

Marcin Bryla

List of Publications by Year in Descending Order

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The third column is the impact factor (IF) of the journal, and the fourth column is the number of citations of the article.

32
papers

469
citations

12
h-index

20
g-index

36
ext. papers

666
ext. citations

4.4
avg, IF

3.92
L-index

#	Paper	IF	Citations
32	Changes in the microbiological quality and content of biogenic amines in chicken fillets packed using various techniques and stored under different conditions. <i>Food Microbiology</i> , 2022 , 102, 103920	6	2
31	Uncovering the Industrial Potentials of Lemongrass Essential Oil as a Food Preservative: A Review.. <i>Antioxidants</i> , 2022 , 11,	7.1	4
30	Role of Lactic Acid Bacteria in Food Preservation and Safety.. <i>Foods</i> , 2022 , 11,	4.9	6
29	In Vitro Effects of Lemon Balm Extracts in Reducing the Growth and Mycotoxins Biosynthesis of <i>Fusarium culmorum</i> and <i>F. proliferatum</i> . <i>Toxins</i> , 2022 , 14, 355	4.9	1
28	Updated Review of the Toxicity of Selected Toxins and Their Modified Forms. <i>Toxins</i> , 2021 , 13,	4.9	6
27	Cannabinoids-Characteristics and Potential for Use in Food Production. <i>Molecules</i> , 2021 , 26,	4.8	6
26	Transformation of ochratoxin A during bread-making processes. <i>Food Control</i> , 2021 , 125, 107950	6.2	4
25	Antioxidant Activity and Bioactive Compounds of <i>Lamium album</i> Flower Extracts Obtained by Supercritical Fluid Extraction. <i>Applied Sciences (Switzerland)</i> , 2021 , 11, 7419	2.6	4
24	Transformations of Selected Toxins and Their Modified Forms During Malt Loaf Production. <i>Toxins</i> , 2020 , 12,	4.9	5
23	Natural toxins analysis 2020 , 759-786		
22	Time evolution of microbiological quality and content of volatile compounds in chicken fillets packed using various techniques and stored under different conditions. <i>Poultry Science</i> , 2020 , 99, 1107-1116	3.9	6
21	Contamination of Wheat Cultivated in Various Regions of Poland during 2017 and 2018 Agricultural Seasons with Selected Trichothecenes and Their Modified Forms. <i>Toxins</i> , 2019 , 11,	4.9	11
20	Stability of ergot alkaloids during the process of baking rye bread. <i>LWT - Food Science and Technology</i> , 2019 , 110, 269-274	5.4	5
19	ATCC 9950 Cell Walls and -Glucan Preparations Produced Using Agro-Waste as a Mycotoxins Trap. <i>Toxins</i> , 2019 , 11,	4.9	10
18	Selected Trichothecenes in Barley Malt and Beer from Poland and an Assessment of Dietary Risks Associated with their Consumption. <i>Toxins</i> , 2019 , 11,	4.9	7
17	The efficiency of lactic acid bacteria against pathogenic fungi and mycotoxins. <i>Arhiv Za Higijenu Rada I Toksikologiju</i> , 2018 , 69, 32-45	1.7	30
16	Modified Mycotoxins in Cereals and Their Products-Metabolism, Occurrence, and Toxicity: An Updated Review. <i>Molecules</i> , 2018 , 23,	4.8	54

15	Occurrence of ergot and its alkaloids in winter rye harvested in Poland. <i>World Mycotoxin Journal</i> , 2018 , 11, 635-646	2.5	7
14	Natural Occurrence of Nivalenol, Deoxynivalenol, and Deoxynivalenol-3-Glucoside in Polish Winter Wheat. <i>Toxins</i> , 2018 , 10,	4.9	34
13	Co-occurrence of nivalenol, deoxynivalenol and deoxynivalenol-3-glucoside in beer samples. <i>Food Control</i> , 2018 , 92, 319-324	6.2	16
12	Effects of pH and Temperature on the Stability of Fumonisin in Maize Products. <i>Toxins</i> , 2017 , 9,	4.9	15
11	Influence of the cultivar and nitrogen fertilisation level on the mycotoxin contamination in winter wheat. <i>Quality Assurance and Safety of Crops and Foods</i> , 2017 , 9, 451-461	1.5	4
10	Fumonisin and their masked forms in maize products. <i>Food Control</i> , 2016 , 59, 619-627	6.2	40
9	Occurrence of 26 Mycotoxins in the Grain of Cereals Cultivated in Poland. <i>Toxins</i> , 2016 , 8,	4.9	76
8	Free and hidden fumonisin in various fractions of maize dry milled under model conditions. <i>LWT - Food Science and Technology</i> , 2015 , 64, 171-176	5.4	12
7	Application of Liquid Chromatography/Ion Trap Mass Spectrometry Technique to Determine Ergot Alkaloids in Grain Products. <i>Food Technology and Biotechnology</i> , 2015 , 53, 18-28	2.1	13
6	An LC-IT-MS/MS-Based Method to Determine Trichothecenes in Grain Products. <i>Food Analytical Methods</i> , 2014 , 7, 1056-1065	3.4	7
5	Effect of baking on reduction of free and hidden fumonisin in gluten-free bread. <i>Journal of Agricultural and Food Chemistry</i> , 2014 , 62, 10341-7	5.7	24
4	Fumonisin in plant-origin food and fodder--a review. <i>Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment</i> , 2013 , 30, 1626-40	3.2	25
3	Application of molecularly imprinted polymers to determine B1, B2, and B3 fumonisin in cereal products. <i>Journal of Separation Science</i> , 2013 , 36, 578-84	3.4	18
2	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	6.6	16
1	Trichoderma as a biostimulator and biocontrol agent against Fusarium in the production of cereal crops: opportunities and possibilities. <i>Plant Pathology</i> ,	2.8	1