

Ladislava Misurcova

List of Publications by Year in descending order

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15
papers

1,663
citations

840119

11
h-index

1058022

14
g-index

17
all docs

17
docs citations

17
times ranked

3101
citing authors

#	ARTICLE	IF	CITATIONS
1	Fatty Acids Composition of Vegetable Oils and Its Contribution to Dietary Energy Intake and Dependence of Cardiovascular Mortality on Dietary Intake of Fatty Acids. <i>International Journal of Molecular Sciences</i> , 2015, 16, 12871-12890.	1.8	695
2	Phenolic Content and Antioxidant Capacity in Algal Food Products. <i>Molecules</i> , 2015, 20, 1118-1133.	1.7	293
3	Antioxidant Activity and Protecting Health Effects of Common Medicinal Plants. <i>Advances in Food and Nutrition Research</i> , 2012, 67, 75-139.	1.5	133
4	Health Benefits of Algal Polysaccharides in Human Nutrition. <i>Advances in Food and Nutrition Research</i> , 2012, 66, 75-145.	1.5	116
5	Seaweed Lipids as Nutraceuticals. <i>Advances in Food and Nutrition Research</i> , 2011, 64, 339-355.	1.5	79
6	Contribution of phenolic compounds, ascorbic acid and vitamin E to antioxidant activity of currant (<i>Ribes L.</i>) and gooseberry (<i>Ribes uva-crispa L.</i>) fruits. <i>Food Chemistry</i> , 2019, 284, 323-333.	4.2	73
7	Impact of phenolic compounds and vitamins C and E on antioxidant activity of sea buckthorn (<i>Hippophaë rhamnoides L.</i>) berries and leaves of diverse ripening times. <i>Food Chemistry</i> , 2020, 310, 125784.	4.2	72
8	Seaweed Minerals as Nutraceuticals. <i>Advances in Food and Nutrition Research</i> , 2011, 64, 371-390.	1.5	70
9	Influence of Extractive Solvents on Lipid and Fatty Acids Content of Edible Freshwater Algal and Seaweed Products, the Green Microalga <i>Chlorella kessleri</i> and the Cyanobacterium <i>Spirulina platensis</i> . <i>Molecules</i> , 2014, 19, 2344-2360.	1.7	41
10	<i>In Vitro</i> Digestibility of Different Commercial Edible Algae Products. <i>Journal of Aquatic Food Product Technology</i> , 2014, 23, 423-435.	0.6	15
11	Influencing of Amino Acid Composition of Green Freshwater Algae and Cyanobacterium by Methods of Cultivation. <i>Turkish Journal of Biochemistry</i> , 2013, 38, 360-368.	0.3	13
12	Algal Polysaccharides and Health. , 2015, , 109-144.		13
13	Phenolic Compounds, Vitamins C and E and Antioxidant Activity of Edible Honeysuckle Berries (<i>Lonicera caerulea L. var. kantschatica</i> Pojark) in Relation to Their Origin. <i>Antioxidants</i> , 2022, 11, 433.	2.2	11
14	Polyphenol content and antioxidant capacity of fruit and vegetable beverages processed by different technology methods. <i>Potravinarstvo</i> , 2016, 10, 512-517.	0.5	4
15	Whole-Cell Protein Profiles of Disintegrated Freshwater Green Algae and Cyanobacterium. <i>Journal of Aquatic Food Product Technology</i> , 2016, 25, 15-23.	0.6	2