

Monika Szymanska-Chargot

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.

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	Microencapsulated Red Powders from Cornflower Extract Spectral (FT-IR and FT-Raman) and Antioxidant Characteristics. <i>Molecules</i> , 2022 , 27, 3094	4.8	0
48	Modification of the cell wall polysaccharides and phytochemicals of okra pods by cold plasma treatment. <i>Food Hydrocolloids</i> , 2022 , 107763	10.6	1
47	Effect of chemical structure of selected phenolic acids on the structure of gluten proteins.. <i>Food Chemistry</i> , 2022 , 389, 133109	8.5	1
46	Effect of fluorescence dyes on wet gluten structure studied with fluorescence and FT-Raman spectroscopies. <i>Food Hydrocolloids</i> , 2022 , 131, 107820	10.6	0
45	Recent advances in interactions between polyphenols and plant cell wall polysaccharides as studied using an adsorption technique. <i>Food Chemistry</i> , 2021 , 373, 131487	8.5	7
44	Polymers Sorption Properties towards Photosynthetic Pigments and Fungicides. <i>Materials</i> , 2021 , 14,	3.5	1
43	Development of New Gluten-Free Maize-Field Bean Bread Dough: Relationships Between Rheological Properties and Structure of Non-Gluten Proteins. <i>Polish Journal of Food and Nutrition Sciences</i> , 2021 , 161-175	3.1	
42	Spectroscopic, mineral, and antioxidant characteristics of blue colored powders prepared from cornflower aqueous extracts. <i>Food Chemistry</i> , 2021 , 346, 128889	8.5	3
41	-Triggered Cell Enlargement and Loss of Cellular Integrity in Root Systems Are Mediated by Pectin Demethylation. <i>Frontiers in Plant Science</i> , 2021 , 12, 711838	6.2	1
40	Green Synthesis of Silver Nanoparticles Using Natural Extracts with Proven Antioxidant Activity. <i>Molecules</i> , 2021 , 26,	4.8	3
39	Structural properties of diluted alkali-soluble pectin from <i>Pyrus communis</i> L. in water and salt solutions. <i>Carbohydrate Polymers</i> , 2021 , 273, 118598	10.3	1
38	Effect of cinnamic acid and its derivatives on structure of gluten proteins [A study on model dough with application of FT-Raman spectroscopy. <i>Food Hydrocolloids</i> , 2020 , 107, 105935	10.6	13
37	Upgrading of green waste into carbon-rich solid biofuel by hydrothermal carbonization: The effect of process parameters on hydrochar derived from acacia. <i>Energy</i> , 2020 , 202, 117717	7.9	34
36	Effect of different conditions of synthesis on properties of silver nanoparticles stabilized by nanocellulose from carrot pomace. <i>Carbohydrate Polymers</i> , 2020 , 245, 116513	10.3	7
35	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. <i>LWT - Food Science and Technology</i> , 2020 , 121, 108959	5.4	14
34	FT-Raman and FT-IR studies of the gluten structure as a result of model dough supplementation with chosen oil pomaces. <i>Journal of Cereal Science</i> , 2020 , 93, 102961	3.8	8
33	Evaluation of Nanocomposite Made of Polylactic Acid and Nanocellulose from Carrot Pomace Modified with Silver Nanoparticles. <i>Polymers</i> , 2020 , 12,	4.5	8

