Dorota Kregiel

List of Publications by Year in descending order

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DODOTA KDECIEL

#	Article	IF	CITATIONS
1	The Therapeutic Potential of Apigenin. International Journal of Molecular Sciences, 2019, 20, 1305.	1.8	639
2	Urtica spp.: Ordinary Plants with Extraordinary Properties. Molecules, 2018, 23, 1664.	1.7	134
3	Aloe Genus Plants: From Farm to Food Applications and Phytopharmacotherapy. International Journal of Molecular Sciences, 2018, 19, 2843.	1.8	114
4	Plants of Genus Mentha: From Farm to Food Factory. Plants, 2018, 7, 70.	1.6	107
5	Cucurbits Plants: A Key Emphasis to Its Pharmacological Potential. Molecules, 2019, 24, 1854.	1.7	106
6	Health Safety of Soft Drinks: Contents, Containers, and Microorganisms. BioMed Research International, 2015, 2015, 1-15.	0.9	103
7	Butanol Synthesis Routes for Biofuel Production: Trends and Perspectives. Materials, 2019, 12, 350.	1.3	91
8	Nepeta species: From farm to food applications and phytotherapy. Trends in Food Science and Technology, 2018, 80, 104-122.	7.8	83
9	Therapeutic Potential of Isoflavones with an Emphasis on Daidzein. Oxidative Medicine and Cellular Longevity, 2021, 2021, 1-15.	1.9	68
10	Tagetes spp. Essential Oils and Other Extracts: Chemical Characterization and Biological Activity. Molecules, 2018, 23, 2847.	1.7	66
11	Euphorbia-Derived Natural Products with Potential for Use in Health Maintenance. Biomolecules, 2019, 9, 337.	1.8	64
12	Cucurbita Plants: From Farm to Industry. Applied Sciences (Switzerland), 2019, 9, 3387.	1.3	60
13	Saponin-Based, Biological-Active Surfactants from Plants. , 0, , .		57
14	Plants of the genus Vitis: Phenolic compounds, anticancer properties and clinical relevance. Trends in Food Science and Technology, 2019, 91, 362-379.	7.8	56
15	Characterization of Apis mellifera Gastrointestinal Microbiota and Lactic Acid Bacteria for Honeybee Protection—A Review. Cells, 2021, 10, 701.	1.8	55
16	Nanostructured multilayer polyelectrolyte films with silver nanoparticles as antibacterial coatings. Colloids and Surfaces B: Biointerfaces, 2016, 137, 158-166.	2.5	53
17	Advances in biofilm control for food and beverage industry using organo-silane technology: A review. Food Control, 2014, 40, 32-40.	2.8	52
18	The effect on bioactive components and characteristics of chocolate by functionalization with raw cocoa beans. Food Research International, 2018, 113, 234-244.	2.9	52

