Monika Szymanska-Chargot

List of Publications by Citations

49 papers	1,517 citations	21 h-index	38 g-index
54 ext. papers	2,016 ext. citations	6.1 avg, IF	5.26 L-index

#	Paper	IF	Citations
49	Use of FT-IR Spectra and PCA to the Bulk Characterization of Cell Wall Residues of Fruits and Vegetables Along a Fraction Process. *Food Biophysics*, **2013**, 8, 29-42	3.2	210
48	Sensing the structural differences in cellulose from apple and bacterial cell wall materials by Raman and FT-IR spectroscopy. *Sensors*, **2011**, 11, 5543-60	3.8	118
47	Isolation and Characterization of Cellulose from Different Fruit and Vegetable Pomaces. *Polymers*, **2017**, 9,	4.5	112
46	FT-IR and FT-Raman characterization of non-cellulosic polysaccharides fractions isolated from plant cell wall. *Carbohydrate Polymers*, **2016**, 154, 48-54	10.3	97
45	Hydrothermal carbonization characteristics of sewage sludge and lignocellulosic biomass. A comparative study. *Biomass and Bioenergy*, **2019**, 120, 166-175	5.3	94
44	Raman imaging of changes in the polysaccharides distribution in the cell wall during apple fruit development and senescence. *Planta*, **2016**, 243, 935-45	4.7	76
43	Effect of dietary fibre polysaccharides on structure and thermal properties of gluten proteins A study on gluten dough with application of FT-Raman spectroscopy, TGA and DSC. *Food Hydrocolloids*, **2017**, 69, 410-421	10.6	70
42	Imaging of polysaccharides in the tomato cell wall with Raman microspectroscopy. *Plant Methods*, **2014**, 10, 14	5.8	68
41	Combining FT-IR spectroscopy and multivariate analysis for qualitative and quantitative analysis of the cell wall composition changes during apples development. *Carbohydrate Polymers*, **2015**, 115, 93-103	10.3	56
40	Aggregation of gluten proteins in model dough after fibre polysaccharide addition. *Food Chemistry*, **2017**, 231, 51-60	8.5	50
39	Study on dietary fibre by Fourier transform-infrared spectroscopy and chemometric methods. *Food Chemistry*, **2016**, 196, 114-22	8.5	43
38	Raman studies of gluten proteins aggregation induced by dietary fibres. *Food Chemistry*, **2016**, 194, 86-94	8.5	43
37	Dietary Fiber-Induced Changes in the Structure and Thermal Properties of Gluten Proteins Studied by Fourier Transform-Raman Spectroscopy and Thermogravimetry. *Journal of Agricultural and Food Chemistry*, **2016**, 64, 2094-104	5.7	41
36	Characteristics of Relationships Between Structure of Gluten Proteins and Dough Rheology Influence of Dietary Fibres Studied by FT-Raman Spectroscopy. *Food Biophysics*, **2016**, 11, 81-90	3.2	41
35	Upgrading of green waste into carbon-rich solid biofuel by hydrothermal carbonization: The effect of process parameters on hydrochar derived from acacia. *Energy*, **2020**, 202, 117717	7.9	34
34	Influence of chitosan addition on the mechanical and antibacterial properties of carrot cellulose nanofibre film. *Cellulose*, **2019**, 26, 9613-9629	5.5	27
33	Effect of cellulose nanofibrils and nanocrystals on physical properties of concrete. *Construction and Building Materials*, **2019**, 223, 1-11	6.7	27

