

Anna Iwaniak

List of Publications by Year in descending order

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39
papers

2,205
citations

394286

19
h-index

330025

37
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docs citations

39
times ranked

2138
citing authors

#	ARTICLE	IF	CITATIONS
1	BIOPEP Database and Other Programs for Processing Bioactive Peptide Sequences. <i>Journal of AOAC INTERNATIONAL</i> , 2008, 91, 965-980.	0.7	454
2	BIOPEP-UWM Database of Bioactive Peptides: Current Opportunities. <i>International Journal of Molecular Sciences</i> , 2019, 20, 5978.	1.8	454
3	Food-Originating ACE Inhibitors, Including Antihypertensive Peptides, as Preventive Food Components in Blood Pressure Reduction. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2014, 13, 114-134.	5.9	239
4	BIOPEP database and other programs for processing bioactive peptide sequences. <i>Journal of AOAC INTERNATIONAL</i> , 2008, 91, 965-80.	0.7	131
5	BIOPEP database of sensory peptides and amino acids. <i>Food Research International</i> , 2016, 85, 155-161.	2.9	116
6	Database of biologically active peptide sequences. <i>Molecular Nutrition and Food Research</i> , 1999, 43, 190-195.	0.0	90
7	Chemometrics and cheminformatics in the analysis of biologically active peptides from food sources. <i>Journal of Functional Foods</i> , 2015, 16, 334-351.	1.6	74
8	Food protein-originating peptides as tastants - Physiological, technological, sensory, and bioinformatic approaches. <i>Food Research International</i> , 2016, 89, 27-38.	2.9	74
9	Angiotensin I-Converting Enzyme (ACE) Inhibitory Activity and ACE Inhibitory Peptides of Salmon (<i>Salmo salar</i>) Protein Hydrolysates Obtained by Human and Porcine Gastrointestinal Enzymes. <i>International Journal of Molecular Sciences</i> , 2014, 15, 14077-14101.	1.8	60
10	Computer-aided characteristics of proteins as potential precursors of bioactive peptides. <i>Polimery</i> , 2003, 48, 50-53.	0.4	58
11	Elucidation of the role of in silico methodologies in approaches to studying bioactive peptides derived from foods. <i>Journal of Functional Foods</i> , 2019, 61, 103486.	1.6	52
12	Peptides Derived from Foods as Supportive Diet Components in the Prevention of Metabolic Syndrome. <i>Comprehensive Reviews in Food Science and Food Safety</i> , 2018, 17, 63-81.	5.9	39
13	Understanding the nature of bitter-taste di- and tripeptides derived from food proteins based on chemometric analysis. <i>Journal of Food Biochemistry</i> , 2019, 43, e12500.	1.2	38
14	Bioinformatic-aided prediction for release possibilities of bioactive peptides from plant proteins. <i>Acta Alimentaria</i> , 2004, 33, 227-235.	0.3	31
15	Characteristics of Biopeptides Released In Silico from Collagens Using Quantitative Parameters. <i>Foods</i> , 2020, 9, 965.	1.9	28
16	Ex vivo digestion of carp muscle tissue - ACE inhibitory and antioxidant activities of the obtained hydrolysates. <i>Food and Function</i> , 2015, 6, 210-217.	2.1	24
17	Common Amino Acid Subsequences in a Universal Proteome - Relevance for Food Science. <i>International Journal of Molecular Sciences</i> , 2015, 16, 20748-20773.	1.8	23
18	The BIOPEP database - a tool for the in silico method of classification of food proteins as the source of peptides with antihypertensive activity. <i>Acta Alimentaria</i> , 2005, 34, 417-425.	0.3	21