32	Influence of chitosan addition on the mechanical and antibacterial properties of carrot cellulose nanofibre film. <i>Cellulose</i> , 2019 , 26, 9613-9629	5.5	27
31	Tailored nanocellulose structure depending on the origin. Example of apple parenchyma and carrot root celluloses. <i>Carbohydrate Polymers</i> , 2019 , 210, 186-195	10.3	20
30	Investigation of viscoelastic behaviour of rice-field bean gluten-free dough using the biophysical characterization of proteins and starch: a FT-IR study. <i>Journal of Food Science and Technology</i> , 2019 , 56, 1316-1327	3.3	12
29	Effect of cellulose nanofibrils and nanocrystals on physical properties of concrete. <i>Construction and Building Materials</i> , 2019 , 223, 1-11	6.7	27
28	Effect of Eco-Friendly Cellulose Nanocrystals on Physical Properties of Cement Mortars. <i>Polymers</i> , 2019 , 11,	4.5	21
27	The effect of harvest date and the chemical characteristics of biomass from Molinia meadows on methane yield. <i>Biomass and Bioenergy</i> , 2019 , 130, 105391	5.3	2
26	Hydrothermal carbonization characteristics of sewage sludge and lignocellulosic biomass. A comparative study. <i>Biomass and Bioenergy</i> , 2019 , 120, 166-175	5.3	94
25	Effect of ultrasonication on physicochemical properties of apple based nanocellulose-calcium carbonate composites. <i>Cellulose</i> , 2018 , 25, 4603-4621	5.5	24
24	Solid-phase extraction using octadecyl-bonded silica modified with photosynthetic pigments from <i>Spinacia oleracea</i> L. for the preconcentration of lead(II) ions from aqueous samples. <i>Journal of Separation Science</i> , 2018 , 41, 3129-3142	3.4	6
23	Analysis of bone osteometry, mineralization, mechanical and histomorphometrical properties of tibiotarsus in broiler chickens demonstrates a influence of dietary chickpea seeds (<i>Cicer arietinum</i> L.) inclusion as a primary protein source. <i>PLoS ONE</i> , 2018 , 13, e0208921	3.7	18
22	Evaluation of pectin nanostructure by atomic force microscopy in blanched carrot. <i>LWT - Food Science and Technology</i> , 2017 , 84, 658-667	5.4	23
21	Aggregation of gluten proteins in model dough after fibre polysaccharide addition. <i>Food Chemistry</i> , 2017 , 231, 51-60	8.5	50
20	Effect of dietary fibre polysaccharides on structure and thermal properties of gluten proteins IIA study on gluten dough with application of FT-Raman spectroscopy, TGA and DSC. <i>Food Hydrocolloids</i> , 2017 , 69, 410-421	10.6	70
19	Effective phospholipid removal from plasma samples by solid phase extraction with the use of copper (II) modified silica gel cartridges. <i>Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences</i> , 2017 , 1070, 1-6	3.2	2
18	Isolation and Characterization of Cellulose from Different Fruit and Vegetable Pomaces. <i>Polymers</i> , 2017 , 9,	4.5	112
17	Changing of biochemical parameters and cell wall polysaccharides distribution during physiological development of tomato fruit. <i>Plant Physiology and Biochemistry</i> , 2017 , 119, 328-337	5.4	18
16	Simultaneous influence of pectin and xyloglucan on structure and mechanical properties of bacterial cellulose composites. <i>Carbohydrate Polymers</i> , 2017 , 174, 970-979	10.3	19
15	Study on dietary fibre by Fourier transform-infrared spectroscopy and chemometric methods. <i>Food Chemistry</i> , 2016 , 196, 114-22	8.5	43

14	Raman studies of gluten proteins aggregation induced by dietary fibres. <i>Food Chemistry</i> , 2016 , 194, 86-98.	98.5	43
13	FT-IR and FT-Raman characterization of non-cellulosic polysaccharides fractions isolated from plant cell wall. <i>Carbohydrate Polymers</i> , 2016 , 154, 48-54	10.3	97
12	Hyperspectral image analysis of Raman maps of plant cell walls for blind spectra characterization by nonnegative matrix factorization algorithm. <i>Chemometrics and Intelligent Laboratory Systems</i> , 2016 , 151, 136-145	3.8	11
11	Raman imaging of changes in the polysaccharides distribution in the cell wall during apple fruit development and senescence. <i>Planta</i> , 2016 , 243, 935-45	4.7	76
10	Dietary Fiber-Induced Changes in the Structure and Thermal Properties of Gluten Proteins Studied by Fourier Transform-Raman Spectroscopy and Thermogravimetry. <i>Journal of Agricultural and Food Chemistry</i> , 2016 , 64, 2094-104	5.7	41
9	Characteristics of Relationships Between Structure of Gluten Proteins and Dough Rheology □ Influence of Dietary Fibres Studied by FT-Raman Spectroscopy. <i>Food Biophysics</i> , 2016 , 11, 81-90	3.2	41
8	Determination of the Optimum Harvest Window for Apples Using the Non-Destructive Biospeckle Method. <i>Sensors</i> , 2016 , 16,	3.8	23
7	Revision of adsorption models of xyloglucan on microcrystalline cellulose. <i>Cellulose</i> , 2016 , 23, 2819-2829.	5.5	10
6	Combining FT-IR spectroscopy and multivariate analysis for qualitative and quantitative analysis of the cell wall composition changes during apples development. <i>Carbohydrate Polymers</i> , 2015 , 115, 93-103	10.3	56
5	Imaging of polysaccharides in the tomato cell wall with Raman microspectroscopy. <i>Plant Methods</i> , 2014 , 10, 14	5.8	68
4	Use of FT-IR Spectra and PCA to the Bulk Characterization of Cell Wall Residues of Fruits and Vegetables Along a Fraction Process. <i>Food Biophysics</i> , 2013 , 8, 29-42	3.2	210
3	Pre-harvest monitoring of apple fruits development with the use of biospeckle method. <i>Scientia Horticulturae</i> , 2012 , 145, 23-28	4.1	26
2	Sensing the structural differences in cellulose from apple and bacterial cell wall materials by Raman and FT-IR spectroscopy. <i>Sensors</i> , 2011 , 11, 5543-60	3.8	118
1	High pressure investigations of ion □Molecule reactions in a mixture of C3H8 and Ne. <i>Vacuum</i> , 2009 , 83, S86-S90	3.7	3