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19	Simultaneous Saccharification and Fermentation of Sugar Beet Pulp for Efficient Bioethanol Production. BioMed Research International, 2016, 2016, 1-10.	0.9	49
20	Implementation of chemometrics in quality evaluation of food and beverages. Critical Reviews in Food Science and Nutrition, 2018, 58, 1747-1766.	5.4	43
21	Biocontrol capability of local Metschnikowia sp. isolates. Antonie Van Leeuwenhoek, 2019, 112, 1425-1445.	0.7	41
22	Phenolic Compounds Contained in Little-known Wild Fruits as Antiadhesive Agents Against the Beverage-Spoiling Bacteria Asaia spp Molecules, 2017, 22, 1256.	1.7	38
23	Glycyrrhiza Genus: Enlightening Phytochemical Components for Pharmacological and Health-Promoting Abilities. Oxidative Medicine and Cellular Longevity, 2021, 2021, 1-20.	1.9	35
24	<i>Malva</i> species: Insights on its chemical composition towards pharmacological applications. Phytotherapy Research, 2020, 34, 546-567.	2.8	33
25	Growth and metabolic activity of conventional and non-conventional yeasts immobilized in foamed alginate. Enzyme and Microbial Technology, 2013, 53, 229-234.	1.6	32
26	Integrated Bioethanol Fermentation/Anaerobic Digestion for Valorization of Sugar Beet Pulp. Energies, 2017, 10, 1255.	1.6	32
27	Simultaneous Saccharification and Fermentation of Sugar Beet Pulp with Mixed Bacterial Cultures for Lactic Acid and Propylene Glycol Production. Molecules, 2016, 21, 1380.	1.7	31
28	Enzymatic Conversion of Sugar Beet Pulp: A Comparison of Simultaneous Saccharification and Fermentation and Separate Hydrolysis and Fermentation for Lactic Acid Production. Food Technology and Biotechnology, 2018, 56, 188-196.	0.9	29
29	Asaia lannensis–the spoilage acetic acid bacteria isolated from strawberry-flavored bottled water in Poland. Food Control, 2012, 26, 147-150.	2.8	25
30	Adhesion of yeast cells to different porous supports, stability of cell-carrier systems and formation of volatile by-products. World Journal of Microbiology and Biotechnology, 2012, 28, 3399-3408.	1.7	25
31	Biological Activity of Hydrophilic Extract of Chlorella vulgaris Grown on Post-Fermentation Leachate from a Biogas Plant Supplied with Stillage and Maize Silage. Molecules, 2020, 25, 1790.	1.7	25
32	Concept for Recycling Waste Biomass from the Sugar Industry for Chemical and Biotechnological Purposes. Molecules, 2017, 22, 1544.	1.7	24
33	Management of Streptococcus mutans-Candida spp. Oral Biofilms' Infections: Paving the Way for Effective Clinical Interventions. Journal of Clinical Medicine, 2020, 9, 517.	1.0	24
34	Attachment of Asaia lannensis to materials commonly used in beverage industry. Food Control, 2013, 32, 537-542.	2.8	22
35	Utilization of post-fermentation yeasts for yeast extract production by autolysis: the effect of yeast strain and saponin from <i>Quillaja saponaria</i> . Journal of the Institute of Brewing, 2017, 123, 396-401.	0.8	22
36	Action of Monomeric/Gemini Surfactants on Free Cells and Biofilm of Asaia lannensis. Molecules, 2017, 22, 2036.	1.7	22

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37	Antibacterial and Antiadhesive Activities of Extracts from Edible Plants against Soft Drink Spoilage by Asaia spp Journal of Food Protection, 2017, 80, 25-34.	0.8	22
38	Antimicrobial and Antibiofilm N-acetyl-L-cysteine Grafted Siloxane Polymers with Potential for Use in Water Systems. International Journal of Molecular Sciences, 2019, 20, 2011.	1.8	22
39	Cyperus spp.: A Review on Phytochemical Composition, Biological Activity, and Health-Promoting Effects. Oxidative Medicine and Cellular Longevity, 2021, 2021, 1-17.	1.9	21
40	Hyssopus Essential Oil: An Update of Its Phytochemistry, Biological Activities, and Safety Profile. Oxidative Medicine and Cellular Longevity, 2022, 2022, 1-10.	1.9	21
41	Poly(silsesquioxanes) and poly(siloxanes) grafted with N-acetylcysteine for eradicating mature bacterial biofilms in water environment. Colloids and Surfaces B: Biointerfaces, 2018, 172, 627-634.	2.5	20
42	Modification of dual-component fibrous materials with carbon nanotubes and methyltrichlorosilane. Materials and Design, 2019, 162, 219-228.	3.3	20
43	Chemical modification of polyvinyl chloride and silicone elastomer in inhibiting adhesion of Aeromonas hydrophila. World Journal of Microbiology and Biotechnology, 2013, 29, 1197-1206.	1.7	19
44	Growth and by-product profiles ofKluyveromyces marxianuscells immobilized in foamed alginate. Yeast, 2014, 32, n/a-n/a.	0.8	19
45	Cell lysis induced by membrane-damaging detergent saponins from Quillaja saponaria. Enzyme and Microbial Technology, 2015, 75-76, 44-48.	1.6	19
46	Novel permittivity test for determination of yeast surface charge and flocculation abilities. Journal of Industrial Microbiology and Biotechnology, 2012, 39, 1881-1886.	1.4	18
47	Enhancing adhesion of yeast brewery strains to chamotte carriers through aminosilane surface modification. World Journal of Microbiology and Biotechnology, 2013, 29, 1307-1316.	1.7	18
48	Electrochemical deposition of silver nanoparticle and polymerization of pyrrole on fabrics via conducting multiwall carbon nanotubes. Cellulose, 2015, 22, 3063-3075.	2.4	18
49	Volatile metabolites produced from agro-industrial wastes by Na-alginate entrapped Kluyveromyces marxianus. Brazilian Journal of Microbiology, 2016, 47, 965-972.	0.8	18
50	Consortia formed by yeasts and acetic acid bacteria Asaia spp. in soft drinks. Antonie Van Leeuwenhoek, 2018, 111, 373-383.	0.7	18
51	Biological Activity of Pulcherrimin from the Meschnikowia pulcherrima Clade. Molecules, 2022, 27, 1855.	1.7	17
52	Physiological tests for yeast brewery cells immobilized on modified chamotte carrier. Antonie Van Leeuwenhoek, 2013, 104, 703-714.	0.7	16
53	Sugar Beet Pulp as a Source of Valuable Biotechnological Products. , 2018, , 359-392.		16
54	Antibacterial Electroconductive Composite Coating of Cotton Fabric. Materials, 2022, 15, 1072.	1.3	15

