ElÅ¼bieta Klewicka

List of Publications by Year
in descending order

54 papers	1,276 citations	361296 20 h-index	377752 34 g-index
54 all docs	54 docs citations	54 times ranked	2078 citing authors

#	Article	IF	Citations
1	From the Physicochemical Characteristic of Novel Hesperetin Hydrazone to Its In Vitro Antimicrobial Aspects. Molecules, 2022, 27, 845.	1.7	1
2	Enzymatic Synthesis of the Fructosyl Derivative of Sorbitol. Processes, 2022, 10, 594.	1.3	0
3	Antagonistic Activity of Lactic Acid Bacteria and Rosa rugosa Thunb. Pseudo-Fruit Extracts against Staphylococcus spp. Strains. Applied Sciences (Switzerland), 2022, 12, 4005.	1.3	3
4	Mutual influence of polyphenols and Lactobacillus spp. bacteria in food: a review. European Food Research and Technology, 2021, 247, 9-24.	1.6	45
5	Rosa spp. Extracts as a Factor That Limits the Growth of Staphylococcus spp. Bacteria, a Food Contaminant. Molecules, 2021, 26, 4590.	1.7	10
6	Innovative fermented soya drink with the microalgae Chlorella vulgaris and the probiotic strain Levilactobacillus brevis ÅOCK 0944. LWT - Food Science and Technology, 2021, 151, 112131.	2.5	14
7	Influence of Freeze-Dried Phenolic-Rich Plant Powders on the Bioactive Compounds Profile, Antioxidant Activity and Aroma of Different Types of Chocolates. Molecules, 2021, 26, 7058.	1.7	11
8	Optimization of Media Composition to Maximize the Yield of Exopolysaccharides Production by Lactobacillus rhamnosus Strains. Probiotics and Antimicrobial Proteins, 2020, 12, 774-783.	1.9	29
9	Influence of the Microalga Chlorella vulgaris on the Growth and Metabolic Activity of Lactobacillus spp. Bacteria. Foods, 2020, 9, 959.	1.9	21
10	The antimycotic effect of ellagitannins from raspberry (Rubus idaeus L.) on Alternaria alternata ÅOCK 0409. European Food Research and Technology, 2020, 246, 1341-1349.	1.6	4
11	The potential of new bionic acids as prebiotics and antimicrobials. LWT - Food Science and Technology, 2020, 125, 109246.	2.5	9
12	Anticandidal activity of Lactobacillus spp. in the presence of galactosyl polyols. Microbiological Research, 2020, 240, 126540.	2.5	18
13	Exopolysaccharides production by Lactobacillus rhamnosus strains â€“ Optimization of synthesis and extraction conditions. LWT - Food Science and Technology, 2020, 122, 109055.	2.5	30
14	Algae in food: a general review. Critical Reviews in Food Science and Nutrition, 2019, 59, 3538-3547.	5.4	152
15	Lactic acid fermentation of legume seed sprouts as a method of increasing the content of isoflavones and reducing microbial contamination. Food Chemistry, 2019, 285, 478-484.	4.2	29
16	WpÅ‚yw polifenoli z wytÅ‚okÃ³w z pseudoowocÃ³w Rosa rugosa Thunb. na wzrost bakterii z rodzaju Lactobacillus. Å»ywnoÅ›Ä‡, 2019, 120, 73-87.	0.2	4
17	WpÅ‚yw alg Chlorella vulgaris na przeÅ¼ywalnoÅ›Ä‡ bakterii Lactobacillus brevis w obecnoÅ›ci wysokich stÄ™Å¼eÅ„ chlorku sodu. Å»ywnoÅ›Ä‡, 2019, 120, 88-96.	0.2	0
18	Physicochemical, antioxidant, DNA cleaving properties and antimicrobial activity of fisetin-copper chelates. Journal of Inorganic Biochemistry, 2018, 180, 101-118.	1.5	25