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19	Internet Databases of the Properties, Enzymatic Reactions, and Metabolism of Small Molecules—Search Options and Applications in Food Science. <i>International Journal of Molecular Sciences</i> , 2016, 17, 2039.	1.8	20
20	Metabolic Syndrome-Preventive Peptides Derived from Milk Proteins and Their Presence in Cheeses: A Review. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 2772.	1.3	19
21	Structural characteristics of food protein-originating di- and tripeptides using principal component analysis. <i>European Food Research and Technology</i> , 2018, 244, 1751-1758.	1.6	17
22	Soybean (<i>Glycine max</i>) Protein Hydrolysates as Sources of Peptide Bitter-Tasting Indicators: An Analysis Based on Hybrid and Fragmentomic Approaches. <i>Applied Sciences (Switzerland)</i> , 2020, 10, 2514.	1.3	15
23	Using Internet Databases for Food Science Organic Chemistry Students To Discover Chemical Compound Information. <i>Journal of Chemical Education</i> , 2015, 92, 874-876.	1.1	14
24	Gouda Cheese with Modified Content of β -Casein as a Source of Peptides with ACE- and DPP-IV-Inhibiting Bioactivity: A Study Based on In Silico and In Vitro Protocol. <i>International Journal of Molecular Sciences</i> , 2021, 22, 2949.	1.8	14
25	BIOPEP-UWM Virtual—A Novel Database of Food-Derived Peptides with In Silico-Predicted Biological Activity. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 7204.	1.3	14
26	Analysis of Domains in Selected Plant and Animal Food Proteins - Precursors of Biologically Active Peptides - In Silico Approach. <i>Food Science and Technology International</i> , 2009, 15, 179-191.	1.1	13
27	Structure—Activity Prediction of ACE Inhibitory/Bitter Dipeptides—A Chemometric Approach Based on Stepwise Regression. <i>Molecules</i> , 2019, 24, 950.	1.7	13
28	Hybrid Approach in the Analysis of Bovine Milk Protein Hydrolysates as a Source of Peptides Containing Di- and Tripeptide Bitterness Indicators. <i>Polish Journal of Food and Nutrition Sciences</i> , 0, , 139-150.	0.6	12
29	Annotation of Peptide Structures Using SMILES and Other Chemical Codes—Practical Solutions. <i>Molecules</i> , 2017, 22, 2075.	1.7	11
30	Structural properties of proteolytic-accessible bioactive fragments of selected animal proteins. <i>Polimery</i> , 2005, 50, 424-428.	0.4	11
31	Free Accessible Databases as a Source of Information about Food Components and Other Compounds with Anticancer Activity—Brief Review. <i>Molecules</i> , 2019, 24, 789.	1.7	6
32	Databases of bioactive peptides. , 2021, , 309-330.		4
33	Proposal of the Annotation of Phosphorylated Amino Acids and Peptides Using Biological and Chemical Codes. <i>Molecules</i> , 2021, 26, 712.	1.7	4
34	Introducing a Simple Equation To Express Oxidation States as an Alternative to Using Rules Associated with Words Alone. <i>Journal of Chemical Education</i> , 2018, 95, 340-342.	1.1	3
35	Databases and Associated Bioinformatic Tools in Studies of Food Allergens, Epitopes and Haptens — a Review. <i>Polish Journal of Food and Nutrition Sciences</i> , 2018, 68, 103-113.	0.6	3
36	Angiotensin I-converting enzyme inhibitory peptides in oat (<i>Avena sativa</i> L.) proteins-derived digests — In silico and in vitro study. <i>New Biotechnology</i> , 2016, 33, S173.	2.4	2

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37	BIOLOGICALLY ACTIVE PEPTIDES RELEASED FROM FOOD PROTEINS. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2015, 21, .	0.1	2
38	New Trends in Environmental Engineering, Agriculture, Food Production, and Analysis. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 2745.	1.3	1
39	BIOLOGICALLY ACTIVE PEPTIDES FROM FOOD PROTEINS: IN SILICO , IN VITRO AND IN VIVO STUDIES, APPLICATION ASPECTS, AND SAFETY EVALUATION. <i>Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality</i> , 2015, , .	0.1	1