

# Jaroslav W Markowski

## 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.

30  
papers

780  
citations

16  
h-index

27  
g-index

30  
ext. papers

877  
ext. citations

4.1  
avg, IF

3.47  
L-index

#	Paper	IF	Citations
30	Scab Resistant Apple Cultivars for Juice Production. <i>Journal of Horticultural Research</i> , <b>2021</b> ,	0.8	1
29	Yielding and fruit quality of several cultivars and breeding clones of <i>Amelanchier alnifolia</i> grown in north-eastern Poland. <i>Zemdirbyste</i> , <b>2019</b> , 106, 351-358	1.1	3
28	Apple pomace improves gut health in Fisher rats independent of seed content. <i>Food and Function</i> , <b>2018</b> , 9, 2931-2941	6.1	5
27	Sour Cherries but Not Apples Added to the Regular Diet Decrease Resting and fMLP-Stimulated Chemiluminescence of Fasting Whole Blood in Healthy Subjects. <i>Journal of the American College of Nutrition</i> , <b>2018</b> , 37, 24-33	3.5	7
26	Impact of different thermal preservation technologies on the quality of apple-based smoothies. <i>LWT - Food Science and Technology</i> , <b>2017</b> , 85, 470-473	5.4	11
25	Composition of clear and cloudy juices from French and Polish apples in relation to processing technology. <i>LWT - Food Science and Technology</i> , <b>2015</b> , 62, 813-820	5.4	37
24	1-Methylcyclopropene postharvest treatment and their effect on apple quality during long-term storage time. <i>European Food Research and Technology</i> , <b>2014</b> , 239, 603-612	3.4	28
23	New or lesser known cultivar selection as a tool for sensory and nutritional value enhancement of osmo-convectively dried sour cherries. <i>LWT - Food Science and Technology</i> , <b>2014</b> , 55, 506-512	5.4	6
22	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. <i>Journal of Clinical Biochemistry and Nutrition</i> , <b>2014</b> , 55, 48-55	3.1	35
21	The effect of cloudy apple juice on hepatic and mammary gland phase I and II enzymes induced by DMBA in female Sprague-Dawley rats. <i>Drug and Chemical Toxicology</i> , <b>2014</b> , 37, 472-9	2.3	7
20	Addition of strawberries to the usual diet decreases resting chemiluminescence of fasting blood in healthy subjects-possible health-promoting effect of these fruits consumption. <i>Journal of the American College of Nutrition</i> , <b>2014</b> , 33, 274-87	3.5	19
19	Plum pomaces as a potential source of dietary fibre: composition and antioxidant properties. <i>Journal of Food Science and Technology</i> , <b>2013</b> , 50, 1012-7	3.3	30
18	Intake of whole apples or clear apple juice has contrasting effects on plasma lipids in healthy volunteers. <i>European Journal of Nutrition</i> , <b>2013</b> , 52, 1875-89	5.2	103
17	Attenuation of KBrO <sub>3</sub> -induced renal and hepatic toxicity by cloudy apple juice in rat. <i>Phytotherapy Research</i> , <b>2013</b> , 27, 1214-9	6.7	15
16	Dietary fiber and cell wall polysaccharides from plum ( <i>Prunus domestica</i> L.) fruit, juice and pomace: Comparison of composition and functional properties for three plum varieties. <i>Food Research International</i> , <b>2013</b> , 54, 1787-1794	7	29
15	Impact of enzyme on quality of blackcurrant and plum juices. <i>LWT - Food Science and Technology</i> , <b>2012</b> , 49, 251-256	5.4	18
14	Effect of cultivar and fruit storage on basic composition of clear and cloudy pear juices. <i>LWT - Food Science and Technology</i> , <b>2012</b> , 49, 263-266	5.4	10

13	Comparison between microwave hydrodiffusion and pressing for plum juice extraction. <i>LWT - Food Science and Technology</i> , <b>2012</b> , 49, 229-237	5.4	16
12	The effect of apple feeding on markers of colon carcinogenesis. <i>Nutrition and Cancer</i> , <b>2011</b> , 63, 402-9	2.8	12
11	Cloudy apple juice protects against chemical-induced oxidative stress in rat. <i>European Journal of Nutrition</i> , <b>2011</b> , 50, 53-60	5.2	17
10	Apple, cherry, and blackcurrant increases nuclear factor kappa B activation in liver of transgenic mice. <i>Nutrition and Cancer</i> , <b>2010</b> , 62, 841-8	2.8	9
9	Uric acid but not apple polyphenols is responsible for the rise of plasma antioxidant activity after apple juice consumption in healthy subjects. <i>Journal of the American College of Nutrition</i> , <b>2010</b> , 29, 397-408	3.5	36
8	Co-products of black-currant and apple juice production: Hydration properties and polysaccharide composition. <i>LWT - Food Science and Technology</i> , <b>2010</b> , 43, 173-180	5.4	29
7	NMR and interval PLS as reliable methods for determination of cholesterol in rodent lipoprotein fractions. <i>Metabolomics</i> , <b>2010</b> , 6, 129-136	4.7	25
6	Effects of apples and specific apple components on the cecal environment of conventional rats: role of apple pectin. <i>BMC Microbiology</i> , <b>2010</b> , 10, 13	4.5	75
5	Characterization of cell wall polysaccharides of cherry ( <i>Prunus cerasus</i> var. Schattenmorelle) fruit and pomace. <i>Plant Foods for Human Nutrition</i> , <b>2009</b> , 64, 279-85	3.9	14
4	Effect of apple cultivar and enzyme treatment on phenolic compounds content during clear apple juice production. <i>International Journal of Food Science and Technology</i> , <b>2009</b> , 44, 1002-1010	3.8	22
3	Characterisation of the chemical composition of scab-resistant apple pomaces. <i>Journal of Horticultural Science and Biotechnology</i> , <b>2009</b> , 84, 89-95	1.9	11
2	Simple method for determining human serum 2,2-diphenyl-1-picryl-hydrazyl (DPPH) radical scavenging activity - possible application in clinical studies on dietary antioxidants. <i>Clinical Chemistry and Laboratory Medicine</i> , <b>2008</b> , 46, 342-9	5.9	61
1	Compositional characterisation of some apple varieties. <i>European Food Research and Technology</i> , <b>2000</b> , 210, 268-272	3.4	89