Sylwester Czaplicki

List of Publications by Year
in descending order

39	1,005	430442	433756
papers	citations	18 h-index	31 g-index

40	40	40	1413
all docs	docs citations	times ranked	citing authors

#	Article	IF	Citations
1	Phenolic acid profiles of mangosteen fruits (Garcinia mangostana). Food Chemistry, 2009, 112, 685-689.	4.2	139
2	Differences in content and composition of free lipids and carotenoids in flour of spring and winter wheat cultivated in Poland. Food Chemistry, 2006, 95, 290-300.	4.2	64
3	Effect of Fruit Pomace Addition on Shortbread Cookies to Improve Their Physical and Nutritional Values. Plant Foods for Human Nutrition, 2016, 71, 307-313.	1.4	64
4	Bioactive compounds in unsaponifiable fraction of oils from unconventional sources. European Journal of Lipid Science and Technology, 2011, 113, 1456-1464.	1.0	60
5	Composition of phenolic acids in sea buckthorn (Hippophae rhamnoides L.) berries. JAOCS, Journal of the American Oil Chemists' Society, 2005, 82, 175-179.	0.8	59
6	Determination of the adulteration of butter. European Journal of Lipid Science and Technology, 2011, 113, 1005-1011.	1.0	52
7	Amaranth Seeds and Products â€“ The Source of Bioactive Compounds. Polish Journal of Food and Nutrition Sciences, 2014, 64, 165-170.	0.6	47
8	Variation in the composition and oxidative stability of commercial rapeseed oils during their shelf life. European Journal of Lipid Science and Technology, 2015, 117, 673-683.	1.0	46
9	Composition and oxidative stability of oil from Salvia hispanica L. seeds in relation to extraction method. European Journal of Lipid Science and Technology, 2017, 119, 1600209.	1.0	43
10	Release of free ferulic acid and changes in antioxidant properties during the wheat and rye bread making process. Food Science and Biotechnology, 2014, 23, 831-840.	1.2	40
11	Optimization of Pumpkin Oil Recovery by Using Aqueous Enzymatic Extraction and Comparison of the Quality of the Obtained Oil with the Quality of Cold-Pressed Oil. Food Technology and Biotechnology, 2016, 54, 413-420.	0.9	35
12	Chemical composition of Pinus sibirica nut oils. European Journal of Lipid Science and Technology, 2009, 111, 698-704.	1.0	26
13	Changes in the content of free phenolic acids and antioxidative capacity of wholemeal bread in relation to cereal species and fermentation type. European Food Research and Technology, 2019, 245, 2247-2256.	1.6	26
14	Stability and antioxidative properties of acylated anthocyanins in three cultivars of red cabbage (Brassica oleracea L. var. capitata L. f. rubra). Journal of the Science of Food and Agriculture, 2009, 89, 1154-1158.	1.7	25
15	The petioles and leaves of sweet cherry (Prunus avium L.) as a potential source of natural bioactive compounds. European Food Research and Technology, 2018, 244, 1415-1426.	1.6	25
16	Characteristics of Biologically-Active Substances of Amaranth Oil Obtained by Various Techniques.. Polish Journal of Food and Nutrition Sciences, 2012, 62, 235-239.	0.6	23
17	Supercritical CO2 extraction in chia oils production: impact of process duration and co-solvent addition. Food Science and Biotechnology, 2018, 27, 677-686.	1.2	21
18	Fractionation of sterols, tocols and squalene in flaxseed oils under the impact of variable conditions of supercritical CO2 extraction. Journal of Food Composition and Analysis, 2019, 83, 103261.	1.9	19

#	Article	IF	Citations
19	Composition of flesh lipids and oleosome yield optimization of selected sea buckthorn (Hippophae) Tj ETQq1 1 0.784314 rgBT /Overl	4.2	19
20	Composition and quality of poppy (Papaver somniferum L.) seed oil depending on the extraction method. LWT - Food Science and Technology, 2020, 134, 110167.	2.5	18
21	Effect of Sea-Buckthorn (HippophaÃ« rhamnoides L.) Pulp Oil Consumption on Fatty Acids and Vitamin A and E Accumulation in Adipose Tissue and Liver of Rats. Plant Foods for Human Nutrition, 2017, 72, 198-204.	1.4	17
22	Variation in oil quality and content of low molecular lipophilic compounds in chia seed oils. International Journal of Food Properties, 2018, 21, 2016-2029.	1.3	17
23	Composition of proteins in wheat grain streams obtained by sieve classification. Journal of the Science of Food and Agriculture, 2007, 87, 2198-2206.	1.7	15
24	Effect of Fatty Acid Methyl Esters on the Herbicidal Effect of Essential Oils on Corn and Weeds. Weed Technology, 2017, 31, 301-309.	0.4	12
25	Effect of hydrothermal processing on carrot carotenoids changes and interactions with dietary fiber. Molecular Nutrition and Food Research, 2003, 47, 46-48.	0.0	10
26	The influence of emulsion drying on the fatty acid composition, bioactive compounds content and oxidative stability of encapsulated bio-oils. CYTA - Journal of Food, 2019, 17, 949-959.	0.9	9
27	Triacylglycerols from viper bugloss (Echium vulgare L.) seed bio-oil. European Journal of Lipid Science and Technology, 2009, 111, 1266-1269.	1.0	8
28	Bacteria Associated with Winter Wheat Degrade Fusarium Mycotoxins and Triazole Fungicide Residues. Agronomy, 2020, 10, 1673.	1.3	8
29	Effect of bilberry mash treatment on the content of some biologically active compounds and the antioxidant activity of juices. Acta Alimentaria, 2009, 38, 281-292.	0.3	8
30	Impact of Bioactive Compounds of Plant Leaf Powders in White Chocolate Production: Changes in Antioxidant Properties during the Technological Processes. Antioxidants, 2022, 11, 752.	2.2	8
31	Polyhydroxyalkanoates production from short and medium chain carboxylic acids by Paracoccus homiensis. Scientific Reports, 2022, 12, 7263.	1.6	8
32	Wheat phyllosphere yeasts degrade propiconazole. BMC Microbiology, 2020, 20, 242.	1.3	7
33	Impact of the Encapsulation Process by Spray- and Freeze-Drying on the Properties and Composition of Powders Obtained from Cold-Pressed Seed Oils with Various Unsaturated Fatty Acids. Polish Journal of Food and Nutrition Sciences, 0, , 241-252.	0.6	7
34	Evaluation of the anti-diabetic activity of sea buckthorn pulp oils prepared with different extraction methods in human islet EndoC-betaH1 cells. NFS Journal, 2022, 27, 54-66.	1.9	7
35	Characteristics of the Black Carrot (<i>Daucus Carota</i> ssp. <i>Sativus</i> var.) Tj ETQq1 1 0.784314 rgBT /Ov	0.7	5
36	Chromatography in Bioactivity Analysis of Compounds. , 2013, , .		4

#	Article	IF	Citations
37	Efficacy of canolol and guaiacol in the protection of cold-pressed oils being a dietary source linoleic acid against oxidative deterioration. Food Chemistry, 2022, 393, 133390.	4.2	4
38	Bioactive Compounds in Aegopodium podagraria Leaf Extracts and Their Effects against Fluoride-Modulated Oxidative Stress in the THP-1 Cell Line. Pharmaceuticals, 2021, 14, 1334.	1.7	0
39	Conversion of Short and Medium Chain Fatty Acids into Novel Polyhydroxyalkanoates Copolymers by Aeromonas sp. AC_01. Materials, 2022, 15, 4482.	1.3	0