PaweÅ, Piszcz

List of Publications by Year in descending order

Source: https://exaly.com/author-pdf/3704618/publications.pdf

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		1307366	1199470	
13	159	7	12	
papers	citations	h-index	g-index	
13	13	13	210	
all docs	docs citations	times ranked	citing authors	

#	Article	IF	CITATIONS
1	Total antioxidant potential assay with cyclic voltammetry and/or differential pulse voltammetry measurements. Journal of Electroanalytical Chemistry, 2014, 719, 24-29.	1.9	48
2	Sequential homo-coupling Diels–Alder/retro Diels–Alder reaction of 5,5′-bi-1,2,4-triazine-containing thiamacrocycles as a new route to thiacrown ethers incorporating a 2,2′-bipyridine subunit. Tetrahedron Letters, 2008, 49, 723-726.	0.7	22
3	Application of micro-TLC to the total antioxidant potential (TAP) measurement. Food Chemistry, 2015, 173, 749-754.	4.2	19
4	A New Total Antioxidant Potential Measurements Using RP-HPLC Assay with Fluorescence Detection. Journal of Chromatographic Science, 2011, 49, 401-404.	0.7	17
5	Evaluation of total antioxidant potential of selected biogenic polyamines, non-alcoholic drinks and alcoholic beverages using improved RP-HPLC assay involving fluorescence detection. Food Chemistry, 2012, 131, 1026-1029.	4.2	12
6	Application of HPLC to Study the Reaction of Free Radicals with Antioxidants and/or Toxins. Journal of Chemistry, 2014, 2014, 1-6.	0.9	9
7	Antioxidative Properties of Selected Polish Honeys. Journal of Apicultural Science, 2019, 63, 81-91.	0.1	9
8	RP-HPLC, WITH FLUORESCENCE DETECTION, ASSAY FOR THE DETERMINATION OF TOTAL ANTIOXIDANT POTENTIAL (TAP). Journal of Liquid Chromatography and Related Technologies, 2012, 35, 1194-1201.	0.5	7
9	A Fast and Simple Method for the Measurement of Total Antioxidant Potential and a Fingerprint of Antioxidants. Journal of Chromatographic Science, 2012, 50, 909-913.	0.7	6
10	Comparative Analysis of Antioxidative Activity of Flavonoids Using HPLC–ED and Photometric Assays. Food Analytical Methods, 2014, 7, 1474-1480.	1.3	6
11	Estimation of the total antioxidant potential in the meat samples using thin-layer chromatography. Open Chemistry, 2020, 18, 50-57.	1.0	3
12	Changes in the antioxidative properties of honeys during their fermentation. Open Chemistry, 2021, 19, 600-603.	1.0	1
13	Anti-oxidative properties of bi-1,2,4-triazine bisulphides. Chemical Papers, 2013, 67, .	1.0	O