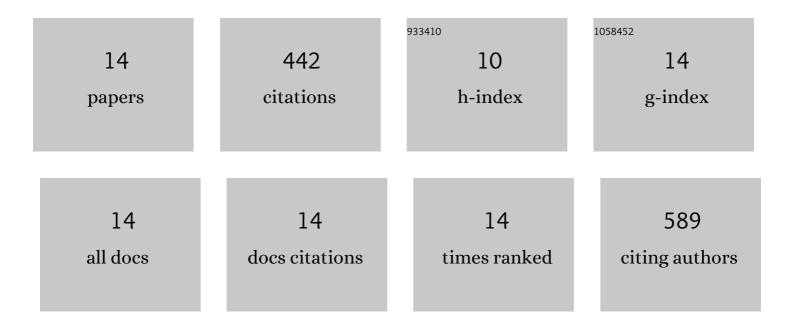
Alicja Synowiec

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/3598882/publications.pdf Version: 2024-02-01



#	Article	IF	CITATIONS
1	Phenylpropanoid Glycoside and Phenolic Acid Profiles and Biological Activities of Biomass Extracts from Different Types of Verbena officinalis Microshoot Cultures and Soil-Grown Plant. Antioxidants, 2022, 11, 409.	5.1	5
2	Enhancing Red Yeast Biomass Yield and Lipid Biosynthesis by Using Waste Nitrogen Source by Glucose Fed-Batch at Low Temperature. Microorganisms, 2022, 10, 1253.	3.6	4
3	Production of Verbascoside, Isoverbascoside and Phenolic Acids in Callus, Suspension, and Bioreactor Cultures of Verbena officinalis and Biological Properties of Biomass Extracts. Molecules, 2020, 25, 5609.	3.8	21
4	Deproteinated Potato Wastewater as a Sustainable Nitrogen Source in Trichosporon domesticum Yeast Lipids Biosynthesis—a Concept of Valorization of Wastewater from Starch Industry. Potato Research, 2019, 62, 221-237.	2.7	6
5	Research on the ability of propionic acid and vitamin B12 biosynthesis by Propionibacterium freudenreichii strain T82. Antonie Van Leeuwenhoek, 2018, 111, 921-932.	1.7	12
6	Antioxidant and Antibacterial Activity of Roseroot (Rhodiola rosea L.) Dry Extracts. Molecules, 2018, 23, 1767.	3.8	46
7	Antibacterial and antioxidant activity of essential oils and extracts from costmary (Tanacetum) Tj ETQq1 1 0.7843	314 rgBT / 5.2	Oyerlock 1
8	The application of pullulan coating enriched with extracts from Bergenia crassifolia to control the growth of food microorganisms and improve the quality of peppers and apples. Food and Bioproducts Processing, 2015, 94, 422-433.	3.6	27
9	The antimicrobial activity of pullulan film incorporated with meadowsweet flower extracts (Filipendulae ulmariae flos) on postharvest quality of apples. Food Control, 2014, 37, 351-361.	5.5	53
10	Antimicrobial and antioxidant properties of pullulan film containing sweet basil extract and an evaluation of coating effectiveness in the prolongation of the shelf life of apples stored in refrigeration conditions. Innovative Food Science and Emerging Technologies, 2014, 23, 171-181.	5.6	70
11	The use of pullulan coating enriched with plant extracts from Satureja hortensis L. to maintain pepper and apple quality and safety. Postharvest Biology and Technology, 2014, 90, 63-72.	6.0	51
12	Antimicrobial effect of an aqueous extract of <i>Potentilla erecta</i> rhizome. Herba Polonica, 2014, 60, 18-28.	0.6	8
13	Effect of Meadowsweet Flower Extract-Pullulan Coatings on Rhizopus Rot Development and Postharvest Quality of Cold-Stored Red Peppers. Molecules, 2014, 19, 12925-12939.	3.8	21
14	Antibacterial activity of pullulan films containing thymol. Flavour and Fragrance Journal, 2011, 26, 389-395.	2.6	47