32	Pre-harvest monitoring of apple fruits development with the use of biospeckle method. *Scientia Horticulturae*, **2012**, 145, 23-28	4.1	26
31	Effect of ultrasonication on physicochemical properties of apple based nanocellulose-calcium carbonate composites. *Cellulose*, **2018**, 25, 4603-4621	5.5	24
30	Evaluation of pectin nanostructure by atomic force microscopy in blanched carrot. *LWT - Food Science and Technology*, **2017**, 84, 658-667	5.4	23
29	Determination of the Optimum Harvest Window for Apples Using the Non-Destructive Biospeckle Method. *Sensors*, **2016**, 16,	3.8	23
28	Effect of Eco-Friendly Cellulose Nanocrystals on Physical Properties of Cement Mortars. *Polymers*, **2019**, 11,	4.5	21
27	Tailored nanocellulose structure depending on the origin. Example of apple parenchyma and carrot root celluloses. *Carbohydrate Polymers*, **2019**, 210, 186-195	10.3	20
26	Simultaneous influence of pectin and xyloglucan on structure and mechanical properties of bacterial cellulose composites. *Carbohydrate Polymers*, **2017**, 174, 970-979	10.3	19
25	Changing of biochemical parameters and cell wall polysaccharides distribution during physiological development of tomato fruit. *Plant Physiology and Biochemistry*, **2017**, 119, 328-337	5.4	18
24	Analysis of bone osteometry, mineralization, mechanical and histomorphometrical properties of tibiotarsus in broiler chickens demonstrates a influence of dietary chickpea seeds (Cicer arietinum L.) inclusion as a primary protein source. *PLoS ONE*, **2018**, 13, e0208921	3.7	18
23	Effect of moisturizing pre-treatment of dietary fibre preparations on formation of gluten network during model dough mixing – A study with application of FT-IR and FT-Raman spectroscopy. *LWT - Food Science and Technology*, **2020**, 121, 108959	5.4	14
22	Effect of cinnamic acid and its derivatives on structure of gluten proteins – A study on model dough with application of FT-Raman spectroscopy. *Food Hydrocolloids*, **2020**, 107, 105935	10.6	13
21	Investigation of viscoelastic behaviour of rice-field bean gluten-free dough using the biophysical characterization of proteins and starch: a FT-IR study. *Journal of Food Science and Technology*, **2019**, 56, 1316-1327	3.3	12
20	Hyperspectral image analysis of Raman maps of plant cell walls for blind spectra characterization by nonnegative matrix factorization algorithm. *Chemometrics and Intelligent Laboratory Systems*, **2016**, 151, 136-145	3.8	11
19	Revision of adsorption models of xyloglucan on microcrystalline cellulose. *Cellulose*, **2016**, 23, 2819-2829	5.5	10
18	FT-Raman and FT-IR studies of the gluten structure as a result of model dough supplementation with chosen oil pomaces. *Journal of Cereal Science*, **2020**, 93, 102961	3.8	8
17	Evaluation of Nanocomposite Made of Polylactic Acid and Nanocellulose from Carrot Pomace Modified with Silver Nanoparticles. *Polymers*, **2020**, 12,	4.5	8
16	Effect of different conditions of synthesis on properties of silver nanoparticles stabilized by nanocellulose from carrot pomace. *Carbohydrate Polymers*, **2020**, 245, 116513	10.3	7
15	Recent advances in interactions between polyphenols and plant cell wall polysaccharides as studied using an adsorption technique. *Food Chemistry*, **2021**, 373, 131487	8.5	7

14	Solid-phase extraction using octadecyl-bonded silica modified with photosynthetic pigments from Spinacia oleracea L. for the preconcentration of lead(II) ions from aqueous samples. *Journal of Separation Science*, **2018**, 41, 3129-3142	3.4	6
13	High pressure investigations of ion Molecule reactions in a mixture of C3H8 and Ne. *Vacuum*, **2009**, 83, S86-S90	3.7	3
12	Spectroscopic, mineral, and antioxidant characteristics of blue colored powders prepared from cornflower aqueous extracts. *Food Chemistry*, **2021**, 346, 128889	8.5	3
11	Green Synthesis of Silver Nanoparticles Using Natural Extracts with Proven Antioxidant Activity. *Molecules*, **2021**, 26,	4.8	3
10	Effective phospholipid removal from plasma samples by solid phase extraction with the use of copper (II) modified silica gel cartridges. *Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences*, **2017**, 1070, 1-6	3.2	2
9	The effect of harvest date and the chemical characteristics of biomass from Molinia meadows on methane yield. *Biomass and Bioenergy*, **2019**, 130, 105391	5.3	2
8	Polymers Sorption Properties towards Photosynthetic Pigments and Fungicides. *Materials*, **2021**, 14,	3.5	1
7	-Triggered Cell Enlargement and Loss of Cellular Integrity in Root Systems Are Mediated by Pectin Demethylation. *Frontiers in Plant Science*, **2021**, 12, 711838	6.2	1
6	Structural properties of diluted alkali-soluble pectin from Pyrus communis L. in water and salt solutions. *Carbohydrate Polymers*, **2021**, 273, 118598	10.3	1
5	Modification of the cell wall polysaccharides and phytochemicals of okra pods by cold plasma treatment. *Food Hydrocolloids*, **2022**, 107763	10.6	1
4	Effect of chemical structure of selected phenolic acids on the structure of gluten proteins.. *Food Chemistry*, **2022**, 389, 133109	8.5	1
3	Microencapsulated Red Powders from Cornflower ExtractSpectral (FT-IR and FT-Raman) and Antioxidant Characteristics. *Molecules*, **2022**, 27, 3094	4.8	0
2	Effect of fluorescence dyes on wet gluten structure studied with fluorescence and FT-Raman spectroscopies. *Food Hydrocolloids*, **2022**, 131, 107820	10.6	0
1	Development of New Gluten-Free Maize-Field Bean Bread Dough: Relationships Between Rheological Properties and Structure of Non-Gluten Proteins. *Polish Journal of Food and Nutrition Sciences*, **2021**, 161-175	3.1	