

Joanna Klepacka

List of Publications by Year in descending order

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Version: 2024-02-01

21
papers

435
citations

840728

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docs citations

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577
citing authors

#	ARTICLE	IF	CITATIONS
1	A Concise Review on Taro Mucilage: Extraction Techniques, Chemical Composition, Characterization, Applications, and Health Attributes. <i>Polymers</i> , 2022, 14, 1163.	4.5	19
2	Assessment of Antifungal Efficacy and Release Behavior of Fungicide-Loaded Chitosan-Carrageenan Nanoparticles against Phytopathogenic Fungi. <i>Polymers</i> , 2022, 14, 41.	4.5	20
3	Tea Infusions as a Source of Phenolic Compounds in the Human Diet. <i>Applied Sciences (Switzerland)</i> , 2022, 12, 4227.	2.5	3
4	Formulation and Characterization of Gum Arabic Stabilized Red Rice Extract Nanoemulsion. <i>Polymers</i> , 2022, 14, 1938.	4.5	5
5	Effect of commercial processing on polyphenols and antioxidant activity of buckwheat seeds. <i>International Journal of Food Science and Technology</i> , 2021, 56, 661-670.	2.7	11
6	Folate Content and Yolk Color of Hen Eggs from Different Farming Systems. <i>Molecules</i> , 2021, 26, 1034.	3.8	6
7	Tea as a Source of Biologically Active Compounds in the Human Diet. <i>Molecules</i> , 2021, 26, 1487.	3.8	24
8	Bioactive Compounds in Different Buckwheat Species. <i>Plants</i> , 2021, 10, 961.	3.5	19
9	A Comprehensive Review on the Interaction of Milk Protein Concentrates with Plant-Based Polyphenolics. <i>International Journal of Molecular Sciences</i> , 2021, 22, 13548.	4.1	17
10	Effect of Buckwheat Groats Processing on the Content and Bioaccessibility of Selected Minerals. <i>Foods</i> , 2020, 9, 832.	4.3	6
11	Effect of Microwave Heating on the Acrylamide Formation in Foods. <i>Molecules</i> , 2020, 25, 4140.	3.8	43
12	Evaluation of the content and bioaccessibility of magnesium, manganese, zinc and copper from buckwheat groats produced in various conditions. <i>Proceedings of the Nutrition Society</i> , 2020, 79, .	1.0	0
13	Effect of the brewing process on the acrylamide content in coffee beverages. <i>Proceedings of the Nutrition Society</i> , 2020, 79, .	1.0	3
14	Lead and cadmium in conventional and organic carrots. <i>Proceedings of the Nutrition Society</i> , 2020, 79, .	1.0	0
15	Wpływ sposobu produkcji kaszy gryczanej i czasu jej przechowywania na zawartość związków fenolowych. <i>Przemysł Chemiczny</i> , 2020, 1, 104-108.	0.0	0
16	Wpływ sposobu ekstrakcji liści herbaty na ogólną zawartość związków fenolowych. <i>Przemysł Chemiczny</i> , 2020, 1, 127-130.	0.0	0
17	Effect of Storage on Acrylamide and 5-hydroxymethylfurfural Contents in Selected Processed Plant Products with Long Shelf-life. <i>Plant Foods for Human Nutrition</i> , 2016, 71, 115-122.	3.2	26
18	Phenolic Compounds as Cultivar- and Variety-distinguishing Factors in Some Plant Products. <i>Plant Foods for Human Nutrition</i> , 2011, 66, 64-69.	3.2	72

#	ARTICLE	IF	CITATIONS
19	The Effect of Domestic Preparation of Some Potato Products on Acrylamide Content. <i>Plant Foods for Human Nutrition</i> , 2011, 66, 307-312.	3.2	26
20	Folates Stability in Two Types of Rye Breads During Processing and Frozen Storage. <i>Plant Foods for Human Nutrition</i> , 2009, 64, 129-134.	3.2	32
21	Ferulic Acid and its Position Among the Phenolic Compounds of Wheat. <i>Critical Reviews in Food Science and Nutrition</i> , 2006, 46, 639-647.	10.3	103