Ladislava Misurcova

List of Publications by Year in descending order

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