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19	Antifungal Activity of Lactobacillus pentosus ÅOCK 0979 in the Presence of Polyols and Galactosyl-Polyols. Probiotics and Antimicrobial Proteins, 2018, 10, 186-200.	1.9	22
20	Synthesis of Galactosyl Mannitol Derivative Using Î²-Galactosidase from Kluyveromyces lactis. Polish Journal of Food and Nutrition Sciences, 2017, 67, 33-39.	0.6	8
21	Ellagitannins from Rubus idaeus L. Exert Geno- and Cytotoxic Effects against Human Colon Adenocarcinoma Cell Line Caco-2. Journal of Agricultural and Food Chemistry, 2017, 65, 2947-2955.	2.4	30
22	Capsular Polysaccharides of Lactobacillus spp.: Theoretical and Practical Aspects of Simple Visualization Methods. Probiotics and Antimicrobial Proteins, 2017, 9, 425-434.	1.9	9
23	Synthesis of Galactosyl Derivative of Gluconic Acid with Transglycosylation Activity of Î²-galactosidase. Food Technology and Biotechnology, 2017, 55, 258-265.	0.9	8
24	Selekcja bakterii z rodzaju Lactobacillus sp. wydajnych w syntezie egzopolisacharydÃ³w. Å»ywnoÅ›Ä‡, 2017, 111, 130-139.	0.2	0
25	Antifungal Activity ofLactobacillussp. Bacteria in the Presence of Xylitol and Galactosyl-Xylitol. BioMed Research International, 2016, 2016, 1-8.	0.9	21
26	Ellagitannins from Raspberry (Rubus idaeus L.) Fruit as Natural Inhibitors of Geotrichum candidum. Molecules, 2016, 21, 908.	1.7	34
27	Lactic Acid Fermentation of Red Beet Juice Supplemented with Waste Highbush Blueberry-Sucrose Osmotic Syrup as a Method of Probiotic Beverage Production. Journal of Food Processing and Preservation, 2016, 40, 780-789.	0.9	17
28	Coordination ability and biological activity of a naringenin thiosemicarbazone. Journal of Inorganic Biochemistry, 2016, 165, 36-48.	1.5	20
29	Exopolysaccharides produced byLactobacillussp.: Biosynthesis and applications. Critical Reviews in Food Science and Nutrition, 2016, 58, 1-13.	5.4	59
30	Adherence of probiotic bacteria to human colon epithelial cells and inhibitory effect against enteric pathogens â€“ In vitro study. International Journal of Dairy Technology, 2016, 69, 532-539.	1.3	14
31	Antifungal activity of lactic acid bacteria of Lactobacillus genus. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2016, 104, 17-31.	0.1	3
32	Effects of Lactofermented Beetroot Juice Alone or with N-nitroso-N-methylurea on Selected Metabolic Parameters, Composition of the Microbiota Adhering to the Gut Epithelium and Antioxidant Status of Rats. Nutrients, 2015, 7, 5905-5915.	1.7	16
33	Polyphenols, vitamin C and antioxidant activity in wines from Rosa canina L. and Rosa rugosa Thunb.. Journal of Food Composition and Analysis, 2015, 39, 62-68.	1.9	51
34	Chelating ability and biological activity of hesperetin Schiff base. Journal of Inorganic Biochemistry, 2015, 143, 34-47.	1.5	21
35	Matrix Effects on the Stability and Antioxidant Activity of Red Cabbage Anthocyanins under Simulated Gastrointestinal Digestion. BioMed Research International, 2014, 2014, 1-11.	0.9	63
36	Osmotic Concentration of Gooseberry Fruits â€“ The Influence of Temperature, Time and Pretreatment Methods on Mass Transfer and Total Polyphenol and Organic Acid Content. Food Technology and Biotechnology, 2014, 52, 411-419.	0.9	7

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37	Infl uence of thermal treatment on the stability of phenolic compounds and the microbiological quality of sucrose solution following osmotic dehydration of highbush blueberry fruits. Acta Scientiarum Polonorum, Technologia Alimentaria, 2014, 13, 79-88.	0.2	6
38	The structure, occurrence and biological activity of ellagitannins: a general review. Acta Scientiarum Polonorum, Technologia Alimentaria, 2014, 13, 289-299.	0.2	143
39	ASSESSING SURVIVAL OF LACTOBACILLUS BACTERIA CONTAINED IN PROBIOTIC PREPARATION DURING PASSAGE IN A SIMULATED GASTROINTESTINAL TRACT. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2014, , .	0.1	0
40	Protective effect of lactofermented red beetroot juice against aberrant crypt foci formation, genotoxicity of fecal water and oxidative stress induced by 2-amino-1-methyl-6-phenylimidazo[4,5-b] pyridine in rats model. Environmental Toxicology and Pharmacology, 2012, 34, 895-904.	2.0	21
41	Protective effect of lactofermented beetroot juice against aberrant crypt foci formation and genotoxicity of fecal water in rats. Experimental and Toxicologic Pathology, 2012, 64, 599-604.	2.1	16
42	BETACYANINS â€“ BIOAVAILABILITY AND BIOLOGICAL ACTIVITY. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2012, , .	0.1	2
43	Biological Stability of Lacto-Fermented Beetroot Juice During Refrigerated Storage. Polish Journal of Food and Nutrition Sciences, 2011, 61, 251-256.	0.6	17
44	Changes in Gut Microbiota in Children with Atopic Dermatitis Administered the Bacteria Lactobacillus casei DN â€“ 114001. Polish Journal of Microbiology, 2011, 60, 329-333.	0.6	20
45	Changes in gut microbiota in children with atopic dermatitis administered the bacteria Lactobacillus casei DN--114001. Polish Journal of Microbiology, 2011, 60, 329-33.	0.6	6
46	Impact of heat-inactivated Lactobacillus casei and Lactobacillus paracasei strains on cytokine responses in whole blood cell cultures of children with atopic dermatitis. Folia Microbiologica, 2010, 55, 277-280.	1.1	26
47	Probiotic Lactobacillus strains: in vitro and in vivo studies. Folia Microbiologica, 2009, 54, 533-537.	1.1	40
48	Effect of lactobacillus fermented beetroot juice on composition and activity of cecal microflora of rats. European Food Research and Technology, 2009, 229, 153-157.	1.6	40
49	Effects of Probiotic Preparation on Metabolic Activity of Enteric Microbiota in Children with Atopic Dermatitis. Biotechnology and Biotechnological Equipment, 2009, 23, 885-887.	0.5	1
50	Effect of Lactobacillus casei DN-114001 Application on the Activity of Fecal Enzymes in Children After Liver Transplantation. Transplantation Proceedings, 2007, 39, 3219-3221.	0.3	15
51	Antifungal activity of lactic acid bacteria of genusLactobacillussp. In the presence of polyols. Acta Alimentaria, 2007, 36, 495-499.	0.3	9
52	The influence of lactic acid fermentation process of red beet juice on the stability of biologically active colorants. European Food Research and Technology, 2006, 223, 110-116.	1.6	59
53	Antagonistic activity of lactic acid bacteria as probiotics against selected bacteria of the Enterobaceriacae family in the presence of polyols and their galactosyl derivatives. Biotechnology Letters, 2004, 26, 317-320.	1.1	33
54	Fermentation of beet juice by bacteria of genus Lactobacillus sp.. European Food Research and Technology, 2004, 218, 178-183.	1.6	14