <i>Spectrochimica Acta - Part A: Molecular and Biomolecular Spectroscopy</i> , 2015, 149, 523-530.	2.0	11
32	An alternative RP-HPLC method for the separation and determination of tocopherol and tocotrienol homologues as butter authenticity markers: A comparative study between two European countries. <i>European Journal of Lipid Science and Technology</i> , 2014, 116, 895-903.	1.0	56
33	Characterisation of different digestion susceptibility of lupin seed globulins. <i>Food Chemistry</i> , 2014, 143, 418-426.	4.2	29
34	Isolation and purification of plastochromanol for HPLC quantitative determinations. <i>European Journal of Lipid Science and Technology</i> , 2014, 116, 413-422.	1.0	37
35	APPLYING QUANTUM DOTS TO DETERMINE FOOD COMPONENTS AND CONTAMINANTS. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2014, 20, .	0.1	0
36	Identification and antioxidant activity of sinapic acid derivatives in <i>Brassica napus</i> L. seed meal extracts. <i>European Journal of Lipid Science and Technology</i> , 2013, 115, 1130-1138.	1.0	41

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37	Release of Flavonoids from Lupin Globulin Proteins during Digestion in a Model System. <i>Journal of Agricultural and Food Chemistry</i> , 2012, 60, 1830-1836.	2.4	29
38	The Interactions Between Rapeseed Lipoxygenase and Native Polyphenolic Compounds in a Model System. <i>JAOCS, Journal of the American Oil Chemists' Society</i> , 2012, 89, 379-387.	0.8	14
39	Antioxidant activity and phenolic content in three lupin species. <i>Journal of Food Composition and Analysis</i> , 2012, 25, 190-197.	1.9	109
40	Influence of native antioxidants on the formation of fatty acid hydroperoxides in model systems. <i>European Journal of Lipid Science and Technology</i> , 2007, 109, 1028-1037.	1.0	16
41	THE EFFECT OF D-ALPHA-TOCOPHEROL ON THE SOLUBILIZATION OF DIPALMITOYLPHOSPHATIDYLCHOLINE MEMBRANE BY ANIONIC DETERGENT SODIUM DODECYL SULFATE. <i>Journal of Food Lipids</i> , 2007, 14, 50-61.	0.9	28
42	Spectroscopic studies of D- $\alpha$ -tocopherol concentration-induced transformation in egg phosphatidylcholine vesicles. <i>Cellular and Molecular Biology Letters</i> , 2007, 12, 51-69.	2.7	39