

Teresa Leszczyńska

List of Publications by Year in descending order

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Version: 2024-02-01

28
papers

487
citations

840776

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677142

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all docs

28
docs citations

28
times ranked

728
citing authors

#	ARTICLE	IF	CITATIONS
1	Socioeconomic, Eating- and Health-Related Limitations of Food Consumption among Polish Women 60+ Years: The "ABC of Healthy Eating"™ Project. <i>Nutrients</i> , 2022, 14, 51.	4.1	7
2	Nutritional Value and Antioxidant Activity of Fresh Pumpkin Flowers (<i>Cucurbita</i> sp.) Grown in Poland. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 6673.	2.5	7
3	Comparative Assessment of the Basic Chemical Composition and Antioxidant Activity of <i>Stevia rebaudiana</i> Bertoni Dried Leaves, Grown in Poland, Paraguay and Brazil—Preliminary Results. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 3634.	2.5	5
4	Directions of Changes in the Content of Selected Macro- and Micronutrients of Kale, Rutabaga, Green and Purple Cauliflower Due to Hydrothermal Treatment. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 3452.	2.5	6
5	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. <i>Nutrients</i> , 2021, 13, 2348.	4.1	2
6	Young Shoots and Mature Red Cabbage Inhibit Proliferation and Induce Apoptosis of Prostate Cancer Cell Lines. <i>Applied Sciences (Switzerland)</i> , 2021, 11, 11507.	2.5	5
7	Chemical Composition of Lettuce (<i>Lactuca sativa</i> L.) Biofortified with Iodine by KIO ₃ , 5-Iodo-, and 3,5-Diiodosalicylic Acid in a Hydroponic Cultivation. <i>Agronomy</i> , 2020, 10, 1022.	3.0	24
8	Young shoots of red cabbage are a better source of selected nutrients and glucosinolates in comparison to the vegetable at full maturity. <i>European Food Research and Technology</i> , 2020, 246, 2505-2515.	3.3	30
9	Comparative study of young shoots and the mature red headed cabbage as antioxidant food resources with antiproliferative effect on prostate cancer cells. <i>RSC Advances</i> , 2020, 10, 43021-43034.	3.6	22
10	Health-Promoting Properties of Fresh and Processed Purple Cauliflower. <i>Sustainability</i> , 2019, 11, 4008.	3.2	29
11	High-Fructose Diet-Induced Metabolic Disorders Were Counteracted by the Intake of Fruit and Leaves of Sweet Cherry in Wistar Rats. <i>Nutrients</i> , 2019, 11, 2638.	4.1	12
12	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. <i>Nutrients</i> , 2019, 11, 331.	4.1	30
13	Identification of polyphenolic compounds and determination of antioxidant activity in extracts and infusions of buckwheat leaves. <i>European Food Research and Technology</i> , 2018, 244, 333-343.	3.3	26
14	Fructan-Enriched Diet Increases Bone Quality in Female Growing Rats at Calcium Deficiency. <i>Plant Foods for Human Nutrition</i> , 2018, 73, 172-179.	3.2	13
15	Fatty Acids of CLA-enriched Egg Yolks Can Induce Mitochondrial Pathway of Apoptosis in MCF-7 Breast Cancer Cells. <i>Anticancer Research</i> , 2018, 38, 2861-2870.	1.1	3
16	The Effect of Package Type on Selected Parameters of Nutritional Quality of the Chilled Stored Red Sauerkraut. <i>Journal of Food Processing and Preservation</i> , 2017, 41, e13105.	2.0	4
17	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}). <i>International Journal of Food Sciences and Nutrition</i> , 2016, 67, 919-928.	2.8	6
18	Effect of Culinary Treatment on Changes in the Contents of Selected Nutrients and Non-Nutrients in Curly Kale (<i>Brassica oleracea</i> Var. <i>acephala</i>). <i>Journal of Food Processing and Preservation</i> , 2016, 40, 1280-1288.	2.0	11

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19	Effect of cooking on the contents of glucosinolates and their degradation products in selected Brassica vegetables. <i>Journal of Functional Foods</i> , 2016, 23, 412-422.	3.4	51
20	The Iodine Content in Urine, Faeces and Selected Organs of Rats Fed Lettuce Biofortified with Iodine Through Foliar Application. <i>Biological Trace Element Research</i> , 2016, 174, 347-355.	3.5	11
21	Chemical assessment of lead, cadmium, nitrate, and nitrite intakes with daily diets of children and adolescents from orphanages in Krakow, Poland. <i>Environmental Science and Pollution Research</i> , 2016, 23, 25200-25209.	5.3	12
22	Intake of Vitamin C, β -Carotene, and Polyphenolic Compounds by Children and Adolescents from Orphanages. <i>Journal of the American College of Nutrition</i> , 2016, 35, 75-85.	1.8	6
23	Individual CLA Isomers, c9t11 and t10c12, Prevent Excess Liver Glycogen Storage and Inhibit Lipogenic Genes Expression Induced by High-Fructose Diet in Rats. <i>BioMed Research International</i> , 2015, 2015, 1-10.	1.9	17
24	Effect of lettuce biofortified with iodine by soil fertilization on iodine concentration in various tissues and selected biochemical parameters in serum of Wistar rats. <i>Journal of Functional Foods</i> , 2015, 14, 479-486.	3.4	19
25	Anthropometric assessment of the nutritional status of children and adolescents residing in selected Polish orphanages based on their energy intake and physical activity level. <i>Roczniki Państwowego Zakładu Higieny</i> , 2015, 66, 77-83.	0.7	3
26	Chemical analysis of minerals content in daily diets of children and adolescents grown up in Krakow orphanages. <i>Roczniki Państwowego Zakładu Higieny</i> , 2015, 66, 129-36.	0.7	2
27	The Influence of Packaging Type and Time of Frozen Storage on Antioxidative Properties of Brussels Sprouts. <i>Journal of Food Processing and Preservation</i> , 2014, 38, 1089-1096.	2.0	8
28	Effects of some technological processes on glucosinolate contents in cruciferous vegetables. <i>Food Chemistry</i> , 2007, 105, 976-981.	8.2	116