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55	Effect of Plasma Processing and Organosilane Modifications of Polyethylene onAeromonas hydrophilaBiofilm Formation. BioMed Research International, 2014, 2014, 1-8.	0.9	13
56	Black Currant (<i>Ribes nigrum</i> L.) and Bilberry (<i>Vaccinium myrtillus</i> L.) Fruit Juices Inhibit Adhesion of <i>Asaia</i> spp BioMed Research International, 2016, 2016, 1-14.	0.9	13
57	Multifunctional polylactide nonwovens with 3D network of multiwall carbon nanotubes. Applied Surface Science, 2020, 527, 146898.	3.1	13
58	Non-Conventional Yeasts in Fermentation Processes: Potentialities and Limitations. , 0, , .		12
59	Succinate Dehydrogenase of Saccharomyces cerevisiae – The Unique Enzyme of TCA Cycle – Current Knowledge and New Perspectives. , 0, , .		10
60	Attachment ofAsaia bogorensisOriginating in Fruit-Flavored Water to Packaging Materials. BioMed Research International, 2014, 2014, 1-6.	0.9	10
61	Biodiversity of brewery yeast strains and their fermentative activities. Yeast, 2014, 32, n/a-n/a.	0.8	10
62	Adhesion of Asaia bogorensis to Glass and Polystyrene in the Presence of Cranberry Juice. Journal of Food Protection, 2015, 78, 1186-1190.	0.8	10
63	Ozonation as an effective way to stabilize new kinds of fermentation media used in biotechnological production of liquid fuel additives. Biotechnology for Biofuels, 2016, 9, 150.	6.2	10
64	WxC-β-SiC Nanocomposite Catalysts Used in Aqueous Phase Hydrogenation of Furfural. Molecules, 2017, 22, 2033.	1.7	10
65	Quillaja saponaria Saponins with Potential to Enhance the Effectiveness of Disinfection Processes in the Beverage Industry. Applied Sciences (Switzerland), 2018, 8, 368.	1.3	10
66	Volatile compounds associated with growth of Asaia bogorensis and Asaia lannensis-unusual spoilage bacteria of functional beverages. Food Research International, 2019, 121, 379-386.	2.9	9
67	Volatile Organic Compounds and Physiological Parameters as Markers of Potato (Solanum tuberosum) Tj ETQq1	1 0.7843 1.7	314 ggBT /Ove
68	A New Approach to Producing High Yields of Pulcherrimin from Metschnikowia Yeasts. Fermentation, 2020, 6, 114.	1.4	8
69	Heterotrophic Plate Count for Bottled Water Safety Management. Processes, 2020, 8, 739.	1.3	8
70	Novel yeast cell dehydrogenase activity assay in situ. Polish Journal of Microbiology, 2006, 55, 127-31.	0.6	8
71	Food Preservatives from Plants. , 0, , .		7
72	Activity of Mentha piperita L. Ethanol Extract against Acetic Acid Bacteria Asaia spp Foods, 2018, 7, 171.	1.9	7

