JarosÅ‚aw W Markowski

List of Publications by Year
in descending order

30 papers	974 citations	430754 18 h-index	454834 30 g-index
30 all docs	30 docs citations	30 times ranked	1576 citing authors

#	Article	IF	Citations
1	Scab Resistant Apple Cultivars for Juice Production. Journal of Horticultural Research, 2021, 29, 23-34.	0.4	1
2	Yielding and fruit quality of several cultivars and breeding clones of Amelanchier alnifolia grown in north-eastern Poland. Zemdirbyste, 2019, 106, 351-358.	0.3	6
3	Apple pomace improves gut health in Fisher rats independent of seed content. Food and Function, 2018, 9, 2931-2941.	2.1	12
4	Sour Cherries but Not Apples Added to the Regular Diet Decrease Resting and fMLP-Stimulated Chemiluminescence of Fasting Whole Blood in Healthy Subjects. Journal of the American College of Nutrition, 2018, 37, 24-33.	1.1	11
5	Impact of different thermal preservation technologies on the quality of apple-based smoothies. LWT - Food Science and Technology, 2017, 85, 470-473.	2.5	11
6	Composition of clear and cloudy juices from French and Polish apples in relation to processing technology. LWT - Food Science and Technology, 2015, 62, 813-820.	2.5	47
7	Consumption of strawberries on a daily basis increases the non-urate 2,2-diphenyl-1-picryl-hydrazyl (DPPH) radical scavenging activity of fasting plasma in healthy subjects. Journal of Clinical Biochemistry and Nutrition, 2014, 55, 48-55.	0.6	39
8	The effect of cloudy apple juice on hepatic and mammary gland phase I and II enzymes induced by DMBA in female Sprague-Dawley rats. Drug and Chemical Toxicology, 2014, 37, 472-479.	1.2	9
9	Addition of Strawberries to the Usual Diet Decreases Resting Chemiluminescence of Fasting Blood in Healthy Subjectsâ€"Possible Health-Promoting Effect of These Fruits Consumption. Journal of the American College of Nutrition, 2014, 33, 274-287.	1.1	23
10	1-Methylcyclopropene postharvest treatment and their effect on apple quality during long-term storage time. European Food Research and Technology, 2014, 239, 603-612.	1.6	39
11	New or lesser known cultivar selection as a tool for sensory and nutritional value enhancement of osmo-convectively dried sour cherries. LWT - Food Science and Technology, 2014, 55, 506-512.	2.5	7
12	Plum pomaces as a potential source of dietary fibre: composition and antioxidant properties. Journal of Food Science and Technology, 2013, 50, 1012-1017.	1.4	39
13	Intake of whole apples or clear apple juice has contrasting effects on plasma lipids in healthy volunteers. European Journal of Nutrition, 2013, 52, 1875-1889.	1.8	138
14	Attenuation of KBrO₃â€Induced Renal and Hepatic Toxicity By Cloudy Apple Juice In Rat. Phytotherapy Research, 2013, 27, 1214-1219.	2.8	22
15	Dietary fiber and cell wall polysaccharides from plum (Prunus domestica L.) fruit, juice and pomace: Comparison of composition and functional properties for three plum varieties. Food Research International, 2013, 54, 1787-1794.	2.9	30
16	Impact of enzyme on quality of blackcurrant and plum juices. LWT - Food Science and Technology, 2012, 49, 251-256.	2.5	26
17	Effect of cultivar and fruit storage on basic composition of clear and cloudy pear juices. LWT - Food Science and Technology, 2012, 49, 263-266.	2.5	12
18	Comparison between microwave hydrodiffusion and pressing for plum juice extraction. LWT - Food Science and Technology, 2012, 49, 229-237.	2.5	20

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19	The Effect of Apple Feeding on Markers of Colon Carcinogenesis. Nutrition and Cancer, 2011, 63, 402-409.	0.9	14
20	Cloudy apple juice protects against chemical-induced oxidative stress in rat. European Journal of Nutrition, 2011, 50, 53-60.	1.8	20
21	NMR and interval PLS as reliable methods for determination of cholesterol in rodent lipoprotein fractions. Metabolomics, 2010, 6, 129-136.	1.4	25
22	Effects of apples and specific apple components on the cecal environment of conventional rats: role of apple pectin. BMC Microbiology, 2010, 10, 13.	1.3	99
23	Apple, Cherry, and Blackcurrant Increases Nuclear Factor Kappa B Activation in Liver of Transgenic Mice. Nutrition and Cancer, 2010, 62, 841-848.	0.9	9
24	Uric Acid but Not Apple Polyphenols Is Responsible for the Rise of Plasma Antioxidant Activity after Apple Juice Consumption in Healthy Subjects. Journal of the American College of Nutrition, 2010, 29, 397-406.	1.1	44
25	Co-products of black-currant and apple juice production: Hydration properties and polysaccharide composition. LWT - Food Science and Technology, 2010, 43, 173-180.	2.5	32
26	Characterization of Cell Wall Polysaccharides of Cherry (Prunus cerasus var. Schattenmorelle) Fruit and Pomace. Plant Foods for Human Nutrition, 2009, 64, 279-285.	1.4	14
27	Effect of apple cultivar and enzyme treatment on phenolic compounds content during clear apple juice production. International Journal of Food Science and Technology, 2009, 44, 1002-1010.	1.3	25
28	Characterisation of the chemical composition of scab-resistant apple pomaces. Journal of Horticultural Science and Biotechnology, 2009, 84, 89-95.	0.9	12
29	Simple method for determining human serum 2,2-diphenyl-1-picryl-hydrazyl (DPPH) radical scavenging activity â€“ possible application in clinical studies on dietary antioxidants. Clinical Chemistry and Laboratory Medicine, 2008, 46, 342-9.	1.4	84
30	Compositional characterisation of some apple varieties. European Food Research and Technology, 2000, 210, 268-272.	1.6	104