Marcin BryÅ‚a

List of Publications by Year
in descending order

Source: https://exaly.com/author-pdf/3283917/publications.pdf

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36	870	471477	501174
papers	citations	17	28
		h-index	g-index

36	36	36	923
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Occurrence of 26 Mycotoxins in the Grain of Cereals Cultivated in Poland. Toxins, 2016, 8, 160.	3.4	108
2	Modified Fusarium Mycotoxins in Cereals and Their Productsâ€"Metabolism, Occurrence, and Toxicity: An Updated Review. Molecules, 2018, 23, 963.	3.8	90
3	Role of Lactic Acid Bacteria in Food Preservation and Safety. Foods, 2022, 11, 1283.	4.3	68
4	Natural Occurrence of Nivalenol, Deoxynivalenol, and Deoxynivalenol-3-Glucoside in Polish Winter Wheat. Toxins, 2018, 10, 81.	3.4	55
5	The efficiency of lactic acid bacteria against pathogenic fungi and mycotoxins. Arhiv Za Higijenu Rada I Toksikologiju, 2018, 69, 32-45.	0.7	50
6	Fumonisins and their masked forms in maize products. Food Control, 2016, 59, 619-627.	5.5	48
7	Fumonisins in plant-origin food and fodder â€“ a review. Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment, 2013, 30, 1626-1640.	2.3	30
8	Co-occurrence of nivalenol, deoxynivalenol and deoxynivalenol-3-glucoside in beer samples. Food Control, 2018, 92, 319-324.	5.5	30
9	Effect of Baking on Reduction of Free and Hidden Fumonisins in Gluten-free Bread. Journal of Agricultural and Food Chemistry, 2014, 62, 10341-10347.	5.2	29
10	Effects of pH and Temperature on the Stability of Fumonisins in Maize Products. Toxins, 2017, 9, 88.	3.4	24
11	Cannabinoidsâ€"Characteristics and Potential for Use in Food Production. Molecules, 2021, 26, 6723.	3.8	23
12	Application of molecularly imprinted polymers to determine <scp>B</scp>₁, <scp>B</scp>₂, and <scp>B</scp>₃ fumonisins in cereal products. Journal of Separation Science, 2013, 36, 578-584.	2.5	21
13	Candida utilis ATCC 9950 Cell Walls and Î²(1,3)/(1,6)-Glucan Preparations Produced Using Agro-Waste as a Mycotoxins Trap. Toxins, 2019, 11, 192.	3.4	20
14	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
15	Contamination of Wheat Cultivated in Various Regions of Poland during 2017 and 2018 Agricultural Seasons with Selected Trichothecenes and Their Modified Forms. Toxins, 2019, 11, 88.	3.4	19
16	Transformation of ochratoxin A during bread-making processes. Food Control, 2021, 125, 107950.	5.5	19
17	Updated Review of the Toxicity of Selected Fusarium Toxins and Their Modified Forms. Toxins, 2021, 13, 768.	3.4	19
18	Uncovering the Industrial Potentials of Lemongrass Essential Oil as a Food Preservative: A Review. Antioxidants, 2022, 11, 720.	5.1	18

#	Article	IF	Citations
19	Application of Liquid Chromatography/Ion Trap Mass Spectrometry Technique to Determine Ergot Alkaloids in Grain Products. Food Technology and Biotechnology, 2015, 53, 18-28.	2.1	17
20	Selected Trichothecenes in Barley Malt and Beer from Poland and an Assessment of Dietary Risks Associated with their Consumption. Toxins, 2019, 11, 715.	3.4	17
21	Trichoderma as a biostimulator and biocontrol agent against Fusarium in the production of cereal crops: Opportunities and possibilities. Plant Pathology, 2022, 71, 1471-1485.	2.4	17
22	Antioxidant Activity and Bioactive Compounds of Lamium album Flower Extracts Obtained by Supercritical Fluid Extraction. Applied Sciences (Switzerland), 2021, 11, 7419.	2.5	13
23	Changes in the microbiological quality and content of biogenic amines in chicken fillets packed using various techniques and stored under different conditions. Food Microbiology, 2022, 102, 103920.	4.2	13
24	Free and hidden fumonisins in various fractions of maize dry milled under model conditions. LWT - Food Science and Technology, 2015, 64, 171-176.	5.2	12
25	Stability of ergot alkaloids during the process of baking rye bread. LWT - Food Science and Technology, 2019, 110, 269-274.	5.2	11
26	Time evolution of microbiological quality and content of volatile compounds in chicken fillets packed using various techniques and stored under different conditions. Poultry Science, 2020, 99, 1107-1116.	3.4	11
27	In Vitro Effects of Lemon Balm Extracts in Reducing the Growth and Mycotoxins Biosynthesis of Fusarium culmorum and F. proliferatum. Toxins, 2022, 14, 355.	3.4	11
28	Influence of the cultivar and nitrogen fertilisation level on the mycotoxin contamination in winter wheat. Quality Assurance and Safety of Crops and Foods, 2017, 9, 451-461.	3.4	10
29	Transformations of Selected Fusarium Toxins and Their Modified Forms During Malt Loaf Production. Toxins, 2020, 12, 385.	3.4	10
30	Occurrence of ergot and its alkaloids in winter rye harvested in Poland. World Mycotoxin Journal, 2018, 11, 635-646.	1.4	9
31	An LC-IT-MS/MS-Based Method to Determine Trichothecenes in Grain Products. Food Analytical Methods, 2014, 7, 1056-1065.	2.6	8
32	Ochratoxin A and 2â€²R-Ochratoxin A in Selected Foodstuffs and Dietary Risk Assessment. Molecules, 2022, 27, 188.	3.8	8
33	Transformation of Selected Fusarium Toxins and Their Masked Forms during Malting of Various Cultivars of Wheat. Toxins, 2021, 13, 866.	3.4	6
34	Dynamics of Deoxynivalenol and Nivalenol Glucosylation in Wheat Cultivars Infected with Fusarium culmorum in Field Conditionsâ€”A 3 Year Study (2018â€“2020). Journal of Agricultural and Food Chemistry, 2022, 70, 4291-4302.	5.2	4
35	Transformation of Selected Trichothecenes during the Wheat Malting Production. Toxins, 2021, 13, 135.	3.4	3
36	Natural toxins analysis. , 2020, , 759-786.		0