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73	New Antiadhesive Hydrophobic Polysiloxanes. Molecules, 2021, 26, 814.	1.7	7
74	Synthesis of Isothiocyanates Using DMT/NMM/TsOâ^ as a New Desulfurization Reagent. Molecules, 2021, 26, 2740.	1.7	7
75	Ability of Yeast Metabolic Activity to Reduce Sugars and Stabilize Betalains in Red Beet Juice. Fermentation, 2021, 7, 105.	1.4	6
76	Antibacterial electroconductive <scp>rGO</scp> modified cotton fabric. Polymers for Advanced Technologies, 2021, 32, 3975-3981.	1.6	6
77	ACETIC ACID BACTERIA – TAXONOMY, ECOLOGY, AND INDUSTRIAL APPLICATION. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2015, , .	0.1	6
78	Farnesol-Containing Macromolecular Systems for Antibiofilm Strategies. Surfaces, 2020, 3, 197-210.	1.0	6
79	Identification of Carotenoids and Isoprenoid Quinones from Asaia lannensis and Asaia bogorensis. Molecules, 2017, 22, 1608.	1.7	5
80	NON-CONVENTIONAL YEAST METSCHNIKOWIA PULCHERRIMA AND ITS APPLICATION IN BIOTECHNOLOGY. Postepy Mikrobiologii, 2019, 56, 405-415.	0.1	4
81	Exploring Use of the Metschnikowia pulcherrima Clade to Improve Properties of Fruit Wines. Fermentation, 2022, 8, 247.	1.4	4
82	Effect of quaternary ammonium silane coating on adhesive immobilization of industrial yeasts. Chemical Papers, 2014, 68, .	1.0	2
83	Biofilms in Beverage Industry. , 0, , .		2
84	Growth of Asaia spp. in Flavored Mineral Water - Evaluation of the Volumetric "Bottle Effect― International Journal of Food Processing Technology, 2016, 3, .	0.3	2
85	Amylolytic activity of kluyver-positive Debaryomyces occidentalis cells immobilized in foamed alginate gel. Journal of Microbiology, Biotechnology and Food Sciences, 2016, 05, 311-313.	0.4	2
86	Biobutanol, the forgotten biofuel candidate: latest research and future directions. , 2022, , 315-328.		2
87	Comparison of Three Deoxidation Agents for Ozonated Broths Used in Anaerobic Biotechnological Processes. Processes, 2019, 7, 65.	1.3	1
88	Lysates of Metschnikowia yeast with higher content of hydroxyproline. BioResources, 2020, 15, 3228-3236.	0.5	1
89	From the Physicochemical Characteristic of Novel Hesperetin Hydrazone to Its In Vitro Antimicrobial Aspects. Molecules, 2022, 27, 845.	1.7	1
90	Biofilmy w systemach dystrybucji wody – przeglÄd historyczny, przyczyny i konsekwencje Cz. I. Krótka historia o wodzie bezpiecznej. Gaz, Woda; Technika Sanitarna, 2021, 1, 21-23.	0.0	0

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91	BACTERIA ASAIA SP. – THE NEW CONTAMINTION OF FLAVOURED MINERAL WATERS. Zywnosc Nauka Technologia Jakosc/Food Science Technology Quality, 2011, , .	0.1	0
92	Pandemia COVID-19 a wystÄ™powanie bakterii Legionella sp. w systemach wody ciepÅ,ej – ocena ryzyka. Gaz, Woda; Technika Sanitarna, 2020, 1, 34-37.	0.0	0
93	A short look at microbial producers of biobutanol: New trends, potentialities and limitations. Journal on Processing and Energy in Agriculture, 2020, 24, 100-104.	0.3	0
94	Biofilmy i osady w systemach dystrybucji wody pitnej. Gaz, Woda; Technika Sanitarna, 2020, 1, 19-22.	0.0	0