Teresa Leszczyńska

List of Publications by Year in descending order

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Version: 2024-02-01

28 487 11 22
papers citations h-index g-index

28 28 28 728
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#	Article	IF	Citations
1	Effects of some technological processes on glucosinolate contents in cruciferous vegetables. Food Chemistry, 2007, 105, 976-981.	8.2	116
2	Effect of cooking on the contents of glucosinolates and their degradation products in selected Brassica vegetables. Journal of Functional Foods, 2016, 23, 412-422.	3.4	51
3	Changes in Sedentary and Active Lifestyle, Diet Quality and Body Composition Nine Months after an Education Program in Polish Students Aged 11–12 Years: Report from the ABC of Healthy Eating Study. Nutrients, 2019, 11, 331.	4.1	30
4	Young shoots of red cabbage are a better source of selected nutrients and glucosinolates in comparison to the vegetable at full maturity. European Food Research and Technology, 2020, 246, 2505-2515.	3.3	30
5	Health-Promoting Properties of Fresh and Processed Purple Cauliflower. Sustainability, 2019, 11, 4008.	3.2	29
6	Identification of polyphenolic compounds and determination of antioxidant activity in extracts and infusions of buckwheat leaves. European Food Research and Technology, 2018, 244, 333-343.	3.3	26
7	Chemical Composition of Lettuce (Lactuca sativa L.) Biofortified with lodine by KIO3, 5-lodo-, and 3.5-Diiodosalicylic Acid in a Hydroponic Cultivation. Agronomy, 2020, 10, 1022.	3.0	24
8	Comparative study of young shoots and the mature red headed cabbage as antioxidant food resources with antiproliferative effect on prostate cancer cells. RSC Advances, 2020, 10, 43021-43034.	3.6	22
9	Effect of lettuce biofortified with iodine by soil fertilization on iodine concentration in various tissues and selected biochemical parameters in serum of Wistar rats. Journal of Functional Foods, 2015, 14, 479-486.	3.4	19
10	Individual CLA Isomers, c9t11 and t10c12, Prevent Excess Liver Glycogen Storage and Inhibit Lipogenic Genes Expression Induced by High-Fructose Diet in Rats. BioMed Research International, 2015, 2015, 1-10.	1.9	17
11	Fructan-Enriched Diet Increases Bone Quality in Female Growing Rats at Calcium Deficiency. Plant Foods for Human Nutrition, 2018, 73, 172-179.	3.2	13
12	Chemical assessment of lead, cadmium, nitrate, and nitrite intakes with daily diets of children and adolescents from orphanages in Krakow, Poland. Environmental Science and Pollution Research, 2016, 23, 25200-25209.	5. 3	12
13	High-Fructose Diet-Induced Metabolic Disorders Were Counteracted by the Intake of Fruit and Leaves of Sweet Cherry in Wistar Rats. Nutrients, 2019, 11, 2638.	4.1	12
14	Effect of Culinary Treatment on Changes in the Contents of Selected Nutrients and Non-Nutrients in Curly Kale (Brassica oleraceaVar.acephala). Journal of Food Processing and Preservation, 2016, 40, 1280-1288.	2.0	11
15	The Iodine Content in Urine, Faeces and Selected Organs of Rats Fed Lettuce Biofortified with Iodine Through Foliar Application. Biological Trace Element Research, 2016, 174, 347-355.	3.5	11
16	The Influence of Packaging Type and Time of Frozen Storage on Antioxidative Properties of Brussels Sprouts. Journal of Food Processing and Preservation, 2014, 38, 1089-1096.	2.0	8
17	Socioeconomic, Eating- and Health-Related Limitations of Food Consumption among Polish Women 60+ Years: The †ABC of Healthy Eating' Project. Nutrients, 2022, 14, 51.	4.1	7
18	Nutritional Value and Antioxidant Activity of Fresh Pumpkin Flowers (Cucurbita sp.) Grown in Poland. Applied Sciences (Switzerland), 2022, 12, 6673.	2.5	7

#	Article	IF	CITATIONS
19	The effects of peeling and cooking on the mineral content and antioxidant properties in carrots enriched with potassium iodate and/or selenite (Se ^{IV}) and selenite (Se ^{VI}). International Journal of Food Sciences and Nutrition, 2016, 67, 919-928.	2.8	6
20	Intake of Vitamin C,\hat{l}^2 -Carotene, and Polyphenolic Compounds by Children and Adolescents from Orphanages. Journal of the American College of Nutrition, 2016, 35, 75-85.	1.8	6
21	Directions of Changes in the Content of Selected Macro- and Micronutrients of Kale, Rutabaga, Green and Purple Cauliflower Due to Hydrothermal Treatment. Applied Sciences (Switzerland), 2021, 11, 3452.	2.5	6
22	Comparative Assessment of the Basic Chemical Composition and Antioxidant Activity of Stevia rebaudiana Bertoni Dried Leaves, Grown in Poland, Paraguay and Brazilâ€"Preliminary Results. Applied Sciences (Switzerland), 2021, 11, 3634.	2.5	5
23	Young Shoots and Mature Red Cabbage Inhibit Proliferation and Induce Apoptosis of Prostate Cancer Cell Lines. Applied Sciences (Switzerland), 2021, 11, 11507.	2.5	5
24	The Effect of Package Type on Selected Parameters of Nutritional Quality of the Chilled Stored Red Sauerkraut. Journal of Food Processing and Preservation, 2017, 41, e13105.	2.0	4
25	Fatty Acids of CLA-enriched Egg Yolks Can Induce Mitochondrial Pathway of Apoptosis in MCF-7 Breast Cancer Cells. Anticancer Research, 2018, 38, 2861-2870.	1.1	3
26	Anthropometric assessment of the nutritional status of children and adolescents residing in selected Polish orphanages based on their energy intake and physical activity level. Roczniki Panstwowego Zakladu Higieny, 2015, 66, 77-83.	0.7	3
27	Mechanisms of Anticancer Activity of a Fatty Acid Mixture Extracted from Hen Egg Yolks Enriched in Conjugated Linoleic Acid Diene (CLA) against WM793 Melanoma Cells. Nutrients, 2021, 13, 2348.	4.1	2
28	Chemical analysis of minerals content in daily diets of children and adolescents grown up in Krakow orphanages. Roczniki Panstwowego Zakladu Higieny, 2015, 66, 129-36.	0.7	2